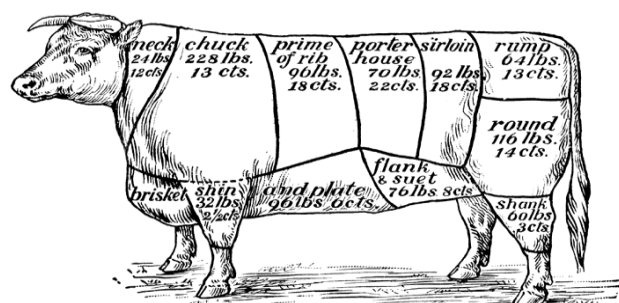


Smaller or More...

Proper Prawn Cocktail Homemade Brown Bread	6.95
Locally Shot Game Terrine Mount St John Pear Chutney & Toast	5.95
Smoked Mackerel Pate Warm Toasted Granary Bread	5.95
Warm Salad of Wood Pigeon Apple & Celeriac Salad, Hazelnut dressing	6.95
Baked Queen Scallops Garlic & Parsley Butter, Gruyère & Mature Cheddar Crust (Main course served with a house salad)	8.95/13.95
Twice Baked Yellison's Goats Cheese Soufflé Main Course served with House Salad & New Potatoes	6.95/11.95
The Carpenters Fish Platter – to share or main for one Queen Scallops, Mini Prawn Cocktail, Smoked Salmon, Haddock Goujons	20.00
Considerable...	
Rack of Spicy & Sticky Pork Ribs Homemade Spicy Beans, Coleslaw, Skinny Fries	13.95
Fish & Chips Black Sheep Battered Haddock, Chunky Chips, Mushy Peas & Tartare	10.95
Confit Shoulder of Lamb Garlic Mashed Potato, Seasonal Greens, Rosemary Jus	16.95
Carpenters Arms Pie of the Day Seasonal Greens	13.95
Roasted 'Holme Farm' Venison Rosti Potatoes, Braised Red Cabbage & Red Currant Sauce	18.95
Carpenters Chicken 'Kiev' Bread Crumbed Breast of Chicken, Roast Root Vegetables, Gratin Potatoes, Garlic Butter	14.95
Pan Fried Fillets of Sea Bass Sautéed New Potatoes, Chorizo, Cherry Tomatoes, Baby Spinach	14.95
Potato Gnocchi (v) Butternut Squash, Wild Mushrooms & Spinach	10.95



10oz Rib eye Steak
18.95

8oz Fillet Steak
23.95

'Steak & Frites' Skinny Fries, Rocket Salad & Béarnaise Sauce
Or

Dauphinoise Potatoes, Green Beans & Rich Red Wine Sauce 'Bordelaise'

Simple & Tasty...

Beef Burger Cheese, Bacon, Chunky Chips & Onion Rings	10.95
Gammon & Eggs Mushroom, Tomato & Fries	10.95
Portobello Mushroom & Goats Cheese "Burger" (v) Grilled Mushroom, Melting Goats Cheese, Tomato Chutney, Onion Rings & Proper Chips	10.95

Sandwiches & Toasts

Pan Fried Steak Sandwich Pan Fried Onions, Horseradish & Rocket	8.95
Carpenters Arms BLT	6.95
Smoked Salmon	6.95
Cheese & Chutney	5.95
Welsh Rarebit (v) Rich Cheese & Mustard on Toast with Chutney	7.95
Bacon "Benedict" Poached Egg, Bacon, Hollandaise on Toasted Focaccia Or Eggs Florentine (Spinach) (v) Or Eggs Royale (Smoked Salmon)	7.95

Side Orders....

House Salad	3.95
All 2.95	
Chunky Chips	
Skinny Fries	
Garlic Bread	
Onion Rings	
Seasonal Vegetables	

Daily Black Board Specials & Fish Boards

~ Puddings ~

Chocolate Marquise

Candied Orange, Cointreau Syrup
4.95

Carpenters Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream
5.50

Glazed Lemon Tart

Raspberry Sorbet
5.95

Vanilla Pod Crème Brûlée

Shortbread Biscuits
5.95

Pear & Blackberry Bakewell Tart

Vanilla Custard
5.95

Affogato

Vanilla Ice Cream & Hot Espresso
4.50

...why not add your favourite liqueur?

Plate of puds!

Sharing Plate for Two or more spoons....
13.95 (please allow 15 mins)

Irish Coffee

Or Calypso (Tia Maria), Napoleon (Cognac), Jamaican (Rum)
4.50

~ The Cheeseboard ~

We are happy to serve cheese before, after or instead of dessert

'Piece of Cheese'	3.95
Choice of Two	6.95
The Full Board	11.50

Served with Homemade Oatcakes, Carpenters Arms Chutney, Grapes & Celery

Quickes Cheddar

450 year old Devon farming family so they know a thing or two about making cheese.
A magnificent Cheddar... strong, nutty, delicate in texture with
tremendous depth & strength of flavour.
Unpasteurised Cows Milk

Mrs Bell's Yorkshire Blue

A moist and spreadable blue cheese made by Mrs Bell at Shepherd's Purse Dairy in Thirsk.
Pasteurised cows' milk cheese

Ribblesdale Goats Cheese

This goats cheese is made by Iona Hill, in Hawes North Yorkshire.
The cheese is mild & piquant with a silky smooth & creamy texture. Made with pasteurised milk
the cheese is suitable for vegetarians. The cheese really does reflect the pastures where the
goats graze before milking.

Yorkshire Brie

This cheese is a version of the traditional soft runny white textured French Brie style cheese.
Eight weeks of ripening result in a runny, full flavoured cheese, served at room
temperature. Made by a small producer Karl on his farm near Halifax

PROVENANCE

WhiteLisbononionsHeadgardenerChris@Mo
untStJohnFelixkirkWhitebaitHodgesonHartle
poolVenisonStudleyRoyalEstateFountainsA
bbeyRiponCornfedchickenNickHartley'sThol
thorpeFieldmushroomsGarricksFarmSpaldi
ngMoorSirloinsteakWateredgebeefRyan@Ki
rkbyMalzeardSalmonHodgeson'sHartlepool
Redgreenbaby&beefTomatoesChris@Mount
StjohnQueenScallopsHodgeson'sHartlepool
DuckBreastRyanKirkbyMalzeardBiscottireci
pefromMumYorkshireLambRamsdensSpillm
ansfromHartleysAsparagusRichardSpillman
SessayStrawberriesMakin&SpillmansPigeon
BreastDerekSlaterCrayke&othersYorkshireR
hubarbRobertTomlinsonPudseyRibeyesteak
CharlesAshbridge@TasteTraditionThirskDry
cureBaconR&J@KirkbyMalzeardBangersNic
katTholthorpePearsMountStJohnHerbFedChi
ckenEdWilkinsonPilmoreGingerbreadrecipe
GrandmaWeightmanKeswickPorkpiesThornt
onsButcherEasingwoldAllingtonPippinAppl
esMSJBreadFlourBradshawsDriffieldChiogg
iaBeetrootChris@MountStJohnGrouseHawn
byMoor(watchoutforshot)BrownShrimpsHod
gesonsHartlepoolPorkRibsR&Jwateredgefar
mMilkGrassingtonDairyCorianderHerbsunli
mitedSandHuttonSaladleavesHeadgardener
ChrisGoughMountStJohnestateFelixkirkBeef
ShinNickHartley'sTholthorpeYorkshireFarm
houseEggsVillageFarmCattonThirskWholeB
abySuckling"Porchetta"CharlesAshbridgeT
asteTraditioninThirskFreshlymadeBreadDAI
LYfromourownkitchenCodfilletHodgesonofH
artlepoolHoneyRoastedHamThornton'sEasi
ngwoldMrsBellsBlueminWhiteCheeseSheph
erdsPurseCheesesThirskIcecreamoaktreetit
chenhousewinesSimonKershawPlayfordRos
HandpulledaleCharlesdentTimothyTaylors&
PaulTheakston@BlackSheepHouseChampa
gneJohnAtkinsonBillecartSalmon...

"From the bread at the
beginning... & the chocolate with
your coffee... everything is made
here at the Carpenters Arms..."

We are building 8 fabulous new Bedrooms opening Spring 2012, which is very exciting! please ask for more details...

Our **Private Dining Room** is located on the first floor and boasts a fabulous table that will seat up to 20 guests in a log fired chandeliered dining room, it is perfect for any shooting parties, family celebrations, business meetings and so on....

Our staff will be happy to show you round and discuss your event requirements....

"Inns in villages you'd like to live in..." www.provenanceinns.com