

The Carpenters Arms

SUNDAY LUNCH

Served between 12 noon - 4pm

2 COURSES £19.95 | 3 COURSES £24.95

STARTERS

SEASONAL SOUP OF THE DAY (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber (GF)

CONFIT DUCK TERRINE

Dressed Leaves & Cranberry Marmalade

WILD MUSHROOM & CHESTNUTS

Toasted Sourdough (V)

PARMA HAM & CHERRY MOZZARELLA

Rocket, Olive & Sun Blushed Tomato Salad (GF)

MAINS

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF

Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK, APPLE SAUCE & CRACKLING

Smithy House Farm, Northallerton

HALF ROAST CHICKEN Sage & Onion Stuffing

*All Served with Yorkshire Pudding, Roast Potatoes, Roasted Root Vegetables
Seasonal Vegetables, Cauliflower Cheese & Traditional Gravy*

PAN FRIED FILLET OF SEA BASS Lemon & Dill & Brown Shrimp Butter (GF)

CARPENTERS GOURMET 8OZ BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips, Onion Rings & Tomato Chutney

BLACK SHEEP BEER BATTERED FISH & CHIPS Crushed Peas, Tartare Sauce & Lemon

CARPENTERS PIE OF THE DAY Roast Potatoes, Seasonal Vegetables & Gravy

BUTTERNUT SQUASH & SPINACH CURRY Basmati Wild Rice, Poppadum & Mint Yoghurt (V)

PUDDINGS

APPLE & BERRY CRUMBLE Vanilla Custard

VANILLA BRÛLÉE Spiced Shortbread

CHERRY & CHOCOLATE MARQUISE Chocolate Ice Cream, Meringue & Chocolate Sauce (GF)

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream

RYEBURN OF HELMSLEY TRIO OF SORBET Raspberry, Mango & Lemon (GF)

TWO CHEESE BOARD

Biscuits, Celery, Grapes & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.