

# 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)

HADDOCK & PRAWN FISHCAKES Sweet Chilli Sauce

BLACK PUDDING & CRISPY PANCETTA SALAD Poached Egg

GRILLED YORKSHIRE HALLOUMI & RED PEPPER

Caramelised Red Onion & Tarragon (V, 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

NUT & VEGETABLE ROAST Vegetarian Gravy (V)

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

FILLET OF SALMON New Potatoes, Seasonal Greens & Dill Butter (GF)

YORKSHIRE BURGER

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

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

STEAK & ALE PIE Roast Potatoes, Seasonal Vegetables & Gravy

TOMATO & BASIL ARANCINI Wilted Spinach, Tomato Fondue, Smoked Cheese Sauce (V)

### PUDDINGS

CARPENTERS SUNDAY PUDDING OF THE DAY

SALTED CARAMEL TART Vanilla Ice Cream

RHUBARB & ORANGE PANNA COTTA Poached Rhubarb & Hazelnut Flapjack (GF)

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream (GF)

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

YORKSHIRE BLUE & SWALEDALE GOATS CHEESE 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.