



**THE
CARPENTERS
ARMS**
GREAT WILBRAHAM

NIBBLES

House Sourdough, sea salt butter **V VGA** £4 | Olives **GF DF** £4.5 |

Baked Camembert, onion marmalade, sourdough **V** £16.5

Charcuterie Board-

prosciutto, coppa, salami, parmesan, pickles, rocket, chilli jam & sourdough £16 | Padron Peppers **VG** £5

2 courses £27 | 3 courses £32

STARTERS

Red Pepper Hummus, toasted seeds, sourdough **GFA VG**

Torched & Cured Mackerel, pickled beetroot, apple & fennel salad, horseradish aioli **GF DF**

Pressed Pink Fir Potato Terrine, pea, mustard **GF VG**

Fennel & Courgette Arancini, gazpacho, parmesan **V**

Ham Hock & Summer Bean Salad, sorrel & citrus butter dressing **GF**

MAINS

Hereford Beef Sirloin | Gloucester Old Spot Rolled Pork Belly | Claydon Farm Chicken Breast

all served with roast potatoes, maple glazed carrots, buttered spring greens & leek, kale, Yorkshire pudding **GFA**

Pan Roasted Chalk Stream Trout, pancetta, sea greens, chicken broth **GF DFA**

Miso & Sesame Roasted Aubergine, mouli salad, tomato salsa, feta & walnut dukkah **V VGA N**

Barsham Beer Battered Haddock, triple cooked chips, tartare, minted garden peas **DF**

SIDES £4.5

Pickled Beet & Cabbage Slaw, toasted seeds **V** | Fries | Triple Cooked Chips | Mac & Cheese, crispy onion, chives **V**

Rocket, Shallot & Sumac Salad **VG** | Grilled Hispi Cabbage, black garlic gastrique **VG** | Rosemary Pink Fir Potatoes **V VGA**

DESSERTS

Compressed Essex Strawberries, basil shortbread, meringue, elderflower sorbet **GF V VGA**

Glazed Lemon Tart, chocolate crumb, raspberry sorbet **V**

Summer Trifle, passionfruit curd, lime sponge, pistachio, vanilla cream **GF V N**

Dark Chocolate & Honeycomb Choc Ice, raspberries **GF V**

Baron Bigod & Binham Blue Cheese Board, red onion marmalade, Miller's biscuits **V**

Affogato, espresso & vanilla ice cream **GF V VGA**

ICE CREAMS & SORBETS GF

Finest Vanilla Pod **V** | Strawberries & Cream **V** | Traditional Chocolate **V** | Salted Butter Caramel **V**

Summerdown Farm Mint Choc **V** | Vegan Vanilla **VG** | Tiptree Lemon Curd & Meringue **V**

Sherbet Lemon **VG** | Cammas Hall Raspberry **VG** | Cammas Hall Blackcurrant **VG** | British Elderflower **VG**

V Vegetarian **VG** Vegan **GF** Gluten Free **GFA** Gluten Free on Request **DF** Dairy Free **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team