

The Carpenters Arms

NIBBLES & SHARING

SMOKED NUTS, MARINATED FETA, MIXED OLIVES
£3.95 each or £6.95 for all 3

SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon
Starter £13.95 Main Course £24.95

STARTERS

SOUP OF THE DAY (V) £4.95

TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ

Roast Beets, Pear & Lentil Dressing (V) £6.95

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber £7.95

CRUMBLÉ BLUE GOATS CHEESE & FIG BRUSCHETTA

Toasted Hazelnut & Wild Flower Honey (V) £6.95

DUNCOMBE PARK PARTRIDGE, APPLE & BLACK PUDDING TERRINE

Radicchio, Gooseberry Relish £7.95

BAKED QUEENIE SCALLOPS

Garlic Butter, Cheddar & Gruyère Crumb

£9.95 Starter/£15.95 Main with Fries

MAIN COURSES

LOIN OF VENISON

Potato & Olive Terrine, Kale & Butternut Squash £21.95

STONE BASS FILLET

Shaved Fennel, Courgette, Pancetta & Saffron Aioli £18.50

RISOTTO SAFFRON

Confit Tomatoes, Char Grilled Radicchio & Aged Balsamic (V) £7.95/£11.95

ROAST BREAST OF CHICKEN

Charred Leeks, Caramelised Shallot Purée, Confit Celeriac £14.95

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

ASIAN GRESSINGHAM DUCK BREAST

Noodles, Pak Choi, Chilli, Ginger £18.95

GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Scallop
Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables £15.95

RARE BREED YORKSHIRE BEEF

Our beef is 28 day aged rare breed Yorkshire beef from Cold Kirby.
The Ashbridge family have farmed in Cold Kirby for three generations, connecting the farmer and the master butcher in a unique partnership from field to plate.

YORKSHIRE GOURMET 8OZ BEEF BURGER £13.95

Toasted Bun, Cheese, Fries, Onion Rings & Tomato Chutney

10OZ YORKSHIRE RIBEYE £25.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

PRIME FILLET OF BEEF CHATEAUBRIAND for two to share... £63.95

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad

Béarnaise or Peppercorn Sauce £1.95

SIDES – £2.95

New Potatoes – Chips Chunky or Skinny – Rocket & Parmesan Salad

Tenderstem Broccoli Chilli & Garlic – Honey Roast Squash – Black Sheep Beer Battered Onion Rings

Provenance Inns & Hotels work closely with local suppliers & growers to bring the best seasonal produce to our kitchens daily: day boat and sustainable fish from Hodgson's of Hartlepool; seasonal fruit and vegetables from farms across the county and our own kitchen garden in Felixkirk.

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