

The Carpenters Arms

NIBBLES & SHARING

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

SEAFOOD TAPAS

Devilled Whitebait & Paprika Aioli, Mini Prawn Cocktail & Marie Rose,
Severn & Wye Smoked Salmon, Marinated Olives & Anchovies, Spiced Tempura
King Prawns & Haddock with Sweet Chilli & Lemon Grass,
Smoked Mackerel & Horseradish Pate, Sourdough Crostini £19.95

STARTERS

SOUP OF THE DAY

Rosemary & Garlic Croutons £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 £8.95

CRISPY DUCK SALAD

Noodles, Watercress, Orange & Sesame Dressing £8.95

POACHED PEAR & HARROGATE BLUE CHEESE SALAD

Candied Pecans (V) £6.95

DUNCOMBE PARK PARTRIDGE, APPLE & BLACK PUDDING TERRINE

Radicchio, Gooseberry Relish £7.95

MAIN COURSES

LOIN OF VENISON

Potato & Olive Terrine, Kale & Butternut Squash £21.95

ROAST SEA TROUT FILLET

Crushed Potatoes, Beetroot Puree, Spinach & Horseradish Cream £16.95

ROAST BREAST OF CHICKEN

Charred Leeks, Caramelised Shallot Purée, Confit Celeriac £14.95

SWEET POTATO CURRY

Basmati Rice & Mini Garlic Naan Bread (V) £12.95

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

ASIAN GRESSINGHAM DUCK BREAST

Noodles, Pak Choi, Chilli, Ginger £18.95

SEAFOOD LINGUINE ARRABBIATA

King Prawns, Mussels, Clams, Tomato & Chilli £14.95

GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill Veloute,
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

100Z 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 – Chunky Chips or Skinny Fries – Rocket & Parmesan Salad
Tenderstem Broccoli Chilli & Garlic – Brussels Sprouts & Chestnut Crumb
Black Sheep Beer Battered Onion Rings

MARKET LUNCH

Monday to Saturday

12 - 2.30pm

Two Courses £15
Three Courses £18

SOUP OF THE DAY

Rosemary & Garlic Croutons

CLASSIC PRAWN COCKTAIL

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

POACHED PEAR & HARROGATE

BLUE CHEESE SALAD

Candied Pecans (V)

-X-

'CHEEKY' BEEF & ONION PIE

LOCALLY SOURCED FROM MELMERBY

Creamy Mashed Potato, Roast Carrots
Pepper Sauce

ROAST BREAST OF CHICKEN

Charred Leeks, Caramelised Shallot Purée
Confit Celeriac

MUSHROOM RAVIOLI

Potato, Rosemary & Parmesan (V)

-X-

STICKY TOFFEE PUDDING

Butterscotch Sauce
Cinder Toffee Ice Cream

CHOCOLATE & GINGER FONDANT

Vanilla Ice Cream

TRIO OF SORBET

Raspberry, Mango & Lemon

SANDWICHES

Monday to Saturday

12 - 2.30pm

All sandwiches are served with
skinny fries & dressed salad

FISH CLUB SANDWICH £10.95

Smoked Salmon, Prawns, Crispy Haddock
Lemon Aioli

STEAK CIABATTA £12.95

Rocket, Celeriac Remoulade

YORKSHIRE RAREBIT £9.95

Black Sheep Beer, Cheddar Cheese & Mustard (V)

Classic sandwiches are available on request.
Please ask a member of our team
for further details

VEUVE CLICQUOT CHAMPAGNE DINNER 12TH JANUARY

Enjoy a four course dinner perfectly
paired with Champagne.
From 7pm, £50 per person.
Please ask a member of our team for
further details

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 and we strive to satisfy all dietary requirements.
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.