

The CARPENTERS Tavern

NIBBLES

Mixed Olives

Focaccia bread with Hummus

Scotch Egg with Chutney

Tripple Cooked Chips & Dips

Pork Scratchings

PIE MINSTER PIES

All served with mash, minty mushy peas, gravy and crispy onions

Moo (GF)

British beef steak & craft ale

Moo & Blue

British beef steak & Stilton®

Free Ranger (GF)

Free range British chicken, ham, leek & thyme

Goat's Cheese & Sweet Potato (V)

Crispy filo pie with red onion & spinach

Chana Rama (PB)

Chickpea, sweet potato, cauliflower & spinach curry

PIE MINSTER QUICHE

All served with rocket, plum tomato's, coleslaw and dressing

Smoked Bacon & Onion

Vintage Cheddar & Leek

STONE BAKED SOURDOUGH PIZZA

Margherita

Tomato Sauce, Basil & Fior Di Latte Mozzarella & parmesan shavings.

Classic Pepperoni

Tomato sauce, mozzarella, Italian pepperoni, peppers, chillies

Vegetarian

Tomato sauce, mozzarella, courgette, grilled peppers, onion, rocket, cherry tomatoes and sun-dried tomatoes

Meaty Feast

Tomato sauce, mozzarella, pepperoni, Italian sausage, pancetta and onions

Hawaiian

Tomato sauce, mozzarella, ham & pineapple

CHARCUTERIE BOARDS

Classic British Board

Locally sourced ham and meats, pork pie wedges, scotch egg, local cheddar, pickled onions & gherkins, chutneys & crusty bread

British Cheese Ploughmans Board
V/GF option available

Mature local cheddar, blue cheese, quiche, onion chutney, apple & celery sticks, piccalilli, pickled onions & gherkins, spiced nuts and crusty bread & crackers

Mediterranean Veg Mezze Board

Grilled halloumi, falafel bites, hummus, vine leaves, sun-dried tomato's, warm flat bread & pitta