The CARPENTERS Tavern

SUNDAY MENU

Served
Sunday 12.00 - 17.00

TO NIBBLE

Mixed Olives (V/GF) **3.50**

Bread with Dips (V) **5.00**
Pesto & balsamic with olive oil

LIGHTER BITES / TO START

Soup of the Day (V) **5.00**
Served with ciabatta bread

Pie Minister Spinach & Feta Filo Pie (V) **8.00**
Served with rocket salad & balsamic glaze

Scampi Bites **6.00**
Served with tartare sauce

Prawn Cocktail **7.50**
Prawns in Marie Rose sauce, gem lettuce, crusty bread and lemon

The Mini Plough (V) **7.00**
Local cheeses served with chutneys, grapes, cranberry jam & crackers

Halloumi Fries (V/GF) **5.00**
Served with spiced tomato chutney

TO SHARE

Charcuterie Board
Selection of cured meats & locally sourced cheeses, apple slices, sun dried tomatoes, olives, cornichons, pickled onions, grapes, selection of breads & crackers, chutneys and cranberry jam
£22

The Ploughman's Pair (V)
Selection of locally sourced cheeses, apple slices, sun dried tomatoes, olives, cornichons, pickled onions, grapes, selection of breads & crackers, chutneys and cranberry jam
£20

PIEMINISTER

SUNDAY MENU

Served 12.00 - 17.00

THE PIE ROAST 18

All served with the traditional Creamy Mash, Minted Mushed Peas, Roasted Potato, Carrot & Parsnip bites, Crispy Kale, Yorkshire Pudding & Gravy

Moolin Rouge - Slow-cooked British beef and red wine pie
(GF)

Free Ranger - Free range British chicken, ham, leek & thyme
(GF)

Heidi - Goats cheese, sweet potato, spinach and red onion
(V)

Spinach & Feta Filo Pie
(V)

Desserts

Chocolate Brownie with Cream or Ice Cream

Sticky Toffee Pudding with Cream or Ice Cream

Vanilla Ice Cream & Wafers

One Course £18
Two Courses - £21

Gluten free yorkshire puddings available on request

Available to eat in or take away

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LITTLE CARPENTERS SUNDAY MENU

Fish & Chips (GF) 6.5
Battered fish goujons served with chips and choice of minty mushy peas or beans

Chicken Goujons 6.5
Breaded chicken goujons served with chips and choice of minty mushy peas or beans

Pigs in Blanket Mini Roast 6.5
Served with creamy mash, minty mushy peas, yorkshire pudding & gravy

Pasta with Tomato or Pesto (V) 6
Pasta in a choice of sauces served with garlic bread

SIDES

Skin on Fries (V/GF) 5

Fries with Parmesan & Truffle (V/GF) 7

Cheesy Fries (V/GF) 6.5

Homemade Coleslaw (V/GF) 3

Pigs in Blankets (GF) 5

Loaded Fries (GF) 7.5
Crispy fries loaded with ham hock, melted cheese, crispy onions and sour cream

Garlic Bread (V) 4

Please be aware that our kitchen is not a gluten-free environment. Although some dishes may be prepared without gluten-containing ingredients, we cannot guarantee that any dish is completely free from gluten due to the risk of cross-contamination during preparation and cooking.