

Coombeshead bread and cultured butter (v) / £6
The Carps pickles (v) / £3
Venison + pork sausage with spiced beetroot ketchup / £10



Roast kuri squash + sage pangritata (v) / £8
Grilled carrot, radicchio + pickled fennel salad (v) / £8
Mushroom spread, pickled shimeji, parsley + toast (v) / £8
Smoked chicken, leek and walnut terrine + celeriac remoulade / £13

Beef burger, Cornish gouda, cucumber pickles, BBQ sauce + chips / £18
Hen of the woods mushroom burger, kraut, miso mayo, parsley chilli relish + chips (v) / £16

Spelt, badgerflame beetroot, chilli + Cornish gouda risotto (v) / £16
Hispi cabbage + turnip kebabs, jalapeno yoghurt + flatbread (v) / £17
Hake, tomatoes, borlotti beans, cuttlefish and aioli / £21
Beef shin, bone marrow + ale pie with smoked mash / £23
Mutton chops, aubergine + runnerbeans / £27

Chips / £4
Wheal farm salad / £3
Kalibos cabbage / £4
Chard / £4

Bath blue, Worcesterberry chutney + spent grain crackers / £11
Malt cake, cherry porter sauce + smoked clotted cream / £7
Damson, baked apple, oats and fig leaf custard / £7
Sea buckthorn meringue pie / £7

Please inform a member of
staff if you have any allergies



Our freshly made dishes are created from scratch by our team of chefs. By working with networks such as Tamar Grow Local and The Good Food Loop, we're able to connect directly with local, ecologically minded producers.

Coombeshead Farm supplies our fantastic sourdough, Spindlewood our organic chicken, and Challons Coombe our organic beef and mutton. Our fish is caught in Newlyn, and our mushrooms are grown and foraged by Forest Fungi. We use venison shot locally at Chilsworthy, and our vegetables and salads come from wonderful local growers - many of whom are based here in the Tamar Valley.

Our menus change seasonally as we showcase the very best of our local produce.

THE
CARPENTERS
ARMS

The Carps pickles / £3

Coombeshead bread + butter / £6

Togerashi spice Kale crips / £3

Fresh ricotta, grilled courgette + fennel herb / £6

Mushroom spread, pickled shimeji,
parsley + toast / £8

Venison + pork sausage with
spiced beetroot ketchup / £10

Grilled chicken thigh skewers, lemongrass,
wild garlic + confit garlic mayo / £12

Handcut Fries / £4

Wheal Farm Salad / £3



Bar Snacks

