

Breads & Starters

Garlic Bread £5 with cheese £6

Mixed Olives marinated in mixed herbs, garlic & red pepper £5 VE GF

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £7.50 VE

Homemade Soup of the Day; fresh baguette £8 GFO

Mature Cheddar, Cider & Ham Hock Rarebit; glazed on sourdough; plum & apple chutney £12

Antipasti Board; cured meats, buffalo mozzarella, sun blushed tomato & olives, red onion marmalade; toasted focaccia £12

Salmon & Spring Onion Fishcake; burnt lemon mayonnaise, crispy capers £12 GF

Twice Baked Soufflé; parmesan & chive cream sauce £12 V - add smoked salmon £4

Sauteed Mushrooms; garlic & tarragon butter, toasted ciabatta £11 GFO V

Baked Camembert with Rosemary & Honey; sticky fig chutney, olive oil roasted ciabatta sticks £15 GFO V ideal for sharing!

Vegan Pesto Hummus; roasted seeds & nuts, flat bread £11 GFO VE

Mains

8oz West Country Sirloin Steak; grilled tomato, flat mushroom & straw fries £29* GFO
peppercorn or stilton sauce £3.50 GF

Lincolnshire Sausage; bubble & squeak, onion gravy & crispy sage £18

Thai Chicken Curry; coriander & almond rice £20 GF

Roast Supreme of Chicken; rosti potato & tender stem broccoli; mushroom, bacon & thyme cream sauce £22 GF

Seared Fillet of Sea Bass; crushed potato & samphire; prawn, pea, tomato & herb cream sauce £24 GF

Pan Roasted fillet of Hake; mussel, smoked bacon & saffron chowder with baby onion, sweetcorn, winter greens & potato; crispy leeks £22 GF

Spicy Tomato, Red Pepper & Cannellini Bean Cassoulet; butternut squash, spinach & goats cheese £20 GF V

Garlic & Spinach Gnocchi; roasted beets & carrots; crispy kale, walnut & spinach pesto £20 VE GF

West Country Beef, Mushroom & Ale Pie; puff pastry; chips & peas £18 GFO

'The Carps' Signature Burger; two 4oz beef burgers, crispy bacon, beer braised onions, pickles, smoked cheddar & spicy chipotle slaw; fries £18 GFO

Plant based Burger; applewood cheese, brioche style bun, vegan slaw, tomato & lettuce; fries £17 VE GFO

Brixham Fish & Chips; cider batter; crushed peas & tartare sauce £18 GF

Hand Carved Ham; double egg & chips £17 GF

Side orders

Chips £4 GFO

Fries £4 GFO

Mixed Vegetables £4 GF

Onion Rings £4

New Potatoes £4 GF

Rocket & Parmesan Salad, balsamic dressing £5 GF

Mixed Salad £3.50 GFO

Children's Menu

Cod Fish Fingers £8

Chicken Nuggets £8

Lincolnshire Sausage £8

Each of the above comes with chips or new potatoes; peas, beans or salad

Ham, Egg & Chips £8 GF

Cheese Burger, ketchup & bap £9

Sandwiches

served on white or brown bread

Roast Ham, tomato, rocket & english mustard £10

Smoked Bacon, lettuce & tomato £10

Smoked Salmon, cucumber, lemon & chive mayonnaise, black pepper £12

Mature Cheddar Cheese, branston pickle £9

Roast Beef, rocket & horseradish £10

Jumbo Fish Finger Bap, tartare sauce & lettuce £10

We are proud to use local suppliers & support local businesses where possible & currently use

West County Beef & Lamb – Griffiths, Glastonbury

Fish & Seafood – Kingfisher, Brixham &, of course, Chew Valley & Blagdon Trout when available

Cheeses & Charcuterie – Cam Valley Foods, Hallatrow

Fine Foods – A David, Bishop Sutton

Fruit & Vegetables – A David, Bishop Sutton

Bread & Bakery – Hobbs House

Dairy – Longmans

VE =vegan, V = vegetarian, GF = gluten free, GFO = gluten free option available on request

Nuts are used in our kitchen & dishes may contain nuts or nut oils.

Customers with food allergies are asked to discuss their dietary needs with our staff

*** For hotel guests staying on our Dinner package a £7.50 supplement is charged for this item; menu price supplements occur for side orders**

All dishes and prices subject to market fluctuations