

Breads & Starters

Garlic Bread £5 with cheese £7

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

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £8 VE

Homemade Soup of the Day; fresh baguette £8 GFO

Smoked Mackerel Pate; lemon curd, warm blinis £9 GFO

Twice Baked Souffle; parmesan & chive cream sauce £12 V

Classic Royal Greenland Prawn Cocktail; marie rose sauce, brown bread & butter £12 GFO

Glazed Fig, Serrano Ham & Mozzarella salad; honey, sherry vinegar & wholegrain mustard dressing £9 GF

Baked Portobello Mushroom, Halloumi, Sun Blushed Tomato & Sage; balsamic dressed rocket £9 GF V

Baked Camembert with Rosemary & Honey; red onion marmalade, olive oil roasted ciabatta sticks £15 GFO V ideal for sharing!

Romesco with Toasted Nuts & Seeds; warm flat bread £9 GFO VE

Romesco is a Catalan dip of roasted red pepper, tomato, chilli, olive oil & almond with smoked paprika

Mains

8oz West Country Sirloin Steak; grilled tomato, flat mushroom & straw fries £29* GF
peppercorn or stilton sauce £4 GF

Pork Loin Steak; lyonnaise potatoes, tender stem broccoli, stilton cream sauce £21 GF

Roasted Fillet of Cod; lentil dhal, spring onions, spinach & crispy onions; coconut curry sauce £24 GFO

Breaded Chicken Escalope; roasted new potatoes, bacon & caesar salad £23 GF

Seared Fillet of Sea Bass; crushed potato & samphire; crayfish & herb cream sauce £23 GF

Whole Baked Cornish Sole; lemon & parsley butter, mixed salad & new potatoes £23 GF

Shredded Lamb Shoulder; asian salad & crispy noodles, toasted cashew nuts & pomegranate £23 GF

West Country Beef, Mushroom & Ale Pie; puff pastry; chips & peas £20 GFO

'The Carps' Signature Burger; two 4oz beef burgers, crispy bacon, beer braised onions, pickles, smoked cheddar & spicy chipotle slaw; fries £19 GFO

Plant based Burger; applewood cheese, brioche style bun, korean barbecue sauce, tomato & lettuce; fries £17 VE GFO

Brixham Fish & Chips; cider batter; crushed peas & tartare sauce £19 GF

Hand Carved Ham; double egg & chips £18 GF

Chickpea, Courgette, Butternut Squash & Aubergine Curry; steamed coriander rice, mango chutney & poppadoms £20 GF VE

Mushroom, Spinach, Pea & Asparagus Tagliatelle; garlic herb cream & parmesan cheese £19 VO

The parmesan we use is not vegetarian, please ask if you would like us to omit it from the dish

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 £4 GFO

Children's Menu

Cod Fish Fingers £9

Chicken Nuggets £9

Lincolnshire Sausage £9

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

Ham, Egg & Chips £9 GF

Cheese Burger, fries & ketchup £9

Sandwiches

served on white or brown bread

Roast Ham, tomato, rocket & english mustard £10

Smoked Bacon, lettuce & tomato £10

Mature Cheddar Cheese, branston pickle £9

Royal Greenland Prawns, marie rose & crisp lettuce £12

Roast Beef, rocket & horseradish £10

Jumbo Fish Finger Bap, tartare sauce & lettuce £11

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

West County Beef & Lamb – Griffiths, Glastonbury

Fish & Seafood – Wright Bris, 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, VO = vegetarian option available on request, 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