

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 £9 VE

Homemade Soup of the Day; fresh baguette £8 GFO

Classic Caesar Salad; parmesan croute £9 VO *add chicken* £11

Tiger Prawn Stir Fry; ginger, lime, & sweet chilli sauce £11 GF

Severn & Wye Smoked Salmon; crispy capers, burnt lemon, brown bread & butter £12 GFO

Salt & Pepper Squid; lemon mayonnaise £10

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

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

Chilli, Lime & Garlic Hummus; warm flat bread £9 GFO VE

Mains

Roast Fillet of Cod; crushed potato & samphire; lemon parsley caper butter £24 GF

Fish Gratin; a selection of white fish, smoked haddock, salmon & tiger prawns in a leek & white wine sauce; green beans; parmesan crust £23 GF

Seared Fillet of Bass; crushed potato, rocket & beetroot; orange rosemary dressing £22 GF

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

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

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

Roast Supreme of Chicken; wrapped in serrano ham with mozzarella & basil; roasted new potatoes & tender stem broccoli; arrabiata sauce £23 GF

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

Hand Carved Ham; double egg & chips £18 GF

'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; vegan cheese, brioche style bun, vegan slaw, tomato & lettuce; fries £18 VE GFO

Mediterranean Vegetables; korean style barbecue sauce; ginger & lime pilau rice £20 GF VE

Sun Blushed Tomato, Olive & Red Pepper Linguini; rocket & feta £18 V

Ploughman's

Mature cheddar cheese & Hand Carved Ham; warm bread, chutney, apple, tomato, gherkin, pickled onion & hard-boiled free-range egg £18 v GFO

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

All sandwiches are served on white or brown bread

Roast Ham, tomato, rocket & english mustard £10

Smoked Salmon, lemon mayonnaise & cucumber £11

Smoked Bacon, lettuce & tomato £10

Mature Cheddar Cheese, branston pickle £9

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 – Grifffiths, Glastonbury

Fish & Seafood – Wright Bros, 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