

Breads & Starters

Garlic Bread £5 with cheese £7

Green & Black Olives marinated in mixed herbs, garlic & red pepper £5 **VE GF**

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £9 **VE**

Baked Camembert with Rosemary & Honey;

red onion marmalade, olive oil roasted ciabatta sticks £15 **GFO V** ideal for sharing!

Homemade Soup; fresh baguette £8 **GFO VE**

Duck & Orange Pate; caramelised onion marmalade, toast £10

Antipasti Board, continental meats, buffalo mozzarella, sun-blushed tomato, olives, focaccia £12

Classic Prawn Cocktail; marie rose sauce, lemon, brown bread & butter £12 **GFO**

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

Stilton, Walnut & Pear Tart; baby leaves, honey mustard dressing £10 **V**

Pigs in Blankets; maple glaze, mixed leaves, cranberry sauce £10

Roasted Butternut Squash Hummus; toasted pumpkin seeds; flat bread £10 **VE GFO**

Mains

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

Roasted Turkey Crown; bacon wrapped chipolata, seasonal stuffing,
 roast potatoes, vegetables, gravy, cranberry sauce £23 **GF**

6hr Braised Brisket of Beef; horseradish mash, roasted root vegetables,
 winter greens, red wine sauce £24 **GF**

10oz Pork Loin Steak; lyonnaise potato, braised cabbage & roasted carrots;
 whole grain mustard cream sauce £23 **GF**

Seared Fillet of Sea Bass; crushed dill potato & rocket, lemon & prawn butter £24 **GF**

Fish Gratin; a selection of white fish, smoked haddock, salmon & tiger prawns in a leek & white wine
 sauce; lemon & herb crust, seasonal greens £24 **GF**

'The Carps' Signature Burger; two 4oz beef burgers, crispy bacon, 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**

Brixham Fish & Chips; cider batter; crushed peas & tartare sauce £20 **GF**

West Country Beef & Root Vegetables in rich Ale Gravy; topped with puff pastry; chips & peas £20

Hand Carved Ham; double free-range egg & chips £18 **GF**

Chestnut & Cranberry Nut Roast; seasonal vegetables & roast potatoes, vegan gravy £21 **GF VE**

Roasted Vegetable & Beetroot Wellington; mashed potato, green beans & thyme sauce £21 **VE**

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

Side orders

Chips £5 GFO

Dirty Chips, cheese, brisket & barbeque sauce £8 GFO

Fries £5 GFO

Vegetable Selection £4 GF

Onion Rings £5

New Potatoes £4 GF

Rocket & Parmesan Salad, balsamic dressing £5 GF

Mixed Salad £4 GF

Children's Menu

Cod Fish Fingers £9

Chicken Nuggets £9

Lincolnshire Sausage £9

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

Ham, Egg & Chips £9 GF

Roast Turkey £12 GF

Sandwiches

served on white or brown bread

Roast Ham; tomato, rocket, english mustard £9

Turkey, Stuffing, Pigs in Blankets; cranberry mayonnaise, lettuce £12

Smoked Bacon, Lettuce & Tomato; £9

Cheddar Cheese; branstons pickle £9

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 – 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

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