

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**

Homemade Soup of the Day; fresh baguette £8 **GFO**

Wild Mushroom & Chicken Liver Pate; red 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**

Pear, Ricotta & Chestnut Bruschetta; honey & thyme £10 **V**

Halloumi Fritters; sweet chilli dipping sauce £10

Romesco with Toasted Nuts & Seeds; warm flat bread £10 **VE GFO**

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* **GFO**

*peppercorn or stilton sauce £4 **GF***

Pork Loin Chop; lyonnaise potato, seasonal greens, whole grain mustard sauce £20 **GF**

Confit Duck Leg; bubble & squeak, braised red cabbage, red wine sauce £23 **GF**

Seared Fillet of Sea Bass; crushed new potato & samphire, prawn & herb cream sauce £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**

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

'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**

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

Spiced Butternut Squash; caramelised red onion, charred tender stem broccoli, chickpeas, pomegranate & chilli pesto £20 **GF VE**

Curried Lentil Dhal; roasted cauliflower, flat bread £20 **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

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

Sandwiches

served on white or brown bread

Roast Ham; tomato, rocket, english mustard £9

Roast Beef; rocket & horseradish £12

Smoked Bacon, Lettuce & Tomato; £9

Jumbo Fish Finger Bap; tartare sauce & lettuce £10

Cheddar Cheese; branston pickle £9

Puddings

Dark Chocolate Pot; chocolate crumb, honeycomb. Raspberry gel £8 GF VE

Raspberry Crème Brulee; shortbread biscuit £8 GFO

Apple & Berry Crumble; custard £8 GFO VEO

Lemon Drizzle Meringue; raspberries & chantilly cream £8 GF VE

Sticky Toffee Pudding; caramel sauce, gingerbread ice cream £9

Selection of Cheeses; plum & apple chutney & biscuits £12

Ice Creams & Sorbets

Baileys – Vanilla – Honeycomb – Christmas Pudding –

Chocolate Orange – Strawberry – Rum & Raisin £2.80 per scoop GFO

Mango -- Raspberry £2.80 per scoop GFO

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