

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 of the Day; fresh baguette £8 GFO

Pate of the Day; red onion marmalade, toast £10

Smoked Haddock, Spring Onion & Chive Fishcake; lemon mayonnaise £11

Stilton & Herb Crumbed Flat Mushrooms, balsamic glaze £10 V GF

Salt & Pepper Squid; sirachi mayonnaise £10

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

Halloumi Fritters; sweet chilli dipping sauce £10

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

Romesco is a Catalanian 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 £22 GF

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

Baked Fillet of Hake; crushed new potato & samphire, prawn & herb cream sauce £24 GF

Fish Stew; a selection of white fish, smoked haddock, salmon & tiger prawns with carrot, green bean & spring onion in fish broth; bread wedge £24 GFO

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 £19 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 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

Cheddar Cheese; branston 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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