

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**

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

Beef Brisket Croquette; rocket & horseradish cream £12 **GF**

Grilled Goats Cheese; rocket, tomato & red onion jam; toasted ciabatta & balsamic glaze £10 **GFO V**

Sticky Glazed Pork Belly Bites; fennel & apple slaw £12 **GF**

Smoked Mackerel Pate; lemon curd & blinis £10 **GFO**

White Bean & Smokey Mushrooms on Toasted Sourdough; rocket & truffle oil £10 **VE GFO**

Grilled Asparagus, Parma Ham, Poached Egg; sauce gribiche £12 **GF**

Sauce Gribiche is a chunky French sauce made of hard-boiled egg, dijon mustard, capers, gherkins, parsley & tarragon

Mains

8oz West Country Sirloin Steak; grilled tomato, flat mushroom & straw fries £29* **GFO**

peppercorn or stilton sauce £4 GF

Pan Roasted 10oz Pork Loin Steak; garlic & herb roasted new potatoes, tenderstem broccoli; dijon mustard cream sauce £24 **GF**

Katsu Chicken Curry; steamed spring onion & coriander rice; pickled red onions £23 **GF**

Chew Valley Trout; crushed new potato, rocket, beetroot; orange & rosemary dressing £24 **GF**

Pan Seared Fillet of Seabass; sauté potato & spinach; red onion, cherry tomato & basil dressing £24 **GF**

Thai Fish Curry; (selection of white fish, salmon & king prawns), steamed rice £24 **GF**

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

'The Carps' Signature Burger; two 4oz beef burgers, red onion jam & stilton; fries £19 **GFO**

Plant based Burger; lettuce, tomato, vegan slaw, smoked applewood cheese & toasted bun; fries £18 **GFO VE**

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

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

Roasted Cauliflower & Apricot Tagine; herb cous cous, toasted almonds & crispy kale £20 **VE**

Cherry Tomato, Roasted Red Pepper & Courgette Linguini; rocket & sun-dried tomato pesto £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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