

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

Battered Chicken Bites; asian slaw & sticky korean barbecue sauce £10

Sauteed Mushrooms; toasted sourdough, garlic & herb cream £10 GFO V

Baked Feta, Cherry Tomato, Red Pepper & Olives; ciabatta croute, honey & thyme dressing £10 GFO VE

Smoked Salmon & Dill Pate; sweet pickled cucumber, warm toast £12 GFO

Cajun Fish Goujons; mixed leaves & mango raita £10 GF

Maple Glazed Duck Salad; roasted pecans & orange segments £12 GF

Roasted Beetroot Hummus; warm flat bread, horseradish, apple, toasted walnuts £10 GFO VE

Mains

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

peppercorn or stilton sauce £4 GF

Parma Ham wrapped Chicken Breast; lyonnaise potato, seasonal greens; mushroom & tarragon cream sauce £24 GF

Smoked Salmon, King Prawn & Mussel Tagliatelle; white wine & herb cream sauce £24

Baked Fillet of Hake; spring onion mash & rocket; crayfish, tomato & herb lemon butter £25 GF

Pan Seared Fillet of Seabass; crisp vegetable stir fry, egg noodles; soy & ginger dressing £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, beer braised onions, bacon, pickles & smoked cheddar; fries £19 GFO

Plant based Burger; red onion relish, lettuce, tomato, smoked applewood cheese & 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

Mushroom, Spinach, Pea & Asparagus Tagliatelle; parmesan & herb cream £20 V

Roasted Butternut Squash, Spinach & Sage Risotto; toasted pumpkin seeds £20 GF 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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