

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 £14 GFO V ideal for sharing!

Homemade Soup of the Day; fresh baguette £8 GFO

Chicken & Smoked Bacon Caesar Salad; croutons, parmesan shavings & anchovies £12 GFO

Wild Mushroom & Mozzarella Arancini; rocket salad & truffle mayonnaise £10 GF V

Classic Prawn Cocktail; marie rose sauce, brown bread & butter £10 GFO

Ham Hock & Cheddar Rarebit; toasted sourdough, tomato salsa £10

Salmon Goujons; lemon mayonnaise £12 GF

Grilled Halloumi, Chipotle & Lime Glaze; shredded carrot & cucumber salad, warm flat bread £10 GFO V

Cauliflower Satay Skewers; asian salad, peanut dipping sauce & toasted sesame seeds £10 VE GF

Mains

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

peppercorn or stilton sauce £4 GF

Roasted Pork Belly; spring onion mash, spinach, roasted apple; cider & sage sauce £24 GF

Seared fillet of Chew Valley Trout; crushed new potato, rocket, beetroot;

orange & rosemary dressing £22 GF

Seared Fillet of Bass; tomato, asparagus & crayfish tagliatelle; lemon & herb butter £24

Fish Gratin; today's selection of white fish, tiger prawns, mussels & smoked salmon with herb crumb;

tender stem broccoli £22 GF

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

'The Carps' Signature Burger; two 4oz beef burgers, pickles, smoked bacon, chipotle slaw &

smoked cheddar; fries £19 GFO

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

Chicken Leek & Ham in Tarragon White Wine Cream Sauce; topped with puff pastry; chips & peas £20

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

Gnocchi; sauteed wild mushrooms, spinach & soya beans; pesto dressing £20 VE

Pea, Mint, Asparagus & Spinach Risotto; feta cheese £20 V VEO GF

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

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 relish, little gem lettuce £9

Roast Beef; rocket & wholegrain mustard £12

Smoked Bacon, Brie & Cranberry; £9

Greenland Prawn & Marie Rose; crisp iceberg lettuce £12

Cheddar Cheese; branston pickle £9

Battered Cod Fish Finger Sandwich; toasted ciabatta, tartare sauce & lettuce £12

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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