

Chef Recommends & Specials

Friday Fish Fry

5pm till 9pm

Golden scampi, battered calamari, battered cod fillet served with salad, roasted lemon, tartare sauce and Homecut fries

17.00 or 2 for 30.00

Saturday Steak Special

5pm till 9pm

Chargrilled 170g rump steak served with Au Poivre or Diane sauce, dressed salad leaves, homecut fries

17.00 or 2 for 30.00

Sunday Night Pizza Night

5pm till 9pm

Hand stretched, restaurant oven baked San Marzano Pizza (v)

13.00 or 2 x San Marzano Pizzas 22.00

Add toppings £2 per topping



BRUNCH

Served 10am till 12 noon.

Toasted Bloomer, Butter and Preserve	4.00
Grilled Back Bacon Morning Roll	6.00
Local Butchers Pork Sausage Morning Roll	6.00
(vg) Vegan Sausage Morning Roll	6.00
<i>add an egg to any morning roll</i>	2.00
Carter Benedict	12.00
Toasted English muffin, bacon, poached eggs, hollandaise sauce.	

THE PRESIDENTS BREAKFAST 17.00

Butchers sausage, bacon, black pudding, hash brown, fried eggs, tomato, beans and toast

BEVERAGES	
Americano	3.75
Latte	3.95
Cappuccino	3.95
Flat White	3.95
English Breakfast Tea	3.75
Selection of Herbal Tea	3.75
Hot Chocolate	4.50

LUNCH

Served 12 noon till 5pm.

SMALL PLATES

Bella di Cerignola olives (vg/gf)	4.00
Home Smoked Spicy Nuts (vg/gf)	4.00
Smokey Harissa Hummus, Flat Bread Soldiers (vg)	7.00
Halloumi Fries, Hot Honey (v)	7.00
Voodoo Wings, Blue Cheese Dip	8.00
Teriyaki belly bites	8.00
Chickpea and chorizo casserole	8.00

PIZZA

Garlic Flat Bread (v) <i>With melting mozzarella +1</i>	10.00
San Marzano (v) <i>Tomato, basil, mozzarella</i>	13.00
Con Funghi (v) <i>Tomato, mushrooms, mozzarella, dressed Rocket.</i>	14.00
Chorizo di Pollo <i>tomato, mozzarella, chicken, chorizo</i>	16.00
D.I.Y <i>Our San Marzano with your favourite toppings, £2 per topping</i>	13.00+

Vegan cheese alternative available
Gluten Free Base available

BRASSERIE

British Cod`n` Chips <i>House battered sustainable fillet, mushy peas, roasted lemon, tartare sauce, homecut fries.</i>	17.00
Penne Arrabiata (v) <i>Pasta quills, fresh tomato and basil sauce, fresh chillies, Reggiano Parmesan</i>	16.00
Hand Pressed Angus Beefburger <i>Toasted brioche, smoky bacon, melting cheese, salad, pickles, relish, homecut fries, house slaw.</i>	19.00
Moving Mountains Burger (vg) <i>Plant based burger, began roll, salad, pickles, vegan chipotle mayo, homecut fries</i>	18.00

LIGHT BITES

- Fish Finger Sandwich 9.00
Golden crumbed fish fingers in white bloomer, salad, tartare sauce, served with dressed salad and roasted lemon.
- Veg Stacked Hummus Sandwich (v) 8.00
Smooth hummus in malted bloomer with salad, and stacked roasted bell peppers, served with dressed salad leaf garnish.
- Ham and Cheddar Panini 9.00
Home cooked ham and mature cheddar press toasted in Ciabatta, dressed leaf garnish.
- Mature Cheddar and Pickle Sandwich (v) 9.00
Mature Cheddar with our roasted onion marmalade, press toasted in Ciabatta, dressed leaf garnish.
- Fajita Chicken Flat Bread Fold 12.00
Freshly baked flat bread folded over Mexican spiced seared chicken with toasted bell peppers and onions, topped with crisp lettuce, guacamole, sour cream, salsa, dressed leaf garnish.
- Salad Bowl 9.00
- Caesar Wedge (V)
Little gem quarters, vegetarian Caesar dressing, shaved parmesan, baked croutons
- Honey Roasted Beets with Crumbled Feta (V/GF)
Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze
- Make it your own 7.00
Add Grilled chicken breast, Grilled lemon and garlic king prawn skewer or Grilled halloumi

Sides 4.00

- Homecut fries
- Julienne fries
- Battered Onion leaves
- Side salad
- Steamed vegetables
- Battercrisp cauliflower
- House slaw

Something Sweet 7.00

- Alabama Chocolate Fudge Cake
- Caramel Apple Pie
- Raspberry and White Chocolate Cheesecake
- Vegan Chocolate and Orange Torte (vg/gf)

Sweet treats are presented with Chantilly cream. Custard or ice cream are available with a £1 supplement

sweet treats are served with Chantilly cream

SPA LUNCH

Today's Freshly Prepared Soup (v)

Smokey Harissa Hummus, Flat Bread Soldiers (vg)

Halloumi Fries, Hot Honey (v)

Penne Arrabiata (v)

Pasta quills, fresh tomato and basil sauce, fresh chillies, Reggiano Parmesan

Fish Finger Sandwich

Golden crumbed fish fingers in white bloomer, salad, tartare sauce, served with dressed salad and roasted lemon.

San Marzano (v)

Tomato, basil, mozzarella

Honey Roasted Beets and Crumbled Feta Salad

Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze

Evenings at Carter & Fitch

Served from 5pm

SMALL PLATES

Bella Di Cerignola Olives	4.00
Home Smoked Spicy Nuts	4.00
Smokey Harissa Hummus	7.00
Halloumi Fries, Hot Honey	7.00
Voodoo Wings, Blue Cheese Dip	8.00
Teriyaki Belly Bites	8.00
Chick Pea and Chorizo Cassoulet	8.00

Pizza

Hand stretched from our 72 hour ferment dough, freshly baked in our restaurant oven

Vegan cheese alternative available

Garlic Flat Bread (v) (with melting Mozzarella + £1)		10.00
San Marzano (v) Tomato, Basil, Mozzarella		13.00
Con Funghi (v) Tomato, Mushrooms, Mozzarella, topped dressed rocket		14.00
Chorizo Di Pollo Tomato, Mozzarella, Chicken, Chorizo		16.00
Buffalo Pepperoni Tomato, Mozzarella, Pepperoni, Buffalo sauce		16.00
D.I.Y Your choice of toppings to our San Marzano, £2 per Topping Gluten Free bases Available £2 supplement		13.00 +

SHEET PAN NACHOS

Crispy home cooked tortilla chips topped with guacamole, sour cream, salsa, melting cheese, scallions and your choice of topping :-

Kansas pulled pork / 3 bean chilli (v)

Sharing platter	13.00
Solo	9.00

Salad Bowl 9.00

Caesar Wedge (V)

Little gem quarters, vegetarian Caesar dressing, shaved parmesan, baked croutons

Honey Roasted Beets with Crumbled Feta (V/GF)

Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze

Make it your own 7.00

Add Grilled chicken breast, Grilled lemon and garlic king prawn skewer or Grilled halloumi

Brasserie

British Cod`n` Chips 17.00

*Mushy Peas, Roasted Lemon, Tartare Sauce, Homecut Fries

Butter Chicken 19.00

Marinated baked chicken, roasted spice Curry Masalla, Basmati Rice, Freshly Baked Flat Bread, Salad & Chutney
Cauliflower and Potato alternative available (v)

Chicken Alfredo 17.00

Chicken Breast, Mushrooms, Creamy Garlic and Parmesan sauce, tossed with Pasta Quills

From the fire

8oz Sirloin Steak 24.00

10oz Rump Steak 24.00

Add a sauce 4.00

Au Poivre, Diane, Blue Cheese, BBQ Essence etc

Aberdeen Angus Beefburger 19.00

Toasted brioche, salad, pickles, relish, topped with smoked bacon and melting cheese, served with Homecut fries and House Slaw

Moving Mountains Burger (vg) 19.00

Plant based Burger, vegan roll, salad, vegan dressing, pickles
Homecut fries

Chibacado 19.00

Grilled Cajun spiced chicken breast, melting cheese, Smokey Bacon Guacamole, Pickles, Homecut Fries, House Slaw

Smokehouse

Kansas City Pulled Pork	18.00
Toasted brioche for filling, home cut fries, slaw bourbon bbq essence	
Texas Pitmaster Brisket	18.00
Toasted brioche for filling, home cut fries, slaw, Bourbon bbq essence	
Half Smoked Piri Piri Chicken	18.00
House Piri Piri marinade, home cut fries, pirinaise	
Carter & Fitch Smokehouse Platter	34.00
Pulled pork, brisket, belly bites, voodoo wings, house slaw, bbq essence on freshly baked flat bread, home cut fries, slaw	

Sides 4.00

Homecut fries
Julienne fries
Battered Onion leaves
Side salad
Steamed vegetables
Battercrisp cauliflower
House slaw

Something Sweet 7.00

Alabama Chocolate Fudge Cake
Caramel Apple Pie
Raspberry and White Chocolate Cheesecake
Vegan Chocolate and Orange Torte (vg/gf)

Sweet treats are presented with Chantilly cream. Custard or ice cream are available with a £1 supplement