

Brunch

Served from 10am – 12pm

Toasted Bloomer Butter and Preserves	4.00
Choose from White, Wholemeal or Gluten Free	
Grilled Bacon Morning Roll	7.00
Gluten Free available	
Local Butchers Sausage Morning Roll	12.00
Sear'd rump steak strips, onions, mushrooms and peppers with melting cheese, served on lettuce and tomato in toasted ciabatta with chimichurri sauce	
Hummus Chopped Salad Wrap (vg)	9.00
Smoked Harissa hummus with Californian chopped salad in soft flour tortilla wrap	
York Ham and Cheddar Paninni	9.00
Served with salad garnish and crisps	
Cheddar and Roasted Onion Paninni (vg)	9.00
Served with salad garnish and crisps	

Lunchtime Favourites

Served from 12pm – 5pm

Fish Finger Sandwich	9.00
Homemade sustainable codfish fingers in wholemeal bloomer with tartare sauce lettuce and tomato	
Buttermilk Chicken Caesar Wrap	9.00
Crispy buttermilk fried chicken fillets, Caesars dressed Romano lettuce in soft flour tortilla wrap	
Gaucho Steak Lomito	12.00
Sear'd rump steak strips, onions, mushrooms and peppers with melting cheese, served on lettuce and tomato in toasted ciabatta with chimichurri sauce	



(Last orders at 8.45pm Sundays and Bank Holidays)

Dishes marked with * are available from 5pm only

While you Decide

A selection of Olives & warmed Breads, served with Olive Oil & Balsamic Vinegar 4.50

Small Plates

Bella Di Cerignola Olives (vg gf) 4.00
Home Smoked Spicy Nuts (vg gf) 4.00
Pressed Ham Hock, Piccalilli, Crisp toasts 8.00
Smokey Harissa Hummus flat bread soldiers (vg) 8.00
Voodoo Wings, Blue Cheese Dip 9.00
Teriyaki Belly Bites 9.00
Halloumi Fries, Firecracker sauce (v) 8.00
Smoked Salmon and Cream Cheese terrine, with dill pickled cucumber & oatcakes 8.00

Home-fried Nachos

Crispy home cooked tortilla chips topped with guacamole, sour cream, salsa, melting cheese, scallions and your choice of Kansas pulled pork or 3 bean chilli

For 1 9.00
Sharing Platter for 2 15.00

Healthy Options & Pastas

Chicken Alfredo 17.00
Chicken Breast, Mushrooms, Creamy Garlic and Parmesan sauce, tossed with Pasta Quills
Penne Ricco e Rustico 17.00
Pasta quills topped with a rich and rustic slow braised shin beef and red wine ragu, finished with shaved Reggiano Parmesan
Pan Fried Mediterranean Seabass 20.00
Seabass fillet gently pan fried presented on roasted vegetable ratatouille with citrus crumb

Salad Bowls

Caesar Salad(V) 9.00
Crisp Romano and little gem lettuce, vegetarian Caesar dressing, shaved parmesan, baked herb croutons
Honey Roasted Beets, Crumbled Feta (V/GF) 9.00
Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze
Spicy Cous Cous (vg) 9.00
Ras al Hanout spiced cous cous, fresh mint, tomatoes, cucumber and peppers tossed with citrus dressing served on Mediterranean leaves, finished with cilantro and pomegranate seeds
Add
Grilled chicken breast 7.00
Grilled Halloumi (v) 6.00

Vegan & Vegetarian

Vegan Polpetoni	16.00
Pasta, vegan meatballs in fresh tomato sauce and vegan parmesan	
*Vegan Cauliflower, Potato and Spinach Balti	18.00
Steamed basmati rice, freshly baked flat bread, kachumber salad	
Penne Ricco e Rustico	17.00
Pasta quills topped with a rich and rustic slow braised shin beef and red wine ragu, finished with shaved Reggiano Parmesan	
*Roasted bell pepper with fregola sarda	16.00
Fennel, rosemary and lemon dusted roasted bell pepper with warm fregola sarda, a Sardinian toasted grain "cous cous" with olives, raisins, snipped herbs and citrus dressing	

Carter Classics

Our Favourites from past menus

British Cod`n`Chips	19.00
Mushy Peas, Chip Shop Curry Sauce, Roasted Lemon, Tartare Sauce, Home cut fries	
*Fritto misto	19.00
Golden scampi, battered calamari, battered cod fillet served with salad, roasted lemon, tartare sauce and home cut fries	
*Chicken Shawarma	20.00
Spice marinated grilled chicken ready to fold in freshly baked flat bread with crisp salad, pickled red onions, tomato salsa and pepper strips, served with Garlic mayo, hot sauce, and julienne fries	
*Smokehouse Pulled Pork Enchilada	18.00
Our low and slow smokehouse pulled pork baked in a flour tortilla, in fresh tomato sauce, glazed with melting cheese and BBQ essence, served with salad and home cut fries	

Burgers

Aberdeen Angus Beefburger	19.00
Toasted brioche, salad, pickles, relish, topped with smoked bacon and melting cheese, served with Home-cut fries and House Slaw	
Chiba ado Burger	19.00
Grilled Cajun Spiced Chicken breast in a toasted brioche bun, melting cheese, Smokey Bacon, Guacamole, Pickles, Home-cut Fries, House Slaw	
Moving Mountains Burger (vg)	19.00
Plant based Burger, vegan roll, salad, vegan dressing, pickles & Home-cut fries	

From the Fire

8oz Sirloin Steak (gf)	24.00
Grilled tomato, Mushrooms and home cut fries	
10oz Rump Steak (gf)	24.00
Grilled tomato, Mushrooms and home cut fries	
Chargrilled breast of Chicken	14.00
Dressed leaves & home cut fries	
Add a sauce	4.00
Au Poirve, Diane, Blue Cheese, BBQ Essence, Garlic Butter	

*Gammon Steak Huevos Rancheros	17.00
Grilled horseshoe gammon steak topped with the classic Mexican breakfast of 2 sunny side up eggs on crushed spicy tomato concasse, fresh chillies and cayenne sauce drizzle, served with home cut fries	
*Tuscan Roast Chicken with Fregola Sarda	19.00
Fennel, rosemary and lemon dusted roast chicken breast, served on the bone with warm fregola sarda, a Sardinian toasted grain "cous cous" with olives, raisins, snipped herbs and citrus dressing	
*Half Roast Chicken	19.00
Freshly roasted half chicken basted with your choice of marinade, served with spiced mayo and home cut fries. Choose from Piri Piri or Tandoori spiced	

Our famous Stone Baked Pizzas

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

Vegan Cheese available. Gluten Free bases available for an additional £2

Garlic Flat Bread (v)	10.00
Add melting mozzarella for £1	
San Marzano (v)	13.00
Tomato basil sauce, Mozzarella	
Con Funghi (v)	14.00
Tomato, Mushrooms, Mozzarella, topped dressed rocket	
Chorizo Di Pollo	16.00
Tomato, Mozzarella, Chicken, Chorizo	
Buffalo Pepperoni	16.00
Tomato, Mozzarella, Pepperoni, Buffalo sauce	
Smokehouse Calzone	18.00
Pulled pork, smoked chicken in BBQ essence, served folded, glazed with tomato and melting mozzarella	
D.I.Y	13.00 +
Start with our San Marzano pizza, and add toppings for £2 each	
Ham, Chicken, Pepperoni, Chorizo, Beef Brisket, Pulled Pork, BBQ Chicken, Mushrooms, Sweetcorn, Garlic, Onion, Rocket	

Sides

Home cut fries	All 4.00
Julienne fries	
Parmesan & Truffle Fries	
Battered Onion leaves	
Tossed American salad	
Steamed Season Vegetables	
Baby new potatoes	
Batter-crisp cauliflower	
House slaw	

Something Sweet

Alabama Chocolate Fudge Cake	All 7.00
Caramel Apple Pie	
Raspberry and White Chocolate Cheesecake	
Pannacotta with berries and meringue crunch	
Sticky Toffee Pudding with Crème Fraiche	
Vegan Chocolate and Orange Torte (vg/gf)	
Served with your choice of fresh cream, ice cream or custard	
Selection of British Cheeses	9.00
with biscuits & home spiced chutney	
Devon Cream Tea	7.00
Freshly baked homemade scone, Jam and Cream	

Coffees & Liqueurs

Americano	3.75
English Breakfast Tea	3.75
Herbal Tea	3.75
Latte	3.95
Flat white	3.95
Hot Chocolate	4.50
Liqueur Coffee	8.50



Weekends are Special at Carter & Fitch

THE FRIDAY FISH FRY 5pm till 9pm

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

£17

2 people dining – double up for £30

SATURDAY STEAK SPECIAL 5pm till 9pm

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

£17

2 people dining – double up for £30

SUNDAY NIGHT PIZZA NIGHT 5pm till 9pm

Hand stretched, restaurant oven baked San Marzano Pizza

(v)

£13

Double up - 2 San Marzano Pizzas £22

Add toppings £2 per topping



Spa Lunch

Bookable in advance through Montana Spa

Choose 2 courses from below

To Start

Smokey Harissa Hummus flat bread soldiers (vg)
Halloumi Fries, Firecracker sauce (v)

Main course

Fish Finger Sandwich

Homemade sustainable codfish fingers in wholemeal bloomer with tartare sauce lettuce and tomato

Hummus Chopped Salad Wrap (vg)

Smoked Harissa hummus with Californian chopped salad in soft flour tortilla wrap

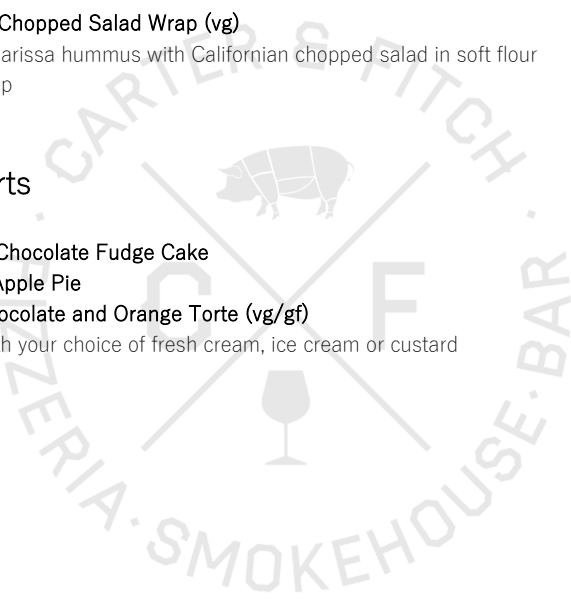
Desserts

Alabama Chocolate Fudge Cake

Caramel Apple Pie

Vegan Chocolate and Orange Torte (vg/gf)

Served with your choice of fresh cream, ice cream or custard



Drinks Menu

Beers	Pint	Half	Bottle
Amstel	6.00	3.60	
Birra Moretti	6.50	3.60	
Inchs Cider	5.50	3.00	
Neck Oil	6.50	3.60	
John Smiths	5.50	3.00	
Guinness	6.50	3.60	
Heineken	6.20	3.40	5.40
Heineken 0%			4.10
Budweiser			4.70
Desperados			6.00
Peroni			5.40
Newcastle Brown Ale			6.00
Sol			4.70
Old Mout			6.00

Spirits	Double	Single
Absolut	8.50	5.00
Absolut Vanilla	9.00	5.00
Absolut Raspberry	9.00	5.00
Smirnoff Mango and Passionfruit	7.65	4.50
Bombay Sapphire	7.65	4.50
Gordons	7.65	4.50
Gordons Pink	7.65	4.50
Hendricks	10.20	6.00
Tanqueray	8.50	5.00
Whitley Neill Selection	8.50	5.00
Durham Gin	8.50	5.00
Bacardi	8.50	5.00
Sailor Jerry	8.50	5.00
Kraken	8.50	5.00
Morgans Spiced	9.35	5.50

Minerals	Pint	Half	Bottle / Can
Fever Tree Tonics 200ml			2.80
Schweppes Tonic 200ml			2.50
Schweppes Ginger Ale 200ml			2.50
Coca cola 330ml			3.50
Lemonade	4.50	2.25	
Coke Zero	4.50	2.25	
Diet Coke	4.50	2.25	
J2o 275ml			3.50
Kick 250ml			3.00
Small Water 500ml			2.50
Orange Juice	4.00	2.00	
Apple Juice	4.00	2.00	
Cranberry Juice	4.00	2.00	
Pineapple Juice	4.00	2.00	

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White Wine

Granfort Chardonnay Pays d'Oc Bottle – 30.00
 125ml – 5.10
 175ml – 7.00
 250ml – 10.20

A soft green apple scented Chardonnay which demonstrates it's unoaked nature with plenty of fruit on the palate. Whilst the grapes are grown in the relatively hot climate of southern France, modern production techniques have ensured this wine has a lively refreshing finish.

La Maglia Rosa Pinot Grigio Delle Venezie Bottle – 23.50
 125ml – 4.90
 175ml – 6.80
 250ml – 9.90

A well rounded, light bodied wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant finish.

Santa Rita 8km Sauvignon Blanc, Central Valley Bottle – 26.00
 125ml – 5.00
 175ml – 6.90
 250ml – 10.00

Cold fermented in stainless steel and then bottled early to capture those classic grassy and gooseberry aromas and flavours

Kleine Zalse Cellar Selection Bush Vines Chennin Blanc, Costal Region Bottle – 30.00
 125ml – 5.10
 175ml – 7.00
 250ml – 10.20

Ripe, tropical fruit flavoured Chennin Blanc. Some lees ageing and partial malolactic fermentation help both soften and round the finish

Loosen Bros Dr L Riesling, Mosel Bottle – 36.00

Fresh and light with the classic Mosel raciness, this wine shows citrus fruits such as grapefruit and lime with mineral notes and a touch of spritz on the finish.

Atamisque Serbal Viognier, Tupungato, Mendoza Bottle – 38.00

Lively and fresh on the palate with lovely silky texture, delicate hints of peach and nectarin with zesty lemon acidity and a refreshing finish.

Gavi Ca Bianca Bottle – 46.00

Fermented in stainless steel and aged briefly on its fine lees. It shows white flower and green fruit aromas, with a touch of honey and minerality on the palate.

Riverstone Ridge Sauvignon Blanc, Marlborough Bottle – 44.00

Ripe gooseberry and citrusy aromas with herbaceous notes, the lively palate shows some tropical fruit and lime flavours, and the finish is refreshing and dry.

Chablis Gloire de Chablis, J.Moreau at Fils Bottle – 67.00

Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.

Red Wine

Santa Rita 8km Merlot, Central Valley Bottle – 26.00
 125ml – 5.00
 175ml – 6.90
 250ml – 10.00

Plums and blackberries dominate this wine, with subtle spicy and vanilla notes that come from the interaction with French and American oak.

Footsteps Shiraz, South Eastern Australia Bottle – 23.50

Fermented in stainless steel with a lighting oaking. A rich, vibrant, red berry fruit driven style.

125ml – 4.90

175ml – 6.80

250ml – 9.90

Alma Mora Malbec, San Juan Bottle – 33.00

A full bodied with ripe red berry and plum flavours finishing with long, elegant touch of toasty vanilla.

125ml – 5.30

175ml – 7.30

250ml – 10.50

Marques de Morano Rioja Joven Bottle – 32.00

A young Rioja made using the classic Tempranillo grape. Matured for only a short time in oak prior to bottling shows ripe, fresh fruit flavours

125ml – 5.20
175ml – 7.20
250ml – 10.40
Bottle – 50.00

Fleurie, Pascal Clement

Grown on pure granite soil, it has a bright red colour with violet glints and a bouquet of iris, rose and raspberry, the palate is fresh and supple.

Joseph Mellot Destinée Pinot Noir, Val de Loire Bottle – 37.00

Notes of black fruits & a round, supple palate, this is ideal for drinking with grilled meats or game dishes.

Chateau Vignot Saint-Emilion Grand Cru Bottle – 52.00

The nose has aromas of red and black fruits, sweet cherry, freshness, floral notes and spices. A fleshy and structured wine with ample richness and truffle. A demonstration of power and complexity in a voluptuous harmony.

Rose Wine

Whispering Hills White Zinfandel, California Bottle – 26.00

A beautiful deep salmon pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.

125ml – 5.00

175ml – 6.90

250ml – 10.00

Antonio Rubini Pinot Grigio Rose delle Venezie DOC Bottle – 30.00

A copper, or 'ramato' coloured rose made from pinot Grigio grapes grown in north-east Italy. The nose shows aromas of wild flowers, vanilla and strawberry, the palette is refreshing with delicate fruit flavours.

125ml – 5.10

175ml – 7.00

250ml – 10.20

Sparkling

Santa Fosca Prosecco Spumante DOC Extra Dry Bottle – 33.00

A wonderful sparkling wine is a soft flavourful wine with delicate bubbles.

125ml – 6.00

Laurent-Perrier La Cuvée Brut NV Bottle –

Purity & elegance – with notes of citrusy grapefruit and orange blossom.

125.00

Laurent-Perrier Cuvée Rosé Bottle –

Fresh citrus and red berry character, and soft creamy texture.

145.00

Unquestionably the brand leader in this category, it is made, unusually, with 100% Pinot Noir grapes sourced from Grand Cru villages. Bottled in the distinctive 'dumpy' bottle.

Cocktails

All 9.50 or 2 for 17.00

Mojito

A mixture of Havana 3 year old rum, fresh lime, mint and sugar syrup topped with soda.

Pimms Fizz

Pimms mixed with Prosecco and lemonade. Garnished with fresh fruit

Espresso Martini

Freshly brewed espresso shaken with Absolute vanilla vodka, Tia Maria and sugar syrup

Lemon Spritz

Limoncello, Prosecco and soda layered garnished with fresh lemon

Apple & Elderflower Martini

Tanqueray gin, apple juice, elderflower and lime shaken, garnished with fresh apple

Tropical Fruit Cooler

Mango and passionfruit vodka, lime and lemonade shaken. Garnished with passionfruit

Mocktails

All 6.00 or 2 for 10.00

Passionfruit & Elderflower Fizz

Passionfruit and elderflower cordial shaken with lime topped with lemonade. Garnished with passionfruit

Strawberry & Cucumber Cooler

Strawberry coulis shaken with lemon and sugar syrup, topped with lemonade garnished with cucumber and strawberries

