

CARTER & FITCH

PIZZERIA • SMOKEHOUSE • BAR

(v) vegetarian | (vg) vegan

Bar Snacks

Home Smoked Spicy Nut Mix (vg)	2.95
Bella Di Cerignola Olives (vg)	2.95
San Marzano Pizzette (v)	4.25

Chicchetti di Carter

Appetizers the Venetian way, small plates with the Carter & Fitch twist, try one or two as an appetizer or for sharing we recommend 2 or 3 plates per person. If you're a large party just let us bring a selection for your table, for everyone to graze and socialize, just order your main course choices, or maybe just try a few with conversation and a Cocktail or a glass of wine.

Voodoo Wings with Frank's	5.95
Carolina Sticky Pork Ribs Tips	5.95
Cauliflower Malabar (v)	5.25
Haloumi Fries (v) with firecracker sauce	5.25
Smoked Harissa Hummus (vg)	4.75
with flat bread soldiers	
Elote Sweetcorn Ribs (v) with chipotle mayo and lime	5.25

Nacho Bowls

Ideal for sharing as a light starter but big enough as a hearty snack for one, go on dive in!

Texas Red Chilli with melting cheese	6.75
Pulled Pork with Bourbon BBQ Essence	6.95
Salsa Rosso (v)	5.95
with jalapenos and melting cheese	

Straight from the Smoker

All of our meats are from selected prime cuts, rubbed with our unique blend of spices and seasonings infused overnight, then smoked in our Oklahoma smokehouse oven, low and slow over oak, till meltingly tender, due to the long cooking method, if we are particularly busy we may run out of popular cuts, but we'll have more in the smoker for tomorrow!

Pitmaster Brisket	14.50
Low and slow smoked prime brisket with BBQ essence	
Piri Piri Chicken	13.95
Half smoked chicken basted with Piri Piri spices, with toasted lemon, pirinaise and home cut fries	
Hot Smoked Whisky Cured Salmon	16.50
Salmon fillet whisky cured and smoked over oak, served with steamed vegetables and hollandaise sauce	
Kansas City Smoked Pulled Pork	14.50
Pulled pork shoulder smoked low and slow served with home cut fries and BBQ essence	
Southern Fried Rib Stack	19.95
Slow smoked ribs, dredged with spices and buttermilk, quick fry till crispy, smothered with BBQ essence	

OUR CARTER & FITCH SMOKEHOUSE PLATTER

- made for sharing
26.50

Pitmaster brisket, pulled pork, southern fried ribs and voodoo wings together on freshly baked flat bread with bourbon BBQ essence

From The Chargrill

All of our steaks are from British Beef and dry aged for a minimum of 28 days, served with fries, grilled tomato and mushrooms.

Angus Burger	14.95
Prime hand pressed beef burger in toasted brioche with our burger sauce, salad, pickles, melting cheese and smoky bacon	
Mexican Cemita	14.95
Crispy Fajita spiced chicken in toasted brioche with fajita mayo salad, pickles cheese and guacamole	
Hog Roast Smash Burger	15.25
Hand smashed seasoned beef topped with shredded pork in jus, toasted brioche apple sauce and pickled red cabbage	
Moving Mountain Burger (vg)	14.50
Plant-based burger served in a vegan bun with salad, pickles and vegan cheese, home cut fries and salsa	

8oz Sirloin Steak	24.00
Grilled to your liking served with mushroom, tomato and homecut fries	
Add a sauce - Au Poivre, Diane or Blue Cheese	3.50

TRY OUR SIGNATURE SAN FRANCISCO SAUCE TO PIMP YOUR STEAK
Garlic king prawns, tomatoes, mushrooms, basil - 4.95

Gammon Steak Huevos Rancheros	13.95
Gammon steak, crushed tomatoes, 2 fried eggs, fresh chillies and chilli sauce served with homecut fries	

ALLERGIES & DIETARY REQUIREMENTS

Please inform your server if you have any food allergies and we will assist your choice with safety in mind. For specific tastes and dietary requirements please talk to us and we will assist and adapt our dishes to accommodate you where this is possible.

(v) vegetarian | (vg) vegan

www.carterandfitch.co.uk

Scan here to join
our mailing list



CARTER & FITCH

PIZZERIA • SMOKEHOUSE • BAR

(v) vegetarian | (vg) vegan

Carter Comforts & Pasta Bowls

Lamb Shawarma	19.95
Slow spice roasted moist pulled lamb on flat bread with Fattoush salad, spiced potato wedges, raita and sauce to drizzle	
Fritto Misto	16.25
Selected seafoods crispy fried, served with tartare sauce and roasted lemon	
Cod & Chips	Tiddler 13.25 Whale 15.95
Served with mushy peas, lemon, and home cut fries	
Cioppino	17.95
A classic Italian /American fish casserole from San Francisco fresh seafood braised in a light tomato broth served with crostini and aioli	
Spaghetti con Gamberi e bisque di Aragosta	18.50
Spaghetti pasta with tiger prawns and creamy lobster broth	
Chicken Roma	15.25
Chicken breast pieces tossed with penne pasta in tomato, garlic, mushroom and herb sauce with a touch of cream and chillies	
NYC Parmigiana	16.25
Breaded chicken escalope served on pasta tossed in marinara sauce, finished with lemon and Reggiano Parmesan	
Butternut & Lentil Lasagne (vg) - served on flatbread with salad	14.50
Pasta Vodka (v)	12.95
Pasta quills tossed in our slightly spiced chilli creamy tomato, vodka and Parmesan sauce, finished with more Parmesan	
Zucchini Caponata (v)	13.25
Pasta tossed with sautéed courgette, peppers and capers in fresh tomato and basil sauce	

Salad Bowls

Main 7.95 | Side 3.95

Add grilled chicken breast, sliced Texas brisket, pulled pork or hot smoked salmon to any main course salad. +5.75

Classic Caesar Salad
Lean Green (vg)
All American chopped salad (vg)
Superfood Salad (v) (vg) - grains, roasted roots, beets.

Sides

All 3.95

Home Cut Fries (v, vg) | Julienne Fries (v) | Onion Leaves (v)
Sweet Potato Fries (v) | House 'Slaw (v) | Dirty Rice (v)
Steamed Vegetables (v)

Hand Stretched 12" Sourdough Pizza

Fresh from our Italian oven, each can be prepared from a gluten free base with the exception of our folded Calzone pizzas.

Aglío with garlic and herb butter	6.25
Aglío de Mozzarella (v)	7.25
with garlic and herb butter and mozzarella cheese	
San Marzano (v)	11.50
Sweet tomato sauce, Genovese basil, mozzarella	
Emilia Romagna	14.25
Prosciutto, parmesan and arugula	
Chorizo de Pollo	13.50
Chicken, chorizo, tomato, mozzarella	
Con Funghi (v)	12.75
Mushrooms, tomato, mozzarella, rocket	
Smokehouse Calzone	14.95
Brisket, pulled pork, chicken, bbq essence, glazed with tomato sauce and melting mozzarella	

12" DIY pizza - 11.50+

Dress your San Marzano exactly as you like it.

Additional toppings @2.00 per selection.

Either mix and match from above or ask your server.

Desserts

OUR HOUSE SPECIAL - 9.95

Carter's Frozen Mudslide
- Vanilla ice cream, Kahula, vodka, Irish cream liqueur, chocolate flake, chocolate syrup

Classic Alabama Chocolate Fudge Cake with sloppy cream
An American Trilogy - Pecan Pie, Mississippi Mud pie and Key Lime Pie together
Baked New York Cheesecake with berries
Vegan Biscoff Cheesecake
Selection of British Cheeses

All 6.95

(v) vegetarian | (vg) vegan

www.carterandfitch.co.uk

Scan here to join
our mailing list

