



Welcome with chilled glass of Prosecco, mixed olives, VG, GF

Trio of fish - smoked salmon, whipped cods roe & prawn  
Melon, winter berries, blood orange sorbet, pepper syrup, VG, *gf*  
Creamy tarragon mushrooms on toasted sourdough, frisée leaf, V  
Chicken, pork, cranberry & pistachio terrine, pear chutney  
Classic tomato soup, bloomer bread, VG, ask for *gf*  
Spinach, avocado, bacon & tomato salad, V, *gf*

West Country 8oz rump steak, grilled mushroom, tomato,  
rosemary salted triple cooked chips, s/w peppercorn sauce, *gf*  
Venison haunch steak, blackberry reduction, galette potatoes,  
parsnip puree, braised red cabbage with pancetta, *gf*  
Beer battered haddock, peas, triple cooked chips, lemon, tartare sauce  
Fillet of bass, mussel curry veloute sauce, new potatoes, vegetable ribbons, *gf*  
Chicken Korma curry, Basmati rice, pickled vegetable salad, poppadum, *gf*  
Penne pasta chilli, tomato, Mascarpone sauce, V, ask for *gf*

Winter berry pavlova, V, *gf*  
Bread & butter pudding, custard sauce, V  
Sour cherry, chilli & pistachio chocolate brownie, honeycomb, clotted cream, V  
Winter spiced rum & orange marmalade cheesecake, citrus sauce, V, *gf*  
Cut fresh fruit salad, with cream or ice cream, V, ask for VG, *gf*  
Banoffee pie, thick Cornish cream, *gf*, V  
Ice cream /sorbet, V, VG, ask for *gf*

Filter coffee / tea with hand made mince pies, V, ask for VG, ask for *gf*

*menu is subject to change*

Book a two or three course option for your table.

Bloomer bread with butter / oil is included in either option; together with mince pies served with filter coffee or tea.

Two course  
£27.00  
per  
person

Three course  
£34  
per  
person

V, vegetarian diet

VG, vegan - plant diet

*gf*, gluten free dish

*The Brasserie*

AT THE CARLTON

Runnicleave Road  
Ilfracombe EX34 8AR  
01271 862446