

# The Brasserie

AT THE CARLTON

## New Year's Day Lunch

Organic bloomer, butter/oil, £3, ask for *gf* | Mixed olives, £4, *gf*, VG

Terrine | Exmoor pork, ham hock, vegetables. Served with our piccalilli relish

Celeriac & apple soup, VG, ask for *gf* | a smooth blend of celeriac, parsnip & apple, served with bloomer bread

Chicken liver parfait, ask for *gf* | free range chicken livers blended with cream & Cognac. Apple & date chutney, toasted bloomer

Trio of fish, *gf* | King prawn, smoked salmon, whipped cod's roe pate, sweet cured cucumber

Beetroot salad, V, *gf* | fresh roasted beetroot, whipped ricotta cheese, orange & leaf (*can be modified VG*)

Avocado & bacon, *gf* | soft avocado, vine tomato, crispy bacon, on a baby spinach salad

Blue cheese & pear, *gf* | picked dressed chicory leaves, crumbled Devon blue cheese, candied walnut & pear

Panko mushrooms, V | panko crumbed button mushrooms, herb mayonnaise

### Roast sirloin of West Country beef

Roast herb rubbed chicken, pigs in blankets

Nut & lentil roast, onion gravy, VG

Served with Yorkshire Pudding, braised red cabbage with pancetta, roast Maris Piper potatoes & honey roast parsnips, parsnip puree, leeks & cauliflower cheese & vegetable medley, please ask for *gf*

Sweet potato Katsu curry, V | crispy sweet potato with a sweet mild curry sauce, Asian slaw & Basmati rice

Chicken Korma, *gf* | mild curry sauce, chicken breast, Basmati rice, onion tomato salad, mango chutney

Venison sausages | venison, herb & juniper sausages, red wine, sweet onion gravy, smooth mash & veg

Fillet of bass, *gf* | fillet of bass, mussel curry veloute sauce, new potatoes, vegetable ribbons

Fish & chips | beer battered haddock, triple cooked chips, peas & tartare sauce

Tortellini, V | spinach & cheese filled pasta parcels, garlic bread, side salad

Omelette, *gf* | local crab, herb hollandaise, Parmesan salad

Citrus cheesecake, V, *gf* | Meyer lemon marmalade, lime topping, gluten free base

Cheeses, V, ask for *gf* | West Country cheeses including Devon Blue, Devon Oke, Somerset Brie, grapes & biscuits £5 supplement

Sticky toffee pudding, V | with vanilla ice cream & toffee sauce, ask for VG

Pavlova, V, *gf* | home made meringue & Cornish cream, raspberry compote

Rice pudding, V, *gf* | creamed rice pudding, poached winter fruits

Treacle tart, V | clotted cream, rum soaked sultanas

Ice creams & fruit sorbets, V / VG, ask for *gf*

V, vegetarian diet

VG, plant diet, suitable for vegans

*gf*, gluten free dish

Two courses @ £29 Adult / £15 Child  
Three courses @ £33 Adult / £17 Child

**Dietary information.** If you have any food **allergies** or intolerances let us know. We offer gluten free GF options and will be able to adapt our hand made dishes for you - please ask us for information and guidance.