

The Brasserie

AT THE CARLTON

The winemakers supper

On arrival

Ham & mozzarella mini croquette &
Teriyaki salmon skewer

Served with a glass of chilled sparkling white wine 2021 – single blend Seyval Blanc, a dry English sparkling wine, from the Venn Valley Winery.

Exmoor pork, chicken, soaked cranberries, pistachio nut terrine

Venn Valley Devon White 2022. A dry single varietal wine, light and crisp with high acidity. Aromas and flavours of citrus, green apple, honeydew melon, and a noticeable minerality.

Roasted cod loin, Basque style chickpea & chorizo casserole, Devon mussels

Venn Valley Devon Rose 2022. A true blend of the vineyard varietals. A complex rosé wine, light and crisp with delicate red fruit notes of Pinot Noir, peach, melon and floral notes of Seyval, Ortega and Madeline Angevine.

Chocolate mousse, clotted cream, chocolate flakes, late summer Kirsch marinated cherries

Devon cheese selection

Venn Valley Pinot Rose 2022 – only Pinot Noir – lighter and drier in style. With crisp acidity, delicate strawberry, red cherry and rose petal notes and an attractive herbaceous note on the finish.