

The Brasserie

AT THE CARLTON

Welcome to our brasserie

If you have any food intolerances, **allergens** or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Let us know as soon as possible.

Minimum cover charge. We reserve the right to apply a minimum spend of £15 per cover which includes drinks.

Smoked salmon, £7*, GF

served with baby capers, whipped horseradish cream,

Scotch egg, £7

free range egg wrapped in a herbed blend of sausagemeat & ham hock. Served with our picalilli relish

Chicory, blue & pear salad, £6, V, GF

creamy Devon Blue cheese, crumbled over chicory leaf, candied walnuts & sliced pears

Chicken & ham, £7

a delicate crepe, filled with diced chicken & ham, bathed in Cornish cream & Cheddar gratin. 20 minutes to cook

Melon & orange, £5, VG, GF

duo of melon, blood orange sorbet & an orange pepper syrup

Organic bloomer, butter/oil, £1.5

Beetroot & cream cheese, £7, GF

salad of roasted baby beetroot, soft Mascarpone, tarragon dressing & pine kernels

Chicken liver parfait, £5.5

smooth chicken livers blended with cream, Cognac, shallot & thyme. Served with apple & sultana chutney & toasted bloomer

Fishcakes, £5.5

a blend of fish, including shrimps, potato, crisp panko crumb, lime mayonnaise & leaf

Game terrine, £6.5

pork sausagemeat, pheasant, guinea fowl & pigeon, wrapped in smoked bacon, s/w spiced pear chutney,

Meze, £7, V, can be GF

thick tzatziki, creamy hummus, & olives, served with bloomer bread, olive oil

We love to buy local. Fish is delivered fresh from our local market at Appledore. Our beef is from Exmoor Park or other regional breeds. And whenever we can, local farm produce features in our seasonal dishes, including vegetables from the Great Field Braunton

local ingredients
all year round

Fish & chips, 16.5

local haddock in your choice of beer batter or breadcrumbs, served with peas, triple cooked chips, tartare sauce & lemon

Devon plaice, 17.5, GF

steamed fillet of local plaice, creamed leeks & Biarritz mashed potatoes

Cod loin, 18.5, ?GF

loin of Channel cod, roasted, served with crushed buttered mids, and a chorizo, mussel & tomato broth

Katsu curry, 6

panko breaded fresh chicken, served with long grain rice, sweet Katsu curry sauce & sesame, soy Asian salad

Chicken supreme, 16, GF

breast of Devon chicken, herb, white wine & cream sauce, garden vegetables & Boulangere potatoes

Lamb rendang, 18.5, GF

a drier style curry of slow cooked leg of lamb, Malaysian spices, lemongrass & tamarind, rice, poppadum, onion salad & raita

V, vegetarian diet

VG, vegan diet

Tagine, 15, VG, ?GF

vegetable, tomato, apricot & harissa spices, herbed cous-cous with pomegranate & grilled cauliflower

Beef burger, 15

a hand made, 8oz prime beef mince burger, skinny fries & apple slaw + mature Cheddar 2.5 + bacon 2.5 + both 4

Rump*, 19, GF

a choice 8oz West Country steak. Served with triple cooked chips, mushroom, vine tomato & side of leaf salad + peppercorn sauce, tarragon butter or red wine sauce £2.5 each

Exmoor Park beef fillet***, 29, GF

local beef fillet, pan fried, triple cooked rosemary chips, tarragon butter

Venison, 19, GF

pan fried haunch steak, parsnip puree, braised cabbage & mini herbed roasties, juniper red wine jus

Duck leg, 16, GF

confit of Creedy Carver duck leg, buttered spinach, peppercorn sauce, pomme puree

?, options can be

GF, gluten free dish

Dinner inclusive If you're staying on dinner inclusive terms you can enjoy the run of the whole menu just with these few exceptions: * £2 supplement, ** £4 supplement, *** £6 supplement + as indicated