

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 & mascarpone, 7, **GF** | roasted baby beets, tarragon oil, frisee leaf & mascarpone cream cheese, toasted with pine nuts

Chicken liver parfait, 5.5, *ask for* **GF** | 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**, *ask for* **GF** | thick tzatziki, creamy hummus, & olives; served with tomato muffin, olive oil & balsamic

We love to buy local. Fish is landed in Ilfracombe or Appledore, from local day boats. 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 garden peas, triple cooked chips, tartare sauce & lemon.

Sole, 17, **GF** | fillet of lemon sole, green bean, creamed leeks & crushed baby mid potatoes, shrimp & caper butter.

Cod loin, 18.5, *ask for* **GF** | loin of roast Channel cod, served with crushed buttered mids, chorizo, mussel & tomato broth.

Katsu curry, 16 | panko breaded fresh chicken, served with long grain rice, sweet curry sauce, sesame Asian slaw.

Chicken supreme, 16, **GF** | breast of Devon chicken, mushroom cream sauce, swede puree, picked kale & mash.

Lamb rendang, 18.5, **GF** | a drier style curry of slow cooked leg of lamb, Malaysian spices, lemongrass & tamarind, rice, poppadum, onion salad & raita.

Tagine, 15, **VG**, *ask for* **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, grilled mushroom & vine tomato.
+ peppercorn sauce, tarragon butter, 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 port & red wine jus.

Duck leg, 16, **GF** | confit duck leg, buttered spinach, peppercorn cream sauce & pomme puree.

V, vegetarian diet

VG, vegan diet

GF, gluten free dish

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