

# 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, 8\*\*, GF | served with baby capers, whipped horseradish cream.

Scotch egg, 6.5 | free range egg wrapped in a herbed blend of sausagemeat & ham hock. Served with our picalilli relish.

Chicory, blue & pear salad, 7, 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

Chicken liver parfait, 5.5, *ask for* GF | smooth chicken livers blended with cream & brandy. Served with apple & sultana chutney, toasted bloomer.

Thai fishcake, 6.5 | flavoured with lemongrass, chilli, ginger & lime. Served with sweet chilli dip & Asian salad.

Chicken terrine, 6.5 | pressed terrine, Exmoor pork & chicken breast, whisky soaked cranberries, s/w spiced pear chutney,

Mussels, 7.5 | steamed with cider, shallots & herbs, finished with cream & served with bloomer bread .

Fish roe pate, 6.5 | smooth smoked fish roe pate, garlic & lemon juice, pickled cucumber, sourdough croute.

Meze, 7, V, *ask for* GF | thick tzatziki, creamy hummus, & olives; served with tomato muffin, olive oil.

## Local ingredients all year round

We love to buy local. Fish is landed in Ilfracombe or Appledore, from smaller day boats. Rainbow trout is caught at Plaistow, which is also where our butcher is based. Our beef is from Exmoor Park or other regional breeds. We take advantage of seasonal vegetables, including crops from the Great Field Braunton.

Fish & chips, 17 | local haddock in your choice of beer batter or breadcrumbs, served with garden peas, triple cooked chips, tartare sauce & lemon.

Trout, 16, GF | fillet of local, Muddiford, rainbow trout, summer heritage tomato salad, caper berries & pickled shallots, side of buttered herbed new potatoes.

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

Katsu curry, 17 | panko breaded fresh chicken, served with long grain rice, sweet curry sauce, sesame Asian slaw.

Chicken supreme, 19, GF | breast of Devon chicken, white wine cream sauce, Dauphinoise, heritage carrots & Braunton asparagus tips..

Tagine, 16, VG, *ask for* GF | vegetable, tomato, apricot & harissa spices, herbed couscous with pomegranate & grilled cauliflower.

Lamb rendang, 19, GF | a drier style curry of slow cooked leg of lamb, Malaysian spices, lemongrass & tamarind, rice, poppadum, onion salad & raita.

Beef burger, 16 | a hand made, 8oz prime beef mince burger, served with skinny fries & apple slaw. + mild 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. @ £3 each.

Exmoor Park beef fillet, 29\*\*\*, GF | local beef fillet, pan fried, served with triple cooked rosemary chips, tarragon butter.

Venison, 19, GF | pan fried haunch steak, parsnip puree, braised cabbage & mini herbed roasties, juniper infused port & red wine jus.

Duck leg, 17, GF | confit of duck leg, herb, butterbean & pancetta stock, wilted spinach & 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: \* £3 supplement, \*\* £4 supplement, \*\*\* £6 supplement + as indicated