

# 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 **£20** per cover which includes drinks.

Smoked salmon, 8.5\*, GF | served with baby capers, whipped horseradish cream

Scotch egg, 7 | free range egg, from Borough Farm, wrapped up in a unique blend of sausagemeat, herbs & ham hock. Served with our picalilli relish

Chicory, blue & pear salad, 7.5, V, GF | creamy Beenleigh Blue cheese, crumbled over chicory leaf, candied walnuts & sliced pear

Pancake, 7 | a thin crepe, filled with diced chicken & ham, bathed in Cornish cream & Cheddar gratin. 20 minutes to cook

Melon & orange, 6, VG, GF | duo of melon, blood orange sorbet & an orange pepper syrup

Organic bloomer, butter/oil, 2

Chicken liver parfait, 6.5, *ask for* GF | smooth chicken livers blended with cream & brandy. Sweet apple & sultana chutney, toasted bloomer

Thai fishcake, 7 | flavoured with lemongrass, chilli, ginger & lime. Served with sweet chilli dip & Asian salad

Chicken terrine, 7 | pressed terrine, Exmoor pork & chicken breast, whisky soaked cranberries, s/w spiced pear chutney

Mussels, 8\* | Appledore tidal mussels, steamed with cider, shallots & herbs, finished with cream & served with bloomer bread

Fish roe pate, 6.5 | creamy, smooth, smoked cod's roe pate, sweet pickled cucumber, sourdough croute

Avocado & bacon, 6 | soft avocado, vine tomato, crispy bacon, on a dressed spinach salad

## Local ingredients all year round

We love to buy local. Fish is landed in Ilfracombe or Appledore, from small sustainable day boats. Our butcher, based in Plaistow, delivers local and regional meats on a daily basis. And our beef is from Exmoor Park or other regional breeds. We always take advantage of seasonal vegetables, including crops from the Great Field Braunton.

Fish & chips, 19 | local fillet of haddock in a beer batter, served with garden peas, triple cooked chips, tartare sauce & lemon

Hake, 18.5, GF | fillet of local hake, with mild curry veloute cream sauce, picked mussels & new potatoes, parsley oil

Katsu curry, 18 | panko breaded fresh chicken, served with long grain rice, sweet curry sauce, sesame Asian slaw

Lamb rendang, 20, GF | a drier style curry. Slow cooked diced leg of lamb, Malaysian spices, lemongrass & tamarind, Basmati rice, poppadum, onion salad & raita

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

Tagine, 18, VG, *ask for* GF | root vegetable, tomato, apricot & harissa spices, apricot herbed couscous with pomegranate & grilled cauliflower

Beef burger, 17 | hand made prime minced steak burger, served with skinny fries & apple slaw + Cheddar cheese / bacon @ 2.5 ea or both @ 4

Venison, 21, GF | pan fried haunch steak, parsnip puree, braised cabbage & mini herbed roasties, juniper infused port & red wine jus

Duck leg, 18, GF | confit of local duck leg, herb, butterbean & pancetta stock, wilted spinach & smooth pomme puree

Pork Milanese, 17 | boneless Exmoor pork loin steak, Parmesan herb coating, roasted tomato, chilli & basil pasta, crisp winter salad

Rump, 22, GF | tender West Country beef

Fillet, 31, GF | Exmoor Park beef fillet. 6-7oz hand cut

all our steaks are served with triple cooked chips, dressed leaf, watercress, grilled mushroom & tomato + peppercorn sauce/tarragon butter/red wine sauce @ 3 ea

Ask us about our special dishes and offers

**Dinner inclusive** Your waiter will advise on your inclusions and whether any supplement applies

V, vegetarian diet

VG, vegan diet

GF, gluten free dish