

The Brasserie

AT THE CARLTON

Sunday Lunch

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 dishes. Let us know as soon as possible.

Soup of the day | served with bloomer bread, *ask for GF*

Melon & orange | served with berries & an orange pepper reduction, *VG, GF*

Liver parfait | smooth chicken liver pate, truffle butter, apple chutney, toasted sourdough, *ask for GF*

Chicory salad | dressed chicory leaves, candied walnuts, crumbled Beenleigh Blue cheese & chives, *V, GF*

Thai fishcakes | an authentic trio of Thai flavours & fish, our own chilli jam, soy sesame Asian salad

Chicken terrine | with pork, whisky soaked cranberries, pistachio, dressed leaf salad

Avocado salad | with crispy bacon, spinach and dressed leaf, *GF*



Sunday roasts, *ask for GF*, Sirloin of West Country beef,
or Exmoor pork loin or British chicken (*please ask about mix + match your meat*)

all served with Yorkshire pudding, braised red cabbage with pancetta, roast parsnips, roast potatoes,
cauliflower cheese, Devon carrots & pan juice gravy

Chicken katsu | a sweet mild curry, Basmati rice, panko crumbed chicken breast, Asian salad, *GF*

Tagine | roasted root vegetables, apricot, tomato & harissa casserole, herbed couscous, pomegranate, *VG, ask for GF*

Goujons | breaded fillets of fresh plaice, served with skinny fries, tartare sauce & lemon

Venison | pan fried haunch steak, parsnip puree & Sunday vegetables, *GF*



Sticky toffee pudding | toffee sauce, vanilla ice cream, *V*

West Country cheese plate, celery & biscuits | £3 supplement, *V, ask for GF*

Berry pavlova | with crisp hand made meringue, thick Cornish cream & berries, *V, GF*

Plum & almond crumble | Victoria plums, toasted almond crumble with custard sauce, *V*

Cheesecake | Meyer lemon flavour, mascarpone cream cheese, lime topping, gluten free base, *GF*

Styles Somerset Farmhouse ice creams & fruit sorbets | *V, VG, GF*

Brownie | 90% dark chocolate, thick cream, fruit compote, *V*

Two courses @ £19 Adult / £9.50 Child
Three courses @ £22 Adult / £11.50 Child

We offer gluten free GF options with our starters, roast, fish and other dishes - please ask us for info and help - and let us know on ordering

V vegetarian diet

VG suitable for vegans

GF gluten free dish