he 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

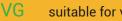
Plum & almond crumble | Victoria plums, toasted almond crumble with custard sauce, V

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



suitable for vegans