

The Brasserie

AT THE CARLTON

Your Sunday Lunch

Homemade soup of the day, bloomer bread, VG

Chicken liver parfait, truffle butter, apple chutney, *ask for* GF

Chicory leaf, Beenleigh blue cheese, pear, candied walnut salad, V, GF

Scotch egg, soft free range egg, flaked herbed ham hock jacket, served with piccalilli relish

Trio of seafood - smoked salmon, prawn, cod's roe pate, pickled cucumber, lemon

Appledore mussels steamed with cider & cream, GF

Fresh melon, orange pepper syrup, VG, GF

Pork, chicken, cranberry terrine

Roast sirloin of West Country beef | Roast British chicken (breast & leg)

Seared pork loin steak, apple sauce

All served with Yorkshire Pudding, braised red cabbage with pancetta, roast Maris Piper, glazed parsnips, cauliflower cheese & Devon carrots, *ask for* GF

Venison haunch steak, blackberry jus, Dauphinoise potatoes, market vegetables, GF £4 supplement

Tender diced Exmoor Park beef Rendang curry, Basmati rice, raita, Asian slaw, GF

Chestnut & mushroom nut roast, sweet onion gravy, Sunday vegetables, VG

Breaded placie goujons, skinny fries, leaf salad, lemon & tartare sauce

Baked chicken & ham pancake, skinny fries, garden peas

Ameretti bakewell tart, custard sauce, V

Lemon posset, shortbread biscuit, lemon curd, V

Sticky toffee pudding, toffee sauce, ice cream, V, *ask for* VG

Fresh fruit salad, VG, GF | Ice creams / fruit sorbets, V / VG, GF

Devon cheese plate with biscuits, V, *ask for* GF £4 supplement

Bannoffee pie, whipped cream & banana, V, GF

Berry pavlova, whipped Cornish cream, V, GF

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

Two courses @ £19.50 Adult / £10 Child
Three courses @ £23.50 Adult / £12 Child

Dietary information. If you have any food **allergies** or intolerances let us know. We offer gluten free GF options and will be able to adapt our hand made dishes for you - please ask us for information and guidance.