

# The Brasserie

AT THE CARLTON

Steamed Devon mussels, cider & cream, GF

Cream of fresh tomato soup, bloomer VG, GF

Chicken liver parfait, apple sultana chutney, ask for GF

Chicory leaf, candied walnuts, Devon Blue cheese & pear salad, GF, V

Whipped cod's roe pate, pickled cucumber, toasted sourdough

Duo of melon, berry sorbet, orange pepper syrup, VG, GF

Scotch egg, s/w piccalilli relish

.....  
Roast sirloin of West Country beef, horseradish sauce

Roast breast & leg of British chicken | Nut & lentil loaf, sweet onion gravy, GF, VG

All served with Yorkshire Pudding, braised red cabbage with pancetta, roast Maris Piper potatoes, sweet potato & parsnip puree, cauliflower cheese & Devon carrots, ask for GF

Grilled Exmoor pork chop, Biarritz mash, Sunday vegetables, apple sauce, GF

Beer battered fillet of Appledore haddock, triple cooked chips, garden peas, tartare sauce

Pan fried Venison haunch steak, blackberry jus, Dauphinoise potatoes, GF

Oven baked chicken & ham pancake, garden salad, skinny fries

Beef rendang curry, Basmati rice, Asian salad

.....  
Ice cream /sorbet, V, VG, ask for GF

Almond bakewell tart, vanilla ice cream, clotted cream, V

Warm sticky toffee pudding, toffee sauce, vanilla ice cream, V

Devon cheese selection, chutney, biscuits & grapes, ask for GF £3 supplement

Fresh fruit salad s/w ice cream or cream, V, GF

Berry pavlova, thick Cornish cream, V, GF

Meyer orange & lime cheesecake, V, GF

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

One course @ £17.50 Adult / £9 Child  
Two courses @ £21.50 Adult / £11 Child  
Three courses @ £25 Adult / £13 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.