



The Brasserie

AT THE CARLTON

Easter Sunday Lunch

Pea & mint soup, bloomer bread VG, ask for GF

Chicken liver parfait, apple sultana chutney, ask for GF

Avocado, bacon, cherry tomato & pousse spinach salad, GF

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

Prawn, salmon & whipped cod's roe, pickled cucumber, leaf salad

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

Scotch egg, s/w piccalilli relish

Roast sirloin of West Country beef, GF

Roast rump of lamb, hand made faggot

Chestnut & lentil loaf, celeriac puree, thyme jus, GF, VG

Roast breast & leg of British chicken, GF

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, mash, Sunday vegetables, apple sauce, GF

Roast fillet of hake, mussel mild curry veloute, new potatoes, parsley oil, GF

Panko breaded goujons of Appledore plaice, triple cooked chips, lemon, tartare sauce

Confit of Creedy Carver duck leg, sour cherry jus, Dauphinoise potato, GF

Beef rendang curry, Basmati rice, Asian salad, GF

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

Little lemon posset, shortbread finger, 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

Berry pavlova, dark berries, thick Cornish cream, V, GF

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

Meyer orange & lime cheesecake, V, GF

Dietary information. If you have any food **allergies** or intolerances let us know. Please ask us for information and guidance.

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

Two courses @ £22.50 Adult / £12 Child

Three courses @ £26 Adult / £14 Child