

The Brasserie

AT THE CARLTON

Menu

Organic bloomer, butter/oil, 3, *ask for* GF

Mixed olives, 4, GF, VG

Trio of fish, 9, GF | Severn & Wye Valley smoked salmon, coldwater prawns & whipped cods roe, sweet cured cucumber & caper berries

Scotch egg, 8 | free range egg, jacketed around a blend of sausagemeat, hand picked ham hock & herbs. Served with our piccalilli relish

Chicken liver parfait, 7, *ask for* GF | smooth chicken livers blended with cream & Cognac. Apple & sultana chutney, toasted bloomer

Blue cheese & pear, 9, GF | picked dressed chicory leaves, crumbled Devon blue, candied walnut & pear

Thai fishcakes, 7, GF | flavoured with lemongrass, chilli, ginger & lime. Served with sweet chilli dip & Asian sesame salad

Melon & orange, 7, VG, GF | duo of melon, blood orange sorbet & an orange pepper syrup

Beetroot salad, 7, V, GF | fresh roasted beetroot, whipped ricotta cheese, orange & leaf (*can be modified* VG)

Avocado & bacon, 8, GF | | soft avocado, vine tomato, crispy bacon, on a baby spinach salad (*can be modified* V or VG)

Mussels, 10 | Devon mussels, classic, steamed with cider, shallots & herbs, finished with cream & served with bloomer bread

Fish & chips, 20 | day boat caught, locally landed haddock in a beer batter, served with garden peas, triple cooked chips, tartare sauce & lemon

Bream, 22, GF | pan seared fillet of bream, mild curry cream velouté, picked mussels, vegetable ribbons, crushed new potatoes, parsley oil

Lamb rump, 23, GF | pan seared, oven roasted lamb, finished with blackberry & red wine jus, mini roast potatoes, pancetta & roast root vegetables, straw potatoes

Chicken supreme, 20, GF | breast of Devon chicken, white wine, cream & Dijon sauce, herb mash, fine green beans

Venison, 24, GF | pan fried haunch steak, creamed garlic & parsnip puree, braised red cabbage, juniper wine sauce, roasted shallot, potato galette

Chicken Katsu curry, 19 | panko breaded fresh chicken, served with Basmati rice, curry sauce, sesame Asian slaw

Beef Rendang, 22, GF | slow cooked tender West Country beef, Indonesian spice paste, coconut milk, Basmati rice, poppadum, sweet pickled vegetables, fried onions

West Country Steaks

Rump, 24, GF | succulent 8oz West Country beef rump

Fillet, 34, GF | Exmoor Park beef fillet. 6-7oz hand cut

all steaks are served with triple cooked chips, watercress, grilled mushroom & tomato. Add sauces peppercorn sauce/tarragon butter/red wine sauce @ 3 ea

main meal deals all at **£17**

Beef burger, *ask for* GF | hand made minced Exmoor Park steak burger (6oz), served with skinny fries & apple slaw
+ Cheddar cheese / bacon @ 2.5 ea or both @ 4

Pasta, V, *ask for* GF | fresh tomato & chillies, wilted spinach, mascarpone cream & Parmesan or Cheddar

Sweet potato Katsu, VG | panko sweet potato, served with Basmati rice, sweet curry sauce, sesame Asian slaw

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 -

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free dish

Minimum cover charge. We reserve the right to apply a minimum spend of £20 per cover which includes drinks.

Dinner inclusive. Hotel residents on dinner inclusive package, enjoy a full £30 meal allowance against their meal.