

The Brasserie

AT THE CARLTON

Menu

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

Mixed olives, 5, *gf*, VG

Prawn cocktail, 10, | Duo of prawns, Bloody Mary sauce, shredded leaf, served with warm milk roll

Trio of fish, 9, *gf* | Severn & Wye Valley smoked salmon, coldwater prawns & whipped cods roe, sweet cured cucumber & capers

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

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

Melon & orange, 7, VG, *gf* | compressed galia melon, mint, blood orange sorbet & an orange pepper syrup

Beetroot salad, 7, V, *gf* | fresh local beetroot, whipped ricotta cheese, candied walnut, orange & leaf (*can be modified VG*)

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

Summer salad, 13, *gf* | a sharing plate of heritage English tomatoes, olives, creamy soft buratta mozzarella, fresh basil with leaf & toasted sourdough, *ask for gf*

West Country Steaks

Rump, 26, *gf* | succulent 8oz West Country beef rump

Fillet, 36, *gf* | Exmoor Park beef fillet. 6-7oz hand cut

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

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

Bass, 24, *gf* | pan seared fillet of bass, mild curry & mussel velouté, vegetable ribbons, herb oil, new potatoes

Duck, 23, *gf* | confit of Creedy Carver duck leg, braised puy lentils & pancetta, roast onions, balsamic glaze

Pork, 22, *gf* | slow cooked Exmoor pork belly confit, cooked twice, Parmesan cream hispi cabbage, apple cider jus, pomme puree, apple sauce

Lamb, 27, *gf* | oven roasted rump of Devon lamb, artichoke cream puree, red wine sauce, potato galette, roast carrots with salsify

Chicken, 21, *gf* | breast of Devon chicken, mushroom, wine, cream sauce, herb mash, vegetable medley

Skinny fries, 4, VG, *gf* | string skinny fries

Triple cooked chips, 3, VG, *gf* | hand cut, made from local Maris Piper spuds

New potatoes 4, V/VG, *gf* | a side of baby mid potatoes

Fresh vegetables, 4, V/VG, *gf* | a medley of market vegetables, finished with butter or plant oil

House salad, 5, VG, *gf* | dressed picked leaves, shredded carrot, cherry tomatoes

Katsu curry, 19 | panko breaded fresh chicken, served with Basmati rice, sweet curry sauce, sesame Asian slaw (replace with sweet potato for a VG alternative)

Beef burger, 18, *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

Tagliatelle, 19, V, *ask for gf* | served with tomato sauce, spinach & Mascarpone cream

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.

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 food