

The Brasserie

AT THE CARLTON

Sunday Lunch

Vegetable soup, ask for *gf*

Duo of prawn cocktail salad, *gf*

Fresh beetroot, ricotta & candied walnut, *gf*

Melon, orange syrup & blood orange sorbet, VG *gf*

Ham hock, fennel & herb Scotch egg, piccalilli relish

Thai fishcake, Asian sesame salad, sweet chilli jam, *gf*

Smooth liver parfait, apple chutney, truffle butter, toasted sourdough, V ask for *gf*

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Roast sirloin of West Country beef | Roast rump of Devon lamb £4 supplement

Nut & lentil roast, Devon carrot puree, V ask for VG

Roast breast & leg of British chicken

*roast mains please ask for *gf* all served with Yorkshire Pudding, pan juice gravy, braised red cabbage with pancetta, roast local Maris Piper potatoes, parsnip puree, cauliflower cheese gratin, broccoli & Devon carrots, ask for *gf**

Roast salmon fillet, tomato, lentil & pancetta, new potatoes, broccoli spears, *gf*

Beer battered haddock fillet, triple cooked chips, peas, lemon & tartare sauce

Sweet potato Katsu curry, mustard rice, Asian slaw, VG *gf*

Tagliatelli pasta, tomato sauce, Parmesan cheese, V

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Devon Blue, Sharpham Brie, Devon Oke cheese plate, celery & grapes, V ask for *gf*, £4 supplement

Sticky toffee pudding, warm toffee sauce, vanilla ice cream, V

Cornish cream, Strawberry berry pavlova, V *gf*

Ice cream / sorbet selection, V / VG *gf*

Bakewell tart s/w custard sauce, V

Chocolate brownie sundae, V

Bannoffee pie, V *gf*

V, vegetarian diet

VG, plant diet, suitable for vegans

gf, gluten free dish

Two courses @ £24 Adult / £13 Child
Three courses @ £28 Adult / £15 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.