

The Brasserie

AT THE CARLTON

Sunday Lunch

This is our core Sunday menu for information and pre-orders. Menu may differ on the day.

Freshly prepared soup, *ask for gf*

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

Spinach, cherry tomatoes, bacon & avocado salad, *gf*

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

Roasted duo of local beetroot, whipped ricotta, candied walnut, frisée leaf, V *gf*

Fish duo (coldwater prawns, whipped cod's roe pate), sweet pickled cucumber, caper berries

Roast sirloin of West Country beef | Roast rump of Devon lamb £5 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*

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

Chicken or sweet potato Katsu curry, Basmati rice, sesame Asian sesame slaw

Tagliatelli pasta, tomato sauce, Parmesan cheese, V

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

Fresh fruit salad. s/w ice cream or double cream, V / VG *gf*

Creamy lemon posset, shortbread finger, V *ask for gf*

Cornish cream & berry pavlova, V *gf*

Bannoffe pie, V *gf*

V, vegetarian diet

VG, plant diet, suitable for vegans

gf, gluten free dish

Two courses @ £25 Adult / £13 Child
Three courses @ £29 Adult / £17 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.