

# The Brasserie

AT THE CARLTON



Sourdough bread, butter and / or oil

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Smooth chicken liver parfait, toasted bloomer, ask for GF

Scotch egg, ham hock & sausage meat, piccalilli relish

Meze plate – creamy hummus, tzatziki, olives, tomato muffin, V, ask for VG

Chicory leaf, Beenleigh Blue, candied walnut & pear salad, V, GF

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Braised Exmoor beef skirt & mushroom casserole, pomme puree, Devon carrots

Trimmed chicken supreme, peppercorn cream sauce, kale & mashed rutabaga, GF

Wing of Channel skate, caper butter, baby mids, green beans, GF

Butternut squash, Harbourne cheese & toasted pinenut risotto, V, ask for VG

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Meyer lemon marmalade & lime cheesecake, GF

Devon rice pudding, poached vanilla apricots, V

Treacle tart, clotted cream, V

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Any two courses @ £19.50, extra course £4

Menu available Wednesday to Saturday evening and lunchtimes by appointment

V, vegetarian diet | VG, vegan diet | GF, gluten free dish

## Welcome to our brasserie

If you have any food intolerances, **allergens** or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Let us know as soon as possible.