

The Brasserie

AT THE CARLTON

Lunch Fixed Price Menu

Melon and orange, pepper syrup & mint,
VG, GF

Smooth chicken liver parfait, apple sultana
chutney, toasted sourdough, ask for GF

Niçoise salad, soft egg, beans & tomato,
V, ask for VG, GF



Baked chicken & ham pancake,
skinny fries, house salad

Confit duck leg, butterbean & pancetta broth,
pomme puree, GF

Goujons of local fish,
triple cooked chips or new potatoes,
lemon, tartare sauce & leaf salad

West Country rump steak, skinny fries,
tarragon butter, & watercress, GF,
£3 supplement

Slow cooked mushroom, spelt
& baby gem leaf, VG, GF



Treacle tart, Cornish clotted cream, V

Fruit pavlova, whipped cream & berries, GF

South West cheeses, grapes & biscuits,
ask for GF, £4 supplement

Yarde Farm ice creams / sorbets,
V, ask for VG, GF

Lunchtime recommendations

Boatmans Drift, Chenin Blanc £5 / 175ml

Picpoul de pinet M £6.15 / 175ml

Lion Ridge, Merlot £6 / 175ml

Two courses @ £16 | Three courses @ £19
V = vegetarian | VG = plant diet | GF = gluten free