

# The Carlton

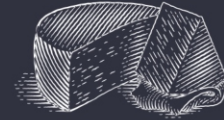
an hotel with provenance



All our eggs come from the hens of Borough Farm near Woolacombe



We serve local craft beers in our bar



Our cheese board is biased only South West cheese feature



We use seasonal ingredients in our dishes



Our brassicas are picked in The Great Field Braunton



We offer tap water naturally with any meal



Fresh fish is landed in Appledore, from local day boats



Our milk and cream comes from Rodda's in Cornwall



We only grill British bacon, from higher welfare stock



Our teas and infusions are from Exmoor D J Miles



Our coffee is roasted in Avonmouth from beans grown in El Salvador, directly benefitting the grower



We delight in buying from local butchers, West Country meats and poultry



We use grease traps to prevent fat, oil and grease entering the local waste water system



Our new windows are double glazed to reduce our heating energy



We've replaced all old lamps with LED lighting, using much less energy.



Our super discrete electric vehicle charge point, is available to all hotel guests.