

# The Brasserie

AT THE CARLTON

## 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.

**Minimum cover charge.** We reserve the right to apply a minimum spend of **£20** per cover which includes drinks.

Smoked salmon, 8.5<sup>^</sup>, GF | served with baby capers, whipped horseradish cream

Scotch egg, 7 | free range egg, from Borough Farm, wrapped up in a unique blend of sausagemeat, herbs & ham hock. Served with our picalilli relish

Chicory, blue & pear salad, 7.5, V, GF | creamy Beenleigh Blue cheese, crumbled over chicory leaf, candied walnuts & sliced pear

Pancake, 7 | a delicate crepe, filled with diced chicken & ham, bathed in Cornish cream & Cheddar gratin. Note this takes 20 minutes to bake.

Melon & orange, 6, VG, GF | duo of melon, blood orange sorbet & an orange pepper syrup

Organic bloomer, butter/oil, 2

Chicken liver parfait, 6.5, *ask for* GF | smooth chicken livers blended with cream & Cognac. Apple & sultana chutney, toasted bloomer

Thai fishcake, 7 | flavoured with lemongrass, chilli, ginger & lime. Served with sweet chilli dip & Asian salad

Chicken terrine, 7 | pressed terrine, Exmoor pork & chicken breast, whisky soaked cranberries, s/w spiced pear chutney

Mussels, 8 | Appledore tidal mussels, steamed with cider, shallots & herbs, finished with cream & served with bloomer bread

Fish roe pate, 6.5 | creamy, smooth, smoked cod's roe pate, sweet pickled cucumber, sourdough croute

Avocado & bacon, 6 | soft avocado, vine tomato, crispy bacon, on a dressed spinach salad (**can be modified** V)

## Local ingredients all year round

We love to buy local. Fish is landed in Ilfracombe or Appledore, from small sustainable day boats. Our butcher, based in Plaistow, delivers local and regional meats on a daily basis. And our beef is from Exmoor Park or other regional breeds. We always take advantage of seasonal vegetables, including crops from the Great Field Braunton.

Fish & chips, 19 | fillet of locally landed haddock in a beer batter, served with garden peas, triple cooked chips, tartare sauce & lemon

Hake, 18.5, GF | loin of hake, with a mild curry veloute cream sauce, couregtte ribbons, picked mussels & new potatoes, parsley oil

Katsu curry, 18 | panko breaded fresh chicken, served with Basmati rice, sweet curry sauce, sesame Asian slaw

Lamb rendang, 20, GF | a drier style curry. Slow cooked diced leg of lamb, Malaysian spices, lemongrass & tamarind, Jasmine rice, poppadum, onion salad & raita

Chicken supreme, 19, GF | breast of Devon chicken, white wine, cream & Dijon sauce, buttermilk herb mash, market vegetable panache

Tagine, 18, VG, *ask for* GF | root vegetable, tomato, apricot & harissa spices, apricot herbed couscous with pomegranate & grilled cauliflower

Risotto, 18, V, GF | creamy blue cheese, butternut squash & toasted pinenut risotto, herb pesto

Beef burger, 17 | hand made prime minced steak burger, served with skinny fries & apple slaw + Cheddar cheese / bacon @ 2.5 ea or both @ 4

Venison, 21, GF | pan fried haunch steak, garlic parsnip puree, braised red cabbage & Dauphinoise potatoes, madeira & juniper infused jus

Duck leg, 19, GF | confit of local duck leg, herb, whole peppercorn sauce, fine beans, wilted spinach & smooth pomme puree

Pork Milanese, 17 | boneless Exmoor pork loin steak, Parmesan herb coating, roasted tomato, chilli & basil pasta, crisp winter salad, toasted pine nuts

Rump, 22<sup>^^</sup>, GF | tender West Country beef

Fillet, 31<sup>^^^</sup>, GF | Exmoor Park beef fillet. 6-7oz hand cut

all our steaks are served with triple cooked chips, dressed leaf, watercress, grilled mushroom & tomato why not add peppercorn sauce/tarragon butter/red wine sauce @ 3 ea

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

**Dinner inclusive** If you're staying on dinner inclusive terms you can enjoy the run of the whole menu with these few exceptions: <sup>^</sup> £3 supplement, <sup>^^</sup> £4 supplement, <sup>^^^</sup> £8 supplement as indicated above

# Desserts

Ice creams & sorbets, 5, VG, V, GF  
vanilla, triple choc, strawberry, rum & raisin ice cream  
plus lemon, orange & blackcurrant sorbets

Banoffee pie, 6, V, GF  
a rich dulce de leche topping with bananas & thick  
whipped Cornish cream

Chocolate brownie, 6.5, V  
rich chocolate finger cake, berry compote, cream

Orange & lime cheesecake, 7, GF  
orange marmalade flavoured cheesecake, lime  
topping, gluten free biscuit base

Pavlova / Eton Mess, 6, V, GF  
crisp meringue, thick cream & fruits, raspberry puree

Devon rice pudding, 6, V  
Devon knows, creamy rice pudding with vanilla seeds,  
poached apricots

Treacle tart, 6.5, V  
sweet pastry tart, filled with classic tart, hint of lemon,  
served with vanilla bean ice cream

Lemon posset, 6.5, V, can be GF  
fresh lemon, baby meringues & lemon curd, served  
with a shortbread finger

Devon cheeses\*, 8.5, V, can be GF  
three from our county selection. Served with celery,  
grapes & spiced pear chutney. Artisan biscuits &  
butter.

**Dinner inclusive** If you are staying with us you have a  
daily dinner allowance of £30 to consume