

The Brasserie

AT THE CARLTON

Dinner Menu

Salmon, 8.5, GF | porter cured hot smoked salmon 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 piccalilli relish

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

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

Creamed mushrooms, 7, V, ask for GF | field mushrooms creamed with herbs & garlic on toasted sourdough

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

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

Beetroot & pea salad, 7, VG | roasted beetroot, fresh orange, toasted pine nuts & a pea pesto, on dressed leaf

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

Crab & avocado, 9 | a simple salad, hand picked Devon crabmeat, served over avocado, chilli & mango dressing

Organic bloomer, butter/oil, 2, ask for GF

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

Hake, 18.5, GF | fillet of roasted hake, with a mild curry veloute cream sauce, courgette ribbons, new potatoes, parsley oil

Cod, 20, GF | loin of local cod, in a tomato, herb, mussel, chorizo, broth, crushed new potatoes,

Beef rendang, 20, GF | a drier style curry. Slow cooked diced leg of beef, 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

Penne Arabiatta, 18, VG, ask for GF | tomato & chillies, folded spinach, mascarpone & Parmesan (v)

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

Duck duo, 24, GF | pan seared Creedy Carver duck breast, confit leg, whole peppercorn sauce, fine beans, wilted spinach & smooth pomme puree

Rump, 23, GF | succulent West Country beef rump

Fillet, 34, GF | Exmoor Park beef fillet. 6-7oz hand cut

all our steaks are served with triple cooked chips, watercress, grilled mushroom & tomato. Add sauces peppercorn sauce/tarragon butter/red wine sauce @ 3 ea

main meal deals all at **£17**

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

Sausages & mash, 17 | a trio of quality butcher's sausages, herb & sweet red onion gravy, buttered pomme puree & Devon carrots

Katsu curry, 17 | panko breaded fresh chicken, served with Basmati rice, sweet curry sauce, sesame Asian slaw

Risotto, 17, VG GF | creamy vegan cheese, green bean, fresh mint & pea risotto, GF, V

Pancake, 17 | a delicate crepe, filled with diced chicken & ham, bathed in Cornish cream & Cheddar gratin, with chips, slaw & salad. Note this takes 20 minutes to bake.

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.

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free

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

Dinner inclusive. Hotel residents on dinner inclusive package, enjoy a full £30 meal allowance against their meal.

Desserts

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

Honey parfait, 7, **V**, **GF**
Drambuie & honey flavoured cream parfait,
poached fruit compote, honeycomb crumb

Chocolate brownie, 6, **V**
rich chocolate finger cake, berry compote, cream

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

Pavlova, 5, **V**, **GF**
crisp meringue, thick cream & soft fruit, raspberry
puree

Tart of the week, 6, **V**
please ask us about this weeks hand made tart

Baba au Rhum, 7, **V**
a classic soaked sponge, topped with fruit & cream,
served with an extra shot of dark rum

Lemon posset, 6, **V**, *can be* **GF**
fresh lemon, baby meringues & lemon curd, served
with a shortbread finger

Devon cheeses, 8, **V**, *can be* **GF**
three from our regional selection. Served with celery,
grapes & spiced pear chutney. Artisan biscuits & butter