

The Brasserie

AT THE CARLTON

Dinner Menu

Organic bloomer, butter/oil, 2, *ask for* GF
Mixed olives, GF, VG, 3

Salmon, 8.5, GF | Wye Valley smoked salmon served with baby capers, whipped horseradish cream

Scotch egg, 7 | free range egg, jacketed around a blend of sausagemeat, ham hock & herbs. 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 | sautéed flat 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 | Devon 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

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

Plaice, 18.5, GF | fillet of plaice, with a mussel & mild curry velouté cream sauce, vegetable ribbons, new potatoes, parsley oil

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

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

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

Penne Arabiatta, 18, V, *ask for* GF | tomato & chillies, wilted 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 | pan seared Creevy 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 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 Exmoor Park steak burger, served with skinny fries & apple slaw
+ Cheddar cheese / bacon @ 2.5 ea or both @ 4

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

Katsu curry, 17 | panko breaded fresh chicken, served with Jasmine 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.