

The Brasserie

AT THE CARLTON

Sunday Lunch

Cream of tomato soup, VG, GF

Duo of melon, blood orange sorbet, VG, GF

Scotch egg, ham hock & herb jacket, s/w piccalilli relish

Chicken & pork terrine, whisky soaked cranberries & pistachio

Chicken liver parfait, truffle butter, apple chutney, *ask for* GF

Avocado, crispy bacon, cherry tomato & spinach salad, GF

Steamed St Austell mussels, cream & cider, GF

Roast sirloin of West Country beef

Roast British chicken, breast & thigh Nut roast, VG

All served with Yorkshire Pudding, braised red cabbage with pancetta, roast Accord potatoes, sweet potato & parsnip puree, cauliflower cheese & Devon carrots, *ask for* GF

Creedy Carver duck breast, cherry jus, red cabbage, Sunday vegetables, GF, £4 supplement

Loin of fresh cod, hollandaise butter, wilted spinach, cherry tomato & new potatoes, GF

Indonesian lamb rendang curry, Basmati rice, poppadum, tomato salad, GF

Breaded goujons of local plaice, skinny fries, GF

Bannoffee pie, banana & Cornish cream, GF, V

Warm sticky toffee pudding, toffee sauce, ice cream, V, *ask for* VG

Selection of Devon cheeses, celery, pear chutney & biscuits £3 supplement

Ice creams / fruit sorbets, V / VG, GF | Fresh fruit salad, VG, GF

Berry pavlova, strawberries & whipped cream, V, GF

Orange marmalade & lime cheese cake, V, GF

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

Two courses @ £19.50 Adult / £10 Child
Three courses @ £23.50 Adult / £12 Child

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.