

The Brasserie

AT THE CARLTON

New Year's Day Lunch

Duo of melon, blood orange sorbet, VG, GF

Seasonal celeriac, apple & potato soup, VG, ask for GF

Roast beetroot, orange & pea salad, toasted pine nuts, VG, GF

Chicory & Beenleigh blue salad, chicory, ewe's milk cheese, pear & walnut, V, GF

Scotch egg, our hand made classic, ham hock & herbed sausagemeat wrapped around free range egg

Chicken, pork, cranberry & pistachio terrine, spiced pear chutney

Baked Devon mussels, cream, garlic & Cheddar gratin, GF

Avocado, bacon, cherry tomato & spinach salad, 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

Spinach & chestnut Wellington, mushroom, chestnuts & spinach in a puff pastry case, onion gravy, VG

Chicken Katsu curry, with a sweet mild curry sauce, Asian slaw & Basmati rice

Beer battered haddock, skinny fries, peas & tartare sauce

Pork chop, French trimmed, grilled chop, apple sauce & roasties, GF

Lemon posset, with a shortbread biscuit V ask for GF

Citrus cheesecake, Meyer lemon marmalade, lime topping, gluten free base, | base, GF

Sticky toffee pudding with vanilla ice cream & toffee caramel sauce sauce,, V ask for VG

Berry pavlova, meringue & Cornish cream, duo of berries, raspberry puree , V, GF

West Country cheese plate | grapes & biscuits,, V, ask for GF

Yarde Farm ice creams & fruit sorbets, V, VG, GF

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

Two courses @ £24 Adult / £15 Child
Three courses @ £28 Adult / £17 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.