

CARLTON CLUB Bar & Brasserie

Fresh baked ciabatta, Somerset butter 1.5

Soup of the day 5
served with ciabatta, butter

Scotch egg 6.5
our own recipe, fresh herbs, flaked ham hock, seasoned sausagemeat, penko breadcrumbs, wrapped around Farmer Bobs free range egg & picallili relish on the side

Appledore mussels 6
the plumpest mussels in the South West. Picked on the beach in Westward Ho!, steamed with cream, shallots & cider

Liver parfait 5.5
chicken livers blended with cream, seasoning & herbs, served with apple & sultana chutney, toasted bread

Chicken & ham 6.5
Diced Devon chicken & ham in a light crepe, bathed in Cornish cream, baked in the oven with a layer of Mendip cheddar. (takes 20 minutes but well worth it!)

Our food story

We love to buy local. Our fish is delivered fresh from Appledore market, by our merchant Nathan at Passmores (Barnstaple). The best West Country meats are sourced through Tony the Butcher (Muddiford) and whenever we can local farm produce features in our seasonally changing dishes.

Fish & chips 14.5
beer battered fillet of day boat caught hadock, peas, lemon, thick cut chips & real tartare sauce

Fillet of turbot 17.5 *
pan seared fillet of locally landed turbot, crushed new potatoes, roasted vegetables & hollandaise

Channel cod 16.5
cut from the loin, served with minted pea puree & pancetta cream sauce

Plaice goujons 13.5
simply cooked, strips of fresh plaice, breaded, side salad & chips, lemon & tartare sauce

Beef burger 15.5
hand made 10oz burger, served in a toasted brioche bun. Includes onion marmalade, dill pickle, tomato & mayonnaise. Side of appleslaw, hand cut chips & dressed leaf salad

Dinner inclusive

If you're dining as part of our dinner inclusive package you can enjoy the run of the menu with these exceptions
* supplement of £2 for this dish
** supplement of £3 for this dish

Welcome to our hotel bar & 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. Do let us know as soon as possible.

Seafood croquettes 6.5
a duo of hand made seafood and fish croquettes, penko crumbed served with dressed leaf salad and aioli dip

Smoked salmon 7*
enjoy a generous slice of Wye Valley salmon, horseradish cream, lemon & diced capers, dressed leaves

Goats cheese, roast beetroot & orange 5.5 v
Ticklemore goats cheese, duo of beetroot, fresh orange, cress & leaf salad

Avocado, tomato & Mozzarella 6 v
torn mozzarella, ripe vine tomatoes with avocado pear

Devon Blue, chicory & pear salad 6 v
creamy Devon Blue cheese, crumbled over chicory leaf, candied walnut & dessert pears

Rump 15 Sirloin 20.5 **
your choice in West Country beef steak. Always served with our quality chunky chips, grilled flat mushroom, tomato & side of salad

Pork belly 15
Exmoor pork, cooked twice & pressed, Dijon flavoured cabbage, Boulangere potatoes, cider gravy & apple sauce

Beef rendang 17
spiced, dry Sumatran style curry. Tender beef with lemongrass, fresh chillis & coconut milk, in a classic recipe. Basmati rice, poppadum & red onion salad

Best end lamb 17 **
a trio of cutlets, oven roasted, served with Mediterranean vegetables, lamb jus, new potatoes

Chicken supreme 14.5
trimmed breast of Devon chicken, white wine & cream sauce, baby garden vegetables & potatoes

Risotto verde 13 v / vg
Tender sugar snap peas, green beans, garden herbs, white wine, vegetarian hard cheese - can be cooked dairy free