

# CLUB

## Bar & Brasserie

### SUNDAY LUNCH



Two courses @ 14.50 / 8.00  
Three courses @ 17.50 / 9.00

Freshly baked ciabatta bread & butter

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Leek & potato soup ✓

Scotch egg served with picalilli relish

Torridge mussels hand picked, tidal moules, steamed in cider, with cream, shallots & herbs

Game terrine venison, pheasant, guinea fowl & pigeon served with apple chutney

Italian salad with soft Mozzarella, ripe tomatoes, sliced avocado ✓

Chicory & Devon Blue a dressed salad with pear, walnuts & crumbled Devon Blue cheese ✓

\* \* \* \*

Roast sirloin of West Country beef / breast of chicken

Yorkshire pudding, red cabbage with Pancetta, roast potatoes & parsnip & red wine gravy

Oven baked pork Exmoor pork belly, seasonal vegetables

Best end of lamb roasted potatoes, Mediterranean vegetables £3 supplement

Plaice goujons penko crumbed lemon fillets, hand cut chips, peas, tartare sauce

Vegetable tagine North African style winter vegetable casserole ✓

\* \* \*

Apple crumble with custard sauce ✓

Local cheese plate, celery & biscuits £2 supplement ✓

Fresh fruit salad ✓ / ✓

Lemon possett butter shortbread finger ✓

Bannoffee pie ✓

Yarde Farm ice creams & sorbets ✓ / ✓

✓ suitable for vegetarian diet  
✓ suitable for vegan diet



26 January - is our next Foodie Friday -

Burns night supper - ask us for details

The  
**Carlton**