

CLUB

Bar & Brasserie



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.

Fresh baked ciabatta, Somerset butter 1.5

Soup of the day 5
served with ciabatta, butter

West Country mussels 6.5
sweet and delicate, Fowey mussels from down south, steamed with cream, shallots & cider



Seafood croquettes 6.5
a tasty blend of brown shrimp, haddock, cod, king prawn, potato & herbs. Served with garlic mayonnaise



Game terrine 6.5
a flavourful pressed pate of pork, pheasant breast, diced venison, pigeon & guinea fowl, served with apple & sultana chutney, toasted bread

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

Smoked salmon 7.5 *
enjoy a generous slice of Wye Valley salmon, horseradish cream, lemon & diced capers, dressed leaves



Avocado, tomato & Mozzarella 6.5 v
torn mozzarella, ripe vine tomatoes with avocado pear

Ticklemore goats cheese & beetroot 6 v
sliced duo of beetroot, goats cheese, fresh oranges & watercress

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

v suitable for vegetarians
vg suitable for vegans

Our food story

We love to buy local. Our fish is delivered fresh from Appledore market, by our merchants in 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 15.5
beer battered fillet of day boat caught hadock, peas, lemon, thick cut chips & real tartare sauce



Channel fillet 16.75
cut from the loin cod or haddock, served with minted pea puree & pancetta cream sauce, crushed Cornish potatoes



Plaice goujons 13.75
simply cooked, strips of fresh plaice, breaded, side salad & chips, lemon & tartare sauce



Cod loin 16.75
locally caught loin of cod, pan roasted, served with a wine, potato, herb & chorizo broth



Risotto verde 13 v / vg
French beans, sugar snaps & garden peas, cooked with thyme, vegetarian hard cheese & white wine - can be cooked dairy free

Beef burger 15
hand made 10oz burger, served in our toasted brioche bun. Includes onion marmalade, dill pickle, tomato & mayonnaise. Side of appleslaw, hand cut chips & dressed leaf salad

Rump 15.5 Sirloin 23 **
your choice in 8oz West Country beef steak. Always served with our quality chunky chips, grilled flat mushroom, tomato & side salad

Best end lamb 18 **
a trio of cutlets, oven roasted, served with seasonal vegetables, lamb jus, potatoes

Chicken supreme 15
trimmed breast of Devon chicken, white wine & cream sauce, baby garden vegetables & potatoes

Fish & fizz deal: Choose any two main fish dishes, enjoy a bottle of Prosecco for £15 per person. Add on a fish starter for just £5. Minimum 2 guests sharing. Sorry, Carlton Club cards not applicable.



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

The
Carlton