

# CLUB

## Steak Night

Ciabatta, Somerset butter or oil 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

Liver parfait 6  
cooked smooth pate, blend of cream, higher welfare livers, served with apple & sultana chutney, toasted bread

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

### 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.

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

Monkfish 16.5  
pan seared, crispy pancetta, ratatouille & roasted wet garlic, ribbons of courgette

Rump 15.5 Sirloin 22\*\* Fillet 26\*\*  
your choice in West Country beef steak. Always served with our quality chunky chips, grilled flat mushroom, tomato & side of salad

Add a sauce @ 2.5  
Bearnaise / Peppercorn / Barbecue

## Steak Night deal

Choose your steak and house wine (red or white).

Based on a minimum of two people dining together, same time:

- rump @ 14.50 per person (pp)
- sirloin add just 5.50 pp
- fillet add just 8.95 pp
- add a sauce or two @ 2.50 pp/option

All our beef is West Country born, reared, fed & slaughtered in the region. We buy it from Tony the Butcher, Muddiford.

### 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  
including brown shrimp, white fish, salmon, potato, lemon & herbs. Served with a garlic mayo & small salad

Goats cheese, roast beetroot & orange 6 ✓  
roasted beetroot, Ticklemore cheese, fresh orange & watercress, lightly dressed

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

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

Fish & chips 15.5  
beer battered fillet of day boat caught haddock, peas, lemon, thick cut chips & real tartare sauce

Best end lamb 17\*  
a trio of cutlets, oven roasted, served with Mediterranean vegetables, red wine jus & potatoes

Pork belly 15  
Exmoor pork, cooked twice & pressed, locally picked cabbage, boulangere potatoes, cider gravy & apple sauce

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

Moroccan tagine 14 ✓ / ✓g  
a sweet blend of spices, winter vegetables, chick peas & apricots. Fresh herbs & giant cous cous.



### 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 £4 for this dish

The  
**Carlton**