

CLUB

Bar & Brasserie

Fresh baked ciabatta, butter/oil 1.5

Soup of the day 5
served with ciabatta, butter

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

Avocado, tomato & Mozzarella 6.5 ✓
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

Our food story We love to buy local. Fish is delivered fresh from Appledore market. The best West Country meats are sourced through Tony the Butcher (Muddiford) and whenever we can local farm produce features in our seasonal dishes.

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

Cod fillet 16.75
pan fried loin of Lundy cod, served in a light white wine, clams, samphire & new potato broth

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

Tagine 13 ✓ / ✓
mildly spiced vegetable casserole, fresh herbs, dried apricots & chick peas; giant cous cous



THE DEAL

Hand made beef burger 15.5
served in a brioche bun, with mayo, dill pickle, sliced vine ripe tomato, onion marmalade, crisp leaf

Vegan burger ✓ 13.5
a blend of chick pea, corn kernels, coriander & spices, in a ciabatta style roll

Fish finger 14
thick cut and breadcrumbed, served on brioche with a hand made tartare sauce

Welcome to our hotel 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.

✓ suitable for vegetarians ✓ suitable for vegans

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

Game terrine 6.5
diced venison, guineau fowl, pigeon & pheasant; herb forcemeat wrapped in pancette. Apple chutney & toast

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

Torridge mussels 6.5
fresh tidal mussels, from Phoebe of Instow, gently steamed with cream, shallots & cider

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

Pork belly 15
Exmoor pork, crackling on, locally picked cabbage, Boulangere potatoes, cider gravy & apple sauce

Rendang 17.5
a Sumatran style curry, tender marinade of beef, lemongrass, onion, ginger & chilli; poppadum & Basmati rice

Lamb best end 18*
a trio of cutlets, oven roasted, served with a Mediterranean vegetables, lamb jus, rosemary new potatoes

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

All @ £12.50

Choose your burger from the list. Your main meal is served as described including fries and apple slaw. Please choose a drink to enjoy with the main from this list:

- San Miguel draught
- House red or white wine
- Soda or soft drink

Terms & conditions The Carlton Club card loyalty discount is not available with the Burger deal. But it may apply to other menu and bar items. Please ask your waiter for more information. If you're not yet a member apply today!

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