

# The Brasserie

AT THE CARLTON

## 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. Let us know as soon as possible. Find out more about our **Covid-19** measures below. We've made some changes to the way we serve you.

Beetroot, orange & goats cheese 4.5 ✓  
a salad of Ticklemore goats cheese, roasted beetroot, fresh orange & watercress

Liver parfait 4.5  
smooth chicken livers blended with cream, Cognac, shallot & thyme. Served with apple & sultana chutney & brioche roll

Scotch egg 5  
free range egg wrapped in a herbed blend of sausage meat & ham hock. Served with our picallili relish

Chicory, blue & pear salad 5.5 ✓  
creamy Devon Blue cheese, crumbled over chicory leaf, candied walnuts & sliced pears

Devon mussels 6 | 11 large  
hand picked, steamed in a cider, herb & cream broth s/w thick cut bloomer bread

Melon, orange pepper 5 vg  
duo of melon, berries & orange pepper dressing

Smoked salmon 6.5  
served with capers, whipped horseradish cream, baby capers & lemon

Insalata 6 ✓  
mozzarella, summer tomato, avocado & tomato, balsamic dressing, basil leaf

Meze 5.5 ✓  
our own tzatziki, hummus, olives & sun dried tomatoes, ciabatta bread, olive oil

Organic bloomer, butter/oil 1.5

## Local ingredients all year round

We love to buy local. Fish is delivered fresh from local markets. Our beef is from Exmoor Park or regional breeds. And whenever we can, local farm produce features in our seasonal dishes, including brassicas from the Great Field Braunton

Fish & chips 14.5  
beer battered fillet of local fish, served with garden peas, triple cooked chips, tartare sauce & lemon

Fishcake 13.5  
our own smoked haddock, salmon, cod & shrimp fishcake, caper & tomato salsa. Celeriac remoulade. Your choice of potatoes.

Today's fresh fish dish  
from the local market, your server has the details

Katsu curry 12.5  
fresh breaded chicken, served with long grain rice, sweet Katsu curry sauce and Asian salad

Chicken supreme 13.5  
breast of Devon chicken, thyme, white wine & cream sauce, garden vegetables & crushed new potatoes

Beef burger 13.5  
a hand made, 8oz prime beef mince burger, triple cooked chips, apple slaw

Duck breast 15  
seared duck breast, caramelised shallots, port glaze, creamy mash & charred chicory leaf

Rump 15 | Sirloin 18.5\* | Fillet 25\*\*  
a choice 8oz Exmoor Park beef steak. Served with triple cooked chips, grilled flat mushroom, vine tomato & side of leaf salad

Risotto 13.5 ✓  
garden pea, fresh mint & local asparagus, white wine, cream & Parmesan - can be modified to vg

Tagine 11.5 vg  
chunky root vegetables, chick peas & apricots, in a spiced tomato ragu, cous-cous

Chicken Caesar salad 12  
pan seared chicken breast, sliced, classic Caesar dressing, anchovies & cherry tomatoes on baby gem leaf

✓ suitable for vegetarians    vg suitable for vegans

**Due to Covid-19 please observe these measures and work with us to reduce the risk of transmission. Your waiter will take your order at a distance. Your table will be set with cutlery and condiments once you order. Your food will be placed next to you not in front of you. Please pay by card or room charge. If you're a hotel resident guest please use your bathroom not the public loos.**

**Dinner inclusive** If you're staying overnight on dinner inclusive terms you can enjoy the run of the whole menu just with these few exceptions indicated above \*£3, \*\*£5 supplement for this dish