

The Brasserie

AT THE CARLTON

Beetroot, orange & goats cheese 5 ✓
a salad of Ticklemore goats cheese, roasted beetroot,
fresh orange & watercress

Prawn cocktail 5.5
the classic prawn cocktail with a Bloody Mary flavoured
sauce, lollo biondi leaf, lemon

Scotch egg 5.5
free range egg wrapped in a herbed blend of sausagemeat
& 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

Organic bloomer, butter/oil 1.5

Local ingredients all year round

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

Sole & crab 14.5
steamed fillet of sole, served with crab & lemon risotto,
dieppeise cream sauce

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

Katsu curry 13
fresh breaded chicken, served with long grain rice,
sweet Katsu curry sauce and Asian salad

Chicken supreme 14
breast of Devon chicken, pan fried. Served on a creamy
herb & mushroom tagliatelli

Beef burger 13.5
hand made, 8oz prime beef mince burger, triple cooked
chips, apple slaw
+ mature Cheddar 2.5 + streaky dry cured bacon 2.5

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.

Soup 4.5
freshly made soup, served with freshly baked bread

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

Game terrine 5.5
a chunky terrine. Pork sausagemeat, wrapped in pancetta,
encasing venison, pheasant, rabbit.
S/w plum & ginger jam.

Liver parfait 4.5
smooth chicken livers blended with cream, Cognac,
shallot & thyme. S/w apple & sultana chutney.

Croquette 5 ✓
a blend of fish (haddock, cod, salmon & brown shrimp)
Braunton potato, lemon & herb. S/w a fresh yoghurt aioli

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

Venison loin 17.5
cooked to your liking, simple parsley mash,
with a glaze of juniper infused red wine

Duck confit 16
slow cooked Creedy Carver duck leg, on a
casserole of chorizo, tomato & root vegetables

Rump 15 | Sirloin 19.5* | Fillet 25**
a choice 8oz Exmoor Park & West Country beef steak.
Served with triple cooked chips, grilled flat mushroom,
vine tomato & side salad. Add peppercorn sauce, tarragon
butter or red wine sauce 2.5 each

Risotto 13.5 ✓
roasted butternut squash & thyme, white wine, cream &
Parmesan - can be modified to **vg**

Tagine 13 **vg**
chunky root vegetables, chick peas & apricots, in a spiced
tomato ragu, giant cous cous

✓ 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 on dinner inclusive terms you can enjoy the run of the whole menu just with these few exceptions indicated above *£4, **£7 supplement for this dish + as priced