

# The Brasserie

AT THE CARLTON



Organic bloomer butter, Somerset butter & oil

\* \* \*

Penko crumbed haddock, cod & shrimp croquette, yogurt aioli

Terrine of pheasant & venison with pigeon, herbed forcemeat & plum compote; dressed frisee leaf

Salad of chicory, Beenleigh Blue, candied walnut & pear v GF

The soup of the day GF

\* \* \*

Braised Exmoor beef Bourgignon, baby onion & chestnut mushroom, celeriac mash

Confit of Creedy Carver duck leg, chorizo & root vegetable broth, parsley mash GF

Appledore cod loin, pan fried, crushed new potatoes, mussel & herb cream GF

Butternut squash, Harbourne cheese & toasted pinenut risotto v GF

\* \* \*

Lemon posset, shortbread finger v

Chocolate brownie, mascarpone cream v

Orange marmalade & lime cheesecake GF

\* \* \*

v suitable for vegetarians    vg suitable for vegans    GF gluten free

Any two courses @ £17.50

Available Wednesday | Thursday | Friday | Saturday evenings  
& lunchtime by appointment