

# 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 5 ✓  
a salad of Ticklemore goats cheese, roasted beetroot, fresh orange & watercress
- 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
- Soup 4.5  
freshly made soup, served with freshly baked bread

- Devon mussels 6  
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.
- Fennel salad 5 vg  
sliced with orange & pomegranate, on citrus dressed leaves, toasted pine nuts & dill

## 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
- Today's fresh fish dish MP  
from the market, your server has the details
- Katsu curry 14  
fresh breaded chicken, served with long grain rice, sweet Katsu curry sauce and a side Asian salad
- Chicken supreme 14.5  
pan fried breast of Devon chicken. Herb, cream & white wine sauce, market vegetables & potato of your choice
- 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

- Venison ragu 16  
a slow cooked haunch braised in red wine, fresh herbs, baby onions and root vegetables. Served with fettuccinne pasta ribbons
- Duck confit 16  
slow cooked Creedy Carver duck leg, on a casserole of chorizo, tomato & vegetables, celeriac mash with thyme & bacon crumb
- 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  
a chunky root vegetable, apricot & chick pea spiced casserole. Herbed 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 carefully take your order, and then we'll set your table with cutlery and condiments according to your order. Your meal will be placed next to you not in front of you. If possible please pay by card or room charge your bill. If you're a resident guest please use your bathroom not the public toilets.

**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