

From our kitchen



Call 01271 862446

Email deli@ilfracombecarlton.co.uk

We've adapted some humble recipes using the finest local ingredients to create our Home Warmer menu for doorstep delivery. The majority of these dishes have been developed, chilled and ready for you to warm up in the comfort of your home. We've also added in some of our ever popular starters and desserts from our Brasserie menu.

Delivery is available each weekend and some other days. Our website has more information or please call us on 07718 936469 for availability.

This is how you can order

Call us on 01271 862446 or 07718 936469. If we don't pickup, leave a message and we will return your call.

Or email us on deli@ilfracombecarlton.co.uk (we will message you back).

Let us know your dietary preferences including food intolerances and allergies.

Delivery is free when you spend more than £25 (about the price of two meals) and within Ilfracombe. We may charge for further afield.

Visit The Carlton website, and visit the Deli **home page** online for more information.

Home Warmer Menu

Starters all @ £5

Scotch egg | our house special served with piccalilli relish

Game terrine | venison, pheasant, pigeon in an herbed sausage meat forcemeat s/w chilli pear chutney

Chicken liver parfait | a smooth blend of higher welfare chicken livers, butter & Cognac; s/w apple chutney

Fennel orange salad, pomegranate | shaved fennel, Persian pomegranate, fresh orange & dressed leaf **vg gf**

Smoked salmon & avocado, lime dressing | smoked salmon, spinach leaf & avocado, lime mayo **gf**

All mains individually priced

Massaman beef curry, onion rice @ £10 gf | spiced diced West Country beef in a curry sauce of home ground spices, coconut milk, peanuts, baby new potatoes & tamarind; with a side of Asian slaw

Lamb Moussaka @ £8.50 gf | gluten free version of this classic. Minced lamb, bechamel sauce, tomato, fresh oregano, grilled aubergine layered and baked.

Ground beef lasagne, side salad, brioche roll @ £9 | layers of beef mince, tomato, pasta & cheese sauce. Our ragu contains pork & fresh herbs.

Braised Exmoor beef, Bourguignon s/w colcannon mash @ £10 | tender slow cooked beef stew, red wine, pancetta, chestnut mushroom and onion; side of vegetables

Poulet chasseur, pomme puree @ £9 gf | fresh whole chicken (deboned before serving) in a casserole of pearl onions, tomatoes, tarragon, white wine and mushrooms

Fish pie, steamed veg medley @ £9 gf | flaked smoked haddock, cod, salmon, prawn & mussels, in a light velouté, potato topping, green vegetable medley

Spiced tagine, lemon & herb cous cous @ £8.50 **vg can be gf** | root vegetables, fresh tomato, a touch of harissa paste, sweet apricots & herbed cous cous

Chicken & pancetta macaroni cheese bake @ £8.50 | macaroni cheese, topped with pulled chicken & ham, Parmesan cheese; served with a side salad

Desserts all @ £4

Orange marmalade & lime cheesecake gf | gluten free digestive base, a fresh cream, cream cheese & marmalade flavoured cake, topped with lime

Lemon posset s/w shortbread **v can be gf** | a tangy lemon cream, shortbread biscuit

Pavlova with berries **v gf** | meringue, loaded with Cornish cream & berries

Chocolate brownie **v** | a rich deep brownie finger, pot of cream & berry compote

vg vegan diet | **v** vegetarian diet | **gf** gluten free