

The Brasserie

AT THE CARLTON

Dinner Menu

Organic bloomer, butter/oil, 3, *ask for* GF
Mixed olives, GF, VG, 3

Salmon, 9, GF | Severn & Wye Valley smoked salmon served with chopped baby capers & whipped horseradish cream

Scotch egg, 7 | free range egg, jacketed around a blend of sausagemeat, ham hock & herbs. Served with our piccalilli relish

Chicken liver parfait, 7, *ask for* GF | smooth chicken livers blended with cream & Cognac. Apple & sultana chutney, toasted bloomer

Thai fishcakes, 7 | flavoured with lemongrass, chilli, ginger & lime. Served with sweet chilli dip & Asian sesame salad

Fish & chips, 19 | day boat caught, locally landed haddock in a beer batter, served with garden peas, triple cooked chips, tartare sauce & lemon

Bream, 20, GF | fillet of bream, with a mussel & mild curry velouté cream sauce, vegetable ribbons, new potatoes, parsley oil

Cod, 22, GF | roast loin of local cod, with a red wine, tomato, herb, chorizo, broth, crushed new potatoes

Lamb rump, 23 | pan seared, oven roasted lamb, finished with red wine, pancetta & onion reduction, horseradish pomme puree, Autumn vegetables

Beef rendang, 21, GF | a drier style curry. Slow cooked diced beef, Malaysian spices, lemongrass & tamarind, Jasmine rice, poppadum, onion salad & raita

Chicken supreme, 19, GF | breast of Devon chicken, white wine, cream & Dijon sauce, herb mash, market vegetables

Venison, 22, GF | pan fried haunch steak, garlic & parsnip puree, braised red cabbage & pancetta, blackberry jus, roasted shallot, potato galette

Katsu curry, 19 | panko breaded fresh chicken, served with Basmati rice, sweet curry sauce, sesame Asian slaw

Melon & orange, 6, VG, GF | duo of melon, blood orange sorbet & an orange pepper syrup

Beetroot salad, 7 | duo of fresh roasted beetroot, whipped ricota, candied walnuts & leaf

Avocado & bacon, 6 | soft avocado, vine tomato, crispy bacon, on a dressed spinach salad (**can be modified** V)

Smoked ham croquette, 8 | pulled Exmoor ham hock, mozzarella in a panko crumb s/w apple remoulade

Mussels, 10 | Devon mussels, steamed with cider, shallots & herbs, finished with cream & served with bloomer bread

Crab & mango, 10 | white & brown crab meat, chilli & lime dressing, mango & avocado salsa, over dressed leaf

Rump, 23, GF | succulent 8oz West Country beef rump

Fillet, 34, GF | Exmoor Park beef fillet. 6-7oz hand cut

all steaks are served with triple cooked chips, watercress, grilled mushroom & tomato. Add sauces peppercorn sauce/tarragon butter/red wine sauce @ 3 ea

main meal deals all at **£18**

Beef burger, *ask for* GF | hand made minced Exmoor Park steak burger (6oz), served with skinny fries & apple slaw
+ Cheddar cheese / bacon @ 2.5 ea or both @ 4

Pasta, V, *ask for* GF | fresh tomato & chillies, wilted spinach, mascarpone cream & Parmesan or Cheddar

Sausages & mash | a trio of lamb herb sausages, sweet red onion gravy, mash & Devon carrots

Risotto, V or VG, GF | creamy cheese, pumpkin & butternut puree, toasted pine nuts, *ask for* GF and *ask for* VG

Dietary information. If you have any food **allergies** or intolerances let us know. We offer gluten free GF options and will be able to adapt our hand made dishes for you - please ask us for information and guidance.

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free

Minimum cover charge. We reserve the right to apply a minimum spend of £20 per cover which includes drinks.
Dinner inclusive. Hotel residents on dinner inclusive package, enjoy a full £30 meal allowance against their meal.