

# The Brasserie

AT THE CARLTON

## Menu

Organic bloomer, butter/oil, 3, *ask for GF*

Mixed olives, 4, GF, VG

Soup, 7, VG, *ask for GF* | a fresh vegetable based soup, served with bloomer bread

Trio of fish, 9, GF | Severn & Wye Valley smoked salmon, coldwater prawns & whipped cods roe, sweet cured cucumber & capers

Scotch egg, 8 | 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, GF | flavoured with lemongrass, chilli, ginger & lime. Served with sweet chilli dip & Asian sesame salad

Melon & orange, 7, VG, GF | duo of melon, blood orange sorbet & an orange pepper syrup

Beetroot salad, 7, V, GF | duo of fresh roasted beetroot, whipped cream cheese, candied walnuts & leaf (*can be modified VG*)

Avocado & bacon, 8 | soft avocado, vine tomato, crispy bacon, on a dressed spinach salad (*can be modified VG*)

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

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

Bream, 19 | fillet of bream, pan roasted, pesto spaghetti, pangratta (herbed toasted crumbs)

Cod, 23, GF | roast loin of local cod, with a red wine, tomato, herb, chorizo, broth, crushed new potatoes

Lamb rump, 21 | pan seared, oven roasted lamb, finished with blackberry fruit & red wine jus, mini roast potatoes, pancetta & baby onions

Chicken supreme, 20, GF | breast of Devon chicken, white wine, cream & Dijon sauce, herb mash, green beans

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

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

Sweet potato Katsu 17, VG | panko sweet potato, served with Basmati rice, sweet curry sauce, sesame Asian sesame slaw

Vegetable tagine 17, VG | root vegetable, apricot, cauliflower tagine, herbed cous cous

Rump, 24, 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 **£17**

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

Risotto, V or VG, GF | creamy cheese, butternut squash 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 -

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.