

The Brasserie

AT THE CARLTON

Sunday Lunch

Soup of the day, ask for *GF*

Ham hock, herb Scotch egg, s/w piccalilli relish

Chicory, Devon Blue, pear & candied walnut salad, V, *GF*

Fish plate: prawns, smoked salmon, horseradish cream, *GF*

Melon duo, orange pepper syrup & blood orange sorbet, VG, *GF*

Golden & red beetroot, whipped ricotta, leaf & candied walnut salad, *GF*

Avocado, spinach & bacon salad, cherry vine tomato, crispy bacon, *GF*, ask for V

Roast sirloin of West Country beef

Roast breast & leg of British chicken | Nut lentil roast, *GF*, V, ask for VG

All served with Yorkshire Pudding, pan juice gravy, braised red cabbage with pancetta, roast Maris Piper potatoes, parsnip puree, cauliflower cheese gratin & Devon carrots, ask for *GF*

Roast rump of Devon lamb, Dauphinoise potatoes & Sunday vegetable selection, £4 supplement

Fillet of bream with King Prawn, mild curry veloute, new potatoes, vegetable ribbons, *GF*

Vegetable tagine, apricot, cauliflower tagine, herbed cous cous, VG

Beer battered Devon haddock, chips, peas, tartare sauce, lemon

Chicken Katsu curry, Basmati rice, Asian salad

Pasta Arrabiatta sauce, V, ask for *GF*

Devon Blue, Sharpham Brie, Devon Oke cheese plate, celery & grapes, V, ask for *GF*, £4 supplement

Treacle tart, Cornish clotted cream & vanilla ice cream, V

Warm sticky toffee pudding, vanilla ice cream, V,

Ice cream / sorbet selection, V / VG, ask for *GF*

Pistachio, sour cherry, chocolate brownie, V

Fresh berry & lemon curd pavlova, V, *GF*

Lemon posset, V, ask for *GF*

V, vegetarian diet

VG, plant diet, suitable for vegans

GF, gluten free dish

One course @ £17.50 Adult / £9 Child
Two courses @ £21.50 Adult / £11 Child
Three courses @ £25 Adult / £13 Child

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.