

The Brasserie

AT THE CARLTON

Sunday Lunch

Cream of mushroom soup, V, GF
Smoked salmon & whipped cod's roe
Ham hock & herb Scotch egg s/w piccalilli relish
Salmon & cod fishcakes, lemon herb mayonnaise dip
Duo of melon, orange pepper syrup & blood orange sorbet, VG, GF
Smooth chicken liver parfait, apple sultana chutney, toasted sourdough, *ask for GF*
Avocado & bacon salad, cherry vine tomato, crispy bacon, on a dressed spinach salad, GF

Roast sirloin of West Country beef

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

Roast rump of Devon lamb, fresh mint sauce, £4 supplement

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*

Fillet of bream Bream, roasted, pesto spaghetti, pangrattato (chilli, herbed toasted bread)

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

Fish & chips, haddock in a beer batter, served with garden peas, triple cooked chips, tartare sauce & lemon

Chicken Katsu curry, Basmati rice, Asian salad, GF

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

Bakewell 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*

Fresh berry & lemon curd pavlova, V, GF

Orange & lime cheesecake, 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.