

The Brasserie

AT THE CARLTON



Organic bloomer & Maryland butter or oil

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Smooth chicken liver parfait, truffle butter,
apple chutney, toasted ciabatta

Salad of chicory, Beenleigh Blue, candied walnut & pear ✓

The soup of the day

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Pan fried, Exmoor pork chop, Biaritz mash,
Dijon cabbage, apple sauce, cider gravy

Appledore cod loin, crushed new potatoes,
tomato, chorizo & mussel broth

Butternut squash, Harbourne cheese & toasted pinenut risotto ✓

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Lemon posset, shortbread finger ✓

Chocolate brownie, mint mascarpone ✓

Roasted fruits, almond brittle, clotted cream ✓*vg*

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Any two courses @ £17.50

Available Thursday | Friday | Saturday evenings and lunch by appointment

✓ suitable for vegetarians ✓*vg* suitable for vegans

Welcome to our hotel brasserie If you have any food intolerances, allergens or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Do let us know as soon as possible.