

# The Brasserie

AT THE CARLTON

Gluten free seeded roll, butter/oil 1.5

Soup of the day 5  
served with freshly baked ciabatta, Somerset butter

Beetroot, orange & Ticklemore 6 ✓  
a salad of Ticklemore goats cheese, duo of roasted beetroot, fresh orange & watercress

Smoked fish 7  
Severn & Wye Valley smoked salmon & trout, served with lemon, whipped horseradish cream & dressed leaf

Liver parfait 6  
smooth chicken livers blended with cream, Cognac, shallot & thyme. Served with apple & sultana chutney, toasted

**Our food story** We love to buy local. Fish is delivered fresh from Appledore market. The best West Country meats are sourced through Tony the Butcher (West Plaistow) and whenever we can local farm produce features in our seasonal dishes, including brassicas from the Great Field Braunton

Cod loin 17  
pan fried, oven baked, fresh cod loin, served with a mussel, lemongrass, chilli & coconut milk broth

Local fish hollandaise 18  
market fresh fish, buttery hollandaise, wilted pousse spinach, whole green beans & champ mash

Risotto 15 ✓  
North African style mild spiced vegetable, chick pea & apricot casserole, served with lemon & herb cous cous

Pavlova 6  
hand made meringues, Cornish cream & fruit

Devon cheese plate 7  
Devon Oke, Devon Maid, Harbourne Blue, quince & celery, oatcakes & grapes

Chocolate brownie 6  
served with thick cream & fruit compote

**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.

✓ suitable for vegetarians

✓ suitable for vegans

thick bloomer

Avocado, tomato & Mozzarella 6.5 ✓  
a light salad of torn mozzarella, ripe vine tomatoes with soft avocado

Chicory, blue & pear salad 6 ✓  
creamy Devon Blue cheese, crumbled over chicory leaf, candied walnuts & sliced pears

Devon mussels 7  
from the River Teign, hand picked, steamed in a cider, parsley & cream broth, ciabatta bread side

Duo of melon 6 ✓  
freshly prepared, with berries, berry sorbet & Cointreau orange syrup

Chicken supreme 17  
breast of Devon chicken, thyme, white wine & cream sauce, baby garden vegetables & potatoes

Pork 16.5  
grilled French trimmed Exmoor pork chop, locally picked cabbage flavoured with Dijon, Biaritz potatoes, cider gravy & apple sauce

Lamb best end 18.5 \*\*  
oven roasted, served with Mediterranean vegetables, lamb jus and a side of potatoes

Rump 16.5  
a choice 8oz West Country beef steak. Served with triple cooked chunky chips, grilled flat mushroom, tomato & leaf salad

Ice creams / sorbets 5  
breast of Devon chicken, thyme, white wine & cream sauce, baby garden vegetables & potatoes

Lemon posset 5  
creamy citrus with lemon curd flourish



**Dinner inclusive** If you're staying overnight on dinner inclusive terms you can enjoy the run of the whole menu just with these few exceptions indicated above \*£3, \*\*£5 supplement for this dish

The  
**Carlton**