

The Brasserie

AT THE CARLTON

- Fresh baked ciabatta, butter/oil 1.5
- Soup of the day 5
served with freshly baked ciabatta, Somerset butter
- Beetroot, orange & Ticklemore 6 **v**
a salad of Ticklemore goats cheese, duo of roasted beetroot, fresh orange & watercress
- Scotch egg 6.5
free range egg wrapped in a herbed blend of sausagemeat & ham hock. Served with picallili relish
- Smoked fish 7
Severn & Wye Valley smoked salmon & trout, served with lemon, whipped horseradish cream & dressed leaf
- Bruschetta 5.5 **v**
toasted ciabatta, chilli oil, topped with crumbled Beenleigh Blue, plum tomatoes & chilli confit

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

- Fish & chips 17.5
beer battered fillet of local haddock, served with garden peas, thick cut chips & real tartare sauce / lemon
- Sea bream 18
grilled fillet of local bream, served on a bed of wilted pousse spinach, green beans. With hollandaise sauce & buttery champ potato
- Cod loin 18.5
a taste of the Med, thick cod loin, on crushed new potatoes. With a wine, tomato, mussel, chorizo & paprika broth
- Breaded goujons 17
fillet of local fish, coated in crispy penko breadcrumbs, s/w our house triple cooked chips, salad leaf & tartare sauce
- Tagine 15 **vg**
North African style mild spiced vegetable, chick pea & apricot casserole, served with lemon & herb cous cous

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.

v suitable for vegetarians **vg** suitable for vegans

- Liver parfait 6
smooth chicken livers blended with cream, Cognac, shallot & thyme. Served with apple & sultana chutney, toasted thick bloomer
- Game terrine 6.5
flavours of autumn, a chunky terrine with a juniper, herb flavoured forcemeat & a local game mix (pigeon breast, venison, guineau fowl & pheasant). Sweet chutney & toast
- Avocado, tomato & Mozzarella 6.5 **v**
a light salad of torn mozzarella, ripe vine tomatoes with soft avocado
- Chicory, blue & pear salad 6 **v**
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

- Katsu curry 15.5
fresh breaded chicken, served with rice, sweet Katsu sauce, Asian style slaw & kimchi pickled vegetables
- Chicken supreme 17
breast of Devon chicken, thyme, white wine & cream sauce, baby garden vegetables & potatoes
- Beef burger 16
hand made 10oz burger, served in a toasted brioche bun. Includes onion marmalade, dill pickle, tomato & mayo. With a side of appleslaw, hand cut chips & salad
- Rendang 17.5
Sumatran style curry, tender marinade of hand diced beef, lemongrass, onion, ginger & chilli. Poppadum & Basmati rice
- Pork chop 16.5
French trimmed, Exmoor pork cutlet, 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

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

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Carlton