

THE CARLTON
GUEST ACCOMMODATION & RESTAURANT

À La Carte Menu

Available Monday to Saturday Evenings
Smaller parties and guests may also select dishes from the Table d'Hôte menu.

All prices include VAT at the standard rate
Service charge is left to the discretion of the Customer

Appetisers

<i>HOME-MADE SOUP OF THE DAY</i> <i>Marbled with cream and garnished</i>	£4.50
<i>SCOTTISH SMOKED SALMON</i> <i>Selected from farms in the crystal waters of Scotland.</i> <i>Smoked gently over oak chippings for a mild flavour.</i> <i>Served with sea relish, lime and wholemeal bread</i>	£5.50
<i>DUCK LIVER AND COGNAC TERRINE</i> <i>Homemade smooth pâté, garnished with mixed leaves,</i> <i>apricot chutney and warm toast</i>	£5.00
<i>GRILLED GOATS CHEESE</i> <i>A slice of French goat's cheese log. Served with grilled</i> <i>Mediterranean vegetables and a balsamic glaze</i>	£4.95
<i>SCALLOPS</i> <i>Pan fried with lemon juice, fine sea salt, white wine</i> <i>and fresh coriander. Served with crushed garlic and</i> <i>cream</i>	£5.75
<i>CHICKEN TIKKAH</i> <i>Pieces of chicken, marinated in aromatic spices and</i> <i>natural yoghurt and baked until tender. Served with cool</i> <i>mint raita, pea shoots and cherry tomatoes</i>	£4.75
<i>HOME BAKED GARLIC & MOZZARELLA BREAD</i>	£2.25

THE CARLTON
GUEST ACCOMMODATION & RESTAURANT

Main Courses

Inclusive of fresh seasonal vegetables or potatoes of the day

<i>ROAST OF THE DAY</i> <i>Served with potatoes of the day</i>	£7.50
<i>SUPREME OF CHICKEN</i> <i>Breast of chicken, filled with Wensleydale cheese and cranberries, bread-crumbed and deep fried. Layered with marsala and cream sauce</i>	£8.90
<i>MEDALLIONS OF BEEF</i> <i>Two medallions of fillet steak, partnered with two contrasting sauces. One is served with a green peppercorn and cream and the other with a classic Rossini sauce</i>	£17.50
<i>DUCK ITALIAN</i> <i>Half a crispy duck, oven roasted and accompanied with a peach and amaretto sauce</i>	£13.50
<i>LAMB CUTLETS</i> <i>Seasoned, pan fried and served with mint, rosemary and Madeira sauce</i>	£10.75
<i>FRESH FISH OF THE DAY</i> <i>Sprinkled with fine sea salt and lime juice, grilled with olive oil and garnished with fresh dill and lime</i>	£10.80
<i>BEEF STROGANOFF</i> <i>Goujons of finest beef, cooked in a butter, onion, pimento and mustard sauce. Flamed with brandy and served on a bed of basmati tilde rice</i>	£11.50

Grills

<i>GRILLED RIB EYE STEAK (approx 7oz)</i> <i>Served with tomato and field mushroom</i>	£10.95
<i>GRILLED FILLET STEAK (approx 7oz)</i> <i>Served with tomato and field mushroom</i>	£15.95

Our carefully selected steaks are cut from the finest English beef, dry aged on the bone and matured for 21 days, giving exceptional succulence, tenderness and flavour.

*Grills are served with fresh, seasonal vegetables of the day
or
Homemade chips, petits pois and beer battered onion rings*

THE CARLTON
GUEST ACCOMMODATION & RESTAURANT

Desserts

*Selection of HOME-MADE DESSERTS or various
MÖVENPICK SWISS ICE CREAMS* £4.50

*Selection of ENGLISH & CONTINENTAL CHEESES with
celery, grapes and biscuits* £5.75

Coffee

FILTER COFFEE with FRESH CREAM and PETIT FOURS £2.00

LIQUOR COFFEE £4.25

At The Carlton, we always strive to provide fine, freshly prepared food, coupled with efficient, friendly service and quality wines.

However, if something is not to your satisfaction, please bring it to the attention of a member of staff so that the appropriate corrective action can be taken, which will help us to further improve our service and your enjoyment.

We hope you enjoy your meal and visit us again.

Bon appetite

All prices include VAT.

Gentlemen are required to be smartly dressed – i.e. preferably no trainers, jeans or shorts, otherwise service may be refused.

Mobile phones – please switch off in the restaurant.

Prices quoted are only a guide and may change from time to time. £5.00 per head deposits are required for parties of 12 or more and order in advance. Your order will be split for parties over 22.

Deposits are not refundable under any circumstances.

Sit down times are approximate and NOT guaranteed.

Parties of 12 or more are advised to choose from our Table D'Hote menu. However, for special occasions, selections from our A La Carte menu may also be permitted – or we can create a menu for you.