



CARRIAGES

BAR & BRASSERIE

Evening Menu

Appetisers

MARINATED GREEN & BLACK PITTED OLIVES G VE	3.00
DIPPING BOARD OF RUSTIC BREAD V GF Extra virgin olive oil and Balsamic vinegar	3.00
CALAMARI With lemon mayonnaise	6.50
DUCK TERRINE Duck foie gras and pistachio terrine with toasted rustic bread and Hogs Bottom red onion chutney	6.50
MOULES MARINIERE GF 7.00 starter 14.00 main River Exe mussels with a creamy white wine sauce served with rustic bread - main served with side of fries	
BAKED CAMEMBERT V GF 7.00 Topped with Hogs Bottom red onion chutney and served with ciabatta croutons	
NACHOS: 6.50 individual 12.50 sharer BEEF CHILLI or SPICY VEGETABLE CHILLI VE Served on tortilla chips topped with melted cheese and jalapeno peppers with guacamole, sour cream and salsa dips	
PRAWN COCKTAIL GF 7.75 Prawns in a Marie Rose sauce served on mixed leaves with brown bread and butter	
SOUP OF THE DAY V 5.50 Served with croutons and a warm roll and butter	
CARRIAGES MELON G VE 6.50 With elderflower sorbet and pomegranate pearls	
THAI FISHCAKE G 6.50 starter 14.50 main Thai spiced cod and prawn fishcake served with sour cream and sweet chilli sauce - main served with side of fries	

Fajitas

Presented on a sizzling skillet with onions and peppers, served with flour tortillas, guacamole, sour cream and salsa

CHICKEN GF 15.95	RUMP STEAK GF 15.95
KING PRAWNS GF 15.95	VEGETABLE VE GF 14.25

On the grill

SURF & TURF G 24.00 8oz Devon fillet steak topped with pan fried king prawns and served with mushrooms, vine tomatoes and fries		All of our burgers are served in a pretzel bun and served with fries and coleslaw
8oz SIZZLING SIRLOIN STEAK G 18.50 Served on a sizzling skillet with fried onions and served with mushrooms, vine tomatoes and fries		GOURMET BURGER GF 13.00 8oz beef patty topped with melted Gruyere cheese, smoked streaky bacon, onion rings, mixed leaves and a maple glaze
8oz CHAR GRILLED FILLET STEAK G 22.00 Served with sauteed mushrooms, glazed petits onions, rocket and fries		THE BLUE BURGER GF 12.00 8oz beef patty topped with Devon blue cheese, Hogs Bottom red onion chutney and mixed leaves
Bearnaise or Peppercorn Sauce 2.50		CARRIAGES CLASSIC BURGER GF 10.50 8oz beef patty with mixed leaves and tomato
CHAR GRILLED GAMMON STEAK G 15.95 Topped with pineapple and fried egg and served with mushrooms, vine tomatoes, peas and fries		CHICKEN BURGER 10.50 Cajun spiced panko crumbed chicken burger with mixed leaves and lemon mayonnaise
		VEGETABLE BURGER V 10.50 With mixed leaves, tomato and guacamole

Carvery

Our delicious carvery is renowned throughout the South West as one of the very best

CARVERY GF 12.25 A choice of two succulent roasted meats served with a selection of Chef's seasonal vegetables and potatoes		VEGETABLE NUT CUTLET V 11.95 Served with a selection of Chef's seasonal vegetables and potatoes
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From the land

CONFIT DUCK LEG G 16.50 With an orange glaze and served with pan fried green beans, bacon and dauphinoise potatoes	
CARRIAGES CHICKEN 14.95 Corn fed pan fried chicken breast with a mushroom and white wine sauce served with mashed potato and fine green beans	
LAMB SIRLOIN GF 17.50 Pan fried lamb sirloin served with grilled asparagus, roasted vine tomatoes, dauphinoise potatoes and a redcurrant and red wine reduction	
STEAK & GUINNESS PIE 14.50 Braised steak and mushrooms in a rich Guinness gravy, topped with a puff pastry lid, served with mashed potato and peas	

From the sea

FISH & CHIPS 14.95 Doombar real ale battered cod served with chunky chips, peas and tartare sauce	
SEA BASS 16.50 Herb crumbed fillet pan fried with crushed new potatoes, grilled asparagus and a white wine, prawn and dill sauce	
SEAFOOD PLATTER GF 15.50 White crab meat, prawns in a Marie Rose sauce and shelled king prawns served with salad and a roll and butter	
SCAMPI 14.25 Deep fried wholetail scampi served with peas, fries, salad and tartare sauce	

Pastas & salads

KING PRAWN & AVOCADO SALAD G 14.95 Served with a mango, lime and chilli dressing and a side of new potatoes or fries	
PIRI PIRI CHICKEN SALAD 14.50 Marinated chicken served on mixed leaves and drizzled with a mint yoghurt dressing with a side of new potatoes or fries	
CARRIAGES MAC & CRAB 14.50 Macaroni with white crab meat and prawns baked in a Gruyere cheese sauce and served with garlic bread or salad	
SEAFOOD LINGUINE 14.95 King prawns, calamari and mussels with a tomato and chilli sauce served with garlic bread	
VEGETABLE LASAGNE V 13.50 Triple layered lasagne with Mediterranean vegetables and a rich creamy sauce topped with cheese and served with garlic bread or salad	
MUSHROOM RAVIOLI V 12.95 Porcini mushrooms in ravioli pasta with a creamy white wine and mushroom sauce served with garlic bread	

On the side

CHUNKY CHIPS V 3.00	
FRENCH FRIES V G 3.00	
SWEET POTATO FRIES V 3.50	
GARLIC BREAD V 3.00	
GARLIC BREAD WITH CHEESE V 3.50	
ROLL & BUTTER V GF 2.00	
ONION RINGS V 3.50	
SIDE SALAD V GF 3.00	

Please inform us if you have a food allergy that we should be aware of

- G** These dishes are gluten free
- V** Vegetarian
- VE** Vegan
- GF** These dishes can be created without gluten upon request - please ask your server for the gluten free option when ordering

RESIDENTS SUPPLEMENT Guests staying on dinner inclusive terms have £6.50 for a starter £16.00 for a main dish and any dessert. Dishes exceeding this will be charged accordingly.

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