

SIDE DISHES

chunky chips	2.45
french fries	2.45
sweet potato fries	2.45
side salad	2.45
garlic bread	2.45
garlic bread with cheese	2.85
roll and butter	2.25
onion rings	2.45
pepper sauce	2.25
port & stilton sauce	2.25
new potatoes	2.45

Substitute French fries for sweet potato fries on all main courses for an extra £1.00

CHILDREN'S MENU

children's carvery	5.95
chicken burger	5.95
chicken nuggets	5.95
cheese & tomato pizza (v)	5.95
goujons of plaice	5.95
mushroom ravioli (v)	5.95
three grilled sausages	5.95

All the above can be served with two of the following:  
French fries, new potatoes, baked beans, peas or vegetables

children's selection of sweets & various ices	2.75
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DESSERTS

baked salted caramel & chocolate tart	5.25
<small>A sweet pastry tart filled with salted caramel and topped with a chocolate layer, served with vanilla ice cream</small>	
white chocolate & blueberry tart	5.25
<small>Milk chocolate pastry case filled with a white chocolate and blueberry mousse, served with clotted cream</small>	
honey, fig & pistachio baked cheesecake	5.25
<small>Baked new york vanilla cheesecake topped with figs and pistachio nuts on a layer of honey and digestive biscuit base, served with clotted cream</small>	
honeycomb & caramel cheesecake	5.25
<small>A classic blend of cream cheese and dairy cream set on a crunchy biscuit base with honeycomb and caramel</small>	
white chocolate & raspberry torte	5.25
<small>A light and refreshing dessert served with clotted cream</small>	
warm sticky toffee pudding	5.25
<small>A traditional classic served with custard or cream</small>	
warm chocolate brownie	5.25
<small>A classic warm chocolate brownie drizzled with chocolate sauce and served with vanilla ice cream</small>	
fresh fruit salad	5.00
<small>Exotic fruit salad with pineapple, mango, kiwi fruit, grapes and a trio of melon, served with clotted cream</small>	
ice creams & sorbets	5.00
<small>A choice of 3 scoops of our luxury ice creams and sorbets: Vanilla, strawberry, chocolate, coffee, mint chocolate chip, raspberry sorbet or passion fruit and mango sorbet</small>	
trio of cheese	5.95
<small>Devon, Hawkridge Farm mature Cheddar, Somerset Brie and Clawson creamy mild Stilton served with assorted biscuits, apple, celery and grapes</small>	

HOT BEVERAGES

Cafetiere of Coffee / Decaffeinated	3.10	Liqueur Coffees	6.25
Hot milk, cold milk or cream		Your favourite liqueur topped with hot coffee and double cream	
Latte	3.10	Tea Selection	2.80
Cappuccino	3.10	Ceylon, earl grey, lemon tea, chamomile, green tea, peppermint tea, summer berry and decaffeinated tea	
Americano	3.10		
Espresso	3.10		
Hot Chocolate	3.10		



CARRIAGES BAR AND BRASSERIE

Lunchtime

MENU



Matford, Exeter, Devon EX2 8XU T 01392 259268 F 01392 413142  
E reservations@devonhotel.co.uk W www.devonhotel.co.uk

## SANDWICHES

Choose from white or granary loaf with a garnish of French fries, green leaves and cherry tomatoes

roast english beef **6.45**  
Mild mustard and salad leaves

honey roast gammon ham **6.45**  
With salad

roasted breast of turkey **6.45**  
Lettuce and mayonnaise

devon, hawkridge farm mature cheddar (v) **5.95**  
Sweet fruit chutney

scottish smoked salmon **7.50**  
Cracked black pepper, cream cheese and chives

prawns in a classic marie rose sauce **6.95**

tuna mayonnaise **6.45**  
Sliced cucumber

## WRAPS/BAGUETTES

Carriages wraps rolled in a flour tortilla or warm baguette, served with a garnish of French fries, green leaves and cherry tomatoes

	wrap	baguette
somerset brie & back bacon	<b>6.75</b>	<b>7.25</b>
Slices of Somerset Brie with rashers of back bacon		

chicken fajita	<b>6.95</b>	<b>7.50</b>
Strips of chicken breast with pepper and onions, dusted with fajita seasoning		

chargrilled steak	<b>8.95</b>	<b>9.75</b>
Strips of pan fried rump steak and caramelised onions topped with melted cheese		

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

## OPEN SANDWICHES

Choose from white or granary crusty cob bloomer with a garnish of french fries, green leaves, cherry tomatoes and coleslaw

beef & tomato **6.50**

ham & pineapple **6.50**

prawns in a classic marie rose sauce **7.25**

cottage cheese & cucumber (v) **6.45**

## BURGERS

All our burgers are served in a toasted bun, with mixed salad leaves, sliced tomatoes, coleslaw and French fries.

Substitute French fries for sweet potato fries for £1 extra.

classic 100% west country beef burger **8.95**

bbq chicken burger **8.50**  
Marinated butterfly chicken breast

vegetable burger (v) **8.50**

Extra Toppings: Bacon, cheese, fried egg, pineapple **1.25**

## JACKET POTATOES

Large baked jacket potato served with a salad garnish and coleslaw

devon, hawkridge farm mature cheddar (v) **6.75**  
Served plain or melted

tuna mayonnaise **7.50**  
Cucumber dusted with paprika

prawns in a classic marie rose sauce **7.95**  
Dusted with paprika

mexican beef or vegetable chilli (v) **6.95**  
Topped with cheese

baked beans (v) **5.95**  
Topped with cheese

## APPETISERS

marinated italian green & black pitted olives (v) **2.95**

white & granary crusty cob bloomer (v) **2.45**  
With extra virgin olive oil and balsamic vinegar

## LIGHT BITES

prawn platter **6.95**  
Served on mixed salad leaves, with marie rose sauce and brown bread and butter

deep fried brie (v) **6.50**  
West Country deep fried Brie wedges coated in light breadcrumbs, mixed leaves, served with Tracklements sweet red pepper and chilli jam

fanned melon (v) **6.25**  
Served with a mango and passion fruit sorbet

freshly prepared soup of the day **5.25**  
Chef's homemade soup finished with croutons, a warm crusty roll and butter

bbq chicken salad **7.95**  
Strips of marinated BBQ chicken breast on a mixed salad with a honey and mustard dressing

calamari **6.50**  
Deep fried calamari with a lemon mayonnaise and a salad garnish

mexican nachos **6.75 (individual) 11.00 (sharer)**  
Mexican beef or spicy vegetable chilli, served on corn tortilla wheels, topped with melted cheese and jalapeño peppers, accompanied by guacamole, sour cream and salsa dips

salmon, mozzarella & dill fishcake **7.25**  
Presented on mixed leaves, served with sour cream and a sweet chilli dip

garlic mushrooms (v) **6.75**  
Sautéed button mushrooms with garlic and double cream, served on toasted garlic bread

chicken liver & wild mushroom terrine **6.75**  
Smooth chicken liver and wild mushroom terrine served with hogs bottom apple cider chutney and a warm brioche

## CARVERY

### carriages carvery

Two freshly roasted joints served with a selection of vegetables and potatoes

**9.75**

## MAIN COURSES

bbq chicken salad **11.50**

Strips of BBQ chicken breast on a mixed salad with a honey and mustard dressing and French fries

beer battered fish & chips **10.75**

North Atlantic cod with a Cornish beer batter served with French fries, peas, a wedge of lemon and tartar sauce

omelette arnold bennett **10.50**

A classic omelette with flaked smoked haddock and Gruyere cheese sauce, served with a fresh crisp salad and French fries

scottish scampi **10.75**

Lightly breaded whole tail Scottish scampi deep fried and served with peas, French fries, Carriages salad and tartar sauce

sizzling steak **18.25**

Sirloin steak cooked to your liking, served on a sizzling skillet smothered with traditional fried onions, mushrooms, tomato and French fries

chargrilled fillet steak **22.00**

Cooked to your liking and accompanied by sautéed mushrooms, glazed petits onions, rocket and French fries

grilled gammon steak **12.25**

Served with mushrooms, tomato, onion rings, peas, pineapple, fried egg and French fries

mushroom ravioli (v) **10.25**

Porcini mushrooms in ravioli pasta with a creamy white wine and mushroom sauce, served with garlic bread

chefs risotto **10.75**

Freshly prepared risotto

vegetable lasagne (v) **10.50**

Triple layered lasagne with mediterranean vegetables and a rich creamy sauce topped with cheese and oven baked, served with salad or garlic bread

gnocchi caprese (v) **10.75**

Sautéed potato gnocchi and cherry tomatoes finished with buffalo mozzarella and basil pesto, served with garlic bread