

BROOMHILL dining

Starters | £6

Spiced lamb meatballs, mint yoghurt, roasted garlic
Red pepper & Aubergine soup, rosemary, toasted cumin (veg / ve)
Tomato & mozzarella bastilla, heritage tomato, basil pesto (veg)
King prawns, merguez, fennel, orange salad
Wild mushroom arancini with chilli and sesame (ve/veg)

Mains | £15

Devon ruby red rump steak with hollandaise
Chicken breast, wholegrain mustard sauce
Baby artichoke stuffed with rosemary aubergine, with heritage tomato (ve)
Pan-fried cod with sauce vierge, black olive, sorrel
Smoked goats cheese linguine (veg)

Salads and sides

Select 2 sides to accompany a main

French fries with homemade ketchup (ve/veg)
Gooseberry and elderflower salad (ve/veg)
Pea, mint & feta salad (veg)
Wilted greens, butter (veg)
Mangetout, fine beans, orange and hazelnut (ve/veg)
Cucumber, radish, smokey chipotle peanuts (ve/veg)
New potatoes, horseradish dressing, watercress (veg)

Desserts | £6

Chocolate tart, passionfruit cream, orange
Apple tarte Tatin, vanilla crème fraîche
Pimm's Jelly, sable biscuit, strawberries
Crème renverse, poached gooseberries, sweet wine jelly

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order

(veg): Vegetarian
(ve) : Vegan