

BROOMHILL

dining

Starters

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

Main

Devon ruby red rump steak with hollandaise
Chicken breast, wilted greens and wholegrain mustard
Artichoke with rosemary aubergine, with heritage tomato (ve/veg)
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 (ve/veg)
Mangetout, fine beans, orange and hazelnut (ve/veg)
Cucumber, radish, Smokey chipotle peanuts (ve/veg)
New potatoes, horseradish dressing, watercress (veg)

Desserts

Chocolate tart, passionfruit cream, orange
Apple tarte tatin, vanilla crème fraiche (ve)
Pimm's Jelly, sable biscuit, strawberries
Crème renverse, poached gooseberries, sweet wine

Cheeseboard £12

Selection of artisan cheese with Miller damsel's biscuits, quince & celery pickle

Three courses £28

FOOD ALLERGIES & INTOLERANCES

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