

BROOMHILL dining

Something while you wait...

Wasabi peas / Truffled nuts / Smoked almonds | **£2**

Mixed olives | **£3**

Glass of Mulled mango cider | **£5**

3 courses for **£28**

Starters

Asparagus tortellini, pea velouté,

King prawns, mango relish, chilli, lime & coriander

Lamb sweetbread, carrot puree, shallot & balsamic

Roasted parsnip, apple, curry oil (ve)

Beetroot tartare; golden, candy, apple & wasabi (ve)

Mains

Creedy duck breast, fig puree, fennel, duck jus | **£2 sup**

Pork loin, wholegrain mash, choucroute, pancetta, madeira reduction

Curried cauliflower, lentil dahl, grapes, onion bhaji (ve)

Seabass, berbere ratatouille, artichoke, red wine

Sides

Fries | Wilted greens | Mixed leaf salad | **£4**

Desserts

Broomhill Estate apple tarte Tatin, vanilla ice cream, praline (ve alt)

Clotted cream panna cotta, blackberry, pistachio

Cherry frangipane, chocolate, poaching liquor (ve)

White Russian parfait, plum, hazelnut

Selection of artisan cheese, Miller Damsal biscuits, quince & celery pickle

|£12

FOOD ALLERGIES & INTOLERANCES

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

(veg): Vegetarian

(ve) : Vegan