

Full wine list available

House whites:

Sauvignon Blanc (Chile):

175ml £4.25
250ml £5.15
Bottle £15.25

Chardonnay (Chile):

175ml £5.25
250ml £6.25
Bottle £16.95

Pinot Grigio (Italy):

175ml £5.25
250ml £6.25
Bottle £16.95

House rosé (Chile)

175ml £4.25
250ml £5.15
Bottle £15.25

House reds:

Merlot (Chile):

175ml £4.25
250ml £5.15
Bottle £15.25

Carmenère (Chile):

175ml £5.25
250ml £6.25
Bottle £16.95

Sparkling wine:

Glass £6.50
Bottle £26.95

Champagne:

Champagne £39.40

Alcohol Free:

Bavaria beer £3.35
San Miguel £3.35

Our Local Suppliers:

Church Farm: Cream
Country Life Brewery: Ale
Exmoor Red Ruby Beef
Lee Farm : Cheese
Little Comfort Farm: Eggs
Plaistow Mills: Trout
Simmons: Vegetables/Fruit:
Torrige Oysters: Mussels
Winkleigh Cider Farm: Cider

Terra Madre: the restaurant @ Broomhill

A celebration of N. Devon's produce

Simply cooking...the art of eating with a Mediterranean twist

2017 Celebration Menu

3 Course Lunch £16.95 / Dinner £24.95

Starters:

Sambuca and beet root cured salmon

Fishcake with Romesco sauce, prawns and calamari (add £1.00)

Slow cooked wild rabbit, with rocket salad, pine nuts & muscatel

Trio of Ham hock terrine, duck pate and serrano ham croquette

Vegan salad with Mediterranean Mezes *(or v with goat's cheese)*

Parsnip soup with feta yogurt *(v) or vegan*

Linguine with pesto, heritage tomatoes, pine nuts and feta *(v) or vegan*

Main courses:

Bideford Bay mussels with prawns and linguine

Duck leg confit with ham hock and bean cassoulet

Slow cooked Venison casserole with courgette-potato bake and red cabbage

Moroccan style lamb casserole with merguez sausage

Linguine with garlic mushroom & grated Haloumi and Turkish pepper *(v) or vegan*

Mixed plate of Vegan tasters *(or v with feta and halloumi)*

Desserts:

Please see today's dessert menu

Broomhill is specialised in weddings and private parties if you have something to celebrate - please ask for more information @reception

Food allergies and intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients