

BROOMHILL

ART HOTEL, SCULPTURE GARDENS

 & CONTEMPORARY ART GALLERY

A Touch of the Mediterranean Tapas Menu

Love Food, Love Broomhill



The art of eating well

Lunch £12.95
Served 12:30 - 14:00

Early Evening Tapas Dinner £15.95
Served 18:00 - 19:30

Pre-booked menu includes complimentary entrance to the Sculpture Gardens

Starter

A selection of appetisers & dips from the kitchen to share
with homemade Breads & Olives

Vegetarian and vegan options available

*If you have any food allergies or intolerances,
please speak to your server before ordering*



Main Course

Select two tapas (extra dishes £3.95)

Beetroot Cured Salmon with Labneh
Cornish Yarg with Red Onion Marmalade
Serrano Ham Croquette with Salade & Nora Pepper Dip
Ham Hock Terrine
Duck Pâté with Crudités
Serrano Ham, Cecina with Fennel
Mixed Salad with Heritage Tomatoes (*v or vegan*)
Feta filled Filo Pastry Parcel with Thyme Infused Honey (*v*)

Fishcake with Pepper and Romesco Sauce
White Fish Fritters, Green Bean Salad with Herb and Capers Dip
Garlic Prawns with Aubergine Stew
Mussels & Prawns in White Wine and Herb Butter with Tagliatelle
Lentil Soup with Chickpeas and Spinach (*v or vegan*)
Aubergine Stew with Honey Glazed Goats Cheese (*v or vegan*)
Bean Casserole with Halloumi (*v or vegan*)
Chana Dal with Feta and Turkish Dried Pepper (*v or vegan*)
Garlic Mushrooms with Stilton and Bulgar Salad (*v or vegan*)
Potato Tart with Courgette and Sweet Peppers (*v*)
Bulgar Salad with Roast Pepper and Soft Melted Brie (*v or vegan*)
Lamb Ragout with Merguez Sausage
Pork Belly with Chorizo and Fava Bean Mash

We use Prosociano as an alternative for cheese in our vegan dishes

Desserts

Dark Chocolate Cherry Brownie & Clotted Cream
Slice of Almond & Caramel Semifreddo, Chocolate Meringue
& Advocaat (*GF*)
Panna Cotta with Mixed Berries (*GF*)

Selection of local & artisan Spanish Cheeses (additional £ 3.95)



Drinks Menu

Full drinks menu and organic wine list available

House Whites:

Sauvignon Blanc (Chile):

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|--------|--------|
| 175ml | £4.25 |
| 250ml | £5.15 |
| Bottle | £15.25 |

Chardonnay (Chile):

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|--------|--------|
| 175ml | £5.25 |
| 250ml | £6.25 |
| Bottle | £16.95 |

Pinot Grigio (Italy):

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|--------|--------|
| 175ml | £5.25 |
| 250ml | £6.25 |
| Bottle | £16.95 |

House Rosé (Chile):

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|--------|--------|
| 175ml | £4.25 |
| 250ml | £5.15 |
| Bottle | £15.25 |

Our Local Suppliers:

Country Life Brewery Ales
Lee Farm - Cheese
Plaistow Mills - Trout
Torridge Oysters - Mussels
Luscombe - Organic Juices

House Reds:

Merlot (Chile):

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|--------|--------|
| 175ml | £4.25 |
| 250ml | £5.15 |
| Bottle | £15.25 |

Carmenère (Chile):

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|--------|--------|
| 175ml | £5.25 |
| 250ml | £6.25 |
| Bottle | £16.95 |

Sparkling Wine:

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|--------|--------|
| Glass | £6.50 |
| Bottle | £26.95 |

Champagne:

| | |
|---------|--------|
| Bottle: | £39.40 |
|---------|--------|

Alcohol Free:

| | |
|--------------|-------|
| Bavaria Beer | £3.35 |
|--------------|-------|

Exmoor Red Ruby Beef
Little Comfort Farm - Eggs
Simmons - Fruit & Vegetables
Green Man - Cider