

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

Our Local Suppliers:

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

A celebration of N. Devon's produce

Simply cooking...the art of dining with a slow food twist

The Terre Madre Autumn Menu

3x Course Lunch £16.95 p.p. (12:15-13:30)

3 Course Dinner £24.95 p.p. (18:30-20:00)

Starters:

****Specials***

****Bideford bay mussels with linguine, spring onion and garlic***

**** Beetroot cured salmon with labneh***

****Smoked pigeon with creamed onion marmalade***

Lentil and black chickpea soup with a dollop of aubergine puree (v) *or vegan*

Trio of Ham hock terrine, Duck liver mousse & Serrano ham croquette

Aubergine, peppers & beans casserole with goat's cheese (v) *or vegan*

Creamed linguine with basil pesto, heritage tomatoes, pine nuts and feta (v) *or vegan*

Main courses:

****Specials***

****Fisherman's fish soup with hake , mussels and prawns spiced with Turkish pepper***

****Local rabbit casserole Andalusia style***

****Duck leg confit with ham hock and bean cassoulet***

Moroccan style lamb ragout with grilled cutlet & merguez sausage

Chana Dal with slow cooked pork belly, bacon sausage & chorizo

Venison casserole with fennel & heritage tomato

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

Mixed plate of Vegan tasters (or with feta (v))

Desserts:

Dark chocolate-cherry brownie

Homemade ice cream with meringue and Advocaat

Honey parfait with Malaga ice cream

Panna Cotta with berries

Selection of cheeses, served with a shot of Port (add £3.95)

Enjoy! the broomhill team

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 used