



BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY



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

The Terre Madre, late Summer menu

Lunch £ 17.95

Dinner £25.95

Starters:

Soup of the day (v) or (vegan)

Fish cake with prawns, pea salad and fish fritter

Homemade duck pâté with crudités and red onion marmalade

Pressed ham hock with crudités

Broad bean falafel with tahini, hummus and a Moroccan salad (vegan)

Mediterranean salad with sweet potato parcels and goat's cheese (v)

Main Courses:

White fish fritters, minted peas and caper dip

Mussels cooked in herb butter and white wine with tagliatelle

Moroccan style lamb casserole with merguez sausage

Slow cooked pork belly, chorizo and fava bean mash

Corn fed chicken, cooked in lemon butter sauce with bulger salad and spinach

Confit duck leg, courgette kuku and sauce l' orange

Mixed vegan tasting platter or with goat's cheese (v)

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

Desserts:

Semi freddo with pine nuts, dates, barberries, apricot and mint

Panna Cotta with a berry compote and meringue

Chocolate-cherry brownie with homemade ice cream

Mango sorbet with vodka & fruit (vegan)

Selection of English and artisan Spanish cheeses (additional £3.95)

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