



BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY



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

The Terre Madre Menu

Lunch £17.95

Dinner £25.95

Starters

Parsnip soup with poached pheasant egg (V) or (Vegan)

Fishcake with prawns, cod fritter and a lime caper sauce (add £1.00)

Ham hock terrine with salad and a creamed horseradish sauce

Linguine with mussels and prawns in a Broomhill wild garlic white wine sauce

Duck pâté with Serrano ham & pine nuts

Sweet potato parcels with goat cheese and salad (v)

Main courses:

Cod fish fritters with prawns, minted peas and caper dip

Duck confit with kuku and l'orange sauce (add £2.00)

Moroccan style West Country lamb tagine with merguez sausage (add £1.00)

Corn fed chicken leg with leek sauce and Bulgar salad

Slow cooked Ox cheeks ragout with tagliatelle

Pork belly, smoked pork cheek, chorizo with fava mash and greens

Tagliatelle with Mushroom, peas, black pepper and Pecorino cheese (v) or vegan

Mixed vegan tasting platter (or with Halloumi or goats cheese (V)) or vegan

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

Desserts:

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

Panna cotta with berry coulis & 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