

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  
Lee Farm : Cheese  
Little Comfort Farm: Eggs  
Plaiastow Mills: Trout  
Simmons: Vegetables/Fruit:  
Torrige Oysters: Mussels  
Winkleigh Cider Farm: Cider

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

## The Terre Madre late summer Menu

*3x Course Lunch £17.95*

*3x Course Dinner £25.95*

*(2 course 19.95)*

**Starters:**

***\*Specials***

***\*Fish cake, lemon caper and dill sauce, prawns and calamari (add £1.00)***

Lentil & chickpea soup with organic poached egg & harissa (v) or vegan

Cured salmon with heritage beet root

Ham hock and chicken terrine, with creamed horseradish

Duck liver pate with plum and red onion marmalade

Grilled dates stuffed with duck liver and wrapped in smoked pork

Grilled goat's cheese served with aubergine and tomato ragout (v)

Linguine with basil pesto, heritage tomato, pine nuts and feta (v or vegan))

**Main courses:**

***\*Specials***

***\* Linguini with mussels and garlic prawns***

***\* Spanish salad with Cecina, Iberico sausage, fennel and sweet potato***

Duck leg confit with ham hock bean cassoulet

Moroccan style lamb casserole with medium grilled cutlet & merguez sausage

Pork belly & chorizo glazed with onion marmalade, organic Fava bean mash & greens

Chicken thigh snitzel, potato gratin with creamed mushrooms and smoked leek

Linguini with garlic mushrooms, grated Haloumi and Turkish pepper (v) or vegan

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

**Desserts:**

Please see today's dessert menu

*Enjoy!*

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**