

BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY

BAR MENU

~ Please order at the bar ~

Order 2 tapas dishes for £9.95 per person

(All tapas are served with sweet and salted potatoes, mediterranean salad and homemade bread)

Additional dishes £4.25 each

Cold tapas dishes	Beetroot cured salmon with dollop of labneh
	Cornish Yarg with red onion marmalade
	Feta filled filo pastry with thyme infused honey glaze (v)
	Duo of smoked trout & trout mousse
	Serrano ham croquette with salad and piquella mayonnaise
	Ham hock terrine with creamed horseradish
	Homemade duck pâté with crudités
	Serrano ham and artisan Iberian sausage
	Hummus and Nora pepper tapenade with flat bread & olives (v)

Hot tapas dishes	White fish parcel with muscatel marinated prawns
	Bideford Bay creamed mussels with tagliatelle
	Garlic prawns with aubergine
	Lamb casserole with Merquez sausage
	Pork belly with chorizo and fava bean mash
	Aubergine with tomato, peppers and homey glazed goat's cheese (v)
	Mixed beans with aubergine (vegan) or with halloumi gratin (v)
	Broad bean and chick pea falafel wit tahini sauce (vegan)
	Sweet potato, spinach and feta parcel with lime yoghurt dip (v)
	Potato tart with spiced cabbage
	Garlic and herb spiced mushrooms with bulgar wheat salad (vegan) or with stilton (v)
	Pasta with pesto and pine nuts (vegan) or with manchego shavings (v)
	Bulgar salad with roast pepper and brie (v)
Tapas cup of soup (vegan)	

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