

Full wine list also 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 £27.95

Champagne:

Champagne £39.40

Alcohol Free:

Bavaria beer £3.35

Our Local Suppliers:

Country Life Brewery: Ale

Exmoor Red Ruby Beef

Borough Farm: Eggs

Plaistow Mills: Trout

Simmons: Vegetables/Fruit:

Torrige Oysters: Mussels

Green Man: Cider

A Celebration of N. Devon's produce

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

## Valentine's Day Menu

3x Course Lunch £18.95 or 3x Course Dinner £26.95

Served Thursday 14th to Saturday 16<sup>th</sup> February - Lunch and Dinner

Amuse-bouche:

*Little gift from the kitchen*

Starter:

*Love boat to share: mixed tasters of tapas and mezzes*

(Optional vegan or vegetarian)

Main Courses:

Fish soup with local fish, prawns, squid & mussels

Corn fed chicken leg with bulgur and tzatziki

Moroccan style lamb casserole, hummus and flat bread

Arroz de Valencia with mussels, squid & prawns

Medium grilled beef fillet with slow cooked mustard beef (add £ 2.00)

Tagliatelle with tomato and aubergine & honey glazed goat's cheese (v)

Mixed vegan tasting plate (or v with selection of cheeses)

Dessert

Chocolate-Cherry Brownie & Semifredo

Apple & cinnamon sponge with ice-cream & spiced meringue

Mango sorbet with vodka and mint

Selection of cheeses (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