

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	£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

Plaistow Mills: Trout

Simmons: Vegetables/Fruit:

Torrige Oysters: Mussels

Winkleigh Cider Farm: 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 £17.95 or 3x Course Dinner £26.95

Served Tuesday 13 and Wednesday 14th February - Lunch and Dinner

Amuse-bouche:

Little gift from the kitchen, to say hello

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

Duck leg confit & smoked duck fillet with mixed bean cassoulet

Moroccan style lamb casserole, hummus and flat bread

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

Tagliatelle with heritage tomatoes, basil pesto and grated halloumi (v)

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

Dessert

Duo of Chocolate-Cherry Brownie & Semifredo

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