

The Broom Tavern

EASTER SUNDAY MENU

SUNDAY 21ST APRIL 2019

STARTERS

Broccoli and spring onion soup

with Alex James Blue Monday, homemade breads and herb butter

Slow cooked free range chicken fian

with proscuitto, grilled asparagus, lemon aioli and toast Melba

Oak smoked salmon, spring onion and crème fraiche tart

with charred lemon, sweet chilli jam and peppery rocket

Mudwalls Farm roasted beetroot

with goats cheese, charred lemon, sweet chilli jam and peppery rocket (V)

Worcester tomato and shaved fennel salad

minted quinoa and orange dressing (VF)

MAIN COURSES

Sunday Roast

28 day mature Herefordshire beef or roasted Oxfordshire spring lamb with homemade Yorkshire pudding, duck fat roast potatoes, Mudwalls Farm vegetables and rioja pan gravy

Corn fed free range Oxfordshire chicken breast

with Mudwalls Farm roasted Mediterranean vegetables, creamed potatoes, red onion confit and black olive jus

Pan roasted fillet of plaice

on a bouillabaisse seafood stew with brandy, crème fraiche and Jersey Royal potatoes

Butternut squash and tomato tagliatelle

with herb pangratatta, pecorino and basil oil (V)

Roasted field mushroom stack

on a chunky tomato sauce with Mudwalls Farm greens and red onion jam (VF)

DESSERTS

Homemade ices

icecreams and sorbets with fruit crisps

A taste of banoffee

toffee crème brulee with rum glazed banana, banana bread and Malibu ice cream

Mint chocolate chip sundae

mint mousse, cocoa comb, fudge chunks and homemade mint choc chip ice cream

Valrhona chocolate three ways;

hot chocolate fondant, delice and brownie

Chilled coconut rice pudding

chilli marinated pineapple, mango sorbet, raspberry coulis and gingerbread soldiers (VF)

TWO COURSES - £19.95

THREE COURSES - £25.95

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STARTERS

Home baked breads olive oil, balsamic, flavoured butters and olive tapenade (VFO)	£4.95
Fresh homemade soup with focaccia and flavoured butter	£4.50
Chicken liver parfait with parsley butter, port jelly, red onion marmalade and charred homemade breads	£6.50
Camembert Normand to share with ale chutney and toasted brioche (V) - with herbs & crispy onions or pancetta & parmesan on top	£10.95

STARTERS / MAIN COURSES

Moules mariniere / arrabiata / in Hogan's cider

Cornish mussels steamed in sauvignon blanc, garlic, herbs and either mariniere, arrabiata or in Hogan's cider with homemade focaccia

£7.50 / £14.50

Giant nachos: BBQ pulled pork and cheddar or hand-picked Cornish crab and samphire, homemade guacamole, tomato salsa, crème fraiche, lime and fresh chillies

£7.50 / £14.50

Giant vegan nachos: guacamole, tomato compote, salsa, red onion jam and toasted nuts with lemon and wilted samphire (VF)

£5.95 / £11.95

SALAD SELECTION

Fresh seasonal leaves with the following toppings

£7.25 / £13.95

The Tavern Caesar – corn fed chicken breast with Caesar dressing, croutons, anchovies, pancetta and parmesan

Greek – feta cheese, olives, croutons and Worcester tomatoes with lemon dressing (V)

Caprese - Worcester tomatoes, buffalo mozzarella and basil pine nut pesto (V)

Seafood – oak smoked salmon, prawns and anchovies with lemon and Marie Rose

Super salad – feta cheese, beetroot, quinoa, samphire and walnuts with balsamic dressing (V)

Earth – apple, beetroot, quinoa, samphire and walnuts with balsamic dressing (VF)

MAIN COURSES

28 day dry aged grass fed Herefordshire steak selection with marrow butter

with triple cooked skin on chips, balsamic roasted field mushroom, plum tomato tart, parmesan rocket salad and crispy onions

8oz flat iron – rich flavourful cut, cooked medium rare

£16.95

10oz rib eye – well marbled, best served medium rare or more

£21.95

8oz fillet – best served rare

£27.95

- **steak sauce:** stilton, peppercorn or hot chilli

£2.75

Sustainable cod and chips in a local ale batter, triple cooked skin on chips, Cornish sea salt, white wine vinegar, lemon, homemade tartare sauce and minted pea puree

£13.95

THE TAVERN BURGERS

in a homemade seeded brioche bun with mayonnaise, classic burger garnishes, pickled Guindilla chilli, triple cooked skin on chips and homemade ketchup

Homemade steak burger with bacon and Monterey Jack cheddar

£12.95

Focaccia breaded free range chicken with bacon and Monterey Jack cheddar

£12.95

Homemade vegetarian burger with Monterey Jack cheddar (V)

£11.95