

The Broom Tavern

FATHERS DAY MENU

SUNDAY 16TH JUNE 2019

STARTERS

Courgette and crème fraiche soup

with spring onions, homemade breads and herb butter (V)

Oak smoked salmon and prawn chowder

with Maris Piper potatoes, double cream and samphire

Homemade lamb kofte kebabs

mint and cucumber yogurt, pickled red onion and Seville orange

Char-grilled Mudwalls Farm beetroot with thyme goats cheese

lemon and peppery wild rocket (V)

Aubergine Caponata

with focaccia crostinis, toasted pine nuts, balsamic, basil oil, prosociano and wild rocket (VF)

MAIN COURSES

Sunday Roast

28 day mature Herefordshire beef or Orchard Farm hog roast and apricot stuffing with homemade Yorkshire pudding, duck fat roast potatoes, Mudwalls Farm vegetables and rioja pan gravy

Free range Oxfordshire chicken breast

with mustard runner beans, creamed potatoes, red onion confit and herb jus

Pan roasted filled of Cornish cod

on stir-fried vegetables, homemade noodles and teriyaki sauce

Butternut squash and spinach tagliatelle

with herb pangratatta, basil oil and pecorino (V)

Moroccan style tagine

Mediterranean vegetable and puy lentils cooked with Ras el Hanout, apricots, almonds and olives served with fluffy lemon rice (VF)

DESSERTS

Homemade ices

icecreams and sorbets with fruit crisps

Summer Eton mess

with crunchy meringues, berry compote, Chantilly cream and raspberry coulis

Mudwalls Farm strawberry cheesecake

with balsamic ripple ice cream, strawberry gel and honeycomb

Valrhona chocolate three ways;

warm chocolate brownie, white chocolate shake and chocolate parfait

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 herb 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

Giant nachos: all with homemade guacamole, tomato salsa, crème fraiche, lime and fresh chillies: Choose from: BBQ pulled pork and cheddar or hand-picked Cornish crab and samphire	£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
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Hail Caesar! – free range chicken breast with Caesar dressing, focaccia croutons, anchovies, pancetta and parmesan

O-live you – marinated basil and garlic olives, feta cheese, red onion, Worcester tomatoes, focaccia croutons with honey mustard dressing (V)

Mozzarella Firefox- Worcester tomatoes, buffalo mozzarella, basil pine nut pesto with balsamic dressing and homemade hot sauce (on the side!) (V)

Tidal wave – oak smoked salmon, Atlantic prawns, anchovies, hand-picked Cornish crab in crème fraiche and lime, Amalfi lemon Marie Rose dressing

The whole Hog – slow cooked Orchard Farm pulled pork with Granny Smith apple, blue cheese, toasted walnuts and ranch dressing

Salad as a rock – Granny Smith apple, beetroot, rock samphire, toasted walnuts and avocado with raspberry vinaigrette and a sprinkle of Cornish lemon rock salt (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	£2.95

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, Monterey Jack cheddar, classic burger garnishes, pickled Guindilla chilli, triple cooked skin on chips and homemade ketchup

Homemade steak burger or focaccia breaded free range chicken burger with bacon	£12.95
Beetroot, celeriac, courgette and carrot rosti burger (V)	£11.95