

The Broom Tavern

MOTHERING SUNDAY MENU

SUNDAY 22ND MARCH 2020

STARTERS

Spinach, potato and Cashel blue soup

with homemade breads and herb butter

Free range chicken and prosciutto terrine

with crunchy toast, soft herbs, dried tomato and balsamic emulsion

Thai style fishcakes

with charred lemon and a sweet chilli and spring onion salad

Cornish brie, leek and red onion tart

with fruit chutney and mixed baby leaves

Aubergine Caponata

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

MAIN COURSES

Sunday Roast

28 day mature Herefordshire beef or rosemary roasted loin of pork with homemade Yorkshire pudding, duck fat roast potatoes, Mudwalls Farm vegetables and rioja pan gravy

Free range chicken breast

with Mudwalls Farm vegetables, sautéed chorizo, creamed potatoes and red wine jus

Pan roasted fillet of Scottish salmon

with smashed peas, lemon and herb butter sauce, samphire and pommes julienne

Butternut squash, spring onion and courgette tagliatelle

in a creamy sauce with crispy pangrattata and pecorino

Mudwalls Farm beetroot risotto

with soft herbs, picpoul de pinet and celeriac fritters (VF)

DESSERTS

Homemade ices

ice creams and sorbets with fruit crisps

Mudwalls Farm rhubarb and gingernut cheesecake

with toasted pistachios, vanilla syrup and a rhubarb parfait

Sticky toffee pudding

with butterscotch sauce and vanilla seed ice cream

Valrhona chocolate three ways;

hot chocolate fondant, delice and brownie

Blood orange upside down cake

with Valrhona chocolate ice cream and maple syrup comb (VF)

TWO COURSES - £20.95

THREE COURSES - £25.95

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

British mussels steamed in sauvignon blanc, garlic and herbs served 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

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 £2.75

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, 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