

# The Broom Tavern

## MOTHERING SUNDAY MENU

SUNDAY 31<sup>ST</sup> MARCH 2019

### STARTERS

**Spinach, potato and Worcester blue soup**

with homemade breads and herb butter

**Free range chicken and prosciutto terrine**

with melba toast, parsley, 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 (V) (VFO)

**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

**Corn fed Oxfordshire chicken breast**

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

**Pan roasted fillet of Cornish sea bream**

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

**Butternut squash and spring onion risotto**

with herb pangratatta, crème fraiche and pecorino (V)

**Homemade tagliatelle Alfredo**

vegan style – butternut squash, spinach and courgette with picpoul de pinet, extra virgin olive oil, prosciutto and crispy pangratatta (VF)

### DESSERTS

**Homemade ices**

icecreams and sorbets with fruit crisps

**The Tavern tiramisu**

with biscotti biscuits, vanilla espuma and Kahlua syrup

**Sticky toffee pudding**

with butterscotch sauce and salted caramel ice cream

**Valrhona chocolate three ways;**

hot chocolate fondant, delice and brownie

**Orange polenta cake**

with raspberry compote and watermelon sorbet (VF)

**TWO COURSES - £19.95**

**THREE COURSES - £25.95**

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## STARTERS

<b>Home baked breads</b> olive oil, balsamic, flavoured butters and olive tapenade (VFO)	£4.95
<b>Fresh homemade soup</b> with focaccia and flavoured butter	£4.50
<b>Chicken liver parfait</b> with parsley butter, port jelly, red onion marmalade and charred homemade breads	£6.50
<b>Camembert Normand to share</b> 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
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<b>Giant nachos:</b> 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
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<b>Giant vegan nachos:</b> guacamole, tomato compote, salsa, red onion jam and toasted nuts with lemon and wilted samphire (VF)	£5.95 / £11.95
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### SALAD SELECTION

Fresh seasonal leaves with the following toppings	£7.25 / £13.95
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**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

<b>8oz flat iron</b> – rich flavourful cut, cooked medium rare	£16.95
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<b>10oz rib eye</b> – well marbled, best served medium rare or more	£21.95
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<b>8oz fillet</b> – best served rare	£27.95
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- <b>steak sauce:</b> stilton, peppercorn or hot chilli	£2.75
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<b>Sustainable cod and chips</b> 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
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## 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

<b>Homemade steak burger</b> with bacon and Monterey Jack cheddar	£12.95
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<b>Focaccia breaded free range chicken</b> with bacon and Monterey Jack cheddar	£12.95
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<b>Homemade vegetarian burger</b> with Monterey Jack cheddar (V)	£11.95
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