

The Broom Tavern

NEW YEARS DAY MENU

SERRANO HAM AND BUFFALO MOZZARELLA BRUSCHETTA WITH AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL

POT BAKED CAMEMBERT WITH ROSEMARY AND GARLIC, ALE CHUTNEY AND TOASTED BRIOCHE (v)

ROASTED MUDWALLS FARM CARROT AND ORANGE SOUP WITH HERB CROUTONS AND FOCACCIA (v) (gfo)

GIANT NACHOS: BBQ PULLED PORK & CHEDDAR OR HAND PICKED CORNISH CRAB & SAMPHIRE,
HOMEMADE GUACAMOLE, TOMATO SALSA, CRÈME FRAICHE, LIME AND FRESH CHILLIES (gfo)

MARINATED ATLANTIC PRAWN COCKTAIL WITH OAK SMOKED SALMON, SOUR DOUGH TOAST,
HOMEMADE LEMON AIOLI, MIXED LEAVES AND HERB BUTTER (gfo)
(£3.95 SUPPLEMENT)

ITALIAN STYLE PLOUGHMANS – A SELECTION OF CURED MEATS WITH PECCORINO ROMANO,
VEGETABLE SLAW, MARINATED OLIVES AND BALSAMIC ONIONS
- ADD HOMEMADE BREAD AND OILS £1.95

THE TAVERN FULL ENGLISH ALL DAY BREAKFAST
SMOKED BACK BACON, PORK AND HERB SAUSAGE, GRILLED FIELD MUSHROOM, PLUM TOMATO,
HOMEMADE HASH, BLACK PUDDING, FREE RANGE FRIED EGGS, BAKED BEANS AND TOAST

LEEK AND WILD MUSHROOMS SAUTEED WITH CRÈME FRAICHE AND PARMESAN
ON A ROAST POTATO CAKE (v) (gfo)

BREAST OF SLOW COOKED FREE RANGE CHICKEN WITH CREAMED POTATOES,
MUDWALLS FARM GREENS AND RED WINE JUS (gf)

SUSTAINABLE COD AND CHIPS BATTERED WITH LOCAL ALE, TRIPLE COOKED SKIN ON CHIPS, CORNISH SEA SALT,
LEMON WEDGE, HOMEMADE TARTARE SAUCE AND MINTED PEA PUREE

THE TAVERN HOMEMADE BURGER SELECTION - STEAK BURGER WITH BACON, FOCACCIA BREADED FREE RANGE
CHICKEN OR VEGETARIAN ROSTI BURGER WITH CHEDDAR AND KETCHUP IN A HOMEMADE SEEDED BRIOCHE
BUN, CLASSIC BURGER GARNISHES, PICKLED GUINDILLA CHILLI AND TRIPLE COOKED SKIN ON CHIPS (vo) (gfo)

10oz 28 DAY DRY AGED GRASS FED HEREFORDSHIRE RIBEYE STEAK WITH TRIPLE COOKED SKIN ON CHIPS,
BALSAMIC ROASTED FIELD MUSHROOM, PLUM TOMATO TART, PARMESAN ROCKET SALAD,
MARROW BUTTER AND CRISPY ONION (gfo)
(£5.00 SUPPLEMENT)

THE TAVERN FLUFFY PANCAKES WITH FRUIT COMPOTE, CREAM AND MAPLE SYRUP (v)

VANILLA SEED PANNACOTTA WITH CHAMPAGNE STEWED BERRIES, SHORTBREAD AND CRUNCHY SUGAR (v) (gfo)

HOMEMADE ICE CREAMS AND SORBETS WITH FRUIT CRISPS AND SHORTBREAD CRUMB (v) (gfo)

VALRHONA CHOCOLATE THREE WAYS, FONDANT, BROWNIE AND SHAKE SERVED
WITH BERRY COMPOTE, CHOCOLATE SPRINKLES AND CLOTTED CREAM (v) (gf)

MULLED WINTER BERRY ETON MESS WITH CRUNCHY MERINGUE AND SPICED COULIS (v) (gf)

THREE FINE BRITISH CHEESES WITH BISCUITS, HOMEMADE CHUTNEY,
PICKLED WALNUTS AND GRAPES (v)
(£3.95 SUPPLEMENT)

£20.95 2 COURSES

£25.95 3 COURSES

(please ask for our vegan options)