

# BROOMHILL

ART HOTEL, SCULPTURE GARDENS  

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 & CONTEMPORARY ART GALLERY

## Summer Menu

*Love Food, Love Broomhill*



# The art of eating well

**Lunch £16.95**

**Dinner £21.50**

Pre-booked menu includes complimentary entrance to the Sculpture Gardens

## **Starter**

A selection of appetisers & dips from the kitchen to share including artisan Iberico Sausage, homemade Breads & Olives

*Vegetarian and vegan options available*



**Main Course**  
**Select two tapas (extra dishes £3.95)**

Beetroot Cured Salmon with Labneh  
Cornish Yarg with Red Onion Marmalade  
Serrano Ham Croquette with Salade & Nora Pepper Dip  
Ham Hock Terrine  
Duck Pâté with Crudités  
Serrano Ham, Cecina with Fennel  
Mixed Salad with Heritage Tomatoes (*v or vegan*)  
Feta filled Filo Pastry Parcel with Thyme Infused Honey (*v*)

Fishcake with Pepper and Romesco Sauce  
White Fish Fritters, Green Bean Salad with Herb and Caper Dip  
Garlic Prawns with Aubergine Stew  
Mussels & Prawns in White Wine and Herb Butter with Tagliatelle  
Lentil Soup with Chickpeas and Spinach (*v or vegan*)  
Aubergine Stew with Honey Glazed Goats Cheese (*v or vegan*)  
Bean Casserole with Halloumi (*v or vegan*)  
Chana Dal with Feta and Turkish Dried Pepper (*v or vegan*)  
Garlic Mushrooms with Stilton and Bulgar Salad (*v or vegan*)  
Potato Tart with Courgette and Sweet Peppers (*v*)  
Bulgar Salad with Roast Pepper and Soft Melted Brie (*v or vegan*)  
Lamb Ragout with Merguez Sausage  
Pork Belly with Chorizo and Fava Bean Mash

***Or select one main course***

Tagliatelle with Creamed Basil Sauce and Heritage Tomatoes  
(*v or vegan*)  
Cretian style Fish soup with Mussels and Clams  
Duck Leg Confit with Cassoulet, Cabbage and Sweet Potato Fritters

*We use Prosciutto as an alternative for cheese in our vegan dishes*

*If you have any food allergies or intolerances,  
please speak to your server before ordering*



## Desserts

Dark Chocolate Cherry Brownie

Lemon Polenta Tart with Mascarpone and Grilled Satsuma (*GF*)

Slice of Summer Fruit Semifreddo with Chocolate Meringue (*GF*)

Panna Cotta with mixed berries (*GF*)

Selection of local & artisan Spanish Cheeses (additional £ 3.95)