



BROOMHILL

ART HOTEL, SCULPTURE GARDENS
& CONTEMPORARY ART GALLERY



Simply cooking...the art of dining with a slow food twist

The Terre Madre Autumn Menu

Lunch £17.95

Dinner £25.95

Starters

Soup of the day (V) or (Vegan)

Bideford Bay Mussels in white wine and cream sauce with tagliatelle

Homemade Duck pâté with crudités and red onion marmalade

Pressed Ham Hock terrine with crudités

Falafel & hummus with salad (Vegan)

Mediterranean Salad with sweet potato Parcels and Goat's Cheese (V)

Main courses:

White fish fritters, minted peas and caper dip

Bideford Bay Mussels cooked in herb butter and white wine with tagliatelle

Cod fritters with spinach and leek in a smoked paprika risotto

Duck leg confit with sauce L 'orange

Ox Cheek ragout with tagliatelle

Slow cooked pork belly, chorizo and fava bean mash

Mushroom ragout with kuku (V)

Mixed vegan tasting platter or with Goat's Cheese (V)

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

Desserts:

Semi freddo with Pine Nuts, Dates, Barberries, apricot and mint

Panna Cotta with a Berry compote and Meringue

Chocolate-Cherry Brownie with Homemade Ice Cream

Mango Sorbet with vodka & Fruit (Vegan)

Selection of English and Artisan Spanish Cheeses (additional £3.95)

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