

## Terra Madre

### The Restaurant at Broomhill (Example Menu)

The art of good, Slow Food. A celebration of North Devon's produce

Please note: The menu changes regularly according to the seasons and availability of ingredients.  
Only the best will do at Broomhill, our dishes consist of fresh, organic, fair trade produce from neighbouring farms and the coast

Our sour dough and soda breads are freshly baked in our wood oven and our Artisan Chorizo and Salamis are home-made

Three - Course Lunch £13.95

Children (under 10 years) £9.95

### Starters

Salad with local, smoked trout, blini and home-made soft cheese

Shellfish soup

Garlic mushrooms with bulgar salad

Summer vegetable soup with basil oil and manchego cheese

Vegetarian salad with bruschette of goats cheese and aubergine stew (v)

Aubergine gratin with red leicester, piquillo pepper and goats cheese (v)

### Main courses

Organic, free range meat supplied by; Creedy Carvers, Twitchen and Little Comfort Farms.

Free range duck leg confit with puy lentills

Moroccan style lamb with bulgar salad

Red ruby beef in whole grain mustard sauce

Organic penne pasta with tomato/pepper sauce and piquillo pepper

Organic spaghetti with mussels and garlic

Mixed mushrooms with sweet potato and goats cheese (v)

Aubergine chutney with bulgar risotto and manchego cheese (v)

### Desserts

Freshly made each day! With fresh, locally produced clotted cream from Church farm.

Please ask a member of staff what today's choices are

Selection of organic west country and artisan cheeses

**We serve a range of organic wines, please ask a member of staff if you wish to see the list**

Broomhill is specialised in hosting weddings and private parties, please enquire.