



Terra Madre

The Restaurant at Broomhill



The Lunch

*Simply cooking...
The art of dining with a Slow Food twist*

Three Courses for £14.95

Starters

- Aubergine melanzane with goats' cheese parcels (v)
- Coconut creamed lentil soup with cumin (v)
- Fresh Exmouth mussels cooked in white wine (add £ 1.50)
- Dry cured home-made organic sausage with Serrano ham and salad
- Trout mousse and smoked trout with sourdough bread and salad
- Garlic mushroom gratin with spinach and Bulgar salad (v)
- Goats' cheese gratin with piquillo pepper & aubergine (v)
- Kamut tagliatelle with basil pesto, roasted almond shavings and manchego cheese (v)

Main courses

- Broomhill special confit of duck leg with sauce l'orange (add £1.50)
- Shredded slow roast lamb with roasted fennel and puy lentil salad
- Red ruby beef stew cooked in a spiced tomato sauce with bulgar
- Pork loin with chorizo, morcilla and homemade sausage
- Home-made kamut tagliatelle with mussels and roast tomatoes (add £ 1.50)
- Bulgar salad with goats' cheese and manchego cheese (v)
- Home-made kamut tagliatelle with creamed mushroom sauce (v)
- Tortilla Espagnol with puy lentil salad, garlic mushrooms and manchego cheese (v)
- Aubergine bean casserole with goats' cheese, bulgar and spring vegetables (v)

Desserts

Desserts are freshly made each day, please ask for the latest list

Artisan and organic cheese board

An Organic Wine list is available, please ask

Broomhill specialises in weddings and private parties,
please enquire for more information

01271 850262

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www.broomhillart.co.uk

A celebration of N. Devon produce