

The Broom Tavern

PLEASE ASK OUR TEAM IF YOU REQUIRE ANY INFORMATION ABOUT ALLERGENS WITHIN OUR MENU

NIBBLES

HOME BAKED BREADS, OLIVE OIL, BALSAMIC, FLAVOURED BUTTERS AND SUN-DRIED TOMATO TAPENADE	£4.95
MARINATED PUTTANESCA OLIVES & CHILLI NUTS	£3.50
HOMEMADE FOCACCIA WITH OLIVE OIL AND BALSAMIC	£2.95
SUFFOLK HONEY SAUTEED CHORIZO	£3.95
GARLIC FOCACCIA	£2.95
- ADD CROXTON MANOR CHEDDAR	£1.00

STARTERS

FRESH HOMEMADE SOUP WITH FOCACCIA AND FLAVOURED BUTTER	£4.25
CHICKEN LIVER PARFAIT WITH PARSLEY BUTTER, PORT JELLY, RED ONION MARMALADE, CHARRED HOMEMADE BREADS	£6.25
POT BAKED CAMEMBERT RUSTIQUE WITH ROSEMARY AND GARLIC, ALE CHUTNEY AND TOASTED BRIOCHE	£6.95
HOME SMOKED SEA TROUT PICKLED CUCUMBER, WILD GARLIC PESTO, CHARRED SPRING ONIONS AND WATERCRESS	£8.50
BABY CALAMARI THREE WAYS CRISPY CHILLI, CRISPY SALT AND PEPPER AND SLOW COOKED WITH TOMATO AND BASIL SERVED WITH LIME AND AIOLI	£8.95
VENISON RAVIOLI WITH LEMON AND BUTTER EMULSION, BABY SPINACH, TOASTED WALNUTS AND CRISPY PARMESAN	£7.95
MUDWALLS FARM ASPARAGUS WITH SHALLOT FRITTERS, CHAR-GRILLED MARINATED COURGETTES AND MASALA DRESSING	£7.95
CONTINENTAL DELI BOARD SUFFOLK MEATS - CHORIZO, PROSCUITTO, SALAMI; BUFFALO MOZZARELLA, CHILLI JAM, VEG SLAW, BALSAMIC ONIONS, PICKLED GUINDILLA CHILLIES, OLIVES AND PECCORINO	£6.95 / £11.95

STARTERS / MAIN COURSES

THE TAVERN RISOTTO: OUR HOMEMADE RISOTTO WITH PARMESAN AND CRÈME FRAICHE	
CORNISH CRAB SAMPHIRE, BUTTER, HERBS, LEMON AND CHILLI	£9.95/£19.50
MUDWALLS FARM ASPARAGUS PEA, BROAD BEAN AND MINT	£7.50/£14.50
BOURGUIGNON BACON, ONION, WILD MUSHROOM AND RED WINE	£7.50/£14.50
GIANT NACHOS: BBQ PULLED PORK AND CHEDDAR OR HAND PICKED CORNISH CRAB AND SAMPHIRE HOMEMADE GUACAMOLE, TOMATO SALSA, CRÈME FRAICHE, LIME AND FRESH CHILLIES	£7.50 / £14.50

SALAD SELECTION

FRESH SEASONAL LEAVES TOSSED WITH BALSAMIC, LEMON, MARIE ROSE OR CAESAR DRESSING AND COMBINED WITH 4 OF THE FOLLOWING ITEMS OF YOUR CHOICE	£6.95 / £12.95
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FROM THE LAND: SALAMI, CHORIZO, MUSTARD GLAZED HAM, CRISPY PANCETTA, PROSCUITTO, WARM CHICKEN BREAST, BBQ PULLED PORK

FROM THE SEA: OAK SMOKED SALMON, PRAWN, ANCHOVIES

FROM THE EARTH: CRUNCHY VEGETABLE SLAW, CROUTONS, DRIED TOMATOES, OLIVES, TOASTED NUTS, 3 CHILLIES, CAPERBERRIES, RED ONION

FROM THE DAIRY: PARMESAN, BLUE CHEESE, BRIE, MOZZARELLA, PECCORINO, GOATS CHEESE

SUPER SALAD: TOASTED SEEDS, BEETROOT, QUINOA, APPLE, SAMPHIRE, WALNUTS, GOJI BERRIES