Broomfield's Kitchen

Breakfast Menu

(served all dav)

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Farmhouse breakfast	£9.95 (GF)			
Our own butchers sausage, local bacon, black pudding	,			
roasted vine tomatoes, mushroom, baked beans,				
free range eggs of choice, toast & butter				
Orchard hash breakfast	£8.95 (GF,VE)			
Roasted vine tomatoes, roasted sweet potato,				
squash, spinach, pomegranate & toasted seeds				
Broomfield's breakfast bap	£4.95 (GF)			
Our own butchers sausages or local bacon in a brioche	bun	•		
add mushrooms/hash brown/free range egg/tomatoe	s - £1.00 each			
Dirty breakfast stack	£6.95 (GF)			
Local bacon, our own butchers sausage, scrambled free	()			
egg topped with melted cheese served in a brioche bun				
Eggs benedict	£8.25 (GF)			
Grilled local bacon, poached free range egg, buttery	()			
hollandaise sauce on toasted sourdough				
Avocado & poached egg	£7.95 (GF,VE)			
Smashed avocado, poached free range egg,	27.33 (01,72)			
chilli jam & toasted sourdough				
Curran a la Roua alcunt				
Granola & yoghurt	£5.95 (GF)			
Granola & yoghurt Homemade granola, fresh berries, honey & yoghurt	£5.95 (GF)			
Homemade granola, fresh berries, honey & yoghurt	£5.95 (GF)			
Homemade granola, fresh berries, honey & yoghurt Light Bites	£5.95 (GF)			
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Homemade granola, fresh berries, honey & yoghurt Light Bites	£5.95 (GF) £6.25			
Homemade granola, fresh berries, honey & yoghurt Light Bites (served all day)				
Homemade granola, fresh berries, honey & yoghurt Light Bites (served all day) Handmade scotch egg with red onion marmalade	£6.25			
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Homemade granola, fresh berries, honey & yoghurt Light Bites (served all day) Handmade scotch egg with red onion marmalade Homemade cakes and tiffin from Local teacake, toasted, with butter	£6.25 £1.95 £2.95			

Main Menu

(served from Midday)

	Sin Midday)
Soup of the day Seasonal homemade soup served	£5.95 (GF,VE) with thick sliced bread & butter
Grub hut crispy chicken Broomfield's crispy chicken, skin o	£10.25 n fries, pink slaw, garlic aioli
King prawn linguine Sauteed king prawns in a roasted finished in a white wine sauce	£12.95 garlic & chilli butter
Broomfield's burger Broomfield's beef burger topped w tomato, little gem lettuce served w	
Cauliflower steak Lemon & garlic cauliflower steak, a chimichurri & feta cheese	£9.95 (GF,VE) roasted vine tomatoes,
	lads eaf and homemade dressings)
Chicken caesar Chargrilled chicken breast, little ge	£11.95 (GF) em lettuce & parmesan shavings
Tomato & burrata Cherry vine tomatoes marinated in Italian burrata cheese, dressed wit	5
Rainbow Carrot ribbons, cherry tomato, Fre tomatoes & toasted pecans	£10.95 (GF,VE) nch beans, radish,
(GF) Gluten free alternative	(V) Vegetarian (VE) Vegan

Sandwiches

(served on thick sliced local bread with mixed leaf & seasoned crisps)

BLT £6.75 (GF) Grilled local bacon, little gem lettuce, sliced tomato & mayonnaise

Grilled cheese & ham	£6.25 (GF)
Honey roasted ham, local extra mature cheddar, red onion marmalade	

£6.75 (GF,VE) Grilled halloumi & avocado Grilled halloumi & crushed avocado, roasted mushroom

Cidee

F)	Sides	
	Corn on the cob Chargrilled corn on the cob, smothered in a herb butter	£2.95 (V)
E)	Loaded fries Seasoned skin on fries, sliced bacon, grated mature cheddar & garlic aioli	£4.95 (GF)
	Truffle fries Seasoned skin on fries, truffle oil, parmesan shavings	£4.95 (GF)
F)	Fries Seasoned skin on fries	£3.25 (GF,V)
V)	Puddings	
	Cherry & almond tart Flaky puff pastry filled with Cherry Compote & Almond Sponge topped with Chantilly cream	£4.95 (V)
E)	Dark chocolate brownie Warm gooey dark chocolate brownie, coated in a chocolate sauce served with pistachio ice cream	£4.95 (V)
	Cookie tower Vanilla ice cream, pecan & salted caramel cookies, cara	£4.95 (V) mel Sauce
	Tasting off the cheese counter	£7.95
	Chains of 2 shares from anound the continent (ask for	

Choice of 3 cheeses from around the continent (ask for details) served with cheese biscuits & selection of chutney & fruit