

# Broomfield's Kitchen

We have been growing here since before World War 2 and you are sitting in what was our original packhouse, where generations before us stood packing apples and pears for the wholesale market since the 1940s. We now welcome you to our restaurant, a member of staff will be with you shortly to take your order.

## Breakfast Menu

(served all day)

<b>Farmhouse breakfast</b> <i>Our own butchers sausage, local bacon, black pudding, roasted vine tomatoes, mushroom, baked beans, toast &amp; butter, choice of fried, scrambled or poached eggs</i>	£10.45
<b>Vegan breakfast</b> <i>Vegan sausages, roasted mushrooms, hash browns, roasted vine tomatoes, beans, toast &amp; vegan butter</i>	£9.95 (VE)
<b>Broomfield's breakfast bap</b> <i>Our own butchers sausages or local bacon in a brioche bun Add egg, mushroom, tomato, hash browns £1.50 each</i>	£6.25
<b>Avocado &amp; poached egg</b> <i>Smashed avocado, poached egg, chilli jam and toasted sourdough</i>	£8.95 (V)
<b>Eggs benedict</b> <i>Grilled local bacon, poached egg, buttery hollandaise sauce on toasted sourdough</i>	£9.25
<b>French toast</b> <i>French toast with cinnamon sugar, bacon, seasonal berries &amp; maple syrup</i>	£8.25
<b>Bubble &amp; squeak</b> <i>Potato, sautéed onions, carrot, cabbage topped with a poached egg &amp; rocket</i>	£7.95 (V)
<b>Wild mushrooms on toast</b> <i>Sautéed wild mushrooms &amp; spinach in a creamy sauce on toasted sourdough</i>	£7.95 (V)
<b>Granola &amp; yoghurt</b> <i>Homemade granola, fresh berries, maple syrup &amp; yoghurt</i>	£6.95 (V)

## Sides

<b>Pimped breakfast nuggets</b> <i>Hash brown nuggets, sliced bacon, chilli jam, spring onions &amp; garlic aioli</i>	£4.95
<b>Garlic bread</b> <i>Rustic bread smothered with a garlic &amp; herb butter</i>	£3.95 (VE)
<b>Truffle fries</b> <i>Seasoned skin on fries, truffle oil, parmesan shavings</i>	£4.95
<b>Fries</b> <i>Seasoned skin on fries</i>	£3.25 (VE)

## Main Menu

(served from Middy)

<b>Pie of the day</b> <i>Pie of the day, potatoes, seasonal veg &amp; red wine jus</i>	£13.95
<b>Buttered haddock</b> <i>Herb buttered haddock, potato &amp; vegetable fricassee</i>	£14.95
<b>Roasted tomato tagliatelle</b> <i>Tagliatelle coated in a roasted tomato, garlic &amp; herb ragu</i>	£11.95 (VE)
<b>Soup of the day</b> <i>Seasonal homemade soup served with thick sliced bread &amp; butter</i>	£6.25

## Light Bites

(served all day)

<b>Handmade scotch egg</b> <i>served with house chutney &amp; salad</i>	£7.25
<b>Teacake</b> <i>Locally made teacake toasted, seasonal jam, butter</i>	£3.25
<b>Toast</b> <i>Locally made bread, seasonal jam or marmalade, butter</i>	£3.25
<b>Scone with butter</b> <i>Homemade fruit or plain scone, seasonal jam, butter</i> with cream	£2.95 £3.45
<b>Cake</b> choose a slice of our locally sourced cakes	from £2.65
<b>Baked camembert</b> <i>Oven baked garlic &amp; rosemary infused camembert with house chutney &amp; rustic bread</i>	£10.95

(V) Vegetarian

(VE) Vegan alternative

Gluten free options available please ask for details

Please inform a member of staff of any allergies before ordering

## Sandwiches

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

<b>Tomato, mozzarella &amp; pesto</b> <i>Sliced beef tomato, mozzarella &amp; basil pesto</i>	£7.25 (V)
<b>Bacon, brie &amp; cranberry</b> <i>Grilled bacon, Somerset brie, cranberry compote served on toasted sourdough</i>	£7.95
<b>Chicken &amp; avocado</b> <i>Roasted chicken breast, avocado served on toasted bread of your choice</i>	£8.25

## Salads

(served on a bed of mixed leaves and homemade dressings)

<b>Chicken, chorizo, broccoli</b> <i>Roasted chicken, chorizo, toasted broccoli coated in truffle oil</i>	£12.95
<b>Beetroot, red pepper, houmous</b> <i>Beetroot, red pepper &amp; chickpea falafels, harissa smoked houmous</i>	£11.95 (VE)

## Desserts

<b>Salted caramel pudding</b> <i>Sticky sponge topped with salted caramel sauce served with pouring cream</i>	£6.25
<b>Blackcurrant mousse</b> <i>Set blackcurrant mousse on shortbread base with strawberry ice cream</i>	£6.25 (VE)
<b>Tasting off the cheese counter</b> <i>Choice of 3 cheeses from around the continent (ask for details) served with cheese biscuits &amp; selection of chutney &amp; fruit</i>	£7.45

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