Broomfield's Kitchen

Welcome to Broomfield's kitchen, you are sat in our original 1940's packhouse. We take pride in using local quality produce including the farm shop, butchers and local farmers where possible.

Breakfast Menu (Served all day)		
Farmhouse Breakfast £11.45		
Our own butcher's sausage, smoked bacon, black pudding,		
roasted vine tomatoes, mushroom, baked beans, toast & butter,		
choice of fried, scrambled or poached eggs		
Vegan Breakfast£10.25 (VE)		
Vegan sausages, roasted vine tomatoes, mushrooms, hash		
browns, baked beans, toast & vegan butter		
Broomfield's Breakfast bap £6.45		
Our butchers sausages or smoked bacon in a ciabatta bun		
Vegan sausages available (VE)		
Avocado & Poached eggs £9.25 (V)		
Smashed avocado, two poached eggs and chilli jam on toasted		
sourdough		
Eggs Benedict £9.45		
Grilled bacon, two poached eggs and hollandaise sauce on		
toasted sourdough		
Eggs Royale £10.45		
Smoked salmon, two poached eggs and hollandaise sauce on		
toasted sourdough		
French Toast £9.25		
French toast coated in cinnamon sugar, topped with grilled		
bacon, seasonal berries and maple syrup		
Spinach & Feta Shakshuka £8.95 (V)		
Poached egg in a spiced tomato ragu, spinach, crumbled feta		
and a round of toasted sourdough		
Wild Mushrooms on Toast£7.95 (VE)		
Sautéed wild mushrooms and spinach in a creamy sauce on		
toasted sourdough		
Granola & Yoghurt £6.95 (VE)		
Homemade granola, fresh berries, maple syrup and yoghurt		
Toast £3.75 (V)		
Locally made bread, served with strawberry jam and butter		
Extras:		
Mushroom, roasted vine tomato, egg, two hash browns		
£1.75 each		
Sausage, two rashers of bacon, black pudding, vegan sausage		
£2.25 each		

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wine gravy				
Pie of the day	£11.95			
Served with new potatoes, seasonal vegetables and gravy				
Root Vegetable Hash	£10.25 (V)			
Sautéed new potatoes, beetroot, carrot & par	rsnip, topped with			
seasonal greens, poached egg and balsamic g	ılaze			
Swap poached egg for roasted vine tomatoes	(VE)			
Soup of the day	£6.25 (V)			
Seasonal homemade soup served with thick sl	liced bread and			
butter				
Vegan butter available (VE)				
Light Bites (Served all day))			
Smoked Mackerel Pâté	£7.95			
With hints of horseradish, served with pink pe	ppercorn butter			
and toasted sourdough				
Handmade Scotch egg	£7.95			
Served with house chutney & salad				
Toasted Teacake	£3.75 (V)			
Locally made teacake, served with strawberry	iam and butter			
Vegan butter available (VE)				
Homemade Scone	Butter £3.45 (V)			
Fruit or plain scone with strawberry jam	Cream £3.95 (V)			
Sides (Served all day)				
Pimped Hash Nuggets	£5.95			
Hash brown nuggets, sliced bacon, chilli jam, s	spring onions and			
garlic aioli				
Truffle Fries	£4.95			
Seasoned skin on fries, truffle oil, parmesan shavings				
Fries	£3.95 (VE)			
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Seasoned skin on fries

(V) Vegetarian (VE) Vegan

Lunch Menu (Served from 11)		Sandwiches (Served from 11)	
Slow-Cooked Brisket £12.95		All served with house salad and seasoned crisps	
Our brisket is slow cooked for a minimum of 24 hours, served		Add a mug of our Soup of the day	£2.50 (VE)
with crispy new potatoes, roasted roots, seasonal	greens and red	Crispy Chicken and Coleslaw	£8.95
wine gravy		Breaded chicken goujons, red cabbage coleslaw, baby gem	
Pie of the day	£11.95	lettuce, pickles and tomato in a pretzel roll	
Served with new potatoes, seasonal vegetables and gravy		Texas Beef Brisket Sandwich	£9.95
Root Vegetable Hash	£10.25 (V)	Slow-cooked smokey brisket, dill pickles and rocket placed	
Sautéed new potatoes, beetroot, carrot & parsnip, topped with		between garlic toast with house slaw on the side	
seasonal greens, poached egg and balsamic glaze		Bacon, Brie and Cranberry	£8.95
Swap poached egg for roasted vine tomatoes (VE)		Grilled bacon, brie, cranberry compote, served on t	oasted
Soup of the day	£6.25 (V)	sourdough	
Seasonal homemade soup served with thick sliced	bread and	Mediterranean Vegetable and Feta	£8.25 (V)
		Roasted aubergine, courgette and peppers with roo	cket, sundried
Vegan butter available (VE)		tomato pesto and crumbled feta	
		Swap feta for roasted tomatoes (VE)	

	Salads (Served from 11	.)	
А	ll served with mixed leaves and hou	se vinaigrette	
Beef and B	lue	£10.95	
Roasted be	ef, crumbled stilton and grilled v	egetables	
Roasted Ro	oot Vegetable and Feta	£9.95 (V)	
Maple roasted beetroot, carrot & parsnip, Feta and Balsamic			
Swap feta f	for roasted vine tomatoes (VE)		

Desserts (Served from 11)			
Warm Chocolate Brownie	£5.95 (V)		
Chocolate brownie of the day with chocolate sauce and vanilla			
ice cream			
Apple and Rhubarb Crumble	£6.25 (V)		
Slow cooked apple and rhubarb topped with oat crumble biscuit,			
served with ice cream, cream or custard			
Vegan ice cream or cream available (VE)			
Ice Cream £1	L.75 per Scoop		
Please ask your server for today's flavours			
Vegan options available (VE)			
Gluten free options available, please ask for	r details		
Please inform a member of the team of any allergies before ordering			