

The Broom Tavern

VEGAN MENU

MUDWALLS FARM BEETROOT SALAD WITH SAMPHIRE, WALNUTS, APPLE,
QUINOA AND BALSAMIC
£6.50

SAUTEED FIELD MUSHROOM BRUSCHETTA
ON HOMEMADE MALTED BREAD, TOMATO COMPOTE, BABY LEAVES AND LEMON DRESSING
£5.95

MUDWALLS FARM BEETROOT RISOTTO
WITH BABY LEAF SPINACH, OLIVE OIL, BALSAMIC, TOASTED NUTS
AND A MIXED LEAF SALAD
£5.95 / £11.95

MUDWALLS FARM SEASONAL VEGETABLE CASSEROLE
WITH HOMEMADE BREAD AND TRIPLE COOKED CHIPS
£11.95

ROASTED FIELD MUSHROOM STACK
WITH A TOMATO AND HERB SAUCE, RED ONION JAM AND
MUDWALLS FARM VEGETABLES
£11.95

FROM THE EARTH PIZZA
HOMEMADE CRISPY BASE WITH PASSATA, BEETROOT, SAMPHIRE, RED ONION,
DRIED TOMATOES, VEG SLAW AND WILD ROCKET
£11.95

HOMEMADE SORBET SELECTION
WITH SEASONAL FRUIT STEW, FRUIT COMPOTE AND CRUNCHY SUGAR
£4.50

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VEGAN WINE LIST

WHITE WINE	REGION	175ml	250ml	BOTTLE
CAPE HEIGHTS CHARDONNAY (13%) Light easy drinking wine with hints of pear and floral hues	SOUTH AFRICA	£4.00	£5.25	£15.50
DOMAINE LAURIERS PICPOUL DE PINET (12.5%) Dry and crisp with lots of crunchy green apple fruit flavours, & minerality	SOUTHERN FRANCE	£5.25	£6.50	£19.00
GAVI LA BATTISTINA (13%) Hints of citrus and a slight honeyed edge with steely minerality and a fresh acidity	ITALY			£24.00

RED WINE	REGION	175ml	250ml	BOTTLE
CAPE HEIGHTS MERLOT (14%) Smooth yet rich, ruby coloured with aromas of sweet spice	SOUTH AFRICA	£4.00	£5.25	£15.50
BELLAFONTAINE CABERNET SAUVIGNON (13.5%) Quite ripe blackcurrant and wild berry with a hint of grassy herbs	FRANCE	£4.25	£5.50	£16.50
COTES DU RHONE-VILLAGES, LES COTEAUX (13.5%) Lovely sweet spice, subtle oak nuances, Densely packed dark fruits, medium-full bodied	RHONE, FRANCE			£23.00

ROSE WINE	REGION	175ml	250ml	BOTTLE
CAPE HEIGHTS ROSÉ (13%) Bright and punchy, savoury red fruit flavours	SOUTH AFRICA	£4.00	£5.25	£15.50