

THE  
BRUSH & BROOM  
RESTAURANT

STARTERS

<b>Roasted Carrot &amp; Maple Soup</b> , served with a homemade cheese scone (V)	8.75
<b>Sage &amp; Onion Encrusted Scotch Egg</b> , soft set egg encrusted in locally sourced minced pork with mixed leaves & a tomato chutney	12.5
<b>Smoked Applewood Cheddar Twice Baked Soufflé</b> , topped with a creamy Dijon and parsley sauce & toasted focaccia (V)	12.5
<b>White Anchovies on Toasted sourdough</b> , salsa verde, pickled shallot	12.5
<b>Burrata &amp; Serrano Ham Salad</b> , with a balsamic fig chutney & toasted focaccia	13
<b>Goats Cheese Panna Cotta</b> , beetroot & apple salad (V)	13.5

SIDES & DIPS

<b>Garden Salad</b>	4.5	<b>Garlic &amp; Herb Butter Dip</b>	1.5
<b>Fries</b>	5	<b>Ranch Dip</b>	1.5
<b>Skin-On Chips</b>	5	<b>Spicy Tomato Dip</b>	1.5
<b>Homemade Garlic Bread</b>	5	<b>Harissa Hummus Dip</b>	1.5
<b>Onion Rings</b>	5		
<b>Mac &amp; Cheese</b>	5		

*Locally Sourced Products & Ingredients*

V - Vegetarian, VA - Vegetarian on request,  
VG - Vegan, VGA - Vegan on request, GF - Gluten free,  
GFA - Gluten free on request, N - Nuts

If you have any allergies, please let us know & we'll accommodate your needs where we can. We cook from scratch in our kitchen which makes most adjustments simple; however, we do cook with nuts, gluten, dairy & other allergens.

MAINS

<b>Day Boat Beer Battered Cornish Fish</b> , served with triple cooked chips, tartare sauce, mushy peas, a homemade curry sauce & a charred lemon	18.5
<b>Tikka Marinated Cauliflower Steak</b> , sautéed spinach, coriander oil & a homemade korma sauce, served with french fries & a side salad (VG) (GF) (N)	17
<b>Classic Chicken Caesar Salad</b> , grilled chicken, smoked streaky bacon, baby gem lettuce, creamy caesar dressing, anchovies, croutons & parmesan	16.75
<b>Mushroom Alfredo</b> , oven roasted mushrooms white wine creamy sauce fresh pasta tagliatelle, parmesan (V)	17
<b>Green Buddha Bowl</b> , baby spinach, tenderstem broccoli, sugar snap peas, broad beans, avocado, tahini dressing, served with fresh dough sticks from the pizza oven (V) (GFA)	17

FROM THE GRILL

<b>Steak Diane</b> , 28-day aged Ribeye steak, Koffman chips, grilled mushroom, tomato, onion rings, Diane sauce (GF)	35
<b>Grilled Skin-On Chicken Breast</b> , stroganoff sauce, wild rice (GF)	19
<b>Salmon Steak</b> , caper, lemon, and tarragon crushed new potatoes, sautéed spinach & bearnaise sauce (GF)	22
<b>Classic B&amp;B Steak Burger</b> , 4oz homemade beef patty in a handmade bun with, American cheese, lettuce mayo, tomato chutney & pickles served with fries & salad (GFA)	17.5
<b>Korean Crispy Chicken Burger</b> , korean sticky sauce, pickled slaw, coriander, sesame seeds in a handmade bun served with fries & salad	18.5
<b>Vegan Burger</b> , Moving Mountains™ patty, vegan bun, harissa hummus, lettuce, tomato & avocado, served with fries & salad (V) (VGN) (GFA)	17.25

*Customise your burger with the following extras*  
FLAT MUSHROOM • 1.5 SLICED CHEESE • 2  
4OZ BURGER PATTY • 4 SMOKED STREAKY BACON • 2

PIZZA'S

<b>Margherita</b> San Marzano tomatoes, Fior di latte mozzarella & fresh basil (V)	14.5
<b>Ham &amp; Mushroom</b> San Marzano tomatoes, Fior di latte mozzarella, smoked ham hock & roasted mushrooms	15.5
<b>Chorizo</b> San Marzano tomatoes, Fior di latte mozzarella, sliced chorizo & sweet tear drop peppers	15.5
<b>'Nduja &amp; Pineapple</b> San Marzano tomatoes, Fior di latte mozzarella, spicy nduja sausage, grilled pineapple & roasted red pepper	16.5
<b>Forientina</b> San Marzano tomatoes, Fior di latte mozzarella, baby spinach, black olives, topped with a soft egg & grana padana cheese (V)	16.5
<b>Burrata &amp; Aubergine</b> San Marzano tomatoes, roasted aubergine, sun blushed tomatoes & creamy burrata (V)	17

CALZONES

<b>Spicy Meatball Calzone</b> , Fior di latte mozzarella, homemade meatballs, smoked bacon, roasted red peppers & chilli, topped with tomato sauce	18.5
<b>Goats Cheese Calzone</b> , creamy goats cheese, spinach, red onion, onion chutney, topped with tomato sauce (V)	18.5

Both served with a mixed side salad

DESSERTS

<b>Sticky Toffee Pudding</b> , custard	9
<b>Black Forest Chocolate Fondant</b> , vanilla ice cream	9
<b>Chef's Cheesecake of the day</b> , pouring cream	8
<b>Affogato</b> , vanilla ice cream, espresso, liqueur	8



*Evenings*

AT

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RESTAURANT