

Starters

Scallops wrapped in Parma Ham, £5.95

pan-fried with a hint of garlic

Nachos, £4.95

a bowl of tortilla chips topped with salsa, sour cream, guacamole and melted cheese
if you want to share, you can double up for £7.95

Homemade Chicken Liver & Garlic Pate, £4.95

served with warm toast fingers & onion chutney

Home-made Soup, £4.75

prepared by our Chef, please ask for today's choice, served with a wedge of granary bread

Wings of Fire, £5.25

a bucket of spicy chicken wings, served with a sour cream dip

Tempura Prawns, £5.75

deep fried prawns coated in a tempura batter, served with a sweet chilli dipping sauce

Creamy Mushrooms, £5.15

sautéed mushrooms in a rich cream & garlic sauce served on a toasted crouton

Mains

Sizzling Fajitas, £10.95

a choice of either chicken breast or fresh vegetables
marinated in fajitas seasoning served with flour tortillas and a selection of dips

Italian Chicken, £11.95

a tender chicken breast stuffed with mozzarella & chorizo, wrapped in Parma ham
smothered in a rich tomato sauce, served with a selection of seasonal vegetables

Courgette & Ricotta Lasagne, £8.95

home-made with roasted courgettes and ricotta cheese
served with a side salad and chips

Salmon & Prawn Fishcake, £9.95

a large home-made fishcake, topped with a poached egg
served with hollandaise sauce & a selection of seasonal vegetables

Broom Burger, £9.95

a double 100% Aberdeen Angus beef burger topped with cheddar, bacon & tomato relish.
served with chips and onion rings

Thai Red Curry, £10.95

chicken or prawns smothered in a spicy Thai sauce, served with rice

Slow Roast Belly Pork, £12.95

slow cooked belly pork set on a bed of Kilkenny mash
served with home-made apple chutney and a selection of seasonal vegetables

Sea Bass, £13.95

pan fried in olive oil and garlic
served with new potatoes and a selection of seasonal vegetables

From the Grill

*all our meals are served with either
home-made chips, jacket potato or new potatoes*

*approximate weight uncooked

Rib eye

This is one of our most popular steak cuts for the beef connoisseur. To fully enjoy the strong flavour with a juicy soft texture we recommend our rib eye steaks are grilled medium to well done.

10 oz* rib-eye, £15.95

16 oz* rib-eye, £19.95

Sirloin

The steaks are tender with a meaty texture. Sirloin is generally a good all rounder in terms of flavour and tenderness. We recommend our sirloin steaks are grilled rare, medium or well done.

8 oz* sirloin, £12.95

12 oz* sirloin, £17.95

Fillet

Extremely tender with a mild flavour, the fillet has the softest texture of all the steaks and is fantastic grilled rare to medium to give the most succulent steak.

6 oz* fillet, £14.95

9 oz* fillet, £19.95

Rump

With their firm texture and strong beefy flavour, we recommend our rump steaks are grilled rare to medium to ensure the best flavour.

24 oz* rump, £19.95

48 oz* rump, £35.95

please note that steaks cooked well done
can take over 45 minutes to prepare

T-Bone

The best of both worlds, one side a tender sirloin and the other side succulent fillet, we recommend our T-bone steaks are grilled medium to well done.

16 oz* t-bone, £19.95

why not compliment your meal with one of our freshly prepared house sauces, £2.50

Au Poivre

Chasseur

Diane

Garlic Butter

Broom Hall Steak Special, £15.95

an 8oz* sirloin steak cooked to your liking, smothered in onions, mushrooms & cheddar cheese

Gammon & Eggs, £10.95

a large slice of gammon topped with two perfectly fried eggs and garden peas

Mighty Mixed Grill, £16.95

6oz* sirloin steak, gammon, lamb chop, pork chop, liver, eggs, sausage, onion rings, mushrooms and tomatoes

Surf & Turf, £16.95

our tender 8oz* sirloin steak topped with a skewer of giant prawns

Black & Blue, £15.95

our tender 8oz* sirloin steak coated in Cajun spices and topped with melted stilton

Side Orders

Chips, £1.95

Cheesy Chips, £2.95

Garlic Bread, £1.95

Cheese topped Garlic Bread, £2.95

Side Salad, £1.95

Onion Rings, £2.55

Vegetables, £2.75

To Finish

Ice-cream Sundae, £4.75

vanilla ice-cream with layers of marshmallows, chocolate drops and rich chocolate sauce

Tarte au Citron, £4.85

the perfect melt-in-the-mouth dessert: a traditional French lemon tart made with a rich, shortcrust-style pastry

Eton Mess, £4.95

a delicious summer pudding created at Eton College
ripe strawberries mixed with whipped cream, sugar & meringue pieces

Mandy's Apple Pie, £4.75

deep crust apple pie with lashings of hot custard

Home-made Chocolate Fudge Brownie, £4.85

served warm with vanilla ice-cream

Cheese Platter, £4.95

served with fresh biscuits, celery and onion chutney

Home-made Sticky Toffee Pudding, 4.85

toffee pudding smothered with toffee sauce topped with a big dollop of vanilla ice-cream

Banoffee Pie, £4.85

a delicious home-made combo of banana, toffee and fresh cream

Home-made Cheese Cake, £4.85

please ask for the flavour of the day

Children (under 12)

We like to encourage children to be a little more adventurous when choosing meals and suggest our main course half portion option, which is charged at half price on certain dishes, please ask when placing your order. We also have chicken nuggets, breaded fish shapes or sausages, each served with chips and peas or beans. These Children's meals are £3.95