

RESTAURANT
YELLOW BROOM



DINNER MENU

£35.95
 SUNDAY LUNCH
 12pm-2.30pm
 Three course choice
 menu



OPEN
 THURSDAYS &
 FRIDAYS
 Lunch & afternoon tea

SATURDAY DINNER
 &
 SUNDAY LUNCH

£19.95
 EXPRESS LUNCH
 Thursday & Friday
 11.45pm-2.00pm



£28.95
 AFTERNOON TEA
 Thursday & Friday
 12.30pm-2.30pm



French onion soup gratinée 7.95
Topped with a melting Raclette cheese crouton

Pave of Goats cheese salad 10.95
Baked golden with a sesame seed crumb. Fennel & mixed leaf Salad. Balsamic reduction

Freshly baked sour dough bread. Oils & Balsamic 4.95

Marinated Kefalonia olives with garlic, chilli, coriander 3.95

Loch Fyne Braden Orach 13.95
 "The golden salmon" Dry cured the traditional highland way. With capers, chopped boiled egg & shallots. Aragula & warm blinis

Prawn Cocktail 12.95
Classic prawn cocktail with baby gems, avocado, cucumber, vine tomatoes. Marie Rose sauce

Avocado & Tomato cocktail 10.95
Roasted red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing

Terrine de Campagne 11.95
Course terrine of guinea fowl & pork wrapped in bacon. Melba toasts

Duck liver parfait 9.95
Twemlow apple chutney, cornichon & sour dough toasts

Sautéed garlic wild mushrooms 10.95
Finished with cream & white wine. Toasted brioche

Grilled Sea Bass fillet 22.95
Fresh herbs, capers & olives. Mediterranean ratatouille

Boeuf Bourguignon 20.95
Slow braised beef casserole in a red burgundy wine sauce. Buttered mash


Entrecote au Poivre 10oz 29.95
Rib eye, peppercorn sauce. French fries

Grilled butterflied King Prawns 21.95
With garlic butter. Shellfish risotto


Seafood Chowder 23.95
Salmon, flaked cod, smoked haddock, prawns & mussels. Creamy seafood velouté. Sour dough bread

Fillet Mignons 34.95
Medallions of pan-fried beef fillet, Madeira sauce, wilted spinach topped with a grilled Portobello mushroom. Potato mash rosti

Lobster Thermidor 45.00
500g. French fries. House salad

Broad & Cannelli bean cassoulet 16.95 
Cherry vine tomatoes & peppers. Potato rosti

Grilled Duck Breast 22.95
Served on rosti potato. Black cherry sauce. Braised red cabbage

Wilted leaf Spinach & garden Pea Risotto 16.95 
Grilled goats cheese, rocket

Grilled escalope of Chicken 20.95
Wrapped in Serrano ham. Spinach & asparagus risotto

SIDES

- Steamed broccoli fleurettes 4
- Mange tout & garden peas 4
- House salad 4
- Ratatouille 5
- French fries 4
- Sweet potato fries 4
- Dauphinoise 4
- Buttered mash 4
- Red cabbage 4



GRATUITIES ARE AT THE DISCRETION OF OUR CUSTOMERS
 ALL GRATUITIES RECEIVED GO TO OUR ENTIRE TEAM

Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu. Please speak to your server if you require further recipes information or have any allergy concerns. Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.

DESSERTS

Warm Almond Financier

Light almond sponge, ruby plum compote. Pistachio ice cream

Apple & Blackberry Sponge

Vanilla custard

Crème Brulée

Seasonal red berries. Lemon cracker

Melting Chocolate Pudding

Salted caramel Ice cream



Rhubarb & Ginger Cheesecake

With a crumbly ginger biscuit base topped with delicious rhubarb gin mascarpone cream. Rhubarb compote

Warm Treacle Tart

With a hint of lemon zest. Clotted cream

Muscovado Meringue

Chantilly cream. Summer berry salad drizzled with passion fruit

Desserts £8.95

Affogato

*Freshly pulled espresso shot. vanilla ice cream
Liqueur of your choice*

Baileys, Tossolini Coffee, Disaronno, Brandy, Whisky 11.95

ICE CREAM & SORBETS

*Vanilla, salted caramel, pistachio, chocolate,
raspberry ripple. Sorbets-raspberry, lemon, £3.50/£4.95*

COFFEE & TEA SELECTION

*Selection of green, black teas and infusions
Americano, Espresso, Cappuccino, Machiato
Hot or cold milk*

Liqueur coffees from £6.95

All served with Green & Blacks Organic Chocolate 3.75

CHEESE BOARD

Northern Blue / Perl Wen / Rosary Goat Ash / Comté Artisan

Your cheese Platter is served with a selection of cheese biscuits
& sourdough Crisp bread. Butter, dried apricots, toasted pecans
& walnuts. 12.95

PLEASE ASK FOR OUR "FREE FROM" MENU WITH GLUTEN FREE & LACTOSE
FREE DESSERTS

The food is made with ingredients that do not contain gluten. The food is prepared
& served in environments that do contain gluten. All products are prepared
in an environment where nuts are used & may contain traces of nuts.

