

RESTAURANT & TERRACE BAR

## YELLOW BROOM

Two course Lunch Menu £12.95 Tuesday – Friday Served 11.30am - 2.30pm

FRIDAY TWO COURSE DINNER EVERY WEEK BETWEEN 5pm-6.30pm



£12.95

Yellow Broom Leek & Potato Soup Crusty sour dough bread.

Chicken Liver Pate with chutney, & oatcakes.

Tomato & Mozzarella salad. Balsamic dressing.

**♦** 

Boeuf Bourgignon Chive Mash

Red Lentil & Tomato Lasagne Classic Lasagne with a vegetarian twist! Packed with red lentils, carrots, shallots & garlic.

Escalope of Chicken Watercress Sauce, chive mash & fine Beans.

## **HORS D'OEUVRES**

Marinated olive mix	£2.95
Bread basket, virgin olive oil & apple balsamic	£2.95
Moroccan style houmous & dipping crudités	£3.95
French Onion soup Gratinee	£4.95
Roasted magic pumpkin & thyme soup. Gruyere c	routon£4.95
Cullen Skink soup. Smoked Finnan haddockleek & potato soup. Cheese scone.	£8.95
Chicken Liver Pate, oatcakes & cornichon	£5.95
West Loch queenie scallops toasted in their half sh dill & lime oil.	nell£9.95
Braden Orach smoked salmon Platter. Blinis, cape	rs, red onion£9.95
Game Terrine wrapped in bacon. Crusty bread. Fig	jam£6.95
Bury black pudding. Savoury gravy. Apple sauce	£5.95
Plate of Serrano Ham, Watermelon, grilled Hallou	mi£7.95
Dusted Chipirinos Fritos Deep fried squid. Lime mayo.	£6.95
Pave of Goats Cheese SaladBaked golden with a sesame seed crumb. Balsamic redu	
Prawn Cocktail, spiced mayonnaise	£7.95
Crab mayonnaise with melba toast & herb salad	£9.95
Assiette Charcuterie to shareCured meats, olives, pate maison, terrine, cornichon. Brea	

## **ENTREES**

Sea Bass fillet steamed with fresh nerbs & lemon. Ratatouille	£17.95
Escalope of Chicken, wrapped in Serrano ham baked with Lemon & Thyme. Spinach & asparagus risotto	£14.95
Crispy duck leg confit, Puy lentils & braised vegetables	.£14.95
Grilled Sea Trout. Sautéed leeks, garden peas & courgettes	.£13.95
Boeuf Bourguignon, chive mash	£13.95
Fragrant Thai chicken curry, coriander rice. Poppadum	£12.95
Crispy cod goujons, fries, tartar sauce	£12.95



## **GRILLS**

Steak Frites. 40z minute steak. French Fries. Garnish. Garlic Butter. £13.95

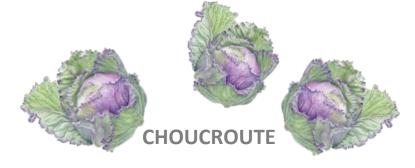
Grilled escalope of Pork. Mushroom sauce. Parmentier potatoes. Fine beans. £15.95

> Steak Hachee yle burger. Peppercorn sauce

French style burger. Peppercorn sauce. Garnish. French fries. £10.95

Fillet Mignons
Pan fried beef fillet, Madeira sauce, wilted spinach,
Potato mash rosti. £26.00

Veal Schnitzel, lemon & herb butter. Garnish. Fries. £15.95



All our Choucroutes are accompanied with braised red cabbage with apple, white cabbage with bacon lardons. Boulangiere potatoes.

Le Marocain Harisa spice slow braised lamb shoulder. Home made Merguez sausage. £16.95

Frank Carter
Slow roast Pork belly. Home made Leek, herb & gooseberry veal sausage.
£16.95

L'Ecossais Roasted saddle of venison. Home made haggis & pork sausages. £22.50

## **SIDES**

French fries
House salad
Fricasee of seasonal vegetables
Braised cabbage
Boulangere potatoes
Chive mash
Tomato & red onion salad

£3.25

Ratatouille
Dauphinoise
Wilted baby leaf spinach.
Sweet potato fries
£4.95

# EATING GREEN

Puy Lentil & root vegetable casserole. Yorkshire pudding	£10.95
Savoury crepe. Gruyere cheese & leek	£9.95
Florentine crepe, cream spinach, asparagus & béchamel	.£11.95
Field mushroom risotto, parmesan shavings	.£11.95
Filo Parcel filled with sauteed baby beetroot, shallots,goat cheese, pine nuts. Rustic tomato sauce. nuts	.£17.95
Red lentil & vegetable lasagna	£11.95

## SALADS

#### Salad Paysanne

Mixed Leaves, Serrano Ham, Blue Cheese, olives, Tomatoes & cucumber. Topped with a Fried Egg. £11.95

#### Salad Riviera

Flaked Tuna, French beans, free range boiled eggs & mixed leaves drizzled with olive oil vinaigrette. Crunchy croutons. £11.95

## **SANDWICHES**

Super Club, chicken, bacon, tomatoes, lettuce & mayo	£9.95
Croque Monsieur, ham & melting cheese toastie	£6.95
Open Sandwich, Smoked Salmon, Chive crème fraiche, brown . Soda bread.	£9.95
Double Decker Steak Sandwich	£10.95

# STEAK NITE Every Friday & Saturday

All served with house fries, traditional garnish.

Sirloin 8oz £22.50

Rib eye 8oz £22.50

Fillet £27.95

#### Sauces

Sauces, Peppercorn, Madeira, Mushroom £2.25 Butters, Café de Paris or Garlic £1.50

Not all ingredients are listed on our menu. Please speak to Nathalie 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.



## **TEA & COFFEE**

Finest quality Tea temples served in a teapot.

For one with milk or lemon.

YB breakfast blend	£1.95
Earl Grey	£2.20
Darjeeling / Decaffeinated/ Peppermint	£2.50
Silver Needle White Tea	£3.50
Pure Assam/ Lap sang Souchong/ Chamomile flowers Mai Feng Green Tea/ Super Fruit.	£3.50
YB Coffee Blend	£2.50
Espresso Forte/ Decaffeinated	£1.95
Espresso Macchiato	£2.50
Americano/ Cappuccino/ Latte/	£2.95
Green & Blacks Organic Hot Chocolate	£3.50

## LIQUEUER COFFEE

Espresso - Frangelico - Kahlua - Baileys - Disaronno whipped cream £6.95

## **AFFOGATO**

Espresso Shot- Frangelico - Kahlua - Baileys - Disaronno Ice cream scoop £6.95.

## **PASTRIES**

Toast & preserves. (served until 11.30am)	. £2.50
Toasted Teacake & Butter	£1.95
Grilled Bacon toasted sandwich (served until 11.30am)	£3.95
Fresh Fruit Bowl. Seasonal Fruit & Melons	£4.95
YB Scones. Fruit & plain served with butter & preserve	. £2.95
GLUTEN FREE	
Chocolate brownie slice	£2.95
Warm bakewell slice	£2.95

### **DESSERTS**

Sticky Date Pudding. Butterscotch Sauce. Banoffi ice cream. £4.95

Warm Pistachio Financier. Light almond sponge, served with ruby plum Compote. Pistachio Ice cream £5.95

> Baileys Irish Liqueur Cheesecake Chocolate curls. £4.95

> > Crème Brulee Lemon cracker, £4.50

Salted caramel Apple Crumble. Vanilla ice cream.£5.95

Melting Chocolate Pudding. Salted Caramel Ice cream, £6.95

Warm Lemon Frangipane Tart. Clotted cream.. £5.95



## **CHEESE BOARD**

Drunken Burt Soft cheese washed in Cider. Ollerton, Knutsford

Perl Wen Organic artisan cheese. Soft & creamy. West Wales.

Appenzeller Hard cows milk cheese. Nutty notes with a spicy finish. Switzerland.

Alex James Blue Monday Semi soft Blue cheese. Creamy texture. Scotland.

Your cheese Platter is served with a selection of cheese biscuits & sourdough Crisp bread. Butter & grapes.£9.95

Add a glass of LBV Port £4.95

## CHILD FRIENDLY FUN DISHES

PICK A MEAL

Dipping Humus, crudités, bread sticks

Mini burger & French fries Chicken goujons, French fries & mixed salad Scampi, crushed peas & chips Red lentil & vegetable lasagna

PICK A DRINK

Apple juice, orange juice, milk, lemonade

STILL ROOM

Vanilla & Chocolate Ice cream Butterscotch or chocolate sauce

£7.95

(Offer available for under 12 year olds only)

## **ICE CREAM SUNDAES**



Vanilla/ Chocolate/ Raspberry ripple/ Salted caramel/ Banoffi/ Lime sorbet/ Passion fruit sorbet/ black current sorbet.

One Scoop £3.50. Two Scoops £4.95

## **SOMETHING DIFFERENT**

The Godfather Bourbon whiskey & Disaronno. Amaretto, Dilution. Over Ice.

Espresso Martini Espresso shot, Kahlua & Vodka.

GINS OVER ICE....

Zymurgorium Quince & Jamaican Ginger Manchester Gin £5.95

Edinburgh Rhubarb & Ginger £5.95