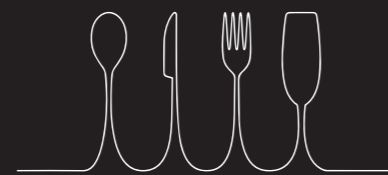


BROOMHALL
HUTT | PUB &
RESTAURANT



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www.broomhallhutt.co.uk

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 @broomhallhutt  @Broomhall_Hutt

WINE LIST & FOOD MENU

Please note that the kitchen serves food from:

Monday: Closed

Tuesday: Closed

Wednesday: 12 to 2.30pm & 5.30pm to 9.30pm

Thursday: 12 to 2.30pm & 5.30pm to 9.30pm

Friday: 12 to 2.30pm & 5.30pm to 9.30pm

Saturday: 12 noon to 9.30pm

Sunday: 12 noon to 6pm

ENTRÉES

PORK BELLY BITES With hoisin Sauce and a Salad Garnish	£6.95
BREADED TEMPURA PRAWNS With a Sweet Chilli Dip	£7.85
BBQ CHICKEN WINGS	£6.95
CHILLI NACHOS With guacamole dip	£7.95
CHEESE NACHOS (v) With guacamole dip	£6.25
THYME & GARLIC INFUSED CAMEMBERT With red onion marmalade and warm crusty bread	£10.95
HALLOUMI FRIES & SALAD (v)	£6.25
BBQ HALF RACK OF RIBS & SALAD	£7.65

BITS & NIBBLES

All served with a selection of dips and sauces

VEGETABLE SAMOSAS With green chilli sauce
CHUNKY CHICKEN BITES Served with BBQ sauce
BEER BATTERED ONION RINGS
CHICKEN WINGS With a BBQ glaze
HONEY GLAZED PIGS IN BLANKETS With mustard mayonnaise
JALAPENO POPPERS (v) Breaded & stuffed with cream cheese
BREADED SCAMPI Served with tartare sauce
CRISPY DUCK SPRING ROLL Served with raita
MEDITERRANEAN FALAFELS With green chilli, raita sauce
PARAMENTIER POTATO (v) With garlic mayonnaise
CHEESY GARLIC BREAD (v)



£5.95 each or 4 for £19.95

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THE HUTT BURGERS

All our burgers are served in a brioche bun and come with chunky chips and coleslaw.

8OZ BEEF BURGER Homemade burger with cheddar cheese & salad garnish	£13.95
CAJUN CHICKEN BURGER Spicy cheddar, popcorn prawns & salad garnish	£14.95
SPINACH & CHICKPEA FALAFEL BURGER (v) Roasted red peppers, mozzarella, pesto & salad garnish	£13.95
THE SMOKEY Homemade beef burger, smoked bacon with smoked applewood cheese & chipotle mayonnaise	£15.95
HALLOUMI BURGER Sweet chilli sauce and salad garnish	£14.95
SOUTHERN FRIED CHICKEN Seasoned chicken breast with sweet chilli sauce and salad garnish	£15.50

THE DIRTY HUTT BURGER! Beef and chicken burger, pulled pork, cheese, bacon, onion rings, tomato and topped off with a fried egg	£26.95
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MAINS

CHILLI CON CARNE With basmati Rice	£13.95
THREE BEAN CHILLI (v) With basmati Rice	£12.95
FULL RACK OF RIBS With chunky chips and coleslaw	£15.95
SALAD OF THE DAY	£13.95
GRILLED SEA BASS FILLET Chorizo butter, Parmentier potatoes with roasted leeks & red peppers	£15.95
BATTERED HAKE With chunky chips, mushy peas & home-made tartare sauce	£14.95
PIE OF THE DAY With creamy mash & rich red wine gravy	£15.95
CHICKPEA RAGU With basmati rice	£14.95

We are happy to accommodate any dietary requirements with 48 hours notice

We are happy to provide you with allergens guidelines for all menu items. As our food is prepared and freshly cooked to order in our busy kitchen, there may be a risk that traces of allergens and gluten can be found in any dish.

For more information, please ask one of our crew.

WHITE WINE

VIDRIADA AIREN, SPAIN A fragrant nose of perfumed and fruit aromas. It exhibits a fresh, fruity and lively palate. Fresh and light on the palate, apple and grapefruit characters coupled with soft acidity make this an easy-going and refreshing white.	£18.95 175ml £5.25 250ml £6.95
BEL CANTO PINOT GRIGIO, ITALY (vv) Straw-yellow with light golden hue - Expect a refreshing palate of stone fruit and citrus with refined dry mineral finish.	£20.95 175ml £5.95 250ml £7.95
VIÑA CARRASCO SAUVIGNON BLANC, CHILE Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.	£20.95 175ml £5.95 250ml £7.95
LUA NOVA VINHO VERDE, PORTUGAL (vv) This wine is fresh, zesty and zippy. On the nose there are notes of white flowers, and on the palate tropical and stone fruits.	£22.95 175ml £6.25 250ml £8.25
THE OLD GUM TREE CHARDONNAY, AUSTRALIA Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.	£23.95 175ml £6.50 250ml £8.50
CONDE DE CASTILE BLANCO RIOJA, SPAIN (vv) Assemblage of floral aromas and fruits. Pear notes stand out alongside the freshest notes of quince. Cream and honey are perceived in the background aromas, which give it a very pleasant character. Mineral nuances bring complexity and intensity.	£25.95 175ml £7.00 250ml £9.25
BARON DE BAUSSAC VIOGNIER, SOUTH OF FRANCE (vv) A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple.	£26.95 175ml £7.75 250ml £9.50
FINGER POST SAUVIGNON BLANC, NEW ZEALAND An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish.	£28.95 175ml £7.75 250ml £10.25
MACON-VILLAGES LA CAVE D'AZÉ, BURGUNDY (vv) Intense and subtle nose of mango, pineapple, hazelnut and grilled almond. Freshness and elegant taste of citrus and ripe nectarines for a perfect balance with a beautiful minerality.	£31.95 175ml £8.95 250ml £11.95

SPARKLING & CHAMPAGNE

PROSECCO BEL CANTO, ITALY (v) Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.	£26.95 125ml £7.95
FIAMMETTA PROSECCO ROSÉ DOC, ITALY (v) Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.	£27.95 125ml £8.95
SELBORNE ROSÉ BRUT, ENGLAND On the palate, it is wonderfully crisp with delicate summer berry fruits balanced by a hint of lemon zest and a deliciously creamy finish.	£50.00 125ml £9.95
VEUVE CLICQUOT BRUT NV, CHAMPAGNE Founded by Madame Clicquot in 1772, Veuve Clicquot, the house that once entertained Napoleonic soldiers, is known as the 'Queen of Champagnes'. Aged for twice as long as is legally required and made from grapes plucked from the finest vineyards, it's as biscuity rich as they come.	£55.00
BOLLINGER SPECIAL CUVÉE NV, CHAMPAGNE Bollinger's Special Cuvée is one of the world's most successful non-vintage Champagnes. It's known as 'The House of Pinot Noir', crafting 60% of every blend from the difficult-to-grow grape. It's costly, laborious and difficult - but there's nothing that tastes quite like this delicious fizz. Leading fizz critic James Suckling gave it a huge 92 points and praised its "super fine, even and elegant" palate.	£65.00
LAURENT-PERRIER ROSÉ NV, CHAMPAGNE Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.	£90.00

ROSÉ WINE

BEL CANTO PINOT GRIGIO ROSÉ, ITALY (vv) Pale pink wine, bright, rich in red fruits and floral on the nose, fresh, crunchy taste, with a good structure.	£23.95 175ml £6.50 250ml £8.50
BALADE ROMANTIQUE ROSÉ, SOUTH OF FRANCE (v) Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.	£25.95 175ml £7.00 250ml £9.25
NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE, SOUTH OF FRANCE (v) Rosé with a beautiful colour with lychee hues. On the nose, it is both fine and elegant with red berries notes. The palate attack is round and marked by red berries aromas (strawberries, raspberry, redcurrant) with at the ending a fresh notes.	£28.95 175ml £7.70 250ml £10.25

RED WINE

VIERTALO TEMPRANILLO, GARNACHA, SPAIN Raspberry and black cherry fruits on the nose that also emerge on the palate complemented by a touch of spice.	£18.95 175ml £5.25 250ml £6.95
SUGARBUSH HILL SHIRAZ, SOUTH AFRICA (vv) This is a full bodied shiraz, with a deep crimson colour and pronounced red berry flavours. This is followed by subtle herbaceous undertones providing a fine balance and good length.	£21.95 175ml £5.75 250ml £7.75
HILLVILLE ROAD MERLOT, AUSTRALIA Soft and juicy Merlot with the perfect balance of red fruits, sweet vanilla oak and spice.	£21.95 175ml £6.00 250ml £7.75
ROMERO GONZALEZ MALBEC, ARGENTINA (vv) This is an elegant juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.	£22.95 175ml £6.25 250ml £8.50
OLIVIER MAURICE CÔTES DU RHÔNE, RHÔNE (vv) Mid red colour with darker purple notes. Attractive red berry nose, with hints of spice. Lovely fruit entry on the palate with plenty of red and black berry flavours, overlaid with a hint of spice. Soft supple tannins and a lift of acidity give the wine length and complexity.	£25.95 175ml £7.00 250ml £9.25
APERICENA APPASSIMENTO, ITALY (vv) Intense red in colour, with a complex bouquet reminiscent of cherries, raspberries and redcurrants. Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.	£28.95 175ml £7.95 250ml £10.50
DEHESA DE GAZANIA GRAN RESERVA, SPAIN (vv) At the time of release, this wine showed a bright crimson red colour. On the nose, aromas of sweet ripe fruit and delicate notes of smokiness. On the palate, tastes of cherry, plum and blackberries. Rich liquorice and well integrated oak follow for an elegant finish.	£34.95 175ml £9.25 250ml £12.50
LES CLEFS DU CELLIER CHÂTEAUNEUF-DU-PAPE, RHÔNE A garnet-red wine with aromas of fresh red fruits, spices and a hint of chocolate. The palate is silky smooth with a powerful fruit intensity and wonderful complexity.	£49.95 175ml £14.00 250ml £17.75

(vv) Suitable for vegans
(v) Suitable for vegetarians

