

THE DREWE ARMS AT BROADHEMBURY

Sunday Menu

Starters

Homemade Soup of The Day *gfo, vgo*

Please see the specials board for today's flavour, accompanied by homemade bread, butter & a swirl of Devon Rapeseed oil. **£7.00**

Smoked Salmon & Garden Pea Tagliatelle with Creamy Pesto *gfo*

Pieces of smoked salmon & garden peas combined with mascarpone & homemade pesto topped with vegetarian hard cheese. **£8.50**

Mains

Roast Dinner *gfo*

Your choice of;

Beef Sirloin with Yorkshire Pudding **£19.00**

Roast breast of Devon Turkey with stuffing. **£18.00**

Roasted Cleave Farm Loin of Pork with stuffing & crackling.

£18.00

Vegan Vegetable roast with provencale sauce. **£17.50**

All served with roasted potatoes, carrots, broccoli & green cabbage.

Cider Battered Fish & Chips *gfo*

West country fish fillet in our Devon Red Cider batter served with seasoned chips, crushed garden peas, lemon wedge & our homemade tartar sauce. **£17.50**

Sides

Chips/Fries	£4
Drewe Arms Dirty Fries	£7
Maple glazed, bacon, bbq sauce & cheddar cheese.	
Garlic Baton	£5
Broccoli	£4
With sesame seeds & lemon oil.	
Side Salad	£4

Creedy Carver Duck Liver Pate with Thyme & Garlic *gfo*

Roasted duck livers with a hint of thyme & roasted garlic served with a cranberry port & onion chutney and house baked bread. **£9.00**

Roasted Shiitake Mushroom Crumble *gfo*

"Forest Fungi" mushrooms roasted with garlic & thyme butter finished with double cream & topped with a savoury crumble. **£8.75**

Woodland Mushroom, Broccoli & Leek "Cottage Pie" *gfo, vg*

Roasted mushrooms, broccoli & shredded leek in a vegetarian gravy enriched with double cream & topped with duchess potato & served with a medley of vegetables. **£18.00**

Drewe Arms Pork Pie Ploughmans

Chunks of Devon Pork Pie, homemade bread, homemade picallili, soused red onion, dressed mixed leaves, cucumber, tomato & apple. **£16.00**

Add cheese - **£2.00**

Drewe Arms Turkey Salad *gfo* **£16.00**

Mixed crisp leaves with turkey combined with our own grain mustard and golden syrup dressing, with cucumber, tomatoes, radishes and sunflower seeds and our soused red onions with a drizzle of barbeque sauce.

Cheesy Chips/Fries	£5
Rosemary & Sea Salted Bread	£5
Cheesy Garlic Baton	£6
Mixed Vegetables	£4
With Devon Rapeseed Oil.	
Olives	£3.50

Please ask for GFO and VgO options.

Please see our specials board for the daily specials.

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Desserts

All our desserts, ice creams and sorbets are homemade using local ingredients

Warm Dark Chocolate Brownie *gfo*

Soft & gooey chocolate brownie, shard of walnut brittle, dark cherry ice cream & fruit gel. **£8.50**

Ginger Cheesecake *gfo*

Full fat cream cheese flavoured with fresh ginger whipped with double cream & accompanied by a fruit compote.

£8.50

Pear & Lightly Spiced Almond Tart

A warm pear & almond sponge served with sultanas soaked in a rum syrup & served with vanilla ice cream. **£8.50**

Coffee's

We use Oak Park Dairy in Devon, for all our milk.

Latte (steamed milk)	£3.20
Cappucino (frothy milk)	£3.20
Flat White (like a latte but less milk)	£3.20
Mocha (with a hint of chocolate)	£3.20
White Americano (hot or cold milk)	£3.00
Black Americano	£2.50
Macchiato (espresso with froth)	£2.50
Espresso	£2.50
Liquor Coffee (name your poison)	£6.50

Fruit Crumble *gfo*

Stewed apples & berries, topped with a sweet crumble & our own homemade ice cream. **£8.50**

Drewe Arms West Country Cheese Board *gfo*

Sharpham Rustic, Godminster Organic Cheddar & Devon Blue, served with home grown plum chutney, celery sticks, home grown apple & accompanied by Thomas Fudge's biscuits. (Dorset). **£14.50**

Extra biscuits for sharing – **£2**

Selection of Homemade Ice Creams & Sorbets

Please see the specials board for flavours.

1 Scoop £3

2 Scoops £5

**gfo – Gluten Free Option*

vgo – Vegan Option

v - Vegetarian

ALL OF OUR FOOD IS COOKED FRESH TO ORDER; IF YOU WOULD LIKE TO ORDER SOME OLIVES OR MORE BREAD TO NIBBLE ON WHILST YOU WAIT, PLEASE ASK YOUR SERVER.

Thank you so much for visiting us here at the Drewe! We pride ourselves on using local produce and local suppliers.

Nearly all of our ingredients are sourced from Devon, and we also have our own vegetable plot, herb garden, orchard & grape vines.

You can find out more information about our suppliers, our team and any upcoming events online on various platforms;

www.drewearmsinn.co.uk

<https://www.facebook.com/TheDreweArms>

@thedrewearms on Instagram

@DreweArmsBroadhembury on Twitter

Email: hello@drewearmsinn.co.uk

Tel: 01404 841267

Allergen information is available on request. Please let your server know of any allergens or intolerances you have. Whilst care is taken to minimize the risk of cross contamination, we do cook in an open kitchen so therefore cannot guarantee there is no cross contamination in any of our dishes. Customers with severe allergies should speak to a manager if they have any concerns.