



The Broadway Hotel
Sample Dinner Menu
Nibbles

Sharing Rustic Bread - Toasted sourdough, flatbread + wholemeal pitta bread, olive oil, (v) (gf*) 12
sundried tomato hummus + dressed leaves

Breaded Brie - Handmade breaded English brie wedges, plum + apple chutney, mixed leaf (v) 8

Olives – Herb marinated mixed olives + garlic (ve) (gf) 6.5

Starters

Seasonal Soup of the Day (ve) (gf*) 8.5

With homemade toasted sourdough

Cornish Crab (gf) 11.5

Salad of lightly spiced crab, pea puree, curried silverskin onions, pickled cucumber, radicchio

Cauliflower (ve) (gf) 9.5

Warm cauliflower beignets, butternut velouté, toasted pumpkin seeds, pickled beetroot

Mackerel (gf*) 11.5

Dill cured mackerel fillet, avocado puree, grapefruit, poached free-range egg, black sesame crackers

Smoked Chicken (gf) 11.5

Warm smoked chicken, aubergine baba ganoush, courgette ribbons, roasted peppers

Moules Marinière (gf*) 12

Steamed mussels, cooked in a white wine + cream sauce, toasted sourdough

Sharing Camembert (v*) (gf*) 21

Baked camembert infused with thyme + honey, toasted selection of rustic breads, confit garlic

Broadway Caesar (v*) (gf*) 10 / 19

Gem lettuce, smoked bacon lardons, parmesan shavings, thyme croutons, Caesar dressing + anchovies

***Add beetroot falafel bites (ve) (gf) 5.5 • **Add lightly-spiced chicken 5.5*

Mains

Scottish Salmon (gf) 29

Pan-fried supreme of salmon, roasted new potatoes + fennel, green beans, olive tapenade, sundried tomato hollandaise

Suffolk Pork (gf) 27.5

Roast crispy pork belly, rich stew of borlotti beans, chorizo + cavolo nero, burnt apple puree

Herefordshire Beef Fillet (gf*) 37

Char-grilled 28-day dry aged fillet noisette served with textures of onion; braised shallots, crispy onion strings, burnt onion puree, charred carrots, thyme, rosemary + potato rosti, red wine jus

Fiorelli 'Ravioli' (v) 19.5

Fiorelli filled pasta with beetroot + goats cheese, chilli oil, wilted spinach

Fish & Chips (gf*) 18.5

Hook Norton ale battered fillet, chunky chips, crushed garden peas, homemade tartare sauce

Cornish Cod 27

Roasted supreme of cod, herb gnocchi, samphire + peas, herb pesto

Red Thai Curry (ve) (gf) 20

Roasted sweet potato + aubergine spiced with flavours of Thailand, rice noodles, red Thai curry sauce

Beef Burger (gf*) 19.5

Chargrilled 6oz 100% grass fed Herefordshire beef burger, smoked bacon, Croxton mature cheddar cheese, Homemade burger sauce mixed leaf, plum tomato, toasted brioche bun served with chips + dressed leaves

Side Orders (v) (ve*) (gf*)

Skinny Fries 4.5 *with cheese* 5.5 | Traditional Chunky chips 5.5 *with cheese* 6.5 | Mixed seasonal green vegetables 4.5
House salad 4.5 | Cornish buttered new potatoes 5.5 | Onion rings + roast garlic mayonnaise 5.5

Aubrey Allen Steaks

*One of best butchers in the country, awarded a Royal Warrant by the late Queen.
Chargrilled 28 day dry aged, 100% grass fed Herefordshire suckler herd beef*

8oz Sirloin (gf) 36

6oz Rump (gf) 27

Served with roasted plum tomato, flat mushrooms, rocket, fries or chunky chips

Add green peppercorn sauce (gf) 3.5 OR Add Chasseur sauce (gf) 3

Desserts

'Summer Picnic' (v) 13

Raspberry + lemon 'custard slice', warm Earl Grey tea custard doughnut, + chocolate ice cream cone

Lemon Posset (v) (gf*) 10

Lemon posset mousse, honey comb, Limoncello sorbet

Pimm's Terrine (gf*) 11

Pimm's + lemonade terrine, candied orange zest, shortbread biscuit, cucumber sorbet

Chocolate Fondant (v) 11.5

Warm dark Swiss chocolate fondant, salted caramel, chocolate soil, malted milk ice cream
(Please allow 15m cooking time)

Baileys Affogato (v) (gf) 10.5

Double espresso, Baileys Irish liqueur, vanilla ice cream

Homemade Ice Cream (v) (gf*) 8.5

Please select three from;

Ice creams; Vanilla • Swiss chocolate • Strawberry

Sorbets; Raspberry • Blackberry • Passion fruit

Three British Cheeses (v*) (gf*) 13

Served with spiced apple chutney, grapes + biscuits

Choice of three from: **Butlers Secret Extra Mature Cheddar • Shropshire Blue • West Country Brie • Rosary Goat Ash**

Coffee & Petit Fours (v*) (gf*) 5.5

Port- 50ml

Taylors 10-year Tawny 9.7 • Taylors 20-year Tawny 10.4 • Taylors LBV 7.55 • Dows Fine Ruby 6

Dessert Wine

	100ml	Bottle
Sauternes, Grand Jauga, France	9	33 (37.5cl)
Sauvignon Blanc, Errázuriz Late Harvest, Chile	8.4	31 (37.5cl)
Vin Santo del Chianti Serelle, Ruffino, Toscana,	13.5	50 (37.5cl)

After Dinner Drinks...

Freshly brewed cafetière of coffee • Decaffeinated cafetière Coffee 3.6

Espresso single shot | Double shot 3.1 | 3.6

Regular Cappuccino | Large Cappuccino 3.95 | 4.7

Latte | Americano | Flat white 3.95

****Milks substitutes – Soya or Almond Add 0.50****

Pot of traditional breakfast tea for one 3.55

Earl Grey, Assam, Darjeeling / Herbal + fruit infusion tea 3.65

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.

****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill