



The Broadway Hotel

Sample Sunday Lunch

Starters

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

With homemade toasted sourdough

Moules Marinière (gf*) 12

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

Herefordshire Beef (gf*) 9.5

Warm slow cooked beef brisket, piccalilli, toasted sourdough, dressed rocket

Watermelon + Feta (ve) (gf*) 9.25

Charred compressed watermelon, vegan feta, pickled cucumber, pine nut pastry shards, raspberry balsamic

King Prawns (gf) 11.5

Pan-fried king prawns in garlic, rainbow chard, carrot ribbons, sauce vierge

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) 24

Pan seared salmon supreme, warm chickpea + vegetable salad, green beans, herb oil

Quiche of the Day (v) 17.5

Chef's daily choice of quiche, herb + potato salad, mixed leaf

Fish & Chips (gf*) 18.5

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

Beef Burger (gf*) 19.5

Chargrilled 6oz 100% grass fed Herefordshire beef burger, smoked bacon, Croxton Mature cheddar cheese,
Homemade burger sauce, baby gem, plum tomato, brioche bun, served with fries + dressed leaves

Roulade (v) 21

Roast butternut, Emmenthal + quinoa roulade, new potatoes, seasonal vegetables, tomato + basil sauce

Vegan Burger (ve) (gf*) 18.5

Plant based burger, plum tomato, Violife cheese, baby gem lettuce, toasted ciabatta, fries, sweet chilli sauce

Our Roasts of the Day

Roast Herefordshire Suckler Herd Dry Aged, Striploins of Beef (gf*) 23

Homemade Yorkshire pudding, pan jus

Roast Loin of Suffolk Pork (gf) 19

Apple sauce, herb stuffing, crackling, pan jus

Naturally Reared West Country Roast Leg of Lamb (gf) 20

Creamed leeks, rich pan jus

All our roasts are served with; duck fat roast potatoes, honey roast parsnips + seasonal vegetables

****Add Cauliflower cheese 4.5****

****Add Crispy Roast Potatoes 4.5****

SIDE ORDERS (v) (ve*) (gf*)

Skinny Fries 4.5 *with cheese* 5.5 | Traditional Chunky chips 5.5 *with cheese* 6.5 | House salad 4.5
Mixed seasonal green vegetables 5 | Cornish buttered new potatoes 5.5

Desserts

'Twist on a British Classic' (v) 10

Warm sticky toffee bread + butter pudding, clotted cream ice cream
drizzled with butterscotch sauce

Rhubarb + Custard (v) (gf*) 10

Rhubarb + custard semifreddo, poached rhubarb, raspberry gel, mini meringue

Strawberry Mousse (ve) 9.5

Macerated strawberries, strawberry mousse, maple biscuit

Rocky Road Brownie (v) 9.75

Crispy biscuit, marshmallow Swiss chocolate brownie, vanilla ice cream, chocolate sauce

Brûlée (v) 9

Salted caramel crème brûlée, banana biscotti

Home-made Ice Cream (v*) (gf*) 8.5

Please select three from;

Ice creams; Vanilla • Swiss chocolate • Strawberry

Sorbets; Strawberry • Blackberry • Passionfruit

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

Served with chutney, celery, grapes and mixed biscuits

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

Tea or Coffee + mints 4.25

Hot 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