

SAMPLE LUNCH MENU

STARTERS

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

Served with a homemade toasted sourdough

Sharing Rustic Bread (v) (gf*) 12

Toasted sourdough, flatbread + wholemeal pitta bread, olive oil, sundried tomato hummus + dressed leaves

Nourish Bowl (ve) (gf) 9

Roasted red pepper + garlic hummus, avocado, beetroot falafel, roasted sweet potato + courgette, mixed leaf, herb oil

Arancini (ve) (gf) 9.5

Herb infused arancini, pickled wild mushroom, vegan parmesan crisps + rocket salad

Chestnut Mushrooms (gf*) 11

Sauteed mushrooms in garlic cream sauce, toasted sourdough, poached egg, rocket

Moules Marinière (gf*) 13

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

'WARM' SANDWICHES

All served with skinny fries + dressed leaves

Suffolk Ham (gf*) 16.5

Honey roast ham ciabatta 'croque monsieur', house salad, wholegrain mustard vinaigrette

Feta + Peppers (v) (ve*) (gf*) 15.5

Wholemeal pitta bread with cherry tomatoes, roast bell peppers, vegan feta, rocket + free-range poached egg

Crab + Avocado Taco (gf) 18

Cornish crab meat, chive + crème fraiche, avocado, sweetcorn + grains salad, served in a warm corn tortilla taco

MAINS

Fish & Chips (gf*) 19

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

Quiche of the Day (v) 18

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

Ploughman's 21

'British Classic' A slice of Gala Pie - gammon encased in a crisp golden pastry served with mature cheddar, English Brie, crusty bread + Cotswold Farm butter, piccalilli, grapes, dressed leaves

Herefordshire Beef Brisket (gf) 22

Slow cooked pulled beef brisket, chorizo sauté potatoes, cheddar cheese, fried hens egg + dressed rocket

Scottish Salmon (gf) 23.5

Pan seared salmon supreme, warm chickpea + vegetable salad, tenderstem broccoli, herb oil

'Pie of the Day' 20

'Pot pie of the Day,' mixed seasonal vegetables, buttered new potatoes
*(**Please ask your server for today's Pie**)*

Linguine Puttanesca (v) (ve*) 18.5

Tomato, olive, chilli, caper sauce, sautéed spinach, linguine, red beans, grated parmesan, dressed rocket

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*

(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****

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) 2 OR **Add chasseur sauce (gf) 2**

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 | Cornish buttered new potatoes 5.5 | Toasted garlic baguette 5
Mixed seasonal green vegetables 5 | Onion rings + roast garlic mayonnaise 5.5

DESSERTS

Treacle Tart (v) 11

Warm sticky treacle tart pudding, clotted cream ice cream,
candied orange zest

Autumn Fruit Crumble (v) (gf*) 10

served with warm crème anglaise or vanilla ice cream
(Please ask your server for today's crumble creation**)**

'Twist on a British Classic' (v) 11.5

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

Berry Mousse (ve) (gf) 10

Hedgerow berry mousse, berry compote, vegan shortbread

Brûlée (v) (gf*) 9.5

Lemon crème brûlée, oat + raisin cookie

Homemade Ice Cream (v) (gf*) 8.5

Please select three from;

Ice creams; Vanilla • Swiss chocolate • Strawberry

Sorbets; Raspberry • Blackcurrant • Strawberry

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

Served with apple chutney, grapes + biscuits

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

BURGERS

All served with skinny fries and dressed leaves

Herefordshire Beef (gf*) 20

Chargrilled 6oz 100% grass fed beef burger, smoked bacon,
Croxton mature cheddar cheese, homemade burger sauce, baby gem,
plum tomato, brioche bun

Free Range Chicken (gf*) 21

Lightly spiced chicken breast burger, crushed avocado, plum tomato
served with roast garlic mayo + toasted brioche bun

Vegan Burger (ve) (gf*) 18.5

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

TREAT YOURSELF...

Afternoon Teas & Scones Served f 12.00pm till 4.30pm

Our Cakes

Caramelised biscuit cake (ve) 6.5 • **Chocolate fudge cake (ve)** 6.5 • **Raspberry frangipane (ve) (gf)** 6

Cream Tea (gf*) 11 per person

Your choice of tea or coffee served with 2 freshly baked homemade scones
with Devonshire clotted cream, strawberry jam

Broadway Afternoon Tea (gf*) 28 per person

Selection of sandwiches;

Suffolk gammon ham + English mustard • Smoked salmon + cream cheese • Egg mayonnaise + cress

Two freshly baked homemade scones, Devon clotted cream + strawberry jam

Your Sweet treats;

Strawberry Eton Mess • Lemon Meringue • Chocolate profiterole • Earl Grey custard doughnut

Prosecco Tea 32 per person

Broadway Afternoon Tea, served with a glass of Prosecco

Broadway Cocktail Tea 36 per person

Broadway Afternoon Tea, Served with a cocktail of your choosing from our list

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