

## SAMPLE LUNCH MENU

### STARTERS

**Seasonal Soup** (v) (ve) (gf\*) 8.5

Butternut squash, toasted pumpkin seeds, herb oil served with thyme focaccia

**Ham Hock** (gf\*) 10

Ham hock, parsley + mustard presse, piccalilli puree, rosemary + black pepper cracker

**Courgette** (v) (ve) (gf\*) 8.5

Courgette fritters, pea puree, truffle oil

**Cornish Mackerel** (gf\*) 10

Smoked mackerel, spring onion + chive potato cake, tarragon hollandaise, dressed rocket

**Moules Marinière** (gf\*) 13

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, roasted glazed fig

### 'WARM' SANDWICHES

All served with skinny fries + dressed leaves

**Roast Turkey** 17.5

Butter roast turkey, sage + onion stuffing, cranberry, toasted ciabatta

**Herefordshire Beef** (gf\*) 18.5

Roast beef + mature cheddar cheese on toasted sourdough, rich beef gravy

**Beetroot Falafel** (ve) (gf) 16.5

Roast vegetable + beetroot falafel, red pepper hummus, toasted baguette

(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\*\*

### MAINS

**Fish & Chips** (gf\*) 19

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

**Scottish Salmon** 23.5

Salmon supreme, herb orzo, charred tenderstem broccoli, saffron velouté

**Tart** (v) 17.5

Smoked cheddar, spinach + chive tart, beetroot salad, new potatoes

**Roast Turkey** (gf\*) 23.5

Butter roast turkey + herb parcel wrapped in smoked bacon, creamed sprouts, honey glazed carrots, roast potatoes, cranberry puree, stuffing, pan jus

**'Sausages & Mash'** 17.5

Warwickshire outdoor bred pork, honey + mustard sausages, herb mashed potato, charred carrots, rich onion pan gravy

**Game Pie** (gf\*) 21

Slow cooked mixed game pot pie, rich red wine gravy, topped with puff pastry, mixed seasonal vegetables, chef choice of potatoes  
*(\*\*Please ask your server for today's Pie\*\*)*

**Cauliflower** (v) (ve\*) (gf\*) 21.5

Lightly spiced Moroccan style cauliflower + chickpea roulade, creamed sprouts, honey glazed carrots, roast potatoes, tomato sauce

### 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

Mixed seasonal green vegetables 5 / Toasted garlic baguette 5

Onion rings + roast garlic mayonnaise 5.5

## BURGERS

All served with skinny fries and dressed leaves

### Herefordshire Beef (gf\*) 20

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

### Chicken (gf\*) 21

Char-grilled chicken breast, crispy bacon + brie, cranberry sauce, toasted brioche

### Falafel (ve) (gf\*) 18.5

Falafel + spinach burger, gem lettuce, tomato salsa, toasted vegan brioche, Asian slaw

## DESSERT

### Bread 'n' Butter (v) 11

Croissant bread + butter pudding, mince pie ice cream, salted caramel sauce

### Dark Chocolate (gf\*) 10

Dark chocolate crèmeux, redcurrant + raspberry gel, gingerbread

### Brûlée (v) (gf) 9.5

Espresso crème brûlée, cocoa nib shortbread, mascarpone sorbet

### Festive Sticky Toffee (ve) (gf) 10.5

Warm mince pie sticky toffee pudding, caramel toffee sauce, warm anglaise

### Crumble (v) (ve\*) (gf\*) 10

"Chef choice of filling", served with a cinnamon + orange crumble topping, served with warm crème anglaise OR vanilla ice cream  
*(\*\*Please ask your server for today's crumble creation\*\*)*

### Homemade Ice Cream (v) (ve\*) (gf\*) 8.5

*Please select three from;*

**Festive:** Mince Pie • Dark Chocolate Gingerbread • Clotted Cream + Orange Malted Milk • Spiced Raspberry Sorbet

**Traditional:** Swiss Chocolate • Vanilla • Strawberry

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

Served with apple chutney, grapes + biscuits

Choice of three from: **Butlers Secret Extra Mature Cheddar**

**Oxfordshire Blue • West Country Brie • Cotswolds Cerney Ash Goats**

## 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 OR \*\*Add chasseur sauce (gf) 3*

## 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 • Carrot cake 6**

**Raspberry frangipane (ve) (gf) 6 • Mini mince pies (ve) 2.5**

### 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

### G & T Cream Tea (gf\*) 17 per person

Same as above but with a glass of Broadway's gin and Fever-tree Tonic

### Festive Afternoon Tea (gf\*) 28 per person

*Selection of sandwiches;*

Roast turkey + cranberry • Smoked salmon + cream cheese  
• Extra mature cheddar + festive chutney

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

*Served with our Festive sweet treats...*

*Warm mince pies • Carrot cake • Orange trifle • Gingerbread white chocolate tiffin*

### Champagne Afternoon Tea 38 per person

Same food offering as Classic Full Afternoon Tea, with a glass of Pommery Royal NV Champagne

### Prosecco Afternoon Tea 32 per person

Broadway Afternoon Tea, served with a glass of Prosecco

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