

Our Sample Sunday Lunch

2 courses £31 / 3 courses £39

Starters

Homemade Seasonal Soup (v) (ve*) (gf*)

Toasted sourdough & Cotswold Farm butter

Cornish Crab (gf)

Crab, crème fraîche, avocado tian, roast peppers, frisee & chilli oil

Asparagus (v) (ve*) (gf)

Chargrilled Vale of Evesham asparagus, poached hens egg, rocket, shaved parmesan & truffle oil

Confit Duck (ve) (gf*)

Confit Barbury duck rillettes, roasted plums, plum puree, ciabatta crisps

Arancini (ve) (gf)

Parmesan & herb arancini, beetroot puree, sun-dried tomatoes

Mains

Stone Bass (gf*)

South coast fillet of stone bass, pickled beetroot, tenderstem broccoli, celeriac puree, Cornish new potatoes

All mains below are served with;

Roasted carrots, honey roast parsnips, sauteed spring cabbage & bacon, garlic rosemary roast potatoes

Roast Herefordshire Heritage Breed, Dry Aged Striploins of Beef (gf*)

Homemade Yorkshire pudding, pan jus

Roast Loin of Suffolk Pork (gf)

Apple sauce, herb stuffing, crackling, pan jus

Wellington (ve)

Beetroot & wild mushroom 'Wellington', warm pomodoro sauce

Sides (v) (ve*) (gf*)

Cauliflower Cheese 5.75 | Buttered New Potatoes 5.75 | Asparagus, pinenuts & glazed balsamic 6.5

Roasted garlic rosemary potatoes 5 | Tenderstem Broccoli & Green Beans 5.25

Desserts

Classic British Pud' (v)

Sticky toffee pudding, vanilla ice cream, caramel sauce

Blondie (v)

Raspberry & white chocolate blondie, raspberry gel, caramel ice cream

Cheesecake

Mascarpone cheesecake, poached hibiscus & rhubarb, stem ginger, ginger beer sorbet

Crumble (v) (ve*) (gf*)

Rhubarb & Apple crumble, crunchy crumble topping, served with choice of;

Warm *crème anglaise* **OR** Vanilla ice cream

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

Please select **THREE** from;

Ice Creams: Vanilla • Strawberry • Swiss Chocolate • Rum & Raisin • Clotted Cream & Orange

Sorbet: Raspberry • Apple • Passionfruit

(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

'Bar Classics'

Broadway Caesar (v*) (gf*) 9 / 17

Romaine & gem lettuce, smoked bacon lardons, parmesan shavings, thyme croutons, Caesar dressing

**Add halloumi (v) (gf) 3 / 6 • **Add Corn-fed chicken 3.5 / 7

Fish & Chips (gf*) 19.5

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

Beef Burger (gf*) 19

Chargrilled grass-fed Herefordshire beef burger, smoked bacon, Croxton mature cheddar, burger sauce, plum tomato, toasted brioche bun, fries, dressed leaves

Sides (v) (ve*) (gf*)

Skinny fries 5 | Traditional chunky chips 5.5 | Halloumi fries & sweet chili 6.5

Rocket, parmesan cheese & truffle oil salad 4.75

'Warm Sandwiches'

All served with potato twisters & red cabbage coleslaw

Corn-Fed Chicken (gf*) 16.5

Chargrilled free-range chicken, crushed avocado & chilli, plum tomato, gem lettuce, toasted ciabatta

Crayfish (gf*) 17.5

Crayfish tails, gem lettuce, Caesar dressing, toasted multiseed bagel

Halloumi (v) (gf*) 15.5

Grilled halloumi, Mediterranean vegetables, rocket, toasted ciabatta

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'April Cocktail Promotion'

Sunday to Thursday - 6pm to 9pm

Any 2 cocktails for £18

Only includes cocktails on our list, excluding sharing cocktail & our Lavender + Hibiscus cocktail, no additional discounts given to this offer