



# Our April Sample Lunch Menu

## Starters

**Homemade Seasonal Soup** (v) (ve\*) (gf\*) 9

Toasted sourdough & Cotswold Farm butter

**Asparagus** (v) (ve\*) (gf) 11.75

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

**Cornish Crab** (gf) 12

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

**Moules Marinière** (gf\*) 13.5

Classic steamed mussels, white wine cream sauce, toasted sourdough

**Confit Duck** (gf\*) 11

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

**Arancini** (ve) (gf) 9.5

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

**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

## '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

## Mains

**Sea Bream** (gf) 23

Fillet of sea bream, chargrilled pak choi, roasted sweet potato, pineapple & chilli salsa

**Shepherd's Pie** (gf) 19.5

Slow cooked lamb, rich red wine gravy, topped with mashed potato, tenderstem broccoli & green beans

**'Quiche of the Day'** (v) 14

Warm homemade quiche served with rocket, radish & frisee salad, red cabbage coleslaw

**Linguini** (v) 16.75

Garlic, chilli & tomato pomodoro sauce, shaved parmesan, rocket

**Fish & Chips** (gf\*) 19.5

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

**Steak Frites** (gf\*) 24

Chargrilled 35-day dry aged 6oz rump steak, oven baked flat mushroom, fries, Oxford Blue cheese sauce

**Risotto** (ve) (gf) 17

Roast butternut squash, sage crisps, vegan feta, squash puree

(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

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

Skinny Fries 5 **with** cheese 6 | Traditional Chunky chips 5.5 **with** cheese 6.5 | Buttered Cornish new potatoes 5.75  
Rocket, parmesan cheese & truffle oil salad 4.75 | Halloumi fries & sweet chili 6.5  
Tenderstem broccoli & green beans 5.25 | Asparagus, pinenuts & glazed balsamic 6.5

## Burgers

All served on a toasted brioche bun with skinny fries & red cabbage coleslaw

### Herefordshire Beef (gf\*) 19.5

Chargrilled grass-fed Herefordshire beef burger, pulled beef brisket, Monray Jack cheddar, gem lettuce, plum tomato

### Chicken (gf\*) 19.5

Chargrilled free-range chicken, smoked bacon, gem lettuce, Caesar dressing

### Mushroom (ve) (gf) 16

Oven baked mushroom, roasted peppers, vegan feta, sweet chilli sauce

## Desserts

### 'Classic British Pud' (v) 10

Sticky toffee pudding, vanilla ice cream, caramel sauce

### Blondie (v) 12

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

### Queen's Pudding (v) 11

Custard brioche, Italian meringue, lemon curd, candy lemon zest

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

"Chef choice of filling", crunchy crumble topping

Served with choice of: Warm crème anglaise OR Vanilla ice cream

(\*\*Please ask your server for today's crumble creation\*\*)

### Rhubarb & Custard (v) (gf\*) 9

Vanilla crème brûlée, rhubarb compote, almond & olive oil biscuit

### Home-made Ice Cream (v\*) (ve\*) (gf\*) 8.5

Please select **THREE** from;

**Ice Creams:** Vanilla • Strawberry • Swiss Chocolate • Caramel

**Sorbet:** Raspberry • Apple • Strawberry

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

Spiced apple chutney, grapes & biscuits, **choose from;**

*Butlers Secret Extra Mature Cheddar • Oxfordshire Blue • West Country Brie • Cotswold Cerney Ash Goats*

Please ask to see our **Afternoon Tea Menu** we served from 12.00pm till 4.30pm

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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