

SAMPLE LUNCH

Snacks

- Otis & Belle Sourdough**, smoked salt butter (v, gf*, ve*) 5
'Seaweed Crisps', cavolo nero, lemon salt (ve, gf) 3.5
Hooky Ale Rarebit, brown sauce / fries (v) 7 / 11.5

Starters

- Hooky Ale, Chicken Stock & Onion Soup** 11.5
Beer rarebit & Otis & Belle sourdough
Crispy Mac & Cheese (v) 12
Ranch dressing, gem salad
Beef Brisket & Cheese Scone 13
Marmite butter, gherkin, gravy
Venison Steak Tartare & Buckwheat Tartlet (gf) 15
Egg yolk, black garlic ketchup, pickled shallot
Hand Picked Crab & Crayfish On Toast (gf) 15
Baby gem, Seafood sauce, lumpfish caviar, seaweed salad

Salads

- Cured Loch Duart Salmon** (gf*) 14 / 22
Baby gem, soft boiled egg, salad cream dressing, rye bread
Heritage Tomato (ve, gf*) 10 / 18
Sweet wine reduction, basil, fried herb breadcrumbs
Warm Delica Squash & Radish (gf, ve) 11 / 19
Spiced quinoa, courgetti, pea, maple & Dijon dressing
Pear "Waldorf" (v, gf, ve*) 10 / 18
Bitter leaves, blue cheese sauce, parmesan crisp, walnuts, celery, dehydrated grapes

Fries served with...

- Rosemary salt (ve, gf*) 5
Asian pickle & katsu sauce (v, gf*) 6.5
Crispy chicken skin & chicken mayo (gf*) 6.5
"Aspen" – Parmesan, shaved truffle & chive (v, gf*) 9
Crab claw & wakame seaweed salad (gf*) 11.5
Beef brisket & gravy (gf*) 12

Sides

- Maple roast squash & pumpkin seed (gf, ve) 5
Cavolo nero & salsa verde (gf, ve) 5
Lyonnaise Potatoes (v, gf, ve) 6
Heritage carrots & basil breadcrumbs (v, gf) 5

Mains

- Ploughman's of Gammon Ham & Pork Pie** 17.5
Truckle of cheddar, pickles, apple, piccalilli, celery, Otis & Belle sourdough, smoked salt butter
Battered Cod & Chips (gf*) 20
Pease pudding, curry sauce, tartare
7oz Rump Pave (gf) 25
Fried eggs, lyonnaise potato, salsa verde
Corn-Fed Chicken (gf) 26
Hispi cabbage, Roscoff onion, creamed potato, chicken sauce
Pot Braised Lamb shoulder (gf*) 28
Morel & celery, pearl barley, soused cabbage, carrot, aioli
Baby Leek & King Oyster Mushroom Ragout (v, ve*) 24
Handmade tagliatelle, yeast flake cream & truffle cream

Broadway Grill

- With Fries, Iced Watercress & Pickled Shallot Salad*
Smoked Bacon Chops, truffled duck egg (gf) 22.5
½ Lobster & seaweed garlic butter (gf) 34
12oz Pork T-Bone (gf) 28
10oz Sirloin (gf) 36
30oz Cote De Boeuf for two (gf) 70

Sauces

- Aioli* (v, gf) 3 *Seaweed butter* (v, gf) 4
Broadway gravy (gf) 4.5 *Béarnaise sauce* (v, gf) 4.5

Burgers

- With fries and aioli*
Double Short Rib Beef Patties (gf*) 21
Brisket ragout, parmesan melt, pickle
Smashed Crispy Mac & Cheese (v, ve*) 19
Pickled cabbage, Marmite butter

Desserts

- Vanilla Crème Brûlée** (v, gf*) 9
Palm sugar burnt brûlée glaze
Peach & Almond Clafoutis (v) 10
Mascarpone ice cream
Strawberry "Treasure" Mess (v*, gf*) 10
Champagne jelly, Italian meringue, honeycomb
Poached Apricots & Tonka bean (v) 10
Brown butter & hazelnut crumble, Chantilly, coriander cress
Dark Chocolate Marquise (v, gf*) 12
Armagnac poached cherries, ginger tuille
Ice Cream & Sorbet (v, gf*) 8.5
*Please select **THREE** from our daily selection*
Five Regional Cheeses (v*, gf*) 15
Celery, grapes, biscuits, quince

(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