

# Sample Dinner

## 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 (v) 7  
**Beef Brisket Taco**, Celeriac remoulade, radish, hoisin 11

## Starters

- Hooky Ale, Chicken Stock & Onion Soup** 11.5  
*Beer rarebit & Otis & Belle sourdough*  
**Orange & Parsley Cured Loch Duart Salmon** (gf\*) 13  
*Crème fraîche, rye bread*  
**Crispy Mac & Cheese** (v) 12  
*Ranch dressing, gem salad*  
**Kentucky Fried Quail 'KFQ'** (gf) 14  
*BBQ Beans, gravy mayo*  
**Heritage Tomato** (ve,gf\*) 10 / 18  
*Sweet wine reduction, basil, fried herb breadcrumbs*  
**Venison Steak Tartare & Pickled Onion Tart** (gf) 15.5  
*Egg yolk, black garlic ketchup, horseradish, nasturtium*  
**Pear "Waldorf"** (v,gf,ve\*) 10 / 18  
*Bitter leaves, blue cheese sauce, parmesan crisp, celery, walnuts, dehydrated grapes*  
**Hand Dived Orkney Jumbo Scallop** (gf) 19.5  
*Katsu sauce, candied bacon lardon, lardo*

## 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\*) 10  
Crab claw & wakame seaweed salad (gf\*) 11.5  
Beef brisket & gravy (gf\*) 12

## Sides

- Maple Roast Squash & Pumpkin Seeds 5  
Cavolo nero & salsa verde (gf,ve) 5  
Lyonnais Potatoes (v,gf,ve) 6  
Heritage carrots & basil breadcrumbs (v,gf) 5  
Courgettes, peas & mint salad (v,gf,ve\*) 5

**For Vegan Options ask to see our 'Vegan Menu'**

(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

## Main

- Battered Cod & Chips** (gf\*) 20  
*Pease pudding, curry sauce, tartare*  
**Miso Glazed Stone Bass** (gf) 28  
*Delica squash, black cabbage, spiced quinoa*  
**Gressingham Duck Breast** (gf) 32  
*Pink Fir potatoes, Hispi cabbage, chicken sauce & gooseberries*  
**Baby Leek & King Oyster Mushroom Ragout** (v,ve\*) 24  
*Handmade tagliatelle, yeast flake cream & truffle cream*  
**Pot Braised Lamb shoulder** (gf\*) 28  
*Morel & celery, pearl barley, soured cabbage, carrot, aioli*  
**Line Caught Halibut** (gf) 32  
*Garlic & parmesan potatoes, courgette & fennel, lobster bisque*

## Broadway Grill

- Below with Fries, Iced Watercress & Pickled Shallot Salad*  
**Venison Tartare** a 'proper portion' (gf) 26  
**½ Lobster & seaweed garlic butter** (gf) 34 / **Whole** 60  
**12oz Pork T-Bone** (gf) 28  
**7oz Centre Cut Rump Pave** (gf) 30  
**10oz Sirloin** (gf) 36  
**30oz Cote De Boeuf for two** (gf) 70

## Add a Sauces...

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

## Burgers

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

## Desserts

- Italian Lemon Tart** 10.5  
*Raspberry sorbet*  
**Peach & Almond Clafoutis** (v) 10  
*Mascarpone ice cream*  
**Poached Apricots & Tonka bean** (v) 10  
*Brown butter & hazelnut crumble, Chantilly, coriander cress*  
**Dark Chocolate Marquise** (v,gf\*) 12  
*Armagnac poached cherries, ginger tuille*  
**Banana Soufflé** (v,gf\*) 14  
*Toffee sauce, shortbread, banana ice cream*  
**Ice Cream & Sorbet** (v,gf\*) 8.5  
*Please select **THREE** from our daily selection*  
**Five Regional Cheeses** (v\*,gf\*) 15  
*Celery, grapes, biscuits, quince*

**Coffee & Petit Fours** (v\*,gf\*) 6.5