

# Sample Dinner

## Snacks

**Otis & Belle Sourdough**, smoked salt butter (v,gf\*,ve\*) 5

'**Seaweed Crisps**', cavolo nero, lemon sugar (ve,gf) 3.5

**Hooky Ale Rarebit**, brown sauce (v) 7

**Prawns & Marie Rose**, toasted sourdough (gf\*) 8.5

## Starter

**Hooky Ale, Chicken Stock & Onion Soup** 11.5

Beer rarebit & Otis & Belle sourdough

**Venison Steak Tartare** (gf\*) 15.5

Egg yolk, black garlic ketchup, pickled onions & crackerbread

**Campari Cured Chalk Stream Trout** (gf\*) 14.5

Crème fraîche, rye bread

**Air Dried Beef** (gf) 14

Radish, lemon dressing, parmesan

**Crispy Mac & Cheese** (v) 10

Tomato, courgette & chili jam

**Hand Picked Devon Crab** (gf) 15.5

Sourdough croutes, wakame salad, lumpfish

**Pear "Waldorf"** (v,gf,ve\*) 10 / 18

Bitter leaves, blue cheese sauce, parmesan crisp, celery, walnuts, dehydrated grapes

**Heritage Tomato** (ve,gf\*) 10 / 18

Sweet wine reduction, fried herb breadcrumbs

**Jumbo Scallop "Coquilles St Jacques"** (gf\*) 19.5

Potato puree, scallop sauce, herb curst, apple & fennel jam

## Fries served with...

Rosemary salt (ve, gf\*) 5

Crispy chicken skin & chicken mayo (gf\*) 7

"Aspen" – Parmesan, shaved truffle & chive (v,gf\*) 10

Shredded lamb & peppercorn sauce (gf) 12

Crab claw & wakame seaweed salad (gf\*) 14

## Sides

Courgettes, pea & mint salad (v,gf,ve\*) 5

Ratte potatoes & onions (v,gf,ve) 6

Heritage carrots & basil breadcrumbs (v,gf) 5

Purple sprouting broccoli & pinenuts (gf,ve) 5.5

Rainbow chard & salsa verde (gf,ve) 5.5

**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

## Mains

**Battered Haddock & Chips** (gf\*) 20

Ham stock mushy peas, curry sauce, tartare sauce

**Cotswold Chicken** (gf) 25

Radicchio, roscoff onions, romanesco, red pepper & almond sauce

**Whole Cornish Sole** (gf) 28

New potatoes, spring greens, samphire, lemon & caper butter

**Tagliatelle, Summer Truffle & Parmesan** (v) 24.5

Oyster mushroom ragout, white wine sauce, calvolo nero

**Loch Duart Salmon Pave** (gf) 30

Creamed potatoes, rainbow chard, white wine sauce, salmon roe

**Gressingham Duck & Chervil** 34

Saffron arancini, Hispi cabbage, chicken sauce, pickled blackberry

## Broadway Grill

Served with fries & pickled shallot salad

**½ Lobster & seaweed garlic butter** (gf) 30

**12oz Pork T-Bone** (gf) 28

**7oz Rump** (gf) 27

**10oz Sirloin** (gf) 38

**8oz Fillet** (gf) 40

**12oz Ribeye** (gf) 44

**30oz Cote De Boeuf for two** (gf) 75

## Add a Sauce...

Aioli (v,gf) 3 Peppercorn (v,gf) 4.5 Seaweed butter (v,gf) 4

## Burgers

Served with fries & aioli

**Short Rib Beef Patty** (gf\*) 20

Brisket ragout, parmesan melt, pickle

**Miso & Soy Glazed Celeriac Burger** (gf\*, v\*) 19

Pickled cabbage, Marmite butter, shallot

## Desserts

**Chilled Greengage Plums & Hazelnut Crumble** (v) 10

Caramel apple, orange Chantilly, coriander cress

**Lime Posset** (v\*,gf) 9.5

Lemongrass jelly, lavender meringue, white chocolate

**Berry Bliss Eton Mess & Raspberry Sorbet** (v,gf) 10

Champagne jelly, clotted cream

**Banana & Miso Toffee Pudding** (v) 11

Toffee sauce, honeycomb ice cream

**Dark Chocolate & Cherry Delice** 12

Summer cherries, cherry sorbet

**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