

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 (v) 7

Starter

- Hooky Ale, Chicken Stock & Onion Soup 11.5
Beer rarebit & Otis & Belle sourdough
Cornish Smoked Mackerel on Toast (gf) 12
Otis & Belle sourdough, pickled onion, horseradish, baby gem
Crispy Mac & Cheese (v) 12
Tomato, courgette & chili jam
Hand Picked Devon Crab (gf) 15.5
Sourdough croutes, wakame salad, lumpfish
Air Dried Beef (gf) 14
Breakfast radish, lemon dressing, parmesan
Venison Steak Tartare (gf*) 15.5
Egg yolk, black garlic ketchup, pickled onions & crackerbread
Jumbo Scallop "Coquilles St Jacques" (gf*) 19.5
Potato puree, scollop sauce, herb curst, apple & fennel jam

Open Toasted Sourdough

with salad, pickled shallot, aioli

Cumberland sausage & chutney (gf*) 11.5

Wild mushrooms (v, gf*) 10

Prawns & Marie Rose (gf*) 12

Salads

- Heritage Tomato (ve, gf*) 10 / 18
Sweet wine reduction, basil, fried herb breadcrumbs
Pear "Waldorf" (v, gf, ve*) 10 / 18
Bitter leaves, blue cheese sauce, parmesan crisp, walnuts, celery, dehydrated grapes
Hot Smoked Trout (gf*) 14 / 22
Baby gem, soft boiled egg, salad cream dressing, rye bread

Fries served with...

- Rosemary salt (ve, gf*) 5
Shredded lamb & peppercorn sauce (gf) 12
Crispy chicken skin & chicken mayo (gf*) 6.5

Sides

- Rainbow chard & salsa verde (gf, ve) 5
New potatoes & onions (v, gf, ve) 6
Courgettes, peas & mint salad (v, gf, ve*) 5
Roasted tenderstem broccoli & pinenuts (gf) 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 Fish & Chips (gf*) 20
Mushy peas, curry sauce, tartar sauce
Ploughman's of Bacon Ham & Pork Pie 18
Truckle of cheese, pickles, apple, piccalilli, celery, Otis & Belle sourdough, smoked salt butter
Cotswold Chicken (gf) 25
Radicchio, roscoff onions, romanesco, red pepper & almond sauce
Smoked Bacon Chop & Duck Egg (gf) 22.5
Maple glaze, truffle, fries
Tagliatelle, Summer Truffle & Parmesan (v) 24.5
Oyster mushroom ragout, white wine sauce, calvolo nero
Whole Cornish Sole (gf) 28
New potatoes, spring greens chive, shallot & caper butter
Loch Duart Salmon Pave (gf) 30
Creamed potatoes, rainbow chard, white wine sauce, salmon roe

Burgers

with fries & aioli

Short Rib Beef Patty (gf*) 20

Beef brisket, parmesan melt, pickle

Broadway's 'Southern Fried' Chicken 21

Chicken mayo, burger cheese, shallots

Crispy Mac & Cheese (v) 19

Pickled cabbage, Marmite butter, katsu sauce

Broadway Grill

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

30oz Cote De Boeuf for two (gf) 75

Add a Sauces...

Peppercorn (v, gf) 4.5 Gravy (gf) 4.5 Seaweed butter (v, gf) 4

Desserts

- Lime Posset (v*, gf) 9.5
Lemongrass jelly, lavender meringue, white chocolate
Chilled Greengage Plums & Hazelnut Crumble (v) 10
Caramel apple, orange Chantilly, coriander cress
Dark Chocolate & Cherry Delice 12
Summer cherries, cherry sorbet
Berry Bliss Eton Mess & Raspberry Sorbet (v, gf) 10
Champagne jelly, clotted cream
Banana Sticky Toffee Pudding (v) 11
Toffee sauce, honeycomb ice cream
Ice Cream & Sorbet (v, gf*) 8.5
Please select **THREE** from our daily selection
Five Local & Regional Cheeses (v*, gf*) 15
Celery, grapes, biscuits, quince