

# Sample Autumn Dinner

## Snacks

**Otis & Belle Sourdough**, smoked salt butter (v, gf\*, ve\*) 5 | **'Seaweed Crisps'**, cavolo nero, lemon sugar (ve, gf) 3.5  
**Beetroot Hummus**, rye bread (ve, gf) 6 | **Hooky Ale Rarebit**, brown sauce (v) 7 | **Ascot Pie**, piccalilli 8

## Starters

**Jerusalem Artichoke Soup** (v, gf\*, ve\*) 11.5  
*Otis & Belle sourdough, whipped smoked salt butter*

**Smoked Duck BLT** (gf) 14  
*Semi dried tomatoes, brioche, leaves, pickled shallot & aioli*

**Grilled Cornish Mackerel** (gf) 12  
*Burnt leek cream, chardonnay vinaigrette, basil & lemon*

**Crispy Mac & Cheese** (v) 11  
*Tomato, courgette & jalapeño jam*

**Shetland Mussels** (gf\*) 14 | **& Fries** 26  
*Safron soup, leeks, shallot, potato, sourdough baguette*

**Woodland Pigeon Breast** (gf) 14  
*Celeriac risotto, girolles, black garlic ketchup, summer truffle*

**Hand Picked Devon Crab** (gf) 15.5  
*Rye bread, wakame salad, lumpfish*

**Pork, Rabbit, Lardo, Pistachio & Date Terrine** (gf\*) 12.5  
*O&B Brioche toast, pickles, marmite butter*

**Autumn Squash & Buckwheat Tartlet** (ve, gf) 13.5  
*Chicory, apple, walnut, celery, squash pesto, sweet wine reduction*

## Mains

**Hooky Ale Battered Haddock & Chips** (gf\*) 20  
*Ham stock mushy peas, curry sauce, tartare sauce*

**Whole Cornish Plaice** (gf) 28  
*Thyme potatoes, tender stem broccoli, shrimp & mace butter*

**Strozzapreti Pasta & San Marzano Tomatoes** (v, ve\*) 23.5  
*Sumac spiced aubergine, celery, shallots, parmesan*

**Herb Crust Pork Cutlet & Pork Skin Gremolata** (gf\*) 28.5  
*Pomme anna, Iberico boudin noir & apple, carrots, apple jus*

**Fondant Celeriac & Katsu Sauce** (ve\*) 23.5  
*Ratte potatoes, rainbow chard, salt fingers, shallot, pickled carrot*

**Venison Cannon, Port & Chocolate Sauce** (gf\*) 34  
*Salt baked beetroot, potato puree, forest Mushroom Vol au Vent*

**Scottish Var Salmon Pave** (gf) 30  
*Creamed potatoes, rainbow chard, white wine sauce, salmon roe*

**Broadway Fennel Sausage & Mash** (gf) 21  
*Beef fat leek, red onion gel, crispy onions, bone marrow sauce*

**Short Rib Beef Burger** (gf\*) 20  
*Brisket ragout, parmesan melt, pickle, fries & aioli*

**Miso & Soy Glazed Celeriac Burger** (ve, gf\*) 19.5  
*Baby gem, marmite butter, beef tomato, pickled cabbage, fries*

(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

## Broadway Grill

*Served with fries & pickled shallot salad*

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

### 31-Day Dry Aged Hereford Beef

**7oz Rump (gf)** 28

**10oz Sirloin (gf)** 38

**8oz Fillet (gf)** 42

**12oz Ribeye (gf)** 48

**30oz Cote De Boeuf for two (gf)** 78

### Add a Sauce...

Bone-Marrow (gf) 6 | Peppercorn (v,gf) 4.5 | Seaweed butter (v,gf) 4 | Béarnaise (v,gf) 4

### Fries served with...

Rosemary salt (ve,gf\*) 5 | Katsu & pickles (ve,gf) 6.5 | Crispy chicken skin & chicken mayo (gf\*) 7

BBQ mushroom (ve,gf\*) 7.5 | Beef ragout (gf) 10

## Sides

Cavolo nero & salsa verde (ve,gf) 5

Romanesco cauliflower, black garlic, parmesan (ve,gf) 5

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

Maple roast squash (v,ve\*,gf) 6

Heritage carrots & basil breadcrumbs (v,gf) 5

Purple sprouting broccoli & pinenuts (ve,gf) 5.5

## Desserts

**Orchard Apple Tarte Tatin (v)** 12.5

*Salted caramel anglaise*

**Lemon & Vodka Parfait (v,gf\*)** 12

*Gingerbread, raw honey, hedgerow gel, Sicilian lemon*

**Almond & Treacle Tart (v)** 12

*Candied citrus peels, black treacle ice cream*

**Victorian Plum Cobbler (v,ve\*)** 10.5

*Cinamon spice, Madagascan Bourbon Vanilla Ice Cream*

**Chocolate & Hazelnut Praline Ganache (v,gf\*)** 13

*Hazelnut sphere, praline crisp, hazelnut & tonka ice cream*

**Ice Cream & Sorbet (v,gf\*)** 9

*Please select **THREE** from our daily selection*

**Three Regional Cheeses (v\*,gf\*)** 13 | **Five Cheeses** 16.5

*Celery, grapes, biscuits, quince*

## Coffee & Petit Fours (v\*,gf\*) 6

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