

Autumn 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

Ascot Pie, piccalilli 8

Beetroot Hummus, Sardinian music bread (v,gf*) 6

Starter

Jerusalem Artichoke Soup (v, gf*,ve*) 11.5

Otis & Belle sourdough, 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

Shetland Mussels (gf*) 14 | & Fries 26

Safron soup, leeks, shallot, potato, sourdough baguette

Hand Picked Devon Crab (gf) 15.5

Sourdough croutes, wakame salad, lumpfish

Crispy Mac & Cheese (v) 11

Jalapeño, courgette, cherry tomato & shallot jam

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

Filled Otis & Belle Roll

With salad, tomato, pickled shallot & aioli

Soft Shell Crab 15

Mortadella Sausage & Mozzarella (gf*) 12

Japanese BBQ Shitake Mushroom (v,gf*) 10.5

Fries served with...

Rosemary salt (ve,gf*) 5

Katsu & pickles (ve,gf) 6.5

BBQ mushroom (ve,gf*) 7.5

Beef ragout & gravy (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

(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

Broadway Fennel Sausage & Mash (gf) 21

Beef fat leek, red onion gel, crispy onions, bone marrow sauce

Battered Haddock & Chips (gf*) 20

Ham Stock peas, curry sauce, tartare sauce

Strozzapreti Pasta & San Marzano Tomatoes (v,ve*) 23.5

Sumac spiced aubergine, celery, shallots, parmesan

Chicken Schnitzel & Fries 25

Caper & raisin compote, baby gem, anchovy dressing

Whole Plaice, Shrimp & Mace Butter (gf) 28

Thyme potatoes, tender stem broccoli

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

Burgers

with fries & aioli

Short Rib Beef Patty (gf*) 20

Beef brisket, parmesan melt, pickle

Buttermilk Chicken 21

Bacon, burger cheese, maple syrup

Crispy Mac & Cheese (v) 19

Pickled cabbage, Marmite butter, katsu sauce

Miso & Soy Glazed Celeriac Burger (ve,gf*) 19.5

Baby gem, marmite butter, beef tomato, pickled cabbage,

Broadway Grill

with fries & pickled shallot salad

12oz Pork T-Bone (gf) 28

31-Day Dry Aged Hereford Rare Breed Beef

7oz Rump (gf) 27

10oz Sirloin (gf) 38

12oz Ribeye (gf) 44

30oz Cote De Boeuf for two (gf) 78

Add a Sauces...

Peppercorn (v,gf) 4.5 | Béarnaise (v,gf) 4 | Katsu (v,gf) 4

Bone-Marrow (gf) 6

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 Cobler (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