

Autumn Sample Dinner

Snacks

Otis & Belle Sourdough, *smoked salt butter (v,gf*,ve*)* 5 | **'Seaweed Crisps'**, *cavolo nero, lemon sugar (ve,gf)* 3.5
Beetroot Hummus, *Sardinian crisp bread (ve,gf)* 6

Starters

Jerusalem Artichoke Soup (v, gf*,ve*) 10.5
Cotswold crunch, whipped smoked salt butter

Shetland Mussels (gf*) 14
Saffron soup, leeks, shallot, potato, rye & fennel loaf

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

Crispy Mac & Cheese (v) 10.5
Jalapeño butter sauce, black garlic ketchup, parmesan

Woodland Pigeon Breast (gf) 14.5
Celeriac risotto, girolles, black garlic ketchup, Autumn truffle

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

Mains

Whole Cornish Plaice (gf) 28
Thyme potatoes, rainbow chard, brown shrimp, chive & seaweed butter

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

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

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

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

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

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

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

Broadway Grill

Served with fries & gem, aioli & shallots

31-Day Dry Aged Hereford Beef

7oz Rump (gf) 27

10oz Sirloin (gf) 38

8oz Fillet (gf) 44

30oz Cote De Boeuf for two (gf) 70

Add a Sauce...

Bone-Marrow (gf) 4.5 | Peppercorn (v,gf) 4.5 | Chive & seaweed butter (v,gf) 5 | 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 | "Aspen" – Parmesan, shaved truffle & chive (gf*) 10

Sides

Cavolo nero & salsa verde (ve,gf) 5
Ratte potatoes & onions (v,ve*,gf) 6
Maple roast squash (v,ve*,gf) 6
Heritage carrots & basil breadcrumbs (v,gf) 5
Tenderstem broccoli & pinenuts (ve,gf) 5.5

Desserts

Orchard Apple Tarte Tatin (v) 12.5
Salted caramel anglaise

Lemon & Vodka Parfait (v,gf*) 12
Crispy yoghurt, 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
Cinnamon spice, Madagascar vanilla bean 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*) 14 | **Five Cheeses** 17
Cotswold Bakery fruit bread, biscuits, celery, grapes, quince

Coffee & Macaron (v*,gf*) 6

Port 50ml

Taylors 10-year Tawny 9.8 | Taylors 20-year Tawny 10.5 | Taylors LBV 8.50 | Fine Ruby 7

Dessert Wine

	100ml	Bottle
Sauternes, Grand Jauga, France	9	33 (37.5cl)
Sauvignon Blanc, Errázuriz Late Harvest, Chile	8.5	31 (37.5cl)
Vin Santo del Chianti Serelle, Ruffino, Toscana	14	50 (37.5 cl)
Riesling Ice Wine, Stratus, Canada	15.4	62 (37.5 cl)

(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