

Sample Dinner

Starters

Cotswold's Sourdough, smoked salt butter (v,gf*,ve*) 5

Leek & Potato Soup (v,ve*,gf*) 10.5

Crispy salted leeks, toasted sourdough

Vale of Evesham Asparagus (gf*) 14.5

Poached cluck egg, lemon hollandaise, crispy pancetta

Shetland Moules (gf*) 15.5 / 24 (with fries)

Classic steamed mussels, white wine sauce, toasted sourdough

Chicken Liver Parfait (gf*) 12

Apricot fluid, red onion marmalade, chargrilled brioche

Oyster & Porcini Mushrooms (v*,gf*) 13

Sautéed salami, wild mushroom cream sauce, sourdough croûte

Cured Mackerel Fillet (gf*) 12.5

Braised baby fennel, carrots, orange segments

Mains

Cornish Whole Sole (gf) 28.5

New potatoes, purple sprouting broccoli, crayfish & chive butter

Parsley Crusted Lamb Rump Pave (gf) 34

Spinach & mint puree, lamb shoulder Shepherd's pie, asparagus

Fish & Chips (gf*) 21.5

Hooky ale battered cod, minted crushed peas, tartare sauce & lemon

Broadway Caesar (v*,ve*,gf*) 12 / 19.5

Lettuce, garlic croutons, anchovies, parmesan & Caesar dressing

**Add Beetroot falafel (ve) 4 • **Add lightly-spiced Chicken 5 • **Add Crayfish 7

Penne Rigatoni (v,ve*,gf*) 21

Smoked tomato & pepper sauce, parmesan, rocket salad, garlic herb oil

Cotswold Chicken (gf) 26.5

Mashed potato, Evesham asparagus, leeks, wild mushroom sauce

Textures of Celeriac (ve,gf) 22

Fondant, remoulade & crisps with burnt onion puree, crispy kale, cep sauce

31-Day Dry Aged Angus Beef

Served with fries, garlic mushrooms, herb roast plum tomato

6oz Rump (gf) 27 | **10oz Sirloin** (gf) 38 | **8oz Fillet** (gf) 45

28oz Cote de Boeuf (gf) 75

Add a Sauce...

Peppercorn (v,gf) 4.5 | Béarnaise (v,gf) 4 | Chilli, ginger & coriander butter (v,gf) 3

Our Sides...

Purple sprouting broccoli (v,gf) 5.5 | Spring greens, petit pois, & panceta (v*,ve*,gf) 5.5

Duchess mashed potato (v,gf) 5.5 | Rosemary salted fries (ve,gf*) 5.5 | Traditional chunky chips (ve,gf*) 6

(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

Burger & Fries

Lightly Spiced Cajun Chicken (gf*) 23

Avocado puree, tomato, gem lettuce, pickle, sweet chilli sauce

'Classic' Beef (gf*) 19

Tomato, gem lettuce, pickle, burger sauce

Dry Aged Beef & BBQ Pulled Pork (gf*) 24

Monterey Jack cheese, tomato, gem lettuce, pickle, burger sauce

Asian Infused Vegan (ve) 18.5

Tomato, gem lettuce, pickle, vegan applewood cheese, sweet chili & coriander sauce

Topped Fries...

Sloppy Joe: Beef ragu, peppers, red onions, parmesan (gf*) 9

Dirty: Bacon, mature cheddar, chili, red onion (gf) 8

Aspen: Winter truffle oil & parmesan (v, ve*gf*) 9

Desserts

Apple & Rhubarb Crumble (v,ve*,gf*) 13

Gingerbread crumb, Warm crème anglaise

Raspberry Muffin Soufflé (v) 13

Raspberry sorbet & butter crumb

(Please allow 10 minutes for cooking)

Coffee Crème Brûlée (v,gf*) 12

Amaretti biscuit & cocoa nib tuile

Warm Treacle Tart (v) 12.5

Clotted cream ice cream

Black Forest Chocolate Marquise (v) 14

Kirsch Maraschino cherries, dehydrated sponge, cherry gel, mascarpone sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 15

Biscuits, celery, grapes, apple & honey

Choose from: **Warwickshire's Rollright Soft Cheese • Crump's Double Gloucester**

Sparkenhoe Shropshire Blue • Somerset Rachel Goat

Coffee & Macarons

Port 50ml

Taylors 10-year Tawny 10.1 | Taylors 20-year Tawny 12.3 | Cockburn's LBV 9.2 | Cockburn's Ruby 7.1

Dessert Wine

	100ml	Bottle
Sauternes, Grand Jauga, France	9	33 (37.5cl)
Sauvignon Blanc, Errázuriz Late Harvest, Chile	8.5	31 (37.5cl)
Riesling Ice Wine, Stratus, Germany	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