

# Sample Lunch

## Starters

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

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

*Crispy salted leeks, toasted sourdough*

**Wye Valley 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, 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*

**Sharing Camembert** (v,gf\*) 25

*Honey & thyme infused camembert, caramelised onion marmalade, toasted sourdough & brioche*

## Sandwiches

All served with skinny fries & dressed leaves

**Crayfish Seeded Bagel** (gf\*) 21

*Marie rose & baby gem*

**Pulled Pork Tacos** (gf) 19

*BBQ pulled pork, coleslaw, spring onion*

**Beetroot Falafel & Hummus Seeded Bagel** (v,ve\*,gf\*) 18

## Mains

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

*Lettuce, garlic croutons, anchovies, parmesan & Caesar dressing*

\*\*Add Beetroot falafel (ve) 4.5 • \*\*Add lightly-spiced Chicken 5 • \*\*Add Crayfish 6

**Pan Fried Hake** (gf) 24.5

*New potatoes, chorizo & samphire, salsa verde*

**Ploughman's** 21

*Ham, Scotch egg, pickled onions, aged-mature Cheddar, Brie, piccalilli, baguette, dressed leaves*

**Fish & Chips** (gf\*) 21.5

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

**Cotswold Chicken** (gf) 26.5

*Duchess mashed potato, local asparagus, leeks & wild mushroom sauce*

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

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

**'Quiche of the Day'** (v) 19.5

*Red onion, pepper & Cheddar, spring salad*

**Steak Frites** (gf\*) 27

*31-Day Dry Aged 6oz Angus rump steak, garlic butter, fries, rocket*

(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*

## Loaded 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

## 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

## Desserts

**Warm Treacle Tart** (v) 12.5

*Clotted cream ice cream*

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

*Ginger bread crumb, warm crème anglaise*

**Coffee Crème Brûlée** (v,gf\*) 12

*Amaretti biscuit & cocoa nib tuile*

**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**

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