

May Sample Lunch

Starters

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

Red Pepper Hummus & Italian music cracker bread (v,ve*) 5.5

Celeriac & Apple Soup (v,ve*,gf*) 10.5

Celeriac Crisps, toasted sourdough

Shetland Moules (gf*) 15.5

Classic steamed mussels, white wine sauce, toasted sourdough

Vale of Evesham Asparagus (v,gf*) 14.75

Crispy duck egg, chive hollandaise, pea shoots

Heritage Tomatoes (v,gf*ve*) 12.5

Herefordshire goats cheese mousse, crispy basil, balsamic pearls

Salt Smoked Duck Breast (gf) 13.5

Roasted plum & puree, tempura spring onion

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*) 21.5

Marie rose & baby gem

Pulled Pork Tacos (gf) 19

BBQ pulled pork, coleslaw, spring onion

Beetroot Falafel & Hummus Seeded Bagel (v, gf*,ve*) 16.5

Salads

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

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

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

Nourish Bowl (ve,gf) 21

Avocado, summer squash, sweet potato, cucumber ribbons, quinoa, red cabbage slaw, red pepper hummus, mixed leaf salad, mixed seeds

Main

Half Lobster (gf) 34

Samphire garlic butter, rocket & fries

Ploughman's 21

Ham, Scotch egg, aged-mature Cheddar, Brie, piccalilli, baguette, apple, dressed leaves

Fish & Chips (gf*) 22

Hooky ale battered cod, mushy peas, curry sauce, tartare sauce & lemon

Cotswold Chicken (gf) 26.5

Dauphinoise, heritage carrots, carrot puree, red wine jus

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

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

'Quiche of the Day' (v) 19.5

Served with a spring salad

Steak Frites (gf*) 27

31-Day Dry Aged 6oz Angus rump steak, with chilli & ginger 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



Our Sides...

Sprouting broccoli, feta & salsa verde (v,gf) 6 | Sun-blushed tomatoes, basil & rocket (ve,gf) 6
Jersey royal potatoes (v,gf,ve*) 5.5 | Rosemary salted fries (ve,gf*) 5.5 | Traditional chunky chips (ve,gf*) 6

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) 19

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

Topped Fries...

Asian: Curry sauce, red peppers, coriander (gf*) 9

Loaded: BBQ pulled pork, spring onion, mature cheddar (gf) 10

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

Desserts

Eton Mess (v,gf) 12

Marinated strawberries, meringue, vanilla Chantilly cream

Coffee Crème Brûlée (v,gf*) 12

Amaretti biscuit & cocoa nib tuile

Glazed Lemon Tart (v) 13

Poached rhubarb, raspberry 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: **Herefordshire Ragstone Goats • Lincolnshire Mature Poacher**

Highmore Organic (rich & soft cheese) • Lancashire Blackstick Blue

(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