

May's Sample Sunday Lunch

Starters

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

Celeriac crisps, toasted sourdough

Crayfish & Avocado Salad (gf*) 15.5

Gem & rocket, pancetta crisp, horseradish cream

Salt Smoked Duck Breast (gf) 13.5

Roasted plums & puree, tempura spring onion

Vale of Evesham Asparagus (v,gf*) 14.75

Poached Hens egg, chive hollandaise, pea shoots

Heritage Tomatoes (v,gf*ve*) 12.5

Herefordshire goats cheese mousse, crispy basil, balsamic pearls

Broadway Caesar (gf*) 12

Lettuce, garlic croutons, anchovies, parmesan & Caesar dressing

Scottish Scallops (gf) 18.5

Roe mousse, charred leeks, onion puree, pancetta crisps

Mains

Half Lobster (gf) 34

Samphire garlic butter, rocket salad & fries

Cornish Cod Loin (gf) 24

Jersey royal potatoes, sprouting broccoli, smoked bacon, cockles & lemon beurre blanc

Ratatouille Stuffed Aubergine (ve,gf*) 23

Parmesan herb crust, wild garlic oil, rocket & sun-blushed tomato salad

Fish & Chips (gf*) 21.5

Hooky ale battered haddock, mushy peas, tartare sauce, Asian curry sauce & lemon

Nourish Bowl (ve,gf) 21

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

'Classic' Beef Burger (gf*) 19

Tomato, gem lettuce, pickle, fries, burger sauce

Our Roasts

Served with selection of greens, carrots, parsnip, roast potatoes, gravy

Dry Aged Sirloin of Beef (gf*) 26.5

Horseradish, Yorkshire pudding

Shoulder of Pork (gf*) 23

Apple sauce & crackling

Root Vegetables Wellington (v,ve*) 22.5

Vegan gravy

Lamb Henry (gf*) 26

Minted lamb jus

Sides

'Classic' Cauliflower cheese (gf*) 6 | Tenderstem broccoli, feta & salsa verde (v,gf) 6

Fries, with rosemary salt (ve,gf*) 5.5 | Roast potatoes (v,ve*,gf) 6 | Yorkshire pudding (v) 3



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**

Coffee & Petit Fours (v*,gf*) 7

Summer Perfect Pairing, glass of... &

Prosecco Rosé, pistachio ice cream (gf) 14

English Sparkling, raspberry sorbet (gf) 21

Malbec, rich dark chocolate ice cream (gf) 15

Affogato

Shot of liqueur, double espresso & ice cream...

Baileys, vanilla ice cream (gf) 12.5

Frangelico Liqueur, honey comb ice cream (gf) 12.5

Bottega Pistacchio Cream, vanilla ice cream (gf) 13.5

(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