

Dinner at the Broadway

Starters

Red Pepper & Coriander Hummus, chilli & honey oil, grilled pitta bread (v,ve*) 6

Cotswold Bakery's Sourdough Roll (v,gf*,ve*) 6

Choose: Olive oil & balsamic OR Salt local butter

Pea & Mint Soup (v,gf*) 11

Crème Fraîche, mint oil, toasted Cotswold sourdough

Scottish Scallops (gf) 18.5

Peas, crisp pancetta, pickled fennel, saffron cream sauce

Chicken Liver Parfait (gf*) 14

Toasted brioche, red onion marmalade, crisp chicken skin

Smoked Cured Trout (gf) 14

Golden beetroots, crispy capers, dill & crème Fraîche

Shetland Moules (gf*) 15

Classic steamed mussels, white wine sauce, toasted sourdough

Goats Cheese Panna Cotta (v,gf*) 12.5

Caramelized fig, sourdough crisps, honey & mustard gel

Salads

Broadway Caesar (v*gf*,ve*) 11 / 18

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

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

Nourish Bowl (ve,gf) 22

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

Main

Sea Bream (gf) 27

Boulangère potatoes, tenderstem broccoli, lemon & parsley crumb, caper butter

Local Lamb Rump (gf) 34

Thyme mashed potato, summer squash puree, buttered baby leeks, red wine jus

Cotswold Chicken (gf) 26

Roast jersey potatoes, green beans, crispy prosciutto ham, lovage & grain mustard cream sauce

Summer Squash & Roasted Red Peppers (ve,gf) 21

Basil, Parmesan & rocket salad

Fish & Chips (gf*) 24

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

Fettuccine Pasta (v) 20

Basil, shallots, wild mushrooms, confit tomatoes, parmesan & rocket

31-Day Dry Aged Angus Beef

Served with fries, garlic mushrooms, herb roast plum tomato

6oz Rump (gf) 28 | **10oz Sirloin** (gf) 38 | **8oz Fillet** (gf) 45 | **16oz Chateaubriand** (gf) 80

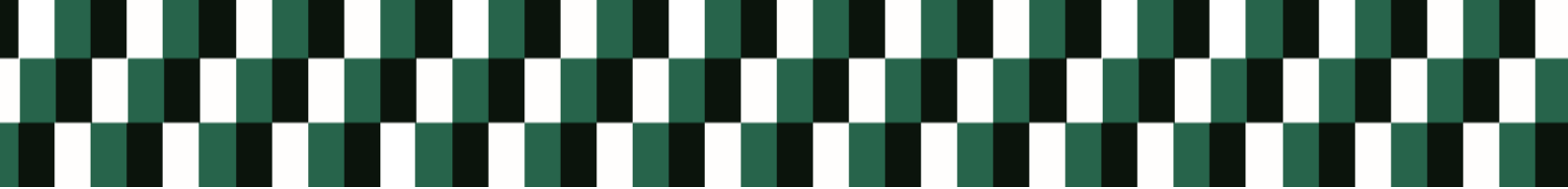
Add a Sauce... (v,gf)

Peppercorn 3.5 | Béarnaise 3.5 | Blue cheese 3.5

(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



Our Sides...

Tenderstem broccoli & chive oil (ve,gf) 5.5 | Roast peppers, heritage tomatoes & vegan feta (ve,gf) 6
Roast Shallots & Jersey royal potatoes (v,gf,ve*) 6 | Rosemary salted fries (ve,gf*) 5 | Traditional chunky chips (ve,gf*) 5.5

Burger & Fries

Chargrilled Lamb Burger (gf*) 21.5

Harissa & pepper salsa, mint yoghurt, lettuce, tomato

'Classic' Beef (gf*) 19.5 **Add Monterey Jack cheese 2

Tomato, gem lettuce, pickle, burger sauce

Dry Aged Angus Beef & Beef Brisket (gf*) 25

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

**Upgrade to Loaded Fries 4.5 • **Upgrade to Asian Fries 2 • **Upgrade to Aspen fries 2.5

Pumpkin & Spinach (ve,gf*) 19.5

Tomato, gem lettuce, pickle, vegan applewood cheese, red pepper, coriander salsa

Topped Fries...

Asian: Chargrilled chicken, curry sauce & coriander (gf*) 9.5

Loaded: Beef brisket, mature cheddar, pickled shallots (gf*) 10

Aspen: Truffle & parmesan, chives (v, gf*,ve*) 8

Desserts

Glazed Apple Tart Tatin (v,gf*) 13

Cinnamon ice cream

Rhubarb & Custard Crème Brûlée (v,gf*) 11

'Classic' cracking caramelised glaze

Lemon Meringue (v,gf) 12.5

Hazelnut biscuit crumb, lemon curd, Italian meringue and shards

Raspberry & Pistachio Mille-Feuille (v) 13

Crisp pastry, raspberries, pistachio vanilla custard, raspberry gel

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 14.5

Biscuits, celery, apple & fig chutney

Choose from: **Herefordshire Ragstone Goats** • **Lincolnshire Mature Poacher**

Highmore Organic (rich & soft) • **Oxford Blue**

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

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