

Lunch at the Broadway

Starters

Red Pepper & Coriander Hummus, Chilli & Honey Oil, Grilled Pita Bread (v,ve*) 6

Cotswold Bakery's Sourdough (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

Shetland Moules (gf*) 15

Classic steamed mussels, white wine sauce, toasted sourdough

Chicken Liver Parfait (gf*) 13.5

Toasted brioche, red onion marmalade, crisp chicken skin

Smoked Cured Trout (gf) 14.5

Golden beetroots, crispy capers, dill & crème Fraîche

Charred Water Melon, Peppers & Feta (ve,gf) 10.5

Rocket, chive oil

Goats Cheese Panna Cotta (v,gf*) 12.5

Caramelized fig, sourdough crisps, walnut, honey & mustard gel

Sandwiches

All served with skinny fries & dressed leaves

Smoked Salmon Bagel (gf*) 19.5

Cream cheese & chive, rocket

Beef Brisket Tacos (gf) 19.5

Asian slaw, spring onion

Chargrilled Peppers & Vegan Feta Seeded Bagel (v, gf*,ve*) 17

Red pepper & coriander hummus

Salads

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

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) 22

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

Mains

Half Lobster (gf) 34

Lemon & chive butter, rocket salad & fries

8oz Gammon Horseshoe Steak (gf*) 24

Pineapple, chili & mint salsa, chunky chips, free-range fried egg, rocket salad

Cod, King Prawn & Leek Pie (gf) 24

Parsley & white wine sauce, creamy mashed potato, Tenderstem broccoli

Fish & Chips (gf*) 24

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

Cotswold Chicken (gf) 26

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

Fettuccine Pasta (v) 20

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

Steak Frites (gf*) 27.5

31-Day Dry Aged 6oz Angus rump steak with peppercorn sauce, fries, rocket

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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

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

'Classic' cracking caramelised glaze

Lemon Meringue (v,gf) 12.5

Hazelnut biscuit crumb, lemon curd, Italian meringue

Raspberry & Pistachio Mille-Feuille (v) 13

Crisp pastry, raspberries, pistachio vanilla custard, raspberry gel

Strawberry & Orchard Apple Crumble (v) 12.5

Brown butter crumb, vanilla bean ice cream OR warm crème anglaise

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

(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