

Lunch at the Broadway

Starters

Red Pepper & Coriander Hummus, chili & honey oil, grilled pita 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 Fraiche, mint oil, toasted Cotswold sourdough

Smoked Cured Trout (gf) 14

Golden beetroots, crispy capers, dill & crème fraiche

Chicken Liver Parfait (gf*) 13

Toasted brioche, red onion marmalade, crisp chicken skin

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, 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, red cabbage slaw, red pepper hummus, mixed leaf salad, mixed seeds

Main

Cod, King Prawn & Leek Pie (gf) 24

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

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

Basil, Parmesan & rocket salad

Fish & Chips (gf*) 23

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

'Classic' Beef (gf*) 19.5

Tomato, gem lettuce, pickle, burger sauce

****Add Monterey Jack cheese 2 • **Add Beef Brisket 3.5**

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

Cotswold Lamb Leg (gf*) 24.5

Minted lamb jus

Root Vegetables Wellington (v,ve*) 22.5

Vegan gravy

(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



Sides

'Classic' Cauliflower cheese (gf*) 6 | Roast carrots & parsnips (v, gf, ve*) 5
Fries, with rosemary salt (ve, gf*) 5 | Roast potatoes (v, ve*, gf) 6 | Yorkshire pudding (v) 3
Roast peppers, heritage tomatoes & vegan feta (ve, gf) 6

Desserts

Strawberry & Orchard Apple Crumble (v) 12.5

White chocolate crumb, vanilla bean ice cream OR warm crème anglaise

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

'Classic' cracking caramelised glaze

Lemon Meringue (v, gf) 12.5

Hazelnut crumb, lemon curd, Italian meringue

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

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

Matcha Osaka Sake, pistachio ice cream (gf) 13.5

Bottega Pistacchio Cream, vanilla ice cream (gf) 13.5

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