

Sample Dinner

Starters

Cotswold Sourdough Roll (v,ve*,gf*) 6.5

Choose: Olive oil & balsamic OR local salted butter

Seasonal Soup of the Day (v,ve*,gf*) 11.5

Toasted Cotswold sourdough & Local butter

Basil & Lemon Arancini (ve,gf) 12.5

Parmesan, lightly spices arrabbiata sauce

Beetroot Cured Salmon (gf*) 15.5

Pickled cucumber ribbons, chive crème fraiche, ciabatta crisp

Pigeon Wellington (gf*) 15

Wild mushrooms, chicken & tarragon mousse, celeriac puree, red wine jus

Moules Mariniere (gf*) 16

Classic steamed mussels, white wine cream sauce, toasted sourdough

Sharing Camembert (v,gf*) 26.5

Garlic & rosemary infused camembert, caramelized onion marmalade, toasted sourdough

Mains

Cornish Sole (gf) 30

Chive buttered new potatoes, tenderstem broccoli, capers, shallot & brown shrimp butter

Cotswold Chicken Supreme (gf) 27

Dauphinoise potatoes, charred carrots, carrot puree, red wine jus

Venison Haunch (gf) 35

Potato fondant, wild mushrooms, squash puree, red wine jus

San Marzano Tomato Puttanesca (v,ve*) 21

Pappardelle pasta, herb oil, rocket, parmesan

Hereford Beef, Broadway Dark Ale Pot Pie 23

Creamed mash, roasted root vegetables

Fish & Chips (gf*) 25.5

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

Roast Butternut Squash & Sage Gnocchi (v,ve*) 23.5

Spinach, parmesan & rocket

31-Day Dry Aged Hereford Beef

Served with fries, garlic & herb mushroom, roast plum tomato

6oz Rump (gf) 28 | **8oz Sirloin** (gf) 34 | **8oz Fillet** (gf) 45

16oz Chateaubriand (perfect to share) (gf) 78

Center of the tenderloin, which is also known as the beef fillet

Add a Sauce... (v,gf)

Peppercorn 4 | Béarnaise 4

(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...

Chive buttered new potatoes (v,gf) 5.5 | Roasted root vegetables (v, ve*,gf) 5.5
Sprouting broccoli & salsa verde (ve,gf) 5.5
Rosemary salted fries (ve,gf*) 5.5 | Traditional chunk chips (ve,gf*) 6

Burger & Fries

'Classic' Beef (gf*) 19.5
Tomato, gem lettuce, pickle, burger sauce
***Add Monterey Jack cheese 2*
Dry Aged Angus Beef & Pulled Pork (gf*) 25
Monterey Jack cheese, tomato, gem lettuce, pickle, burger sauce
Asian Infused Vegan Burger (ve) 21
Tomato, gem lettuce, pickle, vegan applewood cheese, sweet chilli & coriander sauce

Topped Fries...

Dirty: Curry sauce, confit peppers & pickled shallots (gf*) 8.5
Loaded: Pulled pork, mature cheddar, spring onion (gf*) 11.5
Aspen: Truffle & parmesan, chives (v, gf*,ve*) 8.5

Desserts

Apple & Blackberry Crumble (v,gf*) 13
Cinnamon & ginger crumb, served with a choice of:
Vanilla bean ice cream OR Warm crème anglaise
Caramelized White Chocolate Crème Brûlée (v, gf) 12.5
Honeycomb
Choux Buns (v) 14
Vanilla crème patisserie, rich chocolate sauce, chocolate shards
Ice Cream & Sorbet (v, gf*,ve*) 9
Please ask for our daily selection
Three Regional Artisan Cheeses (v*,gf*) 16.5
Fruit bread, celery, apple & fig chutney
Lincolnshire Poacher • Beavale Blue • Ragstone Goat

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

Cocktails

Black Forest Martini 14
Kraken Black Cherry Rum, Baileys, Cotswold Espresso, Cherry Syrup
Chocolate Dream 13
DMF Coffee Tequila, Chocolate Cream Tequila, Espresso, Chocolate Syrup
Broadway Butter Beer 13
Butterscotch Rum, Stones Ginger Wine, Hooky Beer, Vanilla Syrup, Cream

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