

Sample Saturday Lunch

Starters

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

Choose: Olive oil & balsamic OR Local butter

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

Toasted Cotswold sourdough & Local butter

Mushrooms on Sourdough (v,gf*) 13

Poached hens egg, rocket & parmesan

Basil & Lemon Arancini (ve,gf) 12.5

Parmesan, lightly spiced arrabbiata sauce

Ham Hock Terrine (gf*) 13

Cornichon piccalilli, brioche toast

Moules Mariniere (gf*) 16

Classic steamed mussels, white wine cream sauce, toasted sourdough

Toasted Ciabatta Sandwiches

All served with dressed leaves

****Add Rosemary Salted Fries** 3

Pulled Pork (gf*) 14

Mature cheddar cheese, beef gravy

Triple Cheese Toastie (v,gf*) 13

Smoked Apple Wood, Emmental, Monterey Jack

Mains

Hereford Beef, Broadway Dark Ale Pot Pie 23

Creamed mash, puff pastry, roasted root vegetables, chives

Fish & Chips (gf*) 25.5

Hoaky ale battered haddock, mushy peas, curry sauce, chunky tartare sauce

San Marzano Tomato Puttanesca (v,ve*) 21

Pappardelle pasta, herb oil, rocket, parmesan

Chargrilled Pork Loin Steak (gf) 25

Dauphinoise potatoes, burnt apple puree, charred carrots, red wine jus

Steak Frites (gf*) 27.5

31-Day Dry Aged 6oz rump steak, garlic butter, fries, rocket

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

(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

Loaded Fries

Dirty: Curry sauce, confit peppers & pickled shallots (gf*) 8

Loaded: Pulled pork, cheddar, chives (gf*) 11

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

Warm Treacle Tart (v) 13

Shortbread crumb, clotted cream

Raspberry & Almond Frangipane (ve, gf*) 12.5

Raspberry Gel, raspberry sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*, gf*) 16.5

Biscuits, celery, apple & fig chutney

Lincolnshire Poacher • Beavale Blue • Ragstone Goat

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

Mocktails

Orange (Aperol) Spritz 7

Drinks Kitchen Orange Cinchona, Soda, Codorníu Zero Sparkling Wine

Spiced Rhubarb Sour 7

Drinks Kitchen Spiced Rhubarb, Lemon, Sugar Syrup, Egg White

Piquante Paloma 7

Drink Kitchen Grapefruit Piquante, Agave, Lime, Soda

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