

Sample May & June Dinner

Starters

Cotswold Sourdough Roll (v,ve*) 7

Choose: Olive oil & balsamic OR Local butter

Roasted Red Pepper, Tomato & Basil Soup (v,ve*,gf*) 12

Toasted Cotswold sourdough

Local Pork Belly & Shoulder Bon Bon (gf) 16.5

Apple puree & crisp, pickled radish

Coquilles Saint-Jacques (gf*) 19

Baked scallops, wild mushroom béchamel, cheese herb crust

Burrata Mozzarella (v,gf) 15

Heritage tomatoes, roasted peaches, chicory, pesto

Evesham Asparagus (v,gf*) 16.5

Crispy pancetta, poached egg, chive hollandaise, rocket

Salmon & Prawn Tortellini (gf*) 18

Roasted fennel, dill & lemon butter cream sauce

Salads

****Add** Beetroot falafel (ve) 4.5 • ****Add** lightly-spiced Chicken (gf*) 6.5 • ****Add** Hot smoked salmon (gf*) 7.5

Broadway Caesar (v*,ve*,gf*) 13 / 19.5

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

Nourish Bowl (ve,gf) 24

Sub-dried tomato hummus, avocado, toasted seeds, chargrilled peppers, roast squash, pickled cucumber, mixed leaf salad, sweet & sour slaw

Mains

Half Lobster (gf) 36

Samphire, garlic butter, rocket & fries

Cod Loin (gf*) 33

Thyme Jersey Royal potatoes, local asparagus, sweetcorn, saffron & mussel chowder, wild garlic oil

Sweet & Salted Duck Breast (gf) 36

Fondant potato, carrot & ginger puree, baby spinach, pickled blueberries, red wine jus

Fish & Chips (gf*) 26.5

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

Cotswold Chicken Supreme (gf) 27

Spring onion Mash, buttered asparagus, radish, crisp pancetta, red wine jus

Mushroom & Lentil Bolognese (ve) 23

Pappardelle pasta, vegan parmesan, basil, rocket, truffle oil

Ratatouille Stuffed Aubergine (ve,gf) 24

Parmesan herb crust, wild garlic oil, rocket & sun-blushed tomato salad

31-Day Dry Aged Hereford Beef

Served with fries, field mushrooms & salsa verde, roast plum tomato

6oz Rump (gf) 28 | **8oz Sirloin** (gf) 35 | **8oz Fillet** (gf) 46

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...

Rocket, sun-dried tomatoes & vegan feta (ve,gf*) 5.5 | Roasted Evesham asparagus & bacon (v, ve*,gf) 11
Thyme Jersey Royal Potatoes (v,ve*,gf*) 6.5 | Rosemary salted fries (ve,gf*) 6 | Traditional chunk chips (ve,gf*) 6

Burger & Fries

Lightly Spiced Chicken Burger (gf*) 25

Smoked streaky bacon, avocado, tomato & garlic aioli

'Classic' Beef (gf*) 21

Tomato, gem lettuce, pickle, burger sauce

***Add Monterey Jack cheese 2*

Dry Aged Angus Beef & Beef Brisket (gf*) 26

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

Asian Infused Vegan Burger (ve) 21

Tomato, gem lettuce, pickle, vegan applewood cheese, sweet chilli sauce

Topped Fries...

Dirty: Curry sauce, confit peppers & pickled shallots (gf*) 8.5

Loaded: Beef Brisket, mature cheddar, spring onion (gf*) 12

Aspen: Truffle & parmesan, chives (v, gf*,ve*) 9

Desserts

Eton Mess (v,gf) 12.5

Chantilly vanilla cream, meringue nest, berry compote

Salted Caramel & Hazelnut Chocolate Fondant (v) 15

Honeycomb ice cream, chocolate soil

(Please allow 12 minutes for cooking)

Vanilla Panna Cotta (gf) 13

Strawberry jelly, marinated strawberries, amaretto biscuit, lemon balm

Limoncello Meringue Pie (v) 14

Poached rhubarb, raspberry sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 16.5

Cotswold fruit bread, biscuits, celery, apple & fig chutney

Choose from below:

Lincolnshire Poacher • Beavale Blue • Ragstone Goat • Tunworth Camembert style

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

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available

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Our Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, and we cook around most allergens. We cannot say that any dish on our menus is "free from" any allergens, but only that it does not contain that allergen as an ingredient. Dishes may be handled and prepared in an environment which contains allergens so there is a risk of cross contamination in our kitchen.

Our allergen information relates only to dishes which contain 14 allergens which we are required to declare as ingredients and is as provided to us by our suppliers. As such our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have not highlighted. Our descriptions do not include all ingredients or allergens. If you have an allergy or intolerance to an allergen, please notify a member of our team before ordering off our menus.

To see our full allergen information, please speak to a member of our team