

SAMPLE MENU

BROADWAY SUNDAY LUNCH MENU

STARTERS

Seasonal Soup of the Day (v) (gf*) 7

With homemade toasted focaccia

Smoked Salmon (gf*) 10.5

Scottish smoked salmon, beetroot textures, pickled radish, bread crisps, caper + wholegrain mustard dressing

Scallops (gf*) 14

Pan seared Scottish scallops, cauliflower, crisp pancetta, apple

Barbary Duck (gf) 10.5

Crispy confit shredded duck, spring onion, compressed pineapple + Pak choi salad, sesame + hoi sin dressing

Crispy Beef Lettuce Cup (gf) 9.5

Shredded crispy beef, rice noodles, grilled peppers, spring onion, chilli + lime + coriander dressing

Arancini (v) (ve) 8

Spinach, roast garlic and mature violife cheese arancini, marinara sauce, rocket

Sunday Roasts *From 12noon*

Roast sirloin of Herefordshire Beef (gf*) 16.5

Homemade Yorkshire pudding, red wine jus

Suffolk Pork (gf) 15.5

Apricot and onion stuffing, apple compote, crackling, sage jus

All above served with, duck fat roast potatoes, honey glazed parsnips and seasonal vegetables

MAINS

Free Range Suffolk Pork (gf) 15.5

Chargrilled outdoor reared pork bacon steak, dauphinoise potatoes, burnt apple puree, honey glazed carrots, jus

Fish & Chips 14.5

Hook Norton ale battered haddock fillet, chunky chips, crushed minted garden peas + tartare sauce

Salmon (gf) 18

Cold poached Atlantic salmon, warm Niçoise salad - olives, new potatoes, green beans, soft boiled egg, cherry tomatoes, crispy capers, rocket dressing

Whole Cornish Plaice (gf) 25

Whole roast plaice, Evesham purple sprouting broccoli, buttered new potatoes, capers, lemon + herb butter sauce

Naturally reared West Country Lamb (gf) 23

Roast pave of lamb, crisp lamb breast, charred leeks, pea puree, fondant potato, sauce soubise

Homemade Quiche (v) 14

Roast butternut squash, red onion + brie with potato salad, mixed leaves

'Mac & Cheese' (v) (ve) 14.5

Rich cheese sauce with crispy herb panagrato crumb, dressed mixed leave, garlic ciabatta

Sea Bass (gf) 14.5

Fillet of sea bass, buttered new potatoes, house salad, sauce vierge

Chicken Caesar Salad (gf*) 8 / 15

Chargrilled chicken fillet, shaved parmesan, croutons, baby gem lettuce, crispy bacon + Caesar dressing

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available
Please do notify us about any dietary requirements as some of the dishes may require amendments

NIBBLES

Gordal Olives (v) (ve) 4.5

Scotch Egg 6

Free range egg, pork and herb sausage meat, crispy crumb, tomato chutney

Lettuce Cup (v) (ve) 5.5

Crisp Cos lettuce, rice noodles, grilled peppers + Pak choi, chilli, lime + coriander

Sharing Rustic Bread Board (v) 9

Homemade rustic bread, roast garlic, tomato marinara, thyme infused olive oil

Chipolata Sausages 5

Free range chipolata sausages, sticky honey + wholegrain mustard glaze

BROADWAY BURGERS

 all served with fries and dressed leaves

Free Range Chicken 16.5

Crispy, lightly spiced sesame chicken breast burger, roasted garlic and black pepper mayo, baby gem lettuce, plum tomato + toasted brioche bun

Herefordshire Beef (gf*) 15.5

Chargrilled 6oz 100% grass fed beef burger, Croxton Mature cheddar cheese, crispy bacon, baby gem lettuce, homemade burger sauce + toasted brioche bun

Vegan (v) (ve) 14.5

Spinach and chickpea burger, lightly pickled red peppers, smoked baba ghanoush, baby gem lettuce, plum tomato + toasted ciabatta

SIDE ORDERS (v) (ve*) (gf*)

Skinny fries 4 - with cheese 5 | Chunky chips 4 - with cheese 5 | Rocket + parmesan 4.5 | House salad 4 | Evesham sprouting broccoli 4.5
Onion rings & roast garlic + black pepper dip 5 | Sweet potato falafel bites + tzatziki sauce (gf) 5 | 'Mac & Cheese' bites + sweet chilli sauce 5

DESSERTS

Bakewell Tart (v) (ve) (gf*) 8.5

Warm raspberry and almond Bakewell tart, berry compote, vanilla ice cream

Crème Brûlée (v) (gf*) 8

Cotswold honey + thyme crème brûlée, homemade short bread

Broadway's Eton Mess (v) (gf) 8

Seasonal berries, crisp meringue, Chantilly cream

Chocolate Fondant (v) 9.5

Warm chocolate fondant, honeycomb pieces, praline ice cream
(Please allow 15 minutes cooking time)

Homemade Ice Cream (v) (gf*) 6.5

Selection of three ice creams;

Chocolate, Strawberry, Vanilla, Praline, butterscotch brittle

Cotswold & British Cheeses (v*) (gf*) 11

Selection of three cheeses, home-grown apple chutney, grapes, biscuits (gf*)
Cotswold Blue Brie, Quicke's mature cheddar, Rosary Ash goats

TREAT YOURSELF...

Served from 12noon till 6pm

Two dark chocolate macaron 4.5 • **Lemon meringue pie** 4.5 • **Carrot cake** 4.5

Raspberry and almond Bakewell (ve) (gf) 5.5 • **Homemade shortbread** 3

Cream Tea (gf*) 8

Your choice of tea or coffee served with 2 freshly baked homemade scones with Devon clotted cream, strawberry jam

Gin & Tonic Cream Tea (gf*) 14 per person

Same as above but with the a glass of Broadway's gin and Fever-tree Tonic

Classic Afternoon Tea (gf*) 19 per person

Tea or coffee, choice of sandwich;
smoked salmon + cream cheese • ham + mustard • cheese + tomato chutney
2 Freshly baked scones, Devon clotted cream, strawberry jam
and Chef's selection of sweet treats

raspberry & dark chocolate macaron, lemon meringue pie, carrot cake

Prosecco Afternoon Tea 23.5 per person

Pimm's Cocktail Afternoon Tea 25 per person