

BROADWAY HOTEL SAMPLE MENU

Available - Friday 12noon till 3pm & 5.30pm till 8.30pm / Saturday 12noon till 9pm / Sunday 12noon till 8.30pm / Monday to Thursday 12noon till 3pm & 5.30pm till 8.30pm

NIBBLES

Gordal Olives (v) (ve) 4.5

Scotch Egg 6

Free range egg, pork and herb sausage meat, crispy crumb, red onion marmalade

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

STARTERS

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

With homemade toasted focaccia

Whitebait 7.5

Crispy breaded whitebait, brown bread + butter, dressed mixed leafs and tartare sauce

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, egg noodles, grilled peppers, spring onion, chilli + lime + coriander dressing

Arancini (v) (ve) 8

Spinach, roast garlic + mature Violife cheese arancini, marinara sauce, rocket

Wood Pigeon 9

Pan fried wood pigeon breast, wild mushrooms, pickled beetroot, squash puree, spring roll crisp

MAINS

Free Range Suffolk Pork (gf) 15.5

Chargrilled 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

Naturally reared West Country Lamb (gf) 23

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

Whole Cornish Plaice (gf) 25.5

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

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 leaf, garlic ciabatta

Sea Bass (gf) 15

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

Lamb Curry (gf) 14.5

Medium spiced lamb + red lentil curry, scented rice with tomato, onion + coriander salsa

Sirloin (gf) 27

Chargrilled Herefordshire 8oz sirloin, smoked potato and wholegrain mustard mash, Green beans with red wine jus

AUBREY ALLEN STEAKS

We have sourced one of the best butchers in the country, who has been awarded a Royal Warrant by the Queen.

Chargrilled 28 day dry aged, 100% grass fed Herefordshire suckler herd beef

12oz Sirloin on the Bone (gf) 32

6oz Rump (gf) 21

Served with roasted plum tomato, flat mushroom, rocket,
Your choice of either - chunky chips or fries

Add green peppercorn sauce 2

Add café de Paris butter 2

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

Beetroot, red pepper + quinoa burger, homemade Asian slaw, smoked aubergine purée + 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, sweet cream

Chocolate Fondant (v) 9.5

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

Parfait 8

Dark chocolate + mint iced parfait, marbled chocolate fudge, feuilletine crisp

Homemade Ice Cream (v) (gf*) 6.5

Selection of three ice creams;

Chocolate, Strawberry, Vanilla, Salted Caramel, Raspberry Sorbet

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

Selection of three cheeses, home-grown apple chutney, grapes, biscuits
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 + Walnut cake 4.5

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

Cream Tea 8

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

Gin & Tonic Cream Tea 14 per person

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

Classic Afternoon Tea 19 per person

Tea or coffee, choice of sandwich;
smoked salmon + cream cheese • ham + mustard • cheese + red onion marmalade

Two freshly baked scones, Devon clotted cream + strawberry jam

and Chef's selection of sweet treats

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

Prosecco Afternoon Tea 23.5 per person

Pimm's Cocktail Afternoon Tea 25 per person