

Tattersalls & Jockey Bar Sample Menu

Available – Saturday & Sunday 12noon till 9pm / Monday to Friday 12noon till 3pm & 5.30pm till 9pm

NIBBLES

Marinated Mixed Olives (v) (ve) (gf) 5

Truffle Fries - Parmesan, white truffle oil + spring onion (v*) (ve*) (gf*) 6

Mixed Tempura Vegetables - sweet chilli sauce (v) (ve) (gf) 5.5

Breaded Brie - panko breaded brie wedges, cranberry sauce (v) 6

Sticky Pork Belly Bites - chilli, lime + garlic marinated (gf) 6

Sharing Homemade Rustic Bread Board (v*) 9

Cheese fondu topped with crispy bacon + spring onion

STARTERS

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

With homemade toasted focaccia

Scallops (gf) 14

Pan seared Scottish scallops, curried parsnip puree, parsnips crisps, pomegranate

South Coast Mackerel (gf*) 8.5

Smoked mackerel pate, pickled fennel, cucumber gel, bread crisp

Risotto (v) (ve*) (gf) 8

Roast butternut squash, spinach + red onion risotto, soft poached egg, pea shoots

Mussels (gf*) 9

Cider steamed mussels with smoked bacon, thyme and cream, toasted sourdough

Barbary Duck 10.5

Slow cooked duck, pappardelle pasta, rich tomato sauce, shaved parmesan, rocket

Local Pigeon 9.5

Roast locally shot pigeon breast, pickled beetroot, wild mushrooms, butternut squash puree, spring roll crisps

Cauliflower (v) (ve) (gf) 8

Homemade cauliflower + red onion fritters, mixed leaves, sweet chilli sauce

Cajun Chicken (gf*) 8.5 / 15.5

Chargrilled Cajun spiced chicken, roast squash, red onion, crumbled goats cheese, peppadew peppers, garlic dressing

MAINS

Free Range Bronze Turkey (gf*) 16.5

Butter roast Worcestershire turkey escalope wrapped in smoked bacon, creamed sprouts, honey glazed carrots, roast potatoes, sage and onion stuffing, cranberry sauce, pan jus

Fish & Chips 15

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

Naturally Reared West Country Lamb (gf*) 24.5

Roast pave of lamb, braised shoulder bon bon, fondant potato, Hispi cabbage, caramelised onion puree, jus

Cod Loin (gf) 23.5

Pan fried cod loin, sweetcorn, mussel + dashi chowder, buttered kale, pancetta crisps

Cornish Sea Bass (gf) 18

Fillet of sea bass, fricassee of potato, artichoke, prawns + peas, salsa verde

Herefordshire Beef (gf) 17.5

Slow cooked blade of beef, whole grain + smoked potato mash, sprouting broccoli, bordelaise sauce

Free Range Chicken (gf) 17

Roast chicken supreme, dauphinoise potatoes, green beans, carrot puree, red wine jus

Thai Curry (v) (ve) 13.5

Thai style mixed vegetable + chickpea curry, coconut rise, tomato, red onion + coriander salsa

ADD - Spiced chicken breast 4

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

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

Salmon Ramen 21.5

Soft poached salmon + grilled tiger prawns, egg noodles, crispy vegetables, soft boiled egg, spiced broth

Spiced Butternut Squash + Lentil Wellington (v) (ve) 14.50

Steamed kale, roast new potatoes, tomato sauce

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

10oz Sirloin (gf) 28

6oz Rump (gf) 19.5

Served with roasted plum tomato, flat mushroom, rocket,

Your choice of either - chunky chips or fries

Add green peppercorn sauce 2 (gf)

Add Bordelaise sauce 2 (gf)

BROADWAY BURGERS all served with fries and dressed leaves

Free Range Local Turkey (gf*) 16.5

Roast bacon wrapped turkey escalope, melted brie, cranberry sauce, 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

100% Plant based vegan burger, sliced Vio-life cheese, caramelised onions, baby gem, plum tomato, BBQ sauce + toasted ciabatta

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

Skinny fries 4 - with cheese 5 | Chunky chips 4 - with cheese 5 | House salad 4 | Buttered Cornish new potatoes 4.5

Honey glazed carrots 4.5 | Sprouting broccoli + toasted almonds 4.5 | Onion rings & roast garlic mayonnaise 5

DESSERTS

Pear Tart (v) 8.5

Warm pear frangipane tart, berry compote, toasted almond ice cream

Panna Cotta 8

Blackberry + apple panna cotta, vanilla cream cheese ice cream, spiced crumb

Raspberry & White Chocolate (v) 8.5

Raspberry mousse, white chocolate crème patisserie filled donuts, raspberry jelly, caramelised white chocolate

Sticky Toffee Pudding (v) 8

Brandy-soaked dates + mixed fruit sticky toffee pudding, caramel sauce, mince pie ice cream

Chocolate Fondant (v) 9.5

Warm chocolate fondant with a salted caramel centre, honeycomb pieces, malt milk ice cream
(Please allow 15 minutes cooking time)

Homemade Ice Cream (v) (gf*) 6.5

Selection of three ice creams;

Chocolate, Strawberry, Vanilla, Mint Choc Chip, Toasted Almond, Malt Milk, Mince Pie, Mulled Wine Sorbet

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

Served with home-grown apple chutney, apple, grapes and biscuits

Three cheeses 11 Five cheeses 14

Choice from: **Lincoln Poacher, Rosemary Ash Goats, Hereford Hop, Oxford Blue, English Brie**

TREAT YOURSELF...

Served from 12noon till 5.30pm

Two white chocolate macaron 4.5 • **Carrot + Walnut 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 a glass of Broadway's gin and Fever-tree Tonic

Classic Full Afternoon Tea (gf*) 19 per person

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

Raspberry & white chocolate macaron, carrot + walnut cake,
vanilla panna cotta lemon curd spiced crumb,

Mulled Wine Full Afternoon Tea 22 per person

Gin 'N' T Cocktail Full Afternoon Tea 25 per person