

BROADWAY HOTEL MENU

Food served Monday to Sunday 12noon till 9pm

STARTERS

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

With homemade toasted focaccia

Crispy Cod Cheeks 10.5

Panko breaded cod cheeks, charred leeks, curry puree, fresh apple, micro coriander

BBQ Chicken + Sweetcorn Quesadilla 9

Torn chicken, mixed bell peppers, cheddar cheese + sweetcorn, Asian slaw, BBQ sauce

Superfood Salad (v) (ve) 8.5 / 15

Roast sweet potato, charred red onion, tofu, candied pecans, quinoa, lemon vinaigrette

**Add lightly spiced chicken breast* 4

Sharing Camembert (v) (gf*) 14.5

Baked garlic + thyme studded camembert, red onion marmalade, toasted breads

Risotto (v) (ve*) 8.5

Wild garlic + mushroom risotto, grilled asparagus, shaved parmesan, pea shoots

Fishcake 8.5

Smoked salmon + spring onion fishcake, sauce gribiche, orange + almond salad

Crayfish Lettuce Cup (gf*) 9.5

Crayfish tails bound in bloody Marie rose sauce, baby gem lettuce, smoked paprika, lemon, pangrattato crumb

Barbary Duck 9

Slow cooked duck ragout, pappardelle pasta, shaved parmesan, rocket

AUBREY ALLEN STEAKS

*One of best butchers in the country, awarded a Royal Warrant by the Queen
Chargrilled 28 day dry aged, 100% grass fed Herefordshire suckler herd beef*

8oz Sirloin (gf) 28

6oz Rump (gf) 19

Served with roasted plum tomato, flat mushroom, rocket,

Your choice of either - chunky chips or fries

Add green peppercorn sauce (gf) 2

Add mushroom + tarragon sauce (gf) 2

MAINS

Fish & Chips 16

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

Sea Bass Bouillabaisse (gf) 22

Seared bass fillet, mussel, tiger prawns + tomato bisque, soured fennel, saffron potatoes

Free Range Suffolk Pork (gf) 16.5

Chargrilled pork bacon steak, potato + onion gratin, Evesham asparagus, chestnut mushroom + tarragon sauce

Naturally, Reared West Country Lamb (gf*) 26.5

BBQ pave of lamb, harissa spiced mash, baby leeks, spiced lamb spring roll, aubergine + yoghurt puree, jus

Linguine (v) 14.5

Spinach, pepper, artichoke, tomato + basil sauce, shaved parmesan, rocket

Crispy Garlic Portobella Mushroom (v) (ve) (gf*) 17

Baked portobella mushroom, garlic bechamel sauce, herb crumb, sprouting broccoli, tomato salsa, rocket

Cod Loin (gf) 23.5

Roast cod loin, crushed Cornish potatoes, Brixham crab, charred sprouting broccoli, Tomato, caper + fresh herb salsa, wild garlic oil

Homemade Quiche (v) 14.5

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

Chicken, Leek + Mushroom Pie 16

Roast chicken pie in a cream sauce topped with puff pastry served with Seasonal greens and buttered new potatoes

(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

- Whitebait** – Crispy devilled whitebait, lemon aioli, mixed leaves 5.5
Truffle Fries – Parmesan, white truffle oil + spring onion (v*) (ve*) (gf*) 6
Sticky Chicken Wings – BBQ sauce, spring onions and coriander (gf*) 6.5
Potato Rosit – Mini potato rosti bites with sour cream and chive dip (v) (gf*) 5
8 Inch Warm Sausage Roll – Pear and apple chutney 7
Sharing Homemade Rustic Bread Board (v*) (ve*) 9.5
Served with olive oil and aged balsamic vinegar & whipped caramelised onion + pork crackling butter

BROADWAY BURGERS all served with fries and dressed leaves

- Chicken & Chorizo Burger** (gf*) 16.5
Lightly spiced chicken breast burger, sliced chorizo, roast pepper, spiced mature cheese served with garlic mayo + toasted brioche bun
Herefordshire Beef (gf*) 16.5
Chargrilled 6oz 100% grass fed beef burger, smoked bacon, Croxton Mature cheddar cheese, homemade burger sauce, baby gem, plum tomato, toasted brioche bun
Thai-influenced Vegan Burger (ve) (gf*) 15
Fresh lemongrass, lime leaf, mixed vegetables, coriander + chilli, coated in a black onion, cumin + sesame seed crumb, Vio-life cheese, sweet chilli sauce, Asian slaw, toasted ciabatta

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

Skinny fries 4.5 - with cheese 5.5 | Chunky chips 4.5 - with cheese 5.5 | House salad 4 | Buttered Cornish new potatoes 5
Seasonal greens 4 | Onion rings & roast garlic mayonnaise 5

DESSERTS

- Strawberry Meringue** (gf*) 8.5
Strawberry panna cotta, almond crumb, torched Italian meringue, fresh strawberries
Iced Parfait (v) (gf*) 8.5
Black cherry + milk chocolate parfait, tuile biscuit
Crumble (v) 7.5
Warm pear, apple + cinnamon with homemade vanilla custard
Lemon Tart (v) 8
Glazed lemon tart, passionfruit + coconut ice cream
Chocolate Fondant (v) 9.5
Warm chocolate fondant with a salted caramel centre, chocolate soil, malt milk ice cream
(Please allow 15 minutes cooking time)
Homemade Ice Cream (v) (gf*) 7
Selection of three ice creams;
Strawberry, Vanilla, Clotted Cream, Passionfruit & Coconut, Malt Milk, Raspberry Sorbet
Cotswold & British Cheeses (v*) (gf*)
Served with apple cider chutney, apple, grapes, celery and biscuits
Three cheeses 11
Choice from: *Lincoln Poacher, Hereford Hop, Oxford Blue, English Brie*

TREAT YOURSELF...

Served from 12noon till 5pm

- Two strawberry macaron** 4 • **Carrot + Walnut cake** 4.5
Milk chocolate and orange tart (ve) (v) (gf) 5 • **Homemade shortbread** 4
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 with a glass of Broadway's gin and Fever-tree Tonic
Classic Full Afternoon Tea (gf*) 19.5 per person
Tea or coffee, choice of sandwich;
smoked salmon + cream cheese • ham + mustard • cheese + country chutney
Two freshly baked homemade scones, Devon clotted cream + strawberry jam and Chef's selection of sweet treats
Pimm's Cocktail Full Afternoon Tea 25 per person
Prosecco Full Afternoon Tea 25 per person
Moët & Chandon Champagne Full Afternoon Tea 28 per person