

SAMPLE DINNER MENU

NIBBLES

Panko Breaded Brie Wedges – apple cider chutney (v) 6

Rustic Bread Plate – grilled wholemeal pitta breads, Greek style olives + tzatziki (v) 5.5

Cassoulet – chorizo + pork sausage cassoulet, black pudding crumb, toasted sourdough 6

STARTERS

Seasonal Soup of the Day (v) (gf*) 8

With homemade toasted sourdough

Mushroom Arancini (v) 8.5

Seared king oyster mushroom, shallot + wild mushroom puree, crisp arancini, celeriac + pecan pesto

South Coast Mackerel (gf*) 9

Charred fillet + smoked mackerel pate, soused fennel, spring onions, bread crisp

Superfood Salad (v) (ve) 8.5 / 16

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

Add lightly spiced chicken breast 4** **Add grilled halloumi 4

Barbary Duck (gf) 10

Crispy duck, compressed watermelon, kimchi, spring onion, toasted sesame seeds, hoisin dressing

Scallops (gf*) 12

Pan seared scallops, cauliflower textures, apple, black pudding crumb

Sharing Camembert (v) (gf*) 15.5

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

Ham Hock (gf*) 9

Pressed Suffolk ham hock, chive + wholegrain mustard terrine, piccalilli, toasted focaccia

MAINS

Cod Loin (gf) 25

Pan fried Cornish cod, sprouting broccoli, saffron potatoes, king prawns, seafood veloute

Venison (gf) 28

Pan fried venison haunch steak, truffle infused mash potato, charred carrots, oyster mushroom, dark chocolate jus

Fish & Chips 17.5

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

Suffolk Pork (gf) 18

Chargrilled pork T-bone, dauphinoise potatoes, green beans, caramelised apple puree, chestnut, mushroom + tarragon sauce

Broadway Caesar (v) (gf*) 14.5

Crisp cos lettuce, parmesan shavings, smoked bacon lardons, thyme croutons, Caesar dressing

Add grilled spiced chicken breast 4 or Add grilled halloumi 4

Barbary Duck (gf) 26

Honey glazed Chinese 5 spice duck breast, potato fondant, hispi cabbage, celeriac puree, pickled blackberry, jus

Linguine (v) 15.5

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

Beef Pie 17

Slow cooked Herefordshire ox cheek, mushroom, red wine, rich gravy, topped with puff pastry, mixed seasonal vegetables, sauteed potatoes

Beef Burger (gf*) 17.5

Chargrilled 6oz 100% grass fed Herefordshire beef burger, BBQ pulled pork, Croxton mature cheddar cheese, Homemade burger sauce, baby gem, plum tomato, toasted brioche bun served with fries + dressed leaves

(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

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

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

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) 29

6oz Rump (gf) 19.5

Served with roasted plum tomato, flat mushrooms, rocket,

Your choice of either - chunky chips OR fries

Add green peppercorn sauce (gf) 2 OR Add mushroom + tarragon sauce (gf) 2

DESSERTS

Cheesecake (v) 9

Bitter orange cheesecake biscuits, orange cream cheese, orange gel, honeycomb + sesame seed tuille

Lemon Tart (v) 9

Glazed lemon tart, raspberry sorbet + textures of raspberry

Tart Tatin (v) 9.5

Caramelised handpicked apples from Broadway Hotel's orchard, puff pastry, brandy ice cream, apple crisp

'A British Classic' (v) 8.5

Warm sticky toffee pudding, caramel sauce, vanilla ice cream

Crème Brûlée (v) (gf*) 8

Earl Grey brûlée served with white chocolate cookie

Crumble (v) 8.5

Warm apple + blackberries, cinnamon crumb with homemade vanilla custard

Chocolate Fondant (v) 10

Warm chocolate fondant with a salted caramel centre, chocolate soil, malt milk ice cream

(Please allow 15 minutes cooking time)

Homemade Ice Cream & Sorbet (v) (gf*) 7.5

Please select three from; Strawberry • Vanilla • Swiss chocolate • White Chocolate 'n' cookie

Sorbets; Mango • Coconut • Raspberry

Three Cotswold & British Cheeses (v*) (gf*) 11.5

Served with apple cider chutney, celery, grapes + biscuits

Choice of three from: **Double Barrel Poacher • Shropshire Blue • English Brie • Rosemary Ash Goats**

AFTER DINNER DRINKS

Freshly brewed cafetière of coffee • Decaffeinated cafetière Coffee 3.25

Espresso single shot | Double shot 3 | 3.5

Cappuccino | Latte | Americano | Flat white 3.75

Milks substitutes – Soya or Almond Add 0.25

Pot of traditional breakfast tea for one 3.25

Earl Grey, Assam, Darjeeling / Herbal + fruit infusion tea 3.4

Espresso Martini - JJ Whitley potato vodka • espresso • coffee liqueur • sugar syrup 10

Baileys Affogato Coffee – Double espresso • Baileys liqueur • homemade vanilla ice cream 9.5

PORT- 50ml

Grahams 10-year Tawny 8 • Taylors 2016 LBV 7.25 • Dows Fine Ruby 5.5

DESSERT WINE

	100ml	Bottle
Sauternes, Grand Jauga, France	8.2	28
Sauvignon Blanc, Errázuriz Late Harvest, Chile	7.75	27
Pinot Noir, Opitz Beerenauslese, Austria	14	50
Premiere Ice Cider, Neige, Quebec, Canada	16	60