

SAMPLE LUNCH MENU

Monday to Friday 12 to 2.30pm / 6pm to 8.30pm | Saturday 12noon to 3pm / 6pm to 8.30pm | Sunday 12noon to 3pm / 6pm to 8.30pm

STARTERS

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

With homemade toasted sourdough

Broadway Caesar (v) (gf*) 8.5

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

Goats Cheese (gf*) 8.5

Goats cheese panna cotta, textures of beetroot, picklet walnuts, bread crisps

Lamb Samosa 9

Slow cooked spiced lamb shoulder, confit onions, mint + yoghurt sauce, dressed mixed leaves

Scottish Salmon Niçoise (gf) 10

Flaked poached salmon, warm salad of; green beans, new potatoes, olives + cherry tomatoes, soft boiled egg, wholegrain mustard dressing

Fishcake 9

Smoked haddock + spring onion fishcake, lemon aioli, dressed mixed leaves

Ham Hock (gf*) 9

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

Sharing Camembert (v) (gf*) 15.5

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

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*

6oz Rump (gf) 19.5

8oz Sirloin (gf) 29

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

MAINS

Fish & Chips 17.5

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

Sea Bass (gf*) 18.5

Seared Cornish sea bass fillet, buttered new potatoes, sauce vierge, mixed leaf salad

Linguine (v) 15.5

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

Suffolk Pork (gf) 18

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

Quiche of the day (v) 14.5

Roasted butternut squash, courgette, spinach + brie quiche, potato salad, dressed leaves

Sirloin Minute Steak (gf) 16

Chargrilled Herefordshire 6oz sirloin steak, peppercorn sauce
roast plum tomato, rocket + fries

Beef Pie 17

Ox cheek, mushroom, red wine, rich gravy,
topped with puff pastry, mixed seasonal vegetables, sauteed potatoes

Broadway Caesar (v) (gf*) 14.5

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

Add grilled chicken breast 4 or Add grilled halloumi 4

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

(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

Panko Breaded Brie Wedges – Apple + cider chutney (v) 6

Bread Plate for One (v) 5.5

Grilled wholemeal pitta bread, Greek style olives, Tzatziki

Sausage Cassoulet 6

Pork sausage, chorizo, pepper + tomato sauce,
toasted sourdough

BROADWAY BURGERS

All served with fries and dressed leaves

Herefordshire Beef (gf*) 17.5

Chargrilled 6oz 100% grass fed beef burger, smoked bacon, Croxton Mature cheddar cheese,
homemade burger sauce, baby gem, plum tomato, toasted brioche bun

Cauliflower + Lentil (ve) (gf*) 16

Califlower + spiced red lentil, pickled peppers, Violife cheese, baby gem lettuce,
toasted ciabatta, sweet chilli sauce

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
Roast courgette and peppers 4 | Onion rings + roast garlic mayonnaise 5 | Seasonal greens 4

DESSERTS

'A British Classic' (v) 8.5

Warm sticky toffee pudding, caramel sauce, vanilla ice cream

Lemon Tart (v) 9

Glazed lemon tart, raspberry sorbet + textures of raspberry

Crumble (v) 8.5

Warm apple + blackberry, cinnamon crumb with homemade vanilla custard

Crème Brûlée (v) (gf*) 8

Earl Grey brûlée served with white chocolate cookies

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 (v) (gf*) 7.5

Please select three from;

Ice creams; 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**

TREAT YOUR SELF...

Served from 12noon till 4.30pm

Two Mango Macaroons 4.5 • **Orange + Almond** (v) 5.5

Homemade Shortbread (v) 4 • **Chocolate + Orange Delice** (ve) 5.5

Cream Tea (gf*) 9

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

Gin & Tonic Cream Tea (gf*) 15.5 per person

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

Classic Full Afternoon Tea (gf*) 21.5 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

Aperol Spritz Cocktail Full Afternoon Tea 28 per person

Prosecco Full Afternoon Tea 27 per person

Moët & Chandon Champagne Full Afternoon Tea 31 per person