

SAMPLE SUNDAY LUNCH

STARTERS

Rustic Plate for One (v) 6

Grilled homemade wholemeal pitta breads, Greek style olives, Tzatziki

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

With homemade toasted sourdough

Sausage Cassoulet 8

Pork sausage, chorizo, peppers, tomato sauce, black pudding crumb, toasted sourdough

Fishcake 9

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

Mushroom Arancini (v) 8.5

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

Ham Hock (gf*) 9

Pressed Suffolk ham hock, wholegrain mustard + chive terrine, piccalilli, bread crisps

Brie Wedges (v) 7

Panko breaded English brie wedges, apple cider chutney, dressed leaves

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

Beef Burger (gf*) 17.5

Chargrilled 6oz 100% grass fed Herefordshire beef burger, smoked bacon, Croxton Mature cheddar cheese, homemade burger sauce, baby gem, plum tomato, toasted brioche bun, served with fries + dressed leaves

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

Wellington (v) 16.5

Chickpea + butternut squash wellington, sautéed potatoes, tomato + basil sauce, seasonal vegetables

Our Roasts of the Day

Roast Sirloin of Herefordshire Beef (gf*) 17.5

Homemade Yorkshire pudding, red wine jus

Roast Free Range Pork Loin (gf) 16

Sage, apple + pork stuffing, apple sauce, crackling, thyme jus

Naturally, Reared West Country Roast Lamb (gf) 16.5

Pea + mint puree, rich pan jus

All our roasts are served with; duck fat roast potatoes, honey glazed parsnips + seasonal vegetables

(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 | Seasonal greens 4 | House salad 4

DESSERTS

'A British Classic' (v) 8.5

Warm sticky toffee pudding, caramel sauce, vanilla ice cream

Cheesecake (v) 9

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

Chocolate Fondant (v) 10

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

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

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, apple, grapes + biscuits

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

TREAT YOURSELF...

Served from 12noon till 4.30pm

Two raspberry choux buns (v) 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

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