

SAMPLE DINNER

Snacks

- Otis & Belle Sourdough**, smoked salt butter (v, gf*,ve*) 5
'Seaweed Crisps', cavolo nero, lemon salt (ve,gf) 3.5
Evesham Asparagus & aioli (v,gf,ve*) 6
Hooky Ale Rarebit, brown sauce (v) 9
Duck Tacos, celeriac remoulade, radish, hoisin sauce 12
Smoked Haddock Scotch Egg, garlic emulsion 10

Starters

- Hooky Ale, Chicken Stock & Onion Soup** 11.5
Beer rarebit & Otis & Belle sourdough
Cotswold's Goats Cheese Panna Cotta Tart (gf) 12
Evesham asparagus, radish, mint, broad beans
Campari & Parsley Cured Loch Duart Salmon (gf*) 14
Crème fraîche, spelt & treacle loaf
Heritage Tomato Salad (ve,gf*) 12 / 18.5
Sweet wine reduction, basil cress, fried herb breadcrumbs
Venison & Caper Steak Tartare (gf) 15
Salt & vinegar game chips, egg yolk, black garlic ketchup
Rabbit & Courgette Salad (gf) 14
Armagnac gel, chicken skin crisps, chicken emulsion
Hand Dived Orkney Jumbo Scallop (gf) 19.5
Katsu sauce, candied bacon lardon, lardo
Waldorf Salad (v,gf,ve*) 11.5 / 18
Gem & bitter leaves, blue cheese, parmesan crisps, walnuts, celery, grapes, apple

Fries served with...

- Rosemary salt (ve, gf*) 5
Asian pickle & katsu sauce (v,gf*) 6.5
Crispy chicken skin & chicken mayo (gf*) 6.5
"Aspen" – Parmesan, shaved truffle & chive (v,gf*) 9
Crab claw & wakame seaweed salad (gf*) 11.5
Beef ragout & gravy (gf*) 12

Sides

- Rainbow chard & salsa verde (gf,ve) 5
Pink Fir new potatoes & lyonnaise onions (v,gf,ve) 6
Courgettes, broad beans & mint salad (v,gf,ve*) 5
Heritage carrots & basil breadcrumbs (v,gf) 5

Sauces

- Aioli (v,gf) 3
Garlic & chive emulsion (v,gf) 3
Seaweed garlic butter (v,gf) 4
Béarnaise sauce (v,gf) 4.5
Lobster & crab bisque (gf) 6
Broadway gravy (gf) 4.5

Maines

- Battered Cod & Parsley Chips** (gf*) 19.5
Pease pudding, curry sauce, tartare
Miso Glazed Stone Bass (gf) 28
Butternut squash, black cabbage, spiced quinoa
Whole Quail (gf) 30
Tarragon mousse, hispi cabbage, Pink Fir new potatoes, watercress puree, salsa verde
Corn-Fed Chicken (gf) 26
Rainbow chard, Roscoff onion, potato puree, chicken sauce
Pot Braised Lamb shoulder (gf*) 28
Morel & celery, pearl barley, soused cabbage, carrot, aioli
Baby Leek & King Oyster Mushroom Ragout (v,ve*) 26
Handmade tagliatelle, yeast flake cream & truffle sauce

Broadway Grill

- Below with Fries, Iced Watercress & Pickled Shallot Salad*
Venison Tartare a 'proper portion' (gf) 26
12oz Pork T-Bone & langoustine (gf) 32
½ Lobster & seaweed garlic butter (gf) 38 / **Whole** 65

35-Dry Aged Beef Steaks

- 7oz Centre Cut Rump Pave** (gf) 30
10oz Sirloin (gf) 36
30oz Cote De Boeuf for two (gf) 75

Signature Burgers

- Double Short Rib Beef Patty** (gf*) 21
With brisket ragout, parmesan melt, onion ring, pickle
Crispy Soy Celeriac Patty (v,ve*) 19
With baby gem, marmite butter, beef tomato

After's

- Custard Doughnuts** (v) 12
Orange Chantilly, milk crumb, Evesham rhubarb
Coconut Milk Panna Cotta (ve, gf) 11
Mango salsa, coconut tuille, mango sorbet
Banana Soufflé (v,gf*) 14
Toffee sauce, shortbread, banana ice cream
Dark Chocolate & Hazelnut Delice 12
Chocolate Aero, sweet wine reduction, praline ice cream
Evesham Strawberry & Pistachio Cake 12
Strawberry & basil compote, strawberry sorbet, chocolate
Italian Leafy Lemon Tart (gf) 10.5
Clotted cream
Ice Cream & Sorbet (v,gf*) 8.5
*Please select **THREE** from our daily selection*
Three British Cheeses (v*) (gf*) 14.5
Celery & medjool dates, biscuits, chutney

Coffee & Petit Fours (v*,gf*) 6.5

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.

****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill