

TAPAS

For a warming snack after a ramble, or to accompany a drink at the bar, choose from our tapas:

Lightly breaded & deep-fried squid served with our garlic mayonnaise
£5

Lightly breaded Mushrooms stuffed with blue cheese & garlic served with a garlic mayonnaise £4.50 V

Fried potatoes coated with a garlic mayonnaise
£4 V

Fried potatoes coated with a garlic mayonnaise £4

PRIX FIX

£15 per head

Our soup
Or

Chicken liver foie gras parfait with warm toast & our red onion marmalade

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Wholetail scampi with chips and peas
Or

Pan-seared rump steak served with our own chip s & peas

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Apple Fritter V

STARTERS

Lightly breaded & deep-fried local cheese, St. Eadburgha served with a rich cranberry; orange & red wine sauce £5.50 V

Natural Yealm oysters served with a shallot & red wine vinegar dressing **or** Frittered oysters with garlic mayonnaise £1.40 each

Chicken liver foie gras parfait with warm toast & our red onion marmalade £5.95

Plate of cured meats –Serrano, Chorizo, sweet marinated pork loin, served with manchego cheese quince jelly & bread
£5.95

MAINS

The Mountmans:

Three chutneys, three cold meats & three cheeses with apple, grapes & baguette
£9.95

Haddock fillet freshly battered in our own Donnington ale beer batter with our hand-cut chips & peas £9.95

Gammon steak served with a free-range local egg, our own chips & peas £12.95

Local pan-fried sirloin steak served with our Café du Paris butter £15.50 (*Fillet available at £21*)

Peppercorn sauce extra £2

Tomato & Chickpea Curry served with Saffron rice & a poppadum £9.50 V

Gloucester Old Spot sausage served on cheddar mash with a rich jus £9.95

NIBBLES

Dish of salted peanuts £2 V

Dish of Greek olives £3 V

Basket of bread £3 V

Dish of parsnip crisps to share £2 V

SNACKS

Soup of the day served with bread £4.50

Half a pork pie served with pickle £5.00 V

Free-range scrambled eggs with Scottish smoked salmon served on warm brown toast
£8.50

AFTERS

PUDDINGS – All £4.50

Hayles' Bleinheim Apple Fritter

Lemon & Lime Cheesecake

Chocolate Tart

Apple Crumble with custard or ice-cream

LOCAL HEREFORDSHIRE ICE CREAMS FROM 'SEPTEMBER ORGANIC'

Named after the 'September' herd of pedigree cows from whose milk & cream the ice cream is made

The flavours are wonderful with some fun ones too:

Chocolate

Elderflower Cream

Butterscotch Crunch

Brown Bread

Vanilla

Redcurrant Sorbet

GORSEHILL ABBEY FARM CHEESEBOARD - £6.95

Local to Broadway these organic cheese are made on Gorsehill Abbey Farm with the milk from their own cows

Cotswold Herb

a fresh creamy cheese flavoured with herbs & garlic

St. Eadburgha

similar to Brie, this cheese is mild & firm when young and gradually develops more flavour, a creamier texture and a rich aroma as it ages.

St Egwin

mellow & aromatic, this is similar to some continental cheese

St. Kenelm

A lightly pressed cheese, firm but supple and slightly sharp when young develops a more crumbly texture and rich nutty taste with age

St Oswald

this powerful aromatic rind washed cheese awarded accolade of Best English Cheese at the British Cheese Awards 2007