

# THE BROAD LEYS

Traditional pub, exquisite food and luxury accommodation...



Daily specials and lunchtime sandwiches also available

## STARTERS

<b>Soup of the Day</b> , ask your server for today's options	5.00
<b>Artisan Breads</b> , virgin olive oil, aged balsamic, smoked garlic, homemade red pepper pesto(v)	5.00
<b>Asparagus, Buffalo Mozzarella &amp; Smoked Beetroot</b> , lemon and basil dressing	7.00
<b>Smoked Haddock Scotch Egg</b> , watercress, horseradish and lemon dressing.	8.00
<b>Duck OR Pulled Jackfruit Spring Rolls (vegan option)</b> , plum sauce	6.75
<b>Lamb Koftas</b> , feta, tomato, pomegranate, mint yoghurt	7.00
<b>Crispy Whitebait</b> , citrus mayo	7.00

## MAINS

<b>Half Roast Lemon &amp; Thyme Chicken</b> , skinny fries, coleslaw, tarragon pesto, dressed salad	13.95
<b>Harrissa Lamb Rump</b> , apricot and mint cous cous, smoked garlic, feta and mint dressing	17.00
<b>10z Sirloin or 7oz Fillet Steak</b> ,	22.00 / 27.00
cherry vine tomatoes, portobello mushroom, house chips & peppercorn sauce	
<b>Honey Fritch Ham</b> , free range hens egg, house chips	10.00
<b>Fish and Chips</b> , house battered fish, house chips, crushed minted peas, tartare, charred lemon	13.75
<b>Thai Green Vegetable Curry</b> coriander & lime rice (vegan)	13.95
<b>Fresh Pasta of the Day</b> , ask your server for today's options	13.50
<b>Salmon Salad</b> , topped with dill, cucumber, honey & mustard with a soft boiled eggs & capers	15.00

## BAR SNACKS

<b>Warm Pork Crackling</b> , homemade apple sauce	4.00
<b>Spanish Olives (v)</b>	3.50
<b>Sweet Potato Fries</b> , jalapeños, sour cream (v)	4.00
<b>Garlic Bread</b> , melted cheese (v)	4.00
<b>Halloumi fries</b> , yoghurt, mint honey & chilli dip (v)	5.00
<b>Green Toast</b> , mashed avocado, feta, sourdough & seeds (v)	7.95

## SHARING

<b>Baked Camembert</b> , thyme, toasted sourdough, cranberry sauce (v)	12.00
<b>Vegetable Flatbread</b> , roasted sweet peppers, red onions, feta, mozzarella, rocket, olives, pesto, flaked parmesan (v)	10.00
<b>Sharing Board</b> , firecracker sausages, chicken wings, cheese & bacon potato skins, artisan breads, sweet chilli & sour cream	17.00

## BURGERS

<b>Buttermilk Chicken Burger</b> , chilli sriracha mayo, house chips & fresh salad	12.50
<b>Steak Burger</b> , toasted brioche bun, mature cheddar, streaky bacon, house chips & fresh salad	12.00
<b>Quinoa Burger</b> , kale & quinoa, vegan cheese, baby gem & tomato, ciabatta, sweet potato fries & fresh salad (ve)	11.95
<b>Posh Dog</b> , frankfurter, BBQ pulled pork, mature cheddar, pork crackling, slaw, house chips	13.00
<b>Halloumi Burger</b> , halloumi, portobello mushroom, paprika, smoked garlic aioli, sweet potato fries	13.50

## Extras

House Chips 4.00 | Fresh Salad 3.50 | Giant Onion Rings 3.50 | Mushrooms, melted stilton 4.00 | Garlic Bread, melted cheese (v) 4.00 | Tender-stem Broccoli, toasted almonds 4.50

Some of the set menu dishes can be adapted to suit a gluten free diet. Our kitchen has nuts in the prep area so please inform us of any allergies.

All dishes are cooked fresh so please allow a reasonable waiting time for your food. Our meat is sourced from Buckinghamshire and the local area – it hasn't travelled far! Discretionary Service charge of 10% added to tables of 8 or more.

This menu may be subject to slight alterations

Please ask your server for today's Guest Bitter

**Draught Lagers**

Peroni	5.1%	5.00
Curious Brew	4.7%	4.80
Carling	4.1%	4.00
Grolsch Blond	4.0%	4.10

**Bitters and Ales**

Loddon, Hoppit	3.5%	3.95
Doombar	4.0%	3.95
Shipyard	4.5%	4.15
Einstock	5.2%	4.10

**Bottled and Craft Lager**

Desperados	5.9%	4.20
Budweiser	5%	3.80
Sol	4.5%	3.80

**Soft Drinks**

Coke		2.90
Diet Coke		2.90
Appletiser		2.90
J20		2.90
Elderflower		2.90
Fentiman's Range		2.95

Fever Tree Range		2.00
Big Tom Tomato Juice		3.00
Folkington's Range		2.90
Pineapple Juice 140z/mixer		2.90/1.50
Grapefruit Juice		2.85
Cranberry Juice		2.40

**Cocktails**

Espresso Martini		8.50
Mojito		8.00
Pimms		7.50
Bellini		7.00
Passionfruit Martini		9.00

**Spirits**

**Vodka**

Smirnoff	37.5%	3.10
Grey Goose	40%	4.00

**Whisky**

Bells	40%	3.00
Jack Daniels	40%	3.30
Jameson	40%	3.55
Glenmorangie	43%	4.20
Dalwhinnie 15	43%	6.65

**Gins**

Bombay Sapphire	40%	3.30
Rhubarb Gin	40%	5.00
Sipsmiths	41.6%	4.00
Campfire Dry	42%	4.70
Campfire Cask	43%	5.00

**Rum**

Bacardi	37.5%	3.00
Morgan's Dark	40%	3.00
Morgan's Spiced	35%	3.00
Malibu	21%	3.00
Kraken	47%	3.80
Rumbullion	42.6%	5.10

**Others**

Archers	17%	3.00
Amaretto	20%	3.10
S-Comfort	35%	3.20
Courvoisier	40%	4.00
Remy Martin	40%	5.10

Please also see our separate Wine Menu and Gin List