

# THE BROAD LEYS

Traditional pub, exquisite food and luxury accommodation...



## Daily specials and lunchtime sandwiches also available

*If you have an allergy or intolerance, please advise your server when placing your order  
Some of our dishes can be adapted for gluten free guests, please enquire with a member of staff*

### STARTERS

<b>Soup of the Day</b> , <i>ask your server for today's options</i>	5.00
<b>Artisan Breads</b> , <i>virgin olive oil, aged balsamic, smoked garlic, homemade red pepper pesto(v)</i>	5.00
<b>Bang Bang Chicken Salad</b> , <i>carrot, cucumber, spring onion, noodles, peanut dressing</i>	8.00
<b>Crispy Whitebait</b> , <i>citrus zest mayo</i>	7.00
<b>Leek &amp; Caerphilly Croquettes</b> , <i>red onion marmalade, rocket (v)</i>	6.75
<b>Open Lamb &amp; Mint Parcel</b> , <i>feta, tomato, pomegranate, mint yoghurt</i>	7.00

### MAINS

<b>Homemade Chicken, Mushroom &amp; Leek Pie</b> , <i>seasonal vegetables, creamy mash, gravy</i>	14.50
<b>Lamb Cutlets</b> , <i>bacon &amp; shallot dauphinoise, chorizo, leeks, peas</i>	17.00
<b>10z Sirloin Steak</b> , <i>tomato, sticky balsamic &amp; parmesan salad, house chips &amp; peppercorn sauce</i>	22.00
<b>Honey Fitch Ham</b> , <i>free range hens egg, house chips</i>	10.00
<b>Classic Cod</b> , <i>house beer-battered cod, house chips, crushed minted peas, tartare, charred lemon</i>	13.75
<b>Roasted Sweet Potato, Chickpea &amp; Spinach Spiced Curry</b> , <i>coriander &amp; lime rice (ve)</i>	13.95
<b>Fresh Pasta of the Day</b> , <i>ask your server for today's options</i>	13.50
<b>Pork Belly</b> , <i>sage and caramelised onion mash, crispy kale, cider &amp; apple sauce</i>	15.00

### BAR SNACKS

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

### SHARING

<b>Baked Camembert</b> , <i>thyme, toasted sourdough, cranberry sauce (v)</i>	12.00
<b>Vegetable Flatbread</b> , <i>roasted sweet peppers, red onions, feta, mozzarella, rocket, olives, pesto, flaked parmesan (v)</i>	10.00
<b>Sharing Board</b> , <i>antipasti, pork belly, firecracker sausages, artisan breads, olives</i>	17.00

### BURGERS

<b>Chicken Burger</b> , <i>avocado, mature cheddar, smoked bacon, mayonnaise, mango &amp; tomato salsa, house chips &amp; fresh salad</i>	12.50
<b>Steak Burger</b> , <i>toasted brioche bun, BBQ sauce, mature cheddar, smoked bacon, house chips &amp; fresh salad</i>	12.00
<b>Quinoa Burger</b> , <i>kale &amp; quinoa, vegan cheese, baby gem &amp; tomato, ciabatta, sweet potato fries &amp; fresh salad (ve)</i>	13.95
<b>Posh Dog</b> , <i>frankfurter, BBQ pulled pork, mature cheddar, pork crackling, slaw, house chips</i>	13.00

### 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*

## ***Draught Lagers***

### ***Bitters & Ales***

#### Draught Lagers

Peroni	5.1%	5.00
Pravha	5.0%	4.20
Curious Brew	4.7%	4.80
Carling	4.1%	4.00
Grolsch Blond	4.0%	4.10

#### Soft Drinks

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

#### Vodka

Smirnoff Red	37.5%	3.10
Grey Goose	40%	4.00

Please ask your server for today's Guest Bitter

### ***Craft & Bottled Lagers***

#### Bitters and Ales

Loddon, Hoppit	3.5%	3.90
Doombar	4.0%	3.90
Shipyards	4.5%	4.15
13 Guns	5.5%	4.10
Einstock	5.2%	4.10
Samual Adams	4.9%	4.10
Anchor Steam	4.8%	4.10

Fever Tree Range	1.90
Big Tom Tomato Juice	3.00
Folkington's Range	2.90
Pineapple Juice 14oz/mixer	2.90/1.50
Grapefruit Juice	2.85
Cranberry Juice	2.40

#### Spirits

#### Whisky

Bells	40%	3.00
Jack Daniels	40%	3.30

#### Bottled and Craft Lager

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

#### Cocktails

Espresso Martini	8.50
Flat White Martini	8.50
Mojito	8.00
Pimms	7.50
Bellini (or Kir Royale)	7.00
Pornstar Martini	9.00

#### Gins

Bombay Sapphire	40%	3.30
Rhubarb Gin	40%	5.00

Jameson	40%	3.55
Glenmorangie	43%	4.20
Dalwhinnie 15	43%	6.65

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