



TO START

Baked sourdough, whipper butter, sea salt v	6
Suffolk ham hock sausage roll, house piccalilli	9
St Ives monkfish scampi, curry tartare	12
British charcuterie, chutney, walnut toast, house pickles	12
Chilled tomato soup, dressed Cornish crab, cucumber, fresh mint	12
Courgette flower, Rosary goat's cheese, heritage beet salad, honey v	10
British burrata, girolles, Wiltshire summer truffle, toast v	14



CHARCOAL GRILL

British Wagyu burger, smoked cheddar, truffle, bacon, relish, skin on fries	22
Grilled Yellowfin tuna, kohlrabi, orange & fennel, lemon butter	24
Dexter Sirloin [or] Ribeye, portobello mushroom, skin on fries	32 / 35
Grassroots 32 day dry-aged chateaubriand for two, crispy layered potato	80

COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

MAINS

Artichoke & green bean salad, hen's egg, toasted seeds, shallot dressing v*	16
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing *	21
Pan roasted Cod, Cornish new potatoes, tomato & caper dressing	24
Brooke farm pork schnitzel, celeriac remoulade, lemon	19
Beer battered haddock, triple cooked chips, crushed peas, house tartare	20
Summer squash risotto, courgette, peas, Winchester cheese v*	18

SIDES

Skin on fries v	6
Triple cooked chips, truffle aioli, Winchester v	8
Cornish new potatoes, mint butter v	6
Mixed leaf salad, English Parmesan v	5
Tomato & pickled shallot salad pb	6
Green beans, confit shallots, garlic v	6

JOIN US AT THE WEEKEND
FOR SUNDAY ROAST.
GOT A PARTY OR EVENT?
EVENTS@THEBROADCASTER.CO.UK

PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.