

EVENING DINNER
MENU

BR 1999

19 IRK

PETITES PLATES TO SHARE

While You Wait

Spanish mixed olives (vegan)

Warm sourdough mini loaf, Virgin olive oil & balsamic glaze (vegan)

Greek yoghurt tzatziki & warm pita bread (v)

Hummus, pomegranate & warm pita bread (vegan)

Smoked fish & citrus paté, French baguette

Avocado dip, crème fraîche & jalapeño, pita bread (v)

All 4.25 Each

CHEF'S FAVOURITES TO SHARE

Panko breaded haggis bonbons, mixed peppercorn sauce / Serrano ham & fresh figs / Hummus, pomegranate & warm pita bread / Smoked fish & citrus paté, mini oatcakes / Waldorf salad / Heirloom tomatoes, pine kernels, balsamic glaze
16.50

SOUPS

Today's homemade soup pot, sourdough bread & butter
4.75

Scottish smoked haddock Cullen skink, sourdough bread & butter
5.95

Hungarian Beef Goulash, sourdough bread & butter
5.95

STARTERS

Baked Scottish scallops with Stornoway black pudding, apple compote, served with Waldorf salad
8.95

Atlantic baby prawns cocktail, baby gem leaves, Marie Rose mayonnaise, malted bloomer
6.95

Panko breaded haggis bon bons, smoked whisky cream sauce, spring onion mash, steamed beetroot
7.50

Tiger prawns, chorizo & mixed peppers bruschetta, mixed leaves, mixed olives & langoustine dressing
9.25

Spring rolls, Chinese pork loin, pickled mouli & carrots, spiced sesame dressing
7.25

Chicken liver & Port parfait, balsamic baby onions, condiments, toasted buttered French brioche,
5.95

Scottish mussels Vichyssoise, garlic bread
8.00

Charentais & galia melon, exotic fruit brunoise, blackcurrant sorbet, red berry coulis (vegan)
5.95

Vegan Spring roll, spiced sesame dressing (vegan)
7.25

FROM THE GRILL

28 Day aged Scottish beef from the Broadcroft Grill

Served with beurre Maître d'hôtel, roasted plum tomato, battered onion rings, cup mushroom, triple cooked chips or French fries

***** Cooked Your Way *****

Rare 52° — Cool red centre
Medium Rare 58° — Warm, red centre
Medium 63° — Red centre turns to pink
Medium Well 66° — Slightly pink centre
Well Done 72° — No red at all

Rib-eye 8oz **21.95**
Sirloin 8oz **24.95**
Fillet 8oz **27.50**

Add a sauce
Mixed peppercorn, Béarnaise,
Smoked whisky cream, Grain mustard jus
2.25 Each

Add a topper
Three Tiger prawns 4.00, two haggis bonbons 2.00,
melted Stilton 1.50, a fried egg 1.50

20oz CHATEAUBRIAND

***** For Two, Cooked Your Way *****

Grill garnish, seasonal leaves & French dressing,
triple cooked chips, mixed vegetables,
your choice of two sauces

(Please allow 25 minutes for medium & resting time)
62.50

ESSENTIALS

Broadcroft, homemade, 100% beef burger (7oz) Gourmet bun, red cabbage & beetroot slaw, tomato relish, battered onion ring, triple cooked chips or French fries
12.50

Add-Smoked back bacon,
mature Scottish cheddar, Stilton, free range egg
1.50 Each

Homemade beef & vegetable pie, mixed vegetables, buttered boiled potatoes or triple cooked chips
13.75

Beer battered or Panko breaded haddock fillet, mushy peas, ravigote mayonnaise, triple cooked chips or French fries (gf available)
13.75

Homemade 100% beef lasagne & garlic bread
11.95
Add-Triple cooked chips, French fries,
seasonal house salad & French dressing
2.50 Each

De Cecco macaroni, creamy cheese sauce & garlic bread (v)
10.95

Add-Scottish smoked salmon 3.25
Undyed smoked haddock 3.50
Smoked back bacon 2.50 / Atlantic baby prawns 3.25

Mixed fish & seafood pie topped with orange cheddar & spring onion mash, mixed vegetables
13.95

MORE MAINS

Lime marinated chicken & mixed peppers Espetada Portuguese style, triple cooked chips, hummus, tzatziki, flat bread, seasonal leaves & French dressing
(Broadcroft Hotel speciality)
17.95

Vegan burger, (chickpeas, sweetcorn & red lentils), tomato relish, battered onion rings, triple cooked chips or French fries, avocado dip (vegan)
12.50

Roasted chicken supreme, spring onion mash, steamed beetroot, haggis bonbons, smoked whisky cream sauce
14.50

Lobster & salmon tagliatelle, shellfish, tomato & fresh basil dressing, seeded parmesan crisp
15.50

Steamed fillet of sea bass with smoked haddock & prawns' farce, saffron cream sauce, turmeric braised rice, asparagus tempura
15.50

Scottish mussels Vichyssoise, garlic bread & French fries
14.95

Spiced vegetable chilli, turmeric braised rice, pita bread, avocado dip (vegan)
10.95

Roast duck breast, dauphinois gratin, green beans wrapped in smoked pancetta, grain mustard jus
15.95

LEAVES

Asparagus tempura, heirloom tomatoes, grapefruit segments, fresh figs, citrus mayo (vegan gf)
10.95

Classic Caesar, Romaine lettuce, buttered croutons, fresh Parmesan, marinated anchovies, garlic flakes, light olive oil & lemon mayonnaise
7.95

Add-Smoked back bacon 2.50
Scottish smoked salmon 3.25
Steamed chicken supreme 3.50
Atlantic baby prawns 3.25

SIDES

Triple cooked chips / French fries / Pomme purée / Garlic bread / Mixed vegetables / Boiled potatoes / Battered onion rings / Buttered spinach / Cup mushrooms / Mixed seasonal leaves & French dressing / Red cabbage & beetroot slaw / Heirloom tomato salad & French dressing /
All 3.00 Each

Battered sticky cauliflower, topped with chillies & sesame seeds (vegan) (gf)
4.75

Naughty triple cooked chips with jalapeño, melted smoked Scottish cheddar, crème fraîche, guacamole (v)
4.75