

BRUNCH & LUNCH  
MENU

BRINK 1999

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## PETITES PLATES TO SHARE

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*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 fraiche & jalapeño, pita bread (v)

**All 4.25 Each**

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## SOUPS

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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**

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## STARTERS

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Vegan spring roll, spiced sesame dressing (vegan)  
**7.25**

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

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

Panko breaded haggis bonbons, smoked whisky cream sauce, spring onion mash, steamed beetroot  
**7.50**

Scottish mussels Vichyssoise, garlic bread  
**8.00**

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

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

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## FREE RANGE EGGS

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Three egg creamy omelette & mature Scottish cheddar, seasonal leaves (v)  
**5.50**

*Add-Scottish smoked salmon & chives 3.25*

*Baked ham 2.50 / Mushrooms 1.00*

*Roasted tomatoes 1.00 / Mixed peppers 1.00*

*Add-French fries / Triple cooked chips 2.50*

Two poached eggs, toasted muffin & Hollandaise sauce

Florentine — Buttered spinach (v) **6.95**

Royale — Scottish smoked salmon **8.95**

Benedict — Smoked back bacon **7.95**

California — Smashed avocado & home dried tomatoes (v)  
**7.95**

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## SANDWICHES

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Buttered white, malted bloomer or sourdough bread, red cabbage & beetroot slaw  
**5.95**

Tuna & sweetcorn mayonnaise  
Egg mimosa (v)

Baked ham, grain mustard & seasonal leaves  
Prawn Marie Rose

Scottish smoked salmon

Mature Scottish cheddar & tomato (v)

Steamed chicken fillet & cucumber

Avocado & tomato, vegan mayonnaise (vegan)

*Add-Soup of the day 3.25*

*French fries 2.50*

Multigrain toasted bagel, avocado, balsamic onion, beetroot, mayo, baby gem leaves (vegan)  
**7.95**

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## HOT SANDWICHES

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All served with red cabbage & beetroot slaw

Minute steak, red onion marmalade, buttered toasted French baguette, seasonal leaves salad  
**7.95**

Scottish smoked salmon, feta & spinach  
Croque Monsieur, seasonal leaves salad  
**7.95**

*Add-one poached egg 1.50*

Chicken club, toasted French baguette, steamed chicken supreme, smoked back bacon, seasonal leaves, cucumber, tomato, mayonnaise  
**9.25**

*Add-Soup of the day 3.25*

*French fries 2.50*

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## ESSENTIALS

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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)  
**13.25**

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 (gf)  
**13.95**

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## FROM THE GRILL

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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*

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## LEAVES

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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*

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## MORE MAINS

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Scottish mussels Vichyssoise, garlic bread & French fries  
**14.95**

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

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

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

Vegan Burger, (Chickpeas, sweetcorn & red lentils) with tomato relish, battered onion rings, triple cooked chips or French fries, avocado dip (Vegan)  
**12.50**

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## SIDES

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Triple cooked chips / French fries / Spring onion mash / 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 fresh, guacamole (v)  
**4.75**

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