
PETITES PLATES TO SHARE

Smoked mackerel & Dulse seaweed paté,
mini oatcakes

Spanish mixed olives (vegan)

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

Greek yoghurt tzatziki & warm flat bread (v)

Hummus, pomegranate & warm flat bread (vegan)

Avocado dip, crème fraiche & jalapeño, flat bread (v)

All 4.25 Each

SOUPS

Today's homemade soup pot, sourdough bread & butter
4.50

Scottish smoked haddock Cullen skink, sourdough
bread & butter
5.95

French red onion & thyme soup,
melted Gruyère croutons (v)
5.95

STARTERS

Heirloom tomatoes, Bocconcini mozzarella,
pesto dressing, balsamic glaze (v) (gf)
5.75

Atlantic baby prawns & crayfish 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, purple carrots
5.95

Scottish mussels, Thai green curry sauce, flat bread
7.50

Tartine, brown mushrooms, roasted tomatoes,
mixed olives & vegan cheese, mixed leaves,
balsamic glaze (vegan)
6.25

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

FREE RANGE EGGS

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

SANDWICHES

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

Tuna & sweetcorn mayonnaise
Egg mimosa (v)

Baked ham & 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**

Scottish smoked salmon & multigrain toasted bagel,
avocado, Philadelphia cream cheese, baby gem leaves,
red cabbage & beetroot slaw
7.95

HOT SANDWICHES

All served with red cabbage & beetroot slaw

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

Tartine, smoked pancetta, Italian sausage, crème
fraiche & Reblochon, mixed leaves, balsamic glaze
7.95

Add-one fried free range 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**

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)
13.25

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
and spring onion mash, mixed vegetables (gf)
14.50

FROM THE GRILL

28 Day aged Scottish beef from the Broadcroft Grill

Served with beurre Maître d'hôtel, roasted
San Marzano 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 **19.50**
Sirloin 8oz **21.50**
Filet 8oz **24.95**

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**

LEAVES

Scottish smoked salmon, prawns, crayfish, avocado,
baby gem, heirloom tomatoes & lime mayo
12.95

Grilled asparagus, heirloom tomatoes, avocado,
figs, balsamic glaze, toasted pine kernels,
French dressing (vegan)
10.25

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**

MORE MAINS

Scottish mussels, Thai green curry sauce,
flat bread & French fries
12.95

Roasted chicken supreme, spring onion mash,
purple carrots, haggis bonbons, smoked
whisky cream sauce
14.50

SIDES

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
