
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)

French saucisson, malted baguette & butter

All 3.95 Each

SOUPS

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

Scottish smoked haddock Cullen skink, sourdough
bread & butter
5.95

Provençale fish soup (*Chef's speciality*)
garlic croutons, Gruyère cheese, rouille
5.95

STARTERS

Gourmet three bean cassoulet on toast, garlic
sourdough bread, Scottish smoked cheddar,
micro leaves, grain mustard dressing (v)
5.75

Atlantic baby prawns & crayfish cocktail, baby gem
leaves, Marie Rose mayonnaise, malted bloomer
6.25

Chicken liver & port parfait, balsamic baby onions,
condiments, toasted buttered French brioche,
mixed micro herbs
5.95

Panko breaded haggis bonbons, smoked whisky cream
sauce, swede fondant, potato gaufrette
5.95

Scottish mussels, white wine & roasted garlic cream
reduction, garlic bread
7.50

Minted Bulgar wheat & chickpea couscous,
chargrilled Mediterranean vegetables, baby asparagus,
lime zest dressing (vegan)
5.50

FREE RANGE EGGS

Three egg creamy omelette & mature
Scottish cheddar (v)
5.25

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,
Seasonal leaves salad & French dressing
2.50 Each

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 & toasted bagel,
avocado, Philadelphia cream cheese,
sesame seeds bagel, baby gem leaves, red cabbage
& beetroot slaw
7.95

HOT SANDWICHES

All served with red cabbage & beetroot slaw

4oz minute steak, seasonal leaves, red onion
marmalade, buttered toasted malted French baguette
7.95

Chef's speciality Croque Monsieur,
white bloomer bread, baked ham, Dijon mustard
béchamel sauce, Gruyère cheese
8.95

Add-one fried free range egg 1.50

Chicken club, toasted malted 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 (gf), 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 greens, buttered boiled potatoes or
triple cooked chips
13.75

Caledonian beer battered haddock fillet,
mushy peas, ravigote mayonnaise, triple cooked
chips or French fries (gf)
12.95

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

Scottish mussels, white wine & roasted garlic cream
reduction, garlic bread & French fries
12.50

FROM THE GRILL

28 Day aged Scottish beef from the Broadcroft Grill

Served with beurre Maître d'hôtel, roasted tomato,
battered onion ring (gf), 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

Bavette 7oz	14.50
Rump 7oz	14.95
Rib-eye 8oz	19.50
Sirloin 8oz	21.50
Fillet 8oz	24.95
T-bone 14oz	32.95

Add a sauce
Mixed peppercorn, Béarnaise,
Smoked whisky cream, Bordelaise
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

Hot smoked mackerel, warm Charlotte potatoes,
caper berries, heirloom tomatoes, seasonal leaves,
egg mimosa, French dressing
9.75

Grilled asparagus, pink grapefruit & orange segments,
pomegranate seeds, heirloom tomatoes, seasonal
leaves, raspberry 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

Lamb merguez, minted Bulgar wheat &
chickpea couscous, chargrilled Mediterranean
vegetables, grilled lime
12.95

Roast cornfed chicken supreme,
chives pomme purée, buttered spinach, haggis bonbons,
smoked whisky cream sauce
14.50

Steamed Scottish salmon fillet, mixed seafood &
potato bouillabaisse
14.50

SIDES

Triple cooked chips / French fries / Pomme purée /
Garlic bread / Mixed green vegetables / Boiled potatoes /
Battered onion rings (gf) / Buttered spinach /
Cup mushrooms / Mixed seasonal leaves &
French dressing / Red cabbage & beetroot slaw /
Heirloom tomato salad & French dressing /
Battered sticky cauliflower topped with sesame seeds
All 3.00 Each

Naughty triple cooked chips with jalapeño, melted
smoked Scottish cheddar, crème fresh, guacamole
4.75

BRUNCH & LUNCH
MENU

BRINK 1999