

## 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**

## CHEF'S FAVOURITES TO SHARE

Panko breaded Haggis & Stornoway black pudding  
bonbons, mixed peppercorn sauce / Lamb merguez,  
Bulgar wheat & chickpea couscous / Battered tiger  
prawns & aioli / Caesar salad with marinated  
anchovies & Parmesan crisps / Chargrilled  
Mediterranean vegetables & roasted garlic, virgin  
olive oil / Hummus, pomegranate seeds & flat bread  
**15.50**

## 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

Seared Scottish scallops wrapped in smoked  
pancetta, Stornoway black pudding bonbons,  
aioli, mixed micro herbs  
**8.75**

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

Home-cured Scottish salmon with beetroot &  
grain mustard, pickled mouli, vegetable soya  
dressing, beetroot crisp  
**6.25**

Pulled duck, fresh coriander & sweet ginger  
spring rolls, plum & apricot chutney  
**5.75**

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

## 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	<b>14.50</b>
Rump 7oz	<b>14.95</b>
Rib-eye 8oz	<b>19.50</b>
Sirloin 8oz	<b>21.50</b>
Fillet 8oz	<b>24.95</b>
T-bone 14oz	<b>32.95</b>

*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*

## 20oz CHATEAUBRIAND

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

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

*(Please allow 25 minutes for medium & resting time)*  
**59.95**

## 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**

## MORE MAINS

Lime marinated chicken & mixed peppers Espetada  
Portuguese style, triple cooked chips, hummus,  
tzatziki, flat bread, seasonal leaves & French dressing  
*(Broadcroft Hotel speciality)*  
**16.95**

Battered smoked tofu & 5-a-day Espetada Portuguese  
style, triple cooked chips, hummus, harissa  
mayonnaise, flat bread, seasonal leaves &  
French dressing *(Broadcroft Hotel speciality)* (vegan)  
**14.95**

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

Barbary duck leg confit, three bean cassoulet,  
smoked pancetta crisp, Bordelaise sauce  
**15.50**

Pan fried lamb liver, petits pois à la Française,  
home dried tomato mash, Bordelaise sauce  
**14.95**

Poached monkfish tail & Tiger prawns, pina colada  
sauce, barley & pea risotto, beetroot crisp, micro herbs  
**17.95**

Seared fillet of seabass, harissa bulgar wheat &  
chickpea couscous, grilled Mediterranean vegetables,  
baby asparagus, lime zest dressing  
**15.50**

Steamed Scottish salmon fillet, mixed seafood &  
potato bouillabaisse  
**14.50**

Mixed vegetable Madras, turmeric braised rice,  
flat bread, tzatziki (v)  
**10.95**

## 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*

## 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**

EVENING DINNER  
MENU

BRINK