
PETITES PLATES TO SHARE

Smoked mackerel & Dulce 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 fraîche, jalapeño, & flat bread (v)

All 4.25 Each

CHEF'S FAVOURITES TO SHARE

Panko breaded haggis bonbons, mixed peppercorn
sauce / Caesar salad with marinated anchovies &
Parmesan crisp / Hummus, pomegranate & warm flat
bread / Smoked mackerel & Dulce seaweed paté,
mini oatcakes / Egg mimosa, caper berry & grissini /
Heirloom tomatoes, pine kernels, balsamic glaze
16.50

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

Seared Scottish scallops, grilled asparagus,
Roe Hollandaise, Keta caviar, Chorizo crumb
8.95

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

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

Tartine, smoked pancetta, Italian sausage, crème
fraîche & Reblochon, mixed leaves, balsamic glaze
7.25

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

Scottish mussels, Thai green curry sauce, flat bread
7.50

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

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**
Fillet 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

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)
59.95

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
and spring onion mash, mixed vegetables
14.50

MORE MAINS

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

Cauliflower, tenderstem broccoli & asparagus beignets,
sticky soy dressing (vegan) (gf)
10.95

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

Rack of lamb with mixed herb crust, spring onion
mash, purple carrots, grain mustard jus
19.50

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

Monkfish, mussels & Tiger prawn Thai green curry
with pak choi and prawn crackers
17.95

Steamed Scottish salmon with samphire and shimeji
mushrooms, langoustine oil dressing (gf)
14.95

Tartine, brown mushrooms, roasted tomatoes,
mixed olives & vegan cheese, mixed leaves,
balsamic glaze and triple cooked chips (vegan)
10.95

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

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
