

PETITES PLATES TO SHARE

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)
Avocado dip, crème fraiche & jalapeño, pita bread (v)
All 4.25 Each

SOUPS

- Today's homemade soup pot, sourdough bread & butter
4.75
Scottish smoked haddock Cullen skink, sourdough bread & butter
5.95
French red onion & thyme soup, Gruyère buttered crouton
5.50

STARTERS

- 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, haricot bean cassoulet
7.50
Tiger prawns, chorizo & mixed peppers bruschetta, mixed leaves, mixed olives & sun-dried tomato dressing
9.25
Charentais & galia melon, exotic fruit brunoise, blackcurrant sorbet, red berry coulis (vegan)
5.95

FREE RANGE EGGS

Served 10.30am — 5.00pm

- 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 — Avocado & home dried tomatoes (v) **7.95**

LEAVES

- Asparagus tempura, mixed citrus & fig salad, honey & Arran mustard dressing (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

SANDWICHES

Served 10.30am — 5.00pm

- 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, heirloom tomatoes, mayonnaise, baby gem leaves (vegan)
7.95

HOT SANDWICHES

Served 12.00pm — 5.00pm

- All served with red cabbage & beetroot slaw
Minute steak, red onion marmalade, buttered toasted French baguette, seasonal leaves salad
7.95
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

50% OFF

Served from 12.00pm

Starters

- Duck liver & port parfait, red onion & grenadine marmalade, cornichon & oatcakes.
7.00
Spinach & feta cheese tartlet, micro leaves, mixed olives & sun-dried tomato dressing (v)
7.00
Cassoulet beans & chorizo, served on toast, mixed leaves & French dressing
7.50
Caesar salad, hard boiled egg
7.50
Haggis & black pudding cake, mixed leaves, red onion & grenadine marmalade
8.50
Cajun salmon, served in a tortilla basket, guacamole
8.50

Mains

- Turkey & apricot stuffing paupiette, wrapped with smoked streaky bacon, chipolatas, rosemary gravy, spring onion mash, roasted vegetables
17.50
Baked spicy pork meat balls & potato gnocchi, tomato sauce & mixed cheese, garlic bread
14.50
Homemade beef & vegetable pie, mixed vegetables, buttered boiled potatoes or triple cooked chips
15.50
Mixed fish & seafood pie topped with orange cheddar & spring onion mash, mixed vegetables (gf)
15.00
De Cecco macaroni, creamy cheese sauce & garlic bread (v)
12.00
Chilli con Carne, baked potato, crème fresh & guacamole
14.50

50% OFF

FROM THE GRILL

Served from 12.00pm

- 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 *****
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

20oz CHATEAUBRIAND

Served from 12.00pm

- *** 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)
62.50

MORE MAINS

Served from 12.00pm

- Lime marinated chicken & mixed peppers Espetada Portuguese style, triple cooked chips, hummus, tzatziki, pita bread, seasonal leaves & French dressing (*Broadcroft Hotel specialty*)
17.95
Roast chicken supreme, spring onion mash, haricot bean cassoulet, haggis bonbons, smoked whisky cream sauce
14.50
Chickpea falafel, minted yoghurt, turmeric braised rice (vegan-gf)
12.50
Steamed undyed smoked haddock fillet, pea puree, boiled baby potatoes, saffron nage & avruga caviar
15.50
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
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

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