



## BRUNCH & LUNCH

*Served from 11.00am until 4.30pm*

Three free range eggs creamy omelette  
& mature Scottish cheddar, with  
seasonal leaves (v)  
**5.95**

*Add*

*Scottish smoked salmon & chives 3.25*

*Baked ham 2.50*

*Mushrooms 1.00*

*Roasted tomatoes 1.00*

*Mixed peppers 1.00*

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 — Sliced avocado & home dried  
tomatoes (v) 7.95*

Gourmet three bean cassoulet & Spanish  
chorizo on toasted garlic ciabatta,  
fried egg, melted mixed cheese, seasonal  
leaves, sundried tomato & olive dressing  
**8.95**

Sliced avocado, buttered spinach &  
feta on toasted garlic ciabatta, poached  
egg, seasonal leaves, lime mayo (v)  
**8.95**

Cinnamon brioche French toast, mixed  
berry compote, Greek yoghurt, honey (v)  
or with smoked bacon & maple syrup  
**7.95**

Scottish smoked salmon & chives  
scrambled egg, sliced avocado,  
grilled sourdough  
**8.95**

Full Scottish frittata, seasonal leaves,  
sundried tomato dressing  
**9.25**

*Baked Potato*

*With melted cheese 5.50*

*Or*

*With Chilli con Carne,*

*Tuna, sweet corn & spring onion mayo,*

*Bean Cassoulet or*

*Prawn Marie-Rose*

**All 6.25**

Today's homemade soup pot,  
sourdough bread & butter  
**4.75**

French red onion & thyme soup,  
Gruyère buttered croutons (v)  
**5.50**

## SANDWICHES

*Our sandwiches are served on buttered white, malted bloomer or  
sourdough bread, with red cabbage & beetroot slaw*

*Add Soup of the day 3.25 / French fries or triple cooked chips 2.50*

### SANDWICHES

Tuna, sweetcorn, spring onion, mayo  
Egg & tomato mimosa (v)

Baked ham & seasonal leaves

Prawn Marie-Rose

Scottish smoked salmon

Mature Scottish cheddar &  
heirloom tomato (v)

Steamed chicken fillet & cucumber

Avocado & heirloom tomato,  
vegan mayo (vegan)  
**5.95**

4oz Minute steak, seasonal leaves,  
red onion marmalade, buttered toasted  
sourdough French baguette  
**7.95**

Chef's special Croque Monsieur,  
bloomer bread, baked ham, Dijon mustard,  
béchamel sauce, Gruyère cheese  
**9.95**

*Add*

*One free range fried egg  
(Croque Madame)  
1.50*

Chicken club, toasted sourdough  
French baguette, steamed chicken  
supreme, smoked back bacon,  
seasonal leaves, cucumber, tomato,  
mayonnaise  
**9.25**

Triple decker grilled pita bread,  
chargrilled asparagus, seasonal leaves,  
red onion marmalade,  
smoked vegan cheese (vegan)  
**8.25**

## PRIX FIXE

**2-Courses 14.50**  
**Served Monday — Friday from 12.00pm until Close**

### STARTERS

Today's homemade soup pot,  
sourdough bread & butter  
**4.75**

Scottish smoked salmon & orange paté,  
mini oatcakes  
**6.00**

Panko breaded Stornoway black pudding,  
apricot & plum chutney, seasonal leaves,  
Arran mustard honey dressing  
**7.00**

### MAIN COURSES

Mixed fish & Scottish seafood pie,  
topped with orange cheddar spring onion  
mash, mixed vegetables  
**14.00**

De Cecco macaroni,  
Italian mixed herb cheese sauce  
& garlic bread (v)  
**12.50**

*Add*  
*Smoked back bacon 2.50*

Chilli con Carne, served with  
baked potato or turmeric braised rice,  
crème fraîche, guacamole  
**13.50**

Chicken au Poivre, served with  
spring onion mash & mixed vegetables  
**13.50**

## À LA CARTE

**Served from 12.00pm until Close**

### PETITES PLATES – TO SHARE WHILE YOU WAIT

**All 4.50 Each**

Hummus, pomegranate  
& warm flat bread (v)

Greek yoghurt tzatziki &  
warm flat bread (v)

Spanish mixed olives (vegan)

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

Avocado dip, crème fraîche  
& Jalapeños,  
warm pita bread (v)

### STARTERS

Scottish mussels, chorizo arrabiata  
sauce, garlic bread  
**8.00**

Today's homemade soup pot,  
sourdough bread & butter  
**4.75**

French red onion & thyme soup,  
Gruyère buttered croutons (v)  
**5.50**

Atlantic baby prawn cocktail,  
baby gem leaves, Marie-Rose mayo,  
malted bloomer  
**7.25**

### **Chef's Sharing Platter**

Panko breaded haggis bonbons,  
mixed peppercorn sauce / Hummus,  
pomegranate seeds & warm pita bread /  
Smoked salmon & orange paté,  
mini oatcakes / Heirloom tomatoes,  
pine kernel, balsamic glaze /  
Mini mac & cheese / Cajun chicken  
& guacamole dip  
**16.50**

Chicken liver & Port parfait,  
balsamic onions, condiments, toasted  
buttered French brioche  
**6.25**

Panko breaded haggis bonbons,  
Scottish whisky cream sauce,  
spring onion mash &  
haricot bean cassoulet  
**7.50**

Charentais & galia melon, exotic  
fruit brunoise, blackcurrant sorbet,  
red berry coulis (vegan)  
**6.00**

Coriander & lime bulgar wheat,  
chargrilled baby asparagus, hummus  
& pomegranate seeds (vegan)  
**7.25**

## MAIN COURSES

Homemade 100% beef burger (7oz)  
Gourmet bun, red cabbage & beetroot  
slaw, tomato relish, battered onion ring,  
Triple cooked chips or French fries  
**13.00**

*Add*  
*Smoked back bacon, mature Scottish*  
*cheddar, Stilton, free range egg*  
**1.50 Each**

Homemade beef & vegetable pie,  
buttered puff pastry, mixed vegetables,  
with buttered boiled potatoes, fries or  
triple cooked chips  
**15.50**

Beer battered or panko breaded  
haddock fillet (GF available), mushy peas,  
ravigote mayonnaise,  
triple cooked chips or French fries  
**14.50**

Homemade 100% beef lasagne,  
Italian herb cheese sauce &  
garlic bread  
**13.00**

*Add*  
*Triple cooked chips, French fries,*  
*seasonal house salad & French dressing*  
**2.50 Each**

### **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

**Rib-eye 8oz 22.95**  
**Sirloin 8oz 25.50**  
**Fillet 8oz 28.00**

*Add a sauce*  
*Mixed peppercorn, Béarnaise,*  
*Scottish whisky cream, Arran 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**

Served with two sauces of your choice,  
mini mac & cheese, tiger prawns, haggis  
bonbons, grill garnish, French fries,  
triple cooked chips, mixed vegetables,  
seasonal leaves & French dressing  
**70.00**

*Please allow 25 minutes for medium  
& resting time*

### **Espetada A Broadcroft Hotel Speciality**

Both served with  
triple cooked chips, hummus,  
tzatziki, pita bread, seasonal leaves &  
French dressing

Lime & paprika marinated chicken  
& mixed peppers, Portuguese style  
**17.95**

*Or*

Dill & orange marinated tiger prawns  
& courgettes, Portuguese style  
**18.95**

Scottish mussels &  
chorizo arrabiata sauce, garlic bread  
& French fries  
**15.00**

Roast chicken supreme &  
haggis bonbons, spring onion mash,  
haricot bean cassoulet,  
Scottish whisky cream sauce  
**15.95**

Scottish Cullen Skink hot pot,  
sourdough bread  
**16.50**

## SALADS

Tomato tortilla basket,  
with Cajun chicken, heirloom tomatoes, sweet corn,  
guacamole, seasonal leaves  
**11.75**

Coriander & lime bulgar wheat, chargrilled baby asparagus,  
hummus & pomegranate seeds (vegan)  
**10.95**

Classic Caesar,  
Romaine lettuce, buttered croutons, fresh Parmesan, marinated  
anchovies, garlic flakes, light olive oil & lemon mayonnaise  
**8.95**

*Add Smoked back bacon 3.00 / Scottish smoked salmon,*  
*Steamed chicken, Cajun supreme or Atlantic baby prawns*  
**3.75 Each**

## SIDES

Triple cooked chips / French fries / Spring onion mash /  
Garlic bread / Mixed green 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 3.50 Each**

Battered Sticky cauliflower, topped with chillies  
& sesame seeds (vegan-gf)  
**4.95**

Naughty triple cooked chips with Jalapeños,  
melted mixed cheese, crème fraîche, guacamole (v)  
**5.25**



## DESSERTS

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### ***Chef Pascal's Speciality — Coffee or Tea Gourmand***

*A traditional French dessert,  
Chef's selection of three mini desserts of the day,  
fruit coulis & sauce*  
**9.50**

Pina Colada crème brûlée  
Chocolate pineapple shortbread  
**5.75**

Bread & French Viennoiserie pudding  
Vanilla custard, meringue crumb (v)  
**5.75**

Red velvet & fudge cheesecake  
Mixed berries coulis & chocolate cookie (v)  
**6.45**

Belgian chocolate truffle dessert  
Caramel sauce, Vegan Vanilla ice cream (vegan-gf)  
**5.75**

Continental cheese selection  
Apricot chutney, grapes, celery, biscuits, oatcakes (v)  
**8.45**

Amarena cherries Bakewell tart  
Cappuccino ice cream  
**6.45**

Sticky toffee sundae  
Vanilla ice cream  
**6.45**

Porrelli's selection of ice cream (v) (gf)  
Double Cream Vanilla, Strawberry, Cappuccino,  
Chocolate, Vegan Vanilla (vegan-gf)

Sorbet (vegan) (gf)  
Lemon, Blackcurrant, Mango, Strawberry

Ice cream or Sorbet  
1 Scoop **2.50** / 2 Scoops **3.50** / 3 Scoops **4.50**

*Add*  
*Chantilly cream 1.00*  
*Fruit coulis 0.50*