



# À LA CARTE

Served from 12.00pm until Close

## PETITES PLATES - WHILE YOU WAIT

All 4.50 Each

Hummus, pomegranate & warm flat bread (v)  
Greek yoghurt tzatziki & warm flat bread (v)

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

Avocado dip, crème fraîche & Jalapeños, warm pita bread (v)  
Spanish mixed olives (vegan)

### STARTERS

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

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

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

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

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

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

Cassoulet bean & mixed pepper, mixed leaves, garlic bread 7.00

Smoked salmon & orange pâté, mini oatcakes 8.00

Battered mixed vegetable arancini with saffron mayonnaise (v-gf) 8.00

Chicken, shimeji mushroom and tarragon vol au vent, balsamic glaze 8.00

Cured Italian meat antipasti with condiments & sourdough bread 9.50

Country style pork & thyme terrine, apricot & plum chutney, raisin country bread 8.50

### CHEF'S SHARING PLATTER

Panko breaded haggis bonbons, mixed peppercorn sauce / Hummus, pomegranate seeds & warm pita bread / Smoked salmon & orange pâté, mini oatcakes / Heirloom tomatoes, pine kernel, balsamic glaze / Mini mac & cheese / Italian cured meat 16.50

## 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 bacon, mature Scottish cheddar, Stilton, free range egg 1.50 Each*

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

De Cecco macaroni, Italian mixed herb cheese sauce & garlic bread 12.50

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

Home made beef & vegetable pie, mixed vegetables, buttered potatoes or triple cooked chips 15.50

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 22.95  
8oz Sirloin 25.50  
8oz Fillet 28.00  
8oz

*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 1.50  
Melted Stilton 2.00  
A fried egg 2.00

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

*Please allow 25 minutes for medium & resting time 70.00*

Espetada  
A Broadcroft Hotel Speciality

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

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

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

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

Chilli con carne, served with baked potato or turmeric braised rice, crème fraîche, guacamole (gf) 14.00

Mixed Scottish fish & seafood pie topped with orange cheddar, spring onion mash & mixed vegetables (gf) 15.50

### 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

OUR FOOD MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MANAGER.

WE ARE HAPPY TO CATER FOR SPECIAL REQUIREMENTS. ALL CARE HAS BEEN TAKEN TO REMOVE SMALL BONES WHERE APPROPRIATE, BUT IT IS INEVITABLE THAT SOME MAY REMAIN.