

LUNCH IS SERVED DAILY
12.00 — 5.00PM

THE BROADCROFT HOTEL
N°3 DAVID DONNELLY PLACE, KIRKINTILLOCH
EAST DUNBARTONSHIRE G66 1DD

RECEPTION@BROADCROFTHOTEL.COM
BROADCROFTHOTEL.COM



THE
BROADCROFT
HOTEL

LUNCH



SOUPS		LIGHTER OPTIONS		COMFORT CLASSICS	
Today's homemade soup pot, sourdough bread & butter	5.75	Three free-range eggs creamy omelette & mild Scottish cheddar, seasonal leaves (v)	8.00	Broadcroft's homemade 100% beef burger (7oz) or chicken breast burger, served in a gourmet bun with baby gem lettuce & tomato. Accompanied by a side of red cabbage & beetroot slaw, tomato relish, crispy battered onion ring & your choice of hand-cut chips or French fries	15.50
French red onion & thyme soup, Gruyère buttered croutons (v)	6.50	Add Scottish smoked salmon & chives	3.75		
Scottish Cullen Skink soup, sourdough bread & butter	7.50	Baked ham	3.00		
		Mushrooms	2.00		
		Roasted tomatoes	2.00		
		Mixed peppers	2.00	Add Smoked back bacon, Mild Scottish cheddar Stilton Free range egg	Each 2.00
All served with red cabbage & beetroot slaw		Two poached free-range eggs, toasted muffin & Hollandaise sauce			
4oz Minute steak ciabatta, grenadine red onion marmalade, salad	9.50	Royale	11.00	Homemade beef & vegetable pie, buttered puff pastry, mixed vegetables, buttered boiled potatoes, fries or hand-cut chips	16.50
Chef's Special Croque Monsieur, bloomer bread, baked ham, Dijon mustard béchamel sauce, Gruyère cheese	10.50	Scottish smoked salmon			
Croque Madame, bloomer bread, baked ham, Dijon mustard béchamel sauce, Gruyère cheese with a free range fried egg	11.50	Benedict	10.00	Scottish mixed seafood pie, saffron cream sauce, topped with spring onion & cheddar mash, mixed vegetables	16.50
		Smoked back bacon			
Chicken Club ciabatta, steamed chicken, smoked back bacon, seasonal leaves, cucumber, tomato, mayonnaise	9.50	California	9.50	Beer battered or panko breaded haddock fillet (GF available), Mushy peas, ravigote mayonnaise, hand-cut chips or French fries	16.50
Parma ham, brie, sun-dried tomato & basil ciabatta	9.50	Sliced avocado & roasted tomatoes (v)			
Tuna, sweetcorn & cheese ciabatta melt	8.50	Cinnamon brioche French toast		Homemade 100% beef lasagne, Italian herbs cheese sauce & garlic bread	16.00
Flaked smoked salmon & cream-cheese wrap	8.50	With Greek yoghurt, honey, mixed berry compote (v) or smoked back bacon, Maple syrup	9.50 9.95		
Classic house-made sandwiches		Baked potato, topped with your choice of		Add Hand-cut chips French fries Seasonal house salad & French dressing	Each 3.00
All served on your choice of buttered white, malted bloomer or sourdough bread with red cabbage & beetroot slaw		Melted cheese	7.00	De Cecco macaroni, Italian mixed herbs cheese sauce & garlic bread (v)	12.50
		Tuna, sweet corn & spring onion mayo	7.95		
		Prawn Marie-rose	8.50		
		Beef chilli	8.50	Add Smoked back bacon	2.00
Tuna, sweetcorn, spring onion, mayonnaise	6.50	Heirloom tomatoes & bocconcini mozzarella salad	8.95	Lime & paprika marinated chicken & mixed peppers	18.95
Egg & tomato mimosa (v)	6.50	Fresh basil pesto & apple balsamic (v)		Espetada Portuguese style (Chef's Speciality) hand-cut chips, hummus, tzatziki, pita bread, seasonal leaves & French dressing	
Baked ham & seasonal leaves	6.50	Vegan Niçoise salad	14.50		
Prawn Marie-rose	7.50	Tarragon pickled fennel, green beans, heirloom tomatoes, olives, potatoes, capers, sun-dried tomato dressing (vegan)		Roast chicken supreme & haggis bonbons, spring onion mash, haricot bean cassoulet, Scottish whisky & Arran mustard cream sauce	16.95
Mature Scottish cheddar & heirloom tomato (v)	6.50	Classic Caesar salad	10.00		
Avocado & heirloom tomato, vegan mayonnaise (vegan)	6.50	Romaine lettuce, buttered croutons, fresh Parmesan, marinated anchovies, light olive oil & lemon mayonnaise		Steak frites, 7oz Sirloin, French fries, pepper sauce	16.00
Add to any of our sandwiches		Add			
Soup of the day	4.00	Smoked back bacon	3.00		
French fries or hand-cut chips	3.00	Scottish smoked salmon	3.75		
		Steamed chicken	4.00		
		Atlantic baby prawns	4.00		

DINNER IS SERVED DAILY
5.00 — 9.00PM

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THE
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DINNER



DINNER MENU



PETITES PLATES TO SHARE	
Spanish mixed olives (vegan) Warm sourdough mini loaf, Virgin olive oil & balsamic glaze (vegan) Hummus, pomegranate & warm pita bread (vegan)	Each 6.00
CHEF'S FAVOURITES TO SHARE	
Panko breaded haggis bonbons, mixed peppercorn sauce / Hummus, pomegranate seeds & warm pita bread / Atlantic baby prawns, saffron mayo / Heirloom tomatoes, pine kernel, balsamic glaze / Mini mac & cheese / D.O.C Italian cured meat	17.50
STARTERS	
Today's homemade soup pot, sourdough bread & butter	5.75
Scottish Cullen Skink soup, sourdough bread & butter	7.50
French red onion & thyme soup, Gruyère buttered croutons (v)	6.50
Atlantic baby prawn cocktail, baby gem leaves, Marie-rose mayonnaise, malted bloomer	8.00
Homemade chicken liver & port parfait, balsamic onions, condiments, toasted buttered French brioche	7.00
Panko breaded haggis bonbons, Scottish whisky & Arran mustard cream sauce, spring onion mash, haricot bean cassoulet	8.00
Chicken, morels & shimeji mushrooms vol-au-vent, tarragon cream sauce & balsamic glaze	8.25
D.O.C Cured Italian meat antipasti, pickles, toasted raisin bread	11.00
Beans sprouts, carrot & shimeji mushrooms vegan spring roll, pickled fennel & mooli salad, soya dressing (vegan)	8.50
Heirloom tomatoes & bocconcini mozzarella, fresh basil pesto & apple balsamic (v)	8.95

BROADCROFT FAVOURITES		28-DAY AGED SCOTTISH BEEF	
Broadcroft’s homemade 100% beef burger (7oz) or chicken breast burger, served in a gourmet bun with baby gem lettuce & tomato. Accompanied by a side of red cabbage & beetroot slaw, tomato relish, crispy battered onion ring & your choice of hand-cut chips or French fries	15.50	Served with beurre Maître d’hôtel, roasted tomato, battered onion ring, cup mushroom, hand-cut chips or French fries	
Add Smoked back bacon Mild Scottish Cheddar Stilton A free range egg	Each 2.00	8oz Rib-eye 8oz Sirloin 8oz Fillet Add a Sauce Mixed peppercorn, Béarnaise, Scottish whisky & Arran mustard cream	24.95 27.50 30.00 Each 3.50
Homemade beef & vegetable pie, buttered puff pastry, mixed vegetables, buttered boiled potatoes, fries or hand-cut chips	16.50	Add a Topper Three tiger prawns Two haggis bonbons Melted Stilton A fried egg	5.00 3.00 2.00 2.00
Scottish mixed seafood pie, saffron cream sauce, topped with spring onion & cheddar mash, mixed vegetables	16.50		
Beer battered or panko breaded haddock fillet (GF available), Mushy peas, ravigote mayonnaise, hand-cut chips or French fries	16.50		
Homemade 100% beef lasagne, Italian herbs cheese sauce & garlic bread	16.00		
Add Hand-cut chips French fries Seasonal house salad & French dressing	Each 3.00		
De Cecco macaroni, Italian mixed herbs cheese sauce & garlic bread (v)	12.50		
Add Smoked back bacon	2.00		
Lime & paprika marinated chicken & mixed peppers Espetada Portuguese style (Chef’s Speciality) Served with hand-cut chips, hummus, tzatziki, pita bread, seasonal leaves & French dressing	18.95		
Roast chicken supreme & haggis bonbons, spring onion mash, haricot bean cassoulet, Scottish whisky & Arran mustard cream sauce	16.95		
Steamed Scottish salmon fillet, with dill mash, tender-stem broccoli & Hollandaise sauce	17.00		
Fillet of seabass tempura, pickled fennel & mooli salad, soya dressing	18.50		
Roast Gressingham duck breast, potato forestière with smoked pancetta, cranberry jus	19.95		
Braised shank of lamb ‘à la Provençale’, spring onion mash, green beans (Chef’s Speciality)	24.00		
Thai green vegetable curry, (salsify, sweet potato, cauliflower, broccoli, celery, peppers) served with boiled rice & pita bread (vegan)	16.50		
		20oz CHATEAUBRIAND FOR TWO	
		Served with two sauces of your choice, mini mac, tiger prawns, haggis bonbons, grill garnish, French fries, hand-cut chips, mixed vegetables, seasonal leaves & French dressing	70.00
		(Please allow 25 minutes for medium & resting time)	
		SALADS	
		Dill marinated tiger prawns, citrus segments, samphire, smoked pancetta salad	16.50
		Vegan Niçoise salad, tarragon pickled fennel, green beans, heirloom tomatoes, olives, potatoes, capers, sun-dried tomato dressing (vegan)	14.50
		Classic Caesar, Romaine lettuce, buttered croutons, fresh Parmesan, marinated anchovies & light olive oil & lemon mayonnaise	10.00
		Add Smoked back bacon Scottish smoked salmon Steamed chicken Atlantic baby prawns	2.00 3.75 4.00 4.00
		SIDES	
		Mini Mac & cheese / Hand-cut chips / French fries / Spring onion mash / Garlic bread / Mixed green vegetables / Boiled potatoes / Battered onion rings / Cup mushrooms / Mixed seasonal leaves & French dressing / Red cabbage & beetroot slaw / Heirloom tomato salad & French dressing	Each 4.00
		Battered Sticky cauliflower, topped with chillies & sesame seeds (vegan) (gf)	6.00