BREAKFAST

SERVED FROM 8.00AM – 11.00AM

Broadcroft Full Scottish 12.00
Pork & leek sausage, Lorne sausage, smoked back bacon, baked beans, cup mushrooms, Stornoway black pudding, haggis, roasted plum tomato, potato scone (v), served with a free-range egg cooked your way and white or brown bloomer bread

Broadcroft Full Vegan 10.50
Roasted plum tomato, potato scone, cup mushrooms, avocado, baked beans, sourdough bread

Broadcroft Vegetarian 11.00
As above with a free-range egg cooked your way

Morning Rolls 4.50 / Add a filling Each 1.50

Choose from: Smoked back bacon, Lorne sausage, pork & leek sausage, Stornoway black pudding, haggis, potato scone (v), Free-range egg – fried or scrambled

Three Toasted Scottish Pancakes
With butter & preserve of your choice 5.00
Or, with smoked back bacon & maple syrup 7.00

Toasted Sourdough Bread
With butter & preserve of your choice (v) 3.50
Scrambled egg 6.00

LIGHT BITES

SERVED FROM MON – SAT 11.00AM – 5.00PM / SUN FROM 11.00AM – 2.30PM

Creamy, Free-range Egg Omelette 9.00
Three free-range eggs, mild Scottish cheddar, house salad (v)

Add
Scottish smoked salmon & chives 4.00
Baked ham 3.25
Mushrooms 2.50
Roasted tomatoes 2.50
Mixed peppers 2.50
French fries or hand-cut chips 3.50

Sautéed Mixed Mushrooms & Fresh Basil Reduction
Toasted sourdough, balsamic glaze (vegan) 10.50

Cinnamon Brioche French Toast 10.50
Greek yoghurt, honey, mixed berry compote
Or, with smoked back bacon & maple syrup

Two Poached Free-range Eggs
Toasted muffin & Hollandaise sauce

Royale 12.00
Scottish smoked salmon

Benedict 11.00
Smoked back bacon

California 11.00
Sliced avocado & roasted tomatoes

6oz Steak & Free-Range Fried Egg 14.00
Baby fried potatoes

Spanish Baked Eggs 14.00
Mixed beans, roasted tomatoes, Chorizo & potatoes

Potato, Mixed Cheese & Red Onion Tortilla 13.50
Two poached eggs & Sriracha sauce

Classic House-Made Sandwiches
All served on your choice of buttered white or malted bloomer bread with red cabbage & beetroot slaw

Tuna, sweetcorn, spring onion, mayonnaise 7.00
Egg & tomato mimosa 7.00
Baked ham & seasonal leaves 7.00
Prawn Marie-Rose 8.00
Mature Scottish cheddar & heirloom tomato 7.00
Avocado & heirloom tomato, vegan mayonnaise 7.00
Add Soup of the day 4.00
French fries or hand-cut chips 3.50

Grilled Pastrami Bun 11.75
Red onion marmalade & salad

Chef's Special Croque Monsieur 11.75
Bloomer bread, baked ham, béchamel sauce, Gruyère cheese
Add A free-range egg 2.00

Grilled Italian Pork Belly Bun 11.75
Cos Lettuce, apricot & plum chutney

Hot Cajun Chicken Baguette,
Cos lettuce, citrus guacamole 12.00

Tuna Melt Baguette 9.50
Tuna, sweetcorn & cheese

Chicken Club Baguette 12.00
Steamed chicken supreme, smoked back bacon, seasonal leaves, cucumber, tomato, mayonnaise

Baked Potato
Topped with your choice of
Melted cheese 7.00
Tuna, sweet corn & spring onion mayo 8.50
Prawn Marie-Rose 11.00
Beef chilli & mixed cheese 10.00

BROADCROFT FAVOURITES

SERVED MON – THURS 12.00PM – 8.30PM / FRI – SAT 12.00PM – 9.00PM

STARTERS

Today's Homemade Soup Pot Ask Server
Sourdough bread

Italian Minestrone Soup 7.50
With fresh Parmesan & sourdough bread

Atlantic Baby Prawn Cocktail 8.75
Baby gem leaves, Marie-rose mayonnaise, Vollkorn bread

Homemade Chicken Liver & Port Parfait 7.50
Toasted buttered French brioche, Balsamic onions, condiments

Battered Sticky Cauliflower 6.50
Topped with chillies & sesame seeds (vegan-gf)

Panko Breaded Haggis Bonbons 8.50
Spring onion mash, Scottish whisky & Arran mustard cream sauce

SALADS

Classic Caesar Salad 10.75
Romaine lettuce, buttered croutons, seeded Parmesan crisp, marinated anchovies, light olive oil & lemon mayonnaise

Add
- Smoked back bacon 3.50
- Scottish smoked salmon 5.00
- Steamed chicken supreme 5.00
- Tiger prawns 7.00

Heirloom Tomatoes & Mozzarella Salad 9.25
Fresh basil pesto, roasted pine kernels & apple balsamic (v)

Vegan Bowl 14.50
Avocado, heirloom tomatoes, broccoli, hummus, smoked tofu, leaves, olive oil, apple balsamic (vegan)

SIDE DISHES Each 4.00

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

MAINS

Broadcroft's Homemade 7oz 100% Beef Burger 16.00
Gourmet bun, baby gem, tomato, red cabbage & beetroot slaw, tomato relish, battered onion ring, hand-cut chips or French fries

Add
- Smoked back bacon Each 2.50
- Mild Scottish cheddar / Stilton / Free-range egg

Homemade Beef & Vegetable Pie 16.95
Seeded buttered puff pastry, mixed vegetables, buttered boiled potatoes, hand-cut chips or French fries

Battered (gf) **or Panko Breaded Haddock Fillet** 18.00
Mushy peas, ravigote mayonnaise, hand-cut chips or French fries

Homemade 100% Beef Lasagne 16.50
Italian mixed herb cheese sauce & garlic bread

Add
- Hand-cut chips / French fries Each 3.50
- Seasonal house salad & French dressing

De Cecco Macaroni Cheese 13.00
Italian mixed herb cheese sauce & garlic bread

Add
- Spanish Chorizo / Smoked back bacon Each 3.00

Scottish Mixed Seafood Pie 16.50
Saffron cream sauce, topped with spring onion & mixed cheese mash, mixed vegetables

Espetada Portugese Style (Chef's Speciality)
Lime & paprika marinated chicken, mixed peppers 19.25
Or, Beef, garlic & fresh bay leaves 21.50

Served with hand-cut chips, hummus, tzatziki, pita bread, seasonal leaves & French dressing

Roast Chicken Supreme 18.50
Haggis bonbons, spring onion mash, Scottish whisky & Arran mustard cream sauce

Classic Steak Frites 16.50
7oz Sirloin, French fries, peppercorn sauce

Grilled Toulouse Sausage 16.00
Spring onion mash, tarragon chasseur sauce

Beef Stroganoff 17.50
Served with braised rice

Dhaba Style Lentil, Chickpea & Vegetable Curry 16.50
Onion Bhaji, braised rice, pita bread (vegan)

EVENING SPECIALS

SERVED MON – SAT 5.00PM – CLOSE

PETITES PLATES TO SHARE Each 6.00

Spanish mixed olives & feta cheese (v)

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

Sardine, Sun-dried Tomato & Fennel paté, sourdough bread

Hummus & Pesto, Grissini (vegan)

CHEF'S FAVOURITES TO SHARE 18.00

Panko breaded haggis bonbons, Arran mustard mayo / Heirloom tomatoes, roasted pine kernels, apple balsamic & virgin olive oil / Chicken liver parfait, oatcakes / Onion bhaji with Sanjay's sauce / Sardine, sun-dried tomato & fennel paté, sourdough / Hummus & pesto, grissini

STARTERS

Seared Tiger Prawns & Spanish Chorizo 10.50
Mixed peppers, chargrilled French brioche, Sriracha sauce, citrus guacamole

Baked pork & Black Pudding Meat Balls Provençale, 8.75
Melted mixed cheese, buttered rosemary croutons

FROM THE BROADCROFT GRILL

28-Day aged Scottish meat from Grant's Family Butchers, served with beurre Maître d'hôtel, roasted tomato, battered onion ring, mushrooms, hand-cut chips or French fries

8oz Rib-eye	25.95
8oz Sirloin	28.50
8oz Fillet	31.50
7oz Lamb Rump	24.95

Add a Sauce
Mixed peppercorn, Béarnaise, Scottish whisky & Arran mustard cream — Each 3.50

Add a Topper

Three tiger prawns	5.50
Two haggis bonbons	3.50
Creamy Melted Stilton	2.25
A fried free-range egg	2.50

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 — 75.00

(Please allow 25 minutes for medium & resting time)

SIDE DISHES Each 4.00

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

Battered Sticky Cauliflower 6.50
Topped with chillies & sesame seeds (vegan-gf)

FOOD ALLERGIES

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

SUNDAY MENU

SERVED SUN – 12.00PM – 8.00PM / SUNDAY ROAST SERVED 12.00PM – SOLD OUT

STARTERS

Please choose a starter from the BROADCROFT FAVOURITES or EVENING SPECIALS sections on the previous pages.

FROM THE BROADCROFT GRILL

28-Day aged Scottish meat from Grant's Family Butchers, served with beurre Maître d'hôtel, roasted tomato, battered onion ring, mushrooms, hand-cut chips or French fries

8oz Rib-eye	25.95
8oz Sirloin	28.50
8oz Fillet	31.50
7oz Lamb Rump	24.95

Add a Sauce
Mixed peppercorn, Béarnaise, Scottish whisky & Arran mustard cream — Each 3.50

Add a Topper

Three tiger prawns	5.50
Two haggis bonbons	3.50
Creamy Melted Stilton	2.25
A fried free-range egg	2.50

SALADS

Classic Caesar Salad 10.75
Romaine lettuce, buttered croutons, seeded Parmesan crisp, marinated anchovies, light olive oil & lemon mayonnaise

Add

Smoked back bacon	3.50
Scottish smoked salmon	5.00
Steamed chicken supreme	5.00
Tiger prawns	7.00

Vegan Bowl 14.50
Avocado, heirloom tomatoes, broccoli, hummus, smoked tofu, leaves, olive oil, apple balsamic (vegan)

SIDE DISHES — Each 4.00

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

Battered Sticky Cauliflower 6.50
Topped with chillies & sesame seeds (vegan-gf)

BROADCROFT SUNDAY ROAST 19.50

Choose from one, two, or three roast meats:
28-day aged Scottish sirloin, honey roast ham, turkey breast, served with roast rooster potatoes, mixed vegetables, cauliflower mornay, Yorkshire pudding & rosemary gravy

MAINS

Broadcroft's Homemade 7oz 100% Beef Burger 16.00
Gourmet bun, baby gem, tomato, red cabbage & beetroot slaw, tomato relish, battered onion ring, hand-cut chips or French fries

Add
Smoked back bacon / Mild Scottish cheddar / Stilton / Free-range egg — Each 2.50

Homemade Beef & Vegetable Pie 16.95
Seeded buttered puff pastry, mixed vegetables, buttered boiled potatoes, hand-cut chips or French fries

Battered (gf) **or Panko Breaded Haddock Fillet** 18.00
Mushy peas, ravigote mayonnaise, hand-cut chips or French fries

Homemade 100% Beef Lasagne 16.50
Italian mixed herb cheese sauce & garlic bread

Add
Hand-cut chips / French fries — Each 3.50
Seasonal house salad & French dressing

De Cecco Macaroni Cheese 13.00
Italian mixed herb cheese sauce & garlic bread

Add
Spanish Chorizo / Smoked back bacon — Each 3.00

Scottish Mixed Seafood Pie 16.50
Saffron cream sauce, topped with spring onion & mixed cheese mash, mixed vegetables

Espetada Portugese Style (Chef's Speciality)
Lime & paprika marinated chicken, mixed peppers 19.25
Or, Beef, garlic & fresh bay leaves 21.50

Served with hand-cut chips, hummus, tzatziki, pita bread, seasonal leaves & French dressing

Roast Chicken Supreme 18.50
Haggis bonbons, spring onion mash, Scottish whisky & Arran mustard cream sauce

Dhaba Style Lentil, Chickpea & Vegetable Curry 16.50
Onion Bhaji, braised rice, pita bread (vegan)

BROADCROFT
DESSERTS

Tiramisu of the Moment 6.50
Ask your server for today's flavour

Hot Sticky Toffee Pudding 6.50
With double cream, vanilla ice cream & caramel sauce (v)

Vanilla Crème Brulée 7.00
Served with a chocolate marshmallow

Belgian Chocolate Truffle 6.50
With coulis & vegan vanilla ice cream (vegan-gf)

Brulée French Viennoiserie Pudding 6.50
With espresso custard & chocolate ice cream (v)

Broadcroft Sundae 7.00
With mixed berry mess (gf)

Affogato 6.50
Vanilla ice cream with a shot of espresso

Porrelli's Ice Cream
Double Cream Vanilla, Strawberry, Chocolate, Vegan Vanilla (vegan-gf)

Porrelli's Sorbets
Lemon, Blackcurrant, Mango, Strawberry (vegan-gf)

1 Scoop	3.00
2 Scoops	4.00
3 Scoops	5.00

Add

Chantilly cream	2.00
Fruit coulis	1.00

Continental Cheese Selection 10.00
With apricot & dark plum chutney, apples, figs, walnuts, biscuits & oatcakes

FOOD ALLERGIES

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