

the
BROUGHTON
— PUBLIC HOUSE & EATERY —

Welcome to The Broughton. We are one of the neighbourhood's more recent editions joining the street in 2019 to give the community a shared space to relax, get together and enjoy delicious food and drink. We like to think of ourselves as "Everyone's Local"; somewhere that is open and inclusive to all whether it's a quick drink in the pub after work or a special occasion with friends and family.

With the Winter Markets coming into full swing, the holidays around the corner and the dark nights upon us, come in and relax at The Broughton. Have a look at our new winter cocktails and enjoy the festive season in style.

As a member of the Rocca Group, a small family run business, we set our sights on excellence and we're always looking to improve on what we can offer to our guests. We are very proud to have featured in the Michelin Guide for 2021, 2022 & now again in 2023. All of that is only possible thanks to the amazing support from our local community.

The Broughton Team

Your Broughton Signatures.

Our collection of signature cocktails are designed and inspired by our wonderful bar team.

The Nectar 11.50

Havana 7, St. Germain, Benedictine, honey

Stirred down and served up, this sweet, golden treat is pure heaven. Funky Cuban rum and rich elderflower liqueur.

Broughton Margarita 12.50

Patron Silver, Beso organic agave syrup, Cointreau, lime

Served straight up or on the rocks. We're not afraid to set expectations high with the most delicious margarita in the city! If you don't like it I'll have it and get you something else.

Corpse Reviver No. 2 11.00

Botanist, Martini Ambrato, Cointreau, lemon, absinthe

Full of citrus and botanicals, this was the 19th century's "hair of the dog". Bartending legend Harry Craddock warned "four of these taken in swift succession will unrevive the corpse again".

Ciao, Amore 11.00

Bacardi Carta Blanca, Passoa, Ciao amaro, lime

A Broughton original. The citrus and amaro combine for a delicious grapefruit note while the rum and Passoa lend a tropical and sweet finish.

Hot Buttered Spiced Rum 10.50

Butter-washed Bacardi Caribbean Spiced rum, lime, spiced honey

Served hot, we've mixed up the Hot Toddy for a winter warmer with Caribbean style. The butter-washed rum is rich and creamy and full of warm winter spice.

White Christmas 10.50

Bacardi Coconut, homemade coffee liqueur, creme de cacao, cream

The Broughton's take on a White Russian. Served up and covered in chocolate, a winter treat to fill you with Christmas joy!

Your Broughton Classics.

Negroni 10.00

Martini Bitter, Martini Rubino, Bombay Sapphire, orange bitters

One of, if not the, original classic cocktail. A great way to start a night or end a meal.

Cinnamon Spice Espresso Martini 11.00

Stoli vanilla, homemade coffee liqueur, spiced honey, Kimbo espresso

Our homemade coffee liqueur is subtly spiced with cinnamon, cardamon and anise. The perfect after dinner treat!

Aberfeldy Old Fashioned 12.50

Aberfeldy 12, Angustura bitters, demerara

Sometimes the old ways are best & Aberfeldy holds a close place to our owners mothers family. Sweet and spicy whisky lends perfectly to this king of classics.

Reverse Manhattan 9.50

Martini Rosso, Sazerac rye, Angostura bitters

Something different from your usual classics. The ratios are flipped on this one bringing the herbaceous and fruity vermouth to the foreground.

Rolls Royce Cocktail 9.50

Bombay Sapphire, Martini Bianco, Martini Rosso, Benedictine

This is a delightful twist on a perfect Manhattan. The botanics of the gin stand up to the blend of vermouths to deliver the Rolls Royce of cocktails.

Bee's Knees 11.00

Bombay Sapphire Premier Cru, lemon, honey

A delicious shot of vitamin D in the bleak midwinter. The lemony gin and rich honey will have you dreaming of the halcyon days of summer.

Vesper Martini 10.50

Tanqueray gin, Eristoff vodka, Martini Extra Dry

007's timeless modification of the dry martini. Served up with a twist of lemon, there's no better way to start a meal than an ice cold martini.

Let us know if there is something you're after that we don't have on our menu and we'll see what we can do!

YOUR WHITE WINE.

	175ml	250ml	Bottle
Chenin Blanc, Western Cape, South Africa	6.00	8.00	24.00
Pinot Grigio, Dea del Mare, Italy *	7.00	9.50	28.00
Piquepoul de Pinet, Henri de Richemer, France	8.00	11.00	32.00
Vihno Verde, Ponte de Lima, Portugal *	8.50	11.50	34.00
Sauvingon Blanc, Loggia di colli, Italy	9.50	12.50	38.00
Chardonnay, Vergelegen, South Africa *			42.00
Albarino, Lenda, Spain			48.00

YOUR ROSE WINE.

Zinfandel Blush, Realzin, Italy	7.50	10.00	29.00
Château Routas Rosé, Provence, France	9.50	12.50	38.00

YOUR RED WINE.

Shiraz Pinotage, Western Cape, South Africa	6.00	8.00	24.00
Sangiovese di Puglia, Bel Moro, Italy	7.00	9.50	28.00
Pinot Noir, 'Encinos', Santa Luiz, Chile*	8.50	11.50	34.00
Malbec, Lorca Lorca, Uco Valley, Argentina *	9.00	12.00	36.00
Rioja Crianza, Valdepalacios, Spain *	9.50	12.50	38.00
Cabernet Sauvignon, 'Punto Final', Argentina			40.00
Cabernet Franc, Punto Final, Argentina			55.00

BUBBLES.

	125ml	Bottle
Prosecco Martini, D.O.C, Italy	8.50	34.00
Joseph Perrier 'Cuvée Royale' Champagne, France*		79.00
Bollinger Special Cuvée, Champagne, France		95.00

DRAUGHT.	Style	Half / Pint
Amstel (4.1%)	Lager	2.95 / 5.95
Heineken Silver (4.0%)	Lager	3.20 / 6.35
Moretti (4.6%)	Lager	3.35 / 6.65
Guinness (4.1%)	Stout	3.15 / 6.25
Brixton (5.4%)	Atlantic Pale Ale	3.50 / 6.95
Caledonian (4.6%)	Pale Ale	3.35 / 6.75
Neck Oil (4.3%)	Indian Pale Ale	3.45 / 6.85
Orchard Thieves (4.5%)	Cider	3.10 / 6.20
Heineken 0%	Lager	2.25 / 4.50

BOTTLED.		Bottle
Daura Damm (5.4%) (GF)	Lager	5.30
Blue moon (5.4%)	Wheat Beer	5.75
Old Mout (4%)	Cider	6.50
Berries & cherries		
Pineapple & raspberry		
Kiwi & lime		
Erdinger 0%	Wheat Beer	5.25
Lazer Crush 0%	Indian Pale Ale	4.75

MALTS.	Region	25ml
Aberfeldy 12	Highland	6.75
Arran Port Cask	Highland	7.50
Dalmore 12	Highland	7.50
Edradour 10	Highland	5.75
Glenmorangie Quinta Ruban	Highland	7.25
Talisker 10	Island	6.75
Craigellachie 13	Speyside	7.75
Glendronach 12	Speyside	7.00
Glendronach 21	Speyside	19.50
Glenfarclas 105	Speyside	9.00
Ardbeg 10	Islay	6.75
Buichladdich Classic	Islay	6.25
Buichladdich Port Charlotte	Islay	6.50
Bunnahabhain 12	Islay	6.50
Caol Ila 12	Islay	6.75
Lagavulin 16	Islay	9.75
Auchentoshan 10	Lowland	6.00
Glen Scotia 15	Campbeltown	7.25

RUMS. 25ml

Bacardi Carta Blanco	4.25
Bacardi Ocho	4.75
Bacardi Gold	4.50
Bacardi Spiced	4.25
Diplomático	6.00
Havana 7	4.75
Gosling Black Seal	4.25

TEQUILA. 25ml

Patron Silver	6.25
Patron Reposado	6.50
Patron Anejo	7.00

VODKAS. 25ml

Eristoff	4.25
Grey Goose	5.50
Ketel One	4.75

BITS & BLENDS.

Dewar's Illegal Smooth	4.75
Johnny Walker Black	4.50
Monkey Shoulder	4.50
Jack Daniels	4.25
Sazerac Rye	5.50
Woodford Reserve	6.00

GINS. 25ml

Bombay Sapphire	4.25
Bombay Bramble	4.00
Botanist	5.00
Brockmans	4.75
Edinburgh Rhubarb	4.50
Hendricks	5.00
J.J. Whitley Pink	4.25
Lind & Lime	5.25
Pickering's	4.50
Tanqueray	4.50

PERFECT SERVES.

*50ml measures, specific garnish
& mixer to match*

Perfect Botanist	11.50
Perfect Tanqueray Sevilla	11.50
Perfect Lind & Lime	12.00
Perfect Rhubarb & Ginger	11.50
Perfect Havana 7	11.00
Fiero Spritz	10.00

MOCKTAILS.

A Free Cosmo	7.00
Cranberry, Lime, Marmalade	
Vibrante Spritz	7.50
Martini Vibrante, Elderflower, Soda	
Feragaia Margarita	8.00
Feragaia free spirit, Lime, Agave, Salt	
0% Negroni	7.50
Seedlip, Feregaia free spirit, Martini Vibrante	
Soft Toddy	8.00
Talonmore, lemon, honey, hot water	
Homemade Lemonade	4.00

BOTTLED SOFTS.

Coca Cola	3.50
Diet Coke	3.50
Irn Bru	3.50
Appletiser	3.40
J20 Orange & Passionfruit	4.00
