

the
BROUGHTON
— PUBLIC HOUSE & EATERY —

Starters;

Homemade focaccia, extra virgin olive oil & balsamic - 6
Flatbread with ricotta, red pepper, smoked almond - 7
Wild mushroom arancini, pesto & parmesan - 9
East of Scotland crab crumpets - 15
Steak tartare, toasted brioche - 14
Italian burrata, extra virgin olive oil, crackers - 11
Scottish smoked salmon & soda bread - 12
Isle of Wight tomato, basil, ricotta & courgette - 12
Glazed pork belly, crisp onion, espelette pepper - 11

Your Mains;

Highland Venison loin - 30
poached pear, crushed parsnip, celeriac

Shetland Cod - 28
porcini mushroom, potato terrine, chicken jus

Fish & Chips - 24
North Sea coley, tartare sauce, Koffman chips

Creedy Carver Duck - 28
heirloom beetroot, black fig & chicory

Braised Globe Artichoke - 23
tomato vinaigrette, broad bean, rosary goats cheese

500g Dry-aged Sirloin for two - 70
Bordelaise sauce, fine beans, buttered ratte potatoes

Your Desserts;

Tiramisu, espresso syrup, dark chocolate sorbet - 11
Madagascan vanilla ice cream with lemon madeleines - 8
"Cheesecake", Scottish strawberry, basil - 10
Mille-feuille, raspberry, caramel chocolate & lemon - 11
British 4 cheese selection, apricot preserve, Peter's yard crackers - 14

The Broughton Sunday Roast

"Sunday Times Best UK Roasts"

Every Sunday, 12pm - 4pm

Roast Dry Aged Rump of Beef
*Yorkshire pudding, duck fat roast potatoes,
glazed carrot, red wine gravy - 27*

Roast Rare Breed Pork Loin
*Cavolo nero, duck fat roast potatoes,
glazed carrot, gravy - 25*

Your Sides;

Chips - 6
Green beans & roasted hazelnuts - 6
Hispi cabbage, crispy chilli oil - 6
Caesar salad - 7

Please inform us of any allergies and intolerances. Whilst we do all we can to accommodate food intolerances & allergies, we are unable to guarantee that dishes will be completely free of traces.

Vegan menu available upon request

A discretionary 10% Service charge will be added to your bill and shared between the Broughton team