the BROUGHTON

PUBLIC HOUSE & EATERY

SUNDAYS 12-4pm

Small Plates to Share;

Homemade focaccia, extra virgin olive oil & balsamic - 6

Flatbread with pumpkin, walnut, gorgonzola - 7

East of Scotland crab crumpets - 15

Steak tartare, toasted brioche - 14

Italian burrata, extra virgin olive oil, lemon, crackers - 11

Scottish smoked salmon & soda bread - 12

Beetroot & goats cheese salad, fig, endive - 11

Chicken & goose liver pate, brioche, fruit preserve - 12

Your Mains;

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

Roast Rare Breed Pork Loin - 25
duck fat roast potatoes, cavolo nero glazed carrot, apple sauce, red wine gravy

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

Steamed Wild Halibut - 29
Shetland mussels, potato gnocchi, cider butter sauce

Salt Baked Celeriac - 23
St Andrews cheddar, black truffle, cavolo nero

Cocktails

Our Espresso Martini - 12
Stoly Vanilla, homemade coffee liqueur, Kimbo espresso, sugar

Mimosa - 10
Prosecco, orange juice, orange bitters

Bloody Mary - 13
Arbikie chilli vodka, tomato juice, celery bitters, tabasco sauce

Your Sides;

Duck fat roast potatoes - 5

Honey mustard glazed pigs - 4

Cauliflower cheese - 4

Yorkshire pudding - 1.5

Extra Gravy - 1

Your Desserts;

Tiramisu, espresso syrup, dark chocolate sorbet - 11

Madagascan vanilla ice cream with lemon madeleines - 8

Sticky toffee pudding, vanilla ice cream, butterscotch - 11

Coconut mousse, mango & mint sorbet, sesame - 10

British 4 cheese selection, apricot preserve, Peter's yard crackers - 14

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