

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.

The festival season is over, the barbecue has been packed away and the sun might never have actually arrived. But fear not! The Broughton Team are here to as Autumn sets in with new Classic Cocktails and a revamped a la carte menu to see in the new season.

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 since 2021. 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.

Secret Gimlet **12.00**

Secret Garden lemon verbena gin, home-made oleo saccharum, lime

Stirred down and served up, this Signature was developed with Secret Garden distilleries based across town in the beautiful Pentland Hills. Check out their amazing herb garden and all the amazing work they are doing to bring nature's best to the world of gin.

Cherry Bomb **12.00**

Disaronno, Cointreau, Courvoisier, cherry bitters, lemon, egg white

This is our original Summer Signature. We make our own cocktail cherries in a heady mix of cognac, amaretto and triple sec and use the liqueur to shake into a stunning sour. Like a Cherry Bakewell in a glass!

Our Espresso Martini **10.50**

Stoly Vanilla, homemade coffee liqueur, Kimbo espresso, sugar

Our Espresso Martinis are legendary. Our homemade liqueur is spiced with cinnamon and anise to lend an extra dimension to this caffeinated classic.

Clarified Rum Punch **11.00**

Bacardi Caribbean Spice, lemon, cinnamon, pineapple, milk

Served over ice, this sweet and funky rum punch has been milk clarified (ask one of our team if you're not sure!) for crystal clarity and a beautiful gold colour. Smooth, velvety texture with hints of spices and citrus.

Campari Sunrise **11.00**

Campari, Beefeater, lime, orgeat, pineapple

Campari's iconic dryness gives way to zingy citrus and sweet almond liqueur for a refreshing burst of summer sun in a glass. Shaken and served on the rocks.

Rum Raisin **11.00**

Edinburgh Spiced Rum, Diatomists 5 yo Pedro Ximenez, orange bitters

Stirred down and served on the rocks. The figgy, jammy sherry and butterscotch rum combine for a decadent dessert in a glass kind of cocktail.



Your Broughton Classics.

Kir Royale

10.00

Lamberti Prosecco, Creme de Cassis

Light and crisp prosecco with rich jammy creme de cassis. Upgrade your fizz with a little autumn twist

Mezcal Margarita

12.50

Del Maguey mezcal, Rooster Rojo tequila, organic agave, lime

Served straight up or on the rocks. With a blend of 100% agave mezcal and tequila, we've made something that's a little bit sweet, a little bit smokey and a brilliant twist to a summer classic.

- *Classic Tequila Margarita* 12.00

Amaretto Sour

11.50

Disaronno, Buffalo Trace, lemon, sugar, egg white

Mixology legend Jeffrey Morgenthaler reinvented this delicious wheel by introducing a little bourbon to balance the sweet and nutty Disaronno. A beautiful modern sour.

Reverse Manhattan

10.00

Sazarac Rye, Martini Rosso, Angostura bitters

Stirred down and served up with a homemade cocktail cherry. This twist on a classic puts the sweet vermouth front and centre with unctuous dried fruit and cherry flavours.

Strawberry Daiquiri

9.50

Bacardi Blanca, strawberry jam, lime

A stupendous sweet twist on the Cuban classic. Jammy goodness adds delectable fruitiness to the spicy rum.

Improved Gin Martini

11.00

Beefeater, Martini Extra Dry, manzanilla sherry, orange bitters

When more is more! You can't beat the classics but updating them with an extra hint of floral sherry and citrus is never a bad idea. The perfect aperitif stirred down and served up with a twist.

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	6.50	8.75	26.00
Pinot Grigio, La Delfina, Italy	7.00	9.50	28.00
Viognier Reserva, Loma Negra, Chile *	8.25	11.00	33.00
Piquepoul de Pinet, Henri de Richemer, France	8.75	11.65	35.00
Sauvignon Blanc, Seven Degrees, New Zealand *	10.00	13.35	40.00
Pecorino 'Patch', Cantina Orsogna, Italy *	10.50	14.00	42.00
Albarino, Lenda, Spain			49.00
Macon La Roche-Vineuse, Domaine Normand, France			59.00

YOUR ROSE WINE.

Bardolino Chiaretto, Ca' Preella, Italy	8.75	11.65	35.00
Clairet de Bordeaux, Chateau Grand Tulliac, France	9.50	12.50	38.00

YOUR RED WINE.

Shiraz Pinotage, Western Cape, South Africa	6.50	8.65	26.00
Merlot, Loma Negra, Chile *	7.00	9.45	28.00
Pinot Noir, 'Encinos', Santa Luiz, Chile*	8.50	11.50	34.00
Rioja Crianza, Valdepalacios, Spain *	9.00	12.00	36.00
Malbec, Lorca Lorca, Uco Valley, Argentina	9.50	12.75	38.00
Montepulciano, d'Abruzzo 'Patch', Cantina Orsogna, Italy	10.50	14.00	42.00
Chateau Beauborg, Cotes de Bourg, France			46.00

BUBBLES.

	125ml	Bottle
Prosecco Spumante, Lamberti, Italy	6.95	38.00
Klostersekt Brut, Stift Klosterneuberg, Sekt, Austria	9.85	55.00
Baron Albert 'l'Universelle', Champagne, France		89.00
Joseph Perrier, Cuvée Royale Champagne, France		99.00

* Certified Vegan

DRAUGHT.	Country	Half / Pint
Amstel (4.1%)	Netherlands	3.15 / 6.25
St Andrew's Lager (4.0%)	Scotland	3.25 / 6.50
Moretti (4.6%)	Italy	3.60 / 7.15
Guinness (4.1%)	Ireland	3.40 / 6.75
Brixton A.P.A (4.5%)	England	3.70 / 7.35
Caledonian (4.6%)	Scotland	3.70 / 7.35
Neck Oil (4.3%)	England	3.65 / 7.25
Orchard Thieves (4.5%)	England	3.40 / 6.75
Heineken 0%	Netherlands	2.65 / 5.25

BOTTLED.		Bottle
Sol (4.2%)	Mexico	4.50
Daura Damm (5.4%) (GF)	Spain	5.00
Erdinger Weiss Bier (5.4%)	Germany	6.95
Old Mout (4%) Berries & cherries Kiwi & lime	New Zealand	6.95
Erdinger 0% (500ml)	Germany	5.65
Lazer Crush 0% (330ml)	England	4.95
Guinness 0.0 (538ml)	Ireland	6.25

MALTS.	Region	25ml
Aberfeldy 12	Highland	7.50
Oban 14	Highland	9.75
Edradour 10	Highland	6.25
Arran Amarone	Island	8.50
Arran Sauternes	Island	8.50
Talisker 10	Island	6.95
Craigellachie 13	Speyside	7.95
Glendronach 12	Speyside	7.50
Glendronach Revival 15	Speyside	9.25
Glendronach 21	Speyside	19.95
Glenfarclas 105	Speyside	9.00
Ardbeg 10	Islay	6.95
Bruichladdich Classic	Islay	6.75
Bruichladdich Port Charlotte	Islay	6.95
Bunnahabain 12	Islay	6.95
Caol Ila 12	Islay	7.50
Lagavulin 16	Islay	9.95
Auchentoshan 10	Lowland	6.25
Glen Scotia 15	Campbeltown	8.50

RUMS. 25ml

Bacardi Carta Blanca	4.25
Bacardi Spiced	4.25
Diplomático	6.50
Edinburgh Rum	4.50
Havana 7	4.75
Gosling Black Seal	4.25

S. AMERICA 25ml

Rooster Rojo	4.25
Del Maguey mezcal	4.50
Abelha cachaca	5.00
Barsol Pisco	4.45

VODKAS. 25ml

Eristoff	4.25
Belvedere	5.45
Ketel One	4.75

BITS & BLENDS.

Buffalo Trace	4.25
Monkey Shoulder	4.50
Jack Daniels	4.25
Sazerac Rye	5.50
Woodford Reserve	5.00

GINS. 25ml

Beefeater	4.25
Bombay Bramble	4.35
Edinburgh Rhubarb	4.50
Hendricks	5.15
J.J. Whitley Pink	4.45
Lind & Lime	5.35
Pickering's	4.50
Secret Garden	5.35
Tanqueray/ Sevilla	4.50

PERFECT SERVES.

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

Perfect Secret Garden	12.50
Perfect Hendricks	11.75
Perfect Lind & Lime	12.50
Perfect Rhubarb & Ginger	11.50
Perfect Havana 7	11.00
Aperol Spritz	10.50

MOCKTAILS.

A Free Cosmo	7.00
Cranberry, lime, marmalade	
Vibrante Spritz	8.00
Martini Vibrante, elderflower, soda	
Feragaia Margarita	8.00
Feragaia free spirit, lime, agave, salt	
Cucumber Smash	8.00
Seedlip, elderflower, cucumber, mint, apple	
Homemade Lemonade	4.50
Homemade Ginger Beer	6.00
Talonmore, ginger syrup, lime	

SOFTS.

Coca Cola	3.50
Coke Zero	3.40
Irn Bru	3.40
Juices	2.95
Apple	
Orange	
Cranberry	
Pineapple	
