

Festive Menu available from 22nd November

### Small Plates to Share;

- Homemade focaccia - 5
- Flatbread with squash, ricotta & walnut - 6
- St Andrews cheddar croquettes - 7
- Buttermilk fried chicken with sriracha & sesame - 7
- East of Scotland crab crumpets - 14
- Duck liver pate, spiced fruit preserve - 11
- Italian burrata with black fig & pistachio - 9
- Scottish smoked salmon - 10
- Beetroot salad, goats cheese & walnuts - 9
- Cobble Lane fennel salami & pickles - 8

### Your Mains;

- Slow Cooked Beef - 26  
mash, glazed carrot & our red wine sauce
- Shetland Cod - 23  
Tarragon potato gnocchi, mussels, cider sauce
- Fish & Chips - 18  
North Sea coley, tartare sauce, Koffman chips
- Bronze Turkey Breast - 24  
Braised leg, honey glazed parsnip, sage and onion mash
- Salt Baked celeriac - 16  
Maitake mushroom, spinach & St Andrews cheddar
- 500g Dry-aged Perthshire sirloin for two - 50  
peppercorn sauce, Koffman chips

### Your Desserts;

- Sticky Toffee Pudding, butterscotch sauce - 8
- Madagascan vanilla ice cream with lemon madeleines - 7
- Dark chocolate delice with roasted hazelnuts - 9
- British 4 cheese selection - 10

### 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 - 24

Herb Roast Chicken  
Hispi cabbage, duck fat roast potatoes,  
braised shallot, gravy - 22

### Your Sides;

- Chips - 4.5
- Green beans & roasted hazelnuts - 4.5
- Brussel sprouts & bacon - 5
- Buttered new potatoes - 5
- Classic 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