

the
BROUGHTON
PUBLIC HOUSE & EATERY

Starters to Share;

Homemade focaccia - 5
Flatbread with wild garlic pesto, ricotta - 6
St Andrews cheddar & truffle croquettes - 9
East of Scotland crab crumpets - 14
Steak tartare, toasted brioche - 12
Italian burrata with nduja, sourdough crackers - 10
Scottish smoked salmon - 10
Beetroot salad, goats cheese & walnuts - 9
Cobble Lane fennel salami & pickles - 8

Your Mains;

Dry Aged Rump of Beef - 26
slow cooked feather blade , new season asparagus, wild garlic

Shetland Cod - 23
Jerusalem artichoke, hazelnut, chicken butter sauce

Fish & Chips - 20
North Sea coley, tartare sauce, Koffman chips

Roast Venison Haunch - 23
braised red cabbage, kohlrabi, pickled blackberry

Salt Baked Celeriac - 18
maitake mushroom, cavolo nero & St Andrews cheddar

Stuffed lamb Saddle for Two - 65
Slow cooked belly, black garlic, maitake mushroom & fine beans

Your Desserts;

Dark chocolate delice, salted milk sorbet, miso caramel - 9
Madagascan vanilla ice cream with lemon madeleines - 7
Yorkshire forced rhubarb parfait, Sicilian blood orange - 8
British 4 cheese selection, quince, Peter's yard crackers - 12

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 - 25

Rare Breed Pork Chop
Cavolo nero, duck fat roast potatoes,
glazed carrot, gravy - 23

Your Sides;

Chips - 4.5
Green beans & roasted hazelnuts - 4.5
Brussel sprouts & bacon - 4
Winter leaf salad - 4

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