

the
BROUGHTON
— PUBLIC HOUSE & EATERY —

to Snack

Homemade Baked Bread Rolls, whipped salted butter £3*
East Coast Cured Salami & homemade pickles £5
Boscaiola Olives £3.5*

Starters

Isle of Mull Cheddar Hash Brown, pickled apple £7
Chicken Liver Pate, seasonal chutney, toasted brioche £7.5
Citrus Cured Salmon, pickled cucumber, horseradish & granary bread £7.5
Isle of Wight Tomato Salad, ricotta, basil pesto, pickled shallot £7 (n)*
Pea soup, minted yoghurt, rosemary & garlic focaccia £5.5*

Mains

Natural Smoked Haddock, crushed potato, poached hens egg & grain mustard £16
Shetland cod, sweetcorn, chive, mussels & coco beans £17
Scottish wild mushroom risotto, crispy egg, parmesan £14*
Braised Beef Feather Blade, our mash, baby gem, mushroom ketchup £18.5
Slow Cooked Ayrshire Pork Belly, heritage potato, radish & tarragon £16.5
The Broughton Burger, Orkney cheddar, baby gem, tomato & triple cooked chips £16

Sides

broccoli & smoked garlic butter £3.5 *
our triple cooked chips £3 *
- add parmesan and truffle £2.5
mixed herb salad £3 *

Desserts

Raspberry & white chocolate mille feuille £7
Selection of Homemade Ice cream & Sorbets £5.5*
Sticky Toffee Pudding, butterscotch sauce & clotted cream £7
I J Mellis Cheese Selection, seasonal chutney & crackers £7.5 for 3 / £10 for 5

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.
(n) = contains nuts | * = can be catered for vegan dietary requirements

A discretionary 10% service charge will be added to tables of 6 or more.