



## Kitchen Nibbles

Mixed olives v 3.00

Crackling and apple sauce 3.00

Breaded prawns, bloody mary mayonnaise 3 for 4.50 6 for 7.50 9 for 11.95

8 mini hot chorizo picante 3.95

Broccoli and blue cheese fritters v 3.50

## Starters

Soup of the day v 5.95

Smoked mackerel, beetroot, horseradish, fennel, celery 6.95

Lamb sweetbreads and crispy belly, capers, mint, watercress, noisette garlic 7.50

Sesame crusted halloumi, avocado, butternut, endive, radish, mustard, toasted marcona almonds v 6.25 (add crispy parma ham for 1.50)

Parma ham, blue cheese, grapes, pickled pear, balsamic and rocket 7.25

## Main meals

Smoked haddock, garlic potato gratin, coddled egg, leek fondue, baby spinach 14.50

Confit duck leg, balsamic lyonnasie, tenderstem broccoli, oyster mushrooms, candy beets 16.95

Mushroom gnocchi, broccoli puree, roast squash, sage, cheddar crisps v 13.95

10oz Rib -eye Steak, portabello mushroom, slow roasted tomatoes, café de Paris butter, proper chips 22.50 (add 3 king prawns for 3.95 or peppercorn or red wine sauce for 1.50 each)

All day braised pork belly, sage 'n' onion hash, greens, apple sauce, crackling 15.95

## On the side 3.50 each

Proper chips v

Beets and broccoli v

Mashed potato v

House salad v

Garlic potato gratin v

Rocket and parmesan salad



## Classic Pub Menu

Broughton sausage of the day, mash, white onion sauce with sage and whole mustard 12.95

Beer battered fish of the day, proper chips, homemade mushy peas, tartar sauce 13.95

Broughton burger with confit onion, cheddar, crisp ham, proper chips 13.95

Pie of the day, mash, seasonal greens 13.95

Vegetable Pie of the day, mash, seasonal greens v 13.95

## Puddings

Malted honey, chocolate chip cheesecake, raspberries, sherbet 6.95  
Chocolate marquise, salt caramel, crème fraiche, candied pistachio v

7.25

Vanilla pannacotta, champagne rhubarb, toffee granola 6.95

Pear and almond tart, cassis rippled yogurt chantilly v 6.95

Ice creams and sorbets 1.50 per scoop v

Cheese and biscuits, celery, grapes apple compote v 7.95

Graham's 10-year Tawny Port 4.50

Cockburn's Special Reserve Port 3.50

Tea & coffee 2.00

Speciality coffee 2.50

Liqueur coffee (priced as taken)

Dessert Wine 18.55 Bottle / 5.20 100ml

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley Chile

Papaya, peach, apricot and mango combine well with honey and spice on the nose. Very rich but not cloying, shows a nice touch of orange blossom and orange and lemon acidity

If you have dietary requirements please let us know so we can prepare something