

NIBBLES

PUTTANESCA OLIVES 5.25 (VG,GF)
oil cured olives with sun dried tomatoes, capers and chilli & garlic

PULLED CHICKEN BON BONS 5.95
with a crispy panko coating and served with chicken mayonnaise

GARLIC PIZZETTA
freshly baked with basil oil **6.45** (VG)
with freshly grated Italian cheese and chives **7.95** (V)

PERFECT FOR SHARING

**GARLIC & ROSEMARY
CAMEMBERT FONDUE PIZZETTA 10.95** (V)
with garlic & rosemary oil and Italian cheese

SMALL PLATES

SALT & CHILLI POPCORN CAULIFLOWER 8.45 (VG)
with sweet potato purée and sticky soy & ginger sauce

SPICY KING PRAWNS PIL PIL 10.45
with green peppers, red onions, cherry tomatoes, lime and garlic focaccia

CONFIT DUCK & CUCUMBER SUSHI ROLL 9.95
with pickled daikon and hoisin mayonnaise

CRISPY SHREDDED CHICKEN 9.95 (GF)
with sticky sweet chilli & lime sauce

CHARGRILLED TERIYAKI SALMON SKEWER 10.95
with sesame soy emulsion and Nam Pla caramel

CRISPY BREADED GOATS' CHEESE 8.95 (V)
with caramelised apple ketchup and rocket

DUCK LIVER & PEDRO XIMENEZ PÂTÉ 8.95
with chargrilled sour cherry & currant sourdough and beetroot & ginger chutney

SOUP OF THE DAY 7.45 (NUTS, V)
with warm six-day sourdough and Croxton Manor salted butter

BROUGHTON SHARER

SERVES 2

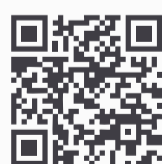
Hoisin pulled pork bao buns

Whipped miso mushroom parfait
on focaccia crouts

Crispy shredded chicken with Asian slaw
and sweet chilli & lime sauce

Sesame prawn croquettes
with soy & ginger sauce

25.95



ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.



MAINS

BROUGHTON BRAISED BEEF COTTAGE PIE 19.95 (GF)
topped with Italian cheese & onion crust and served with pickled red cabbage

TERIYAKI FLAT IRON 24.95
with miso caramel, pickled daikon & edamame slaw and salt & chilli skin on fries

PAN ROASTED SEA BREAM & CRAB LINGUINE 20.95
slow roasted tomatoes, crab bisque, charred lemon, green chilli and pangrattato

BEETROOT & GOATS' CHEESE EN CROUTE 17.95 (V)
with raisin & gherkin ketchup, brown butter sweet potato mash and red wine sauce

HADDOCK IN IPA BATTER 18.45
with chilli crushed peas, curry sauce and thick-cut chips

YAKITORI CHICKEN & GREEN ONION SKEWER 20.95
with Asian slaw, sticky coconut rice and sweet soy sauce

SLOW COOKED LAMB SHOULDER 24.95 (GF)
with creamy celeriac purée, celeriac chips, Cavolo Nero cabbage and lamb sauce

CRISPY PANKO CHICKEN 20.95
with fried hen's egg, pesto, paprika roasted new potatoes and Dijon & mushroom cream sauce

**SEA BREAM & KING PRAWN
THAI RED CURRY 21.95** (GF)
with pak choi, baby corn, red onion and jasmine rice

CIDER BRAISED PORK BELLY 19.95
with black pudding, celeriac remoulade, caramelised apple purée, roasted sweet potato, wilted spinach and honey mustard sauce

DIY EGG FRIED RICE 14.95 (V)
with sesame steamed rice, hen's egg, crispy nori, green onions, crispy shallots and XO Sauce

+ CHAR SIU PORK BELLY 4.95
+ YAKITORI CHICKEN 4.95

CLASSIC BURGER 17.95
brisket patty with cave-aged Cheddar, beef tomato, burger sauce, baby gem and served in a seeded brioche bun with skin on fries

+ CHARGRILLED SMOKED BACK BACON 2.45
+ FRIED HEN'S EGG 1.75

TREACLE GLAZED SQUASH 17.95 (VG)
with smoked vegan Applewood cheese, spinach risotto & toasted pumpkin seeds

**UNDER 600 CALORIES
CHARGRILLED CHICKEN KATSU 14.95**
with smashed cucumber salad, roasted sweet potatoes, tenderstem broccoli and katsu sauce
52G OF PROTEIN

SALADS

CAESAR 12.25
soft boiled hen's egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons and Caesar dressing

NOURISH 12.25 (VG,GF)
pickled red cabbage, sushi rice, sushi ginger, Asian slaw, chargrilled pineapple, smashed avocado and edamame with a sesame miso dressing

WARM KOREAN VERMICELLI NOODLE 12.25 (VG, NUTS)
peanuts, sesame, sugar snaps, edamame and Chinese leaf with a gochujang dressing

ADD A TOPPING TO YOUR SALAD

CHARGRILLED CHICKEN BREAST 4.95 (GF)

GARLIC GLAZED SEA BREAM FILLET 4.95 (GF)

CRISPY SHREDDED BEEF 6.95
with sticky soy & ginger

CHARGRILLED HALLOUMI 4.95 (V,GF)
with herby hot honey

900G PORTERHOUSE STEAK

SERVES TWO GUESTS

confit hispi cabbage with miso maple butter,
Thai basil chimichurri, teriyaki roasted smashed potatoes
and sticky soy carrots with sesame seeds

89.95

CHARGRILLED STEAKS

Our steaks are dry aged for a minimum of 28 days.

Basted in beef juices served with roasted tomato and garlic glazed field mushroom.

Served with either skin on fries or thick-cut chips.

230G FILLET 37.95 (GF)

230G RIBEYE 31.95 (GF)

280G SIRLOIN 32.95 (GF)

GRILL ENHANCEMENTS

TWO FRIED HENS' EGGS 3.25 (V,GF)

ONION RINGS 5.45 (V,GF)
with confit garlic mayo

BUTTERED GREENS 4.95 (V,GF)
with curly kale, tenderstem broccoli and green beans

GRILLED PEACH SALAD 4.95 (V,GF)
with feta & rocket

SAUCES 3.45

STILTON BLUE (V,GF)

GREEN PEPPERCORN & BRANDY (GF)

RED WINE ROSSINI (GF)

GARLIC & PARSLEY BUTTER (V,GF)

SIDES

SEASONED FRIES 5.45 (VG,GF)

THICK-CUT CHIPS 5.45 (GF)
with beef mayo

SALT & PEPPER FRIES 7.45 (VG,GF)
with miso wasabi mayonnaise

TENDERSTEM BROCCOLI 5.45 (VG)
with sweet soy & sesame seeds

SPICED HONEY GLAZED CARROTS 5.45 (V,GF)
with crispy carrots