FANCY A SPRITZ?

APEROL SPRITZ
Aperol, sparkling wine, soda water
8.00

HUGO SPRITZ
elderflower liqueur, sparkling wine, soda water
8.00

THE BROUGHTON
RESTAURANT
BAR

NIBBLES

PUTTANESCA OLIVES |VG, GF|
oil-cured olives, sun-dried tomatoes, capers, chilli & garlic **5.45**

PULLED CHICKEN BONBONS
crispy panko coating, chicken mayonnaise **6.45**

GARLIC PIZZETTA
freshly baked with basil oil |VG| **6.45**
freshly grated Italian cheese & chives |V| **7.95**

PERFECT FOR SHARING

GARLIC & ROSEMARY CAMEMBERT FONDUE PIZZETTA |V|
Italian cheese, garlic & rosemary oil **10.95**

SMALL PLATES

MUSHROOM BOLOGNESE SPRING ROLLS |VG|
confit garlic & basil emulsion **7.95**

CRISPY COCONUT KING PRAWNS
mango & habanero sauce, Asian slaw **9.95**

BRAISED BEEF & STILTON CROQUETTE
rich red wine & beef dripping gravy **10.95**

FESTIVE FAVOURITES

SMOKED SALMON & DILL ARANCINI
warm leek & potato bisque, chive oil **8.95**

PANKO WHIPPED GOAT'S CHEESE CROQUETTES |V|
pickled beetroot and caramelised pineapple ketchup **8.95**

CRISPY SICHUAN DUCK LEG
cherry hoisin, pickled cucumber, Chinese pancakes **13.95**

DUCK LIVER & PEDRO XIMÉNEZ PÂTÉ
chargrilled sour cherry & currant sourdough, beetroot & ginger chutney **7.95**

SOUP OF THE DAY |V, NUTS|
warm six-day sourdough, Croxton Manor salted butter **7.45**

CRISPY SHREDDED CHICKEN |GF|
sticky sweet chilli & lime sauce **9.95**

MAINS

ALE-BATTERED FISH & CHIPS
mushy peas, house curry ketchup, nori tartare sauce, chargrilled lemon, thick-cut chips **18.45**

BUTTERMILK FRIED CHICKEN BURGER
harissa dressing, smoked paprika aioli, lettuce, tomato, whipped feta, seeded brioche bun, skin-on fries **17.95**

THAI RED CURRY SEA BASS & KING PRAWNS |GF|
chargrilled pineapple, pak choi, baby corn, lychees, sticky coconut rice **21.95**

CRISPY CHICKEN MILANESE
sautéed new potatoes & fried onions, broccoli, slow-roasted cherry tomatoes, gremolata, Italian cheese, garlic & saffron sauce **21.95**

FESTIVE FAVOURITES

CHARGRILLED TRIO OF LAMB CHOPS |GF|
mint & redcurrant glaze, parsnip purée, parsnip wedges, cavolo nero, rosemary lamb jus **26.95**

ROAST TURKEY BREAST & BRAISED LEG
apricot stuffing, sprouts, seasonal greens, brown butter roasted carrots, dripping roast potatoes, pigs in blankets, rich red wine gravy **21.95**

MUSHROOM & CARAMELISED ONION PIE |VG|
shortcrust pastry, garlic mash, crushed peas, stout gravy **17.95**

SLOW-ROASTED PORK BELLY
black pudding & clotted cream mash, braised red cabbage, wilted spinach, caramelised apple & cider sauce **18.95**

CRISPY SHREDDED BEEF EGG FRIED RICE BOWL
miso caramel greens, poached hen's egg, crispy nori, green onions, toasted sesame seeds, crispy shallots, sticky sweet & sour sauce **17.95**

YAKITORI CHICKEN & GREEN ONION SKEWER
Asian slaw, sticky coconut rice, sweet soy sauce **21.95**

CLASSIC BEEF BURGER
brisket patty, cave-aged Cheddar, beef tomato, burger sauce, iceberg lettuce, seeded brioche bun, skin-on fries **18.95**

SLOW-COOKED BEEF STEAK COTTAGE PIE |GF|
Italian cheese & onion crust, buttered green vegetables **20.95**

BUTTER-ROASTED SALMON FILLET |GF|
Champagne cream, crayfish, caviar & smoked paprika butter, lemon crushed potatoes, tenderstem broccoli **23.95**

SWEET POTATO, SPINACH & GOAT'S CHEESE PIE |V|
confit garlic mash, whipped pease pudding, red onion jam gravy **17.95**

CHARGRILLED STEAKS

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

Basted in beef juices and served with roasted tomato, garlic-glazed field mushroom and either skin-on fries or thick-cut chips.

10oz RUMP 25.95
8oz RIBEYE 33.95
8oz FILLET 39.95

+ TWO FRIED EGGS |V, GF| **3.25**

SAUCES

GREEN PEPPERCORN |GF| **3.45**
RED WINE ROSSINI |GF| **3.45**
TERIYAKI **3.45**
STILTON BLUE CHEESE SAUCE |GF| **3.45**
GARLIC & PARSLEY BUTTER |GF| **2.95**

SALADS

CAESAR
soft-boiled egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons, Caesar dressing **12.95**

NOURISH BOWL |VG, GF|
pickled red cabbage, sushi rice, sushi ginger, Asian slaw, chargrilled pineapple, smashed avocado, edamame, sesame miso dressing **12.95**

PROTEIN BOWL |V, GF, NUTS|
steamed broccoli, roasted sweet potatoes, edamame & peas, feta cheese, soft-boiled eggs, pickled red onion, salt & chilli roasted peanuts, toasted sesame, herby hot honey ranch **12.95**

ADD A TOPPING TO YOUR SALAD

LEMON, GARLIC & HERB CHICKEN SKEWERS |GF| **4.95**
SMOKED SALMON |GF| **4.95**
CRISPY SHREDDED BEEF IN BANG BANG SAUCE |GF| **6.95**
CHARGRILLED HALLOUMI |V, GF| **4.95**

SIDES

SKIN-ON FRIES |VG, GF| **5.45**

THICK-CUT CHIPS |GF|
beef mayo **5.45**

PIGS IN BLANKETS
honey glaze **6.95**

ASIAN-STYLE TENDERSTEM BROCCOLI |VG|
sweet soy, toasted sesame seeds **5.45**

CAULIFLOWER CHEESE GRATIN |V|
focaccia crumb **6.45**

MIXED SALAD |VG, GF|
herby chermoula dressing **5.45**

SALT & PEPPER FRIES |V, GF|
miso wasabi mayonnaise **7.45**

BROWN-BUTTER GLAZED CONFIT CARROTS |V, GF, NUTS|
roasted hazelnuts & whipped goat's curd **5.45**

BUTTERED SPROUTS & GREENS |V, GF|
garlic herb glaze **5.45**

ONION RINGS |V, GF|
confit garlic mayo **5.45**

ALLERGENS
SCAN TO VIEW ALLERGEN & NUTRITIONAL 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.

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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.

WINES

WHITE

	125ml	175ml	bottle
BIANCO D'ITALIA |VG| Sollazzo, Italy	4.95	6.95	22.95
CHENIN BLANC |VG| Wild Garden, South Africa	5.95	7.95	24.95
TREBBIANO BLEND |VG| Il Sacrato, Italy			26.95
RIESLING 'L' FRUITY Dr Loosen, Germany	6.45	8.45	27.95
PINOT GRIGIO |VG| Rubicone, Novità, Italy	6.95	8.95	28.95
CHARDONNAY |VG| Undurraga, Chile	7.45	9.45	29.95
VINHO VERDE |VG| Leme, Portugal	7.75	9.75	30.95
VIOGNIER |VG| Les Collines du Bourdic, France			32.95
PICPOUL DE PINET |VG| Tournée du Sud, France	8.25	10.25	34.95
RIOJA BLANCO |VG| Valdebaron, Bodegas Ondarre, Spain	8.45	10.45	35.95
SAUVIGNON BLANC Faultline, New Zealand	8.95	10.95	38.95
ALBARIÑO Bodegas Viña Cartín, Spain			41.95
SAUVIGNON BLANC Craggy Range, New Zealand			45.95
CHABLIS |VG| Domaine Grande Roche, France	11.45	14.45	51.95
SANCERRE |VG| La Villaudière, France	11.75	14.75	52.95

RED

	125ml	175ml	bottle
TEMPRANILLO El Concierto Tinto, Spain	4.95	6.95	22.95
CARMÈNERE Undurraga, Chile			24.95
SHIRAZ |VG| Boundary Line, Australia	6.75	8.75	26.95
MERLOT Foundstone, Berton Vineyard, Australia	6.95	8.95	28.95
MONTEPULCIANO D'ABRUZZO |VG| Feudi, d'Albe, Bove, Italy	7.45	9.45	29.95
PRIMITIVO |VG| Il Pumo, San Marzano, Italy	7.75	9.75	30.95
RIOJA JOVEN |VG| Hugonell, Spain	7.95	9.95	32.95
MALBEC |VG| Raíces, Andeluna, Argentina	8.25	10.25	34.95
PINOT NOIR |VG| Viña Edmara, Chile	8.45	10.45	36.95
CABERNET MERLOT |VG| Bull Ant, Lake Breeze, Australia	8.75	10.75	37.95
RIBERA DEL DUERO JOVEN |VG| Peña Roble, Spain			44.95
CHÂTEAU CRUZEAU Saint-Émilion Grand Cru, France			52.95
PINOT NOIR Craggy Range, New Zealand			54.95
BAROLO RISERVA |VG| Costa di Bussia, Italy			65.95
AMARONE DELLA VALPOLICELLA Ca' Rugate, Italy			69.95

SPARKLING

	125ml	bottle
PROSECCO Bosco Del Conte Extra Dry, Veneto, Italy	8.45	32.95
PROSECCO |VG| Collezione 96 Rosé, Masottina, Italy	8.95	35.95
BLANC DE BLANCS **MÉTHODE TRADITIONNELLE** Brut, France	10.95	39.95
PROSECCO SUPERIORE BRUT Valdobbiadene, Italy		44.95
CHAMPAGNE COLLET |VG| Brut, France		54.95
VEUVE CLICQUOT YELLOW LABEL Brut Champagne, France	17.95	84.95
VEUVE CLICQUOT ROSÉ Brut Champagne, France		95.95

NON - ALCOHOLIC

	125ml	175ml	bottle
SPARKLING WHITE ROSE LA Brewery floral sparkling tea, England		5.95	19.95
SPARKLING ENGLISH BLUSH LA Brewery dry sparkling tea, England		5.95	19.95
MILLE BOLLE, SPARKLING Sacchetto, Italy	4.95		22.95

ROSÉ

	125ml	175ml	bottle
ROSADO |VG| Campules La Pelirroja, Spain	4.95	6.95	22.95
ZINFANDEL BLUSH |VG| Misty Peak, USA	6.75	8.75	26.95
PINOT GRIGIO BLUSH |VG| Novità, Italy	7.45	9.45	29.95
CHÂTEAU DE L'AUMERADE Côtes de Provence, France	8.45	10.45	36.95
WHISPERING ANGEL Côtes de Provence, France	11.75	14.75	52.95

Merry Christmas

PAROGON
GROUP