

BRUACH

BROUGHTY FERRY

Nibbles / To Share

OLIVES & MANCHEGO	4.50
FRESH BAKED BREAD, OLIVE OIL & BALSAMIC	4.00
RED PEPPER HUMMOUS, PAPRIKA FLATBREAD	4.00

Starters

V / GFA	SOUP OF THE DAY Fresh baked ciabatta, butter	
GFA	PIRI-PIRI TIGER PRAWNS Red chili, roast pepper, garlic & coriander, fresh baked ciabatta	2.00 supplement
GFA	STEAMED WEST COAST MUSSELS White wine, garlic, parsley, cream, baked ciabatta	
GFA	SMOKED DUCK SALAD Mixed leaves, sourdough croutons, orange, bramble dressing	
V / GFA	BAKED GOATS CHEESE CROTTIN Walnut crumb, tender-stem broccoli, spinach & walnut salad	
GFA / VEGAN	LEBANESE SPICED CAULIFLOWER Crispy polenta, red pepper & pomegranate salad	

Desserts

	STICKY TOFFEE PUDDING Butterscotch sauce, honeycomb, vanilla ice cream	
	DARK CHOCOLATE BROWNIE Bailey's chocolate sauce and vanilla ice cream	
GF	LEMON AND MASCARPONE CHEESECAKE Berry syrup, poached brambles	
GFA	CLASSIC AFFAGATO Vanilla ice-cream, espresso, biscotti	
GF	APPLE & PEACH CRUMBLE Cinnamon cream or vanilla ice cream	
GFA	SELECTION OF SCOTTISH CHEESE Howgate Brie, Strathdon Blue, Arran Cheddar Oatcakes, grapes, red onion chutney	2.00 supplement

Dietary note: **V** – Vegetarian / **VEGAN** – Suitable for vegan diets / **GF** – Gluten-free / **GFA** – Gluten-free alternatives are available for this dish on request
A full list of allergens is available, please ask your server

EVENING MENU 4 - 9pm

2 Course - £18.50 | 3 Course £24.00

Mains

GF	BRAISED PORK BELLY Celeriac mash, parsnip puree, glazed greens, thyme jus	
GF	PAN SEARED FILLET OF SALMON Sautéed new potatoes, confit cherry tomatoes, minted pea pesto	
GFA / VEGAN	CHICKPEA, BROCCOLI & SWEET POTATO CASSOULET Basil, cherry tomatoes, spiced flat bread, vegan yoghurt	
	BRUACH BURGER 6oz burger, pulled pork, mozzarella, skinny fries, slaw	
GF	ROASTED SUPREME OF CHICKEN Potato puree, toasted pine nuts, pak choi, chicken jus	
GF	CHARGRILLED 9oz RIBEYE of ANGUS BEEF 7.50 supplement Hand-cut chips, shallot, mushroom, vine tomatoes Sauces ~ Peppercorn / Red wine jus/ Chimichurri	
GF / VEGAN	BAKED BUTTERNUT SQUASH, CHESTNUT & LENTIL LOAF Butternut puree, roasted baby vegetables, summer greens, mushroom jus	

Sides

	all 3.50
GF	GARLIC & PARSLEY MUSHROOMS
GF	HAND CUT CHIPS & AIOLI
GF	SKINNY FRITES & AIOLI
GF	PARMESAN FRITES
V	GARLIC CIABATTA

Vegan Sides

	all 4.00
GF	PATATAS BRAVAS
GF	STEAMED BROCOLLI & SPINACH
GF	NEW POTATOES & CHIMICURRI
GF	SEASONAL SALAD
	RED PEPPER & POMEGRANITE SALAD