

# 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 £5.00

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
Vegan	LEBANESE SPICED CAULIFLOWER Crispy polenta, red pepper & pomegranate salad	
GFA	PORK, APPLE & SAGE ROULADE Cornichons, dressed leaves, red onion preserve, oatcakes	
V	GOATS' CHEESE & BEETROOT CROQUETTES Preserved lemon aioli, toasted pine nuts	

### Desserts £5.50

	STICKY TOFFEE PUDDING Butterscotch sauce, honeycomb, vanilla ice cream	
GF	DARK CHOCOLATE BROWNIE Chocolate sauce, vanilla ice cream	
	LEMON & 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

## LUNCH MENU 12 - 4pm

Express Lunch MONDAY TO FRIDAY  
2 X Main Course or Sandwiches for £1.15

### Mains £9.50

GF	PAN-FRIED FILLET OF SEA BASS Crushed new potatoes, garden peas, asparagus, pea velouté
V	THREE CHEESE MACARONI Brioche & parsley gratin, skinny frites or garlic ciabatta
	BRAISED PORK BELLY Savoy cabbage, black pudding gratin, butternut squash, cider jus
GF	CHARGRILLED 9oz RIBEYE of ANGUS BEEF 7.50 supplement Hand-cut chips, shallot, mushroom, vine tomatoes Sauces ~ Peppercorn / Red wine jus/ Chimichurri
V	ROOT VEGETABLE, BRIE & SPINACH WELLINGTON Butternut squash puree, steamed winter greens

### sandwiches £8.50

All served with dressed leaves & vegetable crisps  
Add Skinny Fries £2.00 Add Mug Soup £2.00 Add Bowl Soup £3.50

	CROQUE MONSIEUR Smoked roast ham, gruyere cheese, Béchamel sauce, white bloomer
	FISH FINGER SANDWICH ON MALTED BLOOMER Battered haddock goujons, tartare sauce, mixed leaves
	CHARGRILLED MINUTE STEAK ON CIABATTA Chimichurri sauce, mustard mayo, slow roast tomatoes, shallots
Vegan	SPICED BUTTERNUT SQUASH FLATBREAD Za'atar spiced butternut, hummus, red onion, vegan yoghurt

### Sides all 3.50 Vegan Sides 4.00

GF	GARLIC MUSHROOMS	GF	PATATAS BRAVAS
GF	HAND CUT CHIPS & AIOLI	GF	BROCOLLI & SPINACH
GF	SKINNY FRITES & AIOLI	GF	SEASONAL SALAD
GF	PARMESAN FRITES	GF	NEW POTATOES &
V	GARLIC CIABATTA		CHIMICHURRI