

# MOTHER'S DAY @ BRUACH

2 COURSES 27.5

3 COURSES 32.5

AVAILABLE SUNDAY 19TH MARCH FROM 12PM

## STARTERS

### SOUP OF THE DAY V / VE / GFA

freshly baked ciabatta, butter

### ARBROATH SMOKIE CULLEN SKINK GFA

leeks, potato, cream, baked ciabatta

### PERI-PERI TIGER PRAWNS GFA

red chilli, red pepper, garlic, coriander, freshly baked bread

### CHICKEN LIVER & PORT PÂTÉ

red onion & pear chutney, mini oatcakes, house salad & pickles

### BEETROOT, SPINACH & WALNUT SALAD VE

mixed leaves, roast beetroot, orange, walnuts, citrus dressing

## MAINS

### BEER BATTERED HADDOCK

hand cut chips, mushy peas, tartare sauce

### THREE CHEESE MACARONI V

brioche & parsley gratin with garlic ciabatta OR skinny fries

ADD pulled pork pibil 4.5

ADD garlic butter crayfish 4.5

### ROAST LEG OF PERTSHIRE LAMB GF

roast potatoes, braised savoy cabbage, roast carrots, rosemary jus

### MEDITERRANEAN CHICKEN SUPREME GF

chicken supreme stuffed with sun-blushed tomatoes, mozzarella & basil, roast peppers, saffron potatoes, red pepper coulis

### VEGAN RISOTTO VE

wild mushroom, truffle, asparagus

## DESSERTS

### STICKY TOFFEE PUDDING

hand butterscotch sauce, honeycomb, vanilla ice cream

### CHEESECAKE OF THE DAY

### VEGAN RICE PUDDING VE / GF

coconut rice pudding topped with mango, pineapple & toasted coconut

### CLASSIC AFFOGATO GFA

hand house espresso, vanilla ice cream, biscotti

### SELECTION OF SCOTTISH CHEESE GFA

blue murder, mull of kintyre cheddar, howgate brie, oatcakes, red onion chutney

## COCKTAILS

### CLASSIC PIMMS / 6.5

pimms, blackberries, raspberries, orange, cucumber, mint, topped with lemonade

### EARL GREY MAR-TEA-NI / 9.5

earl grey infused gin, pear liqueur, elderflower, lemon, vanilla, orange (CONTAINS EGG WHITE)

PLEASE ASK YOUR SERVER ABOUT ANY ALLERGENS OR DIETARY REQUIREMENTS

ALLERGENS: **V** / vegetarian **VE** / vegan **GF** / gluten free **GFA** / gluten free available

A DISCRETIONARY SERVICE CHARGE OF 10% ADDED TO ALL BILLS