SERVED DAILY
12 - 9PM

BRUACH
BROUGHTY FERRY

STARTERS

SOUP OF THE DAY 6.5
freshly baked ciabatta, butter (v / gfa / vegan (no butter))

ARBROATH SMOKIE CULLEN SKINK 9.0
leeks, potato, cream, baked ciabatta (gfa)

KOREAN FRIED CAULIFLOWER 8.5
crispy coated cauliflower, soy, chilli & lime glaze, ginger, toasted sesame seeds (vegan / gf)

PERI-PERI TIGER PRAWNS 9.5
red chilli, red pepper, garlic, coriander
freshly baked bread (gfa)

CRISPY PORK BELLY 9.5
carrot purée, ginger & soy glaze, pickled carrots (gf)

HOT-SMOKED SALMON ARANCINI 9.5
pickled beetroot, horseradish cream, beetroot relish

ROAST RED PEPPER BRUSCETTA 8.0
toasted sourdough, butterbean hummus, roast red peppers, spinach & walnut pesto (gfa)
ADD buffalo mozzarella +1.5

MAINS

BEER BATTERED HADDOCK 15.5
handcut chips, mushy peas, tartare sauce

'BALMORAL' CHICKEN 16.0
roast breast, haggis bon-bon, potato fondant, pancetta, carrots, leeks, peppercorn sauce (gfa)

BAKED FILLET OF SEABASS 18.0
chive mash, confit cherry tomatoes, crispy capers, green beans, red pepper coulis (gf)

ROAST BUTTERNUT LAKSA 14.5
pak choi, baby corn, broccoli, rice noodles, coconut, ginger, chilli, lemongrass (vegan / gf)

THREE CHEESE MACARONI 13.5
brioche & parsley gratin with garlic ciabatta or skinny fries (v)
ADD garlic butter crayfish +4.5
ADD pulled pork pibil +4.5

ROAST CAULIFLOWER STEAK 14.5
white bean & tomato ragu, crispy shallots, spinach & walnut pesto (vegan / gf)

BRAISED FEATHERBLADE OF BEEF 19.5
potato dauphinoise, carrot puree, pak choi, roast carrots, roast parsnip, beef jus (gf)

8OZ RIBEYE OF ANGUS BEEF 28.0
triple cooked hand-cut chips, portobello mushroom, cherry tomatoes, peppercorn sauce or chimichurri (gf)

TACOS

3 soft flour tacos, with creamed avocado, spiced slaw & pico de gallo

PULLED PORK PIBIL 14.5
charred corn & pineapple salsa, lime & coriander yoghurt

SWEET POTATO & CAULIFLOWER 14.5
pomegranite, lime & coriander yoghurt (vegan)

BURGERS

6OZ BRUACH BURGER 14.5
swiss cheese, bacon, relish, mayo, with skinny fries & slaw (gfa)

CRISPY HALLOUMI BURGER 14.5
black pepper & lime seasoning, red onion chutney with skinny fries & slaw (v / gfa)

CAJUN CHICKEN BURGER 14.5
charred corn & pinapple salsa, jalapeno mayo with skinny fries & slaw (gfa)

SIGNATURE COCHINITA BURGER 18.0
6oz beef burger topped with spiced pork pibil, mozzarella & hot sauce with skinny fries & pico de gallo (gfa)

BAR BITES

ALL BAR BITES 4.5

BAR SHARING BOARD **17.0**
CHOOSE ANY 4 BAR BITES

HAND-CUT CHIPS & AIOLI
SKINNY FRIES & AIOLI
CAULIFLOWER BITES & MANGO CHUTNEY
FRESHLY BAKED CIABATTA, OLIVE OIL & BALSAMIC
FLATBREAD & HUMMUS
HALLOUMI BITES & ONION CHUTNEY
SALT & PEPPER CHICKEN POPS
HAGGIS BON-BONS & MUSTARD MAYO
MARINATED OLIVES & MANCHEGO

SWEETS

STICKY TOFFEE PUDDING 7.5
butterscotch sauce, honeycomb, vanilla ice cream

CHEESECAKE OF THE DAY 7.5

VEGAN BROWNIE 8.0
dark chocolate & orange brownie, orange syrup, vegan ice cream (vegan / gf)

APRICOT & BRAMBLE CRUMBLE 7.5
coconut crème anglais

CLASSIC AFFOGATO 6.0
vanilla ice cream, house espresso, biscotti (gfa)

SELECTION OF ICE CREAM 6.0
Any 3 scoops of your choice:
ice cream: vanilla / chocolate / honeycomb,
sorbet: lemon / bramble (gf / vegan sorbet)

ALLERGENS: **GF** - GLUTEN-FREE **V** - VEGETARIAN
GFA - GLUTEN-FREE AVAILABLE **VEGAN**
A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST

DISCRETIONARY SERVICE CHARGE OF 10% ADDED TO ALL BILLS