

BRUACH

BROUGHTY FERRY

STARTERS

ARBROATH SMOKIE CULLEN SKINK (GFA) 9.5 Locally sourced smoked haddock in a rich soup of cream, leeks, potato and baked ciabatta perfect for dipping	MOULES MARINIÈRES (GFA) 9.5 Steamed west coast mussels served in a white wine, garlic and cream sauce
CLASSIC BRUSCHETTA (V/VEA/GFA) 9 Garlic ciabatta topped with buffalo mozzarella, plum tomato, basil, shallots and a balsamic glaze	KOREAN FRIED CAULIFLOWER (VE/GF) 8.5 Crispy coated cauliflower with a soy, chili, ginger & lime glaze sprinkled with toasted sesame seeds
PERI PERI TIGER PRAWNS (GFA) 9.5 Marinated in olive oil with, red chilli, red pepper, garlic, coriander and served with freshly baked ciabatta	SOUP OF THE DAY (V/VEA/GFA) 7 Served with freshly baked ciabatta with butter

PASTA

SEAFOOD LINGUINE 18 Selection of market fish and mussels in a silky white wine cream sauce
CHICKEN & BACON CARBONARA 16.5 Spaghetti dressed in a rich and creamy sauce with diced chicken and bacon. Finished with parmesan and black pepper
THREE CHEESE MACARONI (V) 14.5 Topped with a brioche & parsley gratin served with garlic ciabatta or skinny fries ADD PULLED PORK PIBIL + 4.5
VEGAN MACARONI (VE) 12.5 Butternut squash and vegan cheese sauce, served with skinny fries or garlic bread

BURGERS

Served in a brioche bun with skinny fries & slaw

BRUACH BURGER (GFA) 16 6oz Scottish beef topped with melted Swiss cheese, crispy bacon, tangy relish, mayo and pickles
CAJUN CHICKEN (GFA) 17 Marinated in a blend of cajun spices and topped with charred corn and pineapple salsa and a jalapeño mayo
CRISPY HALLOUMI (V/GFA) 15 Coated in a house black pepper & lime seasoning and topped with red onion chutney
DELI BURGER (GFA) 18 6oz Scottish beef topped with pastrami, melted Swiss cheese, sauerkraut and our signature house burger sauce

TACOS

Three soft flour tacos with spiced slaw & pico de gallo **Add Fries 3.5**

PULLED PORK PIBIL 15.5 Topped with charred corn & pineapple salsa, lime & coriander yogurt with creamed avocado	SWEET POTATO & CAULIFLOWER (VE) 14.5 Topped with pomegranate seeds, vegan yogurt and avocado	BEER BATTERED FISH 15.5 Beer battered haddock goujons served with homemade tartare sauce
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FAVOURITES

BALMORAL CHICKEN 18.5 Haggis stuffed chicken breast wrapped in parma ham on a leek and potato mash with green beans and peppercorn sauce	SLOW COOKED BELLY OF PORK (GF) 20 Served with savoy cabbage, tenderstem broccoli, carrots, and a rosemary jus
BAKED FILLET OF SALMON (GF) 16.5 Served with roasted new potatoes, carrots, green beans and a parsley cream sauce	8oz SIRLOIN OF ANGUS BEEF (GF) 28.5 28-day matured Scottish steak served with hand cut chips, portobello mushroom, cherry tomatoes and peppercorn sauce
MALAYSIAN CURRY (VE/GF) 15 Traditional blend of chickpea, sweet potato, spinach, peppers, onions and coconut milk. Served with coriander rice & flatbread	BEER BATTERED HADDOCK 17 Locally sourced haddock in a crispy beer batter, served with hand cut chips, mushy peas, tartare sauce and fresh lemon

SMALL PLATES

BAKED CIABATTA, OLIVE OIL & BALSAMIC (V)
CAULIFLOWER BITES & MANGO CHUTNEY (VE/GF)
MARINATED OLIVES & MANCHEGO (V/GF)
HOMEMADE FLATBREAD & HUMMUS (V/GF)
HAND CUT CHIPS & AIOLI (V/GFA)

All small plates are

5.5

Choose any 4 for

20

(V/GFA) HALLOUMI BITES & RED ONION CHUTNEY
HAGGIS BON-BONS & MUSTARD MAYO
(V) FRIED BREADED PICKLES & SIRACHA MAYO
(GF) CANTONESE SALT & PEPPER CHICKEN POPS
(V/GFA) SKINNY FRIES & AIOLI