

BOOZY BRUNCH

a socially acceptable term for day drinking

BRUACH
BROUGHTY FERRY

WWW.BRUACH-BAR.COM
f  d  @BRUACHBAR



UPGRADE YOUR BOOZY BRUNCH

SWAP THE PROSECCO FOR A
HALF BOTTLE OF
LAURENT-PERRIER LA CUVÉE
CHAMPAGNE
35.0 PER PERSON

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37.0 PER PERSON

Sat & Sun 11am - 1pm

WELCOME DRINK

Enjoy a Mimosa on arrival

CHOOSE YOUR COCKTAIL

Mocktail

TIK - TOK STAR

passion fruit - citrus - pineapple - vanilla - lemonade

MOCK - TAI

orange - apple - pineapple - lime - almond

PORNSTAR MARTINI

vodka - passion fruit - lime - pineapple - vanilla - prosecco

HUGO SPRITZ

elderflower - sugar - soda - mint - prosecco

BRUACH BLOODY MARY

vodka - house spice mix - tomato - citrus - worcestershire

ESPRESSO MARTINI

vodka - coffee - vanilla

BRAMBLE

gin - blackberry - lemon

BRUACH BON BON

vodka - vanilla - butterscotch - citrus - egg white

choose *lemon or strawberry*

CONTINENTAL PLATTER TO SHARE

Freshly baked croissants, cured meats, cheese & preserves

CHOOSE YOUR BRUNCH DISH & WE'LL POUR THE PROSECCO

EGGS BENEDICT

toasted muffin, bacon, poached eggs and hollandaise sauce **GFA**

EGGS ROYALE

toasted muffin, poached eggs, locally sourced smoked salmon, hollandaise sauce **GFA**

EGGS FLORENTINE

toasted muffin, poached eggs, hollandaise sauce and wilted spinach **V GFA**

WILD MUSHROOM ON TOAST

wild mushrooms, white wine sauce, tarragon, confit garlic on brioche toast **V GFA**

HUEVOS RANCHEROS

mixed beans, roasted peppers, tomatoes sweetcorn, spinach, fried egg, hot sauce and toasted sourdough **V VeA GFA**

FRENCH TOAST

brioche bread soaked in egg, milk and cinnamon served with your choice of:

BACON & MAPLE SYRUP

MIXED BERRIES & CHANTILLY CREAM

FINISH WITH A DESSERT?

DARK CHOCOLATE AND RASPBERRY DELICE **V**

burnt white chocolate crumb, raspberry puree, fresh raspberries, vanilla ice cream

9.0

Boozy Brunch consists of a Welcome Drink, Cocktail, Continental Sharing Board, Brunch Dish & Half a Bottle of Prosecco Per Person

Non-Alc option will come with a Non-Alc Mimosa, Non-Alc Cocktail and half a bottle of Vilarnau 0.0% Cava.

V Denotes vegetarian dishes **Ve** Denotes vegan dishes **VeA** Denotes vegan available **GF** Denotes gluten free dishes **GFA** Denotes gluten free available

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.