

# MENU

## BRUACH

### GLUTEN FREE



BROUGHTY FERRY CASTLE, SCOTLAND

## STARTERS

BEETROOT & GOATS CHEESE <i>V</i>	9.0
<i>Beetroot, candied walnuts, whipped goats cheese</i>	
GAMBAS PIL PIL	9.5
<i>King prawns, garlic, chilli, coriander, gluten free bread</i>	
SOUP OF THE DAY <i>V/VeA</i>	7
<i>Gluten free bread, salted butter</i>	

## SIDES

TRIPLE-COOKED CHIPS	5
OLIVES & CHEESE	5.5
MASHED POTATO	5
PARMESAN TRUFFLE FRIES	6
ONION RINGS	4.5
TENDERSTEM BROCCOLI	5
<i>Garlic mayonnaise</i>	
CHICKEN CAESAR SALAD	6
<i>Cos lettuce, anchovies, parmesan</i>	
CHARCUTERIE <i>For one/To share</i>	7/12
<i>Bresaola, parma ham, salami, dressed in garlic oil</i>	

## MAINS

VENISON	25
<i>Butternut squash, mashed potato, plum &amp; red wine sauce</i>	
FISH'N'CHIPS	19
<i>Tempura battered Market fish, crushed peas, tartare, triple-cooked chips, curry sauce</i>	
BBQ LEEKS <i>Ve</i>	16
<i>Romesco, chimichurri, burnt lemon puree, hazelnuts</i>	
PAN ROASTED COD	24
<i>Grilled miso-glazed hispi cabbage, mussels, dulce butter sauce</i>	
KATSU CURRY <i>Ve</i>	19
<i>Tempura fried courgette, flatbread, coriander &amp; lime rice</i>	
8oz RIBEYE OF ANGUS BEEF	35
<i>Roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, triple-cooked chips, dressed watercress, green peppercorn sauce</i>	
HOUSE BURGERS	
<i>House pickles, slaw, fries</i>	
<i>6oz Beef, confit onions, cheese</i>	17
<i>Crispy Chicken, sriracha mayo, hash brown, lettuce, tomato</i>	18
<u>+ Add Smoked Bacon 2.5</u>	