

NIBBLES FOR THE TABLE

OLIVES & MANCHEGO ^v

Garlic and herb marinated olives, manchego cheese 5.5

STARTERS

BLOODY MARY PRAWN & CRAYFISH COCKTAIL

Baby gem lettuce, tomato, house-made bloody mary dressing, gluten-free crostini 10

ARBROATH SMOKIE CULLEN SKINK

Locally sourced smoked haddock, cream, potato, leek, gluten-free bread 9.5

GAMBAS PIL PIL

Tiger prawns, red chilli, olive oil, garlic, coriander, red pepper, toasted gluten-free bread 9.5

CLASSIC BRUSCHETTA

Toasted gluten-free garlic bread, buffalo mozzarella, plum tomato, basil, shallots, balsamic glaze 9

KOREAN FRIED CAULIFLOWER

Cauliflower florets, soy, ginger, chilli, lime, sesame seeds 8.5

HAM HOCK TERRINE

Slow cooked with parsley and garlic, piccalilli, rocket garnish 8.5

HOMEMADE SOUP OF THE DAY

Gluten-free bread, sea salt butter 7

BRUACH BROUGHTY FERRY

FAVOURITES

MALAYSIAN CURRY ^{Ve}

Chickpeas, sweet potato, spinach, peppers, onions, coconut milk, coriander rice, gluten-free flatbread 16

ROAST TURKEY BALLOTINE

Rosemary roasted potatoes, onion gravy, root vegetables, bacon sprouts 21

BAKED FILLET OF SEA BASS

Pan-fried, crushed new potatoes, confit pancetta, coconut and tomato sauce 22

CHICKEN MADEIRA

Pan-roasted chicken supreme, madeira sauce, potato fondant, braised carrot, carrot puree 21

ROASTED CAULIFLOWER ^{Ve}

Rosemary roasted potato, festive sprouts, seasonal vegetables, onion gravy 16

TACOS

Two soft corn tacos with spiced slaw & pico de gallo

Add Skinny Fries + 3.5

PULLED PORK PIBIL

Topped with charred corn & pineapple salsa, lime & coriander yogurt with creamed avocado 14.5

SWEET POTATO & CAULIFLOWER

Topped with pomegranate seeds, vegan yogurt and avocado 13.5

BURGERS

In a gluten-free bun with skinny fries & slaw

FESTIVE BURGER

Turkey breast, brie, cranberry relish, crispy bacon bits, pig in blanket 18

BFC BURGER

Crispy fried buttermilk chicken, little gem lettuce, tomato, blue cheese mayo 17.5

HALLOUMI ^v

Chargrilled halloumi, lime mayo, spicy slaw, tomato, little gem lettuce 15.5

BRUACH BURGER

Scottish beef, tangy relish, tomato, mayo, little gem lettuce, pickles 16
[Add Swiss Cheese +1.5](#)
[Add Smoked Bacon +2](#)

MIDWEEK CHEF'S SELECTION SET MENU

MON - THU 12-9 PM FRI 12-4:30

2 COURSES 19.95 | 3 COURSES 24.95

SIGNATURE DISHES

ROASTED LAMB RUMP

6oz Scottish roast lamb, charred courgette, roasted aubergine purée, red pepper piperade 24

BRAISED PORK BELLY

Dauphinoise potato, apple ketchup, savoy cabbage, mustard jus 23

8oz SIRLOIN OF ANGUS BEEF

28-day matured Scottish steak with hand cut chips, portobello mushroom, roscoff onion, semi-dried tomato and peppercorn sauce 29.5

SUNDAYS AT BRUACH
JOIN US EVERY SUNDAY FOR OUR FAMOUS
ROAST 12PM TIL ITS GONE AND OUR WEEKLY
PUB QUIZ FROM 8PM

SIDES

Skinny Fries & Aioli 4.5 ^v

Sweet Potato Fries & Aioli 5 ^{Ve}

Parmesan Truffle Fries 5.5 ^v

Tater Tots & Aioli 5 ^v

Cauliflower bites 5.5 ^{Ve}

Flatbread & Hummus 5.5 ^{Ve}

Halloumi bites 5.5 ^v

Salt & Pepper Chicken Pops 5.5

Any four for 20

ADD A SWEET TREAT

BRUACH

BROUGHTY FERRY

ALL DAY DINING



GLUTEN-FRIENDLY MENU



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FOOD ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = Vegetarian **Ve = Vegan**