

BRUACH

Boozy Brunch

37.0 PER PERSON

Sat & Sun 11am - 1pm

a socially acceptable term for day drinking

WELCOME DRINK

ENJOY A MIMOSA ON ARRIVAL

CHOOSE YOUR COCKTAIL

MOCKTAILS

TIK - TOK STAR

*passion fruit - citrus - pineapple - vanilla
lemonade*

MOCK - TAI

orange - apple - pineapple - lime - almond

BRUACH BLOODY MARY

*vodka - house spice mix - tomato - citrus
 Worcestershire*

BRAMBLE

gin - blackberry - lemon

PORNSTAR MARTINI

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

ESPRESSO MARTINI

vodka - coffee - vanilla

HUGO SPRITZ

elderflower - sugar - soda - mint - prosecco

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

ROYALE BENNY

hot smoked salmon GFA

MUSHROOM BENNY

wild mushrooms, sautéed spinach V/GFA

CLASSIC BENNY

Henderson's smoked bacon GFA

BLUEBERRY & RICOTTA FRENCH TOAST

*thick-cut brioche french toast, lemon ricotta, blueberry
compote, smoked bacon
V/VeA*

SMASHED AVOCADO TOAST

*roast red peppers, toasted sourdough, house pickled red onions, poached
egg, toasted pumpkin seeds, rocket & maple chilli drizzle
V/VeA*

FINISH WITH A DESSERT?

DARK CHOCOLATE & DUNDEE MARMALADE
BREAD & BUTTER PUDDING ^V

demerara crust, crème fraîche | 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 comes with a Non-Alc Mimosa, Non-Alc Cocktail and half a bottle of Vilarnau 0.0% Cava.

*V - Vegetarian Ve - Vegan GF - Gluten Free A - Adaptable to suit
Please inform your server if you have any allergies or dietary requirements*