

# MENU

## BRUACH

### GLUTEN FREE



BROUGHTY FERRY CASTLE, SCOTLAND

## STARTERS

BEETROOT & GOATS CHEESE *V* 9  
*Beetroot, candied walnuts, whipped goats cheese*

BRUSCHETTA *V* 8.5  
*Mozzarella, beef tomato, confit garlic oil, aged balsamic*  
*+ Add Parma Ham 3.5*

GAMBAS PIL PIL 9.5  
*King prawns, garlic, chilli, coriander, gluten free bread*

SOUP OF THE DAY *V/VeA* 7  
*Gluten free bread, salted butter*

## SIDES

TRIPLE-COOKED CHIPS 5

OLIVES & CHEESE 5.5

MASHED POTATO 5

PARMESAN TRUFFLE FRIES 6

ONION RINGS 4.5

TENDERSTEM BROCCOLI 5  
*Garlic mayonnaise*

CHICKEN CAESAR SALAD 8  
*Cos lettuce, anchovies, parmesan*

CHARCUTERIE *For one/To share* 7/12  
*Bresaola, parma ham, salami, dressed in garlic oil*

## MAINS

VENISON 25  
*Butternut squash, mashed potato, plum & red wine sauce*

FISH & CHIPS 19  
*Tempura battered Market fish, crushed peas, tartare, triple-cooked chips*

PAN ROASTED COD 24  
*Grilled miso-glazed hispi cabbage, mussels, dulce butter sauce*

8oz RIBEYE OF ANGUS BEEF 35  
*Roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, triple-cooked chips, dressed watercress, green peppercorn sauce*

MALAYSIAN CURRY *Ve* 17  
*Chickpeas, sweet potato, spinach, peppers, onion, coconut milk, coriander rice, flatbread*

TACOS  
*Two soft flour tacos, pico de gallo, asian slaw, guacamole yoghurt, crispy onions*

*Pulled Pork* *Ve* 16  
*Black Bean* 15  
*+ Add Fries 3.5*

HOUSE BURGERS  
*House pickles, slaw, fries*

*6oz Beef, confit onions, cheese* 17

*Pan Fried Halloumi, lime aioli, lettuce, tomato* 16

*Crispy Chicken, sriracha mayo, hash brown, lettuce, tomato* 18  
*+ Add Smoked Bacon 2.5* *V*