

# BRUACH

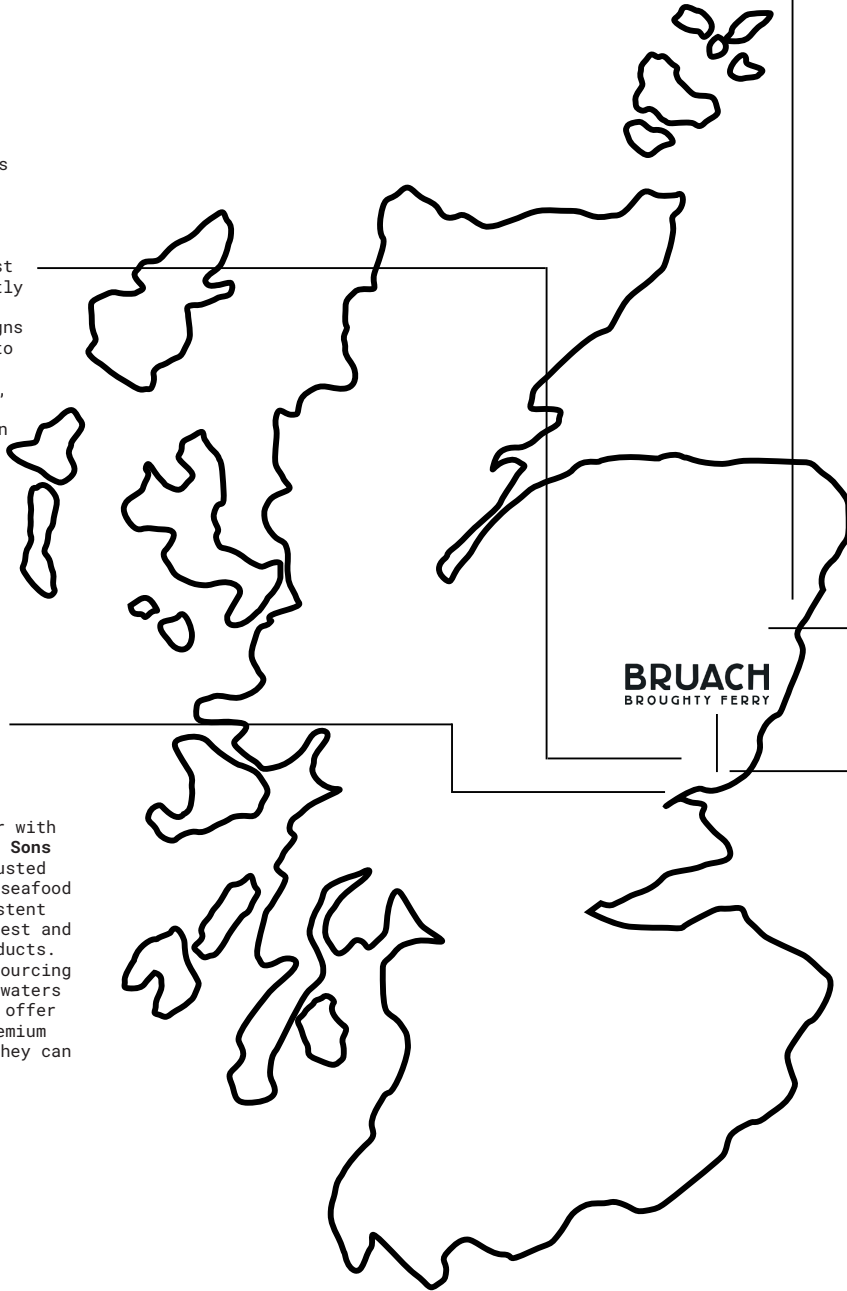
BROUGHTY FERRY



Opting for **Les Turriff** as our fruit and vegetable supplier in Dundee was an easy decision, given their strong reputation for providing the freshest ingredients sourced directly from local farms. Their commitment to quality aligns perfectly with our goal to offer our customers the finest produce available, fostering a farm-to-table experience they can appreciate.



We choose to partner with **George Campbell and Sons** in Perth as our trusted supplier of fish and seafood due to their consistent delivery of the freshest and highest-quality products. Their dedication to sourcing directly from local waters ensures that we can offer our customers a premium culinary experience they can rely on.



Our choice to partner with **Aberdeenshire Larder** as our farm supplier stems from their exceptional range of specialty items, including the most delectable haggis in Scotland. Their dedication to crafting top-notch products and upholding traditional recipes ensures that we can offer our customers an authentic and unforgettable culinary experience.



With an unwavering commitment to excellence, **King Foods** provide us with the finest components that form the foundation of our culinary creations. Their dedication ensures that each dish we serve is a testament to authenticity and exceptional taste, making our partnership a cornerstone of our commitment to delivering the best to our customers.



Our butcher, **Scott Brothers** is renowned for delivering exceptional quality meat, consistently satisfying customers with their top-tier products. Their commitment to sourcing the finest cuts and employing skilled butchery techniques makes them a trusted and sought-after destination for meat enthusiasts in the Dundee area.

Indulge in a culinary journey at Bruach, where every dish is a testament to our commitment to quality and community. We take immense pride in partnering with local suppliers to curate a menu that celebrates the rich flavours of the region and Scotland as a whole. Our dedication to provenance ensures that each ingredient tells a story, from farm to table.

By sourcing from local businesses, we not only ensure the freshest produce but also contribute to the growth of our community. Sustainability is at the heart of our ethos, and by supporting local, we reduce our carbon footprint while boosting the local economy.

Join us for a dining experience that goes beyond the plate – one that nourishes both your palate and our shared values.

# BRUNCH

SERVED MON-FR | 10AM-12PM / SAT-SUN 10AM-1PM

## BIG BRUACH BREAKFAST

crispy smoked bacon, black pudding, grilled haggis, pork sausage, baked beans, cherry tomatoes, mushroom, granary toast, choice of poached / fried / scrambled egg **10.5**

## EGGS BENEDICT (GFA)

toasted muffin, poached eggs, hollandaise sauce & crispy bacon **9.0**

## EGGS FLORENTINE (V/GFA)

toasted muffin, poached eggs, hollandaise sauce & wilted spinach **9.0**

## HUEVOS RANCHEROS (GFA/VE- NO EGGS)

mixed beans, roast peppers, cherry tomatoes, spinach, topped with fried eggs & hot sauce, toasted sourdough **9.5**

## FRENCH TOAST (GFA)

brioche bun soaked in egg, milk & cinnamon served with your choice of:  
bacon & maple syrup  
mixed berries & chantilly cream (v) **8.5**

## HOMEMADE PANCAKES (GFA)

3 homemade pancakes served with your choice of:  
bacon & maple syrup  
mixed berries & chantilly cream (v) **8.5**

## ARBROATH SMOKIE OPEN OMLETTE (GF)

mature cheddar, hollandaise sauce **9.5**

## BREAKFAST ROLLS

toasted brioche bun served **1 ITEM / 4.0**  
with your choice of: **2 ITEMS / 5.5**  
crispy smoked bacon(GFA)  
poached / fried / scrambled egg (V/GFA)  
black pudding / grilled haggis  
pork sausages

## HOT DRINKS

	SMALL	LARGE
americano	2.6	3.1
espresso	2.5	3.0
macchiato	3.0	
cortado	3.1	
flat white	3.3	
cappucino	3.3	3.7
latte		3.7
mocha		3.9
hot chocolate	3.4	3.9
breakfast tea		2.9
herbal tea		3.6
peppermint / chamomile		
red berry / apple & mint		
sencha green / earl grey		

## OAT & ALMOND MILK AVAILABLE

(VE/ GF)

## BLOODY MARY / RED SNAPPER (AVAILABLE FROM 11AM)

house vodka OR gin, house-made bloody mary mix, tabasco & worcestershire sauce, celery salt, tomato juice **9.5**

## MIMOSA (AVAILABLE FROM 11AM)

prosecco, orange juice **7**

## VIRGIN MARY

tomato juice, tabasco & worcestershire sauce, celery salt **6.5**

## ADD EXTRAS...

crispy smoked bacon	2.5
poached / fried egg / scrambled egg	2.5
pork sausages	3.0
black pudding	2.5
grilled haggis	2.5
baked beans	2.0
granary toast	2.0

PLEASE ASK YOUR SERVER ABOUT ANY ALLERGENS OR DIETARY REQUIREMENTS

ALLERGENS: **V** / vegetarian **VE** / vegan **GF** / gluten free **GFA** / gluten free available



@bruachbar

