

# BRUACH

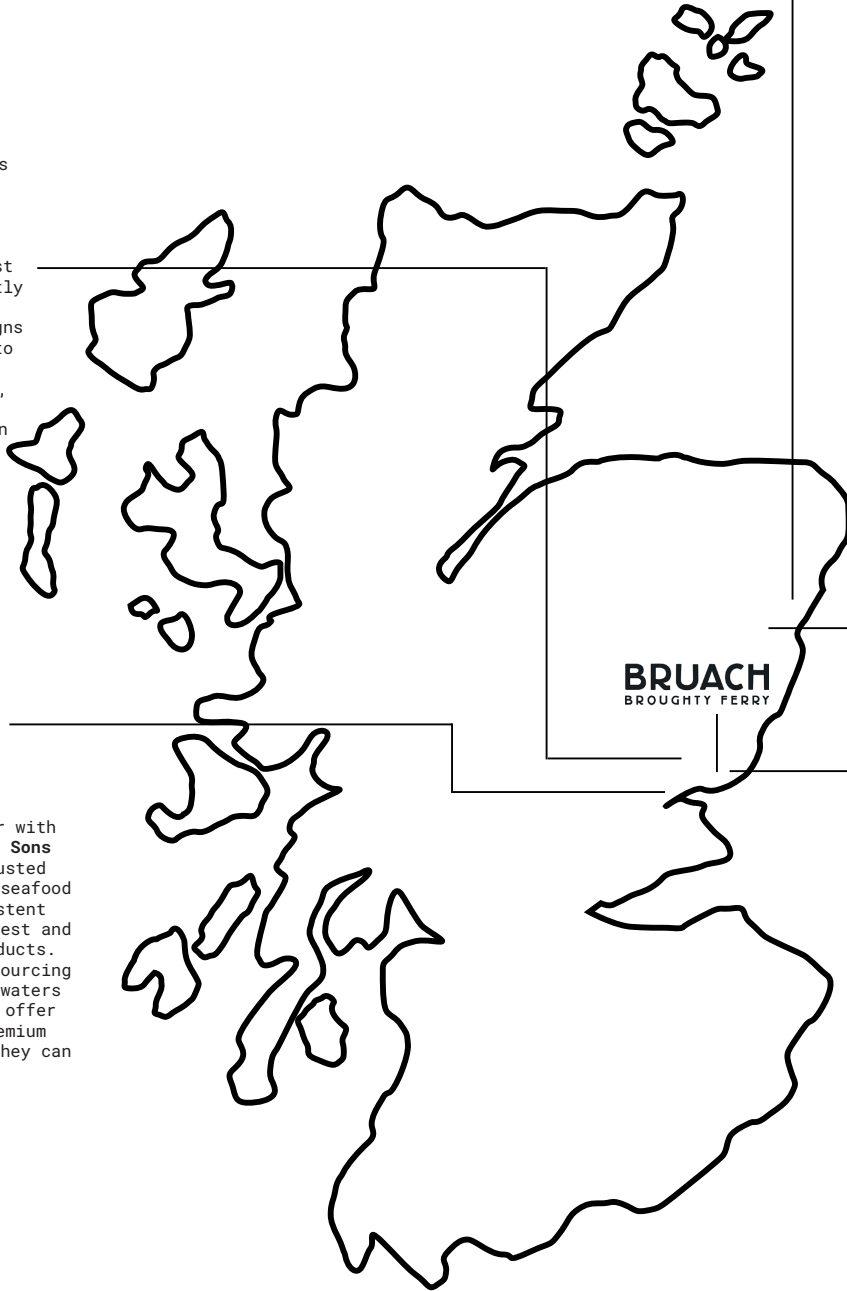
BROUGHTY FERRY



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.

# DINNER

FOLLOW US:  
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WWW.BRUACH-BAR.COM  

SERVED DAILY FROM 4PM - 9PM

## STARTERS

<b>SOUP OF THE DAY</b> (V/VE/GFA) freshly baked ciabatta, butter	6.5
<b>CLASSIC BRUSCETTA</b> (V/VE AVAILABLE/GFA) garlic ciabatta, plum tomato, buffalo mozzarella, garlic, basil, shallots, balsamic glaze	9.5
<b>PERI-PERI TIGER PRAWNS</b> (GFA) red chilli, red pepper, garlic, coriander, freshly baked ciabatta	9.5
<b>ARBROATH SMOKIE CULLEN SKINK</b> (GFA) leeks, potato, cream, baked ciabatta	9.5
<b>KOREAN FRIED CAULIFLOWER</b> (V/VE/GF) crispy coated cauliflower, soy, chilli & lime glaze, ginger, toasted sesame seeds	8.5

## BAR BITES

<b>ALL BAR BITES</b>	4.5
<b>ANY 4 BAR BITES (SHARING BOARD)</b>	17

- ~ hand-cut chips & aioli (V/GFA)
- ~ skinny fries & aioli (V/GFA)
- ~ cauliflower bites & mango chutney (V/VE/GF)
- ~ baked ciabatta, olive oil & balsamic (V)
- ~ homemade flatbread & hummus (V)
- ~ halloumi bites & red onion chutney (V/GFA)
- ~ cantonese salt & pepper chicken pops (GF)
- ~ haggis bon-bons & mustard mayo
- ~ marinated olives & manchego (V/GF)

## BURGERS

<b>BRUACH BURGER</b> (GFA) 6oz beef burger, swiss cheese, bacon, pickles, relish, mayo, skinny fries & slaw	15
<b>CHIMICHURRI CHICKEN BURGER</b> (GFA) charred corn & pineapple salsa, skinny fries & slaw	15
<b>SIGNATURE COCHINITA BURGER</b> (GFA) 6oz beef burger, spiced pork pibil, mozzarella, hot sauce, skinny fries & pico de gallo	18
<b>CRISPY HALLOUMI BURGER</b> (V/GFA) black pepper & lime seasoning, red onion chutney, skinny fries & slaw	14.5 (GF)

## TACOS

3 soft flour tacos with creamed avocado, spiced slaw & pica de gallo

<b>PULLED PORK PIBIL</b>	14.5
charred corn & pineapple salsa, lime & coriander yoghurt	
<b>SPICED BEAN, CHICKPEA &amp; SPINACH</b> (V/VE)	14.5
beetroot hummus, lime & coriander yoghurt	

## MAINS

<b>BALMORAL CHICKEN</b> (GFA) 16.5 roast supreme breast, haggis bon-bon, potato fondant, pancetta, carrots, leeks, peppercorn sauce	<b>THREE CHEESE MACARONI</b> (V) 14.5 brioche & parsley gratin with garlic ciabatta OR skinny fries ADD pulled pork pibil 4.5	<b>CAULIFLOWER &amp; LENTIL DAHL</b> (V/VE/GF) 15 coconut, ginger & lemongrass dahl with cauliflower, spinach & chickpea, lime & coriander rice, poppadom
<b>8OZ SIRLOIN OF ANGUS BEEF</b> (GF) 27.5 triple cooked hand-cut chips, portobello mushroom, cherry tomatoes, peppercorn sauce	<b>SMOKED SALMON FISHCAKES</b> 16 hot smoked salmon fishcakes with a mixed bean, roast pepper, cherry tomato, chilli & spinach ragu	<b>BEER BATTERED HADDOCK</b> 16 hand-cut chips, mushy peas, tartare sauce

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> (V) 7.5 butterscotch sauce, honeycomb, vanilla ice cream	<b>CLASSIC AFFOGATO</b> (V/GFA) 6 vanilla ice cream, house espresso, biscotti
<b>VEGAN RICE PUDDING</b> (VE/GF) 7.5 coconut rice pudding topped with mango, pineapple & toasted coconut	<b>SELECTION OF ICE CREAM</b> (V/GF) 6 any 3 scoops of your choice: vanilla / chocolate / honeycomb lemon sorbet / bramble sorbet
<b>CHEESECAKE OF THE DAY</b> (V) 7.5	

PLEASE ASK YOUR SERVER ABOUT ANY ALLERGENS OR DIETARY REQUIREMENTS

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