

# BRUACH

## BROUGHTY FERRY

### STARTERS

- ARBROATH SMOKIE CULLEN SKINK** (GFA) 9.5  
Locally sourced smoked haddock in a rich soup of cream, leeks, potato and baked ciabatta perfect for dipping
- CLASSIC BRUSCHETTA** (V/VEA/GFA) 9  
Garlic ciabatta topped with buffalo mozzarella, plum tomato, basil, shallots and a balsamic glaze
- PERI PERI TIGER PRAWNS** (GFA) 9.5  
Marinated in olive oil with, red chilli, red pepper, garlic, coriander and served with freshly baked ciabatta
- SOUP OF THE DAY** (V/VEA/GFA) 7  
Served with freshly baked ciabatta with butter

### BURGERS

*Served in a brioche bun with skinny fries & slaw*

- BRUACH BURGER** (GFA) 16  
6oz Scottish beef topped with melted Swiss cheese, crispy bacon, tangy relish, mayo and pickles
- CAJUN CHICKEN** (GFA) 17  
Marinated in a blend of cajun spices and topped with charred corn and pineapple salsa and a jalapeño mayo
- CRISPY HALLOUMI** (V/GFA) 15  
Coated in a house black pepper & lime seasoning and topped with red onion chutney
- DELI BURGER** (GFA) 18  
6oz Scottish beef topped with pastrami, melted Swiss cheese, sauerkraut and our signature house burger sauce

### SANDWICHES

- HALLOUMI FLATBREAD** (V/GF) 10  
Homemade flatbread topped with halloumi, roasted peppers, sun blushed tomatoes, rocket and a balsamic glaze
- REUBEN SANDWICH** (GFA) 11.5  
Layers of pastrami and Swiss cheese with tangy sauerkraut in malted bloomer bread
- BRUACH CLUB SANDWICH** 11.5  
Chargrilled chicken, parma ham, mozzarella, sun blushed tomatoes and basil mayo, served on focaccia
- STEAK CIABATTA** 12  
Tender slices of seasoned minute steak served with mustard mayo and red onion chutney
- FISH FINGER SANDWICH** 12  
Beer battered haddock, tartare sauce & mixed leaves, served on malted bloomer
- All served with salad & slaw*
- Add Fries 3.5**

### LOADED FRIES

- BEEF CHILLI** 9  
with cheese sauce, spring onion and yellow mustard
- HAGGIS & BLACK PUDDING** 8.5  
dressed in peppercorn sauce and crispy onions
- FIVE BEAN CHILLI** (VE) 8  
with a butternut squash and vegan cheese sauce

### PASTA

- CHICKEN & BACON CARBONARA** 16.5  
Spaghetti dressed in a rich and creamy sauce with diced chicken and bacon. Finished with parmesan and black pepper
- ROAST VEGETABLE NOODLES** (VE/GF) 11.5  
Rice noodles tossed with roasted courgettes and mushrooms, coated in a tomato and parsley sauce
- THREE CHEESE MACARONI** (V) 14.5  
Topped with a brioche & parsley gratin served with **garlic ciabatta** or **skinny fries** **ADD PULLED PORK PIBIL + 4.5**
- VEGAN MACARONI** (VE) 12.5  
Butternut squash and vegan cheese sauce, served with **skinny fries** or **garlic bread**

### FAVOURITES

- BEER BATTERED HADDOCK** 17  
Locally sourced haddock in a crispy beer batter, served with hand cut chips, mushy peas, tartare sauce and fresh lemon
- MOULES FRITES** (GFA) 13.5  
Steamed west coast mussels served in a white wine, garlic and cream sauce, with skinny fries and freshly baked ciabatta
- STEAK FRITES** (GF) 14.5  
28-day matured 6oz rump steak served on skinny fries with **peppercorn sauce** or **garlic & herb butter**
- SUPERFOOD SALAD** (VE/GF) 11.5  
Quinoa tossed with mixed leaves, broccoli, spiced slaw and pomegranate seeds dressed with olive oil.  
**ADD ROAST CHICKEN + 4.5** **ADD HALLOUMI + 4.5**

### TACOS

*Three soft flour tacos with spiced slaw & pico de gallo* **Add Fries 3.5**

- PULLED PORK PIBIL** 15.5  
Topped with charred corn & pineapple salsa, lime & coriander yogurt with creamed avocado
- SWEET POTATO & CAULIFLOWER** (VE) 14.5  
Topped with pomegranate seeds, vegan yogurt and avocado
- BEER BATTERED FISH** 15.5  
Beer battered haddock goujons served with homemade tartare sauce