

## NIBBLES FOR THE TABLE

### BAKED CIABATTA <sup>v</sup>

Olive oil, balsamic vinegar, sea salt butter 5.5

### OLIVES & MANCHEGO <sup>v</sup>

Garlic and herb marinated olives, manchego cheese 5.5

### FRICKLES <sup>v</sup>

Fried breaded dill pickles, sriracha mayo 5.5

## STARTERS

### BLOODY MARY PRAWN & CRAYFISH COCKTAIL

Baby gem lettuce, tomato, house-made bloody mary dressing, crostini 10

### WILD MUSHROOM ARANCINI <sup>v</sup>

Breaded arborio rice, mushroom, parmesan, marinara sauce 9

### ARBROATH SMOKIE CULLEN SKINK

Locally sourced smoked haddock, cream, potato, leek, ciabatta 9.5

### GAMBAS PIL PIL

Tiger prawns, red chilli, olive oil, garlic, coriander, red pepper, ciabatta 9.5

### CLASSIC BRUSCHETTA <sup>v</sup>

Garlic ciabatta, buffalo mozzarella, plum tomato, basil, shallots, balsamic glaze 9

### KOREAN FRIED CAULIFLOWER <sup>ve</sup>

Cauliflower florets, soy, ginger, chilli, lime, sesame seeds 8.5

### HAM HOCK TERRINE

Slow cooked with parsley and garlic, piccalilli, rocket garnish 8.5

### HOMEMADE SOUP OF THE DAY <sup>v</sup>

Artisan sourdough, sea salt butter 7

# BRUACH BROUGHTY FERRY

## FAVOURITES

### CHICKEN MADEIRA

Pan-roasted chicken supreme, madeira sauce, potato fondant, braised carrot, carrot puree 21

### MALAYSIAN CURRY <sup>ve</sup>

Chickpeas, sweet potato, spinach, peppers, onions, coconut milk, coriander rice, flatbread 16

### PAN-FRIED GNOCCHI <sup>v</sup>

Basil pesto, parmesan, pea, vine cherry tomato, crispy kale 17

### THREE CHEESE MACARONI <sup>v</sup>

Topped with a brioche and parsley gratin with garlic ciabatta 15

**Add Pulled Pork Pibil** + 4.5

*Vegan option available <sup>ve</sup>*

### BEER BATTERED HADDOCK

IPA battered haddock, crushed mint peas, fries, homemade tartare 18

### ANGUS STEAK PIE

Slow-braised Scottish beef, onion gravy, puff pastry, honey-glazed carrots, green beans 19

### ROASTED CAULIFLOWER <sup>ve</sup>

Rosemary roasted potato, festive sprouts, seasonal vegetables, onion gravy 16

### ROAST TURKEY BALLOTINE

Sage stuffing, rosemary roasted potato, onion gravy, pigs in blankets, root vegetables, bacon sprouts 21

### BAKED FILLET OF SEA BASS

Pan-fried, crushed new potatoes, confit pancetta, coconut and tomato sauce 22

### CHICKEN & BACON CARBONARA

Spaghetti, chicken breast, smoked bacon, parmesan, cracked black pepper 18

## TACOS

*Two soft flour tacos with spiced slaw & pico de gallo*

**Add Skinny Fries** + 3.5

### PULLED PORK PIBIL

Topped with charred corn & pineapple salsa, lime & coriander yogurt with creamed avocado 14.5

### SWEET POTATO & CAULIFLOWER <sup>ve</sup>

Topped with pomegranate seeds, vegan yogurt and avocado 13.5

### BEER BATTERED FISH

Beer battered haddock goujons served with homemade tartare sauce 14.5

## SIGNATURE DISHES

### ROASTED LAMB RUMP

6oz Scottish roast lamb, charred courgette, roasted aubergine purée, red pepper piperade 24

### BRAISED PORK BELLY

Dauphinoise potato, black pudding crumb, apple ketchup, savoy cabbage, mustard jus 23

### 8oz SIRLOIN OF ANGUS BEEF

28-day matured Scottish steak with hand cut chips, portobello mushroom, roscoff onion, semi-dried tomato and peppercorn sauce 29.5

### LEEK & BRIE RISOTTO <sup>v</sup>

Creamy arborio rice, french brie, sautéed and crispy leeks 17

## MIDWEEK CHEF'S SELECTION SET MENU

MON - THU 12-9 PM / FRI 12-4:30

2 COURSES 19.95 | 3 COURSES 24.95

## BURGERS

*In a brioche bun with skinny fries & slaw*

### FESTIVE BURGER

Breaded turkey, brie, cranberry relish, crispy bacon bits, pig in blanket 18

### BFC BURGER

Crispy fried buttermilk chicken, little gem lettuce, tomato, blue cheese mayo 17.5

### CRISPY HALLOUMI <sup>v</sup>

House black pepper & lime seasoning, lime mayo, spicy slaw, tomato, little gem lettuce 15.5

### BRUACH BURGER

Scottish beef, tangy relish, tomato, mayo, little gem lettuce, pickles 16

**Add Swiss Cheese** +1.5

**Add Smoked Bacon** +2

## SUNDAYS AT BRUACH

JOIN US EVERY SUNDAY FOR OUR FAMOUS  
ROAST 12PM TIL ITS GONE AND OUR WEEKLY  
PUB QUIZ FROM 8PM

## SIDES

**Skinny Fries & Aioli** 4.5 <sup>v</sup>

**Sweet Potato Fries & Aioli** 5 <sup>ve</sup>

**Parmesan Truffle Fries** 5.5 <sup>v</sup>

**Tater Tots & Aioli** 5 <sup>v</sup>

**Cauliflower bites** 5.5 <sup>ve</sup>

**Flatbread & Hummus** 5.5 <sup>ve</sup>

**Halloumi bites** 5.5 <sup>v</sup>

**Sea Salt Battered Onion Rings** 4.5 <sup>v</sup>

**Salt & Pepper Chicken Pops** 5.5

*Any four for 20*

## ADD A SWEET TREAT

# BRUACH

## BROUGHTY FERRY

# ALL DAY DINING

## MENU

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### FOOD ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

**V = Vegetarian** **Ve = Vegan**  
**Ask for our Gluten-Friendly Menu**