

BRUACH

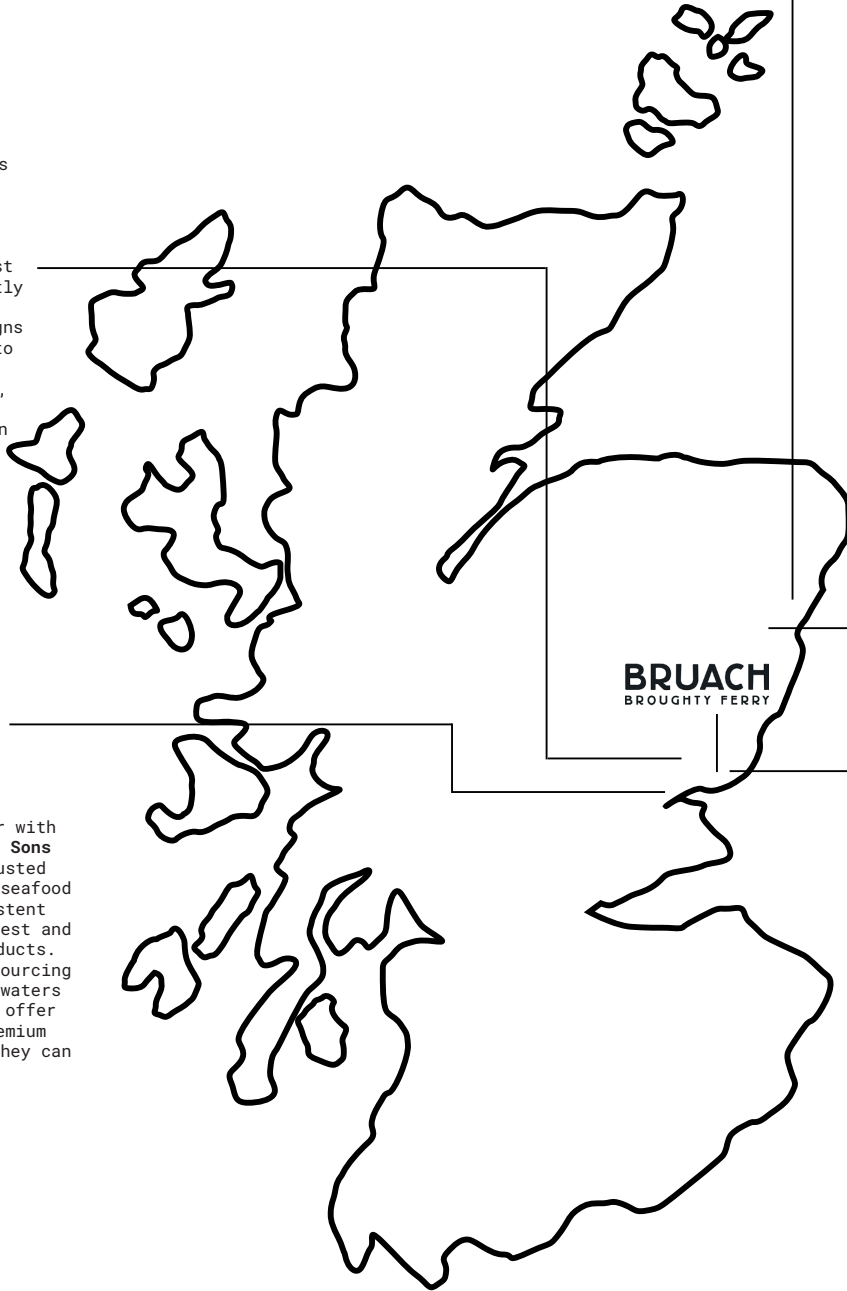
BROUGHTY FERRY



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.

LUNCH

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SERVED DAILY FROM 12PM - 4PM

STARTERS

SOUP OF THE DAY (V/VE/GFA)	6.5
freshly baked ciabatta, butter	
CLASSIC BRUSCETTA (V/VE AVAILABLE/GFA)	9.5
garlic ciabatta, plum tomato, buffalo mozzarella, garlic, basil, shallots, balsamic glaze	
PERI-PERI TIGER PRAWNS (GFA)	9.5
red chilli, red pepper, garlic, coriander, freshly baked ciabatta	
ARBROATH SMOKIE CULLEN SKINK (GFA)	9.5
leeks, potato, cream, baked ciabatta	

BURGERS

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

SANDWICHES

BRUACH REUBEN SANDWICH	10.5
pastrami, swiss cheese, pickled cabbage & mustard mayo served on wholegrain bread with salad & slaw	
FISH FINGER SANDWICH	10.5
beer battered haddock, tartare sauce & mixed leaves served on wholegrain bread with salad & slaw	
CLUB SANDWICH	9.5
chargrilled chicken, parma ham, mozzarella, sunblush tomatoes & basil mayo served on focaccia with salad & slaw	
DELI SANDWICH (V/VE)	9.5
roast peppers, sunblush tomatoes, courgette, olive tapenade, walnut pesto & vegan cheese on focaccia with salad & spiced slaw	

TACOS

3 soft flour tacos with creamed avocado, spiced slaw & pica de gallo	
PULLED PORK PIBIL	14.5
charred corn & pineapple salsa, lime & coriander yoghurt	
SPICED BEAN, CHICKPEA & SPINACH (V/VE)	14.5
beetroot hummus, lime & coriander yoghurt	

MAINS

BEER BATTERED HADDOCK	16	THREE CHEESE MACARONI (V)	14.5	SPICED NOODLE BOWL (V/VE/GF)	
hand-cut chips, mushy peas, tartare sauce		brioche & parsley gratin with garlic ciabatta OR skinny fries		rice noodles, pak choi,	11.5
STEAK FRITES (GF)	14	ADD pulled pork pibil 4.5		baby corn, carrots, chilli,	
6oz rump steak, skinny fries, peppercorn OR garlic & herb butter		SMOKED SALMON FISHCAKE	12.5	lime & coriander broth, toasted peanuts	
8OZ SIRLOIN (GF)	27.5	hot smoked salmon fishcake, saffron aioli, salad & fries		(contains nuts)	
8oz sirloin of Angus beef, triple cooked chips, portobello mushroom, cherry tomatoes, peppercorn sauce		CAESAR SALAD (GF)		10.5	
		cos lettuce, caesar dressing, croutons, anchovies		ADD grilled halloumi 3	
				ADD chargrilled chicken 3	
				ADD rump steak 4	

DESSERTS

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