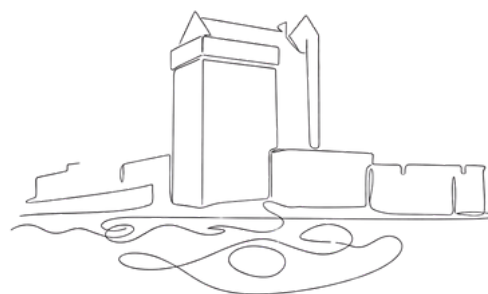


MENU BRUNCH



BROUGHTY FERRY CASTLE, SCOTLAND

STARTERS

HENDERSONS SCOTCH EGG	9.5
<i>Watercress, paired mayo</i>	
BEETROOT & GOATS CHEESE ^V	9
<i>Beetroot, candied walnuts, whipped goats cheese</i>	
ST ANDREWS CHEDDAR SOUFFLÉ ^V	8.5
<i>Bechamel, sundried tomato and olive tapenade</i>	
GAMBAS PIL PIL	9.5
<i>King prawns, garlic, chilli, coriander, ciabatta</i>	
SOUP OF THE DAY ^{V/VeA}	7
<i>Ciabatta, salted butter</i>	

SIDES

TRIPLE-COOKED CHIPS	5
OLIVES & CHEESE	5.5
MASHED POTATO	5
ONION RINGS	4.5
PARMESAN TRUFFLE FRIES	6
TENDERSTEM BROCCOLI	5
<i>Garlic mayonnaise</i>	
CHICKEN CAESAR SALAD	6
<i>Cos lettuce, anchovies, croutons, parmesan</i>	
HOUSE FOCACCIA	5
<i>Salted butter</i>	
CHARCUTERIE <i>For one/To share</i>	7/12
<i>Bresaola, parma ham, salami, dressed in garlic oil</i>	

MAINS

WILD RED DEER	25
<i>Sand carrot, mash potato, plum, spent coffee, red wine sauce</i>	
FISH'N'CHIPS	19
<i>Battered Market fish, crushed peas, tartare, triple-cooked chips, curry sauce</i>	
KATSU CURRY ^{Ve}	19
<i>Tempura fried courgette, flatbread, coriander & lime rice</i>	
NORTH SEA COD	24
<i>Brown butter poached cod, fregola, jersey royals, chorizo, jerusalem artichoke</i>	
GRASS-FED 8oz RIBEYE	35
<i>Roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, triple-cooked chips, dressed watercress, pepper sauce</i>	
STEAK & ALE PIE	19
<i>Braised Scottish shoulder steak, tenderstem broccoli, triple-cooked chips or mash</i>	
BBQ HISPI CABBAGE ^{Ve}	16
<i>Romesco, chimichurri, burnt lemon puree, hazelnuts</i>	
THREE CHEESE MACARONI ^V	16
<i>Parsley and garlic gratin, garlic ciabatta or fries</i>	
HOUSE BURGERS	
<i>Toasted Brioche, house pickles, slaw, fries</i>	
6oz Beef, confit onions, cheese	17
Crispy Chicken thigh, sriracha mayo, hash brown, lettuce, tomato	18
<u>+ Add Smoked Bacon 3.0</u> <u>+ Add Haggis 3.0</u>	