

LUNCH

SALADS

add roast chicken breast | 6.0 add hot smoked salmon | 7.0

CHARRED BEETROOT & GOAT CHEESE ^V

rocket, pickled blackberries, savoury granola, blackberry & black pepper vinaigrette | 16.0

CAESAR ^{GfA}

classic anchovy & garlic dressing, focaccia croutons, parmesan, baby gem lettuce, bacon | 16.0

ROAST SQUASH & HERBED GRAINS ^{Ve}

red quinoa, barley, grilled tenderstem broccoli, shaved fennel, whipped cannellini beans, toasted pumpkin seeds | 16.0

SMALL PLATES

PORK & BLACK PUDDING SCOTCH EGG

piccalilli, watercress | 9.5

CRISPY FRIED BRUSSELS SPROUTS ^{Ve/Gf}

smoked maple syrup, toasted almonds, chilli flakes | 8.5

BFC (BRUACH FRIED CHICKEN)

crispy chicken, honey sriracha aioli, house pickles | 9.5

GAMBAS PIL PIL ^{GfA/Df}

king prawns, garlic, chilli, coriander, ciabatta | 9.5

LOADED FRIES ^{VA,Gf}

house fries, cheese blend, crispy bacon, spring onions, honey sriracha aioli, sour cream | 8.5

SOUP OF THE DAY ^{V/GfA}

toasted bread, salted butter | 7.0

CULLEN SKINK ^{GfA}

crispy leeks, herb oil, garlic bread | 9.0

BREAD & DIPS ^{Ve}

warm focaccia, red pepper & walnut hummus, warm cannellini beans, rosemary & roast garlic dip, balsamic & evoo | 8.5

SIDES

HOUSE FRIES ^{Ve/Gf}

seasoning salt, beetroot ketchup | 3.5

HOUSE-MADE ONION RINGS ^{V/VeA/Gf}

smoked paprika, aged italian cheese & basil aioli | 4.5

THREE CHEESE MACARONI ^V

spiced crisp crumb | 5.5

ROAST TENDERSTEM BROCCOLI ^{Ve/Gf}

ginger miso glaze, sesame, lime | 5.0

SMOKED ONION MASHED POTATOES ^{V/Gf}

salted butter, chives, cracked black pepper | 5.0

ARTISAN SANDWICHES

Thick Cut White Bloomer, Served With Soup Of The Day Or Fries

ROAST CHICKEN & SMOKED BACON

Tarragon Mayo, Apple Slaw | 14.0

HOT-SMOKED SALMON & AVOCADO

Lemon Mayo, Baby Gem Lettuce | 14.5

ROAST RED PEPPER & GOAT CHEESE ^{V/VeA}

Cannellini Bean Purée, Caramelised Onions, Rocket, House Pickled Cucumber | 13.5

ROAST BEEF & HORSERADISH CREAM

Sliced Roast Beetroot, Watercress, House Pickled Red Onion | 14.0

MAINS

THE BRUACH BURGER ^{GfA/DfA}

6oz hand pressed Scottish beef, tomato chutney, caramelised onions, burger sauce, pickles, toasted potato bun, fries | 17.0

add tattie scone | 2.0 add fried egg | 2.0

add fried bacon | 3.0 add cheddar | 2.5

PORTOBELLO BURGER ^{Ve/VeA/DfA/GfA}

roast portobello mushroom, tomato chutney, rocket, goats cheese, caramelised onions, crispy onions, toasted potato bun, fries | 16.0

CHICKEN SCHNITZEL SANDWICH ^{DfA}

maple bacon mayo, rocket, pickled red onion, toasted ciabatta, house fries | 17.0

SMOKED HADDOCK & SPINACH RAREBIT

Smoked Haddock, Sautéed Spinach, Toasted Sourdough, Cheddar & Mustard Rarebit, Poached Egg | 15.0

FISH & CHIPS ^{GfA/Df}

battered haddock, crushed peas, house fries, grilled lemon, tartare sauce | 19.0

HOT SMOKED SALMON POTATO GNOCCHI

charred savoy cabbage, cherry tomatoes, crumbled goat cheese, whisky honey butter sauce, herb oil | 18.0

(substitute hot smoked salmon for sautéed mushrooms) ^V

VEGGIE HAGGIS FILO TURNOVERS ^{Ve}

fondant neeps, green apple & watercress salad, cider mustard sauce | 16.0

STEAK & CHIPS ^{GfA}

7 oz flatiron steak, peppercorn sauce, house fries, rocket salad, grilled portobello mushroom | 24.5

BUTTER CHICKEN CURRY ^{GfA}

tender marinated chicken thighs, rich tomato sauce, coriander, basmati rice, mint raita, grilled naan bread | 18.0

STEAK & ALE PIE

slow cooked shoulder steak, smoked onion mash, glazed roots | 19.0

THREE CHEESE MACARONI ^V

spiced crisp crumb, garlic bread or fries | 16.0

V - Vegetarian VA - Vegetarian Option Available Ve - Vegan VeA - Vegan Option Available Gf - Gluten Free GfA - Gluten Free Option Available

Df - Dairy Free DfA - Dairy Free Option Available

Please inform your server if you have any allergies or dietary requirements