

MENU

BRUNCH

GLUTEN FREE



BROUGHTY FERRY CASTLE, SCOTLAND

STARTERS

BEETROOT & GOATS CHEESE ^V 9.0
Beetroot, candied walnuts, whipped goats cheese

GAMBAS PIL PIL 9.5
King prawns, garlic, chilli, coriander, gluten free bread

SOUP OF THE DAY ^{V/VeA} 7
Gluten free bread, salted butter

SIDES

TRIPLE-COOKED CHIPS 5

OLIVES & CHEESE 5.5

MASHED POTATO 5

PARMESAN TRUFFLE FRIES 6

ONION RINGS 4.5

TENDERSTEM BROCCOLI 5
Garlic mayonnaise

CHICKEN CAESAR SALAD 6
Cos lettuce, anchovies, parmesan

CHARCUTERIE *For one/To share* 7/12
Bresaola, parma ham, salami, dressed in garlic oil

MAINS

WILD RED DEER 25
Sand carrot, mash potato, plum, spent coffee, red wine sauce

FISH'N'CHIPS 19
Tempura battered Market fish, crushed peas, tartare, triple-cooked chips, curry sauce

BBQ HISPI CABBAGE ^{Ve} 16
Romesco, chimichurri, burnt lemon puree, hazelnuts

NORTH SEA COD 24
Brown butter poached cod, buckwheat, jersey royals, chorizo, jerusalem artichoke

KATSU CURRY ^{Ve} 19
Tempura fried courgette, flatbread, coriander & lime rice

GRASS-FED 8oz RIBEYE 35
Roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, triple-cooked chips, dressed watercress, pepper sauce

HOUSE BURGERS
House pickles, slaw, fries

6oz Beef, confit onions, cheese 17

Crispy Chicken thigh, sriracha mayo, hash brown, lettuce, tomato 18
+ Add Smoked Bacon 3.0