



VALENTINE'S DAY

£27.50 PER PERSON



ASPARAGUS & GARDEN PEA SOUP

GFA/VEGAN

Thyme croutons

PIRI-PIRI TIGER PRAWNS

GFA

Red chili, roast pepper, garlic & coriander, fresh baked coriander

SOURDOUGH BRUSCETTA

GFA/VEGAN

Garden pea & asparagus purée, broad beans,
sugar snap peas, radish, pea & mint dressing

SMOKED HAM HOCK TERRINE

GFA

Wholegrain mustard, roast carrot purée, pickled carrot & apple salad

CULLEN SKINK

GFA

Arbroath smokie, braised leeks, potato, chives, double cream, fresh bread



CHATEAUBRIAND 450g TO SHARE* (£15 supplement)

GF

Pont neuf potatoes, truffle butter, chimichurri, forest mushroom, shallot

PAN-FRIED FILLET OF SEABASS

GF

Tom Yum Thai broth, bok choy, carrot, courgette, chili, lemongrass, lime

LEBANESE SPICED CAULIFLOWER STEAK

GF/VEGAN

Za'atar seasoning, beetroot hummus, mint, coriander, pomegranate,
giant cous-cous, quinoa, preserved lemon, pine nuts, sesame, vegan yoghurt

ROAST RUMP OF LAMB

GF

Goats cheese dauphinoise, beetroot purée, wilted spinach,
baby vegetables, rosemary jus

ROAST BUTTERNUT SQUASH RISOTTO

GF/VEGAN

Sage, chestnuts, pumpkin seeds, Italian hard cheese

FILLET OF BEEF 200g (£5 supplement)

GF

Pont neuf potatoes, truffle butter, chimichurri, forest mushroom, shallot



PASSIONFRUIT & VANILLA CHEESECAKE

White chocolate & passion fruit tulle, mint syrup

DARK CHOCOLATE & RUM FONDANT

Honeycomb ice cream

SCOTTISH CHEESE BOARD

GFA

Oatcakes, grape chutney, celery

COCONUT & MANGO RICE PUDDING

GF/VEGAN

Compressed pineapple, crushed pistachios

STRAWBERRIES & CREAM

GF

Meringue, purée, gel, Chantilly

BRUACH
BROUGHTY FERRY

01382 739878

£10pp DEPOSIT IS REQUIRED FOR ALL BOOKINGS

