

# BRUACH

## BROUGHTY FERRY

### GRADUATION MENU

- GFA FRENCH ONION SOUP  
Gruyere crouton, freshly baked ciabatta
- GFA HOT SMOKED SALMON & ASPARAGUS ROULADE  
Crispy capers, sorrel aioli, seeded toast
- HAGGIS SCOTCH EGG  
Soft centered egg, pork, oatmeal mustard aioli
- V / GF NICOISE SALAD  
Green beans, quail's egg, mixed olives, heritage tomato, goat's cheese



- GF BAKED FILLET OF COD  
Tom Yum broth, carrot, courgette, pak choi, chili, lime, coriander
- GF ROAST RUMP OF SPRING LAMB  
Dauphinoise potato, roast beetroot, parsnip puree, red wine jus
- GFA SUPREME OF CHICKEN  
Skirlie fondant potato, forest mushrooms, baby leeks, truffle jus
- GF CHARGRILLED 9OZ RIBEYE STEAK **£5 supplement**  
Hand-cut chips, shallot, mushroom, vine tomatoes  
Optional sauces ~ Peppercorn / Red wine jus / Blue cheese
- VEGAN LEBANESE SPICED CAULIFLOWER STEAK  
Za'atar seasoning, beetroot hummus, mint, coriander, pomegranate,  
cous cous, quinoa, preserved lemon, pine nuts, sesame, spiced vegan yoghurt



- RUM INFUSED STICKY TOFFEE PUDDING  
Butterscotch sauce, vanilla ice-cream
- SALTED CARAMEL CHEESECAKE  
Toffee popcorn, caramel syrup
- GFA CLASSIC AFFOGATO  
Espresso, vanilla ice-cream, biscotti
- GF RHUBARB ETON MESS  
Poached rhubarb, rhubarb gel, meringue, Chantilly cream
- GFA SELECTION OF SCOTTISH CHEESE & BISCUITS  
Howgate Brie, Blue Murder, Arran Cheddar  
Oatcakes, walnuts, grapes, chutney

**2 COURSE £22.50 | 3 COURSE £28.50**

**FOR BOOKINGS CALL 01382 739 878**

*£10pp deposit required to secure booking*