

BAR FOOD MENU

AVAILABLE 12 - 9PM

BRUACH

BROUGHTY FERRY

SMALL PLATES

- SOUP OF THE DAY** 5.5
freshly baked bread (v / vegan / gfa)
- ARBROATH SMOKIE CULLEN SKINK** 8.5
leeks, potato, cream,
freshly baked ciabatta (gfa)
- KOREAN FRIED CAULIFLOWER** 7.5
crispy coated cauliflower with ginger,
soy, chilli & lime glaze, toasted sesame
seeds, spring onion (v / vegan / gf)
- PERI-PERI TIGER PRAWNS** 9.5
red chilli, red pepper, garlic, coriander
freshly baked bread (gfa)
- MUSHROOM & STILTON ARANCINI** 7.5
creamed leeks & blue cheese (v)

BIG PLATES

- LAMB MASSAMAN CURRY** 16.5
lime & coriander rice, prawn crackers,
toasted peanuts (gf / contains nuts)
- THREE CHEESE MACARONI** 12.5
brioche & parsley gratin, with
either garlic ciabatta or skinny fries (v)
~ Add garlic butter crayfish +4.5
~ Add pulled pork pibil +4.5
- RIBEYE OF ANGUS BEEF** 23.5
hand-cut chips, portobello mushroom,
cherry tomatoes, peppercorn sauce (gf)
- SWEET POTATO & SPINACH PIE** 12.5
lentils, herb mash, carrots, vegetable gravy
(vegan / gf)

BURGERS

- BREADED TURKEY BURGER** 14.5
Panko breaded turkey, brie, cranberry with
skinny fries, slaw & bacon kilted piggy
- 6OZ BRUACH BURGER** 12.5
swiss cheese, bacon, relish, mayo with
skinny fries & slaw
- CRISPY HALLOUMI BURGER** 12.5
black pepper & lime seasoning, red onion
chutney with skinny fries & slaw (v)
- CAJUN CHICKEN BURGER** 12.5
charred corn & pineapple salsa, jalapeno
mayo with skinny fries & slaw

TACOS

- 3 soft flour tacos, with creamed avocado,
spiced slaw & pico de gallo
- PULLED PORK PIBIL** 12.5
charred corn & pineapple salsa,
lime & coriander yoghurt
- SWEET POTATO & CAULIFLOWER** 12.5
pomegranite, lime & coriander yoghurt (vegan)

BAR BITES

- SHARING BOARD** 16.0
ANY 4 BAR BITES FROM BELOW:
- HAND-CUT CHIPS & AIOLI** 4.5
- SKINNY FRIES & AIOLI** 3.5
- CAULIFLOWER BITES & MANGO
CHUTNEY** 4.5
- FRESHLY BAKED CIABATTA,
OLIVE OIL & BALSAMIC** 4.5
- FLATBREAD & HUMMUS** 4.5
- HALOUMI BITES & ONION CHUTNEY** 4.5
- SALT & PEPPER CHICKEN POPS** 5.0
- HAGGIS BON-BONS & MAYO** 4.5
- MARINATED OLIVES & MANCHEGO** 4.5
- FESTIVE SHARING BOARD** 17.5
PIGS IN BLANKETS, CRISPY ROASTIES
STUFFING BON-BONS, ROAST ROOT VEG,
CRANBERRY SAUCE, BBQ DIP

SWEETS

- STICKY TOFFEE PUDDING** 6.5
butterscotch sauce, honeycomb,
vanilla ice cream
- RASPBERRY CHEESECAKE** 6.5
white chocolate, mascarpone
- VEGAN RICE PUDDING** 6.5
mango, pineapple, coconut,
pistachio (vegan / gf / contains nuts)
- CLASSIC AFFOGATO** 6.0
vanilla ice cream, house espresso, biscotti (gfa)

ALLERGENS: **GF** - GLUTEN-FREE

V - VEGETARIAN

GFA - GLUTEN-FREE AVAILABLE **VEGAN**

A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST

DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO ALL BILLS