

LUNCH FROM 9.95

Available Monday - Friday
12pm - 4.30pm

ARTISAN ROSEMARY FOGACCIA SANDWICHES

All served with sea salt crisps and your
choice of **FRESHLY MADE SOUP** or **FRIES**

CHICKEN CLUB

Chicken breast, Parma ham, mozzarella, sun blushed tomato, basil mayo 12.45

REUBEN

Cured pastrami, Swiss cheese, sauerkraut, pickle, thousand island dressing 11.95

TUNA & RED ONION

Hand-flaked tuna, pickled red onion, mayo, baby leaf 10.45

PLOUGHMANS **V**

Farmhouse cheddar, sweet pickle relish, apple, mayo, baby leaf 9.95

MEDITERRANEAN VEGETABLE **Ve**

Roast pepper, courgette, sun-blushed tomato, vegan cheese, olive tapenade 9.95

CURED HAM & CHEDDAR

Honey roast ham, aged cheddar, dijon mustard, rocket 10.45

LIGHTER LUNCHES

CAESAR SALAD

Caesar dressing, romaine lettuce, anchovies, bacon shards, crispy croutons, parmesan 9.95
Add Chicken +3.45
Add Prawns +4.45

MAC & CHEESE **V**

Topped with a brioche and parsley gratin and garlic ciabatta 12.45
Add Pulled Pork Pibil +4.45

HALF PORTION FISH & CHIPS

IPA battered haddock, crushed mint peas, fries, homemade tartare 12.45

CRISPY TERIYAKI PORK BOWL

Slow cooked pork, coriander lime rice, teriyaki sauce, leek, spring onion, carrot 12.95

SMOKED SALMON & AVOCADO STACK

Artisanal sourdough, smashed avocado, Scottish smoked salmon, olive oil, pea shoots 10.95

PIE OF THE WEEK

Ask your server for this weeks creation, served with seasonal vegetables and **mashed potato** or **fries** 11.95

WHY NOT ADD A DESSERT FOR
£4.95 FROM OUR CHEF'S
SELECTION SET MENU?

CHEF'S SELECTION

TWO COURSES **19.95**
THREE COURSES **24.95**

STARTERS

KOREAN FRIED CAULIFLOWER **Ve**

Cauliflower florets, soy, ginger, chilli, lime, sesame seeds

CLASSIC BRUSCHETTA **V**

Garlic ciabatta, buffalo mozzarella, plum tomato, basil, shallots, balsamic glaze

ARBROATH SMOKIE CULLEN SKINK

Locally sourced smoked haddock, cream, potato, leek, ciabatta

HAGGIS BON BONS

Panko-breaded haggis, mustard mayo

GAMBAS PIL PIL

Tiger prawns, red chilli, olive oil, garlic, coriander, red pepper, ciabatta

SOUP OF THE DAY **V**

Artisanal sourdough, sea salt butter

MAINS

CHICKEN & BACON CARBONARA

Spaghetti, chicken breast, smoked bacon, parmesan

SWEET POTATO & CAULIFLOWER TACOS **Ve**

Two soft flour tacos, avocado, yoghurt, pomegranate

STEAK CIABATTA

Seasoned minute steak, mustard mayo, red onion chutney, ciabatta

MALAYSIAN CURRY **Ve**

Chickpeas, sweet potato, spinach, peppers, onion, coconut milk, coriander rice, flatbread

HOUSE BURGER

Scottish beef, lettuce, tomato, relish, mayo, pickles, fries
Add Swiss Cheese +1.50
Add Smoked Bacon +2.00

ANGUS STEAK PIE

Slow-braised Scottish beef, onion gravy, puff pastry, honey-glazed carrots, green beans, **mashed potato** or **fries**

SOMETHING EXTRA SPECIAL

Enjoy some of our speciality mains for just a little bit more

PULLED PORK TACOS

Two soft flour tacos, charred corn, pineapple salsa, lime & coriander yoghurt, smashed avocado **+3.45**

STEAK FRITES

6oz rump steak, garlic & herb butter, pea shoots, fries **+3.95**

BFC BURGER

Crispy fried buttermilk chicken, little gem lettuce, tomato, brioche bun, blue cheese mayo, fries **+3.45**

GO ON, TREAT YOURSELF

All made fresh from our kitchen

STICKY TOFFEE PUDDING **V**

Butterscotch sauce, honeycomb, vanilla ice cream

COCONUT RICE PUDDING **Ve**

Candied pineapple, toasted coconut

TRADITIONAL ICE CREAM **V**

Any 3 scoops from:
vanilla / chocolate / honeycomb
lemon sorbet, bramble sorbet

CLASSIC AFFOGATO **V**

Vanilla ice cream, house espresso, biscotti
Add Amaretto 3.6

BAKED LEMON TART **V**

Crushed meringue, chantilly cream, mixed berries

FOR THE TABLE

BAKED CIABATTA **V**

Olive oil, balsamic vinegar, sea salt butter 5.50

OLIVES & MANCHEGO **V**

Garlic and herb marinated olives, manchego cheese 5.50

FRICKLES **V**

Fried breaded dill pickles, sriracha mayo 5.50

SIDES

Any **FOUR** for **20.00**

Skinny Fries & Aioli **V** 4.50

Sweet Potato Fries & Aioli **Ve** 5.00

Parmesan Truffle Fries **V** 5.50

Tater Tots & Aioli **V** 5.00

Cauliflower Bites **Ve** 5.50

Flatbread & Hummus **Ve** 5.50

Halloumi bites **V** 5.50

Sea Salt Battered Onion Rings **V** 4.50

Salt & Pepper Chicken Pops 5.50

HOT BEVERAGES

Americano 2.80 / 3.20

Cortado 3.10

Espresso 2.50 / 3.00

Flat White 3.30

Cappuccino 3.30 / 3.70

Latte 3.70

Macchiato 3.30

Mocha 3.90

Hot Chocolate 3.90

Extra Shot +0.50

Add Syrup +0.50

Caramel / Almond / Vanilla
Cinnamon / Coconut

Breakfast Tea 3.10

Jenier Herbal Tea 3.60

Camomile / Earl Grey /
Spiced Apple Green /
Peppermint /
Berry Infusion

Irish Coffee 7.20

Baileys Coffee 8.20

Drambuie Coffee 7.20

Tia Maria Coffee 6.80

Seville Coffee 6.80

Amaretto Coffee 7.20



ENJOY ONE OF OUR
DELICIOUS CAKES
& A COFFEE FOR
JUST **6.00**

BRUACH

BROUGHTY FERRY

CHEF'S SELECTION

SET MENU

WWW.BRUACH-BAR.COM

   @BRUACHBAR

FOOD ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = Vegetarian **Ve = Vegan**
Ask for our Gluten-Friendly Menu