

LUNCH FROM 9.95

Available Monday - Friday
12pm - 4.30pm

ARTISAN SANDWICHES

All served on gluten-free farmhouse bread 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

SMOKED SALMON & AVOCADO STACK

Gluten-free farmhouse bread, smashed avocado, Scottish smoked salmon, olive oil, pea shoots 10.95

SIDES

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

GF Flatbread & Hummus **Ve** 5.50

Halloumi Bites **v** 5.50

Salt & Pepper Chicken Pops 5.50

Olives & Manchego **v** 5.50

CHEF'S SELECTION

TWO COURSES 19.95
THREE COURSES 24.95

STARTERS

CLASSIC BRUSCHETTA **v**

Toasted gluten-free garlic bread, buffalo mozzarella, plum tomato, basil, shallots, balsamic glaze

KOREAN FRIED CAULIFLOWER **Ve**

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

ARBROATH SMOKIE CULLEN SKINK

Locally sourced smoked haddock, cream, potato, leek, gluten-free bread

GAMBAS PIL PIL

Tiger prawns, red chilli, olive oil, garlic, coriander, red pepper, toasted gluten-free bread

SOUP OF THE DAY **v**

Gluten-free bread, sea salt butter

MAINS

SWEET POTATO & CAULIFLOWER TACOS **Ve**

Two corn tacos, avocado, yoghurt, pomegranate

MALAYSIAN CURRY **Ve**

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

HOUSE BURGER

Scottish beef, lettuce, tomato, relish, mayo, pickles, gluten-free bun, fries

Add Swiss Cheese +1.50

Add Smoked Bacon +2.00

PULLED PORK TACOS

Two corn 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, gluten-free bun, blue cheese mayo, fries **+3.45**

GO ON, TREAT YOURSELF

COCONUT RICE PUDDING **Ve**

Candied pineapple, toasted coconut

CLASSIC AFFOGATO **v**

Vanilla ice cream, house espresso

Add Amaretto 3.6

TRADITIONAL ICE CREAM **v**

Any 3 scoops from:

vanilla / chocolate / honeycomb

lemon sorbet, bramble sorbet

BRUACH

BROUGHTY FERRY

CHEF'S SELECTION



GLUTEN-FRIENDLY SET MENU



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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**