



# BRUNCH AT WILD GOOSE

Seasonal plates. Local sourcing. Brunch redefined.

Served 8:30am – 3:30pm

## WG BRUNCH CLASSICS

### The Full Shire — 17.95

Shire pork or venison sausage, thick-cut Stonehaven dry cured back bacon, house made hash brown, black pudding, garlic & spinach mushrooms, fried egg, confit tomatoes & house beans.

### The Stag's Brunch — 17.25

Venison loin harvested from around the shire, hash browns, fried eggs & hollandaise.

## WG CLASSIC TOASTS

All served on housemade foccacia.

### Avo & Co — 10.00 **v**

Smashed avocado, confit tomatoes, house made onion jam and Katie's Free Range eggs your way. Poached, scrambled or fried.

### Sweet Heat — 14.50

Ballindalloch streaky bacon, Wild Goose Home Farm hot honey, candied pecans & avocado smash, poached egg.

### Gin & Smoked — 15.75

Cold-smoked Amity salmon, smoked in the 400-year-old Ugie Smokehouse, gin-macerated peach & jalapeño, avocado smash & poached egg.

### Drunk Sausage — 14.95

Whipped Crowdie, oak-smoked whisky chorizo, garlic & spinach mushrooms, avocado smash, confit tomatoes & poached egg.

### Plant Mode — 14.50 **vg**

Roasted sweet potato purée, salsa verde, seasonal veg from local growers, roasted chickpeas.

### The Estate Stack — 16.95

Aberdeen Angus fillet, halloumi, smashed avocado, chimichurri & poached egg.

## EGGS & MORE

### Turkish Eggs — 14.95 **v**

Confit garlic & herb Rora yogurt, poached eggs, pickled shallots, harissa oil & herbs on housemade flatbread.

### Bread & Buttery Benedicts

Savoury bread & butter pudding made from house offcuts and Aberdeen butteries. Topped with decadent hollandaise. Choose from:

— **Amity Cold-smoked salmon** — 15.95

— **Ballindalloch streaky bacon** — 15.25

— **Garlic mushroom & spinach** — 13.75 **v**





# BRUNCH AT WILD GOOSE

Seasonal plates. Local sourcing. Brunch redefined.

Served 8:30am – 3:30pm

## HOT PLATES & DIPPERS

All served with housemade focaccia.

**Smoky Shakshuka** — 14.50 **v**

Eggs baked in a spiced tomato & pepper stew, herby finish.

**Plant-Based Tomato Bake** — 13.50 **vg**

Spiced tomato & pepper stew, roasted vegetables, plant-based feta, harissa oil, herby finish.

**Burrata Plate** — 12.95

Gin-macerated peach, jalapeño, prosciutto & soft burrata.

**Whipped Feta Bowl** — 13.50 **v**

Whipped feta with Rora yogurt, confit garlic & herbs, seasonal roasted veg, confit tomato, harissa oil, seeds & herbs.

## BOWLS

**Yogurt Bowl** — 7.25

Rora natural yogurt with seasonal & local berries, Wild Goose honey, nuts & seeds.

**Banana Bread Bowl** — 8.95

Local berries, Rora yogurt, caramelised banana & candied pecans.

**Crème Brûlée Porridge** — 6.50

Warm oats with a crackling brûlée top.

## CRÊPES - SWEET & SAVOURY

**Woodland Crêpe** — 14.25

Mushrooms, spinach, pine nuts & whipped feta.

**Sweet Crêpe** — 14.00

Our seasonal take on a sweet crêpe — please ask us for the flavour of the month.

## EXTRAS

Our extras can be added to almost any of our dishes above, just ask your server.

**Halloumi** — 2.75

**Ballindalloch Streaky Bacon** — 3.50

**Dry Cured Stonehaven Back Bacon** — 3.50

**East Coast Cured Whisky Oak Chorizo** — 4.00

**Aberdeen Angus Fillet Steak** — 8.50

**Amity Cold-Smoked Salmon** — 4.50

**Black Pudding** — 3.00

**Confit Tomatoes** — 2.00

**Garlic & Spinach Mushrooms** — 2.00

**Toasted Focaccia** — 1.00

**Hash Browns** — 4.00

**Shire Pork Sausage** — 3.50

**Venison Sausage** — 3.75