



SMALL PLATES AT WILD GOOSE

Served 4:00pm - 9:00pm

SEAFOOD

Mini Scottish Seafood Platter — 14.25

A celebration of the Scottish coast: Amity Fish salmon (cold-smoked by the 400-year-old Ugie Smokehouse), freshwater prawns in Marie Rose, dill crème fraîche, pickled cucumber ribbons, and heritage oatcakes.

Amity Crab Toasts — 14.25

Hand-picked North Sea white crab dressed in lemon mayo, served on toasted focaccia and finished with micro herbs.

Scottish Scallops — 12.25

Seared scallops on roasted sweet potato purée, finished with crispy procioetto and capers.

CHARCUTERIE & CURED

East Coast Charcuterie Plate — 10.95

Locally crafted East Coast charcuterie with Royal Deeside cheese, tart cornichons, balsamic onion chutney, crackers, and warm focaccia.

Venison Carpaccio — 13.25

Thinly sliced local venison loin, drizzled with olive oil, flaky salt, frozen blackberries & micro herbs.

Aberdeen Angus Fillet Tail — 12.95

Tender Aberdeen Angus fillet tail, house-made hash brown, chimichurri.

CHEESE & DAIRY

Whipped Crowdie & Beetroot Hummus — 9.75

Katy Rodgers' whipped crowdie cheese meets earthy beetroot hummus, topped with toasted seeds and served with warm focaccia.

100-Mile Cheese Board — 10.95

A trio of artisanal Scottish cheeses sourced from within 100 miles, served with olives, honey, balsamic onion chutney, oatcakes, and warm focaccia.

PLANT-BASED

Pickled Watermelon, Cucumber & Plant-Based Feta Tartare — 9.75

A refreshing mix of marinated watermelon, cucumber, and plant-based feta with ponzu, toasted sesame, and focaccia.

Hummus — 6.50

Silky hummus drizzled with harissa oil, topped with toasted seeds, and served with warm focaccia for scooping.

SNACKS

Bowl of Olives & Sunblush Tomatoes — 4.95

Marinated olives and sweet sunblush tomatoes, simple, vibrant, and full of flavour.

Candied Pecans — 3.25

Sweet, crunchy, and irresistibly moreish.

Salted Pistachios — 3.25

Lightly salted for a perfectly savoury snack.