



MADE WITHOUT GLUTEN BRUNCH AT WILD GOOSE

Served 9am - 3:30pm

WG BRUNCH CLASSIC

The Stag's Brunch — 19.25

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

WG CLASSIC TOASTS

All served on bread made free from gluten products.

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. We recommend adding some of amazing extras to make this even more delicious.

Sweet Heat — 14.50

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

Smoked & Spiced — 15.75

Cold-smoked Amity salmon, smoked in the 400-year-old Ugie Smokehouse, grilled squash ribbons with chilli, garlic & orange vinaigrette, avocado smash & poached egg.

Plant Mode — 14.50 vg

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

The Estate Stack — 18.95

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

HOT PLATES & DIPPERS

All served with bread made free from gluten products.

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

Grilled squash ribbons with chilli, garlic & orange vinaigrette, burrata, pistachio.

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.

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

Aberdeen Angus Fillet Steak — 8.50

Amity Cold-Smoked Salmon — 4.50

Confit Tomatoes — 2.00

Garlic & Spinach Mushrooms — 2.00

Hash Browns — 4.00



MADE WITHOUT GLUTEN

SMALL PLATES AT WILD GOOSE

Served 4pm - 9pm

SEAFOOD

Scottish Rock Lobster Tail — 32.95

Nduja butter, orange vinaigrette.

Scottish Scallops — 12.25

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

CHARCUTERIE & CURED

Duck Breast — 15.95

Haroosh blackberry sauce, seared pak choi.

Ballindalloch Beef Tartare — 14.95

Shallots, capers, gherkins, parsley, cured egg yolk & focaccia crisps.

CHEESE & DAIRY

Whipped Clava Brie — 11.95

Blackberry & tarragon jam, pistachio, focaccia.

Burrata Plate — 12.95

Squash ribbons, orange vinaigrette and pistachio.

PLANT-BASED

Charred Hispi Cabbage — 11.95

Celeriac purée, walnut ketchup, herb crumb.

Hummus — 6.50

Silky hummus drizzled with harissa oil, topped with toasted seeds, and served with bread made free from gluten products.

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.