

BRUNCH AT WILD GOOSE

Seasonal plates. Local sourcing. Brunch redefined.

Served 9am - 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 and spinach mushrooms, fried egg, confit tomatoes and house beans.

The Stag's Brunch — 19.25 *(Slightly longer wait)*

Loin of venison from free-roaming wild deer of Aberdeenshire, hash browns, fried eggs, and 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. We recommend adding some of amazing extras to make this even more delicious.

Sweet Heat — 14.95

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

Everything Smoked Salmon — 15.75

Cold-smoked Amity salmon, smoked in the 400-year-old Ugie Smokehouse, whipped crowdie, everything bagel seasoning, crispy capers, avocado and poached egg.

Plant Mode — 14.50 **vg**

Pesto, roasted rainbow beetroot, plant based feta, pickled carrot ribbons.

Drunk Sausage — 14.95

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

The Estate Stack — 18.95 *(Slightly longer wait)*

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

EGGS & MORE

Turkish Eggs — 14.95 **v**

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

Bread & Buttery Benedicts

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

— **Amity Cold-smoked salmon or Hot Smoked Salmon salmon** — 15.95

— **Ballindalloch Streaky Bacon** — 15.25

— **Garlic Mushroom & Spinach** — 13.75 **v**

— **Black Pudding** — 14.95 **v**

HOT PLATES & DIPPERS

All served with housemade focaccia.

Smoky Shakshuka — 14.50 **v**

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

House suggests adding Whisky Oak Chorizo — 4.00

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

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

Whipped Feta Bowl — 13.50 **v**

Whipped feta, roasted rainbow beetroot, orange vinaigrette, focaccia.

House suggests adding Whisky Oak Chorizo — 4.00 or Aberdeen Angus Fillet — 8.50

BOWLS

Yogurt Bowl — 7.25

Rora natural yogurt with seasonal fruit, Wild Goose honey, nuts and seeds.

Banana Bread Bowl — 8.95 **v**

Local berries, Rora yogurt, caramelised banana, candied pecans, seasonal fruit.

Crème Brûlée Porridge — 6.50

Warm oats with a crackling brûlée top.

CRÊPES - SWEET & SAVOURY

Woodland Crêpe — 14.25 **vg**

Mushrooms, spinach, pine nuts and whipped feta.

House suggests adding Whisky Oak Chorizo — 4.00

Sweet Crêpe Tatin — 15.00 **vg**

Caramelised apple, toffee sauce, nut crumb and Rora natural yoghurt.

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

Local First

We make a real effort to source as much as we can locally. From Ballindalloch Estate meats and Rora Dairy yogurt, to berries and honey harvested just miles from our door.

We're a seasonal kitchen working with small local producers, so we don't offer swaps or changes to dishes. You're welcome to add extras from the list above, but we kindly ask no alterations to our plates.

Allergen Notice

Our kitchen handles all 14 major allergens. While we do our best to minimise cross-contamination, we cannot guarantee any dish is allergen-free. **If you have a serious allergy, please speak with your server before ordering.**

WINTER SMALL PLATES

Suggested serving: 3-5 plates for 2 people.

Served 4pm - 9pm

SEAFOOD

North Sea Cod — 16.00

North sea cod with a creamed Cullen skink sauce, sautéed potatoes, samphire and chorizo oil.

Hot Smoked Salmon Toast — 14.00

Ugie hot smoked salmon with capers, gherkins, wholegrain mustard mayo and pickled shallots on toasted house focaccia.

Scottish Scallops — 13.00

Seared scallops with creamy brussel sprouts, bacon and pickled shallots.

MEAT

East Coast Charcuterie Plate for One — 11.95

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

Venison Steak — 18.00

Cairngorms venison loin with a chestnut puree, charred shallot and a red wine and cranberry reduction.

Beef Cheek — 16.00

Braised beef cheek with hash browns and crispy kale.

Pork Belly — 12.50

Crispy pork belly, served with pickled fennel and wholegrain mustard slaw and celeriac puree.

CHEESE

Whipped Goats Cheese — 12.00

Whipped goats cheese with locally sourced rainbow beetroot tossed in an orange vinaigrette, brown butter crumb and pistachios.

100-Mile Cheese Board for One — 10.95

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

PLANT-BASED

Charred Hispi Cabbage — 12.00

Charred cabbage, drizzled with carrot ketchup on a bed of celeriac puree and pickled rainbow carrots.

Crispy Gnocchi — 11.00

Crispy gnocchi tossed in pesto, with vegan feta and chestnut puree.

Hummus — 7.00

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

SWEET

Chocolate & Cherry Mille Feuille — 8.00

House-made crisp pastry, rich chocolate crème pâtissière, and tangy cherry compote.

Please note some dishes take a little longer to prepare; we appreciate your patience while we make them perfect.

SOFT DRINKS

We serve Kaleidoscope beans from The Coffee Apothecary, roasted just 16 miles from Aberdeen city centre. Our decaf is the Granite City Decaf from MacBeans, roasted less than a mile away. Both are proudly local and freshly brewed for you.

COFFEE

Espresso — 2.95

Classic, bold shot

Americano — 3.25

Espresso with hot water

Latte — 3.95

Creamy steamed milk with espresso

Cappuccino — 3.95

Foamy, rich espresso & milk

Flat White — 3.65

Smooth espresso with silky milk

Mocha — 4.25

Chocolate, espresso with steamed milk

Turmeric Latte — 4.25

Golden milk with spices and a hint of honey

Decaff also available

ICED COFFEE & TEA

Iced Latte — 4.50

Iced Espresso Tonic — 4.00

Iced Mocha — 4.45

Dirty Chai — 4.65

Spiced chai with espresso over ice

Iced Chai Latte — 4.65

Spiced tea with milk over ice

Peach Green Tea — 3.95

Lightly sweetened

LOOSE LEAF TEA

All from MacBeans, less than a mile away

Scottish Breakfast — 3.25

Earl Grey - Blue Lady — 3.25

Spiced Chai — 3.25

Hibiscus — 3.25

Rooibos Lime & Peach — 3.25

Watermelon & Mint — 3.35

MATCHA

Matcha Latte — 4.25

Iced Matcha Latte — 4.65

Iced Strawberry Matcha Latte — 4.85

Iced Blueberry Matcha — 4.85

Iced Banana Matcha — 4.85

Matcha Lemonade — 4.50

SOFTS

Summer House — 3.95

Lemonade, Clements, Raspberry Lemonade

Bon Accord — 3.95

Grapefruit Soda, Ginger Beer

Coca Cola, Diet Coke — 2.00

Rapscallion — 4.20

Cranachan Soda, Ginja Ninja soda, Strawberry Soda

Life Blood Kombucha — 4.50

Tropical Punch, Mangosaurus

SMOOTHIES & JUICE

Available 9am – 3.30pm

Green Smoothie — 4.95

Kale, Spinach, Mango, Apple

Red Smoothie — 4.95

Ginger, Courgette, Carrot, Blueberry, Banana, Cranberry & Apple

Add a shot to your smoothie: CBD — 1.00, Lion's Main — 1.00

Orange — 3.00

Apple — 2.50

Cranberry Juice — 2.00

OPTIONAL ADD-ONS

Milk Alternatives — .50

Syrups — .50

Vanilla, Caramel, Strawberry, Pistachio, Blueberry, Banana, Cinnamon, Pecan

Shots — 1.00

Lions Mane, CBD Shot

COCKTAILS

Our cocktails showcase local spirits from Aberdeenshire's own Little Brown Dog, House of Elrick, and The House of Botanicals, alongside celebrated Scottish distillers and seasonal ingredients.

APERITIVOS

Mimosa — 7.50

Prosecco, Fresh Orange

Aperol Spritz — 10.50

Aperol, Prosecco, Soda

Negroni — 11.50

LBD Gin, Campari, Sweet Vermouth

Cafe Rosso — 11.50

Housemade Coffee Liqueur, Campari, Amaro, Soda

Rum N' Raisin — 11.50

Raisin infused Twice Buried Rum, Amaro, Apricot Brandy

House Spritz: The Gander — 10.95

Macbean's Tea Syrup, Orange Oleo, Prosecco

BRUNCH COCKTAILS

Salty 'nd Sweet — 11.50

House espresso martini featuring Twice Buried Rum, Homemade Coffee Liqueur, Salted Pecan

Coffee & Cream — 11.00

Esker Vanilla Vodka, housemade Coffee Liqueur, Chai, Milk

Settle Petal — 11.75

Little Brown Dog Aberdeenshire Foraged Gin, Elderflower, Cucumber, Mint, Lemon, Ginger Beer

Spicy Margaret — 12.00

Padron Pepper infused Vespero Blanco Tequila, Orange Liqueur, Lime, Sugar

Bloody Hell, Mary is Goosed — 12.50

Goose Fat Washed Arbikie Tattie Bogle Vodka, Lemon, Tomato

Sangria? I Hardly Know Her! — 11.50

House of Elrick Mango Rum, False Bay Syrah, Orange, Lemonade

0%

Raspberry Tart — 8.50

Raspberry Syrup, Lemon, Cranberry Faba

Rhu & Rose — 7.50

Rhubarb, Rosemary, Juniper, Tonic

Soft Sider — 7.50

Apple Juice, Chai, Lemon, Soda

House 0% Spritz: Gosling Spritz — 8.50

Macbean's Tea syrup, Orange Oleo, Soda

WG 50 MILE COCKTAIL MENU

Stalk of The Town — 11.50

Arbikie Strawberry Vodka, Vanilla, Rhubarb, Cranberry

Just Rum With It — 11.95

Outlaw Flagship Rum, Pear & Walnut, Lime

Crisp & Clean — 11.95

Goose Fat Washed Arbikie Tattie Bogle Vodka, Dry Vermouth

Jewel of The Goose — 11.50

Esker Vodka, Pomegranate, Cranberry, Lemon, Soda

Loosey Goosey 2.0 — 11.25

Little Brown Dog Aberdeenshire Foraged Gin, Apple Shrub, Melon, Faba

Fun'Guy Fizz — 11.50

Porcini Infused Fettercairn Whiskey, Honey, Soda

I Cant Believe It's Not Butter-Y — 11.50

Buttery (Or Rowie) Infused Glen Garioch Founders Reserve, Demererra, Brazilian Bitters

Aw Man'Go Try This One — 11.00

House Of Elrick Mango Rum, House Of Botanicals Ciocolatto, Lime

TIKI CORNER

Using a specialised house blend of Little Brown Dog and Outlaw Rums

Mai Tai — 12.95

House rum blend, orgeat, orange liqueur, lime

Zombie — 14.25

House rum blend, absinthe, lime, grapefruit, pineapple, orange, passionfruit, cinnamon

Jungle Bird — 11.95

House rum blend, campari, pineapple lime

DRINKS

PINTS

Thistly Cross Cider

Thistly Cross OG Apple 4.4% — 6.50
Elderflower 3.4% — 6.50
Scottish Berry 3.4% — 6.50
Whisky Cask 6.7% — 7.25

Beer

Torr Lager 4% — 5.95
Wild Goose IPA 4.2% — 6.50
Paolozzi Helles Lager 5.2% — 6.75

BOTTLES & CANS

Burnside Brewery

0% Right to Roam 330ml — 4.50
Firelight Red Ale 500ml 6.8% — 6.00
Look Out Barrel Aged Stout 330ml 13.2% — 7.00

6 Degrees

Omnium IPA 330ml 4.3% — 5.00

Seidear

Scottish Castle Cider 750ml 7.1% — 30.00

SPIRITS

GIN

House of Botanicals

Aberdeen ABZ Dry Gin — 3.50
Raspberry Old Tom Gin — 3.50

Lost Loch Spirits

Enoo Gin — 4.20
Rocket & Citrus Gin — 4.50
Stem Ginger & Raspberry — 4.50

Arbikie

Kirsties Gin — 3.90

Esker

Orange Gin — 4.20

Little Brown Dog

Aberdeenshire Foraged Birch Gin — 3.80
Little Brown Dog x Bailies of Bennachie Charity Release — 4.25

VODKA

Arbikie

Strawberry Vodka — 4.20
Haar Vodka — 4.10
Tattie Boggle Vodka — 4.10

Esker

Esker Vodka — 3.80
Vanilla Vodka — 3.80
Pomegranate & Orange Vodka — 3.80

RUM

Outlaw Rum

Flagship Rum — 5.50
Rachael's Cask — 6.50
Double Cask — 8.00
Islay Pinot Noir — 8.50

Twice Buried

Twice Buried Spiced Rum — 4.00

Little Brown Dog

Wee Mongrel Rum — 4.20

House of Elrick

House of Elrick White Rum — 5.10

WHISKY

Fettercairn Whisky

Fettercairn Single Malt — 7.00

Glen Fiddich

Glenfiddich Fire & Cane — 5.80

Glen Garioch

Glen Garioch 12 Year Old — 7.00

Little Brown Dog

Drookit Dug — 6.00

Glen Dronach

12 Year Old — 5.20
Ode to The Dark — 7.00
Ode to The Embers — 5.90
Ode to The Valley — 5.60

LIQUOR

House of Botanicals

Limoncello Liquor — 3.00
Nocino Liqueur — 3.00
Cioccolato — 3.00

Lost Loch Spirits

Haroosh Liqueur — 3.00

OTHER

Lost Loch Spirits

Absinth — 5.10

Dark Arts Distillery

Vespero Tequila — 3.80

WINES

False Bay *Western Cape, South Africa*

False Bay takes its name from sailors who once mistook Cape Hangklip for Cape Point. Today, it's home to old-vine coastal vineyards turning out 'real' wines, juicy, vibrant, and naturally balanced. Minimal fuss, maximum flavour: our perfect house pour.

Slow Chenin ❶ White, 2024	Chenin Blanc	Zingy, Tropical, Honey	175ml — 7.50 250ml — 11.00 Bottle — 29.00
Windswept Sauvignon ❶ White, 2024	Sauvignon Blanc	Fresh, Zesty, Green Apple	175ml — 7.95 250ml — 11.25 Bottle — 33.00
Crystalline Chardonnay ❷ White, 2024	Chardonnay	Unoaked, Pear, Citrus	175ml — 8.25 250ml — 12.00 Bottle — 35.00
Old School Syrah ❸ Red, 2023	Syrah Shiraz	Spice, Bramble, Black Cherry	175ml — 7.50 250ml — 11.00 Bottle — 29.00
Whole Bunch Rose ❷ Rose, 2024	Cinsault/Mourvèdre	Quaffable, Fresh, Fruity	175ml — 7.95 250ml — 12.00 Bottle — 33.00

Emilinana Organic *Chile, Central Valley*

A leader in organic and biodynamic winemaking, their Los Robles estate draws visitors from around the world with its innovative, nature-driven wines.

Adobe Organic Malbec ❹ Red, 2023	Malbec	Sumptuous, Blackberry, White Pepper	175ml — 8.50 250ml — 12.25 Bottle — 36.50
Animalia Organic Orange Wine ❸ Orange, 2023	Sauvignon Blanc	Distinctive, Apricot, Fig	175ml — 9.00 250ml — 13.00 Bottle — 39.00
Adobe Organic Merlot ❸ Red, 2023	Merlot	Silky, Strawberry, Cocoa	Bottle — 34.00
Adobe Organic Gewurztraminer ❷ White, 2024	Gewurztraminer	Mandarin, Jasmine, Lychee	Bottle — 36.00
Adobe Organic Viognier ❸ White, 2024	Viognier	Perfumed, Peach, Pineapple	Bottle — 35.00
Adobe Reserva Rose ❶ Rose, 2024	Syrah, Merlot, Cabernet Sauvignon	Vibrant, Juicy, Raspberry	Bottle — 36.50

Key

❶ ❷ ❸ ❹ ❺ Light - Full

WINES

Terra De Falanis *Majorca, Spain*

Mallorcan wines rarely make it to the UK, so this is a genuine experience. With grape varieties native to the island and found nowhere else, it's our recommendation for bold flavours and something a little different.

Bla Bla Bla White ❷ <i>White, 2022</i>	<i>Prensal, Giró Ros</i>	Plumptious, Citrus,	175ml — 8.25
		Herbaceous	250ml — 12.00
			Bottle — 35.00
Llenca Plana ❸ <i>Red, 2023</i>	<i>Carignane, Garnacha</i>	Structured, Blackberry,	175ml — 11.50
		Herbs	250ml — 16.50
			Bottle — 48.00
Muac ❹ <i>Red, 2021</i>	<i>Callet, Mantonegro, Cabernet Sauvignon</i>	Bright, Spice,	175ml — 10.35
		Cassis	250ml — 14.50
			Bottle — 42.00

GUEST VINEYARD

Hanewald-Schwerdt *Pflaz, Germany*

The family owned and operated estate Hanewald-Schwerdt. Today cousins Thomas Hanewald & Stephan Schwerdt run the family business which was established by their grandfather. The secret of these handcrafted wines is a unique lime-stone reef which dominates all the sites around Leistadt, a hidden treasure away off the beaten track.

Riesling Auf Der Pochel Trocken ❶ <i>White, 2023</i>	<i>Riesling</i>	Citrus, Stone Fruit,	175ml — 10.35
		Melon	250ml — 14.50
			Bottle — 42.00
Spatburgunder ❸ <i>Red, 2021</i>	<i>Pinot Noir</i>	Elegant, Cherry,	175ml — 10.70
		Strawberry Laces	250ml — 15.35
			Bottle — 46.00

SPARKLING

Adria Vini Durello Spumante Brut Palazzi NV <i>Prosecco</i>	175ml — 7.00
	Bottle — 36.00
Pyren Vineyard Earthscape Sparkling Shiraz ❶ <i>Sparkling Red</i>	Bottle — 55.00
Blanquette de Limoux Brut Nature ❹ <i>Cremant</i>	Bottle — 48.00
Paros Farming Community Seiradi Mousseux Rose Extra Brut ❸ <i>Sparkling Rose</i>	Bottle — 45.00
Laherte Freres Extra-Brut Ultradition NV ❶ <i>Champagne</i>	Bottle — 110.00

Key

❶ ❷ ❸ ❹ ❺ Light - Full