

# MADE WITHOUT GLUTEN BRUNCH AT WILD GOOSE

Seasonal plates. Local sourcing. Brunch redefined.

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.

### **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 & poached egg.

### **Plant Mode** — 14.50 vg

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

### **The Estate Stack** — 18.95

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

## 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, roasted rainbow beetroot, orange vinaigrette, focaccia.

## 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 dished above, just ask your server.

**Halloumi** — 2.75

**Amity Cold-Smoked Salmon** — 4.50

**Ballindalloch Streaky Bacon** — 3.50

**Confit Tomatoes** — 2.00

**Dry Cured Stonehaven Back Bacon** — 3.50

**Garlic & Spinach Mushrooms** — 2.00

**Aberdeen Angus Fillet Steak** — 8.50

**Hash Browns** — 4.00

MADE WITHOUT GLUTEN

# SMALL PLATES AT WILD GOOSE

Served 4pm - 9pm



## SEAFOOD

### **North Sea Cod** — 16.00

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

### **Scottish Scallops** — 13.00

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

## MEAT

### **Venison Steak** — 18.00

Cairngorms venison loin with a chestnut puree, charred shallot and a red wine & 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 & wholegrain mustard slaw and celeriac puree.

## CHEESE & DAIRY

### **Whipped Goats Cheese** — 12.00

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

## 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.