



# MADE WITHOUT GLUTEN

# BRUNCH AT WILD GOOSE

Seasonal plates. Local sourcing. Brunch redefined.  
Served 9am - 3:30pm

## WG CLASSIC TOASTS

All served on bread made free from gluten products.

### Avo & Co — 10.50 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 our amazing extras to make this even more delicious.

### Sweet Heat — 14.95

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

### Everything Smoked Salmon — 16.95

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

### The Estate Stack — 24.95 *(Slightly longer wait)*

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

## HOT PLATES & DIPPERS

All served with bread made free from gluten products.

### Whipped Crowdie — 14.00 v

Katy Rodgers Crowdie, confit tomatoes, crispy kale, tomato & almond crumb, olive oil.

### Smoky Shakshuka — 14.50 v

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

## BOWLS

### Yogurt Bowl — 7.25 v

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

## EXTRAS

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

### Halloumi — 3.00

### Ballindalloch Streaky Bacon — 3.50

### Dry Cured Stonehaven Back Bacon — 3.50

### Aberdeen Angus Fillet Steak — 18.50

### Cold-Smoked Salmon — 4.50

### Confit Tomatoes — 2.00

### Garlic & Spinach Mushrooms — 3.00

### Hash Browns — 5.00

### Avocado — 2.50

### Hollandaise — 1.50



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# SMALL PLATES AT WILD GOOSE

Served 4pm - 9pm

## SEAFOOD

### Langoustine — 15.95

Tempura langoustine, pea purée, curry butter, tartare sauce.

*The Goose's takes on a chipper. Peterhead-landed langoustines paired with gorgeous hand-picked spring peas from Montrose. A playful nod to the seaside, refined the Wild Goose way. By Head Chef Declan.*

### Hake — 12.00

Anchovy butter, charred confit leek, cauliflower purée, puffed barley.

*Hake is a stunning seasonal fish. It spawns in February, and from March through summer it shines as one of the finest fish landed on our north eastern shore. By Chef Annja.*

### Scallops — 14.00

Seared scallops, blood orange, shaved asparagus, crispy capers, extra virgin olive oil.

## MEAT

### Lamb — 16.00

Lamb rack, broccoli & walnut pesto, charred shallots.

### Beef Short Rib — 16.00

Massaman-braised short rib, white bean hummus, pomegranate, crispy chilli oil, peanuts.

### Porchetta — 13.00

Herb & prune stuffed pork belly, wild garlic aioli, crispy pork skin, olive tapenade.

*Chef Homer the Greek. The stuffing is an array of our favourite local herbs. Everything is Greek. Greek-made pigs. Greek is life. By Chef Homer.*

## CHEESE & DAIRY

### Whipped Crowdie — 14.00 v

Katy Rodgers Crowdie, confit tomatoes, crispy kale, tomato & almond crumb, olive oil.

## PLANT-BASED

### Cauliflower — 12.50

Cauliflower steak, broad bean purée, chimichurri, tomato & almond crumb, pomegranate seeds.

*As we move out of spring, the north east vegetable garden expands. Our cauliflowers have felt the North Sea wind on their leaves and salt in their soil — bold, resilient, and full of flavour. By Chef Oliver.*

### Crispy Gnocchi — 11.00

Herb gnocchi, broccoli & walnut pesto, vegan parmesan, pickled shallots.

## DESSERT

### Pavlova — 8.00

Poached rhubarb, banana & chocolate soil, chantilly cream.