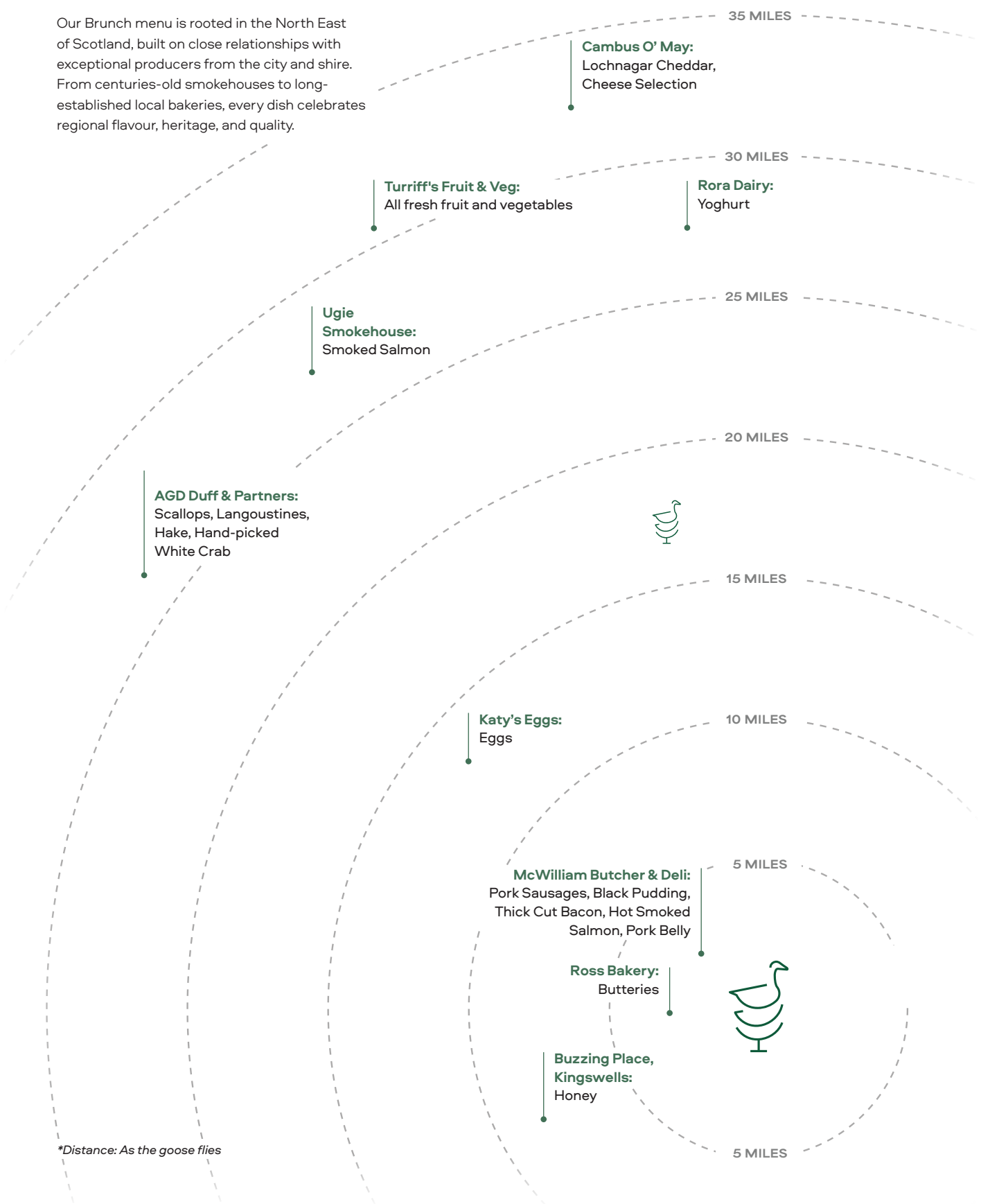


Suppliers from the City & Shire

Our Brunch menu is rooted in the North East of Scotland, built on close relationships with exceptional producers from the city and shire. From centuries-old smokehouses to long-established local bakeries, every dish celebrates regional flavour, heritage, and quality.



*Distance: As the goose flies



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, Katy's eggs however you want them; poached, scrambled or fried.
We recommend adding some of our amazing extras to make this even more delicious.

Sweet Heat — 15.50

Ballindalloch streaky bacon, hot honey, candied pecans, smashed avocado and poached eggs.

Everything Smoked Salmon — 16.95

Cold-smoked salmon, smoked by Cluny Fish smokehouse, whipped crowdie, everything bagel seasoning, crispy capers, avocado and poached eggs.

The Estate Stack — 18.50 *(Slightly longer wait)*

Aberdeen Angus Rump Steak, halloumi, smashed avocado, chimichurri and poached egg.

The Garden Toast — 15.00 ve

Smokey romesco, blistered green beans, charred corn salsa, whipped plant-based feta & confit tomatoes.

HOT PLATES & DIPPERS

All served with bread made free from gluten products.

Whipped Crowdie — 14.00 v

Katy Rodgers Crowdie, heritage tomatoes, hot honey, pangratatto, sumac.

Smoky Shakshuka — 14.50 v

Eggs baked in a spiced tomato & pepper stew, garlic & herb yoghurt, herby finish.

BOWLS

Yoghurt Bowl — 7.25 v

Rora natural yoghurt 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 — 3.50

Ballindalloch Streaky Bacon — 3.75

Dry Cured Stonehaven Back Bacon — 3.50

Aberdeen Angus Fillet Steak — 18.50

Cluny Cold Smoked Salmon — 4.75

Confit Tomatoes — 2.50

Garlic & Spinach Mushrooms — 3.00

Hash Browns — 5.00

Avocado — 2.50

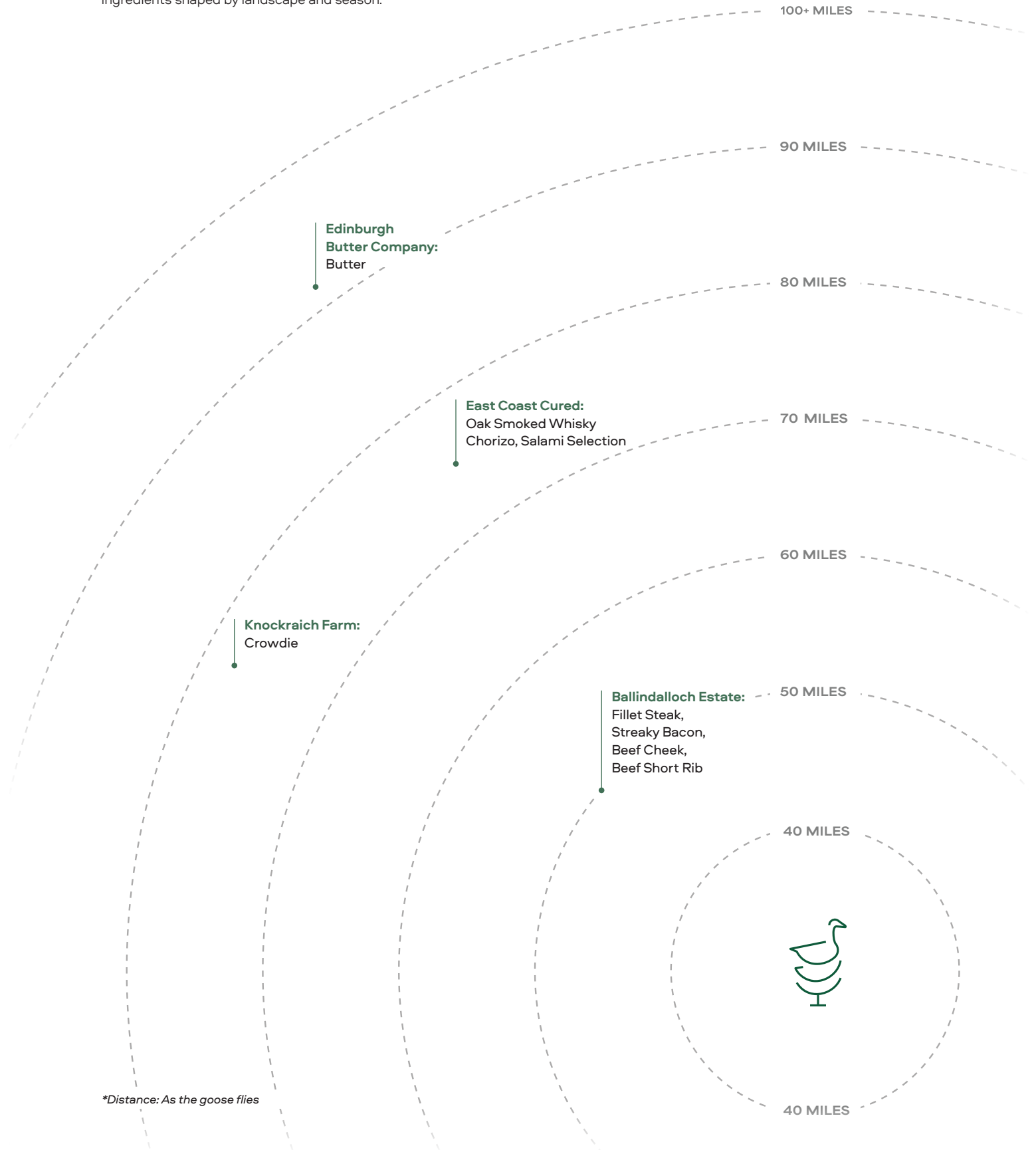
Hollandaise — 2.00

2 Poached/Fried Eggs — 3.00

Scrambled Eggs — 4.00

Local-ish Suppliers

With the Cairngorms on our doorstep, we're surrounded by one of Scotland's richest natural larders. From responsibly sourced wild venison to exceptional produce from across the region, our wider locality offers depth, diversity, and outstanding ingredients shaped by landscape and season.



*Distance: As the goose flies

HOT PLATES & DIPPERS

All served with housemade focaccia.

Whipped Crowdie Bowl — 14.00 v

Katy Rodgers Crowdie, heritage tomatoes, hot honey, pangratatto, sumac, toasted focaccia.

House suggests adding Whisky Oak Chorizo — 4.00

Smoky Shakshuka — 14.50 v

Eggs baked in a spiced tomato & pepper stew, garlic & herb yoghurt, herby finish.

House suggests adding crispy chorizo — 4.00

FRENCH TOAST

Savoury French Toast — 15.00

Croissant loaf french toast, whipped crowdie, streaky bacon, hot honey, candied pecans.

Sweet French Toast — 15.00 v

Croissant loaf french toast, ricotta & caramelised oat cream, macerated strawberries, oat crumb.

BOWLS

Yoghurt Bowl — 7.25 v

Rora natural yoghurt 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 v

Warm oats with a crackling brûlée top.

EXTRAS

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

Halloumi — 3.50

Ballindalloch Streaky Bacon — 3.75

Dry Cured Stonehaven Back Bacon — 3.50

Aberdeen Angus Rump Steak — 9.50

Cluny Cold Smoked Salmon — 4.75

Black Pudding — 3.50

Haggis — 3.50

Confit Tomatoes — 2.50

Garlic & Spinach Mushrooms — 3.00

Toasted Focaccia — 2.00

Hash Browns — 5.00

Shire Pork Sausage — 3.75

Avocado — 2.50

Hollandaise — 2.00

2 Poached/ Fried Eggs — 3.00

Scrambled Eggs — 4.00

Local First

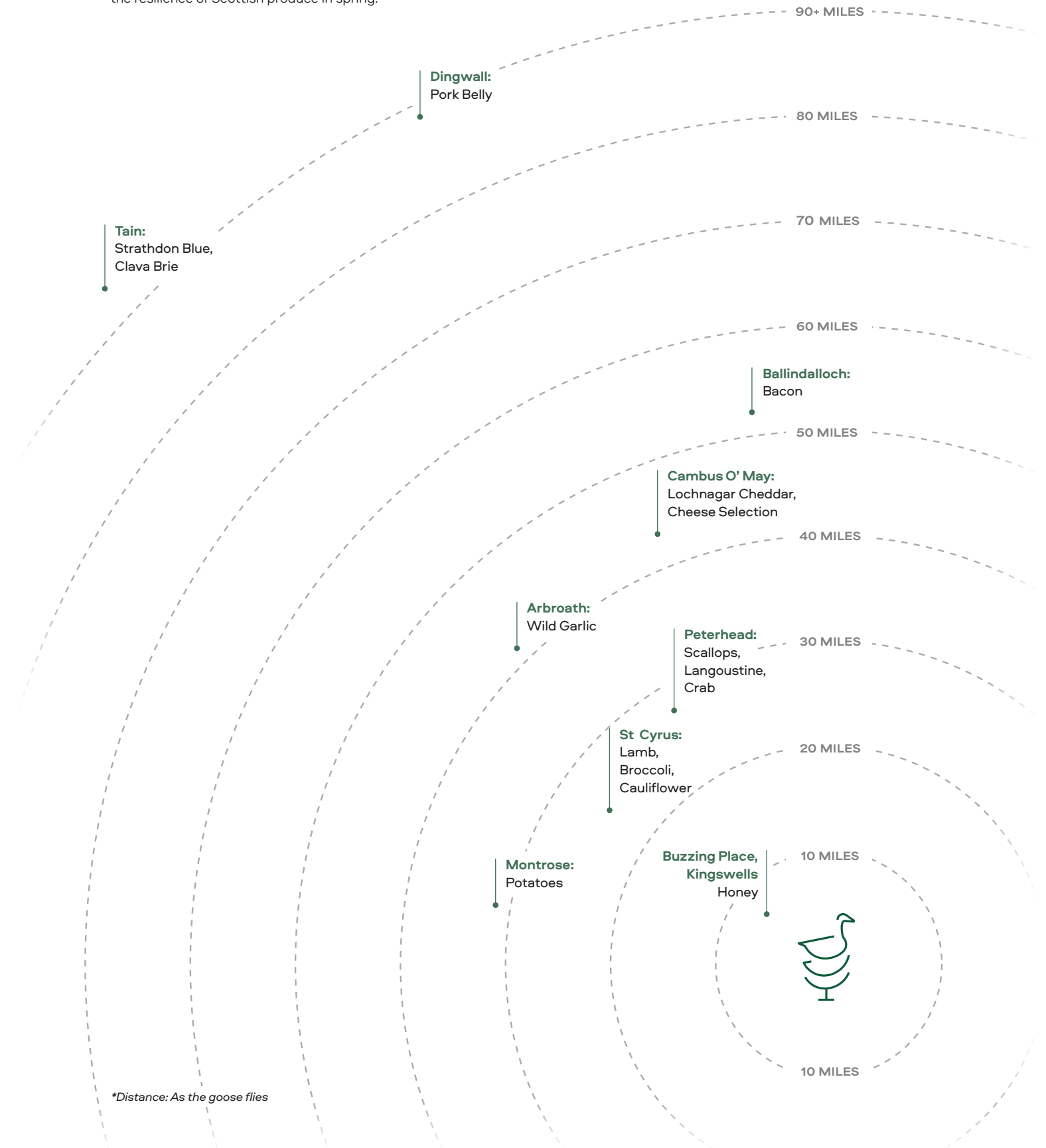
We make a real effort to source as much as we can locally. From Ballindalloch Estate meats and Rora Dairy yoghurt, to berries and honey harvested just miles from our door. We're a seasonal kitchen working with small local producers, so we don't offer swaps or changes to dishes. You're welcome to add 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.**

Proud to be local ingredients

Our spring small plates are inspired by Scotland's ever-changing seasonal larder. Drawing from the shire and beyond, these dishes showcase just a small snapshot of the incredible ingredients our region provides—celebrating creativity, flavour, and the resilience of Scottish produce in spring.



*Distance: As the goose flies



MADE WITHOUT GLUTEN

SMALL PLATES AT WILD GOOSE

Served 4.30pm - 9pm

SEAFOOD

Mackerel — 12.00

Torched mackerel crudo, olive oil, yuzu dressing, pickled cucumber, tajin.

*This was a very collaborative menu item, marrying up ideas that 3 of our chefs had to create this indulgent dish.
By Head Chef Declan*

MEAT

Pork Belly — 13.00

Pork belly, romesco, orange & fennel slaw.

Rump Tostada — 15.00

Rump steak, chimichurri, avocado, charred corn salsa, tostada.

My inspiration for this dish is my favourite Summer memories - sitting in a sunny Queens Park in Glasgow with my wife, tacos and a beer. By Head Chef Declan

Deli Board for One — 11.95

Coppa, chorizo coated beef, pastrami, mustard mayo, pickles, gluten free bread.

*Local deli meats from Bannerman up in Inverberrie, a more relaxed meat board where the meats can really shine.
By Head Chef Declan*

PLANT-BASED

Hummus — 9.00

Green pea hummus, tarka oil, blistered green beans, gluten free bread.

Bright, fresh and built for summer. The sweetness from the peas balances the aromatic warmth of the spiced tarka oil. By Chef Annija

Polenta — 11.00

Crispy fried polenta, romesco, almonds, chimichurri, vegan parm.

Crunchy, smoky and rich with sharp herbaceous lift from the chimichurri. By Head Chef Declan

Roast Squash — 11.00

Roast summer squash, pangratatto, harissa oil, orange vinaigrette.

CHEESE & DAIRY

Whipped Crowdie — 14.00 v

Katy Rodgers whipped crowdie, hot honey, heritage tomatoes, sumac, gluten free bread.

Crowdie from Knockraich Farm, paired with our Wild Goose Home Farm hot honey and heritage tomatoes, super summery and flavourful. By Chef Annie

100 Mile Cheese Board for One — 10.95 v

Clava Brie, Strathdon Blue and Fat Cow cheeses, served with Gordal olives, Wild Goose Honey, balsamic onion chutney, oat cakes.

A trio of artisanal cheeses that have been sourced from within 100 miles of Wild Goose and paired with some local and homemade accompaniments. By Head Chef Declan

SIDES

Fried potatoes with truffle aioli — 6.00

Heirloom tomato, peach & basil salad, orange vinaigrette — 5.00

Charred padron peppers — 3.00

Roasters & Producers

From morning coffee to afternoon kombucha, our soft drinks are sourced with the same local focus as our food. Milk, coffee beans, and kombucha all come from within 20 miles, supporting nearby producers while keeping freshness, quality, and care in every sip.

Rapscallion:
Soda

90+ MILES

80 MILES

70 MILES

60 MILES

50 MILES

40 MILES

Summer House:
Soda

30 MILES

20 MILES

Life Blood:
Kombucha

Kerr's Dairy:
Milk, Cream

MacBeans:
Coffee

Haar Coffee:
Coffee

10 MILES

10 MILES



*Distance: As the goose flies

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

Dirty Chai — 4.65

Spiced chai with espresso

Make Anything iced — + 0.55

Decaff also available

LOOSE LEAF TEA

Scottish Breakfast — 3.25

Earl Grey - Blue Lady — 3.25

Spiced Chai — 3.25

Hibiscus — 3.25

Mediterranean Orange Tea — 3.35

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 — 4.15

Lemonade, Clements, Raspberry Lemonade,
Hint o' Mint, Ginger Beer

Coca Cola, Diet Coke, Coke Zero — 2.50

Irn Bru, Diet Irn Bru — 4.00

Life Blood Kombucha — 5.25

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, Lions Mane — 1.00

Orange Juice — 3.25

Apple Juice — 3.25

Cranberry Juice — 3.25

Pineapple Juice — 3.25

OPTIONAL ADD-ONS

Milk Alternatives — .50

Oat Milk

Syrups — .50

Caramel, Hazelnut, Strawberry, Pistachio, Blueberry,
Lavender, Brown Sugar, Banana, Vanilla

Shots — 1.00

Lions Mane, CBD Shot

SUMMER SPECIALS

Iced Raspberry Matcha — 6.15

With honey lemon cold foam

Rose & Hibiscus Iced Tea — 6.00

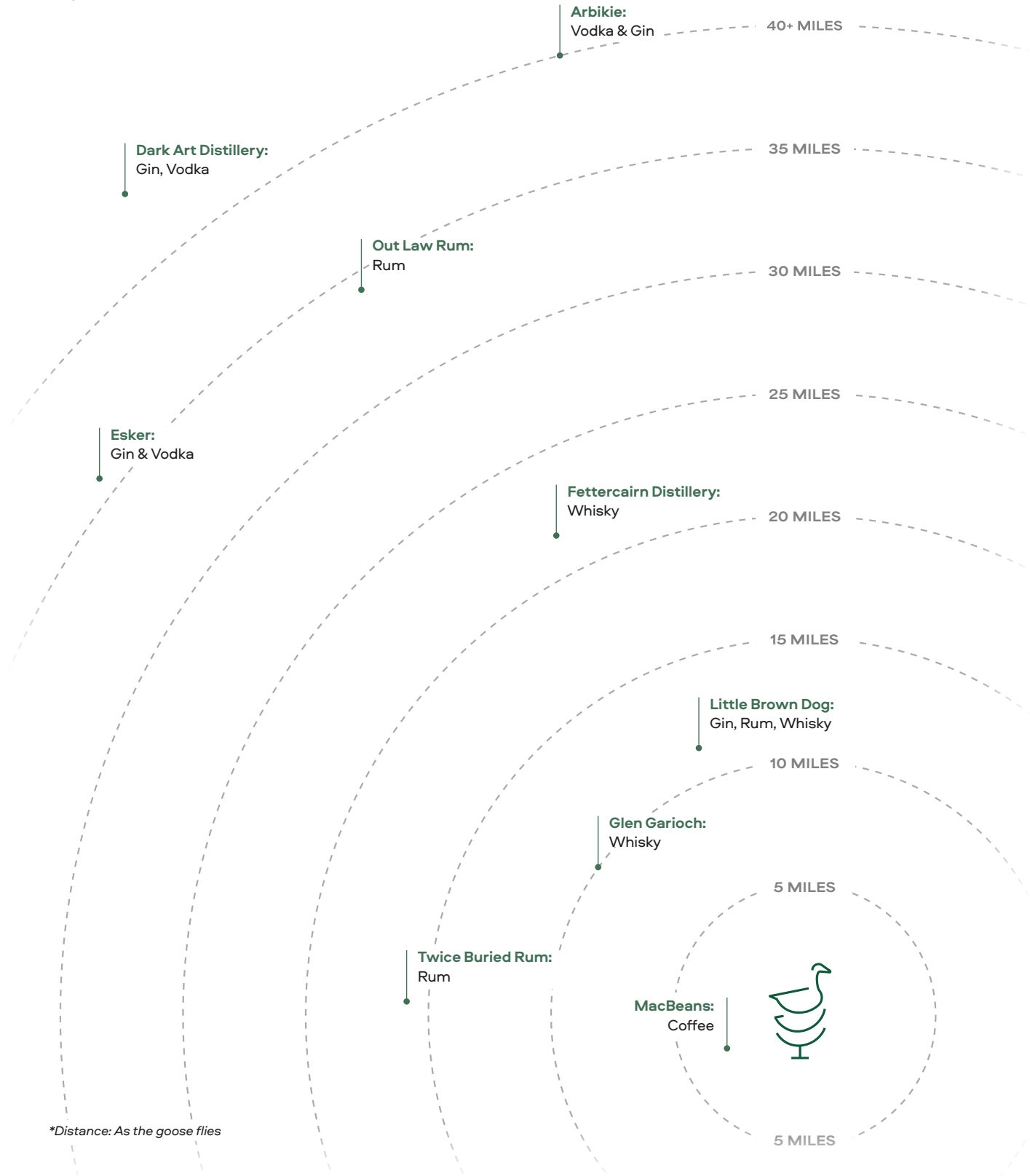
Topped with honey lemon cold foam

Strawberry & Basil Matcha Lemonade

— 6.15

Our Distillers

Our cocktails celebrate the craftsmanship of Scotland's spirit makers. Aberdeenshire whisky forms the backbone of many drinks, alongside rum crafted just 30 miles away. Even our tequila is distilled in Scotland. Proving that exceptional spirits don't need to travel far.



*Distance: As the goose flies

APERITIVOS

Mimosa — 7.50
Prosecco, Fresh Orange

Strawberry Rose Spritz — 10.50
Arbikie Strawberry Vodka, Lillet Rose,
Strawberry Vermouth, Prosecco, Soda

Negroni'ish Summer — 12.00
Vespero Blanco, Strawberry Vermouth,
Lillet Rose, House of Botanicals Limoncello

Flower Fizz — 12.00
Arbikie Kirsty's Gin, Bergamot, Elderflower, Prosecco

My Garden's Bigger Than Yours — 12.00
Lost Loch Ruccolino Gin, Amaro, Bergamot, Olive

House Spritz: The Gander — 11.00
Macbeans Tea Syrup, Orange Oleo, Prosecco
Swap to soda for 0% — 8.50

BRUNCH COCKTAILS

Pecan & Prejudice — 11.50
Homemade Coffee Liqueur, House of Botanicals
Cioccolato, Twice Buried Rum, Salted Pecan, Coffee
// Contains Nuts

Coffee & Cream — 11.00
Homemade Coffee Liqueur, Arbikie Haar Vodka,
Chai, Milk, Vanilla

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, Birds Eye Infused
Arbikie Chili Vodka, Orange Liqueur, Lime, Sugar

Bloody Maria — 13.00
Padron Pepper Infused Vespero Blanco, Vespero
Reposado, Mezcal, Tomato, Lemon, Birds Eye Infused
Arbikie Chili Vodka, False Bay Syrah, Worcestershire
Sauce, Tabasco

Sangria? I Hardly Know Her! — 11.50
House of Elrick Mango Rum, False Bay Syrah, Orange,
Lemonade

No Way? Rosé — 11.50
House of Elrick Mango Rum, Peach, False Bay Rosé,
Cranberry, Lemonade

0%

Raspberry Tart — 8.50
Raspberry Syrup, Lemon, Cranberry, Faba

Rhu & Rose — 7.50
Rhubarb, Rosemary, Juniper, Tonic

Here Comes the Sun — 8.00
Watermelon, Mint, Blueberry, Vanilla, Ginger Beer

WG 50 MILE COCKTAIL MENU

Stalk of The Town — 11.50
Arbikie Strawberry Vodka, Vanilla, Rhubarb,
Cranberry

Haar in the Meadow — 11.00
Twice Buried Rum, Housemade Crème de Menthe,
House of Botanicals Cioccolato, Milky Oolong,
Walnut
// Contains Nuts

Strawberry Daiquiri — 12.00
Outlaw Rum, Strawberry, Cranberry, Lime, Sugar

Jewel of the Goose Spritz — 11.50
Arbikie Strawberry Vodka, Pomegranate, Cranberry,
Lemon, Soda

Loosey Goosey 4.0 — 11.50
Little Brown Dog Bennachie Gin, House of Botanicals
Limoncello, Blueberry, Vanilla, Lemon, Faba

Fetts the Craic — 12.00
Fettercairn, Lemon, Mint, Cucumber, Soda

New Fashioned — 11.50
Strawberry Infused Glen Garioch Founder's Reserve,
Basil Oleo, Rhubarb Bitters

Aw Man'Go Try This Daiquiri — 11.00
House of Elrick Mango Rum, House of Botanicals
Cioccolato, Lime

TIKI CORNER

We use a secret blend of seven rums featuring
Dorchadas, Outlaw and Little Brown Dog, bringing
together bold Caribbean character with modern
Scottish distilling. Rich, layered and built for tropical
cocktails with depth and balance.

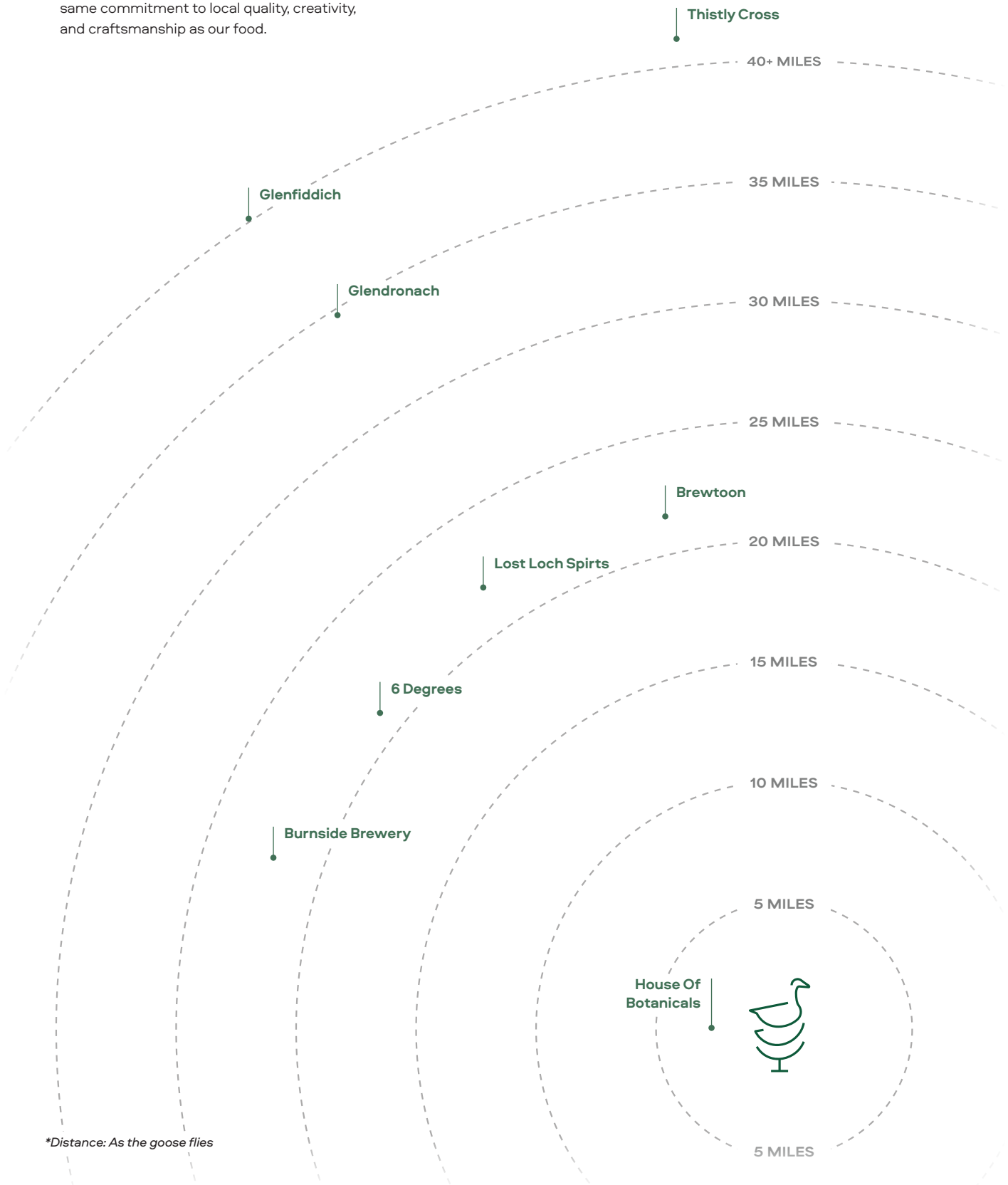
Mai Tai — 12.95
House Rum Blend, Orgeat, Orange Liqueur, Lime
// Contains Nuts

Zombie — 14.25
House rum blend, absinthe, lime, grapefruit,
pineapple, orange, passionfruit, cinnamon

Jungle Bird — 11.95
House rum blend, Campari, pineapple lime

The Brewers

Our drinks list proudly showcases beers, ciders, and spirits crafted across Scotland. From beautifully brewed draughts to distinctive gins, liqueurs, and tinctures, every pour reflects the same commitment to local quality, creativity, and craftsmanship as our food.



*Distance: As the goose flies

PINTS

Thistly Cross Cider

Traditional 4.4% — 6.50
Elderflower 3.4% — 6.50
Scottish Berries 3.4% — 6.50
Whisky Cask 6.7% — 7.25

Beer

Torr Lager (GF) 4% — 5.95
Wild Goose IPA 4.4% — 6.50
Paolozzi Helles Lager 5.2% — 6.75

BOTTLES & CANS

Burnside Brewery

0% Right to Roam 330ml — 6.50
Firelight Red Ale 500ml 6.8% — 8.50

6 Degrees North

Omnium IPA 330ml 4.3% — 5.00

BrewToon

Ultra Black Stout 440ml 4.4% — 7.50

SPIRITS

GIN

Little Brown Dog

Aberdeenshire Foraged Birch Gin — 3.90
Little Brown Dog x Bailies of Bennachie
Charity Release — 3.90
Latitude Strength 57.2% — 5.00

House of Botanicals

Aberdeen ABZ Dry Gin — 4.00
Raspberry Old Tom Gin — 4.00
Classic Old Tom Gin — 4.00

Lost Loch Spirits

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

Arbikie

Kirsty's Gin — 3.90

Balmaud Distillery

Balmaud Gin — 4.00

VODKA

Arbikie

Strawberry Vodka — 4.20
Haar Vodka — 4.10
Tattie Boggle Vodka — 4.10
Nàdar Vodka — 4.25

RUM

Outlaw Rum

Flagship Rum — 5.50
Rachael's Cask — 8.00
Double Cask — 8.00
Islay Pinot Noir — 8.50
The Speyside — 7.25
Lowland Firkin — 8.50
20 Year Old Single Cask — 22.50

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

East Neuk Spirit Co

Dorchadas Solera White Rum — 4.00

WHISKY

Fettercairn Whisky

Fettercairn Single Malt — 7.00
18 Year Old — 12.00
22 Year Old — 25.00

Glen Garioch

Glen Garioch 12 Year Old — 5.80
Founders Reserve 1797 — 5.00

Little Brown Dog

Drookit Dug — 6.00
High Rye Scottish Spirit — 6.00
12 Year Old — 8.00

Glen Dronach

12 Year Old — 5.20
15 Year Old — 9.00
21 Year Old — 25.00
Ode to The Dark — 7.00
Ode to The Embers — 5.90
Ode to The Valley — 5.60

Arbikie

Highland Rye — 6.00

LIQUOR

House of Botanicals

Limoncello Liquor — 3.00
Nocino Liqueur — 3.00
Cioccolato — 3.00

Lost Loch Spirits

Haroosh Liqueur — 3.00

Lost Loch Spirits

Absinth — 5.10

Dark Art Distillery

Vespero Tequila — 3.80
Vespero Reposado — 7.00

Little Brown Dog

2018 Calvados — 6.50

SNACKS

Gordal olives — 5.00

Curried Peanuts — 3.00

Candied Pecans — 3.25

Jamon Iberico Torres Crisps — 5.00

EVOO Torres Crisps — 5.00

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 ¹ 175ml — 7.95
White, 2024 250ml — 11.00
Chenin Blanc Bottle — 29.50
 Zingy, Tropical, Honey

Windswept Sauvignon ¹ 175ml — 8.35
White, 2024 250ml — 11.50
Sauvignon Blanc Bottle — 34.00
 Fresh, Zesty, Green Apple

Crystalline Chardonnay ² 175ml — 8.65
White, 2024 250ml — 12.00
Chardonnay Bottle — 35.00
 Unoaked, Pear, Citrus

Old School Syrah ³ 175ml — 7.95
Red, 2023 250ml — 11.00
Syrah, Shiraz Bottle — 29.50
 Spice, Bramble, Black Cherry

Whole Bunch Rose ² 175ml — 8.65
Rose, 2024 250ml — 12.00
Cinsault/ Mourvèdre Bottle — 33.00
 Quaffable, Fresh, Fruity

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 ² 175ml — 9.50
White, 2022 250ml — 13.00
Prensal, Giró Ros Bottle — 38.50
 Plumptious, Citrus, Herbaceous

Llenca Plana ⁵ 175ml — 12.00
Red, 2023 250ml — 16.50
Carignane, Garnacha Bottle — 48.50
 Structured, Blackberry, Herbs

Muac ⁴ 175ml — 11.00
Red, 2021 250ml — 15.50
Callet, Mantonegro, Cabernet Sauvignon Bottle — 44.00

Bright, Spice, Cassis

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 ⁴ 175ml — 8.75
Red, 2023 250ml — 12.25
Malbec Bottle — 36.50
 Sumptuous, Blackberry, White PepperAnimalia

Organic Orange Wine ³ 175ml — 10.50
Orange, 2023 250ml — 14.50
Sauvignon Blanc Bottle — 42.00
 Distinctive, Apricot, Fig

Adobe Organic Merlot ³ Bottle — 35.00
Red, 2023
Merlot
 Silky, Strawberry, Cocoa

Adobe Organic Gewurztraminer ² Bottle — 37.50
White, 2024
Gewurztraminer
 Mandarin, Jasmine, Lychee

Adobe Organic Viognier ³ Bottle — 37.00
White, 2024
Viognier
 Perfumed, Peach, Pineapple

Adobe Reserva Rose ¹ Bottle — 36.50
Rose, 2024
Syrah, Merlot, Cabernet Sauvignon
 Vibrant, Juicy, Raspberry

Key

1 2 3 4 5 Light - Full

White Red Rose Orange



GUEST VINEYARD

Ballerine Wines - Gascony France

Since 1980, Boutinot Wines has built a reputation for approachable, characterful French wines. The much-loved Ballerine range captures the relaxed spirit of French café culture in every glass: fresh, bright, and effortlessly drinkable. Crafted for long lunches, sharing plates, and easy conversation, they're the perfect fit for the style of dining we love at Wild Goose.

Ballerine Blanc Sec 1 175ml — 8.00
White, 2024 250ml — 11.25
Colombard & Trebbiano Bottle — 33.00
Zippy, Lime, Guava

Ballerine 1 175ml — 8.25
Rosé, 2024 250ml — 11.50
Tannat, Cabernet Franc Merlot Bottle — 33.50
Delicate, Fresh, Crushed Berries

SPARKLING

Adria Vini Durello Spumante 175ml — 8.50
Brut Palazzi NV Bottle — 36.00
Prosecco

Pyren Vineyard Earthscape Bottle — 55.00
Sparkling Shiraz 4
Sparkling Red

Blanquette de Limoux Bottle — 50.00
Brut Nature 3
Cremant

Paros Farming Community Seiradi 175ml — 12.95
Mousseux Rosé Extra Brut 2 Bottle — 46.00
Sparkling Rosé

Laherte Frères Extra-Brut Bottle — 110.00
Ultradition NV 4
Champagne





DON'T MISS A THING AT WILD GOOSE



Scan the QR code to head straight to our Instagram page and discover what's on.

wild-goose.co.uk

**Nest.
Sip.
Graze.
Repeat.**

