



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



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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