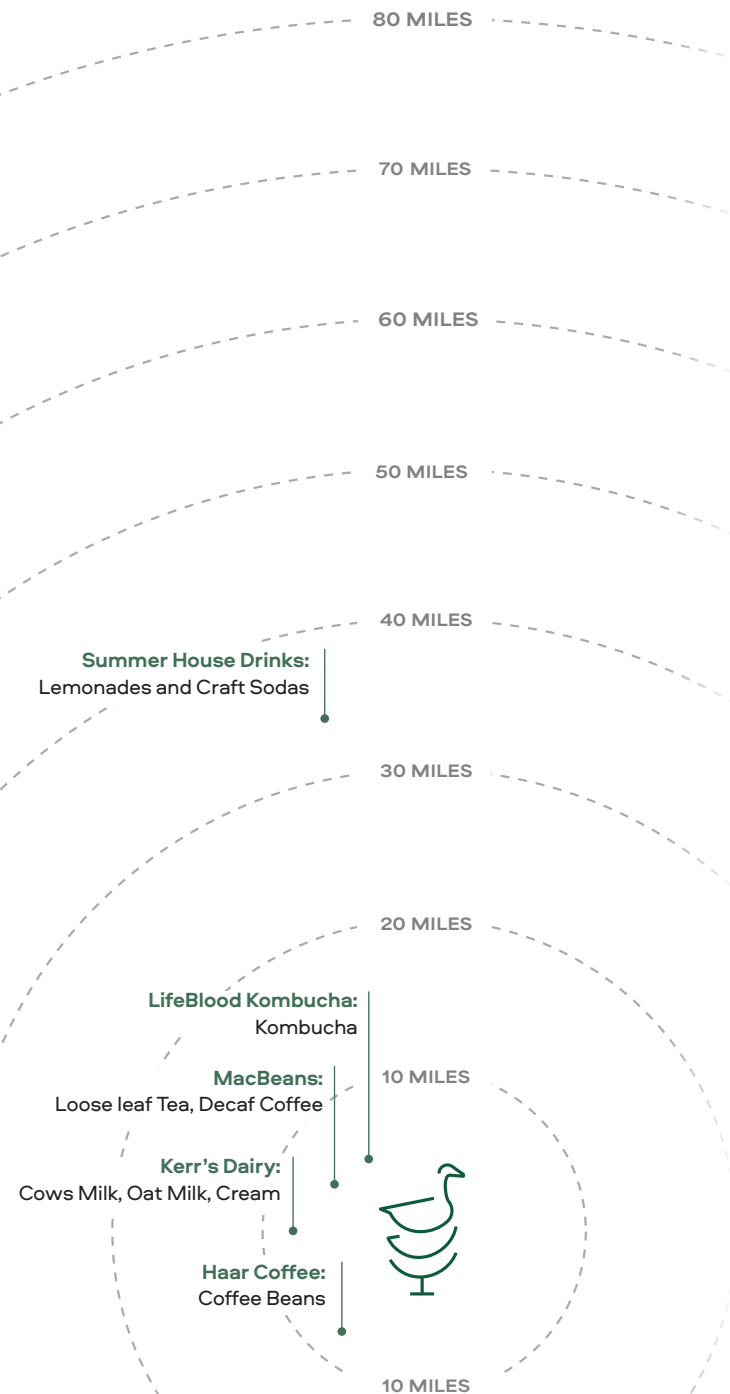


Our Roasters & Creators

At Wild Goose, we proudly serve Lowtide by Haar Coffee as our house espresso. Rooted right here in Aberdeen on Allan Street, Lowtide is smooth, balanced and approachable, with rich chocolate notes and a clean, sweet finish that works beautifully across both espresso and milk-based coffees.

For decaf, we partner with MacBeans and serve their Granite City Decaf, a full-bodied, flavour-forward coffee that delivers all the character you'd expect without the caffeine.



*Distance: As the goose flies

SOFT DRINKS

COFFEE

- Espresso — 2.95
- Americano — 3.25
- Latte — 3.95
- Cappuccino — 3.95
- Flat White — 3.65
- Mocha — 4.25
- Dirty Chai — 4.65
- Make Anything Iced — + 0.55

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

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

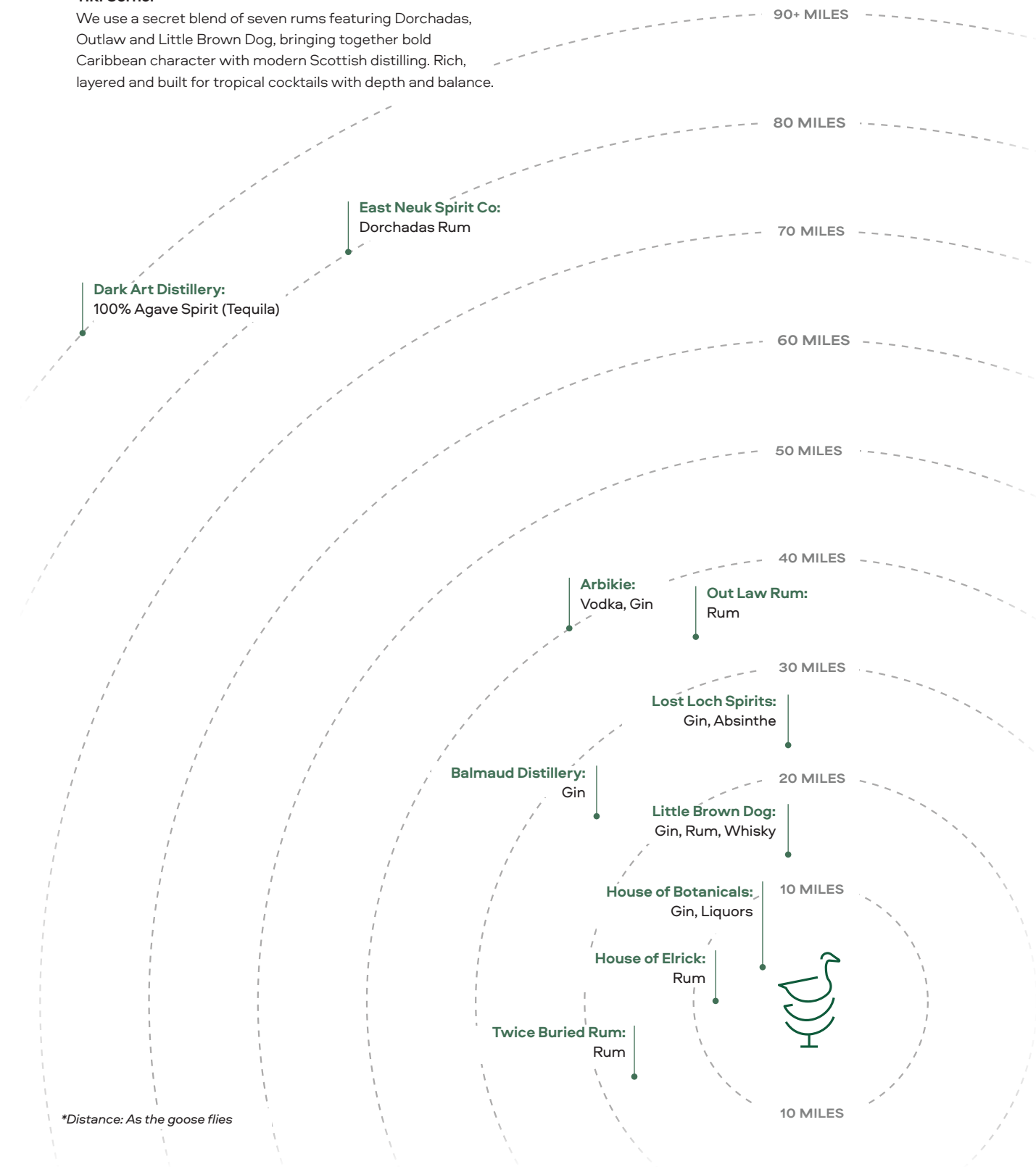
- Syrups — .50
Caramel, Hazelnut, Strawberry, Pistachio, Blueberry, Lavender, Brown Sugar, Banana, Vanilla
- Shots — 1.00
Lions Mane, CBD Shot

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.

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.



*Distance: As the goose flies

COCKTAILS

Our cocktail menu has been created by our Head Bartender and spirit enthusiast, Fraser Haig, alongside his team. This summer menu showcases outstanding spirits from Arbikie Distillery and Little Brown Dog, alongside other phenomenal Scottish distillers and seasonal ingredients.

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

Macbean's 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 Bannachie 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 Founders 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

Mai Tai — 12.95

House Rum Blend, Orgeat, Orange Liqueur, Lime // *Contains Nuts*

Zombie — 14.25

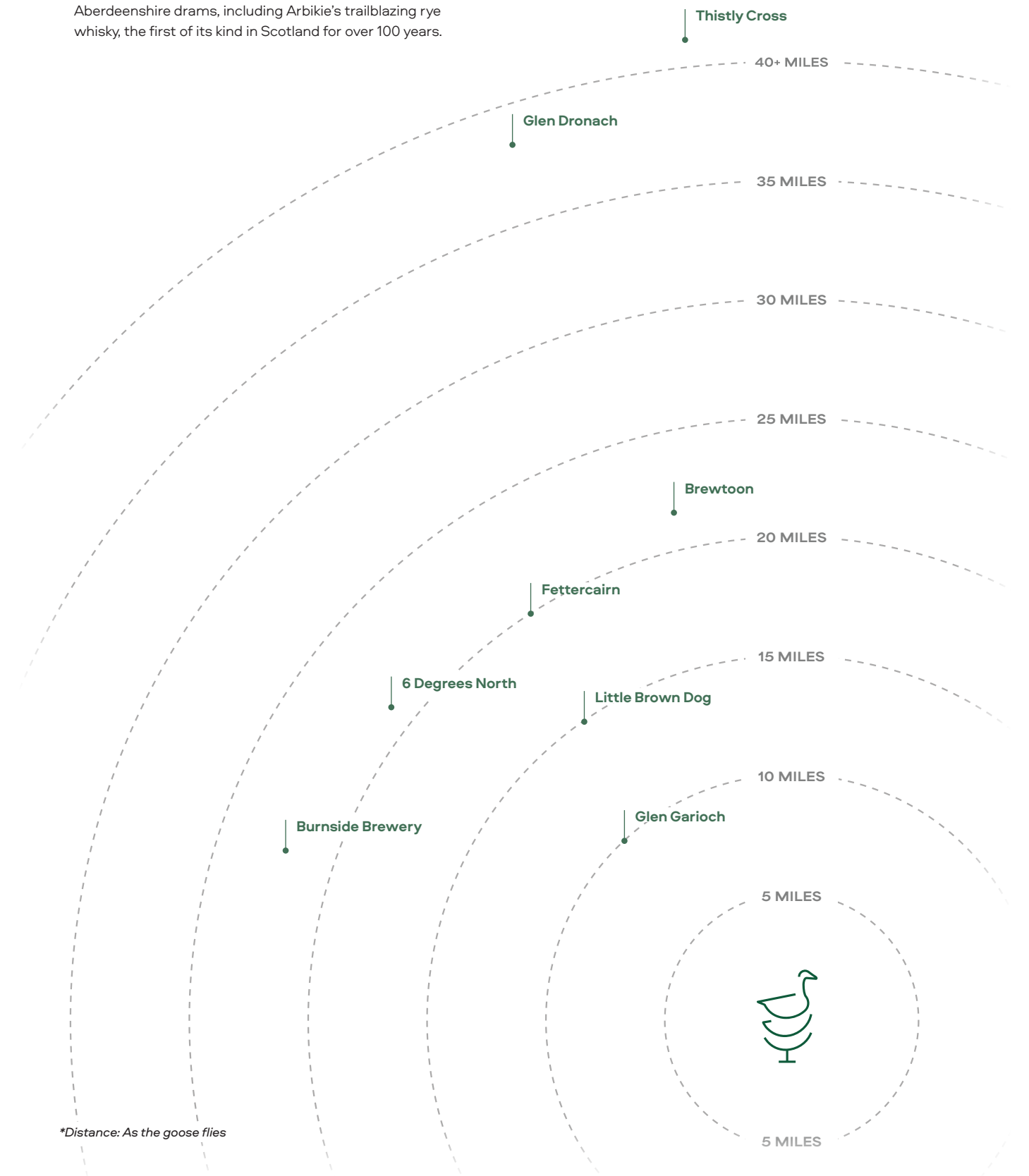
House Rum Blend, Absinthe, Lime, Grapefruit, Pineapple, Orange, Passionfruit, Cinnamon

Jungle Bird — 11.95

House Rum Blend, Campari, Pineapple Lime

Brewers & Whisky Makers

From brewery to barrel, our drinks list celebrates the best of North East pours: crisp draughts, rich stouts and bold Aberdeenshire drams, including Arbikie's trailblazing rye whisky, the first of its kind in Scotland for over 100 years.



*Distance: As the goose flies

DRINKS

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 (GF) 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 Bailleurs 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 Liqueur — 3.00
- Nocino Liqueur — 3.00
- Ciocolato — 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

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 <i>White, 2024</i>	<i>Chenin Blanc</i>	Zingy, Tropical, Honey	175ml — 7.95 250ml — 11.00 Bottle — 29.50
Windswept Sauvignon ¹ <i>White, 2024</i>	<i>Sauvignon Blanc</i>	Fresh, Zesty, Green Apple	175ml — 8.35 250ml — 11.50 Bottle — 34.00
Crystalline Chardonnay ² <i>White, 2024</i>	<i>Chardonnay</i>	Unoaked, Pear, Citrus	175ml — 8.65 250ml — 12.00 Bottle — 35.00
Old School Syrah ³ <i>Red, 2023</i>	<i>Syrah</i> <i>Shiraz</i>	Spice, Bramble, Black Cherry	175ml — 7.95 250ml — 11.00 Bottle — 29.50
Whole Bunch Rose ² <i>Rose, 2024</i>	<i>Cinsault/Mourvèdre</i>	Quaffable, Fresh, Fruity	175ml — 8.65 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 ⁴ <i>Red, 2023</i>	<i>Malbec</i>	Sumptuous, Blackberry, White Pepper	175ml — 8.75 250ml — 12.25 Bottle — 36.50
Animalia Organic Orange Wine ³ <i>Orange, 2023</i>	<i>Sauvignon Blanc</i>	Distinctive, Apricot, Fig	175ml — 10.50 250ml — 14.50 Bottle — 42.00
Adobe Organic Merlot ³ <i>Red, 2023</i>	<i>Merlot</i>	Silky, Strawberry, Cocoa	Bottle — 35.00
Adobe Organic Gewurztraminer ² <i>White, 2024</i>	<i>Gewurztraminer</i>	Mandarin, Jasmine, Lychee	Bottle — 37.50
Adobe Organic Viognier ³ <i>White, 2024</i>	<i>Viognier</i>	Perfumed, Peach, Pineapple	Bottle — 37.00
Adobe Reserva Rose ¹ <i>Rose, 2024</i>	<i>Syrah, Merlot,</i> <i>Cabernet Sauvignon</i>	Vibrant, Juicy, Raspberry	Bottle — 36.50

Key

1 2 3 4 5 Light - Full

● White ● Red ● Rose ● Orange

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 ² <i>White, 2022</i>	<i>Prensal, Giró Ros</i>	Plumptious, Citrus, Herbaceous	175ml — 9.50 250ml — 13.00 Bottle — 38.50
Llenca Plana ⁵ <i>Red, 2023</i>	<i>Carignane, Garnacha</i>	Structured, Blackberry, Herbs	175ml — 12.00 250ml — 16.50 Bottle — 48.50
Muac ⁴ <i>Red, 2021</i>	<i>Callet, Mantonegro,</i> <i>Cabernet Sauvignon</i>	Bright, Spice, Cassis	175ml — 11.00 250ml — 15.50 Bottle — 44.00

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 <i>White, 2024</i>	<i>Colombard & Trebbiano</i>	Zippy, Lime, Guava	175ml — 8.00 250ml — 11.25 Bottle — 33.00
Ballerine ¹ <i>Rosé, 2024</i>	<i>Tannat, Cabernet Franc</i> <i>Merlot</i>	Delicate, Fresh, Crushed Berries	175ml — 8.25 250ml — 11.50 Bottle — 33.50

SPARKLING

Adria Vini Durello Spumante Brut Palazzi NV <i>Prosecco</i>			175ml — 8.50 Bottle — 36.00
Pyren Vineyard Earthscape Sparkling Shiraz ⁴ <i>Sparkling Red</i>			Bottle — 55.00
Blanquette de Limoux Brut Nature ³ <i>Cremant</i>			Bottle — 50.00
Paros Farming Community Seiradi Mousseux Rosé Extra Brut ² <i>Sparkling Rosé</i>			175ml — 12.95 Bottle — 46.00
Laherte Frères Extra-Brut Ultradition NV ⁴ <i>Champagne</i>			Bottle — 110.00

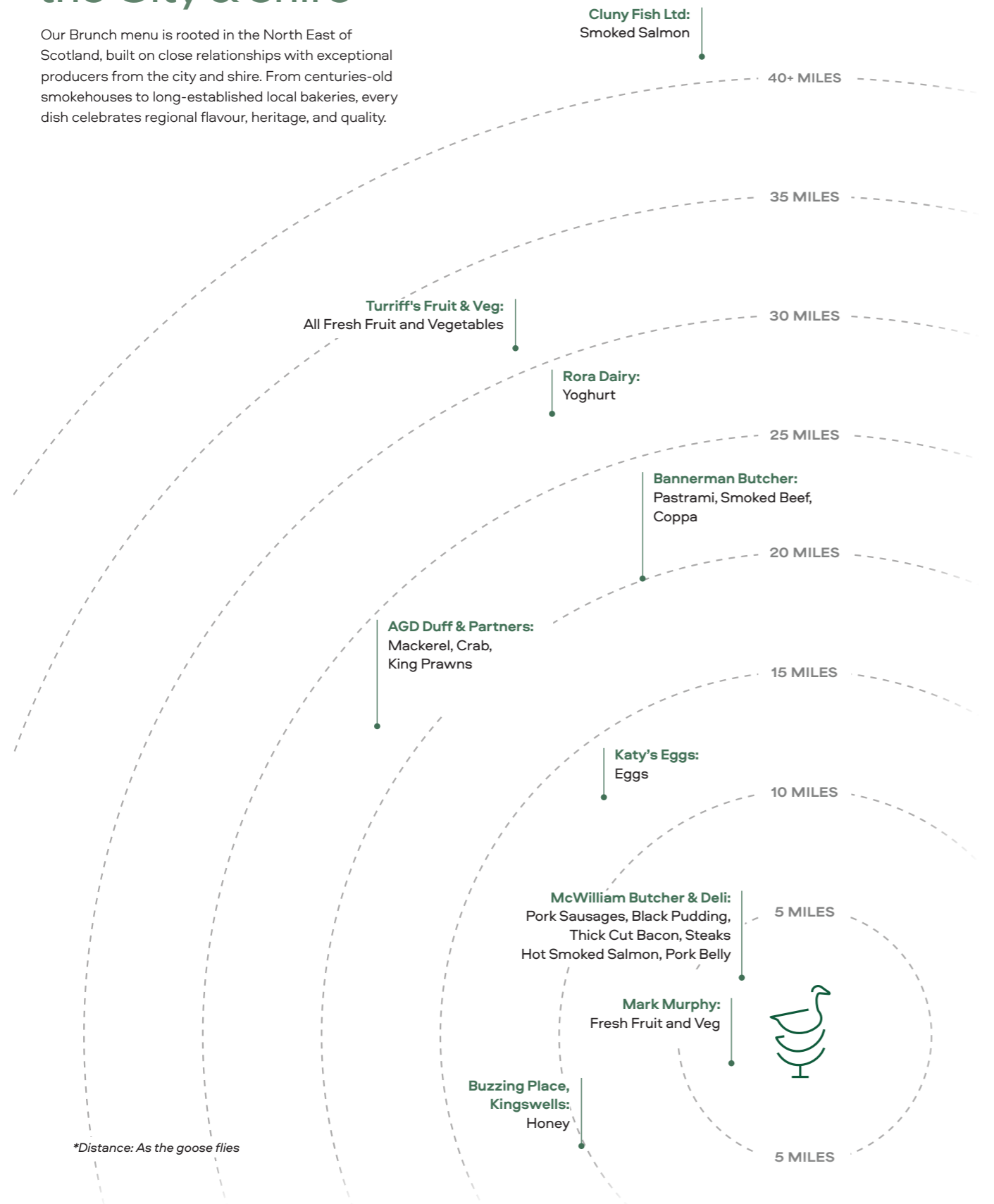
Key

1 2 3 4 5 Light - Full

● White ● Red ● Rose ● Orange

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

BRUNCH AT WILD GOOSE

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

WG BRUNCH CLASSICS

The Full Shire — 18.95

Shire pork sausage, thick cut Stonehaven dry cured back bacon, house made hash browns, black pudding, haggis, garlic mushrooms & spinach, confit tomatoes, house beans and eggs of your choice.

Turkish Eggs — 14.95 v

Confit garlic and herb Rora yogurt, poached eggs, pickled shallots, harissa oil and herbs on housemade flatbread.
House suggests adding crispy chorizo — 4.00

Bread & Buttery Benedicts

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

- Cold-smoked Salmon — 16.95
- Ballindalloch Streaky Bacon — 16.25
- Garlic Mushroom & Spinach — 14.75
- Black Pudding — 15.95

Kimchi Breakfast Hash — 15.95

Crispy potatoes, Stornoway black pudding, kimchi, fried eggs & crispy chilli oil.

Charred Corn Hash — 15.95

Crispy potatoes, charred corn salsa, whipped plant-based feta, confit tomatoes, poached eggs & chimichurri.

WG CLASSIC TOASTS

All served on housemade focaccia.

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.

Drunk Sausage — 15.95

Whipped crowdie, crispy chorizo, garlic and spinach mushrooms, avocado smash, confit tomatoes and poached egg.

The Bannerman Melt — 16.45

Bannerman pastrami, melted Fat Cow cheese, house made onion jam, scrambled eggs, mustard mayo.

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

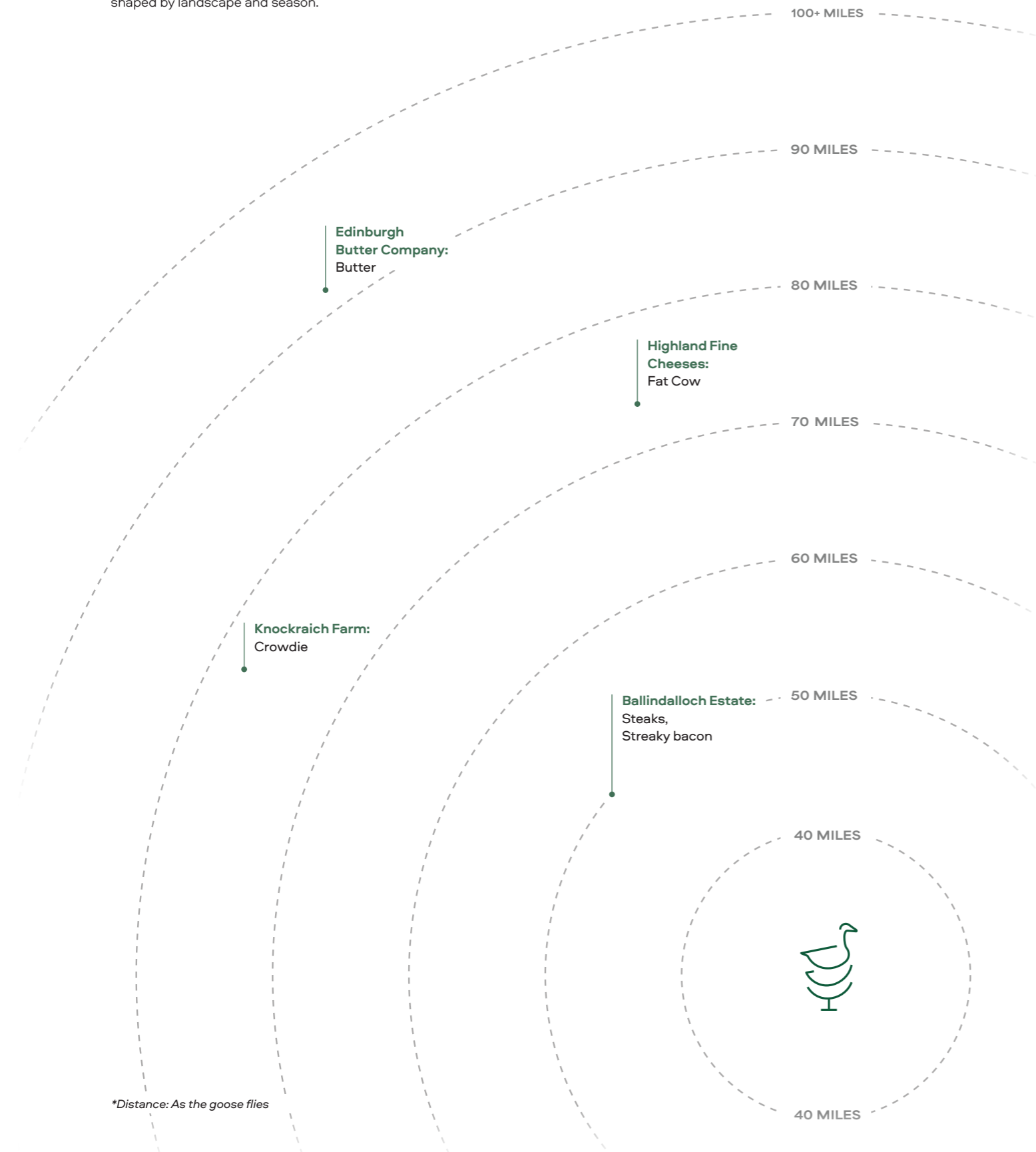
Aberdeen Angus Rump Steak, halloumi, smashed avocado, chimichurri and poached egg.

The Garden Toast — 15.00 vg

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

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

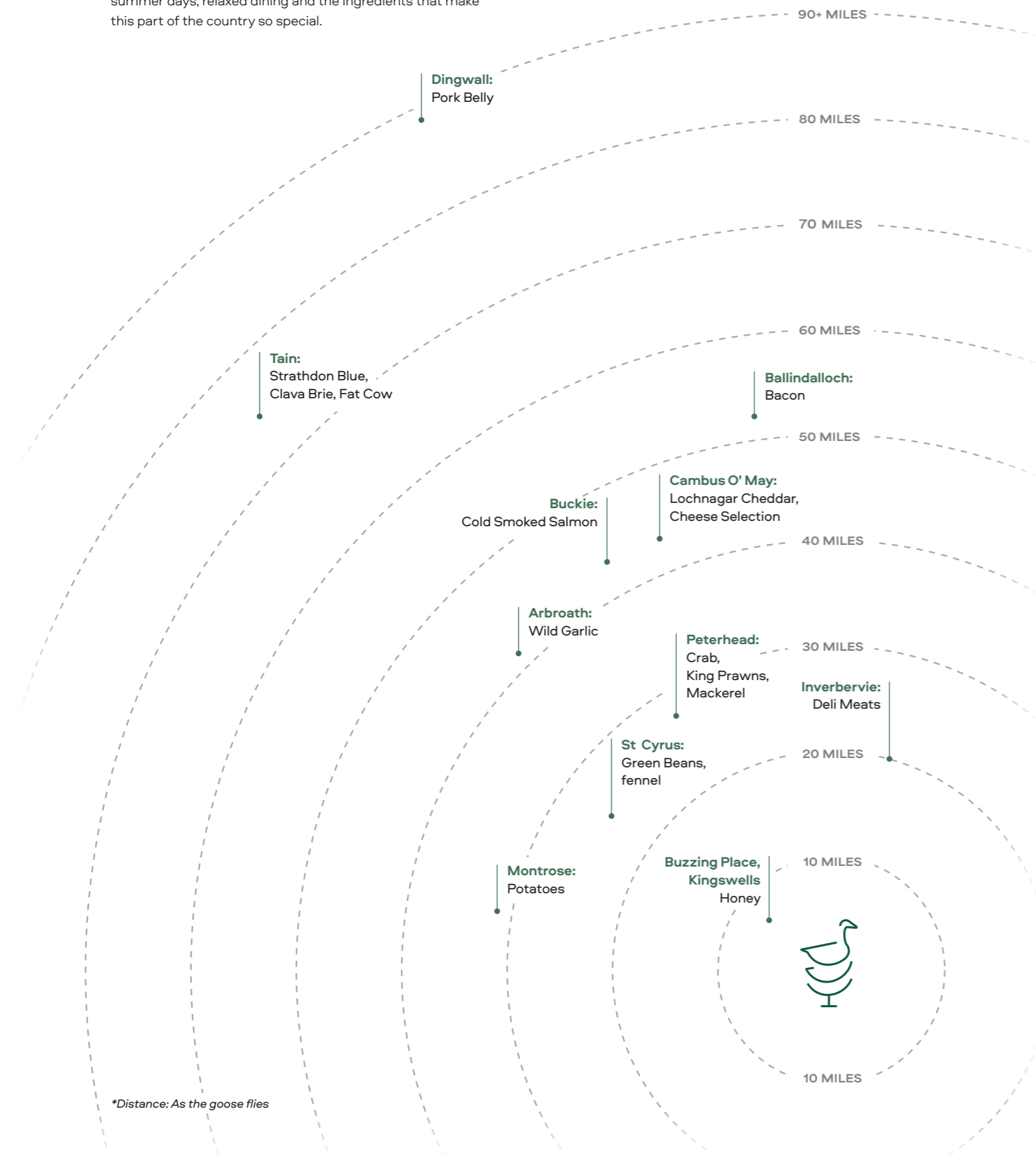
We make a real effort to source as much as we can locally. From Ballindalloch Estate meats and Rora Dairy yoghurt, to berries and honey harvested just miles from our door. We're a seasonal kitchen working with small local producers, so we don't offer swaps or changes to dishes. You're welcome to add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

Inspired by summer in the North East of Scotland, these dishes celebrate the region's coastline, fields and larder. From locally landed seafood and coastal flavours to artisan deli meats and vibrant seasonal produce sourced from across the shire and beyond, this menu is a snapshot of long summer days, relaxed dining and the ingredients that make this part of the country so special.



SUMMER SMALL PLATES

Suggested serving: 2-3 plates per person. Served 4.30pm - 9pm

A note from the owner

Small plates are designed for sharing, conversation and enjoying great food together. Each season, our chefs are challenged to create dishes that reflect their creativity, skill and passion while working with ingredients sourced from across Aberdeenshire.

If you're from Aberdeen, we hope this menu makes you proud. If not, we're excited to share a taste of our region with you. Enjoy your evening with us.

— Stuart

FISH

North Sea Prawns — 16.00

North Sea prawns, chilli & garlic butter, oat & nori crumb, focaccia.

Crab Toast — 15.00

Hand-picked crab, lemon aioli, pickled shallots, toasted focaccia.

It's back, baby.

Mackerel — 12.00

Torched mackerel crudo, olive oil, yuzu dressing, pickled cucumber & tajín.

A collaborative dish from our kitchen team, bringing together ideas from three chefs to create this bright and indulgent summer plate. By The Team

MEAT

Pork Belly — 13.00

Pork belly, romesco, orange & fennel slaw.

Rump Tostada — 15.00

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

Inspired by some of my favourite summer memories, sitting in the sun in Glasgow's Queen's Park with tacos and a beer. By Head Chef Declan

Deli Board for One — 11.95

Coppa, chorizo-coated beef, pastrami, mustard mayo & pickles.

Local deli meats from Bannerman in Inverbervie, served simply to let the quality of the meats shine. By Head Chef Declan

PLANT-BASED

Hummus — 9.00

Green pea hummus, tarka oil, blistered green beans & focaccia.

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 parmesan.

Harissa Summer Veg — 10.00

Roast summer vegetables, pangrattato, harissa oil, orange vinaigrette & vegan feta.

CHEESE & DAIRY

Whipped Crowdie — 14.00

Katy Rodgers whipped crowdie, hot honey, pangrattato, heritage tomatoes, sumac & focaccia.

100-Mile Cheese Board for One — 10.95

Clava Brie, Strathdon Blue and Fat Cow cheeses, served with Gordal olives, Wild Goose honey, balsamic onion chutney, crackers & warm focaccia.

SIDES

Toasted Focaccia with Chilli & Garlic Butter — 4.00

Fried Potatoes with Truffle Aioli — 6.00

Heirloom Tomato & Basil Salad, Orange Vinaigrette — 5.00

Charred Padrón Peppers — 4.00

SWEET

Wind Cake — 8.00

Profiterole, ricotta & caramelized oat cream, strawberries.

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



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](https://www.wild-goose.co.uk)

Nest.
Sip.
Graze.
Repeat.

