

**THE ROYAL ARCH BAR
BROUGHTY FERRY**
ESTABLISHED IN 1849

WHITE	125ml	175 ml	250ml	Bottle
1 Corta Vigna Pinot Grigio delle Venezia, Italy		£5.50	£6.85	£19.75
Floral, racy and dry with green, crisp fruit: the grapes are grown in north-eastern Italy.				
2 La Campagne Sauvignon Blanc, Vin de France, France		£5.50	£6.85	£19.75
This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.				
3 Southern Rivers Sauvignon Blanc, Marlborough, New Zealand		£6.15	£7.80	£22.50
Fresh and crisp with classic characters of gooseberry and tropical flavours.				
4 Berri Estates Unoaked Chardonnay, South Eastern Australia		£5.50	£6.85	£19.75
A crisp style with a fresh, yet ripe lemon character with no oak ageing.				
5 Vinuva Trebbiano, Rubicone, Italy		£3.85	£5.15	£6.40
Refreshingly dry with zesty notes of apple and citrus fruit.				

ROSÉ

6 Corte Vigna Pinot Grigio Rosé Della Venezia, Italy		£5.50	£6.85	£19.75
Off-dry, light and fresh, morel cherry and ripe strawberry flavours.				
7 Vendange White Zinfandel, California, USA		£5.50	£6.85	£19.75
A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.				

RED

8 Whispering Hills Merlot, California, USA		£5.50	£6.85	£19.75
Typically soft and juicy with ripe berry fruit flavours and supple tannins. A small proportion of Cabernet Sauvignon is added to give added structure and depth of flavour.				
9 Nederburg The Manor Cabernet Sauvignon, Western Cape, South Africa	£5.50	£6.85	£19.75	
Shows an abundance of ripe berry and dark chocolate aromas with nuances of oak-spice.				
10 Los Romeros Malbec, Central Valley, Chile	£3.90	£5.25	£6.50	£18.60
Shows a good concentration of dark and red fruits and delicious spicy undertones.				
11 Berri Estates Shiraz, South Eastern Australia		£5.50	£6.85	£19.75
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.				
12 Marqués de Morano Rioja Crianza, Spain		£5.50	£6.85	£19.75
A ripe cherry chunkiness adds to the smooth raspberries and cream style of Temperanillo.				

CHAMPAGNE & SPARKLING

13 Lanson Black Label Brut, France				£48.00
A young, lively style with a lingering lemon character with slight biscuity aromas.				
14 Conti D'Arco Prosecco, Brut, Italy		£5.30		£22.00
Sparkling with fresh apples, pears and just a hint of white peach.				

WINES BY MATTHEW CLARK



FOOD & DRINKS MENU



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STARTERS

- Homemade Soup of the Day.....£5.00
Carnoustie Artisan Crusty Bread
- Coldwater Prawns.....£8.25
Marie Rose
- Hummus (V).....£7.25
With Warm Pitta Bread

1. Pitted Black Olives (VE).....£5.00
Crusty Bread, Olive Oil & Balsamic Vinegar
2. Pakoras.....£7.25
Chicken or Haggis
3. Battered Chicken.....£7.25
Chilli or Sweet & Sour Dip
4. Vegetable Spring Rolls (V)£7.25
5. Calamari.....£7.25

LIGHTBITES

NEW Toastie, brown or white bread, and smaller bowl of Homemade Soup
Soups usually VE, we can advise

- Cheddar£8.50
- and/or (V) Tomato, Onion, Pickle.....£8.50
- Roastbeef & Horseradish.....£8.50

SALADS

Served with fries or boiled potatoes

- Tuna Mayonnaise.....£14.25
- Cold Water Prawns Marie Rose.....£15.00
- Honey Roast Gammon
and Normandy Brie£12.50
- Coronation Chicken.....£12.50
- Cajun spiced “This isn’t Chicken” (V).....£11.00
mayo, red beans & sweetcorn

SHARING PLATES Serves two

- Cheeseboard..... £10.50
Normandy Brie, Cheddar & Stilton with crusty bread and olive oil, oatcakes, apple, grapes and Branston
- OR Choose any three options
from the five highlighted starters.....£12.00

**BAKED POTATO
OR LOADED FRIES**

Choose from fillings

- Grated Cheddar over Baked Beans £9.60
Branston Pickle on request
- Free Range Egg Mayo all £11.25
- Tuna Mayo/Sweetcorn
- Chicken (Mayo/Coronation/Tikka/Sweet Chilli)
- Chef’s Curry of the Day
- “This isn’t Chicken” with Vegan Mayo (VE)
- Cold water Atlantic Prawns all £11.90
Marie Rose
- Chilli & Cheese
- Beef Casserole

GRILLED PANINI

- NEW** New York Deli Style £11.25
Pastrami, diced roast chicken, Edam, chilli jam and mustard mayo
- Normandy Brie, gammon
and cranberry..... £11.25
- NEW** Panini Napoli £9.75
Mozzarella & Cheddar, sun-dried & sliced tomato and basil

Food allergies and intolerances

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please request our information sheet. Any dish may contain traces of nuts or bones.

The Royal Arch kitchen team is food safety accredited by REHIS; The Royal Environmental Health Institute for Scotland.
Dundee City Council Food Safety Pass – Accredited.

- Vegetarian **V**
- Vegan **VE**
- Gluten Free **GF**

Some dishes may be adapted to GF. Please ask.

MIDSIZE PLATES

Includes Artisan bread of the day or an individual basket of fries

- Posh Fish Finger Sandwich£11.75
A half portion of our own thinly battered North Sea Haddock served on a flour bap
- Pan Fried minute Steak Baguette£11.75
- Prawn Marie Rose.....£11.75
- Calamari rings.....£11.75

BURGERS

Served with a bowl of fries and salad garnish

- NEW** Homemade Broughty Burger
Half-Pound grilled 100% Inverurie beef, lettuce, tomato & dill pickle£12.00
Please allow 20 minutes to cook
- Southern Fried Chicken Burger.....£12.00
- Spicy Bean Burger (V)£11.50
- NEW** Vegan Chicken Breast Burger (VE) £11.50

SIDES

- Garlic Bread all £3.50
- Fries
- Sweet Potato Fries
- Onion Rings

BEVERAGES

- Cappuccino.....£3.75
- White Coffee served frothy or flat£3.50
NEW with oat milk..... 25p extra
- Latte£4.00
- Americano.....£3.00
- Hot Chocolate.....£3.50
- Espresso£2.75
- Tea, breakfast or fruit selection.....£3.25
- Herbal Tea.....£3.35
- Traybakes, Tunnock’s Caramel Wafers,
Walker’s Shortbread Fingers,
NEW Vegan Warm Croissant £1.00 - £1.75

THE CLASSICS

Includes fries and salad, or potatoes and vegetables

- Fresh Fillet of North Sea Haddock..... £14.75
Breaded, battered, or simply grilled with **GF** butter, lemon wedge and tarragon.
Haddock supplied daily by Michael Gazely of Dundee; Scottish Independent Fishmonger of the Year award winner.
- Breaded North Atlantic Scampi..... £14.75
Lemon and Tartare Sauce
- The Original Royal Arch Steak Pie £14.75
Tender, prime diced Inverurie beef slow-cooked in a natural gravy with a puff pastry topping or with a Gluten Free pastry topping. (**GF**)
- Chilli Con Carne (spicy)£14.50
Lean Scottish beef steak minced, cooked with red kidney beans in a traditional Mexican sauce.
- Goujons of Roast Chicken £13.95
Alternatively, may be served un-breaded as sweet & sour **GF** for the latter only.
- Chef’s craft-cooked Curry of the day £14.75
Served with rice and/or fries, mini-naan bread
- NEW** Beef Olives £14.75
Malbec-casseroled Beef, sausage meat stuffing
- NEW** Haddock Mornay£14.75
with a creamy Béchamel sauce,
Parmesan & nutmeg
- Macaroni Cheese£11.75

SOMETHING SWEET

- Served with ice cream, custard or cream
- Sticky Toffee Pudding (V)£7.00
- Raspberry Frangipane (VE/GF)£7.00
- Chocolate Fudge Cake (GF).....£7.00
- Lemon & Orange Syrup Sponge.....£7.00
- Ice Cream Sundae£7.00
- Cinnamon & Sultana Apple Pie (V).....£7.00
- Craft Made Kilt Coulis.....£7.75
fruit, meringue, ice cream and cream

Cheese & biscuits..... £8.25