



Our menus have been lovingly created by our chef Duncan McBain, inspired by traditional cooking styles and our Scottish roots.

We're proud to source the best produce from local suppliers including Sutherlands of Portsoy, Kings Foods, Mackies Ice Cream, McWilliams Butchers, Cruickshanks Eggs and Grahams Dairy.

Note that our menu items are subject to change dependant on market availability.

We ask that you kindly advise us in advance if you have any special dietary requirements.

LIGHTER BITES	£8.00
Add one of our delicious homemade hearty soups to accompany your sandwich.	
ADD SOUP	£2.50
ADD CULLEN SKINK	£3.50
BAGUETTE Bacon, Lettuce, Tomato.	
FOCACCIA Cured Meats, Smoked Cheese, Tomato Pesto.	
CIABATTA Steak & Onion, Peppercorn Mayo.	
BLOOMER Prawn Marie Rose, Guacamole, Rocket.	
BAGEL (V) Lemon & Garlic Marinated Halloumi, Pesto Roasted Vegetables.	

THE CLASSICS	
SOUP (V)	£5.00
Homemade Soup of the Day, Homebaked Bread.	
CULLEN SKINK	£6.00
Cullen Skink, Homebaked Bread.	
FISHCAKES	SM £7.00 LRG £14.00
Smoked Haddock & Cheddar Cheese Fishcake, Tomato Chutney, Dressed Leaves.	
CAESAR SALAD (V)	£12.00
Little Gem Lettuce, Grana Padano, Croutons, Boiled Egg, Caesar Dressing.	
Add Chicken + Bacon	+£3
FISH AND CHIPS	£15.00
Beer Battered Haddock, Fries, Garden Peas, Tartare Sauce.	

www.miltonbrasserie.com | 01330 844566



reservations@miltonbrasserie.com

SMALL PLATES **£6.00**

- HAGGIS**
Haggis Bon Bons, Whisky & Wholegrain Dip.
- CHICKEN**
Teriyaki Glazed Chicken Wings, Spring Onions, Sesame Seeds.
- PRAWNS**
Garlic Prawn Skewers, Chilli Dip.
- TART (V)**
Goats Cheese & Red Onion Tart, Roasted Cherry Tomato & Balsamic Vinaigrette.

SIDES **£4.00**

- CHUNKY CHIPS**
- PARMESAN & TRUFFLE FRIES**
- CHEESY GARLIC BREAD**
- MAC N CHEESE**
- HONEY ROASTED ROOT VEGETABLES**
- CHILLI BROCCOLI**
- MILTON MIXED SALAD**
- MINI CAESAR SALAD**
- BREAD BASKET**
- OLIVES**

DESSERT PLATES **£6.00**

- BRÛLÉE**
Tonka Bean Crème Brûlée, Homemade Shortbread.
- STP**
Sticky Toffee Pudding, Madagascan Vanilla Ice Cream, Toffee Sauce.
- CRUMBLE**
Apple Crumble, Toffee Apple Ice Cream.

MILTON SUNDAE Chocolate Fudge Brownie Sundae.

LUNCH PLATES **£12.00**

- VENISON**
Venison Burger, Brioche Bun, Cranberry Spiced Mayo, Red Cabbage Slaw.
- MACARONI (V)**
Three Cheese Macaroni, Crispy Onions.
Add Pulled Pork..... **+ £2**

MILTON BENEDICT Mary's Cheese Scone, Streaky Bacon, Black Pudding, Poached Eggs, Herb Hollandaise.

DUCK
Chinese Spiced Confit Duck Leg, Chilli & Spring Onion Noodles.

COD
Baked Cod, Black Pudding Mash, Strathdon Blue Cheese Sauce.

CHICKEN
Buttermilk Chicken Waffles, Maple Syrup Butter.

CAMEMBERT (V)
Baked Camembert, Apple & Pear Chilli Jam, Red Onion Focaccia.

BROCCOLI (V)
Spiced Quinoa & Broccoli Cake, Marinated Cucumber & Radish Salad, Pomegranate.

DAILY SPECIALS

We often have daily specials, ask your server to find out what we have in store!

Please see our extensive drinks menu overleaf including wine, beers, spirits, liqueurs and soft drinks.

WIFI PASSWORD

TNCAPE89D57 ———→ **879161596E**

WINE LIST

WHITES

1. EL MURO BLANCO, MACABEO, SPAIN£23

Plenty of refreshing fruit flavours of peach and apple with lots of acidity on the finish.

BY THE GLASS: 125ML: £4.25 | 175ML: £6.25 | 250ML: £8.50

2. CITTA DEI PONTI, PINOT GRIGIO, ITALY£27

Delicate and fruity bouquet, lemon flavour with hints of green apples on the finish.

BY THE GLASS: 125ML: £4.50 | 175ML: £6.75 | 250ML: £9.00

3. FAIRFIELDS, SAUVIGNON BLANC, NEW ZEALAND£30

This is a crisp aromatic with notes of gooseberry, grapefruit, tropical fruit and fresh cut grass.

BY THE GLASS: 125ML: £5.00 | 175ML: £7.50 | 250ML: £10.00

4. MONTE CLAVIJO, RIOJA BLANCO, SPAIN£28

Soft lemon and peach fruit on the nose, and a crisp palate and a subtle hint of fresh white flowers.

5. LITTLE EDEN, CHARDONNAY, AUSTRALIA£31

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

6. TUFFOLO, GAVI, ITALY£33

Delicate with flavours of ripe citrus characteristics. Clean and fresh with a long, lingering citrus finish.

ROSE

7. EL MURO, GARNACHA ROSADA, SPAIN£23

Bright strawberry-pink colour. Floral and red fruit aromas dominate the nose, while the palate is well-structured with a good finish.

BY THE GLASS: 125ML: £4.25 | 175ML: £6.25 | 250ML: £8.50

8. RIPTIDE, WHITE ZINFANDEL, USA£25

This delicately fruity white wine has a light aroma of white flowers and a fresh palate of citrus flavours.

Please ask your server if you require guidance on selecting a wine.

REDS

9. EL MURO TINTO, TEMPRANILLO, SPAIN£23

This is a soft fruity easy going red with bags of dark berry fruit and a twist of pepper on the finish.

BY THE GLASS: 125ML: £4.25 | 175ML: £6.25 | 250ML: £8.50

10. ALTO BAJO, MERLOT, CHILE£25

Aromas and flavours of ripe plums, sweet spices, coffee and chocolate with a soft, smooth texture.

BY THE GLASS: 125ML: £4.50 | 175ML: £6.75 | 250ML: £9.00

11. EL COLECTIVO, MALBEC, ARGENTINA£27

Intense aromas of black stone fruit, chocolate and sweet spice with a long velvety finish.

BY THE GLASS: 125ML: £4.75 | 175ML: £7.15 | 250ML: £9.50

12. CIRCA, SHIRAZ, AUSTRALIA£26

The palate is medium bodied with blackberry fruits and coffee flavours.

13. LES NUAGES, PINOT NOIR, FRANCE£30

A light yet intense red with redcurrant and sweet spice flavours. This wine has a smooth fresh finish.

14. CASTILLO CLAVIJO, RIOJA CRIANZA, SPAIN£33

Aromas and flavours of bright red berry fruit, balanced by vanilla and spice that add richness and body.

SPARKLING

15. CORZETTI, PROSECCO, ITALY£30

A fresh light and elegant Prosecco, with flavours of citrus fruits, pears and a touch of sweet melon.

16. BARON DE VILLEBOERG, BRUT CHAMPAGNE, FRANCE £45

Elegant nose with notes of blossom and yellow fruits. A fresh and fine balance with hints of pear.

17. VEUVE CLICQUOT, FRANCE£65

Iconic superb, medium weight champagne with flavours of citrus and biscuit notes. Soft with a long cleansing finish.

18. VITELLI, PROSECCO, ITALY (20CL)£8

Fruity and fragrant with clean notes of citrus, pear and apple. Bubbles are full textured and fragrant.

LAPHROAIG£5.00

ROYAL LOCHNAGAR£4.50

SPRINGBANK 10YR£4.50

JACK DANIELS£4.00

JAMESON IRISH WHISKEY£4.00

WHISKY

FAMOUS GROUSE£3.50

AUCHENTOSHAN£5.00

GLENMORANGIE 10YR£4.50

MCCALLAN GOLD£5.00

BEERS AND CIDER

CORONA 330ML£4.50

PERONI 330ML£4.50

PERONI (NON ALCOHOLIC) 330ML£4.00

PERONI (GLUTEN FREE) 330ML£4.50

MAGNERS 568ML£5.00

KOPPABERG MIXED FRUIT 500ML£5.00

FIERCE PILSNER 330ML£4.50

FIERCE IPA 330ML£4.50

FIERCE RHUBARB PALE ALE 330ML£4.50

SPIRITS

VODKA

SMIRNOFF£3.50

OGILVY£4.50

RUM

BACARDI£3.50

CAPTAIN MORGANS SPICED RUM£3.50

HAVANA 7YR£3.50

TWICE BURIED SPICED RUM£5.00

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GORDONS£3.50

GORDONS PINK£3.50

EENOO£5.00

ESKER£5.00

WHITLEY NEILL RASPBERRY£4.00

BRANDY

MARTEL VS£4.50

REMY MARTIN VSOP£6.00

PORT

TAYLORS LBV£3.50

LIQUEURS

BAILEYS£4.00

COINTREAU£4.00

AMARETTO£4.00

GLAYVA£4.00

TEQUILA£4.00

TIA MARIA£4.00

DRAMBUIE£4.00

SOFT DRINKS

APPLETISER£3.00

IRN-BRU£3.00

IRN-BRU (SUGAR FREE)£3.00

COCA-COLA£2.50

DIET COCA-COLA£2.50

ORANGE JUICE£2.50

CRANBERRY JUICE£2.50

APPLE JUICE£2.50

DEESIDE STILL 750ML£5.50

DEESIDE SPARKLING 750 ML£5.50

DEESIDE STILL 250ML£2.50

DEESIDE SPARKLING 250 ML.....£2.50

FENTIMANS GINGER BEER£2.75

FENTIMANS SPARKLING ELDERFLOWER.....£2.75

FENTIMANS ROSE LEMONADE£2.75

FEVER TREE TONIC£2.50

FEVER TREE LIGHT TONIC£2.50

SODA AND LIME£2.50

SCHWEPES LEMONADE£2.00

SCHWEPES SODA WATER£2.00

SCHWEPES BITTER LEMON£2.00

HOT DRINKS

FILTER COFFEE£2.85

TEA£2.85

AMERICANO£2.85

CAPPUCCINO£3.10

FLAT WHITE£3.00

LATTE£3.00

ESPRESSO£2.50

DOUBLE ESPRESSO£3.00

MACCHIATO£2.50

SPECIALITY TEA.....£2.95

HOT CHOCOLATE£3.25

SIGNATURE HOT CHOCOLATE£3.65

MOCHA£3.60

COFFEE SYRUP£0.50

SOYA, OAT & ALMOND MILK SUBSTITUTE£0.50

We make our coffees with full fat milk, semi-skimmed is available on request. Our filter coffee includes a complimentary top up.



KEEP UP TO DATE WITH THE LATEST NEWS AND EVENTS

VISIT OUR SISTER VENUE MILTON ON THE CORNER IN ABERDEEN CITY.

