

## BREAKFAST OF CHAMPIONS

*A feast for one but delicious to share*

### Ravenous Rabbie 24

A full fry with Crombies speciality sausages, beer candied bacon, haggis, Stornoway black pudding, homemade baked beans, fried eggs & all the trimmings

### Ravenous Veggie 24

Served with vegetarian sausages, vegetarian haggis, portobello mushrooms, roasted tomatoes, smoked beans, fried eggs, potato rostis & toasted thick cut sourdough

## LIGHT BREAKFAST

### Smashcado 7

Smashed avocado on thick cut sourdough toast, pomegranate seeds & vegan feta

### Fresh Berry Dream 8

A morning treat of fresh seasonal berries, crunchy granola, dried figs, apricots, nuts & non-dairy yoghurt

### Fresh Pastries 6.5

Warmed, freshly baked French croissant & a Pear Danish from the award winning Andante bakery served with a pot of berry jam & butter

## SCOTTISH BREAKFAST FAVOURITES

### Brewhemia Fry 12

Scottish breakfast with Crombies award winning sausage, beer candied bacon, haggis, Stornoway black pudding, two fried eggs & all the trimmings

### Vegetarian Fry 12

Scottish breakfast with vegetarian sausage, vegetarian haggis, portobello mushroom, roasted tomatoes, smoked beans, fried eggs, potato rostis & toasted thick cut sourdough

### Black Pudding Benny 7

Stornoway Black pudding served on toasted crumpets, topped with poached hens eggs & smothered in homemade hollandaise

### Haggis Benny 7

Traditional or vegetarian haggis served on toasted crumpets, poached hens eggs & homemade hollandaise

## SANDWICHES *All served with house fries*

### Croque Monsieur 9.5

A french classic, rosemary ham & emmental toasted in onion beer bread & topped with our stout beer bechamel sauce  
Croque Madame - add a fried egg 1.5

### Minute Steak Sandwich 10.5

Succulent minute steak in a warm ciabatta with fried onions, rocket & horseradish, beef jus on the side to dip

### Chargilled Veg 10

Chargilled vegetables, lemon & basil vegan pesto, vegan feta, served in toasted sourdough

### The Ultimate Cuban 11

Cured ham, slow cooked pulled pork, Loch Arthur cheddar, spicy mustard & dill pickles served on toasted bread

### Scottish Steak burger 10

6oz patty grilled to perfection & served in a charcoal brioche bun with all the trimmings  
Add Loch Arthur Cheddar 1.5  
Add beer candied bacon rashers 1.5

### Beetroot & Falafel burger 9

Homemade beetroot & falafel patty, topped with harissa & served in a chilli & tomato bun with all the trimmings

## STARTERS

### Soup of the day 4.5

Fresh homemade soup served with sourdough & butter, ask for today's recommendation

### Garlic King Prawns 8.5

Succulent king prawns cooked with garlic & red chilli, served with charred lemon & chunky bread

### Roasted Carrot & Orange hummus 6

Homemade hummus, raw baby carrots to dip, carrot top pesto & garnished with leaves & seeds

### Ham Hock Terrine 6.5

Slow cooked ham hock served with delicious home made piccalilli & seasonal leaves

## SIGNATURE BRUNCH

### Bean Pot Dipper 6

Homemade baked beans served in a cast iron pot, topped with a duck egg & served with sourdough soldiers to dunk  
Add chorizo & Loch Arthur Cheddar 2

### The Dirty Stack 9

Homemade Canadian style pancakes stacked high with peanut butter, Nutella, & seasonal fresh berries

### Old Town Stack 7

A stack of homemade pancakes smeared with butter & topped with genuine 100% pure Canadian maple syrup  
Add pecans, pistachios, seasonal berries & mascarpone cheese 2 or Add beer candied bacon rashers 2

### Homemade Waffles 7

Freshly made waffles drizzled with 100% pure Canadian maple syrup & dusted with icing sugar  
Add pecans, pistachios, seasonal berries & mascarpone cheese 2 or Add beer candied bacon rashers 2

## SIGNATURE LUNCH

### Beer Battered fish & chips *Half fish or Whole fish* 10 / 14

Locally sourced haddock fried in our own beer batter, served with chips, homemade tartar sauce, mushy peas & charred lemon

### Brewhemia Mac & Cheese 10

A Scottish favourite served piping hot, accompanied by garlic & herb ciabatta & fresh salad leaves

### Pie Dolly Handmade Pies 9.5

Incredible hot water crust pies from the award winning 'Pie Dolly', served cold and accompanied by homemade piccalilli and fresh leaves. *Ask for today's pie choice*

### Homemade quiche 8.5

A thick slice of homemade quiche, served with seasonal leaves & salad

### Steak & Egg 14

Succulent Scottish striploin served with a crisp rosti, topped by a duck egg & homemade hollandaise sauce



Vegan



Gluten Free

*\*any bread item can be swapped for a gluten free bread on request*