

STARTERS

- Three Little Pigs** 🌿 7.5
Slow cooked belly pork with a homemade BBQ pulled pork bonbon, ultimate crackling and served with celeriac remoulade and burnt apple puree
- Ham Hock Terrine** 🌿 6.5
Slow cooked ham hock served with delicious home made Piccalilli and seasonal leaves
- Stornoway Rosti** 7
Stornoway black pudding served on a potato rosti with a slow cooked hen's egg, smothered in homemade hollandaise and topped with crispy pancetta
- Crab on Toast** 8
Scottish crab in homemade mayo with crunchy pomegranate seeds, fennel, dill, seasonal leaves on crispy toast
- King Prawns** 8.5
Succulent garlic King Prawns with red chillis, crusty bread for dipping and charred lemon for squeezing
- Roasted Carrots** 🌿 6
Homemade hummus, harissa roasted baby carrots to dip, carrot top pesto and garnished with leaves and seeds
- Soup of the day** 5
Fresh homemade soup served with sourdough and butter, ask for today's recommendation
- Heirloom Tomatoes** 🌿 6.5
A selection of delicious heirloom tomatoes served with toasted pine nuts, vegan feta, black olive tapenade, homemade pesto and crispy bread



BRINGING YOU A BRUNCH WITH STYLE AND RHYTHMIC SOUNDS.
EXPECT A LAID BACK ATMOSPHERE WITH CLASSIC SONGS
AND STRIPPED BACK BLUES
SATURDAY AND SUNDAYS FROM 10AM - 2PM

BEER SNACKS

- Double Cheese and Bacon Burger** 16
Scottish groyere and Westray Wife cheeses melted on a 6oz steak patty, topped with beer candied bacon and all the trimmings. Served with house fries
- Chicken Schnitzel Burger** 16
Fresh, pan fried schnitzel served with Loch Arthur cheddar and all the trimmings. Served with house fries
- Roasted Beet and Falafel Burger** 🌿 13
Roasted beetroot and falafel patty topped with vegan feta, rose harissa, chutney and salad garnish. Served with house fries

SIGNATURE MAINS

- Pan Roasted Halibut** 18
Line caught Halibut with crushed Jersey Royal potatoes, roasted fennel and a rich shellfish sauce
- Seared Tuna Loin** 🌿 18.5
Tuna steak seared and served pink with stir fried vegetables, crispy noodles and a vibrant soy, ginger and lime dressing
- Brewhemia Balmoral** 16
Organic chicken breast, wrapped in pancetta and served with a swede fondant, haggis neeps and tatties filo and a lemon thyme and whisky jus
- Duck Two Ways** 17
Confit duck leg, breaded and deep fried, accompanied by celeriac remoulade, dried fruits, a confit duck samosa and a red wine and plum sauce

SHARERS FOR TWO

- The Chippy** 30
Battered catch of the day, pickled onions, homemade tartar, curry sauce, charred lemons and skin on fries
- The Pie** 28
Pie of the week served in a sharing dish, accompanied by seasonal vegetables and potatoes, ask for today's choice

BREWHEMIA FAVOURITES

- Battered Haddock** 15
Exclusively from David Lowrie fishmongers, sustainable haddock fried in our beer batter and served with fries, homemade tartar sauce, mushy peas and charred lemon
- Caesar Schnitzel** 15
Pan fried chicken schnitzel served with crispy lettuce wedge, Heirloom tomatoes, shaved parmesan, crispy anchovies and a creamy dressing
- Pork and Cauliflower Cheese** 🌿 15
Slow cooked, maple glazed belly pork with cauliflower cheese made using Loch Arthur cheddar, mustard sauce and puffed pork skin
- Pearl Barley Risotto** 🌿 12
Slow roasted fennel, asparagus and crispy radish with micro fennel and soft herbs
- Baked Butternut** 🌿 🌿 13
Rich, baked butternut squash with vegan feta, wilted spinach, chickpeas and pomegranate seeds

HOT ROCKS - 40 day salted and dry aged steaks

- 250g Sirloin** 🌿 28
Choose any two sides and a sauce
- 350g rib eye** 🌿 32
Choose any two sides and a sauce

Hot Rock Heaven - Thursdays & Sundays from 4pm. Any two Hot Rocks plus a bottle of prosecco or house wine only 65 (must be booked in advance)

SIDES & SAUCES

Sides 4 Sauces 2.5

- Cauliflower Cheese**
- Classic Mac and Cheese**
- Garlic & Thyme mushrooms** 🌿 🌿
- Seasonal Greens with dressing** 🌿 🌿
- Mixed tomato and shallot salad** 🌿 🌿
- Skin on Fries** 🌿 🌿
- Potato Rosti** 🌿 🌿
- Peppercorn Sauce** 🌿
- Whisky Sauce** 🌿



SUNDAY ROAST

Our roast of the week is served with freshly made Yorkshire puddings, roast seasonal vegetables and lashings of gravy.

BOOK NOW 🌿 🌿 🌿



Vegan



Gluten Free

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