

## STARTERS

<b>Smoked Haddock</b>	8
Homemade beans, Arran smoked cheddar, soft poached egg & sourdough	
<b>Crispy King Prawns</b> ✨	11
Tomato & pineapple salad, toasted peanuts & coriander	
<b>Alpine Camembert Sharer</b> ♻️	13
Homemade chutney, onion bread to dunk, walnuts & honey truffle drizzle	
<b>French Onion Soup</b> ♻️	8
Slow cooked beer onion soup with parmesan, gruyere & sourdough crouton	
<b>Mac N Cheese Bonbons</b> ♻️	7
Roasted tomato compote, garlic & herb oil & seasonal leaves	
<b>Spiced Pumpkin Hummus</b> 🌱 ✨	6.5
Seeds, crispy chickpeas, pomegranate, harissa & flatbreads	
<b>Chicken Liver pate</b>	7.5
Savoury choux buns, sticky plum sauce & slow cooked beer onions	
<b>Venison &amp; Haggis Meatballs</b>	7
Tomato and fresh herb sauce, gratinated with cheese & a brioche herb crumb	
<b>Bangers</b>	8
Selection of Bavarian sausages with Brewhemia sauce & sweet mustard	
<b>German Pretzel</b> ♻️	6
With a side of beer rarebit & gherkins	

## BREWHEMIA CLASSIC

<b>Homemade Steak &amp; Ale Pie</b>	15
Stewart's St Giles Scotch Ale, root veg and a puff pastry lid & steamed greens	
<b>Winter Schnitzel</b>	15
Chicken Schnitzel with truffle mashed potato, slow cooked beer onions, crispy pancetta & fried hen's egg	
<b>Fish &amp; Chips</b>	14
Crushed peas, homemade tartar sauce, charred lemon & chippy curry sauce	
<b>Mac N Cheese</b> ♻️	11
With smoked cheese, mozzarella & gruyere, garlic bread with cheese on the side Add chorizo, veggie haggis or beer candied bacon 2.5	

## ENTRÉES

<b>Smoked Haddock Fishcake</b>	11
With Arran Cheddar, baby spinach, creamy mashed potato, slow cooked egg & chive hollandaise sauce	
<b>Alpine Schweinshaxe</b> <i>our recommendation</i> ✨ ✨ ✨	17
Crispy roast pork knuckle, red cabbage, gravy & mustard	
<b>Venison &amp; Haggis Meatballs</b>	13
Spätzle, wild mushrooms, brandy & paprika sauce	
<b>Slow Cooked 5 Bean Chilli</b> 🌱	11
Avocado, vegan yoghurt & tempura chilli served in a bread bowl. Add 24-hour cooked shin of beef 3.5	
<b>Gammon, Egg and not chips</b>	13
Glazed with Stewart's Edinburgh Gold ale and maple syrup, fried duck egg, slow cooked beer onions & mustard	
<b>Wild Mushroom Spätzle</b> ♻️	11
Parmesan, truffle oil, brioche herb crumbs & fresh baby herbs	

## HAUS SAUSAGES

Choose from bratwurst ✨ (smoked pork & beef), kaiserwurst ✨ (pork and cheddar), currywurst ✨ (pork with cumin sauce) or vegetarian	
<b>Weiner Dog</b> - ♻️ available	12
Brioche roll, sauerkraut, sweet mustard, crispy onions, beer onions, Brewhemia sauce & potato salad	
<b>Cologne</b> - ♻️ available	12
(No bread) Brewhemia sauce, sauerkraut, sweet mustard, potato salad	
<b>Sausage Fest</b>	20
All three haus sausages served with creamy mashed potato, gravy & mustard	

## BURGERS

<b>The Jackfruit</b> 🌱	11
BBQ jackfruit, red cabbage slaw, onion ring, baby gems, deli bun & skin on fries	
<b>Schnitzel Burger</b>	13
Crispy fried chicken schnitzel, baby gem, beef tomato, garlic aioli, brioche bun & potato salad on the side	
<b>Cheese &amp; Maple Bacon</b>	14
8oz beef patty, smoked Arran cheese, beer candied bacon, baby gem, Russian dressing, brioche bun & potato salad on the side	
<b>The Raclette</b>	17
8oz beef patty, raclette cheese, chicken liver pate, beer onions, baby gem, brioche bun & potato salad with crispy onions, crackling, soft herbs & honey mustard mayo	

### HOT ROCKS ✨ ✨ ✨ *Salted & dry aged steaks*

<b>227g Sirloin</b> ✨	28
Choose two sides and a sauce (peppercorn or whisky)	
<b>227g Flat Iron</b> ✨	21
Choose two sides and a sauce (peppercorn or whisky)	

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

## SIDES

<b>Mini Mac N Cheese</b> ♻️	5
<b>Cauliflower, truffle &amp; cheese gratin</b> ♻️	6
<b>Sformato</b> ♻️	8
Truffled mash with nuggets of melting alpine cheese	
<b>Steamed greens</b> ♻️	5
<b>Seasonal leaves with house dressing</b> ♻️	3
<b>Potato salad with crispy onions, soft herbs &amp; honey mustard mayo</b> ♻️	4
<b>Roasted potatoes, beer cooked onions German style</b> ♻️	5
<b>House Fries</b> ♻️	3
<b>Trio of Fries</b> ♻️	12
Smoky BBQ & beer sauce, truffle with parmesan & rosemary salt, sweet chilli & honey	

## DESSERTS *all made by our in house pastry chef* .....

<b>Apfel Strudel</b> ♻️	7.5
Winter strudel with cinnamon, ginger, apple brandy raisins & vanilla ice cream	
<b>Black Forrest Trifle</b> ♻️	7.5
Boozy cherries, chocolate sponge, cherry puree & custard	
<b>Warm Dark Chocolate &amp; Peanut Butter Brownie</b> ♻️	7.5
Crispy caramel, popcorn, toasted peanuts & vanilla ice cream	
<b>Baked Cheesecake</b> ♻️	7.5
Ask your server for today's choice	
<b>Warm Sticky Toffee Pudding</b> ♻️	7.5
Butterscotch sauce & Arran vanilla ice cream	
<b>Warm Banana Bread</b> 🌱 ♻️	7.5
Caramelised bananas, rum soaked raisins & coconut caramel sauce	
<b>Winterberry Crumble</b> ♻️	7.5
Seasonal berries, apples, ginger crumble & vanilla ice cream	

BREWHEMIA



APRÈS

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WINTER KAUTE

