

BREWHEMIA KITCHEN

serving daily til 10pm

LIBATIONS

pickerings pink grapefruit & lemongrass spritz
staropramen unpasteurised tank fresh pilsner
garden shed gin, fevertree tonic, rosemary
buzz for bubbles house prosecco

STARTERS

wild mushrooms on toast pickled shallots, slow cooked egg (gf) 7
tempura prawns mango, pepper and sweet chilli salad 7.5
beet hummus coriander, feta, pomegranate, flatbread (vg) (gf) 6
bangers selection of Crombies speciality sausages, wholegrain mustard 7.5
aged cheddar and cauliflower soup sourdough batons, herb oil (v) (gf) 4.5
smoked haddock bon bons & stornoway black pudding slow cooked leek, pea puree, hollandaise 7.5
gin cured scottish salmon new potato, green beans, sundried tomato, olive tapenade (gf) 9
crayfish and prawn cocktail russian dressing, sourdough baton, charred lemon (gf) 8

HOT ROCKS

240g sirloin served on lava stone with house fries and seasonal greens (gf) 28
180g scottish fillet served on lava stone with house fries and seasonal greens (gf) 35
- choose your sauce **peppercorn or whisky** 3

*Our kitchens are proud to work where possible with local suppliers for the best seasonal ingredients.
Our sausages are sourced from Crombies speciality butchers and the meat and vegetables from local Scottish wholesalers.
All our food is freshly prepared and cooked in the kitchens and may contain allergens.*

please inform your server - (v) vegetarian serve available (vg) vegan serve available (gf) gluten free serve available

SEASONAL FEASTING

winter schnitzel truffle and parmesan mash, fried duck egg, crispy onions, beer candied bacon 15
pan roasted sea bream new potatoes, green beans, sundried tomatoes and olive tapenade (gf) 13.5
sausage fest platter of Crombies speciality sausages, wholegrain mustard, creamy mash, gravy 17
12 hour slow cooked oxtail and chargrilled skirt steak truffle and parmesan mash, glazed baby carrots, king oyster mushroom (served medium) (gf) 18
beer glazed pork belly creamy mash, crispy onion, bacon, honey glazed baby carrots (gf) 15

ENTRÉES

pie of the week seasonal veg, creamy mash 16
fish frites in beer batter chunky tartar sauce, burnt lemon, mushy peas and chunky chips 14
venison and haggis burger beer candied bacon, whisky cheddar, tomato chilli chutney, house fries (gf) 16.5
beetroot and falafel burger baby gem, beef tomato, tomato chilli chutney, house fries (vg) (gf) 13
winter salad roasted beetroot falafel, apples, grapes, mixed leaves, almonds, pomegranate, apricots and house dressing (vg) 12
harissa roasted cauliflower steak cauliflower couscous, pomegranate, apricots, almonds, mint, coriander, lemon vinaigrette (vg) (gf) 12
house schnitzel charred lemon, salsa verde, truffle aioli, house fries 14
smoked haddock fishcake slow cooked leek, black pudding bon bons, pea puree, green beans 14

SIDES

sformato baked truffled mashed potato, melting nuggets of alpine cheese, two person sharer (v) (gf) 8
seasonal greens (vg) 4
new potatoes (v) (gf) 4
garden salad seasonal leaves, dijon dressing (vg) (gf) 4
house fries (vg) (gf) 4