

# ALL DAY BRUNCHING & SUNDAY LUNCHING

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

**bloody mary** the classic

**red snapper** gin and red chilli

## BRUNCH

### rabbie's breakfast

crombies sausages, beer candied bacon, portobello mushroom, roast tomato, smokey beans, fried eggs, toasted sourdough **11**

vegan sausages, portobello mushrooms, roast tomato, smokey beans, fried eggs, toasted sourdough **11**

### smashed avocado

sourdough, slow cooked egg (v) (gf) **7.5**

sourdough, slow cooked egg, gin smoked salmon (gf) **9.5**

sourdough, slow cooked egg, beer candied bacon (gf) **8.5**

### homemade waffles

caramelised banana, pecans, maple syrup (v) **7**

beer candied bacon, maple syrup **7.5**

**wild mushrooms on toast** pickled shallots, slow cooked egg (v) (gf) **6.5**

**homemade baked beans on toast** sourdough, smokey beans, slow cooked egg, add bacon **1.5 (v)** **6**

**chargrilled grapefruit** seasonal berries (vg) (gf) **5**

## STARTERS

**wild mushrooms on toast** pickled shallots, slow cooked egg (gf) **7**

**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**

**crayfish and prawn cocktail** russian dressing, sourdough baton, charred lemon (gf) **8**

## BREWHEMIA SUNDAY ROAST

16

choose from our weekly haus roasting joint or harissa roasted cauliflower steak, served with seasonal vegetables, roast potatoes, homemade yorkies and lashings of gravy

## BREWHEMIA FAVOURITES

**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**

**winter schnitzel** truffle and parmesan mash, fried duck egg, crispy onions, beer candied bacon **15**

**beer glazed pork belly** creamy mash, crispy onion, bacon, honey glazed baby carrots (gf) **15**

## 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**

*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