






Served from 12



## STARTERS

- Alpine Camembert Sharer**  13  
Homemade chutney, onion bread to dunk, walnuts & honey truffle drizzle
- French Onion Soup**  8  
Slow cooked beer onion soup with parmesan, gruyere & sour dough gratin
- Venison & Haggis Meatballs** 7  
Tomato and fresh herb sauce, gratinated with cheese & a brioche herb crumb
- Crispy King Prawns**  11  
Tomato & pineapple salad, toasted peanuts & coriander
- Spiced Pumpkin Hummus**   6.5  
Seeds, crispy chickpeas, pomegranate, harissa & flatbreads
- Mac N Cheese Bonbons**  7  
Roasted tomato compote, garlic & herb oil, seasonal leaves
- Bangers** 8  
Selection of Bavarian sausages with Brewhemia sauce & sweet mustard
- German Pretzel**  6  
With a side of beer rarebit & gherkins






## SIDES

- Mini Mac N Cheese**  5
- Cauliflower, truffle & cheese gratin**  6
- Sformato**  8  
Truffled mash with nuggets of melting alpine cheese
- House Fries**  3
- Trio of Fries**  12  
Smoky BBQ & beer sauce, truffle with parmesan & rosemary salt, sweet chilli & honey



## ENTRÉES

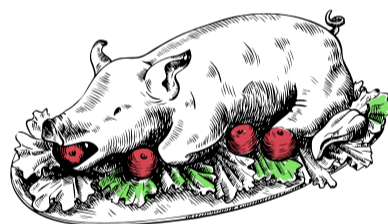
- Homemade Steak & Ale Pie** 15  
Stewart's St Giles Scotch Ale, root veg and a puff pastry lid & steamed greens
- Alpine Schweinshaxe** *our recommendation*    17  
Crispy roast pork knuckle, red cabbage, gravy & mustard
- Fish & Chips** 14  
Crushed peas, homemade tartar sauce, charred lemon & chippy curry sauce
- Mac N Cheese**  11  
With smoked cheese, mozzarella & gruyere, garlic bread with cheese on the side  
*Add chorizo, veggie haggis or beer candied bacon 2.5*
- Wild Mushroom Spätzle**  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
- Weiner Dog** -  *available* 12  
Brioche roll, sauerkraut, sweet mustard, crispy onions, beer onions, Brewhemia sauce & potato salad
  - Cologne** -  *available* 12  
(No bread) Brewhemia sauce, sauerkraut, sweet mustard, potato salad
  - Sausage Fest** 20  
All three haus sausages served with creamy mashed potato, gravy & mustard

## SALADS

- Honey, Red Chilli, Garlic & King Prawns**  15  
Avocado, slow cooked egg, charred lemon, mixed leaves & house dressing
- Falafel & Spiced Pumpkin Hummus**  12  
Crispy chickpeas, pomegranate, harissa, mixed leaves & house dressing



## THE ROASTS

Our delicious Sunday roasts are completely homemade from locally sourced ingredients and suppliers. All of our roasts come with freshly made Yorkshire puddings, roasted seasonal vegetables and lashings of gravy.

### The Traditional Roast 16

Choice of Beef, Pork or today's Chef's selection - *or why not choose two for an extra 3*


### Vegan Roast 16

Ask your server for today's special

### The Beef Duo 21

Roast beef accompanied by beef shin slow cooked in sticky beer glaze

## SANDWICHES

- Croque Monsieur** 10 **Schnitzel Burger** 13  
A french classic - roasted ham and emmental, stout beer bechamel sauce  
*Add a fried egg for a Croque Madame 2*  
Crispy fried chicken schnitzel, baby gem, beef tomato, garlic aioli, brioche bun & Potato salad on the side
- The Reuben** 13.5 **The Raclette** 17  
Pastrami, Swiss cheese, sauerkraut, Russian dressing on rye bread  
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
- Homemade Falafel Flatbread**  10

 Vegetarian  Vegan  Gluten Free \*any bread item can be swapped for a gluten free bread on request