

Lunch 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



MAINS

- Homemade Steak & Ale Pie** 15
Stewart's St Giles Scotch Ale, root veg and a puff pastry lid & steamed greens
- Fish & Chips** 14
Crushed peas, homemade tartar sauce, charred lemon & chippy curry sauce
- Slow Cooked 5 Bean Chilli**  11
Avocado, vegan yoghurt & tempura chilli served in a bread bowl
Add 24-hour cooked shin of beef 3.5
- Beer & Maple Glazed Bacon Steak** 14
Fried duck eggs, slow cooked beer onions, chips & mustard
- Wild Mushroom Spätzle**  11
Parmesan, truffle oil, brioche herb crumbs & fresh baby herbs
- 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


ALPINE PIZZAS

- Thin crust pizza with a gruyere and crème fraiche base, delicious and decadent with an alpine twist. 12
- Choose from:
- **Salami, red onion and marjoram**
 - **Garlic & thyme roasted mushrooms, vegan feta, balsamic & rocket** 
 - **Sundried tomato and pesto** 
 - **Chorizo, black olive and oregano**






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



BURGERS

- The Jackfruit**  11
BBQ jackfruit, red cabbage slaw, onion ring, baby gems, deli bun & skin on fries
- Schnitzel Burger** 13
Crispy fried chicken schnitzel, baby gem, beef tomato, garlic aioli, brioche bun & potato salad on the side
- Cheese & Maple Bacon** 14
8oz beef patty, smoked Arran cheese, beer candied bacon, baby gem, Russian dressing, brioche bun & potato salad on the side
- The Raclette** 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

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

HOT ROCKS - salted and dry aged steaks

- 227g Sirloin**  28
Choose two sides and a sauce (peppercorn or whisky)
- 227g Flat Iron**  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

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

SANDWICHES

- Croque Monsieur** 10
A french classic - roasted ham and emmental, stout beer bechamel sauce
Add a fried egg for a Croque Madame 2
- The Reuben** 13.5
Pastrami, Swiss cheese, sauerkraut, Russian dressing on rye bread
- Venison & Haggis Meatball Sub** 12
Tangy tomato sauce, melted cheese & beer onions
- Homemade Falafel Flatbread**  10
Spiced Pumpkin hummus, crispy chickpeas, pomegranate, harissa & coriander leaves

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