

The Menu

How to order:


You can either tick your menu choices and leave on the table for your server or place your order with the server directly just like the old normal.

STARTERS



French Onion Soup  8
Spanish onions slow cooked with our fresh tank beer, finished with a parmesan and Gruyere savoury sourdough crouton



Bangers  9
Bavarian sausage bites served with our hausmade sauce and sweet mustard


Gin Cured Salmon 9.5
Gin cured salmon with rye breadcrumb, paired with grapefruit gel, caper berries and a light, refreshing hausmade dill mayonnaise

German Pretzel  6
Authentic German pretzel served warm with sweet mustard and cream cheese loaded with chives

Beetroot Hummus  6.5
Packed full of flavour, crispy chickpeas, juicy pomegranate and garnished with heritage beetroot crisps and warm flatbread to dip

Sweetcorn Rib   8
Spicy sweetcorn ribs chargrilled and glazed with hausmade BBQ sauce



Buffalo Mozzarella   *option available* 7.5
Fresh mozzarella garnished with charred peaches, crispy prosciutto, and a balsamic reduction

Baked Camembert Sharer  15
Warmed in the oven, drizzled with honey truffle oil and walnuts, served with sourdough bread for dunking and onion chutney on the side

SALADS

Caesar Schnitzel 15
Pan fried chicken schnitzel, iceberg wedge, crispy prosciutto, sun blush tomatoes and Caesar dressing

Smoked Salmon  12
Gin cured smoked salmon topped with a slow cooked egg and dill dressing


Grilled Tofu   12
With roast beetroot, chickpeas, sugar snap peas and tahini dressing

FAVOURITES



Fish & Chips 15
North Sea fish battered in tank fresh beer, chips, crushed peas and a hausmade tartare sauce


Haus Schnitzel 13.5
Tender, breaded chicken breast pan fried with garlic and thyme served with a zesty salsa verde and parmesan aioli

Sloe Gin Venison Stew 17
Succulent Scottish venison cooked overnight in sloe gin, with seasonal root vegetables, herbs and a hausmade cheese scone

Mac & Cheese  12
A baked macaroni with Parmesan, Gruyere and Arran cheddar sauce, drizzled with herb oil and cheesy garlic bread on the side




Add chorizo, veggie haggis or beer candied bacon for 2 each


Crunchy Lettuce Wraps   13.5
Choose from chicken, gin cured smoked salmon or grilled tofu.
Cos lettuce served with red cabbage slaw, avocado, peanuts, radish and spicy sriracha sauce


Garden Linguini  12
Fresh tenderstem broccoli, plum tomatoes, fresh chilli, served with a charred lemon to drizzle on top

Bavarian Ploughmans  *option available* 15
Warm German pretzel, obaztda, bratwurst sausage rolls, pickles, Arran cheddar hausmade sweet mustard and apple slices.

HAUS SAUSAGES

Choose from bratwurst  (smoked pork & beef), kaiserwurst  (pork and cheddar), currywurst  (pork with cumin sauce) or vegan

Weiner Dog -  *available* 12
Brioche roll, sauerkraut, sweet mustard, crispy onions, hausmade sauce & haus salad

Cologne -  *available* 12
(No bread) Served with sauerkraut, sweet mustard, haus salad

Sausage Fest 20
All three haus sausages served Cologne style

HOT ROCKS Salted & dry aged steaks


We serve our steaks on sizzling volcanic hot rocks, brought straight to your table. Then, all that's left is for you to let 'em sizzle to your perfect serve. Decadent and delicious.

227g Sirloin  32
Choose two sides and a sauce (peppercorn or whisky)

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

SANDWICHES

Croque Monsieur 10
A delightful French classic of roast ham and emmental on sourdough brushed with a stout beer bechamel finished on the grill and served with a haus salad
Make it a Croque Madame and add an egg for 2

Jackfruit Burger  11
Hausmade BBQ jackfruit layered with red cabbage slaw, onion rings, gem lettuce, tomato, and onion chutney on a fresh chilli bun, served with our haus salad

Schnitzel Burger 14
Chicken breaded and pan fried with subtle hints of garlic and thyme, layered with gem lettuce, tomato and parmesan mayonnaise on a fresh brioche bun, served with our haus salad

Cheese & Beer Candied Bacon Burger 14
8oz beef patty smothered in smoked Arran cheddar, topped with beer candied bacon and all the trimmings and our haus salad on the side

 Vegetarian  Vegan  Gluten Free

*any bread item can be swapped for a gluten free bread on request

A BREWHEMIA BREAKFAST

Served till 4pm daily

Rabbie's Breakfast

Crombie's award winning sausage, beer candied bacon, haggis, black pudding, homemade beans, a fried egg, tattie scone, mushrooms, roast tomato and toasted sourdough

14.5

Black Pudding Benny

Stornoway black pudding or vegetarian black pudding with poached eggs served on toasted crumpets with homemade hollandaise

8.5

Smoked Salmon Benny

Gin cured salmon with poached eggs served on toasted crumpets with homemade hollandaise

10

Homemade Waffles

Classic - Canadian Maple syrup and powdered sugar

7.5

Vegan Fry

Vegan sausage, haggis, black pudding with roast tomatoes, mushrooms, homemade beans, a tattie scone and toasted sourdough

13

Haggis Benny

Traditional or vegetarian haggis with poached eggs served on toasted crumpets with homemade hollandaise

8.5

Smashed Avocado

Served on toasted sourdough with pomegranate seeds, vegan feta and chilli

8.5

Bean Pot Dipper

Beans topped with a poached egg and sourdough soldiers to dunk

8.5

SIDES

Sformato

Truffle mash loaded with melting cheese and gratinated with parmesan

7

Sweetcorn Ribs

Spicy sweetcorn ribs chargrilled and glazed with hausmade BBQ sauce

6

Trio of Fries

Truffle, rosemary and parmesan, hausmade BBQ and sweet chilli

12

Seasonal Greens

Served with a charred lemon

5

Truffle Fries

Served with parmesan and truffle oil

5

Onion Rings

Haus rings deep fried in a spicy tank beer batter

4.5

Haus Salad

Fresh seasonal leaves served with our haus dressing

4.5

Haus Fries

Lightly salted skin on fries

4

DESSERTS

All made in house by our pastry chef

7

Fruit Tart

With seasonal berries along side a sweet lemon curd

6

Maple & Orange Chocolate Baklava

Nutty, dark chocolate decadence bursting with blood orange, maple syrup, pistachios, walnuts and hints of cinnamon served with orange sorbet

12

Turkish Delight BBQ Peaches

Grilled BBQ Peaches, drizzled with maple syrup and topped with crumbled pistachios

5

Dark Chocolate Torte

Dark chocolate, apricot torte served with chantilly cream and salt toffee popcorn

5

Apfelkücherl

Battered apple slices rolled in cinnamon and sugar, served with ice cream

4.5

Drinks

Scan the QR code with your camera phone to read our drinks menu online.



Keeping you safe, enjoy your visit!

Hand me Prosecco
and watch me get fabulous!

#BrewSparkle



Haus Prosecco

Bottles £20

all day Monday to Thursday

Tip direct with TIPJAR!

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