

# Summer Feasting

## STARTERS

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

**Bangers**   *option available* 8.95  
Bavarian sausage bites served with our hausmade sauce and sweet mustard

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

**German Pretzel**  6.5  
Authentic German pretzel served warm with sweet mustard and cream cheese loaded with chives

**Sweet Potato & Roast Tomato Hummus**  6.95  
Packed full of flavour, crispy chickpeas, juicy pomegranate and garnished with sweet potato crisps and warm flatbread to dip

**Sweetcorn Ribs**   6.95  
Spicy sweetcorn ribs chargrilled and glazed with hausmade BBQ sauce

**Buffalo Mozzarella**   *option available* 7.5  
Fresh mozzarella garnished with heirloom tomatoes, crispy prosciutto, fresh basil and basil oil

**Baked Camembert Sharer**  15  
Served with sourdough bread and crunchy vegetables for dunking with 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**  13  
Gin cured smoked salmon topped with a slow cooked egg and dill dressing

**Grilled Tofu**   13  
With roast beetroot, chickpeas, sugar snap peas and tahini dressing

## FAVOURITES

**Fish & Chips** 15  
North Sea fish from George Campbell Fishmongers battered in tank fresh beer, served with chips, crushed peas and hausmade tartare sauce

**Haus Schnitzel** 13.95  
Tender, breaded chicken breast pan fried with garlic and thyme served with a zesty salsa verde and parmesan aioli

**Chicken and Leek Pie** 16.95  
Comfort food at it's best - creamy chicken and leek pie with flaky pastry and served with a helping of Sformato mash and seasonal greens

**Mac & Cheese**  12.5  
A baked macaroni with Parmesan, Gruyère 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**   13.95  
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**  11.95  
Fresh tenderstem broccoli, plum tomatoes, fresh chilli, served with a charred lemon to drizzle on top

## HAUS SAUSAGES

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

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

**Cologne**  *option 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, all of our steaks are sourced from Gilmour Butchers in East Lothian who work with local Scottish farmers.

**227g Sirloin**  32.95  
Choose two sides and a sauce (peppercorn or whisky)

**227g Flat Iron**  28.95  
Choose two sides and a sauce (peppercorn or whisky)

## SIDES

**Sformato**   7  
Truffle mash loaded with melting cheese and gratinated with parmesan

**Sweetcorn Ribs**   6  
Spicy sweetcorn ribs chargrilled and glazed with hausmade BBQ sauce

**Trio of Fries**   12  
Truffle rosemary and parmesan / hausmade BBQ / sweet chilli

**Seasonal Greens**   5  
Served with a charred lemon

**Truffle Fries**  5  
Served with parmesan, rosemary and truffle oil

**Onion Rings**  4.5  
Haus rings deep fried in a spicy tank beer batter

**Haus Salad**   4.5  
Fresh seasonal leaves served with our haus dressing

**Haus Fries**   4  
Lightly salted skin on fries

 Vegetarian  Vegan  Gluten Free

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

# Brunch



## A BREWHEMIA BREAKFAST

<p><b>Rabbie's Breakfast</b> Crombie's award winning sausage, beer candied bacon, haggis, black pudding, homemade beans, a fried egg, tattie scone, mushrooms, roast tomato and toasted sourdough</p> <p><b>Black Pudding Benny</b>  Stornoway black pudding or vegetarian black pudding with poached eggs served on toasted crumpets with homemade hollandaise</p> <p><b>Smoked Salmon Benny</b> Gin cured salmon with poached eggs served on toasted crumpets with homemade hollandaise</p> <p><b>Pancakes</b>  Freshly griddled pancakes, served warm, dusted with powdered sugar and with maple syrup to drizzle</p> <p>Add Berry Compote and Coconut Cream 2 Add Beer Candied Bacon 2</p>	<p>14.95</p> <p>8.95</p> <p>10</p> <p>7.95</p>	<p><b>Vegan Fry</b>  Vegan sausage, haggis, black pudding with roast tomatoes, scrambled tofu, mushrooms, homemade beans, a tattie scone and toasted sourdough</p> <p><b>Haggis Benny</b>  Traditional or vegetarian haggis with poached eggs served on toasted crumpets with homemade hollandaise</p> <p><b>Smashed Avocado</b>  Served on toasted sourdough with pomegranate seeds, vegan feta and chilli</p> <p><b>Blueberry Muffin French Toast</b>  Thick slices of blueberry muffin loaf lightly browned and served with berry compote and ice cream</p> <p><b>Scrambled Tofu</b>  Served on sourdough toast with heirloom tomatoes, fresh chillies and garnished with salad leaves</p>	<p>13.45</p> <p>8.95</p> <p>8.95</p> <p>8.95</p> <p>9.95</p>
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## SANDWICHES

<p><b>Fisch Schnitzel</b> Crispy battered goujons served on a fresh haus roll with crushed minty peas, shredded lettuce, tartare sauce and curried ketchup</p> <p><b>Spicy Seitan Kebab</b>  Thinly sliced seitan sausage served on a warm flatbread with pink pickles, fresh chillies, heirloom tomatoes and vegan tzatziki</p>	<p>12.95</p> <p>13</p>	<p><b>Schnitzel Burger</b> 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</p> <p><b>Cheese &amp; Beer Candied Bacon Burger</b> 8oz beef patty smothered in smoked Arran cheddar, topped with beer candied bacon and all the trimmings and our haus salad on the side</p>	<p>14</p> <p>14</p>
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## DESSERTS

All made in house by our pastry chef

<p><b>Fruit Tart</b>  With seasonal berries along side a sweet lemon curd</p> <p><b>Maple &amp; Orange Chocolate Baklava</b>  Nutty, dark chocolate decadence bursting with blood orange, maple syrup, pistachios, walnuts and hints of cinnamon served with orange sorbet</p> <p><b>Turkish Delight BBQ Peaches</b>  Grilled BBQ Peaches, drizzled with maple syrup and topped with crumbled pistachios</p> <p><b>Dark Chocolate Torte</b>  Delicious dark chocolate torte served with boozy cherries and candy floss</p> <p><b>Apfelkücherl</b>  Battered apple slices rolled in cinnamon and sugar, served with ice cream</p>	<p>6.95</p> <p>6.95</p> <p>6.95</p> <p>6.95</p> <p>6.95</p>
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## Drinks

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

Keeping you safe, enjoy your visit!



### Tip direct with TIPJAR!

If you've enjoyed your visit and would like to leave a tip please scan the QR code and tip securely. We're inviting guests to tip this way and reduce the use of cash if they can.

Rest assured 100% of your tip goes direct to the staff and is shared equally among the whole team as looking after you today was a team effort.



Vegetarian Vegan Gluten Free

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