

SUNDAY SERVICE

BREWHEMIA'S FAMOUS SUNDAY ROASTS,
SERVED FROM NOON TILL THEY'RE GONE!

Two courses 27 | Three courses 33

STARTERS

Tarte Tatin 9

Roasted red onion, vegan feta, walnut salad (VG)

Alpine Croquettes 9

Prosciutto and Lanark blue cheese

Burrata Pugliese 13

Heirloom tomato, wild garlic pesto, spiced nuts (V)

King Prawns 12

Chorizo ragout, torched lime (GF)

SUNDAY LUNCHEON 20

All served with roast potatoes, roasted root vegetables, seasonal greens and lashings of gravy

Roast Scottish Sirloin with Yorkshire pudding and horseradish cream

Kids roast beef (under 10s) 10

Paillotine of chicken with pancetta, haggis, Yorkshire pudding and spiced cranberry

Roast swede and sweet potato with fresh cranberry

BEER PALACE FAVOURITES

Beer Battered Haddock 17

Chips, minted mushy peas, tartar sauce

Scottish Venison Ragù 18

Crispy onions, Parmesan crisp

Autumn Risotto 16

Pumpkin, sage, orange, feta, pumpkin seeds (VG, GF)

Pear and Parsnip Salad 15

Kohlrabi, smoked almonds, crispy kale (VG)

Chicken Schnitzel 17

Truffle mash, crispy prosciutto

Chef's Homemade Pie of the Week 20

served with roasted seasonal vegetables, greens & proper gravy
Please allow 25 minutes for cooking

SIDES

Sprouting broccoli & almonds (V, GF) 5

Heritage carrots, crispy kale, spiced nuts (VG) 5

Sformato truffled mash, melting alpine cheese (GF) 7

Kilted sausages 6

Trio of fries 12

Truffle & Parmesan, Salt & Rosemary, Sweet Potato, Aioli

Yorkshire pudding 2

Join us every Sunday for beer palace feasting,
fabulous entertainment and live music