

BREWHEMIA KITCHEN

BRUNCH

BREAKFAST

RABBIE'S BREAKFAST 17

Bratwurst, beer candied bacon, fried eggs, haggis, black pudding, potato scone, roast tomato, sourdough

VEGAN FRY (VE) 16

Veganwurst, vegan haggis, roast tomatoes, potato scone, grilled mushroom, smashed avocado, sourdough

BREWHEMIA BENNY 12

Scottish crumpets, poached hens eggs, haggis, black pudding, beer candied bacon, hollandaise

SMASHED AVOCADO (V) 12

Smashed avocado, German pretzel, honey, goats cheese, candied walnuts, chillies

MAPLE PANCAKES 13

Beer candied bacon, fried hens eggs, maple syrup

SUMMER BERRY PANCAKES (V) 12

Summer fruit berries, crème fraiche, honey

BAKED CAMEMBERT (V) 18

Pretzel, walnuts, truffle oil, crudités, honey

SHARING STARTERS for 2 to share

CHARCUTERIE BOARD 18

Scottish cheeses, cured meats, oatcakes, pickles, olives

DO YOUR WURST

Choose your serve

KLASSIC 15

Pretzel bun & haus fries

COLOGNE 15

Naked sausage & haus fries

Choose your sausage

BRATWURST

Smoked pork wiener, senf mustard

KÄSEKRAINER

Smoked pork & Emmental, ketchup

CURRYWURST

Chilli beef Frankfurter, curried ketchup

VEGANWURST (VE)

Served Cologne style

BEER PALACE FAVOURITES

BLACK FOREST BURGER 18

6oz steak burger, Tallegio cheese, pickles, red onion, Russian dressing, truffle mayo, pretzel bun, haus fries

GARDEN 'SPATZLE' (V) 14

Swabian pasta with fresh green pesto, garden vegetables, sundried tomatoes, herbs

FISH FRITES 13

Beer battered haddock, mushy peas, tartare sauce, frites

CROQUE MONSIEUR 17

Jambon, béchamel, sourdough, haus fries

BUTTERNUT STRUDEL (VE) 17

Baby new potatoes, seasonal greens

SAUSAGE FEST 25

Bratwurst, Käsekrainer, Currywurst, haus fries, sauerkraut, green salad, crispy onions, senf, ketchup

CAESAR SCHNITZEL 16

Haus Schnitzel, iceberg wedge, sundried tomatoes, crispy anchovies, parmesan crisp, pretzel croutons

HAUS SCHNITZEL 16

Salsa verde, charred lemon, capers, garlic aioli, haus fries

BUDDHA BOWL (VE) 13

Mixed leaf salad, sundried tomato couscous, tenderstem broccoli, hummus, pumpkin seeds, tahini & turmeric dressing

SIDES

SFORMATO (V) 7

Truffled mashed potato with Alpine cheese

JERSEY ROYALS (VE) 6

Olive oil, sea salt

SEASONAL GREENS (VE) 6

Almonds, chilli, lemon juice

TRIO OF FRIES 12

Salt & rosemary, truffle oil & parmesan, curried ketchup

GREEN SALAD 5

Rocket, parmesan, herbs

ONION RINGS (V) 6

Beer batter, garlic aioli drizzle

PRETZEL (V) 8

Beer cheese sauce, sliced pickles

GARLIC CIABATTA (VE) 12

Olive oil, sea salt, parsley

BOOZY BRUNCH

Enjoy a cocktail on arrival and a continental plate to share. Followed by one of our delicious brunch mains* and either:

PROSECCO £39.95 EACH

SELECTED BOTTLED BEER £39.95 EACH

COCKTAILS (CHOOSE 3*) £47.95 EACH

WHISPERING ANGEL PROVENCE ROSÉ £49.95 EACH

*COCKTAILS: PASSION FRUIT MARTINI

or PINK GIN MARTINI

*excludes Sausage Fest



SCAN FOR
ALLERGENS

A discretionary service charge of 12.5% is added to table bills.

(V) VEGETARIAN, (VE) VEGAN