

BREWHEMIA KITCHEN

STARTERS

RABBIE'S CROQUETTES 9

Haggis, neeps & tatties croquettes, peppercorn sauce, whisky crème fraîche

KING PRAWNS 10.5

Garlic & chilli butter prawns served with toasted sourdough

GERMAN PRETZEL (V) 8

Beer cheese sauce, sliced pickles

HUMMUS (VE) 9

Greek flatbread, preserved lemon, chillies, pomegranate, micro herbs

SMOKED SALMON 12

Gin cured smoked salmon, charred orange, smoke oil

BANGERS 10.5

German wurst bites, senf mustard, Brewhemia sauce

CAULIFLOWER WINGS (VE) 10

Sesame & soy sticky sauce, chillies

PORK BELLY BITES 10

Crispy pork belly, Brewhemia sauce, crackling

HAUS OF SCHNITZEL

HAUS 16

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

CAESAR 16

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

TYROLEAN 18

Nduja sausage, mozzarella, parmesan crisp, spaghetti pomodoro

CORDON BLEU 18

Serrano ham, beer cheese sauce, parmesan crisp, truffle fries

SHARING STARTERS for 2 to share

BAKED CAMEMBERT (V) 18

Pretzel, walnuts, truffle oil, crudités, honey

CHARCUTERIE BOARD 18

Scottish cheeses, cured meats, oatcakes, pickles, olives

BEER PALACE FAVOURITES

FISH & CHIPS 18.5

Beer battered haddock fillet, mushy peas, tartare sauce, haus fries

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

PIE OF THE DAY 20

Seasonal vegetables, lashings of gravy
Please allow 25 minutes for cooking

PAN ROAST SALMON 18

Lemon, caper & beurre blanc sauce, baby potatoes, seasonal greens

SPICED PORK BELLY 17

Brewhemia sauce, apple, crackling, truffle mash

SAUSAGE FEST 25

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

BUTTERNUT STRUDEL (VE) 17

Baby new potatoes, seasonal greens

BUDDHA BOWL (VE) 13

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

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

HOT ROCKS

Cooked on a 400 degree lava stone at your table, served with seasonal greens, haus fries & whisky / peppercorn sauce

227G SCOTTISH FLAT IRON 32

227G SCOTTISH SIRLOIN 35

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



SCAN FOR ALLERGENS

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

(V) VEGETARIAN, (VE) VEGAN