

# BREWHEMIA KITCHEN

## GROUP DINING

Starter & Main **31.5pp** / Starter, Main & Dessert **40.5pp**

### STARTERS

#### RABBIE'S CROQUETTES

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

#### GERMAN PRETZEL (V)

Beer cheese sauce, sliced pickles

#### HUMMUS (VE)

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

#### SMOKED SALMON

Gin cured smoked salmon, charred orange, smoke oil

#### BANGERS

German wurst bites, senf mustard, Brewhemia sauce

#### CAULIFLOWER WINGS (VE)

Sesame & soy sticky sauce, chillies

### MAINS

#### HAUS SCHNITZEL

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

#### BLACK FOREST BURGER

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

#### GARDEN 'SPATZLE' (V)

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

#### PAN ROAST SALMON

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

#### BUDDHA BOWL (VE)

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

### 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  
**12.5** surcharge

227G SCOTTISH SIRLOIN  
**18** surcharge

### SIDES

#### SFORMATO (V) 7

Truffled mashed potato with Alpine cheese

#### GREEN SALAD 5

Rocket, parmesan, herbs

#### JERSEY ROYALS (VE) 6

Olive oil, sea salt

#### ONION RINGS (V) 6

Beer batter, garlic aioli drizzle

#### SEASONAL GREENS (VE) 6

Almonds, chilli, lemon juice

#### PRETZEL (V) 8

Beer cheese sauce, sliced pickles

#### TRIO OF FRIES 12

Salt & rosemary, truffle oil & parmesan, curried ketchup

#### GARLIC CIABATTA (VE) 12

Olive oil, sea salt, parsley

### DESSERT

#### APFELKÜCHLE (V)

Cinnamon & sugar apple fritters, ice cream

#### BLACK FOREST BROWNIE (V)

Amarena cherry sauce, ice cream

#### CRÈME BRÛLÉE (V)

Glavya, white chocolate, raspberry

#### PASSIONFRUIT CHEESECAKE (V)

Pineapple & basil salsa, passionfruit gel

#### ULTIMATE ICE CREAM (V)

Equi's Isle of Skye sea salt & caramel ice cream, salted caramel sauce, caramelised nuts

#### SUMMER BERRY SLICE (VE)

Raspberry sorbet, coulis

Includes a discretionary service charge of 12.5%.



SCAN FOR  
ALLERGENS

(V) VEGETARIAN, (VE) VEGAN