

BREWHEMIA KITCHEN

BRUNCH GROUP DINING

Main & Side **22pp** / Main, Side & Dessert **30.25pp**

MAINS

RABBIE'S BREAKFAST

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

VEGAN FRY (VE)

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

BREWHEMIA BENNY

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

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

FISH FRITES

Beer battered haddock, mushy peas, tartare sauce, frites

SMASHED AVOCADO (V)

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

MAPLE PANCAKES

Beer candied bacon, fried hens eggs, maple syrup

SUMMER BERRY PANCAKES (V)

Summer fruit berries, crème fraîche, honey

CROQUE MONSIEUR

Jambon, béchamel, sourdough, haus fries

CAESAR SCHNITZEL

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

KLASSIC BRATWURST

Pretzel bun & haus fries, smoked pork wiener, senf mustard

KLASSIC KÄSEKRAINER

Pretzel bun & haus fries, smoked pork & Emmental, ketchup

KLASSIC CURRYWURST

Pretzel bun & haus fries, Chilli beef Frankfurter, curried ketchup

VEGANWURST (VE)

Naked sausage & haus fries

HAUS SCHNITZEL

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

BUDDHA BOWL (VE)

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

SIDES

SFORMATO (V)

Truffled mashed potato with Alpine cheese

JERSEY ROYALS (VE)

Olive oil, sea salt

SEASONAL GREENS (VE)

Almonds, chilli, lemon juice

GREEN SALAD

Rocket, parmesan, herbs

ONION RINGS (V)

Beer batter, garlic aioli drizzle

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

SUMMER BERRY SLICE (VE)

Raspberry sorbet, coulis



SCAN FOR
ALLERGENS

A discretionary service charge of 10% is added to table bills.

(V) VEGETARIAN, (VE) VEGAN