

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

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

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