

# BREWHEMIA KITCHEN

## SUNDAY SERVICE

### LIVENERS ALL 6

BLOODY MARY  
Ketel One

BLOODY RABBIE  
Johnnie Walker Red Label

VIRGIN MARY  
Tanqueray 0.0% Gin

Garnish yours the way you like it at the Bloody Mary cart

BAKED CAMEMBERT (V) 18  
Pretzel, walnuts, truffle oil,  
crudités, honey

SHARING IS CARING  
for 2 to share

CHARCUTERIE BOARD 18  
Scottish cheeses, cured meats, oatcakes,  
pickles, olives

### STARTERS

RABBIE'S CROQUETTES 9  
Haggis, neeps & tatties croquettes,  
peppercorn sauce,  
whisky crème fraîche

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

### SUNDAY ROASTS 21

2 courses 27 / 3 courses 33

ROAST SCOTTISH SIRLOIN | PAPRIKASH CHICKEN | ROAST PORCHETTA

RABBIE'S FEAST +7  
Have all three meats and eat like a king

Served with roast potatoes, maple glazed root veg, seasonal greens,  
UNLIMITED Yorkshire puddings and lashings of homemade gravy

VEGAN WELLINGTON WITH MAPLE GLAZED ROOT VEG, SEASONAL GREENS AND GRAVY (VE)

Add sides of Kilted Sausages 6 / Cauliflower Cheese 6 / Sformato 7

### BEER PALACE FAVOURITES

HAUS SCHNITZEL 16  
Salsa verde, charred lemon,  
capers, garlic aioli,  
haus fries

PIE OF THE DAY 20  
Seasonal vegetables,  
lashings of gravy  
*Please allow 25 minutes for cooking*

BLACK FOREST BURGER 18  
6oz steak burger, Tallegio cheese, pickles,  
red onion, Russian dressing,  
truffle mayo, pretzel bun, haus fries

BUDDHA BOWL (VE) 13  
Mixed leaf salad, sundried tomato couscous,  
tenderstem broccoli, hummus, pumpkin seeds, tahini  
& turmeric dressing

FISH & CHIPS 18.5  
Beer battered haddock fillet,  
mushy peas, tartare sauce, haus fries

GARDEN 'SPATZLE' (V) 14  
Swabian pasta with fresh green pesto,  
garden vegetables,  
sundried tomatoes, herbs

### 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

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



SCAN FOR  
ALLERGENS

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

(V) VEGETARIAN, (VE) VEGAN

# WINE LIST

## CHAMPAGNE & SPARKLING

	125ml	Btl
<b>BORGO SAN LEO PROSECCO DOC</b> 11% (ITALY)	<b>7.5</b>	<b>39</b>
Delicate bubbles and vibrant fruitiness.		
<b>PROSECCO SANTINELLO VENETO ROSE NV</b> 11% (ITALY)	<b>7.5</b>	<b>39</b>
Fresh and light with aromas of summer fruits and citrus.		
<b>SENSI PROSECCO 18K GOLD BRUT NV</b> 11% (ITALY)	<b>44</b>	
Notes of green apples, pear, and a touch of floral elegance.		
<b>PROSECCO DIVICI ORGANIC DOC NV</b> 11% (ITALY), VE	<b>8</b>	<b>40</b>
Organic with fruity notes of peach, pear and green apple.		
<b>CHANDON GARDEN SPRITZ NV</b> 11.5% (ARGENTINA), VE	<b>10</b>	<b>45</b>
Crisp and refreshing with a touch of sweetness. Bright citrus notes and a hint of white flowers.		
<b>MOET &amp; CHANDON BRUT IMPERIAL NV</b> 12% (FRANCE)	<b>80</b>	
Fresh, rich and light with a warm, fruity flavour.		
<b>MOET &amp; CHANDON ROSE IMPERIAL NV</b> 12% (FRANCE)	<b>90</b>	
Lively aromas of wild strawberries and flavour packed with full bodied summer fruits.		
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV</b> 12% (FRANCE)	<b>95</b>	
Crisp, fresh flavours with a touch of spice.		
<b>DOM PERIGNON VINTAGE 2013</b> 12.5% (FRANCE)	<b>240</b>	
Sophisticated and well rounded taste. Exquisite.		

## RED WINE

	175ml	250ml	Btl
<b>VITIS NOSTRA NERO D'AVOLA SICILIA</b> 13% (ITALY)	<b>7.2</b>	<b>9.9</b>	<b>29.5</b>
Full and soft with fruity notes of dried plum and a chocolate finish.			
<b>TORREON DE PAREDES RESERVA CARMENERE</b> 14% (CHILE), VE			<b>36</b>
Aromas of black ripe fruits, cherries, blackberries and cassis. Fruity, supple and complex.			
<b>THE COVE MERLOT</b> 13% (SOUTH AFRICA)	<b>7</b>	<b>9.4</b>	<b>28</b>
Medium-bodied with dark, spicy, rich fruits on the palate. A hint of oak.			
<b>CHATEAU ARGADENS BORDEAUX</b> 14% (FRANCE)			<b>35</b>
Generous and smooth with velvety tannins. A rich, yet gentle finish with oaky flavours.			
<b>WILDFLOWER CABERNET SAUVIGNON</b> 14% (AUSTRALIA)			<b>48</b>
Flavours of dark fruit, chocolate, and oak. Aromas of blackcurrant, black cherry and vanilla.			
<b>BLUE BOY PUMPED UP SHIRAZ</b> 14.5% (AUSTRALIA)	<b>9.3</b>	<b>13.3</b>	<b>39</b>
Full bodied and spicy with dark berries, with flavours of plum, chocolate and sweet spices. Passimeto style.			
<b>SOMEWHERE ELSE MALBEC</b> 14% (ARGENTINA)	<b>8.3</b>	<b>11.3</b>	<b>34</b>
An old fashioned and worthy style. Unspoilt by excessive oak. Crisp, steely fruit on the palate.			
<b>LE VERSANT PINOT NOIR</b> 13% (FRANCE), V	<b>7.6</b>	<b>10.4</b>	<b>31</b>
A strong and aromatic nose of red fruits mixed with liquorice notes.			

## ORANGE WINE

	175ml	250ml	Btl
<b>ORANGE WINE CRAMELE RECAS</b> 12.5% (ROMANIA), VE	<b>7</b>	<b>9.4</b>	<b>28</b>
A complex bouquet of citrus, apple and nutmeg, with a subtle note of honey. Dry and refreshing.			

## WHITE WINE

	175ml	250ml	Btl
<b>VITIS NOSTRA GRILLO SICILIA DOC</b> 12% (ITALY)	<b>7</b>	<b>9.4</b>	<b>28</b>
Delicate aromas of peaches and ripe citrus fruits.			
<b>GRANBAZAN ETIQUETA ALBARINO</b> 13% (SPAIN)			<b>39</b>
Clean and brilliant. Fruity with a good intensity. Perfect with seafood.			
<b>BOUNDARY HUT NEW ZEALAND SAUV BLANC</b> 13% (NEW ZEALAND)	<b>8.3</b>	<b>11.5</b>	<b>34</b>
Marlborough. A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf.			
<b>DE WAAL CHENIN BLANC</b> 13% (SOUTH AFRICA)	<b>7.4</b>	<b>10.5</b>	<b>30</b>
Refreshing, mouth-watering wine full of pineapple and tropical fruit flavours.			
<b>MIAO ORGANIC PINOT GRIGIO</b> 12% (ITALY), VE	<b>7.4</b>	<b>10.5</b>	<b>30</b>
A distinct stone fruit character on the nose. Zesty and balanced acidity.			
<b>VIGNOBLE DU SUD CHARDONNAY</b> 13% (FRANCE)	<b>7.6</b>	<b>10.7</b>	<b>31</b>
Easy drinking, fruit-driven chardonnay. Tropical fruit with a creamy finish.			
<b>MOOPLAAS THE LEMONGRASS SAUVIGNON BLEND</b> 13% (SOUTH AFRICA)	<b>7</b>	<b>9.4</b>	<b>28</b>
Ripe fruity flavours and hints of citrus and lemongrass. Great with schnitzel and salads.			
<b>CRISTOBAL 1492 BLANC DE MALBEC</b> 13% (ARGENTINA)	<b>8.9</b>	<b>12.5</b>	<b>37</b>
A unique white wine made with malbec grapes. Creamy and smooth with apricot, vanilla and a touch of spice.			
<b>CHABLIS GERARD TREMBLAY</b> 12.5% (FRANCE)			<b>48</b>
An old fashioned and worthy style. Unspoilt by excessive oak. Crisp, steely fruit on the palate.			
<b>LOS GANSOS VIOGNIER</b> 13.5% (CHILE)	<b>7.2</b>	<b>9.9</b>	<b>29.5</b>
Full-bodied with aromas of stone fruits such as peach and apricot. Ideal with spicy dishes or creamy spatzle.			

## ROSE WINE

	175ml	250ml	Btl
<b>BLACK ROCK WHITE ZINFANDEL</b> 10.5% (CALIFORNIA)	<b>7</b>	<b>9.4</b>	<b>28</b>
A lively, fruity Rose wine with aromas of red summer fruits.			
<b>CHATEAU ROUTAS PROVENCE ROSE</b> 13% (PROVENCE FRANCE)	<b>8.5</b>	<b>11.7</b>	<b>35</b>
Fresh cut watermelon, ripe peach aromas. A palate alive with wild strawberries and hints of mineral notes.			
<b>CAMPILLO ROSADO RIOJA</b> 13.5% (SPAIN)	<b>9.3</b>	<b>13.8</b>	<b>39</b>
Intense fruity character, pleasant floral notes and hints of tropical fruits.			
<b>WHISPERING ANGEL PROVENCE ROSE</b> 13% (FRANCE)			<b>50</b>
Fresh notes of apple, pink grapefruit, peach and cream.			