














# ALL DAY MENU

## BEER SNACKS & SHARING

<b>BAKED CAMEMBERT</b> 	£10.50
Baked Camembert, rum cask chutney, sourdough (serves 2 or more)	
<b>KFC</b> 	£6.75
Korean spiced fried cauliflower, gochujang glaze, tamari soy & sesame	
<b>TAPROOM SCOTCH EGG</b> *	£6.50
Caribbean Rum Cask ketchup. For chefs special please ask your server	
<b>INNIS &amp; GUNN SAUSAGE ROLL</b> *	£6.00
For chefs special please ask your server	
<b>1/2LB OF CHICKEN WINGS</b>	£9.50
Innis & Gunn The Original beer glaze, blue cheese sauce	
<b>1LB OF CHICKEN WINGS</b> 	£13.50
Innis & Gunn The Original beer glaze, blue cheese sauce	
<b>PRESSED HAM HOCK TERRINE</b>	£7.75
Beer sourdough and piccalilli puree	
<b>SMOKED PUMPKIN &amp; DUKKAH HUMMUS</b> 	£6.00
Grilled IPA flatbread	
<b>SCOTTISH CHEDDAR &amp; BEER ONION CROQUETTES</b> 	£6.75
Tikka Masala mayonnaise	




## LIGHTER BITES

<b>EAST COAST DIP SANDWICH</b> 	£9.50
Braised beef cheek, Innis & Gunn Cheese sauce, slaw and gravy	
<b>SCOTTISH CRAB &amp; SMOKED HADDOCK RAREBIT</b> 	£8.50
Cheddar & Pedro Ximénez cask beer rarebit, endive, ale chutney and dressing.	
<b>BREWER'S LUNCH</b> 	£10.50
Ham hock terrine, Cheddar, pickled onions and ale chutney, beer Sourdough	
<b>BAKED FLATBREAD</b>  	£8.50
Katie Rodgers Crowdie, fermented onion, tender-stem, dukkah	
<b>SYMPPLICITY VEGAN MEATBALL SUB</b>  	£9.50
Symplicity vegan meatballs, butterbeans, tomato, slaw	
<b>GRILLED PASTRAMI &amp; CHEDDAR SANDWICH</b> 	£9.50
Pastrami, pickles, Cheddar & pickled cabbage grilled sandwich, endive & ale chutney	
<b>BRIGSTONS' HOT DOG</b> 	£10.50
Brigston dog, currywurst and sauerkraut	




## PIES

<b>CHEFS SEASONAL PIE</b>  * For details please ask your server	£10.00
<b>OX CHEEK</b>  Mince & Cheddar mash Cottage pie,	£10.00
<b>SYMPPLICITY LAMB &amp; SAUSAGE SHEPHERDS PIE</b>  	£10.00





## BURGERS

<b>THE OG BURGER</b> Double pattie, pickles, lettuce, beer onions, proper burger sauce, crisp bun and skin on fries 	£13.50
<b>THE DUCHY BURGER</b> Grilled Venison burger, soft bun, pickle, Blue Murder sauce, smoked Applewood cheese & skin on fries	£15.50
<b>THE TAPROOM CHICKEN</b> Crisp buttermilk chicken, slaw, soft bun, skin on fries – Choose <i>Hotspicy sauce</i> or <i>Cool ranch style</i>	£13.50
<b>THE INNIS &amp; GUNN VEGGIE</b> Moving Mountains pattie, soft bun, slaw, skin on fries  	£13.50
<i>Add cheese, jalapeños or crispy onions for £1 add bacon, pulled jackfruit or n'duja for £2. Upgrade fries: sweet potato fries +£1 taproom poutine, loaded fries or tikka fries +£3.50</i>	

## PROPER PLATES

<b>TAPROOM MAC 'N' CHEESE</b> Classic comfort dish, served with Garlic bread (add N'duja)  	£12.50
<b>CHICKEN SCHNITZEL</b> Nduja butter, mash, gravy and greens	£15.50
<b>FISH &amp; CHIPS</b> Hop and samphire battered Peterhead haddock pea puree, hand cut chips and chunky tartare sauce	£15.50
<b>BRAISED OX CHEEK</b> Buttered mash, malt roast carrot, Ossian stout gravy	£15.50
<b>CHARRED CAULIFLOWER STEAK</b> Smoked pumpkin hummus, pomegranate, crisp onions and toasted seeds 	£12.50

## SIDE DISHES

<b>LOADED FRIES</b> 	£9.00
PX cheese sauce, crisp onion and jackfruit	
<b>SMOKED OX CHEEK POUTINE</b> 	£9.00
Smoked pulled cheek, curds, Ossian gravy and fermented onion	
<b>WEEGIE FRIES</b> parmesan, pickles and tikka masala mayonnaise  	£4.50
<b>RAW 'SLAW</b> Sriracha, lime mayonnaise, crisp onions 	£4.00
<b>DOUBLE DIPPED ONION RING</b>	£5.00
Sriracha and Blue Murder Cheese sauce  	
<b>SKIN ON CHIPS</b> Gunnpowder mayonnaise 	£4.00
<b>SWEET POTATO FRIES</b> Gunnpowder mayonnaise 	£5.00
<b>BUTTERED GREENS</b> 	£4.50

## THE BEER DINNERS


The Beer Dinners celebrate the best of flavour. Flavour in the beer and flavour in the food. Our chefs and brewers work together to create a menu that complements the big beers paired with big dishes to match. This is a night all about taste! *Scan the QR code for more information.*



## VERSUS SERIES

The Versus Series is a range of experiential evenings hosted in all our taprooms where we celebrate a range of cuisines and beverages from across the globe. At each event, our chefs create bespoke and unique dishes all expertly paired with a range of drinks. *Scan the QR code for more information.*



Enjoy any dish marked with  **Monday-Friday 12-4pm** for £9.50. Includes a pint of draft soft drink, half pint of Innis & Gunn beer or a can of Innis & Gunn 0.0% lager. **£9.50**

We have joined Meals & More in the fight to end child food poverty, and will add a discretionary £1 supplement to all food bills if you would like to join us. If you'd like to find out more about the great work Meals & More do visit [www.mealsandmore.org.uk](http://www.mealsandmore.org.uk)

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Happen. Healthy. Children.

Fresh. Delicious. Instagrammable. So get snapping! Follow and tag us in your pics   @INNISANDGUNNGLASGOW

 Vegetarian  Vegan \* For Chefs' special ask your server.

If you have a food allergy or special dietary requirement, please speak to a member of the team.