



INNIS & GUNN

**BREWERY
TAPROOM**

WINTER FESTIVITIES 2025



LET'S HOP TO IT

Join us at the Innis & Gunn Brewery Taproom on Lothian Road this festive season. Edinburgh City centre becomes a magical setting throughout the Christmas period making it the perfect location to celebrate.

The bar boasts a wide selection of local Scottish & world premium beers and is great for relaxed parties, buffets, nibbles and group drinks and is the perfect space for sit down dining, for both small and large Christmas parties. We're also happy to tailor any package to suit you, whether you want to add on a beer tasting or a beer pairing to your meal.

Make your Christmas booking.

CHRISTMAS MENU 2025

£39.95

FOR 4 COURSES, ADD AN ARRIVAL DRINK FOR £5PP

APPETISER

WARM BAVARIAN BAKEHOUSE SOURDOUGH

With whipped malt butter

STARTERS

ROASTED TOMATO SOUP

Gremolata, bread & malted butter



TREACLE & WHISKY CURED SALMON

Tartare potato salad, pickled fennel, dill dressing

CURED MEATS

Piccalilli, dressed leaves, sourdough crackers

GOAT'S CHEESE & CHILLI JAM TARTLET

Tomato & basil mixed leaf salad



EARLY BOOKING DRINKS OFFER

Get a complimentary arrival drink for bookings confirmed with a deposit by 31st October*

*Available on Full Festive menu only, 7 days a week. Choose from a can of Innis & Gunn beer, glass of fizz or soft drink. A non-refundable deposit of £10 per person is required within 14 days of booking. All bookings including drinks packages must be fully paid by 30th November. For full terms and conditions visit our website: innisandgunn.com/taproom-term

MAINS

ROAST TURKEY AND ALL THE TRIMMINGS

Turkey & Pork Stuffing Ballotine, big pig in blanket, roast potatoes, roasted roots, sprouts, winter greens and proper gravy

FESTIVE BURGER

Beef patty, sage & onion stuffing patty, big pig in blanket, American cheese, sprout salad, cranberry ketchup

VEGAN FESTIVE BURGER



Vegan burger patty, vegan cheese, sprout salad, cranberry ketchup

BRAISED BEEF SHIN

Slow cooked beef shin, creamed mash, winter greens, roasted root veg and proper gravy

CELERIAC SCHNITZEL



Herb crumbed celeriac schnitzel, winter greens, roast root veg, garlic 'butter' mash, vegan peppercorn sauce

DESSERTS

CHOCOLATE TRUFFLE GANACHE CAKE



Whipped oat Chantilly cream

SPICED APPLE STICKY TOFFEE PUDDING



Butterscotch sauce, vanilla ice cream

SCOTTISH CHEESE BOARD



Oaties, ale chutney (supplement of £7pp)



Vegetarian



Vegan

CHRISTMAS BUFFET

£25.00 PER PERSON
ADD AN ARRIVAL DRINK FOR **£5PP**

SAUSAGE ROLLS

VEGGIE HAGGIS BON BONS (V)

CURED SALMON OATCAKES

VEGETABLE ANTIPASTI CROSTINIS (V)

CURED MEAT CRACKERS

BIG PIGS

PRAWN MARIE LETTUCE CUPS

Dessert can
be added for **£5pp**

Cheese selection
for **£7pp**

**SELECTION OF
MINI CHEESECAKES**

**SPICED APPLE STICKY
TOFFEE PUDDING**

Butterscotch sauce

SCOTTISH CHEESE BOARD

Oaties, chutney, fruits

FESTIVE DRINKS

Beat the queues at the bar and pre-order drinks packages to be ready on your tables for your guests arrival. If you are looking for something bespoke our reservations team will be happy to help make your evening one to remember.



**BUCKET OF 8
INNIS & GUNN
CANS FOR
£35.00**



**2 BOTTLES OF
PROSECCO
FOR
£60.00**



**ADD DRINKS
TOKENS TO YOUR
PACKAGE FOR
£6 per token**

Options include pints of Innis & Gunn Lager or Session IPA, House spirit & mixers, house wine, and softs.



**3 BOTTLES OF
WINE (RED/
WHITE/ROSE) FOR
£70.00**



BIG STEAK NIGHT

Join us for an evening of pure indulgence; our butcher, Shaws Fine Meats, are specially selecting and dry-aging 3 cuts of steak, which our talented chefs pair with some delicious sides and follow with a decadent dessert.

The Innis and Gunn team will select some of their favourite beers from this year and our wine partner Majestic will bring some delicious reds to stand up to each course.

4x Courses including 45, 60 and 90 day aged steak
4x serves of Innis & Gunn limited edition beers
4x serves of specially selected wines.

Tickets are extremely limited and must be bought in advance, book now to avoid disappointment!

£59.95pp

Date: Sunday 28th December

Time: 6pm arrival for 6:30pm event start

Dietary requirements: Please let us know in advance of any food allergies or intolerances.



THE INNIS & GUNN HOGMANAY HOOLIE

Bring in the bells with us for a true modern Scottish Hogmanay Celebration!

A part of our Brewed By Scotland series, celebrating iconic beers inspired by the best of Scotland. This promises to be a great night of live music, bold brews and delicious food.

Expect music from some of Scotland's finest up and coming acts.

Tickets are extremely limited and must be booked in advance—don't miss out!

Doors: 7pm

Tickets £40, includes an arrival drink and a dram for the bells.

Making a night of it?

Book a table for dinner and our famous Steak Frites before the entertainment begins!

Book now



THE GIFT OF BEER

We all have that one person in our life; the beer lover!

Treat them to some Innis & Gunn beer, vouchers or experiences. All our bars double up as a bottle shop so check out our range of gift ideas, this year's limited edition releases and merchandise. There's plenty of ideas here, so get your hands on the perfect gift. Online you'll find gift vouchers and experience vouchers from Beer Tastings to our Famous Steak Frites dining.

[Or check out our Gift Vouchers.](#)

No more socks under the tree!



INNIS & GUNN BREWERY TAPROOM

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