

INNIS & GUNN®

BEER KITCHEN

BRUNCH MENU

SERVED 10AM – 4PM

V CHEF'S SOUP OF THE DAY Homemade and fresh every day. Served with a slice of bloomer.	£4.00
V K.F.C. Korean fried cauliflower, sesame seeds, spicy soy, ginger glaze. You'll love it, promise.	£5.00
SCOTCH EGG We've given this pub classic an Innis & Gunn twist. Innis & Gunn sausage, free range egg and a beery 'brewn' sauce.	£5.50
THE WORKS The ultimate hangover cure. Innis & Gunn Original sausage, cured bacon, Macsween haggis and black pudding, grilled mushrooms, tomato, tattie scone and eggs your way. You are welcome.	£9.00
BAKED CHORIZO, SPINACH AND EGGS Served in a skillet pan. Shaws' Scottish chorizo, spinach and baked eggs, served with toasted bread.	£6.50
ARNOLD BENNETT OMELETTE House oak-smoked haddock, spring onions and hollandaise sauce topped with Isle of Mull cheddar.	£6.50
V CLASSIC BENNIE Served on toasted bread with smoked bacon, poached eggs and hollandaise. (Add Black pudding for £1.50)	£8.00
ROYAL BENNIE Served on toasted bread with hot smoked salmon, poached eggs and hollandaise.	£8.50
V SMASHED AVOCADO Smashed avocado mixed with chilli, feta and lemon. Served on toasted bread with poached eggs and cherry vine tomatoes. (Add Chorizo for £1.50)	£7.50
GUNNPOWDER BEEF Oven baked sweet potato, with Innis & Gunn Gunnpowder IPA marinated beef, covered in sautéed onions, peppers and coriander topped with sour cream.	£10.00
FISH & CHIPS Innis & Gunn Session IPA beer battered North Atlantic haddock and chips, mushy peas, tartar sauce.	£11.50
BURGER Handmade 6oz burger made with Shaws' Scottish beef, Isle of Mull cheddar, red onion and bacon jam, IPA pickles served in a brioche bun with onion rings and chunky chips.	£11.50
CHICKEN AND CHORIZO PIE Slow smoked chicken, Shaws' Scottish chorizo, smoked tomato and butterbean, puff pastry pie with buttered green beans.	£12.00
DOUBLE THE PIG Slowly twice cooked pork belly, pork crackling potato cake, squash purée and tender stem broccoli with wholegrain mustard sauce.	£12.50
V FROM THE GROUND Baby spinach, charred halloumi, pomegranate, chickpeas, walnuts, baked sweet potatoes and chicory leaves combined with mango chutney. (Add chorizo £1.50)	£10.50
FROM THE SEA Hot smoked flaked Scottish salmon salad with candied beetroot, pea shoots, fennel, crunchy asparagus with a caper, chilli and lime dressing.	£12.00

SIDES

CHUNKY CHIPS	£3.25
SWEET POTATO FRIES	£4.00
TOMATO & RED ONION SALAD	£3.00
CHIVE AND BUTTERED NEW POTATOES	£3.00
CRUNCHY SPRING GREENS	£3.50
SALT AND VINEGAR ONION RINGS	£3.25
LOCAL BREAD	£2.50
CHARRED ASPARAGUS	£4.00

DESSERTS

SELECTION OF SCOTTISH CHEESE Arran blue, Howgate brie, smoked Applewood, Isle of Mull cheddar, house chutney, celery sticks, grapes, oatcakes.	£7.50
LEMON AND LIME TART Citrus tart, beer marinated strawberries and sweet whipped mint cream.	£5.00
WHITE AND DARK CHOCOLATE BROWNIE Crunchy white and dark chocolate brownie, topped with a nutty chocolate sauce and a vanilla ice cream.	£5.00
ARBIEKIE STRAWBERRY PANNA COTTA Vanilla panna cotta spiked with Arbiekie limited edition strawberry vodka. Served with shortbread and strawberries.	£5.50
CHEESECAKE Rich, dark chocolate cheesecake with an Oreo biscuit base, forest berries, vanilla cream.	£5.00

COFFEE & TEA

The Beer Kitchen's house blend has been created exclusively for us by independent local roaster Mr Eion. Like our approach with beer, he is constantly experimenting to create the finest and freshest coffee. You'll soon be as addicted as we are.	
ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.60
MACCHIATO	£2.30
FLAT WHITE	£2.70
AMERICANO	£2.50
CAPPUCCINO	£2.70
LATTE	£2.80
Loose-leaf experts Eteaket have been crafting their own unique blends alongside some tea-room classics since 2005. It is a pleasure to be serving and sipping their goods.	
BREAKFAST BLEND	£2.30
ROYAL EARL GREY	£2.50
PERFECT PEPPERMINT	£2.50
BLOOMING MARVELLOUS GREEN	£2.50
STRAWBERRIES AND CREAM	£2.70

V – Vegetarian. (S) or (L) – Available as small or large portions.

WANT TO KNOW WHAT BEER WE'D SUGGEST TO WASH DOWN YOUR MEAL? Our friendly team are always on hand to recommend our favourite drinks pairings for every dish.

A discretionary 10% service charge will be added to parties of 8 or more.

Please inform your server of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. VAT @ standard rate is included. All major credit cards accepted. TBK-ED BR 4.17