

INNIS & GUNN®

BEER KITCHEN

LUNCH MENU

SERVED 12PM – 5PM

STARTERS

V CHEF'S SOUP OF THE DAY	£4.00
Homemade and fresh every day. Served with a slice of bloomer.	
SCOTCH EGG	£5.50
We've given this pub classic an Innis & Gunn twist. Innis & Gunn sausage, free range egg and a beery 'brewn' sauce.	
V K.F.C.	£5.00
Korean fried cauliflower, sesame seeds, spicy soy, ginger glaze. You'll love it, promise.	
SAVOURY DONUT	£5.00
Crispy donut filled with Macsween Haggis, bone marrow aioli and crispy onion.	
PRAWN & AVOCADO CEVICHE	£6.00
Spicy Innis & Gunn Session IPA infused prawn and avocado ceviche with poppy seed bread and toasted pumpkin seeds.	

MAINS

FISH & CHIPS	(S) £8.00 (L) £11.50
Innis & Gunn IPA beer-battered North Atlantic haddock, chunky chips, mushy peas and tartar sauce.	
LUNCH BURGER	£9.50
Handmade 6oz burger made with Shaws' Scottish beef, Isle of Mull cheddar, red onion and bacon jam, IPA pickle served in a brioche bun, chunky chips.	
BLACK AND BLUE BURGER	£9.50
Chargrilled Chipotle marinated chicken breast, Arran blue cheese, toasted brioche bun, baby gem, beef tomato, red onions and chunky chips.	
MASSAMAN LAMB CURRY	£10.00
Slow cooked tender lamb shoulder, sweet potatoes and coconut milk, spicy Innis & Gunn Session IPA red onions, basmati rice and crispy poppadoms.	
FROM THE LAND	£9.50
Seared flat iron steak, cooked pink, with an Asian salad, mango and chilli dressing.	
V FROM THE GROUND	£9.00
Baby spinach, charred halloumi, pomegranate, chickpeas, walnuts, baked sweet potatoes and chicory leaves combined with mango chutney. (Add chorizo £1.50)	
FROM THE SEA	£9.50
Hot smoked flaked Scottish salmon salad with candied beetroot, pea shoots, fennel, crunchy asparagus with a caper, chilli and lime dressing.	

SANDWICHES

(ADD CHIPS OR SOUP FOR EXTRA £2.00)

HAM HOCK BLT	£6.00
'Cola braised ham shank, lettuce and tomato with mustard mayo.	
WARM FLAT IRON STEAK	£6.50
We love Shaws' flat iron steak because it is so full of flavour. Marinated in Gunnpowder IPA and Chipotle. Chargrilled and served with sautéed onions and wholegrain mustard dressing.	
FISH FINGER SANDWICH	£6.00
Fresh North Atlantic haddock cut into strips and then breaded, fried and served in a sandwich with tartar sauce. Old school and delicious.	
V HALLOUMI SANDWICH	£5.50
Grilled halloumi, roasted Mediterranean vegetables, spicy tomato sauce.	

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

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 L 4.17