

# INNIS & GUNN®

## BEER KITCHEN

### DINNER MENU

SERVED 5PM – 10PM

#### STARTERS

<b>V CHEF'S SOUP OF THE DAY</b>	£4.00
Different and delicious each day. Ask your server for more information.	
<b>SCOTCH EGG</b>	£5.50
We've given this pub classic an Innis & Gunn twist. Innis & Gunn sausage, free range egg and a beery 'brewn' sauce.	
<b>V K.F.C.</b>	£5.00
Korean fried cauliflower, sesame seeds, spicy soy, ginger glaze. You'll love it, promise.	
<b>SAVOURY DONUT</b>	£5.00
Crispy donut filled with Macsween Haggis, bone marrow aioli and crispy onion.	
<b>PRAWN &amp; AVOCADO CEVICHE</b>	£6.00
Spicy Innis & Gunn Session IPA infused prawn and avocado ceviche with poppy seed bread and toasted pumpkin seeds.	
<b>FROM THE LAND</b>	(S) £6.50 (L) £13.00
Seared flat iron steak, cooked pink, with an Asian salad, mango and chilli dressing.	
<b>SMOKED CHICKEN WINGS</b>	£6.00
Smoked with our own herbs and spices. Served with garlic and chive mayo.	

#### MAINS

<b>V CHARRED AUBERGINE STEAK</b>	£11.00
Charred aubergine steak, pearl couscous, quinoa and chicory warm salad with pumpkin seeds, smoked vine tomato sauce and honey whipped goat's cheese.	
<b>FISH &amp; CHIPS</b>	£11.50
Innis & Gunn IPA beer-battered North Atlantic haddock and chips, mushy peas, tartar sauce.	
<b>BURGER</b>	£11.50
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.	
<b>V VEGGIE BURGER</b>	£9.95
Coriander and lime spiced chickpea and corn burger topped with smashed avocado, chilli and feta served with onion rings and chunky chips.	
<b>WHOLE BAKED SEABASS</b>	£17.00
Seabass charred and then baked, stuffed with fennel, dill and lemon butter, charred chicory and samphire.	
<b>COLA BRAISED HAM SHANK</b>	£13.50
Cola braised ham shank, beer and mustard apple sauerkraut.	
<b>V FROM THE GROUND</b>	£10.50
Baby spinach, charred halloumi, pomegranate, chickpeas, walnuts, baked sweet potatoes and chicory leaves combined with mango chutney. (Add chorizo £1.50)	
<b>FROM THE SEA</b>	£12.00
Hot smoked flaked Scottish salmon salad with candied beetroot, pea shoots, fennel, crunchy asparagus with a caper, chilli and lime dressing.	
<b>HAGGIS CHIEFTAIN TO SHARE</b>	£20.00
Macsween Haggis Chieftain for two, with potato mash, bashed neeps, and a creamy Innis & Gunn Original sauce. You might even get to meet Mr. Macsween himself, he's probably sitting at the next table.	

#### SMOKED & SLOW

<b>CHICKEN AND CHORIZO PIE</b>	£12.00
Slow smoked chicken, Shaws' Scottish chorizo, smoked tomato and butterbean, puff pastry pie with buttered green beans.	
<b>MASSAMAN LAMB CURRY</b>	£12.50
Slow cooked tender lamb shoulder, sweet potatoes and coconut milk, spicy Innis & Gunn Session IPA red onions, basmati rice and crispy poppadoms.	
<b>DOUBLE THE PIG</b>	£12.50
Slowly twice cooked pork belly, pork crackling potato cake, squash purée and tender stem broccoli with wholegrain mustard sauce.	

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

#### CHOPPED & CHARRED

<b>CHIPOTLE FLAT IRON STEAK</b>	£15.50
8oz Flat Iron marinated Innis & Gunn Gunnpowder IPA and chipotle, with a leafy rocket salad. Choice of peppercorn sauce or bourbon béarnaise sauce.	
<b>RIB-EYE STEAK</b>	£19.50
Edinburgh's favourite cut. 8oz 28-day hung ribeye steak, rocket salad. Choice of peppercorn or bourbon béarnaise sauce.	
<b>PORK CHOP</b>	£13.50
6oz Pork Chop on the bone with smoked vine tomato sauce, Arran blue cheese, Maldon charred asparagus and fresh basil leaves and new potatoes.	

#### SIDES

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

#### DESSERTS

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

#### COFFEE & TEA

Our coffee is exclusively blended for The Beer Kitchen by local roaster 'Mr Eoin'.	
<b>ESPRESSO</b>	£2.00
<b>DOUBLE ESPRESSO</b>	£2.60
<b>MACCHIATO</b>	£2.30
<b>FLAT WHITE</b>	£2.70
<b>AMERICANO</b>	£2.50
<b>CAPPUCCINO</b>	£2.70
<b>LATTE</b>	£2.80
Tea – All loose leaf from Scottish tea experts 'Eteaket'.	
<b>BREAKFAST BLEND</b>	£2.30
<b>ROYAL EARL GREY</b>	£2.50
<b>PERFECT PEPPERMINT</b>	£2.50
<b>BLOOMING MARVELLOUS GREEN</b>	£2.50
<b>STRAWBERRIES AND CREAM</b>	£2.70

**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 D 4\_17