

INNIS & GUNN®

BEER KITCHEN

BREAKFAST

SERVED 9AM – 12PM

THE WORKS	£9.00
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.	
V VEGGIE WORKS	£9.00
The ultimate hangover cure... for veggies. Vegetarian sausage, hash brown, Macsween veggie haggis, grilled mushrooms, tomato, tattie scone and eggs your way.	
BAKED CHORIZO, SPINACH AND EGGS	£6.50
Served in a skillet pan. Chorizo, spinach and baked eggs, served with toasted bread.	
ARNOLD BENNETT OMELETTE	£6.50
House oak smoked haddock, spring onions and hollandaise sauce topped with Isle of Mull cheddar.	
EGGS 3 WAYS – (ALL SERVED ON MUFFINS)	
Classic Bennie – Served with smoked bacon, poached eggs and hollandaise.	£5.95
V Avocado – Served with smashed avocado, poached eggs and hollandaise.	£5.95
Royal – Served with hot smoked salmon, poached eggs and hollandaise.	£6.25
<i>(Add black pudding for 75p. Add chorizo for £1.50)</i>	
TOASTED BRIOCHE ROLL – (INCLUDES 2 FILLINGS)	£4.00
Filled with your choice of cured bacon, 'Innis & Gunn Original' sausage, fried egg, Macsween black pudding, haggis or tattie scone. <i>(Add extra fillings for 75p)</i>	
PORRIDGE	£4.00
Salty, sweet or fruity.	

LUNCH

SERVED FROM 12PM

TO START OR TO SHARE

V CHEF'S SOUP OF THE DAY	£4.00
Soup made fresh every day, served with local bread.	
SCOTCH EGG	£5.50
We've given this pub classic an Innis & Gunn twist. Innis & Gunn sausage, free range egg and beery 'brewn' sauce.	
SWEET POTATO FRIES	£4.00
Salted sweet potato fries, topped with parmesan. For those who expect a little more from their chips.	
POUTINE	£4.00
Canadian drinking fuel. Chunky chips and cheese curds smothered in our stout gravy.	
BRANSON AND WILD BOAR SAUSAGE ROLL	£5.00
Branson and wild boar sausage roll, served with apple chutney and pickles. Something a little special.	
V K.F.C.	£5.50
Korean Fried Cauliflower. Sesame seeds, spicy soy, ginger glaze. You'll love it, promise.	
POPCORN MUSSELS	£4.00
Spiced & floured Scottish mussels, fried and served with cayenne aioli. Dangerously moreish.	
V SMOKED CHEESE CROQUETTES	£5.00
We love croquettes. This time we are filling them with a Scottish smoked cheese, rolled in cornmeal to create that crispy goodness. Served with red onion and chilli jam.	
V BEER FRITTER	£4.50
Sweet corn and polenta fritter with an Innis & Gunn Lager infusion.	

SIDES

Chunky chips	£3.25	Sweet potato fries	£4.00
Local bread	£2.50	Crunchy spring greens	£3.50
Tomato and red onion salad	£3.00	Onion rings	£3.75

MAINS

FISH & CHIPS	(S) £8.00 (L) £11.00
'Innis & Gunn Gunnpowder IPA' beer-battered North Atlantic haddock and chips, mushy peas and tartare sauce.	
BURGER	£9.50
Handmade 6oz burger made with Shaws' Scottish beef, red onion and bacon jam, served in a brioche bun with chunky chips. <i>(Add Isle of Mull Cheddar: £1.00. Add onion rings: £1.00)</i>	
V VEGGIE BURGER	£9.50
Chickpea and lentil burger, red onion and chilli jam, served in a brioche bun with chunky chips. <i>(Add Isle of Mull Cheddar: £1.00. Add onion rings: £1.00)</i>	
CHICKEN BURGER	£9.50
Panko-breaded chicken breast with a spicy peanut sauce and salad, served on a sesame seed bun with chunky chips. <i>(Add Isle of Mull Cheddar: £1.00. Add onion rings: £1.00)</i>	
V MASSAMAN CURRY	£10.50
Sweet potato and mushroom Massaman curry, coconut milk, spicy 'IPA' red onions, basmati rice and crispy poppadoms. <i>(Add beef: £2.00)</i>	
SMOKED CHICKEN AND VEGETABLE PIE	£12.00
Slow smoked chicken and seasonal vegetable pie, with smoky tomato and butterbean puff pastry, served with buttered green beans.	
CHIPOTLE FLAT IRON STEAK	£14.50
8oz Flat Iron marinated in a beery chipotle, with a leafy rocket salad. <i>(Add ranch sauce or bourbon béarnaise sauce for £1.00)</i>	

SANDWICHES OR SALADS (ADD CHIPS OR SOUP FOR £2.00)

HAM HOCK BLT	£6.00
'Cola' braised ham shank, with lettuce and tomato and mustard mayo.	
WARM FLAT IRON STEAK	£6.50
We love Shaws flat iron steak because it is so full of flavour. Chargrilled and served with sautéed onions and wholegrain mustard dressing.	
CHICKEN CLUB	£6.50
Cold smoked chicken breast, chorizo, lettuce, tomato, with a paprika sour cream.	
FISH FINGER	£6.00
Fresh North Atlantic haddock cut into strips and then breaded, fried and served in a sandwich with tartare sauce. Old school and delicious.	

SALADS (ADD CHIPS OR SOUP FOR £2.00)

FROM THE GROUND	£6.50
Baby spinach, halloumi, pomegranate, chickpeas, walnuts, baked sweet potatoes and chicory leaves with mango chutney. <i>(Add smoked chicken and chorizo £2.00)</i>	
FROM THE SEA	£7.00
Hot smoked flaked Scottish salmon salad with candied beetroot, pea shoots, fennel, crunchy asparagus with a caper, chilli and lime dressing.	

DESSERTS

SELECTION OF SCOTTISH CHEESE	£7.50
Arran blue, Howgate Brie, Smoked Applewood, Isle of Mull Cheddar, house chutney, celery sticks, grapes, oatcakes.	
PANNACOTTA	£5.00
Vanilla pannacotta, Arbiekie strawberry vodka jelly.	
BANANA BREAD PUDDING	£5.00
Firm banana bread, salted caramel ice cream.	
SALTED CARAMEL & PEANUT BUTTER CHOC POT	£5.50
Soft milk chocolate pot, salty peanut butter centre.	

TEA, COFFEE & PASTRIES

COFFEE		TEA	
We use only the finest beans from local Glasgow coffee roaster 'Papercup'. Our house blend is light and warming and packed full of flavour.		Loose leaf tea from Scottish tea company Eteaket – an array of varying flavours with something for everyone.	
Espresso	£2.00	English Breakfast	£2.00
Double Espresso	£2.50	Earl Grey	£2.20
Americano	£2.30	Green Tea	£2.20
Latte	£2.70	Peppermint Tea	£2.20
Flat White	£2.50	Lapsang Suochong	£2.50
Cappuccino	£2.50	PASTRIES	
Hot Chocolate	£2.50	Ask your server for our daily selection.	

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.

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.