

INNIS & GUNN®

BEER KITCHEN

DINNER

SERVED 4PM – 10PM

TO START OR TO SHARE

V CHEF'S SOUP OF THE DAY	£4.00
Soup made fresh every day, served with local bread.	
V POACHED PEAR SALAD	£4.75
Beetroot-infused poached pear with creamy soft blue cheese, candied walnuts and mixed leaves. (Add crispy bacon: £1.00)	
CHICKEN SATAY	£5.95
Chicken skewers with a spiced peanut and coconut sauce, served over an Asian style salad.	
POPCORN MUSSELS	£4.50
Spiced and floured Scottish mussels, fried and served with cayenne aioli. Dangerously moreish.	
PRAWN COCKTAIL	£6.95
Freshwater prawns with a dash of spicy Bloody Mary jelly, served on a bed of crisp gem, plum tomatoes and topped with crispy croutons and a drizzle of lemon dressing.	
SCOTCH EGG	£5.50
We've given this pub classic an Innis & Gunn twist with Innis & Gunn sausage, free range egg and beery 'brawn' sauce.	
V K.F.C.	£5.00
Korean Fried Cauliflower. Sesame seeds, spicy soy and a ginger glaze. You'll love it, promise.	
CURED SALMON	£5.95
Scottish salmon cured with beetroot and 'Innis & Gunn Original'. Served with lemon aioli, rocket and fresh soda bread.	
V MAC & CHEESE BITES	£5.00
Cheesy mac and cheese, breaded and fried. Served with a tomato and chilli jam.	

CLASSIC MAINS

PAN-FRIED SALMON	£12.50
Seared Loch Duart salmon served with warm spring greens and Jersey potatoes.	
FISH & CHIPS	(S) £9.00 (L) £12.00
'Innis & Gunn Gunnpowder IPA' beer-battered North Atlantic haddock and chips with mushy peas and tartare sauce.	
BURGER	£9.95
Handmade 6oz burger made with Shaws' Scottish beef, red onion and bacon jam, served in a brioche bun with house slaw and chunky chips. (Add Isle of Mull Cheddar: £1.00. Add onion rings: £1.00)	
V CAULIFLOWER & CHEESE BURGER	£9.95
Cauliflower and Isle of Mull cheese burger, topped with red onion, tomato and fresh leaves in a brioche bun with chunky chips. (Add onion rings: £1.00)	
CHICKEN SATAY BURGER	£9.95
Panko-breaded chicken breast with a spicy peanut sauce and salad, served on a sesame seed bun with chunky chips. (Add Isle of Mull Cheddar: £1.00. Add onion rings: £1.00)	
V LIGHT NOODLE SALAD	£9.50
A light and zingy rice noodle salad served with coriander, mint, carrot, cucumber, courgette, chillies, spring onion, tofu and mixed leaves. Bound with a fresh lime soy sauce. (Add chicken, beef or salmon: £3.50)	

CHOPPED & CHARRED

8oz FLAT IRON STEAK	£14.50
Locally sourced flat iron steak, marinated in olive oil, garlic and rosemary. With a leafy rocket salad, chunky chips and a choice of either garlic butter or béarnaise sauce.	
10oz RUMP STEAK	£20.95
Locally sourced 28-day hung rump, marinated in olive oil, garlic and rosemary. With a leafy rocket salad, chunky chips and a choice of either garlic butter or béarnaise sauce.	
VENISON STEAK	£17.50
Highland venison steak served with a velvety celeriac puree and a compote of summer berry and Arbikie gin.	

SMOKED & SLOW

V THAI GREEN CURRY	£10.95
Simmered tofu in coconut milk with green beans, courgettes and basil, garnished with fresh coriander and lime. Served with jasmine rice. (Add chicken or prawns £3.50)	
MIXED SEAFOOD PIE	£12.50
Salmon, pollock, mackerel and prawns, all cooked in a creamy sauce topped with fluffy mash potato.	
SLOW-ROASTED PORK	£12.00
Slow-roasted hoisin pork served with sesame soy spring greens and jasmine rice.	

SIDES

Chunky chips	£3.25	Local bread & olives	£3.50
House mixed salad	£3.00	Sweet potato fries	£4.00
Seasonal greens	£3.50	Cheesy mash	£3.25
Buttered new potatoes	£4.00	Poutine	£4.00

COFFEE

We use only the finest beans from local Glasgow coffee roaster 'Papercup'. Our house blend is light and warming and packed full of flavour.

ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.50
AMERICANO	£2.30
LATTE	£2.70
FLAT WHITE	£2.50
CAPPUCCINO	£2.50
HOT CHOCOLATE	£2.50

TEA

Loose leaf tea from Scottish tea company Eteaket – an array of varying flavours with something for everyone.

ENGLISH BREAKFAST	£2.00
EARL GREY	£2.20
GREEN TEA	£2.50
PEPPERMINT TEA	£2.50
LAPSANG SUOCHONG	£2.50

Many of our food options can be made gluten free and vegan, just ask your server for more information.

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.