

INNIS & GUNN®

BEER KITCHEN

DINNER MENU

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.	
SAVOURY HAGGIS DONUT	£5.00
Macswen haggis donut, crispy red onions and bone marrow aioli.	
FROM THE GROUND	(S) £5.50 (L) £10.50
Baby spinach, halloumi, pomegranate, chickpeas, walnuts, baked sweet potatoes and chicory leaves combined with mango chutney. (Add smoked chicken and chorizo for £2.00)	
V K.F.C.	£5.50
Korean Fried Cauliflower. Sesame seeds, spicy soy and a ginger glaze. You'll love it, promise.	
SALMON TERRINE	£5.00
Hot smoked salmon mousse, pickled cucumbers, seeded loaf, horseradish aioli.	
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.	
POPCORN MUSSELS	£4.00
Spiced and floured Scottish mussels, fried and served with cayenne aioli. Dangerously moreish.	
V BEER FRITTER	£4.50
Sweet corn and polenta fritter with an Innis & Gunn Lager infusion.	

CLASSICS

FISH & CHIPS	£11.00
'Innis & Gunn Gunnpowder IPA' beer-battered North Atlantic haddock and chips, mushy peas, tartare sauce.	
WHOLE BAKED SEABASS	£16.00
Seabass charred and then baked in the oven, stuffed with fennel, dill and lemon butter, charred chicory and samphire.	
COLA BRAISED HAM SHANK	£12.50
Cola braised ham shank, beer and mustard apple sauerkraut.	
FROM THE SEA	£12.00
Hot smoked flaked Scottish salmon salad with candied beetroot, pea shoots, fennel, crunchy asparagus with a caper, chilli and lime dressing.	
HAGGIS CHIEFTAIN TO SHARE	£20.00
Macswen Haggis Chieftain for two, with potato mash, bashed neeps, and a creamy 'Innis & Gunn Original' sauce. You might even get to meet Mr. Macswen himself, he's probably sitting at the next table.	
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 VEGGIE BURGER	£9.95
Chickpea and lentil burger, red onion and chilli jam, served in a brioche bun with house slaw and chunky chips. (Add Isle of Mull Cheddar: £1.00. Add onion rings: £1.00)	
CHICKEN 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)	

SMOKED & SLOW

SMOKED CHICKEN AND VEGETABLE PIE	£12.00
Slow smoked chicken and seasonal vegetable, smoky tomato and butterbean puff pastry pie, served with buttered green beans.	
V MASSAMAN CURRY	£10.50
Sweet potato and mushroom Massaman curry, coconut milk, spicy 'IPA' red onions, basmati rice and crispy poppadoms. (Add Beef: £2.00)	
DOUBLE THE PIG	£12.50
Slowly twice cooked pork belly and pork crackling, served with potato cake, squash puree and seasonal greens with a wholegrain mustard sauce.	

CHOPPED & CHARRED

CHIPOTLE FLAT IRON STEAK	£14.50
8oz Flat Iron marinated in a beery chipotle, with a leafy rocket salad. (Add ranch sauce or bourbon béarnaise sauce for £1.00)	
RIB-EYE STEAK	£17.95
8oz 28-day hung ribeye steak, with a leafy rocket salad, chips and caramelised onions. Choice of peppercorn or bourbon béarnaise sauce. (Upgrade to sweet potato fries for £2.00)	
BOOZY BIRD	£14.50
Duck breast marinated in 'Innis & Gunn Rum Finish', and plum jam, lightly charred and cooked pink. Served with bok choy and baked new potatoes.	

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

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, Arbikie 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

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	£2.50
Latte	£2.70	Peppermint Tea	£2.20
Flat White	£2.50	Lapsang Suochong	£2.50
Cappuccino	£2.50		
Hot Chocolate	£2.50		

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.