

EAT

ST. ANDREWS BREWING CO
POTTERROW

FESTIVAL MENU | OPEN MON - SUN 9.30AM - 3AM

ST ANDREWS ISN'T JUST THE HOME OF GOLF. IT IS THE HOME OF
THE ST ANDREWS BREWING COMPANY, ONE OF SCOTLAND'S MOST
DYNAMIC AND RECOGNISABLE BREWING COMPANIES.

ST ANDREWS BREWING CO, SOUTH ST, ST. ANDREWS

RASCALS SPORTS BAR, NORTH ST, ST. ANDREWS

ST ANDREWS BREWING CO, POTTERROW, EDINBURGH

THE OUTHOUSE, BROUGHTON STREET LANE, EDINBURGH

OPENING LATE 2018

ST ANDREWS BREWING CO, CAIRD HALL, DUNDEE

We put the same passion into our food as we do into crafting our award-winning beers. Everything is made freshly in our kitchen by our team of chefs who take pride in sourcing the best ingredients to create dishes that pair perfectly with our beers.

WEE PLATES either as a starter or as a small snack

Soup of the day £4.50 (V)

Seasonal freshly made soup served with crusty bread
Freshly made today with seasonal veg. Served with crusty bread

Cullen skink £6.95

Our favourite Scottish soup made with smoked haddock, cream and potatoes. Served with crusty bread.

Gin-cured Scottish salmon £6.95 (GF)

Cured in-house with St Andrews Gin Co Lemongrass & Ginger, with smashed avocado, braised aniseed fennel, pickled cucumber, pea shoots and served on toasted sourdough.

Haggis bon bons £5.95

Lovely little balls of haggis, coated in breadcrumbs and served with a red wine and port syrup, pickled carrots and smoked celeriac puree.

Crispy fried Scottish goats cheese £5.95 (V)

Rolled in breadcrumbs for an extra crunchy coating and served with pickled beetroot, candied walnuts, Cumberland sauce and red amaranth leaves.

Nachos £6.95 (GF/V)

How do you like your nachos? We'll make them exactly how you like them. Choose from beef, roasted veggies, guacamole, cheese, sour cream, jalapeños and coriander.

BiG PLATES

The Brewco Burger £10.95 (GF/V)

We've crafted our signature burger from premium Scotch beef with our favourite toppings of emmental cheese, streaky bacon, baby gem lettuce and our secret recipe BrewCo relish. All served on a brioche bun with fries on the side. Make it veggie with our delicious meat-free patty and we'll leave off the bacon. Served with fries.

Vegan Bowl for Vegan Souls £8.95 (V)

Pan-roasted chickpeas, roasted butternut squash, red pepper hummus, avocado dressing, toasted pine nuts and pumpkin seeds, served on a bed of mixed leaves.

Fillet of Scottish salmon £11.95 (GF)

Pan-seared to perfection and served with chorizo, peas, asparagus, baby gem, caper butter sauce.

Chicken Balmoral £11.95

An old-school Scottish favourite that's guaranteed to satisfy your roast dinner cravings. Haggis-stuffed chicken breast, wrapped in streaky bacon. Served with dauphinoise potato, creamed cabbage, mushroom and red wine sauce.

Borders lamb stew £9.95 (GF)

Comfort food at its finest. Chunks of succulent lamb, cooked in a rich sauce with root veg, served with baby potatoes and herb dumplings

(V) Vegetarian (GF) may be adapted to be gluten free

SHARING PLATTERS

made even better with our beer and gin flights. A seafood platter with 1/3pt Paolozzi lager, 1/3pt Wee Blonde and 1/3pt Fife Gold is a perfect pairing. Check the boards or staff.

Meat platter £15.95 (GF)

We make brilliant charcuterie here in Scotland and we've selected some of our favourites for you to try. Served with piccalilli, pickled beetroot, balsamic onions, gherkins, Kalamata olives and sourdough.

Seafood platter £15.95 (GF)

Great Scottish salmon, both hot- and cold-smoked, smoked mackerel, anchovies, potted shrimp. Served with baby capers and sourdough bread.

Cheese platter £12.95 (V)

Four exceptional Scottish cheeses - Mull cheddar, Smoked Arran cheddar, Morangie brie, Blue Murder, served with onion chutney, flatbread, oatcakes.

BREAKFAST ROLLS 9:30am – 12pm

Choose TWO items £3.50, then £1 per item

Bacon	Haggis
Lorne sausage	Grilled halloumi (V)
Black pudding	Grilled tomato (V)
Link sausage	Grilled mushroom (V)

CAKES, COFFEES & TEAS

Choose from flat white, espresso, cappuccino, latte, mocha, £2.50

Hot chocolate £3.00

English breakfast, Darjeeling, Herbal etc. £2.50

A selection of freshly baked cakes £2.50

Cake and coffee combo for £4.00

PUDDINGS

Banoffee pie £6.95 (V)

Salted caramel ice cream toffee sauce and banana crumb

Brownie £6.95 (V)

Peanut butter ice cream, roasted peanut crumb

Cranachan £6.95 (GF/V)

Meringue, whipped cream and Scottish raspberries, berry syrup, lemon balm

SNACKS £2.50 each

Bread selection with balsamic olive oil

Kalamata olives

Popcorn

Choose from Paprika, bacon & cheddar or sweet & salty