

# EAT

## ST. ANDREWS BREWING CO

### POTTERROW

MONDAY TO WEDNESDAY

9.30AM - MIDNIGHT

THURSDAY TO SATURDAY

9.30AM - 1.00AM

SUNDAY 9.30 - MIDNIGHT

September is a great month for Scottish ingredients. We're still enjoying the best summer produce like berries and broccoli, but are now starting to see sweet root veggies, orchard fruits and the first game of the season. On this month's menu, we're introducing some new dishes made with seasonal ingredients including partridge, sea trout, gooseberries, brambles, parsnips and apples. We also have some new beers to enjoy with them – please ask for pairing advice.

#### Kids and Under 5s.

Kids are very welcome at Potterrow! We offer smaller portions of everything on the menu, and under 5s eat free.

#### BAR SNACKS

<b>Crisps</b>	<b>£1.00</b>
Various flavours – please ask.	
<b>Wasabi Peas</b>	<b>£2.50</b>
A fiery little snack.	
<b>Bread &amp; Oil</b>	<b>£2.50</b>
Fresh crusty bread, with extra-virgin olive oil & balsamic glaze to dip	
<b>Kalamata Olives</b>	<b>£2.50</b>
Plump savoury olives from Greece.	

#### SANDWICHES

<b>The Toastie</b>	<b>£4.75 (V)</b>
Choose Cheese and ham or Cheese and tomato	
<b>Smoked Salmon Bagel</b>	<b>£6.95</b>
Scottish smoked salmon and cream cheese in a toasted bagel.	
Choose a mug of today's freshly made soup for only £2.50 extra	

#### SHARING PLATTERS ideal for 2 or more

Food that's made for sharing, made even better with our matched beer flights. Ask for details.

##### **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 bread.

*Choose dark beers such as stouts and brown ales.*

##### **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.

*Lagers and wheat beers work best with seafood for the freshness and clean flavours.*

##### **Cheese platter** **£12.95 (V)**

Selection of Scottish cheeses - Mull cheddar, Smoked Arran cheddar, Morangie brie, Blue Murder, onion chutney, flatbread, oatcakes

*Hoppy beers like IPAs are like liquid pickle, and their sweet'n'sour character compliments cheese.*

#### PUDDINGS

<b>Fig, hazelnut and ale pudding</b>	<b>£5.95</b>
An indulgent pudding made with our pale ale, served with malted ice cream and hazelnut crumb.	
<b>Stuffed apple crumble</b>	<b>£5.95</b>
A poached apple stuffed with blackberries, ground almonds and raisins, served with toasted oatmeal crumble and vanilla ice cream. A taste of Autumn	
<b>Chocolate brownie</b>	<b>£5.50</b>
A grown-ups brownie, served with a gin and orange sorbet, orange gel and orange segments.	
<b>Cheese plate</b>	<b>£7.95</b>
A smaller version of the Sharing Cheese Platter	

## SOUP

**Soup of the day** £4.50

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.

## SCOTTISH FAVOURITES

**Gin-cured Scottish smoked salmon** £6.95

Cured in-house, using the Orange, Cardamom & Tonka Bean gin, with beetroot and mandarin salad, thyme yoghurt dressing, served with a slice of toasted sourdough.

**Game terrine** £6.95

A delicious terrine of confit rabbit leg and loin, served with tangy piccalilli, heritage carrot, carrot and orange puree and hazelnut granola and with sourdough.

**Haggis bon bons** £5.95

Lovely little balls of haggis, coated in breadcrumbs and served with a celeriac remoulade and a red currant and gooseberry preserve.

**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.

**Tweed Kettle** £12.95 (GF)

The original Edinburgh street food! We have revived and refined this old Scottish recipe. Baked fillet of sea trout with a lovage and sorrel crust, baby turnip, baby potato, chanterelle, samphire and mace butter sauce.

*Our favourite pairing is our Fife Gold, a fresh golden ale with soft fruit flavours.*

**Confit partridge** £13.95

Our first game dish of the season, made with Perthshire partridge, roasted and served with brambles, a heart and liver galette, mushroom and onion skirlie and a bramble and port jus.

*To balance the fruitiness, drink our Bramble Saison with this partridge dish.*

**Spice vegetable pasty** £10.95 (V)

Puff pastry filled with rose harissa roasted parsnip and swede, pearl barley, halloumi and kale, wrapped in puff pastry and served with celeriac remoulade and watercress.

*Our IPA is perfect with this dish.*

**Braised ox cheek** £13.95

A hearty, rich stew of braised ox cheek, heritage carrots, beetroot, and served with a potato pie and a red wine jus.

*Choose dark beers such as our 80 Bob or Oatmeal stout.*

## OUR CLASSICS

**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.

**Fish and Chips** £10.95

Using our beer for our unique crispy batter, fresh North Sea haddock, served with garden peas, chunky chips and our own tangy tartare sauce.

**The Butcher of Cumberland** £10.95

Pan-roasted Cumberland pork sausage from our butcher, with creamy mash and onion gravy.

**Mac and Cheese** £8.95 (V)

Creamy, cheesy and very moreish. We crisp the top under the grill and serve with garlic bread.

**Add bacon** £1

**Nachos** £6.95 / £10.95 (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 chopped coriander.

## BOWL FOOD

Bowl food is not only wholesome and nutritious, it is the perfect balance of grains, veggies and proteins.

**The Raw Bowl** £8.95 (V)

Red pepper, courgette, beetroot, puffed wild rice, and radishes, on a bed of kale, chard, lolo rosso salad, dressed with a sesame and tahini dressing.

**The Spiced Bowl** £8.95 (V)

Red and white cabbage, roasted sweet potato, spiced chick peas, cucumber, tomato and served with a coriander and chili dressing.

**The Asian Bowl** £8.95 (V)

An Asian slaw of Chinese cabbage, mouli, carrot, peanuts, soy sauce, rice vinegar, sesame oil, with pickled red cabbage, bok choy, broccoli and crispy sweet potato noodles.

**Add a grilled fillet of chicken** £2.50

## SIDES

all sides £2.50

Fries

Sweet potato fries

Halloumi fries

Creamy mash

Steamed broccoli

Buttery baby potatoes

Side salad

Garlic bread