

KITCHEN

FRESH LOCAL FOOD SERVED IN THE BEER PALACE

APPETISERS

PRETZEL (V) Sweet maple mustard, cream cheese & pickles	8	HUMMUS & PICKLES (VE) Roasted red pepper, paprika, chillies, herb oil, toasted pine nuts	10
HAGGIS SPRING ROLLS Crispy filo, whisky sauce, pickled apple salad	11	MEATBALL & SUGO Ground pork, beef & Italian herbs, Parmigiano	10
GERMAN WURST BITES Frankfurter sauce, senf mustard	13	SALMON CARPACCIO Crispy capers, dill, rye bread	13
ARANCINI (V) Peas & garden vegetable, sugo sauce	11	BURRATA (V) Heritage tomatoes, basil, candied walnuts, lemon herb oil	11

SHARERS FOR TWO

BAKED CHEESE (V) Roast garlic, Alpine & Scottish cheeses - oven baked & served with crudités, sourdough & pretzel bites	26
SCOTTISH ANTIPASTI Olives, Scottish cheeses, cured meats, oatcakes	28

LUNCHEON

Our lunch pairing: two selected dishes for only £26!



Available Monday to Friday between 12 & 3pm.

BURGERS LUNCHEON

Served with lettuce, tomato & German potato salad

VENISON 18
Candied bacon, slow cooked onions, Taleggio, Russian dressing

CHICKEN 19
Lemon & herb chicken, Frankfurter sauce, Parmigiano

HALLOUMI (V) 18
Panko breaded halloumi, chilli jam, Russian dressing

HAUS KEBABS 18

Served on warm flatbread, garnished with pickles, salad, tahini dressing & hot sauce on the side. Choose from:

LEMON & HERB CHICKEN SHISH

SEITAN DONER (VE)

LAMB KOFTA



DO YOUR WURST 17

Served in a bun with sauerkraut, senf, curried ketchup, chopped onion & potato salad. Don't love the bread? We can serve your wurst Cologne style, naked on the plate with garnishes on the side & seasonal leaves.

BRATWURST
Pork & herb seasoning

KÄSEKRAINER
Smoked frankfurter & Emmental Cheese

KRAKAUER FRANKFURTER
Smoked bacon bits

CHILLIWURST
Beef frankfurter, curry powder

VEGETARIAN BRAT (V)
Beechwood smoked sausage

JALAPEÑO BRATWURST
Spiked with chillies & Emmental

SAUSAGE FEST 24
Bratwurst, Currywurst, Käsekrainer, German potato salad, pickles, sauerkraut, senf, curried ketchup

CURRYWURST PLATE 21
Two Bratwurst, crispy onions, curried ketchup, paprika fries



HAUS OF SCHNITZEL

Our chicken schnitzels are pressed in haus, coated in seasoned panko & finished with fresh Parmigiano. Perfect with truffle mash, fries or haus salad

HAUS <small>LUNCHEON</small> Salsa verde, garlic aioli, crispy capers	17	PARMO Sugo, béchamel & melted cheese	18
CAPRESE Burrata, heritage tomatoes, basil, herb oil	18	CAESAR Charred baby gem, candied bacon, pretzel croutons	21
HIGHLAND Haggis filo, whisky sauce	19		

BEER PALACE SCRAN

SLOW COOKED SHORT RIB OF BEEF 24 Truffle mashed potatoes, root vegetables, gravy	SEARED SALMON 21 Peas a la Française, crushed new potatoes	FILLET STEAK 39 8oz steak cooked on hot lava stone at your table, seasonal greens, haus fries, Frankfurter sauce
MAC & CHEESE (V) <small>LUNCHEON</small> 18 Mozzarella & Gruyère, garlic sourdough, haus salad <i>Add candied bacon +2</i>	BUDDHA BOWL (VE) 18 Cauliflower, chickpeas, quinoa, butterbeans, hummus <i>Add salmon / chicken strips / halloumi +5</i>	GARDEN RISOTTO (VE) <small>LUNCHEON</small> 18 Spring garden vegetables <i>Add seared salmon +5</i>
MEATBALL SPÄTZLE 19 Pork & beef meatball, sugo, mozzarella, Parmigiano crisp	BAVARIAN BANGERS & MASH 21 Bratwurst, Chilliwurst, truffle mashed potato, onions & gravy	TUSCAN BEAN STEW (VE) <small>LUNCHEON</small> 18 Sourdough <i>Add seared salmon +5</i>
HADDOCK & CHIPS 20 Beer battered fillet, mushy peas, tartar, haus fries	HAGGIS, NEEPS & TATTIES 21 Scottish haggis, turnip, truffle mash, whisky sauce	



SIDES

TRUFFLE MASH (V) 8 With fresh Parmigiano	SEASONAL GREENS (VE) 6 Chilli, lemon juice	TRUFFLE FRIES 6 Parmigiano & truffle
ONION RINGS (V) 7 Beer batter, garlic aioli drizzle	HAUS SALAD (VE) 6 Green leaves, quinoa, hummus	MUNICH FRIES (VE) 6 Crispy onion & curried ketchup
FRIED PICKLES (VE) 6 Dill pickles, sauerkraut, lemon mayo	HAUS FRIES (VE) 4 Sea salt & rosemary	TRIO OF FRIES 13 Haus, Truffle & Munich

PUDDENS

HOMEMADE STICKY TOFFEE PUDDING (V) 7 Butterscotch sauce, vanilla ice cream	BAKED ALASKA 10 Brownie, raspberry, vanilla ice cream, soft meringue, flamed at your table
APFELSTRUDEL (V) 7 Cinnamon sugar, vanilla ice cream	SCOTTISH VANILLA ICE CREAM (V) 7 3 scoops, tablet bites, homemade butterscotch sauce
CHOCOLATE TART (VE) 7 Chocolate & orange, sorbet	



SCAN FOR ALLERGENS

(V) VEGETARIAN, (VE) VEGAN

A discretionary service charge of 12.5% is added to dining bills. 100% of tips are shared amongst our team.