

## SOUPS / SMALL PLATES / STARTERS

**Soup of the day** (gf/ve) £4.50  
Freshly made today with seasonal veg. Served with crusty bread.

**Cullen skink** (gf) £6.95  
Our favourite soup made with smoked haddock, cream and potatoes. Served with crusty bread.

**Haggis Croquettas** £5.95  
Haggis, dukkah spice with mushroom ketchup and apple.

**Prawn Cocktail** £8.95  
Tiger prawns, braised baby gem and marie rose mousse and brown bread sippet.

**Goats Cheese** (v) £6.95  
Served with beetroot purée, blood orange and shaved fennel.

## SANDWICHES & PIECES

**Open sourdough sandwiches** £6.75

- Ham hock and smoked cheese
- Goats cheese, roasted red pepper, beetroot
- Classic B.L.T.
- Fife Ploughman's Cheese and Pickle
- Hot-smoked salmon, shallot, caper and lemon sauce vierge
- Flank steak, caramelized onions, rocket

**Add today's freshly made soup for only £2.50 or Cullen Skink for £3.50.**

## SNACKS / BITES

**A selection of freshly baked breads** £3.75  
**Kalamata Olives** £3.50  
**Cheesy oozy bites jalapenos** £3.75  
**Tempura Cauliflower BBQ sauce** £4.95  
**Pork Scratchings apple chutney** £3.95



## OUR CLASSICS

**The BrewCo Burger** (gf/v) £9.95

Our signature burger made from premium Scotch beef, topped with smoked cheddar, baby gem lettuce and our secret recipe BrewCo relish. All served on a Clarkies brioche bun with fries on the side.

**Add streaky bacon for £2 extra**  
*Make it veggie with our delicious meat-free patty*

**Fish and Chips** £11.95

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

**Mac and Cheese** (v) £9.95

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

**Add bacon £1**

**Duck Stovies** (gf) £9.95

Confit duck leg, red onion, mashed potato and fried duck egg.

**Cod Fillet** (gf) £12.95

Lovage emulsion, cherry tomato, red pepper, chorizo and baby gem.

**Artichoke Barley Risotto** (v) £9.95

Jerusalem artichoke crisps, globe artichoke

## SIDES

Skinny Fries	2.50	Chunky Chips	2.50
Sweet Potato Fries	2.95	Halloumi Fries	5.95
Spring Greens	3.95	Cauliflower Cheese	4.50
Side Salad	2.50	Garlic Bread	2.50

## FROM THE GRILL

All our steaks come from our long-time suppliers, John Henderson and Sons, Master Butchers based in Glenrothes, Fife. Their beef comes from their herds up in Cromarty and are an Angus Charolais cross:  
*Dry-aged, longer for flavor.*

**8oz Sirloin Steak** (gf) £22.95

Tenderness and flavor, with lovely marbling.

**8oz Ribeye Steak** (gf) £22.95

With higher fat, there comes more flavor.

**8oz Flank Steak** (gf) £17.50

Sometimes called Butcher's steak as it is the butcher's prized secret. Loose texture but maximum flavor. Must be cooked pink.

Chargrilled to your liking, served with confit tomato, watercress and chunky chips.

**Sauces** - Peppercorn / Red Wine / Bearnaise

## BOWL FOOD

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

**The Super Food Bowl** (gf/ve) £8.95

Kale, roasted sweet potato, chia seeds, flax seeds, hemp seeds, quinoa

**The Beer Bowl** (ve) £8.95

Barley, bulgar wheat, hop-infused sauce vierge, spring cabbage, spring onion, red onion, tomato

**The Asian Bowl** (gf/ve) £8.95

An Asian slaw of Chinese cabbage, mouli, carrot, peanuts, soy sauce, rice vinegar and sesame oil, with pickled red cabbage, bok choi and broccoli.

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

**+ grilled halloumi** £3.50

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<b>Cullen skink</b>	(gf)	£6.95
Our favourite soup made with smoked haddock, cream and potatoes. Served with crusty bread.		
<b>Haggis Croquettes</b>		£5.95
Haggis, dukkah spice with mushroom ketchup and apple.		
<b>Prawn Tempura</b>		£8.95
Tiger prawns marinated in a sweet chilli sauce and deep fried in a crispy tempura batter.		
<b>Smoked Mackerel</b>		£6.95
Served with grelotte onion, hollandaise and radish.		
<b>Goats Cheese</b>	(v)	£6.95
Served with beetroot purée, blood orange and shaved fennel.		
<b>Chicken Liver Parfait</b>		£6.95
Served with pickled berries and a mini brioche loaf.		

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# EVENING MENU

5pm until 10pm

## ST. ANDREWS BREWING CO

### OUR CLASSICS

<b>The BrewCo Burger</b>	(gf/v)	£10.95
Our signature burger made from premium Scotch beef, topped with smoked cheddar, baby gem lettuce and our secret recipe BrewCo relish. All served on a Clarkies brioche bun with fries on the side.		
<b>Add streaky bacon for £2 extra</b>		
<i>Make it veggie with our delicious meat-free patty</i>		
<b>Fish and Chips</b>		£12.95
Using our beer for a delicious crispy batter, fresh North Sea haddock, served with garden peas, chunky chips and our own tangy tartare sauce.		
<b>Mac and Cheese</b>	(v)	£9.95
Creamy, cheesy and very moreish. We crisp the top under the grill and serve with garlic bread		
<b>Add bacon £1</b>		
<b>Rump of Scotch Lamb</b>	(gf)	£15.95
Garlic and rosemary marinated lamb, mint pesto, carrot mash, roasted carrot, baked kohlrabi and a lamb jus.		
<b>Fillet of Pork</b>	(gf)	£14.95
Champ potato, spring greens, pork crackling, leek purée, baby leek and a red wine sauce.		
<b>Confit Duck Leg</b>	(gf)	£12.95
Confit duck leg, roasted and served with cannelloni, butter and kidney beans, roasted vegetables and chicken jus.		
<b>Cod Fillet</b>	(gf)	£16.95
North Sea cod with grilled squid, cherry tomato, red pepper, chorizo, radicchio and baby gem and finished with a lovage emulsion.		
<b>Wild Perthshire Mushroom Barley Risotto (v)</b>		£12.95
With grilled king oyster mushroom, Jerusalem artichoke purée, hazelnut crumb and a parmesan crisp.		

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An Asian slaw of Chinese cabbage, mouli, carrot, peanuts, soy sauce, rice vinegar and sesame oil, with pickled red cabbage, bok choi and broccoli.		

<b>+ a grilled fillet of chicken</b>	£2.50
<b>+ grilled halloumi</b>	£3.50

Welcome to our latest bar venue.

St Andrews Brewing Co is a small brewery based in the heart of St Andrews. Over the last 5 years we have opened a few venues in St Andrews, Edinburgh and now Dundee. Our venues have all got the same BrewCo vibe and sense of community and inclusiveness. They are very welcoming places to hang out.

Our menus are based on fresh, seasonal and local ingredients and include some of the culinary heritage from Dundee, Tayside and Angus. We also offer many great choices for vegetarians, vegans and gluten free diets.

#### Food Service Hours.

9am – 12pm for breakfast and brunch.  
12 noon till 5pm Lunch Menu  
5pm till 10pm Evening Menu.

Alcohol Licence from 10am

#### Kids Menu and Under 5s.

Kids are very welcome! Under 5s eat free (with adult main course) and children are permitted while dining until 10pm.

#### KIDS

**The Mini BrewCo Burger (gf/v) £4.95**  
A wee version of our signature burger served with fries.

**Wee Fish and Chips £4.95**  
Battered fresh North Sea haddock prepared into goujons, served with garden peas and chips

**Mini Mac and Cheese (v) £4.95**  
Macaroni in a rich homemade white cheese sauce with a slice of our own garlic bread.

**Chicken Bites £4.95**  
Crispy chicken goujons with beans and chips.

#### PUDDINGS

**Gluten Free Chocolate Sponge (gf) £6.95**  
Served with fresh local raspberries, gel and sorbet and garnished with chocolate mint .

**Dundee Steamed Pudding £6.95**  
Dundee marmalade steamed pudding, served with an orange marmalade ice cream.

**Strawberry Cheesecake £6.50**  
Rolled in a flapjack crumble, strawberry gel and lemon balm.

**Jam Roly Poly with Custard £6.50**  
Sponge cake with a blackcurrant jam filling served with custard.

**Scottish Cheese Board £8.95**  
A selection of seasonal Scottish cheeses, served with our own chutney, honey and oatcakes.

#### DESSERT COCKTAILS

Got a sweet tooth but can't face a pudding?

**Raspberry & Amaretto Cheesecake £8.00**  
Blackwood's Nordic Vodka, Chambord, Amaretto, lime, Orgeat syrup, fresh cream.

**Tiramisu £8.00**  
Cariel Vanilla Vodka, Kahlua, Amaretto, Espresso, chocolate, fresh cream.

**Banoffee Pie £8.00**  
Dark Matter Spiced Rum, Tiechenne Butterscotch, Crème de Banane, demerara, fresh cream.

**Rhubarb & Custard Sour £8.00**  
Whitley Neill Rhubarb & Ginger gin, egg, lemon, Angostura Bitters

#### ALLERGIES

Dishes marked either are or can be adapted to suit:  
V = Vegetarian VE = Vegan GF = Gluten free  
**PLEASE INFORM YOUR SERVER OF YOUR DIETARY REQUIREMENTS**

Our PRIVATE DINING ROOM is available for hire up to 12 people. Looking for a BOARD ROOM (or training venue) for meetings, with full AV set-up, projector, Wi-Fi.

Or wanting a personal viewing space to watch 6 NATIONS, fully catered. Needing a private space for a WEDDING RECEPTION.

Can't find a suitable TASTING ROOM where you can host your own WINE DINNER, with all required glassware provided. Our flexible private space is ideal for many purposes.

EVENTS We hold many weekly events such as Gin Tastings from local distilleries, Beer TTOs (Tap Take Over), Wine Dinners. Please join our mailing list to be kept informed

#### SOME OF OUR LOVELY SUPPLIERS

Fish and Seafood –  
George Campbell & Sons, Perth

Butcher –  
John Hendersons, Glenrothes

Baker –  
Clark's Bakery, Dundee

Fruit & Veg –  
Richard Wellocks & Sons

Coffee –  
Myrtle Coffee, Kirkcaldy

Teas –  
Braithwaites, Dundee

Alcohol Suppliers –  
Arbikie, Verdant, 71 Brewing, Law Brewing, Mor Brewery, Lindores, Kingbarns and many other.