

SOUPS / SMALL PLATES / STARTERS

Soup of the Day (gf/ve) 4.50

Freshly made today with seasonal veg. Served with focaccia.

Cullen Skink (gf*) 7.95

A traditional Scottish classic of smoked haddock, leek, cream and potatoes. Served with sourdough.

Haggis Croquettes 5.95

Whisky & apple chutney, pickled turnip, wholegrain mustard crème fraiche.

Shetland Mussels (gf*) 6.95

Served in coconut milk, chilli and coriander with toasted sourdough bread.

Roasted Sweet Potato Wedges (gf/ve) 5.95

Loaded with garlic aioli, spring onions, crispy onions, deep fried kale.

BOWL FOOD

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

The Super Bowl (gf/ve) 9.95

Spelt, kale & crispy kale, turnip leaves, sweet potato, broccoli, orange, tahini, super seeds (hemp, flax, chia & sesame) and pickled red cabbage

The Spiced Bowl (gf/ve) 9.95

Warm sweet potato, Harissa chickpeas, carrot, cabbage, pickled red cabbage, tomato, cucumber and a chilli & coriander dressing.

The Asian Bowl (gf/ve) 9.95

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

Toppers

+ a grilled fillet of chicken 4.50
+ grilled halloumi (v) 3.95

MENU

ST. ANDREW'S BREWING CO

12:00 until 21:00 Sun - Wed

12:00 until 22:00 Thurs - Sat

OUR CLASSICS

The BrewCo Burger (gf/v options) 12.50

Premium Scotch beef, topped with smoked cheddar, baby gem lettuce, tomato and our homemade BrewCo relish. All served on a brioche bun with fries on the side.

Add streaky bacon for £1.50 extra

Make it veggie with our delicious meat-free patty

Fish and Chips 13.95

North Sea Haddock in crispy batter made using our own IPA, served with garden peas, chunky chips and our own tartare sauce.

Mac and Cheese (v) 9.95

Creamy, cheesy and very moreish with a crisp top and a side of garlic bread

Add bacon £1

Braised Ox Cheek "Steak Pie" (gf*) 16.95

Our chef's take on pie and mash with roast veg, pancetta lardons, chestnut mushrooms, silver skin onions, jus and topped with puff pastry.

Chicken Balmoral (gf) 14.95

Chicken breast, haggis, pancetta crisp, crushed baby potatoes cooked in garlic and butter, savoy cabbage, whisky & peppercorn sauce.

Roast Fillet of Salmon 16.95

Baby shrimp, hazelnut brown butter, spinach, lemon & dill gnocchi.

Sweet Potato "Risotto" (gf/ve) 12.95

Pearl Barley, spelt, crispy sage, parmesan and root vegetable crisps.

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) 19.50

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 (gf) 2.00

Whisky & Peppercorn
Garlic Butter

SIDES (gf on request)

Skinny Fries 2.75
Chunky Chips 2.75
Halloumi Fries 5.95
Crushed Baby Potatoes w/ Garlic Butter 3.95
Green Beans & Pancetta Lardons 3.95
Buttered Tenderstem Broccoli 3.95
Mixed Salad 2.50
Garlic Bread 3.95

SNACKS / BITES (gf*)

A selection of freshly baked breads 3.95
Kalamata Olives 3.50
Cheesy bites 4.50
Pork Scratchings w/ apple chutney 3.95

Welcome to our latest bar venue.

St Andrews Brewing Co is a small brewery based in the heart of St Andrews. We also proudly run several award-winning bar restaurants which showcase not only our own quality beers but also the best of Scottish produce. Our venues have all got the same BrewCo vibe, a 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.

Scottish Hospitality

Food Service Hours 12h – 21h (Sun to Wed)
12h – 22h (Thurs – Sat)

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) 6.95

A wee version of our signature burger served with fries.

Wee Fish and Chips 6.95

Battered fresh North Sea haddock prepared into goujons, served with garden peas and chips

Mini Mac and Cheese (v) 5.50

Macaroni in a rich homemade white cheese sauce with a slice of our own garlic bread.

Chicken Bites 5.50

Crispy chicken goujons with beans and chips.

PUDDINGS

Blackberry Parfait (v/gf) 6.95

Compressed apple, cinder toffee, garnished with yoghurt and blackberry compote

Lemonade Drizzle Cake (v) 6.95

Sponge cake, lemonade syrup, lemon sherbet icing finished with candied lemon and lemon sorbet.

Treacle Tart (v) 6.95

Exactly as you'd expect served with clotted cream ice cream.

Coconut Panna Cotta (ve/gf) 6.95

With caramelized coconut rum pineapple, raspberries and coconut ice cream.

Scottish Cheese Board 8.95

A selection of seasonal Scottish cheeses, served

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 with the following can be adapted to suit:

v = Vegetarian ve = Vegan gf = Gluten free gf* = Gluten

Free Available

PLEASE INFORM YOUR SERVER OF YOUR DIETARY REQUIREMENTS

Our PRIVATE DINING ROOM is available for hire for 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 your favourite team, 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 –

From...St Andrews Brewing Co, Arbikie, Verdant, 71 Brewing, Law Brewing, Lindores, Kingbarns