

WEST ON THE GREEN



STARTERS

- SOUP OF THE DAY** V GF ON REQUEST
Served with foccacia
- WARM WINTER SALAD** VE GF ON REQUEST
With chickpeas, butternut squash, sweet potato, peppers & cherry tomatoes
- SPÄTZLE MAC & SMOKED CHEESE** V
Homemade german egg pasta served with crispy onions
- BAVARIAN GOULASH** GF ON REQUEST
With bell peppers, hot smoked paprika & haus bread
- SMOKED MACKEREL, BLACK PUDDING & APPLE SALAD**
Served with apple gel & lemon & thyme dressing
- SMOKED HAM HOCK & MUSTARD TERRINE**
Served with fried sourdough, mixed leaves, red onions & cherry vine tomatoes

MAINS

- WEST DIPPING STEAK**
Sliced rump steak cooked to your preference with smoked cheese sauce, jager sauce & gravy, served with haus fries & salad
- WEST RUMP STEAK SANDWICH**
With homemade ciabatta, salad & haus fries
- PAN FRIED CHICKEN BREAST**
Served with tomato & toasted sesame seed potatoes, winter greens & feta
- ST MUNGO BEER BATTERED FISH & CHIPS**
Haddock with charred lemon, pea puree & haus fries
- BAKED HAKE RATATOUILLE**
With rosemary, sauteed potatoes & haus bread with basil oil
- HAUS GRILLED VEGETABLE SKEWERS** VE
Chargrilled vegetables, vegan naan, chilli jam & vegan slaw
- CHARGRILLED CAULIFLOWER STEAK** VE
With chimichurri, carrot puree, caramelised red cabbage, crispy rosemary polenta & a vegetable fritter

BURGERS & DOGS

- ALL WEST BURGERS ARE SERVED ON OUR SIGNATURE PRETZEL BUNS & COME WITH OUR CRISPY HAUS FRIES
- HAMBURG**
Steak burger with pickles & relish
- ST MUNGO**
Steak burger with cheese, caramelised onion, pickles & relish
- BLAUER**
Steak burger with blue cheese, bacon & lettuce
- BERLINER**
Steak burger, bockwurst sausage, Currywurst sauce, lettuce & pickles
- HÄHNCHEN** GF ON REQUEST
Buttermilk marinated chicken burger with lettuce & slaw
- VEGGIEMEISTER** VE
Mushroom, roast garlic & lentil burger with beetroot relish, served in a brioche style bun
- WEST DOG** VE ON REQUEST
Smoked bockwurst sausage, caramelised onions & pickles. Seitan sausage available on request
- WEST CURRY DOG** VE ON REQUEST
Smoked bockwurst sausage, currywurst sauce, onions & pickles. Seitan sausage available on request

SALADS

- GRILLED CHICKEN** GF ON REQUEST
Marinated, chargrilled chicken with sour cream & chive potato salad, roast tomatoes, mixed leaves, gherkins in a lemon & mustard dressing
- CARROT & ORANGE** VE GF ON REQUEST
With chilli & lime dressing, crispy onions, watercress & cherry vines
- ADD FETA

SIDES & SHARERS

- 4.5 **GERWEGIAN FRIES** VE ON REQUEST 5
Haus fries layered with Currywurst sauce, smoked cheese, pickles & crispy onions
- 5.5 **JÄGER FRIES** V 5
Haus fries layered with rich & creamy mushroom sauce and truffle oil
- 5.5 **HAUS FRIES** VE GF ON REQUEST 4
Crispy & great for dipping
- 5.5 **HAUS SALAD** VE GF ON REQUEST 5
- 6 **ROCKET, PARMESAN & RED ONION SALAD** V 5
- 6 **KALAMATA OLIVES** V 5
Served warm with roasted pepper & haus bread
- ADD FETA 1.5
- SAVOURY DOUGHBALLS** V 5
With smoked paprika, chilli flakes & garlic mayo dip
- WEST CHARCUTERIE** 12
Selections of cold cuts, smoked cheese, haus pickles, sweet mustard, sauerkraut & warm pretzel. Serves 2
- WEST CHEESEBOARD** V 12
A selection of cheeses with beer chutney, haus pickles, apple, oatcakes & honey. Serves 2
- HAUS DIPS** 1
Garlic mayo/honey mustard/WEST Currywurst

HAUS FAVOURITES

- 12 **CURRYWURST** GF ON REQUEST 12.5
Smoked bockwurst sausage with WEST Currywurst sauce, pickles, crispy onions & haus fries
- 12 **VEGANWURST** VE GF ON REQUEST 12.5
Smoked seitan sausage with WEST Currywurst sauce, pickles, crispy onions & haus fries
- 13 **WIENER SCHNITZEL** 14
Breaded pork escalope with bratkartoffeln potatoes
- JÄGER SCHNITZEL** 14
Chargrilled pork escalope with a rich mushroom sauce, served with haus fries
- CHICKEN SCHNITZEL** 14
Breaded chicken escalope with haus fries & slaw
- 10 **BAVARIAN GOULASH** GF 15
With bell peppers & hot smoked paprika, served with winter greens & baby potatoes
- 11 **SPÄTZLE MAC & SMOKED CHEESE** V 11
Served with fried sour dough

PRETZELS

- 12.5 **PRETZEL** 3
Salted or unsalted
- ADD A HAUS DIP 1
- 11.5 **SALTED PRETZEL WITH TOFFEE SAUCE** 3.75
- 11 **PRETZEL WITH NUTELLA** 3.75
- 10.5 **PRETZEL SHARER WITH OBATZDA** 9
2 pretzels with German beer cheese dip made with Heidi-Weisse

DESSERTS

- WEST APPLE STRUDEL** V VE ON REQUEST 6
Our signature dessert, just like Oma used to make! Served with vanilla ice cream
- 13 **TRIO OF WEST DONUTS** V 6
Lemon curd, raspberry jam & chocolate sauce
- WEST CHOCOLATE BROWNIE SUNDAE** V 6
With cherry compote, cherry glaze, chantilly cream & a flake
- 11 **VANILLA CHEESECAKE** V GF ON REQUEST 6
With raspberry ripple ice cream, lemon curd & candied lemon
- 2 **WINTER BERRY PAVLOVA** V 6
With Bailey's and white chocolate sauce

WEST BEER

PRICES ARE FOR 1/2 PINT/PINT/STEIN

CORE

ST MUNGO 2.2/4.4/8.4
4.9% abv premium Helles lager. MALTY | CRISP | GOLDEN
Our flagship lager is named after the patron saint of Glasgow.
This complex beer has a firm crisp taste that beautifully balances hop bitterness with a sweet malty body.

HEIDI-WEISSE 2.25/4.5/8.7
5.2% abv unfiltered wheat beer. FRUITY | CLOUDY | BANANA
Finished in a traditional unfiltered style, the malty body is complemented by a lightly hopped finish. Bursting with flavours of banana and clove, it has a very big mouthfeel and long-lasting white head.

MUNICH RED 2.2/4.4/8.4
4.9% abv premium red lager. CARAMEL | TOASTED | RUBY
Paying homage to the Dunkels of Munich, this ruby red lager has a caramel like sweetness with malty biscuit flavours. A lager to convert the staunchest ale aficionado.

GPA 2.2/4.5/8.7
5.2% abv German pale ale. FLORAL | GRASSY | DELICATELY HOPPED
Light with a hoppy finish, our pale ale showcases a balance of old world classic German hops and new world American hops. Moreish with a dry finish, noticeable bitterness and hop aromas.

WEST 4 2.15/4.3/8.2
4.0% abv premium session lager. LIGHT | CITRUS | EASY DRINKING
Light in colour and body with all the balanced flavours of a tradition German lager. The perfect balance of hop bitterness and malty body creates an easy drinking lager with a refreshing, zesty finish.

WEST FLIGHT

6

Select any 4 of the WEST beers listed above and receive a 1/3 pint of each. Why not try something new?

LOW ALCOHOL

NIX PALE ALE
0.5% abv low alcohol pale ale. HOPPY | CITRUS | LOW ALCOHOL
When your head rules, our hop forward pale ale bursting with citrus fruits. Low in alcohol but full in flavour and body.

WINE

PRICES ARE FOR 125ML/175ML/750ML BOTTLE

WHITE

SEA CHANGE Chardonnay, Italy 3.95/5.25/19.95
Vegan & sustainably produced. Easy drinking and full of flavour with notes of black pepper and lime.

GRAND CREVETTE Sauvignon Blanc, France 4.5/6.2/24
Dry and fragrant with classic notes of citrus leading into a fresh, crisp palate.

MIAO Organic Pinot Grigio, Italy 4.8/6.5/25
Dry and fragrant with classic notes of citrus leading into a fresh, crisp palate.

FRANSCHOEK CELLAR Chenin Blanc, South Africa 23
Zingily fresh with tropical fruit flavours and a rich, creamy finish.

SILLAGES Albarino, France 26
Aromatic & fresh, with hints of lemongrass, lime & herbs.

LOMAND ESTATE SSV, South Africa 28
Tropical aromas of gooseberry and passionfruit with floral and mineral hints. Crisp and fresh with a flinty finish.

ROSÉ

BORREGO SPRINGS White Zinfandel, USA 3.95/5.25/20
Light, medium sweet rose. Attractive pink in colour with delicious summer fruits on the palate.

FIRST DAWN Sauvignon Blanc Rosé, New Zealand 4.8/6.5/25
Fresh and vibrant with passionfruit, gooseberry and melon. Balanced fruit with a floral note through the palate. Intense depth of flavour followed by a crisp finish.

DISCOVERY

DRK 2.2/4.4/8.4
4.9% abv Dunkel (dark lager). MALTY | CHOCOLATE | DARK
Milk chocolate, brown lager full of roasty flavours of chocolate and coffee. A malty, caramel body gives a mild sweet finish and fuller body and flavour.

WEST BLACK 2.2/4.4/8.4
4.6% abv premium stout. RICH | CHOCOLATE | COFFEE
A pitch-black ale full of flavours of coffee, treacle and dark chocolate. With a fudgy aroma and smoky flavours, it is reminiscent of a French roast coffee.

WILD WEST 2.2/4.4/8.4
4.9% abv unfiltered lager. FULL BODIED | HAZY | GRAPEFRUIT
Our unfiltered St. Mungo is a hazy golden lager that has the same grassy, herbaceous flavour and aromas but with a fuller body, zingy mouthfeel and finishes with a bit more bite.

FEIERABEND 2.2/4.4/8.4
4.6% abv pilsner. DRY | GRAPE | GOOSEBERRY
Light in colour, this dry pilsner is hoppy and aromatic and the perfect 'clocking off pint'. Subtle notes flavours of Prosecco and the bitterness of a northern German Pilsner.

G40 2.25/4.5/8.7
4.2% abv unfiltered golden ale. MALTY | CITRUS | TROPICAL
A full-bodied beer with a malty sweetness to perfectly balance the bitterness and deliver a big hit of fresh citrus and tropical fruit. Left unfiltered to pour hazy to the eye.

CIDER

ASPALLS 2.45/4.9
Draught Aspall Suffolk dry cider. 5.5% abv

REKORDERLIG 5.95
Wild Berries or Strawberry & Lime. 500ml bottle.

RED

SEA CHANGE Negroamaro, South Africa 3.95/5.25/19.95
Vegan & sustainably produced. Medium-bodied and well balanced with flavours of red and black cherry. A lovely, lingering finish.

LA PODEROSA Malbec, Chile 4.2/5.80/22
Soft, medium-bodied and round. Aromas of cherry, plum and a delicate touch of vanilla.

FILET MIGNON Old Vine Carignan, France 4.5/6.2/24
Intense aromas of violets and almonds with a hint of chocolate. Fruity with fresh acidity and approachable tannins.

APPASSIMENTO Ca'Vittoria, Italy 26
Fruity with notes of plum, cherry, marmalade, tobacco and spices. The perfect balance between soft tannins and acidity.

LE VERSANT Pinot Noir, France 28
Strong and aromatic nose of red fruits mixed with liquorice notes. The palate is full bodied with round tannins.

CAMPILLO CRIANZA Rioja, Spain 30
Intense on the nose with fresh fruit hints and sweet, warm notes due to the barrel ageing. Long finish, smooth and toasted.

FIZZ

BOTTER Prosecco DOC 32.5
Delightful and fresh Prosecco that offers lots of fruit of fresh fruit, crisp clean apples with soft delicate bubbles.

SEA CHANGE Prosecco Rosé 32.5
Vegan & sustainably produced. Intense on the nose with fresh fruit hints and sweet, warm notes due to the barrel ageing. Long finish, smooth and toasted.