

WEST ON THE GREEN



STARTERS

SOUP OF THE DAY	V GF ON REQUEST	
Served with foccacia		
REIBEKUCHEN	V	
German style potato rostis served with apple sauce and tomato & pepper salad		
GERMAN SPÄTZLE WITH 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 and lemon & thyme dressing		
SMOKED HAM HOCK & MUSTARD TERRINE		
Served with fried sourdough, mixed leaves, red onions & cherry vine tomatoes		

MAINS

GARLIC & ROSEMARY GRILLED CHICKEN BREAST		
Served with gratin dauphinois, spiced broccoli & haus gravy		
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		
ST MUNGO BEER BATTERED FISH & CHIPS		
Haddock with charred lemon, pea puree & haus fries		
BAKED HAKE WITH RATATOUILLE		
With rosemary, sauteed potatoes & haus bread with basil oil		
CHICKEN CAESAR SALAD		
Grilled chicken with cos lettuce, pretzel croutons and parmesan		
CHARGRILLED CAULIFLOWER STEAK	VE	
With chimichurri, carrot puree, caramelised red cabbage, crispy rosemary polenta & a vegetable fritter		
AUBERGINE & ROASTED WALNUT TAGINE	VE	
With butternut squash, topped with yoghurt & served with toasted rye bread & cous cous salad		

HAUS FAVOURITES

CURRYWURST	GF ON REQUEST	
Smoked bockwurst sausage with WEST Currywurst sauce, pickles, crispy onions & haus fries		
VEGANWURST	VE GF ON REQUEST	
Smoked seitan sausage with WEST Currywurst sauce, pickles, crispy onions & haus fries		
WIENER SCHNITZEL		
Breaded pork escalope with bratkartoffeln potatoes		
JÄGER SCHNITZEL		
Chargrilled pork escalope with a rich mushroom sauce, served with haus fries		
CHICKEN SCHNITZEL		
Breaded chicken escalope with haus fries & slaw		
BAVARIAN GOULASH	GF	
With bell peppers & hot smoked paprika, served with winter greens & sautéed potatoes		
GERMAN SPÄTZLE WITH SMOKED CHEESE	V	
Served with fried sour dough		

PRETZELS

PRETZEL		
Salted or unsalted		
	ADD A HAUS DIP	
SALTED PRETZEL WITH TOFFEE SAUCE		
PRETZEL WITH NUTELLA		
PRETZEL SHARER WITH OBATZDA		
2 pretzels with German beer cheese dip made with Heidi-Weisse		

Please discuss any dietary requirements or allergies with a member of our team. Please note, a discretionary charge of 10% is added to groups of 8 people or more.

SIDES & SHARERS

5	GERWEGIAN FRIES	VE ON REQUEST	7
	Haus fries layered with WEST Currywurst sauce, smoked cheese, pickles & crispy onions		
6	JÄGER FRIES	V	6.5
	Haus fries layered with rich & creamy mushroom sauce and truffle oil		
6	HAUS FRIES	VE GF ON REQUEST	4.5
	Crispy & great for dipping		
6	SWEET POTATO FRIES	V	6.5
	Served with a harissa mayo dip		
	ADD CHILLI FLAKES & SAUERKRAUT		1.5
6.5	ONION RINGS	V	5
	Made with our much-loved St Mungo beer batter		
	HAUS SALAD	VE GF ON REQUEST	5.5
	ROCKET, PARMESAN & RED ONION SALAD	V	5.5
	KALAMATA OLIVES	V	5.5
	Served warm with roasted pepper & haus bread		
	ADD FETA		1.5
13	WEST CHARCUTERIE		13
	Selections of cold cuts, smoked cheese, haus pickles, sweet mustard, sauerkraut & warm pretzel. Serves 2		
13	WEST CHEESEBOARD	V	13
	A selection of German & Scottish cheeses with beer chutney, haus pickles, apple, oatcakes & honey. Serves 2		
13	HAUS DIPS		1.5
	WEST Currywurst/Jäger/garlic mayo/harissa mayo/honey mustard/		

BURGERS & DOGS

	ALL WEST BURGERS ARE SERVED ON OUR SIGNATURE PRETZEL BUNS & COME WITH OUR CRISPY HAUS FRIES. ASK YOUR SERVER ABOUT UPGRADING YOUR FRIES		
	HAMBURG		11
	Steak burger with pickles & relish		
	ST MUNGO		12
	Steak burger with cheese, caramelised onion, pickles & relish		
	BLAUER		13
	Steak burger with blue cheese, bacon & lettuce		
	BERLINER		13.5
	Steak burger, bockwurst sausage, WEST Currywurst sauce, lettuce & pickles		
	PORK & CHORIZO		13.5
	Topped with smoked cheese, red onions & pickles		
15	HÄHNCHEN	GF ON REQUEST	12.5
	Buttermilk marinated chicken burger with lettuce & slaw		
15	VEGGIEMEISTER	VE	12
	Mushroom, roast garlic & lentil burger with beetroot relish, served in a brioche style bun		
15	WEST DOG	VE ON REQUEST	11.5
	Smoked bockwurst sausage, caramelised onions & pickles. Seitan sausage available on request		
16	WEST CURRY DOG	VE ON REQUEST	11.5
	Smoked bockwurst sausage, WEST Currywurst sauce, onions & pickles. Seitan sausage available on request		

DESSERTS

	WEST APPLE STRUDEL	V VE ON REQUEST	6.5
	Our signature dessert, just like Oma used to make! Served with vanilla ice cream		
	STICKY TOFFEE PUDDING	V	6.5
	Served with vanilla ice cream		
	WEST CHOCOLATE BROWNIE SUNDAE	V	6.5
	With cherry compote, cherry glaze, chantilly cream & a flake		
	VANILLA CHEESECAKE	V GF ON REQUEST	6.5
	With raspberry ripple ice cream, lemon curd & candied lemon		
	BERRY PAVLOVA	V	6.5
	With Bailey's and white chocolate sauce		
	BLACK FORREST GATEAU	V	6.5
	German style, served with vanilla ice cream & amaretto cherries		

WEST BEER

PRICES ARE FOR 1/2 PINT/PINT/STEIN

CORE

ST MUNGO 2.4/4.8/9.1
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 2.45/4.9/9.4
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 2.4/4.8/9.1
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 2.45/4.9/9.4
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 2.35/4.7/8.9
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

6.5

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 2.15/4.35/8.65
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 4.65/6.1/23
Vegan & sustainably produced. Easy drinking and full of flavour with
notes of black pepper and lime.

MIAO Organic Pinot Grigio, Italy 5.2/6.85/26
Dry and fragrant with classic notes of citrus leading into a fresh, crisp
palate.

GRAND CREVETTE Sauvignon Blanc, France 5.6/7.35/28
Vegan, dry and fragrant with classic notes of citrus leading into a
fresh, crisp palate.

FRANSCHOEK CELLAR Chenin Blanc, South Africa 25
Zingily fresh with tropical fruit flavours and a rich, creamy finish.

SILLAGES Albarino, France 28.5
Vegan, aromatic & fresh, with hints of lemongrass, lime & herbs.

LOMAND ESTATE SSV, South Africa 30
Tropical aromas of gooseberry and passionfruit with floral and mineral
hints. Crisp and fresh with a flinty finish.

ROSÉ

BORREGO SPRINGS White Zinfandel, USA 4.65/6.1/23
A vegan light, medium sweet rose. Attractive pink in colour with
delicious summer fruits on the palate.

FIRST DAWN Sauvignon Blanc Rosé, New Zealand 5.5/7.1/27
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 2.4/4.8/9.1
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 2.4/4.8/9.1
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 2.4/4.8/9.1
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 2.4/4.8/9.1
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 2.45/4.9/9.4
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.

GLUTEN FREE

ESTRELLA DAMM DAURA 5.15
4.5% abv lager. 330ml bottle.

CIDER

ASPALLS 2.65/5.3
Draught Aspall Suffolk dry cider. 5.5% abv

REKORDERLIG 6.1
Wild Berries or Strawberry & Lime. 500ml bottle.

RED

SEA CHANGE Negroamaro, South Africa 4.65/6.1/23
Vegan & sustainably produced. Medium-bodied and well balanced
with flavours of red and black cherry. A lovely, lingering finish.

LA PODEROSA Malbec, Chile 4.8/6.35/24
Soft, medium-bodied and round. Aromas of cherry, plum and a
delicate touch of vanilla.

FILET MIGNON Old Vine Carignan, France 5.35/7/26.5
Intense aromas of violets and almonds with a hint of chocolate.
Fruity with fresh acidity and approachable tannins. Vegan.

APPASSIMENTO Ca'Vittoria, Italy 27.5
Fruity with notes of plum, cherry, marmalade, tobacco and spices.
The perfect balance between soft tannins and acidity.

LE VERSANT Pinot Noir, France 31
Strong and aromatic nose of red fruits mixed with liquorice notes.
The palate is full bodied with round tannins. Vegan.

CAMPILLO CRIANZA Rioja, Spain 35
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 35
Delightful and fresh Prosecco that offers lots of fruit of fresh fruit,
crisp clean apples with soft delicate bubbles.

SEA CHANGE Prosecco Rosé 35
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.

WE'VE GOT MUCH MORE...
FOR HOT DRINKS, SOFT DRINKS
& SPIRITS, SCAN THE QR CODE



ENJOYING OUR BEER?
FIND OUT WHAT HAPPENS
BEHIND THE SCENES ON OUR
BREWERY TOUR

