

STARTERS

SOUP OF THE DAY V GF ON REQUEST	5
Served with German rye bread	
REIBEKUCHEN V	6
German style potato rostis served with apple sauce and tomato & pepper salad	
GERMAN SPÄTZLE WITH SMOKED CHEESE V	6
Homemade german egg pasta served with crispy onions	
BAVARIAN GOULASH GF ON REQUEST	6
With bell peppers, hot smoked paprika & toasted rye bread	
SMOKED MACKEREL, BLACK PUDDING & APPLE SALAD	6.5
Served with apple gel and lemon & thyme dressing	
SMOKED HAM HOCK & MUSTARD TERRINE	6.5
Served with fried sourdough, mixed leaves, red onions & cherry vine tomatoes	

MAINS

GARLIC & ROSEMARY GRILLED CHICKEN BREAST	13
Served with creamy crushed potatoes, spiced broccoli & haus gravy	
8OZ RIBEYE STEAK	22
Cooked to your preference with a garlic portobello mushroom, St Mungo beer battered onion rings, haus fries & peppercorn sauce	
WEST DIPPING STEAK	16
Sliced rump steak cooked to your preference with smoked cheese sauce, Jäger sauce & gravy, served with haus fries & salad	
WEST RUMP STEAK SANDWICH	13
With homemade ciabatta, salad & haus fries	
ST MUNGO BEER BATTERED FISH & CHIPS	13
Haddock with charred lemon, pea puree & haus fries	
BAKED SALMON WITH CRUSHED POTATOES	15
With rosemary, creamy Heidi-Weisse sauce, buttered greens & haus bread	
CHICKEN CAESAR SALAD	12
Grilled chicken with cos lettuce, pretzel croutons, anchovies, and parmesan	
CHARGRILLED CAULIFLOWER STEAK VE	12
With chimichurri, beetroot puree, caramelised red cabbage, potato rosti & a vegetable fritter	

HAUS FAVOURITES

CURRYWURST GF ON REQUEST	13.5
Smoked bockwurst sausage with WEST Currywurst sauce, pickles, crispy onions, sauerkraut & haus fries	
VEGANWURST VE GF ON REQUEST	13.5
Smoked seitan sausage with WEST Currywurst sauce, pickles, crispy onions, sauerkraut & haus fries	
WIENER SCHNITZEL	15
Breaded pork escalope with bratkartoffeln potatoes, potato salad & slaw	
JÄGER SCHNITZEL	15
Chargrilled pork escalope with a rich mushroom sauce, served with haus fries, potato salad & slaw	
CHICKEN SCHNITZEL	15
Breaded chicken escalope with haus fries, potato salad & slaw	
BAVARIAN GOULASH GF	16
With bell peppers & hot smoked paprika, served with winter greens & baby roast potatoes	
GERMAN SPÄTZLE WITH SMOKED CHEESE V	12
Served with toasted rye bread	

PRETZELS V

PRETZEL	3.25
Salted or unsalted	
ADD A HAUS DIP	1.5
SALTED PRETZEL WITH TOFFEE SAUCE	4
PRETZEL WITH NUTELLA	4
PRETZEL SHARER	9.5
2 pretzels with warm smoked cheese and WEST Currywurst dips	

SIDES & SHARERS

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

BURGERS & DOGS

BURGERS ARE SERVED ON OUR SIGNATURE PRETZEL BUN & COME WITH OUR CRISPY HAUS FRIES & SLAW. ASK YOUR SERVER TO UPGRADE 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	
HÄHNCHEN GF ON REQUEST	12.5
Buttermilk marinated chicken burger with lettuce & slaw	
VEGGIEMEISTER VE	12
Mushroom, roast garlic & lentil burger with beetroot relish & sauerkraut, served in a brioche style bun	
WEST DOG VE ON REQUEST	11.5
Smoked bockwurst sausage, caramelised onions & pickles. Seitan sausage available on request	
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 GF ON REQUEST	6.5
Our signature dessert. Served with vanilla ice cream	
STICKY TOFFEE PUDDING V	6.5
Served with vanilla ice cream	
CHOCOLATE BROWNIE SUNDAE V GF ON REQUEST	6.5
Choose your sauce from chocolate, toffee, mango, raspberry & cherry	
VANILLA CHEESECAKE V GF ON REQUEST	6.5
With raspberry ripple ice cream, lemon curd & candied lemon	
CHOCOLATE BAKED ALASKA V	6.5
Chocolate based sponge with jam & chocolate ice cream	
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
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

