

## STARTERS

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

## MAINS

<b>GARLIC &amp; ROSEMARY GRILLED CHICKEN BREAST</b>	13
Served with creamy crushed potatoes, spiced broccoli & haus gravy	
<b>WEST RUMP STEAK SANDWICH</b>	13
With homemade ciabatta, salad & haus fries	
<b>ST MUNGO BEER BATTERED FISH &amp; CHIPS</b>	13
Haddock with charred lemon, pea puree & haus fries	
<b>BAKED SALMON WITH CRUSHED POTATOES</b>	15
With rosemary, creamy Heidi-Weisse sauce, buttered greens & haus bread	
<b>CHICKEN CAESAR SALAD</b>	12
Grilled chicken with cos lettuce, pretzel croutons, anchovies, and parmesan	
<b>CHARGRILLED CAULIFLOWER STEAK</b> <span style="color: orange;">VE</span>	12
With chimichurri, beetroot puree, caramelised red cabbage, potato rosti & a vegetable fritter	

<b>WEST DIPPING STEAK</b>	
Pick your cut of steak, cooked to your preference with smoked cheese sauce, Jäger sauce & gravy, served with haus fries & salad	
8OZ RIBEYE	22
8OZ RUMP	18.5

## HAUS FAVOURITES

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

## PRETZELS V

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

## SIDES & SHARERS

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

## BURGERS & DOGS

<b>BURGERS ARE SERVED ON OUR SIGNATURE PRETZEL BUN &amp; COME WITH OUR CRISPY HAUS FRIES &amp; SLAW. ASK YOUR SERVER TO UPGRADE YOUR FRIES.</b>	
<b>HAMBURG</b>	11
Steak burger with pickles & relish	
<b>ST MUNGO</b>	12
Steak burger with cheese, caramelised onion, pickles & relish	
<b>BLAUER</b>	13
Steak burger with blue cheese, bacon & lettuce	
<b>BERLINER</b>	13.5
Steak burger, bockwurst sausage, WEST Currywurst sauce, lettuce & pickles	
<b>PORK &amp; CHORIZO</b>	13.5
Topped with smoked cheese, red onions & pickles	
<b>HÄHNCHEN</b> <span style="color: red;">GF</span> ON REQUEST	12.5
Buttermilk marinated chicken burger with lettuce & slaw	
<b>VEGGIEMEISTER</b> <span style="color: orange;">VE</span>	12
Mushroom, roast garlic & lentil burger with beetroot relish & sauerkraut, served in a brioche style bun	
<b>WEST DOG</b> <span style="color: orange;">VE</span> ON REQUEST	11.5
Smoked bockwurst sausage, caramelised onions & pickles. Seitan sausage available on request	
<b>WEST CURRY DOG</b> <span style="color: orange;">VE</span> ON REQUEST	11.5
Smoked bockwurst sausage, WEST Currywurst sauce, onions & pickles. Seitan sausage available on request	

## DESSERTS

<b>WEST APPLE STRUDEL</b> <span style="color: green;">V</span> <span style="color: orange;">VE</span> ON REQUEST	6.5
Our signature dessert. Served with vanilla ice cream	
<b>STICKY TOFFEE PUDDING</b> <span style="color: green;">V</span>	6.5
Served with vanilla ice cream	
<b>CHOCOLATE BROWNIE SUNDAE</b> <span style="color: green;">V</span> <span style="color: red;">GF</span> ON REQUEST	6.5
Choose your sauce from chocolate, toffee, mango, raspberry & cherry	
<b>VANILLA CHEESECAKE</b> <span style="color: green;">V</span> <span style="color: red;">GF</span> ON REQUEST	6.5
With raspberry ripple ice cream, lemon curd & candied lemon	
<b>CHOCOLATE BAKED ALASKA</b> <span style="color: green;">V</span>	6.5
Chocolate based sponge with jam & chocolate ice cream	
<b>BLACK FORREST GATEAU</b> <span style="color: green;">V</span>	6.5
German style, served with vanilla ice cream & amaretto cherries	

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.

TEMPLETON COLLECTION

**WEST COAST IPA** 3/6/10.9  
6.2% abv premium West Coast IPA. BITTER | MALTY | FRUITY  
This West Coast IPA pays homage to the originators of modern American IPAs. Malt flavours and a pronounced bitterness support big fruity flavours from modern German hops.

**NEW ENGLAND HEFEWEIZEN** 3/6/10.9  
6.2% abv premium New England Hefeweizen. JUICY | FRUITY | HAZY  
This New England Hefeweizen is our evolution of the IPA. The big mouthfeel and super hopped fruitiness of a NEIPA are coupled with the intense banana of a Hefeweizen.

CIDER

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

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 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.

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.

**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?

WINE

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.

COCKTAILS

125ML MEASURE

**RUM PUNCH** 6.95  
**BERRY MOJITO** 6.95

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

