



# BRASSERIE

## HORS D'OEUVRES

<b>FRENCH BAGUETTE</b> Olive tapenade, herb vinaigrette (Ve)	£4.75
<b>BLOODY MARY OYSTER SHOOTER</b> Absolut vodka	£7.00
<b>HAGGIS BON BON'S</b> Arran mustard aioli	£6.50
<b>GORDAL OLIVES</b> Paprika marinade (Ve)	£4.00

## APPETIZERS

<b>SEASONAL &amp; HOMEMADE SOUP</b> French baguette (Ve)	£6.50
<b>FRENCH ONION SOUP</b> Beef broth, Gruyere cheese, crouton, chives	£11
<b>CHICKEN LIVER PARFAIT</b> Fig chutney, crostini's, salade maison	£11
<b>GLAZED GOATS CHEESE</b> Marinated beetroot, toasted brioche, balsamic (V)	£10
<b>BRAISED LEEK TART</b> Apple gel, pickled walnuts, salade maison (Ve)	£11
<b>SCOTTISH SMOKED SALMON</b> Blood orange & citrus vinaigrette, granary bread	£14
<b>HAND DIVED SCOTTISH SCALLOP</b> Pork belly, piccalilli, apple & balsamic	£14
<b>HIMALAYAN SALT AGED BEEF CARPACCIO</b> Shaved parmesan, pickled shallots, capers, Dijon vinaigrette	£13

## ENTRÉES

<b>CONFIT DUCK LEG</b> White bean & chorizo cassoulet, salsa verde	£19
<b>PAN ROAST COD</b> Crispy potato, wild mushroom, spinach, pancetta, fried quail's egg, Arran mustard sauce	£23.50
<b>BRAISED PORK BELLY</b> Crispy pork cheek, sweet potato purée, black pudding, apple sauce, crackling.	£19
<b>WILD MUSHROOM WELLINGTON</b> Mushroom duxelles, glazed vegetables, sauteed ratte potatoes, mushroom chutney (Ve)	£19
<b>PARISIENNE GNOCCHI</b> Parsley sauce, roast Jerusalem artichoke, goats cheese, crispy artichoke (V)	£19
<b>BRAISED BEEF BOURGUIGNON</b> Pearl onions, pancetta, mushrooms, mashed potatoes	£24
<b>STEAK FRITES</b> Scotch bavette of beef (served pink), skin on fries, served with your choice of garlic & herb butter or peppercorn sauce	£24
<b>STEAMED SHETLAND MUSSELS</b> Cider & Arran Mustard velouté, fries	£19
<b>HAGGIS, NEEPS &amp; TATTIES</b> Scotland's National dish, peppercorn sauce. (Vegetarian option available)	£17
<b>FISH &amp; CHIPS</b> Deep fried haddock, chunky chips, chippy & tartare sauce, pea & mint puree (Choose from breaded or battered)	£14 Small £19 Large

## SHARING PLATTERS

<b>BAKED CAMEMBERT</b> Confit garlic, sea salt, rosemary, crostini (V)	£12
<b>NATIVE OYSTER SELECTION (Six)</b> Freshly shucked, mignonette	£24
<b>CHARCUTERIE BOARD</b> Selection of cured hams & saucisson, Scottish & continental cheeses, pickles, crostini, chutney	£39

## SALADS

<b>CHICKEN CAESAR SALAD.</b> Grilled chicken, cos lettuce, croutons, parmesan, pancetta, anchovies, soft boiled egg	£17
<b>HOT SMOKED SALMON NICOISE SALAD</b> Hot smoked salmon, green beans, smoked tomatoes, new potatoes, anchovies, soft boiled egg, dijon vinaigrette	£18
<b>GOATS CHEESE &amp; BEETROOT SALAD</b> Frisee lettuce, candied walnut, radish, pickled shallot, balsamic	£16

## GRILL

<b>THE BRASSERIE BURGER</b> sweet-cure bacon, smoked cheddar, truffle aioli, gem lettuce, tomato, pickle and fries	£18
<b>PLANT BASED BURGER</b> Moving mountain patty, vegan applewood cheddar, avocado, pickles, beetroot ketchup, lettuce Fries (Ve)	£18

All our Beef is sourced from John Gilmour Butchers, a third-generation family butcher based in Macmerry, East Lothian.

The beef is Aberdeen Angus Crossbred Limousine, selected for its marbling & texture. The beef is grass-fed and aged for up to 30 days to enhance its flavour & ensure the cut is at its most tender.

<b>FILET MIGNON (6oz)</b>	£39
<b>HIMALAYAN SALT AGED SIRLOIN (8oz)</b>	£32
<b>TAHINI CAULIFLOWER STEAK (Ve)</b>	£18

All of our steaks are served with skin on fries, salad maison, herb crusted tomato and your choice of sauce.

Choose your sauce: peppercorn, truffle jus, garlic & herb butter, Bearnaise

### CHATEAUBRIAND 18oz

Served with gratin dauphinoise potatoes, salade maison, herb crusted tomatoes, choice of 2 sauces (For two to share)

£70

## SIDES

<b>GRATIN DAUPHINOISE POTATOES (V)</b>	£5
<b>GREEN BEANS DIJON VINAIGRETTE (Ve)</b>	£4
<b>SALAD DE MAISON (Ve)</b>	£3
<b>TRUFFLE &amp; PARMESAN FRIES (Ve)</b>	£6.50
<b>CHUNKY CHIPS (Ve)</b>	£5
<b>FRENCH FRIES (Ve)</b>	£5
<b>SAUTEE POTATOES (Ve)</b>	£4
<b>MACARONI CHEESE</b>	£6



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