



WEST END BRASSERIE

SNACKS

SPICY GORDAL OLIVES (VG)	4
<i>East Lothian Rapeseed Oil</i>	
HAGGIS BON BONS	6.5
<i>Arran Mustard Aioli</i>	
<i>Vegetarian Haggis Available</i>	
HOUSE BREAD (VG)	3
<i>Confit Garlic Butter (V)</i>	
MONKFISH CHEEK SCAMPI	8
<i>House Tartare Sauce, Lemon</i>	

SEAFOOD PLATTERS

OYSTERS

One 4 / Three 12 / Six 24

CLASSIC *Shallot Vinegar & Tabasco*
ARGENTINIAN *Chimichurri sauce*
BLOODY MARY *Crispy Tempura & BM Mayo*

OYSTER ROULETTE *Selection of the above (six oysters)* 24

SCOTTISH SEAFOOD PLATTER

52

*Smoked Salmon, Oban Oysters, King Prawns, Crayfish
Cocktail, Mussels, Clams, Lemon, Garlic Aioli, Tabasco,
House Bread*

SANDWICHES

Served 12pm - 4pm

SLOW COOKED BEEF BRISKET SANDWICH

16

*Pressed Borders Beef Briskets, Swiss Cheese, Pickled Shallots,
Barbecue Gravy, Fries*

Upgrade to Truffle & Parmesan Fries: £2

CHICKEN CLUB SANDWICH

16

*Chargrilled Chicken, Sweetcure Streaky Bacon,
Smoked Cheddar, Lettuce, Tomato, Herb Mayonnaise, Fries*

Upgrade to Truffle & Parmesan Fries: £2

CROQUE MADAME

16

*Bechamel, Gruyère, Parmesan, Smoked Cheddar,
Scottish Ham, Fried Egg, Fries*

CROQUE FLORENTINE (V)

14

*Bechamel, Gruyère, Parmesan, Smoked Cheddar,
Spinach, Fries*

Add Fried Egg: £2

Please note our kitchen uses a wide variety of ingredients containing allergens
including nuts and dairy. Whilst every care is taken there may be cross contamination.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY

STARTERS

SOUP DU JOUR (VG)	6.5	FRENCH ONION SOUP	9
<i>House Bread</i>		<i>Gruyère Cheese Crouton</i>	
CULLEN SKINK	11	SMOKED SALMON	14
<i>Smoked Haddock, Potato & Parsley Soup, Mull Cheddar Crumb, House Bread</i>		<i>George Campbell & Sons Salmon, Chive Fromage Blanc, Cucumber & Radish, Lemon, Granary Bread</i>	
TEMPURA SQUID	9	CRAYFISH & KING PRAWN COCKTAIL	11
<i>Saffron Aioli, Lemon.</i>		<i>Smoked Tomato, Lettuce, Avocado, Cucumber</i>	
SEARED ULLAPOOL SCALLOPS	14	EAST COAST CHARCUTEIRE	15
<i>Cafe De Paris Butter, Sea Herb, Sherry Reduction</i>		<i>Artisanal Scottish Charcuterie, Balsamic Onions, Pickles, Crostini, Chutney</i>	
TOMATO & FETTA SALAD	9.75	HAGGIS, NEEPS & TATTIES	9.75
<i>Shaved Fennel, Black Olive</i>		<i>Whisky Peppercorn Sauce</i>	
<i>Vegan Option Available</i>		<i>Vegetarian Haggis Available</i>	
SMOKED HADDOCK FISH CAKE	9.75		
<i>Celeriac Remoulade, Lemon</i>			

MAINS

BRASSERIE FISH & CHIPS	14 / 18	SPRING GNOCCHI PARISIENNE (V)	15
<i>Half or Whole Fillet of Scottish Haddock, Chunky Chips, Pea & Mint Puree, Tartare Sauce Chippy Sauce</i>		<i>Peas, Broad Beans, Smoked Tomato, Radish, Salsa Verde</i>	
		<i>Vegan Option Available.</i>	
CHARGRILLED TUNA NICOISE	24	SPINACH, PEA & GOAT'S CHEESE TART (V)	15
<i>(Served Rare) Saffron Aioli, Crispy Gordal Olive, Green Beans, New Potatoes, Anchovies, Smoked Tomatoes</i>		<i>Rocket, Pickled Shallot & Radish Salad, Dijon Vinaigrette</i>	
STEAK FRITES	25	ROAST COD FILLET MEUNIÈRE	23
<i>Grilled Borders Bavette (Recomended Med - Rare) Slow Roast Tomato, Rocket, Fries. Choose from: Cafe de Paris Butter, Chimichurri or Whisky Peppercorn Sauce.</i>		<i>Brown Butter, Capers, Lemon, Parsley, Smoked Tomatoes, Lyonnaise Potatoes. Wilted Spinach</i>	
<i>Upgrade to Truffle & Parmesan Fries: £2</i>		GRILLED CHICKEN CAESAR SALAD	16
		<i>Crunchy Lettuce, Parmesan, Croutons, Pancetta, Anchovies, Caesar Dressing, Soft Boiled Egg</i>	
NEW SEASON SCOTCH LAMB	26	MOULES FRITES	19
<i>Grilled Cutlet (Served Pink) Slow Cooked Shoulder, Grilled Hispi Cabbage, Lamb Fat Carrot, Fondant Potato, Chimichurri Lamb Sauce.</i>		<i>Steamed Shetland Mussels, White Wine, Garlic, Cream, Samphire, Fries</i>	
		<i>Add Bread: £2</i>	
BRAISED BEEF BOURGUIGNON	24	HAGGIS, NEEPS & TATTIES	16
<i>Slow cooked Scotch Beef, Pearl Onion, Bacon, Mushrooms, Red Wine Sauce, Mashed Potatoes</i>		<i>Whisky Peppercorn Sauce</i>	
		<i>Vegetarian Haggis Available</i>	
		SMOKED HADDOCK FISH CAKES	17
		<i>Celeriac Remoulade, Lemon, Fries</i>	
		THE BRASSERIE BURGER	18
		<i>Gilmour's Borders Beef Burger, Sweetcure Streaky Bacon, Smoked Cheddar, Truffle Aioli, Gem Lettuce, Pickle, Crispy Onions, Fries</i>	
		<i>Upgrade to Truffle & Parmesan Fries: £2</i>	
		PLANT BASED BURGER (VG)	16
		<i>Moving Moutain's Patty, Vegan Cheese, Avocado, Beetroot Ketchup, Pickles, Lettuce, Fries</i>	

*Our exclusive Château La Gasparde is the perfect
pairing with our Beef Bourguignon*

175ml: £7.25 250ml £10.25 BTL: £30

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V - VEGETARIAN
VG - VEGAN
NGCI Menu Available



@westendbrasserie
www.westendbrasserie.com

*A discretionary 10% service charge will be added to your bill

SIDES

LYONNAISE POTATOES (V)	5
GREEN BEANS (VG) <i>Dijon Vinaigrette</i>	5
STICKY HONEY ANISE CARROTS (V)	5
MACHE, FRISSEE & ROCKET SALAD (VG)	4
TRUFFLE MAC & CHEESE (V)	6
TRUFFLE & PARMESAN FRIES (V) <i>Truffle Aioli</i>	6
CHUNKY CHIPS (VG)	4.5
FRENCH FRIES (VG)	4.5

DESSERTS

VERY STICKY TOFFEE PUDDING (V)	8
<i>Toffee Sauce, Vanilla Ice Cream</i>	
PASSIONFRUIT POSSET (V)	8
<i>House Shortbread</i>	
BURNT LEMON TART (V)	8
<i>Broken Meringue, Yoghurt Ice Cream</i>	
CHOCOLATE TERRINE (V)	8
<i>Hazelnut Praline, Honeycomb, Chocolate Sauce, Salted Caramel Ice Cream</i>	
DI ROLLO ICE CREAM & SORBET (V)	6
<i>Florentine Wafer, Raspberry Sauce</i>	
<i>Vegan Option Available</i>	
SCOTTISH CHEESE PLATTER (V)	13
<i>Sourdough Crackers, Grapes, Chutney</i>	

SUNDAY BRUNCH

Available on Sundays from 12pm-4pm

EGGS BENEDICT	11
<i>English Muffin, Poached Eggs, Hollandaise, Scottish Ham</i>	
EGGS ROYALE	12
<i>English Muffin, Poached Eggs, Hollandaise, Smoked Salmon</i>	
EGGS FLORENTINE (V)	10
<i>English Muffin, Poached Eggs, Hollandaise, Spinach</i>	
BELGIAN STYLE WAFFLES (V)	10
<i>Banana, Blueberry, Honey</i>	
AVOCADO ON TOAST (VG)	10
<i>Avocado, Sriracha, Chilli, Lime, Pomegranate, Coriander on Granary Toast</i>	
<i>Add Two Poached Free Range Eggs: £3 (V)</i>	
CROQUE MONSIEUR	11
<i>Bechamel. Gruyère, Parmesan, Smoked Cheddar, Scottish Ham</i>	
<i>Make It Madame - Add a Fried Egg: £2</i>	
CROQUE FLORENTINE (V)	10
<i>Bechamel. Gruyère, Parmesan, Smoked Cheddar, Spinach</i>	
<i>Add a Fried Egg: £2</i>	

APERITIFS

- 
KIR / £9.25
Crème de Cassis, Chardonnay
- 
EDINBURGH FLUTE / £9.25
Prosecco, Edinburgh Liqueur
Choose From: Raspberry, Elderflower, Rhubarb & Ginger
- 
LOIRE FLUTE / £9.25
Chambord, Prosecco, Fresh Raspberry
- 
CLASSIC CHAMPAGNE COCKTAIL / £13.25
Champagne, Hennessy VS, Angostura Bitters
- 
KIR ROYALE / £12.25
Champagne, Crème de Cassis

SPRITZERS £9.25

- 
APEROL SPRITZ
Aperol, Prosecco, Soda, Pink Grapefruit Slice
- 
CAMPARI SPRITZ
Campari, Prosecco, Soda, Orange Slice
- 
EDINBURGH SPRITZ
Edinburgh Liqueur, Prosecco, Soda
Choose From: Raspberry, Elderflower, Rhubarb & Ginger
- 
LIMONCELLO SPRITZ
Limoncello, Prosecco, Lemon Juice, Soda, Lemon Slice

CLASSIC COCKTAILS £11

- 
NEGRONI
Tanqueray Sevilla Gin, Campari, Martini Rosso
- 
EDINBURGH MULE
Edinburgh Gin, Ginger Beer, Lime
- 
COSMOPOLITAN
Citron Vodka, Cointreau, Cranberry Juice, Lime Juice
- 
OLD FASHIONED
Johnnie Walker Black Label, Angostura Bitters
- 
MOJITO
Blanco Rum, Muddled Lime, Mint, Soda Top
- 
MARGARITA
Blanco Tequila, Cointreau, Lime Juice
- 
FRENCH MARTINI
Vodka, Chambord, Pineapple Juice, Fresh Raspberry
- 
ESPRESSO MARTINI
Vanilla Vodka, Coffee Liqueur, Espresso
- 
BONNIE SOUR
Whisky, Maraschino Liqueur, Martini Rosso, Lime Juice, Angostura Bitters

 **BLUE OLD FASHIONED / £55**
 50ml Johnnie Walker Blue, Angostura Bitters

BRASSERIE SPECIALTY COCKTAILS £12

- 
GOLDEN EAGLE
Tequila Reposado, Cointreau, Lime Juice, Rosemary & Thyme Syrup, Grapefruit Bitters, Soda Top
- 
SUMMER ALL YEAR ROUND
Gin, Rhubarb & Ginger Liqueur, Aperol, Peach Bitters, Lime Juice, Prosecco
- 
JOHNNIE WALKER HIGHBALL
Johnnie Walker Black, Cassis, Ginger Syrup, Lemon Juice, Ginger Ale Top
- 
COOL AS A CUCUMBER
Hendricks Gin, Elderflower Liqueur, Cranberry Juice, Orange Juice, Lime Juice, Fresh Cucumber
- 
UBHALL OF MY EYE
Vanilla Vodka, Apple Juice, Lemon Juice, Cinnamon Syrup, Lemon Bitters

VIRGIN COCKTAILS £7.50

- 
VIRGIN ELDERFLOWER MOJITO
Apple Juice, Elderflower Cordial, Muddled Lime, Mint, Soda Top
- 
VIRGIN CRANBERRY COOLER
Cranberry Juice, Orange Juice, Rosemary & Thyme Syrup, Lime Juice, Fresh Cucumber

DRINKS

SPARKLING

	GLASS	BTL
PROSECCO - LE ALTANE - ITALY	£6.80	£37
CHAMPAGNE - PALMER & CO - FRANCE	£10.40	£65
CHAMPAGNE - PALMER & CO ROSÉ - FRANCE		£68
CHAMPAGNE - VEUVE CLICQUOT - FRANCE		£84

WHITE WINE

	175ML	250ML	BTL
VINHO VERDE - CONDE VILAR - PORTUGAL	£6.20	£8.70	£26
CHARDONNAY - BERRI ESTATES - AUSTRALIA	£6.20	£8.70	£26
PINOT GRIGIO - VINUVA ORGANIC - SICILY	£6.50	£9.10	£27
PICPOUL DE PINET - MAS PUECH - FRANCE	£7.50	£10.40	£31
ALBARINO A20 - BODEGAS CASTRO MARTIN - SPAIN			£35
VIOGNIER - CREATION - SOUTH AFRICA			£37
SAUVIGNON BLANC - MARLBOROUGH - NEW ZEALAND	£7.80	£11.10	£33
CHABLIS - LE FINAGE - FRANCE			£42

ROSÉ WINE

	175ML	250ML	BTL
PINOT GRIGIO - CONTO VECCHIO - ITALY	£6.20	£8.70	£26
CHATEAU ST. BAILLON - COTES DE PROVENCE - FRANCE	£8.10	£11.70	£35

RED WINE

	175ML	250ML	BTL
SANGIOVESE - PONTEBELLO - ITALY	£6.30	£8.70	£26
SHIRAZ - BERRI ESTATES - AUSTRALIA	£6.50	£9.10	£27
MALBEC - LUNARIS - ARGENTINA	£7.00	£9.70	£29
MERLOT - VALDIVIESO - CHILE			£30
CABERNET SAUVIGNON - BETWEEN THORNS - SE AUSTRALIA			£30
CHÂTEAU LA GASPARDE - BORDEAUX - FRANCE	£7.50	£10.40	£30
RIOJA CRIANZA - VIÑA REAL - SPAIN			£35
PINOT NOIR - SPY VALLEY - NEW ZEALAND			£41

DRAUGHT

Please note our draught selection can be served as 2/3 pint schooners or pints

INNIS AND GUNN LAGER <i>Scotland / 4.2% / £4.15 / £6.25</i>	GUINNESS <i>Ireland / 4.2% / £4.15 / £6.25</i>
INCH'S CIDER <i>England / 4.5% / £3.95 / £5.95</i>	BLUE MOON <i>Belgium/ 5.4% / £4.15 / £6.25</i>
STEWART BREWING SESSION IPA <i>Scotland / 3.7% / £3.95 / £5.95</i>	MENABREA <i>Italy / 4.8% / £4.15 / £6.25</i>

GUEST ROTATIONAL BEER
 Please ask your server for our current guest beer

BOTTLES & CANS

 ASAHI <i>Japan / 5.2% / 330ml / £5.35</i>	 STEWARTS 80-/ <i>Scotland / 4.4% / 500ml / £5.60</i>
 BELLFIELD BOHEMIAN PILSNER <i>Scotland / 4.5% / 330ml / £6.10 / GF</i>	 MENABREA ZERO ZERO <i>Italy / 0.0% / 330ml / £5.00</i>
 BELLFIELD LAWLESS VILLAGE IPA <i>Scotland / 4.5% / £6.10 / 330ml / GF</i>	 INNIS & GUNN ORIGINAL <i>Scotland / 6.6% / 330ml / £5.60</i>
 LONG WHITE CLOUD <i>Scotland / 5.4% / 440ml / £6.35</i>	 THISTLY CROSS STRAWBERRY <i>Scotland / 4% / 330ml / £6.30</i>
	 THISTLY CROSS WHISKY CASK <i>Scotland / 6.7% / 330ml / £6.30</i>

SOFT DRINKS

SOFT DRINKS Glass: Coke, Diet Coke or Lemonade £2.25 Bottle: Appletiser £3.50, Coke Zero £3 Can: Irn Bru £3, Diet Irn Bru £3, Red Bull £3.50	SAN PELLEGRINO / £3 <i>Lemon or Blood Orange</i>
FEVER TREE TONIC WATERS & MIXERS / £2.25 <i>Indian Tonic</i> <i>Mediterranean Tonic</i> <i>Light Tonic</i>	STRATHMORE SPRING or SPARKLING WATER 330ml / £2 / 750ml / £4
<i>Ginger Ale</i> <i>Ginger Beer</i>	FRUIT JUICES / £2.50 <i>Orange, Apple, Cranberry, Pineapple, Tomato</i>

HOT DRINKS

TEA <i>Scottish Breakfast, Earl Grey, Mint, Green, Lemon & Ginger</i>	AMERICANO £3 CAPPUCCINO £3.25 LATTE £3.25 FLAT WHITE £3.25 HOT CHOCOLATE £3.50	SYRUPS £0.50 <i>Vanilla, Hazelnut, Salted Caramel, Cinnamon</i>
SINGLE ESPRESSO £3 DOUBLE ESPRESSO £3.25		<i>Soya & Oat Milk Available</i>

LIQUEUR COFFEE

£8.75

IRISH / Jameson
 BAILEYS HOT CHOCOLATE
 GAELIC / Glengoyne 10

FRENCH / Hennessy VS
 SKYE / Drambuie
 SEVILLE / Cointreau

*A discretionary 10% service charge will be added to your bill