



WEST END BRASSERIE

APÉRITIFS

- **EDINBURGH**
£8.50
*Edinburgh Liqueur,
Prosecco, Fresh Raspberry*
- **LOIRE**
£8.50
*Chambord, Prosecco,
Fresh Raspberry*
- **KIR**
£7
*Crème de Cassis,
Chardonnay*
- **PADUA**
£8.50
*Aperol, Prosecco,
Fresh Orange Slice*
- **KIR ROYAL**
£10
*Crème de Cassis,
Champagne*
- Choose from:
Rhubarb & Ginger,
Raspberry or Elderflower*

SNACKS

- SPICY GORDAL OLIVES (VG)** 4
East Lothian Rapeseed Oil
- HAGGIS BON BONS** 5
Hornig's Haggis, Arran Mustard Aioli
- HOUSE BREAD (VG)** 4
Edinburgh Butter (V)
- CRISPY WHITEBAIT** 5
Bloody Mary Mayonnaise

OBAN OYSTERS

One £3.50 / Three £10.50 / Six £21

- CLASSIC** Shallot Vinegar & Tabasco
PICANTE Lime, Jalapeno & Coriander
BLOODY MARY Crispy Tempura & BM Mayo

OYSTER ROULETTE *Selection of the above (six oysters)* £21

SANDWICHES

Served 12pm - 3pm

- GRILLED STEAK CIABATTA** 16
*(Served Pink) Bearnaise, Wild Rocket, Red Onion Chutney,
Crispy Onions, Jus, Fries*
- CHICKEN CLUB SANDWICH** 14
*Chargrilled Chicken, Sweetcure Streaky Bacon,
Smoked Cheddar, Lettuce, Tomato, Herb Mayonnaise, Fries*
- CROQUE MADAME** 14
*Sourdough, Bechamel, Gruyère, Parmesan, Smoked Cheddar,
Scottish Ham, Fried Egg, Fries*

PLATTERS FOR 2

- CHARCUTERIE BOARD** 27
*Cured Meats, Camembert Cheese, Truffle Honey,
Red Onion Chutney, Pickle, Sourdough,
Edinburgh Butter*
- SCOTTISH SEAFOOD PLATTER** 48
*Smoked Salmon, Oban Oysters, East Coast Langoustines,
Crayfish Cocktail, Mussels, Clams, Lemon, Garlic Aioli,
Tabasco, House Bread*

STARTERS

- SOUP DU JOUR (VG)** 6
House Bread
- FRENCH ONION SOUP (V)** 8
Gruyère Cheese Cruton
- CULLEN SKINK** 8
Smoked Mussels & Haddock, Potato & Parsley
- EAST COAST LANGOUSTINES** 14
Garlic & Parsley Butter
- TEMPURA SQUID** 9
Peanut, Chilli & Coriander Dipping Sauce
- CRAYFISH & LANGOUSTINE COCKTAIL** 14
Smoked Tomato, Lettuce, Avocado, Cucumber
- SEARED ULLAPOOL SCALLOPS** 12
N'Duja, Samphire, Pickled Fennel
- CHICKEN LIVER PARFAIT** 8
Spiced Fig Chutney, Brioche
- WILD MUSHROOMS (V)** 10
*Sautéed Wild Mushrooms, Truffle Oil, Fried Egg,
Chive, Toasted Brioche*
- HAGGIS, NEEPS & TATTIES** 10
Whisky Sauce

MAINS

- BRASSERIE FISH & CHIPS** 16
*Scottish Haddock, Chunky Chips, Pea Purée,
Tartare Sauce*
- EAST COAST LOBSTER & TARRAGON RISOTTO** 24
Scottish Peas, Parmesan
- SHETLAND SALMON FILLET** 25
*Langoustines, Crayfish, Clams, Mussels,
Bouillabaisse Sauce, Crushed Ratte Potatoes,
Tarragon*
- GRILLED CHICKEN CAESAR SALAD** 14
*Crunchy Lettuce, Parmesan, Croutons, Pancetta,
Anchovies, Caesar Dressing*
- FLAT IRON STEAK FRITES** 26
*Bearnaise, Sauce Brasserie or Whisky Peppercorn,
Brasserie Fries*
- MOULES FRITES** 15
*Steamed Shetland Mussels, White Wine, Garlic,
Cream, Fries*
- ROAST CHICKEN BREAST** 17
*Garlic Sautéed Ratte Potatoes, Tenderstem
Broccoli, Honey Mustard*
- THE BRASSERIE BURGER** 17
*Gilmour's Beef & Bone Marrow Burgers, Sweetcure
Streaky Bacon, Smoked Cheddar, Truffle Aioli,
Gem Lettuce, Pickle, Crispy Onions, Truffle &
Parmesan Fries*
- MISO & HARISSA GLAZED AUBERGINE (VG)** 14
*Red Pepper Almond Sauce, Ras Al Hanout, Herb
Cous Cous, Pomegranate*
- SURF & TURF BURGER** 22
*Gilmour's Beef & Bone Marrow Burger, Whipped
Avocado, Tomato & Chilli Relish, Lettuce, Tempura
East Coast Lobster, Fries*
- WILD MUSHROOM BOURGUIGNON (VG)** 15
Baby Onions, Wild Mushrooms, Potato Purée
- PLANT BASED BURGER (VG)** 14
*Moving Mountain's Patty, Vegan Cheese, Avocado,
Beetroot Ketchup, Pickles, Lettuce, Fries*
- BRAISED BEEF BOURGUIGNON** 22
Baby Onions, Bacon, Mushrooms, Potato Purée

*Our exclusive Château La Gasparde is the
perfect pairing with our bourguignon dishes*

SIDES

- SAUTÉED RATTE POTATOES (V)** 5
- TRUFFLE & PARMESAN FRIES** 5
- STICKY HONEY ANISE CARROTS (V)** 5
- CHARRED TENDERSTEM BROCCOLI (VG)** 5
- TRUFFLE MAC & CHEESE (V)** 6
- BABY GEM CAESAR SALAD** 5
- CHUNKY CHIPS (VG)** 5
- BRASSERIE FRIES (VG)** 5

DESSERTS

- VERY STICKY TOFFEE PUDDING** 7
Caol Isla Sauce, Vanilla Ice Cream
- GLENKINCHIE WHISKY PANNA COTTA** 7
Raspberries, Whisky Snap, Honeycomb
- BURNT LEMON TART (V)** 7
Broken Meringue, Yoghurt Ice Cream
- CHOCOLATE CHOUX BUN** 7
If you enjoy an éclair, you must try this
- DI ROLLO ICE CREAM & SORBET (V)** 6
*Florentine Wafer, Raspberry Sauce
(Vegan Option Available)*
- SCOTTISH CHEESE PLATTER** 12
Sourdough Crackers, Frozen Grapes, Red Onion Chutney

*We also offer our Sunday Roast options
12-9 on Sundays - please enquire for details*

V - VEGETARIAN
VG - VEGAN

NGCI Menu Available

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 ask your server for more information and notify them if you have a food allergy

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY



@westendbrasserie
www.westendbrasserie.com

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