



Order with your server
Food and drink will be brought to your table



Card payment only



Please ask your server for our kids menu

INDOOR FOOD MENU

T 0141 342 4966

E hello@brelbar.com

STARTERS

French onion soup, comté & croutons **7**

Crispy squid with aioli **6**

Goats cheese rolled in candied nuts, onion jam & sourdough toast **7**

Lemon & garlic chicken skewer with chimichurri **6.50**

Popcorn moules with aioli **8**



THE MAINS

Fish tacos 9

Lightly spiced crispy haddock with chilli mayo, sweetcorn salsa, coriander and lime



Brel's mac 'n' cheese 9

Served with garlic bread

Toppings: • Sun-blushed tomato & parmesan **2.50**
• Bacon & gruyère **2.50**

Tartiflette 13

Reblochon, lardons, potato baked in cream & garlic with soda bread

Potato & spinach balti 12

Coriander naan, saffron rice

Squash, sage & pumpkin seed risotto 14

With a poached egg

Honey roasted figs, goats cheese, walnut & mixed leaf salad 9

Served with a french dressing

Classic chicken - OR - shrimp caesar salad 9

Grilled chicken or shrimp with croutons, parmesan, anchovies and Caesar dressing



THE BREL BURGER SHACK £11

All served with fries | Toppings: Cheese / Bacon 1.50

Scottish beef - aioli, gherkins, lettuce, tomato, brioche bun

Grilled chicken - gherkins, lettuce, tomato, brioche bun

Grilled halloumi - aioli, portobello mushroom, gherkins, lettuce, tomato, brioche bun

Grilled shrimp - aioli, hot sauce, lettuce, tomato, brioche bun

Falafel burger - gherkins, lettuce, tomato, brioche bun

the Frites

All served with Brel's frites & aioli

MOULES FRITES

Scottish steamed mussels served with soda bread

- Marinière with (or without) cream
- Lemongrass, chilli & coriander
- Flavour of the week



Full pot - 16 | ½ pot (served without fries) - 8.50

STEAK FRITES

Rib-eye steak, grilled tomato, watercress & either peppercorn sauce OR garlic butter



POISSON FRITES

Whole baked sea bream with caper & almond butter

LOBSTER FRITES

½ fresh Scottish lobster with garlic butter



FROMAGE FRITES

Whole baked garlic & thyme camembert

BRELIANT SIDES

Frites with aioli **3**

• Add parmesan/truffle **1**

Halloumi bites with aioli **5**

Garlic bread **3.50**

• Add cheese **1**

Corn on the cob **3**

Apple, celeriac & parsnip slaw **3**

Soda bread & butter **3**

Garden salad **3**



Desserts



Make your own s'mores kit 6

Includes mallows, crackers, milk chocolate and your own toasting fire!

Rolo s'mores 8

Extra gooey s'mores! Rolos, mallows, crackers, milk chocolate and your own toasting fire!

Waffle dipper cone 6

- with chocolate sauce & strawberries
- with seasonal berries & Chantilly cream

Crumble of the week 6

with ice cream

Coconut panna cotta 6

pear & cardamom, pear crisp





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DRINKS MENU

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BEER & CIDER



DRAUGHTS 5

Pint of Moretti

Pint of Guinness

Pint of Amstel

Pint of St. Mungo's

Pint of Strongbow

BOTTLES

Old Mout 5.50
Ask for selection of flavours

Sol 4.50

Ask about our selection of craft Belgian and international beers

SPIRITS 5

Premium Scottish gin of the day
Served with garnish and tonic

Russian Standard vodka + mixer

Morgan's Spiced rum + mixer

Jack Daniel's + mixer

Premium rum + mixer



WINES



Speak to your server about our **wine of the week**

Prosecco Spumante (Italy)

6.50 per glass | 25 bottle

An aromatic dry sparkling wine from Italy.

La Doutelle Sauvignon Blanc (France)

6.50 (175ml) | 22 bottle

Aromas of green apples with rich, dry grapefruit characteristics with a long elegant finish.

Victorina Tempranillo (Spain)

6.50 (175ml) | 22 bottle

Delicious Tempranillo with bags of juicy fruit and intense aromas.

Cabernet Rosé (Chile)

6.50 (175ml) | 22 bottle

This wine has an aroma of ripe summer fruits and a fruity flavour to match.

Rioja Crianza, Vina Amate (Spain)

27 bottle

Layers of black and red fruits, leading to a fruit driven palate with mineral and gentle oak notes.

Les Grès Viognier (France)

25 bottle

Appealing flavours of apricot and floral citrus, and persistent aromatics.

COCKTAILS



Aperol Spritz 6

Aperol, prosecco, soda and orange slice

Frozen cocktail of the day 5

Elderflower Spritz 7

Gin, sugar syrup, lemon, mint and soda water

Elderflower mocktail 4

Sugar syrup, lemon, mint and soda water

Margarita 8.50

A taste of Mexico, with or without salted rim. Tequila, Cointreau & lime juice.

Espresso Martini 8.50

Smooth & sumptuous mix of Russian Standard, Kahlúa, sugar syrup and a shot of espresso

Classic Mojito 8

An invigorating and delicious Cuban classic. Bacardi, sugar syrup & lime juice.

Glass of Pimm's

Summer in a glass!

6



SOFT DRINKS & HOT DRINKS 3



Coffee | Tea | Hot chocolate

Selection of soft drinks: Coke Zero | Lemonade | Diet Coke | Soda & lime
Irn Bru/Diet Irn Bru | Rosé lemonade | Ginger beer | Cherry Cola | Mandarin & Seville orange

