

# MAIN MENU

12pm - Close



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## STARTERS & SMALL POTS

3 for  
£14

TOMATO & MOZZARELLA SALAD <b>V</b>	5
SWEET & SPICY CHICKEN WINGS	6
HONEY & RED WINE CHORIZO	6
WOOD-FIRED HALLOUMI <b>V</b>	5
BREWSTONE BRAVAS <b>V VE</b>	4.5
CHICKEN SATAY SKEWERS	5.5
CREAMY HUMMUS <b>VE</b>	5
OLIVE ANTIPASTI <b>V VE</b>	5

## WOOD-FIRED PIZZA

<b>CLASSIC PIZZA</b> <b>V</b>	9
Pomodoro sauce, mozzarella, herb oil. Vegan option available.	
<b>COURGETTE &amp; GOAT CHEESE PIZZA</b> <b>V</b>	12.5
Alfredo sauce, courgette, mozzarella, caramelized onion, leeks & goat cheese. Vegan option available.	
<b>FUNGHI PIZZA</b> <b>V</b>	12.5
Garlic mushrooms, wilted spinach, Italian mozzarella with pomodoro & herb oil. Vegan option available.	
<b>SPANISH STYLE PIZZA</b>	13
Chorizo, manchego cheese, wood-fired peppers, chilli & pomodoro sauce.	
<b>MORTADELLA &amp; PISTACHIO PIZZA</b>	13.5
Italian mortadella, fresh mozzarella, pomodoro sauce & arrugula.	
<b>ANCHOVY &amp; BLACK OLIVE PIZZA</b>	13.5
Pomodoro sauce, mozzarella, anchovies, black olives, capers & arugula.	
<b>PULLED PORK &amp; BRIE PIZZA</b>	13.5
Pulled pork, caramelised onion, mozzarella, alfredo sauce & brie.	

## MAIN MEALS

<b>BREWSTONE SWEET POTATO CURRY</b> <b>VE</b>	12	<b>FRANGO MARINATED CHICKEN SALAD</b>	9	<b>CREAMY MOZZARELLA, &amp; MUSHROOM TAGLIATELLE</b>	10.5
Sweet potato, chickpeas & spinach blended with our own homemade curry mix. Served with basmati rice, poppadoms and mango chutney.		Frango marinated chicken breast, avocado, soft-boiled free range egg with a sprinkle of dukkah with parmesan cheese dressing.		Creamy cheese tagliatelle with fresh Italian mozzarella, garlic mushrooms & leeks.	
<b>24H SLOW COOKED LAMB</b>	15.9	<b>ROAST SKIRT STEAK</b>	13.5	<b>CREAMY MOZZARELLA, ROASTED BEEF &amp; MUSHROOM TAGLIATELLE</b>	11.5
Marinated slow cooked shoulder of lamb, served with white wine onions & confit potatoes, toasted almonds, pomegranate, crème fraiche & lemon sauce.		Flat skirt steak served pink. With garlic and thyme roast potatoes, vegetables and our BrewStone sauce.		Creamy cheese tagliatelle with thyme roast beef, gravy & fresh Italian mozzarella, garlic mushrooms & leeks.	
<b>MEDITERRANEAN HUMMUS SALAD</b> <b>VE</b>	8	<b>ROAST COD &amp; CONFIT POTATOES</b>	12.9	<b>PULLED PORK &amp; MASHED POTATO</b>	12
Creamy hummus with tomato, cucumber, red onion & black olives. Drizzled with BrewStone's balsamic dressing served with flat bread.		Roast cod with confit potatoes in white wine, poached onion, sliced vine tomatoes & basil sauce.		Slow cook shoulder of pork with gravy, caramelised onion, butter mash potato & garlic mushrooms.	

### CHEFS' RECOMMENDATION

### SUNDAY DINNER 11

Slow roast beef joint with seasoned garlic, vegetables, Yorkshire pudding, roast thyme potatoes & gravy jus

Only available on Sundays  
Book now ready for the weekend

## DESSERTS

<b>MANGO SORBET</b> <b>VE</b>	5.2	<b>NY CHEESECAKE &amp; BERRIES</b> <b>V</b>	5.5
Gwynne's mango sorbet with passion fruit.		Crumbly biscuit base topped with creamy smooth cream cheese filling & berry compote.	
<b>BROWNIE &amp; VANILLA ICE CREAM</b> <b>V</b>	5.5	<b>PASSION FRUIT PANNA COTTA</b> <b>V</b>	5.2
Dark Belgian chocolate brownie with Gwynee's vanilla ice cream.		Vanilla panna cotta with passion fruit sauce.	

KEY **V** VEGETARIAN **VE** VEGAN

**DISHES MAY CONTAIN ALLERGENS**  
We cannot guarantee that the 14 allergens are not present in our food. Please ask a member of our team for more information.

### FANCY A SPIRIT OR COCKTAIL?

Take a look at our Drinks Menu or ask a team member for their suggestions.



## SIDES

<b>BREAD &amp; OIL</b> <b>V VE</b>	4.5
<b>BREWSTONE SALAD</b> <b>V VE</b>	4
<b>WOOD-FIRED VEGETABLES</b> <b>V VE</b>	5
<b>BASMATI RICE</b> <b>V VE</b>	3
<b>BUTTER MASH POTATO</b> <b>V</b>	5

### EXTRAS

**GARLIC FLATBREAD** **V VE** 5  
ADD CHEESE FOR 1

TOUCHED BY FIRE  
HANDCRAFTED BY CHEFS



SCAN OUR QR CODE  
TO ORDER YOUR MEAL

### DID YOU KNOW

ALL OUR FOOD IS FRESHLY  
MADE AND WE ARE SO  
PROUD TO SUPPORT  
THE LOCAL COMMUNITY.

## SOFT DRINKS

<b>SAN PELLEGRINO</b> Limonata // Aranciata	<b>3.5</b>
<b>FRANKLIN &amp; SON</b> Cola // Original Lemonade // Tonic Light Tonic // Brewed Ginger Beer Rhubarb & Hibiscus Tonic Elderflower Tonic // Ginger Ale	<b>2.7</b>
<b>BELVOIR</b> Raspberry Lemonade Organic Lemonade	<b>3.5</b>
<b>SODA FOLK CREAM SODA</b>	<b>3</b>
<b>STRATHMORE WATER 330ML</b> Still // Sparkling	<b>2.5</b>
<b>SAN PELLEGRINO 750ML</b> Sparkling	<b>4</b>
<b>FIREFLY PEACH AND GREEN TEA</b>	<b>3.8</b>
<b>REAL GREEN TEA KOMBUCHA</b>	<b>4</b>
<b>ENERGY DRINK</b>	<b>3.5</b>
<b>SUGAR FREE ENERGY DRINK</b>	<b>3.5</b>

## NON ALCOHOLIC

<b>BUDWEISER ZERO LAGER (0.5% BOTTLE)</b>	<b>4</b>
<b>BIG DROP PARADISO IPA (0.5% CAN)</b>	<b>4.5</b>
<b>BIG DROP STOUT (0.5% CAN)</b>	<b>4.5</b>
<b>MAGNERS ZERO (0% BOTTLE)</b>	<b>4</b>

## HOT DRINKS

	8OZ	12OZ	16OZ
<b>COFFEE</b>			
<b>LATTE</b>	2.5	2.75	3
<b>CAPPUCCINO</b>	2.5	2.75	3
<b>AMERICANO</b>	2.25	2.5	2.75
<b>MOCHA</b>	2.75	3	3.25
<b>ESPRESSO</b>	1.8		
<b>MACCHIATO</b>	2		
<b>FLAT WHITE</b>	2.5		
<b>HOT CHOCOLATE</b>	8OZ	12OZ	16OZ
Milk, Dark or White	2.5	2.8	3.10

Decaf, Soya & Oat Milk available for an additional 50p

### SYRUP 50P

Vanilla, Cinnamon, Gingerbread, Hazelnut, Caramel

<b>TEA</b>	<b>8OZ</b>
We have a wide selection of Teas, from English Breakfast to refreshing Herbal Teas	<b>2.5</b>

## WINES

### Sparkling

<b>PROSECCO 20CL MINI BOTTLE</b>	<b>7.5</b>	20cl
<b>PROSECCO</b>	<b>5.5</b>	175ml 25 bottle
<b>PERRIER-JOUËT GRAND BRUT</b>	<b>80</b>	bottle
<b>LAURENT PERRIER ROSE</b>	<b>98</b>	bottle
<b>DOM PERIGNON VINTAGE</b>	<b>250</b>	bottle

### White

	125ML	250ML	BOTTLE
<b>LA PRENSA, CHARDONNAY</b> (Spain)	<b>3.5</b>	<b>6.3</b>	<b>16</b>
<b>BONAVITA, PINOT GRIGIO</b> (South Africa)	<b>4.5</b>	<b>7.5</b>	<b>18</b>
<b>QUINTA DAS ARCAS ARCA NOVA BRANCO VINHO VERDE</b> (Portugal)	<b>3.9</b>	<b>6.9</b>	<b>18</b>
<b>CASTILLO DE MUREVA ORGANIC VERDEJO</b> (Spain)	<b>3.9</b>	<b>7</b>	<b>19</b>
<b>SOUTHERN RIVERS, SAUVIGNON BLANC</b> (New Zealand)	<b>4.2</b>	<b>7.4</b>	<b>21</b>
<b>COSTERS DEL SEGRE, ALBARINO</b> (Spain)			<b>27</b>
<b>CA'BIANCE, GAVI</b> (Italy)			<b>32</b>

### Red

<b>MONTE VERDE, MERLOT</b> (Chile)	<b>3.9</b>	<b>6.5</b>	<b>18</b>
<b>RARE VINEYARDS, PINOT NOIR</b> (France)	<b>4.5</b>	<b>7.5</b>	<b>20</b>
<b>CASTILLO DE MUREVA ORGANIC TEMPRANILLO</b> (Spain)	<b>3.8</b>	<b>6.9</b>	<b>18</b>
<b>ALMA MORA, MALBEC</b> (Chile)	<b>4.5</b>	<b>7.5</b>	<b>20</b>
<b>SOLANDIA, NERO D'AVOLA</b> (Italy)			<b>24</b>
<b>ST HALLET, SHIRAZ</b> (Australia)			<b>35</b>
<b>ALEXANDER VS THE HAM FACTORY, TEMPRANILLO</b> (Spain)			<b>55</b>

### Rosé

<b>VENDANGE WHITE ZINFANDEL</b> (California)	<b>3.9</b>	<b>6.3</b>	<b>16</b>
<b>ANTONIO RUBINI, PINOT GRIGIO BLUSH</b> (Italy)	<b>3.8</b>	<b>6.9</b>	<b>18</b>
<b>COTES DE PROVENCE HERITAGE</b> (France)			<b>27</b>

## PORTER

<b>MEANTIME CHOCOLATE PORTER</b> (6.5% bottle)	<b>5.6</b>
<b>FOURPURE OATMEAL STOUT</b> (5.1% can)	<b>4.9</b>
<b>TAILGATE PEANUT BUTTER MILK STOUT</b> (5.8% can)	<b>5</b>

## LAGERS & PILSNER

	HALF PINT	PINT
<b>BECKS</b> (4.8%)	<b>2.1</b>	<b>3.8</b>
<b>PERONI</b> (5.1%)	<b>2.8</b>	<b>5</b>
<b>CORONA</b> (4.8%)	<b>2.5</b>	<b>4.5</b>

### Bottles

<b>PERONI GLUTEN FREE</b> (5.1% bottle)	<b>4.8</b>
<b>ALHAMBRA RESERVA ESPECIAL</b> (6.4% bottle)	<b>5</b>
<b>PILSNER URQUELL</b> (4.4% bottle)	<b>4.5</b>
<b>GOOSE ISLAND 312</b> (4.2% bottle)	<b>4.9</b>
<b>CORONA</b> (4.5% bottle)	<b>4.8</b>

## ALES

	HALF PINT	PINT
<b>CAMDEN PALE ALE</b> (4%)	<b>2.6</b>	<b>4.8</b>
<b>HOEGAARDEN</b> (4.9%)	<b>2.8</b>	<b>5</b>

### Bottles & Cans

<b>CAMDEN PALE ALE</b> (4.0% bottle)	<b>4.8</b>
<b>LITTLE CREATURE PALE ALE</b> (5.2% can)	<b>5.3</b>
<b>GOOSE ISLAND MIDWAY SESSION IPA</b> (4.1% can)	<b>4.8</b>
<b>MAGIC ROCK BREWERY SAUCERY IPA</b> (3.9% can)	<b>4.9</b>
<b>FOUR PURE EASY PEELER SESSION IPA</b> (4% can)	<b>4.9</b>
<b>MEANTIME PALE ALE</b> (4.3% bottle)	<b>5.6</b>
<b>TWO TRIBES ELECTRIC CITRUS PALE ALE</b> (4.7% can)	<b>5</b>
<b>GOOSE ISLAND IPA</b> (5.9% bottle)	<b>4.9</b>
<b>MEANTIME YAKIMA RED ALE</b> (4.15% bottle)	<b>4.9</b>

## FLAVOURED BEERS

<b>MAGIC ROCK HIGH WIRE GRAPEFRUIT IPA</b> (5.5% can)	<b>4.9</b>
<b>CAMDEN STRAWBERRY LAGER</b> (4.6% can)	<b>4.8</b>

## CIDERS

	HALF PINT	PINT
<b>ORCHARD PIG</b> (4.5%)	<b>2.6</b>	<b>4.8</b>

### Bottles

<b>ANGRY ORCHARD</b> (4%)	<b>5</b>
<b>OLD MOUT</b> Kiwi and Lime // Berries and Cherries Pineapple and Raspberries // Strawberry and Pomegranate	<b>5</b>