



# WEST ON THE GREEN

## BRUNCH

Available Saturday & Sunday, 11am until 12.30pm.

### EGGS BENEDICT 9

Smoked bacon, poached eggs & hollandaise on a toasted muffin

### EGGS STORNAWAY 10

Stornaway black pudding, poached eggs & hollandaise on a toasted muffin

### EGGS CALIFORNIA 11

Avocado, salsa, poached eggs & hollandaise on a toasted muffin (v)

### AVOCADO TOAST 11

Toasted sourdough with avocado, salsa & radish (ve)

## SANDWICHES

Available Monday to Friday until 4pm.

### FRIKADELLEN SANDWICH 9

Bavarian meatballs, with smoked cheese & marinara sauce, served on ciabatta

### STEAK SANDWICH 13.5

6oz rump steak served on ciabatta, with caramelised onions

### CAPRESE SANDWICH 9

Tomato, mozzarella, basil, balsamic syrup & pesto mayo served on sourdough (ve on request)

Add soup or fries 4

## SOUP OF THE DAY 5.5

Served with rye bread (ve | gf on request)

## BAKERY

### HAUS BREAD 5

With balsamic vinegar & olive oil (ve)

### PRETZEL 3.5

Salted/Unsalted (v)

### PRETZEL SHARER 9.5

2 pretzels with honey mustard & currywurst dips (v)

## SMALL PLATES

### SWEET POTATO BON BONS 7

Served with a sweet chilli sauce (ve)

### CURRYWURST 6

Sliced bockwurst sausage in currywurst sauce (gf)

### CAULIWURST 5

St Mungo beer battered cauliflower covered in currywurst sauce (ve) (gf)

### CHICKEN WINGS 6.5

covered in sticky BBQ sauce

### BEER GLAZED BRATS 6.5

Sliced bratwurst in a WEST 4 glaze with sauerkraut

### FALAFEL 7.5

Chickpea falafel with vegan pesto mayo (ve)

### CORN RIBS 5

Marinated in paprika & garlic

### FRIKADELLEN 6.5

Bavarian meatballs with marinara sauce

### BRATKARTOFFELN 5

Roasted potato with bacon & roasted peppers

### BLACK PUDDING 6.5

Stornoway black pudding in St Mungo beer batter served with apple sauce

## LARGE PLATES

### WURST PLATTER 25

A selection of German sausages with pickles, tomatoes, sauerkraut, smoked cheese, pretzels & currywurst and Jäger dips

### WEST BOARD 18

A selection of cured meats and Isle of Arran cheeses with pickles, grapes, chutney, pretzels, sauerkraut, olives, oatcakes & sweet mustard dip

## HAUS FAVORITES

### CURRYWURST 14

Smoked bockwurst sausage in WEST Currywurst sauce, with pickles, crispy onions, sauerkraut & haus fries

### FISH & CHIPS 14

Haddock in St Mungo beer batter, with charred lemon, mushy peas & haus fries

### JÄGER SCHNITZEL 15

Chargrilled pork escalope with a rich mushroom sauce, served with haus fries

### CHICKEN SCHNITZEL 15

Breaded chicken escalope with haus fries & slaw

### WEINER SCHNITZEL 15

Breaded pork escalope with haus fries & slaw

### BAVARIAN BEEF GOULASH 16

With bell peppers & hot smoked paprika, served with bratkartoffeln (gf)

### WEST DIPPING STEAK 20

8oz rump steak, cooked to your preference with Currywurst sauce, Jäger sauce & gravy, served with haus fries & salad

### NÜRNBERGER 14

Bavarian sausages served with spring onion mash, gravy & sauerkraut

### SEA BASS 16

Pan fried & served with salsa verde & garlic and herb crushed potatoes

## MEATLESS

### MUSHROOM SCHNITZEL 13

Portobello mushroom escalope, marinated in garlic & rosemary served with root veg & roast potatoes (v)

### VEGANWURST 14

Smoked seitan sausage in currywurst sauce, pickles, crispy onions & haus fries (ve | gf on request)

### SAVOURY STRUDEL 12

Sweet potato & puy lentils served with roast potatoes with root veg & Jager sauce (ve)

### VEGGIEMEISTER 13

Sweet potato & roast pepper burger, served in a pretzel bun with haus fries & vegan slaw (v |ve on request)

### VEGANER BURGER 14.5

Moving Mountains meatless burger, with caramelised onion & vegan mozzarella, served on a brioche bun with haus fries & vegan slaw (ve)

### FALAFEL SALAD 13

Chickpea falafel with ,cherry tomatoes, roasted red pepper, cucumber & Tahini dressing (ve)

## BURGERS & DOGS

Our burgers & dogs are served on our signature pretzel bun & come with our crispy haus fries & slaw.

### ST MUNGO 14

Steak burger with cheese, caramelised onion, pickles, lettuce & relish

### BLAUER 14.5

Steak burger with blue cheese, bacon, lettuce, relish & pickles

### BERLINNER 14.5

Steak burger, bockwurst sausage, currywurst sauce, lettuce, relish, & pickles

### HÄHNCHEN 13

Chicken schnitzel burger with, lettuce, relish & slaw (gf on request)

### WEST DOG 12

Smoked bockwurst sausage, caramelised onions & pickles.

### WEST CURRY DOG 13

Smoked bockwurst sausage, currywurst sauce, onions & pickles

Upgrade your fries to Jäger or Gerwegian for £3

## SIDES

### HAUS FRIES 4.5

(ve | gf on request)

### SWEET POTATO FRIES 5

(ve)

### ONION RINGS 5

(ve)

### HAUS DIPS 1.5

Currywurst / Jäger / garlic mayo / sriracha mayo / honey mustard / gravy

### HAUS SALAD 5

(ve)

### JÄGER FRIES 7.5

Haus fries layered with rich & creamy mushroom sauce & truffle oil (v)

### GERWEGIAN FRIES 7.5

Haus fries layered with Currywurst sauce, smoked cheese, pickles & crispy onions (v | ve on request)

## DESSERTS

### APPLE STRUDEL 7

Our signature dessert, served with dairy or vegan vanilla ice cream (v | ve on request)

### VANILLA CHEESECAKE 7

Served with strawberry ripple ice cream (v | gf)

### STICKY TOFFEE PUDDING 7

With vanilla ice cream (v)

### CHOCOLATE BROWNIE SUNDAE 7

Choose from chocolate or toffee sauce (v | ve & gf on request)

### SALTED PRETZEL WITH TOFFEE SAUCE 4.5

(v)

### PRETZEL WITH NUTELLA 4.5

(v)

v - vegetarian  
ve - vegan  
gf - gluten free

## ALLERGENS



Please let our team know if you have any dietary requirements. A service charge of 10% is added to tables of 8 or more.

# WEST BEER

## LAGER

**ST MUNGO 2.75/5.5/9.8**  
4.9% abv Premium Helles Lager.  
Our flagship lager is named after the patron saint of Glasgow. This complex beer has a firm crisp taste that beautifully balances hop bitterness with a sweet malty body. (ve)  
**MALTY | CRISP | GOLDEN**

**WEST 4 2.65/5.3/9.5**  
4.0% abv Premium Session Lager  
Light in colour and body with all the balanced flavours of a tradition German lager. The perfect balance of hop bitterness and malty body creates an easy drinking lager with a refreshing, zesty finish. (ve)  
**LIGHT | CITRUS | EASY DRINKING**

**FEIERABEND 2.8/5.6/10**  
4.6% abv Modern Pilsner  
Light in colour, this dry pilsner is hoppy and aromatic & the perfect ‘clocking off pint’. Subtle notes of prosecco & the bitterness of a northern German Pilsner. (ve)  
**DRY | GRAPE | GOOSEBERRY**

**WILD WEST 2.75/5.5/9.8**  
4.9% abv Unfiltered Helles Lager  
Our unfiltered St. Mungo is a hazy golden lager that has the same grassy, herbaceous flavour & aromas but with a fuller body, zingy mouthfeel and finishes with a bit more bite. (ve)  
**FULL BODIED | HAZY | GRAPEFRUIT**

**MUNICH RED 2.8/5.6/10**  
4.9% abv Premium Red Lager  
Paying homage to the Dunkels of Munich, this ruby red lager has a caramel like sweetness with malty biscuit flavours. A lager to convert the staunchest ale aficionado. (ve)  
**CARAMEL | TOASTED | RUBY**

**DRK 2.8/5.6/10**  
4.9% abv Dunkel (Dark Lager)  
Milk chocolate, brown lager full of roasty flavours of chocolate & coffee. A malty, caramel body gives a mild sweet finish & fuller body and flavour. (ve)  
**MALTY | MILK CHOCOLATE | DARK**

## WEST FLIGHT 7.5

Can't make up your mind?

Choose any four beers from our lagers & ales and receive a 1/3 pint of each.

**WE'VE GOT MUCH MORE...**  
FOR HOT DRINKS, SOFT DRINKS  
& SPIRITS, SCAN THE QR CODE



PRICES ARE  
FOR 1/2 PINT / PINT / STEIN

## ALE

**HEIDI-WEISSE 2.8/5.6/10**  
5.2% abv Unfiltered Wheat Beer  
Finished in a traditional unfiltered style, the malty body is complemented by a lightly hopped finish. Bursting with flavours of banana & clove, it has a big mouthfeel & long-lasting white head. (ve)  
**FRUITY | CLOUDY | BANANA**

**GPA 2.8/5.6/10**  
4.4% abv German Pale Ale  
Light with a hoppy finish, our pale ale showcases a balance of old world classic German hops & new world American hops. Moreish with a dry finish, noticeable bitterness & hop aromas.  
**FLORAL | GRASSY | DELICATELY HOPPED**

**G40 2.8/5.6/10**  
4.2% abv Unfiltered Golden Ale  
A full-bodied beer with a malty sweetness to perfectly balance the bitterness & deliver a big hit of fresh citrus & tropical fruit. Left unfiltered to pour hazy. (ve)  
**MALTY | CITRUS | TROPICAL**

**WEST BLACK 2.8/5.6/10**  
4.6% abv Premium Stout  
A pitch-black ale full of flavours of coffee, treacle & dark chocolate. With a fudgy aroma & smoky flavours, it is reminiscent of a French roast coffee. (ve)  
**RICH | CHOCOLATE | COFFEE**

**NIX PALE ALE 2.65/5.3/9.5**  
0.5% abv Low Alcohol Pale Ale  
Our hop forward pale ale bursting with citrus fruits. Low in alcohol but full in flavour & body. (ve)  
**HOPPY | CITRUS | LOW ALCOHOL**

## TEMPLETON COLLECTION

**WEIZENBOCK 3/6/10.9**

6.5% abv Weizenbock  
This Weizenbock is a dark, unfiltered wheat beer showcasing the best flavours of a Dunkelweizen & the rich strength & the body of a Bock Rich, dark fruits and spices combine with malt, bread & banana flavours to deliver a deliciously complex beer. (ve)

**SPICY | RICH | RUBY**

## CIDER

**ASPALLS 2.9/5.8**  
Draught Aspoll Suffolk dry cider. 5.5% abv  
**REKORDERLIG 6.45**  
Wild Berries or Strawberry & Lime. 500ml bottle.

# WINE

PRICES ARE FOR  
125ML / 175ML / 750ML BOTTLE

## WHITE

**CHARDONNAY PINOT BIANCO 4.8/6.4/24**  
Riva Bianco, Italy  
Crisp & clean with citrus fruit & very easy drinking. (ve)

**PINOT GRIGIO 5.5/7.4/28**  
Miao, Italy  
100% organic, vibrant & popping with green apple & lemon freshness

**SAUVIGNON BLANC 5.9/7.9/30**  
Grand Crevette, France  
Dry & fragrant with classic notes of citrus leading into a fresh, crisp palate. (ve)

**RIESLING KABINETT 30**  
Schmitt-Soehne, Germany  
Delicate, off dry & moderately light bodied with a tasteful, Granny Smith apple characteristic that is crisp & lively on the palate.

**ALBARINO 32**  
Sillages, France.  
Aromatic & fresh,with hints of lemongrass, lime & herbs. (ve)

## RED

**MERLOT CABERNET SAUVIGNON 4.8/6.4/24**  
Riva Rosso, Italy  
A rich & soft blend. Red fruit flavours & a medium body (ve)

**MALBEC 5.1/6.9/26**  
La Poderosa, Chile  
Soft, medium-bodied & round. Aromas of cherry, plum & a delicate touch of vanilla.

**OLD VINE CARIGNAN 5.9/7.9/30**  
Filet Mignon, France  
Intense aromas of violets & almonds with a hint of chocolate. Fruity with fresh acidity & approachable tannins. (ve)

**PINOT NOIR 32**  
La Versant, France  
Strong & aromatic nose of red fruits mixed with liquorice notes. The palate is full bodied with round tannins. (ve)

## ROSÉ

**WHITE ZINFANDEL 5.1/6.9/26**  
Willowood, USA  
A light, medium sweet rose. Attractive pink in colour with delicious summer fruits on the palate.(ve)

**SAUVIGNON BLANC ROSÉ 5.9/7.9/30**  
First Dawn, New Zealand  
Fresh and vibrant with passionfruit, gooseberry & melon. Balanced fruit with a floral note through the palate. Intense depth of flavour followed by a crisp finish.

## FIZZ

**PROSECCO BRUT DOC 10**  
Ti Amo, Italy  
Dry, fresh & light in body with a hint of golden apples. 200ml bottle.

**PROSECCO DOC 36**  
Botter, Italy  
Delightful & fresh prosecco that offers lots of fresh fruit & crisp clean apples with soft delicate bubbles.

## COCKTAILS

**APEROL SPRITZ 8.5**  
Aperol, prosecco & soda water

**CAMPARI SPRITZ 8.5**  
Campari, prosecco & soda water

**PIMM'S 8.5**  
Served with lemonade & fresh fruit.

Classic cocktails in partnership from Edinburgh based specialists, Whitebox.

**NEGRONI 8**  
Gin, Italian bitter aperitif & Sweet Vermouth.

**COSMO 8**  
Vodka, cranberry, lime & triple sec.

**MARGARITA 8**  
Tequila, lime, triple sec & salt.

**MARTINI 8**  
Gin, dry vermouth & lemon zest.

**OLD FASHIONED 10**  
Virgin oak whisky, cherrywood bitters & gum sugar.

## PERFECT SERVES

50ml serving with premium mixer & garnish.

**BOMBAY SAPPHIRE 12.8**  
Served with Fever Tree tonic & a lime wedge

**EDEN MILL LOVE GIN 12.8**  
Served with Fever Tree tonic & raspberries

**TANQUERAY FLOR DE SEVILLA 13.8**  
Served with Fever Tree tonic & an orange slice

**WHITLEY NEILL RASPBERRY 13.8**  
Served with Fever Tree tonic & raspberries