



Brewski FOOD MENU

SMALL PLATES

CAULIFLOWER BITES <small>V VG</small>	7.75
DEEP FRIED BUFFALO CAULIFLOWER SERVED WITH CHIVE RANCH AND SLAW	
CHARGRILLED BACON STEAK <small>V</small>	9.00
7OZ CHARGRILLED BACON STEAK SERVED WITH TRUFFLED HOT HONEY, BOURBON BACON JAM AND SLAW	
HALLOUMI FRIES <small>V</small>	9.00
DEEP FRIED HALLOUMI SERVED WITH HOMEMADE SWEET CHILLI, CHIPOTLE SOUR CREAM AND POMEGRANATE SEEDS	
PULLED BEEF NACHOS <small>V</small>	8.50
HOMEMADE NACHOS SMOTHERED IN SMOKEY CHEESE SAUCE, SLOW COOKED BEEF SHIN & NDUA RAGU, FRIED CHORIZO AND BLACKSTICKS SOUR CREAM	
FRIED CHICKEN THIGHS <small>V</small>	10.00
BREWSKI BUTTERMILK FRIED CHICKEN THIGHS SERVED WITH SLAW AND YOUR CHOICE OF DIP: <small>BBQ / BUFFALO / BLACKSTICKS SOUR CREAM / CHIVE RANCH / CHIPOTLE SOUR CREAM</small>	

POUTINE Canada's National Dish

SALT & PEPPER	17.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES – SERVED WITH A CHOICE OF...	
FRIED CHICKEN THIGH <small>V</small>	15.50
DEEP FRIED CAULIFLOWER <small>V VG</small>	
BUFFALO AND BLUE	17.00
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY TOPPED WITH BUFFALO HOT SAUCE, BLACKSTICKS SOUR CREAM AND SPRING ONION – SERVED WITH A CHOICE OF...	
FRIED CHICKEN THIGH <small>V</small>	15.00
DEEP FRIED CAULIFLOWER <small>V VG</small>	

SKI SEASON SHARER

- SIZZLING HOT CHEESE FRENCH ONION BURGER
- WILD MUSHROOM AND TRUFFLE MAC AND CHEESE SPRING ROLL
- DEEP FRIED MOZZARELLA WEDGES WITH FRENCH ONION GRAVY
- CHARGRILLED 8OZ SIRLOIN STEAK

MATE DATES

Our Infamous Sharing Platters

80.00

BURGERS

SERVED ON A GARLIC BUTTERED POTATO Brioche BUN WITH SKIN ON FRIES

16.50

THE BEAR

DOUBLE CHEESEBURGER TOPPED WITH CARAMELISED ONION, BEAR SAUCE AND HOMEMADE PICKLES

ADD BACON 1.75

ULTIMATE UPGRADE:
ANIMAL FRIES AND EXTRA BEAR SAUCE FOR DIPPING 4

16.50

HALLOUMI V

DEEP FRIED HALLOUMI, HOMEMADE SWEET CHILLI, CHIMICHURRI SLAW, CHIPOTLE SOUR CREAM AND HOMEMADE NACHOS

16.50

BUFFALO HOT CHICKEN

BREWSKI FRIED CHICKEN THIGH, CHIMICHURRI SLAW, BUFFALO HOT SAUCE, PICKLED RED ONION, BLACKSTICKS SOUR CREAM

ADD BACON 1.75

20.00

BEEF SHIN & NDUA

DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED BEEF SHIN & NDUA RAGU, BLACKSTICKS SOUR CREAM, CRISPY ONIONS, FRIED CHORIZO AND CHIPOTLE SOUR CREAM

20.50

FRENCH ONION

DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED BOOZY FRENCH ONIONS, TALEGGIO CHEESE, CRISPY ONIONS, BLACKSTICKS SOUR CREAM AND SERVED WITH A POT OF FRENCH ONION SOUP FOR DIPPING

15.50

VEGGIE V VG

MOVING MOUNTAINS BURGER PATTY, BURGER CHEESE, CHIMICHURRI SLAW, PICKLED RED ONION AND KETCHUP

DIETARY REQUIREMENTS:
ALL OF THE MENU ITEMS WITH THESE ICONS CAN BE MADE VEGETARIAN OR VEGAN AT YOUR REQUEST:



ALLERGENS: ALL OF OUR DISHES ARE PREPARED IN A SMALL KITCHEN WHERE ALL ALLERGENS ARE PRESENT. IF YOU HAVE AN ALLERGY OR INTOLERANCE TO CERTAIN FOODS, PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT THE INGREDIENTS USED IN OUR MEALS. WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY “FREE FROM” ALLERGENS.

CARBON FREE DINING:
AN OPTIONAL 99P IS ADDED TO YOUR BILL. THIS WILL PLANT A FRUIT TREE IN THE DEVELOPING WORLD TO COUNTERBALANCE THE CARBON FOOTPRINT AND FOOD WASTE OF YOUR MEALS AND HELP END POVERTY. FOR MORE INFORMATION SCAN THE QR CODE BELOW.



PLEASE NOTE: A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL TABLES. OUR TEAM RECEIVE 100% OF RESTAURANT TIPS.

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Dirty FRIES

STEAK FRIES

SERVED PINK OR WELL DONE

CHARGRILLED 8OZ BLACK ANGUS SIRLOIN

29.50

CHOOSE YOUR FRIES:

CONFIT GARLIC BUTTER

SALT AND PEPPER

FAJITA SEASONED

CHOOSE YOUR SAUCE:

PEPPERCORN

BEEF GRAVY

CHIMICHURRI

ADD GARLIC BUTTER KING PRAWNS

5.75

PULLED BEEF SHIN FRIES

18.50

HOMEMADE GARLIC BUTTER TOSSED FRIES TOPPED WITH 12 HOUR BEEF SHIN & NDUA RAGU, BLACKSTICKS SOUR CREAM, PICKLED PEPPERS, CRISPY ONIONS AND FRIED CHORIZO

SIDES

ORIGINAL POUTINE V VG

5.50

HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY

SALT & PEPPER POUTINE V VG

6.50

HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES

SKIN ON FRIES V VG

4.50

HOMEMADE FRIES WITH GARLIC CHIP DUST

SALT & PEPPER FRIES V VG

5.50

Skin on fries with salt and pepper seasoning, spring onions, chillies, grilled red peppers and cajun onions

GARLIC PARMESAN FRIES V VG

6.50

GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH PARMESAN

BIG DIPS

2.50

BBQ, SWEET CHILLI, BUFFALO, BLACKSTICKS SOUR CREAM, CHIPOTLE SOUR CREAM, BEAR SAUCE, CHIMICHURRI, CHIVE RANCH, GARLIC AIOLI



OG CHEESE V

3.00

HOT, MELTED, SMOKEY, MISO CHEESE DIP

BOURBON BACON JAM

4.00

THE OG CHEESE DIP WITH BOURBON BACON JAM

CHORIZO CHEESE

4.00

THE OG CHEESE DIP WITH DEEP FRIED CRISPY CHORIZO

BIG DUNKERS

THE PERFECT ACCOMPANIMENT TO BURGERS & CRUNCH WRAPS

PEPPERCORN SAUCE
CREAMY PEPPERCORN SAUCE MADE WITH PINK AND BLACK PEPPERCORNS
BEEF GRAVY
HOMEMADE RED WINE BEEF GRAVY
VEG GRAVY V VG
RED PEPPER, BASIL AND FENNEL GRAVY

3.00

2.50

2.50

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Brewski

INTRODUCING SUNDAY FONDUE FUN DAY

WE BRING YOU EVERYTHING A SUNDAY SHOULD BE ABOUT.

HEARTY GRAVY, PERFECTLY SEASONED MEATS, GARLIC BUTTER ROAST POTATOES
AND OF COURSE YORKSHIRE PUDDINGS FILLED WITH PEPPERCORN SAUCE AND GRAVY

THE *Sunday Roast* SHARER 80

SLICES OF REVERSE SEARED STRIPLOIN OF BEEF, FRIED CHICKEN, CRISPY BELLY OF PORK, HOT HONEY PIGS IN BLANKETS, GARLIC BUTTER ROAST POTATOES TOPPED WITH SLOW COOKED LAMB SHOULDER, RITZ TOPPED CAULIFLOWER CHEESE, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, BUTTERED GREENS, AND 2 GIANT YORKSHIRE PUDDINGS FILLED WITH PEPPERCORN SAUCE AND BEEF GRAVY.

SERVED WITH UNLIMITED GRAVY

ROAST *Dinners*

ALL SERVED WITH GARLIC BUTTER ROAST POTATOES, THYME ROASTED PARSNIPS, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, SAGE AND ONION STUFFING, BUTTERED GREENS AND A GIANT YORKSHIRE PUDDING. COVERED IN LASHINGS OF OUR HOMEMADE GRAVY

ROAST STRIPLOIN OF BEEF	25.00
BREWSKI FRIED CHICKEN	22.00
ROAST BELLY OF PORK	23.00
CAULIFLOWER CHEESE VEG ROAST V	18.00

SIDES AND *Extras*

RITZ CAULIFLOWER CHEESE V	6.00
HOT HONEY GLAZED PIG IN BLANKET	2.75
EXTRA GRAVY	1.00

OUR *Desserts*

JAFFA CAKE CHEESECAKE	9.00
BUTTERY BISCUIT BASE, ORANGE CHEESECAKE, HOMEMADE ORANGE JELLY, CHOCOLATE GANACHE, CHOCOLATE SAUCE AND A JAFFA CAKE	
ROLO STICKY TOFFEE PUDDING	9.00
STICKY TOFFEE AND DULCE DE LECHE PUDDING SERVED WITH VANILLA ICE CREAM, LASHING OF CHOCOLATE CARAMEL SAUCE AND TOPPED WITH A ROLO	
TOBLERONE DELICE	9.00
HONEY HOB NOB BASE TOPPED WITH A CHOCOLATE MASCARPONE MOUSSE AND TOBLERONE CRUMBLE, DARK CHOCOLATE SAUCE AND VANILLA ICE CREAM	
THE DESSERT SHARER	24.50
ALL 3 INDULGENT DESSERTS TO SHARE	