



INNIS & GUNN

**BREWERY
TAPROOM**

WINTER FESTIVITIES 2024



LET'S HOP TO IT

Join us at the Innis & Gunn Brewery Taproom on Lothian Road this festive season. Edinburgh City centre becomes a magical setting throughout the Christmas period making it the perfect location to celebrate.

The bar boasts 26 craft beer taps and is great for relaxed parties, buffets, nibbles and group drinks and is the perfect space for sit down dining, for both small and large Christmas parties. We're also happy to tailor any package to suit you, whether you want to add on a beer tasting, Brew School, or a beer pairing to your meal.

Make your Christmas booking.

CHRISTMAS MENU 2024

SUNDAY – WEDNESDAY

£32.95

THURSDAY – SATURDAY

£37.95

APPETISER

House whipped malted butter,
warm Bavarian Bakehouse sourdough

STARTERS

ROASTED TOMATO SOUP

Basil pesto, bread & butter



INNIS & GUNN CURED SALMON

Courgette remoulade, wholegrain mustard ranch,
soda bread toast

CURED MEATS

Romesco, cornichons, garlic butter crostini

CAMEMBERT AND CARAMELISED

RED ONION TARLET

Spiced fig chutney, dressed baby leaves



Vegetarian Vegan

MAINS

ROAST TURKEY

Sage & onion stuffing, roast potatoes,
roasted roots, Brussels sprouts, pigs in blankets,
proper gravy

INNIS & GUNN CLASSIC FESTIVE BURGER

Beef patty, pork stuffing patty, maple bacon,
American cheese, OG steak sauce mayo, seeded
bun, skinny fries

INNIS & GUNN CLASSIC VEG FESTIVE BURGER

Veggie patty, vegan Applewood cheese,
jalapeño sprout slaw, lime mayonnaise, seeded
bun, skinny fries

BRAISED OX CHEEK

Braised Ox Cheek, truffle mash, buttered winter
greens, roasted roots, stout gravy

CELERIAC SCHNITZEL

Bloody Mary spiced sugo, courgette remoulade,
winter greens



DESSERTS

BANANA STICKY TOFFEE PUDDING

Toffee sauce, vegan vanilla ice cream



MILLIONAIRES SHORTBREAD TART

Dark chocolate & salted caramel tart, vanilla
Chantilly.



SCOTTISH CHEESE BOARD

Apple & ale chutney, oat cakes *(supplement of £7pp)*



CHRISTMAS BUFFET

£15.00 PER PERSON
ADD AN ARRIVAL DRINK FOR **£5PP**

BEER ONION & SPROUT CROQUETTES,
OG KETCHUP 

INNIS & GUNN CURED
SALMON CROSTINI

CLASSIC PORK SAUSAGE ROLL,
ORIGINAL BROWN SAUCE

MANGOES ON THE RUN IPA GLAZED
PIGS & BLANKETS

ROSEMARY & SEA SALT ROAST
POTATOES, TRUFFLE & PARMESAN
RANCH DIPPER 

Dessert can
be added for **£5pp**

Cheese selection
for **£7pp**

BITESIZE BANANA STICKY TOFFEE
PUDDING 

Butterscotch sauce, vanilla ice cream

SCOTTISH CHEESE BOARD
Oaties, chutney, fruits

FESTIVE DRINKS

EARLY BOOKING DRINKS OFFER

Get a complimentary arrival drink for bookings confirmed with a deposit by 31st October .



**BUCKET OF 8
INNIS & GUNN
CANS FOR
£35.00**



**2 BOTTLES OF
PROSECCO
FOR
£60.00**



**ADD DRINKS
TOKENS TO YOUR
PACKAGE FOR
£6 per token**



**3 BOTTLES OF
WINE (RED/
WHITE/ROSE) FOR
£70.00**

*Available on Christmas menu only, available 7 days a week, can of Innis & Gunn beer, glass of fizz or soft drink. A non-refundable deposit of £10 per person is required within 14 days of booking. All bookings including drinks packages must be fully paid by 30th November.

For full terms and conditions visit our website: innisandgunn.com/taproom-terms

HOGMANAY

TABLE PACKAGES

Everyone wants to make New Year's Eve one to remember and we want to share it with you at our Lothian Road Innis & Gunn Brewery Taproom.

With our packages you get a table for the whole evening, your drink order ready for you on arrival, and of course, excellent live entertainment.

RESTAURANT

Dining packages available from £35pp

BAR

Bubbles Package £80

Includes your table for the night, 2 bottles of prosecco and bar snacks

Bubbles and Beer £100

*Includes your table for the night, a bottle of prosecco,
8 cans of Innis & Gunn and bar snacks*

Big Bench Bubbles and Beer £180

*Includes your table for the night, 2 bottles of prosecco,
16 cans of Innis & Gunn and bar snacks*

HOGMANAY MENU 2024

GLASS OF FIZZ ON ARRIVAL

CHEF'S SNACK

HAGGIS, NEEPS & TATTIES

Original steak sauce

MAINS

STEAK FRITES

Have Your Steak & Eat it (twice if you like)

Chargrilled Scottish beef steak, bottomless garlic butter frites, Innis & Gunn Original Steak sauce.

MUSHROOM STEAK FRITES

Herb & applewood crumbed flat cap mushrooms,
garlic 'butter' frites, red wine jus

DESSERTS

MILLIONAIRES SHORTBREAD TART

Dark chocolate & salted caramel, vanilla Chantilly cream

ADDITIONAL SHARING CHEESEBOARD (£6 PP OR £10 WITH PORT)

Local artisan cheese board with fruit and chutneys, served with oatcakes

BREW SCHOOL

The perfect party and perfect present

Our Brew School is a unique experience over Christmas, teaching you how to make your own beer to enjoy over the festive period.

Along with your brewing experience where you'll learn how to make award-winning beer, enjoy a delicious lunch, and sample our range of beers with a tasting. We'll keep an eye on your beer after you leave and once it's ready, you get to take home a 5L keg of your very own brew. It's completely up to you if you want to show off your homebrew to your friends or you decide to keep it for some festive fuel to get you by. **All this for £79.95 per person or two for £150.**

Brew School vouchers are a perfect Christmas gift because everyone loves the gift of great beer. Pick them up now from the bar or visit innisandgunn.com/taprooms.

Vouchers are valid for 12 months and must be booked in advance. Exclusive Brew School sessions are also available for private parties up to 10. **Book your Brew School.**





THE GIFT OF BEER

We all have that one person in our life; the beer lover! Treat them to some Innis & Gunn beer, vouchers or merch. All available from the bar (no last-minute Christmas shopping rush for you). All our bars double up as a bottle shop so check out our range of gift ideas, great craft beer and merchandise. There's plenty of ideas here, so get your hands on the perfect gift. At the bar you'll find gift packs, limited edition beers and a range of merch. [Or check out our Gift Vouchers.](#) No more socks under the tree!

INNIS & GUNN BREWERY TAPROOM

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