

BREW STONE

BREWNIVERSITY CHALLENGE

Test your knowledge every Tuesday at 7:30pm with Brewniversity Challenge, only £1 entry per person.

FUEL UP ON 2-4-1 PIZZA AND COCKTAILS FROM 5PM UNTIL LATE!

BOTTOMLESS BRUNCH

Our Brewstone brunch is available every weekend between 12-4pm.

CHOOSE ONE BRUNCH DISH AND ENJOY BOTTOMLESS DRINKS FOR 90 MINUTES, FOR £34.95 PER PERSON!

CELEBRATE WITH US

Our private hire spaces can accommodate up to 80 guests, with bespoke event packages available to suit your needs.

ENQUIRE WITH OUR TEAM TODAY VIA OUR WEBSITE TO START PLANNING YOUR EVENT.

CLUB CHG

DOWNLOAD OUR MEMBERS APP CLUB CHG FOR EXCLUSIVE OFFERS AND REWARDS!



HAPPY HOUR

Members of our app Club CHG have access to happy hour. Keep an eye out for the lightboxes around the venue!

WHEN THE LIGHT IS ON, HAPPY HOUR IS ON!



BREW STONE

- EST. 2014 -

FOOD MENU

JOIN THE CLUB

DOWNLOAD OUR MEMBERS APP CLUB CHG FOR EXCLUSIVE OFFERS AND REWARDS, INCLUDING HAPPY HOUR! CLUB CHG IS WHERE WE SAY THANK YOU TO OUR GUESTS WITH EXCITING PERKS AND BENEFITS.

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BREW & STONE



MAIN MENU

12PM-CLOSE

STARTERS & TAPAS

OLIVES VE	5
Green & kalamata olives with an oil based Sicilian dressing.	
ROAST & SEASONED NUTS VE	6
Cashew, almond & peanuts tossed in a sweet paprika mix.	
BREAD & OILS	2.9
Artisan warm bread served with extra virgin olive oil & balsamic dip.	
ARANCINI V	6.9
Breadcrumbsed mozzarella & arborio rice balls served with a sweet chilli mayonnaise.	
PATATAS BRAVAS VE	4.9
Roasted potatoes in a lightly spicy tomato sauce drizzled with aioli & parsley.	
STICKY SOY CHICKEN WINGS	6.5
Asian spiced slow-cooked sticky wings.	
HONEY & RED WINE CHORIZO	6.9
Iberian chorizo wood-fired with a honey & rioja red wine jus.	
CHICKEN SKEWERS	6.5
Grilled skewered chicken breast in a peanut sauce & cucumber salad.	
BAKED HALLOUMI V	5.9
Cypriot baked halloumi with grilled herb vegetables.	
PARATHA WITH TWO DIPS V	6.5
Asian flatbread served with a choice of two dips, feta yoghurt, creamy hummus, pepper & basil blend or aioli mayonnaise.	
MEATBALLS	4.9
Beef & pork handmade meatballs served in an Italian pomodoro sauce.	

BIG PLATES

DILAN'S HOMETOWN CURRY	13.9
A choice of chicken breast, jackfruit or stuffed aubergine ratatouille, served with a coconut salad, rice & paratha.	
OVERNIGHT MARINATED LAMB SHOULDER	17.5
Slow-cooked marinated lamb shoulder served with confit potatoes in a creme fraiche, white wine onion, pomegranate, toasted almond & lemon sauce.	
MUSHROOM ALFREDO PASTA V	11.9
Wild & cultivated mushroom cooked in a parsley, lemon, garlic & parmesan sauce with mascarpone cream over tagliatelle pasta.	
Vegan option available upon request.	
MEATBALL TAGLIATELLE	13.5
Beef & pork meatballs, served with homemade sofrito, rocket & parmesan cheese.	
"MINUTE STEAK"	16.9
6oz thin cut sirloin steak with garlic butter & potato wedges, served with a rocket parmesan salad.	
Add pepper sauce +3.50	
CHICKEN SALAD	11.5
Frango marinated chicken breast in a salad of parmesan, avocado & poached egg.	
ROASTED COD	14.5
Oven roasted cod, served with creamy confit potatoes in a white wine, onion, tomato & basil sauce.	
PULLED PORK & MASH	12.9
Slow-cooked shoulder of pork with gravy, caramelised onions, buttered mash potato & garlic mushrooms.	

WOOD-FIRED PIZZA

MARGHERITA V	9.95
Slow-cooked pomodoro sauce with mozzarella & basil.	
Vegan option available upon request.	
FUNGI V	12.5
Field & portobello mushrooms, spinach, thyme & parmesan.	
Vegan option available upon request.	
CAPRINO V	12.5
Soft goat cheese, braised peppers, caramelised onions & mixed herbs.	
Vegan option available upon request.	
CATALONIAN	13.5
Iberian chorizo, ham, manchego smoked cheese, chilli, garlic & tomato.	
CALZONE	13.9
Pulled pork, feta cheese, olives & tomato.	

DESSERTS

£6 each

CRÈME BRÛLÉE V

Vanilla custard with caramelised top, served with a buttery shortbread.

HOMEMADE WATALAPPAN V

Sri Lankan aromatic custard, cashew nuts & golden raisins.

CHOCOLATE BROWNIE V

Warm chocolate brownie with chocolate sauce & vanilla ice cream.

Vegan option available upon request.

VANILLA CHEESECAKE V

Biscuit base vanilla cheesecake drizzled with red berry compote.

STICKY TOFFEE PUDDING V

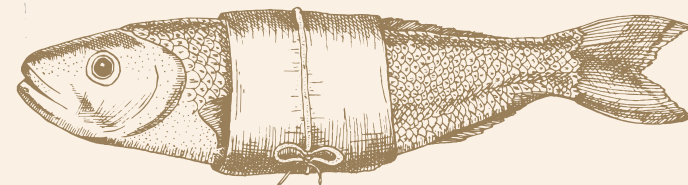
Date pudding with a toffee sauce & salted caramel ice cream.

ASK YOUR SERVER FOR OUR FURTHER SELECTION OF CAKES AND PASTRIES.



SIDES

PAPRIKA POTATO WEDGES VE	5.5
MEDITERRANEAN VEGETABLES VE	4.5
CRISPY ROAST NEW POTATOES VE	5.5
MASH POTATOES V	6
BASMATI RICE VE	4
BREWSTONE SALAD VE	4
GARLIC BREAD VE	5
Add cheese +1.50	
PEPPERCORN SAUCE	3.5
PARATHA V	3



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.

BRUNCH

SERVED UNTIL 5PM

RUSTIC TOAST & EGGS

EGGS FLORENTINE V	7.5	SCRAMBLED EGGS & BACON	6.9
Courgette, fresh spinach & poached eggs in hollandaise sauce.		Two free range scrambled eggs with British smoked streaky bacon.	
POACHED EGGS, AVOCADO & HAM	8.9	EGGS BENEDICT	8.9
Free range poached eggs, farm fresh Hass avocado & premium roast ham.		Premium roast ham & poached eggs in hollandaise sauce.	
EGGS ROYALE	10.5	TOAST, BUTTER & JAM V	3.9
Smoked salmon & poached eggs in hollandaise sauce.		Two slices of rustic toast with English butter & jam.	

PANCAKES & WAFFLES

Choose between pancakes & waffles with one of the following toppings.	
BERRIES & CUSTARD V	6.9
Berry compote, custard, toasted almonds & vanilla ice cream.	
BACON, FRIED EGG & MAPLE SYRUP	8.5
British smoked streaky bacon, fried egg & maple syrup.	
BANANA & YOGHURT V	6.9
Freshly sliced banana, topped with Greek yoghurt & milk chocolate curls.	

SUNDAY ROAST

SERVED UNTIL 9PM
EVERY SUNDAY

2 COURSES
£18.95

3 COURSES
£21.95

STARTERS

HONEY & RED WINE CHORIZO
CHICKEN SATAY SKEWERS
BAKED HALLOUMI V

MAINS

ROAST BEEF
CHEF'S ROAST MEAT OF THE DAY
STUFFED AUBERGINE VE

DESSERTS

CHOCOLATE BROWNIE V
VANILLA CHEESECAKE V
STICKY TOFFEE PUDDING V