

MAIN MENU

12pm - Close

STARTERS & SMALL POTS

3 for
£14

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

WOOD-FIRED PIZZA

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



MAIN MEALS

BREWSTONE SWEET POTATO CURRY	VE	12	FRANGO MARINATED CHICKEN SALAD		9	CREAMY MOZZARELLA, & MUSHROOM TAGLIATELLE	V	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.		
24H SLOW COOKED LAMB		15.9	FLAT IRON STEAK		13.5	CREAMY MOZZARELLA, ROASTED BEEF & MUSHROOM TAGLIATELLE		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.		
MEDITERRANEAN HUMMUS SALAD	VE	8	ROAST COD & CONFIT POTATOES		12.9	PULLED PORK & MASHED POTATO		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 13

SLOW ROAST BEEF

Slow roast beef joint cooked with butter and fresh herbs. Served with seasoned garlic vegetables, Yorkshire pudding, roast thyme potatoes & a gravy jus.

ROAST LAMB SHOULDER

Roast shoulder of lamb, seasoned with our blend of cumin, curcuma, garlic and fresh herbs. Served with seasoned garlic vegetables, Yorkshire pudding, roast thyme potatoes & a gravy jus.

EXTRAS

CAULIFLOWER CHEESE	4.5
WOOD-FIRED ROAST VEGETABLES	4.5

Only available on Sundays / Book now ready for the weekend

DESSERTS

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

KEY V VE



VEGETARIAN



VEGAN

DISHES MAY CONTAIN ALLERGENS

We cannot gaurantee 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.



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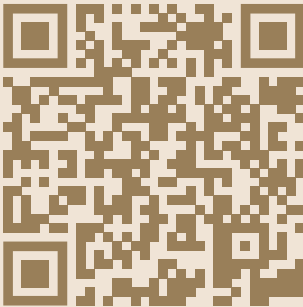
SIDES

BREAD & OIL	V VE	4.5
BREWSTONE SALAD	V VE	4
WOOD-FIRED VEGETABLES	V VE	4.5
BASMATI RICE	V VE	3
BUTTER MASH POTATO	V	5
CAULIFLOWER CHEESE		4.5

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

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

NON ALCOHOLIC

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

HOT DRINKS

COFFEE	8OZ	12OZ	16OZ
LATTE	2.5	2.75	3
CAPPUCCINO	2.5	2.75	3
AMERICANO	2.25	2.5	2.75
MOCHA	2.75	3	3.25
ESPRESSO	1.8		
MACCHIATO	2		
FLAT WHITE	2.5		
HOT CHOCOLATE	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			
TEA	8OZ		
We have a wide selection of Teas, from English Breakfast to refreshing Herbal Teas	2.5		

WINES

Sparkling			
PROSECCO 20CL MINI BOTTLE		7.5	20cl
PROSECCO	5.5	175ml	25 bottle
PERRIER-JOUËT GRAND BRUT		80	bottle
LAURENT PERRIER ROSE		98	bottle
DOM PERIGNON VINTAGE		250	bottle
White			
	125ML	250ML	BOTTLE
LA PRENSA, CHARDONNAY <small>(Spain)</small>	3.5	6.3	16
BONAVITA, PINOT GRIGIO <small>(South Africa)</small>	4.5	7.5	18
QUINTA DAS ARCAS ARCA NOVA BRANCO VINHO VERDE <small>(Portugal)</small>	3.9	6.9	18
CASTILLO DE MUREVA ORGANIC VERDEJO <small>(Spain)</small>	3.9	7	19
SOUTHERN RIVERS, SAUVIGNON BLANC <small>(New Zealand)</small>	4.2	7.4	21
COSTERS DEL SEGRE, ALBARINO <small>(Spain)</small>			27
CA’BIANCE, GAVI <small>(Italy)</small>			32
Red			
MONTE VERDE, MERLOT <small>(Chile)</small>	3.9	6.5	18
RARE VINEYARDS, PINOT NOIR <small>(France)</small>	4.5	7.5	20
CASTILLO DE MUREVA ORGANIC TEMPRANILLO <small>(Spain)</small>	3.8	6.9	18
ALMA MORA, MALBEC <small>(Chile)</small>	4.5	7.5	20
SOLANDIA, NERO D’AVOLA <small>(Italy)</small>			24
ST HALLET, SHIRAZ <small>(Australia)</small>			35
ALEXANDER VS THE HAM FACTORY, TEMPRANILLO <small>(Spain)</small>			55
Rosé			
VENDANGE WHITE ZINFANDEL <small>(California)</small>	3.9	6.3	16
ANTONIO RUBINI, PINOT GRIGIO BLUSH <small>(Italy)</small>	3.8	6.9	18
COTES DE PROVENCE HERITAGE <small>(France)</small>			27
PORTER			
MEANTIME CHOCOLATE PORTER <small>(6.5% bottle)</small>		5.6	
FOURPURE OATMEAL STOUT <small>(5.1% can)</small>		4.9	
TAILGATE PEANUT BUTTER MILK STOUT <small>(5.8% can)</small>		5	

LAGERS & PILSNER

	HALF PINT	PINT
BECKS <small>(4.8%)</small>	2.1	3.8
PERONI <small>(5.1%)</small>	2.8	5
CORONA <small>(4.8%)</small>	2.5	4.5
Bottles		
PERONI GLUTEN FREE <small>(5.1% bottle)</small>		4.8
ALHAMBRA RESERVA ESPECIAL <small>(6.4% bottle)</small>		5
PILSNER URQUELL <small>(4.4% bottle)</small>		4.5
GOOSE ISLAND 312 <small>(4.2% bottle)</small>		4.9
CORONA <small>(4.5% bottle)</small>		4.8

ALES

	HALF PINT	PINT
CAMDEN PALE ALE <small>(4%)</small>	2.6	4.8
HOEGAARDEN <small>(4.9%)</small>	2.8	5
Bottles & Cans		
CAMDEN PALE ALE <small>(4.0% bottle)</small>		4.8
LITTLE CREATURE PALE ALE <small>(5.2% can)</small>		5.3
GOOSE ISLAND MIDWAY SESSION IPA <small>(4.1% can)</small>		4.8
MAGIC ROCK BREWERY SAUCERY IPA <small>(3.9% can)</small>		4.9
FOUR PURE EASY PEELER SESSION IPA <small>(4% can)</small>		4.9
MEANTIME PALE ALE <small>(4.3% bottle)</small>		5.6
TWO TRIBES ELECTRIC CITRUS PALE ALE <small>(4.7% can)</small>		5
GOOSE ISLAND IPA <small>(5.9% bottle)</small>		4.9
MEANTIME YAKIMA RED ALE <small>(4.15% bottle)</small>		4.9

FLAVOURED BEERS

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

CIDERS

	HALF PINT	PINT
ORCHARD PIG <small>(4.5%)</small>	2.6	4.8
Bottles		
ANGRY ORCHARD <small>(4%)</small>		5
OLD MOUT		5
Kiwi and Lime // Berries and Cherries		
Pineapple and Raspberries // Strawberry and Pomegranate		