

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

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 LOYALTY 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!





JOIN THE CLUB

DOWNLOAD OUR LOYALTY APP CLUB CHG FOR EXCLUSIVE OFFERS AND

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@brewstone_uplands **f** ②









TAPAS & SMALL POTS

STARTER NIBBLES

BREAD BASKET WITH OIL 6 4.95

BUTTER TRIO 1.20

Vodka & cranberry, tequila lime & chilli.

GREEN & KALAMATA OLIVES 3.45

WOOD-FIRED BRIE 4 6.75

Wood-fire brie with strawberry jam, fried almonds & warm bread.

HALLOUMI
5.95

Cypriot baked halloumi with honey, lime & chilli.

PATATAS BRAVAS @ 3.95

Crispy garlic smashed potatoes in a spicy smoked paprika sauce, drizzled with aioli.

CHICKEN SKEWERS 6.60

Frango marinated chicken skewers & piri piri mayonnaise.

PORK BELLY 5.50

Glazed pork belly bites, aioli & toasted sesame.

SPANISH PRAWNS 8.50

Spanish garlic, paprika & tomato prawns served with warm bread.

HUMMUS 4.90

Creamy hummus, eggplant & dukkah, served with flatbread.

MEATBALLS 5.90

Chorizo & manchego meatballs served in an Italian pomodoro sauce.

SHARING ANTIPASTI BOARD 14.90

Spanish chorizo, cured serrano, ham, brie, manchego, olives, sun dried tomato & basil focaccia served with warm bread & oil.

VEGETARIAN AVAILABLE UPON REQUEST

PANCAKES SERVED UNTIL SPM

Choose between pancakes & waffles with the following toppings:

BERRIES & CUSTARD @ 6.90

Berry compote, custard, toasted almonds & vanilla ice cream.

BACON, FRIED EGG & MAPLE SYRUP 8.90

British smoked streaky bacon, fried egg & maple syrup.

BANANA & YOGHURT @ 6.90

Freshly sliced banana, oat granola, topped with Greek yoghurt & milk chocolate curls.

PLATES

GRILLED CHEDDAR POLENTA 13.50

Grilled cheddar polenta, basil and rocket pesto. buffalo mozzarella cheese & roasted balsamic

SLOW-COOKED LAMB 16.95

Slow-cooked marinated lamb, dauphinoise potatoes, roasted carrots & lamb gravy.

ROASTED COD FILLET 16.25

Wood fire roasted cod fillet, served with creamy confit potatoes, basil cream, roasted tomatoes & silverskin onions.

SUN DRIED TOMATO PASTA 13.95

Creamy sun dried tomato, ricotta, brie and basil fettuccine pasta & roasted aubergine.

ADD PANCETTA +2.00 ADD GARLIC PRAWNS +3.80

SLOW BRAISED BEEF SHANK 16.50

Boneless slow braised beef shank, creamy mash, roast vegetables & red wine jus.

MARINATED PORK BELLY 15.90

Marinated pork belly, garlic roasted new potatoes, mashed parsnips & glazed onions, served with spiced creamy pork jus.



RUSTIC TOAST & EGGS

EGGS FLORENTINE V 7.50

Avocado, fresh spinach & poached eggs in hollandaise sauce.

POACHED EGGS, AVOCADO & HAM 8.90

Free range poached eggs, farm fresh Hass avocado & premium roast ham.

EGGS ROYALE 10.50

Smoked salmon & poached eggs in hollandaise sauce.

SCRAMBLED EGGS & BACON 6.90

Two free range scrambled eggs with British smoked streaky bacon.

EGGS BENEDICT 8.90

Premium roast ham & poached eggs in hollandaise sauce.

TOAST, BUTTER & JAM © 3.90 Two slices of rustic toast with English butter & jam.

WOOD-FIRED PIZZA

MARGHERITA 10.30

Pomodoro sauce. mozzarella & herb oil.

VE AVAILABLE UPON REQUEST

SPANISH 13.70

Chorizo, manchego cheese, braised peppers & pomodoro sauce.

CYMRU AM BYTH 11.90

Soft cheese crème fraiche base, leeks & smoked Welsh cheese.

ADD SMOKED PANCETTA +2.00

FUNGHI 12.50

Pomodoro sauce, garlic oil, sauteed mushrooms & spinach.

ADD PROSCIUTTO COTTO +2.50

CARBONARA 12.60

Soft cheese sauce, smoked Italian pancetta, mozzarella, creamy yolks & parmesan.

SIDES

THYME & GARLIC

ROAST VEGETABLES @ 4.10

DAUPHINOISE POTATOES 4.20

MASHED PARSNIPS **3.95**

CRISPY SMASHED NEW POTATOES @ 3.95

BREWSTONE SALAD 3.75

VE AVAILABLE UPON REQUEST

CREAMY MASH POTATOES **3.95**

GARLIC BREAD **6** 3.60 | ADD CHEESE +1.50

SALADS

ROASTED CARROT 11.95

Roasted harissa carrots, rocket leaves, dukkah, fried almonds & yoghurt dressing, served with flatbread.

FRANGO CHICKEN 13.75

Frango marinated chicken breast in a salad of parmesan, dukkah, avocado & poached egg.

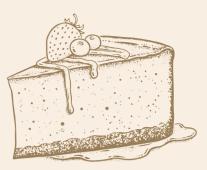
BUFFALO MOZZARELLA 12.95

Italian Buffalo mozzarella, rocket pesto, basil, sun blushed & vine tomatoes glazed in balsamic.

GOAT'S CHEESE 13.25

Warm caramelised goat's cheese, serrano ham, fig dressing & walnuts.

VEGETARIAN AVAILABLE UPON REQUEST



DESSERTS

CHOCOLATE BROWNIE 0 6.00

Warm chocolate brownie with chocolate sauce & vanilla ice cream.

NEW YORK CHEESECAKE 6.00

Biscuit base vanilla cheesecake drizzled with red berry compote.

ICE CREAM or SORBET 4.50

Ask your server for available flavours.

VE AVAILABLE UPON REQUEST

ASK YOUR SERVER FOR OUR FURTHER SELECTION OF CAKES & PASTRIES!

CHEF'S SWEET POTS



VANILLA CHEESECAKE 2.50

TIRAMISU V 2.50

APPLE TATIN V 2.50

Honey granola, caramelised cinnamon apples & VEGAN OPTIONS AVAILABLE

LEMON PIE V 2.50

Lemon cream, crumble & chantilly cream.

CREME BRÛLÉE V 2.50

CHOCOLATE GANACHE 2.50 Chocolate ganache, crumble, strawberry coulis &







DISHES MAY CONTAIN ALL ERGENS We cannot guarantee that the 14 allergens are not present in our food. Please ask a member of our team for more information.