

Munro's

serving daily from 11am

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STARTERS

Soup of the Day (v)
with sourdough & butter
3.95

Cullen Skink
with sourdough & butter
5.95

Buttermilk Fried Chicken
seasoned and served with a
barbecue, soy sauce & maple syrup dip
6.95

Duck Egg Omelette (v)
with sourdough & mixed salad
6.95
Add: cheese/tomato/mushroom
1.00
Add: bacon/chicken/chorizo
1.50

Tomato & Mozzarella Salad (v) (gf)
with mixed leaves & homemade
basil oil
6.95

Tabouleh, Apricot & Pistachio (ve)
with mixed leaves
5.95

Black Pudding & Haggis Bonbons
with caramelised apple purée,
pork jus & pancetta crumb
5.95

Loaded Nachos (v)
with cheese, salsa, sour cream &
jalapeños
5.95 / 8.95
Add: chicken/BBQ pulled pork
1.50 / 3.00

MAIN COURSES

Beer-Battered Haddock
with homemade tartare sauce,
mushy peas & skinny fries
10.95

Chicken & Mushroom Pie
with your choice of mash or fries
& mixed salad
10.95

Mushroom Risotto (v) (gf)
with sautéed mushrooms,
mushroom purée & herb oil
12.95

Seared Seabass
served with peperonata & mixed
salad
12.95

Mac & Cheese (v)
with our house cheese sauce,
served with skinny fries or
garlic bread
9.95
Add: bacon/chicken/black pudding /
chorizo/jalapeños
1.50

Pork Cheeks
in a cider-cream sauce with wild
mushrooms & mash
15.95

Coconut Dahl (ve) (gf)
served with rice & homemade
chapatti
10.95

ask us about our daily specials

buffet menu available for functions

please inform your server of any allergies/intolerances

(v) vegetarian-friendly
(ve) vegan-friendly
(gf) gluten-free

HOMEMADE BURGERS

10.95

Your chosen patty served on a brioche bun* with fries & coleslaw
*vegan buns available

Classic Beef
with lettuce, tomato & tomato relish

BBQ Pulled Pork
with lettuce, tomato & apple purée

Mexican Bean (ve)
with lettuce, tomato & house salsa

Cajun Chicken
with lettuce, tomato & wholegrain mayo

Halloumi (v)
with mediterranean veg & homemade pesto

Extras:

Add: bacon/black pudding/cheese/jalapeños/chorizo/fried egg
1.50

KIDS

5.95

incl small soft drink
+1 for kids ice cream

Mini Mac & Cheese
(with chips or garlic bread)

Mini Haddock & Chips

Mini Burger & Chips

Breaded Chicken Goujons & Chips

SIDES

Skinny Fries 2.50 / Sweet Potato Fries 4.50

BBQ Spiced Fries 3.95 / Bread & Butter 2.50

Garlic Bread 2.50 / Garlic Bread with Cheese 3.50

House Salad 3.50 / Extra Sauces or Dressing 1.50

Truffle Oil & Parmesan Fries 4.95

Sticky Toffee Pudding
homemade with citrus butterscotch & vanilla ice cream

Bread & Butter Pudding
with vanilla ice cream & crème anglaise

Caramel Shortcake Sundae
with vanilla ice cream, whipped cream & toffee sauce

Spiced Apple & Raspberry Crumble
with vanilla ice cream

Eton Mess
crushed meringue with whipped cream & Scottish berries

Affogato
two scoops of classic vanilla & fresh espresso on the side

DESSERTS

5.95

please inform your server of any allergies/intolerances

BRUNCH & LUNCH

served 11am-4pm

Two poached eggs served on brioche or sourdough, with your choice of topping:

Eggs Benedict

with hollandaise & prosciutto

Eggs Hebrides

with hollandaise & black pudding

Eggs Munro (v)

with hollandaise & sautéed mushrooms

Eggs Royale

with hollandaise & smoked salmon

Extras: crispy bacon / black pudding 1.50

EGGS

7.95

FRENCH TOAST

Two slices in your choice of style:

The Classic

with your choice of 2:
cheese/black pudding/pesto/
bacon/chorizo/mushroom

Very Berry

with sweetened milk, Scottish berries & powdered sugar

Sweet & Smoky

with crispy bacon & maple syrup

6.95

BBQ Pulled Pork

with caramelised apple purée & mixed salad

BLT

with wholegrain mayo

Chicken Caesar

with pan-fried chicken, bacon, cos lettuce & caesar dressing

Halloumi & Pesto (v) (ve*)

with mediterranean veg
*vegan halloumi available on request

Add soup or chips 1.00

Add cullen skink 2.00

SANDWICHES

7.95 6.95

on toasted sourdough

as a wrap

HOT DRINKS

Espresso 2.20
Macchiato 2.50
Cafe Americano 2.50
Cappuccino 2.60
Flat White 2.50
Cafe Latte 2.80
Mocha 2.80
Using Thomson's
St Vincent Roast
Hot Chocolate 2.90

TEA FOR ONE

2.55 /POT

English Breakfast
Blackberry & Blueberry
Camomile
Earl Grey
Matcha Green
Lemon & Ginger
Peppermint
Spicy Chai
Strawberry & Raspberry
Decaf

BEER LIST

HOUSE DRAUGHT

	½	PINT
TENNENTS, SCO Lager, 4%	1.90	3.70
STAROPRAMEN, CZE Lager, 5%	2.40	4.75
HEINEKEN, NL Lager, 5%	2.50	4.90
BIRRA MORETTI, IT Lager, 4.6%	2.50	4.95
GUINNESS, IRE Stout, 4.2%	2.35	4.60
STRONGBOW, ENG Cloudy Apple Cider, 4%	2.35	4.60
MALTSMITH'S, ENG American-style IPA, 4.6%	2.35	4.60
WEIHENSTEPHAN, GER Hefe Weissbier, 5.4%	2.60	5.10

CRAFT DRAUGHT

	½	PINT
SCHIEHALLION (HARVIESTOUN), SCO Craft Lager, 4.8%	2.40	4.70
NECK OIL (BEAVERTOWN), ENG Session IPA, 4.3%	2.40	4.75
STAY PUFT (TINY REBEL), WAL Marshmallow Porter, 5.2%	2.85	5.60
IPA (LAGUNITAS), USA American IPA, 5.5%	2.90	5.70
THE KERNEL IPA, ENG Rotating keg; between 5-8%	3.05	6.00

FEATURED DRAUGHT

	½	⅔	PINT
HAACHT MYSTIC, BEL Seasonal Fruit Beer, 3.7%	3.00	4.00	5.50

BOTTLED BEERS/CIDERS

	£
BIRRA MORETTI (330ml), IT Lager, 4.6%	3.95
SOL (330ml), MEX Light Lager, 4.5%	3.95
BUDWEISER BUDVAR (500ml), CZE Lager, 5%	4.50
FURSTENBERG (500ml), GER Lager, 5.3%	4.50
AUGUSTINER HELLES (500ml), GER Helles Lager, 5.2%	4.80
PAULANER (500ml), GER Hefe Weissbier, 5.5%	4.70
TRIPEL KARMELIET (330ml), BEL Belgian Blond, 8.4%	5.80
PETRUS AGED PALE (330ml), BEL Belgian Sour, 7.3%	5.70
DELIRIUM TREMENS (330ml), BEL Strong Belgian Pale, 8.5%	5.80
TIMMERMAN'S (330ml), BEL Lambic, 5% Kriek / Framboise	4.80
BULMERS (500ml), IRE Apple Cider, 4.5%	4.30
OLD MOUT (500ml), NZ Fruit Cider, 4% Kiwi & Lime / Berries & Cherries / Pineapple & Raspberry	4.90

CHECK OUT OUR FRIDGES FOR OUR GUEST BOTTLE & CAN SELECTION