

# **Innis & Gunn – steak frites every day**


**Diners liked Innis & Gunn's steak frites, which they began serving last year, so now the brewer is serving up great beer and great steak seven days a week in their Edinburgh Brewery Taproom.**

For vegans there is also a tasty herb and applewood crumbed flat cap mushroom dish, served with garlic 'butter' frites and their signature, vegan red wine jus.

At £19.95, enjoy Chef's snifter starter with a sampler of Innis & Gunn Original, followed by 35-day dry aged, Scottish, tender and flavoursome steak with garlic butter house frites and Innis & Gunn's signature steak sauce. But you can still enjoy bottomless fries with another portion of steak completely free.

Innis & Gunn founder Dougal Gunn Sharp, said: "Innis & Gunn beer and Scottish steak frites are a match made in heaven, it's the ultimate pairing. And, what we're famous for. You asked, we listened. Our bottomless garlicky fries and steak servings are now available all week.

"And, if you're vegan or veggie, we've got your back with tasty herb and applewood crumbed flat cap mushrooms, served with garlic 'butter' frites and red wine jus. We've kept a few of your favourite dishes on the menu, so you can still enjoy our Innis & Gunn Classic burgers and Taproom Veggie burgers."

If Steak isn't your thing, Innis & Gunn has kept some of their most requested dishes on the menu from Innis & Gunn's Wings, Cauliflower, or Chicken with Original Hot & Spicy Beer Glaze with Korean gochujang, a hearty and classic Mac & Cheese, Baked Camembert with Caribbean rum cask chutney, garlic and herb butter baguette (serves 2 or more), Salt & Vinegar Innis & Gunn Battered Onion Rings, Taproom Loaded Fries and more. 



<https://www.innisandgunn.com/taprooms/steak-frites>



