



## SMALL PLATES

### KROKETTEN

*Croquettes served with Sourdough & Salad*

Choose Any 2 for £8.00 / 3 for £11.50

- Gruyère and HUIS 6 Blonde Beer (v)
- Crayfish, Dill and Huis Wit Beer
- Honey Ham Hock and Smoked Cheese



### BITTERBALLEN

Puréed beef & HUIS 6 Blonde beer sourdough breaded balls - served with a honey mustard dip - £8.00



### BELGIAN ONION SOUP

Onion soup made with HUIS 6 Blonde beer - served with Gruyère topped toasted sourdough - £8.50 (v)

### BAKED CAMEMBERT

Rosemary baked whole Camembert topped with honey, figs and almonds - served with sourdough toasts - £15.50 (v)

### CHARCUTERIE

A selection of French cheeses, cured meats, salamis, and accompaniments - served with toasted sourdough - £21.95



### STOOFRITES

Twice cooked frites loaded with 3 Beer Beef Carbonade - served with mayo - £8.50

### PETITE MOULES MARINIÈRE

Classic moules with garlic butter, white wine and parsley, served with toasted sourdough - £9.95



## CROQUES

ALL SERVED WITH FRITES, MAYO AND SALAD

### MONSIEUR

Grilled sourdough sandwich with Gruyère and Cheddar, and pulled honey ham - £13.50

### MADAME

As above served with a free-range egg - £13.95



### PHILLY FUNGHI

Grilled sourdough sandwich with Gruyère, mixed wild mushrooms in a Westmalle Dubbel (dark) beer pepper sauce, with Monterey Jack, sautéed onions and peppers - £13.95 (v)

### QUATRE FROMAGES

Grilled sourdough sandwich with Gruyère, Bleu d'Auvergne, Cheddar and Brie de Meaux. Served with apple and pear chutney - £15.50

+ Chorizo - £2.50

### ROYALE

Grilled sourdough sandwich with Gruyère and Cheddar, rich smoked salmon, horseradish cream, dill, chives, topped with caperberries - £14.95

+ Fried Free Range Egg - £1.50

### PORCHETTA

Grilled sourdough sandwich with Gruyère & Cheddar, thickly sliced porchetta, chorizo, Mozzarella, pesto & sun-dried tomatoes - £16.50



## MOULES ET FRITES MAINS

Fresh delivered daily mussels cooked with celery, shallots and garlic - served with twice cooked frites. Please choose from:

### MARINIÈRE

Classic garlic butter, white wine and parsley - £19.95 (ngc)  
- Recommended beer "Tripel Karmeliet"

### PROVENÇALE

Sun-dried tomatoes with fresh rosemary, thyme and red pepper in a tomato sauce - £20.95 (ngc)  
- Recommended beer "Kwak" or "De Koninck Bolleke"

### CAJUN

Smoked sausage, Cajun spice, De Koninck (amber) beer, smoked paprika, baby corn - £21.95  
- Recommended beer "De Koninck Bolleke"

### CIDRE

French cider and smoked lardons with cream - £21.95 (ngc)  
- Recommended beer "La Guillotine"

### SAMURAI

Ginger, wasabi, cream and sake - £23.95 (ngc)  
- Recommended beer "HUIS Pilsner"

### THAI

Coconut milk, green Thai curry, HUIS Wit (wheat) beer and coriander, finished with cream - £22.50  
- Recommended beer "HUIS Wit"

ADD TOASTED SOURDOUGH FOR DIPPING - £3.00



DISH COOKED IN BEER



## TRADITIONAL MAIN COURSES

### DUCK CONFIT

Duck confit served with a *Floris Passionfruit beer* reduction, *Kirsch* cherries, truffled potato dauphinoise, and pak choi - **£21.95**

- Recommended beer "Floris Passionfruit"

### PORK BELLY

Pork belly slowly roasted in *Lindemans Apple beer*, served with stoemp and seasonal vegetables, finished with apple beer and mustard reduction - **£19.95**

+ Replace Stoemp with Truffled Potato Dauphinoise - **£3.00**

- Recommended beer "Lindemans Apple"

### 3 BEER CARBONADE

Beef stew cooked slowly in *Westmalle Dubbel (dark)*, *Lindemans Kriek (cherry)* and *HUIS Wit (wheat)* beers, with smoked lardons and root vegetables, served with stoemp or twice cooked frites - **£17.95**

- Recommended beer "Westmalle Dubbel"

### KATSU BURGER

Katsu chicken thigh schnitzel - with kimchi slaw, Emmental, katsu mayo and gherkins - served in a brioche bun - **£10.95**

+ Parmesan Frites - **£4.00**

- Recommended beer "HUIS Pilsner"

### STEAK ET FRITES

8oz rib-eye topped with smoked garlic mushrooms - served with Parmesan frites, and a kimchi slaw - **£28.00** (ngc)

+ Bleu d'Auvergne (ngc) or Peppercorn Sauce - **£2.50**

+ Replace Parmesan Frites with Truffled Potato

Dauphinoise - **£3.00** (ngc)

- Recommended beer "Brugse Zot Dubbel"

### HALLOUMI ROSTI

Seasonal vegetable rosti with butternut squash purée, fried Halloumi, parsnip crisps, almonds & honey - **£16.50** (v) (ngc)

- Recommended beer "Tripel Karmeliet"

ALL OUR FOOD IS HOMEMADE AND LOCALLY SOURCED - PLEASE ASK ABOUT TODAY'S SPECIALS



## MEATBALLS

Pork and beef meatballs with a sauce of your choice - served with stoemp or twice cooked frites  
Change to Parmesan frites - **£1.00**

### TOMAAT

(Ask for vegan option)

Tomato and HUIS Pilsner - **£17.50**

### GREEN CURRY

(Ask for vegan option)

Green coconut curry, topped with green onion, toasted almonds, and lime - **£17.95**

### CHAMPIGNON

(Ask for vegetarian option)

Mixed wild mushrooms, cream and Westmalle Dubbel (dark) beer - **£19.50**

### ITALIAN

(Ask for vegetarian option)

Tomato and HUIS Pilsner with Mozzarella and green pesto - **£18.50**

### RACLETTE

Raclette, lardons and shallots - **£19.50**



## WAFFLES + DESSERTS

### MIKADO WAFFLE

Vanilla ice cream and hot Belgian white & dark chocolate sauces - **£8.00** (v)

### SPICED APPLE WAFFLE

Cinnamon ice cream served with spiced apple compôte and butterscotch - **£8.50** (v)

### CHOCOLATE BROWNIE 'INSIDE' WAFFLE

Waffle with 'brownies inside', served with vanilla ice cream, topped with brownies and hot Belgian white & dark chocolate sauces - **£8.95** (v)

### CARAMEL MOCHA-MACCHIATO WAFFLE

Coffee ice cream, coffee hardcream, caramel and dark chocolate sauce - **£8.95** (v)

### BANANA-SPECULOOS WAFFLE

Speculoos 'infused' waffle with caramelised banana, speculoos cream, & salted caramel ice cream - **£8.95** (v)

### BOOZY EATON MESS WAFFLE

Strawberries macerated in *Cariel vanilla vodka*, *Braeckman's vanilla genever* chantilly cream, crunchy meringue, raspberry ripple ice cream and raspberry coulis - **£10.50** (v)

### FROMAGES

A selection of French cheeses, sourdough toasts and accompaniments - **£11.00**

### MAKE IT A SUNDAE!

Trade the waffle for extra ice cream and cream - **£Same** (v)



## SIDES/EXTRAS

Toasted Sourdough W/ Herb Butter - **£3.50** (v)

Twice Cooked Frites W/ Huis Mayo - **£4.00** (v) (ngc)

Stoemp - **£4.00** (v)

Halloumi Frites W/ Pesto Mayo - **£7.00** (v)

Seasoned Vegetables - **£4.00** (v) (ngc)

Side Salad - **£4.00** (vg) (ngc)

Olives - **£3.50** (vg) (ngc)

A discretionary service charge of 10% is added to dining tables of five or more

**ALLERGENS:** All our dishes are prepared in kitchens where nuts, flour, etc are commonly used, and unfortunately we cannot guarantee our dishes will be free from traces of these products. Allergen menus are available upon request.

# HUIS

Please note that all our menu bottled beers are vegan, excluding\* 



## BEERS

### DRAUGHTS

	Serving	Alc%	Price
HUIS Pilsner <i>Balanced bitterness, malty undertones</i>	Pint	4.2%	£5.90
HUIS Wit <i>Wheat, hazy, coriander, orange peel, malty undertones</i>	Pint	4.8%	£6.40
HUIS 6 Blonde <i>Blonde, slight spicy bitterness, lime, coriander, malty</i>	Pint	6%	£6.80
Westmalle Dubbel (Trappist) <i>Dark brown, banana, coffee, sweetness, hoppy finish</i>	½ Pint	7%	£6.40
Kwak <i>Amber, toffee, caramel, dried fruits, sweet honey</i>	⅔ Pint	8.4%	£7.50
Früli Strawberry <i>Wheat, hazy, strawberries, balanced sweetness</i>	⅔ Pint	4.1%	£5.95
Vedett Extra Ordinary IPA <i>4 US hops, dry hopped, citrusy, slight bitterness</i>	⅔ Pint	5.5%	£5.90
De Koninck Bolleke <i>Fragrantly spicy, caramel sweetness, soft finish</i>	⅔ Pint	5.2%	£5.90

Guest Draughts (See bar for details)

### BLONDE BOTTLES

	Serving	Alc%	Price
Westmalle Extra (Trappist) <i>Fruity aromas, floral, full bodied, dry finish</i>	330ml	4.8%	£6.30
Brasserie De La Senne Zinnebir <i>Slightly biscuity, malty, spicy, fruity, hazy</i>	330ml	5.8%	£6.80
La Guillotine <i>Multigrain, lots of citrus, sweet, bitter, smooth finish</i>	330ml	8.5%	£7.20
St Feuillien Grand Cru <i>Fruity bitterness, dry hopped, toasted malt, honey</i>	330ml	9.5%	£7.80
Rochefort Triple (Trappist) <i>Citrus, spices, wheaty, earthy notes</i>	330ml	8.1%	£7.05
St Bernardus Tripel <i>Lots of soft fruit, bready notes, crisp hoppy finish</i>	330ml	8%	£6.80
Brugse Zot <i>Banana, plum, residual sweetness, hoppy finish</i>	330ml	6%	£6.60
Averbode <i>Dry piny hopping, floral, apples, malty sweetness</i>	330ml	7.5%	£6.85
Hopus <i>Hazy, fruity, spicy, floral, strong dry finish</i>	330ml	8.3%	£7.50
Delirium Tremens <i>Fruity undertones, slightly sweet, lasting dry finish</i>	330ml	8.4%	£6.95
Duvel <i>Fruity pear and apple, dry finish</i>	330ml	8.5%	£7.40
BarBar Honey* <i>Honey, caramel, balanced malts, honey sweetness</i>	330ml	8%	£7.30
Witkap Pater Stimulo <i>Hazy, banana, berries, light lemony finish</i>	330ml	6%	£6.30
Saison Dupont <i>Hazy, refreshing, spicy, slightly tart, bitter finish</i>	330ml	6.5%	£6.60
La Chouffe <i>Spices, peaches, citrus, malty sweetness, crisp finish</i>	330ml	8%	£7.20
Tripel Karmeliet <i>Vanilla, cinnamon, honey sweetness, gentle dry finish</i>	330ml	8.4%	£7.30
Westmalle Tripel (Trappist) <i>Fruity, floral, citrusy, creamy, long dry finish</i>	330ml	9.5%	£7.40
XX Bitter <i>Hazy, extra bitter, underlying pilsner malts</i>	330ml	6.2%	£6.55
Straffe Hendrik Tripel <i>Caramel, slight bitterness, citrus, subtle banana</i>	330ml	9%	£7.55
Delirium Paranoia IPA (CAN) <i>Lagered, dry hopped, tropical notes, hazy</i>	330ml	5.6%	£7.10
Guldenberg Triple <i>Soft bitter taste, spicy aroma, balanced sweetness, hoppy</i>	330ml	8.5%	£6.85
Brasserie De La Senne Jambe De Bois <i>Banana, citrus, bitter finish</i>	330ml	8%	£7.60

Duvel 6.66 <i>6 hops, dry hopped, fruity, orange zest, gentle bitterness</i>	330ml	6.66%	£7.30
Chimay 150 (Trappist) <i>Hints of rosemary, cloves, subtle floral notes &amp; ginger</i>	330ml	10%	£8.00
Brasserie De La Senne Taras Boulba IPA <i>Complex yeast flavours, with spicy, tropical, citrus notes</i>	330ml	4.5%	£6.65

### DARK BOTTLES

	Serving	Alc%	Price
Achel Tripel Brun <i>Brown sugar, treacle, dried dark fruits, caramel</i>	330ml	8%	£6.70
Wiper Times Dubbel <i>Bread, raisins, bitter orange, yeast</i>	330ml	6.5%	£6.20
Gulden Draak <i>Sweet caramel malt, peach, biscuit, darker bread malts</i>	330ml	10.5%	£7.85
Delirium Nocturnum <i>Moderately bitter, liquorice, coriander, caramel, chocolate</i>	330ml	8.4%	£7.20
Troubadour Westkust <i>Bitterness, chocolate, vanilla, coffee, roasted malt</i>	330ml	9.2%	£7.55
St Bernardus Abt 12 <i>Figs, plums, raisins, residual sweetness, dry finish</i>	330ml	10%	£7.65
Brugse Zot Dubbel <i>Dark fruits, malty sweetness, bitter chocolate finish</i>	330ml	7.5%	£6.80
Chimay Blue (Trappist) <i>Rosy, malty sweetness, slightly dry finish</i>	330ml	9%	£7.95
Rochefort 8 (Trappist) <i>Soft caramel, milk chocolate, malty bitterness, cloves</i>	330ml	9.2%	£7.60
Rochefort 10 (Trappist) <i>Raisins, cherry, figs, caramel, dry finish</i>	330ml	11.3%	£8.35
McChouffe <i>Spicy, aniseed &amp; liquorice, pear, full-bodied caramel notes</i>	330ml	8%	£7.55
Kasteel Barista Chocolate Quad <i>Chocolate, coffee, toffee, smooth, dried fruits</i>	330ml	11%	£7.80
Kasteel Cuvée du Chateau <i>Roasted &amp; caramelised malt, bitter, spices, raisins</i>	330ml	11%	£8.25
Gouden Carolus Classic <i>Spicy toffee, slightly sweet, bitter finish</i>	330ml	8.5%	£7.40
Hercule Stout <i>Coffee, malty sweetness, bitter chocolate finish</i>	330ml	9%	£8.30
Straffe Hendrik Quadrupel <i>Coriander, dark fruit, aniseed, chestnuts</i>	330ml	11%	£7.90
Brasserie De La Senne Stouterik <i>Light, dry, freshly bitter, complex roasted notes</i>	330ml	4.5%	£7.10
Troubadour Obscura <i>Pleasant bitterness, coffee, stouty, little sweetness</i>	330ml	8.2%	£7.60

### AMBER BOTTLES

	Serving	Alc%	Price
Bush Caractère <i>Nutty, caramel, bitter orange, liquorice finish</i>	330ml	12%	£8.80
Delirium Argentum <i>Hoppy, spicy, fruity, citrusy bitterness</i>	330ml	7%	£6.75
Orval (Trappist) <i>Dry hopped, candied sugar, orange, strong malts, herbal</i>	330ml	6.2%	£6.80

### SOUR BOTTLES

	Serving	Alc%	Price
Rodenbach Grand Cru (Red) <i>Red, mix of ages, oak, esters, vinous</i>	330ml	6%	£7.00
Duchess Cherry Chocolate (Red) <i>Added cherry &amp; chocolate, mix of ages, oak, wine finish</i>	330ml	6.8%	£7.40
Lindemans Faro (Candy Sugar) (Gueuze) <i>Fruity, cidery, candied sweetness, natural tartness</i>	250ml	4%	£5.85
Boon Mariage Parfait (Gueuze) <i>Cidery, winey, underlying malts, natural tartness</i>	375ml	8%	£8.50
Lindemans Cuvée René (Gueuze) <i>Medium bodied, oaky-tart, aged gueuze</i>	375ml	5.5%	£8.20

### WHITE BOTTLES

	Serving	Alc%	Price
Blanche De Bruxelles <i>Wheat, coriander, orange peel, light spice</i>	330ml	4.5%	£6.40
Mongozo Buckwheat (Gluten Free) <i>Buckwheat, rice, orange peel, coriander</i>	330ml	4.8%	£6.50

# DRINKS

\*double up for £2.50 / £1.50 for genever

## FRUIT BOTTLES

	Serving	Alc%	Price
Lindemans Apple (Gueuze) <i>Apple, applely sweetness, natural tartness</i>	250ml	3.5%	£4.95
Lindemans Framboise (Raspberry) (Gueuze) <i>Raspberry, sweet, slight sourness</i>	250ml	2.5%	£4.95
Floris Passionfruit <i>Sweet, passionfruit, wheat</i>	330ml	3.6%	£5.50
Lindemans Peach (Gueuze) <i>Peach, sweet, refreshing, natural tartness</i>	250ml	2.5%	£5.20
Mongozo Banana <i>Strong banana, slightly malty, sweet, tartness</i>	330ml	3.6%	£5.60
Mongozo Coconut <i>Pale, hazy, strong coconut, slightly malty, sweet</i>	330ml	3.6%	£5.60
Boon Framboise (Raspberry) (Gueuze) <i>Tart, fresh and zingy raspberry</i>	375ml	5%	£8.25
Bush Scaldis Peach <i>Peach, strong malts, residual sweetness</i>	330ml	8.5%	£7.50
Kasteel Rouge (Cherry) <i>Cherry, chocolate, slight bitterness, vanilla, sweet</i>	330ml	8%	£6.90
Delirium Red (Cherry/Elderberry) <i>Sour cherry, elderberry, almond, warm sweetness</i>	330ml	8.4%	£6.90
Lindemans Kriek (Cherry) (Gueuze) <i>Cherry, sweet, sour kick</i>	250ml	3.5%	£5.20
Cherry Chouffe <i>Cherry, strawberry, almond, spices, sweet Port</i>	330ml	8%	£7.50

## PILSNER BOTTLES

	Serving	Alc%	Price
Jupiler <i>Balanced bitterness, malty undertones</i>	330ml	5.2%	£6.20
Mongozo Pilsner (Gluten Free) <i>Malty, balanced finish</i>	330ml	5%	£5.50

Guest Bottles (See bar for details)



## SPIRITS

### WHISKIES/BOURBONS

	Serving	Alc%	Price
Pignose, Scotland <i>Smooth, matured in ex-bourbon barrels, sweet, spice</i>	*25ml	40%	£5.50
Bulliet Bourbon, USA <i>30% rye, spicy kick</i>	*25ml	45%	£5.00
Jim Beam Bourbon, USA <i>Four year aged, smooth, mellow, spice hints</i>	*25ml	40%	£5.00
Yamazaki Distillers Reserve Single Malt, Japan <i>Single malt, peach notes, vanilla, coconut, cinnamon</i>	25ml	43%	£9.00
Classic Laddie, Scotland <i>Single malt, floral, matured</i>	25ml	50%	£6.00
St Feuillien Distilled Malt, Belgium <i>Fruity bitterness, fruity, dry hopped, toasted malt, honey</i>	25ml	46%	£8.50
Braeckman's Virgin Oak, Belgium <i>Single grain, oak aged, caramel, vanilla, spicy finish</i>	25ml	46%	£8.00
Widow Jane Bourbon, USA <i>10 year old, cherry notes, tonic finish</i>	25ml	45.5%	£8.00
Nikka From The Barrel, Japan <i>Blended, combination of yoichi malt and coffee</i>	25ml	51.4%	£9.00
Gouden Carolus Single Malt, Belgium <i>Aged in beer barrels, vanilla, apple, pleasant bitterness</i>	25ml	46%	£8.00
Mackmyra Intelligens AI:02, Sweden <i>AI. Single malt, vanilla, oak, citrus, pear, toffee</i>	25ml	46.1%	£8.00

### RUMS

	Serving	Alc%	Price
Havana Club, Cuba <i>Clear, three year aged, light, smooth, sweet</i>	*25ml	40%	£5.00
Mount Gay Eclipse, Barbados <i>Floral, fruity aroma, subtle smokiness, warm, medium</i>	*25ml	40%	£5.00
Kraken, Trinidad and Tobago <i>Dark Caribbean rum blended with 13 secret spices</i>	*25ml	40%	£5.00
Plantation Dark, Trinidad & Jamaica <i>Brown rums, matured, smoky, banana, citrus, clove</i>	25ml	40%	£6.00

Pirate's Grog Spiced, Honduras <i>An infusion of salt, caramel, allspice &amp; a secret!</i>	25ml	27.5%	£6.50
Plantation Pineapple, Jamaica/Barbados/Trinidad <i>Dark and 3 Stars white rum, infused with pineapples</i>	25ml	40%	£7.00
Cargo Cult Banana Spiced Rum, Australia <i>Banana, caramelised brown sugar, spices, cinnamon</i>	25ml	38%	£7.00
Kalani Coconut Rum, Mexico <i>Coconut milk, sugar cane, dark chocolate, cream</i>	25ml	30%	£6.00
Marlin Spike, Belgium <i>Mixed ages, coconut, vanilla, brown sugar, pineapple</i>	25ml	40%	£8.00

### GINS

	Serving	Alc%	Price
Boxer Gin, England <i>Dry, juniper heavy, citrus with floral hints, cedar wood</i>	*25ml	45%	£5.00
Becketts Sloe Gin, England <i>Sloe berries, rich cherry, almond, plum sweetness</i>	*25ml	29%	£5.50
Copperhead, Belgium <i>Created by an alchemist, five exotic botanicals</i>	25ml	40%	£7.00
Puerto de Indias Strawberry, Spain <i>Juicy and sweet strawberries, botanicals, juniper, mint</i>	25ml	37.5%	£5.50
Lind & Lime, Scotland <i>Lime zest, pink peppercorns to balance the citrus</i>	25ml	44%	£6.00
Spring Gin Black Pepper, Belgium <i>Spicy, botanicals such as juniper, ginger, clove, Balinese</i>	25ml	41.3%	£7.00
Spring Gin Gentleman's, Belgium <i>Rich, citrus-led. Extreme clarity of taste, citrus</i>	25ml	48.8%	£7.50
Spring Gin Ladies, Belgium <i>Fruity, floral with white peaches and needle tea</i>	25ml	38.3%	£7.00
Spring Gin Mediterranean, Belgium <i>Sweet, herby, includes bay leaf, lemon peel, thyme</i>	25ml	40.5%	£7.00
Uppercut, Belgium <i>Herby, damiana leaf, strawberry leaf, liquorice</i>	25ml	49.6%	£7.00
Left Hook Dry, Belgium <i>Pink peppercorns, tarragon, ginger, mace and bay</i>	25ml	47.2%	£7.00
Copperhead Black Batch, Belgium <i>Added black berries, black Ceylon tea</i>	25ml	42%	£7.50
Wessex Rhubarb & Ginger, England <i>Tart rhubarb, spicy ginger, smooth, mild sweetness</i>	25ml	40%	£6.00
Corner 53 Cherokee, Maple & Sarsaparilla, England <i>Smokey, maple, zesty orange, pear, apple, vanilla</i>	25ml	41%	£6.00
Nordés Gin, Spain <i>White fruits, berries, mint, eucalyptus, bay, samphire</i>	25ml	40%	£7.00
Soul Tamashii, Belgium <i>Oak aged, lavender, hops, orange, cocoa, poppies</i>	25ml	46%	£7.50
Panda Lychee, Belgium <i>Sweet lychee, herbal, liquorice, berries, slightly peppery</i>	25ml	40%	£7.50
Delirium Gin, Belgium <i>Distilled from Delirium beer, fruity, almonds, spicy</i>	25ml	42%	£8.00
Baldwins Gin, Belgium <i>Smooth, dry, camomile, elderflower, angelica root</i>	25ml	46%	£7.00

### VODKAS

	Serving	Alc%	Price
Stolichnaya, Latvia <i>Wheat, quadruple-distilled, glacial water, 3 x filtered</i>	*25ml	40%	£5.00
Grey Goose, France <i>Wheat, clean, fresh, smooth with creamy texture</i>	*25ml	40%	£5.50
Cariel Vanilla, Sweden <i>Triple-distilled, wheat, vanilla, black pepper</i>	25ml	37.5%	£5.50

### COGNACS

	Serving	Alc%	Price
Hine, France <i>Champagne VSOP cognac, floral notes</i>	*25ml	40%	£6.50
Mandarin Napoleon, Belgium <i>Ten year aged cognac, with mandarins</i>	25ml	38%	£6.50

### SHOTS

	Serving	Alc%	Price
Mezcal Union Uno, Mexico <i>Earthy, citrus notes, traditional smokiness</i>	*25ml	40%	£4.50
Raderberger, Germany <i>Herbal liqueur with a pleasantly spicy, bittersweet taste</i>	*25ml	35%	£4.50

Please ask at the bar which non-beer drinks are gluten free, vegan & vegetarian

# DRINKS



## LIQUEURS & APERITIFS

	Serving	Alc%	Price
Cherry Rocher Crème De Cassis, France <i>Traditional blackcurrant liqueur, creamy, berry flavours</i>	25ml	16%	£5.00
Calvados, France <i>10 year old apéritif made with Normandy apples</i>	25ml	40%	£6.00
Nelstrops Pedro Ximenez, England <i>Pedro Ximenez sweet sherry &amp; English single malt</i>	50ml	20%	£6.00
Poire William Pear In Bottle, France <i>Eau de vie, clear pear brandy, light, tart</i>	25ml	40%	£5.50
Doppelgänger Aperitivo, England <i>Citrus, hibiscus, bitter sweet</i>	50ml	20%	£6.00
Gouden Carolus Belgian Cream, Belgium <i>Whiskey cream, vanilla, oak</i>	25ml	17%	£5.00



## GENEVER

	Serving	Alc%	Price
Ask for flavours	*25ml	Ask	£3.50



## CIDER

	Serving	Alc%	Price
Cidre Bouché, Normandy, France <i>Brut artisan cider, clear, sparkling, made with apples harvested in Normandy, France</i>	375ml	5%	£5.80
	750ml	5%	£10.00



## ALCOHOL FREE BEER

	Serving	Alc%	Price
Sport Zot <i>Citrus, hoppy, bitter finish</i>	330ml	0.4%	£5.50



## SOFT DRINKS

	Serving	Alc%	Price
Coke/Coke Zero/Lemonade	½ Pint	n/a	£2.50
Looza Fruit Juices (Ask for flavours)	200ml	n/a	£3.00
Fritz Spritz Organic Rhubarb	330ml	n/a	£3.50
Fritz Spritz Limo Orangeade	330ml	n/a	£3.50
Artisan Drinks Co. <i>Classic London Tonic</i> <i>Skinny London Tonic</i> <i>Amalfi Lime Tonic</i> <i>Yuzu Tokyo Tonic</i> <i>Pink Citrus Tonic</i> <i>Fiery Ginger Beer</i>	200ml	n/a	£2.75
Sparkling/Still Water	330ml	n/a	£2.50
	750ml	n/a	£4.00



## HOT DRINKS

Please ask your server



## WINES

### WHITE

	175ml	250ml	Bottle	Alc%
<b>Sauvignon Blanc, Millberg Cellars</b> - FRANSCHHOEK, SOUTH AFRICA <i>Dry. A wonderfully fresh bouquet with ample fruit on the palate, and fresh racy acidity on the finish</i>	£6.00	£8.00	£23.00	13.5%
<b>Picpoul de Pinet, Domaine de Belle Mare</b> - LANGUEDOC, FRANCE <i>Dry. Fresh and crisp with a great appeal for food, as it is rich and lively and has clean acidity on the finish</i>	£7.50	£9.50	£28.00	13.5%
<b>Pinot Grigio, Cantina Danese</b> - VENETO, ITALY <i>Light, fruity and dry with a soft edge. Crisp and rounded on the finish</i>			£29.00	11.5%
<b>Gewürztraminer, Edmond Rentz</b> - ALSACE, FRANCE <i>Medium. Aromatic, with a heady perfume of exotic flavours of lychees, peaches and heavily scented roses</i>			£32.00	13%
<b>Sauvignon Blanc, Pretty Paddock</b> - MARLBOROUGH, NEW ZEALAND <i>Dry. Fresh and nicely lifted. Grapefruit, green kiwi, lime zest</i>			£34.00	13.5%

### ROSE

	175ml	250ml	Bottle	Alc%
<b>Grenache Rosé, Reserve de Lubin</b> - RHÔNE VALLEY, FRANCE <i>Clean and crisp with a palate full of red berry fruits</i>	£6.00	£8.00	£23.00	13%

### REDS

	175ml	250ml	Bottle	Alc%
<b>Merlot, Oppidum</b> - LAUDUN, CHUSCLAN, RHÔNE VALLEY, FRANCE <i>Medium. Full-bodied. Big ripe fruit and plum flavours on the palate and smooth, soft yet bold flavours on the finish</i>	£6.00	£8.00	£23.00	14.5%
<b>Rioja Tinto, Hacienda López de Haro</b> - RIOJA, SPAIN <i>Medium. Violet tones, fruity aroma. Aromas of red fruit and liquorice, combined with a touch of roast nuances</i>	£7.50	£9.50	£28.00	13.5%
<b>Cabernet Sauvignon, Cabello Dorado</b> - COLCHAGUA VALLEY, CHILE <i>Deep colour with clean blackcurrants on the nose, red fruits and light peppery spice on the palate</i>			£28.00	13%
<b>Shiraz Pinotage, Millberg Cellars</b> - FRANSCHHOEK, SOUTH AFRICA <i>Superb blend! Ripe dark plum aromas with hints of vanilla on the nose. This is full-bodied but soft with light spice on the finish</i>			£26.00	13.5%
<b>Château Tour d'Horable</b> - BLAYES, BORDEAUX, FRANCE <i>Medium. A blend of Merlot and Cabernet Franc, perfumed, raspberry, blackberry, fine tannins</i>			£34.00	14.5%

### SPARKLING

	200ml	Bottle	Alc%
<b>Porta Leone Prosecco</b> - TREVISO, ITALY <i>Dry, fresh and harmonious, with white fruit nuances, juicy and persistent, with a touch of citrus on the long-lasting finish</i>	£8.00	£28.00	11%
<b>Pol Roger White Foil Brut Champagne</b> - EPERNAY, FRANCE NV <i>Dry. Remarkable Champagne with its elegant tiny bubbles. Clean fruit on the nose with a delicate mousse and a clean dry flavour on the palate. A favourite of Sir Winston Churchill</i>		£50.00	12.5%

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