



SMALL PLATES

KROKETTEN

Croquettes served with Sourdough & Salad

Choose any 2 for £9.75 / 3 for £13.50

- Gruyère and HUIS 6 Blonde Beer (v)
- Crayfish, Dill and HUIS Wit Beer
- Pulled Duck, Plum & 5 Spice

BITTERBALLEN

Purée beef & HUIS 6 Blonde beer breaded balls - served with a honey mustard dip - **£8.50**

BELGIAN ONION SOUP

Onion soup made with HUIS 6 Blonde beer - served with gruyère topped toasted sourdough - **£9.50** (v)

CHEESEBURGER SPRING ROLLS

Deep fried spring rolls packed full of ground beef, gruyère, dill pickles & onions - served with HUIS burger dip - **£9.50**

BAKED CAMEMBERT

Rosemary baked whole camembert topped with truffle honey, figs and toasted walnuts - served with sourdough toasts - **£19.50** (v)

STOOFBROOD

Freshly baked bread bowl filled with beef stew cooked slowly in 3 beers - **£12.00**

PETITE MOULES MARINIÈRE

Classic moules with garlic butter, white wine and parsley, served with toasted sourdough - **£10.95**

CHARCUTERIE

A selection of French cheeses, cured meats, salamis, and accompaniments - served with toasted sourdough - **£25.95**



CROQUES

ALL SERVED WITH SALAD / + £4 FOR FRITES

MONSIEUR

Grilled sourdough sandwich with gruyère, cheddar and mozzarella, and pulled honey ham - **£13.95**

MADAME

As above - served with a free-range egg - **£14.95**

PHILLY FUNGHI

Grilled sourdough sandwich with gruyère, cheddar and mozzarella, creamy mixed wild mushroom & Westmalle Dubbel (dark) beer sauce, black pepper, sautéed onions and peppers - **£14.50** (v)
+ Pulled Honey Ham - **£3.00**

MAMACITA

Grilled sourdough sandwich with gruyère, cheddar and mozzarella, roasted porchetta, sobrasada, Cuban mojo sauce, mustard and pickles - **£16.95**

FROMAGE BLEU & POIRE

Grilled sourdough sandwich with roquefort, gruyère, cheddar and mozzarella, Rodenbach (red) beer poached baby pear, walnuts, drizzled with truffle honey - **£15.95**
+ Parma Ham - **£3.00**



MOULES ET FRITES MAINS

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

MARINIÈRE

Classic garlic butter, white wine and parsley - **£25.95** (ngc)
- Recommended beer "Tripel Karmeliet"

MEXICANA

Smokey chipotle, jalapeños, red wine, cream, and Cajun corn ribs - **£26.95**
- Recommended beer "Hercule Stout"

CREOLE

Creole spices, smoked sausage, mustard, cream and Brasserie De La Senne Stouterik (stout) beer - **£27.50**
- Recommended beer "Brasserie De La Senne Stouterik"

CIDRE

French cider and smoked lardons with cream - **£26.95** (ngc)
- Recommended beer "La Guillotine"

ROQUEFORT

Roquefort and white wine with cream - **£27.95** (ngc)
- Recommended beer "Straffe Hendrik Quadruple"

THAI

Coconut milk, green Thai curry, HUIS Wit (wheat) beer and coriander, finished with cream - **£26.95**
- Recommended beer "HUIS Wit"

ADD TOASTED SOURDOUGH FOR DIPPING - £4.00



DISH COOKED IN BEER



TRADITIONAL MAIN COURSES

JERK LAMB

Free range Jerk lamb neck slowly braised in *Brasserie De La Senne Stouterik (stout) beer*, served with creamy manchego butter bean stew, salsa verde, quince lamb jus and pangrattato - **£28.95**

- Recommended beer "*Brasserie De La Senne Stouterik*"

PORK BELLY

Free range pork belly slowly roasted in *Lindemans Apple beer*, served with stoemp and seasonal vegetables, finished with apple beer and mustard reduction - **£24.95**

+ Replace Stoemp with Truffled Potato Dauphinoise - **£4.00**

- 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 - **£22.95**

- Recommended beer "*Westmalle Dubbel*"

ITALIAN WAFFLE BURGER (Ask for vegetarian option)

Pistachio & pesto waffle, smashed beef & pork meatball patty, creamy stracciatella, sundried tomato marinara sauce, mortadella & rocket - served with pesto aioli - **£14.95**

+ Parmesan Frites - **£5.00**

- Recommended beer "*HUIS Pilsner*"

STEAK ET FRITES

Free range & grass fed 10oz rib-eye steak - served with smoked garlic mushrooms, parmesan frites and Cajun corn ribs - **£32.95** (ngc)

+ Roquefort (ngc) or Peppercorn Sauce - **£3.00**

+ Replace Parmesan Frites with Truffled Potato Dauphinoise - **£4.00** (ngc)

- Recommended beer "*Brugse Zot Dubbel*"

NASU DENGAKU

Miso fried aubergine with vegan edamame bagna cauda, furikake kataifi, sesame seeds, and crispy chilli oil - **£18.95** (vg)

- Recommended beer "*Saison Dupont*"

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

TOMAAAT (Ask for vegan option)

Tomato - **£21.95**

+ Green Pesto and Mozzarella - **£3.00**

SATAY (Ask for vegan option)

Peanut butter, red curry paste, coconut milk, topped with roasted peanuts - **£22.95**

FLAT PACK (Ask for vegetarian option)

Swedish cream sauce, lingonberry jam - **£22.95**

CHAMPIGNON (Ask for vegetarian option)

Mixed wild mushrooms, cream and *Westmalle Dubbel (dark) beer* - **£24.95**

RACLETTE (Ask for vegetarian option)

Raclette, cream, lardons and shallots - **£25.95**



SIDES/EXTRAS

Toasted Sourdough w/ Herb Butter - **£5.00** (v)

Twice Cooked Frites w/ Huis Mayo - **£5.00** (v) (ngc)

Stoemp - **£5.00** (v) (ngc)

Gouda Bites Nigella seed breaded w/ spicy honey & pesto aioli - **£8.00** (v)

Seasoned Vegetables - **£5.00** (v) (ngc)

Side Salad - **£5.00** (vg) (ngc)

Olives - **£5.00** (vg) (ngc)



DESSERTS

BROWNIE 'INSIDE' WAFFLE

Fudge brownies inside waffle, vanilla ice cream, more fudge brownies, white & dark chocolate sauces - **£9.50** (v)

APPLE CRUMBLE WAFFLE (Ask for vegan option)

Spiced apple, speculoos crumble, speculoos mousse, vanilla ice cream & toffee sauce - **£9.95** (v)

WUNDERWAFFEL

Banana ice cream, caramel & peanut butter mousse, chocolate sauce, marshmallows & mini pretzels - **£10.50** (v)

JAMAICAN GINGER & RUM WAFFLE

Navy rum & raisin ice cream, spiced rum & banana mousse, topped with Jamaican ginger cake & toffee sauce - **£10.95** (v)

PISTACHIO & CHERRY WAFFLE

Cherry ripple ice cream, pistachio mousse, chocolate sauce, amarena cherries & crushed biscotti - **£10.50** (v)

FROMAGES

A selection of French cheeses, sourdough toasts and accompaniments - **£14.00**

MAKE IT A SUNDAE! (Ask for NGC option)

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

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.



BEERS

DRAUGHTS

	Serving	Alc%	Price
HUIS Pilsner	Pint	4.2%	£6.60
<i>Balanced bitterness, malty undertones</i>			
HUIS Wit (Wheat)	Pint	4.8%	£6.80
<i>Wheat, hazy, coriander, orange peel, malty undertones</i>			
HUIS 6 Blonde	Pint	6%	£6.90
<i>Slight spicy bitterness, lime, coriander, malty</i>			
Westmalle Dubbel (Dark) (Trappist)	½ Pint	7%	£6.80
<i>Banana, coffee, sweetness, hoppy finish</i>			
Kwak (Amber)	⅔ Pint	8.4%	£8.50
<i>Toffee, caramel, dried fruits, sweet honey</i>			
Früli Strawberry	⅔ Pint	4.1%	£6.90
<i>Wheat, hazy, strawberry, balanced sweetness</i>			
Dok Waar Is Loca (IPA)	⅔ Pint	6.5%	£6.90
<i>Tropical & citrus fruits, dry hopped, slight bitterness</i>			
Brasserie De La Senne Stouterik (Stout)	⅔ Pint	4.8%	£6.80
<i>Light, dry, freshly bitter, complex roasted notes</i>			

CHECK THE BOARD FOR TODAY'S GUEST BEERS!

BLONDE BOTTLES

	Serving	Alc%	Price
Westmalle Extra (Trappist)	330ml	4.8%	£6.95
<i>Citrus, floral, full bodied, dry finish</i>			
Martha Triple	330ml	8%	£8.50
<i>Dried fruits, clove, bitter aftertaste</i>			
Brasserie De La Senne Zinnebir	330ml	5.8%	£7.55
<i>Slightly biscuity, malty, spicy, fruity, hazy</i>			
La Guillotine	330ml	8.5%	£8.00
<i>Multigrain, lots of citrus, sweet, bitter, smooth finish</i>			
St Feuillien Grand Cru	330ml	9.5%	£8.80
<i>Fruity bitterness, dry hopped, toasted malt, honey</i>			
Rochefort Triple (Trappist)	330ml	8.1%	£7.80
<i>Citrus, spices, wheaty, earthy</i>			
St Bernardus Tripel	330ml	8%	£7.65
<i>Lots of soft fruits, breadly, crisp hoppy finish</i>			
Brugse Zot	330ml	6%	£7.40
<i>Banana, plum, residual sweetness, hoppy finish</i>			
Averbode	330ml	7.5%	£7.50
<i>Dry piny hopping, floral, apple, malty sweetness</i>			
Hopus	330ml	8.3%	£8.40
<i>Hazy, fruity, spicy, floral, strong dry finish</i>			
Delirium Tremens	330ml	8.4%	£7.65
<i>Fruity undertones, slightly sweet, lasting dry finish</i>			
Duvel	330ml	8.5%	£8.05
<i>Pear, apple, dry finish</i>			
BarBar Honey*	330ml	8%	£8.15
<i>Honey, caramel, balanced malts, honey sweetness</i>			
Witkap Pater Stimulo	330ml	6%	£7.25
<i>Hazy, banana, berries, light lemony finish</i>			
Saison Dupont	330ml	6.5%	£7.40
<i>Hazy, refreshing, spicy, slightly tart, bitter finish</i>			
La Chouffe	330ml	8%	£8.05
<i>Spices, peach, citrus, malty sweetness, crisp finish</i>			
Tripel Karmeliet	330ml	8.4%	£8.10
<i>Vanilla, cinnamon, honey sweetness, gentle dry finish</i>			
Westmalle Tripel (Trappist)	330ml	9.5%	£8.30
<i>Fruity, floral, citrusy, creamy, long dry finish</i>			
Straffe Hendrik Tripel	330ml	9%	£8.45
<i>Caramel, slight bitterness, citrus, subtle banana</i>			
Brasserie De La Senne Jambe De Bois	330ml	8%	£8.20
<i>Banana, citrus, bitter finish</i>			
Duvel 6.66	330ml	6.66%	£7.90
<i>6 hops, dry hopped, fruity, orange zest, gentle bitterness</i>			
Chimay 150 (Trappist)	330ml	10%	£8.90
<i>Hints of rosemary, clove, subtle floral & ginger</i>			

Delirium Paranoia IPA	330ml	5.6%	£7.50
<i>Lagered, dry hopped, tropical, hazy</i>			
Brasserie De La Senne Taras Boulba IPA	330ml	4.5%	£7.45
<i>Complex yeast flavours, spicy, tropical, citrus</i>			
Vedett Extra Ordinary IPA	330ml	5.5%	£7.55
<i>4 US hops, dry hopped, citrusy, slight bitterness</i>			

DARK BOTTLES

	Serving	Alc%	Price
Achel Tripel Brun	330ml	8%	£8.75
<i>Brown sugar, treacle, dried dark fruits, caramel</i>			
St Bernardus Pafer 6	330ml	6.7%	£7.20
<i>Ripe tree fruits, mocha, hazelnut, dry grain, candy sugar</i>			
Gulden Draak	330ml	10.5%	£8.90
<i>Sweet caramel malt, peach, biscuit, darker bread malts</i>			
Delirium Nocturnum	330ml	8.4%	£8.00
<i>Moderately bitter, liquorice, coriander, caramel, chocolate</i>			
Troubadour Westkust	330ml	9.2%	£9.15
<i>Bitterness, chocolate, vanilla, coffee, roasted malt</i>			
St Bernardus Abt 12	330ml	10%	£8.60
<i>Fig, plum, raisin, residual sweetness, dry finish</i>			
Brugse Zot Dubbel	330ml	7.5%	£7.65
<i>Dark fruits, malty sweetness, bitter chocolate finish</i>			
Chimay Blue (Trappist)	330ml	9%	£8.75
<i>Rosy, malty sweetness, slightly dry finish</i>			
Rochefort 8 (Trappist)	330ml	9.2%	£8.50
<i>Soft caramel, milk chocolate, malty bitterness, clove</i>			
Rochefort 10 (Trappist)	330ml	11.3%	£9.30
<i>Raisin, cherry, fig, caramel, dry finish</i>			
Martha Brown Eyes	330ml	12%	£9.75
<i>Dried fruits, caramel, coffee, chocolate, soft bitterness</i>			
Kasteel Barista Chocolate Quad	330ml	11%	£8.85
<i>Chocolate, coffee, toffee, smooth, dried fruits</i>			
Gouden Carolus Classic	330ml	8.5%	£8.60
<i>Spicy toffee, slightly sweet, herbal, bitter finish</i>			
Straffe Hendrik Quadrupel	330ml	11%	£8.85
<i>Coriander, dark fruits, aniseed, chestnut</i>			
Belgian Guinness	330ml	8%	£8.70
<i>Malty, coffee, liquorice, butterscotch, dark fruits</i>			
Monks Stout	330ml	5.2%	£7.30
<i>Dry, bitter, hoppy, coffee, chocolate</i>			
Hercule Stout	330ml	9%	£8.90
<i>Coffee, malty sweetness, bitter chocolate finish</i>			
Troubadour Obscura	330ml	8.2%	£8.75
<i>Pleasant bitterness, coffee, stouty, little sweetness</i>			

AMBER BOTTLES

	Serving	Alc%	Price
Delirium Argentum IPA	330ml	7%	£7.50
<i>Hoppy, spicy, fruity, citrusy bitterness</i>			
Orval (Trappist)	330ml	6.2%	£7.60
<i>Dry hopped, candied sugar, orange, strong malts, herbal</i>			

SOUR BOTTLES

	Serving	Alc%	Price
Rodenbach Grand Cru (Red)	330ml	6%	£7.80
<i>Red, mix of ages, oak, esters, vinous</i>			
Duchess Cherry Chocolate (Red)	330ml	6.8%	£7.85
<i>Cherry & chocolate, mix of ages, oak, wine finish</i>			
Boon Mariage Parfait (Gueuze)	375ml	8%	£9.70
<i>Cidery, winey, underlying malts, natural tartness</i>			
Lindemans Cuvée René (Gueuze)	375ml	5.5%	£9.35
<i>Medium bodied, oaky-tart, aged gueuze</i>			

WHITE BOTTLES

	Serving	Alc%	Price
Blanche de Bruges	330ml	5%	£6.80
<i>Wheat, coriander, curacao, orange peel</i>			
Mongozo Buckwheat (Gluten Free)	330ml	4.8%	£6.90
<i>Buckwheat, rice, orange peel, coriander</i>			

PILSNER BOTTLES

	Serving	Alc%	Price
Jupiler	330ml	5.2%	£6.40
<i>Balanced bitterness, malty undertones</i>			
Mongozo Pilsner (Gluten Free)	330ml	5%	£6.60
<i>Malty, balanced finish</i>			

DRINKS

*double up for £4.00 / £2.50 for genever

FRUIT BOTTLES

	Serving	Alc%	Price
Lindemans Apple (Gueuze) <i>Apple, applely sweetness, natural tart</i>	250ml	3.5%	£5.90
Mongozo Banana (Gluten Free) <i>Strong banana, slightly malty, sweet, tart</i>	330ml	3.6%	£5.95
Lindemans Cassis (Blackcurrant) (Gueuze) <i>Blackcurrant, sweet, sour kick</i>	250ml	3.5%	£5.90
Lindemans Kriek (Cherry) (Gueuze) <i>Cherry, sweet, sour kick</i>	250ml	3.5%	£5.90
Kasteel Rouge (Cherry) <i>Cherry, chocolate, slight bitterness, vanilla, sweet</i>	330ml	8%	£7.80
Delirium Red (Cherry/Elderberry) <i>Sour cherry, elderberry, almond, warm sweetness</i>	330ml	8.4%	£7.60
Cherry Chouffe <i>Cherry, strawberry, almond, spices, sweet Port</i>	330ml	8%	£8.15
Martha Rouge (Cherry) <i>Tart cherry, chocolate, sweet, slight bitterness</i>	330ml	8%	£8.60
Mongozo Coconut (Gluten Free) <i>Pale, hazy, strong coconut, slightly malty, sweet</i>	330ml	3.6%	£5.95
Mongozo Mango (Gluten Free) <i>Strong mango, slightly malty, sweet, tart</i>	330ml	3.6%	£5.95
Lindemans Pecheresse (Peach) (Gueuze) <i>Peach, sweet, refreshing, natural tart</i>	250ml	2.5%	£5.80
Bush Scaldis Peach <i>Peach, strong malts, residual sweetness</i>	330ml	8.5%	£8.45
Kasteel Tropical <i>Pineapple, passionfruit, peach, mango, tart, sweet</i>	330ml	7%	£7.75
Lindemans Framboise (Raspberry) (Gueuze) <i>Raspberry, sweet, slight sourness</i>	250ml	2.5%	£5.80
Chouffe Framboise (Raspberry) <i>Sweet raspberry, floral, spices, lightly tart</i>	330ml	7%	£7.80
Boon Framboise (Raspberry) (Gueuze) <i>Tart, fresh and zingy raspberry</i>	375ml	5%	£9.50

ALCOHOL FREE BEERS

	Serving	Alc%	Price
Sport Zo! (Blonde) <i>Citrus, hoppy, bitter finish</i>	330ml	0.4%	£5.80
Paranoia Alcohol Free (Pale Ale) <i>Hazy, 4 hops, tropical, moderate bitterness</i>	330ml	0.3%	£5.90
Kasteel Rouge (Fruit) <i>Cherry, chocolate, slight bitterness, vanilla, sweet</i>	330ml	0%	£5.90
Kasteel Tropical (Fruit) <i>Pineapple, passionfruit, peach, mango, tart, sweet</i>	330ml	0%	£5.90



SPIRITS

WHISKIES/BOURBONS

	Serving	Alc%	Price
Benchmark No.8 Bourbon, USA <i>Custard, toffee apple, biscuit, cinnamon, tangerine</i>	*25ml	40%	£5.50
Pignose, Scotland <i>Smooth, matured in ex-bourbon barrels, sweet, spice</i>	*25ml	40%	£6.00
Yamazaki Distiller's Reserve Single Malt, Japan <i>Single malt, peach, vanilla, coconut, cinnamon</i>	25ml	43%	£9.50
Classic Laddie, Scotland <i>Single malt, floral, matured</i>	25ml	50%	£6.50
St Feuillien Distilled Malt, Belgium <i>Fruity bitterness, 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%	£8.50
Widow Jane Bourbon, USA <i>10 year old, cherry, tonic finish</i>	25ml	45.5%	£8.50
Nikka From The Barrel, Japan <i>Blended, combination of yoichi malt and coffee</i>	25ml	51.4%	£9.50
Gouden Carolus Single Malt, Belgium <i>Aged in beer barrels, vanilla, apple, pleasant bitterness</i>	25ml	46%	£8.50
Mackmyra Intelligens AI:02, Sweden <i>AI. Single malt, vanilla, oak, citrus, pear, toffee</i>	25ml	46.1%	£8.50

Shanky's Whip, Ireland <i>Liquid Crème Brûlée. Irish Whisky, vanilla and caramel</i>	25ml	33%	£6.00
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RUMS

	Serving	Alc%	Price
Planteray White, Trinidad/Jamaica/Barbados <i>Bright & tropical, a blend of aged & unaged rums</i>	*25ml	41.2%	£6.50
Mount Gay Eclipse, Barbados <i>Banana, vanilla, hint of smoke and spice</i>	*25ml	40%	£5.50
Kraken, Trinidad and Tobago <i>Dark Caribbean rum blended with 13 secret spices</i>	*25ml	40%	£5.50
Planteray Dark, Trinidad & Jamaica <i>Brown rums, matured, smoky, banana, citrus, clove</i>	25ml	40%	£6.50
Pirate's Grog Spiced, Honduras <i>An infusion of salt, caramel, allspice & a secret!</i>	25ml	27.5%	£7.00
Planteray Pineapple, Jamaica/Barbados/Trinidad <i>Dark and 3 Stars white rum, infused with pineapples</i>	25ml	40%	£7.50
Cargo Cult Banana Spiced, Australia <i>Banana, caramelised brown sugar, spices, cinnamon</i>	25ml	38%	£7.50
Kalani Coconut, Mexico <i>Coconut milk, sugar cane, dark chocolate, cream</i>	25ml	30%	£6.50
Marlin Spike, Belgium <i>Mixed ages, coconut, vanilla, brown sugar, pineapple</i>	25ml	40%	£8.50
Canerock Jamaican, France <i>Infused with Madagascan vanilla, ginger & coconut</i>	25ml	40%	£7.00
Buss Shack Pecan Spiced, Belgium <i>Pecan, warm spices, silky finish</i>	25ml	37.5%	£7.00

GINS (Alcohol free available)

	Serving	Alc%	Price
Boxer, England <i>Dry, juniper heavy, citrus with floral hints, cedar wood</i>	*25ml	45%	£5.50
Becketts Sloe, 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%	£8.00
Puerto de Indias Strawberry, Spain <i>Juicy and sweet strawberries, botanicals, juniper, mint</i>	25ml	37.5%	£6.50
Lind & Lime, Scotland <i>Lime zest, pink peppercorns to balance the citrus</i>	25ml	44%	£6.50
Rubbens Poppies, Belgium <i>Star anise, coriander, cardamom, angelica</i>	25ml	40%	£6.00
Cambridge Distillery Japanese Gin, England <i>Yuzu peel, shiso leaf, toasted white sesame, sansho pepper</i>	25ml	42%	£8.50
Spring Gin Ladies, Belgium <i>Fruity, floral with white peaches and needle tea</i>	25ml	38.3%	£7.50
Spring Gin Mediterranean, Belgium <i>Sweet, herby, includes bay leaf, lemon peel, thyme</i>	25ml	40.5%	£7.50
Uppercut, Belgium <i>Herby, damiana leaf, strawberry leaf, liquorice</i>	25ml	49.6%	£7.50
Left Hook Dry, Belgium <i>Pink peppercorns, tarragon, ginger, mace and bay</i>	25ml	47.2%	£7.50
Buss N° 509 - Pink Grapefruit, Belgium <i>Red grapefruit, vanilla, sweet liquorice, cardamom</i>	25ml	40%	£7.50
Buss N° 509 - Raspberry, Belgium <i>Raspberry, cardamom, angelica, citrus</i>	25ml	37.5%	£7.50
Rare Bird Rhubarb & Ginger, England <i>Strong rhubarb hit, tart, fiery ginger, sweet & smooth finish</i>	25ml	42%	£6.50
Nordés, Spain <i>White fruits, berries, mint, eucalyptus, bay, samphire</i>	25ml	40%	£7.50
Panda Lychee, Belgium <i>Sweet lychee, herbal, liquorice, berries, slightly peppery</i>	25ml	40%	£8.00
Lindemans Red, Belgium <i>Citrus, well balanced herbs, soft, cherry aftertaste</i>	25ml	46%	£6.00

VODKAS

	Serving	Alc%	Price
Froggy B ORGANIC, France <i>Wheat & rye, creamy soft texture</i>	*25ml	40%	£5.50
Cariel Vanilla, Sweden <i>Triple-distilled, wheat, vanilla, black pepper</i>	25ml	37.5%	£6.00
Buss N° 1 Red Platinum, Belgium <i>Blackcurrant, cinnamon, vanilla, almond, peppery</i>	25ml	37.5%	£6.00

DRINKS

Please ask about our small batch coffee and tea selection

COGNACS

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

TEQUILAS

	Serving	Alc%	Price
Mezcal Union Uno, Mexico	*25ml	40%	£4.50
<i>Earthy, citrus, traditional smokiness</i>			
Café Pistón Coffee, England	25ml	35%	£5.50
<i>Tequila, rich arabica coffee</i>			
Piston Naranja, England	25ml	37%	£5.50
<i>Valencian oranges & ancho chillies</i>			

LIQUEURS & APERITIFS

	Serving	Alc%	Price
Cherry Rocher Crème De Cassis, France	25ml	16%	£5.50
<i>Traditional blackcurrant liqueur, creamy, berry flavours</i>			
Calvados, France	25ml	40%	£6.50
<i>10 year old apéritif made with Normandy apple</i>			
Norfolk Selection Pedro Ximenez, England	50ml	20%	£7.50
<i>Pedro Ximenez sweet sherry & English single malt</i>			
Poire William Pear In Bottle, France	25ml	40%	£6.00
<i>Eau de vie, clear pear brandy, light, tart</i>			
Buss N° 67 Amaretto di Mandorle, Belgium	25ml	20%	£6.00
<i>Sweet amaretto, hints of vanilla & caramel</i>			
Gouden Carolus Belgian Cream, Belgium	25ml	17%	£5.00
<i>Whiskey cream, vanilla, oak</i>			
Zuidam Speculaas, Belgium	25ml	24%	£6.00
<i>Cinnamon, cardamom, toffee, ginger, vanilla, nutmeg</i>			



GENEVER

Ask for flavours

Serving	Alc%	Price
*25ml	Ask	£3.50



CIDER

	Serving	Alc%	Price
Cidre Bouché, Normandy, France	375ml	5%	£6.50
<i>Made with apples harvested in Normandy, France</i>			
	750ml	5%	£10.00



SOFT DRINKS

	Serving	Alc%	Price
Coke/Coke Zero/Lemonade	½ Pint	n/a	£3.25
Folkington's Fruit Juices (Ask for flavours)	250ml	n/a	£3.50
Ritchie - Natural Cola	275ml	n/a	£4.25
Ritchie - Blood Orange & Passionfruit	275ml	n/a	£4.25
Ritchie - Grapefruit & Pineapple	275ml	n/a	£4.25
Ritchie - Lemon & Raspberry	275ml	n/a	£4.25
Artisan Drinks Co - Classic London Tonic	200ml	n/a	£2.75
Artisan Drinks Co - Skinny London Tonic	200ml	n/a	£2.75
Artisan Drinks Co - Yuzu Tokyo Tonic	200ml	n/a	£2.75
Artisan Drinks Co - Pink Citrus Tonic	200ml	n/a	£2.75
Artisan Drinks Co - Fiery Ginger Beer	200ml	n/a	£2.75
Sparkling Water	500ml	n/a	£3.50
	750ml	n/a	£4.50



WINES

WHITE

	175ml	250ml	Bottle	Alc%
Sauvignon Blanc, Millberg Cellars - FRANSCHHOEK, SOUTH AFRICA	£7.00	£9.00	£26.00	13.5%
<i>Dry. A wonderfully fresh bouquet with ample fruit on the palate, and fresh racy acidity on the finish</i>				
Picpoul de Pinet, Domaine de Belle Mare - LANGUEDOC, FRANCE	£8.50	£11.00	£32.00	13.5%
<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>				
Pinot Grigio, Cantina Danese - VENETO, ITALY			£32.00	11.5%
<i>Light, fruity and dry with a soft edge. Crisp and rounded on the finish</i>				
Vinho Verde, Janela Branca - MINHO, PORTUGAL			£28.00	9.5%
<i>Fresh and light with a tropical fruit and mineral character. A delicate spritz, with a smooth and slightly sweet finish</i>				
Sauvignon Blanc, Pretty Paddock - MARLBOROUGH, NEW ZEALAND			£37.00	13.5%
<i>Dry. Fresh and nicely lifted. Grapefruit, green kiwi, lime zest</i>				

ROSE

	175ml	250ml	Bottle	Alc%
Grenache Rosé, Reserve de Lubin - RHÔNE VALLEY, FRANCE	£7.00	£9.00	£26.00	13%
<i>Clean and crisp with a palate full of red berry fruits</i>				

REDS

	175ml	250ml	Bottle	Alc%
Merlot, La Saurine - CHUSCLAN, RHÔNE VALLEY, FRANCE	£7.00	£9.00	£26.00	14.5%
<i>Medium. Full-bodied. Big ripe fruit and plum flavours on the palate and smooth, soft yet bold flavours on the finish</i>				
Rioja Tinto, Hacienda López de Haro - RIOJA, SPAIN	£8.50	£11.00	£32.00	13.5%
<i>Medium bodied. Rich fruit flavours with light liquorice, sweet tannins and a long pleasant finish</i>				
Malbec Reserva, Vina Ravanal - COLCHAGUA VALLEY, CHILE			£30.00	13.5%
<i>Dark fruit flavours are perfectly complemented by secondary layers of coffee cream, toasted oak, autumnal spices, and subtle hints of dark chocolate</i>				
Shiraz Pinotage, Millberg Cellars - TULBAGH, SOUTH AFRICA			£29.00	13.5%
<i>Superb blend! Notes of baked, jammy black fruits. Full bodied but soft with light spice on the finish</i>				
Château Tour d'Horable - BLAYES, BORDEAUX, FRANCE			£37.00	14.5%
<i>Medium. A blend of Merlot and Cabernet Franc, perfumed, raspberry, blackberry, fine tannins</i>				

SPARKLING

	200ml	Bottle	Alc%
Porta Leone Prosecco (Alcohol free available) - TREVISO, ITALY	£9.50	£32.00	11%
<i>Dry, fresh and harmonious, with white fruit nuances, juicy and persistent, with a touch of citrus on the long-lasting finish</i>			
Pol Roger Brut Réserve NV - EPERNAY, FRANCE NV		£65.00	12.5%
<i>Remarkable with its elegant tiny bubbles. A favourite of Sir Winston Churchill. Light flavours of honeysuckle, white fruits, jasmine and a refined, dry finish which lingers on vanilla and brioche</i>			

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