



SMALL PLATES

KROKETTEN

Sourdough breaded croquettes

Choose Any 2 for £6.00 / 3 for £9.00

- Gruyère and *Huis Blonde Beer* (v)
- Crayfish, Dill and *Huis Wit Beer*
- Goats Cheese and Caramelised Onions (v)

BITTERBALLEN

Beef puréed sourdough breaded balls - served with honey mustard dip - **£6.00**



BELGIAN ONION SOUP

Onion soup made with *HUIS Blonde beer* - served with Gruyère cheese topped toasted sourdough - **£6.50** (v)

BAKED CAMEMBERT

Baked whole Camembert - served with toasted sourdough and homemade onion chutney - **£11.95** (v)

MEZZE PLATTER

Selection of cured meats, salamis & cheeses, stuffed peppers, cornichons and olives, with toasted sourdough - **£16.50**



BEEF CARBONADE

Beef stew cooked slowly in three beers (see mains), with smoked lardons and root vegetables, served with toasted sourdough - **£8.95**

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

MADAME

Grilled sourdough sandwich with Gruyère and Cheddar cheese, and pulled honey ham, topped with a free range egg - **£9.95**

MONSIEUR

As above served without an egg - **£9.50**

FUNGHI

Grilled sourdough sandwich with sautéed mixed wild mushrooms, Mozzarella, pesto, black olive tapenade and diced sundried tomatoes, topped with Gruyère - **£9.95** (v)
+ *Fried Free Range Egg* - **£1.00**

QUATRE FROMAGES

Grilled sourdough sandwich with Gruyère, goats cheese, Cheddar and Brie de Meaux. Served with spiced fruit chutney - **£10.95**
+ *Chorizo* - **£2.00**

ROYALE

Grilled sourdough sandwich with rich peppered smoked salmon, cream cheese and fresh spinach. Served with a free range egg - **£11.95**



L'AMÉRICAIN

Grilled sourdough sandwich with beef brisket slow cooked in *Mongozo Banana beer*, chorizo, Gruyère, Cheddar, gherkins and honey mustard - **£11.95**



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 - **£15.95** (gf)
- *Recommended beer "Tripel Karmeliet"*

PROVENÇALE

Sun-dried tomatoes with fresh rosemary, thyme and red pepper in a tomato sauce - **£16.95** (gf)
- *Recommended beer "Kwak" or "De Koninck Bolleke"*

SMOKEY

Chorizo, smoked paprika with parsley, a splash of red wine and chipotle butter - **£16.95** (gf)
- *Recommended beer "Hercule Stout" or "Troubadour Obscura"*

CIDRE

French cider and smoked lardons with cream - **£16.95** (gf)
- *Recommended beer "Maredsous 10"*



KWAK

Kwak (amber) beer, cream, orange and fennel - **£16.95**
- *Recommended beer "Kwak"*



ORIENT

Coconut milk, green Thai curry butter, *HUIS Wit (wheat) beer* and coriander, finished with cream - **£16.95**
- *Recommended beer "HUIS Wit"*

ADD TOASTED SOURDOUGH FOR DIPPING - **£3.00**



DISH COOKED IN BEER



TRADITIONAL MAIN COURSES

WIENERSCHNITZEL

Vienna style pork schnitzel *HUIS Pilsner* breaded, topped with a free range fried egg, served with bacon and onion fried potatoes - **£15.95**

+ *Sauerkraut* - **£2.00**

- Recommended beer "*HUIS Pilsner*"

PORK BELLY

Pork belly slowly roasted in *Lindemans Apple beer*, served with stoemp and seasonal vegetables, finished with apple beer and mustard reduction - **£16.95**

+ *Replace Stoemp with Truffled Potato Dauphinoise* - **£2.00**

- Recommended beer "*Lindemans Apple*"

BEEF 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 - **£14.95**

- Recommended beer "*Westmalle Dubbel*"

BANANA BEER BRISKET BURGER

Beef brisket slow cooked in *Mongozo Banana beer*, topped with Gruyère cheese, sweet potato rosti, caramelised pineapple in a toasted brioche bun - with a side of Sriracha mayo - **£8.95**

+ *Parmesan Frites* - **£4.00**

- Recommended beer "*Mongozo Banana*"

STEAK

8oz Sirloin with herb and garlic butter - served with sautéed mushrooms and twice cooked frites - **£18.95** (gf)

+ *Peppercorn Sauce* - **£2.00**

+ *Blue Cheese Sauce* (gf) - **£2.00**

- Recommended beer "*Brugse Zot Dubbel*" or "*De Dolle Oerbier*"

HALLOUMI ROSTI

Seasonal vegetable rosti with butternut squash purée, fried Halloumi, parsnip crisps, almonds & honey - **£12.95** (v) (gf)

- 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* - **£14.50**

CHAMPIGNON

Mixed wild mushrooms, cream and *Westmalle Dubbel (dark)* beer - **£14.95**

REBLOCHON

Reblochon de Savoie cheese, lardons, shallots and *HUIS Blonde* beer - **£15.50**

ITALIAN

Tomato and *HUIS Pilsner* with Mozzarella and green pesto - **£14.95**

LIÉGEOISE

(Ask for vegan option)

Onion, *HUIS Blonde* beer, pear and apple butter - **£14.95**

+ *Gruyère Cheese* - **£1.50**



SIDES/EXTRAS

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

Twice Cooked Frites W/ Huis Mayo - **£3.50** (v) (gf)

Paprika Twice Cooked Frites W/ Huis Mayo - **£3.75** (v) (gf)

Halloumi Frites W/ Sweet Chilli Dip - **£6.00** (v)

Seasoned Vegetables - **£3.50** (v) (gf)

Side Salad - **£3.00** (vg) (gf)

Olives - **£3.50** (vg) (gf)



WAFFLES/DESSERTS

WAFFLE MIKADO

Chocolate flavour waffle, served with vanilla ice cream and hot Belgian white & dark chocolate sauces - **£6.50** (v)

BANOFFEE WAFFLE

Vanilla ice cream served with banana, butterscotch and spiced caramel sauce - **£6.95** (v)

SPICED APPLE WAFFLE

Cinnamon ice cream served with spiced apple compôte and butterscotch - **£6.95** (v)

SPECULOOS WAFFLE

Cinnamon ice cream served with whiskey and caramel sauce, and crumbled Speculoos - **£7.50** (v)

CHOCOLATE BROWNIE 'INSIDE WAFFLE'

Waffle with 'brownies inside', served with vanilla ice cream, topped with brownies and hot Belgian white & dark chocolate sauces - **£7.50** (v)

CARAMEL MOCHA-MACCHIATO

Chocolate flavour waffle, served with coffee ice cream, coffee hardcream, caramel and dark chocolate sauce - **£7.50** (v)

CHOCOLATE ORANGE WAFFLE

Chocolate flavour waffle, served with vanilla ice cream, hot Belgian dark chocolate orange sauce and candied oranges - **£6.95** (v)

MAKE IT A SUNDAE!

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

A discretionary service charge of 10% is added to dining tables of six 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 <i>Balanced bitterness, malty undertones</i>	Pint	4.2%	£4.90
HUIS Wit <i>Wheat, hazy, coriander, orange peel, malty undertones</i>	Pint	4.8%	£5.40
HUIS Blonde <i>Blonde, slight spicy bitterness, lime, coriander, malty</i>	Pint	6%	£5.50
Westmalle Dubbel (Trappist) <i>Brown, hoppy finish, banana, coffee, sweetness</i>	½ Pint	7%	£4.80
Kwak <i>Amber, toffee, caramel, dried fruits, sweet honey</i>	⅔ Pint	8.4%	£5.90
Früli Strawberry <i>Wheat, hazy, strawberries, balanced sweetness</i>	Pint	4.1%	£5.50
Troubadour IPA <i>Blonde, hazy, dry green bitterness, floral</i>	Pint	5.9%	£5.50
De Koninck Bolleke <i>Soft finish, fragrantly spicy, caramel sweetness</i>	Pint	5.2%	£5.50

Guest Draughts (See bar for details)

BLONDE BOTTLES

	Serving	Alc%	Price
Chouffe Soleil <i>Mandarine, lime, wheat, elderflower, vanilla, spice</i>	330ml	6%	£5.40
Watou Triple <i>Dry finish, plums, raisins, underlying caramel</i>	330ml	7.5%	£5.80
St Feuillien Grand Cru <i>Fruity bitterness, fruity fresh, toasted malt and honey</i>	330ml	9.5%	£6.40
Grimbergen Blonde <i>Ripe yellow fruits, plum, spice, clove</i>	330ml	6.7%	£5.50
De Dolle Arabier <i>Hazy, tropical fruit, sharp yeasts, dry hopped</i>	330ml	8%	£6.20
Brugse Zot <i>Hoppy finish, banana, plum, residual sweetness</i>	330ml	6%	£5.40
Averbode <i>Dry piny hopping, floral, apples, malty sweetness</i>	330ml	7.5%	£5.70
Hopus <i>Hazy, strong dry finish, fruity, spicy, floral</i>	330ml	8.3%	£5.95
Delirium Tremens <i>Lasting dry finish, fruity undertones, slightly sweet</i>	330ml	8.5%	£5.60
Duvel <i>Dry finish, fruity pear and apple</i>	330ml	8.5%	£5.60
BarBar Honey <i>Honey, caramel, balanced malts, honey sweetness</i>	330ml	8%	£5.80
Maredsous 10 <i>Balanced hoppy finish, apple, fruity, residual sweetness</i>	330ml	10%	£6.40
Witkap Pater Stimulo <i>Hazy, light lemony finish, banana, berries</i>	330ml	6%	£5.50
Saison Dupont <i>Hazy, bitter finish, refreshing, spicy, slightly tart</i>	330ml	6.5%	£5.80
La Chouffe <i>Crisp finish, spices, peaches, citrus, malty sweetness</i>	330ml	8%	£5.85
Tripel Karmeliet <i>Gentle dry finish, vanilla, cinnamon, honey sweetness</i>	330ml	8.4%	£5.85
Westmalle Tripel (Trappist) <i>Long dry finish, fruity, citrusy, creamy</i>	330ml	9.5%	£5.90
XX Bitter <i>Hazy, extra bitter, underlying pilsner malts</i>	330ml	6.2%	£5.50
Straffe Hendrik Tripel <i>Caramel, slight bitterness, citrus, subtle banana</i>	330ml	9%	£5.95
T'Verzet Rebel Local IPA <i>Mild fruitiness, floral, spicy, hoppy, bitter aftertaste</i>	330ml	8.5%	£5.80
Guldenberg Triple <i>Soft bitter taste, spicy aroma, balanced sweetness, hoppy</i>	330ml	8.5%	£5.80
Brasserie De La Senne Zinnebir <i>Malty, citrus, floral, chamomile, fine bitterness</i>	330ml	6%	£5.60

T'Verzet SUPER NoAH <i>Clean, malty, floral, citrus, hoppy, nutmeg, bitter</i>	330ml	4.9%	£5.40
Duvel Tripel Hop <i>Hop aromas, citrus, black pepper, lavender, roses</i>	330ml	9.5%	£6.50
Vedett Extra IPA <i>Fresh, fruity, floral notes, caramel sweetness</i>	330ml	5.5%	£5.50

DARK BOTTLES

	Serving	Alc%	Price
Achel Tripel Brun (Trappist) <i>Brown sugar, treacle, dried dark fruits, caramel</i>	330ml	8%	£5.80
Brasserie De La Senne Brussel IPA <i>Soft bitter, herbs, coffee, caramel, dried fruit</i>	330ml	8%	£5.80
Gulden Draak <i>Sweet caramel malt, peach, biscuit, darker bread malts</i>	330ml	10.5%	£6.40
Delirium Nocturnum <i>Moderately bitter, liquorice, coriander, caramel, chocolate</i>	330ml	8.5%	£5.80
Troubadour Westkust <i>Bitterness, chocolate, vanilla, coffee, roasted malt</i>	330ml	9.2%	£5.90
St Bernardus Abt 12 <i>Dry finish, figs, plums, raisins, residual sweetness</i>	330ml	10%	£6.30
Brugse Zot Dubbel <i>Bitter chocolate finish, dark fruits, malty sweetness</i>	330ml	7.5%	£5.95
Chimay Blue (Trappist) <i>Slightly dry finish, rosy, malty sweetness</i>	330ml	9%	£6.10
Rochefort 8 (Trappist) <i>Soft caramel, milk chocolate, malty bitterness, cloves</i>	330ml	9.2%	£6.20
Rochefort 10 (Trappist) <i>Dry finish, raisins, cherry, figs, caramel</i>	330ml	11.3%	£6.95
BarBar Bok Honey <i>Subtle finish, fruity, honey, roasty, caramel, sweetness</i>	330ml	8.5%	£6.20
Kasteel Barista Chocolate Quad <i>Chocolate, coffee, toffee, smooth, dried fruits</i>	330ml	11%	£6.50
De Dolle Oerbier <i>Dry green finish, winey, fruity, slight tartness</i>	330ml	9%	£6.50
Gouden Carolus Classic <i>Bitter finish, spicy toffee, slightly sweet</i>	330ml	8.5%	£6.00
Hercule Stout <i>Bitter chocolate finish, coffee, malty sweetness</i>	330ml	9%	£6.45
Straffe Hendrik Quadrupel <i>Delicate dryness, coriander, dark fruit, aniseed, chestnuts</i>	330ml	11%	£6.85
Brasserie De La Senne Stoutierik <i>Light, dry, freshly bitter, complex roasted notes</i>	330ml	4.5%	£5.60
Troubadour Obscura <i>Pleasant bitterness, coffee, stouty, little sweetness</i>	330ml	8.2%	£5.90

AMBER BOTTLES

	Serving	Alc%	Price
Piraat <i>Balanced finish, caramel, dried fruits, residual sweetness</i>	330ml	10.5%	£6.40
Troubadour Magma IPA <i>Dry hopped, exotic fruit, slight bitterness</i>	330ml	9%	£5.85
Orval (Trappist) <i>Herbal finish, candied sugar, orange, strong malts</i>	330ml	6.2%	£5.70

SOUR BOTTLES

	Serving	Alc%	Price
Rodenbach Grand Cru <i>Red, mix of ages, oak, esters, vinous</i>	330ml	6%	£5.95
Duchess de Bourgogne (Red) <i>Red, mix of ages, oak, fruity, wine finish</i>	330ml	6.2%	£5.80
Lindemans Faro (Candy Sugar) (Gueuze) <i>Fruity, cidery, candied sweetness, natural tartness</i>	250ml	4%	£4.65
Boon Mariage Parfait (Gueuze) <i>Cidery, winey, underlying malts, natural tartness</i>	375ml	8%	£7.40
Lindemans Cuvée René (Gueuze) <i>Medium bodied, oaky-tart, aged gueuze</i>	375ml	5.5%	£6.65

WHITE BOTTLES

	Serving	Alc%	Price
Blanche De Bruxelles <i>Wheat, coriander, orange peel, light spice</i>	330ml	4.5%	£5.20
Hoegaarden Grand Cru <i>Wheat, balanced bitter finish, coriander, spicy, sweetness</i>	330ml	8.5%	£6.45

DRINKS

*double up for £2.00 / £1.50 for genever

FRUIT BOTTLES

	Serving	Alc%	Price
Lindemans Apple (Gueuze) <i>Apple, apple sweetness, natural tartness</i>	250ml	3.5%	£4.50
Lindemans Framboise (Raspberry) (Gueuze) <i>Raspberry, sweet, slight sourness</i>	250ml	2.5%	£4.60
Floris Mango <i>Sweet, mango, wheat</i>	330ml	3.6%	£4.95
Lindemans Peach (Gueuze) <i>Peach, sweet, refreshing, natural tartness</i>	250ml	2.5%	£4.60
Mongozo Banana <i>Strong banana, slightly malty, sweet, tartness</i>	330ml	3.6%	£4.95
Mongozo Coconut <i>Pale, hazy, strong coconut, slightly malty, sweet</i>	330ml	3.6%	£4.95
Oud Beersel Raspberry (Gueuze) <i>Ripe raspberry, Champagne acidity, almond dryness</i>	375ml	5%	£7.25
Bush Scaldis Peach <i>Peach, strong malts, residual sweetness</i>	330ml	8.5%	£5.90
Kasteel Rouge (Cherry) <i>Cherry, chocolate, slight bitterness, vanilla, sweet</i>	330ml	8%	£5.80
Delirium Red (Cherry/Elderberry) <i>Sour cherry, elderberry, almond, warm sweetness</i>	330ml	8.5%	£5.80
Lindemans Kriek (Cherry) (Gueuze) <i>Cherry, sweet, sour kick</i>	250ml	3.5%	£4.60
Cherry Chouffe <i>Cherry, strawberry, almond, spices, sweet Port</i>	330ml	8%	£5.80

PILSNER BOTTLES

	Serving	Alc%	Price
Jupiler <i>Balanced bitterness, malty undertones</i>	330ml	5.2%	£4.90
Mongozo Pilsner (Gluten Free) <i>Balanced finish, malty</i>	330ml	5%	£5.20

Guest Bottles (See bar for details)



SPIRITS

VODKAS

	Serving	Alc%	Price
Stolichnaya, Latvia <i>Wheat, quadruple-distilled, glacial water, 3 x filtered</i>	*25ml	40%	£3.50
Grey Goose, France <i>Wheat, clean, fresh, smooth with creamy texture</i>	*25ml	40%	£5.00
Cariel Vanilla, Sweden <i>Triple distilled, wheat, vanilla, black pepper</i>	25ml	37.5%	£5.00

COGNACS

	Serving	Alc%	Price
Hine, France <i>Champagne VSOP cognac, floral notes</i>	*25ml	40%	£4.50
Mandarin Napoleon, Belgium <i>Ten year aged cognac, with mandarins</i>	25ml	38%	£5.00

RUMS

	Serving	Alc%	Price
Havana Club, Cuba <i>Clear, three year aged, light, smooth, sweet</i>	*25ml	40%	£4.00
Mount Gay Eclipse, Barbados <i>Floral, fruity aroma, subtle smokiness, warm, medium</i>	*25ml	40%	£4.20
Kraken, Trinidad and Tobago <i>Dark Caribbean rum blended with 13 secret spices</i>	*25ml	40%	£4.00
Plantation Dark, Trinidad & Jamaica <i>Brown rums, matured, smoky, banana, citrus, clove</i>	25ml	40%	£5.00
Cargo Cult, Australia <i>Spiced, cinnamon, ginger, light vanilla, grassy, baklava</i>	25ml	38.5%	£5.00
Plantation 3 Stars White, Jamaica/Barbados/Trinidad <i>Well balanced, tropical fruits, brown sugar, banana</i>	25ml	41.2%	£5.00
Plantation Pineapple, Jamaica/Barbados/Trinidad <i>Dark and 3 Stars white rum, infused with pineapples</i>	25ml	40%	£5.50
Cargo Cult Banana Spiced Rum, Australia <i>Banana, caramelised brown sugar, spices, cinnamon</i>	25ml	38%	£5.50
Cinnabar Spiced (Portsmouth), England <i>Spices, cinnamon, cloves, cardamon, vanilla, orange peel</i>	25ml	41%	£5.50

WHISKIES/BOURBONS

	Serving	Alc%	Price
Monkey Shoulder, Scotland <i>Three single malts, smooth, sweet, easy drinking</i>	*25ml	40%	£3.90
Bulliet Bourbon, USA <i>30% rye, spicy kick</i>	*25ml	45%	£4.20
Jim Beam Bourbon, USA <i>Four year aged, smooth, mellow, spice hints</i>	*25ml	40%	£3.60
Hibiki Harmony, Japan <i>Malt and grain whisky, orange peel, chocolate</i>	25ml	43%	£7.00
Classic Laddie, Scotland <i>Single malt, floral, matured</i>	25ml	50%	£6.00
Glenfiddich, Scotland <i>Single malt, easy drinking, twelve year aged</i>	25ml	40%	£5.00
Glenfarclas 105, Scotland <i>Single malt, complex, rich spiciness, oak, sherried</i>	25ml	60%	£6.00
Widow Jane Bourbon, USA <i>Ten-year old, cherry notes, tonic finish</i>	25ml	45.5%	£7.50
Nikka From The Barrel, Japan <i>Blended, combination of Yoichi malt and coffee</i>	25ml	51.4%	£7.00
Widow Jane American Oak Aged, USA <i>Vanilla, brown sugar, almond, apricot, white pepper</i>	25ml	45.5%	£6.50
Mackmyra Intelligens AI:01, Sweden <i>AI. Single malt, vanilla, oak, citrus, pear, toffee</i>	25ml	46.1%	£7.00

GINS

	Serving	Alc%	Price
Plymouth Gin, England <i>Six exotic botanicals, smooth, full-bodied, slight sweetness</i>	*25ml	41.2%	£4.00
Plymouth Sloe Gin, England <i>Sloe berries, smooth, sweet and dry</i>	*25ml	26%	£3.90
Copperhead, Belgium <i>Created by an alchemist, five exotic botanicals</i>	25ml	40%	£5.50
Boë Passion Gin, Scotland <i>Passion fruit, orange notes, herbaceous elements</i>	25ml	41.5%	£5.00
Lind & Lime, Scotland <i>Lime zest, pink peppercorns to balance the citrus</i>	25ml	44%	£5.50
Spring Gin Black Pepper, Belgium <i>Spicy, botanicals such as juniper, ginger, clove, Balinese</i>	25ml	41.3%	£6.00
Spring Gin Gentleman's, Belgium <i>Rich, citrus-led. Extreme clarity of taste, citrus</i>	25ml	48.8%	£6.50
Spring Gin Ladies, Belgium <i>Fruity, floral gin with white peaches and needle tea</i>	25ml	38.3%	£6.00
Spring Gin Mediterranean, Belgium <i>Sweet, herby, includes bay leaf, lemon peel, thyme</i>	25ml	40.5%	£6.00
Uppercut, Belgium <i>Herby gin, damiana leaf, strawberry leaf, liquorice</i>	25ml	49.6%	£6.00
Left Hook Dry, Belgium <i>Pink peppercorns, tarragon, ginger, mace and bay</i>	25ml	47.2%	£6.00
Copperhead Black Batch, Belgium <i>Added black berries, black Ceylon tea</i>	25ml	42%	£6.00
Poetic License Strawberries & Cream, England <i>Strawberries and cream, juniper, coriander, orris root</i>	25ml	37.5%	£5.50
Boë Violet Gin, England <i>Infused with violets, fragrant, stylish</i>	25ml	41.5%	£5.50
Corner 53 Cherokee, Maple & Sarsaparilla, England <i>Smokey, maple, zesty orange, pear, apple, vanilla</i>	25ml	41%	£5.50
Renegade Gin, England <i>Bayleaf, sage, Winter Savoury, Grains of Paradise</i>	25ml	42%	£5.00

SHORTS

	Serving	Alc%	Price
Luxardo Sambuca, Italy <i>Aniseed, elderberries in neutral spirit. Matured oak vats</i>	*25ml	38%	£4.00
Mezcal Union Uno, Mexico <i>Earthy, citrus notes, traditional smokiness</i>	*25ml	40%	£3.50
Jägermeister, Germany <i>56 herbs, fruits, matured in oak before blending</i>	*25ml	35%	£3.00
Raderberger, Germany <i>Herbal liqueur with a pleasantly spicy, bittersweet taste</i>	*25ml	35%	£4.00

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

DRINKS



LIQUEURS

	Serving	Alc%	Price
Cherry Rocher Crème De Cassis, France <i>Traditional blackcurrant liqueur, creamy, berry flavours</i>	25ml	16%	£3.50
Calvados, France <i>10 year-old apéritif made with Normandy apples</i>	25ml	40%	£5.00
Conker Cold Brew Coffee, England <i>Brazilian, Ethiopian coffee beans, complex, bold, fruity</i>	25ml	25%	£5.50
Nelstrops Pedro Ximenez, England <i>Pedro Ximenez sweet sherry & English single malt</i>	50ml	20%	£5.00
Poire William Pear In Bottle, France <i>Eau de vie, clear pear brandy, light, tart</i>	25ml	40%	£5.00
Bem Bom Cachaca Rum, Brazil <i>Made from sugar cane. Aged in American oak</i>	25ml	38%	£5.00
Kalani Coconut Rum, Mexico <i>Coconut milk, sugar cane, dark chocolate, cream</i>	25ml	30%	£4.50



GENEVER

	Serving	Alc%	Price
Braeckman's, Belgium <i>Chocolate, vanilla, hazelnut, **passionfruit, kriel (cherry) (Alc 20%)</i>	*25ml	17%**	£2.50
Zuidam Young Grain, The Netherlands <i>Four times distilled, herbs, spices</i>	25ml	35%	£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%	£5.20
	750ml	5%	£9.50



ALCOHOL FREE BEER

	Serving	Alc%	Price
Jupiler (Alcohol Free) <i>Underlying bitterness, malty</i>	250ml	0.5%	£3.50



SOFT DRINKS

	Serving	Alc%	Price
Orange Juice/Cranberry Juice	½ Pint	n/a	£2.50
Appletiser	275ml	n/a	£2.50
San Pellegrino Lemon & Mint	330ml	n/a	£2.50
Coke/Diet Coke	½ Pint	n/a	£2.50
Dalston's Cherryade	330ml	n/a	£2.75
Fentimans Ginger Beer	275ml	n/a	£2.75
Eager Grapefruit Soda	330ml	n/a	£3.25
Pago Strawberry	200ml	n/a	£2.50
Perrier Water	330ml	n/a	£2.00
	750ml	n/a	£3.50



WINES

	175ml	250ml	Bottle	Alc%	
WHITE					
Sauvignon Blanc, Millberg Cellars - FRANSCHHOEK, SOUTH AFRICA <i>Dry. A wonderfully fresh bouquet with ample fruit on the palate. And fresh racy acidity on the finish</i>	£4.25	£6.00	£16.50	13.5%	
Picpoul de Pinet, Domaine de Belle Mare - 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>	£5.50	£7.50	£22.00	13.5%	
Pinot Grigio, Cantina Danese - VENETO, ITALY <i>Light, fruity and dry with a soft edge. Crisp and rounded on the finish</i>			£21.00	11.5%	
Gewürztraminer, Edmond Rentz - ALSACE, FRANCE <i>Medium. Aromatic, with a heady perfume of exotic flavours of lychees, peaches and heavily scented roses</i>			£25.00	13%	
ROSE					
Grenache Rosé, Reserve de Lubin - RHÔNE VALLEY, FRANCE <i>Clean and crisp with a palate full of red berry fruits</i>	£4.75	£6.75	£18.00	13%	
REDS					
Merlot, Oppidum - 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>	£4.25	£6.00	£16.50	14.5%	
Rioja Tinto, Hacienda López de Haro - RIOJA, SPAIN <i>Medium. Violet tones, fruity aroma. Aromas of red fruit and liquorice, combined with a touch of roast nuances</i>	£5.00	£7.00	£20.00	13.5%	
Cabernet Sauvignon, Cabello Dorado - COLCHAGUA VALLEY, CHILE <i>Deep colour with clean blackcurrants on the nose, red fruits and light peppery spice on the palate</i>			£20.00	13%	
Shiraz Pinotage, Millberg Cellars - 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>			£20.00	13.5%	
SPARKLING					
Porta Leone Prosecco - 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>		200ml	£6.95	£24.00	11%
Pol Roger White Foil Brut Champagne - 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%