

CHARCUTERIE

A selection of French cheeses, cured meats, salamis, and accompaniments - served with toasted sourdough - **£23.95**

SMALL PLATES

KROKETTEN

Croqueffes served with Sourdough & Salad

Choose Any 2 for **£8.50** / 3 for **£12.00**

- 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* 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 toasted walnuts - served with sourdough toasts - **£17.00** (v)

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**

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 - **£21.95** (ngc)
- *Recommended beer "Tripel Karmeliet"*

BLOODY MARY

Tomato sauce, vodka, celeriac salt, celery stick, tabasco and sun-dried tomatoes - **£23.50** (ngc)
- *Recommended beer "HUIS 6 Blonde"*

CREOLE

Creole spices, smoked sausage, mustard, cream and *De Koninck (amber) beer* - **£23.95**
- *Recommended beer "Brasserie De La Senne Stouterik"*

ADD TOASTED SOURDOUGH FOR DIPPING - **£3.50**

CROQUES

ALL, EXCEPT* SERVED WITH SALAD / + £2 FOR FRITES

MONSIEUR

Grilled sourdough sandwich with Gruyère, Cheddar and Mozzarella, and pulled honey ham - **£12.95**

MADAME

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

PHILLY FUNGHI

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

KYOTO

Grilled sourdough sandwich with Gruyère, Cheddar and Mozzarella, with smoked salmon, wasabi cream cheese, togarashi, pickled ginger, topped with roasted seaweed and sesame seeds - **£14.95**

PORCHETTA

Grilled sourdough sandwich with Gruyère, Cheddar and Mozzarella, with thickly sliced porchetta, chorizo, pesto and sun-dried tomatoes - **£15.95**

*CHERRY

Grilled sourdough sandwich with Gruyère, Cheddar and Mozzarella, with Brie, dark chocolate, amarena cherries & *Lindemans Kriek (cherry) beer* reduction & toasted walnuts - **£14.50** (v)

CIDRE

French cider and smoked lardons with cream - **£23.50** (ngc)
- *Recommended beer "La Guillotine"*

ROQUEFORT

Roquefort and white wine - **£24.95** (ngc)
- *Recommended beer "Straffe Hendrik Quadruple"*

THAI

Coconut milk, green Thai curry, *HUIS Wit (wheat) beer* and coriander, finished with cream - **£23.95**
- *Recommended beer "HUIS Wit"*

DISH COOKED IN BEER



TRADITIONAL MAIN COURSES

DUCK CONFIT

Served with miso fondant potato, *Kasteel Rouge (cherry) beer* & chocolate sauce, duck fat roasted hispi cabbage, pickled blackberries & pistachio crumb - **£24.95**
- *Recommended beer "Kasteel Rouge"*

PORK BELLY

Pork belly slowly roasted in *Lindemans Apple beer*, served with stoemp and seasonal vegetables, finished with apple beer and mustard reduction - **£21.95**
+ *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 - **£18.95**
- *Recommended beer "Westmalle Dubbel"*

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

TOMAAT

(Ask for vegan option)

Tomato and harissa - **£17.50**

SATAY

(Ask for vegan option)

Peanut butter, red curry paste, coconut milk, topped with roasted peanuts - **£18.50**

CHAMPIGNON

(Ask for vegetarian option)

Mixed wild mushrooms, cream and *Westmalle Dubbel (dark) beer* - **£19.95**

ITALIAN

(Ask for vegetarian option)

Tomato with Mozzarella and green pesto - **£18.95**

RACLETTE

Raclette, lardons and shallots - **£19.95**



SIDES/EXTRAS

Toasted Sourdough w/ Herb Butter - **£4.50** (v)

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

Stoemp - **£4.50** (v)

Gouda Bites Nigella seed breaded w/ spicy honey & bacon jam - **£7.50**

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

Side Salad - **£4.00** (vg) (ngc)

Olives - **£4.00** (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.

WAFFLE BURGER

Gruyère and truffle waffle, beef patty, Raclette, bacon jam, crispy onions, lettuce and mayo - **£12.50**
+ *Parmesan Frites* - **£4.50**
- *Recommended beer "La Chouffe"*

STEAK ET FRITES

Chalk Down Farm 8oz rib-eye steak, aged for 28 days in a Himalayan salt chamber - served with smoked garlic mushrooms, Parmesan frites, and a kimchi slaw - **£29.50** (ngc)
+ *Roquefort (ngc) or Peppercorn Sauce* - **£3.00**
+ *Replace Parmesan Frites with Truffled Potato Dauphinoise* - **£3.00** (ngc)
- *Recommended beer "Brugse Zot Dubbel"*

CELERIAC SCHNITZEL

Served with garlic butter bean purée, caramelised onion, harrisa, pickled watermelon, and crushed walnuts - **£18.00** (vg) (ngc)
- *Recommended beer "Duvel 666"*

DESSERTS

MIKADO WAFFLE

Vanilla ice cream and hot Belgian white & dark chocolate sauces - **£8.50** (v)

APPLE CRUMBLE WAFFLE (Ask for vegan option)

Spiced apple crumble, cinnamon ice cream and butterscotch sauce - **£9.50** (v)

CHOCOLATE BROWNIE 'INSIDE' WAFFLE

Waffle with 'brownies inside', served with vanilla ice cream, topped with brownies and hot Belgian white & dark chocolate sauces - **£9.50** (v)

CARAMEL ESPRESSO MARTINI WAFFLE

Coffee ice cream, coffee and vanilla vodka mousse, caramel and dark chocolate sauce - **£9.95** (v)

BANANA-SPECULOOS WAFFLE

Caramelised banana, speculoos mousse and salted caramel ice cream - **£9.50** (v)

PISTACHIO WAFFLE

Pistachio ripple ice cream, pistachio mousse, chocolate and raspberry sauce, and caramelised salted pistachio crumbs - **£9.95** (v)

FROMAGES

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

MAKE IT A SUNDAE! (Ask for NGC option)

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



BEERS

DRAUGHTS

	Serving	Alc%	Price
HUIS Pilsner	Pint	4.2%	£5.90
<i>Balanced bitterness, malty undertones</i>			
HUIS Wit	Pint	4.8%	£6.70
<i>Wheat, hazy, coriander, orange peel, malty undertones</i>			
HUIS 6 Blonde	Pint	6%	£6.90
<i>Blonde, slight spicy bitterness, lime, coriander, malty</i>			
Westmalle Dubbel (Trappist)	½ Pint	7%	£6.40
<i>Dark brown, banana, coffee, sweetness, hoppy finish</i>			
Kwak	⅔ Pint	8.4%	£7.80
<i>Amber, toffee, caramel, dried fruits, sweet honey</i>			
Früli Strawberry	⅔ Pint	4.1%	£5.95
<i>Wheat, hazy, strawberries, balanced sweetness</i>			
Vedett Extra Ordinary IPA	⅔ Pint	5.5%	£6.20
<i>4 US hops, dry hopped, citrusy, slight bitterness</i>			
De Koninck Bolleke	⅔ Pint	5.2%	£6.20
<i>Fragrantly spicy, caramel sweetness, soft finish</i>			

CHECK THE BOARD FOR TODAY'S GUEST BEERS!

BLONDE BOTTLES

	Serving	Alc%	Price
Goldenberg Triple	330ml	8.5%	£7.55
<i>Soft bitter taste, spicy aroma, balanced sweetness, hoppy</i>			
Westmalle Extra (Trappist)	330ml	4.8%	£6.60
<i>Fruity aromas, floral, full bodied, dry finish</i>			
Brasserie De La Senne Zinnebir	330ml	5.8%	£7.20
<i>Slightly biscuity, malty, spicy, fruity, hazy</i>			
La Guillotine	330ml	8.5%	£7.90
<i>Multigrain, lots of citrus, sweet, bitter, smooth finish</i>			
St Feuillien Grand Cru	330ml	9.5%	£8.40
<i>Fruity bitterness, dry hopped, toasted malt, honey</i>			
Rochefort Triple (Trappist)	330ml	8.1%	£7.70
<i>Citrus, spices, wheaty, earthy notes</i>			
St Bernardus Tripel	330ml	8%	£7.50
<i>Lots of soft fruit, bready notes, crisp hoppy finish</i>			
Brugse Zot	330ml	6%	£7.30
<i>Banana, plum, residual sweetness, hoppy finish</i>			
Averbode	330ml	7.5%	£7.45
<i>Dry piny hopping, floral, apples, malty sweetness</i>			
Hopus	330ml	8.3%	£8.10
<i>Hazy, fruity, spicy, floral, strong dry finish</i>			
Delirium Tremens	330ml	8.4%	£7.60
<i>Fruity undertones, slightly sweet, lasting dry finish</i>			
Duvel	330ml	8.5%	£7.80
<i>Fruity pear and apple, dry finish</i>			
BarBar Honey*	330ml	8%	£7.80
<i>Honey, caramel, balanced malts, honey sweetness</i>			
Witkop Pater Stimulo	330ml	6%	£6.90
<i>Hazy, banana, berries, light lemony finish</i>			
Saison Dupont	330ml	6.5%	£6.90
<i>Hazy, refreshing, spicy, slightly tart, bitter finish</i>			
La Chouffe	330ml	8%	£7.80
<i>Spices, peaches, citrus, malty sweetness, crisp finish</i>			
Tripel Karmeliet	330ml	8.4%	£7.90
<i>Vanilla, cinnamon, honey sweetness, gentle dry finish</i>			
Westmalle Tripel (Trappist)	330ml	9.5%	£8.10
<i>Fruity, floral, citrusy, creamy, long dry finish</i>			
XX Bitter	330ml	6.2%	£7.20
<i>Hazy, extra bitter, underlying pilsner malts</i>			
Straffe Hendrik Tripel	330ml	9%	£8.30
<i>Caramel, slight bitterness, citrus, subtle banana</i>			
Delirium Paranoia IPA	330ml	5.6%	£7.30
<i>Lagered, dry hopped, tropical notes, hazy</i>			
Brasserie De La Senne Jambe De Bois	330ml	8%	£7.80
<i>Banana, citrus, bitter finish</i>			

Duvel 6.66	330ml	6.66%	£7.40
<i>6 hops, dry hopped, fruity, orange zest, gentle bitterness</i>			
Chimay 150 (Trappist)	330ml	10%	£8.70
<i>Hints of rosemary, cloves, subtle floral notes & ginger</i>			
Brasserie De La Senne Taras Boulba IPA	330ml	4.5%	£6.80
<i>Complex yeast flavours, with spicy, tropical, citrus notes</i>			

DARK BOTTLES

	Serving	Alc%	Price
Achel Tripel Brun	330ml	8%	£7.60
<i>Brown sugar, treacle, dried dark fruits, caramel</i>			
St Bernardus Pater 6	330ml	6.7%	£7.05
<i>Ripe tree fruits, mocha, hazelnut, dry grain, candy sugar</i>			
Gulden Draak	330ml	10.5%	£8.65
<i>Sweet caramel malt, peach, biscuit, darker bread malts</i>			
Delirium Nocturnum	330ml	8.4%	£7.80
<i>Moderately bitter, liquorice, coriander, caramel, chocolate</i>			
Troubadour Westkust	330ml	9.2%	£8.55
<i>Bitterness, chocolate, vanilla, coffee, roasted malt</i>			
St Bernardus Abt 12	330ml	10%	£8.35
<i>Figs, plums, raisins, residual sweetness, dry finish</i>			
Brugse Zot Dubbel	330ml	7.5%	£7.40
<i>Dark fruits, malty sweetness, bitter chocolate finish</i>			
Chimay Blue (Trappist)	330ml	9%	£8.60
<i>Rosy, malty sweetness, slightly dry finish</i>			
Rochefort 8 (Trappist)	330ml	9.2%	£8.30
<i>Soft caramel, milk chocolate, malty bitterness, cloves</i>			
Rochefort 10 (Trappist)	330ml	11.3%	£9.05
<i>Raisins, cherry, figs, caramel, dry finish</i>			
McChouffe	330ml	8%	£7.90
<i>Spicy, aniseed & liquorice, pear, full-bodied caramel notes</i>			
Kasteel Barista Chocolate Quad	330ml	11%	£8.75
<i>Chocolate, coffee, toffee, smooth, dried fruits</i>			
Monks Stout	330ml	5.2%	£7.15
<i>Dry, bitter, hoppy, coffee, chocolate</i>			
Gouden Carolus Classic	330ml	8.5%	£7.95
<i>Spicy toffee, slightly sweet, bitter finish</i>			
Hercule Stout	330ml	9%	£8.80
<i>Coffee, malty sweetness, bitter chocolate finish</i>			
Straffe Hendrik Quadrupel	330ml	11%	£8.70
<i>Coriander, dark fruit, aniseed, chestnuts</i>			
Brasserie De La Senne Stouterik	330ml	4.5%	£7.10
<i>Light, dry, freshly bitter, complex roasted notes</i>			
Troubadour Obscura	330ml	8.2%	£7.80
<i>Pleasant bitterness, coffee, stouty, little sweetness</i>			

AMBER BOTTLES

	Serving	Alc%	Price
Bush Caractère	330ml	12%	£8.80
<i>Nutty, caramel, bitter orange, liquorice finish</i>			
Delirium Argentum	330ml	7%	£7.50
<i>Happy, spicy, fruity, citrusy bitterness</i>			
Orval (Trappist)	330ml	6.2%	£7.40
<i>Dry hopped, candied sugar, orange, strong malts, herbal</i>			

*double up for £3.00 / £1.50 for genever

DRINKS

FRUIT BOTTLES	Serving	Alc%	Price
Lindemans Apple (Gueuze) <i>Apple, apple sweetness, natural tartness</i>	250ml	3.5%	£5.60
Lindemans Framboise (Raspberry) (Gueuze) <i>Raspberry, sweet, slight sourness</i>	250ml	2.5%	£5.60
Lindemans Peach (Gueuze) <i>Peach, sweet, refreshing, natural tartness</i>	250ml	2.5%	£5.60
Lindemans Kriek (Cherry) (Gueuze) <i>Cherry, sweet, sour kick</i>	250ml	3.5%	£5.60
Mongozo Mango (Gluten Free) <i>Strong mango, hazy, slightly malty, sweet, tartness</i>	330ml	3.6%	£5.80
Mongozo Banana (Gluten Free) <i>Strong banana, slightly malty, sweet, tartness</i>	330ml	3.6%	£5.80
Mongozo Coconut (Gluten Free) <i>Pale, hazy, strong coconut, slightly malty, sweet</i>	330ml	3.6%	£5.80
Boon Framboise (Raspberry) (Gueuze) <i>Tart, fresh and zingy raspberry</i>	375ml	5%	£8.90
Bush Scaldis Peach <i>Peach, strong malts, residual sweetness</i>	330ml	8.5%	£8.20
Kasteel Rouge (Cherry) <i>Cherry, chocolate, slight bitterness, vanilla, sweet</i>	330ml	8%	£7.60
Delirium Red (Cherry/Elderberry) <i>Sour cherry, elderberry, almond, warm sweetness</i>	330ml	8.4%	£7.50
Cherry Chouffe <i>Cherry, strawberry, almond, spices, sweet Port</i>	330ml	8%	£7.90

PILSNER BOTTLES	Serving	Alc%	Price
Jupiler <i>Balanced bitterness, malty undertones</i>	330ml	5.2%	£6.40
Mongozo Pilsner (Gluten Free) <i>Malty, balanced finish</i>	330ml	5%	£6.50

CHECK THE BOARD FOR TODAY'S GUEST BEERS!

SPIRITS

WHISKIES/BOURBONS	Serving	Alc%	Price
Bulleit Bourbon, USA <i>30% rye, spicy kick</i>	*25ml	45%	£5.50
Pignose, Scotland <i>Smooth, matured in ex-bourbon barrels, sweet, spice</i>	*25ml	40%	£6.00
Jim Beam Bourbon, USA <i>Four year aged, smooth, mellow, spice hints</i>	*25ml	40%	£5.50
Yamazaki Distiller's Reserve Single Malt, Japan <i>Single malt, peach notes, 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, 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%	£8.50
Widow Jane Bourbon, USA <i>10 year old, cherry notes, 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

RUMS	Serving	Alc%	Price
Havana Club, Cuba <i>Clear, three year aged, light, smooth, sweet</i>	*25ml	40%	£5.50
Mount Gay Eclipse, Barbados <i>Floral, fruity aroma, subtle smokiness, warm, medium</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

GINS	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%	£7.50
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
Spring Gin Gentleman's, Belgium <i>Rich, citrus-led. Extreme clarity of taste, citrus</i>	25ml	48.8%	£8.00
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
Copperhead Black Batch, Belgium <i>Added black berries, black Ceylon tea</i>	25ml	42%	£8.00
Rare Bird Rhubarb & Ginger, England <i>Strong rhubarb hit, tart, fiery ginger, sweet & smooth finish</i>	25ml	42%	£6.50
Corner 53 Cherokee, Maple & Sarsaparilla, England <i>Smoky, maple, zesty orange, pear, apple, vanilla</i>	25ml	41%	£6.50
Nordés, Spain <i>White fruits, berries, mint, eucalyptus, bay, samphire</i>	25ml	40%	£7.50
Soul Tamashii, Belgium <i>Oak aged, lavender, hops, orange, cocoa, poppies</i>	25ml	46%	£8.00
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
Stolichnaya, Latvia <i>Wheat, quadruple-distilled, glacial water, 3 x filtered</i>	*25ml	40%	£5.50
Grey Goose, France <i>Wheat, clean, fresh, smooth with creamy texture</i>	*25ml	40%	£6.00
Cariel Vanilla, Sweden <i>Triple-distilled, wheat, vanilla, black pepper</i>	25ml	37.5%	£6.00

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
Café Pistón Coffee Tequila, England <i>Tequila, rich arabica coffee</i>	25ml	35%	£5.50

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%	£5.50
Calvados, France <i>10 year old apéritif made with Normandy apples</i>	25ml	40%	£6.50
Norfolk Selection Pedro Ximenez, England <i>Pedro Ximenez sweet sherry & English single malt</i>	50ml	20%	£6.50
Poire William Pear In Bottle, France <i>Eau de vie, clear pear brandy, light, tart</i>	25ml	40%	£6.00
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
Zuidam Speculaas, Belgium <i>Cinnamon, cardamom, toffee, ginger, vanilla, nutmeg</i>	25ml	24%	£6.00

GENEVER

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

CIDER

	Serving	Alc%	Price
Cidre Bouché, Normandy, France <i>Made with apples harvested in Normandy, France</i>	375ml	5%	£6.00
	750ml	5%	£10.00

WINES

WHITE	175ml	250ml	Bottle	Alc%
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>	£7.00	£9.00	£25.00	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>	£8.00	£10.50	£30.00	13.5%
Pinot Grigio, Cantina Danese - VENETO, ITALY <i>Light, fruity and dry with a soft edge. Crisp and rounded on the finish</i>			£31.00	11.5%
Chenin Blanc, Vouvray Demi Sec, Les Argiles Rouges - LOIRE VALLEY, FRANCE <i>Medium-dry. Citrus and juicy peach. Beautifully balanced with fresh apple notes through to a moreish finish</i>			£35.00	12.5%
Sauvignon Blanc, Pretty Paddock - MARLBOROUGH, NEW ZEALAND <i>Dry. Fresh and nicely lifted. Grapefruit, green kiwi, lime zest</i>			£36.00	13.5%
ROSE	175ml	250ml	Bottle	Alc%
Grenache Rosé, Reserve de Lubin - RHÔNE VALLEY, FRANCE <i>Clean and crisp with a palate full of red berry fruits</i>	£7.00	£9.00	£25.00	13%
REDS	175ml	250ml	Bottle	Alc%
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>	£7.00	£9.00	£25.00	14.5%
Rioja Tinto, Hacienda López de Haro - RIOJA, SPAIN <i>Medium. Violet tones, truely aroma. Aromas of red fruit and liquorice, combined with a touch of roast nuances</i>	£8.00	£10.50	£30.00	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>			£30.00	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>			£28.00	13.5%
Château Tour d'Horable - BLAYES, BORDEAUX, FRANCE <i>Medium. A blend of Merlot and Cabernet Franc, perfumed, raspberry, blackberry, fine tannins</i>			£36.00	14.5%
SPARKLING	200ml	Bottle	Alc%	
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>	£8.50	£29.00	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>			£60.00	12.5%

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ALCOHOL FREE BEERS

	Serving	Alc%	Price
Sport Zot <i>Citrus, hoppy, bitter finish</i>	330ml	0.4%	£5.50
Kasteel Rouge <i>Cherry, chocolate, slight bitterness, vanilla, sweet</i>	330ml	0.0%	£5.60

SOFT DRINKS

	Serving	Alc%	Price
Coke/Coke Zero/Lemonade	½ Pint	n/a	£3.00
Folkington's Fruit Juices (Ask for flavours)	250ml	n/a	£3.50
Fritz Cola / Fritz Cola Superzero	330ml	n/a	£3.95
Fritz Spritz Organic Rhubarb	330ml	n/a	£3.95
Fritz Spritz Limo Orangeade	330ml	n/a	£3.95
Artisan Drinks Co. <i>Classic London Tonic Skinny London Tonic Amalfi Lime Tonic Yuzu Tokyo Tonic Pink Citrus Tonic Fiery Ginger Beer</i>	200ml	n/a	£2.75
Sparkling Water	500ml	n/a	£3.00
	750ml	n/a	£4.00

HOT DRINKS

Please ask your server

FOOD + DRINK