

BAR SNACKS

- SPICED NUTS** **VE N GF** 4.50
House-smoked nuts with Cajun chilli rub.
Pairing Suggestion: Amber ales - malty sweetness balances spice.
- BEER FRIES** **V S M** 4
Served with three beer-infused dipping sauces.
Pairing Suggestion: 'Forsake Future Days' Helles - crisp and clean, cuts through fried texture.
- PORK CRACKLING** **GF** 4
Pairing Suggestion: IPAs - hoppy bitterness contrast fatty richness.
- OMB BEER BATTERED ONION RINGS** **VE S** 4
Served with three beer-infused dipping sauces.
Pairing Suggestion: Try any of our lagers.

SMALL PLATES

- WHITE BAIT** **F M** 7
Served with roasted garlic aioli. *Pairing Suggestion:* Lighter-bodied lagers like 'Forsake Future Days' Helles or pale ales — nothing overpowering, to match the delicate flavour.
- GRILLED HALLOUMI** **V S D GFO** 8
Served with chilli jam. *Pairing Suggestion:* 'Great Journey Begins' Pale Ale and 'Sank In Submarine Light' NEIPA bring citrus flavours that complement the halloumi's saltiness and highlight fruity notes.
- BUFFALO WINGS** **D M GF S** 7.50
Crispy fried chicken wings tossed in buffalo sauce served with roasted garlic aioli. *Pairing Suggestion:* Great with IPA's. Avoid sours.
- BRUSCHETTA** **VE S** 7
Heritage tomatoes & olives on toasted focaccia.
Pairing Suggestion: Emphasise the bread with 'Forsake Future Days' Helles, or go bold with a sour for a dressing-like contrast.
- SAUSAGE ROLL** **M S** 7
Served with chilli tomato sauce.
Pairing Suggestion: Hard to look beyond Cask ales. Works well with most beers so experiment.

SHARING BOARDS

- CHICKEN FAJITAS (SERVES 1-2)** **SO S** 25
Adobo chicken, roasted Mediterranean veg, coriander yoghurt, wraps. *Pairing Suggestion:* Mexican Lagers are perfect. Try out our premium Vienna lager 'Torn From The Morning'.
- STEAK FAJITAS (SERVES 1-2)** **S** 25
Skirt steak, roasted Mediterranean veg, chimichurri, wraps. *Pairing Suggestion:* Perfect with 'Torn From The Morning' Vienna lager, enough body and malt character to stand up to the steak and chimichurri. Alternatively, try robust classic IPA.
- LOADED FLATBREADS (SERVES 2-3)** **S D N** 20
Three to share. Roasted garlic & herb butter, chorizo butter, chilli, pan fried chorizo & hummus, roasted peppers & onions, pumpkin seeds.
Pairing Suggestion: Perfect with lagers, try 'Forsake Future Days' Helles to cleanse.

MAINS

- BEER BURGER** **S D GFO M** 16
Beef steak patty, bacon, beer cheese sauce, beer-battered onion rings, baby gem, tomato relish, pickles, fries, slaw. *Pairing Suggestion:* 'Great Journey Begins' Pale Ale. Two of our house favourites combine - our pale works brilliantly to cut through the cheese, lift the onion rings, & brings the burger together.
- VEGAN BEER BURGER** **VE M SO** 16
Crispy vegan chicken, baby gem, tomato relish, pickles, vegan cheese, beer-battered onion rings, slaw, fries. *Pairing Suggestion:* All our beers are vegan - have fun experimenting.
- HUNTERS CHICKEN** **S D GFO M** 14
BBQ sauce, bacon, cheese, Cajun wedges, charred tenderstem. *Pairing Suggestion:* Amber ales complement the dish's savoury flavours. Try "Ten Thousand Lies" Best Bitter.
- THAI GREEN MUSSELS** **MO N GF** 17
Thai green cream sauce, toasted sourdough.
Pairing Suggestion: IPAs, Belgian wheat beers or Pale Ales - anything with citrus flavours to balance the spice and creaminess of the dish.
- CHICKEN & BACON CAESAR SALAD** **GFO M** 13.50
Baby gem, croutons, pecorino and caesar dressing, grilled buttermilk chicken thigh, smoked streaky bacon. *Pairing Suggestion:* Avoid darker beers. Sours pair well with the baby gem and wheat beers or lagers complement the dish overall.
- CAESAR SALAD** **GFO M VE** 8.50
Baby gem, croutons, Pecorino & Caesar dressing. *Pairing Suggestion:* Wheat beers or lagers complement the dish.
- RUMP STEAK** **GFO** 20
Hand-cut chips, bone marrow jus, roasted tomatoes and mushrooms. *Pairing Suggestion:* Darker beers emphasise the steak's flavour - anything with malt character will intensify the richness.
- LAMB KEBABS** **SO S VO** 15
Flatbread, coriander yoghurt, chilli jam, fries. *Pairing Suggestion:* "Dreaming Of Evil" Stout works brilliantly.

DESSERTS

- SUMMER BERRY CHEESECAKE** **D V** 7.50
Served with vanilla ice cream & fruit coulis.
- TRIPLE CHOCOLATE BROWNIE** **V D** 7.50
Served with beer caramel & vanilla ice cream.
- VEGAN BROWNIE** **GF VE SO** 7.50
Served with dark chocolate sauce & vegan vanilla ice cream.
- ICE CREAM SCOOPS** **GF V VO SO D** 5
Choose from vanilla, chocolate, strawberry, or vegan option.
- Pairing Suggestion:* Our desserts pair beautifully with stouts or fruit beers. Stouts amplify rich chocolate notes, while tart fruit beers cut through the richness.

DIETARY KEY **VE VEGAN** **VO VEGAN OPTION** **V VEGETARIAN** **GF GLUTEN FREE** **GFO GLUTEN FREE OPTION**
SS SESAME **SO SOY** **S SULPHITES** **N NUTS** **F FISH** **D DAIRY** **M MUSTARD** **MO MOLLUSC**

Allergy Advice Please be aware the gluten and nut-free options are prepared in a kitchen where gluten and nuts are present.
Please notify your server of any special dietary requirements. Please note dishes may contain bones.