

# Belgian ales

**De la Senne Taras Boulba 4.5% 33cl**

*pale ale*

lemon, caramel, grassy hops

**Blanche de Bruxelles Lefebvre 4.5% 33cl**

*witbier*

orange and coriander

**Vedett White 4.7% 33cl**

*witbier*

citrus fruits, yeast and spices

**St. Bernadus Extra 4 4.8% 33cl**

*abbey single*

hops and bitterness

**De Konink 5.2% 33cl**

*amber ale*

malty flavour and a good dose of Saaz hops

**Vedett Extra Blond 5.2% 33cl**

*pale lager*

light and refreshing with hints of vanilla and fruit

**Saison 1900 5.4% 33cl**

*saison*

delicate balance a light vanilla flavour on the tongue

**De la Senne Zinnebir 5.5% 33cl**

*golden blonde*

hoppy notes of grass and apple

**Vedett Extraordinary IPA 5.5% 33cl**

*IPA*

American hops and Belgian Yeast

**Brugse Zot 6% 33cl**

*pale ale*

blond with a classic fruity dryness

**Saison Dupont 6.5% 33cl**

*saison*

bitter, dry and very refreshing

# Belgian ales

## **Grottenbier 6.5% 33cl**

*brune ale*

dubbel matured in caves, bitter orange tones

## **Kasteel Blond 7% 33cl**

*pale ale*

fresh herbacious and hoppy

## **La Chouffe 8% 33cl**

*pale ale*

warm fruity, coriander tones and a light spicy hops

## **Mc Chouffe 8% 33cl**

*dark "scottish" ale*

bitter fruit flavours

## **Omer - Vander Ghinste 8% 33cl**

*blonde ale*

fruity aroma with hints of lemon and saffron

## **Seefbier 8% 33cl**

*golden ale*

Antwerp style, bread, pineapple and lemon peel

## **Satan Gold 8% 33cl**

*pale ale*

golden-yellow sunny colour and fruity taste

## **Barbär 8% 33cl**

*honey ale*

sweet malty honey flavour

## **St. Bernadus Prior 8 8% 33cl**

*abbey dubbel*

chocolate, ruby grapes and plums

## **De la Senne Jambe-de-Bois 8% 33cl**

*abbey tripel*

bread, white-pepper and banana

## **Leffe Radieuse 8.2% 33cl**

*amber ale*

abbey-esque, plum, raisin and coriander notes

## **Tripel Karmeliet 8.4% 33cl**

*abbey tripel*

bread, herbacious hops, vanilla

# Belgian ales

## **Kwak 8.4% 33cl**

*pale ale*

old leather, liquorice and green apple

## **La Guillotine 8.5% 33cl**

*tripel*

golden citrus, fruity bitterness

## **Delerium Tremens 8.5% 33cl**

*pale ale*

pears, apples, bananas and cloves

## **Delerium Nocturnum 8.5% 33cl**

*brunen ale*

bitter roasted liquorice and chocolate

## **Chouffe Houblon Dobbelen Tripel 9% 33cl**

*IPA/tripel*

hybrid of styles, tropical, herbal, yeasty hops

## **Straffe Hendrik 9% 33cl**

*abbey tripel*

thick malts and jammy, plummy fruits

## **Troubadour Magma 9% 33cl**

*IPA/tripel*

sweet caramel aroma, marmalade, honey

## **Hercule 9% 33cl**

*stout*

distinctive and spicy, lagered in German oak casks

## **Gulden Draak 10.5% 33cl**

*brune ale*

deep ruby with woody, spicy hops

## **Kasteel Tripel 11% 33cl**

*abbey tripel*

fruity, floral and very clean, very refined

## **Kasteel Donker 11% 33cl**

*brune ale*

sweet malty plum, raisin and caramel

## **Deus Brut des Flandres 11.5% 75cl**

*golden ale*

floral, fruity apple and peach, ginger, coriander, cinnamon, and vanilla with a crisp, dry finish  
celebrate, share and enjoy

# Trappist

Trappist beers are a special category of beers. They carry the label of “Authentic Trappist Beer”. This means that the beer is brewed within the walls of a Trappist monastery under the control and responsibility of the community of monks, whose revenue is devoted to social service

**La Trappe Witte (Holland) 5.5% 33cl**

*witbier*

slightly sour, pepper and cloves

**Orval (Belgium) 6.2% 33cl**

*amber ale*

fruity malts, orange blossom and juicy tangerine

**La Trappe Blond (Holland) 6.5% 33cl**

*golden ale*

well balanced, yeasty and fresh

**Chimay Red (Belgium) 7% 33cl**

*dubbel*

hints of coffee, apricot and caramel

**La Trappe Dubbel (Holland) 7% 33cl**

*dubbel*

dates, honey and dried fruits

**Westmalle Dubbel (Belgium) 7% 33cl**

*dubbel*

toasty caramel and liquorice

**Tynt Meadow (UK) 7.4% 33cl**

*dark ale*

dark chocolate, pepper, and fig

**Rochefort 6 (Belgium) 7.5% 33cl**

*brune ale*

apple, banana, orange and plum

**Achel 8 Blond (Belgium) 8% 33cl**

*brune ale*

caramel, raisin, chocolate, spicy vanilla



# Trappist

**Chimay White (Belgium) 8% 33cl**

*tripel*

muscat grapes, raisins and ripe apples

**Maredsous Brune (Belgium) 8% 33cl**

*dubbel*

dark fruit, chocolate, and toffee

**La Trappe Tripel (Holland) 8% 33cl**

*tripel*

spicy fruit and coriander

**Chimay Blue (Belgium) 9% 33cl**

*brune ale*

pear, strawberry, and sweet toffee

**Rochefort 8 (Belgium) 9.2% 33cl**

*brune ale*

cocoa, dark malts, and jammy, figgy fruit notes

**Westmalle Tripel (Belgium) 9.5% 33cl**

*tripel*

grassy, herbal, fruity plum and cherry

**Maredsous Tripel (Belgium) 10% 33cl**

*tripel*

caramel, toffee and honey

**La Trappe Quadrupel (Holland) 10% 33cl**

*quadrupel*

spicy fig, plum and caramel

**Rochefort 10 (Belgium) 11.3% 33cl**

*quadrupel*

spicy caramel, plum and cocoa

*"Beer is a good, honest, nurturing drink – our Belgian friends said it should be liquid bread and not coloured water"*



Dom Erik Varden, abbot, Mount Saint Bernard Abbey, Leicestershire who began brewing **Tynt Meadow** in 2018

# Belgian fruit/lambic/gueuze

**Timmermans Strawberry 4% 33cl**

*lambic*

strawberries and beer

**Oud Beersel Framboise 5% 37.5cl**

*lambic*

young and aged lambic with 25% fresh raspberries

**Oud Beersel Kriek 6.55% 37.5cl**

*lambic*

acidic cherry/almond aged in oak barrels

**Bacchus Kriek 5.8% 37.5cl**

*cherry beer*

thick and sweet, comes in a half champagne bottle

**Liefmans Kriek Brut 6% 33cl**

*sour cherry*

goudenband and oud bruin blended with fresh cherries

**Oud Beersel Oude Geuze 6% 37.5cl**

*lambic geuze*

blend of young and old lambics, dry, tart and fruity

**Rodenbach Grand Cru 5.2% 25cl**

*sour red ale*

tart with fruity, woody notes

**Duchesse De Bourgogne 6.2% 33cl**

*flanders red ale*

very sour, almost vinegary dark ale

**Boon Oude Geuze 7% 37.5cl**

*gueuze*

18-month old sweet lambic, 3-year-old and young lambic

**Boon Oude Geuze Mariage Parfait Kriek 8% 37.5cl**

*lambic*

3-year-old Lambic fermented with overripe cherries

**Kasteel Rouge 8% 33cl**

*cherry beer*

brune ale blended with french cherries

**Bush Pêche Mel' 8.5% 33cl**

*amber lambic*

sweet ale flavoured with peaches

# France

## **Saint Germain Page 24 Blonde 5.9% 33cl**

*Bière de Garde*

a fruity blond to keep a hold of

## **Page 24 Rhub' IPA 6.9% 33cl**

*IPA*

French Norwegian collaboration involving rhubarb

## **Pietra (Corsica) 6% 33cl**

*Amber Lager*

brewed with chestnut flour

# United Kingdom

## **ShinDigger Mango Unchained 4.2% 44cl**

*pale ale*

Session blended with mango and pineapple

## **ShinDigger Session 4.2% 44cl**

*pale ale*

a very big hop hit

## **Worthington's White Shield 5.6% 50cl**

*IPA*

1830's style IPA

## **Magic Rock High Wire 5.5% 33cl**

*pale ale*

west-coast style hints of mango, lychee and grapefruit

## **Loka Polly Mosaic DDH 5.5% 44cl**

*pale ale*

double dry-hopped pineapple and peach notes

## **Loka Polly Citra Columbus IPA 6.1% 44cl**

*IPA*

old school American IPA

## **Loka Polly El Dorado Mosaic 6.4% 44cl**

*IPA*

juice bomb

## **Loka Polly Chinook Mosaic 8.6% 44cl**

*double IPA*

pineapple, passionfruit and papaya notes

## **Mills and Hills 9.5% 33cl**

*stout*

Fyne Ales / De Molen collaboration cold-infused with coffee

# Ireland

**Guinness Foreign Extra 7.5% 32.5cl**

*stout*

brewed strong for export to Asia, Africa and the Caribbean

**John Martin Special Export Guinness 8% 33cl**

*stout*

brewed stronger for export to Belgium

# Germany

**Veltins no alcohol 0.5% 33cl**

*pilsener*

**Jever 4.9% 50cl**

*pilsener*

malty, fruity, herbacious pilsener

**Hacker Pschorr Münchner Hell 4.9% 50cl**

*helles bock*

dry, clean and not too sweet

**Schlenkerla Märzen 5.1% 50cl**

*smoked beer*

the marmite of the beer world

**Ayinger Dunkel 5% 50cl**

*dunkel*

lightly hopped, dark and malty

**Schneider Weisse Tap 7 Original 5.4% 50cl**

*weissbier*

banana, cloves and nutmeg

**Kloster Andechs Weissbier Hell 5.5% 50cl**

*hefeweizen*

spicy yeasty wheatbeer, soft banana and honey

**Ayinger Jahrhundertbier 5.5% 50cl**

*dortmunder lager*

soft, malty caramel, pale herby

**Hofbräu München Dunkel 5.5% 50cl**

*dunkel*

traditional Munich style, weetabix, raisins and lemon

**Schneider Weisse Tap 4 Mein Grünes 6.2% 50cl**

*weissbier*

caramel, fruit, banana and citrus



# Austria

**Schloss Eggenberg Samichlaus Classic 14% 33cl**  
*doppelbock*  
creamy vanilla, fig, raisin, and brown sugar

# Norway

**Lervig Sour Suzy 4% can 33cl**  
berliner weisse  
sour-mashed with added Makrut lime leaves

**Lervig Lucky Jack Grapefruit 4.7% can 33cl**  
american pale ale  
pale with added grapefruit juice and peel

**Nøgne Porter 7% 50cl**  
*porter*  
cocoa and plum with a touch of citrus

**Lervig Passion Tang 7% can 33cl**  
*sour*  
passionfruit and guinea pepper

**Lervig Konrad Stout 10.4% can 33cl**  
*stout*  
coffee and liquorice edge

# USA

**Anchor Porter 5.6% 35.5cl**  
porter

**Flying Dog Snake Dog 7.1%**  
IPA  
Colorado style hop monster

**Flying Dog Imperial Porter 9.2%**  
porter  
rich and malty body, intense roasted flavors