



Adam's ham hock terrine served with mustard pickles, paired with

Pure Gold 4.3% ABV

Refreshing golden ale. Caragold malts, Hallertau Northern Brewer, Hereford Goldings and Bobeck hops create an easy drinking beer with a dry and bitter finish. Grapefruit and honey flavours.

Twice cooked Aberdeen Angus beef, bean and chorizo sauce, seasonal greens and creamy mash, paired with

Pure UBU 4.5% ABV

Distinctive full-flavoured amber ale. 100% English Maris Otter malt, Cascade and Hallertau Northern Brewer hops combine to produce a sweeter finish. Toffee and orange notes.

Welsh rarebit, served with

Mad Goose 4.2% ABV

Zesty pale ale. English Maris Otter and Caragold malts, Hallertau Northern Brewer, Cascade and Willamette hops give a smooth and citrusy finish. Refreshing and tangy.

Hot chocolate fondant and raspberry ice cream, served with

Bacchus Frambozen 5.0% ABV

A remarkable raspberry beer from the Van Honsebrouck family brewery in West Flanders, Belgium. A refreshing and not-too-sweet palate followed by a spritzzy and tart finish.

