



Tuesday 5<sup>th</sup> April

1	Alpha Delta Brizo – Imperial Bretted BA Pilsner	8.0%	1/3	Pint	£4.40
2	Kernel Bière de Saison – Quince	4.4%	1/2	Pint	£5.00
3	Kernel Pale Ale – Citra Mandarina Bavaria	5.1%		Pint	£5.80
4	Dunkerton Organic Dry Still Cider	6.8%		Pint	£6.00
5	Ascension Dance Commander – Sour Cherry Still Cider	4.0%	2/3	Pint	£4.50
6	Pretty Decent x Mother Kelly's Safe Space – IPA	6.0%		Pint	£5.70
7	Siren Lumina – Session IPA – Gluten Free	4.2%		Pint	£5.90
8	Boxcar Opal Mist – DDH Pale Ale	5.6%	1/2	Pint	£5.50
9	Pretty Decent Beer Names Need More Angst – Blueberry Sour	4.3%	2/3	Pint	£5.00
10	Exale – Pale Ale	4.2%		Pint	£5.20
11	Brick Baltic Porter	7.0%	2/3	Pint	£4.90
12	Bohem x Mother Kelly's Mamka – Czech Style Pilsner	4.3%		Pint	£5.20
13	Burnt Mill Rolling Mist – DDH New England IPA	5.6%	2/3	Pint	£5.70
14	Wander Beyond Brewing Glass Hour – American Pale Ale	4.1%	2/3	Pint	£5.60
15	Orbit Nico – Köln Style Lager	4.8%		Pint	£5.60
16	Mammoth x Plot Aguacatonos – Coffee Breakfast Stout	5.5%	2/3	Pint	£4.80
17	Buxton Grisette – Belgium Farmhouse Ale	3.8%	2/3	Pint	£5.40
18	Wylam Measure 110 – Session IPA	5.4%	2/3	Pint	£6.20
19	Umbrella Project – Sparkling Medium Cider	5.0%		Pint	£5.50

**Food**

Gordal Olives		£ 2.50
Cheese Board	Selection of cheeses from Neal's Yard Dairy, served with Spanish Tortas and Chutney	£11.00
Meat Board	Hoghton Loin, Martlemass Beef, Mothers Ruin and Pig Tails served with Gordal Olives and Spanish Tortas	£12.00
Mixed Board	Colsten Basset Stilton, Montgomery Cheddar, Houghton Loin, Mothers Ruin, Gordal Olives, Spanish Tortas and Chutney	£13.50

If you have a food allergy or a special dietary requirement, please inform a member of the team.



<u>Red Wine</u>	175ml	Bottle
<b>Contrade Bellusa</b> Sicily, Italy (2019) Nero d'Avola (Organic)	£5.70	£20.00
<b>Punto Alto</b> Mendoza, Argentina (2020) Malbec (Organic)	£5.80	£24.00
<b>The Wedge</b> The Basson Family Estate, Swartland, S. Africa (2019) Shiraz, Mourvèdre, Viognier	£6.70	£27.20
<b>Wine &amp; Roses</b> Mitarte, Rioja, Spain (2018) Rioja Tempranillo, Graciano, Garnacha		£27.50
<b>Bellafiore Rosso</b> Tenute Fiorebelli, Veneto, Italy (2016) Cabernet Sauvignon, Rondinella, Corvina Veronese		£28.00
<b>Cuvée des Jumelles</b> Château Fabre, Corbières, France (2019) Carignan, Grenache, Mourvèdre, Syrah, Cinsault (Organic)		£28.50
<u>White Wine</u>	175ml	Bottle
<b>Contrade Bellusa</b> Sicily, Italy (2019) Cataratto (Organic)	£5.70	£20.00
<b>Viento Aliseo</b> Dominio de Punctum, La Mancha, Spain (2020) Viognier (Biodynamic)	£6.30	£25.70
<b>The Wedge</b> The Basson Family Estate, Swartland, S. Africa (2020) Chenin Blanc Roussanne	£6.70	£27.20
<b>La Grande Courtade</b> Corbières, France (2019) Sauvignon Blanc (Organic)		£27.50
<b>Civitas</b> Orsogna, Abruzzo, Italy (2020) Pecorino (Biodynamic)		£35.30
<u>Rose Wine</u>	175ml	Bottle
<b>La Grande Courtade Rosé</b> Languedoc, France (2020) Cabernet Sauvignon, Merlot (Organic)	£6.20	£25.00
<b>Ramoro</b> Cantina Orsogna, Abruzzo, Italy (2020) Pinot Grigio		£36.00
<u>Sparkling Wine</u>	125ml	Bottle
<b>Prosecco Porta Nova</b> Casa Vinicola Botter, Veneto, Italy	£4.70	£27.00
<b>PET NAT Sparkling Ancestral, Orange, Brut Nature</b> , Orsogna Italy Malvasia		£32.00