

Tuesday, April 20th

DRAUGHT
(Takeaway only)

BEER

	440	320Z	1 LITRE	640Z
1. Kernel <i>Pils (5.5%)</i> <i>Crisp and dry pils with a lovely hop bitterness</i>	£3.50	£7.30	£8.00	£14.60
2. Neptune <i>Abyss (5%)</i> <i>Oatmeal Stout</i>	£3.50	£7.30	£8.00	£14.60
3. Exale <i>Pale Ale (4.2%)</i> <i>Light, crisp pale ale with stone fruit, citrus herbal spice aroma</i>	£2.90	£6.00	£6.60	£11.80
4. Kernel <i>IPA (7.1%)</i> <i>American IPA, dry hopped with Citra</i>	£3.50	£7.30	£8.00	£14.60
5. Vault City <i>OJ IPA (7.2%)</i> <i>Sour IPA with Orange juice, hopped with Citra and Enigma</i>	£6.80	£14.00	£15.40	£28.00
6. Yonder <i>Raspberry Gose (4%)</i> <i>Zingy, Packed full of Raspberries</i>	£3.80	£8.50	£9.30	£16.90



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SOME OF OUR FAVOURITE BOTTLES AND CANS
(Please check in-store for much more)

BEER

Verdant 40 Watt Moon <i>Hazy, hoppy, juicy New England DIPA</i>	8%	440ml, can	£9.60
Wylam Lush <i>Fresh pale ale with Citra and Idaho 7, dispensing plump, velvety palpitations of tropical drooping ripeness</i>	4.2%	440ml, can	£4.90
Orbit Dead Wax <i>Classic London Porter with aromas of chocolate, caramel and malty biscuit</i>	5.5%	330ml, bottle	£3.70
Three Hills The Dimension of Space <i>New England IPA, dry hopped with Cryo-Simcoe, Cryo-Sabro, Cryo-Mosaic, HBC431 and Amarillo</i>	6.5%	440ml, can	£6.00
Brick Table Beer: Simcoe <i>A smooth, dank table beer</i>	3.1%	440ml, can	£3.80
Siren Futurist (Gluten Free) <i>Aromas of grapefruit, citrus, tropical fruits and pine, with a creamy mouthfeel</i>	4.8%	440ml, can	£4.90
Brew York Cereal Killa (Gluten Free) <i>Hop forward West Coast IPA with Columbus, Citra, Amarillo, Nelson Sauvin and Simcoe</i>	6.5%	440ml, can	£5.00
Big Drop Double Strike Sour <i>A tastebud tickling sour with clean white grape aroma</i>	0.5%	330ml, bottle	£2.70
Coast Beer Co DDH IPA <i>Full of flavour, alcohol free IPA</i>	0%	330ml, can	£3.50

RED WINE

Rim Vides Velles Carignan (No Added SO₂) <i>Full bodied organic Carignan, made in a traditional, but exciting style. Rustic notes of wild berries and cracked pepper with a savoury gamey character</i>	13.5%	750ml	£32.30
Bodega Pirineos 3404 Tinto 2019, Somontano, Spain <i>Blend of Moristel, Cabernet Sauvignon and Garnacha. Intense aroma with sweet notes of ripe red fruits, strawberries, wild flowers, chocolate, caramel, vanilla and red berries.</i>	14.5%	750ml	£12.50

WHITE WINE

Renegade Rahul, made in London, grapes from Herefordshire (Low SO₂) <i>Skin contact white wine, made with Bacchus grapes. Orange zest, dry, elderflowers, white peach, soft tannins.</i>	11%	750ml	£23.70
Laurent Tribut Chablis, 2018, Burgundy <i>Classic Chablis from one of the top producers. Citrus, white flowers, toasted nuts. Layered and complex, intensely mineral. Aged on oak (10% new), which lets the wine breath and balances out the minerality</i>	12.5%	750ml	£34.50
Fleur Godart Putes Feministes, 2018 <i>Gewurtztraminer grapes left for two weeks of skin contact, then pressed and juice macerated on Muscat skins. Juicy, super light Orange wine bursting with tropical citrus notes and just the right amount of acidity.</i>	14%	750ml	£27.60



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SPARKLING WINE

Tilligham Traditional Method Sparkling, 2017, England (No added SO₂) <i>Opulent barrel notes mingle with bread and biscuity notes, alongside with white flowers and citrus. Bright acidity and richly textured broad palate.</i>	12%	750ml	£46.70
Casa Belfi Col Fondo Prosecco DOC Frizante, Italy (No added SO₂) <i>Light bodied, bine-dray, unfiltered and hazy. Straw yellow and greenish hues, delicate bubbles, flowery and fruity scents, accompanied by notes of citrus, yeast and baked bread.</i>	10.5%	750ml	£19
Philippe Raguénot Cremant de Bordeaux Rose <i>Pale salmon colour and highly aromatic nose with raspberry and strawberry notes. Light and delicate with a fresh pleasant flavour. Ideal as an aperitif, as well as paired with a dessert.</i>	11.5%	750ml	£26

WHISKY, BOURBON

Widow Jane Rye Mash Oak & Apple Wood aged <i>Citrus peel and tangy tropical fruit leads into cinnamon, cut grass and apple blossom, with peppery oak, baked apples, brown sugar and homemade jam</i>	45.5%	70cl	£90
Port Askaig 8YO <i>Charcoal, sated crisps and a squeeze of lemon hit the nose, followed by sweet caramel sweetness and pear smoke. Medium finish with a hot kick of peppercorn</i>	45%	70cl	£62
Elements Of Islay Peat Pure Islay <i>Waves of coastal smoke with hints of fresh lemon and caramel hit the nose, palate starts minerally, with sweet orange and white chocolate notes and peat smoke. Leaves with lingering notes of sea salt and malt</i>	45.8%	70cl	£45
Michter's Small Batch Kentucky Straight Bourbon, USA <i>Rich notes of barley sugar, raisins and dried fruit, with fennel seed and fresh bread on the nose. Palate is rich and spicy, with juicy fruit, cinnamon and clean, well defined flavours.</i>	45.7%	70cl	£61

OTHER SPIRITS, COCKTAILS

Ocho Blanco Tequila, Mexico <i>Full, ripe opening up to round sweetness with slight citrus and marzipan accents leads to intense Agave flavour, which develops into 'high' sweet fruitiness with an extremely long finish</i>	40%	50cl	£25
Diplomatico Reserva Exclusiva <i>Venezuelan dark golden rum, distilled from molasses in a copper still, aged for 12 years in whiskey barrels. Rich, sweet and fruity, with hints of sultanas, chocolate, Christmas cake and gingerbread</i>	40%	70cl	£46.50
Greensand Ridge Apple Brandy, Kent, UK <i>Made with dessert varieties of apples from Kent and Sussex, and aged in bourbon casks for two years, light on the palate, but wonderfully perfumed and aromatic.</i>	42%	50cl	£39
Climpson & Sons Espresso Martini <i>A delicious and decadent timeless classic</i>	13.7%	1 Litre	£30
Vault Negroni, London <i>Pre-mixed Negroni – Vault Vermouth Rosso, East London Liquor Company London Dry Gin and Victory London Bitter. Serve over ice in a rocks glass, stir well and garnish with orange slice or peel</i>	27%	750ml	£39
Satan's Whiskers Cherry Americano, London <i>Tanqueray, Campari, Cherry, Sweet Vermouth, Lemon, Soda. Serve over ice in a wine glass, garnish with lemon slice or wheel.</i>	10.3%	750ml	£30



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