

Beers to share

Deus-Brut des Flandres 11.5% 75cl 18.20

golden ale

brewed in East Flanders then sent to Champagne for a year or so of classic *méthode champenoise*. pale, sparkling and delicate with fruity aromas, gentle bitterness and a dry finish.

Oud Beersel-Green Walnut 6.5% 75cl 15.00

lambic

old and young lambics are mixed with freshly picked green walnuts, then bottle fermented. sourness from the lambic, red fruit from the wine casks it has matured in and bitterness from the green walnuts creates a funky, lemony, oaky, earthy flavour.

Fantome-Saison Classic 8% 75cl 9.75

saison

after buying Brasserie d'Achoffe's old kit in 1988 Fantome set about crafting incredible saisons; A traditional earthy, yet complex farmhouse style from Wallonia. bottled and labelled by hand, saison classic, is an intense, fruity, spicy beer with a very dry finish and big chunks of farmhouse lurking in the bottom of the bottle.

Brewdog/DEYA-In Two Minds 5.8% 50cl 5.95

sour ipa

A citrus-infused sour foeder-aged IPA. dry-hopped with Citra and infused with grapefruit zest, it fuses modern hop-flavour with traditional wood-ageing and the complexity of *Brettanomyces* and Overwork's sour culture.

St Feuillien-Blond 7.5% 75cl 11.00

St Feuillien Tripel 8.5% 75cl 12.00