

# FOOD MENU

Mon Fri: 12pm-2.30pm / 5pm-9pm  
Sat: 12pm-9pm Sun: 12pm-4.00pm



## SMALL PLATES

*Small plate dining blends perfectly with the ethos of Wild Beer, bringing together quality ingredients, unusual flavours and refined cooking techniques.*

### ODDS ON FAVOURITE - £5

#### Canadian Poutine

Hand cut chips with Westcombe Dairy cheese curds, gravy  
And crisp chicken skin

**Beer Pairing:** *Epic Saison 5%*  
*Crisp + Zesty + Spicy*

#### Scotch Egg

With homemade brown sauce

**Beer Pairing:** *Shika 4.5%*  
*Dry Hopped + Clean + Fresh*

#### Homemade Sausage Roll

With Wild Beer Piccalilli

**Beer Pairing:** *Madness IPA 6.8%*  
*Hops + Hops + Hops*

#### Pig Head Croquettes

Wholegrain mustard mayo and cress

**Beer Pairing:** *Nebula 5%*  
*Hazy IPA + Fruit Aromas + Drink Today*

#### Pea and Mint Arancini

Served with crispy pancetta and garlic mayo

**Beer Pairing:** *Epic Saison 5%*  
*Crisp + Zesty + Spicy*

### A SURE THING - £6

#### Herb Gnocchi (V)

Served with mushrooms and Westcombe Cheddar

**Beer Pairing:** *Bibble 4.2%*  
*Pale + Mosaic + Amarillo*

#### Mac and Cheese

Westcombe Cheddar and Blue Cheese

*Truffle Oil + 5Op*

*Bacon + £1*

*Chorizo + £2*

**Beer Pairing:** *Ninkasi 750ml 8%*

*Bubbles + Apples + Wild Yeast*

#### Hot Buffalo Chicken Wings (GF)

with blue cheese sauce & cress salad

**Beer Pairing:** *Ill 9%*  
*Barley Wine + Caramelized Orange + Pomegranate Molasses*

#### Imambaildi (V) (GF & DF without Flatbread)

Served with Curried flatbread

**Beer Pairing:** *Nebula 5%*  
*Hazy IPA + Fruit Aromas + Drink Today*

#### Bang Bang Smoked Chicken Stir Fry (DF)

Oriental stir fried vegetables and sweet chilli sauce

**Beer Pairing:** *Wild Goose Chase 4.5%*  
*Farmhouse Pale + Gooseberry + Zingy*

### DEAD CERT- £7

#### Deep Fried Chicken (DF)

Served with coleslaw and dill pickle

**Beer Pairing:** *Fresh 5.5% Freshest Hops + Drink Now*

#### Lamb Koftas - £7.50 (GF)

Raita and Moroccan cous cous

**Beer Pairing:** *Sourdough 3.6%*  
*Sourdough Culture + Oak Barrel Fermentation*

#### Aubergine Lasagne (v) (GF & DF without curds)

Westcombe dairy cheese curds

**Beer Pairing:** *Sourdough 3.6%*  
*Sourdough Culture + Oak Barrel Fermentation*

#### Chorizo & Prawn Spanish rice - £7.50 (DF)

**Beer Pairing:** *Epic Saison 5%*

*Crisp + Zesty + Spicy*

### DESSERT £6.00

#### Double Chocolate Brownie

With chocolate ice cream

**Beer Pairing:** *Jambo 8.5%*  
*Imperial Stout + Chocolate + Raspberries*

#### Apple Crumble

With Vanilla Ice Cream

**Beer Pairing:** *Wild Goose Chase 4.5%*  
*Farmhouse Pale + Gooseberry + Zingy*

#### Milk Chocolate Mousse

With caramelized white chocolate and warm madeleines

**Beer Pairing:** *Jambo 8.5%*  
*Imperial Stout + Chocolate + Raspberries*

#### Ice cream - £1 per scoop

Vanilla/Strawberry/Swiss Chocolate/

White Chocolate/Mint Choc Chip

#### Cheese Board - £7.00

A fine selection of continental cheeses

All desserts are vegetarian

All of our food is freshly prepared in a kitchen where allergens are present and our menu descriptors do not include all ingredients. Please make us aware of any allergies or dietary requirements when you order. (V = Vegetarian). Thank you

