

# FOOD MENU

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



## SMALL PLATES

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

*Perfect for sharing between friends, for dinner or for a lighter lunch.*

### ODDS ON FAVOURITE - £5.50

#### Canadian Poutine

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

**Beer Pairing:** Zintuki 7.3%

*Blending + Sour + Ninkasi*

#### Goat Cheese and Black Olive Bon Bons (V)

With tomato and chili jam

**Beer Pairing:** Sourdough 3.6%

*Sourdough Culture + Oak Barrel Fermentation*

#### Turkey and Cranberry Croquettes

With Honey Veg puree

**Beer Pairing:** Wild Goose Chase 4.5%

*Farmhouse Pale + Gooseberry + Zingy*

#### Pan Fried Sprouts

With toasted almonds and rosemary salt

**Beer Pairing:** Shika 4.5%

*Lager + Crisp + Drink Today*

#### Honey Glazed Ham

Served with fried egg and watercress

**Beer Pairing:** Fresh 5.5%

*Freshest Hops + Citrus + Drink Now*

### A SURE THING - £6

#### Chicken Liver Parfait

Served with truffle butter and toasted sourdough

**Beer Pairing:** Troffler 5.5%

*Blended Saison + Truffles + Sage*

#### Mac and Cheese (V)

Westcombe Cheddar and Blue Cheese

*Truffle Oil + 50p (V)*

*Bacon + £1*

*BBQ Pulled Turkey +£2.50*

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

*Bubbles + Apples + Wild Yeast*

#### Pork and Chestnut Terrine

with red onion jam and sourdough toast

**Beer Pairing:** Bibble 4.2%

*Pale Ale + Mosaic + Amarillo*

#### Shallot Tart Tartain (V)

Caramelized shallots, fresh herbs

**Beer Pairing:** Breakfast of Champignons 4.2%

*Mushroom Earthiness + Cracked Black Pepper + Toasted Oak*

#### Pigs In Blankets

Honey mustard mayo, watercress salad

**Beer Pairing:** Smoke n Barrels 4%

*Smoked Orange + Barrel-Aging + Gose*

### DEAD CERT- £7

#### Wild Beer Braised Beef Shin

Served with bubble and squeak and gravy

**Beer Pairing:** Modus Operandi 7%

*Wood + Sour Red + Oak Aged*

#### 3 Cheese Cauliflower Cheese

Westcombe cheddar, blue stilton and parmesan

**Beer Pairing:** Redwood 5.8%

*Barrel Aged + Sour Berries + Wild Yeast*

#### Aubergine Lasagne (v) (GF)

Westcombe dairy cheese curds

**Beer Pairing:** Fresh 5.5%

*Freshest Hops + Citrus + Drink Now*

#### Huntsman Risotto

Served with Poached Egg & Wild Mushrooms

**Beer Pairing:** Brett Brett DIPA 8.4%

*Brett + Hops + Brett*

#### Snoodlepip Gin and Beetroot Salmon Gravelax (£7.50)

Horse radish cream and dressed leaf salad

**Pairing:** Shnoodlepip G&T

*Fruity + Pink + Dry*

#### Venison Cottage Pie

Cheesy mash potatoes and sprouting broccoli

**Beer Pairing:** Smoke n Barrels 2018 7.4%

*Islay Barrels + Dubbel + Smoked Sloes*

### THE FINAL FURLONG £6.00

#### Double Chocolate Brownie

With white chocolate ice cream

**Beer Pairing:** Fruitbooter 5.7%

*Raspberries + Tart + Raspberries*

#### Apple Parfait

With a ginger crumb and apple crisps

**Beer Pairing:** Wild Goose Chase 4.5%

*Farmhouse Pale + Gooseberry + Zingy*

#### Wild Beer Mince Pie

Homemade mince pie with a warm Jambo chocolate sauce

**Beer Pairing:** Iced Modus 13%

*Dark Ruby Chocolate + Red Currents + Balsamic*

#### Ice cream - £1 per scoop

Vanilla/Strawberry/Swiss Chocolate/

White Chocolate/Mint Choc Chip

#### Cheese Board - £7.00

A fine selection of continental cheeses

\*Please note these beer pairings are subject to availability due to seasonal ingredients\*

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.

