

# FOOD MENU

Wed-Sat  
12pm-2.30pm / 6pm-9.30pm



## 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*

#### Chicken Katsu Skewers

Panko breaded Chicken with Japanese curry Sauce

**Beer Pairing:** Epic Saison 5%

*Crisp + Zesty + Spicy*

#### Roasted Beetroot & Chicory Salad (V)

With apples and caramelized walnuts

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

*Farmhouse Pale + Gooseberry + Zingy*

#### Tofu Stir Fry Salad (V)

With Sticky Soy Dressing

**Beer Pairing:** Shika 4.5%

*Lager + Crisp + Drink Today*

#### Pork & Shrimp Wontons

Served with a Thai broth and coriander

**Beer Pairing:** Tom Yum Gose 4%

*Spices + Sourness + Salt*

### A SURE THING - £6

#### Mac and Cheese (V)

Westcombe Cheddar and Blue Cheese

*Truffle Oil + 50p (V)*

*Bacon + £1*

*Wild Mushroom Sauce +£1*

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

*Bubbles + Apples + Wild Yeast*

#### Beef Heart Carpaccio

with horseradish cream and mixed leaf salad

**Beer Pairing:** Bibble 4.2%

*Pale Ale + Mosaic + Amarillo*

#### BBQ Pulled Pork Tacos

Served with pickled red onion and Mexican salad

**Beer Pairing:** Nebula 5.5%

*Hazy + Tropical + IPA*

#### Mini Fillet of Seabass

Served with Tuscan Potatoes and Basil Pesto Sauce

**Beer Pairing:** Fresh 5.5%

*American Pale + Freshest Hops + Drink Now!*

#### Roasted Dukkah Aubergine (V)

Served with Moroccan cous cous and pomegranate

**Beer Pairing:** Pogo 4.2%

*Orange + Passionfruit + Guava*

### DEAD CERT- £7

#### Pickled Mackerel

Served with a beetroot and watercress salad

**Beer Pairing:** Shika 4.5%

*Lager + Crisp + Drink Today*

#### Potato Gnocchi (V)

Served with a tarragon velouté

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

*Brett + Hops + Brett*

#### Chargrilled Cauliflower Steak (V)

Served with Salsa Verdi and Watercress

**Beer Pairing:** Fresh 5.5%

*Freshest Hops + Citrus + Drink Now*

#### Cotswold Open Lasagna

Served with a wild mushroom and cheese sauce

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

*Brett + Hops + Brett*

#### Asian Crispy Duck Pancakes

Served with plum sauce

**Beer Pairing:** Shika 4.5%

*Lager + Crisp + Drink Today*

### THE FINAL FURLONG £6.00

#### Chocolate Orange Bread and Butter Pudding

With white chocolate ice cream

**Beer Pairing:** Millionaire 4.2%

*Chocolate + Salted Caramel + Milk Stout*

#### Hedgerow Crumble

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

*Farmhouse Pale + Gooseberry + Zingy*

#### Wild Beer Poached Pear Cake

**Beer Pairing:** Redwood 5.8%

*Red Berries + Sour + Wild Yeast*

#### Ice cream - £1 per scoop

Vanilla/Strawberry/Swiss Chocolate/

White Chocolate/Mint Choc Chip

#### Dessert Cheese Board - £7.00

A fine selection of English 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.

