Here at Wapping Wharf our priority is guest and team safety. We’ve put in new procedures to keep you safe so please respect our staff and our directions.

We are all working in a new landscape of hospitality with new challenges. Things are going to be (wildly) different but we’re dedicated to making your experience as awesome as possible.

We’ve moved things around a bit in the bar and outside to accommodate social distancing, we’d appreciate it if you don’t move tables or chairs.

Our new ways of working mean our staff and customers are required to wear face masks.

We’re happy to answer any questions you may have about our policies and methods, our risk assessments will be available online for you to read before your visit.

Please be safe and behave responsibly.

Grace, Frisby and the Wild Beer Team x
NEW! BEER AND CHEESE FLIGHTS
3 THIRDS OF WILD BEERS PAIRED WITH 3 SOMERSET CHEESES WITH CRACKERS AND HOMEMADE APPLE, PEAR AND FIG CHUTNEY.

NEW! POGO^2 - 7% 1/2 3.9
PASSION FRUIT + GUAVA + ORANGE + HOPS
Our beloved passionfruit, guava & orange pale ale reimagined into a much bugger IPA! No messing about, just loads of fruit & a huge hop load of Sabro, Mandarina Bavaria & Centennial... all the best bits of Pogo but squared!

NEW! LEMONEEPA - 6% 1/2 3.3
LEMONS + CITRUS HOPS + MIXED FERMENTATION
A lemonade IPA packed full of real lemons and hops!
Fermented with 2 yeasts to bring complex fermentation flavours and a touch of acidity. It’s pale and bitter, refreshing, light and zesty.

BEYOND MODUS VII - 7% 1/3 3.3
BARREL AGED + CERRIES + SPECIAL EDITION 2020
To go “Beyond Modus” for this year we have added in barrels of sour cherry beer. We set about blending barrels of Modus Operandi with barrels of our cherry beer, ending up with a 75/25 split of Modus Operandi / Cherry. The result is an amalgamation of complexities and layers from the variety of different barrels used, with the cherries bringing a punchy juiciness and a succulence to finish.(VG)

QUANTIC - 4.9%
PINT 5.2
CITRUS + FRESH PINE + EXTRA PALE
A crisp, dry and light everyday sessionable beer made with lager yeast. (VG)
FOOD MENU  |  SOFTS  |  WINE  |  SPIRITS

FRUITBOOTER 5.1%   2/3   5.5
FRUITBOOTER 5.1%   2/3   5.5
RASPBERRIES + PINK PEPPERCORNS +
RASPBERRIES
This is a raspberry and spiced pink peppercorn saison, foudre fermented and aged, and then blended with an acid drop of select barrels before being packed to the brim with the ripest English raspberries. The saison is matured with our blend of house cultures that slowly ferment creating a beautiful bright acidity, and layers of characterful flavour.

WILD IPA - 5.2%   PINT  5.2
MIXED FERMENTATION + IPA
Fermented with our unique 3 yeast blend which provides the beer with a level of acidity that cuts through rich food and a complimentary pink grapefruit hop note from the Talus hops. It is balanced with a dry finish and a low but moreish bitterness. (VG)

SHIKA - 4.5%   4.9
REFRESHING + DRY HOPPED + LAGER
Bright citrus and fruity hop character are brought to the fore, whilst a subtle mouth-feel and moorish after taste prevail. (VG)

MILLIONAIRE - 4.7% 4.9
SALTED CARAMEL + CHOCOLATE + MILK STOUT
Sometimes a drink can make you feel so decadent it’s like you’re a millionaire...

BIBBLE - 4.2% 4.9
PALE ALE + BIG BODY + MOSAIC HOPS
Packed full of fresh Mosaic hops and backed up with a solid malt base with added rolled oats for a rich mouthfeel. An easy drinking everyday pale. (VG)

POGO - 4.1% 4.9
ORANGE + GUAVA + PASSION FRUIT
An incredibly drinkable fruited pale ale.

All Draught is available in pints, 2/3, half and 1/3. Below are our recommended serving sizes.
KALAMANSIFICATION - 5%
HIBISCUS + TROPICAL + FRUITY
A tropical sour inspired by zingy tropical and citrus cocktails. Its bright pink colour comes from hibiscus flowers and has a big tropical fruit juice flavour and aroma. We have used kalamansi, lime, passion fruit, orange and guava!

VIVO - 4.9%
KVEIK YEAST - IPA - SIMCOE + VIC SECRET
Pale Ale
This beer is all about showcasing the Kveik yeast strain which comes from the wilderness of Norway where it has been used for decades of farmhouse brewing. The hops we used are pokey and intense, bringing an upfront classic bitterness combined with a fruit-juice like punch of flavour.

JAMBO! - 7.5%
IMPERIAL STOUT + CHOCOLATE + RASPBERRIES
Our infamous Imperial Stout brewed with raspberries and Valrhona cocoa nibs. Rich flavours of chocolate and fruit collide with boozy heat to warm your cockles on long wintry nights.

MISADVENTURE 6.5%
BARREL - AGEING + MIXED FERM + BLENDING
This is a beer that combines much of what we’ve learnt in the last 7 years. You can expect a complex wild IPA with layers upon layers of flavour, it will be on the dry side with a pronounced fruity and herbal aroma.

BA HUIS- 4.8%
BA + PALE + GRAINS OF PARADISE + COLLABORATION
Barrel Aged Huis is a collaborative brew for the Beer Merchants Tap in Hackney Wick. This barrel aged belgian pale ale is incredibly refreshing with a solid noble hop profile and grains of paradise for added spice. Fermentation with abbey ale and red wine yeasts give an excellent dry finish and makes this a moreish pint even in the chillier weather. Finished off in neutral wine barrels giving it a tart finish.

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FOOD MENU | SOFTS | WINE | SPIRITS

All Draught is available in pints, 2/3, half and 1/3. Below are our recommended serving sizes.
GUEST BEERS & CIDERS ON TAP

All Draught is available in pints, 2/3, half and 1/3. Below are our recommended serving sizes.

CIDER

IFORD CIDER  PINT 4.8
PETO PRESS - 4.7%
Fresh pressed modern West Country cider. Lightly sparkling with fresh juicy apple and mellow tannin.

PILTON CIDER  PINT 5.2
MURMURATION - 5%
JONAGOLD + KEEVED
Murmuration blends two cider styles together for the perfect balance of flavour and structure. Bringing fragrance and fruit, we have low-tannin Jonagold, fermented with a trilogy of aromatic wine yeasts. To this, we have paired our classic Somerset keeved cider to bring natural sweetness, robust bittersweet tannins and a wild yeast finish.

BEER

LINDHEIM ØLKOMPANI  1/3 3.3
AVALON
FARMER’S RESERVE - 7.6%
Single hop, single malt and single variety plum. Primary fermentation in steel, and secondary with wild yeast in Sangiovese barrels on Avalon plums.

FIERCE & NOBLE  PINT 5.9
SANTERIA 5.9%
West Coast IPA
FISH SPECIALS

FISH CURRY (GF) 11.5
White fish + Coriander rice + Poppadoms +
Spring onion + Warming spices + Fresh

SEAFOOD RISOTTO 10.5
Prawns + Squid + Homemade basil &
coriander pesto

SMALL PLATES & SIDES

LEBANESE BITES (VG) 6.5
Deep Fried + Mint raita

LAMB KOFTA (GF) 6.5
Mint raita + mixed salad

ONION RINGS (VG) 4.5
Beer Battered + Sweet Chilli

CHIPS (V+ GF) 4
House Cut + Seaweed salt + Truffle mayo

FRICKLES (VG) 4
Deep-fried + Gherkins

KIMCHI (VG+GF) 4
Inhouse + Fermented + Vegetables

CRISPY CALAMARI 6.5
Tartar sauce + Salad

WRAPS

LEBANESE WRAP (VG) 10
Chilli hummus + Salad + Home cut chips

BBQ BEEF WRAP 10.5
Millionaire BBQ Sauce + Pulled Beef + House Cut Chips
BIG PLATES

SOUTHERN FRIED CHICKEN  12.5
Buttermilk-fried boneless chicken thighs + house cut chips + chilli aioli

FISH & CHIPS  12.5
Beer-battered fish + Minted mushy peas + House tartare sauce + House cut chips

RISOTTO (V+GF)  11
Pea + Mint

All available in kids size portions - 6

MOROCCAN SPICED LAMB  12.5
Mixed Peppers + Cous-cous + Tzatziki + House Salad

SEAFOOD TEMPURA  12.5
Prawns + Calamari + Tartar Sauce + Chips + Salad

BURGERS

BEEF & CHEDDAR BURGER  12.5
Homemade patty + Westcombe smoked cheddar + Salad + BBQ sauce + Home Cut Chips

LEBANESE SPICED BURGER (VG)  11
Crispy Spiced Patty + Chilli hummus + Salad + Carrot kachumber

DESSERTS

ICE CREAM  5
 Vanilla + Clotted Cream / Salted Caramel / Blackcurrent Sorbet

PLEASE MAKE A MEMBER OF STAFF AWARE OF ANY ALLERGENS
WILD BEER CO
BOTTLES

750ML SHARING BOTTLES

BAT’S VALLEY (VG) - 5.7% 19.5
DRY HOPPED + BARREL AGED + SOUR BEER
A blend of our original Alesong collaboration beer Isle Of Avalon. It's been aged in our barrels that have housed our wild yeast culture. The base beer is a delicate, but refreshingly tart citric forward sour, reminiscent of an orange wine or sparkling cider. To finish it off we have complimented the brew with a punchy dry hop with bold Citra hops.

WINEYBEEST - 10.5% 25.4
IMPERIAL STOUT + WINE BARRELS + TIME
The decadence in this beer is derived from our imperial stout base of Wildebeest. It’s been accentuated by a hint of acidity and fruit character picked from its barrel ageing in Pinot Noir barrels for upwards to 2 years!

NINKASI (VG) - 9% 14.5
BUBBLES + APPLES + WILD YEAST
The ancient Sumarian goddess of beer, this devine Belgian Style Saison has copious amounts of NZ Hops, freshly harvested Somerset apple juice and wild yeast.

BEYOND MODUS VII - 7% 20
BARREL AGED + CERRIES + SPECIAL EDITION 2020
To go “Beyond Modus” for this year we have added in barrels of sour cherry beer. We set about blending barrels of Modus Operandi with barrels of our cherry beer, ending up with a 75/25 split of Modus Operandi / Cherry. The result is an amalgamation of complexities and layers from the variety of different barrels used, with the cherries bringing a punchy juiciness and a succulence to finish.(VG)
BEYOND MODUS VI (VG) - 8%  
BARREL AGED + BLENDED 
+ SPECIAL EDITION 2019
The sixth iteration of our annual winter blend. This project is brewed as an English Old Ale, aged in Burgundy and Bourbon Barrels separately, then blended to become Modus Operandi - a mix from barrels across several ages and vintages.

YADOKAI (VG) - 13%  
SAKE INSPIRED + SEAWEED + SEA BUCKTHORN + YUZU
Originally a mass collaboration with Black Friars and Hanging Bat in Edinburgh, Nanban in London and ourselves. Bringing chefs, bars and breweries together to create something incredible. The result is a Sake-inspired beer brewed with Scottish and Japanese ingredients at our farmhouse brewery in Somerset!

CIRCADIAN (VG) - 6.5%  
BARREL AGED + MIXED FERM + BLENDING
You can expect a complex wild IPA with layers upon layers of flavour, it will be on the dry side with a pronounced fruity and herbal aroma. We’re excited to share with you an expression of all the different techniques used and hope you love it as much as we do!

NEW - WILD CIDER 8.1%  
DRY + TANIC + WOOD AGED
This delightful cider is a true drink from the Somerset Terroir.

WHITEWOOD 5%
WITBIER + FOUDRE FERMENTED + ORANGE ZEST
A Belgian inspired Witbier spiced with copious amounts of orange zest and chamomile. This is the first Wild Beer brew of this kind of style, so we wanted to create something that had our personality all over it. We love using orange zest in our beers and we’ve added absolutely loads into Whitewood to make it zing with a beautiful orange zestiness.
330ML BOTTLES

**SLEEPING LEMONS (VG) - 3.6%**  4.9
PREPARED LEMONS + SALT
+ REFRESHING GOSE
The inspiration for Sleeping Lemons is the Moroccan tradition of preserving lemons in salt, and how we could recreate this flavour in a beer, taking a modern slant on a historical German style of beer - a Gose.

**SOURDOUGH (VG) - 3.6%**  4.9
SOURDOUGH CULTURE
+ OAK BARREL FERMENTATION
Beer and Bread have been showing off the magic of yeast for thousands of years, we decided to combine them using a 60 year old sourdough yeast!

**TEPACHE - 6%**  5.9
PINEAPPLES + SPICES + WILD YEASTS
Tepache is a traditional Mexican fermented drink made from the peel and the rind of pineapples, and is sweetened with piloncillo sugar, seasoned with cinnamon, and served cold. We have taken this ancient recipe and adapted it into making a beer!

**FRUITBOOTER - 5.1%**  6.4
RASPBERRIES + PINK PEPPERCORNS + RASPBERRIES
Who doesn’t want a sunshine beer all year round? This is a raspberry and spiced pink peppercorn saison, foudre fermented and aged, and then blended with an acid drop of select barrels before being packed to the brim with over a tonne of the ripest English raspberries we could get.
BABS II - 12.5%  9.5
BARREL AGED + BLENDING + IMPERIAL STOUT
Following from B.A.B.S, we have blended stock stouts, Wildebeest and Delusions of Grandeur and aged them in Barbadian and Jamaican rum casks, Cabernet Sauvignon and Bordeaux red wine barrels and finished with a dash of Modus Operandi aged in Palo Cortado Hogs Heads.

WILDEBEEST - 11%  8.5
CHOCOLATE + CRUSHED ESPRESSO + VANILLA
Ideal for contemplation and speculation, this is the liquid equivalent of the lotus position. Featuring freshly ground coffee, cacao nibs, and Madagascan Vanilla pods.

AMUSE CHERRY - 6%  8
CHERRIES + BARRELS + WILD YEAST
Our take on the classic Belgian Kriek involves barrels, blending and fresh English cherries. By infusing the chosen blend with 1.5 tonnes of whole cherries, it delivers a briskly tart and fruity beer with a hint of almond to finish. The result is an amalgamation of complexities and layers from the variety of different barrels used.

ROSA ROUGE - 5%  6
RED ROSE + POMEGRANATE + BARREL - AGED
Our 2018 rainbow project beer collaboration with Side project. We decided to bring our shared ethos of wild yeast and barrel aging together, culminating in a transcontinental sour Saison. With 6 months in barrel and 6 months in bottle, the wild yeasts from Westcombe Somerset, & Missouri USA have run riot building complexity and flavour development.
750ML SHARING BOTTLES

WIPER AND TRUE, BRISTOL.
OLD TWELFTH NIGHT (VG) - 6%  18
This beer is an exploration of natural fermentation and the influence of terroir. This 2017 vintage beer uses apple juice and pulp from W&Ts own orchard combined with a traditional farmhouse malt recipe. It is fermented spontaneously and matured in red and white wine barrels.

GUEUZERIE TILQUIN, BELGIUM - 7%  18
The Oude Gueuze Tilquin à l’ancienne is a blend of 1, 2 and 3 years old lambic refermented in bottle for at least 6 months. “Oude” in flemish or “à l’ancienne” in french is an appellation protected by the EU and is restricted for traditional belgian gueuze in bottle.

CASCADE BREWING, PORTLAND,OREGON.
MIDNIGHT BRAMBLE (VG) - 6.6%  34
This American sour beer is a blend of wheat and blond ales aged in oak wine barrels for up to 18 months with black and red raspberries, fresh ginger and thyme. This unique project offers carefully layered flavors of ripe bramble fruit with a refreshing ginger lift and soft notes of lavender and pine.

CASCADE BREWING, PORTLAND,OREGON.
KRIEK (VG) - 7.4  37
A blend of sour red ales aged in oak wine barrels for up to 17 months with Bing and sour pie cherries. As one of Cascade Brewing’s earliest and most recognized beers, Kriek has been a staple in our portfolio of Northwest sour ales and continues to be a flagship project that represents the soul of our craft. Kriek 2016 features complex flavors of cherries, roast malts, oak and spice.
BURNING SKY, EAST SUSSEX
SAISON ANNIVERSAIRE - 7%  16.5
Saison Anniversaire is an annual celebration of everything we at Burning Sky love about saisons. Lightly spiced in the boil, this special edition beer was fermented and aged entirely in French Chardonnay barriques using our house saison and a blend of wild yeast strains.

GUEST BOTTLES

330ML BOTTLES/CANS

MAGIC ROCK BREWING , HUDDERSFIELD
CANNONBALL - 7.4%  3.5
Tropically fruity, resinous hops compete against a sweet malty backbone, while a rasping bitterness builds to a mouth puckering crescendo.

LERVIG , NORWAY
ORANGE VELVET DDH MILKSHAKE IPA - 5.5
A double dry-hopped IPA with a touch of mango, lime and vanilla. Yeah, Lervig had to try one... a Milkshake beer that is...in this case a mixed up a easy going session-able IPA with added lactose to sweeten things up. They then put in a bit of mango, lime and vanilla to create a orange-sickle like flavor. As far as Milkshakes go, this is up there.

MASQUERADE / FIERCE & NOBLE  7.4
MINA 440ML  5.7%
To say that she commands respect would be to overstate her efforts. The room hushes as MINA enters: their adoration is clear.

FOOD MENU  |  BEER ON TAP  |  WINE  |  SPIRITS

GUEST BOTTLES

330ML BOTTLES/CANS

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MASQUERADE / FIERCE & NOBLE  7.4
MINA 440ML  5.7%
To say that she commands respect would be to overstate her efforts. The room hushes as MINA enters: their adoration is clear.
WINE

Wines available in 125ml, 175ml, 250ml & Bottle

WHITE

LE BOSQ BLANC, FRANCE 175ML 4.6
FRESH + LIGHT + SOCIAL SIPPING (VG) 11.5%

SAUVIGNON BLANC, PULPO, NEW ZEALAND 5.8 TROPICAL + EXPRESSIVE + GOOSEBERRY 12.5%

PICPOUL DE PINET ‘PETITE RONDE’, FRANCE 5.5 LIPSCLACKER + LIGHT + MODERN CLASSIC (VG) 12.5%

ROSE

DELICAT, COTES DE THAU, FRANCE 4.6 RED FRUIT + WHITE FLOWERS + CITRUS (VG) 12.5%

RED

MERLOT, TEKENA, CHILE 5.5 PLUMMY + ROUNDED + CROWD PLEASER (VG) 13.5%

MONTEPULCIANO D’ABRUZZO, ITALY 4.6 FRUITY + STRUCTURE + SPICE 13%

BRAZOS MALBEC, MENDOZA, ARGENTINA 6.2 MEDIUM BODIED + FRUITY + SPICY (VG) 14%
# Sparkling

<table>
<thead>
<tr>
<th>Drink</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Le Altane Prosecco,</td>
<td>Citrus + Pear + Extra Dry 11%</td>
</tr>
<tr>
<td>Italy 125ml</td>
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</tr>
<tr>
<td>GINGER PRINCE,</td>
<td></td>
</tr>
<tr>
<td>Sparkling Rose</td>
<td>Make Love Not War Drink Sparkling Rose 12.4%</td>
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# Aperitivo

<table>
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<tr>
<th>Drink</th>
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<tbody>
<tr>
<td>Campari Spritz</td>
<td>Campari + Soda + Prosecco</td>
</tr>
<tr>
<td>The Spirit of Negroni</td>
<td>Spirit of Pogo + Shnoodelpip Gin + Campari + Sweet Vermouth</td>
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# Hangover Cures

<table>
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<tr>
<th>Drink</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Bloody Mary</td>
<td>Tomato Juice + Spices + Sherry</td>
</tr>
<tr>
<td></td>
<td>+ Vodka + Lemon</td>
</tr>
<tr>
<td>Red Snapper</td>
<td>Tomato Juice + Gin + House Spice Blend</td>
</tr>
<tr>
<td>Wild IPA Michelada</td>
<td>Beer + Lime + Hot Sauce + Tomato</td>
</tr>
</tbody>
</table>

# Short & Strong

<table>
<thead>
<tr>
<th>Drink</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Millionaire’s Old Fashioned</td>
<td>Wild Beer Millionaire Reduction + Dark Rum + Chocolate Bitters</td>
</tr>
</tbody>
</table>
SPRITS
All spirits served as 25ml standard

GIN & TONICS

WILD BEER’S SHNOODLEPIPI GIN  6.5
SERVED WITH FEVERTREE, JUNIPER BERRIES & HIBISCUS
Pink pepper corn + Passion fruit + Hibiscus
40%

WILD BEER’S SLEEPING LEMONS GIN  6.5
SERVED WITH FEVERTREE & FRESH LEMON
Inspired by our Sleeping Lemons beer and the flavour of the preserved lemons that make it.
40%

MARTIN MILLERS  5.8
SERVED WITH FEVERTREE & FRESH LIME
Distilled and shipped to Iceland, where it is mixed with Icelandic spring water.

RUM

EAST LONDON DEMERARA  3.5
Distilled in a wooden Coffey still, The rum is aged in ex-bourbon casks. Big, rich fruit notes throughout, with spice and vanilla.

A MILLIONAIRE’S OLD FASHIONED  7
WILD BEER MILLIONAIRE REDUCTION + DARK RUM + CHOCOLATE BITTERS

VODKA

JJ WHITLEY  3.5
Handcrafted grain vodka, 7 times distilled pure grain.
WHISKY

THE BALVENIE 14 YEAR OLD CARIBBEAN CASK 5.2
NOTES OF TOFFEE, FRUIT AND VANILLA.
Initially aged in traditional oak casks before being finished in casks which previously held Caribbean rum, imparting some extra sweetness and warmth to the whisky. 43%

GLENFIDDICH IPA EXPERIMENT 4.9
SUBTLE TANG OF FRESH HOPS & A LONG LASTING SWEETNESS
Brewed in bespoke craft IPA barrels, imbued with unique zesty citrus notes of ripe green apple. Complemented by the. 43%

NIKKA WHISKY FROM THE BARREL 7
MIXED SPICES, CINNAMON, VANILLA 51.4%

FOUR ROSES 4.5
BOURBON
Crisp, Smooth, Hints of apple 40%

BRANDY

METAXA 7* 3.5
ROUND FULL BODY. SWEET MATURE FRUIT & TOFFEE
A Greek spirit made by diluting an aged cask strength brandy with muscat wine and a recipe of botanicals. Each star represents a year’s ageing 40%
## SOFTS

### WILD & FREE FERMENTED SODAS

<table>
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<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>YUZU + KALAMANSI + PINEAPPLE</td>
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### FIREFLYY BOTANICAL DRINKS

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<tbody>
<tr>
<td>POMEGRANATE &amp; ELDERFLOWER</td>
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<tr>
<td>PEACH &amp; GREEN TEA</td>
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<tr>
<td>KIWI &amp; LIME</td>
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### BIG DROP BREWING CO

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<th>Name</th>
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<td>PALE</td>
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<td>STOUT</td>
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### SODA FOLK

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<tbody>
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<td>CREAM SODA</td>
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### BUNDABERG

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<tbody>
<tr>
<td>GINGER BEER</td>
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### CAWSTON JUICE BOXES

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<th>Price</th>
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<tr>
<td>APPLE &amp; MANGO</td>
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<tr>
<td>APPLE &amp; SUMMER BERRIES</td>
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