



THE WILD BEER co

— at —

WAPPING WHARF

WELCOME

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

[FOOD MENU](#) | [BEER ON TAP](#)
[WINE](#) | [SPIRIT](#) | [BOTTLE BEER](#)



WILD BEER CO ON TAP

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

NEW ! BEER AND CHEESE FLIGHTS 14

1/3 OF WILD IPA, BIBBLE & KALAMANSIFICATION PAIRED WITH 3 SOMERSET CHEESES , CRACKERS AND HOMEMADE APPLE , PEAR AND FIG CHUTNEY.

NEW ! - B.A.B.S III - 14.5% 1/3 3.5

BARREL-AGED + BLENDING + IMPERIAL STOUT

This is a complex elegant and decadent Stout. Blending creates the opportunity for complexity, bringing both layers and length of flavour. The original B.A.B.S was inspired by one of Firestone Walker's Anniversary Beers and with each annual iteration of B.A.B.S, we have continued to create and improve the blend.

NEW! - WINEYBEEST 2020 - 10.7% 1/3 3.5

IMPERIAL STOUT + WINE BARRELS + TIME

This beer has been aged in Burgundy Pinot Noir barrels for 12 months. The resulting beer has all the rich chocolate characters of Wildebeest but with a delicious vinous red wine acidity that adds layers of complexity to the finished beer. Affectionately dubbed 'Last of the Rum & Wine', the 2020 blend includes a beautiful rum barrel and a couple of longer aged red wine barrels. This gives the blend the balance and layers of flavour we are looking for. This has a long, rich & elegant imperial stout character with a pronounced red berry acidity.

NEW! - TRILLIONAIRE - 10.3% 1 3 3.5

CHOCOLATE + APRICOT + SPICES

Inspired by the ultimate traditional German Christmas treat; lebkuchen, we've used speciality malts, a blend of spices, chocolate and apricot that make a very rich, yet drinkable, stout. Trillionaire is acidic, rich and well spiced but perfectly balanced.

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

POGO² - 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!

LEMONEIPA - 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)

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)

QUANTIC - 4.9% **5.2**

CITRUS + FRESH PINE + EXTRA PALE

A crisp, dry and light everyday sessionable beer made with lager yeast. (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% **PINT 4.9**

SALTED CARAMEL + CHOCOLATE + MILK STOUT

Sometimes a drink can make you feel so decadent it's like you're a millionaire...

SQUASHED GRAPE - 6% **2/3 3.6**

SOMERSET GRAPES + NATURAL FERMENTATION

The secret to Squashed Grape's complex flavour (and rosé colour) is the grape must. In this year's brew, we took Triomphe d'Alsace grapes and foot stomped them at the brewery.

The juice went off into one project and the must into one of our tanks for Squashed Grape.

GUEST BEERS & CIDERS ON TAP

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.

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.

ARBOR **PINT 4.9**

MOTUEKA (GLUTEN FREE) - 4%

Super sessionable Pale Ale with an all Motueka hop bill giving big, zesty lime and tropical fruit flavours - Gluten Free



BAPS

- | | |
|----------------------------|------------|
| BUXTON FARM BACON | 4 |
| ADD CHIPS 2 | |
| CUMBERLAND SAUSAGE | 4 |
| ADD CHIPS 2 | |
| SAUSAGE & BACON | 6 |
| ADD CHIPS 2 | |
| FISH FINGER | 9.5 |
| Tartar + Salad + Chips | |

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 | |
| 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 + Garden
peas + House tartare sauce +
House cut chips

All available in kids size portions - 6

MOROCCON SPICED LAMB **12.5**
Mixed Peppers + Chips + Tzatziki + House
Salad

CHICKEN SALAD **8.5**
Bacon + Avocado + House Dressing + Mixed
leaf

SEAFOOD TEMPURA **12.5**
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

HUNTERS CHICKEN BURGER **12**
Bacon + BBQ + Cheese + Chips

PLEASE MAKE A MEMBER OF STAFF AWARE OF
ANY ALLERGENS



WILD BEER CO BOTTLES

750ML SHARING BOTTLES

**NEW! - WINEYBEEST 2020 -
10.7%**

21.50

IMPERIAL STOUT + WINE BARRELS + TIME

This beer has been aged in Burgundy Pinot Noir barrels for 12 months. The resulting beer has all the rich chocolate characters of Wildebeest but with a delicious vinous red wine acidity that adds layers of complexity to the finished beer. Affectionately dubbed 'Last of the Rum & Wine', the 2020 blend includes a beautiful rum barrel and a couple of longer aged red wine barrels. This gives the blend the balance and layers of flavour we are looking for. This has a long, rich & elegant imperial stout character with a pronounced red berry acidity.

**COOLSHIP 2020
GRAPE EDITION - 6.5%**

23.5

LOCAL GRAPES + SPONTANEOUS
FERMENTATION

Our newest Coolship release - this time celebrating local Somerset grapes! This beer has been made by our team foot stomping grapes in our coolships, fermented in our ex-wine foudres and matured in wine barrels. We have then blended the grape beer with some of our barrels of spontaneously fermented Coolship beer, inoculated by the wild cultures in our brewery, to create a complex and elegant wine and sour beer hybrid.

NINKASI (VG) - 9%

14.5

BUBBLES + APPLES + WILD YEAST

The ancient Sumarian goddess of beer, this divine 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

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BEYOND MODUS VI (VG) - 8% 23

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.

CHECK OUT OUR FRIDGES FOR SOME RARER ITERATIONS OF BEYOND MODUS

YADOKAI (VG) - 13% 23.5

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% 14.4

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!

WILD CIDER 8.1% 14.5

DRY + TANIC + WOOD AGED

This delightful cider is a true drink from the Somerset Terroir .

COOLSHIP 2020 - 5.9% **21.5**

SPONTANEOUS + PALE + TIME

In many ways this is the pinnacle of what our wild and barrel aged beers are all about. This beer is as low intervention as we can make it. The saying goes “humans make wort and microbes make beer” and this beer is exactly that, humans started it and microbes finished it. Each batch of beer in this blend has been naturally cooled in shallow vats, borrowed from our neighbours at Westcombe Dairy. They were previously used for making their cheese curds and that’s fitting given that our barrel library is in an ex-cheddar store

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 2019 - 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!

WHITEWOOD 5% **12.7**

WITBIER + FOU DRE 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.

WILD BEER CO BOTTLES

330ML BOTTLES

SLEEPING LEMONS (VG) - 3.6% **4.9**

PRESERVED 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.

SOMERSET WILD - 5% **4.9**

SPONTANEOUSLY FERMENTING + PALE + SOUR
Spontaneously fermented using wild yeasts harvested from cider orchards in our local area, Somerset Wild embraces our 'terroir' and sense of place in the Somerset Countryside. Fresh, bright and tart this is a beer like no other.

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.

MON CHERRY - 6.3%

6.4

CHERRY + DRY-HOP+ WILD SOUR ALE

A blended love affair uniting a barrel and foudre-aged, wild cherry sour with a freshly dry-hopped IPA. The infusion of whole cherries delivered a briskly tart and fruity beer with a hint of almond to finish, this has mellowed over time through its year-long ageing process. The blending of fresh dry-hopped IPA has resulted in a beautifully balanced yet complex beer, bringing together hops, fruit and acidity.

ZINTUKI (VG) - 7.3%

6.9

BLENDING + SOUR + NINKASI

Ninkasi has long been a favourite at Wild Beer due to its versatility of flavours that work so beautifully with food. We wanted to take this further by bringing in some acidity to balance with the rich saison character and so we blended in our infamous sour beer 'Somerset Wild'. The result was divine!



GUEST BOTTLES

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.

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%

ROSE

**GINGER PRINCE,
SPARKLING ROSE** **5**
MAKE LOVE NOT WAR DRINK SPARKLING ROSE
12.4%

RED

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

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

SPARKLING

**LE ALTANE PROSECCO,
ITALY** **125ML 5**
CITRUS + PEAR + EXTRA DRY 11%

**GINGER PRINCE,
SPARKLING ROSE** **5**
MAKE LOVE NOT WAR DRINK SPARKLING ROSE
12.4%

APERITIVO

CAMPARI SPRITZ 8
CAMPARI + SODA + PROSECCO

THE SPIRIT OF NEGRONI 7
SPIRIT OF POGO + SHNOODLEPIP GIN +
CAMPARI + SWEET VERMOUTH

SHORT & STRONG

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

HANGOVER CURE

MIMOSA 5
SPARKILING WINE + ORANGE JUICE



SPIRITS

All spirits served as 25ml standard

GIN & TONICS

WILD BEER'S SHNOODLEPIP GIN 6.5

SERVED WITH FEVERTREE, JUNIPER BERRIES & HIBISCUS

Pink pepper corn + Passion fruit + Hibiscus
40%

WILD BEER'S SLEEPINGLEMONS 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

DEAD MAN'S FINGER 3.5

SPICED RUM

Where a blended rum meets exotic spices to create a unique and distinctive flavour profile.

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 **2.5**
>0.5%

YUZU + KALAMANSI + PINEAPPLE

FIREFLY BOTANICAL DRINKS **3.5**

POMEGRANATE & ELDERFLOWER

PEACH & GREEN TEA

KIWI & LIME

BIG DROP BREWING CO **4**
>0.5%

Lager

SODA FOLK **2.5**

CREAM SODA

BUNDABERG **3.5**

GINGER BEER

CAWSTON JUICE BOXES **1**

APPLE & PEAR

APPLE & MANGO

APPLE & SUMMER BERRIES

EAGER JUICES **1/2 1.4**

ORANGE

APPLE

CRANBERRY