



**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 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

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## WILD BEER CO ON TAP

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

### PALE/IPA

#### **NEW - THRILLS & GRILLS 5% PINT 5.2**

BREWED FOR BBQ

Light and Refreshing to pair with BBQ food.  
A touch of smoke and seasoning of pepper;  
It matches perfectly with food cooked over  
charcoal

v

#### **BIBBLE 4.2% PINT 4.9**

PALE ALE + BIG BODY + MOSAIC HOPS

Packed full of fresh Mosaic hops and backed  
up with a solid malt base. An easy drinking  
everyday pale. Vegan.

#### **WILD IPA 5.2% 5.2**

MIXED FERMENTATION + IPA

Fermented using our 3 yeast blend with an  
acidity that pairs excellently with our rich  
menu. Talus hops bring citrus, pine and  
grapefruit aromas and a dry finish. (VG)

#### **POGO 4.1% 4.9**

ORANGE + GUAVA + PASSION FRUIT

Our super popular flagship fruited pale. A  
perfect example of how fruit can complement  
and accentuate a beers flavour.

#### **MISADVENTURE 6.5% 2/3 4.8**

Barrel-Ageing + Mixed Ferm + Blending

A complex wild IPA with layers upon layers  
of flavour. On the dry side with a pronounced  
fruity and herbal aroma.

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## DARK

**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...

**WINEYBEEST 2020 - 10.7%** **1/3 4.3**

IMPERIAL STOUT + WINE BARRELS + TIME

Aged in Burgundy Pinot Noir barrels for at least 12 months. The resulting beer has all the rich chocolate characters but with a delicious vinous red wine acidity that adds layers of complexity to the finished beer.

## SOUR

**SUCKERPUNCH 5.2%** **2/3 3.50**

LIME + TROPICAL FRUIT

A punchy tropical sour with lots of fresh lime zest to the fore, backed up with tropical fruits, fresh, zingy and clean. The bright pink colour comes from cranberries and boasts a big tropical skittles-like aroma.

**FRUITBOOTER 5.1%** **2/3 5.5**

Raspberries + Pink Peppercorns

A 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.



# GUEST BEERS & CIDERS ON TAP

## LAGER

### HACKER PSCHORR

**MÜNCHNER HELL 5% PINT 5.2**

Hacker Pschorr is one of Munich's oldest and largest breweries. Hacker Pschorr Münchner Hell is a delicately balanced Munich Hell lager with a soft, malty body and subtle, floral bitterness.

### LOST AND GROUNDED

**KELLER PILLS - 4.8% 4.9**

Sometimes the simple things in life are the best. We take Pilsner malt from Germany and combine with three traditional hop varieties Magnum, Perle and Hallertauer Mittelfruh to produce a clean, unfiltered, Hop Bitter Lager Beer.

## CIDER

### IFORD CIDER

**4.8**

**PETO PRESS 4.7%**

Fresh pressed modern West Country cider. Lightly sparkling with fresh juicy apple and mellow tannin.

## PALE

### ARBOR ALES

**MOSAIC (GLUTEN FREE) - 4% 4.9**

Heavily hopped Mosaic Pale Ale with bold floral and tropical fruit flavours and aromas.



## WILD BEER CLASSICS

### **BEEF & CHEDDAR BURGER** 13.5

Homemade patty + Brioche bun + Cheddar + Salad + BBQ sauce + Home cut chips

### **SPICED PAKORA BURGER(VG)** 12.5

Homemade crispy spiced patty + Brioche bun + Hummus + Salad + Pickled carrot + House cut chips

### **FISH & CHIPS** 14.5

Beer battered haddock + House cut chips + Pea puree + Tartar sauce

### **SOUTHERN FRIED CHICKEN** 13.5

Buttermilk chicken thighs + House cut chips + Chipotle mayonnaise

WB CLASSICS AVAILABLE IN KIDS PORTIONS - 7

## MAINS

### **SPICY CHICKEN WINGS** 12.9

House cut chips + Salad + Blue cheese dressing

### **BBQ PORK RIBS** 13.9

House dressing slaw + Sweet potato fries

### **HARRISA MARINATED LAMB**

**SORRY SOLD OUT**

15-20 MINS FOR COOKING

### **FRITTO MISTO**

**SORRY SOLD OUT**

## SALADS

### LAMB RUMP SALAD

SORRY SOLD OUT

### **BUDDHA BOWLS (VG)** 10

Moroccan couscous + Kale + House slaw + Pickled carrot + Courgette + Beetroot + Hummus

ADD CHICKEN 2.5

ADD SALMON FILLET 3

ADD JACKFRUIT 2.5

### **LOADED HUMMUS FLATBREAD (VG)** 10

Pomegranate + Rocket + Radish + Pickle carrot + Sour cream & chive dressing

ADD JACKFRUIT 2.5

ADD CHICKEN 2.5

## SIDES

### **CHIPS (V+ GF)** 3

House cut + Seaweed salt + Truffle mayo

### **FRICKLES (VG)** 4

Deep-fried + Gherkins

### **BEER BATTERED ONION RINGS (V)** 4

Hoops + Dreams

Please make your server aware of any allergies



# WILD BEER CO BOTTLES

## 750ML SHARING BOTTLES

### **IT'S A R.I.P.A 6.8%** **13.5**

CLOUDY + FONDRE FERMENTED + NO BOIL

A cloudy IPA with beautiful aromas of pineapple and stone fruits. It has a very low bitterness, a pleasant lingering acidity and flavours of hay, mango and pineapple, with a dry moreish finish.

### **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

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)

### **SQUASHED GRAPE 6%** **14.9**

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.

# WILD BEER CO BOTTLES

## 330ML BOTTLES

### **CONCORPORO 11.2%** **11**

A MAGICAL BLENDED ELIXIR

Three different beers, fermented with magic yeast, aged in barrels, matured and served flat.

Somerset blackcurrants and barrels of stouts blended with a long aged white wine barrel of Ninkasi.

### **ANTI HOPSIDENT 5%** **4.9**

BARRELS + CRANBERRY + DRY-HOP

This barrel-aged gose is a beautifully balanced and rounded beer. It combines sharp and juicy cranberries with a little citrus lime zest, balanced by a richness from the malts and a seasoning of salt and coriander, before finishing with a punchy dry-hop.

### **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.

### **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.

### **SLEEPING LEMONS EXPORT (VG) 6%** **5.7**

PRESERVED LEMONS + SALT  
+ EXPORT STRENGTH

In at a much more robust 6% lending a bigger, maltier body to the beer. Reminiscent of a lemon meringue pie.



**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!

**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!

**MODUS OPERANDI 7% 6.9**

OLD ALE + OAK AGED + WILD YEAST

Our flagship beer - aged in both bourbon and Burgundy red wine barrels with Brettanomyces. It picks up microbial activity from the previous tenants of the barrels, wild yeasts and bacteria. This is the beer that Wild Beer Co was built to discover - our Modus Operandi.



## WINE

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

### WHITE

**LE BOSQ BLANC,  
FRANCE** **175ML 4.7**  
FRESH + LIGHT + SOCIAL SIPPING (VG) 11.5%

**SAUVIGNON BLANC, PULPO,  
NEW ZEALAND** **5.9**  
TROPICAL + EXPRESSIVE + GOOSEBERRY 12.5%

**PICPOUL DE PINET 'PETITE RONDE',  
FRANCE** **5.5**  
LIPSMACKER + 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** **5.6**  
PLUMMY + ROUNDED + CROWD PLEASER (VG)  
13.5%

**MONTEPULCIANO D'ABRUZZO,  
ITALY** **4.7**  
FRUITY + STRUCTURE + SPICE 13%

**BRAZOS MALBEC, MENDOZA ,  
ARGENTINA** **6.3**  
MEDIUM BODIED + FRUITY + SPICY (VG) 14%

## SPARKLING

**LE ALTANE PROSECCO,  
ITALY**

**125ML 5**

CITRUS + PEAR + EXTRA DRY 11%

## APERITIVO

**APEROL SPRITZ**

**8.5**

APEROL + SODA + PROSECCO

## HANGOVER CURE

**BLOODY MARY (VG)**

**8**

HOME SPICE MIX + SHERRY + DOUBBLE

MEASURE VODKA + TOMATO



## **SPIRITS**

All spirits served as 25ml standard

## **GIN & TONICS**

### **WILD BEER'S SHNOODLEPIP GIN 6.7**

SERVED WITH EAGER TONIC, JUNIPER BERRIES & HIBISCUS

Pink pepper corn + Passion fruit + Hibiscus  
40%

### **WILD BEER'S SLEEPINGLEMONS GIN 6.7**

SERVED WITH EAGER TONIC & FRESH LEMON

Inspired by our Sleeping Lemons beer and the flavour of the preserved lemons that make it.  
40%

### **MARTIN MILLERS 6**

SERVED WITH EAGER TONIC & 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.

### **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

### **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%

### **BRUICHLADDICH** **4.9**

THE CLASSIC LADDIE

Unpeated islay single malt

### **FOUR ROSES** **3.5**

Bourbon

## 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

### **FIREFLY BOTANICAL DRINKS** 3.5

POMEGRANATE & ELDERFLOWER

PEACH & GREEN TEA

KIWI & LIME

### **SODA FOLK** 2.5

CREAM SODA

GRAPE SODA

### **BUNDABERG** 3.5

GINGER BEER

### **CAWSTON JUICE BOXES** 1

APPLE & PEAR

APPLE & MANGO

APPLE & SUMMER BERRIES

### **EAGER JUICES** 1/2 1.4

ORANGE

TOMATO

APPLE

## LOW AND NO BEERS

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

Uptown Craft Lager

330ml bottle

### **LERVIG** **>0.5%** 3

No Worries Alcohol-Free

330ml can

### **PAULANER** **0%** 3

Weisbeir

500mlbottle