



**THE WILD BEER** co  
— at —  
**WAPPING WHARF**

**BEER ON TAP**

**CIDER**

**WINE**

**SPIRITS**

**SOFTS & LOW**  
**ALCOHOL**

**750ML SHARING**  
**BOTTLES**

**330ML BOTTLES**



# FLIGHT OF THE WEEK

Each week curate a new and exciting flight to introduce you to our beers...

## THE EXPERIMENTAL ONE

3 X 1/3 5.4

This week it's all about celebrating the result of experimentation...

### **CHANCE IPA (VG) 5.3%**

#### **WILD BEER CO**

SPICY BELGIAN IPA

Born from an experimental fermentation with a Belgian Ale Yeast this spicy IPA has equal parts yeast fermentation character to dry hop. The dry hop is a blend of piney citrus US and fruity and spicy European hops to give a balance to the phenolic clove like aroma and flavour that is characteristic of Belgian Ales.

### **RELEASE THE STARS (VG) 5%**

#### **WILD BEER CO X THORNBRIDGE**

BLONDE STEAM BEER

A Fruity and crisp blonde session ale. The first in a series of experimental beers to investigate the release of bound thiols from hops and malt. Hopped with Calypso in the whirlpool and Harlequin in FV and dry hop.

### **WILD IPA (VG) 5.2%**

#### **WILD BEER CO**

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.

# PALE

## **CHANCE IPA (VG) 5.3%**

**WILD BEER CO**

**PINT 5.4**

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## **RELEASE THE STARS (VG) 5%**

**WILD BEER CO X THORNBRIDGE**

BLONDE STEAM BEER

**PINT 5.4**

A Fruity and crisp blonde session ale. The first in a series of experimental beers to investigate the release of bound thiols from hops and malt. Hopped with Calypso in the whirlpool and Harlequin in FV and dry hop.

## **QUANTIC (VG) 4.7%**

**WILD BEER CO**

**PINT 5.2**

CITRUS + FRESH PINE + SESSION IPA

An easy drinking, crisp, dry and light session IPA with fresh citrus, passionfruit and pine flavours. One for the lager lovers to try!

## **BIBBLE (VG) 4.2%**

**WILD BEER CO**

**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.

## **POGO 4.1%**

**WILD BEER CO**

**PINT 4.9**

PASSIONFRUIT+ ORANGE + GUAVA

POGO is our incredibly drinkable fruited pale ale. It's a perfect example of how the addition of fruit can be used to complement and accentuate the flavours of beer.

## **OVER THE MOON (VG) 4.7%**

**WILD BEER CO**

**PINT 5.5**

SMOOTH + JUICY + HAZY

A hazy soft Session IPA with a tropical cocktail of aromas and flavours featuring several dry hop varieties. With tropical aromas of orange, passionfruit and lychee.

[\*\*HOME\*\*](#)

## **WILD IPA (VG) 5.2%**

**WILD BEER CO**

**PINT 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)

## **LAGER**

### **ROLLING PILS (VG) 4.7%**

**WILD BEER CO**

**PINT 4.9**

CRISP+ AROMATIC + REFRESHING

Achieving simplicity can be deceptively hard. Our brewers have fine-tuned every element to create this perfectly crisp, thirst quenching, satisfyingly simple Italian style pils.

## **DARK**

### **BRAZEN RAISIN 7.5.7%**

**WILD BEER CO**

**1/2 4.5**

RICH RAISINS + APRICOTS

This fruit beer uses classic 'figgy pudding' flavours and malts to enhance the raisin backbone of this strong, seasonal, mahogany ale. With a rich and velvety mouthfeel and a soft apricot and prune acidity, Brazen Raisin finishes with a lasting raisin sweetness and depth.

### **MILLIONAIRE 4.7%**

**WILD BEER CO**

**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 10.5%**

**1/3 3.50**

IMPERIAL STOUT + WINE BARRELS + TIME

A big chocolate character is balanced by Californian Cabernet Sauvignon acidity. Fermented in foudre and aged in red wine barrels, we blended 1 and 2 ½ year old beers to make this remarkably complex imperial stout..

# SOUR

## TEPACHE 6% WILD BEER CO

1/2 3.3

PINEAPPLES + SPICES + WILD YEASTS

Hailing from South America, Tepache is a traditional Latin American fermented 'soft' drink made from spontaneously fermented pineapples flavoured with spices. Our Wild Beer take on this classic drink de-constructs the ingredients of pineapples, muscavado sugar, cinnamon, Masa Harina corn, and our wild yeast cultures. The result is a beer that delicately balances bold and strong flavours in an all too accessible drink that is born for the summer!

## BEYOND MODUS 8 (VG) 11.2% WILD BEER CO

1/3 3.9

BARREL AGED SOUR RED

For the 8th annual special edition of our flagship Barrel-Aged beer, we coolshipped a brew of Modus Operandi, created an imperial version, then barrel aged and blended them to create this very special release. A strong wild and sour Flanders Red.

## THE BLEND 2021 (VG) 5.6% WILD BEER CO

1/2 3.9

BARRELS + 10 PALE SOUR BEERS

The latest incarnation of our annual golden sour blend, a celebration of our barrel-ageing programme using a classic line up of slow matured sours.

# DRAUGHT CIDER

## WILD JUICE (VG) 4.7% IFORD CIDER

PINT 4.8

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

# CIDER BOTTLES

**ABC (VG) 4%**

**IFORD CIDER**

**500ML 6.9**

Apple berry and cherry fresh fruit cider. It's jacked up and juicy as hell! Banging wild fermented cider packed with smashed whole apple, tons of berries and sour cherries. This cider throws everything at y'all, it's big, thick and hazy, sweet, jammy, and lip smacking tart.

**HOT TROPIC (VG) 5%**

**IFORD CIDER**

**500ML 6.9**

Mango and habanero fresh fruit cider. Sweet as heaven spicy as hell! Bang fresh wild fermented cider. With fresh crushed whole mango pumping in a huge tropical headline steeped with whole habanero on the final blend giving just enough of a kick to make you know you're alive.

**LTD. EDITION 2 (VG) 5.5%**

**PULPT CIDER**

**750ML 12.5**

This light, delicately sparkling cider made with 100% Gilly bitter sharp cider apples is a real treat! The Gilly apple was created at the Long Ashton Research Station, just outside Bristol. This limited edition cider is medium-dry, coupled with bright acidity and melon

**JESTER (VG) 4.5%**

**PILTON CIDER**

**750ML 21**

Wood oven roasted bitter oranges, fermented as a natural wine, matured in Jamaican rum casks and blended with keeved cider.

**24 MOONS (VG) 5%**

**PILTON CIDER**

**750ML 17.5**

Two year barrel-aged blackcurrant, blended with sour-beer-aged dry cider and new season keeved cider.

Super fruits in a barrel.



## WINE

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

### WHITE

**CHACABUCO VIOGNIER,  
ARGENTINA** **175ML 5.6**  
APRICOT + PEACH + FRESH (VG) 13.5%

**SAUVIGNON BLANC 'CORNELLANA',  
CHILE** **5.9**  
AROMATIC + TROPICAL + FRESH (VG) 12%

**PICPOUL DE PINET 'CHEMIN DES  
DAMES', FRANCE** **5.6**  
APPLE + PEAR + CITRUS (VG) 13%

### ROSE

**LES CENTS VERRES GRENACHE,  
FRANCE** **5.2**  
FRUITY + LIGHT + DRY (VG) 11.5%

### RED

**LES CENTS VERRES PINOT NOIR,  
ITALY** **5.2**  
FRUITY + EARTHY + LIGHT 13%

**LA PALMA RESERVA MERLOT,  
CHILE** **5.6**  
SMOOTH+ SOFT BERRY + PLUM + OAKY (VG)  
13.5%

**SAN FELIPE MALBEC, MENDOZA ,  
ARGENTINA** **6.3**  
MEDIUM BODIED + DARK FRUITS + DRY (VG)  
13.5%

# SPARKLING

**OROBELLA VINO SPUMANTE,  
ITALY** 125ML 5  
CITRUS FRUITS + WHITE PEACH + DRY + 11%

# APERITIVO

**APEROL SPRITZ** 8.5  
APEROL + SODA + SPARKLING WINE

# HANGOVER CURE

**BLOODY MARY (VG)** 8  
HOME SPICE MIX + SHERRY + DOUBLE MEASURE  
VODKA + TOMATO

**BUCK'S FIZZ** 5  
SPARKLING WINE + ORANGE JUICE

**RED SNAPPER (VG)** 8  
HOME SPICE MIX + SHERRY + DOUBLE MEASURE  
GIN + TOMATO



## **SPIRITS**

All spirits served as 25ml standard

## **GIN & TONICS**

### **WILD BEER'S DR TODD GIN 6.7**

SERVED WITH TONIC, JUNIPER BERRIES & GINGER

Inspired by our beer Dr Todd. Distilled with ginger, honey and oak, finished with a hint of smoked barley spirit. 40%

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

SERVED WITH TONIC, JUNIPER BERRIES & HIBISCUS

Inspired by our beer Shnoodlepip, brewed with hibiscus, passionfruit, pink peppercorns. 40%

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

SERVED WITH 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 TONIC & FRESH LIME

Distilled and shipped to Iceland, where it is mixed with Icelandic spring water. 40%

## **RUM**

### **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

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

Kentucky straight bourbon whiskey

## **GLENFIDDICH IPA EXPERIMENT** **4.9**

Brewed in bespoke craft IPA barrels, imbued with unique zesty citrus notes of ripe green apple with a subtle tang of hops and a long lasting sweetness 43%

## **BALVENIE CARIBBEAN CASK** **6.5**

The rich honied character of this Single Malt is enchanced by further maturation in Caribbean Rum casks adding vanilla and spicy aromatic qualities to the whisky. 43%

## **NIKKA FROM THE BARREL** **5.5**

The Barrel blend is absolutely full of flavour. Bottled at 51.4% ABV. The blend combines both single malt and grain whisky from the Miyagikyo and Yoichi distilleries, which are then married in a huge variety of casks, including bourbon barrels, sherry butts and refill hogsheads. 51.4%

# BRANDY

## **MARTELL VS COGNAC** **3.7**

SMOOTH + FRUITY

With a heritage of savoir-faire spanning 300 years, Martell is alone among the great Cognac houses to distill exclusively clear wines. This specificity results in the generous, authentic fruit aromas of Martell VS 40%



## SOFTS

### **FIREFLY BOTANICAL DRINKS 3.5**

PEACH & GREEN TEA

KIWI & LIME

POMEGRANATE & ELDEFLOWER

### **SODA FOLK 2.5**

CREAM SODA

GRAPE SODA

### **CAWSTON JUICE BOXES 1**

APPLE & PEAR

APPLE & MANGO

APPLE & SUMMER BERRIES

### **FRUIT JUICES 1/2 1.4**

ORANGE

APPLE

## LOW AND NO BEERS

### **WILD BEER CO GRAPEFRUIT IPA SODA (VG) 4**

HOP CHARGED CITRUS SODA

A fruity flavour sensation, grapefruit juice meets mosaic hops in this refreshing IPA soda.

### **BIG DROP BREWING CO 4**

UPTOWN CRAFT LAGER <0.5%

PINE TRAIL PALE ALE <0.5%

GALACTIC MILK STOUT <0.5%

330ml can



# WILD BEER CO BOTTLES

## 750ML SHARING BOTTLES

### **BEYOND MODUS 8 11.2%** **20**

BARREL AGED SOUR RED

We coolshipped a brew of Modus Operandi, created an imperial version, then barrel aged and blended them to create this very special annual release. A strong wild and sour flanders red.

### **AFTER OAK 6.2%** **13.5**

BARREL AGED WILD BELGIAN ALE

An elegant, moreish barrel aged wild ale, balancing oak tannins with floral and melon aromas. Just the right acidity to give a clean drinkability. Notes of orange oil and a pithy grapefruit bitterness. A beautiful, complex, belgian style beer.

### **NINKASI ROSE (VG) 9%** **14.5**

BUBBLES + FRUIT + WILD FERMENT

Brewed to celebrate the unique summer of 2021, Ninkasi Rose is zingy, fruity & deliciously moreish, with fine bubbles and a long dry finish. Featuring local somerset apple juice, tasty tart gooseberries, and an elegant hint of raspberry, this beer was designed to be enjoy in a champagne flute in the sun.

### **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)

## **PRESSED FOR TIME 6.5% 19.5**

GRAPE & GRAIN

In 2019, we bought a large amount of locally grown Chardonnay grapes and foot stomped them before fermenting a beer on the skins. In 2020, we bought some local Reichensteiner grapes that were a lot riper, and therefore sweeter, and repeated the process We then blended these two grape fermented beers together in one of our oak foudres for four months and added in some wine lees to further maturation and flavour.

## **COOLSHIP 2020 GRAPE EDITION 6.5% 23.5**

LOCAL GRAPES + SPONTANEOUS  
FERMENTATION

This beer has been made by our team footstomping grapes in our coolships, fermenting in our foudres and maturing in our barrels. We have then blended some of that coolshipped beer, inoculated from with the cultures in our brewery, to create a complex and elegant sour beer.

## **WINEYBEEST 10.5% WILD BBER CO 20**

IMPERIAL STOUT + WINE BARRELS + TIME

Wineybeest is our iconic stout that sits in barrels throughout the year for its release in the winter time! The decadence in this beer is derived from our imperial stout base of Wildebeest. It's been accented by a hint of acidity and fruit character picked from its barrel ageing in Pinot Noir barrels for upwards to years!

# WILD BEER CO BOTTLES

## 330ML BOTTLES

### **STRAWBERRY LINE 6.5%** **10.7**

STRAWBERRIES + FOUFRE FERMENTED

Celebrating the Somerset terroir, loaded with 800kg of local strawberries, added to a barrel aged local grape fermented sour beer. Crisp, bright and full of Strawberry deliciousness..

### **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.

### **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.

### **FRUITBOOTER 5.1%** **6.4**

RASPBERRIES + PINK PEPPERCORNS

+ RASPBERRIES

Nothing says Somerset sunshine beer like sun-warmed raspberries picked straight from the vine and slammed into a succulent sour beer base made from a pink peppercorn saison aged in Napa Valley foudres.

## **MURMUR 5%** **5.2**

WINE YEASTS + VINOUS HOPS + BRUT

Murmur is the epitome of what we do, taking inspiration from food and drink around us, this beer is fermented with an ale and 2 different wine yeasts and utilises hops with vinous notes to produce a complex, balanced beer.

## **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!

## **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.

## **ECHO 8.6%** **8**

BA WILD PLUM BEER

A tastily tart and sour wild plum beer with flavour echoes from collaborations past. Echo was aged in Islay barrels which had held Pilton Ciders 'Smokey Plum' and our own Beyond Modus 5, Echo is a complex and intriguing beer.

## **BIG BUCK 10%** **8**

BA BARLEY WINE

A classic barrel aged barleywine, made from heritage Chevalier Malt and EKG hops that was aged in 2nd use wine and bourbon barrels for 10 months. Coolshipping on grape overnight has evolved this from a classic beer into something even more complex and intriguing.

## **B.A.B.S 4 11.3%**

BA BLENDED STOUT - OUR 4TH ANNUAL  
RELEASE

3 stouts and 1 barley wine were blended together from 11 sherry bourbon and red wine barrels creating intense flavours of dark cocoa, molasses and red berries. dark cocoa, molasses and red berries.