



THERE ARE NO RULES!

By Brewhouse & Kitchen's very own head of brewing Pete Hughes

The first thing I would say is that matching food with beer can really lift a dish. The rules are – there are no rules, because of its complexity one person may pick out different notes of the same beer, to another person. As you look through our drinks list allow me to suggest some beer and food combinations that I love. Firstly on a lovely sunny Summer's day, lagers or wheat beers are a brilliant pairing for lighter dishes such as salads. When it comes to our famous Beer Can Chicken, if

you pick the hot and spicy rub, an IPA is the beer I would recommend, but with other rubs the perfect beer style is an English Style Ale. Pick a Stout or Porter with their complex flavours to enhance the flavour of one of our chargrilled steaks brilliantly, or for the ultimate pairing try a rich, complex, malty Belgian Trappist Dubbel beer.

It is tricky to pick a single pairing for our sharing dishes and boards as they have so many different flavours so why not cover

all bases and try a 'flight' of American Style Ale, Lager and Wheat beers for the Pork or Veg options, and English Style Ale, IPA and Stout for the meat options. Now desserts and beer may not immediately spring to mind as an obvious combination but let me assure you they work brilliantly together. Stout or Porter is super with a chocolate dessert, or pair a Belgian Style Ale with the cheese board. The great thing about food and beer pairing is there are no rules!

AMERICAN STYLE ALE

The Astronomer 4.5%	Pint 3.80
Gamma Ray Pale Ale 5.4%	Pint 5.60
Yakima Red 4.0%	Pint 4.95
Anchor Steam 4.8%	330ml 4.90
Little Creatures Pale 5.2%	330ml 5.10
Sierra Nevada Pale 5.6%	350ml 4.60

BELGIAN STYLE BEER

Bellerose 6.5%	330ml 5.25
Timmermans Oude Gueze 5.5%	330ml 8.00
Westmalle Dubbel 7.0%	330ml 5.30
Westmalle Tripel 9.5%	330ml 6.75
Duval Tripel Hop 9.5%	330ml 8.00
La Chouffe 8.0%	330ml 6.50

CIDER

Aspalls 5.5%	Pint 4.50
Mortimers 5.0%	Pint 4.60
Waddlegoose Lane 4.0%	Pint 3.90
Kopparberg Various Flavours 4.5%	330ml 4.90

ENGLISH STYLE ALE

Tramshed 3.6%	Pint 3.40
Romford Pele 4.5%	Pint 3.50

IPA

The Goalscorer 4.0%	Pint 4.00
Illustrator 5.5%	Pint 4.00
Lagunitas 6.2%	Pint 6.50
Vedett IPA 5.5%	Pint 6.50
Brewdog Punk IPA 5.6%	330ml 4.90
Brooklyn EIPA 6.9%	355ml 5.20

LAGER

Asahi Super Dry 5.0%	Pint 4.80
Krombacher Dark 4.3%	Pint 4.95
Oranjeboom 3.9%	Pint 3.80
Sam Adams Lager 4.8%	Pint 4.75
Camden Pils 4.6%	Pint 4.50
Augustiner Edelstoff 5.6%	355ml 5.95
Cave Chili 4.2%	330ml 4.80
Mongozo Pils 5.0% Gluten free	330ml 5.50
Modelo Especial 4.5%	355ml 4.30
Fruh Kolsch 4.8%	355ml 4.60

STOUT & PORTER

No.19 4.5%	Pint 3.90
Whitstable Bay Stout 4.2%	Pint 4.30
Anchor Porter 5.6%	355ml 4.80
Brooklyn Chocolate Stout 10.0%	355ml 6.50
Left Hand Milk Stout 6.0%	355ml 5.30
Dragon Stout 7.5%	284ml 4.60

WHEAT & FRUIT BEERS

Weihenstephaner Hefe 5.4%	Pint 5.25
Erdinger Dunkel 5.3%	500ml 5.20
Goose Island 312 4.2%	330ml 4.60
Einstock White Ale 5.2%	330ml 4.95
Vedett Extra White 4.7%	355ml 4.25
Timmermans, Peach 4.0%	330ml 5.25
Timmermans Framboise 4.0%	330ml 5.25
Timmermans Kriek 4.0%	330ml 5.25

WOOD-AGED & SMOKED

Innis & Gunn Toasted Oak IPA 5.6%	Pint 6.00
Innis & Gunn Original 6.6%	330ml 4.50
Innis & Gunn Rum Finish 6.8%	330ml 5.10
Schlenkerla Smoked Beer 5.1%	330ml 5.95

B&K Seasonal brews are available throughout the year

BEERTAILS

Beergarita 6.50

We take a shot of tequila, add a squish of fresh lemon, a hearty squeeze of fresh lime, a splash of Gomme syrup and top it up up with a half pint of fruity Oranjeboom.

Beerberry Sangria 6.50

We mix a shot of Archers Peach Schnapps and a shot of Triple Sec over ice. This is topped up with a half pint of our 'Made Here' Blonde Ale. Add to this a garnish of berries and a splash of Grenadine for good measure and there you have it a Beerberry Sangria.

Smoke and Honey 6.50

We combine a shot of the heathery and herby Drambuie with a half pint Innis & Gunn Toasted Oak IPA to give the most wonderful vanilla and honey tasting Beertail.

Our 'Made Here' beers. Look out for the hop!

BEERTAILS CONTINUED

Iced Espresso Brew 6.50

To a shot of Tia Maria, the liqueur made using Jamaican Blue Mountain Coffee beans, we add a shot of Gomme syrup. We then top up with ice and a half a pint of stout. There we have it, a Beertail with incredibly smooth bitter-sweet blend of tastes.

Watermelon Pils 6.50

Over ice, a shot of Melon liqueur and Midori is mixed with a half pint of fruity Oranjeboom. This gives a wonderful fruity bananary, zesty, zinger of a Beertail. A shot of Grenadine is added for colourful sparkle of Beertail. Je Ne Sais Quoi.

WINES

White

175ml 250ml Bottle

La Campagne Viogner

5.00 6.60 18.95

Pays d'Oc, France

Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas.

Bonavita Pinot Grigio

4.60 6.00 17.75

South-Eastern Australia, Australia

Fresh with notes of ripe peach and citrus, backed by a touch of richness.

Cullinan View Chenin Blanc

4.10 5.40 15.75

Western Cape, South Africa

Deliciously fresh and creamy with peachy fruit character. A classic South African style.

Son Excellence

Sauvignon Blanc

4.60 6.10 17.95

Côtes de Gascogne, France

Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes.

Orvieto Classico Secco

5.40 7.10 20.95

Bigi, Italy

Secco is a dry style, this is bright and fresh with hints of spring blossom and almonds.

Dashwood Sauvignon Blanc

5.00 8.55 25.45

Marlborough, New Zealand

Brimming with zesty grapefruit, lime, pear and passion fruit married well with a grassy herbaceousness.

Rosé

175ml 250ml Bottle

Rare Vineyards

Cinsault Vieilles Vignes Rosé

5.30 7.10 20.75

Pays d'Oc, France

Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.

Parinini Pinot Grigio Rosé

4.50 5.65 17.95

delle Venezie, Italy

Soft, coppery-pink rosé: delicate and fruity bouquet: soft and fresh on the palate.

125ml measure is available on request

Red

175ml 250ml Bottle

Mill Cellars Shiraz

4.55 6.10 17.90

South-Eastern Australia, Australia

Forest fruits such as blackberries dominate the fruit-packed palate.

Veramonte Merlot Reserva

5.90 7.90 23.50

Casablanca Valley, Chile

Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture.

Borsari Cabernet Sauvignon

4.20 5.60 15.75

Delle Venezie, Italy

Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.

Don Jacobo Rioja

Crianza Tinto

6.50 8.80 25.95

Bodegas Corral, Spain

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

Etchart Privado Malbec

5.60 7.50 22.50

Cafayate Valley, Argentina

Deep layers of black peppered plum richness, great intensity of character.

Champagne & Sparkling

Bottle

Fantinel Prosecco Extra Dry

26.95

Italy

Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.

Galanti Spumante Rosé

22.00

Italy

Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit.

Tattinger Brut Champagne

70.00

France

Perhaps the lightest and most elegant of the Grand Marque Champagnes, it's intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.

Prestige Tattinger Rosé Champagne

85.00

France

Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour typical of Pinot Noir based Champagnes.

NON ALCOHOLIC

Big Tom Spiced Tomato Drink 250ml 2.70

Old Jamaica Gingerbeer 330ml 1.95

Old Dominion Creamy Orange Soda .. 355ml 2.95

Old Dominion Root Beer 355ml 2.95

Erdinger Low Alcohol Beer 0.5%..... 500ml 3.25

Bottle Green 275ml 2.95

Cox's Apple or Elderflower

Red Bull..... 250ml 3.00

Pago on ice 2.60

Cranberry, Orange, Pineapple, Cloudy Apple, Peach, Pink Grapefruit, Cloudy Cherry, Mango, Pear

From the Gun 3.00

Cola, Diet Cola, Lemonade, Ginger Beer

Half from the Gun 1.80

Cola, Diet Cola, Lemonade, Ginger Beer

"For those who love beer and for those who don't yet know they love beer."

For details of our Beer Masterclass, just ask us!