

This month we are excited to be pairing the dishes on our menu with a selection of different beers. All our draught beers are available in 0.5pt glasses or 1pt and 1.5pt carafes, perfect for food pairing and sharing.

OUR BEERS

MATCH WITH

LAGER and PILSNER

Highly carbonated, mild flavour with a crisp and clean finish.

WHEAT BEER

Cloudy appearance with a prominent yeasty flavour

SESSION and LIGHT ALE

Mild malt flavours with low to medium bitterness

PALE ALE and IPA

Spicy, earthy, aromatic or fruity flavours. Pronounced hop bitterness

DARK ALE

Dark malt flavours of caramel and toffee

PORTER and STOUT

Dark and dense with chocolate, coffee, molasses and heavily roasted flavours

LAGER	Camden Hells , 4.6%, draught	LAGER
	Amstel , 5.0%, draught	
	Heineken , 5.0%, draught	
	Brooklyn Lager , 5.2%, 355ml	
	Hells Lager , 4.6%, 330ml	
	Posh Lager , 4.1%, 330ml	
WHEAT	Show Off Lager , 5.2%, 330ml	WHEAT
	Gentleman's Wit , 4.3%, 330ml	
	Erdinger Alkoholfrei , 0.5%, 500ml	
SESSION	Hazy Daze , 4.6%, draught	SESSION
	Beyond The Pale , 4.2%, draught	
	Ease Up IPA , 4.6%, draught	
	Ghost Ship , 4.5%, draught	
PALE & IPA	London Pale Ale , 4.5%, 330ml	PALE & IPA
	Nanny State , 0.5%, 330ml	
DARK	Wandle , 4.5%, draught	DARK
	Battersea Rye , 5.8%, 330ml	
STOUT	Camden Ink , 4.4%, draught	STOUT
	Russian Imperial Stout , 10.4%, 330ml	

Phene Burgers

Poached cod

Chickpea & coconut dahl bowl

Chilli & garlic linguine

Eastern board

Roast butternut squash

Blackberry & apple crumble

Roasted pineapple, coconut mousse

Lavender crème brûlée

Charcuterie & cheese board

Dorset crab "lasagne"

Chicken & mushroom pie

Roast chicken & black rice

Phene Steaks

Beef bourguignon

Venison steak & pumpkin

Millionaire's cheesecake