

The HUNTSMAN

Monday May 27th, Wild Beer Tasting Event



KITCHEN



Here at the Huntsman, we have teamed up with our friends at The Wild Beer Company to bring you an afternoon of sampling a selection of their beautiful beers with detailed tasting notes delivered by

Our Head Chef, Johnny Joseph - former winner of Fuller's Chef of The Year - has paired a selection of these beers with some delicious dishes for you to enjoy.

Join us on the spring bank holiday, Monday 27th May, for a great afternoon filled with brilliant food and fantastic local beers.

 Johnny Joseph, Head
Chef The Huntsman

@FULLERSKITCHEN WE TAKE TASTE PERSONALLY



If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

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  Twitter / Instagram: @TheHuntsmanBath  Facebook: HuntsmanBath

Sea Bass Ceviche, Chilli, Lime & Coriander, paired with Wild Beer's **SLEEPING LIMES** (4.6% ABV)

The sharp burst of citrus and tang from Sleeping Limes brilliantly combines with Latin American dishes.



Seared Sea Trout, Potato & Kohlrabi Risotto, paired with Wild Beer's **MURMUR** (5% ABV)

As with a white wine, the dry flavour of Murrmur pairs classically with this fish dish creating a very clean and crisp finish.



Miso Glazed Pig Cheeks, Red Cabbage, Caramelised Pineapple, paired with Wild Beer's **YOKAI** (5% ABV)

The complex umami flavours in Yokai creates a smooth and rounded drink that is best enjoyed with rich Asian inspired dishes.



Confit South Coast Pork Belly, Spring Onion Puree, Red Wine Jus, paired with Wild Beer's **BIBBLE** (4.2% ABV)

Bibble's malt perfectly cuts through rich, heavy dishes, leaving a clean palate to enjoy the beers fresh hops.



Paul's Chocolate Brownie, Peanut Brittle, Salted Caramel, Fuller's Buffalo Milk Ice Cream, paired with Wild Beers **Millionaire** (4.7% ABV)

The chocolate and salted caramel flavour in Millionaire is an ideal match for our indulgent dessert - designed by our director of food, Paul Dickinson



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