

TASTING MENU

Beer & Food that Belong Together

SMALL PLATES

Each of our Small plates can be paired with Beer!

Olives • £4 GF/VE
mixed marinated olives

Artisan Breads • £4.50
served with olive oil & balsamic VE

Padron peppers • £5
with Maldon Sea Salt & chilli flakes GF/VE

Marinated Lemon & Pepper Chicken Skewers • £6
with rocket and herb oil GF

Tiger Prawn Skewers • £8
with chilli, garlic, and coriander GF

Truffled Macaroni Cheese • £4.5
topped with a panko and smoked bacon crumb

English Asparagus • £6
with white truffle oil, rocket, and parmesan shavings GF (Ve Option)

Pork Belly • £8
served with bubble & squeak, & a Suffolk cider cream sauce

Greek Salad • £6
feta, rocket, mixed peppers, onion, cherry tomatoes, & balsamic dressing VG/GF (Ve Option)

Ask a server for recommended pairings with Other Monkey brewed beer

MAIN DISHES

BAKED FILLET OF SALMON
with herbs and garden peas, crushed new potatoes, asparagus & dill hollandaise sauce • £17

SMOKED AUBERGINE
Smoked in a blend of five woods - served with ratatouille and sauteed potatoes • £12 VE/GF

28 DAY DRY-AGED RUMP STEAK
With hand-cut chips and watercress • £19 & a choice of peppercorn or béarnaise sauce for £2.50 GF

DESSERTS

Peanut parfait • £6.00
semi fredo with salted caramel sauce honeycomb & peanut brittle

Classic Crème Brûlée • £6.00
infused white chocolate & blueberries served with lemon shortbread

Summer Berry Eton Mess • £6.00
selection of fresh berries, meringue, cream and coulis

Cheese Board • £10 (2people) £14 (3-4 people)
*A selection of local cheeses served with crackers, an apple cider chutney,
an OMB beer onion jam & seasonal fruit VG*

VG = Vegetarian

Ve = Vegan

GF = Gluten Free

Please be aware that gluten free and nut options are prepared in a kitchen where gluten and nuts are present. Please notify your server of any special dietary requirements.

DRINKS MENU

OTHER MONKEY BREWING

	<i>PINT</i>	<i>2/3</i>	<i>1/2</i>
GREAT JOURNEY BEGINS • Pale Ale 4.6%	5.00	3.50	2.60
SANK IN SUBMARINE LIGHT • NEIPA 6.0%	6.20	4.30	3.20
DREAMING OF EVIL • Sweet Stout 4.7%	5.20	3.60	2.70
WONDERMENT IN THE BLEAKNESS • West Coast IPA 6.8%	6.20	4.30	3.20
ORANGE & LEMON GOSE • Gose 4.9%	5.50	3.90	2.90
DOUBLE DRY-HOPPED IPA • DDH IPA 6.0%	6.20	4.30	3.20

GUEST

	<i>PINT</i>	<i>2/3</i>	<i>1/2</i>
PILOT • Philly Table Sour • Simple Sub Session Sour 3.2%	6.40	4.50	3.30
TIMMERMANS • Peache • Peach Lambic 6.5%	8.40	5.80	4.30
ROOSTERS • London Thunder • Nitro Poter 4.2%	5.90	4.10	3.00
SCHÖFFERHOFER • Hefeweizen • Grapefruit Radler 2.5%	4.40	3.10	2.30
NEWBARNs • Scotch Annat • Helles Lager 5.2%	6.40	4.50	3.30
FLOC • Whisper • Pale Ale 5.2%	7.20	5.00	3.70

CASK

	<i>PINT</i>	<i>2/3</i>	<i>1/2</i>
ARBOR ALES • Shangri-La • Session IPA 4.2%	5.20	3.60	2.70
HUMPTY DUMPTY • Lemon & Ginger • Pale Ale 4.0%	4.40	3.10	2.30
AMPERSAND • Single Citra Hop • Citra Hop Pale 4.3%	4.40	3.10	2.30

COCKTAILS

£7.50

OLD-FASHIONED • Bourbon, bitters, sugar, orange twist

ENGLISH MULE • Vodka, ginger beer, lime wedge

MARGARITA • Tequila, Cointreau, lime, sugar, salted-rim

DARK & STORMY • Dark Rum, ginger beer, lime wedge

GIMLET • Gin, lime, sugar, lime twist

NEGRONI • Campari, Sweet Vermouth, Gin, orange twist

DAIQUIRI • White Rum, lime, sugar, lime twist

SOFT + SPIRITS+WINES+GLUTEN FREE/ALCOHOLIC FREE BEER

Please ask for recommendations of our locally sourced soft drinks, house pours, wine range and GF/AF beers.