

## SMALL PLATES

AWARD WINNING BEERS BREWED IN THE HEART OF COLCHESTER PAIRED WITH AMAZING FOOD THAT INCOPORATES BEER THROUGHOUT COOKING

**OMB BEER BRAISED SALT BEEF BAO BUN** 10  
OMB pickled red onion, sauerkraut, mustard mayo **[S]**

**PULLED JACKFRUIT BAO BUN** 9  
OMB chipotle BBQ sauce, sesame seeds, chillies, chives, crispy onions **[S VE SS M]**

Pairing Suggestion: Torn From the Morning Lager. Both Bao pair brilliantly with our Vienna Lager, it's malt character enhances the bao fillings

**OMB LAGER CURED SALMON** 9  
Cucumber salad, avocado puree, OMB pickled red chillies **[S F]**

Pairing Suggestion: Forsake Future Days Lager. Designed to showcase the delicate nature of this dish, this Helles Lager is crisp and refreshing

**OMB BEER BRAISED BEEF CHEEK** 10.50  
OMB stout gravy, OMB pickled red onions, crispy onions, coriander, slaw **[S]**

Pairing Suggestion: Dreaming of Evil Sweet Stout. Chocolate, coffee, roast malt flavours, work in harmony to elevate the beef

**AROMATIC SPICED FALAFEL** 8  
Homemade flatbread, OMB NEIPA peri sauce, OMB pickled red onions, coriander **[S VE]**

Pairing Suggestion: Sank in Submarine Light NEIPA. Bold food flavours meet big beer flavours from our NEIPA, the combination of spice, heat, sweet & fruitiness create a marriage of flavours

## MAINS

ALL OUR MAINS INCOPORATE OUR AWARD WINNING BEERS BREWED IN THE HEART OF COLCHESTER THROUGHOUT THE COOKING PROCESS TO ELEVATE YOUR DINING EXPERIENCE

**12 HOUR OMB BEER BRAISED BEEF RIB** 17  
Crushed new potatoes, homemade OMB kimchi, sesame seeds, crispy onions, OMB beer gravy **[S SS]**

Pairing Suggestion: Dreaming of Evil Sweet Stout. If your aim is decadent ribs then try our stout, any malt driven beers are also perfect to match intensity

**OMB BEER BATTERED FISH & CHIPS** 17.50  
OMB pale ale battered cod fillet, homemade tartare sauce, crushed minted peas, OMB curried ketchup, fries **[S F]**

Pairing Suggestion: Cask Beer  
A classic refreshing pairing for a reason

**CAULIFLOWER TRIO** 10  
Pan fried cauliflower steak, OMB pickled cauliflower leaves, cauliflower puree, chimichurri sauce, home dried cherry tomatoes, toasted almonds, capers **[S N GFD VE]**

Pairing Suggestion: Sank in Submarine Light NEIPA. A risky pairing to combine so many flavours between the two, but it works, highlighting every element of the dish

**OMB LAMB PIE** 13  
Slow cooked OMB stout infused lamb pie with crispy pastry served with crushed new potatoes and sautéed cabbage **[D]**

Pairing Suggestion: Ten Thousand Lies Best Bitter. Works well to enrich the pie flavours

**BEER BURGER** 16  
Beef burger patty, OMB bacon jam, OMB beer cheese sauce, OMB beer battered onion rings, lettuce, tomato, pickles **[S D VO]**

Pairing Suggestion: Great Journey Begins Pale Ale. Two of our house favourites combine, our pale works brilliantly to cut through the cheese sauce, lift the onion rings, and bring the burger together

**BEER BOARD (SERVES 2)** 30  
Beef cheek, beer cured salmon, salt beef, selection of OMB beer infused sauces, homemade flatbread, corn, fries **[S F D SO M]**

Pairing Suggestion: Tasting Rack. Experiment with pairings and select a rack of our award winning beers