



DRINKS MENU

KEGS (See our boards for more guest options)

PINT 2/3 HALF 1/3

Other Monkey Brewing Great Journey Begins • Pale Ale 4.5%	£6.10	£4.30	£3.10	£2.00
Other Monkey Brewing Sank In Submarine Light • NEIPA 6.0%	£7.60	£5.30	£3.90	£2.50
Other Monkey Brewing Dreaming of Evil • Sweet Stout 4.7%	£5.90	£4.10	£3.00	£2.00
Other Monkey Brewing Forsake Future Days • Helles Lager 4.0%	£5.80	£4.10	£3.00	£2.00
Other Monkey Brewing Torn From the Morning • Vienna Lager 5.2%	£6.40	£4.50	£3.30	£2.00

CASK (See our boards for more guest options)

PINT 2/3 HALF 1/3

Other Monkey Brewing Four Candles • Golden Ale 3.8%	£4.90	£3.40	£2.50	£2.00
Other Monkey Brewing Ten Thousand Lies • Best Bitter 4.5%	£4.90	£3.40	£2.50	£2.00

BOTTLES AND CANS

Augustiner Helles 500ml • 5.2%	£6.50	LOW AND NO	
Saison Dupont 330ml • 6.5%	£5.80	Nirvana Hoppy Pale Ale 330ml • 0.5%	£4.90
Duchesse De Bourgogne 330ml • 6.2%	£6.10	Nirvana Bavarian Hefeweizen 500ml • 0.3%	£5.50
Oud Beersel Geuze 375ml • 6.5%	£17.90	Nirvana Bavarian Helles Lager 500ml • 0.3%	£5.50
		Nirvana Dark and Rich Stout 330ml • 0.0%	£4.90

WINE

125ML 175 ML 250 ML BOTTLE

Dea Del Mare • Pinot Grigio Italy 12.5%	£6.10	£7.30	£9.70	£24.40
Dea Del Mare • Pinot Grigio Blush Italy 12%	£6.10	£7.30	£9.70	£24.40
The Accomplice • Shiraz Australia 13.5%	£6.10	£7.30	£9.70	£24.40
Dea del Mare • Prosecco Italy 11%	£6.90	-	-	£27.40
Camarada • Malbec Argentina 13%	£6.30	£7.50	£10.00	£25.00
Roundstone Bay • Sauvignon Blanc NZ 12.5%	£7.40	£8.90	£11.80	£29.60

SPIRITS

VODKA	SINGLE • DOUBLE	BRANDY	SINGLE • DOUBLE
Grey Goose 40%	£4.60 £8.20	Courvoisier VSOP 40%	£4.80 £8.60
Smirnoff 37.5%	£3.50 £6.00	BOURBON RYE	
GIN		Buffalo Trace 40%	£3.80 £6.60
Hendrick's 41.4%	£4.20 £7.40	Sazerac Rye 45%	£5.20 £9.40
Tanqueray Flor de Sevilla 41.3%	£3.80 £6.60	RUM	
Moatwood Premium Suffolk Gin 40%	£4.20 £7.40	Kraken 40%	£3.70 £6.40
Tiptree English Pink 40%	£4.40 £7.80	Goslings Black Seal 40%	£4.10 £7.20
SCOTCH/WHISKEY		LIQUEUR	
Monkey Shoulder 40%	£4.00 £7.00	Disaronno 28%	£3.50 £6.00
Talisker 10 Year Old Whisky 45.8%	£4.80 £8.60	Cointreau 40%	£3.60 £6.20
		Pimms 25%	£3.50 £6.00

SOFT DRINKS

	MIXER • HALF • FULL	BOTTLE
Coca-Cola	£1.60 £2.10 £4.00	Appletiser £3.80
Coca-Cola Zero	£1.40 £1.80 £3.50	Still Water £2.20
Diet Coke	£1.40 £1.80 £3.50	Sparkling Water £2.20
Lemonade	£1.40 £1.80 £3.50	Fever-Tree Indian Tonic £2.60
Orange Juice	£1.60 £2.10 £4.00	Fever-Tree Naturally Light £2.60
Cranberry	£1.60 £2.10 £4.00	
Red Bull	£3.80	

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

BAR SNACKS

SPICED NUTS **VE N GF** 4

House-smoked nuts with Cajun chilli rub.
Pairing Suggestion: Amber Ales. Malty sweetness balances spice.

BEER FRIES **VE S M GFO** 4

3 x Beer-infused dipping sauces.
Pairing Suggestion: 'Forsake Future Days' Helles, crisp and clean, cuts through fried texture.

PORK CRACKLING **S GF** 4

Pairing Suggestion: IPA's hoppy bitterness contrast fatty richness.

OMB BEER BATTERED ONION RINGS **VE** 4

Pairing Suggestion: Try any of our lagers, highly carbonated beers work well to scrub the palate.

GIANT SALTED PRETZEL **V S D** 6

'Great Journey Begins' beer blue cheese sauce.
Pairing Suggestion: Perfect with lagers, salt from the pretzels demand the thirst-quenching delight of a lager. Try 'Torn From The Morning' Vienna Lager.

SMALL PLATES

AUBERGINE CRISPS **VE M GF** 5.50

Thyme salt, garlic aioli. *Pairing Suggestion:* Witbier or 'Sank In Submarine Light' our hazy NEIPA.

SMOKED CHICKEN WINGS **S D GFO** 8.50

Pale ale beer blue cheese sauce, chives, crispy onions. *Pairing Suggestion:* Porters and stouts turn those smokey flavours into umami deliciousness.

SCOTCH EGG **M S D** 7.50

'Dreaming of Evil' stout-infused scotch egg, dressed salad, OMB mustard.
Pairing Suggestion: OMB cask range. Malt character and mild bitterness complement robust flavours.

SHARING BEER BOARD **M S D** (Serves 2 People) 25

Aubergine crisps, garlic aioli, smoked chicken wings, 'Great Journey Begins' pale ale blue cheese sauce, pretzel pieces, 'Dreaming of Evil' stout scotch egg and OMB mustard.
Pairing Suggestion: Tasting Rack. Experiment with pairings and select a rack of our award-winning beers.

MAINS

OMB BEER BATTERED FISH & CHIPS **M S F** 17.50

Pale ale battered cod, homemade tartare sauce, crushed minted peas, curry sauce, fries.
Pairing Suggestion: Cask Beer. A classic refreshing pairing for a reason.

BEER BURGER **S D GFO M** 16

Beef steak patty, bacon, beer cheese sauce, beer-battered onion rings, baby gem, tomato relish, pickles. *Pairing Suggestion:* 'Great Journey Begins' Pale Ale. Two of our house favourites combine, our pale works brilliantly to cut through the cheese, lift the onion rings, and bring the burger together.

VEGAN BEER BURGER **VE M S D** 16

Crispy vegan chicken, baby gem, tomato relish, pickles, vegan cheese, beer battered onion rings, slaw, fries. *Pairing Suggestion:* All our beers are vegan, so have fun experimenting.

STOUT COTTAGE PIE **S D** 15

Infused with 'Dreaming of Evil' stout & stout onion gravy, buttered veg.
Pairing Suggestion: Great with stouts, the darker the beer, the greater the ability to intensify the richness.

HAM, EGG & FRIES **S D** 15

Crispy ham hock terrine braised in OMB beer, poached egg, straw fries, minted peas.
Pairing Suggestion: The hop character of 'Great Journey Begins' lifts the accompaniments, while the malt character balances the ham.

SAUSAGE & MASH **S D M** 12

Cumberland sausages, 'Dreaming of Evil' stout onion gravy, green beans.
Pairing Suggestion: Malt driven ales, nutty, caramel notes enhance sausage and gravy.

CHICKEN TIKKA SKEWERS **SO S GFO M** 15

Flatbread, sliced red onion, raita.
Pairing Suggestion: Perfect with our 'Forsake Future Days' Helles.

MIXED VEGETABLE TIKKA SKEWERS **SO S GFO M VE** 13

Flatbread, sliced red onion, raita.
Pairing Suggestion: Anything with yeast-driven dominant flavours such as Saisons or wheat beers, the fruity, peppery notes pair well with spice.

DIETARY KEY VE VEGAN VO VEGAN OPTION V VEGETARIAN GF GLUTEN FREE GFO GLUTEN FREE OPTION
SS SESAME SO SOY S SULPHITES N NUTS F FISH D DAIRY M MUSTARD

Allergy Advice Please be aware the gluten and nut-free options are prepared in a kitchen where gluten and nuts are present. Please notify your server of any special dietary requirements. Please note dishes may contain bones.