

# BAR SNACKS



## SALTED NUTS VE N GF

4.50

Pairing suggestion: Amber ales. Malty sweetness balances the spice.

## BEER FRIES VO S M V

4.00

Served with three beer-infused dipping sauces. Pairing suggestion: Helles lager - crisp and clean, cuts through the fried texture.

## PORK CRACKLING GF

4.00

Pairing suggestion: IPAs. Hoppy bitterness contrasts fatty richness.

## OMB BEER BATTERED ONION RINGS VE S

4.00

Served with three beer-infused dipping sauces. Pairing suggestion: Try any of our lagers.

# SMALL PLATES

## CHARRED TENDERSTEM N V VO GF

6.00

Charred tenderstem broccoli topped with Parmesan and toasted almonds. Pairing suggestion: Clean, crisp Pilsners or Helles lagers refresh the palate.

## BANG BANG CAULIFLOWER SS SO VE

8.00

Crispy panko cauliflower served with OMB chilli jam and fresh chillies. Pairing suggestion: Look for high-carb, low-bitterness beers to strip away heat and cleanse the palate - ideally pale lagers such as Helles.

## PADRON PEPPERS S VE GF

6.50

Crispy fried padron peppers served with lemon. Pairing Suggestion: A classic combination: Mexican-style lagers or "the lager of Mexico," the Vienna Lager.

## BRUSCHETTA S VE

7.50

Toasted bread topped with heritage tomatoes and a balsamic glaze. Pairing suggestion: A wheat beer complements the bruschetta base beautifully - its malt backbone and yeast character pair well with the tomato.

## MEATBALLS D GF

7.00

Served with rich marinara sauce, basil, and Parmesan. Pairing suggestion: Amber ales are an excellent choice to complement the richness of the sauce.

## BURNT ENDS D GF

11.50

12-hour slow-smoked brisket burnt ends served with a rich beef jus. Pairing suggestion: Most variations of Porters and Stouts pair brilliantly.

## SESAME CHICKEN SS SO

8.00

Crispy sesame chicken with OMB chilli jam and coriander. Pairing suggestion: Light beers are perfect - crisp, low in ABV, and not too bitter.

## PRAWNS SF D

12.00

King prawns sautéed in garlic butter. Pairing suggestion: A versatile dish that works with Witbiers, Pilsners, Kölsch, or fruity pale ales.

## BEER SLIDERS S D GF M

12.00

Beef patty with lettuce, red onion, relish, sliced pickles, and our signature OMB cheese sauce, served in toasted brioche buns. Pairing suggestion: Pale ales work brilliantly to cut through the cheese and bring the burger together.

## OLIVES VE GF

6.00

A selection of marinated olives. Pairing suggestion: Bitter IPAs work wonderfully with the salty nature of olives.

## BEEF CROQUETTES F

9.50

Slow-braised OMB "Dreaming of Evil" beef cheek croquettes with a dark stout jus. Pairing suggestion: Dark beers are well suited here.

# DESSERTS

## CARAMELISED BANANA VO V GF D

6.00

Caramelised banana served with ice cream.

## CHURROS D V

6.00

Served with chocolate and caramel sauce.

## SORBET VE GF

6.00

A selection of winter sorbets.

## BERRY CRUMBLE V D

6.00

Winter berry crumble, served with crème anglaise.

Pairing Suggestion: Pairing suggestion: Our desserts pair beautifully with stouts or fruit beers. Stouts amplify rich chocolate notes, while tart fruit beers avoid overpowering delicate flavours.