



International Beer Day Menu

Monday 5th August 2024

Starter

Pork, Apricot & Pistachio Terrine

Chive Mayo, Pickled Apricot, Sourdough
(Sulphites, Gluten, Nuts, Soya)

Pairing suggestion - **Adnams Southwold Bitter**

Biscuity malts and light, caramelised toffee notes balance its classic English hop character. Wonderful aromas, perfect with this dish.

Main

Braised Shin & Ale Pie

Warm Pickled Cabbage, Buttered Chive Mash
(Milk, Sulphites, Gluten)

Pairing suggestion - **Adnams Mosaic Pale Ale**

Fresh tasting beer with aromatic fruit and floral flavours. With notes of berries and juicy tropical fruit.

Dessert

Guinness Brownie

Salted Caramel Ice Cream
(Milk, Gluten, Egg, Soy, Dairy)

Pairing suggestion - **Guinness**

Hints of roasted coffee and chocolate aroma, dark with a creamy head, balanced taste with bitter, sweet, roasted flavours.

£45.00 per person

£54.00 per person Paired with ½ Pint of each beer

£61.00 per person Paired with Full Pint of each beer

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.