



TRADITIONAL IRISH PUB & RESTAURANT

With more and more Craft Beers arriving on the market, widening the range of flavor profiles, Beer and Food Pairing has become a science and more and more complicated. As it is with wines, every beer category has its complimentary or contrasting food items and we will try to take you by the hand and find those pairings in an eight course degustation menu.

Come and join us for an afternoon of great food and craft beers!

## **BEER AND FOOD TASTING DEGUSTATION MENU**

### **IMPERIAL PILSNER VS. SEAFOOD**

Mussels cooked in a white wine reduction, served on a crispy baguette

### **WHEAT BEER VS. PORK BELLY**

Slow-roasted pork belly, served on a cranberry and walnut relish

### **PALE ALE/ SESSION IPA VS. MINI BURGERS**

Black Angus burgers, served on a brioche bun,  
with a herb mayonnaise and pickles

### **DOUBLE IPA VS. SPICY CURRY**

Spicy chicken and chilli skewers on a tikka masala bed

### **RED ALE VS. LAMB**

Juicy szechuan lamb cutlets on a crunchy asian salad

### **STOUT VS. MINI PIES**

Beef, stout and mushroom party pies, served with a smokey bbq dip

### **IMPERIAL STOUT VS. CHOCOLATE**

Dark chocolate truffles on candied bacon

### **BARLEY WINE/ SCOTCH ALE VS. CHEESE**

Stilton served with caramelized walnuts

The menu is subject to changes due to availability of ingredients.  
If you have any allergies or special dietary needs, please let us know in advance.