

Today's Draught Beers

Liefman's Fruitesse Red – *Mixed red fruit beer. Very refreshing (Sweet red berry fruits are perfect with desserts. For example, the loukoumades smothered in Nutella!)* 3.8% £5.20

Adnams Wildwave Cider – *Crisp and clean sparkling cider* 5.0% £5.00

Vedett Extra White – *Wit bier with notes of orange and coriander (Subtle citrus and spice works nicely with the Greek Salad)* 4.7% £5.20

Adnams Dry Hopped Lager – *Brewed with pilsner malt and hopped with galaxy hops for big fruity flavours* 4.2% £4.80

Vedett Extra Blond Lager – *Belgian premium lager (Versatile beer that works well with Salads, Chicken and Pork)* 5.2% £4.50

De Koninck 'Bolloke' – *Brewed using lightly toasted malts to give a slight sweetness (the sweetness in this beer contrasts perfectly with the saltiness of Halloumi)* 5.2% £6.20

McChouffe Scotch Red Ale – *Smooth, strong Belgian dark ruby ale with spice, caramel and aniseed notes (Strong and sweet taste works well with cheeses. Especially good with the Feta Meli. This beer also works well with strongly flavoured red meat)* 8.0% £8.60

Orbit Tzatziki Sour – *Berliner Weisse styled kettle sour with aromatic cucumber, lime, lemon, yoghurt and mint notes. (Works well as a palate cleanser for all food)* 4.3% £5.50

Maredsous Blond – *A slightly malted Belgian abbey ale with a zesty fruity taste finished with a mild hop* 6.0% £6.20

NVB Egyptian Cream – *Creamy milk stout with velvety hop notes. Full bodied and rich* 4.5% £5.00

*We also have a rotating selection of 3 Real Ales and local Real Cider.
Please ask the staff for more details*

Belgian Beer List

We have grouped our bottled Belgian Beers into style as best we can. Our Belgian beers change on a regular basis. While we try and keep our menus as up to date there may be some that we no longer stock, or some that aren't yet in the menu.

Bruin/Brown

Abbaye de Rocs / 9% / Bruin / £7.00

This is a pure malt beer with no added sugar, the flavours are directly linked to the double fermentation process with 7 types of malt. Rich tasting, sweet and powerful aroma. It is well balanced with notes of burnt wood and roasted malt.

Barbar Bok / 8.5% / Bruin + Honey / £7.00

Honeyed and spiced nose with fruit, chocolate and malt notes. Long and fruity finish with little bitterness.

Chimay Red / 7% / Bruin / £6.50

The fruity in the nose, complimented by a smoky touch, brought to life by the Chimay house yeast. In the mouth, hints of liquorice will surprise you, rounded off as they are with the bitter hop aromas. This brown beer is amazingly easy to drink.

Delirium Nocturnum / 8.5% / Bruin / £7.00

A dark brown beer with aromas of caramel, chocolate and mocha. Straight away in the taste you can tell that the beer is strong! Distinctive bitterness from the roasted malt and chocolate malt but also from the hops used. A nice balance between bitter, sweet and sour.

Lambic/Gueuze

Boon Framboise / 5% / Fruit Lambic / £5.50

This beer is made from a mix of young and old lambic aged in oak barrels. Added to it are real raspberries to create a slightly sour and tart flavour. – Vanilla and wood notes in aroma to round it off.

Boon Kriek / 4% / Fruit Lambic / £7.50

Made from a mix of young and old Lambic aged in oak barrels. At least 250g per litre of real cherries are added to the beer to get the optimal taste, Kriek boon is a fresh, sweet and sour red beer with an authentic cherry taste.

Chapeau Gueuze / 5.5% / Lambic / £6.50

This beer comes from a brewery more known for their sweetened beers. It has an aroma of un-ripened fruit and a sour taste of green apples but nevertheless dry and refreshing.

Chapeau Lemon / 3.5% / Fruit Lambic / £5.00

Copper coloured with a strong smell of candied lemon. Don't let that fool you as this is a sour beer, lightly sweetened with the addition of lemon. Slightly carbonated and very tart.

Lindeman's Framboise / 2.5% / Lambic + Fruit / £5.50

Intensely fruity low ABV beer. Light tart acidity tempers the raspberry sweetness. A great dessert beer.

Lindeman's Cassis / 3.5% / Lambic + Fruit / £5.50

Easy drinking beer with plenty of tart-fruitiness

Mort Subite / 4.5% / Lambic / £8.00

Belgian classic with the perfect blend of young and old lambic. Perfect balance of fruity-sourness!

Oud Beersel Oude Geuze Vieille / 6% / Geuze / £10

Blend of lambics from different years. Notable hop and fruit characteristics with a sour but smooth mouthfeel.

Timmerman's Oude Kriek / 6.7% / Lambic / £6.50

A blend of young and old lambics married with cherries (traditionally Schaerbeek cherries). Natural bitterness dominates with the unmistakable note of sour cherry.

Timmerman's Retro / 5% / Lambic / £6.50

This is a sweetened Lambic beer with natural cherry flavouring added to it. It contains a lower percentage of cherry in order to fully appreciate the older Lambic taste, a great balanced of acidity and sweet tartness.

Flemish

Duchesse de Bourgogne / 6.2% / Flemish Red / £7.50

Aged in oak barrels between 8 and 18 months. Cherry aroma with a hint of balsamic vinegar. Starts sweet and then turns into a soft, sour cherry like beer typical of this style of beer.

Bacchus Framboerbier / 5% / Flemish Brown + Fruit / £8.00

The base for this fruit beer is Bacchus Oud Vlaams Bruin. Fresh raspberries are added and the beer is left to mature before bottling. Moreish combination of sweet and sour

Bacchus Kriekenbier / 5.8% / Flemish Brown + Fruit / £8.00

As above but with morello cherries instead of raspberries. Initial sour taste followed by a sweetness with notes of nut and wood.

Rodenbach Grand Cru / 6% / Flemish Red / £7.50

This is a Flemish red-brown ale that owes its fresh and sour taste and complex fruitiness to its lengthy partial maturation in wooden oak casks. This Belgian beer has won various awards for its sharp-yet-sweet flavours of oak and Madeira wine.

Fruit/Flavoured

Bon Secours Myrtille / 6.4% / Fruit / £5.00

This beer is blueberry flavoured, the flavour of the berries is recognizable throughout. The beer is very dry and has a beautiful red colour.

Kasteel Rouge / 8% / Fruit / £8.50

Made by combing Kasteel donker with sour cherry liquor. It is somewhere in between a fruit beer and Dubbel, dark red fruit fruits with a slightly peppery taste combined with light carbonation makes this both sweet and tart.

Lefte Ruby / 5% / Fruit / £5.50

Red, refreshing beer born of the unique combination of the typical flavours of the abbey beer and the delicate notes of red forest fruits. Its natural freshness and the subtle traces of spices, red forest fruit and rosewood truly taste of passion.

Liefman's Kriek Brut / 6% / Fruit / £5.00

Mixed fermentation beer, a blend of Oud Bruin and pale beer aged on cherries and then matured for 18 months. Reddish-brown with pale head. Woody and almond nose with light sweet and bitter fruit flavours combine.

Mongozo Coconut / 3.6% / Flavoured / £5.00

An exotic beer with the refreshing taste of coconut. Mongozo Buckwheat White forms the basis for this beer. A beer that is perfect for pairing with exotic dishes.

Blond/Blonde

Barbar Blonde / 8% / Blonde + Honey / £7.00

Deep blonde in colour with a creamy head. This beer is scented with honey along with notes of floral, spicy and citrus notes to create this soft but not sweet beer. An original and distinctive beer!

Brugse Zot / 6% / Blonde / £5.50

Golden blond with fruity and spicy nose, and citrus bitter flavor. Brewed with 4 types of hop.

Delirium Tremens / 8.5% / Blond / £7.00

A pale blond that warms the tongue and palate with the alcohol content. Taste characterized by its roundness with a long lasting dry bitter aftertaste. The aroma is that of a slight malt and spice. It is nominated as the "best beer in the world"

La Chouffe / 8% / Blond / £7.00

Fruity aromas of peaches and apricot, citrusy touches, coriander and a subtle hoppiness. The beer has an amazingly pleasant taste with its combined herbal, malty and fruity aromas.

La Corne Blond / 5.9% / Blond / £6.50

Brewed with Pilsen malt and wheat and two varieties of hop with give the beer and strong but even bitterness. Citrus aromas a noted with makes this blond smooth and refreshing.

Leffe Blond / 5% / Blond / £4.50

Elegant, smooth and fruity Belgian abbey style beer. It has a spicy aftertaste with a hint of bitter orange.

Maredsous Blonde / 6% / Abbey Blond / £5.00

Brewed with real Benedictine tradition, this beer is matured in caves for 2 months. Yellow in colour with a creamy white head Maredsous Blonde has a fruity flavour with a dry final touch.

The Musketeers Cross the Desert / 6.5% / Bitter Blond / £5

Blonde and hoppy with a distinct bitterness (60 IBU). Flavours of floral spiciness.

Ommegang Blond / 9.5% / Blond / £7.00

This delectable blonde ale is a co-creation of two famed farmstead breweries: Brewery Ommegang and Brasserie d'Achouffe. It employs five fine malts, two noble hops, and both of the distinctive Chouffe and Ommegang yeasts. You'll enjoy the smooth drinkability, fruity aromas and flavors, and warming finish.

Orval / 6.2% / Trappist Blond/ £6.50

World class Belgian Trappist ale. Orange amber coloured with flavours of fresh lemon and spice, and aromas of citrus and flowers.

Poperings Hommel Bier / 7.5% / Blond / £5.00

Full and refreshing palate with mild orange and grapefruit notes followed by a honeyed spice finish

St. Feuillien Blond / 7.5% / Blonde / £6.50

Deep golden colour with a smooth, frothy head. It is very perfumed with a hint of aromatic hops and a fruity (citrus) note from spices used in production. The body has distinctive bitterness and a strong malty taste. The overall effect, however, is a slight dryness and hoppiness.

Tournay Blonde / 6.7% / Blonde / £7.00

Balanced lightly bittered beer. Made with 4 American hops

Vedett Extra Blond / 5.2% / Blond / £4.50

Smooth and malty with balanced hops and a lingering fruity/vanilla aftertaste

Vedett Session IPA / 2.7% / IPA-ish / £4.00

Intense citrus/pine aroma. Refreshing acidity and bitterness with a hop-forward finish.

Tripel

Chimay White / 8% / Tripel / £6.50

This triple gives a reminder to wine with notes of citrus and floral herbs. The initial taste is a sweet one but the taste throughout is a great mild and present bitterness in the finish.

Corsendonk Agnus / 7.5% / Tripel / £7.00

Well-rounded taste of malts and hops which give a fruity and bitter note. Easy drinking, with spicy, fruit aromas.

Corsendonk Gold / 10% / Tripel / £7.00

Hop aromas on the nose with spices and fruit notes. Spice on the palate with well-balanced bitterness lingering in the finish.

Dendermonde Tripel / 8% / Tripel / £6.00

A deep blonde colour and full bodied. This is a fruity and hoppy tripel, using a blend of spices and herbs to create the perfect brew. Peachy notes are noted with a simply yeasty taste.

Duvel Tripel Hop / 9.5% / Tripel / £9.50

Hopped with Saaz-Saaz, Styrian Golding and Citra hops and then dry hopped with more Citra. Strong flavours of Grapefruit and tropical fruits.

Goliath / 9% / Tripel / £6.00

Blond in colour and very hoppy in flavour, this beer has the usual characteristic of Belgian yeastiness. With the addition of floral notes and subtle tartness it works well with the sweet malt. It has a very dry finish with orange peel and hop bitterness. Great with blue cheese!

St. Feuillien Triple / 8.5% / Triple / £6.50

Distinctive fruity maltiness with a strong and lingering flavour profile

Straffe Hendrik Tripel / 9% / Tripel / £8.50

Brewed with a blend of six types of malt and high quality hops give a powerful but well balanced taste. Taste start with slight caramel notes and finish with bitterness and citrus fruits. A great beer to pair with citrusy desserts.

Tournay Tripel / 9.2% / Tripel / £7.00

Nelson Sauvin, fuggles and cascade hops all marry beautifully into this delectable tripel

Tripel Karmeliet / 8.4% / Tripel / £7.00

First brewed in 1996, This is a beer that uses 3 grains: Wheat, oat and barley. A golden/brown ale, it has hoppy notes mixed with fruity taste of banana and vanilla. Light, fresh and creamy it is definitely a beer to try!

Maredsous Tripel / 10% / Tripel / £7.00

Malty with a hint of caramel. Its sour, sweet and bitter tastes are blended beautifully. Clearly high in alcohol, slightly fruity, full in the mouth, and subtly bitter.

Slaapmutske Tripel / 8.1% / Tripel / £6.50

A Golden beer, full of sweetness and bitterness. Slightly fruity with a touch of spices noted in the flavour, malty aftertaste with evolution toward a pleasantly bitter mouth-feel.

Watou Tripel / 7.5% / Tripel / £6.70

A traditional abbey ale in the triple style of Belgium. A golden coloured beer, mellow sweet with slightly perfumed aromas and spicy yeast notes. Rich and fruity with a soft mouth feel.

Westmalle Tripel / 9.5% / Tripel / £6.50

Golden yellow in colour, this beer gets its great taste from the slow brewing process and re-fermentation process. Hops and ripe banana are easily distinguishable in the aroma; full mouthed earthy and herbal tones with a lively carbonation create the full taste.

Amber

Chimay Blue / 9% / Amber / £6.50

This has the power and complexity of a genuine Trappist beer, with flavours of coffee and dried dark fruits are dominant. The finish is heart-warmingly alcoholic with helps to retain its fresh and fruity character through the end tastes.

De Koninck Bolleke / 5.2% / Light Amber / £4.50

Subtle malt and hop aromas with hints of caramel sweetness

Kwak / 8.4% / Amber / £6.50

Malty character with touches of liquorice, a nougat-like robustness and a warm finish not unlike caramelised banana. Yeast and red fruits are the strongest aromas, but you will also find a few herbs. The caramel is quite noticeable, together with the herbs and orange zest. The aftertaste is slightly bitter and herbal.

Piraat / 10.5% / Amber / 7.00

This light amber coloured Piraat with full foam head overwhelms with an aroma of bitter, spicy, malty and alcoholic scents. What follows is a perfect combination of malty, sweet and hop bitter tastes, after which you are drowned in a very long, semi-sweet after taste with bitter undertone.

Trappist Rochefort 6 / 7.5% / Amber / £6.00

Out of the three Rochefort's this one is the "lightest." Amber in colour and a nose of caramel and yeasty herbalness; rounded off with a slightly sour taste. Biscuit and caramel notes are balanced with a slight roasted bitterness and a touch of clove.

Dubbel/Quadrupel

Straffe Hendrik Qudrupel / 11% / Quadrupel / £8.00

Dark in colour and very full in taste. The special blend of malt give the beer a taste like no other. Notes of spice and roasted chestnuts along with hints of coriander and dark fruits give a really all rounded flavour.

Trappist Rochefort 8 / 9.2% / Dubbel / £7.00

Smooth and clean chocolate in colour, herbal aroma with a hint of dairy is complemented with a sweetish alcoholic taste. Soft caramel flavours build into a malty bitterness and finish with a touch of clove.

St. Bernadus 6 Pater / 6.7% / Dubbel / £5.50

A traditional Belgian dubbel, chestnut in colour, very fruity with notes of melon and fresh banana finishing with a slight bitterness. Very easy to drink and one of the original recipes from the Trappist monks of Westvleteren.

St. Bernadus 8 Prior / 8% / Dubbel / £6.50

A traditional dark abbey beer, a striking balance between malt flavours, fruitiness and sweetness with a long and pleasant finish. As typical of the St Bernadus beer there are salty touches by the water that is used for brewing.

St. Bernadus 12 Abbot / 10% / Quadrupel / £7.00

Brewed in the classic "Quadrupel" Belgian style. A balanced beer with plenty of body, an aroma of honey and tastes of hops along with that salty taste (From the water used to brew the beer) Touches of caramel and chocolate are also present.

Westmalle Dubbel / 7% / Dubbel / £8.50

A dark brown Trappist beer with a creamy head and malty aroma. It has notes of dark fruits with a fresh and bitter finish. A great balanced beer with a rich and complex taste to it. Top quality dubbel finishing with a dryer aftertaste.

Wheat

Blanche de Bruxelles / 4.5% / Wheat / £5.30

Brewed using 40% soft wheat which gives it a soft and smooth texture on the palate. Coriander and orange peel are added during the brewing process giving the fresh and easily enjoyable taste.

Fruli / 4.1% / Fruit + Wheat / £5.50

A wheat beer with real strawberry juice added to it to create a smooth, well rounded fruit beer bursting with flavour. Much like a smoothie, this beer is very easy drinking and not too challenging with its percentage. Coriander and Orange peel are added like all wheat beers to enhance the bitter/sweet taste.

Saison

Dupont Avec Les Bons Vœux / 9.5% / Saison / £10

Rich gold colour with rich spice and banana on the nose. Gives a lingering full deep malt rich flavour. Very intense