

Today's Draught Beers

Liefman's Fruitesse Red – *Sparkling red beer with intense flavours of strawberry, raspberry, cherry and blueberry* 3.8% £5.20

Wildwave Cider – *Crisp, sparkling cider* 5.0% £5.00

Vedett Extra White – *Wit bier with notes of orange and coriander*
4.7% £5.20

Adnams Dry Hop Lager – *Brewed with Pilsner hop and then dry hopped with galaxy hops for fruity notes* 4.2% £4.80

Vedett Extra Blond Lager – *Belgian premium lager (Versatile beer that works well with Salads, Chicken and Pork)* 5.2% £4.80

Duvel 666 – *Exclusive new beer from Duvel Moortgat. 6 hopped (including dry hopping). A lighter, more citrusy IPA Style. *Recently won Gold at Le Concours International de Lyon** 6.66% £8.60

La Chouffe – *With lovely citrus notes and a refreshing, slightly spicy after taste, this beer maintains a lightness despite its hefty alcohol content. Its unique taste has won various awards* 8.0% £8.60

Duchesse de Bourgogne – *Flanders Red Ale from Brouwerij Verhaeghe. After 2 fermentations this beer is aged in oak for up to 18 months. Unique sour beer with fruity balsamic notes*
6.2% £8.60

ABK Pilsner – *Well balanced and full-bodied Bavarian Pils. Tettnanger hops for aroma with Hallertau Select and Hallertau Herkules hops for lightness and freshness* 4.2% £4.80

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

Duvel – *Limited supply in the UK. Uses its own gas and chiller system to stay true to the beer you would buy in Belgium!* 8.5% £5.00 Half

*We have a selection of Real Ales (£3.80 pt) and local Real Cider (£4 pt).
Ask your server 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

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.

Maredsous Brune / 8% / Brune / £6.00

Dark burgundy in colour with a fruity and caramel aroma. A surprising citrus finish compliments the heavier brown ale notes

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.

Mongozo Coconut / 3.6% / Flavoured / £5

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.

Timmermans Lambicus Blanche / 4.5% / Wheat + Lambic / £7

A truly unique beer with the combination of traditional malted wheat brewing processes and lambic style. This beer has added orange zest and coriander, the result is a rounded tart beer with hints of sweetness and lemon peel.

St Bernardus Wit / 5.5% / Wheat / £5

Traditional unfiltered Belgian white beer. Famed for its zesty orange and coriander flavours with a subtle clove background. Beautifully fresh and balanced.

Lambic/Gueuze

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

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

Fresh fruit beer with a delicate balance between sour lambic notes and sweet peach

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.

Lindemans Faro / 4.5% / Lambic / £6.50

Lambic beer matured on oak for one year to which sugar syrup is added

Kriek Boon / 4% / Lambic + Fruit / £7.50

A traditional Belgian lambic fruit beer. Slight sweetness with a fragrance of sour cherry and almond.

Framboise Boon / 5% / Lambic + Fruit / £7.50

Fresh raspberries (25%) and wild cherry (5%) are used in the production of this beer. Framboise Boon bridges the gap between beer and wine and is light and refreshing

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"

Lefte 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.

Vedett Extra Blond / 5.2% / Blond / £4.50

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

Vedett Extra IPA / 5.5% / IPA / £5.00

Quad hopped IPA with floral notes and a touch of caramel sweetness. Definite thirst-quencher!

Hopus / 8.3% / Blonde / £7.00

Blonde with a slight copper note. An original blend of citrus, vegetal and fruit on the nose with an intense bitter flavour backed by a complex hop note and a following fruit and malt to balance the initial bitterness

Westmalle Extra / 4.8% / Trappist Blonde / £6.00

Full body and flavour for a 4.8% Belgian. Highly refreshing with rich aromas and fruity notes.

Maredsous Blonde / 6.5% / Trappist Blonde / £5.00

Abbey ale with honey aromas with a hint of smoke, the taste is well rounded with a slight hint of caramel.

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.

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.

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.

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.

Tripel Karmeliet / 8.4% / Tripel / £7.00

This beer uses 3 grains: Wheat, oat and barley. A golden/brown ale, it has hoppy notes mixed with fruity taste of banana and vanilla.

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.

Kasteel Tripel / 11% / Tripel / £8.00

West Flemish Tripel. Very bold beer with a full mouthfeel. Sweet, with a mild bitterness and a good measure of fruitiness and highly floral.

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

Saison Dupont / 6.5% / Saison / £5

In-bottle refermentation has a huge part to play in the complex, zesty and refreshing taste. Slightly sour and dry beer with a distinct tart citrus flavour.

Dubbel/Quadrupel

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.

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.

Kasteel Rouge / 8% / Donker + Fruit / £8.50

Made by combining 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.

Rochefort 10 / 11.3% / Quadruple / £8

Strong chocolate and caffe latte aromas with indulgent full and complex flavours of chocolate, clove, orange, and mocha. Beer lovers draw comparisons with wines, port, and whiskies

St. Bernardus Abt 12 / 10% / Quadruple / £7

Fruity aromas, from St. Bernardus' own unique yeast strain. A balanced yet complicated beer That pairs well with gamey meats, strong cheese or chocolate

Straffe Hendrik Quadrupel / 11% / Quadrupel /

A rich dark beer with notes of dark fruits, coriander, roasted chestnut and aniseed.

Hercule Stout / 9% / Stout / £7.50

Made in small batches and then lagered for 10 days in German oak barrels. Very malty, but dry with a hint of sweetness and a nice balanced hop note. Aromas of spice and fresh spruce.

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.

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.

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.

Brasserie d'Achouffe

La Chouffe / 8% / Blond / £7.00

Initial citrus notes followed by refreshing and pleasant spicy notes with a surprising lightness.

McChouffe / 8% / Scotch Red Ale / £7.00

Dark and smooth with spicy aniseed and liquorice notes and a full-bodied caramel backbone, on the finish more subtle fruit, particularly pear come through and a soft bitter finish

Cherry Chouffe / 8% / Fruit / £7.00

An (obviously) cherry forward flavour, with additional notes of strawberry, almond, spice and sweet port. A highly satisfying beer

Houblon Chouffe / 9% / IPA / £8.00

Triple hopped (Tomahawk, Saaz and Amarillo) specifically selected to recreate the classic IPA bitterness. Subtle grapefruit notes with an overlaying bitterness

Chouffe Soleil / 6% / Blond / £6.00

Fruity, delicate and refreshing. Made with a blend of malted barley, wheat and rye. Aromas of chamomile and elderflower with mandarin and lime flavours back up with vanilla and some peppery notes