



## Today's Draught Beers

<b>Liefman's Fruitesse Red</b> – Mixed red fruit beer. Very refreshing ( <i>Sweet red berry fruits are perfect with desserts. For example, the loukoumades smothered in Nutella!</i> )	3.8%	£5.20
<b>Oud Beersel Krieken Lambiek</b> – Sour cherry lambic beer	7.5%	£8.60
<b>Vedett Extra White</b> – Wit bier with notes of orange and coriander ( <i>Subtle citrus and spice works nicely with the Greek Salad</i> )	4.7%	£5.20
<b>Mad Squirrel Native Helles Lager</b> – Craft pilsner from Hemel Hempstead	5.0%	£4.50
<b>Vedett Extra Blond Lager</b> – Belgian premium lager ( <i>Versatile beer that works well with Salads, Chicken and Pork</i> )	5.2%	£4.50
<b>De Koninck 'Bolloke'</b> – Self styled "Antwerp pale ale". Brewed using lightly toasted malts to give a slight sweetness ( <i>the sweetness in this beer contrasts perfectly with the saltiness of Halloumi</i> )	5.2%	£6.20
<b>Adnams Wildwave Cider</b> – Med/dry sparkling cider	5.0%	£4.50
<b>La Chouffe Blond</b> – Strong Belgian ale with citrus and spice notes ( <i>Strong and slightly sweet taste works well with flavoursome cheeses. Especially good with the Feta Meli</i> )	8.0%	£8.60
<b>Howling Hops DDH Rye Pale Ale Secret Hotel</b> – Hazy pale, berries/pineapple/coconut from the hops, note of spice from the rye malt.	5.5%	£6.00
<b>Brugse Zot Brune</b> – Belgian Dubbel, medium bodied with well-rounded malty biscuit notes	7.5%	£8.60
<b>Duvel</b> – A real taste of Belgium. Now imported at full Belgian strength and served from its own special pouring system. We are 1 of 4 venues in the UK to serve this beer. ( <i>The particularly fine carbonation cuts through fatty foods making this an ideal drink with flavoursome meats and cheeses. Recommended with the Feta, Pork Belly or Lamb</i> )	8.5%	£5 <b>HALF</b>