



## SIX COURSE TASTING MENU BEER PAIRING

**OCTOBER**

**COURSE ONE**

Poached lobster tail caviar beurre blanc

Timermans Oud Gueze / Berlinerweisse / Lambic

**COURSE TWO**

First Chop POW IPA Sorbet

**COURSE THREE**

Salt marsh rack of lamb, celeriac and glam belly pommes anna, baby veg and rosemary veal jus

Anchor Steam

**COURSE FOUR**

Portabello Tropical IPA summer trifle

**COURSE FIVE**

Cheese plate

Erdinger Dunkel

**COURSE SIX**

Rochefort 10 & petit fours

**£150**

A six course beer and food matching evening hosted by Danny Daws, Landlord.