



DRAUGHT BEER

			1/2 PINT	PINT
Guest	Lager		£2.90	£5.20
Guest Beer			£2.90	£5.20
Kona Big Wave	Golden Ale	4.4%	£3.90	£5.90
Big wave a lighter bodied golden ale with tropical hop aroma and flavour				
Brugse Zot	Blonde	6.0%	£3.90	£5.90
Brugse's finest blonde (<i>according to us off course</i>)				

UNITED KINGDOM BEER

Timothy	England	Bitter	50cl	£5.90
Taylor Landlord		4.1% ABV		
Pours honey colored with a small head. It smells of mild, toasty caramel malt. The flavor features caramel and grain with mild to moderately bitter english hops. It's easy drinking with some mild bitterness lingering on the palate.				
Meantime	England	Wheat Fruit	33cl	£5.90
Raspberry		5% ABV		
Based on a pale, lightly hopped wheat beer, the refreshingly crisp fruitiness, aroma and rich colour come from the addition of fresh raspberry puree during maturation.				

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CIDERS

Cornish Orchard	England	Perry	50cl	£5.90
		5% ABV		
Refreshingly light, smooth and fruity.				
Orchard Pig Apple	England	Cider	50cl	£5.90
		6% ABV		
Medium English Cider.				
El Gaitero	Spain	Cider	33cl	£4.90
		5.5% ABV		
This is a refreshing medium-dry cider from Spain.				

LOW ALCOHOL BEER

Guest 0%	Lager	33cl	£3.90
Alcohol Free	0.0% ABV		

GLUTEN FREE BEER

Mongozo	Belgium	Pilsner	33cl	£5.90
Organic		3.6% ABV		
Its grain mix includes sorghum malt, teff and rice. It pours a pale golden colour, with a nice head. The aroma is a sweet grain smell that gives off hints of apples or grapes.				

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FLAVOURED BEER

Lindemans Belgium Lambic Fruit 37.5cl £6.90
Apple 3.5% ABV

Smooth, light body with the fresh flavor of real apples and a light green-apple tartness.

Lindemans Belgium Lambic Fruit 37.5cl £6.90
Cassis 3.5% ABV

Deep reddish-purple color with exceptional blackcurrant aroma, flavor, and complexity. Fuller bodied and soft, while still being refreshing and crisp.

Kasteel Belgium Ale 33cl £6.90
Cherry 8% ABV

It has gastronomic qualities and can be drunk as an aperitif, with a barbeque, to accompany a dessert or simply as outstanding real ale.

Barbar Belgium Amber Ale 33cl £6.90
Honey 8% ABV

The first sip is broad but the acidity strengthens the beer and gives it a lovely balance and freshness. The aftertaste is smooth and refined, spicy like liquorice root and slightly sweet.

St Germain Belgium IPA 33cl £6.90
Rhubarb Kiwi Hopped 6% ABV

Aroma is kiwi hops slight acidic wood and mild spicyness as well. Flavour is dry and crisp, mild sour wooden notes, citrus, caramel, some floral and acidic notes as well.

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CONTINENTAL BEER

Chimay Blue Belgium Trappist 33cl £5.90
9% ABV

Is a dark beer with powerful aroma whose complex flavour improves as the years go by.

St. Feuillien Brune Belgium Ale 33cl £5.90
8.5% ABV

This brown ale has a marked ruby brown colour with a generous and lasting head.

Kwak Belgium Dark Ale 33cl £5.90
Bosteels 8.4% ABV

Pours a ruby, dark amber colour, with a tight, persistent white head. Aroma of wheat, cloves and spices, but also a toffee note and hints of estery banana. Medium-bodied but smooth, with a nice lightness of touch and a racy lemon fruit quality.

Karmeliet Tripel Belgium Abbey 33cl £5.90
Bosteels 8% ABV

Very refined and complex golden-to-bronze brew with a fantastic creamy head. Aroma has hints of vanilla mixed with citrus aromas. Tripel Karmeliet has not only the lightness and freshness of wheat, but also the creaminess of oats together with a spicy lemony almost quinine dryness.

Delirium Tremens Belgium 33cl £5.90
Huyge 8.5% ABV

Fermented with three different kinds of yeast. Pours a very slightly hazy gold colour, on the nose it is honeyed and buttery, with a little hint of caramel, and some ripe pear fruit. Dense body and a nice bitter depth.

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CONTINENTAL BEER

La Chouffe Belgium **Strong Ale** 33cl **£5.90**
Blonde 8% ABV

Golden Ale, strong, spicy, lightly hoppy, with evolving taste. Natural beer, bottle conditioned, unfiltered, not pasteurised and without any additives

Gulden Draak Belgium **Strong Ale** 33cl **£5.90**
10.5% ABV

Really a lot going on here in just the smell. Rich and sweet but not overly so. Lots of dark fruit with tones of plum, raisin, and prune. Sweet breads and crackers. Very complex brew.

Lindemans Belgium **Lam Wheat** 37.5cl **£5.90**
Faro 4% ABV

An intriguing balance of wineyness and sweetness.

Hacker Pschorr Germany **Wheat** 50cl **£5.90**
Hefe Weisse 5.5% ABV

Germany wheat beer; A low-carbonation beer with mild aromatic

Orval Belgium **Ale** 33cl **£5.90**
6.2% ABV

It has an intensely aromatic and dry character. Between the first and second fermentations there is also an additional dry-hopping process. Through this the beer acquires its pronounced hoppy aroma and extra dry taste.

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COCKTAILS

BUBBLES

NEGRONI SBAGLIATO (Vermouth rosso, Campari and prosecco) £6.90

APEROL SPRITZ (Aperol topped with prosecco) £7.90

KIR ROYALE (Sparkling wine with cassis) £7.90

CLASSIC

SPRITZER (White wine & soda or lemonade, please specify) £5.30

BLOODY MARY (Vodka with tomato juice & spices) £6.90

CAIPIRINHA (Rum, crushed limes, brown sugar) £7.90

HOT COCKTAILS

HOT TODDY (Whiskey with honey lemon & tea) £6.90

MORE COCKTAILS

MASTIHA SOUR (Mastiha, lemon juice, angostura bitter & soda) £6.90

RUSSIAN COCONUT (Malibu, kalhua & milk) £6.90

WOO-WOO (Vodka, Malibu & Cranberry Juice) £6.90

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SPIRITS

	50ml
Absolut Vodka	£4.70
Beefeater Gin	£4.70
Havana 3 Year Old White Rum	£4.70
Havana Especial Dark Rum	£4.70
Jamesons Whiskey (Irish whiskey)	£4.70
Metaxa 5*	£5.70
Jack Daniels	£5.70
Mixers	£1.90

PREMIUM SPIRIT

	50ml
Chivas Whisky 12 Year Old	£6.50
Laphroig 10 Year Old	£7.50
Oban 14	£9.50
Lagavulin 16 Year Old	£11.50
Talisker 18 Year Old	£15.00

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APERITIVES / DIGESTIVES / LIQUERS

	50ml
Martini Dry / Rosso / Bianco	£2.70
Campari	£3.70
Amaretto di Saronno	£4.70
Baileys	£3.70
Captain Morgan	£4.70
Kahlua	£3.70
Malibu	£3.70
Southern Comfort	£4.70

MEDITERRANEAN DIGESTIVES

Limoncello	£4.70
Sambuca	£4.70
Ouzo	£4.70
Grappa	£4.70
Masticha	£5.20
Metaxa 5*	£5.70

Ask your server for special digestives

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COFFEES & TEAS

Espresso	£2.10
Americano	£2.10
Double Espresso	£2.50
Cappuccino	£2.50
Latte	£2.50
Hot Chocolate	£2.50
English Breakfast, Green Tea, Peppermint, Camomile, Guest	£2.10
Greek Coffee (sweet, medium, dry)	£2.50

LIQUEUR COFFEES

LIQUEUR COFFEES	£6.90
Irish (Irish Whiskey)	
Italian (Amaretto)	
Calypso (Kahlua)	
Greek (Brandy)	
Jamaican (Rum)	
Baileys	

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MINERALS

	Glass	Pint
	£2.10	£3.50
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Tonic	£2.10	£3.50
Lemonade	£2.10	£3.50
Bottle £2.50		
PAGO Juices Cranberry, Orange, Tomato	£3.10	
Guest flavours fruit juices please ask waiters	£3.10	
Still or sparkling water 750ml		£3.30

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