



Anspach & Hobday Beer and Food Tasting Dinner 2nd July 6:30pm

Amuse-bouche & Snacks, Paired with An Arrival Drink Of Anspacher Lager Crispy Chicken Skin, Seaweed Mayonnaise (Gf) (Df) Peas, Broad Beans And Radicchio Tarts (Df) (Vg) Beer Compressed Melon (Df)

Starter, Paired With The Arch House Series Blonde 5.8% Sea Bream Crudo, Mandarin Ponzu, Pickled Fennel, Chives, Puffed Wild Rice (Gf)(df)

Intermediate Course, Paired with The Pineapple Gose 4.4% Beer Battered Cod Collar Tempura, Garden Peas, Crispy Capers, Mint (Gf) (Df)

*Main Course, Paired With The GuyPA (The IPA) 6%* Slow Cooked Pork Belly, Plum Chutney, Potato Terrine, Jus (Gf) (Df)

Dessert, Paired With JUMBO IPA 6.6% Dark Chocolate And Buckwheat Tart, Honeycomb, Beer Ice Cream (Gf)

> Petit Fours, Paired With - London Black 4.4% Stout Fudge, Maldon Salt, Cocoa Nibs

[V] Vegetarian [Vg] Vegan [Gf] Gluten Free [Df] Dairy Free [N] Contains Nuts [Vgo] Vegan Option Available [Gfo] Gluten Free Option Available [Dfo] Dairy Free Option Available

Please Inform Your Server If You Have Any Allergies Or Dietary Requirements. Whilst We Take All Precautions To Avoid Cross-Contamination, Please Note All Allergens Are Present In Our Kitchen.