



Presents

**A SOUR BEER TASTING MASTERCLASS
SIX COURSE MEAL**

**Sunday 26th May
3pm - 6pm**

Experience a specially curated menu, each course beautifully paired with a unique Sour Beer!

Hors D oeuvres

Homemade Bitterballen

Starter One

Beetroot Gravadlax

Paired with

3 Fontijnen Braamoogst

6.2% abv

Starter Two

Goat cheese tart (V)

Paired with

Cantillon Rose De Gambrinus

5.0% abv

Starter Three

Grill scallops in sauce crémeuse
au beurre citronné

Paired with

Tilquin Oude Groseille a Maquereau

5.5% abv

Starter Four

Chicory Prawn salad homemade
honey mustard dressing

Paired with

Cantillon Grand cru Bruoscella

5.0% abv

Mains

Slow cooked short ribs
with BBQ sauce

Paired with

Oude Kriek Boon

6.5% abv

Dessert

Espresso Tiramisu (V)

or

Belgian Waffle with cherry compote (V)

Paired with

3 Fontijnen Nocturne

8.0% abv



Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. V = made with vegetarian ingredients, VE = made with vegan ingredients, however, some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones.