

## Draught Beer

<b>Stella Artois</b> (5.2%)	330ml	<b>7.5</b>
<b>Hoegaarden Wit</b> (4.8%)	250ml	<b>8.0</b>
<b>Leffe Blonde</b> (6.6%)	250ml	<b>9.0</b>
	330ml	<b>11.5</b>
<b>Leffe Brune</b> (6.6%)	250ml	<b>9.0</b>
	330ml	<b>11.5</b>
<b>Bellevue Kriek (4.6%)</b>	250ml	<b>8.5</b>
<b>Grolsch</b> (5.0%) – Netherlands	330ml	<b>8.0</b>
<b>Peroni Nastro Azzuro</b> (5.1%) – Italy	300ml	<b>8.5</b>
<b>Bluetongue Traditional Pilsner</b> (4.5%) - Hunter Valley	425ml	<b>8.5</b>
<b>Bruers Bright</b> (4.2%) - Hunter Valley	425ml	<b>8.0</b>
<b>Dapple Cider</b> (4.2%) - Hunter Valley	425ml	<b>8.5</b>

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### Belgian Beer Flight 5 x 100ml **17.5**

Can't decide? Try each of our unique Belgian tap beers with the Belgian Beer Flight, complete with tasting notes.

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## Lagers

Developed in Germany in the early 19<sup>th</sup> century and perfected in Plzen (*Czech Republic*) in 1842, the style is often referred to as Pilsener in homage to the town.

Style hallmarks include a pale golden colour, with a spicy, floral aroma. Soft bitterness from Saaz hops is normally balanced by complex biscuit maltiness with a clean, balanced finish.

<b>Peroni Nastro Azzuro</b> (5.1%) – Italy		330ml	<b>9.0</b>
<b>Grolsch</b> (5.0%) – Netherlands	Swing top	450ml	<b>12.5</b>
<b>Pilsner Urquell</b> (4.4%) – Czech Republic		330ml	<b>8.5</b>
<b>Peroni Leggera</b> (3.5%) – Italy		330ml	<b>8.0</b>



## Witbier

A traditional farmhouse style that died out in the 1950's and was revived in 1966 by Pierre Celis, who brewed the first Hoegaarden in an old soft drink factory.

A top-fermented beer, brewed with at least 50% wheat, generally featuring a very pale straw colour and a cloudy appearance. Traditionally brewed with coriander seed and dried curaçao orange peel, a pleasantly spiced, sweet flavour with citrus fruitiness and a refreshingly dry finish are key characteristics that define the style.

<b>Titje</b> (5.0%)	330ml	<b>9.0</b>
<b>Blanche de Namur</b> (4.5%)	330ml	<b>9.5</b>
<b>St Bernardus Wit</b> (5.5%)	330ml	<b>13.0</b>

## Blonde Ale

One of the most common beer styles brewed in Belgium today, the blonde style was initially developed to compete with pilsner styles in the mid 20<sup>th</sup> century.

Blonde ales range in colour from pale straw to golden amber. Most blonde ales pour with a thick foaming head. Flavour varies widely with the malt and yeast used, but spice notes and a slightly sweet flavour is generally a feature; a smooth mouthfeel, subtle yeast characters and a dry finish are also common.

<b>Dikke Mathile</b> (6.0%)	250ml	<b>12.0</b>
<b>Duvel Groen</b> (7.0%)	250ml	<b>12.5</b>
<b>Leffe Blonde</b> (6.6%)	330ml	<b>11.5</b>

## Strong Blonde Ale

There is a widely told story about the origins of Duvel, the first strong blonde ale. Upon tasting a glass of the brand new, unnamed beer a brewery worker is said to have cried "*This is a Devil of a beer!*" Whilst the story may not be true, the description is definitely accurate and Duvel (Belgian for Devil) has come to epitomize the strong blonde ale.

Like blonde ales, the strong versions also range from pale to amber. The difference is much higher alcohol content. Traditionally bottle conditioned, yeast notes can be much more prominent, producing spicy to fruity flavours. Expect a complex taste, with fruity notes balancing well with the hop aroma and taste.

<b>Duvel</b> (8.5%)	330ml	<b>11.5</b>
	750ml	<b>25.5</b>
	1.5L	<b>75.0</b>
	3L	<b>140.0</b>
<b>Delirium Tremens</b> (8.5%)	330ml	<b>13.0</b>
<b>DeuS Brut des Flandres '2010'</b> (11.5%)	750ml	<b>65.0</b>



## Amber Ale

Whilst not a traditional style, the Belgian amber ale is growing quickly in popularity as it combines the easy-drinking aspects of the blonde ale with the rich roasted maltiness of the dark ale.

<b>Kwak</b> (8.4%)	330ml	<b>13.0</b>
<b>La Gauloise Ambree</b> (5.5%)	330ml	<b>11.5</b>
<b>Gouden Carolus Ambrio</b> (8.0%)	330ml	<b>13.0</b>
<b>Bush Prestige</b> (13.0%)	750ml	<b>85.0</b>

## Dark Ale

Varying from deep amber to black in colour, dark ales generally pour with a solid creamy-looking head that lasts very well.

Complex aromas can range from sweet and fruity to savoury yeast, dried fruit, chocolate and more. Generally fairly sweet on the palate, often with a rich and full mouthfeel. The variety of roasted malts used adds complexity to the flavour profile. Malty in balance, a few are lightly bitter. Stronger ales feature more warming alcohol and more traditional examples tend towards a drier finish.

<b>Grimbergen Dubbel</b> (6.5%)	330ml	<b>14.0</b>
<b>Leffe Brune</b> (6.5%)	330ml	<b>11.5</b>
<b>Leffe Vielle Cuvée</b> (8.2%)	330ml	<b>11.5</b>
<b>Brugse Zot Dubbel</b> (7.5%)	330ml	<b>15.5</b>
<b>Gouden Carolus Classic</b> (8.5%)	330ml	<b>12.0</b>
<b>Mc Chouffe</b> (8.0%)	330ml	<b>12.0</b>
	750ml	<b>28.0</b>
<b>St Bernardus 'Abt' 12</b> (8.5%)	330ml	<b>15.0</b>
<b>Delirium Nocturnum</b> (8.5%)	330ml	<b>17.0</b>
<b>Val-Dieu Grand Cru</b> (10.5%)	750ml	<b>37.0</b>



# Trappist Ale

Trappist Ales are a strictly-controlled and highly coveted sector of the Belgian beer market. By law, in order to carry the Trappist Certification a beer must satisfy three criteria:

- Brewing must be supervised by ordained Trappist monks
- Brewing must take place within the monastery itself
- Brewing must not be used for profit; all proceeds must go towards the upkeep of the monastery or charitable works

Most Trappist ales are numbered according to their alcohol content (*measured in the old degrees Plato scale*) while others use a coloured cap system. Many are only brewed several times a year contributing to their scarcity. The rarest of these is Westvleteren which is generally only obtainable at the monastery itself and only on specific release dates. Customers purchasing the ale then have to swear an oath not to sell it.

Commercial breweries producing ales in the same style, or under licence from religious communities, must call their brews Abbey beers.

<b>Orval</b> (6.2%)	330ml	<b>13.0</b>
<b>Chimay Blanche</b> (8.0%)	330ml	<b>13.0</b>
<b>Chimay Cinq Cents</b> (8.0%)	750ml	<b>29.0</b>
<b>Chimay Rouge</b> (7.0%)	330ml	<b>12.5</b>
<b>Chimay Première</b> (7.0%)	750ml	<b>27.0</b>
<b>Chimay Bleue '2011'</b> (9.0%)	330ml	<b>13.5</b>
<b>Chimay Grande Réserve '2011'</b> (9.0%)	750ml	<b>30.5</b>
<b>Chimay Grande Réserve '2010'</b> (9.0%)	1.5L	<b>75.0</b>
<b>Chimay Grande Réserve '2010'</b> (9.0%)	3L	<b>162.0</b>
<b>Westmalle Dubbel</b> (7.0%)	330ml	<b>13.5</b>
	750ml	<b>30.0</b>
<b>Westmalle Tripel</b> (9.5%)	330ml	<b>13.5</b>
<b>Rochefort Trappist '8'</b> (9.2%)	330ml	<b>13.0</b>
<b>Rochefort Trappist '10'</b> (11.3%)	330ml	<b>17.5</b>



## Tripel Ale

The 'Tripel' designation was first given to a beer at the Westmalle brewery in 1934. Generally pale golden in colour, well carbonated with a large rocky head and excellent lacing.

Tripels feature complex, spicy, fruity aromas often with citrus or sometimes banana notes. The flavour is similar with many layers of spices, fruits and alcohol. Some spicy hop notes are common, as is a dry lingering finish.

<b>Tripel Karmeliet</b> (8.4%)	330ml	<b>13.0</b>
<b>St Bernardus Tripel</b> (8.0%)	330ml	<b>15.0</b>
<b>De Koninck Tripel</b> (8.0%)	330ml	<b>15.0</b>
<b>Grimbergen Tripel</b> (9.0%)	330ml	<b>15.5</b>

## Farmhouse Ale

Traditionally brewed in winter to quench the thirsts of farmhouse workers in summer months, farmhouse ales can be sorted into two broad sub-categories. Saison, the Belgian style was brewed with additional hops to preserve the beer until summer, whereas Biere de Garde, the French style was brewed with additional malt, creating a higher level of alcohol to act as the preservative.

Each farm normally brewed their own and as a result, many different interpretations exist. The style was regarded as becoming extinct, however it has re-emerged in recent years, mainly thanks to the success of Saison Dupont in the US. As a result of this, Saison Dupont is seen as the classic example of the style and many new farmhouse ales are being produced, mainly in the highly-hopped Saison style to cater for the US market.

<b>St Feuillien Saison</b> (6.5%)	250ml	<b>9.5</b>
<b>Silly Saison</b> (5.0%)	330ml	<b>9.5</b>
<b>Saison Dupont</b> (6.5%)	330ml	<b>11.0</b>
	750ml	<b>23.0</b>
<b>Moinette Biologique</b> (9.5%)	750ml	<b>27.0</b>



## Lambic / Sour Beer

Unique styles produced solely in Belgium, these beers often use wild yeast and bacteria to create the desired characteristics.

Lambic, the most common sour beer is produced only in a small area of Belgium southeast of, and including Brussels called 'Pajottenland'. The unique flavour is created by exposing fresh, unfermented wort to the air allowing wild airborne yeast and bacteria to ferment the beer resulting in a dry, vinous, cidery flavour. Generally aged to further develop the flavour and then blended with young lambic to create Gueuze. Other products are added by macerating fruit like cherries, raspberries or blackcurrants to barrels during the long maturation process.

Flanders red ale and brown ale (Oud Bruin) are created in much the same way. Fermented with Lactobacillus yeast and then aged for extended periods, mature beer is then blended with a portion of young beer to balance the flavour.

Brown ales are not typically oak-aged, but bottle-conditioned instead. Generally less sour than red ales, toffee, plum, raisin and cherry flavours are all common. Often slightly acidic, Flanders ales are generally well balanced between sweet and sour.

<b>Lindemans Gueuze</b> (4.5%)	375ml	<b>12.5</b>
<b>Lindemans Gueuze 'Cuvee Rene'</b> (5.5%)	375ml	<b>14.5</b>
<b>Lindemans Pecheresse</b> (2.5%)	375ml	<b>12.5</b>
<b>Lindemans Framboise</b> (2.5%)	375ml	<b>12.5</b>
<b>Lindemans Cassis</b> (3.5%)	375ml	<b>12.5</b>
<b>Lindemans Kriek Cuvee Rene '2007'</b> (5.3%)	750ml	<b>30.0</b>
<b>Boon Oude Kriek</b> (6.5%)	375ml	<b>32.0</b>
<b>Boon Geuze Mariage Parfait</b> (8.0%)	375ml	<b>26.0</b>
<b>Cantillon Rose de Gambrinus Framboise</b> (5.0%)	750ml	<b>40.0</b>
<b>Rodenbach</b> (5.2%)	250ml	<b>11.5</b>
<b>Rodenbach Grand Cru</b> (6.0%)	330ml	<b>17.0</b>
<b>Rodenbach 2007 Vintage</b> (7.0%)	750ml	<b>59.5</b>

## Cider

Produced from fermented apple (or pear) juice, cider is generally light in colour and body, with good carbonation. Traditional examples tend to be darker and cloudier. Mostly fairly sweet, although drier examples do exist.

<b>Cidre Bouche Fermier '2007'</b> (5.1%)	750ml	<b>26.0</b>
<b>Cheeky Rascal Pear</b> (8.0%) - Victoria	330ml	<b>9.5</b>
<b>Cheeky Rascal Strawberry &amp; Apple</b> (8.0%) - Victoria	330ml	<b>10.0</b>
<b>Cheeky Rascal Raspberry &amp; Apple</b> (8.0%) - Victoria	330ml	<b>10.0</b>

