



FOLLOW US

LONDON

SNACKS "5 MIN"

Mixed nuts – truffle mix, harissa & marcona almonds	£5.80
Beef jerky “AJ” style	£6.90
Mixed olives	£5.50

SNACKS "HAND TO MOUTH"

Garlic toasts made from three types of rye bread with yoghurt sauce	£6.50
Buffalo chicken wings with sweet chili glaze	£7.20
Fried pig ears with cayenne pepper	£6.80
Fried mediterranean sardines served with tartare sauce	£7.50
Calamari	£10.80
Traditional german pretzel with beer butter	£4.50

SNACKS "FORK & KNIFE"

Baked camembert with honey and fruit chutney, served alongside toasted baguette	£10.00
Fried chicken and waffles with cayenne pepper & maple syrup	£14.50
Beef tartare “Two More Beers” style	£15.50
Pulled pork nachos, bourbon & cheddar cheese sauce	£14.50
Lightly salted mackarel with beetroot-raspberry mousse, baby potatoes and rye bread	£14.80
Country-style blood sausage, red currant sauce, mashed potatoes & pearl onions braised in red wine	£14.00
Prawns nduja and samphire, served with ciabatta	£17.50



Beer place

MENU

SALADS

Caesar salad	♦ vegetarian ♦ chicken breast	£13.50 £7.50
Kale salad with goat cheese mousse, spiced plums and keanu popcorn		£15.50
Tiger prawn salad with zucchini noodles, baked spicy pumpkin, edamame and wakame		£15.50

SOUPS

Pumpkin soup with coconut milk	£10.50
Seafood chowder	£12.50



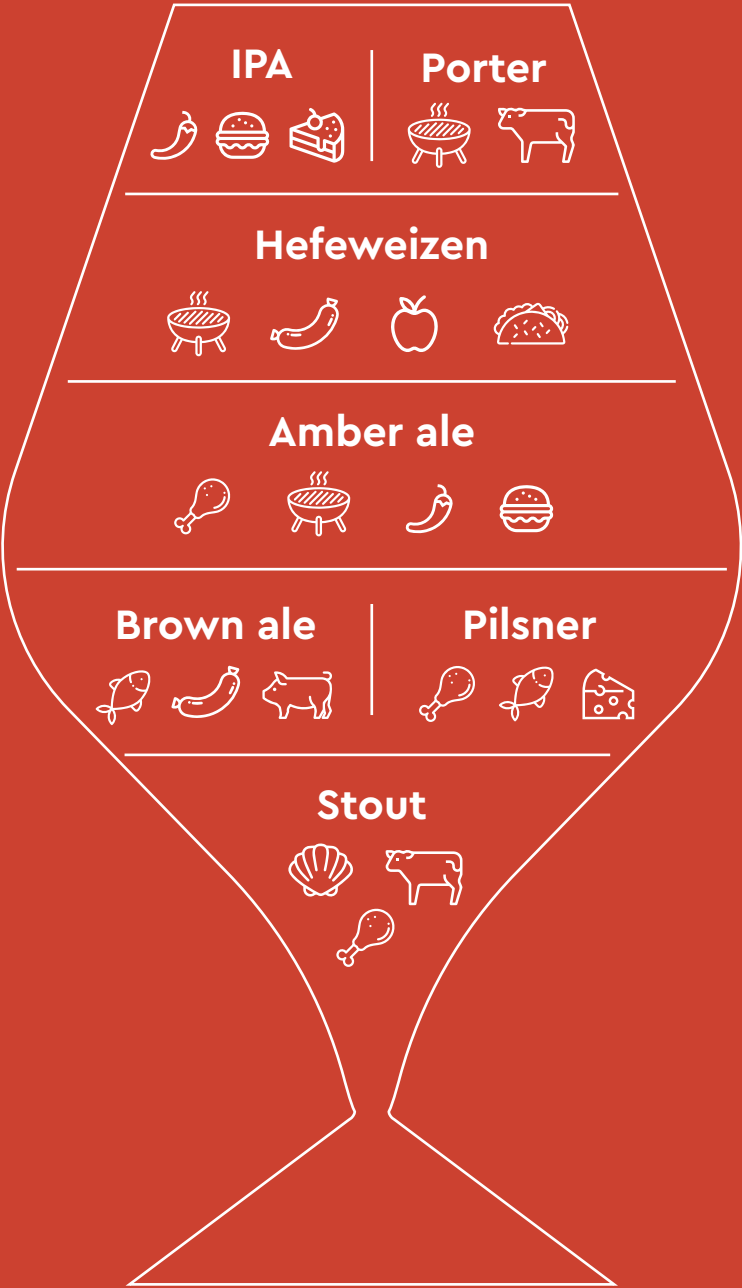
FOR TWO OR MORE

Half metre homemade pork sausage with stewed cabbage, pickles and baby potatoes	28.50£
Chef`s selection of fine cheese	£24.00
"Too good deal " – meat platter with grilled vegetables and three types of sauces – yogurt sauce, adjika, maple syrup	£58.00

VEGETARIAN

Cauliflower three ways: steak, puree and pickled	£15.90
Vegan beyond burger with vegan cheese, portobello mushroom, sundried tomato salsa & vegan mayonnaise	£18.50

Pairing beer





FOLLOW US

LONDON



MEAT

Chicken schnitzel with german potato salad	£19.50
Pork shank with braised cabbage and duck-fat dripping potatoes	£22.00

BURGERS

Beef burger with cheddar cheese, bacon, fresh vegetables, pickles and house burger sauce, served with chips	£19.80
Spicy beef burger with cheddar cheese, fresh vegetables, pickles, jalapeño and house chili sauce, served with chips	£19.80
"Deer in waffle" – venison burger with potato waffle bun, onion marmalade, pickled cucumber salad, smoked cheese and bbq & red currant sauce, served with chips	£22.00
Cruffin burger with tiger prawns & mango, guacamole and juicy mango salsa, served with sweet potato chips	£19.80
Homemade chicken patty burger with nduja, sundried tomato mayonnaise, pickled vegetables and crispy onions, served with chips	£17.80

RIBS

Pork ribs served with pickled kimchi, cherry tomatoes and oven-baked cheesy potatoes. Choice of glazes:	† Guinness	£24.90
	† Spicy jalapeño	
	† Garlic	
	† Riga black balsam BBQ	

STEAKS

All served with leaf salad, cheesy corn and bone marrow butter	† Ribeye 300g	£42.00
	† Tomahawk 1.2kg	£85.00
	† Fillet 250g	£42.00

FISH

Beer-buttered atlantic cod & chips with tartare sauce and mushy peas	£19.50
Steamed mussels in white wine with vegetables, served with french fries, mayonnaise and a toasted baguette	£18.80
Steamed mussels in tomatoes, garlic and chili, served with french fries, mayonnaise and a toasted baguette	£18.80
Steamed mussels in coconut milk, lemongrass and lime leaves, served with french fries, mayonnaise and a toasted baguette	£18.80



Please inform your waiter if you have any allergies we need to be aware of. Although all the precautions have been followed, we cannot guarantee that the food on these premises will be allergen free.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

SIDES

Chips	£6.00
Sweet potato chips	
Mashed potatoes	
Grilled vegetables	
Mushy peas	
Green salad	
Jacket potato with smoked cheese topping	
Buttered corn	

HOMEMADE SAUCES

Tartare	Homemade burger sauce
Garlic and herb yoghurt	Red currant
Cheddar cheese	Peppercorn & cognac
Homemade spicy mayonnaise	Horseradish



DESSERTS

"Two More Beers" Beeramisu made with dark beer and chocolate	£10.00
Apple & pear crumble	
Sticky toffee pudding	
Chef's selection of ice cream or sorbet	