



GRUB



SMALL PLATES & SHARERS

Beef Short Rib Croquettes	8.50	Gochujang Wings	8.50
Camden Stout braised short rib, panko crumb, miso mayo & parsley Pairs with: Camden Stout		Southern fried chicken wings, yangnyeom sauce, sesame seeds & spring onion	
Beer Hall Bánh Mì	8.00	Beer Hall Fish Tacos	8.50
Crispy pork belly, homemade chicken liver pate, pickled daikon & carrot, coriander & chilli In soft baguette		Camden Pale Ale battered fish, salsa verde, chipotle mayo, pink Pickled onion, fresh coriander - Pairs with: Unfiltered Hells	
Onion Pakora (VE)	7.50	Butter Chicken Wings	8.50
Onion bhaji, deep fried with mango chutney, mint yoghurt & cashew crumb		Southern fried chicken wings, butter chicken sauce, toasted cashew crumb, micro coriander	
Aloo-Gobi Flatbread (VE)	9.00		
Curried potato & cauliflower with saag puree, mint yoghurt & pink pickled onion in homemade flatbread			

BURGERS & MAINS

Brew Burger	15.50
6oz patty, Monterey Jack, beer braised onions, pickles, marrow-naise, mustard in brioche bun Served with fries Pairs with: Off Menu IPA	
Fried Chicken Burger	15.00
Southern fried chicken thigh, Cholula mayo, pickles, baby gem in brioche bun Served with fries Pairs with: Pale Ale	
Plant Burger (VE)	14.00
Moving mountains patty, facon onion jam, applewood smoked vegan cheese, pickle burger sauce, in a potato bun. Served with fries	
Beer Hall Schnitzel	15.00
Breaded pork loin, fermented Curtido slaw, lemon-thyme fries Pairs with: Hells Lager	
Fish Curry	14.00
Mild & tangy South Asian fish curry with coconut milk, chilli, lime & coriander served with basmati Pairs with: Eazy Hazy IPA	

SIDES

Fries (VE / GF)	5.00
Olives (VE / GF)	4.50
Padron Peppers (VE / GF)	6.00

CARD PAYMENTS ONLY – Cash is not accepted at this venue

DISHES MAY CONTAIN ALLERGENS - if you have any dietary requirements please speak to a member of staff.

V – Vegetarian, VE – Vegan, GF – Gluten Free, N – Contains Nuts, * - Ask server for adjustment/information.

A discretionary Service Charge of 12.5% will be added to your bill – 100% of service is distributed to the team.



BEER



ON DRAUGHT:

HELLS LAGER	4.6%	PINT	HALF	1/3
		5.75	3	2.5

The classic. Crisp lager served straight from the tank.

UNFILTERED HELLS	4.6%	5.75	3	2.5
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The hazy full bodied version of our classic lager. Poured straight from the tank.

PALE ALE	4.0%	5.75	3	2.5
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Fruity and dry. The punch of American hops and the low ABV of a British Ale.

STOUT	4.0%	6	3.5	3
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A smooth, dark, chocolatey nitro stout with a thick, creamy head and fresh finish.

OFF MENU IPA	5.8%	6.25	4	3.5
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Back on the menu. A classic IPA Sandwiching together light malts, clean Cali ale yeast, and early harvest Simcoe hops.

EAZY HAZY IPA	5.0%	6	3.5	3
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A classic hazy IPA packed with citrus and stone fruit flavours.

TROPIC HAZY LAGER	6.0%	6.5	4	3
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A hazy lager packed with citrus & grapefruit, combined with oats for a smooth mouthfeel and tropical taste

ITALIAN PILSNER	5.1%	6	3.5	3
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Invented by Italian brewers. Dry hopped with German noble hops packing a smooth flavour.

PINA CO-LAGER*	4.5%	*Contains lactose	6.5	4	3.5
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A lager with a Pina Colada flavour profile, brewed with Sabro & Sultana hops for hits of coconut, lime & pineapple

LAGER TOP	3.4%	6	3.5	3
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A light, hazy lager with lemon puree giving refreshing citrus notes.

GUEST CIDER	4.5%	5.5	3	2.5
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Medium/dry cider using single estate Dabinett, Jersey + Michelin apples from Herefordshire.

CANS TO GO:

HELLS LAGER (330ml)	4.6%	1.90	BOSS IPA (440ml)	4.4%	4.00
PALE ALE (330ml)	4.0%	1.90	PINA CO-LAGER (440ml)	4.5%	4.00
OFF MENU IPA (330ml)	5.8%	1.90	LAGER TOP (440ml)	3.4%	3.50
EAZY HAZY IPA (330ml)	5.0%	1.90	HP BROWN ALE (330ML)	4.0%	3.50
STOUT (440ml)	4.0%	3.50			



NOT BEER



WHITE WINE

	175ML	250ML	BOTTLE
2022 ORGANIC MACABEO - SPAIN	7.00	9.50	29.00
2022 ORGANIC PICPOUL DE PINET - FRANCE	9.75	13.50	39.00
2022 MALVAZIJA - SLOVENIA	-----	-----	42.00

RED WINE

	175ML	250ML	BOTTLE
2022 ORGANIC MONASTRELL - SPAIN	7.00	9.50	29.00
2022 MENDOZA CLÁSICA - ARGENTINA	9.50	12.95	38.00
2022 JUNGE LÖWEN BLAUFRÄNKISCH - AUSTRIA	-----	-----	42.00

ROSE WINE

	175ML	250ML	BOTTLE
2022 ORGANIC ROSADO - SPAIN	7.00	9.50	29.00
2022 ORGANIC COTES-DU-RHONE ROSE - FRANCE	--	---	42.00

SPARKLING / CHAMPAGNE

	125ML	BOTTLE
PROSECCO SPUMANTE BRUT - ITALY	6.50	36.00
COEUR DE NATURE ORGANIC CHAMPAGNE - FRANCE	---	75.00

WE ALSO OFFER WINES BY A 125ML SERVE - ASK YOUR SERVER FOR MORE INFORMATION

COCKTAILS

APEROL SPRITZ	8.50
NEGRONI	10.00
OLD FASHIONED	10.00
TOMMY'S MARGARITA	10.00
MOJITO	10.00
WHISKEY SOUR	10.00

SPIRITS

	25ML	50ML
ELLC LONDON DRY GIN (40%)	5.50	9.00
ELLC VODKA (40%)	5.50	9.00
ELLC RARER RUM (40%)	5.50	9.00
MAKERS MARK BOURBON (45%)	5.50	9.00
JOSE CUERVO SILVER TEQUILA (38%)	5.50	
JAGERMEISTER (35%)	5.50	

WIDE SELECTION OF MIXERS AVAILABLE (+2.00)

SOFT DRINKS

COCA COLA (200ML)	2.50
DIET COKE (200ML)	2.50
FEVER TREE LEMONADE (200ML)	2.50
FEVER TREE GINGER BEER (200ML)	2.50
APPLE JUICE	3.00
ORANGE JUICE	3.00
PINEAPPLE JUICE	3.00

ALCOHOL FREE

ERDINGER WEISSBIER ALKOHOLFREI - 0.5% (500ML)	5.50
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