

## THE BEER SHOP LONDON FRIDGE MENU

### BEER: PALE & IPA

Forest Road, Work, Part Deux, Pale (E8)	VG		5.4%	£5.10
<i>Full of flavour, crisp, with a round, balanced bitterness</i>				
North Brewing, Piñata, Mango & Guava Pale (LS7)	VG		4.5%	£5.50
<i>Dry and easy drinking with soft tropical aromas</i>				
Northern Monk, Faith, Modern Pale (LS11)	VG	440ml	5.4%	£5.80
<i>Big, juicy, packed with tropical, citrus &amp; pine flavours</i>				
Beatnikz Republic, Riding East, NE IPA (M4)	VG	440ml	6.4%	£6.20
<i>Hazy, juicy, low bitterness, tropical, citrus &amp; stone fruit</i>				
Mothership, Brut Pale Ale (SE16)	LAST FEW	440ml	4.5%	£6.30
<i>Refreshing, light, spritzzy and easy drinking</i>				
Shindigger, Mango Unchained, Session IPA (M4)		440ml	4.2%	£6.40
<i>Blended with mango &amp; pineapple, fruity &amp; juicy</i>				
Marble, Metric, Session Ale (M1)		500ml	3.9%	£6.30
<i>Zesty aromas, grapefruit flavours, lemongrass finish</i>				
Kirkstall Brewery, Virtuous, Aromatic Session IPA (LS5)	VG, GF		4.5%	£4.70
<i>Orange, passionfruit &amp; soft citrus</i>				
Garage x Civil Society x 3 Stars, Left Saigon, Session IPA (Sp.)	LAST FEW	440ml	4.8%	£7.90
<i>Juicy, tropical fruits, New England style beer</i>				
Track, Sonoma, Pale (M1)			3.8%	£5.40
<i>Juicy, bright, dry, well hopped with Centennial, Citra &amp; Mosaic</i>				
Boundary, Imbongo, Tropical IPA (BT4)	VG	440ml	5.5%	£7.10
<i>Mosaic &amp; Azacca hops, sweet, juicy, tropical</i>				
Northern Monk, Origin, IPA (LS11)	VG, GF		5.7%	£5.30
<i>Hazy with pineapple and grapefruit note, citrus, lightly sweet</i>				
Solvay Society, Superposition, Session IPA x Witbier (IG2)	VG		3.8%	£4.80
<i>Citrus &amp; tropical fruit notes with a hint of peppery spice</i>				
40ft Brewery, Pale (E8)			4.1%	£4.70
<i>Hoppy, American style pale with UK and US hops</i>				
Wylam, The Shape, DDH IPA (NE2)	LAST ONE	440ml	6.7%	£8.90
<i>Smooth, juicy, zesty, soft, double dry hopped deliciousness</i>				
Howling Hops, Single Batch Dry Hopped Sour IPA (E9)	VG	440ml	7.2%	£6.80
<i>Small batch special, dry hopped with Simcoe, citrusy, fruity</i>				
Duration, Bet The Farm, Hoppy Continental Pale (Nor.)	LAST FEW	440ml	4.5%	£6.60
<i>Crisp, dry, refined floral notes, rustic yeast flavours</i>				
Pressure Drop, Bosko, Retro American IPA (N17)	VG		6.5%	£5.50
<i>Sweet &amp; hoppy, balanced, a nod to the classic US IPA</i>				
Yonder, Dunstan's Exile, Belgian Style Pale (BA3)		375ml	5.5%	£6.50
<i>Light struck hops &amp; botanicals, herbal, floral, complex</i>				
Fierce, Day Shift, Pale (AB21)			5.0%	£4.60
<i>American style with Vienna malt, citrus &amp; pine notes</i>				

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Wild Card, Queen of Diamonds, IPA (E17)			5.0%	£4.70
<i>Complex citrus flavour and a fresh bitter edge</i>				
Gipsy Hill x Verdant, Fugitive, Fruited Brut IPA (SE27)	LAST FEW	440ml	7.0%	£8.70
<i>Big, bold, super fruity beer with tropical fruit puree</i>				
Solvay Society, Structure of Matter, Belgian Pale (IG2)			5.0%	£5.20
<i>Spicy, herbal, earthy, complex yet smooth and easydrinking</i>				
Orbit, Peel, Belgian IPA (SE17)	VG		4.3%	£4.50
<i>Hoppy, with waxy lemon &amp; pepper notes from Belgian yeast</i>				
Canopy, Brockwell IPA (SE24)	VG		5.6%	£4.50
<i>Juicy, tropical, easy drinking, with Citra &amp; Cascade hops</i>				
Villages, Rodeo, Pale (SE8)	VG		4.6%	£4.30
<i>Light malt base, citrus, floral &amp; grapefruit notes</i>				
Northern Monk, Striding Edge, Light IPA (LS11)	VG	440ml	2.8%	£4.70
<i>Piney, citrusy, fresh, light and easy drinking</i>				
Big Drop, Pale, Low Alcohol (IP1)			0.5%	£3.70
<i>Dry hopped, refreshing, notes of pine &amp; honey</i>				

### BEER: LAGER & PILS

Augustiner Bräu, Lagerbier Hell (Ger.)		500ml	5.2%	£5.90
<i>Classic style, malty, refreshing, crisp, grassy &amp; citrus notes</i>				
Boutilliers, Doki Doki, Helles Lager (ME13)			4.6%	£4.70
<i>Bavarian style lager, clean, crisp with sweet biscuit notes</i>				
Lost & Grounded, Keller Pils, Hop Bitter Lager Beer (BS4)	VG	440ml	4.8%	£5.90
<i>Clean, unfiltered, with pilsner malt &amp; traditional hops</i>				
Harbour, Pilsner Lager (PL30)			5.0%	£4.20
<i>Aroma of lemon, bittersweet flavour and long, clean finish</i>				
Brockley, Lager (SE4)			4.1%	£4.90
<i>Light, fresh, hint of citrus, classic, clean finish</i>				
Cloudwater, Light Lager (M1)	VG	440ml	3.9%	£5.60
<i>Crisp, dry, lemon &amp; herbal hop character, light sweetness</i>				

### BEER: AMBER, RED & BROWN

Mondo, London Alt, Altbier (SW8)	VG		4.8%	£4.40
<i>Dusseldorf-style 'old' ale, aromatic, malty, with a floral aroma</i>				
Brockley, Golden (SE4)			3.8%	£4.80
<i>Session beer with a floral aroma and clean finish</i>				
Wild Card, Jack of Clubs, Ruby Ale (E17)	LAST FEW		4.5%	£4.90
<i>Toffee notes, sweet malts balanced by hoppy bitterness</i>				
First Chop, Ava, Hoppy Blonde (M30)	GF		3.5%	£3.80
<i>Classic lager base with hoppy finish</i>				
Boutilliers, Maze Horror, Rauchbier (ME13)			4.7%	£5.00
<i>Crisp, clean and super smokey from beech-smoked malt</i>				

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Roaring Four, American Red, India Red Ale (PL15) <i>Big stoned fruit notes with hints of pine and bitterness</i>	LAST FEW		5.9%	£5.80
Brick, Peckham Rye, Red Ale (SE15) <i>With rye malt, biscuit, caramel, pine and spice</i>			4.7%	£4.50
Big Hug, Red Rye (SW9) <i>Six malts, three hops, rich with mango, citrus and pine</i>			5.0%	£5.20
Anspach & Hobday, The Smoked Brown (SE1) <i>Intense smokiness, with notes of toffee</i>			6.0%	£5.60

### BEER: PORTERS & STOUTS

Weird Beard, Black Christmas, Cranberry Stout (W7) <i>Roasted notes, with a subtle tart fruitiness from cranberries</i>	VG		4.5%	£4.70
Mothership, Cardamom & Rose Summer Stout (SE16) <i>Subtle flavours add a twist to a classic stout</i>	LAST FEW	440ml	6.0%	£6.90
Garage x The Veil, Sheet 33, American Porter (Sp.) <i>Delicious, robust porter with cinnamon &amp; vanilla</i>		440ml	6.8%	£9.10
Orbit, Dead Wax, London Porter (SE17) <i>Complex rich malt, burnt sugar, earthy with bitterness</i>	LAST FEW		5.5%	£5.10
Villages, Oboe, Porter (SE8) <i>Smooth, velvety, chocolate and roasted coffee</i>			5.3%	£4.80
Boutilliers, Eyes For The Glitter, Stout (ME13) <i>Brown stout, full bodied, chocolate, coffee and biscuit notes</i>			6.2%	£5.40
Wild Card, Ace of Spades, London Porter (E17) <i>Chocolate, caramel &amp; roasted coffee notes, rich, full bodied</i>	VG		4.7%	£4.80
Moor, Stout (BS2) <i>Classic black beer, coffee and chocolate notes</i>	VG		5.0%	£4.70
Kinnegar, Yannaroddy Porter (Ire.) <i>Warming yet tropical with hints of coconut</i>		440ml	4.8%	£6.40
Boundary, Export Stout (BT4) <i>Big, rich stout from the Belfast co-operative</i>		440ml	7.0%	£6.30
Wild Beer, Millionaire, Salted Caramel Milk Stout (BA4) <i>Dessert stout with caramel malt, sea salt and cacao nibs</i>			4.7%	£5.70
Big Drop, Milk Stout, Low Alcohol (IP1) <i>Coffee, cocoa &amp; vanilla, dark, rich &amp; indulgent</i>			0.5%	£3.70

### BEER: SOURS

Wild Beer x Magic Rock, Ghost Zapper, Barrel Aged Wild Ale <i>14 months aged in Napa Valley red wine foudre, complex</i>	VG		5.4%	£6.10
Pigs Ears x North Brew Co, 08 Beer & Art, Fruit Gose <i>Fresh, juicy, sweet and sour, with seven tropical fruits</i>		440ml	4.5%	£8.10
Crooked Stave, Sour Rosé <i>Wild Ale aged in oak with raspberries and blueberries</i>		355ml	4.5%	£6.60

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Pöhjala x To Øl, Graff Gradient, Apple Gose (Est.) <i>Rye apple Gose brewed with spontaneously fermented cider</i>			5.8%	£9.10
Anspach & Hobday x Hawkes, The Sour Graff (SE16) <i>Tart, clean, sour, made with Dabinett apples</i>			4.4%	£5.30
Redchurch, Urban Farmhouse, Table Sour (E2) <i>A tasty, easy drinking, light, pale sour beer</i>			4.1%	£5.30

### BEER: WHEAT, WIT & SAISONS

Yonder, Loop, Plums & Thyme, Tart Wheat Beer (BA3) <i>Brewed with house cultures and aged on foraged ingredients</i>		375ml	4.5%	£9.75
Burning Sky, Saison Hiver (BN8) <i>Winter saison with noble hops and subtle spices</i>			4.2%	£5.20
Boundary x Northern Monk, On The Wall 2, Mango Saison (BT4) <i>Colab beer, a pastry saison brewed with mango</i>		440ml	4.9%	£5.90
Crooked Stave, St Bretta, Citrus Saison (USA) <i>Citrusy, peppery, farmhouse style using wild yeast</i>		355ml	5.8%	£6.00
Wild Beer x To Øl, Trøffeler, Blended Saison (BA4) <i>Funky, barrel aged saison with Tuscany Truffles and sage</i>	LAST FEW		5.5%	£8.10
Brew By Numbers, 07 07, Witbier Orange (SE16) <i>Belgian style wheat with orange, chamomile &amp; coriander</i>	LAST FEW		4.5%	£5.20
Twisted Barrel, The Great Went, Hefeweizen (CV1) <i>Traditional white beer style, banana, clove &amp; citrus notes</i>	VG	440ml	4.5%	£6.90
Fyne Ales, Baroque, Belgian Farmhouse Ale (PA26) <i>Complex blend of barrel fermented Belgian-style Saisons</i>		375ml	8.3%	£12.00

### BEER: OTHER STYLES

Burning Sky, Single Barrel Stock Ale (BN8) <i>Aromatic, hints of Seville orange, aged 18 months in oak vats</i>			7.6%	£5.90
Solvay Society, Tritium, Pink Peppercorn Rye Tripel (IG2) <i>Spicy pepper, grassy hop, sweet malt, hint of coriander</i>			7.7%	£6.40
Fyne Ales, Habitual, Belgian Tripel (PA26) <i>Mixed fermentation Tripel with apricots</i>		375ml	7.1%	£12.00
Boutilliers, Nakatomi, Raisin Dubbel (ME13) <i>A strong ale brewed with Belgian yeast and raisins</i>			7.6%	£6.40

### ALCOHOL FREE & LOW ALCOHOL

Big Drop, Pale, Low Alcohol (IP1) <i>Dry hopped, refreshing, notes of pine &amp; honey</i>			0.5%	£3.70
Big Drop, Milk Stout, Low Alcohol (IP1) <i>Coffee, cocoa &amp; vanilla, dark, rich &amp; indulgent</i>			0.5%	£3.70
Agua De Madre, Ginger, Water Kefir (NW5) <i>Naturally fizzy, probiotic, between a Kombucha &amp; ginger beer</i>			1.2%	£5.50

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### BEER: SHARING BOTTLES

Burning Sky, Flanders Red (BN8) <i>Limited edition aged version Rich and complex, aged for 40 months before blending</i>		750ml	6.0%	£17.90
Burning Sky, Saison De Fête (BN8) <i>Subtle spice, mixed fermentation, 1 year aged in wine barrels</i>		750ml	6.6%	£17.90
Wild Beer, Yadokai Unique, Sake-Inspired Beer (BA4) <i>With sea buckthorn, sea salt, seaweed and yuzu juice</i>	LAST ONE	750ml	13.0%	£46.40
Solvay Society, Charm, Orange Cardomom Barrel Aged Amber <i>Complex, delicately spiced, barrel aged amber beer</i>		750ml	6.3%	£14.50
Burning Sky, Cuvée 2018 (BN8) <i>Saison blended with Belgian Lambic, complex and refined</i>	LAST FEW	750ml	6.7%	£17.90
Howling Hops, Barrel Aged Fighting Ale, Imperial Stout (E9) <i>12 month aged in Laphroig casks, intense, peat smokiness</i>	LAST FEW	750ml	12.0%	£16.60
Garage, No Country, Coffee Crema Catalana Imperial Stout (Sp.) <i>Smooth, strong, with Colombian coffee and vanilla extract</i>		750ml	10.0%	£28.00
Three Hills x Villages, Dept.Wood Red, Saison (NN14) <i>Triple hop saison aged in red wine barrels, only 100 made</i>	LAST ONE	750ml	7.6%	£19.20
Fyne Ales, Habitual, Belgian Tripel (PA26) <i>Mixed fermentation Tripel with apricots</i>		375ml	7.1%	£12.00
Fyne Ales, Baroque, Belgian Farmhouse Ale (PA26) <i>Complex blend of barrel fermented Belgian-style Saisons</i>		375ml	8.3%	£12.00
Anspach & Hobday, The Framboise, Berliner Weisse (SE16) <i>Brett aged raspberry Berliner Weisse</i>		750ml	4.4%	£17.60
Tilquin, Oude Geuze à L'Ancienne (Bel.) <i>Oak aged blend of three Lambics, spontaneously fermented</i>		750ml	6.4%	£26.00
Tilquin x De Rulles, Stout Rullquin, Lambic/Stout Blend (Bel.) <i>Mixed fermentation, 1/8 Lambic, 7/8 Stout, matured on oak</i>		750ml	7.0%	£22.50
3 Fonteinen, Oude Geuze (Bel.) <i>Classic blend of Lambics, funky, lemon sherbet notes</i>	LAST ONE	750ml	5.3%	£22.30
Warpigs, You Really Fucked Me Up, Imperial Milk Stout (Den.) <i>Barrel aged, imperial coffee stout in a wax sealed bottle</i>		375ml	13.0%	£19.40
Brekeriet Beer, Criss Cross, Pale Sour Ale (Swe.) <i>Wild yeast &amp; bacteria add complexity to this dry hopped ale</i>		750ml	5.0%	£15.70
Hag & Haand, Apricot Brett Pale (Nor.) <i>Tart, funky, barrel aged golden ale with apricots</i>		750ml	6.6%	£24.00
Fierce, Aaron's Red, Sour Red Ale (AB21) <i>Red wine barrel aged, Flanders-style sour red ale</i>		750ml	7.0%	£17.70
Siren, Maiden 2016, Barley Wine (RG40) <i>Barrel aged, blended Barley Wine, an annual release</i>	LAST ONE	375ml	11.2%	£14.25
Pilton, Original Keeved Cider (BA4) <i>Light, refreshing, medium, using bittersweet cider apples</i>	LAST ONE	750ml	5.0%	£14.00

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Pilton, Solstice, Keeved Cider (BA4) <i>Winter solstice apples fermented with wild yeast, sweet</i>	750ml	4.5%	£14.00
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### STILL CIDERS (DRAFT)

			PINT
Turners, Sweet Cider (TN12)		7.0%	£4.80
Perry's Grey Heron, Sweet (TA19)		5.5%	£5.00
Ascension, Love Is In The Pear, Pear & Blackberry (BN26)		4.0%	£5.00
Celtic Marches, Cuckoo Penny, Rhubarb (WR6)		4.0%	£5.20
Big Nose & Beardy, Great Expectations, Medium Cider (TN22)		6.2%	£5.00
Olivers, Shezam, Medium Cider (HR1)		6.0%	£5.00
Seacider, Medium Dry Cider (BN6)		5.8%	£5.20
Olivers, Wild Farmhouse, Medium Dry (HR1)		6.5%	£4.80
Turners, Dry Cider (TN12)		7.0%	£4.60
Hallets, Heartbreaker, Dry Cider (NP11)		7.0%	£4.80

### SPARKLING CIDER (BOTTLE & CAN)

Olivers, Yarlington Mill Season 2017, Medium (HR1) <i>Beautiful, medium cider, full bodied, tannic and funky</i>		6.7%	£5.90	
Olivers, Gold Rush #6 (HR1) <i>Rich, dry, complex, fermented in oak barrels</i>		6.5%	£5.90	
Celtic Marches, Lily The Pink, Medium Fruity Cider (WR6) <i>Fruity, light pink colour, intense fruity aroma</i>		4.5%	£4.80	
Hawkes, Urban Orchard, Medium/Dry Apple Cider (SE1) <i>Smooth body, complex and rich with a crisp wine like finish</i>		4.5%	£4.40	
Celtic Marches, Ruby Tuesday, Raspberry Cider (WR6) <i>Medium apple cider blended with fresh raspberry juice</i>		4.0%	£5.50	
Kentish Pip, Skylark, Medium Cider (CT4) <i>Sparkling, full bodied, bright and refreshing</i>		5.5%	£4.80	
Kentish Pip, Wild Summer, Elderflower Cider (CT4) <i>Lightly sparkling and sweet, refreshing, floral notes</i>	LAST FEW	4.0%	£5.50	
Newton Court, Panting Partridge, Perry (HR6) <i>Medium, lightly sparkling, juicy pear taste, delicate finish</i>		5.3%	£4.50	
Pilton, Original Keeved Cider (BA4) <i>Light, refreshing, medium, using bittersweet cider apples</i>	LAST ONE	750ml	5.0%	£14.00
Pilton, Solstice, Keeved Cider (BA4) <i>Winter solstice apples fermented with wild yeast, sweet</i>		750ml	4.5%	£14.00

### WHITE WINE

Ciello Bianco, Cattarratto, 2016 <i>Organic, lightly cloudy white wine from Sicily, vibrant, aromatic</i>	175ml	Bottle	£5.00	£19.30
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# THE BEER SHOP LONDON FRIDGE MENU

## RED WINE

Ciello Rosso, Nerod'Avola, 2016

*Organic, natural wine, fresh, dark fruits, medium bodied*

**175ml Bottle**

£5.00 £19.30

## SPIRITS

Vodka, East London Liquor Co

Gin, Black Friars

Caribbean Rum, The Duppy Share

Black Spiced Rum, The Kraken

American Whiskey, Tincup

With Mixer Without

£5.00 £4.00

£5.00 £4.00

£5.00 £4.00

£5.00 £4.00

£5.00 £4.00

## MIXED DRINKS, COCKTAILS & OTHER GOODIES

Bloody Mary (Weekends Only)

Longflint, Grapefruit, Sour Cherry & Mezcal Paloma (E2)

Longflint, Negroni Sbagliato (E2)

Agua De Madre, Ginger, Water Kefir (NW5)

250ml 5.0% £6.00

250ml 5.2% £7.00

1.2% £5.50

## SOFT DRINKS & MIXERS

Square Root, Blackcurrant Seasonal Soda (E8)

Square Root, Seville Mandarin Seasonal Soda (E8)

Square Root, Apple Seasonal Soda (E8)

Coca Cola / Diet Coke

R Whites Lemonade / Old Jamaica Ginger Beer

Orange Juice

Fever Tree, Premium Soda Water

Fever Tree, Indian Tonic Water

£2.80

£2.80

£2.80

£1.50

£1.50

£1.50

£1.50

£1.50

## SNACKS

Bray's Cottage, Onion Marmalade Pork Pie

*Served with a dollop of mustard or pickle*

Serious Pig, Snackling, Oven Roast Pork Crackling

Serious Pig, Crunchy Snacking Cheese, Baked Italian Cheese

Serious Pig, Oven Baked Sea Salted Almonds

Salty Dog, Peanuts *Salted / Dry Roasted*

Salty Dog, Crisps

*Salted, Sweet Chilli, Steak, Cheese & Onion, Salt & Vinegar*

VEGGIE, GF

VEGGIE, GF

£3.50

£2.40

£2.40

£1.70

£1.20

£1.20