# Ale, Beer and Cider

There are blackboards in the centre of the wall opposite the cask rack, these list all our drafts

- 1 through 4 are the cask conditioned ales
- 5 through 8 are the craft keg beers
- 9 through 12 are the real ciders

Ask about number 13, which is an occasional bonus
All the drafts are served in pints, or you can order a third, a half or two thirds of a pint

Not sure what you want, why not try a flight of three thirds of the drafts and we will give you a bowl of pretzels for free

### How to order at The Four-Ale Taproom

- take a look at the black boards, choose a drink or have a look through this menu board at our other drinks
- find someone in a Four-Ale apron and tell them what you want, find a table (or share one) we will bring the drinks over to you
- once you are sat down if you want another drink just hold up the back of this menu board and wave it around
- we will come to you

Allergens — beer can contain barley, wheat, oats and milk unfined beer may be suitable for vegans as is some fined beer if you have a dietary requirement, ask a member of staff

#### Jarrold's

London Dry Gin (48%) £4.00 (plus mixer)

Sticking to the rules of a London Dry by using a premium distilled alcohol made from British grain mixes well with an English Garden tonic

**Sloe Gin** (33.5%)

**£4.00** (plus mixer)

Plump wild sloes hand-picked from the hedgerows of West Sussex are the stars in the limited-edition Sloe gin - mixes well with Scillonian Lemonade

#### **Sloe Gin & Prosecco** £10

A switch up on a Pimm's style long drink, simply amazing flavours

#### Corner 53

Pomelo (41%)

**£4.50** (plus mixer)

Pomelo is a citrus explosion. Packed full of fresh Pink Grapefruit, Pear and Liquorice - mixes well with Scillonian Lemonade

### Cherokee (41%)

**£4.50** (plus mixer)

Inspired by Tennessee whiskeys, mixed with 100% pure Canadian maple syrup which is balanced by orange and sarsaparilla to create a golden gin mixes well with a ginger ale

### **Umami** (41%)

**£4.50** (plus mixer)

A savoury gin combining Shitake mushrooms, sun dried tomatoes, honeyed butternut squash and pink peppercorn - mixes well with a classic Indian tonic water

We have a range of mixers from Folkingtons and Fritz all at £1 each (see the table cards)

Intrigued by the Corner 53 flavoured gin? why not try our flight of gin, one shot each of the three Corner 53 gins, including ice and a classic Indian Tonic water

£14



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### Cargo Cult Spiced Rum (38%)

£4.00

Light to medium bodied on the palate featuring cinnamon, ginger and vanilla building towards the grassy finish and a warm and spicy aftertaste — tastes great with cola, ginger ale or ginger beer (mixers start at £1)

Cargo Cult Banana Spiced Rum (38%) £4.00
The original Cargo Cult spiced rum is aged for more than 2 years in the tropical heat of Papua New Guinea and Fiji and then infused with North Queensland bananas.

Ripe banana on the nose which continues with cinnamon, vanilla and nutmeg and a smooth dry finish. - best with fruit juice, kola or ginger beer (mixers start at £1)

### Plantation OFTD Rum (69%)

£4.50

Intense aromas of coffee, orange, plum jam and truffles.

The palate bursts with caramel cream, chocolate and vanilla with smokey accents, cinnamon raisins, nutmeg, oak and molasses — try it straight or mixed with cola, ginger ale or ginger beer (mixers start at £1)

We have a range of mixers from Folkingtons and Fritz all at £1 each

### Heaven Hill Old Style Bourbon (41.2%) £4.00

Charcoal filtered before aging for 4 years.

Smooth, mild and mellow flavoured with a pungent rye-like aroma. Spicy with a hint of wood, a pleasant warmth and a caramel note to finish. — try it straight or mixed with cola, ginger ale or ginger beer (mixers start at £1)

# Platte Valley 100% Straight Corn Whisky (40%) £3.80

Aged for 3 years and presented in an earthenware moonshine jug.

Golden silver colour with floral geranium, honeycomb, dried fruit aromas with a silky, dry, light to medium body and a mineral finish.

— try it straight or mixed with cola, ginger ale or ginger beer (mixers start at £1)

We have a range of mixers from Folkingtons and Fritz all at £1 each

# Wine

**Blanc Wine** 'Réserve de Lubin' The nose is floral which is balanced by gentle acidity and a mineral backbone

Rouge Wine 'Réserve de Lubin' Aromatic nose dominated by aromas of fresh red fruit; the palate is well balanced and soft.

Rosé Wine 'Réserve de Lubin' Fine, delicate nose and a palate full of red fruits, raspberry, blackberry and spice

A large glass (175 ml) £4 or a bottle (750 ml) £16

**Prosecco** 'Lunetta Spumantee Brut' Aromas of stone fruits, particularly peach, and also hints of apple

Mini Bottle (200 ml) £6.50

# Bar Snacks

#### Jar of Nuts

£1 per scoop

Simply Sea Salt Mixed Nuts, Marrakesh Spicy Peanuts, Dry Roasted Peanuts, Rosemary Salt Peanuts

### Jar of Pretzels

£1 per scoop

Nut free salted pretzels

### Pork Scratchings

£1.50 per pack

Salt & Pepper, Sage & Onion or Habanero — super crunchy scratchings

### Biltong

£2.50 per pack

Original or Firetong (spicy) — (do not eat the little bag inside, it's there to keep it dry)

# Brown Bag Crisps

£1 per bag

Lightly Salted, Sea Salt & Malt Vinegar or West Coubtry Farmhouse Cheddar and Onion

### Pork Pies

£3.50 each

Artisan hand cut pork pies, from Jakes in Petersfield, served with a side of pickle

## Pickled Eggs

80p each

Artisan Purely Pickled eggs, in various interesting flavours

### Iberian Salami

£2 (for 2)

Made in Spain using authentic Iberian recipes, choose from Clasico or Chorizo

# Thursday Night

(between 6.30 and 8)

# Beer & Burger £8

a freshly made to order burger and a pint of cask ale

100% Steak Beef Burger Crispy Fried Chicken Burger Spicy Bean Burger (V)



All served with salad in a bun with a side of fries - Add cheese to any burger

\*subject to availability

Price includes a freshly made to order burger and a side of fries, a basket of corn tortilla chips while you wait and a pint of any of our cask ales or £3 off any other drink in the taproom

# Sunday lunch

(between 12.00 and 2.30)

# Cheese Board

Free for all our customers

Crackers, Cheese, Pickles
Come and help yourself and enjoy a
beer at the same time



The cheese board is free to all our customers on a Sunday and is available from 12 until 2 (or the cheese runs out

Please help to keep the cheese board going by bringing in your favourite cheese to share

# House Rules

Opening hours

Mon, Tue and Thu 3pm to 930pm Wed closed Fri and Sat 12pm to 9.30pm

Sun 12pm to 2.30pm

We call last orders at closing time, we close the till ten minutes later and ask you to drink up within half an hour of closing time

Getting a license is difficult and losing it is easy, so we ask for your help

- no one under the age of 18 is allowed in the bar
- we have to close the doors at 9.30
- we must challenge 25
- we cannot play any pre-recorded or live music, tv or sport (please do not play it on your phone as it still breaches our license)
- we cannot have any amplified live music in the bar these are all conditions of our license

#### Dogs are very welcome, we have water and snacks for them

You are welcome to bring your own food, we have menus from most of the local takeaways on the notice board in the back of the bar - if you need a knife, fork & a plate, just ask

#### Please try to avoid language which may offend

Your phone should be on silent, a repeated ping, ding or ring, could result in a fine and a donation in the charity box - switch off for a short whole and enjoy the company of us and your fellow customers - although switch back on to leave a review or check-in

No smoking or vaping in the bar or the door way to the bar, please do not take any glasses outside - your drinks are safe in the bar, please put cigarette butts in the bin by the door - not on the street

Please do leave quickly and quietly at the end of the evening and respect our neighbours

Most importantly, enjoy your time in our little taproom