



BISONBeer

COLLABORATION MENU

May 2018

CIN CIN x BISON BEER

TO BEGIN

**Black Betty focaccia, Pugliese extra virgin olive oil
House cured and smoked salumi
Fermented pickles, pane carasau**

Beavertown Black Betty IPA, 7.4%

SMALL PLATE

Brighton Bier cured mackerel, pea and mint pesto, black olive

Westmalle Tripel, 9.5%

PASTA

Spaghetti carbonara, malt brined bacon, confit Buford Brown yolks

Paulaner Salvator Doppelbock, 7.9%

FROM THE GRILL

**Sussex beef tagliata, olive oil and hazelnut mash, charred leek,
pickled shittake mushroom**

Rochefort 6, 7.8%

DESSERT

Juice Box cheesecake

If you have any food allergens, please inform us.
All produce is fresh so menu is subject to change.
A discretionary service charge of 10% will be applied to your bill.