



NETTLE & RYE



THORNBRIDGE TASTING MENU & BEER MATCHING MENU

WEDNESDAY, 26TH APRIL 2017

Canapés & house breads

- *Thornbridge's Serpent - Barrel Aged Belgium Wheat Beer* -

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Langoustine, cauliflower, smoked buttermilk, seaweed, fermented lemon

- *Thornbridge's Lukas - Helles Lager* -

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Carrot, goats curd, prune, walnut

- *Thornbridge's Raindrops on Roses - Rose Petal Belgium Wheat Beer* -

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Lamb rack, rhubarb, asparagus, sheep's yoghurt, wild garlic

- *Thornbridge's AM-PM - Session IPA* -

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Porter, pearl barley, coffee, malt, banana

- *Thornbridge's Cocoa Wonderland - Chocolate Porter* -

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Wigmore sheeps' cheese, apple, spelt, honeycomb, radish

- *Thornbridge's Mango Halcyon - Mango Imperial IPA* -

6 COURSES & 6 BEERS - 50

At the Nettle, we are committed to creating innovative food with great British produce.

Please inform us of any allergies or dietary requirements when placing your pre-order.

Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.

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