



**5 Course Beer Tasting Menu with Guest Speaker RH Lord Bilimoria £55 per person**

**Wednesday 12<sup>th</sup> July 6.30pm arrival**

**Arrival Cocktail**

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**King Chilled**

Patron Silver tequila, agave syrup, pineapple and lime juice, topped up with King Cobra Beer.

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**Karara Kekda**

Sharps Cornish Pilsner battered fried soft shell crab with raw papaya salad and garlic pepper chutney.

**Sharps Cornish Pilsner 5.2%**

A pale straw beer with a herbal lemon aroma. In the mouth, the beer is crisp and light with clean fruit notes.

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**Achari Bathak**

Roast duck spiced in pickling spice served with date tamarind and apricot chutney.

**Wolf Rock Red IPA 4.8%**

A fusion of Red Ale and IPA styles and combines Noble and New World hops with our finest special malt to deliver its distinctive flavour and enticing red hue.

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**Cobra Zero and Lime Sorbet**

Cobra Zero an alcohol-free beer with the same smooth, rounded taste characteristics you'd expect from the Cobra family.

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**Murgh tikka Masala**

Chargrilled chicken supreme in piquant tomato and fenugreek sauce with cobra naan.

**Served with**

Crispy okra, tandoori broccoli, saffron Pulao rice and dal makhani.

**Cobra 5%**

Satisfyingly smooth taste with soft fruit tones and a subtle malty flavour.

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**Pistachio and Saffron Rasmalai**

Milk dumplings in a sweetened saffron, cardamom and pistachio rabadi.

**Doombar Amber Ale 4.3%**

An enticing aroma of resinous hop, sweet malt and delicate roasted notes.