# HAWKSMOOR

## HAWKSMOOR X BRICK BREWERY

# Shaky Pete x Peckham Brick Beer Gin, homemade ginger syrup, lemon juice & topped with Peckham IPA

# Grilled & pickled fennel, spelt, preserved lemon & olives

### Foraged Sour

Chamomile & coconut notes, nettles adding subtle tannins that are balanced with a blend of wine & Belgian ale yeasts

#### Heritage tomatoes & lardo on toast

#### Strawberry & Cucumber Sour

Strawberry & cucumber notes, adding a refreshing & cooling balance to the tartness of the sour base

#### Roast rump cap, beef cheek & bone marrow rye pie

#### Peckham Rye

A Red Ale with plenty of rye in for good measure. Big malt & caramel backbonewith Chinook and Cascade hops providing a citrus burst

#### Bittersweet chocolate tart & crème fraîche

#### Manhattan Sour

Blending sweet cherry, bitter orange, ginger and cinnamon creates a warmth alongside rich, sweet & fruity notes from ageing on cherrywood





