



## **NETHERGATE PAIRING MENU**

6.30pm November 21st | The Black Lion

£55 per guest | 5 courses

5 Nethergate ales & lager with our 5 course pairing menu  
Ian, Head Brewer at Nethergate, will be talking the guests through the Flavour profiles.

**Roquefort Blue cheese and almond focaccia**, honey butter

**Suffolk County Chestnut Ale** - biscuity, fruity, traditional - smooth, malty, nutty - chestnut bitter

**Monkfish scampi**, pickled chili, charred red pepper

**Nethergate Craft Lager** - subtly citrus, malty - light and crisp - lager

**Chicken pastilla**, coriander, feta and pomegranate

**Stour Valley Golden Ale** - floral, spice, citrus - refreshing, - mild bitter

**Roast pumpkin and lentils**, harissa yogurt, roast lemon dressing

**Amber Ale Venture** - fresh, citrus, hoppy - crisp, citrus finish - amber, session ale

**Dark chocolate delice**, milk crisps, cocoa roasted almonds

**Old Growler Porter Ale**, toffee, roasted malts - smooth - bittersweet dark porter

For specific allergen or dietary information please email [events@theblacklionlongmelford.com](mailto:events@theblacklionlongmelford.com) or call 01787 312356

Booking is essential please visit [www.theblacklionlongmelford.com](http://www.theblacklionlongmelford.com) to book your space

A discretionary service charge of 10% will be added to your bill