

STONE & WOOD

BEER DINNER

5 Beers • 5 Pairings • 2 Roaming Canapés + 3-Course Sit-Down

ROAMING CANAPE 1

RADLER

PRAWN TOAST

Brown butter & chive aioli, finger lime

Pairing note: The Radler's bright citrus and light spritz cuts through the richness of the fried toast, while finger lime echoes the beer's own citrus character.

ROAMING CANAPE 2

PACIFIC ALE

BAKED OYSTER

Cheddar & ale rarebit, Worcestershire, chive

Pairing note: Pacific Ale's tropical fruit and passionfruit lift plays against the oyster's brine, while the rarebit's malt-forward richness bridges back to the beer's own base.

THE SHACK AT THE BEACH HOTEL

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ENTREE

EASY PALE

HAM HOCK & PORK TERRINE

Celeriac remoulade, warm sourdough toast,
pickled shallot

Pairing note: Easy Pale's tropical hop lift (mango, guava, mandarin) cuts through the richness of the terrine, while the remoulade's acidity mirrors the beer's crisp finish.

MAIN

ROTATING TAP POUR (TBC)

LP'S QUALITY MEATS PIG'S HEAD SAUSAGE

Onion, amber ale & wholegrain mustard sauce,
potato dauphinoise

Pairing note: The Radler's bright citrus and light spritz cuts through the richness of the fried toast, while finger lime echoes the beer's own citrus character.

DESSERT

STONE BEER - WOODFIRED PORTER

PORTER SPOTTED DICK

Currants, miso caramel, mascarpone cream

A porter-laced take on the classic British suet pudding – currants steeped in porter, baked directly into the sponge, carrying its roasted coffee, dark chocolate and light smoke through. Miso caramel adds a savoury depth alongside the mascarpone cream to round out the richness.

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