

# SUNDAY LUNCH

£12.95 | £6.50 kids portion

Bertha roast rump of rare breed beef,  
Hispi cabbage, glazed carrots,  
garlic & thyme beef dripping roast  
potatoes and Yorkshire pudding

{ Dark Mild or Brown Ale }

Stuffed roast pork belly, crispy crackling,  
black pudding, caramelised apple puree,  
Hispi cabbage, garlic & thyme Beef  
dripping roast potatoes

{ Pale Ale or Cider }

Roast chicken breast, Hispi  
cabbage, soft herb crumb,  
glazed carrots, Ratte Potatoes

{ Belgian Tripple }

*All accompanied by seasonal  
vegetables, beef dripping roasties,  
Yorkshire pudding & roast gravy*

## EXTRAS

£3 each

Buttered Hispi cabbage

Beef dripping roast potatoes

Butter roasted carrot & bashed swede

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

(v) = Vegetarian

(vg) = Vegan

(gf) = Gluten Free

## BEERONOMY AND THE THREE B'S

### BRIDGE - BOOST - BALANCE

#### BRIDGE

*Beer and food share common flavours. BRIDGE is the basis of this pairing.*

Common ingredients such as slides, seasonings or something added late to a dish such as a squeeze of lime, fresh basil, butter or even ketchup can help bridge beer and food.

#### BOOST

*BOOST makes beer the missing ingredient in food.*

When together they BOOST flavours creating something far tastier than their constituent parts.

#### BALANCE

*This is the controlling force when you are dealing with bold flavours.*

Nothing overpowers and it balances and softens to build flavours sometimes bringing individual flavours forward.

##### RULES OF BALANCE

Salt (*bal*) Bitterness

Sweet + Fat (*bal*) Bitterness

Fat + Salt (*bal*) Alcohol + Bitterness

Sweet + Body (*bal*) Chilli Heat

Acidity + Carbonation (*bal*) Oily, Fatty, Smoked

Bitter + Carbonation (*bal*) Richness

Sweet (*bal*) Sweet

Sweet (*bal*) Umami

Roasted Bitterness (*bal*) Acidity

KEY TO PAIRINGS SHOWN IN MENU:  
{ brackets showing suggested drink pairings }



## BEERONOMY

3-5 Hood Street Newcastle upon Tyne NE1 6JQ

[www.beeronomy.com](http://www.beeronomy.com)



WE CARE ABOUT

THE

# FOOD

AS MUCH AS WE CARE ABOUT

THE

# BEER



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BEER

WE BAKE, CURE, FERMENT AND SMOKE  
IN OUR WONDERFUL WOOD FIRED  
BERTHA OVEN

*We are serious about flavour and making  
sure your beer is the perfect match for  
your food, but we want it to be fun!*

We serve really tasty food and some great  
drinks too. Some dishes can be shared - just ask  
for another plate - don't worry, we don't mind.

## WHILE YOU WAIT

£3 each

Nocellara del Bellice olives  
BERTHA smoked mixed nuts  
House fermented pickles

## OYSTERS

£2.50 each | £14 for six

CUMBRAE (West Kilbride)  
LINDISFARNE (Northumberland)

{ Stouts/Porters }

NATURAL (gf)  
NAM JIN SOY AND MIRIN (gf)

{ Sour }

## SNACKS

Nocellara Del Belice olives (v) (gf) (£2.50)

{ Belgian Fruit Sour }

Sourdough bread, whipped butter,  
black olive tapenade (v) (£2.50)

{ Sour or Dark Lager }

Crispy pig head croquettes,  
white miso and apple (£3)

{ Pale Ale }

Crispy polenta, parmesan,  
truffle honey dressing (v) (gf) (£3)

{ APA or IPA }

BBQ spiced crispy pork scratchings (gf) (£3.50)

{ Belgian Gueuze or Session Pale }

Hand-raised pork pie (£3.50)

{ Best Bitter }

## SMALL PLATES

Masala spiced scotch-egg, 'Dahl' (£6.75)

{ Hefeweizen }

Buttered crumpets, steamed  
cock crab, sea vegetables (£6.95)

{ Pilsner or New World Lager }

Grilled chicken skewers  
'XO sauce' Kimchi (gf) (£6.75)

{ Dark Lager or Saison }

Wild mushrooms on toast, lemon thyme,  
charred onions, nasturtiums (vg) (£6.50)

{ Belgian Dubbel }

Potted chicken liver, ginger plum  
chutney & sourdough (£5.75)

{ Fruit Beer }

## CURED MEATS

GOOD MEAT,  
SALT,  
SMOKE,  
TIME.

*These are the cornerstones of all  
our cured meats. Many of our artisan  
producers work in much the same way  
as our forefathers would have, creating  
truly authentic, exquisite flavours.*

## CHARCUTERIE PLATE

£6 small | £12 large

ROYALE HAM

*With an unmistakably British flavour,  
this ham is marinated for eight days  
in a liquid pickle of pale ale, molasses,  
vinegar, brown sugar and spices before  
being smoked and slowly matured.*

{ Fruit Beer or Wheat Beer }

COLD-SMOKED MUTTON

*Leg of mutton cured with rosemary,  
juniper, garlic, black pepper, and port,  
air-dried and beech wood.*

{ Saison }

SMOKED GREEN PEPPER  
AND VENISON SALAMI

*Dry cured and oak smoked locally  
sourced venison salami flavoured  
with green peppercorns. It has a  
distinctive gamey flavour with a  
little heat from the peppercorns.*

{ Belgian Dubbel or Smoked Beer }

DORSET N'DUJA

*A spreadable salami originating  
in Calabria and bursting with chilli.  
These fermented, air-dried sausages  
in natural hog casings are made  
from wonderful free-range Dorset pigs.*

{ Belgian Blonde or Saison }

## WOOD-FIRED BERTHA GRILL

Middle white pork T-bone, plum wine-soaked  
prunes, chestnut, cavolo nero (gf) (£15.95)

{ Fruit Beer }

Roast Cornish cod, mussels,  
spelt, wild mushrooms (v) (£14.95)

{ Pilsner }

Shortrib cheeseburger,  
crispy shallots & pickle (£10.50)

{ IPA }

Beef and onion pie, mashed potatoes  
& Tunworth cheese (£12.95)

{ Sweet Stout or Belgian Dubbel }

Soy marinated bavette steak, black garlic,  
miso béarnaise & triple cooked chips (gf) (£13.50)

{ APA or Dark Lager }

Roasted celeriac with pickled shiitake,  
lentils, goat's curd & beetroot (v) (gf) (£9.95)

{ Pale Ale or IPA }

Cauliflower steak, harissa, olive pistou  
and porcini mushrooms (vg) (gf) (£9.95)

{ Brown Ale or IPA }

## FOR THE TABLE

Whole grilled market fish (v) (gf)  
(for 2) (£16 per person)

*Ratte potatoes, sea vegetables,  
seaweed mayonnaise*

{ Pilsner or Pale Ale }

Slow roast shoulder of lamb (gf)  
(£16 per person)

*Anchovy hollandaise, mashed potatoes,  
Tunworth cheese & balsamic onions*

{ Saison }

38 day aged 500g Angus bone-in rib-eye (gf)  
(for 2) (£42)

*Charred little gem, calçot onion,  
mustard & caper butter sauce*

{ Amber Ales or Dark Lagers }

## SIDES

Triple cooked chips (gf) (£3)  
Dripping fries (£3)

Mash & Tunworth (gf) (£3.50)

Buttered English greens (v) (gf) (£3)

English lettuce & herb salad (v) (gf) (£2.50)

Onion rings (£3)

Carroll's heritage potatoes (v) (gf) (£3)

## SWEET AND SAVOURY

Cereal and chocolate crunch,  
pistachio streusel, milk chocolate  
& salted caramel ice cream (v) (£6.50)

{ Imperial Stout }

Sticky toffee pudding, Madagascan  
bourbon vanilla ice cream (v) (£5.75)

{ Stout }

Cherry and almond Bakewell tart (v) (£5.95)

{ Fruit Beer }

Ice cream 3 scoops (£4)

Madagascan bourbon vanilla

Ginger caramel ice cream

Milk chocolate & salted caramel ice cream

Strawberry & yuzu ice cream (vg)

Chocolate & orange blossom ice cream (vg)

{ Imperial Stout }

Sorbet 3 scoops (£4)

Raspberry & sorrel sorbet (gf)

Grapefruit & bergamot sorbet (gf)

{ Fruit Beer }

## CHEESE

£3 each | £10 for 4

STICHELTON

Traditional unpasteurised Stilton

{ Barley Wine or Imperial Stout }

DODDINGTONS

Unpasteurised hard cows cheese

{ Saison or Belgian Blonde }

STINKING BISHOP

Rind- washed unpasteurised cow's milk

{ West Coast IPA }

TOMME DE SAVOIE

Unpasteurised semi hard

French mountain cheese

{ Dark Lager }

ALLERDALE

Hard Cumbrian goats cheese

{ Fruit Beer }