



honest // social // adventurous

MODERN CAMPFIRE COOKING

Bar Snacks

		Pair With
English air dried pale ale ham with house pickle	4	Pale Ale
Paneer, miso, spring onion (v)	3.5	APA
Fries, chives, cheese, truffle oil (vgo)	4	IPA
- add BeFries three sauce selection	1	

Hand Food

Macaroni cheese croquettes, truffle mayo (v)	4.5	Pilsner
Onion croquettes, romesco (vg)	4.5	Blonde
Feijoada pork stew croquettes, drunken sauce	4.5	Pale Ale
BBQ Sweetcorn, avocado (vg)	4	Saison
Squid karaage, sriracha mayo	5.5	Pilsner
Jerk Chicken wings, pickled cucumbers	6	Pilsner
BBQ Ribs, BeerBQ sauce	7.5	APA
Royale with cheese	5	IPA

Small Plates

Sweet potato, spring onion, mint raita (vg)	5.5	Witbier
Tomato panzanella, basil, capers, croutons (vg)	5	Pilsner
Pork belly, red miso, spring onion, chilli	8	Sour
Thai rare beef, flatbread, peanuts, mint	9	APA
Beetroot tartare, crostini, goats curd (vgo)	5	Blonde
Hoisin fried cauliflower, tofu, peanuts (vg)	6	Saison
Fish tacos, avocado, pickled onions	6.5	IPA

Desserts (v)

Dark Chocolate Oreo brownie, malt ice-cream	5	Porter
Lemon meringue pie, strawberry sorbet	5	-

Kitchen open: 12pm-10pm Mon to Sat and 12pm-5pm Sun // @humblebrighton

Vegan options available please ask at the bar (vgo)

please make us aware of any allergies you may have when placing your order

BISON
BAR. KITCHEN HIDEOUT