

BEER STYLES & FOOD

BEER STYLE	BRAND	PAIRING 1	PAIRING 2	PAIRING 3
LIGHT LAGER Cuts through fried food, light complement with delicate dishes.		 FISH	 FRIED FOOD	 SALAD
HOPPY LAGER Hopes complement herbs & spices.		 SPICY	 CHICKEN	 FRIED FOOD
BLONDE ALE Blonde ales contrast with strong flavours.		 SPICY	 PORK	 SHELLFISH
PALE ALE / IPA Fruity hoppy tones contrast rich flavours.		 SPICY	 BURGER	 PIZZA
IRISH RED ALE Sweet malty beer complements rustic flavours.		 PORK	 STEW	 FRUIT PIES
PORTER & STOUT Carbonated yet complex dark flavour, complements salty & bold flavours.		 SHELLFISH	 BEEF	 BBQ
NITRO STOUT Smooth, creamy mouthfeel rich roast character enhances rich flavours.		 BEEF	 BBQ	 CHOCOLATE
FES Decadent beer complements strong flavours well.		 BEEF	 SPICY	 BURGER
CIDER Sweet, acidic fruit taste cuts through fatty or rich dishes.		 PIZZA	 PORK	 FRIED FOOD