

GOOSE ISLAND BREW PUB

CORE MIGRATION FLIGHT - 6

Sample your way through three of our legendary Goose Island beers.

MIDWAY SESSION IPA - 4.1%

Inspired by the quaffability of traditional English low-alcohol brews. This style has a lower alcohol content while still showcasing the rich aroma and flavour of American hops.

312 URBAN WHEAT ALE - 4.2%

Very subtle notes of wheat & bread reach the nose, accentuated in the flavour by notes of lemon rind and citrus. It's zippy and refreshing, with a creamy mouthfeel.

GOOSE ISLAND IPA - 5.9%

Our IPA recalls a time when ales were highly hopped to preserve flavours, travelling from England to India. The result is a fruity aroma, set off by a dry malt middle, and long hop finish.

WILD BEER FLIGHT - 8

Sample the variety of flavours that brewers create when they venture onto the wild side.

CANTALOUPE GOSE - 4.6%

Gose gets its 'wild' flavour from lactobacillus, which gives it a light elegant acidity in the finish. Ours is brewed with Cantaloupe and a hint of salt for added complexity.

JULIET - 8%

The 'wild' flavour is a combination of wild yeast that gives it a bold acidity. The sour note is rounded by the addition of fresh blackberries & ageing in wine barrels.

MATILDA - 8%

Matilda gets her wild flavour from *bretannomyces* yeast, that gives it complex notes of clove and spice. Brett also lends a dry finish to offset the richer dried fruit notes on this beer.

THE HOME FLIGHT - 6

After a month-long immersion at Goose Island brewery in Chicago; Head Brewer Andrew is brewing up some unique beers right here in Shoreditch, along with putting his own twist on some Goose classics.

Create your own flight from Brewpub crafted beers listed below.

CANTALOUPE GOSE - 4.6%

A kettle soured Gose with fresh cantaloupe. Tart with a subtle hint of salt giving way to a refreshing melon finish.

BRUT IPA - 7%

An ultra dry, refreshing, pale ale well-hopped with Citrus & Nelson Sauvin for a nose of citrus and gooseberry. Highly carbonated and dry.

ALL PURPOSE IPA - 5.2%

From the recipe book of the original Goose Island Brewpub with a slight twist. Wai-iti, Azacca, and Amarillo hops create a citrus forward IPA with a pronounced bitterness, and refreshing finish.

DUBBEL - 6.7%

A collaboration brew with our mates and neighbours from Redchurch Brewery. Brewed with raisins, orange zest & cacao nibs.

FIRESIDE - 7.4%

Our Bière de Garde - fruity and malt driven French farmhouse ale. Expect notes of bread, pear and apple with a warming finish.

SHORTHORN MILK STOUT - 4.5%

Direct from a Heaven Hill Bourbon barrel, served on nitro. This beer expresses strong notes of coffee, milk chocolate & roasted barley rounded out with a rich and smooth mouthfeel. £2 surcharge.