



AMUSE – BOUCHE

SCOTCH EGG

Soft Poached Egg, Sausage,
Mustard Aioli

SHELL'S FIREBRICK

1ST COURSE

SPAETZLE

Roasted Beets, Brussel Sprouts,
Pretzel, Mustard Demi

SHELL'S ONE FIVE FIVE

2ND COURSE

CAULIFLOWER SOUP

Coriander, Crispy Shallots,
Pickled Red Onion

SHELL'S GOOSETOWN

3RD COURSE

GRILLED PORK SHOULDER

Bacon Confit Potatoes, Braised
Kraut, Sourdough Puree

SHELL'S OKTOBERFEST

4TH COURSE

CHOCOLATE TORTE

Honey Ice Cream, Caramel

SHELL'S CHIMNEY SWEEP



FIREBRICK

Style | ABV

Vienna Lager | 5%

Reddish-Amber hue. Carries a mild, pleasant maltiness with subtle sweetness and a light hoppy finish

ONE FIVE FIVE

Style | ABV

Red Lager | 5%

A complex, medium-bodied red lager. Firm caramel, dark toffee and subtle citrus notes complimented by a bright, hoppy finish.

GOOSETOWN

Style | ABV

Gose | 4.7%

Golden orange with thick white foam head. Light and citrusy tartness, backed by a bready, wheat malt character. Touch of coriander spice.

OKTOBERFEST

Style | ABV

Marzen | 5.5%

Brewed with the perfect balance of Pale, Munich, and Cara Pils malt with Liberty and Perle hops to create a rich, smooth taste.

CHIMNEY SWEEP

Style | ABV

Schwarzbier | 5.2%

A black lager with a roasty maltiness, sturdy hop bitterness and an underlying subtle smokiness.