

Freshly Shucked Oysters served with lemon, Blond Lager & shiso mignonette

6.00 each | 1/2 Dozen 32.00 | 1 Dozen 60.00 *Our team is happy to elaborate*

Oyster Happy Hour *Mon to Fri, 3–6pm*

Prosecco 47 Anno Domini, Veneto

3 oysters + 1 glass | 28.90

1 dozen oysters + 1 bottle | 135.90

Champagne Barons de Rothschild, Brut, Côte des Blancs

3 oysters + 1 glass | 38.90

1 dozen oysters + 1 bottle | 220.90

LeVeL33 Brut Beer

Brewed with Champagne yeast

3 oysters + 1 glass (0.3ℓ) | 24.00

1 dozen oysters + 1 bottle (750mℓ) | 82.90

Additional Oyster | 4.00 per piece

Beer Dining *2.30pm onwards*

Brewery Burgers & Roll

Crispy beer malt artisanal brioche by our local baker

Brewery Lobster Roll & Fries ▶ *Slipper lobster,*

roasted yeast butter, cabbage slaw, saffron aioli,

Blond Lager pickled shallot | 32.00

LeVeL33 Brewery Burger ▶ *Wagyu beef patty,*

chipotle mayo, cheddar cheese, lettuce, caramelised

onion, gherkins | 26.00

Hainanese Chicken Burger ▶ *Grilled turmeric*

marinated chicken thigh, spring onion & ginger mayo,

housemade garlic hot sauce, cucumber, coriander | 24.00

LeVeL33 Veggie Burger ▶ *Housemade veggie patty*

with mushrooms, corn, sweet potato, onion & quinoa,

chipotle mayo, cheddar cheese, lettuce, caramelised

onion, gherkins | 22.00 **V**

Platters

Charcuterie Board ▶ *4 varieties of cured meat, gherkins,*

pickles, Stout wholegrain mustard, crackers | 44.00

Seafood Medley ▶ *Selection of raw, cured & smoked*

seafood, cocktail sauce, pumpernickel | 46.00

Cheese Platter ▶ *3 varieties of premium cheese,*

IPA & maple syrup jelly, quince paste, fresh grapes,

spent grain crackers | 26.00 **V**

Beer Dining Sharing Platter ▶ *Housemade*

hummus, olives, chilli salt & pepper calamari,

sweet potato fries | 46.00

Skewers

Kurobuta Pork Collar ▶ *Stout “char siu” glaze, shiso* | 8.00

Chicken Wings ▶ *Soy & mirin glaze, cumin, chilli, sesame seeds* | 7.00

Shiitake ▶ *Seaweed butter, kombu* | 6.00 **V**

Baby Corn ▶ *Black garlic butter, Espelette pepper* | 5.00 **V**

Skewer Tasting Platter ▶ *All of the above* | 23.00

Light Bites

Salt & Vinegar Onion Rings ▶ *Parmesan, kimchi aioli* | 15.00 **V**

Chilli Salt & Pepper Calamari ▶ *Lemongrass, kaffir lime leaves,*

black garlic aioli | 24.00

BBQ Kingfish Collar ▶ *Drunken in Blond Lager, soy &*

mirin glaze, kimchi seasoning | 18.00

Housemade Hummus ▶ *Crispy chickpeas, cayenne pepper,*

beer malt focaccia | 15.00 **V**

Sizzler Prawn ▶ *Lemon, dill* | 25.00

Sizzler Beef ▶ *Confit garlic, pepper sauce* | 22.00

Halloumi Sizzler ▶ *Honey* | 16.00 **V**

Snacks **v**

Marinated Castelvetrano Olives ▶ *Fennel seeds* | 7.00

Spiced Beer Nuts & Vegetable Chips | 8.00

Fries ▶ *Garlic ketchup* | 10.00

Sweet Potato Fries ▶ *Wasabi aioli* | 13.00

Truffle Fries ▶ *Truffle aioli, Parmesan* | 16.00

Freshly Brewed Craft Beers

Before 8pm 0.3ℓ 9.50 ▶ 0.5ℓ 14.50 | **After 8pm** 0.3ℓ 12.50 ▶ 0.5ℓ 17.50

Blond Lager / Wheat Beer / India Pale Ale / House Porter / Stout

Seasonal Craft Beer ▶ **Our team is happy to elaborate**

Beer Tasting Paddle ▶ *Five 0.1ℓ tasters of LeVeL33 craft brews* | 23.50

LeVeL33 Brut Beer | 300mℓ 14.90 ▶ 750mℓ 35.00 ▶ Magnum 70.00

Brewed with the same yeast as Champagne Barons de Rothschild with a second fermentation in bottle.

As per Méthode Traditionnelle to produce champagne, after a few months of turning the bottles, the accumulated lees in the neck of the bottles are disgorged before the final corking.

Impossible Craft Ale ▶ *Full ale flavour from American hops yet low carb, less alcohol & half the calories*

of regular ale. Alc. 3.5% | 0.3ℓ 9.50

Sparkling & Wines *by the glass*

Sommelier Selection Available *Our team is happy to recommend*

Champagne Barons de Rothschild NV ▶ Brut ▶ Côte des Blancs | 29.00

Barone Pizzini NV ‘Animante’ Franciacorta ▶ Lombardia | 23.00

Prosecco 47 Anno Domini ▶ Veneto | 20.50

Sauvignon Blanc ▶ Satyr ▶ Marlborough | 18.00

Chardonnay ▶ Hannes Reeh ‘Unplugged’ ▶ Neusiedlersee | 19.50

Pinot Noir ▶ Satyr ▶ Hawke’s Bay | 18.00

Hannes Reeh ‘Heideboden Rot’ ▶ Cabernet Sauvignon / Merlot / Zweigelt ▶ Neusiedlersee | 19.50

Maison Castel Rosé ▶ Grenache / Syrah / Cinsault ▶ Côtes de Provence | 19.00

Rockford Rosé ▶ Alicante Bouchet ▶ Barossa Valley | 20.00

Explore our boutique wine list showcasing our range of specially selected wines, all less than 5,000 cases in production.

Craft Hard Seltzer

Watermelon & Lime / Peach / Lime / Mango & Passionfruit. Alc. 2.5% | 9.50

Non-Alcoholic

Filtered Still & Sparkling Water | 5.00 *Free flow per guest*

Remedy Kombucha ▶ Mango Passion ▶ Ginger Lemon ▶ Apple Crisp | 12.00

Alpirsbacher Alcohol-Free Lager 0.0% from Germany | 11.00

Melati Classic Aperitif *Enjoy neat or as Melati Spritz* | 16.00

Lyre’s Non-Alcoholic Classic Spirits | 16.00

Dry London Spirit & Tonic ▶ “No sin” gin & tonic

Dark Cane Spirit ▶ Enjoy with your favourite mixer or as a mojito

Italian Spritz ▶ Think guilt-free Aperol Spritz

All prices subject to 10% service charge and prevailing government taxes.