

## BEER



The floral, hoppy aromas and bitterness in an IPA are a perfect match with bold, punchy Cheese & Onion flavours.



The smoky-sweet notes of the Ham & aromatic Mustard bite are a total delight with the clean, bitter notes of a pilsner.



**NEW**  
Brighter and lighter fruit notes of a sweet cider pair perfectly with naturally sweet beetroot and parsnip.



The heavenly meatiness of the Roast Ox crisps brings out a wonderful caramel note in a beer: complex, rich and utterly delightful.



Gin & Tonic with a slice of lemon and spicy Sea Salt & Black Pepper, for extra zestiness give the lemon slice a squeeze



**NEW**  
Jalapeno with its slightly warm, botanical notes perfectly partners with the refreshing burst of pink grapefruit and tart fresh lime in a tequila and mezcal cocktail.

# REAL

HAND COOKED

## Perfect PAIRINGS

WITH 9 TASTE-BUD  
TINGLING FLAVOURS,  
THERE'S A REAL SNACK  
WITH BAGS OF CHARACTER  
TO PERFECTLY  
COMPLEMENT ANY DRINK.



## WINE



A crisp white, like Picpoul or Albariño pairs beautifully with the slightly coastal acidity and creamy potato notes of classic Sea Salt & Cider Vinegar crisps.



Nothing sets off the citrus, maltiness and creamy notes in a glass of fizz like the simple-but-elegant flavour of classic Sea Salt crisps.



A wonderfully bold and spicy red, like a Shiraz or Tempranillo, is the perfect partner for the sweet and gentle spicy bite of Sweet Chilli crisps.

# WHAT'S YOUR REAL PERFECT PAIRING?