



Adnams
Southwold
Suffolk

Freewheel (3.6%)
Summer ale made with English hops.



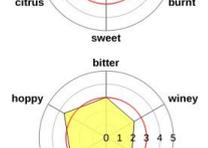
Adnams
Southwold
Suffolk

Mosaic Pale Ale (4.1%)
A fruity pale blonde beer, with aromas of mango, peach, lemon and pine and a dry hoppy finish.



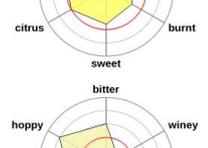
Adnams
Southwold
Suffolk

Ghost Ship (4.5%)
A pale ale with an assertive pithy bitterness, biscuit flavours and fresh citrus aroma.



Blimey!
Norwich
Norfolk

Son of Paleface APA (4.0%)
Well-hopped APA.



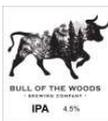
Boudicca
West Barsham
Norfolk

Prasto's Porter (5.2%)
Full-bodied porter with dark fruit and hops on the nose, hints of roast malt, and a dry and smoky finish.



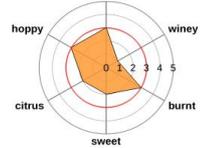
Buffy's
Tivetshall St.
Mary
Norfolk

Polly's Folly (4.3%)
Amber-coloured bitter lightly hopped with fresh flowery aromas and underlying caramel flavours.



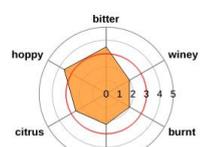
Bull of the Woods
Kirby Cane
Norfolk

IPA (4.5%)
Traditional IPA.



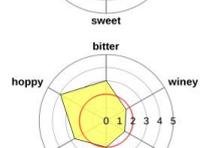
Bullards
Norwich
Norfolk

No. 4 Session IPA (3.8%)
Deep golden in colour and juicy to the taste, with a fruity hop aroma, full of big IPA flavours.



Bullards
Norwich
Norfolk

No. 1 East Coast Pale (4.2%)
A bright golden ale, made with a combination of New World hops for aromatic and citrus flavours with a zingy, lasting aftertaste.



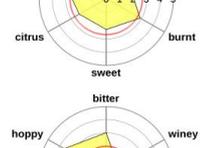
Camerons
Hartlepool

Sanctuary (3.8%)
Crisp and refreshing session pale ale dry hopped with Citra hops with citrus orange aromas and tastes leading to a satisfying bitter end.



Motorhead
Hartlepool

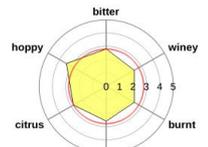
Motorhead Road Crew (4.5%)
American-style session pale ale.





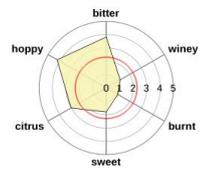
Elmtree
Snetterton
Norfolk

Golden Pale Ale (5.0%)
A traditional pale ale initially malty and delicately bittered with a long dry biscuit finish and citrus aromas.



Golden Triangle
Norwich
Norfolk

Hoptriptic (4.2%)
Pale ale hopped with Citra, Mosaic and Simcoe.



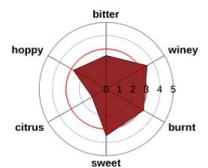
Grain
Alburgh
Norfolk

SMASH (Rakau) (4.0%)
Golden single malt and single hop beer, with subtle aromas of pine from the New Zealand Rakau hop, leaving a full and lengthy hop character.



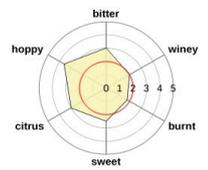
Grain
Alburgh
Norfolk

Redwood (4.3%)
A rich red premium bitter that balances roasted malts with sherbert grapefruit hoppiness.



Green Duck
Stourbridge
Worcs

Supremacy (4.5%)
Hoppy German pale ale, hopped with Mandarina, Bavaria and Huell Melon for flavours of strawberry, melon and tangerine.



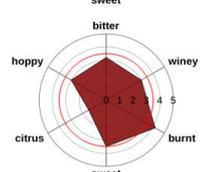
Green Jack
Lowestoft
Suffolk

LGM1 (4.0%)
A pale ale with citrus and grapefruit hop notes, brewed with 70s hop Comet, dubbed "Citra's little sister".



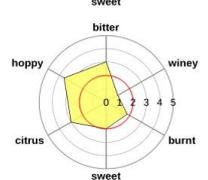
Green Jack
Lowestoft
Suffolk

Red Herring (5.0%)
Smoked ale, using German smoked malt and Challenger hops, fruity with a smoky dry finish.



Greene King
Bury St
Edmunds
Suffolk

Elephant Session Pale Ale (4.2%)
A light, bright, refreshing brew.



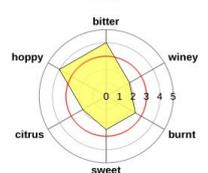
Humpty Dumpty
Reedham
Norfolk

Little Sharpie (3.8%)
A golden session bitter with a delicate hop aroma leading to a light clean-tasting finish.



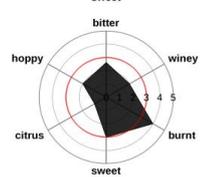
Humpty Dumpty
Reedham
Norfolk

Dawnbreak (4.5%)
A dark golden Californian common beer made with lager yeast and American hops.



Kelham Island
Sheffield
S. Yorks

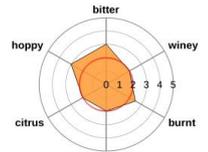
Mod Mild (3.7%)
Easy-drinking mild ale with a slightly sweet palate, balanced with a pleasant bitterness, made with English hops.





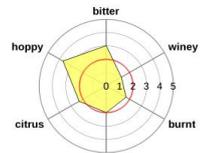
Lacons
Great Yarmouth
Norfolk

Charter (3.6%)
Copper-coloured session bitter with aromas of soft fruit and berries, malty undertones and a long dry finish.



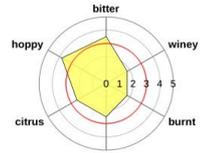
Lacons
Great Yarmouth
Norfolk

Encore (3.8%)
Pale amber ale with delicate fruit aromas balancing a dry pine and citrus flavour throughout followed by a long dry finish.



Lacons
Great Yarmouth
Norfolk

Legacy (4.4%)
Blonde ale with a refreshing citrus aroma and lemon and lime flavours ending with a lengthy mellowing bitter finish.



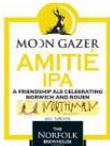
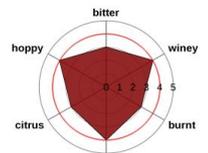
Lacons
Great Yarmouth
Norfolk

Thinker (5.0%)
Black IPA hopped with American Simcoe and Centennial, with aromas of pine and blood orange, the palate has a fruity complexity with hoppy flavours and a dry lingering finish.



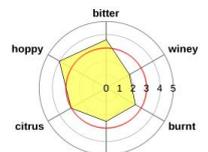
Lacons
Great Yarmouth
Norfolk

Audit Ale (8.0%)
Dark copper barley wine with flavours of berry fruit with spice. The finish is smooth and sweet.



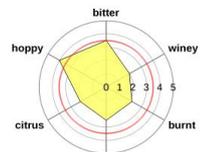
Norfolk Brouhouse
Hindringham
Norfolk

Moon Gazer Amiti IPA (5.0%)
Fruity golden IPA made with French and UK hops with malt character and sweetness plus plenty of hop flavours.



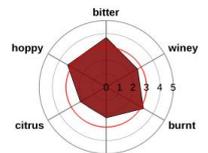
Norfolk Brouhouse
Hindringham
Norfolk

Moon Gazer Chevallier Gold (5.0%)
A golden hoppy ale using the Heritage malt of Norfolk, Chevallier.



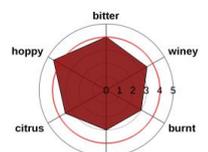
Panther
Reepham
Norfolk

Red Panther (4.1%)
An intense red ale with a roasted nutty and toasty flavour.



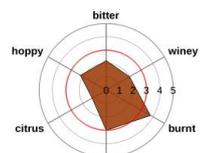
S&P
Horsford
Norfolk

NASHA (5.0%)
A rich amber IPA with well balanced malty sweetness, a take on an old English classic.



Shortts Farm
Thorndon
Suffolk

Two Tone (3.8%)
A rich dark mild with chocolate and biscuit malt flavours.

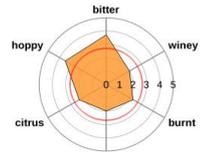




St. Peter's
Bungay
Suffolk

Bloomin' Marvellous (4.1%)

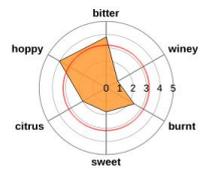
Pale amber ale hopped with Challenger, Cascade, Celeia and Hallertau, for a floral and herbal taste and aroma with a hint of lychee.



Tipples
Salhouse
Norfolk

Moonrocket (5.0%)

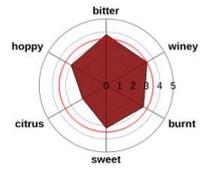
A generously hopped pale ale with a very crisp feel and mouth-watering citrus dry finish.



Tombstone
Great Yarmouth
Norfolk

Big Nose Kate (5.2%)

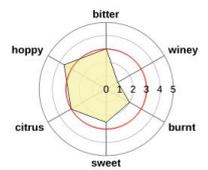
Ruby-coloured ale, malty and fruity with a subtle passion fruit taste.



Wildcraft
Buxton
Norfolk

Wild Summer (4.5%)

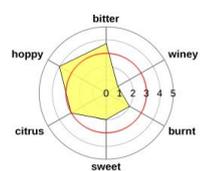
A pale ale made with locally-grown Maris Otter barley with a light malty flavour and citrus and fruity aromas from Challenger and Golding hops.



Wildcraft
Buxton
Norfolk

Wild Ride (5.0%)

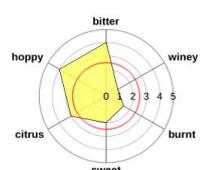
IPA, dry hopped to give extra aroma and bite.



Winter's
Norwich
Norfolk

Evolution APA (4.0%)

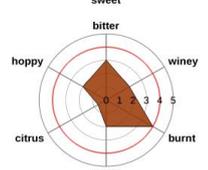
Session APA using four American hops, tropical aromas dominate the nose with lemon and grapefruit flavours on the palate.



Winter's
Norwich
Norfolk

Geniuss (4.1%)

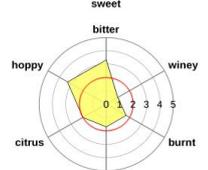
A full-bodied stout made with chocolate and caramalts to give a roasted flavour with a hint of liquorice.



Wolf
Attleborough
Norfolk

Edith Cavell (3.7%)

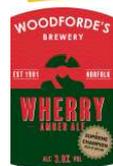
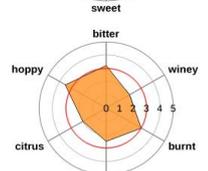
A hoppy, golden bitter with hints of blackcurrant giving a long smooth light finish.



Wolf
Attleborough
Norfolk

Norfolk Pride (4.6%)

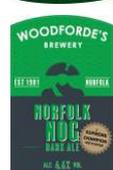
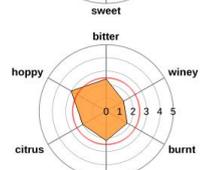
An amber ale with exotic mango, tangerine and blueberry aromas combined with a biscuity flavour and a mellow finish.



Woodforde's
Woodbastwick
Norfolk

Wherry (3.8%)

Amber session bitter, fresh and zesty with crisp floral flavours, with a background of sweet malt and a hoppy grapefruit bitter finish.



Woodforde's
Woodbastwick
Norfolk

Norfolk Nog (4.6%)

Smooth, rich and rounded dark ale with hints of chocolate, treacle and liquorice.

