

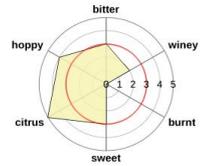
3D Beer
Weston-Super-Mare
Somerset

Slimed (4.5%)
Green Halloween beer brewed with American hops for aromas and flavours of grapefruit, mango, lime and orange.



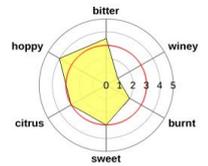
Beartown
Congleton
Cheshire

Ginger Bear (4.0%)
The flavours from the malt and hops blend with the added bite from the root ginger to produce a quenching blonde ale.



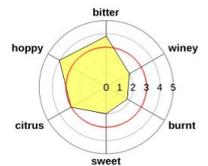
Beer Monkey
Skipton
N. Yorks

Uncle Monks IPA (4.5%)
American style session IPA with kilned malt flavours, a slightly sweet and growing bitter balanced flavour, and a big hoppy end.



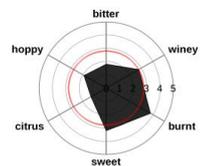
Blimey!
Norwich
Norfolk

Eleven (4.5%)
A wheaty American pale ale made with Mosaic and Citra hops, and double dry-hopped with Citra and Simcoe.



Brains
Cardiff
Wales

Dark (3.5%)
Treacle-coloured mild with a contrasting creamy head, brewed with chocolate malt for a clean palate with hints of liquorice and fresh ground coffee.



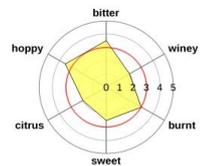
Bull of the Woods
Kirby Cane
Norfolk

Inca Gold (4.4%)
Dark golden beer with a smooth malty finish.



Crafty
Dunsfold
Surrey

Loxhill Biscuit (3.8%)
Golden ale with sweet floral notes and a subtle orange finish.



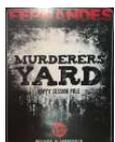
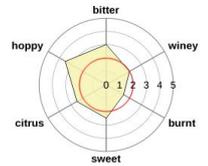
ELB
London

Walthamstow Green Hopped Pale (4.4%)
English pale ale brewed using hand-picked green hops grown by Walthamstow residents.



ELB
London

Barbed Wit (4.6%)
Belgian-style wit beer made with rhubarb, true to the style, the wheat and rhubarb give a naturally cloudy appearance.



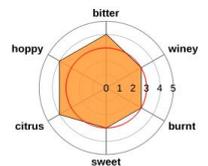
Fernandes
Wakefield
West Yorkshire

Murderer's Yard (4.0%)
A refreshing clean tasting pale ale that packs a punch with Mosaic, Summit and Cascade hops.



Gorgeous
Highgate
Greater London

Glowfly (4.0%)
Malty bitter with a firm bitterness, toffee sweetness and a mild fruity finish.



Grafton
Worksop
Notts

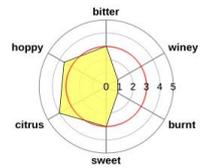
Framboise (4.0%)
A pale yellow ale with a zesty citrus nose, a fruity raspberry hint on the palate and a smooth bitter aftertaste.





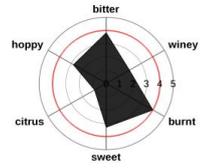
Hambleton
Melmerby
N. Yorks

Pink Grapefruit Pale (4.1%)
Pale ale full of grapefruit and citrus.



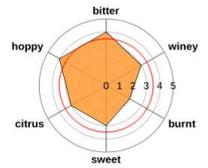
Hambleton
Melmerby
N. Yorks

Coco Pop Milk Stout (4.8%)
A smooth chocolatey milk stout made with Coco Pops.



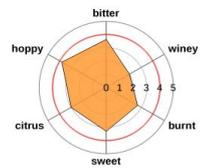
Heavy Industry
77
Henllan
Denbighshire

77 (4.9%)
An amber IPA-style beer, hopped with Columbus and Cascade and dry hopped with a mixture including Simcoe and Mosaic, with flavours of dark Seville marmalade and a piney, peppery bitterness.



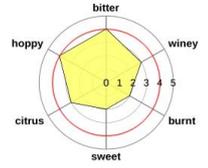
Home Ales
Nottingham
Notts

Five Star IPA (5.5%)
A rich amber IPA brewed with five fruity American hops with a aromatic hop notes of orange and citrus above a velvety malt base.



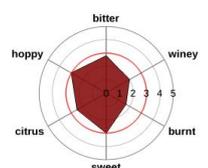
Howling Hops
Hackney Wick
London

Pale XX (5.1%)
American-style pale ale bursting with fruity aromas.



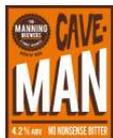
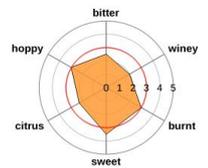
Ilkley
Ilkley
W. Yorks

Ultravox (5.2%)
Vienna lager with a slight red hue and tangerine and peach aromas, the malt leads, but the expected bitter finish is tempered by gentle fruit.



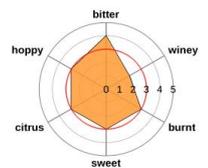
Kelham Island
Sheffield
S. Yorks

Jarvis Juice (5.0%)
Brewed in the style of a German Marzen bier, with a rich malty sweetness and a subtle spicy herbal aroma from a blend of three German hops.



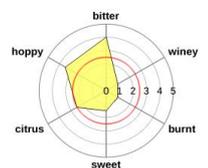
Manning
Congleton
Cheshire

Cave-Man (4.2%)
A well-balanced bitter with a refreshing hop character, a light caramel colour and a bitter crisp finish.



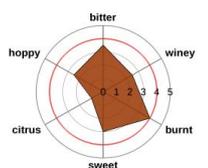
Mr Grundy's
Derby
Derbys

Big Willie (4.3%)
Thirst quenching golden ale made with English hops giving a lasting dry bitter finish.



North Riding
East Ayton
N. Yorks

Coffee Porter (5.0%)
Porter made with freshly ground coffee beans to complement the five different malts for a well-rounded flavour.



Northdown
Margate
Kent

Pale Ale Mary (4.0%)
Pale amber ale with a hint of apricot, floral and citrus; slight bitterness and a crisp finish.

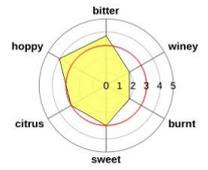




Northdown
Margate
Kent

He-Bru IPA (4.8%)

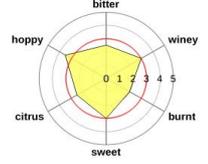
Sunlight coloured ale, hoppy and floral, with passion fruit on the nose with fruity tastes of citrus and tangerine and a crisp bitter finish.



One Mile End
Tottenham
East London

Passion Fruit Salvation (4.4%)

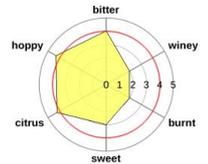
Pale ale conditioned on passion fruit with aroma of grapefruit and orange, mixed with a balanced bitterness and a crisp, dry finish.



One Mile End
Tottenham
East London

Jazz Police (6.3%)

Double dry-hopped, tropical, super citrusy West Coast IPA hopped with Amarillo and Simcoe.



Ossett
Ossett
W. Yorks

Spellbound (4.3%)

Crisp dry golden ale brewed with five high alpha American hops, with a refreshing bitterness and dry-hopped with Chinook to give grapefruit and pine aromas.



Redemption
Tottenham
London

Urban Dusk (4.6%)

Chestnut-coloured premium bitter with coffee aromas and hazelnut and caramel on the palate, while Bramling Cross hops offer dark fruit flavours, citrus notes and an earthy bitterness lasts into the finish.



Settle
Settle
N. Yorks

Nine Standards No. 2 Pale Ale (4.3%)

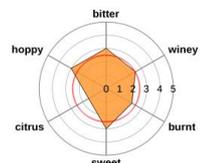
A classic premium pale ale, with a strong hoppy citrus aroma and earthy bitterness.



Sharp's
Rock
Cornwall

Doom Bar (4.0%)

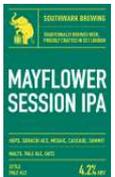
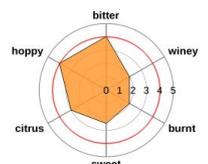
Well-balanced bitter with spicy hop aromas, sweet malt and dried fruit, lightly-roasted malty notes and a subtle bitterness.



Sonnet 43
Coxhoe
Co. Durham

Impression (5.4%)

Forceful American pale ale made with six American whole-leaf hops for an intense flavor of tropical and citrus fruits with a slight pepperiness and dry finish.



Southwark
Southwark
London

Mayflower Session IPA (4.2%)

Four American hops combine with English malt to produce an IPA of citrus and floral hoppiness.



Stonehenge
Salisbury
Wiltshire

Spire Ale (3.8%)

A golden, hoppy beer made with Maris Otter pale ale malt and First Gold hops for bitterness plus Willamette hops for aroma.



Thornbridge
Bakewell
Derbys

Woodlands (5.5%)

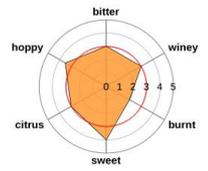
Autumn ale brewed using fresh pumpkins and spices of cloves, coriander and ginger.





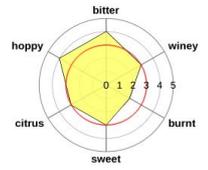
Three Sods
Bethnal Green
London

Mon Cheri IPA (4.5%)
IPA made with three hops; Hallertau Blanc and Mandarina Bavaria providing fresh spring flavours, whilst El Dorado adds subtle cherry undertones.



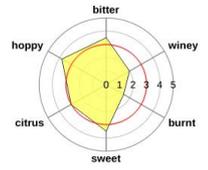
Three Sods
Bethnal Green
London

Trade Union Pale Ale (4.5%)
Pale ale with a fruity, citrus aroma, and smooth citrus dry taste ending with a pleasant bitterness.



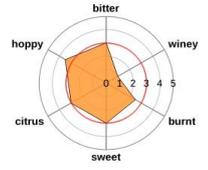
Tiny Rebel
Newport
Gwent

Citra & Mosaic Milkshake IPA (4.2%)
Milkshake IPA with citrus and tropical fruit flavours and a sweet, creamy texture.



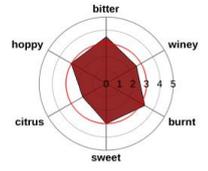
Westerham
Edenbridge
Kent

Spirit of Kent (4.0%)
Pale ale hopped with nine different types of Kent bred hops in a total of nine separate additions.



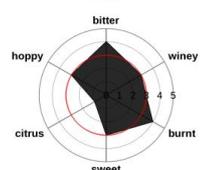
Wild Card
Walthamstow
London

Jack of Clubs (4.5%)
Ruby ale with initial malty sweetness from British crystal malts giving way to a balanced and lengthy hoppy bitterness from a blend of American hops.



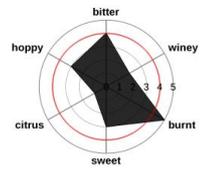
Wildcraft
Buxton
Norfolk

Wild Card (4.5%)
Blackberry stout, rich with hints of blackberries.



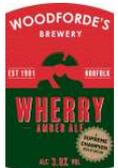
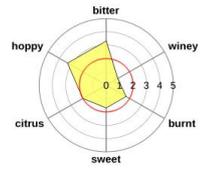
Windswept
Lossiemouth
Moray

1806 (5.0%)
Classic Scottish stout.



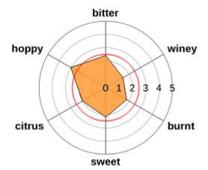
Wolf
Attleborough
Norfolk

Edith Cavell (3.7%)
A hoppy, golden bitter with hints of blackcurrant giving a long smooth light finish.



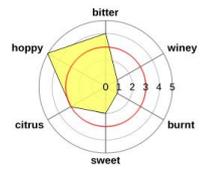
Woodforde's
Woodbastwick
Norfolk

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

Tundra (4.6%)
White IPA made with wheat, crisp and spicy with strong citrus flavours and aromas.



Yorkshire Heart
Nun Monkton
N. Yorks

Pedal Pusher (5.0%)
Pale straw in colour with zesty spicy flavours.

