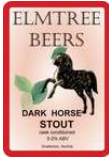
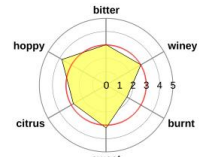




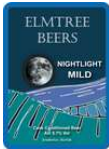
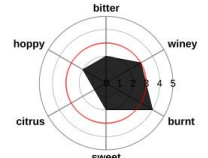
Adnams
Southwold
Suffolk

May Day (5.0%)
A strong pale ale with a clean orange peel aroma and a hint of spice.



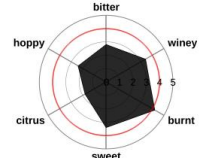
Elmtree
Snetterton
Norfolk

Dark Horse Stout (5.0%)
Rich coffee and classic hops on the nose, dark ripe fruit in the mouth and a velvet smoothness.



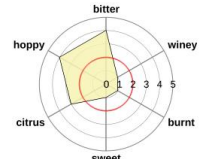
Elmtree
Snetterton
Norfolk

Nightlight Mild (5.7%)
An old style mild, strong with liquorice hints in the lasting nutty finish.



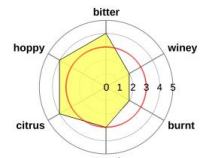
Golden Triangle
Norwich
Norfolk

Bonny's Gold (4.0%)
Golden ale with a hoppy, citrus character.



Golden Triangle
Norwich
Norfolk

Hop Lobster (5.5%)
Three East Anglian malts combine with five American hops and two yeasts to produce a hop monster of a beer.



Green Dragon
Bungay
Suffolk

Bridge Street Bitter (4.5%)
Dark-amber-coloured, well-balanced premium ale, bittersweet and moderately hoppy with a background of malt.



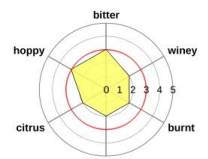
Green Jack
Lowestoft
Suffolk

Orange Wheat (4.2%)
Wheat beer infused with the taste of orange.



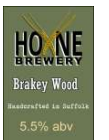
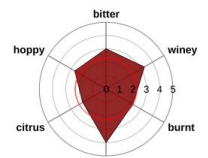
Greene King
Bury St
Edmunds
Suffolk

Ale Fresco (4.3%)
Refreshing golden ale brewed using Centennial hops for a subtle fruit aroma and fresh citrus taste.



Greene King
Bury St
Edmunds
Suffolk

Abbot Ale (5.0%)
Strong ale with a ripe fruit character, a malty richness and good hop balance followed by an intense bittersweet finish.



Hoxne
Hoxne
Suffolk

Brakey Wood (5.5%)
IPA made with US high alpha hops.



Humpty Dumpty
Reedham
Norfolk

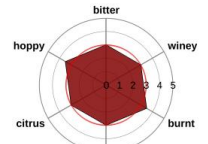
City Hopper (3.8%)
A limited number of individually dry-hopped beers, designed especially for City of Ale 2014. The base beer is a refreshingly light, clean, golden/yellow session bitter.





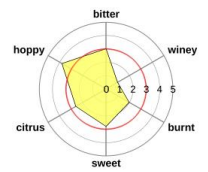
Humpty Dumpty
Reedham
Norfolk

Red Mill (4.3%)
Best bitter with a fruity, roasty character.



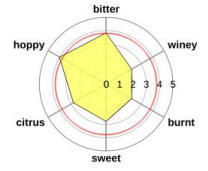
Humpty Dumpty
Reedham
Norfolk

Reedcutter (4.4%)
Well-balanced golden ale with a hint of pineapple; hops vie with fruit to leave a bittersweet finish.



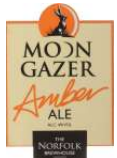
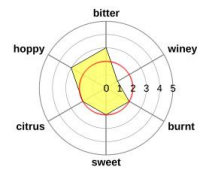
Jo C's
West Barsham
Norfolk

Knot Just Another IPA (5.0%)
A golden, true-to-style IPA.



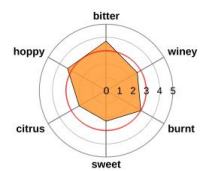
Lacons
Great Yarmouth
Norfolk

Pale Ale (3.9%)
Vintage-styled golden pale ale with crisp fruit aromas of melon and grapefruit and a bittersweet finish.



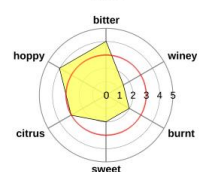
Norfolk Brouhouse
Hindringham
Norfolk

Moon Gazer Amber Ale (4.0%)
An amber ale combining a full-bodied bitterness with fruity overtones, creating a full flavour and a smooth, lasting finish.



Norfolk Brouhouse
Hindringham
Norfolk

Tidal Gold (5.0%)
A hoppy IPA, initially soft, building to a high level of hoppiness with blackcurrant and strawberry overtones and a classic IPA bite.



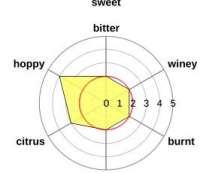
Opa Hay's
Beccles
Norfolk

Fruity Little Number (3.9%)
A session bitter loaded with citrus hops.



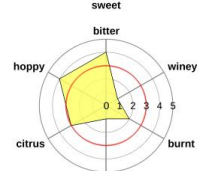
Opa Hay's
Beccles
Norfolk

Ale de Cologne (4.8%)
KÄŕlsch-style beer inspired by the light, drinkable ale from the Rhineland.



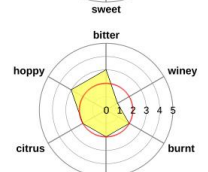
Redwell
Norwich
Norfolk

Pale Ale (4.0%)
A refreshing modern pale ale with a tropical aroma. Satsuma and stone fruits balance the malts for a bittersweet orange finish.



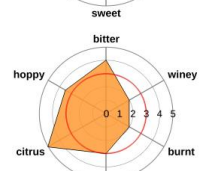
Shortts Farm
Thorndon
Suffolk

Blondie (4.0%)
A balanced blonde bitter with refreshing fruity hops and biscuity malt flavours.



St. Peter's
Bungay
Suffolk

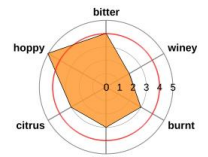
Grapefruit Beer (4.7%)
A refreshing beer with a wheat beer base and zesty, pithy grapefruit in harmony with the hops and malt.





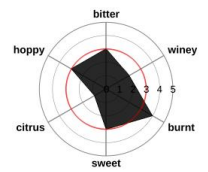
St. Peter's
Bungay
Suffolk

India Pale Ale (5.5%)
Full-bodied pale ale with a zesty character, traditionally highly hopped.



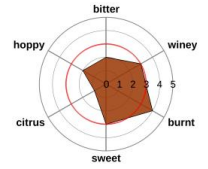
Tombstone
Great Yarmouth
Norfolk

Stagecoach (4.4%)
Smooth dark malty ale with a hint of liquorice.



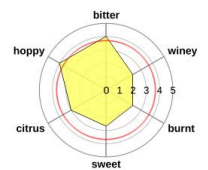
Uncle Stuart's
Lingwood
Norfolk

Local Hero (4.7%)
Deep brown with ruby hints, mild in style with roasty toasty flavours and some berry fruits.



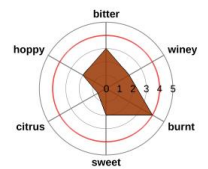
Uncle Stuart's
Lingwood
Norfolk

Queen's English (5.1%)
Golden hoppy English pale ale.



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.



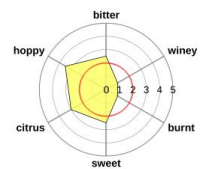
Wolf
Attleborough
Norfolk

Golden Jackal (3.7%)
A hoppy, thirst-quenching, golden session bitter, with a flowery nose and slightly citrus aftertaste.



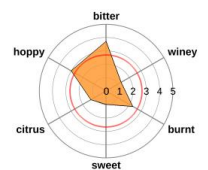
Wolf
Attleborough
Norfolk

Lavender Honey (3.7%)
Honey infused with lavender is added to give this beer a delicate flavour.



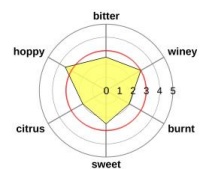
Wolf
Attleborough
Norfolk

Wolf Ale (3.9%)
Copper-coloured ale with bite. Golding and Challenger hops combined with local malt make a full-bodied brew.



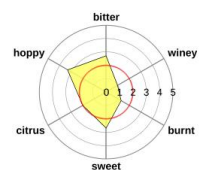
Wolf
Attleborough
Norfolk

Wolf at the Door (4.4%)
Light-coloured, maple flavour beer.



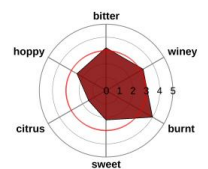
Wolf
Attleborough
Norfolk

Straw Dog (4.5%)
Clear, pale, refreshing wheat beer with a slightly sweet taste, brewed in the German style.



Wolf
Attleborough
Norfolk

Granny Wouldn't Like It!!! (4.8%)
Dark-red, rich and fruity beer with a complex mix of flavours.





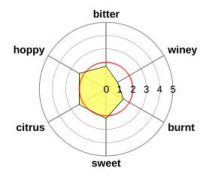
Woodforde's
Woodbastwick
Norfolk

Wherry (3.8%)
Fresh and zesty with crisp floral flavours, a background of sweet malt and a hoppy grapefruit bitter finish.



Woodforde's
Woodbastwick
Norfolk

Sundew (4.1%)
Subtle, golden beer, pale in colour and light on the palate with a distinctive hoppy finish.



Woodforde's
Woodbastwick
Norfolk

Nog (4.6%)
Smooth, rich and rounded old ale with hints of chocolate, treacle and liquorice.

