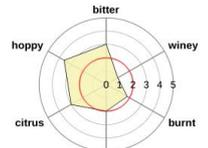




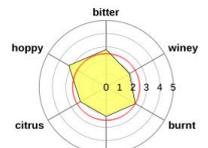
Abbeydale
Sheffield
S. Yorks

Surreal Ale #2 (4.1%)
Pale beer with citrus and spice flavours and a complementary bitterness made with with a generous helping of New Zealand hops.



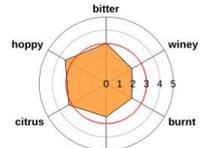
Abbeydale
Sheffield
S. Yorks

Bootlegger (4.4%)
Golden ale, brewed with Chinook and Southern Cross, with fruity, citrus flavours and finishing notes of spice and pine.



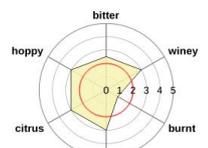
Adnams
Southwold
Suffolk

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



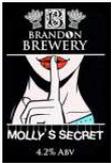
Bradfield
Sheffield
S. Yorks

Farmers PeachAle (3.9%)
A light rosy ale with peach and citrus flavours, giving a refreshing taste.



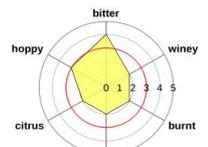
Bradfield
Sheffield
S. Yorks

Farmers Stout (4.5%)
A dark stout balanced by roasted malts and flaked oats, with a subtle, bitter hop character.



Brandon
Brandon
Suffolk

Molly's Secret (4.1%)
Golden beer brewed using pale malts and English hops with added honey for a fresh citrus aroma balanced with sweet flavours leading to a crisp, dry finish.



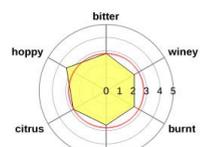
DouGall's
Spain

Invierno (7.5%)
Strong English pale ale with aromas of malt, fruity and with a touch of caramel and orange flavour with good bitterness.



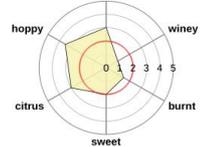
Elmtree
Snetterton
Norfolk

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



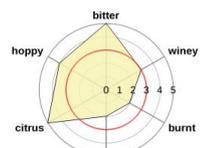
Exit 33
Sheffield
S. Yorks

Winter Pale (4.0%)
Winter pale ale hopped with Chinook and El Dorado, to give spice and pine flavours with notes of grapefruit, refreshing with a dry bitter finish.



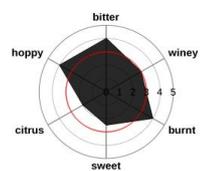
Exit 33
Sheffield
S. Yorks

Mosaic (4.1%)
Pale ale showcasing the single hop variety giving floral, tropical, fruity and earthy characteristics.



Kelham Island
Sheffield
S. Yorks

Vincent Black Lightning (4.8%)
A dark continental-style beer brewed with German hops and six different malts to give a fruity and spicy flavour, with a hint of cloves and a burnt roast character.





Kelham Island
Sheffield
S. Yorks

BÃte Noire (5.5%)

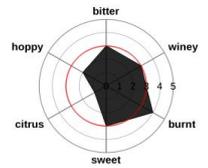
Strong stout, brewed with a trio of roasted malts to give an aroma of dark chocolate with a sweet palate and a smooth finish.



Lacons
Great Yarmouth
Norfolk

Oatmeal Stout (4.0%)

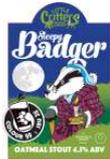
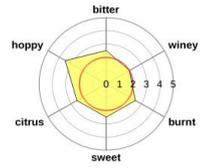
A modern expression of an original 1914 recipe made with flaked oatmeal and roasted barley, with notes of freshly roasted coffee beans, cocoa and touches of dried fruit.



Little Critters
Sheffield
S. Yorks

Blonde Bear (4.2%)

Blonde ale with a bready, lightly caramel malt base complementing the whole hops, with hints of tropical fruit balanced with earthiness.



Little Critters
Sheffield
S. Yorks

Sleepy Badger (4.5%)

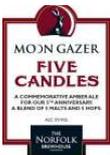
Oatmeal stout with a nutty/smoky character of the roasted malt, creaminess from the oatmeal flakes and a dose of whole hops leading to a dry finish.



Neepsend
Sheffield
S. Yorks

Triton (4.5%)

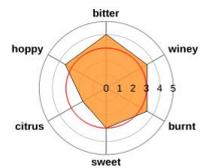
Triple-dry-hopped pale ale, hopped with Citra, Cascade and Chinook.



Norfolk Brouhouse
Hindringham
Norfolk

Moon Gazer Five Candles (5.0%)

A full-bodied, fruity amber ale made with a blend of five malts and five hops: Cascade, Goldings, Mount Hood, Motueka and Chinook.



On The Edge
Nether Edge
S. Yorks

Three Seas (4.2%)

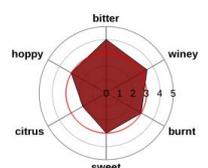
Hoppy amber ale, hopped with Cascade and Centennial hops and dry hopped with Columbus.



Panther
Reepham
Norfolk

Ryburgh Red (4.5%)

Premium fruity ruby bitter.



Sheffield
Sheffield

Brightshine (4.0%)

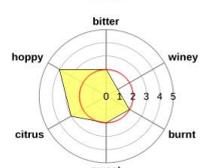
Golden hoppy ale with a malty aftertaste.



Sheffield
Sheffield

Blanco Blonde (4.2%)

Continental lager-style beer brewed from lager malt and delicately flavoured with aromatic Saaz hops from the Czech Republic.

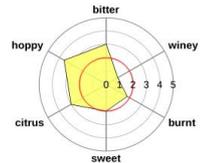




Wildcraft
Norwich
Norfolk

Wild Eye IPA (3.8%)

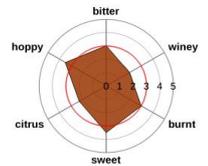
Heavily-hopped pale ale made with Centennial, Cascade and Crystal hops, providing bitterness topped off with citrus and spicy aromas.



Wildcraft
Norwich
Norfolk

Wild Bill Hiccup (4.5%)

Special brown ale made with Norfolk grown Maris Otter and double roasted crystal barley, Goldings and Challenger hops add an earthy but spicy twist.



Wolf
Attleborough
Norfolk

Edith Cavell (3.7%)

A hoppy thirst-quenching beer with a fruity finish.



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.

