

## COCKERHOOP



A zingy pale straw coloured ale hopped with English Goldings and late hopped with Styrian Goldings to give a wonderful citrus and floral aroma. English Pale Ale Malt provides balance for an explosion of aromatic flavours.

Brewer: Jennings Brewery  
Location: Cockermouth  
Founded: 1828  
Food Match: Tanny pasta dishes, tomato-based casseroles and hard cheese

Style: Golden Ale  
ABV: 4.6%

Straw  
 Fruity, hoppy, spicy  
 Hoppy, crisp, full

Bitter: Sweet:



## FRAIDNOT



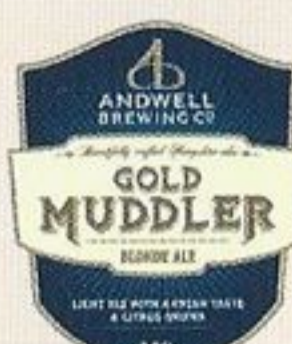
Terrific hoppy aroma. Distinct, clean citrus bitterness with a lasting dry finish, dry hopped.

Brewer: Exeter Brewery  
Location: Exeter  
Founded: 2007  
Food Match: Seafood. Spicy foods

Style: Standard Bitter  
ABV: 4.0%



## GOLD MUDDLER



Soft and moreish with the quirky Hersbrucker late hop giving a hint of a floral, herby mid-palate which leads to a surprisingly dry finish.

Brewer: Andwell Brewing Company  
Location: Hampshire  
Founded: 2008  
Food Match: Great with white meats and salads

Style: Golden Ale  
ABV: 3.9%

Golden yellow  
 Lemon, creamy, floral  
 Honey, citrus, smooth

Bitter: Sweet:



## MONTY PYTHON HOLY GRAIL



A refreshing full flavoured golden ale with citrusy fruit notes and a dry zesty bitter finish. Tempered over burning witches!

Brewer: Black Sheep Brewery plc  
Location: Masham, N Yorkshire  
Founded: 1992  
Food Match: Great with seafood or Spam!

Style: Golden Ale  
ABV: 4.0%

Light amber, golden  
 Rich fruit, fruity hop  
 Fruit, crisp, bitter finish

Bitter: Sweet:



## OLD INDIE



A lovely soft and smooth ebony ale with subtle notes of roasted malt and caramel. Its inviting velvety texture makes it highly quaffable.

Brewer: Hydes  
Location: Manchester  
Founded: 1863  
Food Match: Matched with traditional pies, casseroles and stews

Style: Dark Ale  
ABV: 3.5%



## OSTARA



Dark smooth chocolate and roast malts are infused with mocha orange coffee beans and sweet orange peel to create a rich sumptuous harmonised dark Easter delight.

Brewer: Rudgate Brewery  
Location: York  
Founded: 1992  
Food Match: Cheese, creamy desserts or even a Ploughman's lunch

Style: Porter/Stout  
ABV: 4.0%



## PHONICS



Brewed in collaboration with Stereophonics, this vibrant pale ale has complex citrus, fruit and floral hop character, with sweet biscuit and caramel malt flavours, balanced with a crisp bitter finish.

Brewer: Brains  
Location: Cardiff  
Founded: 1882  
Food Match: Pairs well with white meat and spring vegetables

Style: Premium Bitter  
ABV: 4.1%

Light copper  
 Hoppy, fruity, citrus  
 Citrus, caramel, biscuit

Bitter: Sweet:



## BLOOD ORANGE IPA



A pale session IPA infused with Seville and Blood Oranges and heavily hopped with multiple US varieties for a powerful bitterness and fruit aroma.

Brewer: Wharfe Bank  
Location: Otley, W Yorkshire  
Founded: 2010  
Food Match: Pork chops, sausages & mash, shellfish

Style: IPA  
ABV: 4.2%



## PLUM PORTER

Winner - Speciality Beer GBBF 2015



Dark strong and well rounded; the richness of such a rotund beer is brought to an even keel by the late addition of Goldings hops and natural plum flavouring.

Brewer: Titanic Brewery Co Ltd  
Location: Staffordshire  
Founded: 1985  
Food Match: Rich savoury foods and sweet desserts

Style: Porter/Stout  
ABV: 4.9%

Deep red  
 Plum, raisin, fruity  
 Soft, plum, vanilla

Bitter: Sweet:



## PRIDE OF ENGLAND



100% English Admiral hops make this citrusy pale ale one for every English beer lover to be proud of. Pale, bitter, fruity and well-balanced.

Brewer: Tyne Bank Brewery  
Location: Newcastle  
Founded: 2011  
Food Match: Sunday roast

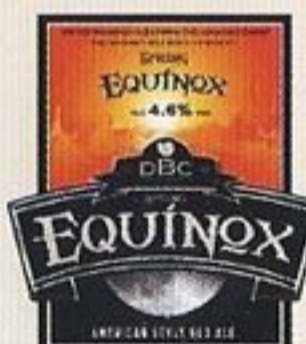
Style: Standard Bitter  
ABV: 3.8%

Golden  
 Citrus notes  
 Citrus, fruity, bitter

Bitter: Sweet:



## SPRING EQUINOX



A zesty spring beer bursting with flavour and American hop character.

Brewer: Dorset Brewing Co  
Location: Dorset  
Founded: 1995  
Food Match: Perfect with burgers and BBQ meats

Style: Premium Bitter  
ABV: 4.6%

Red  
 Zesty  
 Warm citrus

Bitter: Sweet:



## SPRING FEVER



Tingly zesty flavours with a roasted toffee finish.

Brewer: St Austell Brewery  
Location: Cornwall  
Founded: 1851  
Food Match: Good with fish dishes, Ploughman's and curry

Style: Standard Bitter  
ABV: 4.1%

Amber  
 Citrus  
 Toffee, resin, tropical

Bitter: Sweet:



## SPRING OTTER



A light golden beer using English Pilgrim and Progress hops and specially selected malts to deliver a blend of spice and honey.

Brewer: Otter Brewery Ltd  
Location: Devon  
Founded: 1990  
Food Match: Great with light meats, pasta and salads

Style: Standard Bitter  
ABV: 4.0%



## SWORDFISH



A premium beer brewed with rum and dark unrefined cane sugar. Deep copper in colour, smooth and full-bodied, a delicate rum character builds to give a gentle bittersweet finish.

Brewer: Wadworth & Co  
Location: Devizes, Wiltshire  
Founded: 1875  
Food Match: Excellent with cured meats, stews, cheese and sweet desserts

Style: Premium Bitter  
ABV: 5.0%

Deep copper  
 Malty, fruity, rum  
 Full, dark sugar

Bitter: Sweet:



## TOUR DE ALE



Brewed using English and French hops. Light and refreshing with a smooth aftertaste.

Brewer: Pennine Brewing Co.  
Location: North Yorkshire  
Founded: 2013  
Food Match: Matches with seafood and light pasta dishes

Style: Golden Ale  
ABV: 3.7%



## URBAN FOX



A cunningly brewed red rye-PA (pale ale) packed with citrus hops. Crafty, charismatic and doggedly drinkable.

Brewer: Bootleg Brewing Co.  
Location: Chorlton  
Founded: 2010  
Food Match: Matched with all traditional foods

Style: Speciality  
ABV: 4.2%

Red  
 Citrus, subtle  
 Fruity, citrus hoppy

Bitter: Sweet:

