



# Bottle/Can Menu



## Pale Ales & Session IPA

### Atom Beers Catalyst

Pale Ale - American • Hull, Kingston upon Hull

5.4% ABV

**440ml Can £6.20**

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### LOKA POLLY Ekuanot El Dorado Pale Ale

Pale Ale - American • Mold, Wales

5.6% ABV

**440ml Can £8.00**

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### Magic Rock High Wire

Pale Ale - American • Huddersfield, West Yorkshire

5.5% ABV

High Wire is our tribute to the Pale Ales of the West Coast of America, beers unapologetically hop forward in character. Let your taste buds walk this test of balance. Mango, lychee and lip-smacking grapefruit flavours harmonise against a smoothly composed malt base, which develops into a crisply bitter finish. Are you ready for our tightrope of taste?

**330ml Can £4.00**

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### Magic Rock Inhaler

IPA - Session • Huddersfield, West Yorkshire

4.5% ABV

Things move quickly in the beer world and our latest pale ale/IPA hybrid is designed to showcase some of the newer hop varieties which work so well in modern hop forward beers. Pale malt, a little wheat, a little crystal malt, low bitterness and then six different hops! Super fruity, super ripe, super juicy and super drinkable. Breathe it in! Malts - Crystal T50, Golden Promise, Imperial. Hops - Amarillo, Citra, Equinox, Galaxy, Mosaic, Simcoe.

**330ml Can £4.20**

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### Black Iris Little Nipper

IPA - New England • Nottingham, Nottinghamshire

3.8% ABV

Session New England IPA.

**440ml Can £7.00**

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## Pale Ales & Session IPA

### Nevel Loof

Pale Ale - English • Nijmegen, Gelderland

5.7% ABV

Loof – Barrel-aged Pale Ale with Brettanomyces. Loof is a type of traditional English pale ale that is less hop-forward, paying tribute to yeast and barrel character instead. It has more outspoken flavours than a young pale ale. It was aged on oak for 5 months, creating a soft rounded bitterness on warm malty notes. Juicy oranges and sweet marmalade in the nose, with a tropical hint of ripe mango and papaya from the Brettanomyces. 5.6% ABV. [Batch #2: bottled on 3 MAY 2018] [Batch #1: bottled on 11 SEP 2017]

**375ml Bottle £14.00**

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### Arbor Ales Mosaic

Gluten-Free • Bristol, City of Bristol

4% ABV

Gluten Free Single Hop Pale Ale

**568mL Can £7.00**

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### The Kernel Pale Ale Amarillo Centennial Vic Secret

Pale Ale - American • City of London, London

5.3% ABV

**500ml Bottle £6.50**

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### The Kernel Pale Ale Amarillo Centennial Vic Secret

Pale Ale - American • City of London, London

5.3% ABV

**500ml Bottle £6.50**

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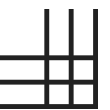
### The Kernel Pale Ale Hallertau Blanc El Dorado

Pale Ale - American • City of London, London

5.4% ABV

**500ml Bottle £6.50**

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## Pale Ales & Session IPA

### Wiper And True Pale Ale Kaleidoscope

Pale Ale - American • Bristol, Bristol

4% ABV

Just like the three mirrors that make up the internal chambers of these optical instruments to create an ever-changing picture, our Kaleidoscope series combines three different hops to create a seasonally evolving flavour profile. Whilst the hops change, our intention remains the same - to create a beer that is harmonious, bright and refreshing.

**500ml Bottle £6.00**

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### Northern Monk Striding Edge

IPA - Session • Leeds, West Yorkshire

2.8% ABV

A light IPA inspired by one of the highest peaks. Piney, citrusy and fresh.

**440ml Can £4.50**

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## IPA & DIPA

### Stigbergets Amazing Haze

IPA - New England • Gothenburg, Västra Götalands län

6.5% ABV

Nyanserad, humlearomatisk smak med tydlig beska, inslag av ananas, passionsfrukt, ljst bröd, kryddor och grapefruktskal. Serveras vid 8-10°C som sällskapsdryck eller till rätter av lamm- och nötkött.

**330ml £7.00**

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### Het Uiltje Azacca Alpaca

IPA - Imperial • Haarlem, Noord-Holland

8% ABV

**440ml Can £10.50**

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### Cloudwater Brew A•W18 Brewed All Season DIPA

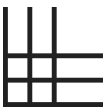
IPA - Imperial • Manchester, Lancashire

8.5% ABV

Double IPA is a style close to our hearts and one we've worked hard to continually refine. This beer is the result of two years' experience in developing recipes that are deliciously drinkable at a higher ABV, delivering clean and precise flavours. Thick body and sweetness provide the platform to showcase huge tropical and citrus hop flavours. 8.5% ABV Aroma & Flavour: Big mango and stone fruit flavours, with a light, sweet malt presentation Body: Full-bodied, smooth and juicy Aftertaste: Lingering fruit juice sweetness, no bitterness

**440ml Can £9.00**

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## IPA & DIPA

### Left Handed Giant Cheeseburger Cavalry

IPA - American • Bristol, BS2 0JE

6.9% ABV

Cheeseburger Cavalry 6.9% (originally brewed at 6.8%) Hops - Citra, Mosaic Malts - Maris Otter, Carapils, Torrified Oats Yeast - US05

**440ml Can £9.00**

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### North Cobra And Phases

Sour - Ale • Leeds, West Yorkshire, LS7 1AH

6.5% ABV

A tart and sweet sour IPA, brewed with lychee and raspberry before being dry hopped.

**440ml Can £9.00**

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### Burning Sky Easy Answers

IPA - American • Firle, East Sussex

6% ABV

Luscious clean drinking IPA with good body and subdued bitterness. Topped off with bags of piney aroma hops and a double dry hop, easy answers will come easy

**330ml Bottle £5.00**

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### Magic Rock Fantasma

Gluten-Free • Huddersfield, West Yorkshire

6.5% ABV

A dank and juicy IPA using Golden Promise, wheat and Cara Munich malts in the mash for a sweetly smooth body. For the hops we judiciously bittered with Magnum in the kettle followed by Citra T90 in both the whirlpool and in dry-hopping. The aroma/flavour is fruit-filled, dank and resinous, with plenty of tropical mango giving a moreish drinkability. Fermented with our house American ale yeast (WLP001) for a refreshingly clean finish, this IPA is also our first gluten-free beer using Brewers Clarex®.

**330ml Can £6.20**

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### Wylam Final Pulse

IPA - American • Newcastle upon Tyne, Tyne and Wear

6.8% ABV

A soft wheat and oat driven IPA with a rhythmical, throbbing eruption of Simcoe, Centennial and El Dorado hops hammering out reverberating palpitations of ripe mango, orange and pineapple crush.

**440ml Can £8.00**

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## IPA & DIPA

### Northern Monk Heathen

IPA - New England • Leeds, West Yorkshire

7.2% ABV

A bold yet balanced New England IPA. Soft, resinous and tropical. For the Heathens. The American-bred Citra hops made its splash into the industry with a bang, taking over the craft brewing scene by storm with its otherworldly tropical fruit flavour and aroma. Our take on this juicy hop takes the best of its exceptional characteristics to brew a bold yet balanced IPA. A simple base of British pale malt is coloured by small kettle additions of our UK and US hops blend for a soft, fruity bitterness. Come dry hopping time, we hit high gear with 16kg of Citra spread over three additions, layering them into the beer for the ultimate juicy, resinous taste experience and an aroma of tropical fruit that lures your olfactory sense from across the room.

**440ml Can £6.50**

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### The Kernel India Pale Ale Mosaic Citra

IPA - American • City of London, London

7.2% ABV

**330ml Bottle £6.50**

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### The Kernel India Pale Ale Nelson Sauvignon Enigma

IPA - American • City of London, London

7.3% ABV

**330ml Bottle £6.00**

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### Beerblotek Last Day Before Retirement

IPA - New England • Gothenburg, Västra Götalands län

7.3% ABV

Don't waste any time drinking this beer. It's meant to be drunk fresh, and it's meant to be drunk cold. So there's no time to waste, this is the last day before retirement, a new England IPA brewed with the freshest hops we could get our hands on!

**330ml Can £6.80**

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### Black Iris Let The Juice Loose

IPA - New England • Nottingham, Nottinghamshire

6.5% ABV

New England Style IPA brewed with Citra, Vic Secret, Ekuanot.

**440ml Can £8.20**

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## IPA & DIPA

### Verdant Neal Gets Things Done

IPA - New England • Falmouth, Cornwall

6.5% ABV

With a busy hops bill that includes lashings of Simcoe, Citra, Mosaic and Nelson Sauvin hops, Neal Gets Things Done is the latest juicy explosion from the juicy explosion specialists.

**440ml Can £8.50**

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### Fierce Beer Nervous Laughter

Sour - Farmhouse IPA • Aberdeen, Aberdeen City

8% ABV

This really is a juice bomb. We used kettle souring processes to create the pucker we wanted, added some bitter orange peel during whirlpool, and a stupidly massive amount of juicy hops throughout. A soft and tart IPA that had us nervously laughing on the way back to the hop store....many times. Collaboration with our good friends from Left Handed Giant

**330ml Can £6.20**

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### Evil Twin Rainbownade

IPA - International • Brooklyn, NY

7% ABV

IPA brewed with grapefruit, passion fruit, mango, raspberry and blueberry.

**355ml Can £9.50**

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### Wander Beyond Seven For A Secret

IPA - International • Manchester, Greater Manchester, M12 6JL

7% ABV

Seven For A Secret is a different take on an IPA. We replaced our standard light malt for Vienna and loaded the mash tun with overly generous amounts of flaked oats and wheat. Post-fermentation we double dry-hopped it with 30g/l of Citra, Simcoe and Mosaic and carbed it higher for a more vibrant, spritzzy and juicy IPA.

**440ml Can £12.20**

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### Wylam Verdieping Nil

IPA - Imperial • Newcastle upon Tyne, Tyne and Wear

8% ABV

A double IPA brewed with Falmouth's finest VERDANT BREWING Co. Deep dank emissions of sun kissed tropical fruit, subtle spice and grapefruit citrus resonate around the nose and palette, all backed up with a soft light lingering bitterness.

**440ml Can £9.80**

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## Porters, Stouts & Imperial Stouts

### **Brouwerij de Molen Hel & Verdoemenis Bowmore barrel aged**

Stout - Russian Imperial • Bodegraven, Zuid-Holland

11.8% ABV

**330ml Bottle £11.70**

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### **Het Uiltje Mind Your Step Swiss Chocolate Edition**

Stout - Imperial • Haarlem, Noord-Holland

14.5% ABV

**330ml Bottle £11.00**

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### **Wander Beyond Bloom**

IPA - Imperial • Manchester, Greater Manchester, M12 6JL

11% ABV

After the success of Illicium, our Imperial Milkshake IPA, we decided to reincarnate an old trendy beer style the Black IPA, and added our own milkshake twist. Dry hopped with El Dorado and brewed with strawberries, cacao nibs and vanilla. This beer is creamy, bold and lush. The artwork explores the idea of icecream jellyfish, and a group of jellyfish is called a bloom.

**440ml Can £13.90**

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### **Ridgeside Muffin Compares 2 U**

Stout - Milk • Leeds, West Yorkshire

6.5% ABV

Originally brewed with those pesky punks at BrewDog Leeds to create a 5th birthday beer for what is now a Leeds institution of a bar! We added masses of blueberries into an already decadent milk stout and came up with this!

**440ml Can £9.80**

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### **Atom Beers Neutron Star**

Stout - Imperial • Hull, Kingston upon Hull

12.6% ABV

**330ml Bottle £12.00**

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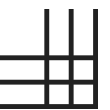
### **The Kernel Dry Stout**

Stout - Irish Dry • City of London, London

4.7% ABV

**330ml Bottle £5.00**

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## Porters, Stouts & Imperial Stouts

### Magic Rock Dairyfreak

Porter - Other • Huddersfield, West Yorkshire

5.2% ABV

Our latest collaboration beer is with Huddersfield institution Dixons makers of unique and delicious 'Milk Ices' since 1961. In homage to this favourite local treat we use Golden Promise, Crystal and Carafa malts to add light maltiness and colour and Pinhead Oats and Oat Malt are then used to give a smooth and velvety body. We then added Lactose milk sugar before fermentation and a little premium Madagascan Vanilla for a nostalgically sweet and milky flavour. Just like the Milk Ice, it's a Taste of Its Own!

**330ml Can £6.20**

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### Brouwerij Alvinne Mano Negra

Stout - Imperial • Moen, West-Vlaanderen

10% ABV

Belgian Imperial Stout.

**500cl Bottle £16.50**

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### Evil Twin Even More JCS

Stout - Imperial Milk • Brooklyn, NY

12% ABV

Imperial stout brewed with lactose and with vanilla and coffee added

**16oz Can £12.50**

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### Magic Rock Dark Arts

Stout - English • Huddersfield, West Yorkshire

6% ABV

Dark Arts blends 4 malts and bags of whole hops to deliver a decadently deep and indulgent experience. A luxuriously smooth mouthfeel, is followed by spicy hop notes and full flavours of chocolate, liquorice, blackberries and figs. The finish is rich and satisfying with a lingering roasted bitterness. Our stout will convert you to the dark side.

**330ml Can £4.00**

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### North Full Fathom 5

Porter - Coffee • Leeds, West Yorkshire, LS7 1AH

6.5% ABV

A dark and dreamy porter with rich flavours from single origin Rwandan coffee beans and a delicate toasted coconut aroma. Malty, toothsome and deliciously refreshing.

**330ml Can £4.80**

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## Porters, Stouts & Imperial Stouts

### **Buxton Arran**

Stout - Imperial • Buxton, Derbyshire

11.5% ABV

Once your boat is moored for the night, sit beside a fire and enjoy the rich flavours of this small batch imperial stout aged in single malt whisky barrels. Also known as The Living End Arran

**330ml Bottle £14.00**

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### **Buxton Highland**

Stout - Imperial • Buxton, Derbyshire

10.5% ABV

Scotch whisky barrel aged imperial stout.

**330ml Bottle £14.00**

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## Sour

"Sour" encompasses many different sub styles of beer. Those in this section can range from Berliner Weisse, Gose and other traditional sour styles to modern kettle soured beers and Sour IPAs.

### **Beerblotek A Passion for Gingers**

Sour - Berliner Weisse • Gothenburg, Västra Götalands län

3.8% ABV

Not everyone who loves gingers loves ginger, but ginger lovers who do love gingers, love them with a passion. This beer is dedicated to our friends Bobbi and Steven.

**330ml Can £6.00**

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### **Six°North Anise Verde**

Sour - Berliner Weisse • Stonehaven, Aberdeenshire

4.8% ABV

Anise Verde was brewed with our friend Jerome from Brasserie Des Franches Montagnes. Jerome foraged the Anise and Hysope near to the BFM brewery in Saignelegier, Switzerland and smuggled them across in his case alongside some of the BFM signature house yeast strain. Light and spritzzy with a delicate spice and zesty finish

**750ml £20.00**

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## Sour

"Sour" encompasses many different sub styles of beer. Those in this section can range from Berliner Weisse, Gose and other traditional sour styles to modern kettle soured beers and Sour IPAs.

### Two Tribes Blackout

Fruit Beer • Kings Cross, London

6.2% ABV

Don't be fooled by the name, a 'Sour' IPA is not actually sour but more acidic or tart but you wouldn't necessarily call it sour. Expect to see a lot more of these in 2019! For this Sour IPA we teamed up with Newcastle's finest to forage into the world of ripe berry delights which are balanced by the creamy smooth wheat base. This recipe is built on a refreshing IPA crispness with an added extra twang from the fresh blueberries and blackberries which add a jammy tartness... Berrylicious.

**440ml Can £5.00**

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### North Cobra And Phases

Sour - Ale • Leeds, West Yorkshire, LS7 1AH

6.5% ABV

A tart and sweet sour IPA, brewed with lychee and raspberry before being dry hopped.

**440ml Can £9.00**

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### Brouwerij Alvinne Cuvée Sofie Rabarber-Rhubarb

Sour - Fruited • Moen, West-Vlaanderen

8% ABV

Phi aged on red wine barrels (Margaux, Pomerol or St-Emilion) macerated with 15 kg/hl fresh rhubarb. Fermented with our own wild house yeast culture Morpheus.

**330ml Bottle £9.70**

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### Evil Twin G Is For Grapefruit

Sour - Gose • Brooklyn, NY

4.5% ABV

Let's face it - we all like to put labels on things. It just makes us feel more comfortable. What assumptions have people made about you based on your race, religion, gender, the way you dress, or even the beer you drink? we did in fact label this beer for your convenience. It has a fresh tartness, a twist of salt and a balanced fruitiness of grapefruit - apparently a complete reflection of your personality. We hope you like what this label says about you?

**455ml Can £9.50**

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## Sour

"Sour" encompasses many different sub styles of beer. Those in this section can range from Berliner Weisse, Gose and other traditional sour styles to modern kettle soured beers and Sour IPAs.

### **The Wild Beer Modus Operandi (Modus Vivendi)**

Sour - Flanders Red Ale • Evercreech, Somerset

7% ABV

Old Ale + Oak-Aged For 90 Days + Wild Yeast Barrel ageing, blending and using different yeasts, this embraces our love of the unpredictability of wild yeast with the subtlety and complexity of maturation in oak barrels. A study in patience, it takes at least 90 days for the wild yeast to work its magic. Modus Operandi is the perfect accompaniment to red meat and game dishes, such as duck or venison, a beer that could easily replace a red wine on the dinner table. A transformation of an old English ale into a beer that is Wildly different. A unique, dark, flavourful beer with a smooth, rich, full body and complex fruit flavours of berries, sweet cherries and tannins. This was the beer that started the brewery, epitomising everything we do best with beer.

**330ml Bottle £9.00**

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### **Burning Sky Monolith**

Sour - Ale • Firle, East Sussex

8% ABV

Black beer with brett & lacto. Aged for 8 months in ex red wine foudre.

**750ml Bottle £19.00**

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### **Ridgeside Moonbarb**

Sour - Fruited • Leeds, West Yorkshire

4.4% ABV

Recipe combination of Fubarb & Pink Moon. Raspberry, Rhubarb & Custard Wheat Sour.

**440ml Can £7.00**

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### **Brouwerij Alvinne Morpheus Vintage Sour Blend #1**

Sour - Ale • Moen, West-Vlaanderen

6% ABV

Batch #1 = 75cl bottle (small label) or keg - Mixed fermentation of 36, 24 and 18 months old different barrels aged Chain Reaction (lambik recipe with 40 % wheat of which 15 % unmalted).

**750ml Bottle £22.00**

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## Sour

"Sour" encompasses many different sub styles of beer. Those in this section can range from Berliner Weisse, Gose and other traditional sour styles to modern kettle soured beers and Sour IPAs.

### Fierce Beer Nervous Laughter

Sour - Farmhouse IPA • Aberdeen, Aberdeen City

8% ABV

This really is a juice bomb. We used kettle souring processes to create the pucker we wanted, added some bitter orange peel during whirlpool, and a stupidly massive amount of juicy hops throughout. A soft and tart IPA that had us nervously laughing on the way back to the hop store....many times. Collaboration with our good friends from Left Handed Giant

**330ml Can £6.20**

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### Cloudwater Brew Owt Wi' Th'Owls Mi Owd?

Sour - Fruited • Manchester, Lancashire

4.5% ABV

The fifth in a series of collaborations ahead of our first festival, Friends & Family & Beer was brewed with Garage Beer Co from Barcelona. Owt wi' th'Owls Mi Owd? is an elderberry and grape sour, dry hopped with New Zealand hops. As a result, it has a distinct white wine character with notes of white grape, gooseberry and grapefruit backed up by red berry flavours.

**440ml Can £7.50**

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### Evil Twin Raceday

Sour - Farmhouse IPA • Brooklyn, NY

6% ABV

A sour-IPA brewed with pineapple, aloe vera, and electrolytes derived from aloe salt

**Pint £11.50**

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### Magic Rock Salty Kiss

Sour - Gose • Huddersfield, West Yorkshire

4.1% ABV

Originally a collaboration brew with Kissmeyer Beer. A traditional German style Gose, flavoured with Gooseberry, Sea Buckthorn and Sea Salt. Tart, lightly sour, fruity and refreshing with a defined saltiness an excellent accompaniment to food. 2014 World Beer Cup, Gold Medal - Fruit Wheat Beer

**330ml Can £3.60**

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### Brouwerij Alvinne Sour'ire De Mortagne Kriek-Cherry

Sour - Fruited • Moen, West-Vlaanderen

11% ABV

**330ml Bottle £10.00**

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## Sour

"Sour" encompasses many different sub styles of beer. Those in this section can range from Berliner Weisse, Gose and other traditional sour styles to modern kettle soured beers and Sour IPAs.

### North Volta

Sour - Ale • Leeds, West Yorkshire, LS7 1AH

4.1% ABV

Blood Orange and Rhubarb Sour A light and zesty sour beer flavoured with blood orange and Yorkshire rhubarb (grown 8 miles away from the brewery). Easy drinking with a sweet, zingy finish.

**330ml Can £4.50**

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## Saison

### Brasserie Fantôme Brise-BonBons

Saison • Soy, Wallonie

8% ABV

With joy, and a little bit of mischief, Fantôme brewer Dany Prignon dedicates this very bitter beer to all of the many varieties of brise-bonbons – literally, ball-breakers – in the world. Specifically, this beer is meant for wise-guys, braggarts, pains-in-the-ass, muck-rakers, trouble-makers, know-it-alls, stuffed-shirts, blow-hards, and bores, as well as nut-cracking, wind-bag, prattling-on, self-appointed experts on every-thing, and nose-in-the-air snobs, convinced they can do anything better than you. Dany intended to make a beer too bitter for a normal person to enjoy. The problem is, everyone loves it! Guess we're all just a bunch of brises-bonbons sometimes.

**750ml Bottle £20.00**

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### Crooked Stave Artisan Beer Project Colorado Wild Sage

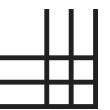
Saison • Denver, CO

7.2% ABV

Artisan ale brewed with fresh white sage and lemongrass Brewed with the backcountry in mind, Colorado WildSage displays a bright floral aroma, soft herbal notes, and a crisp Brettanomyces bite from primary fermentation and further conditioning with our mixed-yeast culture. Brewed with all Colorado ingredients in order to deliver a little bit of the high country to everyone who decides to share in this beer with us.

**375ml Bottle £16.00**

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## Saison

### Nevel Erve

Saison • Nijmegen, Gelderland

5.5% ABV

Erve - Wild blonde ale with Mandarina Bavaria. A thatched farm with an old horse barn, a handful of goats in the meadow, an orchard with yellow fruit trees behind the house, humid hay stacks in the distance and hop vines in the hedge. Scents of the countryside, an open-hearted temper, a beer without ornaments but with truly honest ingredients: that is Erve, our wild homage to the classic Belgian harvest ale Saison. Erve is a refreshing, dry and rustic table beer with a subtle palette of Mandarina Bavaria hops that lend delicate green and warm citrusy notes. The characteristic aromas of our wild house culture and the added Brettanomyces have created a fascinating rural palette with lots of fruity notes. A hint of clove and black pepper roams through the beer. This 4th batch has developed a tiny tinge of sourness, which is balanced by a mild hop bitterness. Erve is the ideal beer to pair with a simple but hearty meal, or a beautiful ripe farmer's cheese. 5.5% ABV. [Batch #4: bottled on 30 OCT 2018] [Batch #3: bottled on 7 JUN 2018] [Batch #2: bottled on 29 NOV 2017] [Batch #1: bottled on 20 JUN 2017]

**375ml Bottle £11.00**

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### Brasserie Fantôme Fantome (Saison) Sorachi Unic Brewing!

Saison • Soy, Wallonie

7.5% ABV

**750ml Bottle £28.00**

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### Brasserie Fantôme Fantome 30th Anniversary

Saison • Soy, Wallonie

7.1% ABV

Unique brew celebrating the brewery's 30th anniversary. Features various regional plants and a mix of "herbes de la Drome Provençale"

**750ml Bottle £24.00**

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### Brasserie Fantôme Fantôme (Saison)

Saison • Soy, Wallonie

8% ABV

**750ml Bottle £20.00**

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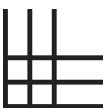
### Brasserie Fantôme Fantôme (Saison) Simcoe Unic Brewing !

Saison • Soy, Wallonie

7.5% ABV

**750ml Bottle £28.00**

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## Saison

### Brasserie Fantôme Fantôme Chocolat

Saison • Soy, Wallonie

8% ABV

**750ml Bottle £22.00**

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### Brasserie Fantôme Magic Ghost

Saison • Soy, Wallonie

8% ABV

Belgian ale brewed with green tea.

**750ml Bottle £20.00**

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### Brouwerij De Dochter van de Korenaar Noblesse

Blonde Ale - Belgian Blonde • Baarle-Hertog, Antwerpen

5.5% ABV

Noblesse is a noble blond high fermentation beer. Referred to as “transition beer” for those people who are seasoned lager drinkers, but now like to try something different. The fresh hoppiness and drinkability lends the beer as an excellent aperitif beer. Thirst-quenching, with a spicy aftertaste and a sweet aftertaste. Noblesse tastes great with fish and shellfish.

**330ml Bottle £5.80**

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### Boutilliers Rabble Rouser

Saison • Faversham, Kent

5.5% ABV

Boutilliers x Ridgeside Rabble Rouser is a sour cherry and rose petal saison with a touch of a fruit tea blend containing cherry, cranberry, kiwi and coconut. Tart and dry with soft fruity tones and a roundness from the rose petals.

**330ml Bottle £5.50**

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### Nevel Rust

American Wild Ale • Nijmegen, Gelderland

6% ABV

Rust - Barrel-aged wild blonde ale with Saaz. Some beers are a wild exploration in a glass, while others bring time to a halt and allow you to enjoy a quiet moment for yourself. Rust is a beer without exuberance or excess, but is grounded like an anvil, with an intriguingly calm balance, as if the long months inside the barrel have seeped into the heart of the beer. Imagine a walk in an ancient forest where thick branches creak and wisdom wallows in the wind. The first thing you'll notice about Rust is the barrel character. Not too heavy, but woven into the fabric of the beer like a fine thread. Juicy aromas of sweet tangerine and a fresh touch of watermint create a calm, winelike structure with flavours that stay close together. Underneath are warm, malty notes that form the rich foundation of this beer. The finish has a soft echo of the Saaz dryhop, which lays earthy, mildly bitter notes on top of the wood tannins. Rust was aged on oak for 12 months. 6% ABV. [Batch #2: bottled on 13 DEC 2018] [Batch #1: bottled on 22 MAR 2018]

**750ml Bottle £27.00**

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## Saison

### Rigg & Furrow Toddy

Saison • Acklington, Northumberland

9% ABV

**750ml Bottle £22.00**

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### Nevel Vlijt

Saison • Nijmegen, Gelderland

5.2% ABV

Vlijt - Extra Bitter Saison. Nothing beats a refreshing beer after a long, hard day's work. And what better way to quench your thirst than with our extra bitter saison Vlijt. Classic aromas of Belgian blond beer are paired with elegant hoppy notes and hints of dandelion, chamomile and delicate citrus. It is a notably dry and bitter beer with a light malt body, lively carbonisation and long finish. 5.2% ABV. [Batch #1: bottled on 9 MAY 2018]

**375ml Bottle £11.50**

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## Lambic & Gueuze

Beers produced under a specific set of rules & regulations in Belgium's Pajottenland. The oldest and arguable most revered beer style in the world.

### Brouwerij 3 Fonteinen 3 Fonteinen Hommage

Lambic - Framboise • Lot, Vlaams-Brabant

6% ABV

3 Fonteinen Hommage is the result of macerating hand-picked whole sour cherries and raspberries on young lambic for at least four months, in a proportion of 760 to 800 grams of raspberries and 200 to 240 grams of sour cherries per litre of lambic. This fruit lambic is then blended again with more lambic to obtain a minimum intensity of 35% fruit. Hommage is a bodied raspberry lambic beer, with an intense deep red forest fruit bouquet. This unfiltered and unpasteurised lambic is all-natural with no artificial juices, syrups, or sugars added.

**750ml Bottle £40.00**

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### Brouwerij 3 Fonteinen 3 Fonteinen Hommage Bio Frambozen (season 17|18) Blend No. 54

Lambic - Framboise • Lot, Vlaams-Brabant

6% ABV

This particular Hommage has macerated for 5.5 months on a 2,000 litre oak foeder and with 280 kilos of sour cherries and 837 kilos of organic raspberries. The final fruit intensity is 372 grams of fruit per litre of Hommage. 100% 3 Fonteinen. 3 Fonteinen Hommage is the result of macerating hand-picked whole sour cherries and raspberries on young lambic for at least four months, in a proportion of 760 to 800 grams of raspberries and 200 to 240 grams of sour cherries per litre of lambic. This fruit lambic is then blended again with more lambic to obtain a minimum intensity of 35% fruit. Hommage is a bodied raspberry lambic beer, with an intense deep red forest fruit bouquet. This unfiltered and unpasteurised lambic is all-natural with no artificial juices, syrups, or sugars added.

**750ml Bottle £45.00**

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## Lambic & Gueuze

Beers produced under a specific set of rules & regulations in Belgium's Pajottenland. The oldest and arguable most revered beer style in the world.

### **Brouwerij 3 Fonteinen 3 Fonteinen Hommage Bio Frambozen (season 17|18) Blend No. 60**

Lambic - Framboise • Lot, Vlaams-Brabant

6.3% ABV

This particular Hommage has macerated for 6 months and the final fruit intensity is 350 grams of fruit per litre. While blending, local honey was added. 3 Fonteinen Hommage is the result of macerating hand-picked whole sour cherries and raspberries on young lambic for at least four months, in a proportion of 760 to 800 grams of raspberries and 200 to 240 grams of sour cherries per litre of lambic. This fruit lambic is then blended again with more lambic to obtain a minimum intensity of 35% fruit. Hommage is a bodied raspberry lambic beer, with an intense deep red forest fruit bouquet. This unfiltered and unpasteurised lambic is all-natural with no artificial juices, syrups, or sugars added.

**750ml Bottle £45.00**

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### **Brouwerij 3 Fonteinen 3 Fonteinen Oude Geuze**

Lambic - Gueuze • Lot, Vlaams-Brabant

6% ABV

A true Geuze. A blend of 1, 2, and 3 year-old lambic unfiltered and unpasteurized and aged in the bottle for at least 6 months after blending. Continued fermentation in the bottle give this Geuze its famous champagne-like spritziness. The lambic that goes into it is brewed only with 60% barley malt, 40% unmalted wheat, aged hops, and water, spontaneously fermented by wild yeasts, and matured in oak casks. 3 Fonteinen Oude Geuze is a blend of one-, two-, and three-year old lambics. Spontaneous fermentation, patient maturation in oak barrels, and continued evolution of the ecosystem in the bottle result in a distinctively complex and elegant natural beer. No two bottlings are alike, as there are multiple variables in the blending process, a variety of barrel sizes and shapes, differences in aged lambic proportions in the blend, etc. When cellared properly, 3 Fonteinen Oude Geuze can be aged for several decades. The aromas and flavours will evolve from notes of vibrant fresh citrus, zesty and grassy notes to a mellow, oaky, stone fruit bouquet as the lambic continues to develop with time. Lambic and Geuze are living, cultural heritage rooted in the Zenne valley! Taste, savour, enjoy and experience this bottle fermented, unfiltered, unpasteurised and unadulterated beer with friends new and old!

**1500ml Bottle £45.00 // 750ml £26.00**

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### **Brouwerij 3 Fonteinen 3 Fonteinen Oude Geuze Cuvée Armand & Gaston**

Lambic - Gueuze • Lot, Vlaams-Brabant

5.5% ABV

3 Fonteinen Oude Geuze Cuvée Armand & Gaston is a blend of one-, two-, and three-year old traditional lambics, all brewed at Brouwerij 3 Fonteinen. Spontaneous fermentation, patient maturation in oak barrels, and continued evolution in the bottle result in a distinctively complex beer. No two bottlings are alike, as there are multiple variables in the blending process, a variety of barrel sizes and shapes, differences in aged lambic proportions, etc. This cuvée, like all of our lambic, is 100% natural, authentic, spontaneously fermented, and crafted with steadfast adherence to tradition, like Armand and Gaston Debelder have always done it. This geuze has fermented in the bottle and will continue to develop its tastes and aromas over its long life when properly cellared. Traditional Lambic is living, cultural heritage rooted in the Zenne valley! Taste, savour, enjoy, and experience this unfiltered, unpasteurised, and unadulterated beer with friends new and old!

**1500ml Bottle £60.00 // 375ml Bottle £19.00 // 750ml £35.00**

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## Lambic & Gueuze

Beers produced under a specific set of rules & regulations in Belgium's Pajottenland. The oldest and arguable most revered beer style in the world.

### **Brouwerij 3 Fonteinen 3 Fonteinen Oude Kriek**

Lambic - Kriek • Lot, Vlaams-Brabant

6% ABV

3 Fonteinen Oude Kriek is the result of macerating hand-picked whole sour cherries on young lambic for at least four months, in a proportion of one kilogram of fruit per litre of lambic. The kriek lambic is then blended again with more young lambic to obtain a minimum intensity of 35% fruit, and is bottled immediately afterwards. These bottles are then stored in our cellars for at least five months so that the kriek lambic can develop into a beautiful, traditional, and refined Oude Kriek. With a pleasant tartness and organic notes of almond and cinnamon as it warms in the glass, 3 Fonteinen Oude Kriek, will age perfectly but may lose some of the vibrant red colours and forest fruit aromas. This unfiltered and unpasteurised lambic is all-natural with no artificial juices, syrups, or sugars added. Traditional Lambic is living, cultural heritage rooted in the Zenne valley!

**375ml Bottle £14.00**

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### **Brouwerij Boon Framboise Boon**

Lambic - Framboise • Lembeek, Vlaams-Brabant

5% ABV

Raspberry lambic was once a rarity and only produced for a few weeks during the summer. Frank Boon was the first brewer to again prepare a raspberry lambic in the summer of 1976. More than 300 grams per litre of fresh raspberries give Framboise Boon a fresh fruity taste. The young lambic supports the flavour. But this is very much about raspberries, not the lambic. Of course we do not use artificial flavourings, only real raspberries.

**375ml Bottle £10.00**

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### **Hanssens Artisaanaal Framboos**

Lambic - Framboise • Dworp, Vlaams-Brabant

6% ABV

**375ml Bottle £15.00**

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### **Brouwerij Boon Geuze Mariage Parfait (2014)**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

8% ABV

**750ml Bottle £17.00**

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### **Brouwerij Oud Beersel Green Walnut**

Lambic - Traditional • Beersel, Vlaams-Brabant

6% ABV

Oud Beersel Green Walnut is a blend of 1 and 2-year old lambics with fresh green walnuts added.

**750ml Bottle £35.00**

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## Lambic & Gueuze

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### **Brasserie Cantillon Gueuze 100% Lambic Bio**

Lambic - Gueuze • Bruxelles, Bruxelles-Capitale

5% ABV

**375ml Bottle £12.00**

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### **Hanssens Artisanal Oudbeitje**

Lambic - Fruit • Dworp, Vlaams-Brabant

6% ABV

**375ml Bottle £13.00**

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### **Brouwerij Boon Oude Geuze Boon (2014-2015)**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

7% ABV

**375ml Bottle £8.50**

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### **Brouwerij Boon Oude Geuze Boon Black Label**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

7% ABV

Oude Geuze Boon Black Label is the driest gueuze we've ever made. Combining a full-bodied taste with nearly 100% fermentation degree was a big challenge. This gueuze has a clear golden body with lively carbonation, balanced sourness and flavors of green apple and grapefruit. This is finished off with a long bone-dry aftertaste. The Lambics used for this blend have aged for 1, 2, and 3 years on oak casks. Brewed in Lembeek, the village that gave Lambic its name.

**750ml £14.00**

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### **Brouwerij Boon Oude Geuze Boon à l'Ancienne - Vat 108 Mono Blend**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

8% ABV

**375ml Bottle £9.00**

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### **Brouwerij Boon Oude Geuze Boon à l'Ancienne - Vat 110 Mono Blend**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

8% ABV

**375ml Bottle £9.00**

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## Lambic & Gueuze

Beers produced under a specific set of rules & regulations in Belgium's Pajottenland. The oldest and arguable most revered beer style in the world.

### **Brouwerij Boon Oude Geuze Boon à l'Ancienne - Vat 91 Mono Blend**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

8% ABV

**375ml Bottle £9.00**

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### **Brouwerij Boon Oude Geuze Boon à l'Ancienne - Vat 92 Mono Blend**

Lambic - Gueuze • Lembeek, Vlaams-Brabant

8% ABV

**375ml Bottle £9.00**

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### **Geuzestekerij De Cam Oude Geuze De Cam**

Lambic - Gueuze • 1755 Gooik

6% ABV

Sinds het voorjaar van 1999 is de 'Oude Geuze De Cam' op dronk. Deze geuze wordt afgevuld op flessen van 37,5 en 75 cl en heeft een alcoholgehalte van 6,0 %. Voor de Oude Geuze worden jonge lambik, met minimum een jaar rijping, en oude lambik, met minimum twee jaar rijping, gemengd volgens de smaak van de geuzesteker. Eenmaal op fles volgt de laatste rijpingsfase. Resultaat is een bier van spontane gisting met een typische smaak en mooie schuimkraag. Deze geuze wordt ook nog omschreven als vrij droog, bitter en relatief minder zuren.

**750ml Bottle £37.00**

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### **Hanssens Artisaanaal Oude Gueuze**

Lambic - Gueuze • Dworp, Vlaams-Brabant

6% ABV

**375ml Bottle £11.00**

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### **Geuzestekerij De Cam Oude Kriek**

Lambic - Kriek • 1755 Gooik

6.5% ABV

**750ml Bottle £33.00**

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### **Hanssens Artisaanaal Oude Kriek**

Lambic - Kriek • Dworp, Vlaams-Brabant

6% ABV

**375ml Bottle £17.00**

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## Lambic & Gueuze

Beers produced under a specific set of rules & regulations in Belgium's Pajottenland. The oldest and arguable most revered beer style in the world.

### Geuzestekerij De Cam Oude Lambiek (2018)

Lambic - Traditional • 1755 Gooik

6.5% ABV

We could wax poetic about the 2003's leathery, herbal, citric, woody, vanilla, buttery qualities—but the only way to truly appreciate it is to taste it yourself. The one quality we must emphasize is that this is an OUDE LAMBIEK (old Lambic) NOT Geuze. There is some very light sparkle to the beer but it is not intended to have the high champagne-like carbonation that Geuze aims for. You will see them turning up for special tastings at the best specialty beer bars coast to coast. Quite literally, when this product is gone it can never be made again.

**750ml Bottle £36.00**

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### Geuzestekerij De Cam Trosbessen

Lambic - Fruit • 1755 Gooik

6.5% ABV

De Cam Trosbessen is made with 45 kg of Red current berries per 100 liter of Kriek. The entire berries are used.

**750ml Bottle £35.00**

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### Brouwerij Loterbol Tuverbol (2017)

Belgian Strong Golden Ale • 3290 Diest

9% ABV

Mix of strong tripel like blond top fermenting ale, with lambic from 3 Fonteynen.

**375ml Bottle £15.00**

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### Brouwerij Oud Beersel Vandervelden 135 Oude Geuze Vieille

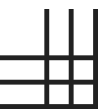
Lambic - Gueuze • Beersel, Vlaams-Brabant

6.5% ABV

This creation is a tribute to the founder of Oud Beersel who founded the brewery 135 years ago in 1882. It is a unique blend of Lambic matured a year on Tuscan foudres in Italy, previously used for 30 years for the maturation of the famous wine Brunello di Montalcino and with Lambic of three years matured on an old foudre of Oud Beersel. This exceptional Gueuze is touched by mature red wine on bottles of 37,5 cl and is available in limited quantities. Serve at 8-12 ° C Ingredients: water, barley malt, wheat, hops 6.5% ABV Color: amber gold Aroma: a deep explosion of vinous character with a typical odor of wild yeasts Taste: the pleasant bitterness of pink pampiemousse Combined with a taste of red wine refined in oak casks results in a sour character but well rounded.

**375ml Bottle £14.00**

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## Wild Ales/Mixed Fermentation

These beers are fermented either using spontaneous inoculation or by pitching a mixture of different yeasts and bacteria. Often aged or fermented in oak barrels, many exhibit funky or sour flavour profiles.

### The Kernel Bière De Saison Damson

Saison • City of London, London

4.4% ABV

**750ml Bottle £22.00**

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### Brasserie des Franches-Montagnes (BFM) Degustator IGA (Italian Grape Ale) Barrel Aged

Italian Grape Ale • Saignelégier, JU

6.5% ABV

**375ml Bottle £17.00**

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### Nevel Gloed

American Wild Ale • Nijmegen, Gelderland

5.8% ABV

Gloed - Barrel-aged wild ale with local cherries and blackcurrants. Gloed refers to the bright red colour of this beer, which is the colour of blushing cheeks, the sunset, or hot coal in a campfire. Gloed is connected to joy and passion, all things that are beautiful and add glow to our lives. Gloed is a blend of wild beers to which we added different varieties of cherries and blackcurrants. We picked the cherries in an old orchard near our brewery; the blackcurrants were picked in foodforest Ketelbroek and in De Ommuurde Tuin (the Walled Garden). Gloed was aged on oak for 10 months and then laid on the whole fruit for another 3 months. It's a light and sessionable beer with mostly blackcurrant in the nose and a soft hop bitterness. The finish is subtle with light notes of vanilla and spices. Fruity, balanced and mildly sour, a summerly beer that deserves to be enjoyed at a quiet pace. 5.8% ABV. [Batch #2: bottled on 20 DEC 2018] [Batch #1: bottled on 01 NOV 2017]

**375ml Bottle £16.00**

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### OverWorks Gooseberry Fool

Sour - Fruited • Ellon, Aberdeenshire

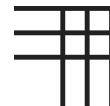
6% ABV

Scottish Sour Ale fermented with Gooseberries and Elderflower, aged in Foeder.

**50cl Bottle £16.70**

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## Wild Ales/Mixed Fermentation

These beers are fermented either using spontaneous inoculation or by pitching a mixture of different yeasts and bacteria. Often aged or fermented in oak barrels, many exhibit funky or sour flavour profiles.

### Nevel Heimwee

Sour - Ale • Nijmegen, Gelderland

6% ABV

Barrel-aged Golden Sour with Opal Plums and Herbs. Collaboration with Brauerei Kemker (DE). Heimwee is an homage to pre-industrial times when beers were herbal and wild, brewed with ingredients that were foraged near the breweries. It is also an homage to our friend Jan Kemker of Brauerei Kemker from Germany. Our shared passion for traditional beer styles and brewing techniques has forged a close friendship that sparked this beer. Heimwee is a complex amalgam of two very different beers; one a golden sour with spelt flakes, lavender and hops from Jans own garden, and the other a barrel-aged version of our gruit ale Weder with foraged myrica gale, mugwort and yarrow. To this colourful kaleidoscope of flavours we added 60kg of aromatic Opal plums. The result is a rich, herbal and fruity beer that is quite unlike anything you've tasted before, with soft, elegant notes layered on subtle, round acids. Its full frame from the spelt flakes is carefully balanced with its light, wine-like structure. The first plunge into Heimwee will inevitably leave you longing for more. 6% ABV [Batch #1 bottled on 20-09-2018]

**375ml Bottle £18.00**

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### Yonder Brewing & Blending Loop Autumn 2018 B - Greengage And Wild Thyme

Sour - Fruited

4.8% ABV

Sour saison base, blended and aged on foraged greengage and wild thyme.

**375ml Bottle £10.00**

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### Nevel Noest - out of production

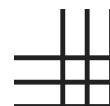
Porter - Other • Nijmegen, Gelderland

4.9% ABV

Noest - Vatted Porter with Brettanomyces. Please note that for legal reasons, we have changed the name of Noest to Tumult. The beer recipe is still the same. Tumult is expected to be available in fall 2019. Old description: Noest is our vatted porter that was aged in a stainless steel fermenter for 6 months. It is a dark, mildly sour beer with delicate notes of toasted bread, cacao and red fruit. It was fermented with a traditional English yeast and matured with Brettanomyces, which gives this beer its exciting vinous character. Noest tastes like a love affair between a porter and a Flemish red, which is not so strange if you consider that Flemish red is actually derived from early porters. Where modern porters are usually quite sweet and full, Noest is subtle and dry and that's exactly how we want it to be: a beer that will lift you up and quench your thirst when you come home from work, be it summer or winter! 4.9% ABV. [Batch #1: bottled on 15 MAY 2018]

**750ml Bottle £25.00**

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## Wild Ales/Mixed Fermentation

These beers are fermented either using spontaneous inoculation or by pitching a mixture of different yeasts and bacteria. Often aged or fermented in oak barrels, many exhibit funky or sour flavour profiles.

### The Wild Beer Squashed Grape

American Wild Ale • Evercreech, Somerset

5% ABV

Natural Ferment + Vinum Mustum + Somerset Grapes We have brought wine and beer together! We love wild yeasts and ingredients at the Wild Beer Co and frequently use locally foraged ingredients. We decided to team up with a nearby wine producer to create a beer with incredible locality and a truly wild character. Grape must is discarded as a waste product at vineyards, only the juice is kept. However, this is where all the natural, wild yeasts are and we wanted to harness these unique bugs to sour bring them to beer. We used white grapes at the beginning of the fermentation to add sourness and then red grapes in the conditioning to add extra flavour and funk. Using our proprietary Somerset yeast, captured in local cider orchards, and harnessing the wild yeasts and bacteria from English grapes, this beer's favour is rooted in its locality. With an assertive acidity, complex funk and bright pink colour, it's as unusual as it is delicious and in limited numbers - so get yours fast!

**750ml Bottle £17.00**

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## Table Beer

### Track Sidewinder

Table Beer • Manchester, Greater Manchester

2.7% ABV

**330ml Bottle £4.50**

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### The Kernel Table Beer

Table Beer • City of London, London

3.4% ABV

Note: The ABV varies for this beer but the recipe is the same. Hops also vary.

**500ml Bottle £**

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## Barley Wine & Old Ales

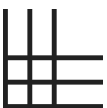
### Brouwerij de Molen Bommen & Granaten bourbon barrel aged w/brett

Barleywine - Other • Bodegraven, Zuid-Holland

11.1% ABV

**330ml Bottle £12.50**

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## Barley Wine & Old Ales

### Evil Twin Hot Toddy-ish

Barleywine - Other • Brooklyn, NY

10% ABV

Blond Barleywine.

**US Pint (16oz) £13.00**

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### Brasserie St-Feuillien Limited Edition No. 2

Barleywine - Other • Le Roeulx, Hainaut

11% ABV

**750ml Bottle £20.00**

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### Siren Craft Brew Odyssey 005

Scotch Ale • Wokingham, Berkshire

10.5% ABV

A Wee Heavy originally brewed back in September 2013, aged in Banyuls and Armagnac barrels for 24 months before being blended together in classic Odyssey fashion. This smooth, rich and complex ale has a Liquorice Allsorts aroma and offers fruity notes of cherries, figs and plums. It finishes with dark chocolate and the character of a delicate desert wine.

**330ml Bottle £10.00**

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### Burning Sky Single Barrel Stock Ale

Old Ale • Firle, East Sussex

7.6% ABV

This beer is a take on an old English stock ale, traditionally brewed as a keeping beer. Brewed with aromatic malts, it was fermented with Burning Sky's in-house Brett yeast strains to create a warming beer of considerable depth with hints of Seville orange. It has been aged in oak vats for 18 months and in bottles for a further 6 months prior to release.

**330ml Bottle £4.65**

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## Lagers

### Beerbliotek A Really Grape Lager

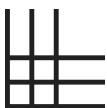
Lager - Pale • Gothenburg, Västra Götalands län

5.5% ABV

Over a few glasses of wine we were offered some grapes from the first pressing by our friends at urban winery Wine Mechanics, and what else could we brew but a really grape Lager.

**330ml Can £6.50**

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## Lagers

### North Herzog

Kölsch • Leeds, West Yorkshire, LS7 1AH

5% ABV

A crisp and clean ale-lager hybrid made with genuine Kölsch yeast. Light, grassy flavours and a straw-yellow colour.

**330ml Can £4.50**

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### Augustiner-Bräu München Lagerbier Hell

Lager - Helles • 80339 München, BY

5.2% ABV

Ein besonders mildes, spritziges, lang gelagertes und vor allem erfrischendes Bier. Einmalig in seinem Geschmack, ein Genuss für jeden Bierkenner.

**500ml Bottle £5.20**

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## Wheat Beers

### Brasserie St-Feuillien Grisette Blanche / Wit / Wheat

Grisette • Le Roeulx, Hainaut

5.5% ABV

At the start of the century, in Hainaut, every small brewery produced a top-fermenting beer which was drawn from wooden barrels. This traditional beer was the pride of the local breweries and quenched the thirst of the most demanding customers! At the Friart Brewery, this beer, of which the formula is a carefully kept secret, was called the Grisette. A few years ago, the St-Feuillien Brewery decided to take up the tradition and now presents four new varieties of Grisette.

**330ml Can £5.00**

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### Schneider Weisse G. Schneider & Sohn Schneider Weisse Original (TAP7)

Hefeweizen • Kelheim, Bavaria

5.4% ABV

The full complexity of the genuine Bavarian wheat beer –great with hearty food. Amber-mahogany colored wheat beer. Nuances of ripe bananas, clove, nutmeg and nuts create the aroma. A full-bodied and sparkling beer with a harmonious finish. Brewed according to the original recipe of the founder of the brewery of 1872. The ideal companion for Bavarian food, hearty dishes, roast pork, “Leberkäse” (meat loaf), the Bavarian “Weißwurst” (white sausage), marinated shrimps, camembert or olives stuffed with peppers.

**500ml Bottle £4.80**

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### Het Uiltje Wingman

Witbier • Haarlem, Noord-Holland

6% ABV

**330ml Can £5.50**

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## Fruit & Flavoured

### **Brewery John Martin & Brewery Timmermans Strawberry Lambicus**

Lambic - Fruit • Genval, Brabant wallon

4% ABV

**330ml Bottle £4.60**

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### **Brewery John Martin & Brewery Timmermans Timmermans Pêche Lambic**

Lambic - Fruit • Genval, Brabant wallon

4% ABV

**330ml Bottle £4.60**

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## Trappist & Belgian Traditional

### **Brouwerij St. Bernardus Abt 12**

Belgian Quad • Watou, West-Vlaanderen

10% ABV

The St. Bernardus Abt 12 is the pride of our stable, the nec plus ultra of our brewery. Abbey ale brewed in the classic 'Quadrupel' style of Belgium's best Abbey Ales. Dark with a full, ivory-colored head. It has a fruity aroma, full of complex flavours and excels because of its long bittersweet finish with a hoppy bite. (10,0% ABV) Worldwide seen as one of the best beers in the world. It's a very balanced beer, with a full-bodied taste and a perfect equilibrium between malty, bitter and sweet. One of the original recipes from the days of license-brewing for the Trappist monks of Westvleteren

**330ml Draft £6.80**

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### **Brasserie d'Orval Orval**

Pale Ale - Belgian • Villers-devant-Orval, Luxembourg

6.2% ABV

NOTE: The ABV-value of this beer varies, in the United States 6.9% is used. The Orval's brewery produces only one beer to sell, a beer with a high fermentation that continues in the bottle. It is 6.2% ABV. This beer is brewed exclusively from spring water, barley malt, hop cones, candy sugar, and yeast. The aroma and the fine taste are due more to the hop cones and the yeast than to the malt that is used. What's special about Orval's beer is that hops are added at two different stages of the production process. First, in the brewing room, a large quantity of very fine hops are added – this produces the famous bitter taste and is the reason why the beer keeps for a longer period of time. Later, in the storage cellars, hops are once again added. This is the so-called British “dry hopping,” which produces the delightful aroma that completely enraptures even the most carefully forewarned taster. In the tasting room, Orval's beer and cheese make a really good pair: the unique shape of the bottle and the glass, the design of the label, the coasters and other publicity materials – it's all a legacy from the early 1930's.

**330ml Bottle £4.50**

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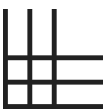
### **Brouwerij De Halve Maan Straffe Hendrik Brugs Tripel Bier Wild (2016)**

Belgian Tripel • Brugge, West-Vlaanderen

9% ABV

**330ml Bottle £6.50**

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## Trappist & Belgian Traditional

### Brouwerij der Trappisten van Westmalle Westmalle Trappist Dubbel

Belgian Dubbel • Malle, Antwerpen

7% ABV

Westmalle Dubbel is a dark, reddish-brown Trappist beer with a secondary fermentation in the bottle. The creamy head has the fragrance of special malt and leaves an attractive lace pattern in the glass. The flavour is rich and complex, herby and fruity with a fresh-bitter finish. It is a balanced quality beer with a soft feel in the mouth and a long, dry aftertaste. The Dubbel contains 7% alcohol.

**330ml Bottle £4.50**

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### Brouwerij der Trappisten van Westmalle Westmalle Trappist Tripel

Belgian Tripel • Malle, Antwerpen

9.5% ABV

Was first brewed in 1934 and the recipe has not changed since 1956. It is made with pale candy sugar and has a very pale color produced from a mash of light pilsener malts. Styrian Goldings hops are used along with some German varieties and the classic Saaz pilsener hop. After a long secondary fermentation, the Tripel Westmalle is bottled with a dose of sugar and yeast. This beer holds up well in the bottle over time and seems to soften with age.

**330ml Bottle £6.20**

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## Alcohol Free/Gluten-Free

### Magic Rock Fantasma

Gluten-Free • Huddersfield, West Yorkshire

6.5% ABV

A dank and juicy IPA using Golden Promise, wheat and Cara Munich malts in the mash for a sweetly smooth body. For the hops we judiciously bittered with Magnum in the kettle followed by Citra T90 in both the whirlpool and in dry-hopping. The aroma/flavour is fruit-filled, dank and resinous, with plenty of tropical mango giving a moreish drinkability. Fermented with our house American ale yeast (WLP001) for a refreshingly clean finish, this IPA is also our first gluten-free beer using Brewers Clarex®.

**330ml Can £4.70**

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### Cölner Hofbräu Früh Früh Kölsch Alkoholfrei 0,0%

Non-Alcoholic Beer • Köln

**330ml Bottle £2.50**

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### Arbor Ales Mosaic

Gluten-Free • Bristol, City of Bristol

4% ABV

Gluten Free Single Hop Pale Ale

**568mL Can £7.00**

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## Alcohol Free/Gluten-Free

### Schneider Weisse G. Schneider & Sohn Schneider Weisse Mein Alkoholfrei (TAP3)

Non-Alcoholic Beer • Kelheim, Bavaria

Schneider Weisse TAP3 Mein Alkoholfreies Powerful and refreshing without alcohol. Reddish-brown non-alcoholic wheat beer. A sweet fragrance is paired with thoughts of ripe corn fields, sparkling and malty-aromatic. A great thirst-quenching wheat beer specialty. Goes great with bavarian "Brotzeit", "Bratwürstl" (sausages), hearty salads, pumpernickel bread with cream cheese, fruit bread, nut cake or serrano ham with lamb's lettuce. Non-alcoholic wheat beer

**500ml Bottle £2.70**

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## Ciders & Perry

### Hogan's Cider Wild Elder

Cider - Other • Alcester, Warwickshire

4% ABV

Delicately sweet, locally foraged elderflower blended with our bittersweet and refreshingly delicate fresh pressed English cider with the naturally distinctive aroma of our local rural hedgerows. The perfect companion to those long, hot summer days.

**500ml Bottle £6.00**

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### Hogan's Cider Medium Cider

Cider - Other • Alcester, Warwickshire

5.4% ABV

Hogan's Medium Cider is golden, well balanced, slightly sparkling cider with caramel, butterscotch and dried fruit aromas.

**500ml Bottle £4.50**

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