

BEER MENU

Beers are racked alphabetically by brewery name

The beer names below are colour-coded according to beer style

ACORN S Yorkshire	Yorkshire Pride (Session Bitter)	3.7%	Golden in colour with pleasing fruit notes. A mouth-watering blend of malt and hops create a fruity taste which leads to a clean bitter finish.
ANSPACH & HOBDA SE London	Ordinary Bitter (Session Bitter)	3.7%	Light brown beer with malty aroma. Spicy & resinous hop & biscuit malt flavours combine well. Subtle bitterness with sweet malt emerging.
	Bermondsey Pale (Session Pale)	4.0%	Showcasing English hops. Tribute to hardworking Bermondsey families who, during 'Oppin' season, spent their holidays picking hops for local breweries.
BANK TOP Gtr Manchester	Dark Mild (Mild)	4.0%	Coffee roast aroma. Smooth mouthfeel, with roasted malt prominent throughout and some fruit. Moderate bitterness in aftertaste.
BRICK SE London	UK Pale Ale (Premium Pale)	4.5%	Collaboration with Worcestershire-based hop merchant Charles Faram. Prominent stone fruit and lemon pith with a characteristic bitterness.
	Peckham Rye (Speciality-Rye)	4.7%	Caramel character, pine, citrus & spice from the hops. Citrus on the nose with dry, spicy characteristics, rich & full body, medium bitterness & residual sweetness.
BROCKLEY SE London	Spring IPA (Premium Bitter)	4.5%	Vibrant blend of pacific hops impart juicy tropical fruit flavours, zesty peels of citrus & fresh botanical notes. Well rounded, gentle bitterness, subtle malt profile.
	Stouter (Stout)	5.0%	Complex mix of malts give a dark chocolatey flavour. Naked oats make velvety smooth body & thick creamy head. Roasted notes of coffee & cocoa. Dry finish.
CLARKSHAW SW London	Bunny Hop (Session Bitter)	3.9%	Light and hoppy extra pale ale.
	Hellhound IPA (British IPA)	5.5%	Spiced and citrus notes in this unfinned amber beer with a bitterness in the flavour and finish, which is dry.
COACH HOUSE Cheshire	Gunpowder Mild (Mild)	3.8%	Aromas of roast malts and caramel attract you to a pleasant sweet and toasty tasting mild with a gentle finish.
CRAVEN N Yorkshire	Best Yorkshire Bitter (Session Bitter)	3.8%	Traditional brown bitter. Malt led in the taste, balanced with a roasty nuttiness and citrus overtones. Finish is increasingly bitter.
ELLAND W Yorkshire	1872 Porter (Strong Porter)	6.5%	Creamy, full flavoured porter. Rich liquorice flavours with a hint of chocolate from roast malt. A soft but satisfying aftertaste of bittersweet roast and malt.
KERNEL SE London	Table Beer (Session Golden)	3.0%	Punches above its weight. Citrus, hops & hint of resin on the nose. Taste is slightly bitter, hoppy, with hints of grapefruit & mango, continuing into the long finish.
	Pale Ale (Premium Pale)	4.9%	Adding wheat to the grist lightens body, giving more zestiness & brightness, accentuated by bold character of Mosaic hops. Refreshing, fruity, low bitterness.

KIRKBY LONSDALE Cumbria	Monumental (Premium Blond)	4.5%	Distinctly hoppy, a fruity, sweet, pale-coloured, full-bodied bitter.
MOORHOUSES Lancashire	Pendle Witches Brew (Premium Bitter)	5.1%	Well-balanced, full-bodied, malty beer with a long, complex finish.
OSSETT W Yorkshire	Voodoo Choe Orange Stout (Speciality)	5.0%	Smooth, full-bodied, black more-ish stout with a chocolate, orangey, vanilla flavour coming through.
PENNINE N Yorkshire	Scapegoat (Session Golden)	4.2%	Sweet palate and subtle aroma with a hoppy, smooth aftertaste.
PHOENIX Gtr Manchester	Arizona (Session Golden)	4.1%	Yellow in colour with a fruity and hoppy aroma. A refreshing beer with citrus, hops and good bitterness, and a shortish dry aftertaste.
	Monkeytown (Mild)	3.9%	Light roast aroma. Mild creamy roast flavour with sweet malt and some astringency. Lasting dry bitter finish.
PORTOBELLO W London	Westway Pale (Session Pale)	3.8%	Bitter grapefruit & tropical flavours overlaying digestive biscuit sweetness. Lingering finish is hoppy, bitter dry and slightly sweet. Sweet fruity nose.
	Summer Blonde (Session Blond)	4.2%	Light drinking amber, fruity bitter with a biscuity malty flavour, that is also present on the nose. Lingering, dry bitter finish.
	Star (Session Bitter)	4.3%	Has caramel toffee character. Orange & apricot fruits in flavour and notes of orange on nose. Spicy slightly dry bitter finish that has chocolate notes that fade.
	Market Porter (Speciality - Rye)	4.6%	Chocolate balanced in aroma & flavour by red fruits & tart lemon notes from added Rye creating a complex very drinkable dark brown porter. Finish is lingering.
	Stiff Lip IPA (Premium Pale)	5.0%	Premium pale with caramelised citrus, earthy hops & sweet honey notes. Apricot & mango flavours. Finish is sweet, increasingly spicy with a lingering bitterness.
RENEGADE Berkshire	Mr Chubbs (Session Bitter)	3.4%	A drinkable, balanced, session bitter. A malty caramel note dominates aroma and taste and is accompanied by a nutty bittersweetness and a hoppy aftertaste.
	Good Old Boy (Session Bitter)	4.0%	Well-rounded, tawny bitter with malt and hops dominating throughout. A balancing bitterness accompanies the taste and aftertaste.
	Maharaja IPA (Premium Pale)	5.1%	Full flavoured, complex and hoppy. New World hopped with full on tropical fruit flavours, mouth-watering bitterness and a rich, earthy finish.
SALTAIRE W Yorkshire	Amarillo (Premium Pale)	4.5%	The vibrant Amarillo hop infuses fresh, orange flavours into this bright, refreshing beer.
SOUTHPORT Merseyside	Golden Sands (Session Golden)	4.0%	A golden-coloured, triple hopped bitter with citrus flavour.
SOUTHWARK SE London	Routemaster Red (Red Ale)	3.8%	Hints of chocolate and caramelised fruits on aroma & flavour, where there are notes of bitter lemon, red berries & sweet toffee. Finish remains slightly sweet.
	Mayflower (Session Golden)	4.2%	Sweet citrus & tropical fruit dominates flavour with notes of honey & little spicy floral hop, which is also on the nose. Sweetness remains in the finish.

SOUTHWARK	Coronation Gold (Premium Pale)	4.9%	Moderate-high hop aroma, brewed with English hops and malts to give characteristic herbal and floral notes and deliver a drinkable & refreshing flavour.
	Sovereign S/Hop (Premium Pale)	5.0%	With floral, grassy and herbal aromas with a hint of mint flavours, this beer has a complex and relatively delicate set of aromas.
	Harvard APA (New World IPA)	5.5%	Rich, smooth with honey sweetness throughout. Orange & grapefruit marmalade are prominent in aroma and taste becoming bitter and dry and lingering.
SPARTAN SE London	Elysian Fields (Session Bitter)	4.1%	Well balanced, smooth, aromas of marmalade, apricot & caramel. Orange & apricot fruit character is joined in flavour by caramelised toffee & hints of coconut.
STRANGE TIMES Gtr Manchester	Memento Mori (British IPA)	5.5%	A classic English IPA — strong, hoppy and bitter.
THREE PEAKS Lancashire	Pen y Ghent (Session Bitter)	3.8%	The malty character of this mid-brown session bitter is balanced by fruit in the aroma and taste. The finish is malty and hoppy.
TITSEY Surrey	Gresham Hopper (Session Golden)	3.7%	Golden ale with citrus and refreshing pine notes and some bitterness.
	Leveson Buck (Session Pale)	3.7%	Session English pale ale with citrus, passion fruit and grapefruit notes
	Gower Wolf (Session Bitter)	4.0%	Caramel and honey sweetness contrast with spicy flavours.
UP THE CREEK SE London	Hench (British IPA)	5.5%	Sweet and mighty with use of experimental English hops Olicana and American Azacca and Citra. Gives a lot of melon and peach aroma on the nose.
	Baltic Porter (Strong Porter)	6.8%	Heavy malty beer with rich texture reminiscent of plums, prunes and cherries. Dark brown in appearance with medium-low bitterness. Smooth and warming.
WILY FOX Gtr Manchester	Crafty Fox (Session Bitter)	4.0%	Well-balanced bitter and malty sweetness, with fruity hops. Creamy mouthfeel, and bitter finish.
Please note we cannot guarantee availability of the beers listed.			