

# BEER MENU

Beers are racked alphabetically by brewery name

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

ACORN S Yorkshire	<b>Barnsley Bitter</b> (Session Bitter)	3.8%	A smooth malty brown bitter with notes of chocolate and caramel. Fruity bitter finish.
ANSPACH & HOBDDAY SE London	<b>Smoked Brown</b> (Speciality Brown Ale)	5.0%	Smoke, chocolate orange & caramel on nose & palate creates well-balanced dark brown beer. Taste initially sweet with roasted malt & some earthy hops. (V)
	<b>The IPA</b> (New World IPA)	6.0%	Easy drinking, gold coloured, strong hoppy nose. Flavour hints of lemons, grapefruit, citrus zest & spicy peppercorns overlaid by biscuity malt character. (V)
ARRAN Ayrshire	<b>Blonde</b> (Speciality Golden)	5.0%	Pale, golden, clear tasting, in a continental style, drinks below its weight. Hoppy with substantial fruit balance. Taste is balanced & finish increasingly bitter.
BANK TOP Gtr Manchester	<b>Dark Mild</b> (Mild)	4.0%	Coffee roast aroma. Smooth mouthfeel, with roasted malt prominent throughout and some fruit. Moderate bitterness in aftertaste.
BEERBLEFISH E London	<b>Edmonton Best</b> (Session Bitter)	4.3%	Dark amber beer with sweet caramel balancing growing bitterness. Hops slightly floral with a little pepper on slightly dry sweetish finish. Floral aromas.
	<b>Maple Tooth Tiger</b> (Specialty Porter)	4.9%	Bursting with burnt sugar and maple notes, this is a sweet tooth of a porter. Collaboration with Camden-based Werewolf Beer.
BOWLAND Lancashire	<b>Bumble</b> (Speciality Blond)	4.0%	Lightly hopped, finished with a late addition of locally sourced honey. Fruit & malty aroma, sweetness & caramel in body and rising dry bitter balance in finish.
BRADFIELD S Yorkshire	<b>Farmers Bitter</b> (Session Bitter)	3.9%	A traditional copper-coloured malt ale with a floral aroma.
BRIDGE HOUSE W Yorkshire	<b>Holy Cow</b> (Premium Bitter)	5.6%	Light brown strong ale with juicy malt and full hop flavour, citrus overtones. Light hop aroma & a bitter slightly astringent finish.
BROCKLEY SE London	<b>Spring Ale</b> (Premium Bitter)	4.5%	Vibrant pacific hops blend imparts juicy tropical fruit flavours, zesty citrus peels & fresh botanical notes. Well rounded, gentle bitterness, subtle malt profile.
	<b>Harcourt Red</b> (Red Ale)	4.8%	Malty with a mild hops aroma, full mouthfeel, remarkable notes of toffee and treacle, cut through and balanced by an orangey finish.
CLARKSHAWS SW London	<b>Bunny Hop</b> (Session Bitter)	3.9%	Light and hoppy extra pale ale. (V)
	<b>Hellhound IPA</b> (British IPA)	5.5%	Hazy & amber. Aroma fruity, malty, light hop notes. In mouth, malt presents but fruit intensifies with both orange marmalade & subtle spiciness present. (V)
CROUCH VALE Essex	<b>Blackwater Mild</b> (Mild)	3.7%	Smooth and malty dark mild. Fruity and full – the use of roast barley in the mash provides not only a deep-ruby colour, but also a dry roast character.

CROUCH VALE	<b>Essex Boys Best (Session Bitter)</b>	3.8%	Full bodied, traditional-style mid-brown “best” brewed from 100% English barley malt & copious English Challenger & Boadicea hops, which shine through.
FIVE POINTS E London	<b>Best (Session Bitter)</b>	4.0%	Smooth, easy drinking with marmalade, pineapple, apricot, sweet honey biscuit & hazelnuts in flavour. Bitterness & spicy hops linger in sweet aftertaste. (V)
	<b>Railway Porter (Session Porter)</b>	4.8%	Jet black. Roasty chocolate & currants on nose; black treacle notes & hint of orange. Dry finish has dark roast bitterness, building warm black pepper. (V)
FOREST ROAD SE London	<del><b>Ride (Premium Pale)</b></del>	4.6%	<del>This gluten-free pale ale has passionfruit notes which develop in the mouth, accentuated with an underlying sweetness. Zesty lemon is in final flavour. (V)</del>
	<b>Work (Premium Pale)</b>	5.0%	Soft orange blossom aroma with a touch of caramel due to small addition of malt. Toasted malt notes hit first then hop bitterness. Floral notes linger. (V)
GEORGE’S Essex	<b>Wakering Gold (Session Golden)</b>	3.8%	Bursting with fresh hop aroma; a refreshing blend of English and American hops.
	<b>Banshee Porter (Specialty Porter)</b>	4.4%	This complex porter has been made with 30% smoked malt and so is a genuine Rauchbier (smoked beer). (V)
KELBURN Gtr Glasgow	<b>Dark Moor (Strong Mild)</b>	4.5%	A dark, fruity ale with undertones of liquorice and blackcurrant.
	<b>Cart Blanche (Premium Golden)</b>	5.0%	A golden, full-bodied ale. The assault of fruit and hops camouflages the strength of this easy-drinking ale.
KERNEL SE London	<del><b>Table Beer (Session Golden)</b></del>	3.2%	<del>Refreshing, smooth mouthfeel. Hoppy earthy notes, becoming slightly spicy. Gentle growing bitter dry finish. Light citrus, apricots &amp; earthy hops on nose. (V)</del>
	<b>Brown – Was-iti (Brown Ale)</b>	5.8%	Medium-bodied, between N English & US brown ales in style. Toasted nuts & dark caramel balanced by NZ hop bitterness and lime & peach aromas. (V)
KIRKBY LONSDALE Cumbria	<b>Crafty Mild (Mild)</b>	3.6%	A typical mild with powerful malty aromas and some caramel, which follows through in the taste and finish. (V)
LANCASTER Lancashire	<b>Blonde (Session Blond)</b>	4.0%	Slight sweet biscuit malt and citrus hop in aroma. Gentle malt and citrus hop lemon notes in flavour leading to a sustained bitter and astringent finish.
LEIGH ON SEA Essex	<del><b>Legra Pale (Session Pale)</b></del>	3.8%	<del>A light, fresh &amp; sessionable golden ale. Single hopped, during the boil and following fermentation, with lashings of Citra hops for a clean citrus flavour. (V)</del>
	<del><b>SS9 (Strong Stout)</b></del>	9.0%	<del>Seriously strong stout characterised by deep boozy notes of coffee and chocolate from the range of dark malts used. (V)</del>
LUNE BREW Lancashire	<b>Valley Gold (Session Pale)</b>	4.2%	A crisp and fruity golden ale using a traditional malt bill and modern US hops. Cascade and Amarillo.
MOORHOUSES Lancashire	<b>Moonbeam (Session Golden)</b>	4.3%	A session IPA, with a full crisp bitterness. Hops deliver masses of stone fruit and tropical notes.
	<b>Pendle Witches Brew (Premium Bitter)</b>	5.1%	Well-balanced, full-bodied, malty beer with a long, complex finish.

PENNINE N Yorkshire	<b>Heartland</b> (Session Bitter)	3.9%	Dark copper coloured ale with a toffee, malted caramel smell and a rich smooth moreish flavour.
PORTOBELLO W London	<b>Westway Pale</b> (Session Pale)	3.8%	Bitter grapefruit & tropical flavours overlaying digestive biscuit sweetness. Lingering finish is hoppy, bitter dry and slightly sweet. Sweet fruity nose.
	<b>Summer Blonde</b> (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.
	<b>Star</b> (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.
	<b>Market Porter</b> (Session Porter)	4.6%	Contemporary take on classic London beer style, with mix of 8 malts. Coffee & chocolate notes with roasted caramel nose & beguiling depth of flavour.
	<b>Stiff Lip</b> (Premium Bitter)	5.0%	Smooth, dark amber with caramelised citrus, earthy hops & sweet honey notes. Apricot & mango flavours. Finish sweet, increasingly spicy, lingering bitterness.
ROOSTERS N Yorkshire	<del><b>Baby Faced</b> <b>Assassin</b> (New World IPA)</del>	6.1%	<del>An IPA with aromas of mango, apricot, grapefruit and mandarin with a lasting, juicy, tropical fruit bitterness. (V)</del>
SETTLE N Yorkshire	<del><b>Ernie's Milk</b> <b>Stout</b> (Session Stout)</del>	4.5%	<del>A ruby red beer with fruity roasted malt and caramel aromas. Roast malt, vine fruits and dark chocolate lead to a long bitter finish.</del>
SOUTHPORT Merseyside	<b>Dark Night</b> (Mild)	3.9%	Full bodied mild with fruity malt aromas dominating, lasting roast bitterness and hop, lots of flavour for the strength.
	<b>Golden Sands</b> (Session Golden)	4.0%	A golden-coloured, triple hopped bitter with citrus flavour.
SOUTHWARK SE London	<b>Potters Field</b> (Session Porter)	4.0%	Raisins, prunes, caramel, cocoa and bitter chocolate in the flavour with a noticeable hop bitterness. These fade in dry roast bitter aftertaste. Malty, sweet aroma.
	<b>Southwark Light</b> (Speciality Pale)	4.1%	Experimental beer, originally given the codename SBC Test Beer 2024. Tasting notes were unavailable at time of print. You know as much as we do!
	<b>Thames Tunnel</b> <b>Irish Red</b> (Red Ale)	4.3%	Named after the Irish "Navvies". Traditional English Hops & Maris Otter Malt give warming malty biscuit flavours, slight bitter aftertaste, honey and lavender.
	<b>Full Sail</b> (Premium Pale)	4.4%	A blend of floral, citrusy hops make this an easy drinking light hoppy beer for the spring.
	<b>Harlequin S/Hop</b> (Premium Pale)	5.0%	British Harlequin hops give tropical fruit flavours and aromas including passionfruit, peach and pineapple.
	<b>SE London ESB</b> (Premium Bitter)	5.8%	Well balanced beer with caramel malt sweetness, low bitterness, slight fruit hop aroma, medium dry malty aftertaste. <b>Brewed specially for our 50<sup>th</sup> anniversary.</b>
UP THE CREEK SE London	<b>Hench</b> (Premium Pale)	4.8%	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. (V)
	<b>Baltic Porter</b> (Strong Porter)	6.2%	Heavy malty beer with rich texture reminiscent of plums, prunes and cherries. Dark brown in appearance with medium-low bitterness. Smooth and warming. (V)



## **Bottle and Can Bar**

(Fri & Sat - subject to availability)

### **Belgium**

**Boon Gueze Mariage Parfait** 8% Lambic  
**Boon Kriek** 4% Fruited Lambic  
**Saison Dupont** 6.5% Classic Saison  
**Timmermans Framboise Hibiscus** 4% Fruited Lambic  
**Chimay Blue** 9% Trappist Dark Strong  
**Orval** 6.2% Trappist  
**Duvel 666** 6.66% Belgian Blond  
**De La Senne Zinnebir** 5.8% Belgian Pale

### **Germany**

**Augustiner Helles** 5.2% Helles Lager  
**Ayinger Albairisch Dunkel** 5% Dark Lager  
**Schneider Weisse Original** 5.4% Wheat Beer  
**Fruh NaturRadler** 2.2% Lemon Radler

### **UK**

**Mount St Bernard Tynt Meadow Ale** 7.4% English Trappist Ale  
**Mount St Bernard Tynt Meadow Blond** 5% Belgian style Blond  
**Vault City Guava Yuzu** 4.7% Guava and Yuzu Sour  
**North Atlantis** 4.1% Session IPA (Gluten Free)  
**Arbor Helles** 4.2% Lager (Gluten Free)  
**Burning Sky x Elusive x The Kernel Destination** 6% IPA  
**Anspach & Hobday London Black** 4.4% Nitro Porter

### **Low/No Alcohol**

**Cloudwater Fresh** 0.5% Low Alcohol Pale Ale  
**Mash Gang Crystal Ammunition** 0.5% Low Alcohol Lager  
**Chouffe Sans Alcool** 0.4% Low Alcohol Belgian Blond