

BEER MENU

Beers are racked alphabetically by brewery name


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

ACORN S Yorkshire	Barnsley Bitter (Session Bitter)	3.8%	A smooth malty brown bitter with notes of chocolate and caramel. Fruity bitter finish.
	Govlovka (Strong Stout)	6.0%	This black stout is rich and smooth and full of chocolate & liquorice flavours with a fruity creamy finish.
ANSPACH & HOBDAY SE London	Smoked Brown (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)
	The IPA (New World IPA)	6.0%	Strong hoppy nose, flavour hints lemons, grapefruit, citrus & spicy peppercorns, biscuity malt character. CAMRA Champion Beer of Britain 2024 - Silver (V)
	Jumbo IPA (British IPA)	7.0%	Collab with Kirkstall Brewery. Notes of pithy marmalade, sweet malt and bitter grapefruit. (V)
BANK TOP Gtr Manchester	Flat Cap (Session Pale)	4.0%	Golden amber coloured beer with a malty aroma and balanced flavours of malt, fruit and bittering hops.
BEXLEY Kent	Bursteds (Session Bitter)	3.4%	Quaffable, tawny bitter with a sweetish character. Biscuity, with toffee, caramel and stone fruit notes, balanced with a gentle hoppy astringency. (GF)
	Peach Pale (Speciality Pale)	4.0%	Peach, floral and citrus aromas. Taste is sweet, peach and fruity. Peach in a glass! (GF)
BROCKLEY SE London	Breakspears Blonde (Session Blond)	4.1%	Crisp, light, mildly hazy with citrus notes and a faint spice aroma.
	Garage Porter (Session Porter)	4.3%	Roast malt (coffee and sweet chocolate) with a hint of blackcurrant becoming more hoppy and bitter late in the taste and fairly dry finish.
BULLFINCH SE London	X (Premium Pale)	5.8%	A new hazy pale. One of trio of collaborations (named X, Y & Z!) with London Beer Lab, Brixton.
CLARKSHAWS SW London	American Amber (Red Ale)	4.1%	Well balanced with flavours of biscuit, malt and fruity hops. (V)
	Hellhound IPA (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	Blackwater Mild (Mild)	3.8%	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.
	Amarillo (Premium Gold)	5.0%	Amarillo hops aroma, lasting spicy & orangey flavour. The light body belies its strength. CAMRA Champion Beer of Britain 2024.

DARKLAND W Yorkshire	Auld MacGowan Irish Coffee Stout (Session Stout)	4.7%	Well balanced, moorish coffee stout. Roasted barley & coffee combine well and the aftertaste is sweet and smoky, with a subtle hint of whiskey. (V)
DEEPLY VALE Gtr Manchester	Optimum (Session Pale)	4.2%	Initial malt, fruit and caramel flavours are soon replaced with a lasting hop bitterness. (V)
DISRUPTION IS BREWING Surrey	Memoirs of a Geezer (Session Bitter)	4.2%	Pale brown session bitter with malt flavours present throughout. Dry with a lasting sharp and bitter finish.
	Chaos More Chaos (Premium Pale)	5.0%	Premium pale with New World hops delivering passion fruit, mango and stone fruit flavours.
FIVE POINTS E London	1995 Mild (Mild)	3.3%	Collab with Turning Point Brew Co, inspired by vintage 1995 recipes. With aromas of brown sugar, dried fruit & coffee, it's a blend of sweet & bitter.
	Saddle Up (Premium Bitter)	4.8%	Collab with Howling Hops. This ESB reimagines the classic English bitter, using bold US hops and a blend of Crystal, Munich & Chevallier malts.
	1895 Mild (Strong Mild)	5.5%	Collab with Turning Point, based on 1895 recipe from Rose's Brewery in Malton, N Yorks. Base is Chevallier malt, alongside Crystal & Caramel.
FOREST ROAD SE London	Sesh (Session Pale)	4.3%	US & NZ hops give unusual, refreshing aroma of soft fruit & juicy tropical notes. Hop character is low & fresh, delivering slight bitterness & hint of citrus. (V)
	Work (Premium Pale)	5.0%	Soft orange blossom aroma with a touch of caramel thanks to small addition of malt. Toasted malt notes hit first then hop bitterness. Floral notes linger. (V)
IGNITION SE London	Jump Start (Premium Gold)	4.6%	Fully hopped, punchy, full of floral flavour, lasting bitter finish. Brewery employs & trains people with learning disabilities. Their first cask just for us! (V)
KERNEL SE London	Table Beer (Session Golden)	2.5%	Refreshing, citrusy, smooth mouthfeel. Hoppy earthy notes becoming slightly spicy. Gentle growing bitter dry finish. Citrus, apricots & earthy hops on nose. (V)
	Small Pale Ale (Session Golden)	4.0%	Light amber, slightly hazy. Solid pine hops on the nose, some lighter peach top & sweet at the end but relatively fresh. Citrus & pine with the taste, (V)
KIRKSTALL W Yorkshire	Black Band Porter (Strong Porter)	5.5%	Dark, smooth, rich stout with fulsome aroma and even bigger flavour. Fruity taste, well balanced between sweet & bitter with hints of chocolate & liquorice.
LANCASTER Lancashire	Red (Red Ale)	4.8%	A characterful beer with plenty of fruits, roast malt and hops, well balanced with a lasting finish.
LEIGH ON SEA Essex	Six Little Ships (Session Bitter)	4.2%	A British best bitter, hopped with suitably titled seafaring hops; Admiral and Columbus. (V)
	SS9 (Strong Stout)	9.0%	Seriously strong stout characterised by deep boozy notes of coffee and chocolate from the range of dark malts used. (V)
LUNEBREW Lancashire	Session IPA (Premium Pale)	4.6%	Nelson Sauvín, a Kiwi hop varietal, brings all the fruit juice but with noticeable white wine hit as well, with Amarillo contributing orange, stone fruit and melon.
MAGIC DRAGON NE Wales	Old Magic (Mild)	3.6%	Dark mild using traditional methods and ingredients with a added extra of a new world hop to give it a bit extra.

MIGHTY OAK Essex	Oscar Wilde (Mild)	3.7%	Roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish.
	Cascade (New World IPA)	6.2%	Robust character, nicely bitter but balanced with intense floral hop flavour. Subtle hints of grapefruit on the aroma, followed by very long bittersweet finish.
PORTOBELLO W London	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.
	Market Porter (Session Porter)	4.6%	Contemporary take on classic London beer style, with mix of 8 malts. Coffee & chocolate notes with roasted caramel nose and beguiling depth of flavour.
	APA (Premium Pale)	5.0%	Light amber coloured with smooth mouthfeel. Apricot & orange flavours on sweet, honey biscuity base. Little spicy hop alongside developing dry bitterness.
REDEMPTION N London	Urban Dusk (Premium Bitter)	4.6%	Ruby-brown with chocolate notes throughout. Orange flavour with a little peel, sultanas, apricot & dark fruits overlaying malty sweetness. Roasty dry finish.
	Big Chief (New World IPA)	5.5%	Smooth with sweet & earthy hoppy aroma. Citrus, apricot & tropical fruit plus honey sweetness and hops noticeable on palate. Honey & fruit notes in finish.
RUDGATE N Yorkshire	Ragnar (Session Pale)	3.4%	Light and smooth with hints of citrus. Zesty and refreshing. (GF)
	Battleaxe (Session Bitter)	4.2%	A well-hopped bitter with slightly sweet initial taste and light bitterness. Complex fruit character gives a memorable aftertaste.
SALTAIRE W Yorkshire	Titus (Session Bitter)	3.9%	Sweet and malty with subtle nutty caramel undertones with a pleasant smooth citrus bitterness.
	Blonde (Session Blond)	4.0%	Straw-coloured with soft malt flavours & subtle spice from Bohemian Saaz hops.
SETTLE W Yorkshire	Old Smithy Porter (Session Porter)	4.7%	Roasty porter with coffee and dark fruits. Hints of liquorice and plums in the aroma. The finish is bitter & roasty.
SOUTHWARK SE London	VE Day 80 (Session Bitter)	3.8%	Traditional recipe with English malts & Fuggles hops, but with subtle hops twist from US allies in form of Sorachi Ace (bitterness) & Mosaic (hoppy finish).
	Routemaster Red (Red Ale)	4.2%	Taste starts earthy & hoppy then develops grapefruit & bitter lemon notes. These fade in aftertaste where spice notes develop to a dryish and slightly bitter finish.
	Zappa Pale Ale (Session Pale)	4.4%	Originally bred from a New Mexico wild hop, Zappa developed its own rebellious aroma & unique flavour: passionfruit, mint, spice, tropical fruits, fruity pebbles.
	Cashmere Single Hop (Premium Pale)	5.0%	Cashmere offers intense flavour & smooth bitterness - a dual-purpose hop, exhibiting herbal & citrusy aroma and tropical notes, flavour of lemon, lime and melon.
ST PETER'S Suffolk	Organic Best (Session Bitter)	4.1%	Very dry, bitter beer with growing astringency. Pale brown in colour with gentle hop aroma which makes the definitive bitterness surprising.
	Cream Stout (Strong Stout)	6.5%	Strong, dark and aromatic with coffee & vanilla notes coming the blend of local malts & hops. Smooth & creamy chocolate flavour with bittersweet aftertaste.

WILY FOX Gtr Manchester	Karma Citra (Session Gold)	4.3%	Citrus fruit in aroma and taste with a growing bitterness, and a dry finish.
WIMBLEDON SW London	Keller Helles (Speciality Lager)	4.8%	This Bavarian-style lager has hoppy aroma with citrus notes. Hops with citrus & cherry in taste leading to hoppy, fruity finish. Unfined & matured for 3 months.
	Fortitude Blended ESB (Premium Bitter)	5.4%	75:25 blend of Best Bitter and XXXK Vintage Ale 2025. Notes of vanilla, orange, caramel from XXXK, balanced by biscuit malt notes from the Best Bitter.
Please note we cannot guarantee availability of the beers listed.			

 Guide to CAMRA's Beer Styles		
Beer Style	Main Characteristics	ABV
Mild	Usually dark brown to black but may be pale amber or gold. Light drinking, not very hoppy, malt flavour dominates.	Up to 4.0% Strong 4.1%-6.4%
Bitter	Usually amber to dark brown. Malt flavour, noticeable hops; typically earthy, peppery & spicy, fruit may be present but not dominate.	Session up to 4.3% Premium 4.4-6.4%
Pale/Blond/ Golden	Pale: dark gold to amber; light malt, hops noticeable. Blond/Golden: straw to gold; malt minimal; Golden more fruity than Blonds.	Session up to 4.3% Premium 4.4-6.4%
IPA	Strong, hoppy, moderate-strong bitterness. Long & complex finish. New World IPAs tend to be fruitier than British IPAs.	5.5% & above
Brown/Red Ales	Brown: darker, malty, sometimes smokiness /roast, flavour may incl nut or fruit, eg raisins; Red: similar to brown, may have rye tartness	Up to 6.4%
Stout/Porter	Stouts typically black, less hopped, roasted malt flavours. Porters have roasted notes balanced by hoppy character with some fruit.	Session up to 4.9% Strong 5.0% +
Barley Wine/ Strong Ale	Rich, complex, full bodied, may vary from dry to sweet. May be aged before selling leading to wine-like notes. Medium-strong bitterness.	6.5% & above
Speciality	Covers beers made with non-conventional ingredients ('Flavoured Speciality Beers') or techniques ('Differently Produced')	



Bottle and Can Bar

(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% Belgian Quadrupel
Orval 6.2% Trappist Ale
Duvel 666 6.66% Belgian Blond

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% English Trappist Blond
Vault City Peach & Ginger Lychee Lemongrass Coconut Session Sour 4.7%
Abbeydale Serenity 3.8% Session IPA (Gluten Free)
Arbor Helles 4.2% Lager (Gluten Free)
Burning Sky Bass Drums Guitar 6.5% Coolship IPA

Low/No Alcohol

Cloudwater Fresh 0.5% Low Alcohol Pale Ale
Mash Gang Stoop Lite 0.5% Low Alcohol Lager
Chouffe Sans Alcool 0.3% Low Alcohol Belgian Blond

CIDER & PERRY MENU

At the time of programme printing we were still sourcing a number of ciders, so please check availability. We expect ciders/perries from the producers below - from 1-person escapades to larger operations, but all follow tradition of autumn apple pressing, fermenting over winter/spring, ready for drinking in late spring. No concentrate or chaptalisation (adding sugar to ferment to high ABV% then watering down!).

BUTFORD ORGANICS (Herefordshire)	Est 1999 to produce drinks in a more sustainable way. Planted orchards, including a perry pear.
CRONES (Norfolk)	Organic producer for many decades.
DORSET NECTAR (Dorset)	Family-run farm, started in 2008. Organic orchards. Offer tours of orchards and farm shop.
DUCKCHICKEN (SW London)	Small producer est 2016, apples from 3 Kentish orchards. Ciders fully fermented (dry), non-sweetened/pasteurised Eastern style
ELTHAM GOLD (SE London)	Made in Eltham with apples from local gardens, making very dry ciders.
GREGG'S PIT (Herefordshire)	Establish in 1994, has orchards of old varieties of Perry pears, so can produce a number of different blends.
HECKS (Somerset)	Established 1841, fermented in oak barrels, uses classic cider apples, expect tannins to give a good depth.
KENTISH PIP (Kent)	Located outside Canterbury, massive old timber barn, culinary & cider apples mix produces well-balanced easy drinking ciders.
NEW FOREST (Hampshire)	Based in Burley, cider from apples in their own traditional orchards. Also a Borough Market stall holder. Hosts several events each year.
NUTHURST ORCHARD (Surrey)	Small operation with just one orchard of many different varieties, allowing them to experiment with different blending/production.
ONE TREE HILL (SE London)	Uses otherwise wasted apples from Honor Oak Park & Beckenham gardens, helped by local volunteers. Cider bar manager's product!
POM CIDER (SE London)	Camberwell based. All ciders made with an orchard blend of three traditional cider varieties - Dabinett, Browns, Harry Masters Jersey.
PONTYMEDDYG (Wales)	From small holding near the coast in Pembrokeshire. Ciders with depth and tannins.
ROSS-ON-WYE (Herefordshire)	Nearly 100 years old, well known producer using a wide range of cider apple varieties, for the connoisseur.
SHEPPY (Somerset)	200+ years old and 6 generations, has 90 acres of trees, making well balanced ciders. Based just outside Taunton, worth a visit.
WILKINS (Somerset)	Legendary cider maker, pilgrimage has to be made to Lands End farm in Mudley by any cider drinker! Good bodied ciders.

