



indiebeer

September Beer Menu

Burnt Mill Pintle (4.3% Pale Ale)

2017 - Best New UK Brewery (Ratebeer awards)

A delicious, juice pale ale brewed with Cascade & Citra hops. Burnt Mill add in oats & wheat to the malt to add texture and body to the beer and this all combines to make a deliciously drinkable pale ale.

Electric Bear BIG UP Wai-iti (4.8% Pale Ale)

Single hop Pale Ale, brewed with NZ New Zealand Wai-iti. An abundance of bright, sweet and zesty citrus in the form of lemon and lime blend into a mellow bitterness bringing all the good vibez brah

La Quince Jurassic Milkshake (6.2% IPA)

Milkshake NEIPA. Tribute Ale Brewed With Bloody Passion. Lactose, wheat, oats, maris otter barley malt, New England Yeast and DDH (hops: Willamette, Mandarina, Simcoe, Mosaic and Warrior)

Seven Sisters - Bone Dry (6.8% IPA)

Brewed by local Islington trio of gipsy brewers. This beer was brewed at Bianca Road in Bermondsey. Instantly refreshing, juicy, and with a champagne like dry finish,

Burnt Mill (4% Gose)

This Pineapple Gose was dreamt up as a tribute to Mexican taco. A simple grain bill of pale malt and wheat provided a wort that was soured in the kettle, left overnight then brought up to a boil and salted before being sent to the fermenter to condition on a load of pineapple puree. Delicious!

Burning Sky Saison Ete (4.2% Saison)

Brewed with fresh eldeflowers, picked from the hedgerows around the brewery. After fermentation, it was aged on whole gooseberries. Combined with a blend of saison and wild yeast strains gives a tart, thirst quenching taste - perfect for the summer.

Hardywood Singel (6.2% Belgian Blonde)

A sunshine golden with fluffy white head and a veil of Belgian ale yeast. The delicate body ushers tropical fruit esters with spicy hop aromatics. Hardywood Singel is inspired by the rich history of the Trappist brewers of western Europe, and is an interpretation of the milder ales that are consumed during the days by the monks.

Moor Dark Alliance (4.5% Stout)

Hoppy coffee stout originally brewed as a collaboration with Arbor Ales. The beer continues as a rotating seasonal in collaboration with Clifton Coffee Company. Part of the indiebeer Beer Float series. Try with luxurious Vanilla Ice Cream for a delicious beery Afogato!

Two Tribes Lingonberry (4.6% Porter)

This soft and smooth Porter is inspired by the forests of Finland. Brewed in collaboration with Boxcar, who are famous for their flavoursome beers, to deliver a brew with notes of red berries, milk chocolate and lingonberry.

Island Records Jamaica Porter (6.2%)

Pours pitch-black with an off white/tan head. This is a seriously dark beer - blacker than a moonless night on a desert island. A deeply decadent robust porter infused with coconut, spiced rum and vanilla

Siren Uncle Zester (10% Sour Braggot)

What's a Braggot you ask? It's a beer brewed with both honey and malt. A beer / mead hybrid if you will. Uncle Zester is a sour beer loaded with zest and juice, which perfectly balances the sweetness of the barrel-aged honey.

Straffe Hendrik Quadruple (11% Belgian Dark)

The last active brewery in the historical city of Bruges. This is a rich and intense dark Belgian ale. Brewed with a subtle blend of specialty malts, which give the ale an extremely dark colour and a chewy, malty complex character.