

april beer menu

Pillars Vienna Lager 330ml (5.2%)

A dry and deliciously drinkable Vienna lager. The toasted flavours of Vienna malt are balanced with Czech Most hops. A herbal and fresh citrus flavour profile is offset by the bread crust character.

Beak Pineapple DDH Pale Ale 440ml (5.6%)

Does pineapple belong on pizza? You tell us. This Idaho-7, Amarillo and El Dorado pale can be enjoyed on its own or blended in the same glass as one of our favourite IPA releases of last year: PIZZA. It's naughty but oh so nice.

Overtone Otago West Coast Pale Ale 440ml (5.2%)

Proper Kiwi twist on a classic West Coast IPA recipe. Simple fruit forward, but with a very welcome refreshing bitterness as well. Let this beer take you on a journey full of wonderful new experiences!

Baron Timmy Black IPA 500ml (6%)

Timmy Black IPA from Baron is one half of an IPA comparison project. Hopped with HBC 586, Idaho 7 and Mosaic. This is a Black IPA, brewed with the same hops as Hazy IPA Tiggy, except a completely different malt profile. Baron replaced the wheat, oats and lighter malts with RedX, crystal malts, chocolate malts and some Carafa3. Roasty while still on the IPA spectrum. The different malts show the contribution they have to flavour and experience.

Gravity Well Soliton Surprise DIPA 440ml (8%)

A big and bold DIPA from everyone's favourite north London brewery, featuring Citra, Simcoe and Superdelic

Pastore Spritz Small Citrus Sour 440ml (2.5%)

A low alcohol mixed culture spritzzy lemon & lime sour.

Alvinne Freddy Meets Johnny x Holy Goat Collab Oud Bruin Sour 330ml (6.5%)

Freddy Meets Johnny is a blend of two beers. One beer that was brewed along with friends at Holy Goat, that was then blended with Alvinne's own Freddy Cuvee, which is a Freddy Gin barrel aged Flemish Dark Sour Ale (Imperial Oud Bruin).

Holy Goat Peruvian Export Stout 440ml (5.8%)

This export strength stout was brewed with single origin organic cacao from the Marañón Canyon in Northern Peru. Holy Goat utilised two different types of roasted chocolate malts, a plethora of crystal malts, golden naked oats and beloved Golden Promise malt, adding additional layers of nutty sweetness. The cacao adds deep woody notes and natural cacao aromatics over malty layers of dark roasted chocolate

Siren Black Mirror Cacao & Coconut Stout 440ml (8%)

A birthday stout truly dialled up to 11. This indulgent beer is layered with rich Rio Caribe cacao and hand-toasted coconut. It pours rich and thick, with flavours of Belgian chocolate, caramelised dark sugars and biscuity vanilla wafers.

Drop Project Crack US Red Ale 440ml (5%)

Crack is a take on a classic American Red Ale. Loads of malty character up front with a super clean finish but keeping a nice smooth creamy texture. Amarillo bringing punchy citrus flavour and aromas, mixed in with the Simcoe to balance the bitterness with notes of Peaches and Apricots. A proper easy drinker.

