

beer menu

Gipsy Hill Alleycat Pale Ale (4.5%)

Alleycat is a Pale Ale, pumped full of Galaxy and Citra for their big stone fruit and citrus flavours. The grist kept clean to let the hops shine.

ORA Hazy Heart DDH NEPA with Mosaic & Citra (5%)

Double dry hopped New England with hazy appearance. Citra and Mosaic take the lead on the hopping regime, providing a burst of fruit and bitterness. It will leave you with a hazy heart that wants more!

Lervig Perler for Svin Flaske New England IPA (6.3%)

A big juicy IPA that has been brewed with Azzaca, Mosaic and Simcoe hops to give you a super fruity and dry IPA.

Left Handed Giant All Day Long IPA (6.8%)

Brewed with a good portion of malt bill being made up of chit, a very lightly kilned malt that has a very light colour. The aim was to make something very soft and smashable and allow the hop character to shine through!

Loka Polly Spur IPA (7.2%)

A heavily hopped IPA from Loka Polly's new seasonal range. Hopped with Azacca, Citra, Simcoe for a subtle stone fruit aroma and flavour. Very slight alcohol burn.

Seven Sisters End of Thyme Saison (5.4%)

North London gypsy brewers Seven Sisters (3 guys to be truthful!) have brewed their first saison and added Thyme and Honey.

Flensburger Fruhlingsbier Maibock (6.9%)

A seasonal spring beer: fruhling meaning spring. Flensburger sought to create a beer in which the facets of spring can be found. This beer is bright as spring, full-bodied with a pleasant spicy hop aroma from aroma hops that were specially imported from Tettngang on Lake Constance.



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Cloudwater #WWW.OOOOOO.DDD - Against The Grain Collab - Smoked Beer (7.2%)

Cloudwater teamed up with Against the Grain, to brew a smoked beer that doesn't fit typical style guidelines. It has a complex malt base akin to an Old Ale, including malt they smoked themselves using wood from bourbon barrels, but was fermented using a clean lager yeast.

Redchurch Cherry Sour: Barrel Fermented (6%)

A beer aged and fermented on 100kg of cherries for 3 months in red Burgundy barrels. Soured with Redchurch's house cultures and fermented with saison yeast, this spring release is juicy with cherries but fermented dry to give a clean fruit flavour with Redchurch's unmistakable sourness.

Fyne Ales Sanguine Sour 375ml (7.6%)

Sanguine began its journey as a Scottish-wheat ale, using Fyne Ale's house saccharomyces ale yeast, before becoming something altogether more complex with the impact of refermentation, fruit and time. Post primary fermentation, the beer was racked into third-fill red wine barrels containing a mixed culture and then loaded with whole Scottish blackcurrants. A beer that's bold and offers a punchy sour bite, but layered with delicate layers of complex, subtle, funky flavour notes.

Partizan Porter (6.2%)

Dark ruby red, medium dry, caramel, coffee, milk chocolate. Exactly what you'd expect from a porter made by one of London's longest serving craft brewers.

Buxton Coral Castle - J Wakefield Brewing Collab - Coconut Infused Stout (8.5%)

Coconut infused Stout brewed in Buxton, a collaboration with J. Wakefield Brewing, visiting from Miami, Florida (U.S.A). Liquid bounty bar, with a big alcoholic kick!

