# beer menu

**Overtone Night at the Disco TIPA (10%)**
Glasgow's Overtone are one of the best breweries out there right now, especially when it comes to the DIPA's and TIPA's. This TIPA brewed with Galaxy, Mosaic Cryo & Nelson Sauvin hops. Put on your dancing shoes and celebrate the marriage of these three hops in a full-bodied, extra hazy TIPA. Passionfruit, peaches & gooseberries burst through in this juice bomb.

**Track Holding Stories Gold Top DIPA (8.5%)**
The latest offering from Manchester's Track, famous for their Gold Top DIPA's. Brewed with Citra, Nelson, Riwaka & Citra Cryo - Big and bold yet soft and laced with delicacy. Atop a base of extra pale barley, wheat and oats bolstered by unctuous lactose shines the bright and beautiful combination of Citra, Citra Cryo, Riwaka and Nelson. Ripe and juicy peach, kiwi, orange and the warm sweetness of an iced bun alongside the slight prickle of gooseberry to finish. sumptuous, soft and moreish to the last drop.

**DEYA Elevator Music IPA (6%)**
A new, scrumptious IPA designed collectively by Cheltenham's Deya's brewing team, in an attempt to squeeze as much goodness out of Galaxy hops as possible. Brewed with Dextrin and Oat malt for a big body. Hopped with Galaxy, Idaho 7 and Enigma for intense lychee and passionfruit flavours.

**S43 Pils German Pilsner (4.4%)**
S43 of Durham's first Pilsner is brewed with lager malt, a touch of Vienna and German hops. Fermented low and slow with a traditional German lager strain originating from the Bavarian Weihenstephaner brewery and then lagered in tank for 6 more weeks to provide a crisp and clean profile. Noble hops lend a floral and herbal aroma, a lightly sweet, bready and malty flavour finishes with a refreshing bitterness and crisp bite. A super light and refreshing lager.

**Tegernseer Leicht Low Alcohol Helles Lager (2.8%)**
A light, low alcohol Helles Lager from historical German brewery, Brauhaus Tegernsee, founded in 1675. Brewed according to the Bavarian Purity Law (only hops, yeast, water and yeast permitted) with crystal clear mountain spring water, light brewing malt and German hops.

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**Gravity Well Starlight Dimmer Switch Pale Ale (5%)**
A juicy and zingy pale ale from London's Gravity Well, featuring nothing but southern hemisphere hops: Galaxy, Enigma and Nelson Sauvin. Extremely smashable.

**Two Tribes Go Big Baltic Porter (7.4%)**
A Baltic Porter brewed by London's Two Tribes.
This beer style is a porter/lager hybrid, brewed with similar ingredients to a porter but brewed more like a lager; cold-fermented and cold-lagered and brewed with lager yeast. This beer has a deep, dark malt character with caramel, chocolate and mollasses notes.

**Fermenterarna Skeleton Pre-Party Blackcurrant & Yuzu Sour (6%)**
Blackcurrant and Yuzu Sour from the Swedish Fermenterarna, renowned for their incredible sours. Packed full of fruit, this beauty pours a gorgeous dark purple, jammy, tart and delicious.

**ORA Brewing Prickly Margarita Prickly Pear & Agave Imperial Gose (7.5%)**
An imperial gose (a style of sour beer traditionally brewed with sea salt and coriander) from London's Ora Brewing, infused with Prickly pear and agave - reminiscent of a fruity Margarita, sweet and sour.

**Northern Monk Patrons Project 26.04 Sarah Harris Culinary Adventures: Ribble Valley Yorkshire Parkin Porter (7%)**
Leeds' Northern Monk take us on a trip to the northern Yorkshire Dales for a distinctly Yorkshire winter warmer; Parkin. A traditional ginger cake full of rich oatmeal, molasses and warming spices that makes it the perfect candidate for recreating in beer form. Browner malts like Special B and Munich give this beer a rich brown colour and caramel & dark-fruit notes rather than the dark chocolate and coffee bittersweetness of darker porters, while Rye and Oats recreate the chewy, sticky, mouth-coating texture of Yorkshire Parkin. Finally, Parkin's lingering impression is one of earthy heat from stem ginger which was added towards the end of the brew, along with a touch of vanilla flavour to recreate a generous drizzle of custard and make this a proper pud.