

## Beer Menu

Week Commencing 11<sup>th</sup> December 2018

### Cask Beers

*Due to the frequency of cask beer rotation, only two of the cask beers listed below will be live at any one time.*

<b>Mighty Oak, Wooden Wonder 3.6% abv Essex</b> <i>A full bodied, nutty brown ale, with hints of spiced berries, herbs and fresh oranges from the Minstrel hops.</i>	<b>£3.80 pint £1.90 ½ pint</b>
<b>Bristol Beer Factory Nova 3.8% abv Bristol</b> <i>A light malt base; Maris Otter, Cara Pils and wheat malt allows the bright, fresh and zesty hop aromas to shine - underpinned by herbal and floral notes.</i>	<b>£3.80 pint £1.90 ½ pint</b>
<b>Wolf Golden Jackal 3.7% abv, Norfolk</b> <i>A hoppy thirst-quenching golden session bitter, with a flowery nose and slightly citrus after-taste.</i>	<b>£3.80 pint £1.90 ½ pint</b>
<b>Wolf Lupas Lupas 4.2% abv, Norfolk</b> <i>Unique Flavoured blonde ale using fruity hops</i>	<b>£3.80 pint £1.90 ½ pint</b>
<b>Wolf Sly Wolf 4.4% abv, Norfolk</b> <i>Pale ale made with American hops and infused with lime.</i>	<b>£3.80 pint £1.90 ½ pint</b>

### Keg Beers

<b>IP1 (Ipswich Pilsner 1), 4.2% abv, Belgium</b> <i>Commissioned by us and brewed at the Huyghe Brewery in Belgium. Bready malt tones &amp; subtle sweetness with a dry finish.</i>	<b>£4.40 pint £2.20 ½ pint</b>
<b>Draught Cider Aspalls Harry Sparrow, 4.6% abv, Suffolk</b> <i>Refreshing medium cider with cedar overtones.</i>	<b>£4.40 pint £2.20 ½ pint</b>
<b>Thornbridge Green Mountain 4.3% abv</b> <i>Green Mountain is our Vermont-Style Session IPA which is generously dry hopped, creating a hugely aromatic and juicy fruit bomb. It drinks beautifully, with just a light bitterness to keep it perfectly balanced.</i>	<b>£5.00 pint £2.50 ½ pint</b>
<b>Thornbridge AM-PM 4.5% abv, Derbyshire</b> <i>Bags of Tropical fruit and aromas, Pineapple, tangerine Guava and Passion fruit are balanced with a chewy, honeyed malt character</i>	<b>£4.80 pint £2.40 ½ pint</b>
<b>Thornbridge, JAIPUR 5.9% abv, Derbyshire</b> <i>A citrus dominated IPA, soft and smooth yet builds to a crescendo of massive hoppiness accentuated by honey. An enduring, bitter finish. Voted best keg ale in the World at the 2010 Brewing Industry International Awards.</i>	<b>£4.80 pint £2.40 ½ pint</b>
<b>La Chouffe 8% abv, Belgium</b> <i>Hazy Golden appearance offering a warmth, spiciness, notes of coriander and gentle hoppiness.</i>	<b>£4.50 ½</b>
<b>Bristol Beer Factory Milk Stout 4.5% abv (Over 23 Awards)</b> <i>The original Bristol Milk Stout with smooth chocolatey sweetness and balancing coffee bitterness with hints of dark fruits. This award-winning national champion stout is a beautifully creamy, full-bodied stout.</i>	<b>£4.70 pint £2.35 ½ pint</b>
<b>Adnams Ease UP IPA, 4.6% abv, Suffolk (Vegan Friendly)</b> <i>Cracking session pale ale, pine, melon, grapefruit and mango with a lingering bitterness, delicious.</i>	<b>£4.80 pint - £2.40 ½ pint</b>
<b>Adams Ghost Ship 0.05% abv Suffolk</b> <i>It is brewed with pale ale, rye crystal and cara malts, using citra and a blend of other American hop varieties to create hauntingly bold citrus flavours.</i>	<b>£4.20 pint - £2.10 ½ pint</b>

