

Beer Menu

Week Commencing 13th November 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.

Dark Star Hophead 3.8% abv, West Sussex <i>Clean drinking Golden Ale with floral aroma and elderflower notes.</i>	£3.80 pint - £1.90 ½ pint
Crouch Vale Yakima Gold, 4.2% abv, Essex <i>Very pale with delicious Amarillo hops, therefore earthily aromatic and highly drinkable.</i>	£3.80 pint - £1.90 ½ pint
Skinner's Cornish Knocker 4.5% abv Cornwall <i>The taste of the delicate floral hops trails citrus with a slight pine bitterness and leaves you with a mild biscuit taste</i>	£3.80 pint - £1.90 ½ pint
Earl Soham Victoria, 4.2% abv, Suffolk <i>Clean crisp English hopped light bitter</i>	£3.70 pint - £1.85 ½ pint
Bath Ales Prophecy 3.8%, Somerset <i>Hints of lemon and lime from Citra and Aurora hops fulfil your expectations</i>	£3.80 pint - £1.90 ½ pint

Keg Beers

IP1 (Ipswich Pilsner 1), 4.2% abv, Belgium <i>Commissioned by us and brewed at the Huyghe Brewery in Belgium. Bready malt tones & subtle sweetness with a dry finish.</i>	£4.40 pint £2.20 ½ pint
Draught Cider Aspalls Harry Sparrow, 4.6% abv, Suffolk <i>Refreshing medium cider with cedar overtones.</i>	£4.40 pint £2.20 ½ pint
Crate, Cider 4.7% abv <i>A crisp medium cider with a light sparkle, oak vat fermented using a blend of Somerset vintage cider and dessert apples.</i>	£4.60 pint £2.30 ½ pint
Crate, Pale 4.5 % abv, Hackney <i>A light and super fresh pale ale with malty undertones of shortbread and biscuit, supporting big gooseberry and grape hop aromas.</i>	£4.50 pint £2.75 ½ pint
Crate, IPA 6% abv, Hackney <i>A bold and fragrant IPA that explodes with citrus, blueberry and tangerine hop aromas.</i>	£4.90 pint £2.45 ½ pint
One Mile, End Bavarian Breakfast 5.0% abv <i>A traditional Bavarian Hefeweizen wheat beer, naturally cloudy with aromas of banana and clove.</i>	£5.00 pint £2.50 ½ pint
Brewboard Huellonbach Oat Pale Ale 3.8% abv, Cambridge <i>A light dry hopped pale with strawberry and melon characteristics from the hop Huell Melon hop, with a spicy orange note from the Amarillo too.. Smoothness is helped by the flaked oats</i>	£4.95 pint £2.50 ½ pint
Brewboard, Ripcord Pale Ale 4.3% abv Cambridge <i>A light dry Session Pale ale with grapefruit and a spicy edge from the chinook. The mosaic provides a tropical fruit sweet note and married well with the Munich II which helps the caramel biscuit note</i>	£5.50 pint £2.75 ½ pint
Brewboard, Turnmoil IPA, 6.5% abv Cambridge <i>Spice, Lemons and tropical fruit collide and impact on this rich copper American IPA with a sweet malt base.</i>	£5.70 pint £2.85 ½ pint
Brewboard, Lakota APA 5.1% abv Cambridge <i>Citrus, spicy with hints of blueberry and tangerine and caramel and toffee notes from the Cara and Pilsner malt combo</i>	£5.25 pint £2.65 ½ pint
Brewboard, Fathergrime Stout 5.3% abv Cambridge <i>Nutty and Coffee flavours from the malt combinations and fruity orange and herbal notes from those hops before a dry floral finish</i>	£5.50 pint £2.75 ½ pint
Brewboard, Cardinal Red Ale, 4.6% abv Cambridge <i>Amarillo infused Red Ale also with Chinook and Citra to produce a bolt of Orange, Passionfruit, Peach and Lychee on the nose and flavour. Spice and a nutty taste follow, along with a bold Amber colour from the Vienna and Munich Malts.</i>	£5.30 pint £2.65 ½ pint

Other Beers including the brand New BRUT DIPA available for Take Out from Brewboard at a discounted price from our Bottle Shop

