



SPRING ALE

JARL

ABV: 3.8
HOPS: Citra
STYLE: Blonde
FOOD MATCH: Smoked Haddock Fishcakes
BREWERY & LOCATION: Fyne Ales, Scotland
COLOUR: Pale
SPARKLER: No
TASTING NOTE: Citrus, grassy hop flavours and dry finish



MAD GOOSE

ABV: 4.2%
HOPS: Pilgrim, Cascade, Willamette & Chinook
STYLE: Blonde
FOOD MATCH: Slow Cooked Pork Belly
BREWERY & LOCATION: Purity, Warks
COLOUR: Pale
SPARKLER: Yes
TASTING NOTE: Zesty with a smooth citrusy finish



TWO TIDES

ABV: 4.6%
HOPS: Magnum, Chinook, Cascade & Columbus
STYLE: Golden
FOOD MATCH: Boneless Beef Rib
BREWERY & LOCATION: Sharp's, Cornwall
COLOUR: Golden
SPARKLER: No
TASTING NOTE: Fruity, floral, sweet malt flavours



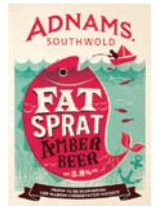
HALF MAST

ABV: 2.8%
HOPS: Simcoe, Citra, Amarillo & Centennial
STYLE: IPA
FOOD MATCH: Chicken Tikka Makani
BREWERY & LOCATION: Siren Craft Brew, Berkshire
COLOUR: Golden
SPARKLER: No
TASTING NOTE: Sessionable, tropical and citrus



FAT SPRAT

ABV: 3.8%
HOPS: Columbus, Chinook, English Goldings & Cascade
STYLE: Amber
FOOD MATCH: Chicken & Bacon Salad
BREWERY & LOCATION: Adnams, Suffolk
COLOUR: Pale
SPARKLER: Either
TASTING NOTE: Grapefruit, Citrus, biscuit



SCARLET MACAW

ABV: 4.4%
HOPS: Summit & Armillo
STYLE: American Pale
FOOD MATCH: Chicken & Noodles
BREWERY & LOCATION: Oakham Ales, Peterborough
COLOUR: Pale
SPARKLER: Yes & No
TASTING NOTE: Tart gooseberry, fruity and intense bitterness



GOLDEN ALE

ABV: 4.0%
HOPS: Challenger & Goldings
STYLE: Golden
FOOD MATCH: Hunter's Chicken
BREWERY & LOCATION: St Peter's, Suffolk
COLOUR: Deep gold
SPARKLER: No
TASTING NOTE: Fresh, citrus, light fruit, gentle malt



HUMMINGBIRD

ABV: 4.2%

HOPS: Galaxy

STYLE: Pale

FOOD MATCH: Beef & Red Wine Lasagne

BREWERY & LOCATION: Young's, Bedford

COLOUR: Pale

SPARKLER: No

TASTING NOTE: Refreshing, aromatic with tropical notes



CHRISTOPHER

ABV: 4.5%

HOPS: Columbus

STYLE: Golden

FOOD MATCH: Cod & Chips

BREWERY & LOCATION: Great Heck, Yorkshire

COLOUR: Light Gold

SPARKLER: Yes

TASTING NOTE: Bold fruity flavour with dry finish



MOONSTONE

ABV: 5.0%

HOPS: Willamette, Cascade & Simcoe

STYLE: IPA

FOOD MATCH: Half Roast Chicken

BREWERY & LOCATION: Hadley Brewing, Yorkshire

COLOUR: Blonde

SPARKLER: Yes

TASTING NOTE: Hoppy, brewed by Tony Hadley



HOP AIR BALLOON

ABV: 4.2%

HOPS: Summit, Columbus & Centennial

STYLE: IPA

FOOD MATCH: Steak & Ember Pale Ale Pie

BREWERY & LOCATION: Horns Brewing, London

COLOUR: Straw

SPARKLER: Yes

TASTING NOTE: Light, tropical and citrus fruits



FLORIDA BLACK

ABV: 4.5%

HOPS: Herkules & Hallertau

STYLE: Stout

FOOD MATCH: Belgian Chocolate Brownie

BREWERY & LOCATION: Black Wolf, Scotland

COLOUR: Dark

SPARKLER: Yes

TASTING NOTE: Treacle, chocolate, and smokey



DARK MILD

ABV: 3.5%

HOPS: Fuggles, Goldings & Styrian

STYLE: Dark

FOOD MATCH: Bacon & Mushroom Carbonara

BREWERY & LOCATION: Timothy Taylor, Yorkshire

COLOUR: Ruby

SPARKLER: Yes

TASTING NOTE: Roasted, caramel nutty flavours



REB JAMES RYE

ABV: 4.3%

HOPS: Challenger, Cascade, Ella, Galaxy, Armrillo & Calypso

STYLE: Dark

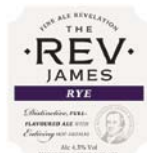
FOOD MATCH: Grilled Fish

BREWERY & LOCATION: S A Brain, Wales

COLOUR: Dark Oak

SPARKLER: Yes

TASTING NOTE: Fruity, bitter and dry



ETTA'S ALE

ABV: 4.0%

HOPS: Amarillo, Chinook, Galaxy & Mosaic

STYLE: American

FOOD MATCH: Southern Fried Burger

BREWERY & LOCATION: Rudgate, York

COLOUR: Golden Brown

SPARKLER: Yes

TASTING NOTE: Malty, fruity and zesty

