

CASK BEERS (with % Alcohol By Volume)

Milds

Golden/blonde/yellow bitters

Brown/amber/ruby/dark bitters

Strong bitters (over 4.9%)

Porters & Stouts

Speciality beers (added flavours)

ANOMALY Brewing, New Malden.

Hop-Hoarder (5.6) IPA. Refreshing citrus flavours with hints of passion fruit, grapefruit and pine. Hops; Simcoe, Challenger, Amarillo, Mosaic and Galaxy.

BARNGATES Brewery, Barnegates, Cumbria.

Goodhew's Dry Stout (4.3) From the brewery behind the famous Drunken Duck pub near Ambleside; the roasty aroma leads to an easy-drinking velvety classic stout

BEERBLEFISH Brewing Co., Edmonton.

Hoppy Pale #1 (4.5) With Galaxy, Citra and Amarillo hops

Pan-Galactic Pale (4.6) Easy drinking pale with light tropical and stone fruit character

BIG SMOKE Brew Co, Esher, Surrey.

Cosmic Dawn (4.1) American West Coast Pale-style pale beer, quite citrusy with some other fruity flavours coming through

Solaris (3.8) 'Session' pale ale using Cascade and Centennial hops

Underworld (5.0) Brewed with lactose, raw cacao nibs, espresso beans and vanilla pods for a smooth, sweet and complex milk stout

BINGHAMS Brewery, Ruscombe, Berks.

Twyford Tipple (3.7) Tawny bitter with a good malt/hop balance and a citrus hop finish

Vanilla Stout (5.0) In 2016, and now again this year, winner of the Gold award in the 'Speciality' category at CAMRA's **Champion Beer of Britain (CBOB)** at Olympia; infused with vanilla pods that complement the dark malts for a smooth-drinking dark stout

BOND BREWS, Wokingham, Berks.

Wheat-a-Bier (4.4) German Style wheat beer, brewed using 2 types of malted barley and wheat whilst German Magnum hops provide low bitterness and aromas of herbs & pine

Wild Tiger (4.2) 'Bengal Tiger' IPA with the addition of locally harvested wild hedgerow hops from Old Windsor & Datchet. Brewed with a nod to the original English style IPA. with Golding hops

BOX STEAM Brewery, Holt, Wilts.

Golden Bolt (3.8) Straw-coloured bitter, full-flavoured with a slightly dry hoppy aftertaste

Piston Broke (4.5) (*You shouldn't be from drinking this!*) Full-bodied amber ale with a refreshing hoppy, citrus palate and a subtle fruit hop aroma

BRENTWOOD Brewing Co, Brentwood, Essex. (**All beers gluten-free**)

Hope & Glory (4.5) Full-bodied red-coloured premium bitter; well-balanced full malty flavour and lingering hoppy bitterness

Marvellous Maple Mild (3.7) Delicate dark-brown mild with a hint of maple syrup coming through in the finish. Has won awards in Chelmsford and Cornwall!

BRIDGEHOUSE Brewery, Sandbeds, W. Yorks.

Porter (4.5) From the brewery behind a pub called the Airedale Heifer, a ruby-coloured porter with strong toffee and malt flavours; smooth with a long-lasting aftertaste

BRIGHTWATER Brewery, Claygate, Surrey

Daisy Gold (4.0) Flagship ale, full of flavour with a bittersweet finish

Coal Porter (4.9) Milk stout, smooth dark and creamy that lasts on the tongue

BY THE HORNS, Summerstown, Gtr. London.

Green Hop 2019 (5.0) Blonde beer brewed with fresh Challenger green hops from Kent and a Belgian yeast strain. A very special once a year beer. Deep golden colour, sweet honey with earthy, fresh cut grass and floral notes

Rambull On (7.0) An oatmeal stout, Brewed in collaboration with John Hatch (ex Youngs and currently keeping brewing going on the old Wandsworth site (The Ram Brewery). Brewed with a hefty percentage of oats in the mash. Smooth, rich mouthfeel, gentle roast and chocolate notes. Warming alcohol finish

CASTLE ROCK Brewery, Nottingham.

Preservation Fine Ale (4.4) Traditional copper-coloured best bitter with malt predominant and slight residual sweetness; (joint) Bronze award in the Best Bitter category at **CBOB** this year

COACH HOUSE Brewing Co., Warrington, Cheshire.

Dick Turpin (4.2) Deep amber bitter with light caramel aroma and flavour, and mild hop bitterness coming through

DALESIDE Brewery, Starbeck, N. Yorks.

Pride of England (4.0) Pale golden beer with a hoppy aroma and flavour, malty tones and a subtle dry finish

DANCING DUCK Brewery, Derby.

AMBERILLO (4.8) Easy-drinking amber ale with aromatic American hops balancing a biscuity malt; slightly spicy finish

Ay Up (3.9) From the Derbyshire greeting *Ay up, me duck*; a beer we had a couple of years ago, now here again as it won the Gold award in the 'Bitter' category at **CBOB** this year; a session pale ale with subtle malt and floral notes matched with citrusy hops and slightly dry finish

EALING Brewery, Brentford, London.

Blondin's EB Barrel (4.0) Blond bitter and fruity with Cascade and Citra hops

ELGOOD'S Brewery, Wisbech, Cambs.

Sweeney Cod (4.2) New seasonal offering expected to be quite red (!) with 'big' malt and hop flavours

EMPIRE Brewing, Slaithwaite, W. Yorks.

Moonrakers Mild (3.8) Malt and chocolate notes are prominent in this dark mild

FISHER'S Brewing Co., High Wycombe, Bucks.

A.P.A. (4.5) Classic American pale ale, dry-hopped with Citra giving a big hit of grapefruit and hints of caramel

Smoked Porter (4.4) 'Coffee, chocolate and wood smoke define this traditional porter; zesty hops keep it light and drinkable'

GREEN JACK Brewing Co., Lowestoft, Suffolk.

Trawlerboys Best Bitter (4.6) Full-bodied and complex, with all sorts of aromas and taste hints, a strong finish with sticky mouthfeel; has previously won CAMRA awards and this year the Silver award in the 'Best Bitter' category at **CBOB**

Lurcher Stout (4.8) Roasted grain and berry fruit flavours with a long, dry, bitter roast finish

HERITAGE Brewing Co., Burton-on-Trent, Staffs.

Charrington Oatmeal Stout (4.0) From the brewery at the National Brewing Centre, a re-creation of a beer that was still around at the time of the 1969 moon landing; you might detect a nutty flavour, slight bitterness and 'hints' of treacle

St Modwen (4.2) St Modwen (female) is the patron saint of Burton, so why not use the name for this blonde beer; not too bitter with a subtle malted wheat biscuit taste

HIGH HOUSE FARM Brewery, (near) Matfen, Northumberland.

Black Moss (4.3) From a remote working farm and visitor centre near Hadrian's Wall, a robust full-bodied dark brown porter with a smooth bitter chocolate finish

Matfen Magic (4.8) Well-hopped ale with malt and chocolate overtones and a rich bitter finish

KENT Brewery, Birling, Kent.

Cobnut (4.1) Fresh ruby ale generously hopped, dark and nutty, a real taste of Kent

KIRKBY LONSDALE Brewery, Kirkby Lonsdale, Cumbria.

Crafty Mild (3.6) Traditional mild with powerful malty aroma and some caramel which follows through in the taste and finish

J.W. LEES, Middleton, Gtr. Manchester.

Cosmic (3.9) Amber-coloured malty ale with crisp citrus flavours and a lemony tropical aroma; purports to be 'an exploration with Prof. Brian Cox'

Moonraker (6.5) Reddish-brown beer with a strong malty fruity aroma, rich and sweet flavours and dry fruity finish

MARKO PAULO Brewery, Northfields.

Radio Blackout (6) Festival Porter Rich and rewarding bitter chocolate, balanced by sweet malt

Burton Ale (5.6) Bitter sweet warming ale with Admiral and Challenger hops

MAULDONS, Sudbury, Suffolk.

Micawber's Mild (3.5) Light easy-drinking mild with a rich roast flavour delivering a caramel liquorice aftertaste

Broomstick Bitter (4.0) Halloween offering using Pearl and Maris Otter malts and Styrian Goldings hops for balanced bitterness

OLD DAIRY Brewery, Tenterden, Kent.

Blue Top IPA (4.8) Rich and full-bodied pale brown ale with a long bittersweet finish and a hint of aroma hops

PICTISH Brewing Co., Rochdale, Gtr. Manchester

Mandala (4.7) Seasonal straw-coloured beer using US Mount Hood hops with a strong herbal bitterness

REDEMPTION, Tottenham London.

Raspberry Pale (3.8) A traditional English pale ale with the addition of fresh raspberries to give a fruity twist on a classic

Rock the Kazbek (4.0) A twist on the traditional blond ale. Kazbek and Bobek hops add a lemon sherbert and citrusy note

Big Chief (5.5) Kiwi-style IPA with distinctive malt flavour backing up papaya, grapefruit and orange peel flavours from Motueka and Nelson Sauvignon

REUNION Ales, Feltham.

Engage! (3.7) Named after the rugby referees term of course, a session beer with a massive citrus hop hit

Talwar (4.5) Yellow-coloured beer with sweet earthy hops overlaid with a lemony fruitiness and a touch of spice from added freshly-ground coriander seeds

SALOPIAN Brewing Co., Hadnall, Shropshire.

Darwin's Origin (4.2) Copper-coloured ale first brewed in 2009, and winning many awards since, incl. Bronze in the 'Best Bitters' category at **CBOB** this (and last) year; the striking hop profile is balanced by a refined malt finish

Neewollah (4.0) Yes - it's Halloween spelled backwards; new seasonal offering from this multi-award-winning brewery; their *own* description: 'a glistening Autumnal ale with a dashing cascade of sparkle over a dry base like a child's kick of crisp pile of leaves. Orange blossom and hints of candied malt leap across a waltz of spiced fruit'

SAMBROOK'S Brewery, Battersea, Gtr. London.

Pumphouse Pale Ale (4.2) Refreshing golden ale with Maris Otter malt, First Gold and Admiral bittering hops, finished off with Wakatu aroma hops, to give a fresh floral and slightly citrusy aroma

Scrumdown (4.0) Malty amber/red ale (colour can vary with each brew - 3-4 times a year), caramel notes and biscuity taste expected

STRATHAVEN Ales, Strathaven, S. Lanarks.

Teuchter (5.6) Strong dark brown ale with a chewy toffee aroma, citrus hop flavour and a satisfying dry finish

SURREY HILLS Brewery, Dorking, Surrey.

Collusion (5.2) Brewed in collaboration with and specially for Cobbett's Real Ales off-licence and micropub in Dorking, but we (and a few free houses) have it; a highly-rated bright gold beer with initial sweetness giving way to a sharp lasting bitterness.

Greensand IPA (4.6) A hop monster, easily-drinkable IPA with intense grapefruity-hop in the aroma and taste, and a soft citrus finish

Shere Drop (4.2) Many awards won culminating this year in CAMRA's supreme **Champion Beer of Britain**; initial hoppy bitterness with some balancing malt; pleasant citrusy aroma, notable fruitiness and some sweetness in the taste

TIMOTHY TAYLOR'S, Keighley, W. Yorks.

Dark Mild (3.5) Malt and caramel dominate throughout this sweetish beer with background hop and fruit notes; a true classic of the style

TINY VESSEL Brewing Co., Hampton, Gr. London.

Dark Matter (4.5) Traditional porter infused with carob juice for cocoa/chocolate flavours; voted 'joint' Beer of the Festival here last year

TITANIC Brewery, Stoke-on-Trent, Staffs.

Iceberg (4.1) Gold sparkling predominantly wheat beer with a flowery start leading to a big hop crescendo

Plum Porter (4.9) Award-winning plum-infused porter; the sweet plum fruitiness gives way to a gentle bitter finish

TWICKENHAM Fine Ales, Twickenham.

Autumn Red (4.4) Spicy red ale with fruity undertones; hints of caramel and roasted malts, a floral aroma from Willamette hops and clean lasting bitter finish

Liquid Gold (3.8) Hopped with Cascade and Simcoe, this beer is full flavoured, with pine and citrus notes. Brewed with extra Munich malt and wheat, to give a fuller mouthfeel, makes this beer taste stronger than it really is.

London Fig Porter (5.3) Extremely limited amount of this rich porter that's been infused with figs. Sweet and fruity

WEIRD BEARD Brew Co., Hanwell, Gtr. London.

Little Things that Kill (3.9) Session IPA brewed with Willamette, UK Cascade and Olicana hops and fermented with Kveik yeast. Expect a pale gold ale with strong autumnal fruit aromas, citrus like bitterness and extra body from added lactose

Mariana on Mango (7.1) 'A double version of their Transpacific Pale Ale, Mariana Trench, with mango puree. Expect a light golden ale, with strong tropic and stone fruit notes and a refreshing bitterness

WILD WEATHER Ales, Nr. Silchester, Hants.

Deck full of Jokers (3.9) A New England pale brewed in collaboration with Blackjack Beers, with Citra and Amarillo for maximum orange character.

Only you can prevent forest fires (5.5) A robust and piney American Brown ale led by a big charge of Simcoe dry hop and supported by Amarillo and Ahtanum

WOLF Brewery, Besthorpe, Norfolk.

Edith Cavell (3.7) Hoppy peppery nose flows into the taste whilst malt, caramel and bitterness give depth and complexity, and then comes a crisp finish with a hoppy edge; Bronze award in the 'Bitter' category at **CBOB** this year

Lavender Honey (3.8) Infused with honey from the Norfolk Lavender Co, initial malty caramel aroma leads to a bittersweet beginning with a background of the honey notes; long dry finish

WOOHA Brewing Co., Kinloss, Moray.

Blonde (4.0) Crisp and light with underlying melon and apricot flavours - a thirst-quencher

Porter (5.0) Dark, rich and smoky with hints of chocolate and coffee; quite smooth

YORKSHIRE HEART Vineyard & Brewery, Nun Monkton, N. Yorks.

Rhu Bar Beer (3.7) Rhubarb flavoured dark beer; normally a bottled beer but we have it in cask; hope it's worth it!