

Brewery	Beer	%	Tasting Notes
Abbeyle Brewery	Serenity #10	3.8%	Serenity is Abbeyle's Session IPA Series in their Brewers Emporium category, this time tri hopped with Centennial, Cardinal and Citra. A low percentage beer that packs a punch, with a great fruity mouthfeel.
Andy Donavon (Home brew winner)	A New England <u>VEGAN UNFINED</u>	3.9%	Double dry hopped session New England IPA packed full of golden naked oats, wheat and shed loads of Citra, Mosaic and Vic Secret hops. With the somewhat shocking opaque appearance of Pineapple juice due to oats, wheat and yeast. Creamy and silky smooth. Strong fruit notes without the bitterness.
Baker's Dozen	Top Table	2.8%	A Citra & Mosaic Table beer weighing in at 2.8%, but drinking like a sprightly middleweight.
Boudicca Brewery	Andrastes Ale <u>VEGAN UNFINED</u>	4.7%	A pale amber strong bitter, with a slight change to previous recipes. This beer is no longer dry hopped and now uses the Admiral hop to give it a long-lasting punchy fruit taste with a dry finish.
Cross Bay Brewing	Strawbs 'n' Cream	4.3%	A light malt bill allows fresh, fruity strawberry to shine through supported by creamy vanilla notes. Strawberry & Vanilla Ice Cream pale ale.
Froom Brewing Co.	Same Again	3.9%	A full-bodied English session bitter, a perfect easy drinker for a day session.
Iron Pier	Bitter	4.0%	An English Bitter – Easy drinking beer brewed using English hops. Honey and toffee flavours are complimented by spicy hops and a smooth bitter finish.
Lacons	Yarmouth Red	4.7%	Lacons' seasonal brew for August, rich roasted malt aromas combine with fruity flavours and a bitter finish to create a pint of autumnal joy!
Nene Valley Brewery	Biggus Chimpus! (Beer Festival Special) <u>VEGAN UNFINED</u>	4.9%	A super hoppy IPA, lychee and mango flavours from the late addition of American hops, with a crisp mouth feel giving a clean but punchy bitterness. Can you take on the bang of Biggus Chimpus?
North Riding Brewery	Vanilla Bourbon Stout	6.0%	Robust stout with 6 malts, English Brambling Cross hops and infused with vanilla & bourbon.
Nobby's Brewery	Chocolate Porter	4.4%	There is a full, rich chocolate flavour to this, creamy, milky in character. Dark roasted malts show through with a fruity, plummy edge
Oakham Ales	Northern Pacific	4.2%	A full-bodied zesty beer from the North West of the US. Packed with tropical fruit and citrus flavours with subtle bittering and lemon and lime aromas.
Oakham Ales	Attila	7.5%	Rich elderflower aroma. Ripe red berries and citrus aromas. Long smooth fruity finish.
Outgang Brewery	Banksman Bitter	4.5%	A mid strength traditional English bitter ale, from the Kingsley microbrewery in Pontefract, a beer perfect for quenching your tradition taste buds.
Pentrich Brewing Co.	Downfall Architect <u>VEGAN UNFINED</u>	6.0%	Hopped exclusively with copious amounts of Mosaic, bursting with citrus and blueberry flavours.
Quantock Brewery	Quantock Ale	3.8%	This amber coloured beer is brewed from a blend of Maris Otter pale malt, crystal malt and wheat malt which gives a full-bodied flavour. The blend of English hops used balances this with a well-rounded hoppiness and aroma.
Revolutions Brewing Co.	Swoon	4.5%	A chocolate fudge milk stout – A Multi award winning sweet stout with flavours of chocolate fudge. Described by drinkers as dessert in a glass!
Slaters Ales	Queen Bee	4.2%	A golden beer that is brewed using local Staffordshire honey. The sweet taste is balanced by an abundance of hops to give a spicy hoppy aroma.
Winters Brewery	Geniuss	4.1%	A black beer with a tiny off-white head and lace. Tart fruitiness in the nose with a sweet lighted roasted malty taste. A competent tasty well brewed stout.

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Abbeydale Brewery	Serenity #10	3.8%	Serenity is Abbeydale' Session IPA Series in their Brewers Emporium category, this time tri hopped with Centennial, Cardinal and Citra. A low percentage beer that packs a punch, with a great fruity mouthfeel.
Andy Donavon (Home brew winner)	A New England <u>VEGAN UNFINED</u>	3.9%	Double dry hopped session New England IPA packed full of golden naked oats, wheat and shed loads of Citra, Mosaic and Vic Secret hops. With the somewhat shocking opaque appearance of Pineapple juice due to oats, wheat and yeast. Creamy and silky smooth. Strong fruit notes without the bitterness.
Baker's Dozen	Top Table	2.8%	A Citra & Mosaic Table beer weighing in at 2.8%, but drinking like a sprightly middleweight.
Boudicca Brewery	Andrastes Ale <u>VEGAN UNFINED</u>	4.7%	A pale amber strong bitter, with a slight change to previous recipes. This beer is no longer dry hopped and now uses the Admiral hop to give it a long-lasting punchy fruit taste with a dry finish.
Cross Bay Brewing	Strawbs 'n' Cream	4.3%	A light malt bill allows fresh, fruity strawberry to shine through supported by creamy vanilla notes. Strawberry & Vanilla Ice Cream pale ale.
Froom Brewing Co.	Same Again	3.9%	A full-bodied English session bitter, a perfect easy drinker for a day session.
Iron Pier	Bitter	4.0%	An English Bitter – Easy drinking beer brewed using English hops. Honey and toffee flavours are complimented by spicy hops and a smooth bitter finish.
Lacons	Yarmouth Red	4.7%	Lacons' seasonal brew for August, rich roasted malt aromas combine with fruity flavours and a bitter finish to create a pint of autumnal joy!
Nene Valley Brewery	Biggus Chimpus! (Beer Festival Special) <u>VEGAN UNFINED</u>	4.9%	A super hoppy IPA, lychee and mango flavours from the late addition of American hops, with a crisp mouth feel giving a clean but punchy bitterness. Can you take on the bang of Biggus Chimpus?
North Riding Brewery	Vanilla Bourbon Stout	6.0%	Robust stout with 6 malts, English Brambling Cross hops and infused with vanilla & bourbon.
Nobby's Brewery	Chocolate Porter	4.4%	There is a full, rich chocolate flavour to this, creamy, milky in character. Dark roasted malts show through with a fruity, plummy edge
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