

LAGER.

Bottom fermented, crisp, clean and refreshing. Pilsner originated in Plzen, Czech Republic and has grown to become one of the most popular beer styles today.

Hacker-Pschorr. Kellerbier.
Munich | 500ml, 5.5% - £4.60 IN / £3.60 OUT

Unfilteredm bottle conditioned. Translates as a ‘Cellar Beer’.
Great bitterness, floral, refreshing with great body.

Westerham. Bohemian Rhapsody Pilsner.
Kent | 330ml, 5%, £4.00 IN/£3.00 OUT

A cracking Czech style pilsner, unfiltered and naturally lagered.
It’s a well-balanced pilsner with plenty of malt and flavour.

Augustiner. Helles.
Munich | 500ml, 4.9%, £4.75 IN/£3.75 OUT

Crisp and moreish with a light, hoppy finish.

Rothaus. Pils.
Grafenhauzen, Germany | 330ml 5.1%, £4.00 IN/£3.00 OUT

Citrus fruits, light bitterness, slight honey sweetness. Crisp and clean

GLUTEN FREE.

Certified gluten free beers

Westerham. Scotney Bitter.
Kent | 500ml, 4.8%, £4.50 IN/£3.50 OUT

A best bitter with a good hoppy finish. Certified vegan friendly & gluten free.

Westerham. Spirit Of Kent
Kent | 500ml, 4%, £4.50 IN/£3.50 OUT

Hopped with 9 Kent hops in a total of 9 separate additions.
Smooth, sweet & malty with moderate bitterness.

Westerham. Bohemian Rhapsody Pilsner.
Kent | 330ml, 5%, £4.00 IN/£3.00 OUT

A cracking Czech style pilsner, unfiltered and naturally lagered.
Well balanced with plenty of malt and flavour.

LOW / ALCOHOL FREE.

Paulaner. Hefe-Weisse (non-alcohol)
Munich | 500ml, 0.5%, £3.50 IN/£2.50 OUT

Classic German wheat beer with none of the alcohol. Banana, cloves and a smooth finish.

CIDER.

Turners. Medium –Dry.
Marden, Kent | 500ml, 7%, £5.25 IN/£4.25 OUT

Medium dry cider made using Kentish apples.

Turners. Pear.
Marden, Kent | 500ml, 5.5%, £5.25 IN/£4.25 OUT

Made from a blend of dessert pears and a little Bramley apple juice.

Pollen. Cider.
Herefordshire | 375ml, 6.5%, £6.40 IN/£5.40 OUT

Gently sparkling, bone-dry, crisp and refreshing. Contains natural sediment

Oliver’s. Stoke Red Fine Cider.
Herefordshire | 375ml, 5.4% £4.80 IN/£3.80 OUT

Medium-sweet, wine like mouthfeel, soft and fruity.

Oliver’s. Fine Perry.
Herefordshire| 750ml, 3.7%, £12.00 IN/ £7.00 OUT

A fine perry, keeved to produce a naturally sweet sparkling perry

We strive to always present beer in the best possible condition and at the best possible time for that beer.

Sometimes that means holding it back a bit and aging it, sometimes it means getting it to you as fresh as is possible. Packaging also makes a huge amount of difference. Hop forward beers are best drunk as fresh as possible in 90% of cases (the 10% being when the beer is fermented with wild yeasts). Darker, stronger, bigger beers or sour ales, many Trappist ales and the like are great for aging and cellaring.

We’ve our own in house cellaring programme under way with limited releases throughout the year whenever we feel they’re ready. We’ve also spent time to try and design our bottle list with freshness & quality in mind.

We’re always here with advice and happy to help you choose from the list - just pop up and ask for some help.

This entire list is also available to take home - we offer 10% off our takeout prices when you buy 6 or more, or 20% off when you buy 12 or more to go.

Enjoy!

- Stay up to date -
follow us on facebook / twitter / instagram
@fugglesbeercafe



FUGGLES BEER CAFÉ	
BEER MENU	
We work hard to find and supply you with the best beers we can find	

PALE ALE & SESSION IPA.

Hoppy, light & refreshing, golden in colour with variations across styles - tropical fruit flavours through to floral.

Westerham. Spirit Of Kent Kent 500ml, 4%, £4.50 IN/£3.50 OUT	Hopped with 9 Kent hops in a total of 9 separate additions. Smooth, sweet & malty with moderate bitterness.
Beavertown. Neck Oil. North London 330ml, 4.1%, £4.00IN/£3.00 OUT	Pale and hop forward session IPA with grapefruit led citrus notes and a refreshing bitterness.
De La Senne. Taras Boulba. Brussels, Belgium 330ml, 4.5%, £4.25 IN/£3.25 OUT	Lots of citrus and fruit with a really juicy finish.
La Rulles. Estivale. Semois, Belgium 750ml 5.2%, £12.00 IN/£7.00 OUT	Plenty of juicy citrus on the palate and a grassy, almost blackcurrant aroma.

IPA.

Beer with a great story. Hops are a preservative - and back during the days of the Old Raj and the British Empire they were used to help preserve the beer during its voyage to India. Strong with big hoppy bitterness and bags of flavour. Today, it generally refers to highly hopped beers, regardless of percentage or colour.

Beavertown. 8-Ball Rye IPA. Tottenham 330ml (can), 6.2%, £4.50 IN/£3.50 OUT	This was one of Beavertown's first recipes created by combining spicy rye and zesty hops. Lovely hint of sweetness versus spice from the rye.
Troubadour. Westkust. Ursel, Belgium 330ml, 9.2%, £4.75 IN/£3.25	Black Imperial IPA. Dark chocolate, bitter dark roasted malt. Bitter-sweet finish.
Burning Sky. Recusant. Firle, East Sussex 330ml, 6.3%, £5.20 IN/ £4.20 OUT	Bretted IPA, citrus, orange peel, woody, crisp. Very wild, fresh and experimental.
Pressure Drop. Nanban Kanpai. Tottenham Hale 330ml. 6.5%, £4.20 IN/£3.20 OUT	Japanese yuzu, orange and grapefruit. Amarillo dry-hopped and hefeweizen yeast, an intriguing and delicious combination.
Solvay Society. Exotic Physics. London 330ml, 6% - £4.60 IN / £5.60 OUT	Belgian style IPA. Earthy Belgian yeast aromas compliment an array of citrus fruits from English and Kiwi hops.
Solvay Society. Superposition. London 330ml, 4% - £4.20 IN / £3.20 OUT	Session IPA with intense citrus and tropical fruit aromas and a peppery spice.
Siren. Home from Home. Finchampstead 330ml, 6.5%, £4.60 IN/£3.60 OUT	Coffee IPA in Collaboration with Reuben's Brews from Seattle. They sourced Ethiopian Biftu Gudina coffee for sweet, fruity and almost hoppy notes.
Siren. Liquid Mistress. Finchampstead 330ml 5.8%, £4.20 IN/£3.20 OUT	A West Coast red ale with flavours of burnt raisins and crackers balanced by citrus.
Magic Rock. Human Cannonball. Huddersfiel 500ml 9.2%, £6.50 IN / £5.50 OUT	West coast DIPA. Bold dank citra, columbus hop which is then fermented with a neutral yeast for minimal flavour interference.
La Debauche, Pimp My IPA. Angouleme, Fr 750ml, 11% , £18.75 IN / £13.75 OUT	An Imperial IPA with notes of citrus and tropical fruits which then gives way to a resinous bitterness. A beautiful roundness.
Garage Beer Co, Woozy. Barcelona, Spain 440ml, 8.5%, £6.70 IN / £5.70 OUT	Collaboration brew with Stigbergets of Gothenburg. This DDH DIPA is fermented with Burlington ale yeast, which works incredible well with Citra, Loral & Simcoe hops.
Garage Beer Co. Hero Image. Barcelona, Spain 440ml, 9%, £6.70 / £5.70 OUT	DDH DIPA, this is brewed using the Lallemand New England yeast strain which accentuates the Nelson Sauvin & Mosaic hops throughout.
De Molen, Vuur & Vlam. Bodegraven, NL 330ml, 6.2%, £4.20 IN / £3.20 OUT	Sweet, fresh malt with a surprising biutterness. Well balanced with a sweet and dry finish.

BARREL AGED.

Stouts & porters lend themselves extremely well to a bourbon or whisky cask... Then there's old wine barrels which give a variety of styles a new dimension. Whilst this section mainly focusses of barrel aged stouts & porters we've also included other BA beers as well from our range.

Burning Sky. Monolith 2016. Firle, E. Sussex 750ml, 8%, £18.00 IN/£13.00 OUT	A black beer, fermented with Brett yeast and lactose, then laid to rest in chianti barrels.
Burning Sky. Monolith Cherry. Firle. E. Sussex 750ml, 8%, £18.00 IN/£13.00 OUT	Classic vat aged farmhouse black beer, aged for a further year on a portion of sour cherries. Fruity and funky, with hints of chocolate.
Burning Sky. Imperial Stout. Firle, E. Sussex 750ml, 8.5%, £18.00 IN/ £13.00 OUT	Aged on oak, dark rich and with hints of roasted malts, chocolate, vanilla and a smooth finish.
Wild Beer Co. Beyond Modus 2016. Somerset 750ml, 8%, £18 IN/£13 OUT	A blended batch of Modus Operandi (an old English ale) barrel aged for a further 4 months in Burgundy barrels and then blended with some select barrels to add depth & complexity.
Chimay. Grande Reserve 2016. Chimay, Belgium 750ml, 9%, £14.00 IN/£9.00 OUT	A dark ale with rich flavours of mulling spices and caramel, with a smooth palate and warming finish.

De Dolle. Oerbier Special Reserva 2015. Esen, Belgium 330ml, 13%, £7.40IN/£6.40 OUT	Delicate balance of sweet and sour. Caramel, dark fruits, super smooth.
Moor. Fusion 2015/16. Bristol 660ml, 8% - £20 IN / £15 OUT	3 different vintages of Moor's Old Ale, matured in barrels previously used to age Somerset Cider Brandy. Each vintage has it's own character but are all incredibly complex.

BARLEY WINE.

Dubuisson. Bush Ambree. Pipaix, Belgium 330ml, 12%, £5.75 IN/£4.75 OUT	Bitter sweet, caramel, some licorice. Bitter, toffee and toast finish.
Siren. Maiden 2017. Finchampstead 375ml, 11.3%, £8.75 IN/£7.75 OUT	Barrel aged, blended in a variety of wine and spirit barrels including rum, tequila and bourbon. Spicy rich wood and earthy flavours.
De Molen, Blade & Stone. Bodegraven, Netherlands 350ml. 11.5% £5.70 IN / £4,70 OUT	A Big beer with a solid malt backbone, an early fruity sweetness is offset by a pleasant hop bitterness. Orange and peach flavours with a pinch of strawberry.

RED ALES/AMBER.

Not to be confused with Flemish Reds, these sit somewhere between a dark ale and a pale ale with malts and hops both taking the front of the stage. A fine balance of caramels malts, providing both flavour and colour, and aromatic hops.

Magic Rock. Rapture. Huddersfield 330ml 4.6%, £4.00 IN/£3.00 OUT	Hoppy red ale - piney citrus notes balanced by a rich malt bill.
La Debauche. Biere D'Hiver. Angouleme, Fr 330ml, 7%, £5.20 IN / £4.20 OUT	Meaning 'Winter Beer' Slightly spicy and fruity with hints of honey and caramel.

BITTER.

Westerham. Scotney Bitter. Kent 500ml, 4.8%, £4.50 IN/£3.50 OUT	A best bitter with a good hoppy finish. Certified vegan friendly & gluten free.
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STOUT & PORTER.

Dark and with flavours of coffee, chocolate and even medicinal notes in some. Usually quite complex and interesting beers and a great match with cheese. Stouts tend to be heavier than a porter due to a bigger malt bill and/or the use of oats during the process.

Buxton & Stillwater. Subliminal. Buxton 330ml, 101%, £6.00 N/£5.00 OUT	A gorgeous, rich and chewy stout from Buxton and Maryland’s Stillwater Artisanal brewery.
Kernel Brewery. Export Stout 1890. Bermondsey, 330ml, 6.7%, £4.60 IN/£3.60 OUT	Well hopped with a rich, dark maltiness. Big piney notes and a hint of blackberry & spice from the Bramling Cross hops.
Weird Beard. Opulence. Ealing, 660ml, 10.9%, £15.00 IN/£10.00 OUT	A beefed up Decadence stout to celebrate the 400 th brew. Opulence is a Madagascan vanilla imperial stout. Creamy, luxurious and with a huge body.
Five Points. Railway Porter. Hackney 330ml, 4.8%, £4.50 IN/£3.50 OUT	Rich and roasty porter with hints of coffee & chocolate. Hopped with East Kent Goldings.
Beavertown. Smog Rocket. Tottenham Hale 330ml, 5.4%, £4.50 IN/£3.50 OUT	Porter brewed with smoked malt, rich and dark with liquorice & coffee notes and a lovely smoky aroma.
De La Senne. Stouterik. Brussels 330ml, 4.5%, £4.50 IN/£3.50 OUT	Refreshingly light and dry with a decent bitterness. Roasted flavours throughout.
Struisse. Black Albert. Belgium 330ml. 13%, £6.75 IN/£5.75 OUT	A well balanced, full bodied Royal stout.
Struise. Cuvee Delphine. Belgium 330ml 13%, £7.00 IN/£6.00 OUT	The base beer of Black Albert. Oak and vanilla paired with coffee and brown sugar notes.
Gun Brewery. Parabellum. Heathfield, Sussex 330ml, 4.1%, £4.25 IN/£3.25 OUT	Super smooth Milk Stout, thick and creamy, made with roasted chocolate malts.
De Dolle. Special Extra Export Stout. Esen, Belgium 330ml, 9%, £5.30 IN/£4.40 OUT	Dark chocolate, black espresso and hazelnut, with a hint of liquorice.
Kees. BA Caramel Fudge Stout. Netherlands 330ml, 11.5%, £5.75 IN/£4.75 OUT	An incredible dessert beer displaying sweet notes of chocolate, caramel, vanilla and fudge.
Pressure Drop/Lost & Grounded. How We Roll. Tottenham Hale 330ml, 5.8%, £4.20 IN/£3.20 OUT	Fruit cake, fig and dark chocolate. Smooth intense and slightly sweet.
HaandBryggeriet. Death By Disco. Norway 330ml, 10%, £7.00 IN/£6.00 OUT	Imperial blueberry sweet stout, intense creamy chocolate and vanilla. A delectable dessert in a glass.
Beak Brewery. NW Porter. Various 440ml (can) 7.2% - £5.20 IN / £4.20 OUT	With the aroma of pine, vanilla and flavours of coffee, oak and molasses makes this a very tasty export porter.

A bottle of Orval beer.

Orval. Trappist Ale. Florenville, Belgium 330ml, 6.2%, £4.75 IN/£3.75 OUT	Hoppy and fruity with a good level of bitterness. Over time caramel and more pronounced yeast flavours will emerge.
Westmalle. Dubbel. Antwerp, Belgium 330ml, 7%, £4.80 IN/£3.80 OUT	Rich and complex with a herby, fruity palate, finishing with a fresh bitterness. Incredibly drinkable.
Westmalle. Tripel. Antwerp, Belgium 330ml, 9.5%, £5.50 IN/£4.50 OUT	Fruity aroma with hops almost breaking through on the nose. Soft and creamy mouthfeel, with a bitter hoppy finish.

TRAPPIST.

To be classed as a Trappist ale, the beer must be brewed within the monastery walls by, or under the supervision of, the monks themselves and all bottle conditioned. These beers, generally shrouded in mystique and wonder, are brewed in small quantities, with the proceeds of the ales going towards supporting the monasteries work rather than for profit. These beers are some of the most highly regarded in the world.

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BELGIAN BLONDE / GOLDEN.

Typically light and slightly sweet with a classic Belgian yeast flavour and occasionally hints of spice, banana and cloves.

Delirium. Tremens. Melle, Belgium 330ml, 8.5%, £5.00 IN/£4.00 OUT	A big hit of pear drops on the nose, followed by a hint of spice – this big Belgian blond delivers with a long bitter finish.
Huyghe. Averbode. Melle, Belgium 330ml, 7.5%, £5.00 IN/£4.00 OUT	Wonderfully smooth,brewed with 3 grains, then dry hopped for a real freshness and floral notes on the nose.
De La Seine. Zinnebir. Brussels, Belgium 330ml, 6%, £4.20 IN/£3.20 OUT	Citrus and herbal flavours of Chamomile, lavender and lemon. Long grape and toasty finish.
Huisbrouwerij De Halve Maan. Brugse Zot Blond. Brugge, Belgium 330ml, 6%, £4.25 IN/£3.25 OUT	Crisp, banana and citrus, moderately sweet. The only beer to be brewed in Brugge town centre.
De Molen. Op & Top. Bodegraven. Netherlands 330ml, 4.5%, £4.25 IN/£3.25 OUT	Baked apple and citrus notes. Light bitterness, honey and caramel finish.

TRIPLE.

Usually light, hoppy and herby with an underlying fruitiness and a sweetness from using candied sugar.

Glazen Toren. Ondineke. Erpe-Mere 750ml. 8.5%, £14.00 IN/£9.00 OUT	An outstanding beer. Light caramel notes balanced by stone fruits, apricot and a well balanced, clean, bitter finish.
Westmalle. Tripel. Malle, Belgium 330ml, 9.5%, £5.50 IN/£4.50 OUT	Soft, smooth mouth feel with light fruity flavour, slight spice and a light bitter finish. Classic tripel.
De La Seine. Jambe de Bois Brussels, Belgium 330ml, 8%, £4.50 IN/£3.50 OUT	Bitter tripel, malt balanced. Herbaceous and lightly floral. Some honey, yet still crisp and refreshing.
De Dolle. Arabier. Esen, Belgium 330ml, 8%, £5.30IN/£4.30 OUT	Caramel, lemon, peach, elderflower, a crisp strong Belgian ale.
Solvay Society. Tritium. London 330ml, 7.5% - £4.80 IN / £3.80 OUT	Brewed with rye and pink peppercorn. The pink peppercorn imparts grassy hop aroma and bubblegum notes with a hint of spice.

BELGIAN BROWN / QUAD

Always well-rounded, sometimes with flavours of dark stone fruits, molasses or spice.

De Struise. St. Amatus 2013. Oostvleteren, Belgium 330ml, 11%, £6.50 IN/£5.50 OUT	A big and bold Belgian quad aged in bourbon barrels. Chocolate, plum, vanilla and toffee.
De Struise. Rio Reserva 2012. Oostvleteren, Belgium 330ml, 11%, £6.50 IN/£5.50 OUT	A dark golden quad aged in bourbon barrels. Big aroma and complexity.
Vliegende Paard. Préaris Grand Cru 2015. Oedelem, Belgium 375ml, 10%, £13.00 IN/£12.00 OUT	Aged in Tennessee whisky barrels. Waves of chocolate and vanilla, sweet with hints of oak.
Brouwerij Toye. Donker Brune. Marke, Belgium, 330ml, 7.5%, £4.75 IN/£3.75 OUT	Hazelnut and caramel, some light chocolate and raisin. Sweet malty finish.
St Bernardus Brouwerij. St Bernardus Abt 12. Watou, Belgium 330ml, 10%, £.5.25 IN/£4.25 OUT	Caramel, vanilla, red apple, sweet dried fruits such as sultanas. A fantastically well balanced beer.

FRUIT.

Fruit beers are either blended with fruit from a base of a breweries other beers or more traditionally blended with Lambic (if Belgian) from one of the traditional Lambic breweries around Brussels.

There are several more fruit beers in our gueuze/lambic section

Lindemans. Pecheresse / Framboise. Vlezenbeek, Bel 275ml, 2.5%, £4.00 IN/£3.00 OUT	Classic Lambic base with added real fruit juice during the blending process.
Delirium. Kriek. Huyghe, Melle 330ml, 8.5%, £5.00 IN/ £4.00 OUT	‘Tremens Belgian Blonde’ and adding heaps of tart cherries during fermentation.
Brouwerij Van Honsebrouck. Kasteel Rouge. Emelgem, Belgium 330ml, 8%, £5.00 IN/ £4.00 OUT	Blended donker and cherry liquor, sweet, soft and dark. Sultanas, cherry and red fruits, delicious!

GUEZE AND LAMBIC.

Lambic is a traditional farmhouse ale, only allowed to be produced in the region around Brussels, Belgium., Fermented with wild yeast in ‘cool ships’ and typically brewed in the cooler months outside of Summer to help control the fermentation. Gueze is a blend of Lambics of various ages which then undergo a secondary open air fermentation. These beers are regarded as a bit of a wonder, with younger Lambic styles being a little sweeter, while the more mature gueze tends to be drier and slightly sourer, bringing forward the wood from the aging process.

Boon. Kriek. Lembeek, Belgium 375ml, 6%, £5.25 IN/£4.25 OUT	Great cherry lambic, really well balanced and a great entry into the world of lambic style fruit beer & gueze in general.
3 Fontenein. Oude Gueze. Beersel, Belgium 750ml/375ml, 6%, £20.00 In/£15.00 OUT £8.50 IN/£7.50 OUT.	Unfiltered and aged in oak casks. A classic gueze, dry, tart and very spritzzy with fresh apple and farmyard funk.
Gueuzerie Tilquin. Stout Rullquin. Rebecq-Rognon, Belgium 750ml, 6.4%, £20.00 IN/£15.00 OUT	A blend of ‘La Rulles Brune’ and 1 year old lambic. A tart black beer, utterly outstanding.
Gueuzerie Tilquin. Oude Mûre à l'Ancienne. Rebecq-Rognon, Belgium 375ml, 6.4%, £11.00 IN/£10.00 OUT	Spontaneously fermented using blackberries. Sour, gooseberries, redcurrant and obviously blackberry.
Gueuzerie Tilquin. Oude Quetsche à l'Ancienne. Rebecq-Rognon, Belgium 375ml/750ml, 6.4%, £10.00 IN/£9.00 OUT / £21.00 IN/£16.00 OUT	Spontaneously fermented using fresh purple plums in a blend of 1 and 2 year old lambics for 4 months. Very sour, apricot, apple and plums.
De Cam. Nectarine / Gueze / Lambic Gooik, Belgium 750ml, £ varies	Super rare blended Gueze from De Cam, a Guezerie and blender buying lambics from other producers and blending. Currently in Nectarine, Oude Lambic, Kriek & Gueze.
Hanssens. Oude Gueze. Dworp, Belgium 750ml/375ml, £18.00 IN/£13.00 OUT £7.50 IN/£6.50 OUT	Fruity and sour, with citrus dominating and backed up with some herby notes & funk.
Hanssens. Oude Kriek. Dworp. Belgium 750ml, 6.5%, £18.00 IN/£13.00 OUT	Fresh sour cherries macerated in young lambic in oak barrels. Fruity, tart and sour.

FARMHOUSE & SOUR ALES.

Wild yeasts or generally Brettanomyces or Lactobascillus yeast and/or acidulated malt is used to ferment these beers and create a variety of interesting beers and styles – the classic being the Berliner Weisse style. Gose is a historic German beer style with a pronounced saltiness due to the water used to brew.

Chorlton. Dark Matter 2017. Manchester 660ml, 7.3%, £13.50 IN/£8.50 OUT	2017’s Dark Matter – this year a touch less funk and aged with candied sugar & cocoa beans.
Thornbridge. Love Among Ruins. Bakewell 375ml, 7%, £12.95 IN/£11.95 OUT	Aged for a year in Burgundy barrels and blended with cherries.
Burning Sky. Cuvee 2016. Firle, E. Sussex 750ml, 6.5%, £18.50 IN/£13.50 OUT	Mark’s favourite Saison from Foudre No.1 blended with some Girardin Lambic aged at the brewery. Fruity, slightly tart & a hint of funky earthiness with a balanced finish.
Alvinne. Wild West Sour Blonde. Moen, Belgium 330ml, 6%, £6.00 IN/£5.00 OUT	Brewed using Alvinne’s unique house ‘Morpheus’ yeast strain. Aged in red Bordeaux wine barrels for 6-8 months.
Little Earth Project. Rosemary Sorachi Funky Pale. Sudbury 330ml, 6.2%, £5.50 IN/£4.50 OUT	A big herbal hit, fresh lemon, with a bit of coconut and lots of Rosemary.
Little Earth Project. Stupid Sexy Suffolk. Sudbury 330ml, 7%, £6.00 IN/£5.00 OUT	Aged for 6 months in red wine barrels, redcurrants, oak and dark fruits.
Mills Brewing / Olivers Cider – Foxbic Gloucestershire, Hereford 750ml, 4.7%, £14 IN £9 OUT	Made using traditional brewing and cider techniques. The wort was fermented with Foxwhelp apple juice in old oak barrels for eight months. It was then bottle conditioned and aged for a further eight months.
La Debauche, Summer Oddity. Angouleme, France 330ml, 6.5%, £6.40 IN / £5.40 OUT	A summer ale brewed with cucumber. Extremely fragrant and refreshing with a beautiful bitterness.

WHEAT.

Traditionally a European beer style native to Germany and Belgium. Typically light, refreshing and with herby/spicy notes, citrus and often banana.

Paulaner. Hefe-Weisse. (non-alcohol) Munich 500ml, 0.5%, £3.50 IN/£2.50 OUT	Classic German wheat beer with none of the alcohol. Banana, cloves and a smooth finish.
Paulaner. Hefe-Weisse Naturtrub. Munich 500ml, 5.5%, £4.40 IN/£3.40 OUT	Banana and clove, finer notes of mango and pineapple. Naturally hazy and super smooth.
Brasserie Lefebvre. Blanche de Bruxelles. Rebecq-Quenast, Bel 330ml, 4.5%, £4.00 IN/£3.00 OUT	Coriander and orange peel. Iconic Belgian wheat beer. Hazy, light and fresh.
Rodenbach. Grand Cru. Roeselare, Belgium 375ml, 6%, £4.75 IN/£3.75 OUT	Fairly similar with the tartness & fruit in the taste & aroma but the barrel aging has added serious depth and complexity to the flavour.
Alvinne. Wild West Kriek Framboos. Moen. Belgium 330ml, 6%, £7.00 IN/£6.00 OUT	Fermented and aged in Bordeaux red wine barrels, Tart and acidic with lots of cherries and kriek cherries.
Alvinne. Cuvee Freddy. Moen. Belgium 330ml, 8%, £6.50 IN/£5.50 OUT	Flemish red in style, aged in Burgundy wine barrels with their in house Morpheus yeast. Tart and acidic with classic balsamic vinegar notes.
Alvinne. Undressed Foederbeer. Moen. Belgium 330ml, 6.5%, £5.25 IN/£4.25 OUT	Essentially an Oude-Bruin in style, very low in bitterness (very little hops were used).
Burning Sky. Blended Stock Ale Firle 750ml, 6.2%, £17.00 IN/£12.00 OUT	A blend of aged stock ale with a Flanders Red, which has been aged in Burgundy barrels.

SAISON & BIERE DE GARDE.

A working farmhouse wheat based ale originally brewed in French speaking Waltonia, Belgium. Saison, meaning ‘Season’ in French. Originally brewed in the winter, when fermentation was easier to control and the workers had less to do, for the summer months to refresh the working men in the fields. Biere de Garde (beer for keeping) is similar to a saison, however they have a stronger malt flavour and are often higher in abv.

Dupont. Saison Dupont. Tourpes, Belgium 330ml, 6.5%, £4.20 IN/£3.20 OUT	Slightly tart, refreshing and bitter. A real thirst quencher with plenty of classic Belgian yeast character as well.
Glazen Toren. Saison d’Erpe-Mere. Erpe-Mere 750ml, 6.5%, £14.00 IN/£9.00 OUT	Fantastic saison, light, refreshing and plenty of citrus.
De Molen. Quirks and Quinine. Bodegraven, Netherlands 330ml, 8%, £4.80 IN/£3.80 OUT	Juniper and quinine spiced Saison. Belgian malt and yeast, light bitterness.
De La Seine. Jester o Zinne. Brussels, Belgium 750ml, 5.9%, £16.50 IN/£11.50 OUT	A collaboration with Jester King in Texas. Using yeast from both breweries, it’s a traditional saison aged in barrels for 14 months. Woody, apple, rhubarb, quince and rye.
Frontaal. Freehand. Breda, Netherlands 330ml, 7.2%, £4.40 IN/£3.40 OUT	Spicy and floral. Orange zest and citrus with some caramel sweetness.