

BEER LIST

GREEN JACK *Norfolk*

■ **Albion Mild** ABV 3.8% Rating:

A full bodied dark mild with a deep sweet aroma and a soft bitterness towards the end. Albion Mild was brewed in celebrations of the Wherry Albion built on the shores of Lowestoft's Lake Lothing in 1985.

■ **Orange Wheat** ABV 4.2% Rating:

A bright golden ale brewed with fresh and dry orange peel. It has been brewed using the fruity and citrusy hop Mandarin Bavaria to give a distinct tangerina flavour, a floral aroma and a smooth subtle bitterness with a soft sweetish finish. Mandarin is one of our best selling beers, enjoyed by both men and women alike.

■ **Trawlerboys** ABV 4.6% Rating:

A full-bodied, copper coloured, premium bitter brewed with English whole cone hops, rich and malty with fruity hopy hop flavours. The pump clip features the Lowestoft-built stern trawler (1978) the Boston Sea Stallion, launched by none other than Mrs Thatcher.

■ **Red Herring** ABV 5.0% Rating:

A rich, fruity red ale, brewed with Oak and Beech smoked malts, giving the beer its subtle smokey flavour and dry smokey finish. Red Herring is brewed with inspiration from German 'rauch' beers.

BRUHA *Suffolk*

■ **Session Pale** ABV 3.9% Rating:

Bruha Session Pale is a session strength pale ale using the very best East Anglian malted barley combined with Citra and Centennial hops. This gives a wonderful full flavoured beer with fantastic citrus notes for every day drinking.

■ **Sunrise Blonde** ABV 4.5% Rating:

This is our modern take on the classic light pale ale, using the very best East Anglian barley with El Doradi, Sabro and Citra Hops to create our version of this iconic beer. Sunrise Blonde has bright tropical fruit flavours for the perfect refreshment.

BRIARBANK *Suffolk*

■ **Briar Bitter** ABV 3.7% Rating:

Traditional English Bitter. A classic English Bitter layered with Crystal malts for a complex malt body, balanced by crisp English hops.

■ **Samuel Harvey V.C.** ABV 4.0% Rating:

A hazy session IPA packed with American hops for an easy drinking citrus forward beer.

LACONS *Norfolk*

■ **Norfolk Gem** ABV 3.6% Rating:

Based on an ancient Lacons recipe dating back to 1937 and brewed with a modern twist, a caramel coloured best bitter. Balanced, light spiced flavours, tasty malt base with fruity aromas and a long, classic bitter finish.

■ **Falcon Ale** ABV 4.2% Rating:

A classic based on an ancient recipe dating back to 1926, a rich best bitter with an auburn glint. Balanced, complex flavours that are lightly spiced with a fruity and bitter finish.

FAT CAT *Norfolk*

■ **Norwich Bitter** ABV 3.8% Rating:

A pale gold bitter, with distinct floral, citrus aromas. The subtle blend of classic English pale malts gives a distinctive taste, which blends well with the hop bitterness to give a well-balanced flavour.

■ **Tom Cat** ABV 4.1% Rating:

A brand new session IPA showcasing the tropical flavours of the mosaic hop delivering bold and fruity flavours. A hopy thirst quencher.

CROUCH VALE *Essex*

■ **Amerillo** ABV 5.0% Rating:

Superb premium golden ale with wonderful aromas of Amarillo hops and a lasting spicy and orangy flavour. Cara malt provides a little burnished colour, but the light body belies the beer's strength. Dangerously drinkable!

■ **Brewers Gold** ABV 4.0% Rating:

Supreme Champion Beer of Britain at the Great British Beer Festival 2005 and 2006, this multi-award-winning beer is pale, refreshing and extravagantly hoppy with gorgeous aromas of tropical fruits. Brewed with 100% extra-pale English barley malt and flavoured with heaps of choicest Brewers Gold hops, sourced with care from small-scale growers in the Hallertau.

WOLF *Norfolk*

■ **Black Wolf** ABV 4.6% Rating:

A dark mild with sweet blackcurrant & citrus aromas

■ **Lupus Lupus** ABV 4.2% Rating:

Unique flavoured blonde ale using fruity hops. Leader of the pack! Food suggestions: anything fried (squid).

GRAIN *Norfolk*

■ **Bitter Oak** ABV 3.8% **V** Rating:

An easy drinking golden bitter that is delicately hopped.

■ **California Common** ABV 4.2% **V** Rating:

Brewed with lager yeast but fermented at ale fermentation temperature like a traditional "Steam beer", we have added Vienna malt for gentle biscuit and toasted flavours and dry hopped with a blend of Slovenian and US hops for fruity flavours.

BULL OF THE WOODS *Suffolk*

■ **Hacienda** ABV 4.0% Rating:

Bready malts give way to light refreshing citrus notes from the US & UK hops.

■ **Rocksteady** ABV 3.8% Rating:

A malty amber session ale with a biscuity caramel taste and fruity floral notes. A blend of five local malts including Maris Otter.

BURNT MILL *Suffolk*

■ **Glow State** ABV 5.0% Rating:

DDH New England Pale showing off Citra and Mosaic along with experimental hop HBC 520. Glowstate has a light bitterness and a fullness in body with dextrin, Vienna and wheat malts complimenting our extra pale. Citra and Mosaic bring juicy tropical fruits whilst the 520 provides a unique and delicious blend of citrus and vanilla aromas.

HUMBER DOUCY *Suffolk*

■ **King Slayer** ABV 3.6% **V** Rating:

Made using Target and Jester hops, this beer has a piney flavour with hints of blackcurrant.

AMPERSAND *Norfolk*

■ **First Promise** ABV 4.2% **V** Rating:

A Golden Bitter brewed with Golden Promise malt and hopped with First Gold.

■ **BIDON** ABV 3.9% **V GF** Rating:

A session pale ale brewed to be light, crisp and easy drinking. Lots of late Citra & El Dorado hops provide a great combination of tropical, peach & citrus notes to balance the crisp malt body.

THE THREE TUNS BREWERY *Shropshire*

■ **Stout** ABV 4.4% Rating:



Our award-winning Stout is an old-fashioned dark stout, smooth and creamy to taste, with a bittering finish. Whole-bodied with depth and texture in every sip, prepare for some seriously mouth-watering character to transport you back. Winner in the Great Taste Awards 2022 and SIBA National Cask Winner - Bronze award 2023.

MAULDON'S BREWERY *Suffolk*

■ **Silver Adder** ABV 4.2% Rating:

A light coloured bitter with fine hop and malt combinations giving a refreshing crisp finish.

■ **Mole Trap** ABV 3.8% Rating:

An easy drinking session bitter with a smooth malty flavour.

■ **Redwing** ABV 4.3% Rating:

A dark amber, winter beer. With a malty caramel beginning that lingers and develops into a refreshing crisp bitter finish.

BIG DROP BREWERY *Suffolk*

No-Low Beers Rating:

Gluten Free Beer **GF** Rating:

BURNARDS *Norfolk*

Red Rosy Rating:

Terracotta Blush. Medium to sweet cider. Perfect for hot sunny days! Apple variety. Bramley and Cox Orange Pippin. Characteristic Bramley Acidic Tang comes through slight sweetness leaving a dry finish on palette.

GIGGLER *Suffolk*

Orchard Rating:

Made from 100% apple juice pressed and fermented by us with the natural wild yeasts present in the air. Appearance – rich golden colour, cloudy and still. Taste - dry, rich and slightly sharp first taste, followed by a lovely complex fruity and naturally sweet finish.

GWYNT Y DRAIG *Pontypridd*

Black Dragon ABV 7.2% Rating:

The legendary Black Dragon! This cider now has quite a following amongst the most discerning cider drinkers. It is rich in colour, body and flavour with a fresh, fruity aroma.

SNAILSBANK *Herefordshire*

Rhubarb ABV 4.0% Rating:

A real apple cider infused with tart Rhubarb and blended with vanilla for a smooth session cider.

■ **Gold/Blonde** ■ **Bitter** ■ **Pale Ale/IPA**

■ **Mild** ■ **Porter/Stout** **GF** **Gluten Free**

V **Suitable for Vegans**

A selection of wine and soft drinks will be available from the main club house bar.

All beer listings correct at time of print, subject to change.