

# Cask Beer

- Abbeydale** (Sheffield S. Yorks: Est. 1996) **Deception** 4.1% GF  
Light and refreshing NZ pale showcasing Nelson Sauvignon with hints of gooseberry and grape.
- Acorn** (Barnsley, S. Yorks: Est. 2003) **Barnsley Bitter** 3.8%  
Classic British bitter brewed using the finest quality Maris Otter malt and English hops.
- Anarchy** (Newcastle-upon-Tyne: Est. 2012) **Citra Star** 4.1%  
Light-bodied pale ale loaded with grapefruit, lemon and lime. *Sponsored by Quay Care*
- Arbor** (Bristol, Avon: Est. 2007) **Space Hardware** 6.6%  
Super heavily hopped New England IPA brewed with Ekuanot, Galaxy, Mosaic & Simcoe hops.
- Barefaced** (Blandford, Dorset: Est. 2017) **Peacocks** 3.5%  
A fresh and zingy pale balancing biscuity malt and citrus hop flavours leading into a crisp dry finish.
- Beak** (Lewes, East Sussex: Est. 2022) **Felix** 4.5%  
Pale, hazy, unfiltered beer brewed with New England hops for a rich fruity character.
- Big Dig** (Winterbourne Kingston, Dorset: Est. 2023) **Duropolis Rising** 4.9% **\*NEW BREWERY\***  
Hazy and richly hopped pale ale, perfect after a long bike ride. *Sponsored by Cycle Paths*
- Black Jack** (Stockport: Est. 2012) **Elderflower Bitter** 3.7%  
Light copper ale with subtle malt/hop balance and the botanical sweetness of elderflower.
- Boscombe** (Bournemouth: Est. 2021) **Boscombe Brown** 5.9% **\*ONE OFF CASK\***  
Rich bittersweet malt based overlaid with an infusion of hops: superb 'brown' IPA.
- Bowman** (Droxford, Hants: Est. 2006) **Black Drop** 4.6%  
A rich, garnet red coloured ale with rounded bitterness and sweet overtones from the oats.
- Brass Castle** (Malton, N. Yorks: Est. 2011) **Fruit Lupe** 4.8% GF  
Part of a series pairing hops and fruit this features Bru-1 hops with a rich Pineapple infusion.
- Brass Castle** (Malton, N. Yorks: Est. 2011) **Zest for Life** 6.5% GF  
Sweet orange meets dark chocolate for a total Jaffa quake that will shake your tastebuds.
- Brew Shack** (Wimborne, Dorset: Est. 2016) **Eight Grain Porter** 5.0% **\*VINTAGED LAST CASK\***  
Vintaged last cask of the multi-award winning rich and sweet traditional porter with a modern twist.
- Brew Shack** (Wimborne, Dorset: Est. 2016) **Vienna Oatmeal Stout** 5.0% **\*VINTAGED LAST CASK\***  
Vintaged stout brewed with Pale, Vienna, Black, Roast Barley & Oats with a late addition of Phoenix Hops.
- Brew York** (York: Est. 2016) **Calmer Chameleon** 3.7% GF  
The juicy and resinous hops Columbus, Mosaic, Simcoe and Idaho 7 unite in a super smashable pale ale.
- Brewers Folly** (Wimborne, Dorset: Est. 2017) **Session Pale** 4.2%  
A zingy pale with a floral aroma, biscuity malt and citrus flavours and a crisp dry finish.
- Bristol Beer Factory** (Bristol: Est. 2004) **Mission Ridge** 5.0%  
American inspired IPA which brings Cryo and T90 formats together into a single hop Ekuanot dream.
- Burning Sky** (Firle, East Sussex: Est. 2013) **NZPA** 4.5% **\*BRAND NEW BEER\***  
New Zealand pale ale packed with Nelson Sauvignon and Motueka hops. *Sponsored by TJC Fire & Electrical*
- Cerne Abbas** (Dorchester, Dorset: Est. 2014) **Mrs Vale's Ale** 5.6%  
A hearty, dark traditional beer brewed with hops from the hopshires of Hereford, Worcester and Gloucester.
- Cloudwater** (Manchester: Est. 2014) **Happy!** 3.5%  
Juicy low ABV pale offering fresh and vibrant hop aromas, with citrus, pine and funky tropical notes.
- Copper Street** (Dorchester: Est. 2018) **Dark Ages** 5.5%  
An award-winning silky-smooth Porter with an infusion of Vanilla. *Sponsored by Frank Whiffen Opticians*
- Cwrw Lâl** (Eryrys, Wales: Est. 1996) **Kia Kaha** 4.3%  
Pale ale late and dry hopped with New Zealand hops for a rich citrus aroma and flavours.
- Dark Revolution** (Salisbury, Wilts: Est. 2015) **Velveteen** 4.8%  
Silky smooth oats, organic cacao nibs and lactose sugar come together for a delicious milk stout.

**Dark Star** (Partridge Green, W Suss: Est. 1994) **Prize Old Ale** 9.0% **\*VINTAGED\***  
A rejuvenation of Gales classic, rich, creamy yet earthy old ale. *Sponsored by Barking Cat Alehouse*

**Deya** (Cheltenham, Gloucs: Est. 2016) **I'm a Rolling Stone** 4.6%  
A hoppy brown ale with fruit aromas, malt flavours and bitter finish *Sponsored by Barking Cat Alehouse*

**Dorset Brewing** (Weymouth, Dorset: Est. 1996) **Origin** 4.3%  
Sessionable IPA with citrus and grapefruit hop aromas backed up with a clean, crisp malt backbone.

**Downton** (Downton, Wilts: Est. 2003) **Downton Dream** 4.8% **\*NEW CASK LAGER\***  
Pilsner-style ale brewed with Slovenian Celeia and Dana hops. Unique floral aroma and light fruity sweetness.

**Drop The Anchor** (Hinton, Hamps: Est. 2016) **Breaking Glass Hazelnut Porter-Stout** 6.0%  
A Creamy hazelnut praline stout mixed with five different grains for nutty and dark chocolate notes.

**Eight Arch** (Wimborne, Dorset: Est. 2015) **Corbel** 5.5%  
Award winning West Coast IPA with ripe stone fruit backed by a solid bitterness. *Sponsored by The Foundry*

**Fell** (Flookburgh, Lancs: Est. 2013) **Cuppa Joe** 5.2%  
A luxuriously dark stout with a lactose base and delicate addition of Pennington's house espresso beans.

**Flower Pots** (Cheriton, Hants: Est. 2006) **Buster's Best** 4.2%  
Full bodied, nutty and biscuity bitter, with a sweet and smooth bitterness. *Drunk in memory of Ray Farleigh*

**Frome** (Cheriton, Hamps: Est. 2006) **Beer!** 5.0%  
Golden with complex fruit flavours and a bittersweet dry finish. *Sponsored by The Brewhouse, Poole*

**Glamorgan** (Llantrisant, Wales: Est. 2013) **Jemima's Pitchfork** 4.5% **\*MULTI AWARD WINNER\***  
Quaffable golden ale brewed with new world hops for brilliant fruit flavours of pear, melon and citrus.

**Good Chemistry** (Bristol: Est. 2015) **ESB** 5.6%  
Extra Special Beer is packed full of seven different delicious malts. Rich and sweet and very Autumnal.

**Gun** (Heathfield, E. Sussex: Est. 2015) **Project Babylon** 4.6% **GF**  
Vibrant, refreshing and zesty American Pale Ale brewed using a combination of pale malts and American hops.

**Harvey's** (Lewes, East Sussex: Est. 1790) **Dark Mild** 3.0%  
Soft and slightly sweet, malty and mellow with a lustrous mahogany appearance and roast malt character.

**Hattie Browns** (Swanage, Dorset: Est. 2015) **Palle's Oktoberfest** 5.7% **(in memory of Palle Gronning)**  
One-off cask, richly hopped, chestnut coloured, hints of marmalade and red fruits with a fruity orange finish.

**Hop Back** (Salisbury, Wilts: Est. 1986) **GFB** 3.4%  
Golden best bitter packed full of the very best East Kent Goldings. *Sponsored by Plans Architectural Designs*

**Hop Union** (Brislington, Bristol: Est. 2021) **Scallywag** 4.8%  
Chestnut in colour, with berry fruit, malt and caramel flavours and bittersweet finish.

**Ilkley** (Ilkley, W Yorks: Est. 2009) **Mary Jane** 3.5%  
Refreshing, with citrus aroma and balanced bitterness. Named after the lady from the Yorkshire anthem.

**Isle of Purbeck** (Studland, Dorset: Est. 2003) **Try-Annosaurus Rex** 4.8% **\*BRAND NEW BEER\***  
Dark ale, with a malty and earthy character and lingering bitterness from the late Cascade hop infusion.

**Kernel** (Bermondsey, London: Est. 2009) **Table Beer** 3.0%  
Cask version of the low-alcohol, super-flavourful ale. Easy drinking with an ever-changing hop profile.

**Magic Rock** (Huddersfield, W Yorks: Est. 2011) **Ringmaster** 3.9%  
Pale ale packed with US hops for lip smacking citrus flavours combined with a defined malty character.

**Marble** (Manchester: Est. 1997) **Ginger Marble** 4.5%  
Full bodied and copper coloured, this is ginger beer at its finest. *Sponsored by Car Maintenance Garages*

**Monkey Brewhouse** (Lymington, Hants: Est. 2022) **Rhesus Red** 4.6% **\*BRAND NEW BEER\***  
Smooth and vibrant red ale with deep malt notes of biscuit and toffee and rich spicy rye character.

**Mumbles** (Swansea, Wales: Est. 2011) **Oystermouth Stout** 4.4%  
Classic, rich creamy stout with roast malt flavours and a hint of the sea due to real oysters being added.

**Neon Raptor** (Nottingham: Est. 2018) **Filament** 5.0%  
Hazy cask IPA with Cashmere and Ekuanot Hops for elements of pithy orange, papaya, lemon and lime.

**New Bristol** (Bristol, Avon: Est. 2013) **Cinder Toffee Stout** 4.0%  
Liquidised crunchy bars in a stout. Beautifully smooth, very sessionable. *Sponsored by Soutars Fine Meats*

**North Riding** (Scarborough, N. Yorks: Est. 2015) **Pistachio Porter** 4.5%  
Porter using five malts, demerara sugar, English Bramling hops and a post-fermentation Pistachio infusion.

**North Riding** (Scarborough, N. Yorks: Est. 2015) **Toasted Marshmallow Stout** 5.5%  
A thick, rich stout with caramelised dark sugars and layers of Belgian chocolate.

**Northern Whisper** (Rossendale, Lancs: Est. 2017) **Yammerhouse** 4.5%  
Big, brash, bold and ballsy: this is a Pale Ale as American as apple pie and monster trucks.

**Nuttycombe** (Wiveliscombe, Devon: Est. 2022) **Doonicans** 4.2%  
Clean pale dedicated to the UK's hardest working comedy-folk band. *Sponsored by Silverback Alehouse*

**Oakham** (Peterborough, Cambs: Est. 1993) **Haka** 5.7%  
Unfiltered and unfiltered, smooth and exploding with hop character. *Sponsored by Barking Cat Alehouse*

**Palmers** (Bridport, Dorset: Est. 1794) **Tally Ho!** 5.5%  
First brewed in the 1940s, this prize-winning dark ale has rich fruit cake flavours from roasted malt.

**Piddle** (Piddlehinton, Dorset: Est. 2014) **Coal Porter** 4.5%  
London style Porter, mellow and creamy with a coffee aroma and chocolate caramel notes.

**Pomona Island** (Salford, Manc: Est. 2017) **Cruffatin** 4.1%  
A malt forward session bitter with balanced flavours and aftertaste. *Sponsored by Wrights Dairies*

**Redemption** (Tottenham, London: Est. 2010) **Big Chief IPA** 5.5%  
Packed full of Kiwi hops with hints of honey and nectar and plenty of tropical citrus and floral notes.

**Remedy Oak** (Wimborne, Dorset: Est. 2020) **Double Trouble** 5.0%  
Milk Chocolate Stout with chocolate malts and English hops for a complex but satisfying ale.

**Roosters** (Harrogate, N Yorks: Est. 1993) **Baby Faced Assassin** 6.1%  
Packed with Citra hops for rich tropical fruit aromas and a lasting, juicy, tropical fruit flavour.

**Rude Giant** (Warminster, Dorset: Est. 2023) **Pale** 3.6%  
Golden ale with a full and rounded hop character for a thirst-quenching experience.

**Salopian** (Shrewsbury: Est. 1995) **Darwin's Origin** 4.3%  
Copper ale blending an eclectic mix of new and old world hops for a distinctive lemony aroma and dry finish.

**Saltaire** (ShIPLEY, W. Yorks: Est. 2006) **Brewbarb** 4.2%  
A balanced, refreshing pale showcasing rhubarb's distinct character. *Sponsored by The Silverback Alehouse*

**Sandbanks** (Poole, Dorset: Est. 2018) **Freebird** 4.2%  
A golden ale packed with new world hops for floral aromas and a rich fruity but well-balanced flavour.

**Shiny** (Little Eaton, Derbys: Est. 2012) **4wood** 4.5% GF  
A well balanced and easy drinking cask best bitter that is always brewed gluten free.

**Shiny** (Little Eaton, Derbys: Est. 2012) **Lagoon of Dreams** 5.9%  
Hazy, New England IPA with a soft, fruity character with notes of pear and banana.

**Siren Craft** (Finchampstead, Reading: Est. 2013) **Lumina** 4.2% GF  
Hoppy aromas of mango and pineapple, flashes of delicate citrus highlights and refreshing balanced bitterness.

**Sixpenny** (Cranborne, Dorset: Est. 2007) **6d IPA** 5.2%  
Multi award winning traditional IPA. Brewed using four hop varieties.

**SOA** (Dorset: Est. 2021) **Dave** 4.0% **\*ONE-OFF CASK\***  
Pale session ale which balances Oats and Maris Otter malts with Hallertau Blanc and Nelson Sauvin hops.

**Southbourne** (Bournemouth, Dorset: Est. 2013) **Stroller Oatmeal Stout** 4.6%  
Brewed using 10% Oats in the mash with a small addition of liquorice root for a complex but balanced stout.

**Stone Daisy** (Salisbury, Wilts: Est. 2023) **Snail Creep Hanging** 4.2%  
Amber best bitter, the aroma is sweet and floral, the taste is bitter with floral and toffee notes.

**Swannay** (Orkney Isles: Est. 2006) **Orkney Best** 3.6%  
A refreshing, light-bodied, low gravity golden beer bursting with hop, peach and sweet malt flavours.

**Tenby Harbwr** (Pembrokeshire, Wales: Est. 2015) **La Nossa Signora** 5.0%  
Milk Chocolate Orange Stout brewed in celebration of the first oranges to land in Tenby 452 years ago.

**Theakstons/Tiny Rebel** (Masham/Newport) **Chocolate Old Peculiar** 5.6%  
Rich, dark, traditional old ale with a wicked infusion of chocolate. *Sponsored by Barking Cat Alehouse*

**Thornbridge** (nr Bakewell, Derbys: Est. 2004)      **Tiramisu Lucaria** 4.5%  
Decadent ice cream porter with a beautifully rich mouthfeel carrying flavours of chocolate and vanilla.

**Three Acres** (Uckfield, E. Sussex. Est. 2018)      **Charcoal Mild** 3.0%  
Session Dark Mild creates warm, smoky aromas, with a rich, malty flavour.

**Three Hills** (Thrapston, Northants: Est. 2016)      **B.P.A.V.K. Blackjack** 8.0%  
Smooth, rich imperial stout features molasses, caramel and liquorice. *Drunk in memory of Robert Southam*

**Three Legs** (Broad Oak, E. Sussex. Est. 2014)      **Pale #4** 4.2%  
Pale ale brewed with a big dry hop addition of local Bullion hops and notes of freshly picked blackberries.

**Tiny Rebel** (Newport. Wales: Est. 2012)      **Tommy Two Peaks** 4.0%  
Session pale with pale malt and rich hop base and overlying sour fruit hints.

**Titanic** (Stoke-on-Trent: Est. 1985)      **Cherry Porter** 4.9%  
Lightly hopped, dark red, fruity beer reminiscent of a cherry bakewell tart. *Sponsored by All Hail Ale*

**Triple FFF** (Alton, Hamps: Est. 1997)      **Pressed Rat and Warthog** 3.8%  
Ruby coloured, coffee, chocolate aroma with hints of dried fruits and sour cherries.

**Two by Two** (Byker, Tyneside: Est. 2014)      **Nectaron Pale** 5.0%  
Punchy pale ale with an intensely tropical aroma. Nectaron hops bring citrus, pineapple and passionfruit notes.

**Vibrant Forest** (Lymington, Hamps: Est. 2011)      **Kaleidoscope** 6.5%  
Mandarin, grapefruit, mango, passion fruit, and melon dominate leading to a juicy hop bitter finish.

**Vocation** (Hebden Bridge, W. Yorks: Est. 2015)      **Heart and Soul** 4.4% GF  
Golden beer with intense fruit aroma with passion fruit, grapefruit, gooseberry, pineapple and mango.

**Way Out Back** (Southbourne, Dorset: Est. 2017)      **Garden Green Hop** 5.0% **\*ONE-OFF CASK\***  
One off rich fruity ale, autumnal flavours come from the freshly picked green hops straight from the garden.

**Wilde Child** (Leeds, W. Yorks: Est. 2016)      **Fluorescent Adolescent** 4.0%  
Super juicy, packed with Citra and Chinook hops and more grapefruit than a market fruit stall.

**Windsor & Eton** (Windsor, Berks: Est. 2010)      **Conqueror Black IPA** 5.0%  
Intense smokey flavours from the dark roast malts are balanced with Cascade hops for a rich, complex ale

**Wiper & True** (Bristol: Est. 2012)      **Shipping Forecast** 3.8% **\*BRAND NEW BEER\***  
Unfined pale packed with Simcoe, Amarillo and Motueka for a refreshing finish with hints of pine and lemon.

**Wriggle Valley** (Dorset: Est. 2020)      **Hinton Hiker** 5.4%  
Extra strong bitter with a rich malt bittersweet character and biscuity overtones.

## REAL ALE IN KEG

**Boscombe Brewing** (Bournemouth: Est. 2021)      **Bobby Goes Bang Bang** 4.7%  
Richly hopped beer American pale ale using Cascade hops with a medium cara malt base.

**Brewers Folly** (Wimborne, Dorset: Est. 2017)      **Oompah** 5.5% **\*BRAND NEW BEER\***  
Brand new beer packed with hops for a rich fruit character.

**Eight Arch** (Wimborne, Dorset: Est. 2015)      **Hiding Behind Shadows** 8.9%  
Imperial Stout, rich dark chocolate and coffee combine for a silky mouthfeel. *Sponsored by Eight Arch*

**Knight Life** (Bournemouth, Dorset: Est. 2018)      **Pie Sublime** 4.4%  
Key Lime pie sour, lime and yellow citrus fruits meet delectable coconut and baked pie crust finish.

**Vibrant Forest** (Lymington, Hamps: Est. 2011)      **Free Floating** 4.2%  
Tropical passionfruit and peach combine with an oaty malt base to create an enticing fruit sour.

**Way Out Back** (Southbourne, Dorset: Est. 2017)      **Tupelo** 6.0%  
Dry hopped pale ale with citrusy twang and subtle honey sweetness.