

Bottled and Canned beer list

Belgium

Bruges Zot Blonde 6.0% - Golden blond beer with a fruity yet spicy bouquet.
Chouffe Cherry 8% - Discover a glowing, ruby-tinted beer with a fruity taste
Corsendonk Christmas 8.5% - Predominantly malty, with smoky, spicy and citrusy notes and a long, lingering finish
Duchesse de Bourgogne 6.2% - Flemish red ale with a complex and enticing aroma that combines sweet and sour.
DuPont Bon Veux 9.5% - Rich Belgium blonde that's re fermented in the bottle.
Orval 6.2% - Classic Trappist ale, earthy, hoppy nose with hints of citrus and spice.
Oude Geuze 7.0% - After aging for 1, 2 or 3 years in oak casks, the resulting blend is bottled and refermented.
Rodenbach Grand Cru 6.0% - Flemish Red ale, aged in oak tuns. Deep, bittersweet complexity, and a crisp finish.
Saison DuPont 6.5% - Copper-coloured saison with masses of spicy, peppery hop character.
Tilquin Geuze 6.0% - A blend of 1,2 & 3 year lambic beer refermented in the bottle.
Timmermans Peach & Cardamon 4.0% - Barrel-aged lambic and 100% natural fruits, delicately spiced with cardamom.
Trappistes Rochefort 6 7.5% - Amber-red ale. Dark fruit and woody notes. Dried fruit flavours - raisin, date, and spices.

German

Augustiner Helles 5.2% - A full bodied Helles lager.
Aventinus 8.2% - Bavarian classic – dark ruby coloured wheat beer
Fruh Kolsch 4.8% - Cologne's self styled lager
Jever Pilsener 4.9% - The king of Pils, Dry, Hoppy and Bitter
Hofbrau Dunkel 5% - Dark roasted and malty with a classic hoppiness.
Rauchbier Marzen 5.1% - This classic beer has a distinct Smokey aroma through its palate to a clean, dry finish.
Schneider Weiss tap 7 5.4% - Unpasteurized, unfiltered, classic wheat beer.
Schofferhoffer Pineapple 2.5% - unfiltered wheat beer blended with pineapple juice.

UK

Arbour Mosaic 4.0% (GF) - Heavily Hopped Gluten-Free Mosaic Pale Ale.
Bang the Elephant Brewery The Monks of Lawrenceburg 11.2% - Wild Turkey whiskey barrel-aged Belgian quad.
Brass Castle Bad Kitty 5.5% (GF) - Chewy chocolate-vanilla dream of a porter.
Brass Castle Sunshine 5.7% (GF) - US West Coast hop-forward IPA. Bitterness is balanced by malt sweetness.
Cloudwater A Giant In The Clouds 5.0% - Strata & Idaho 7 work in tandem to give this 5% Pale the punch of an IPA.
Kernel Export India Porter 6.1% - Porter hopped it in the same way that we hop our IPAs.
Kernel Brewery Citra & Galaxy Pale Ale 5.5% - Citra & Galaxy hops give this Pale ale a real punch.
Mad Squirrel Brewery Hoodwink 5.3% - Chocolate White Stout, golden ale with lactose, vanilla, and white chocolate.
New Bristol Lime & Raspberry Crumble Sour 6.0% - Raspberry Wheat Beer with crumble finish and a zesty lime kick.
New Bristol Sicilian lemon & Yuzu Pilsner 4.5% - Lemon & Yuzu balances well with a crisp body and floral character.
North Riding Brewery Nelson Sauvignon 4.5% - A single hop New Zealand Pale Ale using the Nelson Sauvignon hop.
Play Brew Chocolate and Orange Jaffa Cake Stout 5.8% - Cocoa, Cacao & Orange wrapped up with a biscuity base.
Polly's Brew Co Little Petal 5.4% - West Coast Pale, crisp with a resinous Simcoe and Cascade hop bitterness.
Vault City Lemon Iced Tea Table Sour 3.4% - Table sour, conditioned on lemon juice, zest, and steeped black tea.
Vault City Toasted Coconut Lemon Drizzle Doughnut 4.1% - Lemon zest with lashings of coconut make the perfect sweet tart doughnut.
Verdant Brewery Rustling Substance 5.2% - Silky oats and lashings of Citra and Motueka hops for citrus creamy lime tang.