## 2019 Beer List

1	COLCHESTER BREWERY MET	ROPOLIS	3.9%
		tropical fruits in-mouth and quite a bitter finish	
2			4.0%
_		s. Huge floral aroma and refreshingly dry finish	110 /0
	•		0.00/
3		<b>'N ON THE BORDER</b> s. Taste is light hops melded with sweet malts and grain.	3.6%
			0.00/
4			3.6%
	A lighter coloured ale witha Mediterranean to		
5	BRENTWOOD BREWING Co BLOI		3.8%
		r malts citrus spicy and some bitter hops in the finish	4.00/
6	BRENTWOOD BREWING Co SUM	MER BLONDE	4.0%
7	COLCHESTER BREWERY No1		3.6%
'		mel with typical Ale bitterness. A nice bitter malty ending.	J.U /0
8			4.0%
	Golden colour with a white head. Aroma is f		
9			4.2%
	Initial malt flavour with a treacle toffee edge	adds to the right malty aroma. A mid-brown coloured beer.	
10	BUTRON BREWING CO. POR		4.5%
	Reddish-brown with a creamy off-white hea	nd. Has sweetened dark malts with a big bitter finish.	
11			4.4%
		perry fruity. Taste light to mid sweet. Full body.	
12			4.5%
		arared malt and centennial and mosaic hops	
13			4.6%
4.0		taste are coffee, coconut, roast malt, chocolate and hops.	4.50/
14	TINDALL ALES EXTE		4.5%
15	A stronger version of Best Bitter (which is 3.  THE GRAFTON BREWING CO. CAR.		4.8%
15		AMEL nocolate. Taste is sweet to start with caramel	4.0%
16			3.6%
	Radiant flaxenale, bold hoppy aromas and to		0.0 /0
17	COLCHESTER BREWERY AKA		3.7%
	Aroma of light hop, tropical fruit, citrus and h	noney. Medium plus sweetness, moderate bitterness, Mode	erate
18	BRENTWOOD BREWING Co BILL	ERICAY ZEPPELIN	3.6%
	Easy drinking session ale with slight smoket		
19			3.9%
		ale ale with intense grapefruit and citrus aroma and flavor,	
20			4.0%
0.1	Lightly fruity and lightly bitter. Pleasant golde		2 00/
21			3.8%
22	•	a is light. Taste is nice rich grains and malts. <b>ULATORS</b>	4.1%
22	Blonde Ale	ULATUNO	4.1%
23		MER SWALLOW	3.9%
		crisp, dry, refreshing pale ale with a lemon-fresh finish.	J.J /0
24			4.3%
-:	Bright amber	- 3	/ <del>-</del>
25		ENEY TODD	4.2%
		ue. Roasted malt flavours and a subtle dry spiciness provid	
26	STAR WING BREWERY SPIR	E LIGHT	5.4%
		alt aroma. Taste is pale malt, biscuit with buttery caramel n	
27			6.0%
		er malt to give the beer a subtle smokey flavour	
28			5.2%
	Ruby coloured ale, malty, fruity with a subtle		C CC′
29	COLCHESTER BREWERY JUMI		6.6%
30		ome chocolate and a nice bitter bite, slightly burnt.  GECOACH RESERVE	8.5%
30		yellow-white coloured head. A strong butterscotch aroma	U.J /0
	A Toddish brown coloured beer with a hothy	yenew winte coloured head. A strong butterscoton drollid	