





<p>COLOUR TASTE AROMA</p>		<p>3.7% vol Golden, pale amber Grapes & honey Oranges & fruity</p>		<p>4.3% vol Mid-amber Nutty, toffee Fruity, well rounded</p>		<p>3.9% vol Black Treacle & coffee Creamy chocolate</p>
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JANUARY mid Jan

	
<p>7.2% vol CO Dark claret TA Rich & creamy AR Cedar & raisins</p>	<p>3.4% vol Gold Pineapple & passion fruit Grapefruit & bright citrus</p>

FEBRUARY late Feb

	
<p>3.95% vol CO Dark chestnut TA Smooth & chocolatey AR Complex & balanced</p>	<p>5% vol Dark chocolate Roasted malts & dark fruits Pine & blackcurrant</p>

MARCH late March

	
<p>3.8% vol CO Golden TA Loganberry & lime AR Juicy citrus</p>	<p>4.4% vol Amber Smooth & gently sweet Orange & treacle</p>

APRIL mid April

	
<p>3.8% vol CO Golden TA Loganberry & lime AR Juicy citrus</p>	<p>4.0% vol Polished bronze Biscuit & spice Gentle roast</p>

OUR RANGE OF DRAUGHT BEERS FOR 2025

We will also be creating several 'special occasion' draught beers throughout 2025 which will be publicised in the brewery shop, in our newsletters and on our website.