

Adnams Southwold, Suffolk (b.1872)	MOSAIC 4.1% Made with Mosaic hops creating mango, peach, lemon and pine flavours. So successful it has become a permanent beer.
Axholme Crowle, Lincs. (b.2012)	CLEETHORPES PALE ALE 4.2% The use of sea buckthorne adds a tart fruitiness to this crisp pale ale. With a long finish highly recommended by the Histon Mariners. UTM
George Bateman & Sons Ltd. Wainfleet, Lincs. (b.1874)	SILVER HARE 3.8% Traditional English Ale with hints of spice and honey. Particular hoppy finish derived from Challenger & Goldings hops.
Binghams Ruscombe, Berks (b.2010)	PEARL CASCADE 4.5% German and American hops produce a clear crisp floral nose with grapefruit notes ending with a pleasant bitterness.
Brampton Chesterfield, Derbyshire (reb.2007)	IMPY DARK 4.3% Strong roasted coffee aroma and rich flavours of vine fruit and chocolate. Very tasty and moreish.
Burton Bridge Burton on Trent, Staffs. (b.1982)	DAMSON PORTER 4.5% A rich dark porter with subtle bitterness and hedgerow fruit flavours.
Crafty Beer Newmarket, Suffolk (b.2012)	SAUVIGNON BLONDE 4.4% Unfiltered, unpasteurized aromatic golden ale. Particularly moreish and has become a regular visitor to the Red Lion.
Five Points Hackney Downs, London (b.2013)	BRICKFIELD BROWN 5.4% Modern interpretation of a traditional brown ale. Well-balanced, full-bodied with earthy aromas and flavours of demerara and hazelnuts.
Fullers Chiswick, W. London (b.1845)	SPRING SPRINTER 4.0% Refreshing palate bursting with zesty hop flavours that pick out citrus and gooseberry. English malts provide balance, with distinctive biscuity sweetness coming through.
Hawkshead Staveley, Cumbria (b.2002)	WINDERMERE PALE 3.5% A pale, very refreshing yet bursting with hop characteristics and fine fruity aroma and bitter finish.

Lacons
Gt Yarmouth, Norfolk (reb.2013)

OLD ALE 4.1%

With a chestnut hue, this traditional ale is predominantly dry with a malty base. Bitter palate with cherry and plum undertones. Modern expression of a 1963 recipe.

OLD NOG 6.0%

Warming mild bodied ale. Slightly nutty flavour from this recreated 1926 recipe. Aged for over 3 months to produce a well rounded satisfying beer.

Newby Wyke
Grantham, Lincs (b.1998)

KINGSTON TOPAZ 4.2%

Lemon sherbety and pineapple nose with citrus tang. Refreshing gold award winning ale.

Nottingham
Radford, Notts (b.2000)

ROCK MILD 3.8%

Reddish black malty mild with refreshing bitterness in the finish. A revival recipe from the original Nottingham Brewery surprisingly closed by Whitbread in the 1950's.

Oakham
Peterborough, Cambs. (b.1993)

ENOUGH ROPE 4.3%

Bursting with tropical fruit and citrus flavours leading to a powerful yet balanced bitter finish.

Redemption
Tottenham, London (b.2010)

TRINITY 3.0%

Golden beer with citrus notes throughout. Strong bitterness softened by a slightly malty character. Flavour beyond its strength.

Shepherd Neame
Faversham, Kent (b.1698)

MASTERBREW 3.7%

Distinctive mid-brown bitter with tantalizing toffee-ish aroma. Well balanced with assertive bitterness palate. A hoppy bitter finish tinged with sweetness. This Easters House Beer.

Tring
Hertfordshire (b.1992)

WHITE HAWK 4.1%

Rye pale ale with big pine, spice and resinous hop notes set against a dry malty finish.

Wadworth
Devizes, Wilts (b.1885)

HORIZON 4.0%

Pale golden beer with zesty citrus and hop aromas with a crispy tangy finish on the palate.

York
North Yorkshire (b.1996)

RUBIA 5.8%

An American style pale ale brewed by Spanish brewers from Cerveza Bizarra, Salamanca in York.

CIDER & PERRY

Aspall, Suffolk	Temple Moon	5.8%	Medium
Lilley's Cider Barn, Somerset	Dark Cider	7.5%	Medium Dry
Pickled Pig, Cambs.	Oak Cask	6.5%	Medium Dry
Thatchers, Somerset	Stan's Traditional	4.9%	Medium
Westons, Herefordshire	Country Perry	4.5%	Medium with dry finish
Bottle Kicking, Leicestershire	Cross Farm Perry	5.0%	Medium Sweet