



#FYNEFEST24 - MAIN BAR

Brewery	Beer	ABV	Style	Description	Category	Colour &Taps	Vegan	GF	Format
Abbeydale	Antelabbit	4.1	GF Pale	Gluten free pale ale with Galaxy & Centennial	Session Pale & Hoppy	33 - 48		Y	Cask
Abbeydale x Ossett	Discover Ossett	4.1	GF pale ale, collaboration with Ossett Brewery	Collaboration with Ossett Brewery. This beer is a mash up of two of our most popular beers exception meets White Rat! A delectable pale ale with Nelson Sauvín, Amarillo and Columbus hops.	Session Pale & Hoppy	33 - 48		Y	Cask
Abbeydale	Hinterland	4.5	Session NEIPA	Session NEIPA with Vic Secret, Mosaic and Sabro	Session Pale & Hoppy	33 - 48	Y	Y	Cask
Abbeydale	Salvation Affogato Stout	5.5	Affogato stout	This smooth, sweet and full-bodied stout is brewed with locally roasted coffee from our friends at Cafeology. A warming roast character meets cooling vanilla and creamy lactose for a delectable flavour reminiscent of one of our favourite treats. Rich and robust with a tasty balanced finish.	Dark Side	49 - 53		Y	Cask
Abbeydale	Wanderer Mosaic NEIPA	6.2	NEIPA	A smooth and silky single hopped New England IPA. Mosaic leaf, T90 pellets and Cryo hops have been added throughout the brewing process, carrying tropical and stone fruit flavours. Soft bitterness in the finish balances the sweetness and body from lactose and oats. Dreamy.	Hops Hops Hops	54 - 59		Y	Cask
Amity	In-Visible (IWD '24) (collab w/Duration)	5.4	Dunkelweizen	Pouring a deep mahogany with enticing aromas of caramelised banana and clove, tasting of brown wheaty toast	Everything Else	1 - 4	Y		Keg
Amity	Lunar	5.6	Belgian Blonde	Sweet, spicy Belgian ale perfect for sunshine or moonlight drinking	Everything Else	1 - 4	Y		Keg
Amity	Ruby Mild	4.8	Ruby Mild	Malty, balanced, dark ruby red pint of deliciousness, warming, but suitable for any occasion	Everything Else	60 - 64	Y		Cask
Amity	Spring	4.6	Rhubarb Blonde	Infused with the tangy sweetness of handpicked rhubarb, fruity zest and subtle tartness	Session Pale & Hoppy	25 - 32	Y		Keg
Amity	Superdank	4.2	DDH Pale	Bold and robust pale ale, with an abundance of weedy "dank" flavours and aromas	Session Pale & Hoppy	25 - 32	Y		Keg
Amity	Waterpistol	4.6	Juicy Pale	Lime, tropical and zesty, big juicy tropical vibes with a tonne of Australasian hops thrown in	Hops Hops Hops	54 - 59	Y		Cask
Balance Brewing & Blending	Saison de Maison Blend 7	6.5	Bretted Saison with Fuggles	The seventh iteration of our house saison. A blend of barrel aged beer fermented with saison yeast, lactobacillus and Brettanomyces. Dry hopped with Fuggles.	Fruit & Sour	15 - 20	Y		Keg
Brulo	Highway To Hell Lager	0.5	Helles	Inspired by the best helles lager on the planet. Bright golden colour with a frothy white head and cereal grain on the nose. Fresh and balanced with light malt, grassy, floral hops, and a touch of dry bitterness on the finish.	Low & No	13	Y		Keg
Brulo	Lust For Life IPA	0.5	DDH IPA	Our flagship beer that started it all. Double dry hopped with Citra, Simcoe, Mosaic. Packed with a ripe, juicy character of mango, peach and pine. The perfect balance of flavour, bitterness and drinkability.	Low & No	13	Y		Keg
Burning Sky	Aurora	5.6	Strong Pale Ale	Our premium strength pale ale 'Aurora' has a satisfying blend of malts to provide a juicy backbone and a pale amber colour. An expansive blend of US hops give a resinous mouthfeel – big citrus & tropical fruit flavours, which are prominent, yet well balanced.	Hops Hops Hops	54 - 59	Y		Cask
Burning Sky	Earl Grey Grisette	3.4	Earl Grey Grisette	This whacky small beer is a result of dreaming of warm times in a persistently damp winter. Brewed using a classic malt bill, lightly hopped with Celeia and the tangerine-like Crystal varieties. Infused with Earl Grey tea and orange zest in the copper with pure Bergamot added after fermentation. It's ridiculously refreshing with delicate floral and citrus aromas.	Everything Else	1 - 4	Y		Keg



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Burning Sky	Plateau	3.4	Pale Ale	Pale gold in colour, with a crisp malt edge and sharp bitterness. Plateau has been hopped at different stages of the brew, with a big mix of US & NZ hops to satisfy the discerning drinker. Full in flavour, zesty, refreshing & low in alcohol, this beer will have you returning to the bar for another.	Session Pale & Hoppy	33 - 48	Y		Cask
Burning Sky	Quench	5.2	NZ Pale Ale	Sumptuous malts, apparent but easy going bitterness to allow full flavours of the Nelson Sauvignon and Riwaka hop schedule. White grape, gooseberry and passionfruit to the fore!	Hops Hops Hops	5 - 12	Y		Keg
Burning Sky	Springtime	4.5	Zesty Spring Ale	A pale ale with a rustic farmhouse approach to the malt bill. Noble and New World hops are combined for a pleasing aroma, with Scilian lemon zest added after fermentation for clean zesty finish.	Session Pale & Hoppy	33 - 48	Y		Cask
Burning Sky	Waves Away	4.6	Pale Ale	A rather jolly modern pale ale. Brewed with a blend of Maris Otter malts for a soft malt flavour to compliment the classic twinning of Citra and Mosaic hops. Sit back and dream good dreams.	Session Pale & Hoppy	33 - 48	Y		Cask
Campervan x Fyne Ales	Dry Hopped Rice Lager	4	DH Rice Lager	A rice lager using Jasmine rice and Sabro hops. Light and easy drinking with delicate floral notes.	Everything Else	1 - 4			Keg
Chapter	Croyez	4.2	GF Dry Hopped Lager	Lagered for 6 weeks and dry-hopped with a touch of Mosaic for a thirst quenching, crisp, Lager.	Gluten Free	12	Y	Y	Keg
Chapter	Dead Man's Fist	5.5	Smoked Porter	Multi-award-winning Smoked Porter with black pepper for a touch of fire.	Dark Side	49 - 53			Cask
Chapter	Fardel Barrels	5.6	Blended Stout	Two-time CAMRA Champion Beer of Britain Category Winner, 2023 & 2024 This is a blend of our base stout recipe and 3, 2 & 1 year Barrel Aged Imperial Stouts. Fruity, Roasty and with a touch of smoke. A fitting tribute perhaps	Dark Side	49 - 53			Cask
Chapter	Fossil Dinner	3.4	Pale Ale	Fruity, sessionable Pale, Dry Hopped with Amarillo & Bru-1.	Session Pale & Hoppy	33 - 48			Cask
Chapter	Hidden Lakes	3.2	Mild	A Mild brewed for a sweet, full bodied malty base, a delicate lift from the British hop bill and a smooth roast from the dark malts	Everything Else	60 - 64			Cask
Chapter	Kandata	4.7	Pale Ale	A punchy, fragrant Pale with a huge Columbus burst that complements the smooth malt bill. SIBA Cask Pale Ale Gold Medal Winner	Session Pale & Hoppy	33 - 48			Cask
Chapter x Outpost	Human Disguise	4.2	Hazy Pale	Collaboration with Outpost Liverpool. A Hazy Pale packed with a Citra punch	Session Pale & Hoppy	25 - 32	Y		Keg
Cloudwater	Fundamental Frequency	8	DIPA	This is a super dank DIPA, with a big fruit punch bowl vibe and a soft and smooth finish.	Hops Hops Hops	5 - 12	Y		Keg
Cloudwater	Fuzzy	4.2	Hazy Pale	A juicy, easy-to-drink brew with a peachy punch and a soft body. Designed for ultimate drinkability and refreshment, it's bursting with fruity, peachy goodness and finished with a velvety smooth mouthfeel.	Session Pale & Hoppy	25 - 32	Y		Keg
Cloudwater	Happy	3.4	Easy Pale	We're confident that this easy-drinking pale ale lives up to its name and then some! Seamlessly blending contemporary softness with time-honoured drinkability, it offers a smooth body and a dry finish that allows the juicy flavours to linger on the palate for a satisfying experience. At 3.5% ABV it's the epitome of sessionability.	Session Pale & Hoppy	33 - 48	Y		Cask
Cloudwater	If I Were A Song	5.0	Pale Ale	A bold and juicy cask beer that allows the smooth body of cask to combine with the typical hop impact of the style.	Hops Hops Hops	54 - 59	Y		Cask
Cloudwater	Piccadilly Porter	4.5	Porter	Creamy, soft and with a touch of roastiness to finish.	Dark Side	49 - 53	Y		Cask



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Brewery	Beer	ABV	Style	Description	Category	Colour & Taps	Vegan	GF	Format
Cloudwater	Saying Less	6	IPA	El Dorado and Strata take centre stage to provide a heavy dose of big juicy flavours. A small addition of Pacific Jade balances the dank flavours perfectly with a floral and pine finish.	Hops Hops Hops	5 - 12	Y		Keg
Cloudwater	The Pleasure Of Finding Things Out	4.0	Pale Ale	Citra and Mosaic provide the backbone to recreate that classic juice bomb-style beer in a delightfully drinkable package.	Session Pale & Hoppy	33 - 48	Y		Cask
Elusive	Double Midnight Oregon Trail	8.0	Double Black IPA	This is a classically-styled West Coast Black IPA. Simcoe, Chinook and Columbus hops combine to deliver a resinous profile with a citrus undertone. The bitterness helps to balance the light caramel and roastiness of the malts.	Dark Side	21 - 24	Y		Keg
Elusive	Flintlock	4.5	NZ Pale Ale	For this New Zealand hopped Pale Ale, we returned to two of our all time favourite NZ hops in Southern Cross & Cascade. We love that extra resinous hit the NZ terroir gives to Cascade and it plays so well with lemon, lime and pine of Southern Cross. This one's a zesty banger!	Session Pale & Hoppy	33 - 48	Y		Cask
Elusive	Follow Your Nose	4.0	New Zealand Pilsner	This zippy refreshing and sessionable hoppy New Zealand Pilsner is a collaboration brew with the Mayor of Wokingham Town Council, supporting the Mayor's Charity of the Year, Berkshire Search & Rescue Dogs. The beer is raising money and awareness for good people and good dogs who are doing good things. Made with Nectarone hops for a touch of peachiness to this crisp, light lager. 10% of Elusive's proceeds from this beer will be donated to the Mayor's charity, supporting their amazing work.	Gluten Free	12		Y	Keg
Elusive	One Trick Pony	6.0	West Coast IPA	We love a West Coast IPA at Elusive, so much so that you would be forgiven for thinking we're a One Trick Pony. But we like to back a good horse and we embrace the West Coast - so to celebrate eight years of Elusive Brewing and thank you for the amazing support we've had from the community, here's our tribute to our very special One Trick Pony. A West Coast IPA with Citra, Simcoe 702, Simcoe Cryo, Nelson T45 and Nelson Hop Kief. We've thrown the kitchen sink at this one but retained our trademark bitterness and balance in abundance.	Hops Hops Hops	5 - 12	Y		Keg
Elusive x Double-Barrelled	Two Trick Pony	6.0	New England IPA	As much as we love the West Coast, we also very much love collaborating and experimenting. So for the second of our two 8th birthday releases we teamed up with besties Double-Barrelled to brew a beer in their favourite style - New England IPA. DB are masters of the juice and we are always up for learning new tricks! A New England IPA with Mosaic, Simcoe Cryo, Nelson T45 and Nelson Hop Kief. This one's juicy but with a very Elusive hop bill.	Hops Hops Hops	5 - 12	Y		Keg
Epochal	Cancellor of Gravitation	4.2	Scottish Stock Beer	Scottish stock beer hopped with Simcoe	Session Pale & Hoppy	25 - 32	Y		Keg
Epochal	Second Orange	5	Pale Ale w/ Clementine	Pale ale fermented on second use Clementines	Hops Hops Hops	5 - 12	Y		Keg
Epochal	White Smoke	5.5	Pale Scottish Smoked Beer	Pale Scottish smoked beer hopped with Challenger	Everything Else	1 - 4	Y		Keg
Fell Brewery	Azacca	4.0	Session IPA	A brew specifically engineered to allow the juicy mango, tropical fruit tones of the titular hop to take centre stage – judicious amounts of Chinook, Amarillo and Simcoe play supporting roles, arriving at notes of tangerine and citrus pith as they play out on a soft malt bill.	Session Pale & Hoppy	33 - 48	Y		Cask



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Fell Brewery	Lawyers, Guns & Money	5.9	NEIPA	A massive whirlpool hop charge of Cascade leaf underpins this succulent NEIPA, providing just enough bitterness to balance the sweet, jammy malt bill while providing the perfect platform to showcase Ella, Mosaic, Citra Cryo and Sabro Cryo at the dry hop... named after the classic Warren Zevon hit, expect a cocktail of tropical overtones suitable for any situation you may find yourself in...	Hops Hops Hops	5 - 12	Y		Keg
Fell Brewery	Light Mild	3.4	Light Mild	Tea and Biscuits, with the familiar colours of the patterned wallpaper that adorned your grandparents' walls as a child, along with the same fuzzy, comfort of reminiscing. This beer doesn't belong anymore, or is it what we've been after all along. Would that it were so simple.	Everything Else	60 - 64	Y		Cask
Fell Brewery	Tinderbox	6.3	West Coast IPA	The fire starter hath returned! OG Craft Beer. Tinderbox is a classic West-Coast style IPA. Dry and bitter, the hops are piney, resinous and pithy. We've been making this from the beginning and it remains close to our hearts.	Hops Hops Hops	54 - 59	Y		Cask
Fell Brewery x Zingi Bear	Switchel Radler	2.8	Lemon & Ginger Radler	A collaboration with our friend at Zingi Bear. This beer is designed to bring the best of Fell Helles and Zingi Bear together! We made a base switchel loaded with ginger and lemon, and blended it with a portion of our Helles Lager at the tail end of fermentation. Expect zippy, zingy lemon and ginger notes with a base of clean malt and a touch of hop bitterness to finish.	Fruit & Sour	15 - 20	Y		Keg
Fyne Ales	Another Sunny Day	3.4	Pale Ale		Session Pale & Hoppy	33 - 48			Cask
Fyne Ales	Avalanche	4.5	Pale Ale	Thirst-quenching Pale w/ punchy citrus notes.	Session Pale & Hoppy	33 - 48			Cask
Fyne Ales	Chocolate Orange Mills & Hills	9.5	Imperial Stout	Indulgent Imperial Dessert Stout.	Dark Side	21 - 24	Y		Keg
Fyne Ales	Easy Trail	4.2	Session IPA	West-coast-ish Session IPA w/ zesty citrus.	Session Pale & Hoppy	25 - 32	Y		Keg
Fyne Ales	Everyone Loves Mosaic	3.8	Pale Ale	Single-hop session Pale Ale w/ Mosaic.	Session Pale & Hoppy	33 - 48			Cask
Fyne Ales	Fyne Helles	4.5	Helles	Clean, crisp lager.	Everything Else	1 - 4	Y		Keg
Fyne Ales	Highlander	4.8	Amber Ale	Traditional Amber - caramel & red fruit flavours	Everything Else	60 - 64			Cask
Fyne Ales	Hurricane Jack	4.4	Blonde Ale	Blonde w/ balanced sweet citrus & floral notes.	Session Pale & Hoppy	33 - 48			Cask
Fyne Ales	Jarl	3.8	Citra Session Blonde	Champion Citra Session Blonde ale.	Session Pale & Hoppy	33 - 48			Cask
Fyne Ales	Jarl	3.8	Citra Session Blonde	Champion Citra Session Blonde ale.	Session Pale & Hoppy	25 - 32	Y		Keg
Fyne Ales	Mills & Hills	9.5	Imperial Stout	Decadent Imperial Stout.	Dark Side	21 - 24	Y		Keg
Fyne Ales	Ragnarok	6.5	Citra IPA	Modern, juicy IPA celebrating Citra hops.	Hops Hops Hops	54 - 59			Cask
Fyne Ales	Ragnarok	6.5	Citra IPA	Modern, juicy IPA celebrating Citra hops.	Hops Hops Hops	5 - 12	Y		Keg
Fyne Ales	Rum Barrel-Aged Mills & Hills	11.5	Imperial Stout	Rum Barrel-Aged Imperial Stout.	Dark Side	21 - 24	Y		Keg
Fyne Ales	Shapes In The Clouds	3.5	Pale Ale	Pale Ale with fruity notes from Wai-iti, Talus & Strata.	Session Pale & Hoppy	33 - 48			Cask
Fyne Ales	Suede	4.5	Dark Mild	Roasty notes w/ a smooth, velvety texture.	Dark Side	49 - 53			Cask
Fyne Ales	Workbench IPA	5.5	IPA	Flagship IPA w/ tropical & stone-fruit flavours.	Hops Hops Hops	5 - 12			Keg
Fyne Ales x Gipsy Hill	Sour Friends: Tropical Punch	4.2	Tropical Sour	Apple, pineapple, passionfruit and mandarin fruited sour.	Fruit & Sour	15 - 20	Y		Keg
Fyne Ales x Pollys	Happy Snaps	4.4	Hazy Pale	Refreshing hazy pale.	Session Pale & Hoppy	25 - 32	Y		Keg
Fyne Ales x Yakima Chief Hops	FyneFest Mixtape IPA	5.2	Cask IPA	Juicy, hazy cask IPA made with experimental hops.	Hops Hops Hops	54 - 59	Y		Cask



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Gipsy Hill	Apogee	4	Dry Irish Stout	A blast from our past Apogee is back as we celebrate our 10th year of brewing. Sitting at a sessionable 4% it's brewed with roasty, toasty malts and UK challenger hops. Deliciously smooth with a lick of bitter chocolate	Dark Side	21 - 24	Y		Keg
Gipsy Hill	Outlooker	5.4	Sour	Celebrating our 10th year of brewing, our award winning triple fruited sour 'Outlooker' is back! Full of jammy raspberry, lingonberry, and blackberry with a kick of berry tartness.	Fruit & Sour	15 - 20	Y		Keg
Gipsy Hill	Sloekey	6	Sloe Gin Sour	Sloekey is a Sloe Gin Sour, brewed using Gin Botanicals and packed full of Sloeberry puree it's rich, fruity with licks of spice!	Fruit & Sour	15 - 20	Y		Keg
Gipsy Hill x Amundsen	Noice	7.5	Imperial Stout	Noice is an Imperial Stout brewed in collaboration with Amundsen Brewery. Rich and robust with a splash of freshly roasted coffee.	Dark Side	21 - 24	Y		Keg
Gipsy Hill x North	Glider	6	Blackcurrant Sour	Glider is a Blackcurrant Sour brewed in collaboration with North Brew. A sweet sour medley that's bursting with blackcurrant. It's a carbon-negative beer that's flavorful and offset-free.	Fruit & Sour	15 - 20	Y		Keg
Good Chemistry	Blackcurrant Fizz	4.1	Blackcurrant sour	sour with loads of juicy blackcurrants!	Fruit & Sour	15 - 20	Y		Keg
Good Chemistry	Free Thinker	4.5	GF Pale w/ Centennial, Mosaic and Cascade	Hopped with Centennial, Mosaic and Cascade for juicy flavours of grapefruit, ripe papaya and complex pine notes	Session Pale & Hoppy	33 - 48	Y	Y	Cask
Good Chemistry	Free Thinker	4.5	GF Pale w/ Centennial, Mosaic and Cascade	Hopped with Centennial, Mosaic and Cascade for juicy flavours of grapefruit, ripe papaya and complex pine notes	Gluten Free	12	Y	Y	Keg
Good Chemistry	Galaxy Smash	4.8	Galaxy Pale	The latest brew in our Single Malt And Single Hop series, with a soft mouthfeel and juicy hop hit of delicious tropical fruit flavours, ripe orange and hints of peach	Hops Hops Hops	54 - 59	Y		Cask
Good Chemistry	Local Hero	4.0	Best Bitter	Super-sessionable Best Bitter with aromas of dried fruit, flavours of caramel, a big biscuity body and satisfying bitter finish	Everything Else	60 - 64	Y		Cask
Good Chemistry	Quantum Leap	4.8	Hazy Pale	Brewed with Chinook and Northdown hops for vibrant pine, grapefruit and floral notes, bold and hazy.	Hops Hops Hops	54 - 59	Y		Cask
Good Chemistry	Smooth sailing	4.2	Pale with Cascade and Goldings	hoppy pale ale with oats and Vienna in the grist and Huell Melon, Tango, El Dorado and BRU-1 hops	Session Pale & Hoppy	33 - 48	Y		Cask
Good Chemistry x Simpsons Malt	Spring Field	4.0	Pale Ale	Collaboration with Simpsons Malt, celebrating our joint passion for sustainability and great malt; full bodied, hints of caramel and citrus peel	Session Pale & Hoppy	33 - 48	Y		Cask
Jumpship	Harr	0.5	New England IPA	Packed full of tropical hops, Haar New England IPA was developed and designed by our crowdfund investors. This hazy IPA utilises heaps of Sabro hops to provide a burst of Piña Colada aroma as soon as you crack open a can.	Low & No	13			Keg
Jumpship	Yardarm Lager	0.5	Lager	Yardarm lager is crisp and lively, with a perfect balance of biscuity malt and citrusy hops. Zesty, refreshing and exceedingly drinkable, Yardarm delivers citrus aromas and a light bitterness from start to finish.	Low & No	13			Keg
Kernel	Biere de Saison Blackcurrant	4.5	Blackcurrant Saison	This beer is a mixed culture fermentation saison that undergoes a long secondary fermentation and conditioning phase. The wild yeast and bacteria start to make themselves felt once the initial fermentation with the saison strains has run its course. The base beer is then aged on whole blackcurrants for three months.	Fruit & Sour	15 - 20	Y		Keg



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Kernel	Brett Pale Ale Mosaic Taiheke	4.4	Bretted Pale	This Brett Pale Ale is fermented on our house culture, plus a few other Brettanomyces strains thrown in for good measure, then hopped with Mosaic and Taiheke. You can expect a very mild bitterness and a very high drinkability as the dry, funk of the brett pleasantly expresses itself alongside two delicious hops.	Session Pale & Hoppy	25 - 32	Y		Keg
Kernel	India Pale Ale Galaxy Mosaic	6.7	Galaxy & Mosaic IPA	A heady, fat and bulbous nose, followed by something slightly dank. Tropical fruit and more cattiness. Mango and lychee, leading to something somewhat sweaty and papaya. Flavour follows the same suit, then clearing up and out to leave fresh and clean. Body is full and softy. Finish is round, tingling bitterness.	Hops Hops Hops	5 - 12	Y		Keg
Kernel	Table Beer	3.2	Table Beer	A light pale ale, around 3% abv. Malted barley and rolled oats. First batch brewed in 2012, as an attempt to create a low-alcohol beer which did not suffer from being thin-bodied or lacking in character. Like our pale ales, hop aromas are the focus, with bitterness in balance.	Session Pale & Hoppy	33 - 48	Y		Cask
Kirkstall	Mitigating Circumstances	3.4	Hazy Pale	A tropical, juicy, hazy, pale ale. Packed full of pink grapefruit, mango, pineapple, lychee, passion fruit, and peach flavours all wrapped up in a 3.4% session beer.	Session Pale & Hoppy	33 - 48			Cask
Kirkstall	Nectar Ale	4.5	Honey Amber Ale	Inspired by the Nectar Ale brewed by Kirkstall in 1920s and 1930s, this Honey Amber Ale is fragrant and moreish, using honey to boost the nutty, biscuity character of its complex malt bill.	Everything Else	60 - 64			Cask
Lakes	Best Bitter	4.5	Best Bitter	All the nostalgic notes of the great best bitters that came before resinate in this brew. A solid malt back bone gives way to Celeia hops and for that all important bittering, First gold.	Everything Else	60 - 64			Cask
Lakes	Breaking 300	8.4	Cacao, coffee, coconut + tonka impy stout	Rich decadent layers of coffee, chocolate, tonka and coconut all nestled together in a luscious and silky smooth imperial stout, built especially for your drinking pleasure.	Dark Side	49 - 53			Cask
Lakes	Leave No Trace	3.4	Table Beer	Perfectly hopped with Strata CGX, Bru -1 & Citra Cryo this light beer bursting with soft stone fruits, gentle citrus and tropical notes.	Session Pale & Hoppy	25 - 32	Y		Keg
Lakes	Localish	4.3	UK Hopped Pale	Classic fully uk hopped pale ale, bringing an abundance of citrus and tropical fruit to a beautifully balanced pale malt backbone enabling those hops sing through.	Session Pale & Hoppy	33 - 48			Cask
Lakes	Pale Ale	3.4	Pale Ale	Pale, hoppy, easy drinking	Session Pale & Hoppy	33 - 48			Cask
Lakes x Brew York	Peach me, I'm dreaming	5	Peach, apricot, tonka bellini sour	Soft and spritz cocktail inspired sour, bringing together the dreamy combo of peach, apricot with a hint of tonka.	Fruit & Sour	15 - 20			Keg
Leeds Brewery	Unity Pale	4.0	English Pale Ale	A classic English Pale Ale inspired by Hammond's Unity Ale, brewed with floor-malted, heritage Chevallier malt and dry-hopped with Challenger. This traditional pale is malt-forward, clean and finely balanced. A tribute to the unity of great Yorkshire brewers.	Session Pale & Hoppy	33 - 48			Cask
Left Handed Giant	Celebration	12	Imperial Stout	A blend of Imperial Stouts, aged in wood over 12 to 18 months, from Bourbon, Maple Syrup and Rye barrels. Selected and blended with our friends at SmallBar, to celebrate their birthday. Contains Lactose.	Dark Side	21 - 24	Y		Keg
Left Handed Giant	Golden Mild	3.4	Golden Mild	A classic Golden Mild, using floor-malted Maris Otter barley and British Endeavour, Goldings and Bramling Cross hops. Providing a rich gold hue, with notes of honey, fresh barley and hedgerow delights.	Everything Else	60 - 64	Y		Cask



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Left Handed Giant	Pink Lemonade Radler	2.5	Pink Lemonade Radler	A light and fragrant pale ale base, delicately hopped and blended with our in-house pink lemonade. Expect bright raspberry tartness, a sweet juicy dose of lemon, mellow bitterness and a thirst-quenching hit of zest to finish. A fruity smasher, perfect for the park, pub or patio.	Fruit & Sour	15 - 20	Y		Keg
Left Handed Giant	Sicilian Lemon Radler	2.5	Sicilian Lemon Radler	A light and fragrant pale ale base, delicately dry hopped and blended with our Sicilian lemonade. Expect a sweet, juicy dose of lemon, mellow bitterness and a thirst-quenching hit of zest to finish. A summer smasher perfect for the park, pub or patio.	Fruit & Sour	15 - 20	Y		Keg
Left Handed Giant	Simcoe Pale	4.2	Pale ale with Simcoe	A crisp and sessionable cask ale, showcasing all the delights that Simcoe has to offer, with refreshing notes of lemon, pine, citrus and mango, finishing with a balanced bitterness. Lemon, Pine, Mango.	Session Pale & Hoppy	33 - 48	Y		Cask
Left Handed Giant	Twilight Glow	4	Fruited Sour	Fruited sour with raspberry, rhubarb and cherry	Fruit & Sour	15 - 20	Y		Keg
Left Handed Giant	Twin Cities: Citra & Mosaic	5.2	GF Hazy Pale	Our Twin Cities Gluten Free Pale range continues with two more classic Pacific Northwest varieties. Expect lashings of blueberry, grapefruit peel, bursting tangerine and a signature piney bitterness that's crisp and bright. A blend of jumbo and golden oats on a base of extra pale Maris otter lend a texture that's both smooth and light.	Gluten Free	12	Y	Y	Keg
Lost Cause	In the club style	6.0	Stout	A full-bodied, no compromise, standard stout with notes of coco, espresso, and juicy hedgerow fruits. Does what it says on the can... sings club classics like Vic Reeves, naturally.	Dark Side	21 - 24			Keg
Lost Cause	Love you, bye	6.0	DDH IPA	A soft and pillowy mouthfeel meets a huge juicy flavour from this Luminosa & Motueka hopped DDH IPA, delivering give candied orange and lemon sherbet that is big on flavour but low on bitterness.	Hops Hops Hops	5 - 12			Keg
Lost Cause	Lully	4.0	Session Pale	No frills in name, and no frills needed on this delightful pale ale. Lully, our only core beer tastes like a citrus cloud. Hopped with 100% Citra, this easy-sipping, slide-down-the-neck smooth and mellow hazy pale ale brings tons of those sherbet citrusy aromas with a big beefy mouthfeel that punches well above its weight. It's a juicy, fruity, and easy drinking - everything you'd want from a session pale ale.	Session Pale & Hoppy	25 - 32			Keg
Lost Cause	Me, Myself & I	5.0	Pale Ale	Hopped with Galaxy, Citra, Strata and Motueka, Think melon, mango and guava flavours and a big rounded mouthfeel that punches well above its weight with that feathery soft finish that you'd expect from a Galaxy/Strata hopped pale.	Hops Hops Hops	5 - 12			Keg
Lost Cause	Stone Cold	5.0	Mango Sorbet IPA	With a full-bodied and creamy texture, this refreshing Sorbet IPA boasts juicy and fruity flavour notes. Oat and Citra provide a perfect balance, while the addition of real mango, lemon rind and lactose adds a tangy and zesty finish.	Fruit & Sour	15 - 20			Keg
Magic Rock	Cannonball	7.4	IPA	Heavily inspired by West Coast IPAs; the orangey, pine and citrus hop profile complements a dry malty backbone, while a rasping bitterness builds to a mouth puckering crescendo. This hop bomb will blow you out of the water . . .	Hops Hops Hops	54 - 59			Cask



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Brewery	Beer	ABV	Style	Description	Category	Colour &Taps	Vegan	GF	Format
Magic Rock	Dark Arts	6.0	Stout	Blending five different malts and bags of whole hops to deliver a decadently deep and indulgent experience. A luxuriously smooth mouthfeel is followed by spicy hop notes and full flavours of chocolate, liquorice, blackberries and figs. Rich and satisfying – this stout will convert you to the dark side.	Dark Side	49 - 53			Cask
Magic Rock	De Mole	10.0	Mexican Inspired Stout	Inspired by Mexican Mole, smokey chocolate and roasted malt on the nose, with a complexity of cinnamon spice, chipotle, and ancho chillies, makes this imperial stout deeply decadent and intensely satisfying.	Dark Side	21 - 24			Keg
Magic Rock	High Wire	5.5	West Coast Pale	High Wire is our tribute to the Pale Ales of the West Coast of America, beers unapologetically hop forward in character. Let your taste buds walk this test of balance. Mango, lychee and lip-smacking grapefruit flavours harmonise against a smoothly composed malt base, which develops into a crisply bitter finish.	Hops Hops Hops	54 - 59			Cask
Magic Rock	High Wire Zest	5.5	Mandarin & Citrus Pale Ale	A west coast pale ale with a zesty and fruit filled twist! High Wire Zest balances bitter and smooth malt characters with all the juiciness of Centennial and Lemondrop hops. An additional big squeeze of lemon, lime, and mandarin helps deliver a lip-smacking, refreshing zing to your tastebuds.	Fruit & Sour	15 - 20			Keg
Magic Rock	Salty Kiss	4.1	Gooseberry Gose	Inspired by the traditional German Gose style, and flavoured with gooseberry, sea buckthorn and sea salt. Tart, lightly sour, fruity and refreshing with a defined saltiness an excellent accompaniment to food.	Fruit & Sour	15 - 20			Keg
Magic Rock	Saucery	3.9	GF Session IPA	A pale and fruity session IPA, low in strength but high in flavour! Hopped with Citra and Ekuanot, and packed full of tropical fruit and citrus aromas. Full-favoured, with notes of passionfruit and mango; followed by a well balanced, slightly bitter finish on the tongue; making this a supernatural session beer to return to again and again.	Session Pale & Hopy	33 - 48		Y	Cask
Magic Rock x Masons Of Yorkshire	Botanicalist	6.0	Gin & Tonic IPA	Botanicalist fuses a secret mix of eight botanicals with a clean and crisp West Coast IPA recipe to deliver a refreshingly complex beer filled with citrus notes, pine, zest and a trace of sweet bitterness.	Hops Hops Hops	5 - 12			Keg
Neptune	Abyss	5.0	Oatmeal Stout	Triple-oated giving a smooth, chocolatey stout with a hint of roasted coffee.	Dark Side	49 - 53			Cask
Neptune	Be Like Water	4.7	Eiswein Tea Saison (Marble Collab)	Full of fresh and juicy stone fruits with a soft pleasing spiced dry finish.	Everything Else	1 - 4			Keg
Neptune	Big Sur	4.5	West Coast Pale	Citrus, pine and tropical fruit notes are balanced by a resinous bitterness.	Session Pale & Hopy	33 - 48			Cask
Neptune	Mosaic	4.5	Pale Ale	Vibrant bursts of blueberry, papaya, mango and passion fruit rounded off with grapefruit bitterness.	Session Pale & Hopy	33 - 48			Cask
Neptune	Tidal	5.5	IPA	This IPA is full-bodied and fruity on the palate, with a refreshing citrus hit and gentle piney finish	Hops Hops Hops	54 - 59			Cask
Neptune	Wooden Ships	4.7	American Pale Ale	Centennial single hopped pale with lemon and blood orange notes balanced by light floral flavours and a resinous finish.	Hops Hops Hops	54 - 59			Cask
Neptune x Brew York	Water Lanes	4.1	American Wheat	A breadiness at the fore with notes of citrus leading to a clean and crisp finish.	Everything Else	60 - 64			Cask



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Brewery	Beer	ABV	Style	Description	Category	Colour & Taps	Vegan	GF	Format
North	Volta	4.1	Rhubarb & Blood Orange Sour	A seasonal celebration of the Rhubarb Triangle (in Yorkshire). Every year since 2017 we've brewed this tangy, zesty, refreshing and sessionable kettle sour using locally sourced force grown fuchsia pink rhubarb	Fruit & Sour	15 - 20			Keg
Petite St Bernard	Bouquetin	6	West Coast IPA	Deep & full bodied West Coast IPA	Hops Hops Hops	5 - 12	Y		Keg
Petite St Bernard	Sunnyside Up	5	New Zealand Pale Ale	Absolutely packed with New Zealand hops	Hops Hops Hops	5 - 12	Y		Keg
Pilot	Cocoa Morello	7.1	Cherry Stout	Rich, fruity and decadent. It may sound like a 1970s cabaret act but Cocoa Morello is in fact a deliciously sweet stout, infused with roasted cocoa nibs and fermented on a bed of sour morello cherries.	Dark Side	21 - 24			Keg
Pilot	Lager Tops	3.8	Lemony Lager	Lager's nice. But you know what? Sometimes a wee dash of lemonade makes it even nicer. We've done the hard work for you, plus the added bonus of lemon zest for an extra zing!	Everything Else	1 - 4			Keg
Pilot	Peach Melba	4.3	Peach Melba Sour	Quickly becoming an Edinburgh icon, our Peach Melba Sour is a lip-smacking sour beer inspired by the popular pudding of yore. Full of peach, raspberry & vanilla, and now (like all our beers) lactose-free – great news for both vegans and cows.	Fruit & Sour	15 - 20			Keg
Pilot	Stout	4.0	Stout	Non-adjunct smashable stout	Dark Side	49 - 53			Cask
Pilot	Sunny	3.8	Summer Ale	Launching here. Our super pale, super refreshing summer-in-a-plastic-pint glass cask special. Extra pale lager malt and oats give a light base for the Idaho 7, El Dorado hop profile to shine (like the summer sun)	Session Pale & Hoppy	33 - 48			Cask
Pilot	Super Sub Blackcurrant Sour	2.5	Blackcurrant Sour	A smashingly light and refreshing blackcurrant sour with a smashably low abv so you can totally smash it. Or sip it delicately. Regardless of how you choose to drink it, the tart hit of this blackcurrant sour will smash your tastebuds without knocking you for six.	Fruit & Sour	15 - 20			Keg
Pilot	Super Sub Session IPA	2.5	Session IPA	If light and low is the order of the day, this wonderful IPA is both of those things but with no sacrifice of flavour. One thing it's certainly not light or low on is hops, with a refreshing piney, tropical hit from El Dorado & Mosaic.	Session Pale & Hoppy	25 - 32			Keg
Pollys	A Passion For Fashion	4.5	Lime Gose	A mouth puckeringly sour gose packed to the nines with 115kg of fresh limes, a kilo of Anglesey sea salt, and just a sprinkling of lime zest to boot. Named for an in-joke in the brewery about our complete lack of fashion sense, the result is a super dry, juicy and zesty gose, not at all for the faint of heart. Welcome back, Pash!	Fruit & Sour	15 - 20	Y		Keg
Pollys	From Without	6.4	Australian IPA	From Without is a full bodied, 100% showcase of everything we love about Australian hops – utilising a four way dance of Oz classics, we've brought some Polly's favourites to the party on this hop-drenched IPA in Vic Secret, Eclipse, Enigma, and the world renowned Galaxy. Straight up juice with redcurrant, mango, mandarin, and raspberry notes abound.	Hops Hops Hops	5 - 12	Y		Keg
Pollys	Hiraeth	4.3	Extra Pale Ale	Sweet mandarin, stonefruit, and berry notes take the softer flavours on this incredible pale ale, with an undercurrent of bright pine and resin keep things in check.	Session Pale & Hoppy	25 - 32	Y		Keg



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Brewery	Beer	ABV	Style	Description	Category	Colour & Taps	Vegan	GF	Format
Pollys	Mix Lane	4.8	Pale Ale	Those who have followed us here at Polly's for long enough will know that we love to meld the old school with the new school here on our beers. Those incredible flavour-packed beers of our burgeoning years as craft beer drinkers are always in our mind whenever we traverse that line between new school soft, pillowy haze craze and crisp, clean pint smashers, and this was fully in mind when we developed the recipe for Mix Lane. A classic C-hop pairing of Citra and Centennial are doing the goods on this beer; the eternal hype hop Citra bringing an absolute swag bag of freshly cut citrus notes - think pink grapefruit, lime and tropical fruits in abundance - to play off the prickly pine needle and earthy notes that Centennial brings to the party. An all out smasher of a beer to bring in those longer nights, and perfect for sharing with friends.	Hops Hops Hops	5 - 12	Y		Keg
Queer Brewing	Flowers	4.0	Witbier	This beer offers ripe, juicy orange and soft, almost sweet-shop-foam-banana fruit notes, gently citrusy, slightly zingy spice, and a peppery phenolic character. It's crisp, a little sweet, and endlessly refreshing.	Everything Else	1 - 4			Keg
Queer Brewing	I Wanna Dance	4.8	Mango Sour	I Wanna Dance is a mango sour brewed with mango and sourness, like the acerbic femme at the end of the bar. Soften up sweetie, we're all worthy of love and tenderness. It'll find you soon.	Fruit & Sour	15 - 20			Keg
Rigg & Furrow	Dark Mild	3.8	Dark Mild	Dark malts and English ale yeast, gently hopped with Fuggles. Malty notes of dried fruit and freshly baked brown bread.	Dark Side	49 - 53			Cask
Rigg & Furrow	Houndstooth	4.0	Best Bitter	ed with the finest traditional English bittering hops to create a balanced, smooth and rounded beer with tangy hop aromas and malty notes of toffee and marmalade	Everything Else	60 - 64			Cask
Rigg & Furrow	Paddock Pils	4.4	Czech Style Pilsner	Czech Style Pilsner Crisp and balanced, with gentle fruity floral, lemony notes, finishing with a refined & refreshing bitterness. Fermented cool & slow with a lager yeast, bringing a whisper of zingy white wine.	Everything Else	1 - 4			Keg
Rigg & Furrow	Run Hop Run	4.2	Simcoe Pale Ale	Flavours of pine, citrus & tropical fruits with a soft bitterness, brewed with a small proportion of oats for smoothness	Session Pale & Hoppy	33 - 48			Cask
Rigg & Furrow	Running Bier	4.8	Hoppy Pale	Hoppy pale bier with Centennial hops & Bohemian Pilsner malt. Fermented cold & slow for super crisp citrus notes. Imagine lime zest & lemon sherbet.	Session Pale & Hoppy	25 - 32			Keg
Rigg & Furrow	Table Beer	3	Table Beer	Sessionable and hoppy, balanced table beer, dry hopped with loads of Citra & Azacca, to give this table beer some serious citrusy notes with maybe a hint or two of pineapple & tangerine.	Session Pale & Hoppy	25 - 32			Keg
Rivington	Same Way You Showed Me	4.5	DDH Pale	A Double Dry Hopped Pale, brewed with Citra, Bru-1, Citra Cryo & Bru-1 Lupomax	Session Pale & Hoppy	25 - 32			Keg
Rivington	Wide Awake For The Last 3 Days	5.5	DDH Pale	DDH Pale Ale brewed with Nelson Sauvin, Idaho 7 and Idaho 7 Cryo.	Hops Hops Hops	5 - 12			Keg
Rivington x Blossom Coffee Roasters	Dilated Particles	5	Coffee Stout	An all new coffee stout brewed with the help of our mates from Blossom Coffee Roasters, who selected Shoondhisa beans from Ethiopia for this recipe - giving bright, juicy & vibrant notes	Dark Side	21 - 24	Y		Keg
Rivington x R&G Beer Vaults Collab	This Music Smells Funny	4.5	DDH Pale	A DDH Pale Ale brewed with our mates from R&G's Beer Vault. Hopped with Comet, Motueka, Simcoe, Simcoe Cryo & Kohia Nelson Hop Kief	Session Pale & Hoppy	25 - 32			Keg
Rivington X Verdant	X-Ray Pop Off	7.0	DDH IPA	A Double Dry Hopped IPA brewed with our mates at Verdant. Hopped with Idaho 7, YCH 702, Amarillo Cryo, Motueka Cryo, Galaxy & Talus	Hops Hops Hops	5 - 12			Keg



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Brewery	Beer	ABV	Style	Description	Category	Colour & Taps	Vegan	GF	Format
Round Corner Brewing	Breakfast at Timothy's	3.2	Dark Mild	A biscuity base of Vienna Malt gives way to dark caramel, chocolate and nutty complexity, followed up by raisin and jammy hedgerow fruits. A slightly dry finish plays with a gentle bitterness from Fuggles and Goldings hops to keep you coming back for more. Seven different specialty malts combine to make this complex but infinitely drinkable Dark Mild	Dark Side	49 - 53			Cask
Round Corner Brewing	Layover	4.6	Orange lager	This pale unfiltered lager is brewed with rice to create a crisp dry finish. Gently hopped with Wai-iti, Pacifica and Motueka, orange zest is added for an extra citrusy dimension. The result is a light, mellow and citrusy thirst slaking lager with a clean crisp finish.	Everything Else	1 - 4	Y	Y	Keg
Round Corner Brewing	Market Pale	4.2	Pale Ale	Pale golden from generous use of cara-gold malt which provides a pleasing caramel malt base. Citrus, pine, and gooseberry aromas from generous use of New Zealand hops also deliver a long bitter finish.	Session Pale & Hoppy	33 - 48			Cask
Round Corner Brewing x Yakima Chief Hops	The Simcoe Experience	5.2	APA	Yakima Chief Hops collab. The Simcoe® experience pours a rich golden, The aroma is of greengage, ripe peach and pine. Simcoe® T90 added for flavour mid boil adds a resinous and ripe stone fruit flavour, YCH 702 Simcoe® added to the whirlpool and delivers a whopping 56 IBU of bitterness as well as driving the enticing fruit aromas, the beer is then dry hopped with Cryo-Simcoe® for the full Simcoe® experience.	Hops Hops Hops	5 - 12	Y		Keg
Siren	Angels In The Architecture	5.5	IPA	Angels is the latest in our line of dreamily soft, hazy pale ales made to put a smile on your face. Oats and wheat contribute to the smooth feeling of the beer, ready for our beautiful hops to give you flavours of juicy pineapple, candied fruits and passionfruit.	Hops Hops Hops	5 - 12	Y		Keg
Siren	Colourful World	5.5	Tropical Pale	A fruit-filled pale ale brewed especially for World Autism Acceptance Week and inspired by the 'Colour Walks' taking place all over the country.	Hops Hops Hops	5 - 12			Keg
Siren	Liquid Mystique	4.4	Hoppy Red Ale	Introducing Liquid Mystique, a sessionable cask only Hoppy Red Ale, inspired by our former flagship beer - Liquid Mistress. Mystique is layered with Simcoe, Amarillo and Centennial hops for red berry and peach notes, with the malt bill providing the classic and comforting biscuit and burnt raisin notes.	Everything Else	60 - 64			Cask
Siren	Shattered Dream	9.6	Imperial Breakfast Stout (Lactose)	Shattered Dream is the scaled up version of our award-winning flagship stout - Broken Dream. In addition to its imperial strength and generous espresso hit, we've also added cacao nibs and vanilla to make this beer even more luxurious than the much-loved original. An Intensely indulgent and unctuous treat.	Dark Side	21 - 24			Keg
Siren	Staccato	5.8	West Coast Pils	Continuing our love affair with the West Coast Pils, Staccato is as crisp and snappy as you like. Taking a super clean base, we then dry hop with Citra, Mosaic, El Dorado and Nelson Sauvin, in part inspired by the awesome aroma on our recent low alcohol rendition of the style.	Everything Else	1 - 4	Y		Keg
Siren	Superdelic Soundwave	5.6	IPA	A celebratory special edition of our Flagship IPA, Soundwave. One of the beers that started it all for us, Soundwave has always been about bold, hop-forward resinous, tropical and piney flavours. An extra addition of Superdelic™ adds playful candied fruit and citrus notes accentuating a juicy ripe mango aroma.	Hops Hops Hops	5 - 12	Y		Keg
Sureshot	A Door Marked Pirate	3	Pale Ale	Pale ale dry hopped with Maui Nelson Sauvin Hop Kief, Nelson Sauvin T90, Motueka T90 & Riwaka T90. Light pineapple notes courtesy of the hybrid Nelson hop preparation, with lime and light dankness to follow.	Session Pale & Hoppy	25 - 32			Keg



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Brewery	Beer	ABV	Style	Description	Category	Colour & Taps	Vegan	GF	Format
Sureshot	Small Man's Wetsuit	3.9	Pale Ale	Petite pale dry hopped with Idaho 7, Citra & Galaxy. Submerged in hops with a gentle tropicality. Soft corners, light bitterness, and a stonefruit edge. Neoprene can bring a tear to your eye	Session Pale & Hoppy	25 - 32			Keg
Sureshot x Crosby Hops	Fabulous Secret Power	5.5	DDH Pale	Dry hopped with Idaho 7, Belma & Cashmere. Collab with Crosby Hops	Hops Hops Hops	5 - 12			Keg
Thornbridge	Florida Weisse	4.5	Hazy Raspberry Sour	A hazy and refreshing fruit sour that is bracingly tart. It pours with a pinkish hue and is absolutely brimming with the flavour of fresh raspberries.	Fruit & Sour	15 - 20	Y		Keg
Thornbridge	Market Porter	4.5	Smooth Creamy Porter	A creamy, rich porter with a floral hop flourish and mildly roasty aftertaste, perfect for the winter months.	Dark Side	49 - 53			Cask
Thornbridge	Pachamama	10.0	Pedro Ximénez Barrel Aged Brown Ale	Pachamama is a divine brown ale, created with the addition of rich Spanish honey, enhancing the beer with floral notes and a light sweetness.	Dark Side	21 - 24			Keg
Thornbridge	Sequoia	4.5	American Amber Ale	Sequoia pours dark amber and exudes a beautiful citrus and pine aroma. Expect a smooth body with hints of roasted hazelnut and toffee malt flavours.	Everything Else	60 - 64			Cask
Thornbridge	The Importance of Being...	4.3	Single Hop Pale	The Importance of Being is a single hopped pale using the fantastic hop, Ernest. Bountiful aromas of apricot and tangerine, its refreshing and full bodied with notes of lemon and a light, herbal spice on the palate.	Session Pale & Hoppy	33 - 48			Cask
Thornbridge x Salt	Greenock Cut	8.4	Scotch Ale	Greenock cut is an historic aqueduct that culminates in a cascade of water into stunning scottish countryside. The name seemed ideal for our export scotch ale, brewed together with the great folks over at Salt.	Everything Else	1 - 4			Keg
Track	From Above	4.1	GF Pale Ale	Exquisite pineapple and tropical fruit punch, a soft bitterness and mouth-watering lemon peel followed by a long finish. Beautifully balanced, drinkable and satisfying.	Gluten Free	12			Keg
Track	Sonoma	3.8	Pale Ale	A refreshing, sessionable, hazy pale ale to be shared, which shows our love for hops & the pursuit of pale perfection. With a simple malt base & hopped generously with Mosaic, Centennial & Citra it bursts forth with resinous notes of sticky mandarin, and grapefruit. It finishes crisp & clean with a soft, pithy bitterness.	Session Pale & Hoppy	33 - 48			Cask
Track	White Leaves	5.7	West Coast Pale	We took a new approach with this West Coast Pale, using a hop which although is a firm favourite of ours, isn't particularly known for its West Coast flavours... Here we get a big hit of citrus flavours including pithy Lemon and mouth puckering Pink Grapefruit, with a slightly spicy herbal finish and an aroma packed full of that jammy Pineapple HBC 586 goodness.	Hops Hops Hops	5 - 12			Keg
Track x Pellicle Magazine	Optimism Forever	7.2	West Coast DDH IPA	West Coast DDH IPA w/ Nelson Sauvín T90, Strata CGX, Idaho 7 CGX & Citra YCH 702 Trial	Hops Hops Hops	5 - 12			Keg



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Brewery	Beer	ABV	Style	Description	Category	Colour &Taps	Vegan	GF	Format
Two Towns Down	The Day We Caught The Train	6.0	Salted Caramel Stout	<p>Chews this salted caramel stout, inspired by one of Scotland's best loved stouts. Indulge yourself in layers of Belgian candi sugar, lactose and sea salt. Complex, sessionable yet chewy</p> <p>Originally intended as a limited edition, this beer is steadily becoming a staple in our core lineup, alongside favorites like These Streets and Belter. Its popularity is undeniable, and we suspect there might be an uproar in the taproom if we ever stopped brewing it.</p>	Dark Side	21 - 24			Keg
Two Towns Down x Erskine Charity	The Vanishing Willows	4.5	Pale Ale	<p>We are humbled and privileged to collaborate with Erskine, Scotland's largest veterans charity, to craft a special beer with a purpose. Erskine provides unparalleled support to veterans across Scotland, offering care homes and a Veterans Village. In our commitment to supporting this cause, 10% of the proceeds from this beer will be donated to Erskine Charity.</p>	Session Pale & Hoppy	25 - 32			Keg
Two Towns Down	This is the one	7.0	NEIPA	<p>Sandy says it's the best beer they've ever made</p>	Hops Hops Hops	5 - 12			Keg
Two Towns Down	We'll live and die in these towns	7	Tropical Sour	<p>Described as Solero in a can. Experience a taste of paradise with this tantalizing collaboration as part of our annual Paisley Craft Beer Festival. Aromas of ripe mango, tangy pineapple, and juicy passionfruit transport you to a lush oasis.</p>	Fruit & Sour	15 - 20			Keg