

WELCOME TO THE 5TH BEERMUDA TRIANGLE BEER FESTIVAL

JUST BEER MICROPUB

BEER MENU

● Alechemy/Beavertown collab (Livingstone, West Lothian: 2012)

▶ **Higildy Figildy** 5.5%

PALE – Honey and fig Saison. Crisp, clean and refreshing.

● Bellville (Wandsworth, London: 2012)

▶ **Calif-Oregon Amber** 4.2%

AMBER – Sweetish, juicy malt with a mellow finish.

● Bexley (Erith, London: 2014)

▶ **Redhouse** 4.2%

RED – Malty and fruity with a pleasant finish.

● Black Metal (Cuckoo brewing at Top Out - Loanhead, Mid Lothian: 2015)

▶ **Jutonblot** 8.1 %

BLACK – Full-bodied Oatmeal Rye Stout, roast with winey overtones.

● Brass Castle/Ossett collab (Malton, N. Yorks: 2011)

▶ **Rampart** 7.0%

GOLD – Crisp, dry, citrus. Massively hopped and extremely bitter.

● Caveman (Swanscombe, Kent: 2012)

▶ **Palaeolithic** 3.8%

PALE – A light session beer with a high dose of aromatic hops.

● George Wright (Rainford, Merseyside: 2003)

▶ **Blonde Moment** 4.0%

BLONDE – Light and drinkable with sweet malt and herbal hops.

● Hornes (Bow Brickhill, Bucks: 2015)

▶ **Dark Fox** 3.8%

BROWN – Easy-drinking traditional bitter with sweet malt character.

● Idle Vally (Retford, Notts: 2014)

▶ **Trouble Maker** 8.4%

AMBER – Full-bodied, rich Imperial IPA.

● Magic Rock (Huddersfield, W. Yorks: 2011)

▶ **Common Grounds** 5.4%

BLACK – Triple coffee porter. Dry and roast with a massive coffee hit.

● Manning (Congleton, Cheshire: 2015)

▶ **Man-Up** 4.0%

GOLD – Easy-drinking bitter with a distinctive earthiness.

● Neepsend (Sheffield, S. Yorks: 2015)

▶ **Stars and Stripes** 4.5%

PALE – Dry and crisp with a big citrus hit.

● Parker (Southport, Lancs: 2014)

▶ **Saxon** 4.5%

RED – Good malt base, spicy hops and earthy bitterness.

● Pig & Porter/Elusive collab (Royal Tunbridge Wells, Kent: 2013)

▶ **Elusive Pig** 5.7%

BLACK – Classic black IPA; Dark and roast with citrus hops.

● Red Star (Formby, Merseyside: 2015)

▶ **Formby Blonde** 3.9%

BLONDE – Malty base, slight caramel, smooth finish.

● Summer Wine (Holmfirth, W. Yorks: 2006)

▶ **The Kiwi** 6.5%

PALE – Superb balance of malt and hops. Very citrus and satisfying.

● Totally Brewed (Nottingham: 2014)

▶ **Cookies and Cream** 4.7%

AMBER – Slightly spiced, creamy and smooth drinking. Contains lactose and nut traces.

● Track (Manchester: 2014)

▶ **Sonama** 3.8%

PALE – Tropical fruit aromas with a crisp dry bitter finish.

● Tweed (Hyde, Greater Manchester: 2014)

▶ **Orange County IPA** 4.3%

PALE – Dry and crisp with citrus hints.

● Yorkshire Dales (Askrigg, N. Yorks: 2005)

▶ **Muker Silver** 4.1%

GOLD – Dry, fruity, mellow finish.

Beers currently available are indicated on the whiteboard
If it's not listed, it's not available!

THANKS FOR VISITING

JUST BEER MICROPUB

NEWARK CAMRA PUB OF THE YEAR

2012, 2013, 2014 & 2016