



# The Summer Craft Beer *Residency*

Showcasing a range of our favourite  
craft beers this season

June – September 2023



# Welcome to our Summer Craft Beer Residency

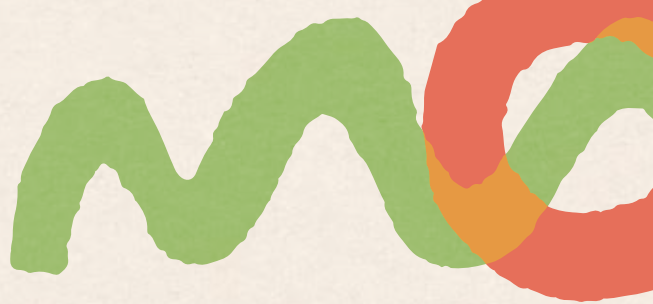


**This summer we've curated a special selection of craft beers from some of our favourite brewers across the UK and further afield.**

This summer we've curated a special selection of craft beers from some of our favourite brewers across the UK and further afield.

Our taps are always full of interesting beers for you to sample, but as part of the range this season, we have a line-up of gluten-free and vegan beers that will be on constant rotation across the summer months for you to enjoy. These come from some of the best craft breweries from around the country producing 'free-from' beers without compromising anything when it comes to quality.

Our aim in this is to give our guest a better choice of 'free-from' drinks to choose from this summer. To do this, we have taken steps to ensure we are able to provide our drinkers gluten-free beers in our pub, however if you have any questions, allergies or intolerances to gluten please let us know before ordering.

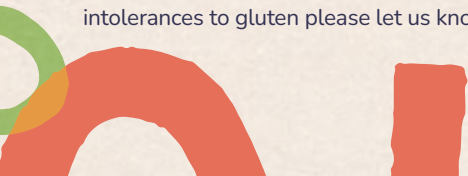


We also felt it important to use our Residency as a chance to showcase some of our favourite breweries that do their bit for the planet. We're thrilled to be working with one of those breweries, Brewgooder, to launch two completely exclusive beers this summer – find out more about *Fonio* and *Triplicity* by reading on in this Summer Craft Beer Residency Guide.

Summer is a season perfect for having a pint in a beer garden, but on a hot summer's day there's also something to be said for enjoying a refreshing shandy or alcohol-free beverage too. Our Fever-Tree Radlers and range of Low & No beers on our main menu (including Lucky Saint alcohol-free unfiltered lager) provide a thirst-quenching respite if you're looking for something a bit different, but still full to the brim with flavour.

Our line-up is stacked with some of the most exciting small breweries, as well as some familiar favourites and you can use this helpful guide to navigate our range and find your next favourite. These will be on rotation across our taps from now until the end of September. Cheers!

All beers are listed during summer on a rotating basis.  
Subject to availability.



## Brewgooder

### Our brewing partner for the Summer Craft Beer Residency

This year, we've partnered with Brewgooder to lead our Summer Craft Beer Residency. Working with them on two beers that feature as part of our range.

As a company just in their 5th year, they've been empowering the lives of others and brewing great beer in the process! In 2016, as their community and number of stockists started to grow, Brewgooder became B-corp certified and is the first ever Scottish brewery to be accredited. Their impact in clean water continues to grow with over 150,000 lives reached through the funding of dozens of water projects across multiple countries.

We're proud to offer their exclusive new beer, *Fonio* to our pubs - you won't find this beer anywhere else! This beer uses an ancient and sustainable grain, which gives a lucrative source of income to farms in West Africa.

#### Key



Gluten-Free



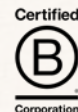
Vegan



B-Corp Certified



VG



**Brewgooder x Siren Brew Co.**

## Triplicity

**ABV: 4.0% vol**

### New England Session IPA

Triplicity (a group of three) is brewed using three varieties of hops (Citra, Mosaic, Cascade) and has been created in collaboration with our Craft Beer Residency competition winner, Kaya Lewandowska from The Gipsy Moth pub in Greenwich.





## Brewgooder x Brooklyn Fonio IPA

**ABV: 4.3% vol**

**IPA**

An exclusive to our pubs! An IPA brewed using African super grain Fonio. This is the first time Fonio has been used for brewing in the UK. This ancient and sustainable grain grows well in low-nutrient soil and provides a lucrative source of income to farmers in West Africa.



GF

## Gipsy Hill Brewing Co Bandit

**ABV: 3.4% vol**

**Pale Ale**

Full of Zesty stone fruit and citrus with a vibrant haze. This beer is brewed using products containing gluten – but the brewery uses a natural enzyme to break down the gluten chains leaving the product with less than 20ppm of gluten.



VG

Brixton Brewery

## Atlantic

ABV: 5.4% vol

American Pale Ale

Bursts of mango, pineapple and passion fruit. Bold, modern and refreshing. This hoppy yet balanced beer pairs well with seafood, chicken, and lots of light and fresh flavours.



GF

VG

Brew York

## Lupu Lion

ABV: 5.0% vol

American Pale Ale

Lupulin: The Golden part of the hop that gives beer its bitterness, aroma & Flavour. Lupu Lion: The hippest cat in the pride, a juicy golden pale, heavily hopped with CTZ, Cascade, Citra & Mosaic.





VG

Moor Beer Company

## True Believer

---

**ABV: 5.1% vol**

---

**West Coast Pale Ale**

Born from a Californian in the sunshine, with the right ingredients, and a bit of magic. Pine, citrus, bitterness, a bit of sunshiny colour.



GF

VG

North Brewing Co

## Atlantis

---

**ABV: 4.1% vol**

---

**Pale Ale**

Light, bright and crushable, Atlantis sings with vibrant citrus pith aroma and smooth rounded tropical flavour.







Sierra Nevada

## Pale Ale

---

ABV: 5.0% vol

---

### Pale Ale

---

A beer that needs no introduction. It has a bright, flowery, and citrus flavour balanced by a toasted and slightly sweet malt body. Sierra Nevada have been pioneering the brewing world for more than 40 years, with innovation emerging from both the brewhouse and sustainability initiatives.



GF

VG

Signature Brew

## Rewind

---

ABV: 4.7% vol

---

### India Pale Lager

---

With bold hints of pine and citrus, this clean and refreshing lager reverses the brewing process to remove the gluten without compromising on flavour. Be kind, rewind.





VG

Utopian Brewing

# Bohemian British Lager

---

**ABV: 4.2% vol**

---

**British Czech Pilsner**

Paying tribute to the classic pilsner style lagers of Bohemia, this lager is brewed with a traditional decoction mash using only British grown Lager and Munich malts to develop flavour and body.



GF

VG

Vocation

# Heart & Soul

---

**ABV: 4.4% vol**

---

**Session IPA**

Expect a fruit salad flavour with bold notes of passionfruit, grapefruit, gooseberry, pineapple and mango.



GF

VG

Wiper and True

## Lemondrop Hill

---

ABV: 4.0% vol

---

Pale Ale

---

A light, bright, citrus-fresh Pale Ale. Zesty lemon combines with a touch of florality to create a wonderfully balanced Pale Ale.



VG

Purity Brewing Co

## Common Man

---

ABV: 5.2% vol

---

Hazy IPA

---

A golden, hazy and velvety IPA with peach and citrus on the nose and flavours of mango, passion fruit and pineapple.



VG



Available in selected pubs only

## SXOLLIE

**ABV: 4.5% vol**

### Granny Smith Apple XIDER

A crisp and refreshing Granny Smith cider made with only natural ingredients and no added sugar. This makes for a decidedly different cider. No added sugar. No concentrate. Vegan Friendly. B Corp Certified.



VG

Available in 330ml bottles and on tap in selected pubs

## Lucky Saint

**ABV: 0.5% vol**

### Alcohol-free lager

Lucky Saint is an alcohol-free Superior Unfiltered Lager made with just four natural ingredients - Pilsner Malt, Hallertau Hops, Spring Water and classic lager yeast. Lucky Saint leave their beer unfiltered for maximum flavour, without the alcohol. 66 calories per bottle and vegan.



# Fever-Tree Radlers

We've launched a new refreshing drink for cocktail and beer drinkers alike! Served chilled in a tankard glass, we've created a refreshingly light beer and flavoured soda combination – perfect for summer!

## Pink Grapefruit Radler

Camden Hells, Fever-Tree Pink Grapefruit Soda, dried lemon



## Mexican Lime Radler

Camden Hells, Fever-Tree Mexican Lime Soda, dried lemon



## Every sip of Fever-Tree contributes to the tiny forest movement



In partnership with Fever-Tree, we are working with Earthwatch Europe to support the planting and maintenance of Tiny Forests dotted around the UK. Tiny Forests are dense, fast-growing woodlands the size of a tennis court, purposefully planted in urban areas across the country to help enrich biodiversity, support urban wildlife and help us all to reconnect with nature.



Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

Adults need around 2000 kcal a day. All calories are correct at the time of menu print. Live nutrition information is available online.