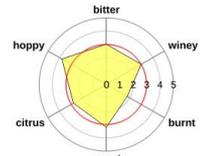




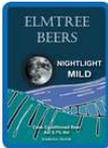
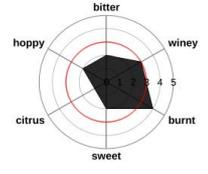
**Adnams**  
Southwold  
Suffolk

**May Day (5.0%)**  
A strong pale ale with a clean orange peel aroma and a hint of spice.



**Elmtree**  
Snetterton  
Norfolk

**Dark Horse Stout (5.0%)**  
Rich coffee and classic hops on the nose, dark ripe fruit in the mouth and a velvet smoothness.



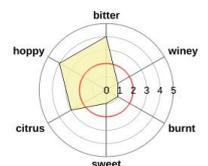
**Elmtree**  
Snetterton  
Norfolk

**Nightlight Mild (5.7%)**  
An old style mild, strong with liquorice hints in the lasting nutty finish.



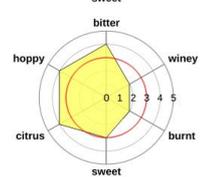
**Golden Triangle**  
Norwich  
Norfolk

**Bonny's Gold (4.0%)**  
Golden ale with a hoppy, citrus character.



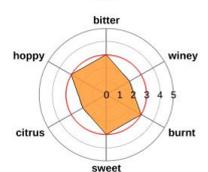
**Golden Triangle**  
Norwich  
Norfolk

**Hop Lobster (5.5%)**  
Three East Anglian malts combine with five American hops and two yeasts to produce a hop monster of a beer.



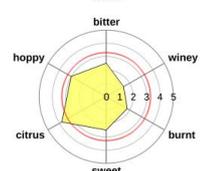
**Green Dragon**  
Bungay  
Suffolk

**Bridge Street Bitter (4.5%)**  
Dark-amber-coloured, well-balanced premium ale, bittersweet and moderately hoppy with a background of malt.



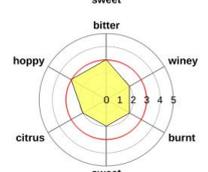
**Green Jack**  
Lowestoft  
Suffolk

**Orange Wheat (4.2%)**  
Wheat beer infused with the taste of orange.



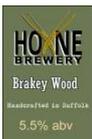
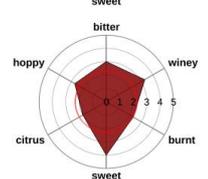
**Greene King**  
Bury St  
Edmunds  
Suffolk

**Ale Fresco (4.3%)**  
Refreshing golden ale brewed using Centennial hops for a subtle fruit aroma and fresh citrus taste.



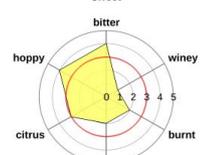
**Greene King**  
Bury St  
Edmunds  
Suffolk

**Abbot Ale (5.0%)**  
Strong ale with a ripe fruit character, a malty richness and good hop balance followed by an intense bittersweet finish.



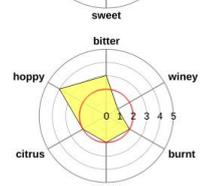
**Hoxne**  
Hoxne  
Suffolk

**Brakey Wood (5.5%)**  
IPA made with US high alpha hops.



**Humpty Dumpty**  
Reedham  
Norfolk

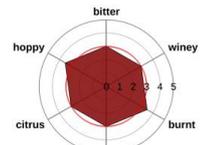
**City Hopper (3.8%)**  
A limited number of individually dry-hopped beers, designed especially for City of Ale 2014. The base beer is a refreshingly light, clean, golden/yellow session bitter.





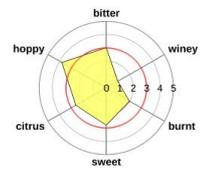
**Humpty Dumpty**  
Reedham  
Norfolk

**Red Mill (4.3%)**  
Best bitter with a fruity, roasty character.



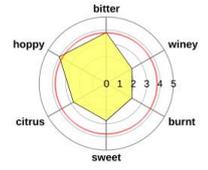
**Humpty Dumpty**  
Reedham  
Norfolk

**Reedcutter (4.4%)**  
Well-balanced golden ale with a hint of pineapple; hops vie with fruit to leave a bittersweet finish.



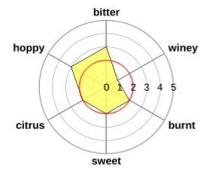
**Jo C's**  
West Barsham  
Norfolk

**Knot Just Another IPA (5.0%)**  
A golden, true-to-style IPA.



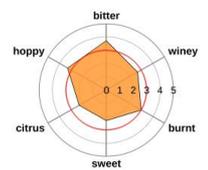
**Lacons**  
Great Yarmouth  
Norfolk

**Pale Ale (3.9%)**  
Vintage-styled golden pale ale with crisp fruit aromas of melon and grapefruit and a bittersweet finish.



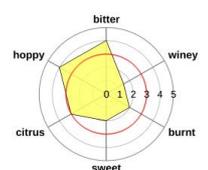
**Norfolk Brouhouse**  
Hindringham  
Norfolk

**Moon Gazer Amber Ale (4.0%)**  
An amber ale combining a full-bodied bitterness with fruity overtones, creating a full flavour and a smooth, lasting finish.



**Norfolk Brouhouse**  
Hindringham  
Norfolk

**Tidal Gold (5.0%)**  
A hoppy IPA, initially soft, building to a high level of hoppiness with blackcurrant and strawberry overtones and a classic IPA bite.



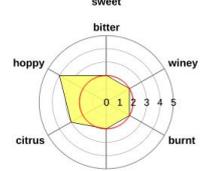
**Opa Hay's**  
Beccles  
Norfolk

**Fruity Little Number (3.9%)**  
A session bitter loaded with citrus hops.



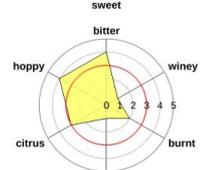
**Opa Hay's**  
Beccles  
Norfolk

**Ale de Cologne (4.8%)**  
KÄŕlsch-style beer inspired by the light, drinkable ale from the Rhineland.



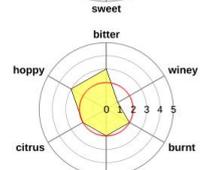
**Redwell**  
Norwich  
Norfolk

**Pale Ale (4.0%)**  
A refreshing modern pale ale with a tropical aroma. Satsuma and stone fruits balance the malts for a bittersweet orange finish.



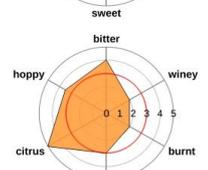
**Shortts Farm**  
Thorndon  
Suffolk

**Blondie (4.0%)**  
A balanced blonde bitter with refreshing fruity hops and biscuity malt flavours.



**St. Peter's**  
Bungay  
Suffolk

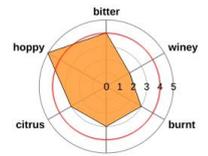
**Grapefruit Beer (4.7%)**  
A refreshing beer with a wheat beer base and zesty, pithy grapefruit in harmony with the hops and malt.





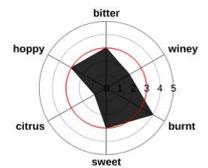
**St. Peter's**  
Bungay  
Suffolk

**India Pale Ale (5.5%)**  
Full-bodied pale ale with a zesty character, traditionally highly hopped.



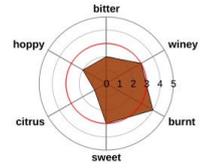
**Tombstone**  
Great Yarmouth  
Norfolk

**Stagecoach (4.4%)**  
Smooth dark malty ale with a hint of liquorice.



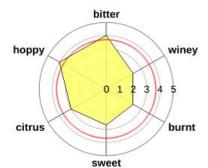
**Uncle Stuart's**  
Lingwood  
Norfolk

**Local Hero (4.7%)**  
Deep brown with ruby hints, mild in style with roasty toasty flavours and some berry fruits.



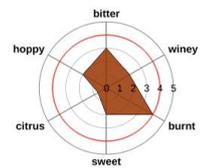
**Uncle Stuart's**  
Lingwood  
Norfolk

**Queen's English (5.1%)**  
Golden hoppy English pale ale.



**Winter's**  
Norwich  
Norfolk

**Geniuss (4.1%)**  
A full-bodied stout made with chocolate and caramalts to give a roasted flavour with a hint of liquorice.



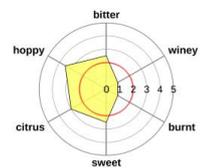
**Wolf**  
Attleborough  
Norfolk

**Golden Jackal (3.7%)**  
A hoppy, thirst-quenching, golden session bitter, with a flowery nose and slightly citrus aftertaste.



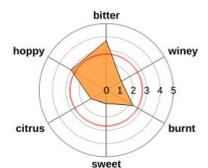
**Wolf**  
Attleborough  
Norfolk

**Lavender Honey (3.7%)**  
Honey infused with lavender is added to give this beer a delicate flavour.



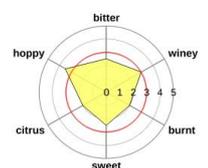
**Wolf**  
Attleborough  
Norfolk

**Wolf Ale (3.9%)**  
Copper-coloured ale with bite. Golding and Challenger hops combined with local malt make a full-bodied brew.



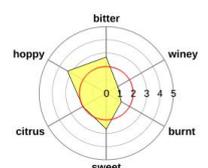
**Wolf**  
Attleborough  
Norfolk

**Wolf at the Door (4.4%)**  
Light-coloured, maple flavour beer.



**Wolf**  
Attleborough  
Norfolk

**Straw Dog (4.5%)**  
Clear, pale, refreshing wheat beer with a slightly sweet taste, brewed in the German style.



**Wolf**  
Attleborough  
Norfolk

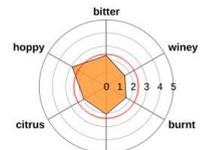
**Granny Wouldn't Like It!!! (4.8%)**  
Dark-red, rich and fruity beer with a complex mix of flavours.





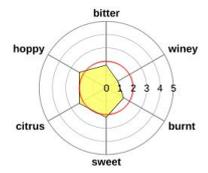
**Woodforde's**  
Woodbastwick  
Norfolk

**Wherry (3.8%)**  
Fresh and zesty with crisp floral flavours, a background of sweet malt and a hoppy grapefruit bitter finish.



**Woodforde's**  
Woodbastwick  
Norfolk

**Sundew (4.1%)**  
Subtle, golden beer, pale in colour and light on the palate with a distinctive hoppy finish.



**Woodforde's**  
Woodbastwick  
Norfolk

**Nog (4.6%)**  
Smooth, rich and rounded old ale with hints of chocolate, treacle and liquorice.

