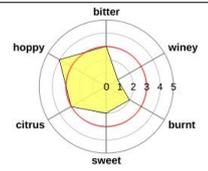




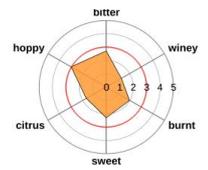
**Anglo Dutch**  
Dewsbury  
West Yorkshire

**Ghost on the Rim (4.5%)**  
A pale, full-bodied bitter with a citrus finish.



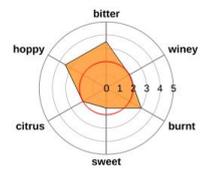
**Brandon**  
Brandon  
Suffolk

**Rusty Bucket (4.4%)**  
Premium bitter with a distinctive balance of hops and malt.



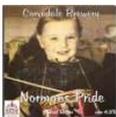
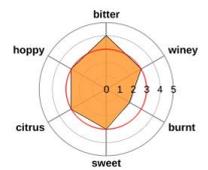
**Bushy's**  
Braddan  
Isle of Man

**Manx Bitter (3.8%)**  
An aroma of pale malt and hops introduces a hoppy bitter beer with malt also evident, fresh and clean tasting.



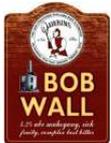
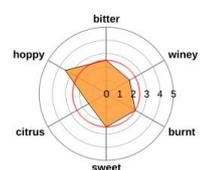
**Coach House**  
Warrington  
Cheshire

**Taverners Autumn Ale (5.0%)**  
A gold-coloured beer, fruity and bitter, with a light dry aftertaste. Fully-fermented to produce a very drinkable beer at this gravity. Warming and autumnal!



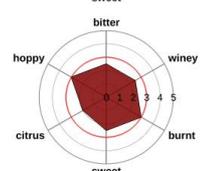
**Corvedale**  
Craven Arms  
Shropshire

**Norman's Pride (4.3%)**  
Premium amber-coloured bitter with grapefruit aromas, fruity and slightly sweet on the palate.



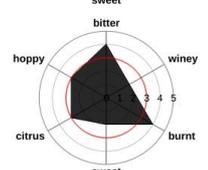
**Dawkins**  
Timsbury  
Somerset

**Bob Wall (4.2%)**  
A mahogany best bitter with a subtle orange aroma and a hint of roast malt. A complex malt flavour with plum fruit persists in the mouth leading to a deep bitter finish.



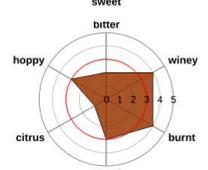
**Deeside**  
Lumphanan  
Aberdeenshire

**Enfidach (4.5%)**  
Smooth dark chocolate porter with a bitter orange finish.



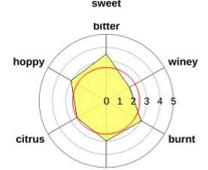
**Exmoor**  
Taunton  
Somerset

**Wildcat (4.4%)**  
A single-hopped ale with Fuggles providing earthy hop notes on the nose. Slightly sweet and malty on the palate with hints of berries, chocolate, toffee and caramel.



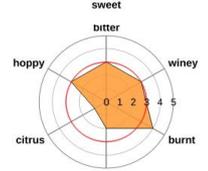
**Franklins**  
Bexhill-on-Sea  
East Sussex

**Dry Hop (3.6%)**  
A golden ale with a fruity aroma combined with a subtle malty sweetness.



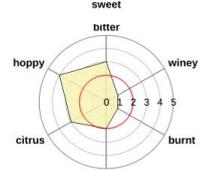
**Goffs**  
Winchcombe  
Gloucestershire

**Jouster (4.0%)**  
A tawny-coloured ale with a light hoppiness in the aroma and a good balance of malt and bitterness in the mouth underscored by fruitiness with a clean hoppy aftertaste.



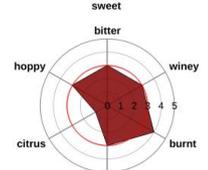
**Golden Triangle**  
Norwich  
Norfolk

**City Gold (3.8%)**  
A pale-golden, hop-laden ale with a citrus hop aroma.



**Great Newsome**  
S. Frodingham  
East Yorkshire

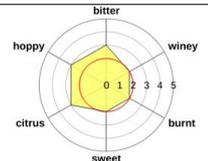
**Ploughman's Pride (4.2%)**  
Dark rich chestnut-coloured malty ale, brown ale-like with liquorice tones.





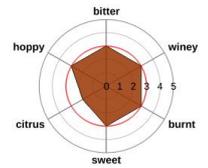
**Greene King**  
Bury St  
Edmunds  
Suffolk

**Old Golden Hen (4.1%)**  
A light-golden beer brewed using the finest malts and the rare Galaxy hop to give subtle tropical fruit notes.



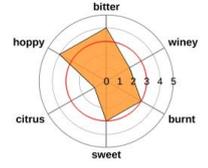
**Greene King**  
Bury St  
Edmunds  
Suffolk

**Gangly Ghoul (4.2%)**  
A rich and spookily dark ale with fiendishly fruity and hoppy notes.



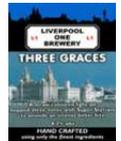
**Hoggeleys**  
Litchborough  
Northants

**Reservoir Hogs (4.3%)**  
A light-copper-coloured ale. Deep dryness and strong bitterness, followed by a sweetening aftertaste of dark malt. A lively beer with a hoppy ending.



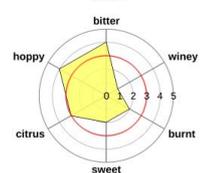
**Howard Town**  
Glossop  
Derbyshire

**Mill Town (3.5%)**  
A dark mild with a hint of liquorice.



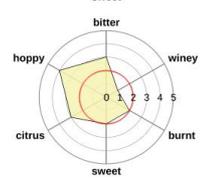
**Liverpool One**  
Liverpool  
Merseyside

**Three Graces (4.2%)**  
A straw-coloured light ale, hopped three times with Super Styrians to provide an intense bitter bite.



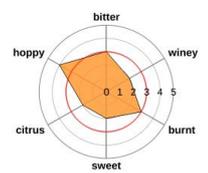
**Milestone**  
Newark  
Nottinghamshire

**Green Man (4.5%)**  
Light-golden in colour made with low colour Marris Otter malt and all New Zealand hops producing a distinctive crisp hoppy finish.



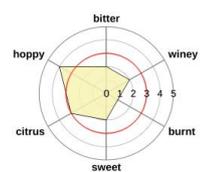
**Naylor's**  
Keighley  
West Yorkshire

**Halloween Beeeer! (4.1%)**  
Amber ale with a well-rounded and refreshing hoppy aftertaste.



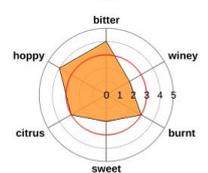
**North Yorkshire**  
Guisborough  
North Yorkshire

**Cereal Killer (4.5%)**  
A light-coloured wheat bitter with a distinctive hop nose and a refreshingly dry, fruity finish.



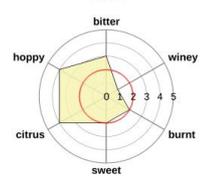
**Nottingham**  
Nottingham  
Nottinghamshire

**Dolphin (4.4%)**  
Amber-coloured zesty bitter with a good hop and malt balance.



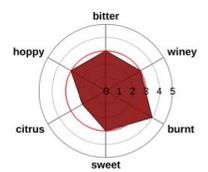
**Old Bear**  
Keighley  
West Yorkshire

**Goldilocks (4.5%)**  
A refreshing light-golden ale, hoppy with a lemony aroma which comes from the blend of four hops leaving a clean wheaty citrus flavour on the palate.



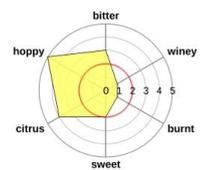
**Orkney**  
Stromness  
Orkney

**The Red MacGregor (4.0%)**  
Ruby-red beer floral and fruity on the nose. On the palate, a juicy malt character and hints of toasted malt, with a biscuit malt and spicy hop finish.



**Panther**  
Reepham  
Norfolk

**Ginger Panther (3.7%)**  
A fiery ginger wheat beer with a distinct ginger flavour and subtle lemon notes, containing all the ingredients of a Thai curry whilst remaining a beer with bite.

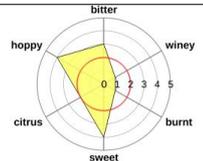




**Peerless**  
Wirral  
Cheshire

**Storr Cask Lager (4.8%)**

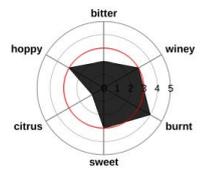
A pale hoppy cask lager, brewed with UK malted barley and hops. Cold-conditioned for four weeks allowing the beer to develop a crisp refreshing flavour.



**Phoenix**  
Heywood  
Lancashire

**Black Bee (4.5%)**

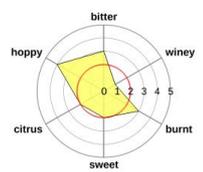
Rich dark porter brewed with a blend of roasted malts. The addition of honey gives a hint of sweetness in the finish.



**Pictish**  
Rochdale  
Lancashire

**Brewers Gold (3.8%)**

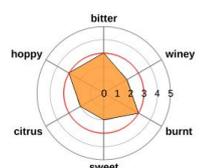
A refreshing, pale-golden session beer with malty undertones and a powerful spicy hop aroma.



**Ramsbury**  
Marlborough  
Wiltshire

**Flint Knapper (4.2%)**

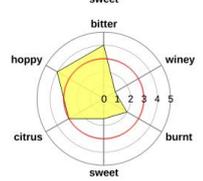
A blend of pale Optic and chocolate malt gives a rich amber colour and malty overtones while Golding hops provide a smooth hoppiness.



**Salopian**  
Shrewsbury  
Shropshire

**Golden Thread (5.0%)**

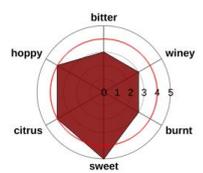
A triple-hopping of English First Gold gives citrusy flavours and vinous aromas, while the malt grist gives body and sweetness to balance the assertive bitterness.



**Saltire**  
Shipley  
West Yorkshire

**Cheeky Kriek (4.0%)**

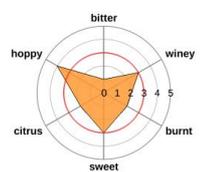
An ale made with fresh cherry concentrate, giving a fruity cherry aroma and the sweet and sour flavour of black cherry.



**Shardlow**  
Shardlow  
Leicestershire

**Reverend Eaton's Ale (4.5%)**

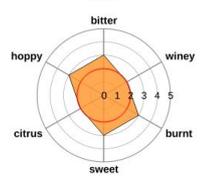
A premium bitter with a good balance of malt and hop flavours and a sweet aftertaste.



**Spitting Feathers**  
Chester  
Cheshire

**Honey Trap (4.1%)**

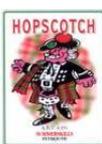
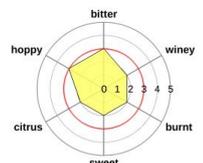
A pale-amber beer brewed using honey from the brewery's own on-site beehives to produce a distinctive mellow flavour and aroma.



**Stewart**  
Loanhead  
Edinburgh

**Pentland IPA (4.1%)**

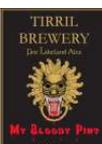
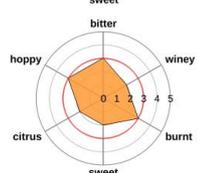
A golden, dry ale, with slight fruit tones and a moderate bitterness.



**Summerskills**  
Billacombe  
Devon

**Hopscotch (4.1%)**

Light to mid-brown session bitter with malt flavours and hoppy undertones.



**Tirril**  
Long Marton  
Cumbria

**My Bloody Pint (4.4%)**

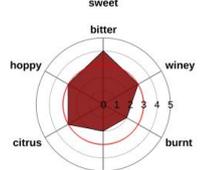
A light yet strong ruby red ale with a pleasant hoppy finish.



**TSA**  
Throsk  
Stirlingshire

**Red Torpedo (3.8%)**

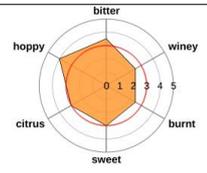
A ruby-red IPA using four varieties of malt and three of hops to give a full-bodied rich malty flavour and a lightly hopped aftertaste.





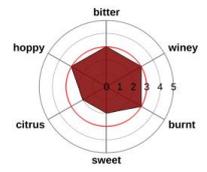
**WharfeBank**  
Otley  
West Yorkshire

**WISPA (5.1%)**  
A true classic IPA, this full-flavoured beer is amber in colour with a complex mixture of mature fruits, a citrus nose and a crisp dry finish.



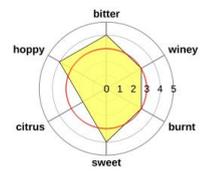
**Wibblers**  
Mayland  
Essex

**Dengie Devil (4.0%)**  
A deep red traditional ale with New Zealand hops and a blend of English malts to make a refreshingly naughty beer.



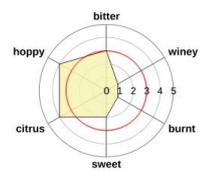
**Wibblers**  
Mayland  
Essex

**Hop Harvest (4.1%)**  
Golden in colour, made with Maris Otter pale malt; bittering hops are English Challenger, picked fresh and added late in the boil to give a fresh hop finish.



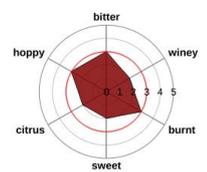
**Williams Brothers**  
Eglinton  
Cl'kmannanshire

**October Zest (5.2%)**  
Very light yellow beer created from a blend of lager malt, wheat and oats. Hopped with Kiwi Nelson Sauvín.



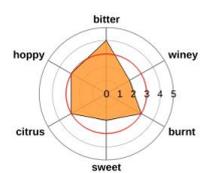
**Wolf**  
Attleborough  
Norfolk

**Werewolf (4.0%)**  
Chestnut in colour. Nutty with flavours of caramel and toffee with a firm mellow hoppiness.



**Woodforde's**  
Woodbastwick  
Norfolk

**Project Horatio (4.3%)**  
A rich copper-coloured beer with zesty aromas and flavours followed by a rich bitter aftertaste.



## PintPicker profile

what the values mean...

