

# CASKS CRAFIBER

February – April 2025



London & South East



### London & South East



## WE HAVE 4 LWC LONDON & SOUTH EAST REGIONAL DEPOTS THAT DELIVER TO:

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New Forest /
Southampton
Camberly / Reading
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Guildford / Portsmouth
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#### LWC AYLSEBURY

Oxfordshire

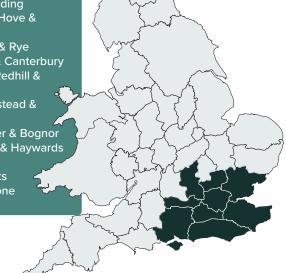
Buckinghamshire
West Berkshire
Windsor and
Maidenhead
Wokingham
Surrey
Dartford
Thurrock
Southend-on-Sea
Greater London
Hertfordshire
Luton

#### LWC ROMFORD

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**EASTBOURNE** Eastbourne & surrounding **Brighton Hove &** Worthing Hastings & Rye Ashford & Canterbury Dorking Redhill & Reigate East Grinstead & Crawley Chichester & Bognor Horsham & Haywards Heath Sevenoaks & Maidstone



All deals run 01-02-25 to 31-04-25 unless otherwise stated. Stock Subject to availability. There can be up to a 2-week lead time.

#### **9 TIPS ON KEEPING CASK ALE**

Over 90% of consumers say that quality is the most important factor. Two thirds will reject a pint if it is perceived to be poor in quality.

#### 1. ORDERING

Order the correct size of cask and aim to sell it within three days. If the cask is left for more than three days, the beer will start to taste dull and tired.

#### 2. STORAGE

Casks must be stored in a temperature-controlled cellar between 11°C and 13°C (52–55°F), ideally at 12°C (54°F). Beer needs to be at the right temperature to condition correctly.

#### 3. STILLAGING

Casks should be stillaged for at least three days before sale. If some casks have to be stillaged later, roll them before stillaging.

Level stillaging creates a gas pocket beneath the shive and encourages good venting when soft, porous pegs are inserted. As the sediment drops, it falls safely into the belly of the cask, away from the tapping point. If the cask is stillaged on a forward tilt, the gas pocket will be at the back of the cask, so beer and not carbon dioxide gas will be pushed through the soft porous tap.

#### **4. PEGGING AND VENTING**

Casks should be vented with a soft porous peg 2–6 hours after delivery. Check the cask frequently and change the peg if it becomes blocked. When strong fermentation finishes, insert a hard, non-porous peg into it.

Why? This brings the beer to its ideal condition for the customer. It helps with the clarification process and once the beer is on sale it will help maintain the right amount of carbon dioxide.

#### **5. TAPPING**

Tap all casks 24-48 hours before they go on sale. Why? This eliminates the opportunity for microorganisms to spoil the beer.

#### 6. SAMPLING

Sample beers for clarity, aroma and taste after tapping each day before serving. Always sample from the cask before connecting the beer lines.

Why? Pulling through to the bar wastes beer and if the beer isn't ready, the customer notices.

#### 7. SERVING

Once on sale, the beer is exposed to air which causes rapid deterioration. Empty casks as soon as possible, ideally within three days.

Why? Air drawn into the cask causes oxidation, which causes the ale to sour.

#### 8. TILTING (STOOPING)

Gently tilt the cask when it's between 1/2 and 2/3 full, either by raising the back or lowering the front. Why? Tilting the cask too far or too quickly could disturb the sediment, risking hazy beer.

#### 9. CLEANING

Clean beer lines and equipment every five days using the equipment and methods recommended by your beer company cask supplier.

Why? One of the most important factors in high quality cask beer is the cleanliness of the dispense equipment. As well as harming the taste and clarity of the beer, dirty systems can cause malfunctioning and uncontrollable fobbing.

### **CONTACT THE TEAM**

#### **Account Managers**

#### **LWC ANDOVER**

#### **Daniel Williams**

dan.williams@lwc-drinks.co.uk T: 07761 446501 M4 Corridor South, M3 Corridor West

#### Stuart Cochan

stuart.cochran@lwc-drinks.co.uk T: 07484 905585 Poole, Bournemouth and New Forest area (Hampshire and Dorset)

#### Tasha Chapman

tasha.chapman@lwc-drinks.co.uk T: 07798 532355 Andover

#### David Maslen

david.maslen@lwc-drinks.co.uk T: 07706 236051 Southampton to Salisburys

#### **LWC AYLESBURY**

#### **Graham Adlard**

graham.adlard@lwc-drinks.co.uk T: 07798 532355 Aylesbury

#### **Anthony Hardy**

anthony.hardy@lwc-drinks.co.uk T: 07977 937799 KT. GU. RG. OX. HP. UB Postcodes

#### **Andrew Forsey**

andrew.forsey@lwc-drinks.co.uk T: 07706 240051 SW, W, KT, SM, CR, TW Postcodes

#### Ritesh Maniar

ritesh.maniar@lwc-drinks.co.uk T: 07915 425338 Central London and Groups

#### **LWC EASTBOURNE**

#### **Ross Greenfield**

ross.greenfield@lwc-drinks.co.uk T: 07816 918325 Worthing Southwick and Brighton

#### Sam Ruth

sam.ruth@lwc-drinks.co.uk T: 07968 768946 Bexhill & Hastings

#### Paige Lonsdale

paige.lonsdale@lwc-drinks.co.uk T: 07740 411591 Crawley, East Grinstead, Surrey and Surrounding Areas

#### Vanessa Ansell-Virco

vanessa.virco@lwc-drinks.co.uk T: 07980 782916 Chichster & South West Sussex

#### **Account Managers**

#### Nicky Wood

nicky.woods@lwc-drinks.co.uk T: 07976 419251 Eastbourne

#### Jon Dyer

jon.dyer@lwc-drinks.co.uk T: 07980 850629 Eastbourne

#### Charlotte Leach

charlotte.leach@lwc-drinks.co.uk T: 0779 853 2355 Eastbourne

#### Jack Griffin

jack.griffin@lwc-drinks.co.uk T: 07483131727 Eastbourne & Surrounding Areas

#### Gianluca D'Agostino

luca@lwc-drinks.co.uk T: 07583 004322 Hove & Brighton. Plus WDM support in the Brighton area

#### **LWC ROMFORD**

#### Samantha Corsby

samantha.corsby@hillsprospect.com T: 07951 338825

#### **Anthony Bailey**

anthony.bailey@hillsprospect.com T: 07912 269740 E1, E2, E3, E5, E8, E9, E13, E14, E15, E20 EC1, EC2, EC3, EC4

#### Kelsey Woods

kelsey.woods@hillsprospect.com T: 07773 935945

#### Jon Gowing

jon.gowing@hillsprospect.com T: 07850 646498

#### Leanne Gray

leanne.gray@hillsprospect.com T: 07774 173364 SW2, SW4, SW9, SW10, SW18 BR3

#### Mark Arnell

mark@hillspropect.com T: 07855 958145 All NW, N (EXCEPT N1), HA, HP, UB W5, W6, W7, W10, W12, SW8, WD23

#### **Charlotte South**

charlotte.south@hillsprospect.com T: 07850 605557 ALL DA, ME, CR, RH, BR1, BR2, BR4, BR5, BR6, BR7, SW16

#### **Account Managers**

#### Leo Stembridge

leo.stembrdige@hillsprospect.com T: 07535 695881 SW1, W1, W2, W9, WC1, WC2

#### Rob Rooker

robr@hillsprospect.com T: 07775 757403 SW3, SW6, SW7, SW11, SW12, SW13, SW14, SW15, SW17, SW19, SW20 All TW, W13, W14, W3, W4, W6 SM1, SM3, SM4, SM6

#### **Matt Langson**

matt@hillsprospect.com T: 07725 255535 London

#### **Rowan Thompson**

rowan.thompson@hillsprospect.com T: 07763 212439 CM6, CM7, CM17, CM18, CM19, CM20, CM21, CM22, CM23, CM24 ALL SG, AL, CB, EN2, EN3, EN5, EN6, EN8, EN9, EN10, EN11, N9, N18, WD6

#### Scott Clarke

scott.clarke@hillsprospect.com T: 07858 304665 ALL CT, TN

#### Wine Development Managers

#### Paul Johnson

paul.johnson@lwc-drinks.co.uk T: 07484 431641 Aylesbury

#### Simon Jarvis

simon.jarvis@lwc-drinks.co.uk T: 07773 935955 Aylesbury

#### Steve Atkinson

steve.atkinson@lwc-drinks.co.uk T: 07970 638215 West Sussex & Surrey

#### Will Stevens - Wine Educator

will.stevens@lwc-drinks.co.uk South East

#### Caro Spinette

caro.spinette@lwc-drinks.co.uk T: 07484 900357 Kent & Sussex

#### **REGIONAL**



#### **360 BREWING BLUEBELL** 4.3% | £90.00

This Sussex Best Bitter is bittersweet, fruity, round and thirst quenching.

**BEER COLOUR: MAHOGANY** 

#### **REGIONAL**



#### **360 BREWING SESSION IPA** 4.3% | £96.00

A simple malt bill creates the platform for an abundance of Mosaic hops to shine in this sessionable pale ale.

BEER COLOUR: STRAW

#### **REGIONAL**



#### **360 BREWING TACOMA** 3.9% | £92.00

This easy drinking APA is brewed with caramelised and crystal malts, and a triple addition of Cascade.

**BEER COLOUR: COPPER** 

DNAMS

**ADNAMS GHOST SHIP** 

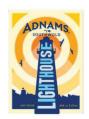
4.5% | £104.00

Brewed with Pale Ale, Rye Crystal and

Cara Malts, creating a pale ale with pithy bitterness and citrus aromas.

**BEER COLOUR: PALE** 

#### PRICE FIGHTER!



#### **ADNAMS LIGHTHOUSE** 3.4% | £69.00

Lighthouse is a refreshing and approachable pale ale. It was developed from our original Champion Pale Ale recipe and is therefore brimming with all the characteristics you would expect.

BEER COLOUR: LIGHT GOLDEN

#### **NEW**



#### **BATH ALES GEM** 4.1% | £98.00

A well-balanced amber ale that sees the malty character from the Maris Otter barley really shine through. All British hops, including Goldings from Kent, add a subtle, aromatic spice.

**BEER COLOUR: AUBURN** 

#### TO ORDER



#### **CHARLES WELLS BOMBARDIER** 4.1% | £111.00

A fruity aroma and rich malty taste provide a crisp, mouth watering beer

**BEER COLOUR: COPPER** 

#### **BEST SELLER!**



#### **COURAGE DIRECTORS** 4.8% | £117.00

The perfect balance of crystal malt with crisp, fruity, nutty hops and a lasting finish.

**BEER COLOUR: AMBER** 



#### **DARK STAR AMERICAN PALE** 4.7% | £102.00

Our classic American Pale Ale is brewed with a liberal dose of US hops; Cascade, Chinook and Centennial.

**BEER COLOUR: GOLDEN** 



#### **DARK STAR HOPHEAD** 3.4% | £79.00

Full-bodied, hoppy with a distinct floral aroma, grapefruit and elderflower hit from the Cascade hops.

**BEER COLOUR: GOLDEN** 

#### **REGIONAL PRICE FIGHTER!**

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#### **FAUNA BUSHY TAIL** 3.8% | £84.00

A traditional bitter, made with First Gold hops, floral and fruity, complimented with the complex caramel flavours of crystal malt.

BEER COLOUR: MID BROWN

#### **REGIONAL**



#### **FAUNA MEADOW MAKER** 4.6% | £90.00

An English golden ale that uses both traditional and modern hops. Sweet and malty with a hint of tangerine, low to medium hop bitterness with a light aroma.

**BEER COLOUR: GOLDEN** 

#### **REGIONAL PRICE FIGHTER!**

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#### **FAUNA TREE PLANTER** 3.4% | £82.00

A versatile. British session IPA with Olicana and First Hops. Complex bitterness with floral, fruity notes of grapefruit.

**BEER COLOUR: PALE / STRAW** 

#### **REGIONAL**



#### **FAUNA WILD DOG IPA** 4.2% | £85.00

A wild take on a traditional style. A British malt base containing crystal rye for added spice and colour. Comet and summit bring a spicy fruit kick to finish.

**BEER COLOUR: HAZY GOLD** 

#### **REGIONAL**



#### **FULLERS LONDON PRIDE** 4.1% | £110.00

Sweet raisin, biscuit and dried-fruit notes from the Crystal malt, while fresh, piney herbs emanate from the hops.

**BEER COLOUR: TAWNY** 

#### **REGIONAL**



#### **GUN PROJECT BABYLON** 4.6% | £101.00

Vibrant, refreshing and zesty on the nose, with citrus notes and a dry finish on the palate.

**BEER COLOUR: GOLDEN** 

#### **REGIONAL**



#### **GUN SCARAMANGA** 3.9% | £97.00

Brewed using Sussex spring water, extra pale malts and an indecent amount of zesty, floral, delicious hops.

**BEER COLOUR: STRAW** 

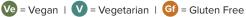
#### **REGIONAL | TO ORDER**



#### **GUN ZAMZAMA IPA** 6.5% | £122.00

Ours is a thoroughly modern take, where a rounded malt body meets an avalanche of hops.

**BEER COLOUR: AMBER** 





#### **6 NATIONS GUEST ALE**



#### HOGS BACK ENGLANDS GLORY 4.8% | £94.00

Bags of taste. Robust malty tones with slight citrus hints, often described as caramel orange.

**BEER COLOUR: GOLDEN** 

#### **NEW REGIONAL!**



#### HOGS BACK HOP YARD ALE 3.4% | £88.00

Bursting with hops, this 3.4% ABV Pale Ale certainly belies its somewhat benign ABV. Brewed with Pale and Munich malt, and a touch of wheat, to give it a nice, light, crisp base for the hops to sing out.

**BEER COLOUR: AMBER** 

#### **REGIONAL**



#### **HOGS BACK TEA** 4.2% | £92.00

Small-batch brewed with finest English malted barley, Surrey-grown classic bittering hop, Fuggles, and water drawn from the chalk aquifers under the Hogs Back ridge.

BEER COLOUR: DARK AMBER



#### HOP BACK CROP CIRCLE 4.2% | £94.00

The subtle blend of aroma and bittering hops give a crispness on the tongue which is delicately fruity, giving way to some dryness. The inclusion of flaked maize in the grist subtly hints at crisp corn flavours.

BEER COLOUR: FLAXEN



#### HOP BACK ENTIRE STOUT 4.5% | £97.00

A rich dark stout with a strong roasted malt flavour and a long, smooth aftertaste.

BEER COLOUR: DARK

#### **BEST SELLER!**



#### HOP BACK SUMMER LIGHTNING 5% | £103.00

The original Summer ale, brewed all year round, using East Kent Goldings aroma hops.

**BEER COLOUR: GOLDEN** 

#### **NEW REGIONAL!**





#### LAKEDOWN BEST BITTER KICKING **DONKEY** 4.2% | £93.00

All-UK belter that's brimming with biscuity malts. It's a proper best, using UK Pioneer, cascade and Jester along with local malts and yeast

BEER COLOUR: BROWN/RED

#### **NEW REGIONAL!**





#### **LAKEDOWN ACE FACE** 3.8% | £98.00

a single hop celebration of cascade is out today! Fresh, citrus with balanced bitterness, this 3.8% beauty is vegan and gluten free

**BEER COLOUR: BLONDE** 

#### **NEW REGIONAL!**



#### **LAKEDOWN SUSSEX PALE** 4.2% | £96.00

Our most sessionable beer yet! Its a modern Pale, loaded with English Cascade & Ernest then dry hopped for an aromatic finish. We've created this beer to blend the best of British with American style.

**BEER COLOUR: AMBER** 

#### **BEST SELLER!**



#### **LONG MAN BEST BITTER** 4% | £97.00

Perfectly balanced with a complex bittersweet malty taste, fragrant hops and a characteristic long deep finish.

**BEER COLOUR: AMBER** 



#### LONG MAN LONG BLONDE 3.8% | £97.00

A light coloured golden ale with a distinctive hoppy aroma and crisp clean bitterness on the finish.

BEER COLOUR: PALE

#### **6 NATIONS FEB GUEST ALE**





#### **LONG MAN NUMBER 8** 4.4% | £99.00

Brewed ready for the Six Nations. Full bodied, smooth and malty with a crisp bitterness and blackcurrant aroma from the locally-grown hop, Bramling Cross.

BEER COLOUR: AMBER



#### LONG MAN OLD MAN 4.3% | £104.00

Original dark beer has soft malt notes of coffee and chocolate that combine with a pleasant light hoppiness.

BEER COLOUR: DARK



#### LONG MAN RISING GIANT APA 4.8% | £106.00

This triple-hopped American Pale Ale has a pleasant citrus fruit aroma and characteristic robust bitterness.

**BEER COLOUR: AMBER** 

#### **MARCH GUEST ALE**





#### **LONG MAN RYE RED ALE** 4.8% | £104.00

sweet notes of dark fruits and citrus on the nose, a vibrant fruity body, with balanced malt character and a resinous citrus aftertaste.

**BEER COLOUR: RED** 

#### **TO ORDER**

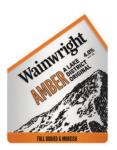


#### **WAINWRIGHT GOLD** 4.1% | £94.00

Lightly hopped with subtle sweetness, a delicate citrus aroma and a gloriously golden colour.

**BEER COLOUR: GOLDEN** 

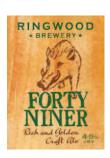
#### **TO ORDER**



#### **WAINWRIGH AMBER** 4% | £95.00

Moreish Amber Ale. Full-bodied flavour that's creamy and lightly fruity, with a crisp, clean finish.

**BEER COLOUR: AMBER** 



#### **RINGWOOD 49ER** 4.9% | £110.00

With a malty, fresh hop aroma this is a full bodied ale, complex enough to satisfy even the most refined palate.

**BEER COLOUR: GOLDEN** 

#### **BEST SELLER!**



#### **SHARPS DOOM BAR** 4% | £109.00

Perfectly balanced beer combining the subtle aromas of spicy, resinous hops and sweet, roasted malts.

BEER COLOUR: AMBER

#### **TO ORDER**



#### SHARPS SOLAR WAVE HAZY IPA 4.6% | £118.00

A vibrant, golden, juicy, hazy IPA brewed to hit the sweet spot between fruitiness and hop bitterness.

**BEER COLOUR: GOLDEN** 

#### **TO ORDER**



#### SHARPS TWIN COAST PALE ALE 3.9% | £103.00

Brewed by a bunch of beer lovers on the north shores of Cornwall's twin coast peninsula. Crisp, bright & twin -dry hopped with a burst of citrus-hop.

**BEER COLOUR: PALE GOLDEN** 

#### **BEST SELLER!**



#### **SKINNERS BETTY STOGGS** 4% | £89.00

Copper-coloured, with a light malty aroma, a floral, even cedar taste, and a sharp tang of bitter grapefruit.

**BEER COLOUR: COPPER** 

#### **GUEST ALE**



#### **SKINNERS CORNISH KNOCKER** 4.5% | £95.00

A complex yet refreshing premium golden ale, . Nose-dive into a pint of liquid gold, scented with citrus, spice and forest pine.

**BEER COLOUR: GOLDEN** 

#### **6 NATIONS GUEST ALE**



#### SKINNERS SPLENDID TACKLE 4.2% | £89.00

An easy drinking, yet flavourful, golden ale! A new improved recipe. Full of character, refreshing and full of life with delicate lemon and orange aromas.

**BEER COLOUR: GOLDEN** 

#### **GUEST ALE**



#### **SOUTH HAMS DEVON PRIDE** 4.1% | £83.00

This beer defies its abv, with a surprising amount of body. Smooth to drink, with a malty palate and plenty of fruitiness to the finish.

**BEER COLOUR: DARK AMBER** 

#### **GUEST ALE**



#### **SOUTH HAMS EDDYSTONE** 4.8% | £87.00

Not your usual IPA, this golden beer has a distinctly fruity aroma and palate, with slight hints of malt to follow afterwards, and then surprise - the fruit returns!

**BEER COLOUR: GOLDEN** 

#### **GUEST ALE**



#### **SOUTH HAMS SHERMAN** 6.4% | £104.00

followed by tropical fruit and peach tones with a spicy finish - creating an all American Pale Ale brewed with Devon heart.

**BEER COLOUR: LIGHT GOLDEN** 

#### **GUEST ALE**



#### **SOUTH HAMS STUMBLE BEE** 4.2% | £87.00

Flowery & fruity aroma. Full body & smooth to drink, bitter & sweet. Stokeley honey adds its bit with a nice hoppy after taste.

**BEER COLOUR: LIGHT AMBER** 

#### **GUEST ALE**



#### **SOUTH HAMS WILD BLONDE** 4.4% | £88.00

Award winning beer that is seriously refreshing. Overflowing with fruit in the palette and unmistakable with its distinctive fruity aroma.

**BEER COLOUR: BLONDE** 

#### PRICE FIGHTER!



#### ST AUSTELL CORNISH BEST 3.4% | £67.00

Toffee and biscuit notes complement a hint of bitterness to create an easy-drinking, comforting ale.

**BEER COLOUR: CHESTNUT** 

#### **BEST SELLER!**



#### ST AUSTELL PROPER JOB 4.5% | £109.00

Packed full of citrus, pineapple and grapefruit resinous flavours with a fine crisp bitter finish.

**BEER COLOUR: AMBER** 

#### **BEST SELLER!**



#### **ST AUSTELL TRIBUTE** 4.2% | £103.00

The malty base brings character and flavour and balances the beer's fresh orange and grapefruit notes.

**BEER COLOUR: BRONZE** 

#### TIM TAYLOR BOLT MAKER 4% | £113.00

Boltmaker is a well-balanced, genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma

**BEER COLOUR: GOLDEN** 

#### PRICE FIGHTER!



#### **TIM TAYLOR GOLDEN BEST** 3.4% | £88.00

A crisp, amber coloured beer that makes a refreshing session ale.

BEER COLOUR: AMBER

#### **BEST SELLER!**



#### **TIM TAYLOR LANDLORD** 4.3% | £127.00 18GAL | £244.00

The drinkers' favourite. A classic pale ale with complex citrus and hoppy aromas.

**BEER COLOUR: AMBER** 



#### TIM TAYLOR LANDLORD DARK 4.3% | £127.00

This perfectly balanced mellow dark beer has body and depth. It has a fruity, toasted aroma with hints of chocolate.

BEER COLOUR: DARK RUBY

#### **PRICE FIGHTER!**



#### **TIMOTHY TAYLOR DARK MILD** 3.4% | £88.00

A ruby beer with roasted notes & a smooth, creamy taste. A favourite of lovers of gold mild.

**BEER COLOUR: RUBY** 



#### YOUNGS ORIG BEST BITTER 3.7% | £93.00

Refreshing with a fruity aroma and long, satisfying bitter finish. Take a London classic head on!

**BEER COLOUR: GOLDEN** 



#### YOUNGS SPECIAL 4.5% | £110.00

Full flavoured with toasted nutty malt, stewed apples and pear aromas, balanced by earthy hops and a dry finish.

BEER COLOUR: AMBER



## Try a taste of Devon's finest...



#### DEVON PRIDE 4.1%

A dark amber colour beer, with a fruity aroma. This beer defies its abv. with a surprising amount of body. Smooth to drink, with a malty palate and plenty of fruitiness to the finish.



#### STUMBLE BEE 4.2%

A light amber colour beer with a flowery & fruity aroma to it. Full of body and smooth to drink, certainly the Stokeley honey adds its bit with a nice hoppy after taste. A pleasing blend between bitter and sweet.



#### WILD BLONDE

4.4%

The 2015 SIBA Gold & 2019 Silver Award winning beer that is seriously refreshing. Overflowing with fruit in the palette and unmistakable with its distinctive fruity aroma.



#### **EDDYSTONE**

4.8%

Not your usual IPA, this golden beer has a distinctly fruity aroma and palate, with slight hints of malt to follow afterwards, and then surprise - the fruit returns! An IPA of real taste.



#### SHERMAN

6 A.

A light, golden ale with tropical fruit and citrus aroma. A warm alcohol flavour initially, followed by tropical fruit and peach tones with a spicy finish - creating an all American Pale Ale brewed with Devon heart

An exceptional range of award-winning ales... made with real craft, skill and a passion for perfection at our brewery overlooking the glorious Start Bay in South Devon.

Want to know more about our ales? contact your local LWC Depot for a taste of South Hams' finest.



**O** 

www.southhamsdrinks.co.uk

01548 581151



BREWING GOODNESS FOR A BETTER PLANET



Our brewery, taproom and brand new pizza bar can be found in Arundel. The taproom is also host to our charitable efforts locally. So far, we have helped to raise over £50,000 for charities that are making a real difference to the conservation scene. We plant 100 wild flower seeds or a tree sapling for every cask sold. We have begun planting our wildflower meadow on site, just behind our Brewery and Taproom, and planted 150 tree saplings with Planet Partner.



We brew with purpose, and choose a different wildlife conservation cause to support with each new brew. Our core range is inspired by some of Africa's most endangered species; supporting the David Shepherd Wildlife Foundation. A small team, with big ambition. From the start we have engaged with sustainable and regenerative practices, beginning by ensuring all of our packaging is plastic free and recyclable. We are now eliminating brewing waste, by giving spent grain to feed local cows.



£84
BUSHY TAIL BEST BITTER 3.8%

£85 WILD DOG IPA 4.2%

£90
MEADOW MAKER GOLDEN ALE 4.6%

£82
TREE PLANTER IPA 3.4%









A traditional bitter, made with First Gold hops. Floral and fruity, complimented with the complex, caramel flavours of crystal malt. A wild take on a traditional style. A British malt base with crystal rye for added spice and colour. Comet and summit bring a spicy fruit kick to finish.

An English golden ale that uses both traditional and modern hops. Sweet and malty with a hint of tangerine, low to medium hop bitterness with a light aroma.

A versatile, British session IPA with Olicana and First Gold hops. Complex bitterness with floral, fruity notes of grapefruit.



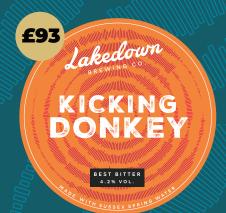
All of our beers are brewed and packaged in our brewery in the town of Arundel. We make great tasting beer, and do great things with it. We are working with the Norfolk Estate who have farmland around Arundel, all of which is less than 3 miles from the brewery. Our goal is to use their malting barley, reducing travel emissions for this vital brewing ingredient. Through crop rotation, the cattle who will have been fed the spent grain, will then graze in that same field, fertilising the soil, closing the loop and creating a regenerative malting practice.





Gun Brewery can be found on Gun Hill, in the heart of the East Sussex countryside. Founded in 2015, our aim is simple: Inspired by brewing styles old and new, to make great beer, using the best ingredients. All our beers are brewed using our own spring water, drawn from deep below the wildflower meadows here on the farm. Most are vegan and many are also gluten free. Having won multiple Great Taste Awards over the years, in 2021 the Guild of Fine Foods awarded us the coveted Great Taste Producer status.

## Lakedown BREWING CO.



# Lakedown



#### KICKING DONKEY 4.2% | GF | V

RICH BISCUIT MALTS PIONEER, JESTER & CASCADE BLEND OF 7 UK GRAINS

#### **ACE FACE** 3.8% | GF | V

SINGLE HOP PALE LIGHT & CITRUS CASCADE, CASCADE, CASCADE

#### SUSSEX PALE 4.2% | GF | V

SESSION PALE AMBER & EASY-DRINKING CASCADE & ERNEST

Set amongst the rolling hills of East Sussex, Lakedown Brewing Co. is brewed from Sussex spring water drawn from under the 700 acre farm the brewery is set in and is powered by solar energy..

Owned by Roger Daltrey and his family, the brewery was established on a small scale in 2020, but after a demand quickly outstripped supply, went into full production, on a cutting edge, modern brewhouse in 2023.

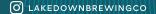
Their 'no compromise' style of brewing has seen them quickly establish themselves as a key player in the craft beer sector and ambassadors of fantastic cask beer.





#### BREWED WITH SUSSEX SPRING WATER

WWW.LAKEDOWNBREWING.COM



**f** LakedownBrewingCo



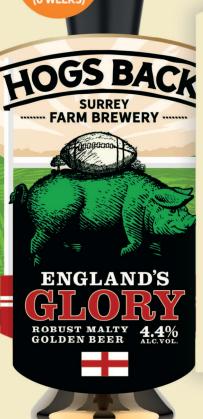
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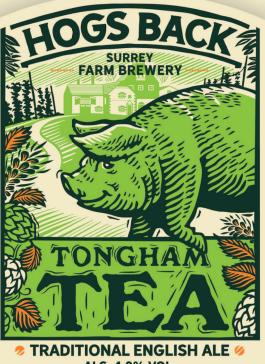


## FRESH FOR 2025



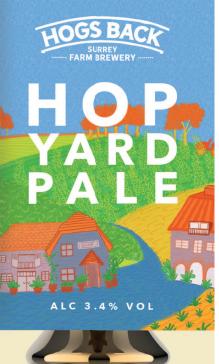














#### **LONG MAN BREWERY**

NATURALLY EXCELLENT BEER

#### Award winning beer from the heart of the South Downs National Park

#### **CASK**



#### **BEST BITTER**

#### **Traditional Best**

Perfectly balanced with a complex bittersweet malty taste, fragrant hops and a characteristic long deep finish. A traditional Sussex style Best Bitter.

4.0% £97 9G



4.0% £22.84 12x500ml



#### LONG BLONDE

#### Light Golden Hoppy

A light coloured golden ale with a distinctive hoppy aroma and crisp clean bitterness on the finish. Smooth light and refreshing.

3.8% £97



4.1% £23.40 12x500ml



#### **RISING GIANT**

#### American Pale Ale

Made using only the choicest U.S. hops this triple-hopped American Pale Ale has a pleasant citrus fruit aroma and characteristic robust bitterness.

4.8% £106 9G



4.8% £25.08 12x500ml



#### **OLD MAN**

#### Original Old Ale

This original dark beer has soft malt notes of coffee and chocolate that combine with a pleasant light hoppiness to create a rich, full tasting Old Ale of times gone by.

4.3% £104 9G



4.3% £24.07 12x500ml

#### **KEG**



#### **HELLES LAGER**

A showcase of European hops: Perle, Tettnang, Saaz and Hersbrucker provide a rounded, light bitterness and floral character which complement the natural sweetness of this thirstquenching Helles lager.



4.6%

£99 £33.73

30L 24x330ml



With delicate citrus and stone fruit aromas, this smooth and easy drinking pale ale has mango and grapefruit flavours with a balanced refreshing bitterness.

4.2% £93 30L



#### **LAGER GLUTEN FREE**

With sweet undertones and a balanced, crisp finish, this lager is expertly crafted to be refreshing and sessionable.



4.0% £89.50

CASK

30L



#### **CRAFTY BLONDE**

A golden craft pale ale with a distinctive hoppy aroma and a crisp, clean bitterness on the finish.



4.1%

£89.50

30L



#### **NUMBER EIGHT**

Siz Nations Amber Ale

Brewed ready for the Six Nations, this amber ale has been created to celebrate the two great national institutions of Rugby and Real Ale. Full bodied, smooth and malty with a crisp bitterness and blackcurrant aroma from the locally-grown hop, Bramling Cross.

4.4%

£99 9G



#### RYE RED ALE

Balanced and Fruity

Long Man Rye Red has sweet notes of dark fruits and citrus on the nose, a vibrant fruity body, with balanced malt character and a resinous citrus aftertaste.

> 4.8% £104 9G



All keg, can and bottle products are vegan





## CURIOUS

· BREWERY·

INSPIRED BY WINEMAKERS

#### **BREW LAGER**

#### 4.7% ABV

A premium Lager re-fermented with Champagne yeast & a dose of rare Nelson Sauvin Hops.

**AVAILABLE IN 12 X 330ML** £97 PER 30L KEGS



ZESTY TRIPLE HOPPED 4.4% ABV

#### **SESSION IPA**

#### 4.4% **ABV**

**Brewed with 3 hops** paying homage to the 3 varieties of grape used to produce Champagne.

> **BOTTLES 12 X 330ML** £98 PER 30L KEGS







## **APPLE CIDER**

Clean crisp, aromatic cider brewed from 100% Kentish apples & fermented with Bacchus wine yeast.

**BOTTLES 12 X 330ML** £103 PER 30L KEGS

**CLAIM YOUR FREE KEG & A CASE OF BRANDED GLASSWARE WITH NEW INSTALLS** 





## Free case

of Ghost Ship 0.5% Pale Ale when you buy 2 x 9G of Ghost Ship 4.5% Pale Ale.^



\* Source : CGA by NIO, volume sales data 2024-10-05 MAT. As seen in Morning Advertiser Top brands to stock in 2025. 
^ The full amount specified must be purchased in one order to qualify. All products listed subject to availability. All offers apply on orders from the 01.02.25 to 30.04.25.

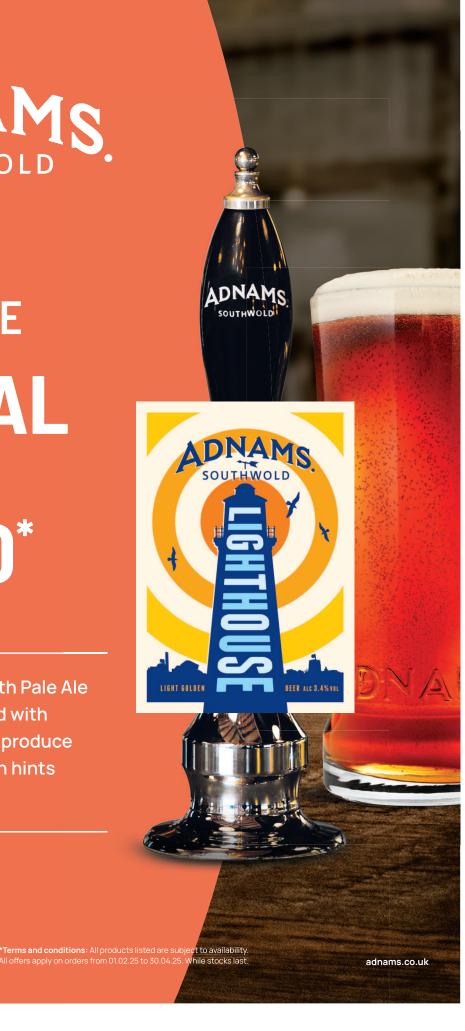
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### ADNAMS LIGHTHOUSE

# SPECIAL PRICE £69.00\*

Lighthouse is brewed with Pale Ale and Crystal Malt, hopped with Fuggles and Goldings to produce bright, fresh aromas with hints of caramel and toffee.



be **drinkaware**.co.uk















## LANDL®RD



## FREE Landlord scarf with your first Cask order



SCAN FOR FURTHER INFORMATION ABOUT CASK CARE



SCAN TO ORDER TIMOTHY TAYLOR'S POINT-OF-SALE

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## FREE GLASSWARE AND INSTALLATION KIT (HANDPULL BADGE, BAR RUNNERS AND DRIP MATS)

Please contact your local representative for more details.



FOLLOW US **(1) STOIL** VISIT US AT **SHARPSBREWERY.CO.UK** 

be **drinkaware**.co.uk

Promotion Valid 01/02/2025-30/04/2025. Range includes: Range Includes, Doom Bar 9g, Twin Coast 9g and Atlantic 9g.



## Keg brands perfect for





**Pardál** is brewed using the soft water from Budvar's 10,000-year-old well. The renowned brewery, with a view to breaking the mould of typical Czech lager, formed a panel of three hundred consumers to define the character of the beer as well as the values of the brand.

Pardál takes 11 days to brew which is significantly longer than most lagers. Then it undergoes a 30-day maturation process making it an easy-drinking lager with a full mouthfeel and a bitter but wellbalanced taste. Pardál is unique, with a sessionable ABV of 3.8%, but more flavour than many 4 or 5% beers.



**Budvar**, made using the same traditional method of brewing since 1895, and 5 key ingredients:

- Natural Soft water from the ice age aquifer 300m underneath the brewery. Absolutely pure, and dates back to 1000 years ago
- Moravian Barley, which creates Budvar's golden colour, sweetness, body and taste it's the real soul of our beer.
- Whole-cone Saaz hops, highly valued for their smooth bitterness and complex aromatics and so precious it is referred to as 'Green 'Gold'.
- Yeast, the unsung hero of brewing and essential for fermentation. But not just any yeast, Budvar's own in-house yeast strain, a recipe safeguarded since the origin of the brewery in
- Time, lager's crucial fifth ingredient. Cold-conditioned at 2 degrees Centigrade for 90 days. It
  is the very definition of lager, which means to store or keep.

Budweiser Budvar holds Protected Geographical Indication (PGI) status in the European Union, just like Champagne and Cognac, making it illegal to produce outside its designated region. Being state-owned is not just about our origins; it reflects our entire approach to brewing and the values we uphold. We prioritise provenance over profit and brewing over business, aiming to serve our nation of stakeholders with pride and authenticity.

## outlets specialising in cask



**Dortmunder** is a premium, authentic German beer with a long and rich history, originating in the Struck Brewery in the industrial city of Dortmund in 1873.

In 1887, instead of the usual combination of malted and unmalted barley, someone in the brew house mashed in a brew of nothing but malt. The resulting beer was shipped accidentally to a pub who served it to their customers

The 'mistake' beer was a sensation and the Dortmunder Union beer was born.

A beer for the workers of the industrial movement back in 1873, to the football fans of today, everyone's welcome at our club.



## Coming Soon – Brinkhoff's No1. & Schofferhofer Weizen







Appleshed Premium and Dark Fruits cider are both made by Westons, a family run business in Herefordshire, and cider makers since 1880. Made with apples from Westons' 340-acre orchard, Appleshed is a quintessentially British craft cider, down to the last drop.

**Our South West Orchards range** is lovingly crafted by Sheppy's, an independent family-run Somerset-based cider business owned by David and Louisa Sheppy.

Through more than 200 years of making real premium craft cider, six generations of the Sheppy family have weathered the ups and downs of combining farming with cider-making by embracing change and opportunity.

#### 1 LWC North East

Unit 10 **Rutherford Road** Washington Tyne & Wear NE37 3HX

Tel: 0191 385 1600

E: northeast@lwc-drinks.co.uk

#### 2 LWC Teesside

Concorde Way, Stockton-On-Tees TS18 3RA

Tel: 01642 634 217 E: teesside@lwc-drinks.co.uk

#### 3 LWC Leeds

Cross Green Garth Cross Green Industrial Estate Leeds LS9 0SF

Tel: 01132 351 950 E: yorkshire@lwc-drinks.co.uk

#### 4 LWC Doncaster

Herons Way Balby Doncaster DN4 8WA

Tel: 01302 305 454 E: doncaster@lwc-drinks.co.uk

#### 5 LWC Lancashire

Unit 1 Tomlinson Road Leyland, Preston PR25 2DY

Tel: 01772 622 960 E: lancashire@lwc-drinks.co.uk

#### 6 LWC Merseyside

Marshgate Industrial Estate Widnes WA8 8UA

Tel: 0151 422 6070 E: merseyside@lwc-drinks.co.uk

#### 7 LWC Manchester

Greenside Way Middleton Manchester M24 1SW

Tel: 0161 438 4088 E: manchester@lwc-drinks.co.uk

#### 8 LWC Central

Grove Road Heron Cross Stoke on Trent ST4 4LN

Tel: 01782 794 020 E: central@lwc-drinks.co.uk

#### 9 LWC Hereford

Coldnose Road Rotherwas Hereford HR2 6JL

Tel: 01568 616 193 E: hereford@lwc-drinks.co.uk

#### 10 LWC Northampton

Imperial House Spencer Bridge Road Northampton NN5 7DR

Tel: 01604 750 040 E: northampton@lwc-drinks.co.uk

#### 11 LWC London (Aylesbury)

Unit 6 Symmetry Park Aston Clinton Aylesbury HP22 5WJ

Tel: 01753 578 877 E: aylesbury@lwc-drinks.co.uk

#### 12 LWC Andover

1 Churchill Way Andover Hampshire SP10 3UW

Tel: 01264 586 240 E: andover@lwc-drinks.co.uk

#### 13 LWC Eastbourne

15 Alder Close Eastbourne BN23 6QF

Tel: 01323 720 161 E: eastbourne@lwc-drinks.co.uk

#### 14 LWC Wiltshire

Unit 1. Clarke Avenue Portemarsh Industrial Estate Calne Wiltshire SN11 9BS

Tel: 01249 474 230 E: wiltshire@lwc-drinks.co.uk

#### 15 LWC South West

King Charles Business Park Old Newton Road Heathfield Newton Abbot, Devon TQ12 6UT

Tel: 01626 249 626 E: southwest@lwc-drinks.co.uk

#### 16 LWC Cornwall

Wilson Wav Pool Industrial Estate Redruth, Cornwall TR15 3JD

Tel: 01209 211 249 E: cornwall@lwc-drinks.co.uk

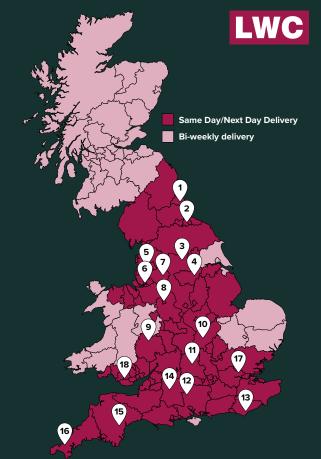
#### 17 LWC Romford

Consolidated House Faringdon Avenue Romford RM3 8SP Tel: 01708 335 050 E: info@hillsprospect.com

#### 18 Glamorgan Brewing Co

Unit B Llantrisant Business Park Ynysmaerdy Pontyclun CF72 8LF

Tel: 01443 406 080





15500 licensed premises place their weekly order at www.lwc-drinks.co.uk