

CASK& CRAFTBER

February – April 2025





North West Region



9 TIPS ON KEEPING CASK ALE

Stock Subject to availability. There can be up to a 2-week lead time.

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

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Please contact your local depot to be put in contact with an account manager.

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ABBEYDALE MOONSHINE 4.3%

Hopped with Willamette, Delta, Citra, Chinook & Centennial – this is a beautifully well balanced pale. A distinctive floral aroma, a smooth body & a mellow, predominantly citrus taste, with grapefruit & lemons to the fore.

BEER COLOUR: PALE



BLACK SHEEP BITTER 3.8%

Bold, refreshing bitterness at the fore, leading to complex malt and grassy hop flavours. Eminently suppable.

BEER COLOUR: AMBER



BLACK SHEEP BLONDE 3.7%

A light, bready malt base with the finest British malts, then layered up notes of zippy lemon, bitter grapefruit and sweet orange with bagloads of Celeia, Cascade and Amarillo.

BEER COLOUR: GOLD

LWC LANCASHIRE LOCAL



BOWLAND BOXER BLONDE 4%

A Straw-coloured ale that packs a gooseberry punch

BEER COLOUR: STRAW

LWC LANCASHIRE LOCAL



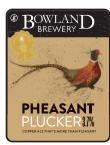
BOWLAND HEN HARRIER

4%

A stunningly refreshing beer filled with soft citrus and peach flavours.

BEER COLOUR: GOLD

LWC LANCASHIRE LOCAL



BOWLAND PHEASANT PLUCKER

A beautiful copper-coloured easy drinking bitter. Rounded fruit flavours with malty, hoppy and nutty undertones and a smooth dry finish.

BEER COLOUR: COPPER

LWC LANCASHIRE LOCAL



BOWNESS BAY FELL WALKER

A traditional, thirst-quenching golden ale brewed with a combination of European and English hops.

BEER COLOUR: PALE

LWC LANCASHIRE LOCAL



BOWNESS BAY SWAN BLONDE

Swan Blonde is a delicious, light and crisp pale ale. It's bursting with flavour, thanks to the extra pale malts and hops with a citrusy and tropical fruit profile.

BEER COLOUR: BLONDE



BRAINS REV JAMES 4.5%

The Rev. James Original is rich and well-balanced with a mellow malty flavour that unexpectedly gives way to a clean, refreshing finish.

BEER COLOUR: COPPER

NEW GUEST



FROME EL DORADO 3.8%

An oat session ale, with a smooth creamy body anda crisp finish.

BEER COLOUR: PALE

NEW GUEST



FROME FUNKY MONKEY

Touch of sweetness from the malt, balances with tropical & citrus flavours from the hops.

BEER COLOUR: PALE COPPER

NEW GUEST



FROME GULP 4.8%

An english IPA with floral orange and a full hop flavour

BEER COLOUR: BRONZE

NEW GUEST



FROME THE USUAL 4.2%

A smooth malty best bitter beer with hints of stone fruit

BEER COLOUR: PALE COPPER

NEW GUEST



GRILLED SAINT HOLY ORDERS 3.8%

A full malty bitter balanced with a crisp hop aroma, a clean dry finish and delicate fruit notes.

BEER COLOUR: AMBER/RED

NEW GUEST



GRILLED SAINT PRIORY 3.9%

A pale barley malt with extra wheat makes this a light and a refreshing fruity beer with a sweet finish.

BEER COLOUR: PALE

NEW GUEST



GRILLED SAINT ST LAURENCE

A crisp single hopped beer with flavours of tropical fruit and aromas of elderflower with a hint of violet.

BEER COLOUR: GOLDEN BLONDE

NEW GUEST



HOP UNION BONVILLE PALE

Light in colour, floral and zesty citrus with a fresh hop finish.

BEER COLOUR: STRAW

NEW GUEST



HOP UNION MAIDEN VOYAGE

Amber in colour, nutty caramel, subtle fruits with a bitter-sweet finish.

BEER COLOUR: AMBER

NEW GUEST



HOP UNION MOOSE RIVER 5%

Golden in colour, tropical fruit, zesty grapefruit with a fruity hop finish.

BEER COLOUR: GOLDEN

NEW GUEST



HOP UNION SCALLYWAG 4.8%

Chestnut in colour, nutty caramel, beery fruits with a smooth bitter finish.

BEER COLOUR: CHESNUT

LWC LANCASHIRE LOCAL



LOWESWATER GOLD 4.3%

World famous Golden Ale with a tropical fruit flavour. In cask version, the beer won Champion Golden Ale of Britain 2011.

BEER COLOUR: GOLDEN

NEW GUEST/LWC LIVERPOOL LOCAL



NEPTUNE EZILI 4%

Easy drinking pale ale gives refreshing citrus flavours of grapefruit pith and lemon, with subtle peach notes and a light bitterness.

BEER COLOUR: PALE

NEW GUEST/LWC LIVERPOOL LOCAL



NEPTUNE MOSAIC 4.5%

Single Hop Pale Ale bursting with blueberries and tropical flavours of papaya, mango and passion fruit with a citrus hit from grapefruit.

BEER COLOUR: GOLDEN PALE

NEW GUEST/LWC LIVERPOOL LOCAL



NEPTUNE SEA OF DREAMS 4.2%

Hazy Pale ale, ripe tropical fruit flavours of pineapple, mango and peach, light citrus notes of grapefruit and lime.

BEER COLOUR: HAZY GOLD

NEW GUEST/LWC LIVERPOOL LOCAL



NEPTUNE WOODEN SHIPS

Single hopped pale with lemon and blood orange notes balanced by light floral flavours.

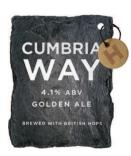
BEER COLOUR: GOLDEN



OSSETT WHITE RAT

This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus and Amarillo hops produce an intensely aromatic and resinous finish.

BEER COLOUR: PALE ALE



ROBINSONS CUMBRIA WAY

Cumbria Way is a full-bodied beer with rich malt and hops, complemented by spicy hops and citrus fruit notes.

BEER COLOUR: GOLDEN



ROBINSONS DIZZY BLONDE 3.8%

This light refreshing beer has a clean zesty hop dominated palate complemented by a crisp dry finish.

BEER COLOUR: STRAW



ROBINSONS TROOPER 4.7%

Malt flavours and citric notes for a unique blend of Bobek, Goldings and Cascade hops give this deep golden ale a subtle hint of lemon.

BEER COLOUR: DEEP GOLD/AMBER



ROBINSONS UNICORN 4.2%

Thirst-quenching throughbred bitter, spicy, malty notes with a bitter sweet balance.

BEER COLOUR: AMBER



SALOPIAN LEMON DREAM 4.5%

A shimmering golden ale that is brewed using organic lemons which adds beautifully subtle zesty aromas and a citrus filled fruity finish.

BEER COLOUR: GOLDEN

LWC MANCHESTER LOCAL



SEVEN BROS SESSION 3.8%

Our flagship modern session pale ale, hopped with Amarilo, Citra and Mosaic delivering big citrus fruit aromas, with a crisp dry finish.

BEER COLOUR: PALE



SHARPS DOOM BAR 4%

Aromas of spicy resinous hop and sweet malt are complimented by roasted notes. A subtle blend of dried fruit, light roasted malt and gentle bitterness in the mouth implore the drinker to step back to the bar.

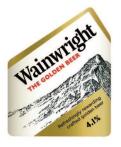
BEER COLOUR: AMBER



ST AUSTELL PROPER JOB 4.5%

An award-winning modern India Pale Ale, packed full of citrus, pineapple and grapefruit resinous flavours with a fine crisp bitter finish.

BEER COLOUR: GOLD



THWAITES WAINWRIGHTS

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

BEER COLOUR: GOLDEN



TIM TAYLORS BOLTMAKER

A well-balanced, genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma - Boltmaker is first choice for the discerning drinker – on both sides of the Pennines.

BEER COLOUR: COPPER/AMBER



TIM TAYLORS DARK MILD 3.4%

A 3.4% dark ruby beer with roasted notes and a smooth, creamy taste. A favourite of lovers of a good mild.

BEER COLOUR: DARK DEEP RUBY



TIM TAYLORS GOLDEN BEST 3.4%

The last of the true Pennine light milds. A crisp, amber coloured beer that makes a refreshing session ale.

BEER COLOUR: LIGHT AMBER



TIM TAYLORS KNOWLES SPRING 4.2%

Knowle Spring is a full-bodied blonde beer brewed with Golden Promise barley malt, Strisselspalt hops from Alsace, and UK-grown Minstrel, Cascade and Chinook hops.

BEER COLOUR: PALE/GOLDEN/STRAW



TIM TAYLORS LANDLORD 4.3%

The drinkers' favourite, a classic pale ale with a complex citrus and hoppy aroma.

BEER COLOUR: PALE AMBER



VOCATION BREAD N BUTTER 3.9%

Easy-drinking, dry-hopped ale that balances British malts with US hops for a modern take on a classic. With mild and refreshing citrus notes, a crisp pine finish, and a rounded bitterness.

BEER COLOUR: EXTRA PALE

LWC WIDNES LOCAL



WEETWOOD CHESHIRE CAT 4%

Smooth and well-balanced with refreshing citrusy flavours. Very blonde and very easy drinking.

BEER COLOUR: BLONDE

LWC WIDNES LOCAL



WEETWOOD JESTER 4.8%

Vibrant tropical fruit aromas begin the fun and the punchline comes from the refreshing citrus finish.

BEER COLOUR: DEEP GOLD

LWC WIDNES LOCAL



WEETWOOD OREGON PALE 4.3%

Big flavours of citrus and grapefruit from the fantastic hops first grown in the lush, green state between the Pacific Ocean and the Cascade Range mountains. Maris Otter malt provides the foundations and the balance.

BEER COLOUR: DEEP GOLD

LWC WIDNES LOCAL



WEETWOOD BEST BITTER 3.8%

Brewed with Maris Otter malt and a range of British hops to produce the rounded flavour and sharp bitterness of a classic British best bitter.

BEER COLOUR: CHESNUT BROWN



Frome Brewing Company Ltd Unit L13 Marchall Way Commerce Park Frome BA11 2FB

01373 467766 sales@fromebrewingcompany.com fromebrewingcompany.com



Funky Monkey 4.0% Not Ouite Pale Ale

Touch of sweetness from the malt, balances with Tropical & Citrus flavours from the hops.

Colour: Pale Copper Hops: Athanum & Olicana Contains: Barley & Oats (Gluten)

Usual 4.2% Best Bitter

A smooth malty beer with hints of stone fruit

Colour: Pale Copper
Hops: Bramling Cross and Olicana
Contains: Barley & Oats (Gluten)





Gulp IPA 4.8% English IPA

Floral orange with a full hop flavour

Colour: Bronze
Hops: Admiral, Amarillo
Contains: Barley & Oats (Gluten)

El Dorado 3.8% Oat Session Ale

A smooth, creamy body with a crisp finish.

Colour: Pale

Hops: Idaho Gem and El Dorado Contains: Barley & Oats (Gluten)



LAKELAND BEER

A DEDICATION TO THE LAKE DISTRICT







BITTER 3.8%

This fine, golden amber beer has a full flavour that lingers pleasantly on the palate. With good bittersweet balance, this beer has a subtle hop character described as sweet and fruity. It's a very refreshing and satisfying pint.

60LD 4.1%

Bold tropical fruit aromas give way to a zesty, citrus, tangerine fruit flavour. Brewed with finest sweet malt to give a perfectly balanced and refreshing pale ale.

RUBY 4.5%

A premium strength, ruby coloured premium bitter with a delicate Calvados aroma. The balance between bitterness and fruitiness from Bramling Cross and Fuggle hops used give the distinctively complex aroma, making it a beer to savour.



Refreshing and bright citrus flavours with gentle peach and a hint of white grape.



Vibrant bursts of blueberry, papaya, mango, and passion fruit rounded off with grapefruit.



Lemon and blood orange notes are balanced by light floral flavours and a resinous finish.



Ripe pineapple, peach and light citrus notes end with a soft pillowy finish.



Our beers are naturally conditioned and vegan-friendly - ensuring everyone can enjoy the greatest flavour in each brew.

WWW.NEPTUNEBREWERY.COM
@NEPTUNEBREWERY



HOP UNION BREWERY

HOP UNION BASED IN BRISTOL OUR GOAL - We are striving to be a great employer and a great place to work. We want to produce all types of beer that are as good as the best in their class. We want to give back to the community as much as we can, we want to unite people in taste.

Most importantly, we want people to have fun

MAIDEN VOYAGE

• ABV: 4.0%

STYLE: BEST BITTER

• COLOUR: AMBER

MALTS: MARIS OTTER & CARA MALT

HOPS: MAGNUM & SOVREIGN



BONVILLE PALE

• ABV: 4.0%

• STYLE: PALE ALE

COLOUR: STRAW

MALTS: EXTRA PALE & OATSHOPS: EKUANOT & SIMCOE



SCALLYWAG

• ABV: 4.8%

STYLE: PREMIUM BITTER

• COLOUR: CHESTNUT

MALTS: EXTRA PALE, CARA & CHOCOLATE

HOPS: MAGNUM & BRAMBLING CROSS



• ABV: 5.0%

STYLE: AMERICAN PALE ALE

COLOUR: GOLDEN

MALTS: EXTRA PALE & MUNICH

• HOPS: CENTENNIAL & MOSAIC

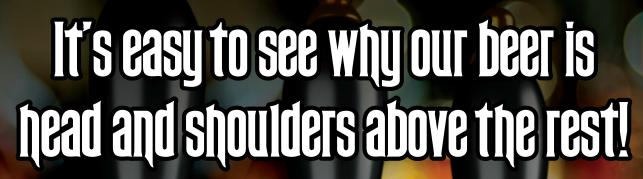












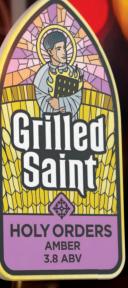
AVAILABLE FROM 1st NOVEMBER 2024



£80



£82



£78



Brewed in Yorkshire.

Inspired by the life of the famous martyr of Rome, St Laurence, Grilled Saint is a legendary beer from the family-owned, Old Mill Brewery in Snaith, East Yorkshire.

Under the watchful eye of head brewer, Micheal Wynnyczuk, we craft every drop using traditional skills and the finest ingredients. The result is an outstanding pint that's nothing short of heavenly to drink.

VOCATION BREWERY



4.6%

HAZY PALE

HOPPY REFRESHING CITRUSSY

A crisp, delicately hopped, modern pale ale with citrus notes and a slight haze. Fresh and well-balanced, this smooth and easy-drinking pale ale is crushable every day.



A balanced and full-bodied beer with grapefruit, orange and passion fruit notes, and a light, refreshing finish. All the hoppy goodness of a big IPA at a more easy-going strength.



3.9% VOL

MODERN ALE

HOPPY PINEY CRISP

A fresh, easy-drinking, dry-hopped pale, combining British malts with US hops for a modern take on a classic. Crisp, with mild citrus notes and finishing with a smooth bitterness.







WEETWOOD

CHESHIRE'S BREWERY & DISTILLERY

Weetwood is a multi-award-winning brewery and distillery based in cheshire. We brew a range of permanent beers, some specials and one-offs and distil our own spirits from grain on our purpose-built sustainable site. We're independent, family owned and family run, with a strong belief in developing and looking after our people, minimising our environmental impact and supporting our local community. We're dedicated to producing premium quality beers and spirits that add to the enjoyment of life..



CHESHIRE CAT BLONDE ALE 4.0%

The ultimate session beer? Certainly in some pubs where we still supply this in 36-gallon barrels. Smooth and well-balanced with refreshing citrusy flavours. Very blonde and very easy drinking.



SOUTHERN CROSS NEW WORLD PALE ALE 3.4%

A flavoursome, hoppy beer at a very 'sessionable' abv. Deep golden with a great aroma and freshness from the pine and lemon characteristics of the new Zealand hops. The brewers have packed in plenty of character and layers of flavour, rare in a 3.4% beer



EASTGATE ALE AMBER ALE 4.2%

First brewed back in 1997 to celebrate the centenary of Chester's Eastgate clock, brewed exclusively with whole leaf cascade hops for a fruity foretaste and distinctly hoppy flavour. Has a long sweet finish and a very large fan base.



JESTER IPA INDIA PALE ALE 4.8%

You'll be laughing along with this modern India pale ale which pairs us hops with British, including the delightful 'jester'. Vibrant tropical fruit aromas begin the fun and the punchline comes from the refreshing citrus finish.



WEETWOOD BEST BITTER BEST BITTER 3.8%

The first beer we brewed and still many people's favourite Weetwood ale. At a time when it was a struggle to find a decent pint of cask ale, this was the answer. Brewed with Maris Otter malt and a range of British hops to produce the rounded flavour and sharp bitterness of a classic British best bitter.



OREGON PALE AMERICAN PALE ALE 4.3%

Big flavours of citrus and grapefruit from the fantastic hops first grown in the lush, green state between the pacific ocean and the cascade range mountains. Maris Otter malt provides the foundations and the balance.



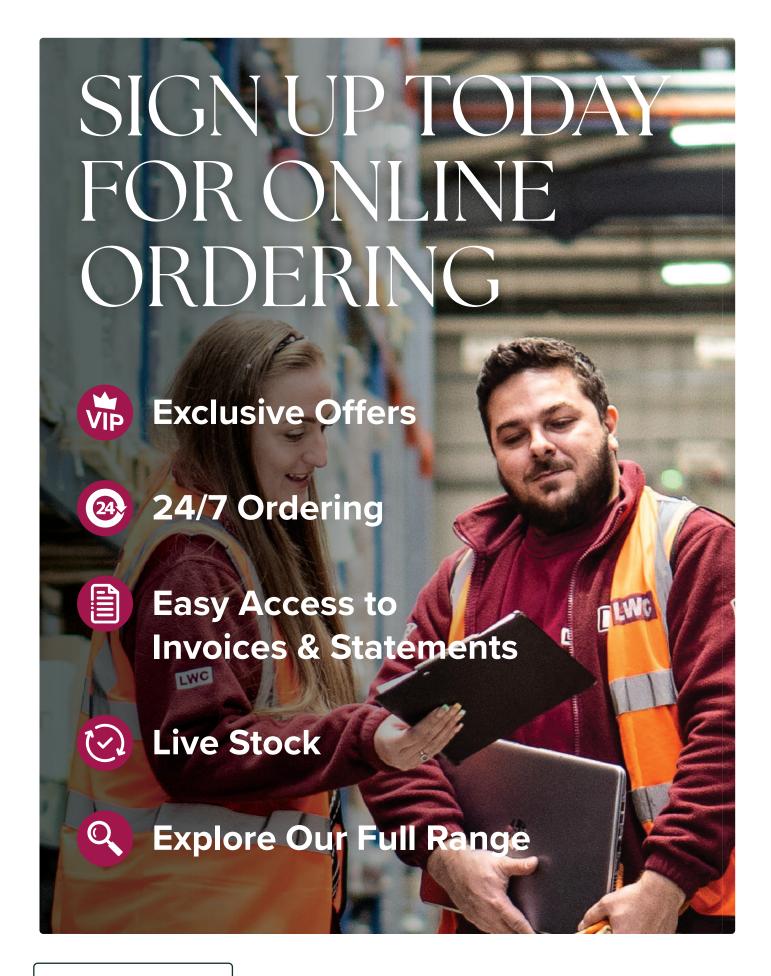
MAD HATTER RUBY ALE 3.9%

In cask this is a great session beer, brewed with Amarillo hops from the USA to give spicy and floral character. In bottle we dial up the abv and the hops to create a punchy, robust strong ruby ale.



OLD DOG PREMIUM ALE 4.5%

No need for new tricks here, this is as traditional as it gets. Maris Otter and dark roasted malts create a wonderful deep colour and buckets of English hop varieties combine for extra flavour. this premium, classic English ale will be your new best friend.





Scan Here to Order Online

Get the most out of your LWC account by signing up to our online ordering portal for flexible and easy ordering.







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 NIQ, 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.

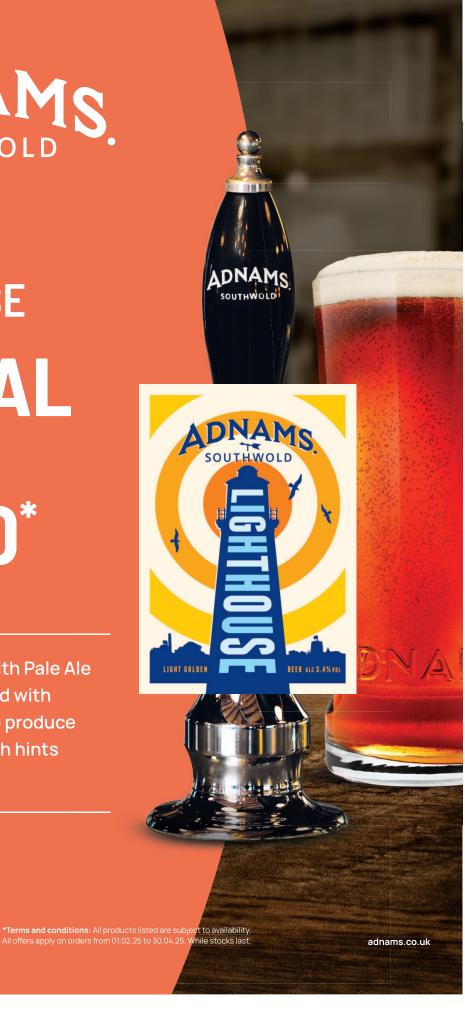
be drinkaware.co.uk



ADNAMS LIGHTHOUSE

SPECIAL PRICE £69.00*

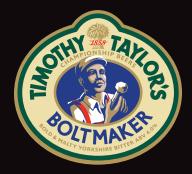
Lighthouse is brewed with Pale Ale and Crystal Malt, hopped with Fuggles and Goldings to produce bright, fresh aromas with hints of caramel and toffee.



be **drinkaware**.co.uk



















FREE Landlord scarf with your first Cask order



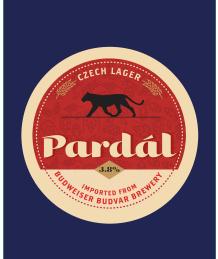


All for that taste of Taylor's www.timothytaylor.co.uk

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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 1895.
- 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 stateowned 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.

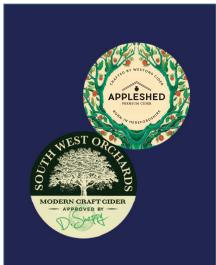
A beer for the workers of the industrial movement back in 1873, to the football fans of today, everyone's welcome at our club.



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.

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6 LWC Merseyside

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

8 LWC Central

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

9 LWC Hereford

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

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

15 Alder Close

Eastbourne

BN23 6QF

13 LWC Eastbourne

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

14 LWC Wiltshire

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 Way Pool Industrial Estate Redruth, Cornwall TR15 3JD

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17 LWC Romford

Consolidated House Faringdon Avenue Romford RM3 8SP Tel: 01708 335 050

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18 Glamorgan Brewing Co

Unit B Llantrisant Business Park Ynysmaerdy Pontyclun CF72 8LF

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