

## **REAL ALE:**

### **Liverpool Organic Brewery '24 Carat Gold'**

We are delighted to now stock a local premium organic cask conditioned ale from Liverpool Organic Brewery. All malt used is Certified Organic by Warminster Maltings, and all hops are from the U.K.'s premier hop factory, Charles Faram. '24 Carat Gold' is so called because it uses 100% Brewer's Gold Hops\*, which gives a smooth luxurious ale with an orange citrus finish.

- **'Brewers Gold'** is a complex bittering hop that is noted to have a sharp bittering quality which imparts a fruity yet spicy aroma as well as having black currant characteristic. **A hop** is a plant, whose flowers (called cones) are dried & oils released from these dried flowers are used to flavour beer (a 'bitter' flavour to balance sweetness resulting from malting barley.)

## **SPIRITS:**

### **'Chase' Marmalade vodka**

English potato vodka, marinated with the finest Seville orange marmalade, then infused in a little Alambic copper pot still, creating a totally unique Marmalade experience.

A steal at £4.65 (large measure) neat or over ice with a squeeze of orange, equally refreshing topped with tonic (£5.65).

### **Brugal Extra Viejo Gran Reserva Familiar**

Golden rum aged for 7 years from the Dominican Republic. A sweet aroma of cocoa & vanilla with a hint of orange peel, caramel & honey. Enjoy on the rocks with a squeeze of lime for £3.75, long with coke & fresh lime (£4.70) or savor in your classic Brugal daiquiri (£6.25).

### **'The Kraken Black Spiced Rum'**

'Bizarre & fierce sea creatures, as seen through the eyes of imagination'...erm... we say ~ strong, rich, smooth black rum with sweet spices of chocolate, vanilla & caramel in a rather good looking bottle. Distilled in Trinidad, bottled in the U.S.A. Perfect topped with your favourite cola & a big squeeze of lime (£4.30), or just sup it straight on the rocks (£3.60). For any Latin speakers out there, you can order an 'Architeuthis dux'!

### **'Santa Teresa Rhum Orange'**

The ultimate blending of superb 2 year-old rum steeped in an exquisite maceration of Valencia orange peels.

A brilliant amber-orange colour. Decadently aromatic, it fills the nose with scents of fresh & candied orange peel, complimented by dark, aged rum & brown spice notes. Zesty citrus notes that keep it refreshing, never cloying, and emphasizing its purity.

We suggest on the rocks (£4.60) or long with ginger beer (Mike's current favourite) at £6.60 ~ a bit pricey but the ginger beer will do for two so save it for your next one?