

### SURROUND SOUND

Hopfenweisse 5.5%

Hand Brewery Co

Head brewer: Kate Hyde

Brewed to celebrate International Women's Day 2022 in collaboration with the incredible women working for local breweries and bars in our area, and unite women working in the beer industry! We chose to brew a Hopfenweisse which we hopped with the Pink Boots blend from Yakima Chief Hops and a pinch of Sabro. Expect big fluffy banana milkshake and bubblegum vibes from the yeast, with a zing of tropical fruit punchbowl and coconut from the dry hop additions.

### GET THE ONYX

West Coast IPA 6.4%

Burnt Mill Brewery

Head brewer: Sophie de Ronde

A single hopped West Coast IPA. Here we have highlighted Simcoe, a firm favourite amongst the brew team. This beer brings you 9piney bitterness with hints of citrus and passionfruit all rolled into one for a refreshing crisp West Coast.

### HOPPY PALE ALE NO 12

Pale ale 4.5%

Beerblefish Brewing Co

Head brewer: Michaela Charles

This series of pale ales, all around the 4.5% ABV mark, gives us the opportunity to showcase new and different hops while maintaining a consistent pale malt base, allowing the different flavours and aromas to shine through. Hoppy Pale No.12 features Opus (orange/floral notes), Jester (grapefruit/blackcurrent notes) and Minstrel (citrus notes). Certified gluten free

### CASHMERE BRUT IPA

IPA 6.7%

Beerblefish Brewing Co <sup>[11]</sup><sub>SEP</sub> Head brewer: Michaela Charles

Cashmere Brut IPA is a British take on a new North American style. This beer showcases the Cashmere hop, with its gentle lemony flavour. As a brut style, the finish on this beer is dry, giving it characteristics similar to a sparkling wine. Gently hoppy and low bitterness Certified gluten free.

### BIG CITY SMALL ISLAND

Hazy tropical pale 5.2%

Urban Island Brewery

Owner Brewers: Hayley Wise and Guy Lymn

Portsmouth and SE Hampshire CAMRA Brewery of the Year 2019,21,22.

A refreshing hazy smooth tropical pale which breaches the flavour threshold resulting in a fruity mouth feel bursting with citrus fruits of lemon, lime and melon and after hints of coconut.

Brewed with cashmere, mosaic and El Dorado hops.

#### JARRYLO SPA

Super pale ale 4.5%

Boojum Brewery

Owner Brewers: Tracy Mikich and Julie Jones-Evans

Maris Otter, wheat, maize and 100% Jarrylo hops. Dry, sparkling and refreshing, brewed with Kentucky yeast. Julie was looking to create a celebration ale with white wine notes, she was pretty pleased with the result, come try it and see for yourself.

#### SNARK

Pale Ale 4.2%

Boojum/Goddards "Brewed in the Bay"

Owners Brewers: Tracy Mikich and Julie Jones-Evans

The first beer developed by Julie, began life as a Single Hop, Single Malt ale in 2019 and developed into the beer we have before you. Always available on tap thanks to collaboration with Goddards of Ryde. An Antipodean hop line up, Rakau, Vic Secret and Nelson Sauvín - a joyous creation of grape, pineapple and pithy pine, all finished with a pop of Citra Cryo.

#### BARRISTER

Breakfast Stout 4.8%

Boojum/Goddards "Brewed in the Bay"

Owners: Tracy Mikich and Julie Jones-Evans

Oats, IW roasted coffee, complex grain bill create our flagship stout. Expect creamy coffee with cinnamon and vanilla in the background. Thanks to Goddards for taking this into the Brewed on the Bay range.