Brewer, Beer	Town	ABV	Style	Allergen	Where	Note
Ascot, How to dress for the apocalypse	Camberley	5.50%	Black IPA	Oats (GLUTEN), Wheat (GLUTEN), Barley (GLUTEN)	Craft Bar	Dress up as if this was your last drink. A true revelation in drinking. The unfolding of a light bodied but black IPA with delicious coffee and chocolate overtones with an explosion of fruit filled hop notes. Perfect easy drinking worth dying for
Ascot, Nelson Sauvin	Camberley	4.40%	Single Hop	Oats (GLUTEN), Wheat (GLUTEN), Barley (GLUTEN)	Legg's Inn	White Grape and Gooseberry with a medium bitterness and soft mouth-feel.
Ascot, Yippee Try - Yay Mother Rucker	Camberley	3.80%	Pale Ale	Oats (GLUTEN), Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	Juicy pale ale hopped with Mosaic and Citra
Big Smoke, Cherry Moon	Esher	4.50%	Pale Ale	Oats (GLUTEN), Wheat(GLUTEN), Barley (GLUTEN) Lactose	Craft Bar	Downpours of burgundy with a blush pink head. Aromas of morello cherries on the nose also provide a perceived sweetness on the palate, giving way to a tart, dry, super fruity & drinkable beer. Named 'Under the Cherry Moon' after the purple one himself.
Big Smoke, Cosmic dawn	Esher	4.10%	APA	Oats (GLUTEN), Barley (GLUTEN)	Beer Alley	A timeless explosion of full flavour juicy hops and citrus aromas. Generous and smooth, Cosmic Dawn is our harmony of hop forward flavours, developing into a lasting bitter finish.
Big Smoke, Winter Sun	Esher	5.30%	Lager	Barley (GLUTEN)	Beer Alley	We brewed this delicious cask to celebrate the golden hour, the crisp air and the rusty crunch of the leaves shedding from the trees. Raise a pint of Western Sun and keep on drinkingresponsibly!
Bright Water, Coal Porter	Claygate	4.90%	Milk Stout	Wheat (GLUTEN), Barley (GLUTEN) Lactose	Beer Alley	A dark smooth Milk Stout that lingers on the palate
Bright Water, Lipsmacker	Claygate	4.80%	IPA	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A golden hoppy IPA style ale with plenty of body
Bright Water, Little Nipper	Claygate	3.10%	Bitter	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A light golden ale with plenty of Bite
Chapeau, Attrition	Horsham	5.50%	APA	Oats (GLUTEN), Rye (GLUTEN), Barley (GLUTEN)	Beer Alley	A hazy unfined APA with generous hop forward aroma and flavour compleme ted by a spicy rye finsh.4
Chapeau, Freewheeler	Horsham	3.70%	Golden	Barley (GLUTEN)	Beer Alley	Crisp and refreshing Golden Ale with a beautiful blend of biscuity malts and plenty of English Olicana hops with their tropical fruit flavours.
Chapeau, Open Road	Horsham	4.40%	Milk Stout	Barley (GLUTEN) Lactose	Beer Alley	Milk stout with rich roasted coffee and chocolate aromas.  The lactose sweetness is beautifully balanced by the dark malts and hop finish
CrackleRock, Crafty Shag	Botley	5.00%	ESB	Barley (GLUTEN)	Beer Alley	A smooth, strong, full bodies, well balanced and rounded ale. Big on the malt taste but still clean on the pallet with Challenger and Rahau hops delivering the enjoyable fresh aftertaste.
CrackleRock, Dark Destroyer	Botley	4.90%	Porter	Barley (GLUTEN)	Beer Alley	A rich, strong, dark, smooth, porter style ale. A little caramel but not too burnt, a hint of sharp bitter that dissipates in the mouth. Well balanced with chocolate malt.
CrackleRock, Gold Rush	Botley	4.50%	Golden Ale	Barley (GLUTEN)	Beer Alley	A premium golden ale. Bursting with flavour. A subtle sweetness but not too overpowering. Leaves a clean and crisp taste in the mouth. A lingering morish after taste gained from the cascade, Chinook and Challenger hop.
Craft Beers, India Pale Light	Frensham	3.20%	Pale Ale	Wheat (GLUTEN), Barley (GLUTEN) VEGAN FRIENDLY	Beer Alley	A light coloured, lighter alcohol ale with a delicate spice aroma. It has a subtle fruity start which evolves into a balanced hoppy finish characteristic of an IPA.

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Craft Beers, Universal Special Bitter	Frensham	4.20%	Bitter	Barley (GLUTEN) VEGAN FRIENDLY	Beer Alley	Brewed in a traditional style, it is a refreshing, full bodied best bitter containing all English hops Pilgrim & Northdown. USB has a caramel/malty flavour accentuated by Pilgrim hops which give a deep fruit/berry aroma & a well-rounded bitterness which lingers to the finish, while Northdown hops provide a distinctive spicy, fresh, floral and berry notes.
Crafty Brewing, Arctic Fox	Dunsfold	4.60%	Pilsner	Barley (GLUTEN)	Craft Bar	A serious contender to rival the very best continental lagers. Clean and crisp with a touch of juicy, sweet hops.
Crafty Brewing, Fruit Cake	Dunsfold	4.80%	Chestnut Ale	Barley (GLUTEN)	Beer Alley	Rich, full-flavoured ale with a strong malt backbone complemented with red fruits and cherry flavors.
Crafty Brewing, Loxhill Biscuit	Dunsfold	3.60%	Golden Ale	Barley (GLUTEN)	Beer Alley	A graceful golden beer brewed with Amarillo, First Gold and Challenger hops from the UK and USA. We use three malts; English Maris Otter, German Munich and the favourite, Belgian Biscuit which gives this beer it's wonderful toasty finish and beautiful golden hue. This beer brings a wonderful balance of sweet floral notes and a subtle orange finish making it our favourite session beer.
Elusive, Level Up	Wokingham	5.00%	American red	Wheat (GLUTEN), Barley (GLUTEN) VEGAN FRIENDLY	Beer Alley	Level Up was the beer that started it all for us. It was formerly one of Andy's home brew recipes, hopped with Simcoe & Citra, and at a higher ABV of 5.8%. The beer was the winning entry in Craft Beer Co's National Homebrewing Awards in 2014 and was then brewed in collaboration with Dark Star where 8800L was brewed in early 2015.
Elusive, Momentum	Wokingham	4.70%	APA	Barley (GLUTEN) VEGAN FRIENDLY	Beer Alley	A one-off American Pale Ale featuring five different hops, leading with Columbus and Ekuanot.
Elusive, Sphere of Destiny	Wokingham	4.40%	Single Hop	Barley (GLUTEN) VEGAN FRIENDLY	Beer Alley	Our core Session IPA is back, this time with bags of lovely, fresh Australian Enigma. Notes raspberries, red currant, and tropical fruits with an assertive bitterness.
Fallen Acorn, Expedition IPA	Gosport	5.50%	IPA	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	Cross Altantic, Bitter IPA
Fallen Acorn, Pourquoi Si Bleu	Gosport	5.80%	Saison	Wheat (GLUTEN), Barley (GLUTEN)	Craft Bar	
Fallen Acorn, Twisted Oak	Gosport	4.00%	Bitter	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	100% English Copper Bitter
Flower Pots, Bitter	Cheriton	3.80%	Bitter	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A dry, hoppy traditional bitter with a light bronze colour. Excellent on its own and particularly good with food.
Flower Pots, Cheriton Porter	Cheriton	4.20%	Porter	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	Dark brown/black with a creamy coffee aroma, a hint of sweetness in the mouth along with roasted chocolate maltiness, and a dry finish.
Flower Pots, Perridge Pale	Cheriton	3.60%	Pale Ale	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A light straw colour, brewed with barley and wheat malts. A very refreshing beer with a good smack of citrus hops and a perfect clean finish.
Indigenous, Ammo Belle	Newbury	4.20%	APA	Wheat (GLUTEN), Barley (GLUTEN)	Legg's Inn	A well hopped ale, which is slightly hazy in appearance. Seriously hopped with Cascade and Citra, it delivers a great floral aroma, lots of fruity notes and a moderately dry finish
Indigenous, Baldrick Mild	Newbury	3.40%	Mild	Wheat (GLUTEN), Barley (GLUTEN)	Legg's Inn	A very smooth and moreish mild with malty flavours
Indigenous, Bunny Hop	Newbury	3.80%	Pale Ale	Wheat (GLUTEN), Barley (GLUTEN)	Legg's Inn	Fruity hopped pale ale, a thirst quencher!

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Irving, Intrepid	Portsmouth	4.90%	Red	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A fully flavoured hoppy Red Rye ale. A sublime Ruby red beer with a powerful hop flavour from a blend of Ekuanot and Amarillo hops, with a distinctive balanced malty biscuit finish derived from Rye pale malt and rye crystal malt giving a solid roasted caramel depth.
Irving, Invincible	Portsmouth	4.60%	Premium Bitter	Rye (GLUTEN), Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A full-bodied medium chestnut coloured premium cask ale, with an initial sweet malty flavour, balanced with a subtle bitterness. The beer finishes with a delicious citrus and spice hop character.
Irving, Type 42	Portsmouth	4.20%	Best Bitter	Barley (GLUTEN)	Beer Alley	A robust best bitter with a deep ruby red hue obtained from the use of a generous addition of crystal malt. This beer balances sweet autumnal hedgerow berry notes with a long roasted malt finish and a deep bitterness from the English Pilgrim hops used in the copper and the hopback.
Kissingate, Black Cherry Mild	Lower Beeding	4.20%	Mild	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A full fruit and flavoursome dark mild. Subtle additions of real black cherries and gentle hopping provide a truly wonderful taste experience.
Kissingate, Chennai IPA	Lower Beeding	5.00%	IPA	Barley (GLUTEN)	Beer Alley	Notes of sweet oranges, grapefruit, lemons, resin, pine with a floor roasted malt backbone to carry a lasting bitter sweet finish
Kissingate, Smelter's Stout	Lower Beeding	5.10%	Stout	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A deep, rich traditional stout.Notes of dark chocolate derived from black and amber malts. Gentle bitter sweet finish with a hint of wood smoke.
Langham, Decenium	Lodsworth	4.00%	Blonde	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	Decennium is a beautiful blonde ale, with robust hopping, a fabulous aroma and delicious mouthfeel and after taste. To celebrate 50 years of Maris Otter brewing barley and our 10th year in the brewery!
Langham, Nice Try	Lodsworth	4.50%	Bitter	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A tawny-coloured classic best beer, with well-balanced malt flavours, finished with a hint of blackcurrant and a slightly spicy, sweet aroma.
Langham, O'Reallys Stout	Lodsworth	4.20%	Stout	Wheat (GLUTEN), Barley (GLUTEN)	Legg's Inn	Pure genius! Deep, dark ruby black, topped with a thick, creamy, long lasting tan head. This stout has a dark chocolate, cocoa and roasted grain character, and a dry finish, with a low and lightly earthy/floral hop aroma.
Longdog, IPA	Basingstoke	6.00%	IPA	Barley (GLUTEN)	Beer Alley	Classic English IPA - pale, full flavoured and generously hopped
Longdog, Lamplight Porter	Basingstoke	5.00%	Porter	Barley (GLUTEN)	Beer Alley	It's made in the style of the London Porters of the 19th century with plenty of brown malt adding complexity of flavour. Chocolate and coffee flavours come through together with a robust bitterness from English hops.
Longdog, Ruby Mild	Basingstoke	4.50%	Mild	Barley (GLUTEN)	Beer Alley	Lightly hopped traditional Ruby Mild; fruity and drinkable
Park Brewery, Isabella Brown	Kingston	4.20%	Brown	Wheat (GLUTEN), Barley (GLUTEN)	Legg's Inn	Tasty nutty and toffee brown ale. Delicious caramel flavours.
Park Brewery, Killcat	Kingston	3.90%	Pale Ale	Barley (GLUTEN)	Beer Alley	Refreshing pale ale with grapefruit and lime flavours and a floral aroma from the dry hopping.
Park Brewery, White Stout	Kingston	4.30%	Stout	Wheat (GLUTEN), Barley (GLUTEN) Lactose, Cacao	Legg's Inn	Pale hazy beer infused with Colombian cold brewed coffee and organic cacao.  Brewed with wheat and oats with all the flavours of a typical stout.
Tillingbourne Brewery, Falls Gold	Tillingbourne	4.20%	Golden Ale	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A superb golden ale with a soft fruity nose. A bitter apricot front is followed by more soft fruits and a charming light hoppiness.
Tillingbourne Brewery, Hop Troll	Tillingbourne	4.80%	IPA	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	A full on 7 Hop IPA style monster with a citrusy rich sweetness followed by a powerful Hoppy bitterness - all perfectly balanced and extremely drinkable. Epic! This is our first permanent IPA packed with 7 American Hops. Developed from our experimental beers previously known as - Evolution #2 & #3.

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Tillingbourne Brewery, The Source	Tillingbourne	3.30%	Table	Wheat (GLUTEN), Barley (GLUTEN)	Beer Alley	An extremely refreshing light golden ale that tastes well above its ABV thanks to being dry hopped with plenty of Citra hops. The perfect light ale to quench your thirst.  Despite only being 3.3%, it tastes well above its weight and has been labelled "The Drivers Ale". The second generation of this beer has been dry hopped with even more Citra.
Triple fff, Alton's Pride	Four Marks	3.80%	Bitter	Barley (GLUTEN)	Triple fff Bar	A traditional English bitter brewed using water from the Hampshire chalk hills. Full and clean tasting, initially malty then tangerine fruit and resinous hop build to a quenching bitter finish. Camra Supreme Champion Beer of Britain 2008
Triple fff, Citra Sonic	Four Marks	4.40%	IPA	Barley (GLUTEN)	Triple fff Bar	An IPA of quaffable strength, copper coloured and single hopped with Citra hops. Super aromatic grapefruit and pine aroma with some sweet malt followed by the flavour of pineapple more grapefruit and tropical fruits. Big and pungent with a robust bitterness BOOM!
Triple fff, Comfortably Numb	Four Marks	5.00%	Strong Ale	Barley (GLUTEN)	Triple fff Bar	A wonderful winter warmer. Deep amber, strong ale not for the faint hearted. A magical blend of malts with Styrian hops that give a mouth-watering hop aroma, smooth and warming malt flavours with a deep, spicy hop finish. Devilishly moreish.
Triple fff, Goldfffinger	Four Marks	5.00%	Lager	Barley (GLUTEN)	Craft Bar	Dispensed on draught. Brewed with lager malt and a traditional lager yeast. Crisp, dry with a hint of sweetness. Light apple and melon flavours with a balanced soft bitterness from the American Ahtanum hops. Flavourful and refreshing but never shaken or stirred!
Triple fff, Midnight Rambler	Four Marks	3.90%	Milk Stout	Barley (GLUTEN)	Triple fff Bar	A taste of yesteryear brought up to date. An old fashioned milk stout based on an original 1930's recipe, the sort your Gran used to drink! A blend of pale and roasted malts with East Kent Goldings delivering a creamy smooth sweet stout intensely aromatic in the glass, coffee and liquorice notes with a lingering smoky finish balanced with a hint of sweetness.
Triple fff, Moondance	Four Marks	4.20%	Best Bitter	Barley (GLUTEN)	Triple fff Bar	One of our original recipes brewed since 1997, a pale ale with copious amounts of American Cascade hops. Wonderfully aromatic floral nose balanced by a gentle bitterness with a hint of sweetness. No wonder this beer has won the most awards of all the beers in our range.
Triple fff, Pressed Rat and Warthog	Four Marks	3.80%	Mild	Barley (GLUTEN)	Triple fff Bar	Complex mild perhaps not in the traditional sense but we like our beers hoppy! Ruby coloured, coffee, chocolate aroma with hints of dried fruits and sour cherry leads to a soft yet full roast flavour, fruit and malt vying with the rounded hoppy bittersweet finish. Not only for the mild fanatics but the bitter lovers too. Both will be left satisfied and wanting more.