



MARCH SUBSCRIPTION BOX



BRACIA

RICH DARK ALE 10%

Bracia is a beautiful dark ale which has been infused with a generous amount of dark and bitter chestnut honey, sourced from the Alpine foothills of North East Italy. It's velvety, rich and exploding with character; dark fruit, chocolate, liquorice and hazelnuts are at the fore with the honey providing balance to this decadent offering. It finishes with a boozy warmth and is truly a beer to savour.

- TARGET / PIONEER / HALLERTAU NORTHERN BREWER / SORACHI ACE
- MARIS OTTER / BROWN / MUNICH / DARK CRYSTAL / BLACK / CHOCOLATE / PEATED
- PITCH BLACK
- HONEY, COFFEE
- LIQUORICE, DARK FRUIT
- MOELLEUX AU CHOCOLAT



FLORENCE

SESSION IPA 4.5%

Brewed to celebrate our incredible health service, all the profits from this beer will be donated to the NHS staff. Florence is a thirst-quenching session IPA brewed with English hops for a spicy, citrus character.

- CHALLENGER / CASCADE
- LOW COLOUR MARIS OTTER / FLAKED WHEAT / WHEAT MALT
- HAZY PALE
- STONE FRUIT, LEMON
- ORANGE PEEL, GRAPEFRUIT
- BUTTERMILK CHICKEN BURGER



VICIOUS CIRCLE

WHITE BURGUNDY BARREL AGED GOLDEN ALE 7.4%

Vicious Circle was produced with our great friends at Burning Sky. We brewed a classic golden ale which was initially fermented with a neutral yeast strain, the beer was then aged in white Burgundy barrels in our barrel room, having been inoculated with a mixed culture including Brettanomyces and Lactobacillus. The resulting beer is complex and slightly tart, with hints of ripe peach and melon.

- LOW COLOUR MARIS OTTER / WHEAT MALT
- LIGHT
- PEACH, MANGO
- MELON, LIGHT SOURNESS
- LEMON MERINGUE



TZARA

KÖLN STYLE BEER 4.8%

Tzara is a hybrid beer, fermented like an ale but matured like a lager. Pale gold in colour, this is a delicate, crisp and refreshing beer with a slightly bready maltiness.

- HALLERTAU TRADITION
- PILSNER MALT / CARAPILS / WHEAT MALT
- STRAW
- BREADY, LEMON PEEL
- CRISP, CITRUS
- SMOKED SAUSAGES



MEDICI

BOTTLE CONDITIONED INDIA BROWN ALE 7.4%

Medici is a cult favourite from the Thornbridge catalogue and we thought the time was right to bring it back. This is a complex beer with a floral, citrus aroma which then mellows gently in the mouth as caramel and raisin come through, creating a harmony of flavour.

- SAVINJSKI GOLDINGS / GALAXY
- MARIS OTTER / MUNICH / CRYSTAL / WHEAT / CHOCOLATE
- MAHOGANY
- LEMON, PINE
- TOFFEE, DARK FRUITS
- BRAISED VENISON

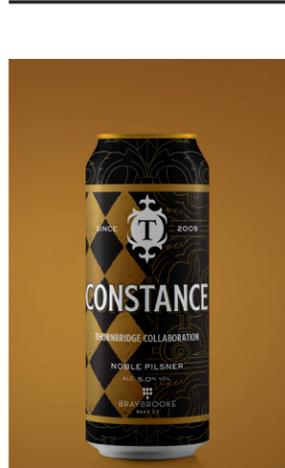


4TH RIFLES

PALE ALE 4.5%

4th Rifles is a collaboration between Thornbridge and the sensational Brigadiers restaurant in London. It's a citrus-led pale ale, with Simcoe and Citra hops providing characters of lemon and stone fruit. We designed it together, with the aim of the beer being enjoyed alongside the fantastic food on offer at Brigadiers. We cannot wait to be allowed back!

- SIMCOE / MOSAIC / CASCADE
- LOW COLOUR MARIS OTTER / WHEAT MALT
- PALE
- GRASSY, LEMON
- ORANGE, GRAPEFRUIT
- MALAI CHICKEN TIKKA



CONSTANCE

NOBLE PILSNER 5.0%

Braybrooke and Thornbridge share at least two things in common: we're both situated in glorious countryside and we both love making lagers. Together, we brewed Constance, our take on a classic Bavarian Pilsner. This golden yellow lager is made with our soft water, all Bavarian Pilsner malt and the noble hop varieties of Tettnanger and Hallertauer Tradition, sourced directly from a hop farm in Tettnang, Germany. Constance has undergone a long maturation to reveal a refined Noble Pilsner, with a pronounced bitterness, floral hop aroma and a crisp, satisfying finish.

- HALLERTAUER TRADITION, TETTNANGER
- BAMBERGER PILSNER MALT
- GOLDEN
- FLORAL, PEPPERY
- CRISP, REFRESHING
- SOURDOUGH PIZZA



ALLOTT

PINK LEMONADE SOUR 4.8%

Allott is inspired by the love and labour put into allotments around the country and named after the supposed creator of pink lemonade. It is packed with the classic garden fruits, strawberry and rhubarb, which complement the beer fantastically. They add a light pink hue and an enticing combination of sweet and tart which plays delicately with the lemonade character. Full refreshment after a hard day's digging.

- LOW COLOUR MARIS OTTER / WHEAT MALT
- LIGHT PINK
- SWEET BERRY, ZESTY
- TANGY, CITRUS
- APPLE CRUMBLE



BUMPY ROAD

DOUBLE IPA 8.0%

Bumpy Road is a collaboration with our lovely friends at Beak Brewery; one of whom inadvertently enjoyed a trip across a farmer's field on the way to a local hostelry during his last visit to us. We decided to brew a special Double IPA together, combining both our California ale yeast and their London fog strain to create a beer greater than the sum of its parts. Bumpy Road pours a hazy yellow, exuding aromas of pineapple and passionfruit. The body is soft and pillowy with a hint of bitterness; on the palate there is a profusion of sweet fruit.

- BRU1 / GALAXY / CITRA
- MARIS OTTER / FLAKED WHEAT / FLAKED OATS
- HAZY, YELLOW
- PAPAYA, GRAPEFRUIT
- LEMON, MANGO
- CHICKEN & AVOCADO TACOS