



**Shapes, DIPA – 8%**

**Bluntrock (Rock, Cornwall) x Neighbourhood (Stockport)**

Deep pale straw colour with a thick haze and a creamy white foam. Strong aroma of apricot and peaches. The taste is peach, fresh pine spruce and a robust bitterness.



**The Wrong Door, Euro IPA – 5%**

**Burning Sky (Firle) x Otherworld (Dalkeith)**

European inspired IPA brewed with Extra Pale malt and a portion of Spelt for a crisp finish. Hopped with fresh UK Target hops, Spalter Select from Germany and a small portion of Nelson Sauvignon for a subtle lift. Peppery, with aromas of cut grass, gooseberry and grape.



**Bright Lights, Big City, Bright IPA – 6%**

**Duality (Sheffield) x Elusive (Finchampstead)**

This Bright IPA is low in bitterness but bright in appearance and flavour, with a punchy aroma. We used lots of fresh Citra in the whirlpool before dry hopping with Citra Cryo, Idaho-7 Cryo and farm fresh 2024 crop Nelson Sauvignon from Eggers Hops.



**Anthemis, Belgian-Style Blonde Ale – 4.8%**

**Elusive (Finchampstead) x Mysterious Brewing (Reading)**

A Belgian-style Blonde Ale brewed in collaboration with Mysterious Brewing for Collabageddon 2024. We used some fresh orange peel and whole chamomile flowers to add delicate top notes and Amarillo hops for a modern twist.



**The Magician, Black IPA – 6%**  
Indie Rabble (*Windsor*) x Round Corner (*Mowbray*)

Dry hopped with Cascade, Amarillo, and Simcoe - this dark coloured IPA brings notes of citrus, stone fruit and pine to just the lightest touch of roastiness.



**Foil Top, Belgian Cherry Porter – 6%**  
Lost Cause (*Castleford*) x Burning Sky (*Firle*)

Rich and velvety, this porter is packed with decadent chocolate flavours balanced by subtle Belgian yeast esters. Hints of peppercorn, bubblegum, and light spice complement the tart burst of sour cherry, creating a complex yet perfectly balanced brew.



**Ken Spruce, West Coast Spruce IPA – 6.6%**  
Mysterious Brewing (*Reading*) x New Bristol (*Bristol*)

Ken Spruce is a bold 6.6% West Coast IPA, infused with hand-picked Sitka spruce tips from the forests of Scotland. This collaboration between Mysterious Brewing and New Bristol Brewery delivers a unique beer, built on a balanced malt foundation of light crystal and Munich malts.



**Between The Lines, Collabageddon DDH Pale – 5%**  
Neighbourhood (*Stockport*) x Duality (*Sheffield*)

Brewed as part of Collabageddon 2024, this beer was made with the lads from Duality in Sheffield. We threw El Dorado, Strata and Strata CGX at a pale base recipe to bring about tropical and wafting cannabis notes on the nose. We really dialled up the dosage rates for this guy so expect lashings of tropical fruit, gummies, pineapple and lots of dankness.



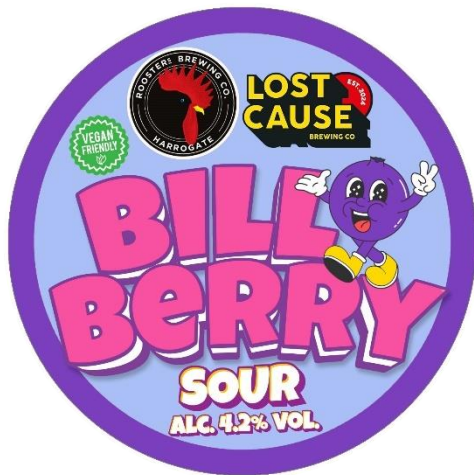
**Cornish Blackberry Crumble and Clotted Cream Sour – 6%**  
**New Bristol (*Bristol*) x Bluntrock (*Rock, Cornwall*)**

Brewed with our friends Bluntrock, this Autumnal sour is packed with juicy Cornish blackberries and cosy crumble tones Creamy & Thick is an understatement.



**Kilauea, Tropical Stout – 4%**  
**Otherworld (*Dalkeith*) x Indie Rabble (*Windsor*)**

A dry and roasty stout fermented with Kviek and pineapple juice for fruity tropical tart and juicy flavours, then dry hopped with Sabro to match coconut notes to the cocoa and coffee from the malt.



**Bill Berry, Sour – 4.2%**  
**Rooster's (*Harrogate*) x Lost Cause (*Castleford*)**

A lip-smacking kettle sour infused with bilberries brewed with our good pals at Lost Cause Brew Co. as part of COLLABAGEDDON '24.



**Field Day, Red Rye IPA – 5.5%**  
**Round Corner (*Mowbray*) x Rooster's (*Harrogate*)**

Field day pours a deep amber-red colour bringing aromas of citrus, tropical and stone fruits from the use of American Hops balanced with a spicy, bready rye malt backbone. On the palate expect a smooth mouthfeel with a clean, crisp finish that leaves lingering hop bitterness and subtle rye warmth. Balanced, bold, yet refreshing.