

a slightly nutty flavour; thick creamy head.

hop tones.

ale first brewed for St. George's Day 2010.

recipe dating from 1859.

inking ale.

banana and spice and all things nice.

banana and spice with ginger and elderflower.

three special Georges this weekend ...

ntly St George!!

n ale (brewed at Larkins)

rich blend of hops with Maris Otter pale malts, A full

en in cask as he usually bottles all of his products  
sk at Egham.

er in colour. Aroma of tangerines and orange  
le. Followed by pithy bitterness and more

rapefruit all round, with a slight earthiness  
hedgerow, the woods, and some tropical



**CAMPAIGN  
FOR  
REAL ALE**

### **Dorset (2007)**

of both traditional English and modern American  
and lemon fruit finishing bitter but balanced by juicy

all of ripe fruit and malt flavours balanced with bitter-  
thinook hops, leading to a long warming finish.

ppy deep golden coloured ale

Dry-hopped with Amarillo plus a large dash of fresh

vereign and Nelson Sauvin hops help to give this  
and passion fruit.

Atlantic combination of English Fuggles and North

Black IPA balanced with coffee and vanilla

### **Rosie's, Clwyd, Wales**

- Triple D 7.2% - Dry cider.

### **Severn Sider, Gloucestershire**

- Gloucestershire Sweet 6.3% - Sweet cider.

### **Rectory Ales, Streat, East Sussex (1996)**

- **Easter Ale** 4.5% - Golden bitter with a long bitter finish

- **Parson's Porter** 4.9% - Dark ale, more bitter than stout

### **Star Brewery, Salford, Gtr Manchester (2010)**

- **Starry Night** 4.0% \*New\* house beer for the Star Inn

### **Vale Brewery, Brill, Buckinghamshire (1995)**

- **Royal Union** 4.6% - \*Royal Wedding Special\*, Golden

### **Waen, Penstrowed, Powys (2009)**

- **Shandygaff** 3.4% - \*New\* bitter made in an old the s  
and lemon zest zing; conker in colour

- **Porter House Blue** 6.1% - \*New\* Strong, dark and h  
pitch in colour, smooth, subtle bitterness

### **Wantsum, Hersden, Kent (2009)**

- **Turbulent Priest** 4.4% - full bodied bitter offering ch  
base; new world hops give this beer bitterness temper

- **Black Pig** 4.8% - adapted from an imperial Russian  
burnt chocolate and smoky malt notes mixed with deli

- **Hengist** 5.0% - award winning golden pale ale with f  
file

- **Ravening Wolf** 5.9% - a light amber New Zealand s  
support a pine lemon hop crispness with a hint of vani

# Tasting



# 8th Egham B

Thursday 31st, Sun