

LWC HEREFORD

To place your order please call
0845 365 1028

www.lwc-drinks.co.uk

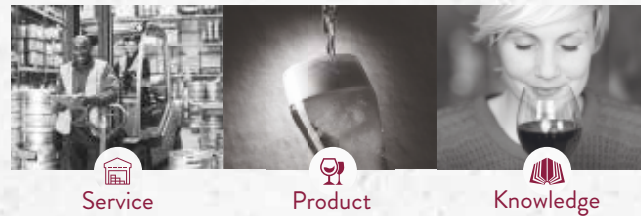
LWC Hereford · Southern Avenue · Leominster · Herefordshire · HR6 0QF



CASK-CONDITIONED
BEER

LWC HEREFORD

Who We Are and What We Do



LWC was established in 1979 and is the fastest-growing privately owned drinks company in the UK. With over 7000 different product lines and over 6000 on-trade customers, we provide the broadest range and greatest service available in the UK drinks industry. With our fantastic support services we provide our customers with a higher-quality experience and enable them to maximise their sales. Over 100 Account Managers are dedicated to bolstering your business potential whilst also eradicating any issues you may face.

What makes us different, you ask? Well, there are a few things, really. We have zero listing fees, giving us complete impartiality and helping to increase the depth of our range. We are also 100% demand driven: we only buy on behalf of our customers in relation to their needs and are able to provide the best balance of price, range and service. As an independent company, we're able to act quickly and decisively, a benefit mirrored in our depots, all of which are empowered to make their own decisions, meaning you can get what you want, when you want it. Speaking of 'when you want it', one of the biggest differences from our competitors is that we offer same day delivery*, seven days a week. Our decentralization means you get a better service – if you have a pub in Cornwall, you will place your order via our depot in Cornwall. Our commercial awareness has been provided by the experience we've gained in helping thousands of customers to grow their businesses. With a lot of our employees having come from the Hospitality sector and with over 50 of our own pubs, we definitely know what we're talking about when it comes to understanding the market from both sides as practitioners.

We supply a massive 7000+ range of products including over 1800 draught beers, 900 bottled beers, 200 ciders, 250 draught ciders, 2300 spirits, 1000 wines, 1000 soft drinks and 100 RTDs. If that's not enough and we don't have the product you need, our teams will work around the clock to ensure that it's made available for you. We've the versatility and flexibility to make decisions on the spot and service your needs to the highest possible standard. This also means we can provide you with all the products you need in one order – you won't have to worry about contacting different companies. You'll save time and money, allowing you to concentrate on other aspects of your business.

Delivery – our company has been built on, and continues to rely upon, our ever-growing internal distribution network. We cover the whole of the UK, most of our distribution operating 7 days a week with same-day delivery. In any areas where same-day delivery isn't possible, we guarantee next-day delivery. This is made possible by over 150 committed drivers who are out on the road each day, delivering in the morning, afternoon and early evening. *Same-day delivery orders must be placed before midday; otherwise they will be delivered the following day.

Knowing your product is vital when it comes to increasing sales; that's why we also provide Product Training. Having staff with the correct knowledge means they can offer advice confidently. We offer training on all products, as well as in-depth training programmes on Wines, Cask Ale, Beer & Cocktail Training.

Marketing materials can also be provided from our internal hub of expert graphic designers, who can create vast array of promotional materials for your business. The range of services offered includes menus, label design, banners, posters and POS.

Hereford Depot

LWC Hereford · Southern Avenue · Leominster · Herefordshire · HR6 0QF



Our depot currently delivers to:

- | | | | |
|---------------|--------------|---------------------|-----------------------|
| · Abergavenny | · Cotswolds | · Great Malvern | · Ross-on-Wye |
| · Brecon | · Cwmbran | · Kidderminster | · Stourport-on-Severn |
| · Bristol | · Droitwich | · Knighton | · Stroud |
| · Bromyard | · Dursley | · Leominster | · Swindon |
| · Cardiff | · Evesham | · Llandrindod Wells | · Worcester |
| · Cheltenham | · Hereford | · Newport | |
| · Coleford | · Gloucester | · Pontypool | |

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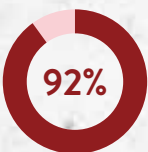
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Cask Market and Consumer Review

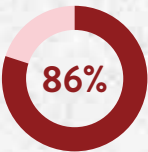
(Referenced from the 2017 Cask Report)



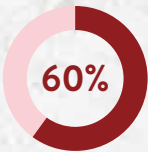
- 82% of licensed pubs claim cask ale sales are in growth.
- Cask ale takes up 58% of all on-trade ale (in comparison to 42% keg).
- The total on-trade beer market has decreased by 1.5% in a year, but the cask ale market value has increased by 6.3% in the last 5 years!



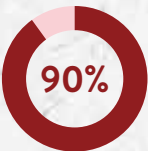
92% of consumers are keen to know more about beer styles, and offering them to try the beers before they buy results in more sales.



86% of cask ale drinkers think pub staff should have a good cask ale knowledge. When staff engage with the consumer about ale, 50% of the time it will result in ale sales.



60% of outlets don't offer enough information about beer taste, scent and colour.



90% of consumers say beer quality is very important when choosing which pub to visit.



60% of consumers would choose a smaller range of ales served in an immaculate condition over variety.



50% of consumers trust the brewer has the best knowledge of beer, suggesting 'meet the brewer' events could increase sales.

Cask consumers choose where to drink, are more loyal, visit more often, bring people and spend more money. A standard cask beer consumer spends £967 a year in comparison to £507.36 of other consumers.

Cask Ale Consumer Demography



85% MALE



15% FEMALE

5% 18-24 YO · 7% 25-34 YO · 13% 35-44 YO · 18% 45-54 YO · 21% 55-64 YO · 36% 65+

Frequency of Pub Visits

	WEEKLY	MONTHLY	OCCASIONALLY
CASK DRINKERS	47%	27%	26%
OTHER CONSUMERS	32%	23%	45%

Cask Ale Consumers FAQ

- 21% question by whom and where the beer is brewed.
- 20% ask about the colour and the flavour of a beer.
- 15% ask how strong cask ales are.





Hereford's Top 20



For more information on seasonal and other beers or to place an order, please contact Hereford's Cask-Coordinator.

Established in 1990 by David and Mary Ann McCaig, the building of the Otter Brewery was, and still is, a labour of love. The brewery draws water directly from the head springs of the River Otter in East Devon to produce their core range of five real ales which includes Otter Ale, Otter Amber, Otter Head, Otter Bright and Otter Bitter.

From the underground eco cellar which is naturally cooled using the earth's core temperature to the willow beds that clean and recycle their waste water, green thoughts run through every aspect of production. Their aim has always been to produce consistent and great-tasting beers full of character and produced in an environmentally friendly way.



For more information about Otter Brewery please visit:
www.otterbrewery.com or follow them on Twitter @otterbrewery

Permanently Stocked Selection

	<p>Otter Bitter (3.6%)</p> <p>A beautifully light and fruity beer with good hoppy bitterness. It leaves a refreshing bitterness which prompts the next gulp.</p> <p> Golden</p> <p> Fruity · Malty</p> <p> Bitter · Malty</p>		<p>Otter Ale (4.5%)</p> <p>A very well balanced beer that delivers the flavours of quality floor malted barley and finishes with a combination of fruit and some bitterness. Its nose is a balance of malt and fruit.</p> <p> Mahogany</p> <p> Fruity · Malty</p> <p> Fruity · Malty</p>
	<p>Otter Bright (4.3%)</p> <p>Perfectly positioned as a great beer for 'new age drinkers' who are discovering cask ale. It is so pale that it can easily be mistaken for lager and it delivers a great bitter citrus flavour with lots of fizz.</p> <p> Pale Gold</p> <p> Fruity · Citrus</p> <p> Sweet · Fruity</p>		<p>Otter Amber (4.0%)</p> <p>The Cara malt and carefully selected hops deliver a finely balanced bitter flavour, with hints of tropical fruit and spice sometimes even an impression of ginger.</p> <p> Amber</p> <p> Spice · Citrus</p> <p> Bitter · Tropical</p>
	<p>Ludlow Gold (4.2%)</p> <p>Has a golden ale complexion with papaya, pineapple and lemon aroma. Has a soft, full bodied creamy taste.</p> <p> Golden</p> <p> Papaya · Pineapple · Lemon</p> <p> Soft · Creamy</p>		<p>Ludlow Best (3.7%)</p> <p>A well balanced session beer. Banana, pineapple and toffee aromas with a dry finish.</p> <p> Amber</p> <p> Banana · Pineapple · Toffee</p> <p> Tropical · Dry</p>
	<p>Ludlow Blonde (4.0%)</p> <p>A lemony, citrus aroma. Balanced, with crisp citrus notes on the palate.</p> <p> Blonde</p> <p> Citrus</p> <p> Citrus · Crisp</p>		<p>Ludlow Boiling Well (4.7%)</p> <p>Has a auburn chestnut complexion and a grassy aroma of autumn fruit with a full bodied sweet then dry taste.</p> <p> Chestnut</p> <p> Grassy · Fruity</p> <p> Sweet · Dry</p>
	<p>Ludlow Black Knight (4.5%)</p> <p>This stout has a ruby black complexion, with a smokey, liquorice aroma and a sweet, roasted nutty flavour.</p> <p> Ruby</p> <p> Smoky · Liquorice</p> <p> Nutty · Roasted</p>		<p>Ludlow Stairway (5.0%)</p> <p>Has a honey gold complexion with a grassy, citrus and floral aroma. It has a sharp, sweet, full bodied taste.</p> <p> Golden</p> <p> Grassy · Citrus · Floral</p> <p> Sharp · Sweet</p>


















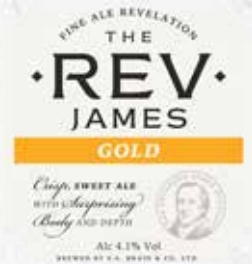



















 <p>Brecon Gold Beacons (4.2%)</p> <p>Brewed with Progress and Pioneer hops for a soft yet well defined bitterness, which balances the blend of malts.</p> <p>👁 Deep Gold 👃 Malty 👤 Sweet · Bitter</p>	 <p>Brecon Copper Beacons (4.1%)</p> <p>A beautiful Copper Ale, with a smooth malty base and a generous balance of fruity hops.</p> <p>👁 Copper 👃 Malty 👤 Fruity · Bitter</p>
 <p>Brecon Welsh Beacons (3.7%)</p> <p>A delightful golden traditional Welsh Ale brewed with pale, gold, oat & wheat malts for a full flavour, with a refreshing blend of british hops.</p> <p>👁 Gold 👃 Oats · Malty 👤 Oats · Hoppy</p>	 <p>Sharp's Doom Bar (4.0%)</p> <p>The aroma combines an accomplished, balanced, resinous hop, inviting sweet malt and delicate roasted notes.</p> <p>👁 Copper 👃 Roasted · Malt 👤 Caramel · Sweet</p>
 <p>Mansfield England's Pride (4.5%)</p> <p>A dark brew combining chocolate and crystal malts to give a luscious toffee, malty flavour with hop and bitterness in the aftertaste.</p> <p>👁 Dark 👃 Smoky · Roasted 👤 Roasted · Malty</p>	 <p>Mansfield Riding Bitter (3.8%)</p> <p>Brewed to an exciting traditional recipe using Pale Ale malts, Fuggles, Goldings and Sovereign hops, this session ale has a thick creamy head.</p> <p>👁 Amber 👃 Hoppy 👤 Dry · Bitter</p>
 <p>Greene King IPA (3.6%)</p> <p>Fresh dry hop and herbal character is provided by the mix of Challenger and First Gold hops. The use of crystal malt in the grist gives a satisfying toffee and caramel note.</p> <p>👁 Tawny 👃 Fresh · Clean · Hoppy 👤 Hoppy · Dry</p>	 <p>Gloucester Gold (3.9%)</p> <p>A beautifully balanced golden beer, bursting with massive whole hop aromas of tropical fruits, followed by a rounded lingering bitterness.</p> <p>👁 Golden 👃 Citrus · Passion Fruit · Peaches 👤 Crisp · Refreshing</p>
 <p>Gloucester Priory Pale (3.7%)</p> <p>A well balanced pale session ale with a fresh zesty finish.</p> <p>👁 Pale 👃 Citrus · Pine · Floral 👤 Crisp · Refreshing</p>	 <p>Gloucester Cascade (4.2%)</p> <p>Big malty backbone with bold Cascade,hops.</p> <p>👁 Chestnut 👃 Bold · Floral · Spicy 👤 Fruity · Bitter</p>

 <p>Wychwood Hobgoblin (4.5%)</p> <p>A full-bodied ruby beer that delivers a delicious chocolate toffee malt flavour, balanced with a moderate bitterness and an overall fruity, mischievous character.</p> <p>👁 Dark Ruby 👃 Toffee · Citrus · Chocolate 👤 Toffee · Dry · Biscuit</p>	 <p>Thwaites Lancaster Bomber (4.4%)</p> <p>A classic English ale, chestnut in colour with a lovely full-bodied flavour, enriched with a wonderful late hop character.</p> <p>👁 Chestnut 👃 Floral · Biscuit 👤 Earthy · Bitter · Hoppy</p>
 <p>Wood's Shropshire Lad (4.5%)</p> <p>Pale, Crystal and Chocolate malts combine to give a sweetish draught followed by a subtle bitterness and fruity overtones from the infusion of traditional Fuggles and Goldings hops.</p> <p>👁 Chestnut 👃 Fruity · Hoppy 👤 Fruity · Bitter</p>	 <p>Wood's Shropshire Lass (4.0%)</p> <p>Using Pale and Lager malts and Cascade and Mount Hood hops from Washington State this gorgeous blonde ale is overlaid with a citrus aroma and grapefruit notes.</p> <p>👁 Blonde 👃 Citrus 👤 Grapefruit</p>
 <p>Brains SA (4.2%)</p> <p>A renowned copper coloured premium bitter ale that has a nutty richness derived from Pale and Crystal malts and three hops; Challenger, Goldings and Fuggles.</p> <p>👁 Copper 👃 Rich · Fruity 👤 Rich · Malty</p>	 <p>Brains Rev James Original (4.5%)</p> <p>Rich and well balanced with a mellow malty flavour that unexpectedly gives way to a clean, refreshing finish.</p> <p>👁 Mahogany 👃 Spicy · Toffee 👤 Strong · Rich</p>
 <p>Timothy Taylor Landlord (4.3%)</p> <p>A strong pale ale that has won more awards nationally than any other beer, including three times as Champion at the Brewers International Exhibition.</p> <p>👁 Pale Amber 👃 Citrus · Hoppy · Fruity 👤 Full · Sweet · Hops</p>	 <p>Bespoke Saved by the Bell (3.8%)</p> <p>A light refreshing beer with a spicy hop bite and a light floral aroma from the late hop addition.</p> <p>👁 Amber 👃 Floral 👤 Spicy · Refreshing</p>
 <p>Coors Hancock's HB (3.6%)</p> <p>Amber in colour with a floral, sweet apple aroma. The taste is fruity and quaffable.</p> <p>👁 Amber 👃 Floral · Apple 👤 Fruity</p>	 <p>Bass Draught Bass (4.4%)</p> <p>A classic ale with a malty, fruity, nutty aroma and a complex, satisfying flavour.</p> <p>👁 Dark 👃 Malty · Fruity · Nutty 👤 Fruity</p>

Readily Available Selection

	<p>Black Sheep Best Bitter (3.8%)</p> <p>Wonderfully crisp with a peppery hop and a long dry, satisfying finish. The definitive quality session beer. Uncompromised, quaffable and moreish.</p> <div><div></div>Amber Gold</div> <div><div></div>Smooth · Balanced · Fruity</div> <div><div></div>Hoppy · Malty · Fruity</div>
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 <p>Wadworth 6X (4.1%)</p> <p>A beacon on the bar for many ale drinkers. Full bodied and distinctive, 6X remains one of the South's most famous beers. Mid-brown in colour, malty and fruity with balancing hop character.</p> <p> Brown  Malty · Fruity  Nutty · Hoppy</p>	 <p>Sharp's Atlantic (4.2%)</p> <p>The aroma is a blend of citrus notes, juicy tropical fruits and fresh-picked hops with a touch of candy floss. The flavour has a delicate sweetness with fruity succulence and citrus spice to the fore.</p> <p> Golden  Citrus · Tropical · Hoppy  Citrus · Spicy</p>
 <p>Charles Wells Bombardier (4.1%)</p> <p>An iconic beer loaded with distinct English brilliance. The epitome of impeccable taste and great character. The rich, full-bodied nectar is a lingering reward.</p> <p> Copper  Citrus · Spicy · Biscuit  Smooth · Sweet</p>	 <p>Charles Wells Courage Directors (4.8%)</p> <p>Full bodied with a clean, bitter taste, balanced with a sweet burnt, malty and fruity notes with a distinctive dry-hop aroma and flavour.</p> <p> Copper  Citrus · Spicy · Biscuit  Hoppy · Bitter</p>
 <p>Monty's Masquerade (4.6%)</p> <p>A gluten free golden ale with tropical fruit flavours and the distinctive aroma of Citra hops.</p> <p> Golden  Hoppy  Tropical</p>	 <p>Monty's Sunshine (4.2%)</p> <p>Packed with floral and citrus aromas and has a distinctive dry finish.</p> <p> Golden  Citrus · Floral  Dry</p>
 <p>Monty's MPA (3.6%)</p> <p>Brewed to carry a grapefruit aroma and a hint of lychee.</p> <p> Golden  Grapefruit · Lychee  Citrus</p>	 <p>Wychwood Hobgoblin Gold (4.2%)</p> <p>A combination of hop varieties and an infusion of wheat and malted barley has resulted in the perfect golden beer with a huge hop punch.</p> <p> Golden  Citrus · Gooseberry  Malty</p>
 <p>Marston's Pedigree (4.5%)</p> <p>Has a fascinating aroma, with a palate of biscuit malt, spicy hops and light fruitiness. It was renamed in a staff competition back in George Peard's day. He was our Head Brewer at the time.</p> <p> Golden Brown  Biscuit · Floral · Burton Sulphur  Malty · Biscuit · Spicy</p>	 <p>Marston's EPA (3.6%)</p> <p>The taste is unique. Zing from the citrusy hops we use - Pow from its fuller flavour - Phwoar from the crisp finish that leaves you ready for more. It's a refreshing, lighter blonde ale.</p> <p> Blonde  Citrus  Hoppy · Crisp</p>

 <p>Wobbly The Wobbly Welder (4.8%)</p> <p>A golden, full-bodied, strong ale with an aroma supported by superb goldings hops. This beer has a long smooth finish with delicate hop and fruit notes against a full malt background.</p> <p> Golden  Hoppy  Fruity · Malty · Smooth</p>	 <p>Wobbly Wobbly's Wife (4.1%)</p> <p>A satisfying pale ale. This blonde beer has an aroma of fresh hops. With a hint of malt, it is finely balanced, combining a subtle bitterness with a long dry finish.</p> <p> Blonde  Hoppy  Malty · Dry · Bitter</p>
 <p>Backyard Blonde (4.1%)</p> <p>Platinum Blonde bitter. Citrus and pine nose, with a dry, crisp and hoppy taste. Back due to popular demand.</p> <p> Blonde  Citrus · Pine  Dry · Crisp · Hoppy</p>	 <p>Stroud Budding (4.5%)</p> <p>A popular pale ale with a grassy bitterness, sweet malt and luscious floral aroma. Fuggles is used as the main bittering hop.</p> <p> Pale  Floral  Floral · Bitter</p>
 <p>Brains Rev James Rye (4.3%)</p> <p>Dark, dry and distinctive. Brewed for a full flavour and bitter finish with unexpected glimpses of citrus and spice.</p> <p> Dark Oak  Citrus · Spicy · Malty  Bitter · Fruity · Dry</p>	 <p>Brains Rev James Gold (4.1%)</p> <p>Crisp and sweet with fresh fruit flavours that are balanced by an intriguing depth and a light malty aroma.</p> <p> Golden  Fruit · Hoppy · Caramel  Sweet · Zesty · Refreshing</p>
 <p>Borough Iron Runner (3.9%)</p> <p>A session beer with a slightly malty overtone, and a hoppy aftertaste.</p> <p> Amber  Malty  Malty · Hoppy</p>	 <p>Borough IPA (4.4%)</p> <p>Blended with the finest Maris otter and Vienna malts to give that strong taste, but at only 4.4% it can be deceiving, finished with American and British hops to give a crisp, clean mouth-feel.</p> <p> Pale  Malty  Clean · Crisp</p>
 <p>GWB Maiden Voyage (4.0%)</p> <p>First impressions of fresh bitterness are brought upon by the finest Fuggle hops, with slight nutty, caramel undertones followed by a bitter-sweet finish.</p> <p> Chestnut  Hoppy  Nutty · Caramel</p>	 <p>GWB Hambrook Pale Ale (4.0%)</p> <p>Double hopped with a blend of American and English hops, bringing about a clean zesty quality adding to the refreshing yet moreish character.</p> <p> Pale  Zesty  Hoppy · Refreshing</p>

To Order Selection



Caledonian
Deuchars IPA (3.8%)
Aromatic, with hints of fresh citrus. Distinctive light malt and fresh floral flavours combine with the zesty hop.

- Golden
- Grapefruit · Lemon
- Crisp · Citrus · Floral



Caledonian
80/- (4.1%)
Brewed with three different varieties of hop and a multitude of malts, Caledonian 80/- has hidden depths. Satisfying and timeless and the essence of Scotland ina glass.

- Golden
- Roasted · Malty
- Fruity



Purple Moose
Glaslyn (4.2%)
A golden coloured fruity best bitter with a well balanced hoppy finish. Glaslyn Ale takes its name from the Afon Glaslyn, the river which flows from 'Yr Wyddfa' (Snowdon) to Porthmadog.

- Golden
- Fruity
- Hoppy



Purple Moose
Snowdonia (3.6%)
A delightfully refreshing pale ale brewed with a delicate combination of aromatic hops. The perfect thirst-quencher after a hard day's walking in the glorious mountains of Snowdonia!

- Pale
- Lemon · Peaches · Hoppy
- Citrus · Soft · Refreshing



Tiny Rebel
Fubar (4.4%)
Wean yourself off of the nasty stuff with this dry, floral, spicy gateway beer.

- Pale
- Spicy · Floral
- Spicy · Bitter



Tiny Rebel
Dirty Stop Out (5.0%)
9 malts give a rich, complex body, with smoked oats giving it something different. To balance the malt, it's packed with Slovenian hops to provide an equalising bitterness that adds another layer of depth.

- Dark
- Smoky
- Malty · Hoppy



Tiny Rebel
Cwtch (4.6%)
Cwtch (rhymes with butch) can mean either cuddle or cubbyhole. Grab a glass, relax and cwtch up with this untraditional Welsh red ale. A perfect blend of six caramelly malts and three citrusy American hops.

- Ruby
- Citrus · Tropical
- Caramel · Sweet



Tiny Rebel
One Inch Punch (3.9%)
At 3.9%, you might not think it's going to pack a punch, but this little devil is packed full of American hops to smack you in the face with flavour.

- Pale
- Grapefruit · Lychee
- Citrus · Hoppy



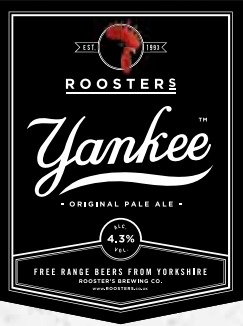



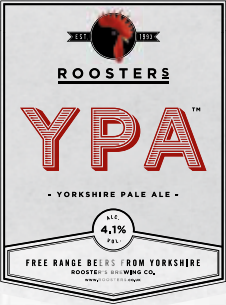



































Teme Valley
This (3.7%)
All the easy drinking virtues of a light ale with a vivid hop aroma. Challenger and Goldings hops with a hint of chocolate malt make a memorable session beer.

- Copper
- Hoppy · Malty
- Chocolate



Teme Valley
That (4.1%)
A chestnut coloured best bitter with a robust malt flavour balanced by powerful hops.









- Chestnut
- Hoppy · Fruity
- Malty · Zesty

	<p>Rooster's Yankee (4.3%)</p> <p>Light and easy-drinking, this is a beer that showcases the floral and citrus fruit aromas of the cascade hop, projected against a backdrop of soft Yorkshire water and golden promise pale malt.</p> <p> Pale Gold</p> <p> Floral · Hoppy · Citrus</p> <p> Soft Fruit · Fresh · Crisp</p>		<p>Rooster's Y.P.A (4.1%)</p> <p>A two-time gold medal winner at the World Beer Cup, Y.P.A (Yorkshire Pale Ale) is an aromatic, summer ale that offers delicate peachy and berry fruit flavours.</p> <p> Pale Gold</p> <p> Spicy · Fruity · Hoppy</p> <p> Floral · Spicy · Nutty · Fruity</p>
	<p>Thornbridge Jaipur (5.9%)</p> <p>A citrus dominated India Pale Ale, its immediate impression is soft and smooth yet builds to a crescendo of massive hoppiness accentuated by honey. An enduring, bitter finish.</p> <p> Pale</p> <p> Citrus · Hoppy</p> <p> Hoppy · Honey</p>		<p>Thornbridge Brother Rabbit (4.0%)</p> <p>Lemon zest in colour with a clean, hoppy aroma. A resinous finish and some bitterness.</p> <p> Golden</p> <p> Hoppy · Lemon</p> <p> Dry · Bitter</p>
	<p>Robinsons Dizzy Blonde (3.8%)</p> <p>She's a zesty, vibrant ale with wild, aromatic, invigorating Amarillo hops... and a crisp, dry finish.</p> <p> Straw</p> <p> Perfume Hop · Herbal</p> <p> Crisp · Zesty · Refreshing</p>		<p>Robinsons Trooper (4.8%)</p> <p>Malt flavours and citric notes for a unique blend of Bobek, Goldings and Cascade hops give this deep golden ale a subtle hint of lemon.</p> <p> Deep Gold</p> <p> Sweet · Malty · Zesty</p> <p> Bitter · Roasted · Malty</p>
	<p>St Austell Proper Job (4.5%)</p> <p>A powerfully authentic IPA, Proper Job is brewed with a blend of imported American hops. It is a real treat of a beer with a growing reputation and loved by beer enthusiasts far and wide.</p> <p> Gold</p> <p> Pine · Grapefruit</p> <p> Hoppy · Grassy</p>		<p>St Austell Tribute (4.2%)</p> <p>Light, hoppy, zesty, easy to drink and consistently delicious. The zesty orange and grapefruit flavours are balanced with biscuit malt for this superb Cornish classic.</p> <p> Amber</p> <p> Orange · Tropical</p> <p> Orange · Grapefruit</p>
	<p>Abbeydale Deception (4.1%)</p> <p>Elderflower and grape aromas with strong citrus flavours, especially grapefruit. Long lasting bitter finish.</p> <p> Pale</p> <p> Elderflower · Grape</p> <p> Citrus · Grapefruit · Bitter</p>		<p>Abbeydale Moonshine (4.3%)</p> <p>A balanced pale ale with a distinctive aroma that leads to a predominantly citrus taste, with grapefruit and lemons to the fore. A quenching bitter finish.</p> <p> Pale Gold</p> <p> Citrus · Lemon · Sharp</p> <p> Balanced · Fruity</p>

	<p>Cameron's Motorhead Road Crew (4.5%)</p> <p>American Pale Ale full of hoppy citrus and blackcurrant flavours delivering a crisp, refreshing, superior taste to celebrate the spirit of the strong and those who inspired it. Motorhead for life.</p> <p> Golden</p> <p> Citrus · Hoppy</p> <p> Hoppy · Blackcurrant · Citrus</p>		<p>Cameron's Strongarm (4.0%)</p> <p>The brewery's flagship beer. Well-rounded, ruby red ale with a distinctive creamy head. A good balance of malt, hops and bitterness.</p> <p> Ruby Red</p> <p> Rich · Toffee · Malty</p> <p> Sweet · Bitter</p>
	<p>Kelham Island Easy Rider (4.3%)</p> <p>An acclaimed pale ale. It's easy by name and easy drinking by nature while still retaining a full hoppy palate.</p> <p> Pale Gold</p> <p> Citrus · Tropical Fruit</p> <p> Hoppy · Fruity · Crisp</p>		<p>Kelham Island Pale Rider (5.2%)</p> <p>A legendary golden hoppy pale ale. An award winning beer from its earliest days and still with the same great taste today.</p> <p> Pale Gold</p> <p> Citrus · Malty</p> <p> Sweet · Delicate</p>
	<p>Dark Star American Pale Ale (4.7%)</p> <p>The Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops.</p> <p> Pale Gold</p> <p> Hoppy</p> <p> Dry · Fruity</p>		<p>Dark Star Hophead (3.8%)</p> <p>Extremely clean-drinking pale with a strong floral aroma and elderflower notes from the Cascade hops. This beer is full-bodied and full-flavoured yet gentle enough to make it a favourite session beer.</p> <p> Pale</p> <p> Floral</p> <p> Hoppy</p>
	<p>Weetwood Cheshire Cat (4.0%)</p> <p>Smooth and well-balanced with refreshing citrusy flavours. Very blonde and very easy drinking. Chester's favourite.</p> <p> Blonde</p> <p> Fresh · Floral</p> <p> Hoppy · Malty</p>		<p>Weetwood Southern Cross (3.6%)</p> <p>A flavoursome, hoppy beer. ale golden with a great aroma and freshness from the pine and lemony characteristics of the New Zealand hops.</p> <p> Golden</p> <p> Fresh · Pine</p> <p> Lemon</p>
	<p>Ringwood Forty Niner (4.9%)</p> <p>Rounded malt in the mouth with strong hop balance, deep bittersweet finish.</p> <p> Golden</p> <p> Hoppy · Malty</p> <p> Bitter · Sweet · Full</p>		<p>Ringwood Boondoggle (4.2%)</p> <p>A blonde and luscious ale – the perfect excuse. Brewed with the finest English Pale Malt, Goldings, Herkules, Cascade and Styrian Bobek hops.</p> <p> Blonde</p> <p> Hoppy · Citrus</p> <p> Fruity · Hoppy</p>

 <p>Arkells 3B (4.0%)</p> <p>A copper coloured Ale with a pleasant fruity and malty nose. It has a lingering bittersweet flavour of balanced Maris Otter malt and traditional Fuggles and Golding hops.</p> <p> Copper  Fruity · Malty  Malty · Bitter · Sweet</p>	 <p>Arkells Moonlight (4.5%)</p> <p>Moonlight has a golden auburn colour with a warm toasty aroma and distinctive citrus hoppy flavour from Celeia hops.</p> <p> Auburn  Fruity  Citrus · Hoppy</p>
 <p>Arkells Wiltshire Gold (3.7%)</p> <p>A light golden coloured Ale brewed using English Maris Otter malt, which creates a sweet malty flavour. The use of traditional hops give a mellow floral hop aroma followed by a hoppy taste.</p> <p> Golden  Floral  Hoppy</p>	 <p>Shepherd Neame Spitfire Kentish Ale (4.2%)</p> <p>An infusion of three Kentish hops adorns this beautifully balanced, blood-orange tinted British bitter. Hints of marmalade, red grapes and pepper are thrust from a springboard of warm, mellow malts.</p> <p> Auburn  Fruit · Toffee · Hoppy  Hoppy · Spicy · Bitter</p>
 <p>Theakston XB (4.5%)</p> <p>A premium strength ale with a rich flavour and full body. The balance between bitterness and fruitiness from the Bramling Cross and Fuggle hops used gives XB a distinctively complex aroma.</p> <p> Tawny  Malty · Hoppy  Malty · Bitter</p>	 <p>Theakston Old Peculier (5.6%)</p> <p>Rich, dark and smooth tasting, with a character all of its own. Brewed using the traditional Fuggle hop.</p> <p> Ruby Red  Fruity  Fruity · Rich · Smooth</p>
 <p>Fuller's London Pride (4.2%)</p> <p>This ale borrows sweet raisin, biscuit and dried-fruit notes from the Crystal malt, while fresh, piney herbs emanate from the hops. Rich, smooth and elegant on the palate and draws to a clean finish.</p> <p> Gold  Pine · Grapefruit  Hoppy · Grassy</p>	 <p>Exmoor Ale (3.8%)</p> <p>This light chestnut-brown session beer has a fresh, grainy, biscuity nose with a hint of fresh citrus fruit in the background.</p> <p> Chestnut  Biscuit · Citrus  Biscuit · Citrus</p>
 <p>Exmoor Fox (4.2%)</p> <p>Four malts are mixed and deliver a graceful and sleek malty mouthfeel. Goldings hops, produce a burst of delicate citrus and slight spice on the mid-palate.</p> <p> Golden  Hoppy  Dry · Citrus</p>	 <p>Exmoor Gold (4.5%)</p> <p>Aromas interplay between a fresh bouquet of grassy and floral hop and a subtly soft, caramel-tinged maltiness. The palate balances between grainy maltiness and sprightly floral, citrusy fresh hop fruit.</p> <p> Golden  Grassy · Floral  Malty · Citrus</p>

 <p>Greene King Old Speckled Hen (4.5%)</p> <p>Has a full, smooth flavour. Its fruity aromas are complemented by a blend of malty tastes. Toffee and malt combined with bitterness give a balanced sweetness and dry finish.</p> <p> Amber  Malty · Toffee · Roasted  Malty · Fruity</p>	 <p>Greene King Abbot Ale (5.0%)</p> <p>Warming, malty and fruity. Pale and amber malts contribute to a satisfying Horlicks and biscuity maltiness. Challenger and First Gold give a base note of herbal hop.</p> <p> Mahogany  Ripe Fruit  Malty · Sweet · Bitter</p>
 <p>Dartmoor Legend (4.4%)</p> <p>Smooth, full-flavoured and balanced, with a crispy malt fruit finish. Golden brown in colour with an aroma of fresh baked bread and a hint of spice.</p> <p> Auburn  Fruity · Malty · Hoppy  Spicy · Oranges</p>	 <p>Dartmoor Jail Ale (4.5%)</p> <p>A full-bodied, deep golden brown beer, Jail Ale has a well-rounded flavour and a rich, moreish aftertaste.</p> <p> Amber  Citrus · Orange · Sharp  Fruity · Full</p>
 <p>Hydes Original (3.8%)</p> <p>A classic popular English session ale, the bitterness is well balanced using English fuggle and wye Challenger hops to give a fruity and spicy palate.</p> <p> Amber  Spicy · Hops · Malty  Sweet · Bitter</p>	 <p>Hydes Finest (4.5%)</p> <p>A great tasting robust malty premium beer. English Target and Challenger hops provide for a moderate bitterness to balance off the sweetness. Fuggles hops produces a spicy, and nutty aroma.</p> <p> Copper  Spicy · Caramel · Biscuit  Malty · Toffee</p>
 <p>Bewdley Worcestershire Way (3.6%)</p> <p>Pale straw colour, First Gold, Celeia, and Fuggles hops, A very refreshing session beer with citrus aftertones.</p> <p> Straw  Hoppy  Citrus</p>	 <p>Bewdley Worcestershire Sway (5.0%)</p> <p>A stronger version of Worcestershire Way, this beer is sweeter and full bodied.</p> <p> Straw  Citrus · Pine  Hoppy</p>
 <p>Corvedale Normans Pride (4.3%)</p> <p>Has a hoppy and grapefruit aroma with a warming and fruity taste.</p> <p> Auburn  Hoppy · Grapefruit  Soft · Fruity</p>	 <p>Corvedale Dark and Delicious (4.6%)</p> <p>A biscuity and malty beer with a little bit of chocolate and Cinnamon. Biscuity dark chocolate features in the bitter taste, with a little hop fruit throughout the dry, bitter and nutty finish.</p> <p> Red  Smoky · Coffee · Fruity  Creamy · Coffee</p>

	<p>Tomos Watkin Delilah (4.0%)</p> <p>A light golden blonde ale produced using the finest malted barley and american hops to give you a crisp and refreshing beer with a zesty flavours and a hint of spice.</p> <p>👁 Golden 🍋 Citrus · Spice 👄 Zesty · Crisp · Refreshing</p>		<p>Tomos Watkin IPA (4.8%)</p> <p>Using traditional malted barley and a variety of hops from around the world. Giving you a unique, crisp IPA with the floral bitter taste with the wonderful aromas of peaches, mandarins and apricots.</p> <p>👁 Golden 🍋 Floral 👄 Floral · Bitter</p>
	<p>Tomos Watkin OSB (4.5%)</p> <p>Our classic favourite. A rich red ale using pale,crystal and wheat malt, with full fruity citrus hop flavour.</p> <p>👁 Rich red 🍋 Zesty · Hoppy 👄 Fruity · Citrus</p>		<p>Tomos Watkin Pecker Wrecker (5.0%)</p> <p>A full-flavoured amber ale produced using the finest malted barley. A rich fruity beerer with a gentle hop finish.</p> <p>👁 Amber 🍋 Hoppy · Fruity 👄 Full-bodied · Fruity · Hoppy</p>
	<p>Wickwar Bob (4.0%)</p> <p>Brewed using locally sourced ingredients. 3 varieties of malts, Challenger and Fuggle hops to produce a well balanced hoppy palate.</p> <p>👁 Light Amber 🍋 Malt · Toffee 👄 Dry · Moorish</p>		<p>Wickwar Falling Star (4.2%)</p> <p>Distinctive flavours and aromas are delivered through a carefully chosen blend of Cascade and Mittelfryh hops. Resulting in a balanced and refreshing finish.</p> <p>👁 Gold 🍋 Citrus · Zesty 👄 Light · Smooth</p>
	<p>Wickwar Cotswold Way (4.2%)</p> <p>The smooth body and biscuity flavour is derived from a special range of 3 malts mashed with our own pure Cotswold water and flavoured with a triple blend of hops.</p> <p>👁 Chestnut 🍋 Biscuity 👄 Very Drinkable</p>		<p>Wickwar Station Porter (6.1%)</p> <p>Multi-award winning Premium Ebony Ale, made with pure Cotswold water. The aromas of roasted malt, coffee, chocolate and rich fruits are produced from a subtle blend of 3 malts and Fuggle hops.</p> <p>👁 Deep Ruby 🍋 Chocolate · Rich Fruit · Coffee 👄 Chocolate · Liquorice · Smokey</p>

If you would be interested in Tomo Watkin's and Wickwar Breweries' seasonal beers - please contact Hereford Depot and speak to the Cask Co-Ordinator to advise on selection offered at the time and the availability.

Introducing

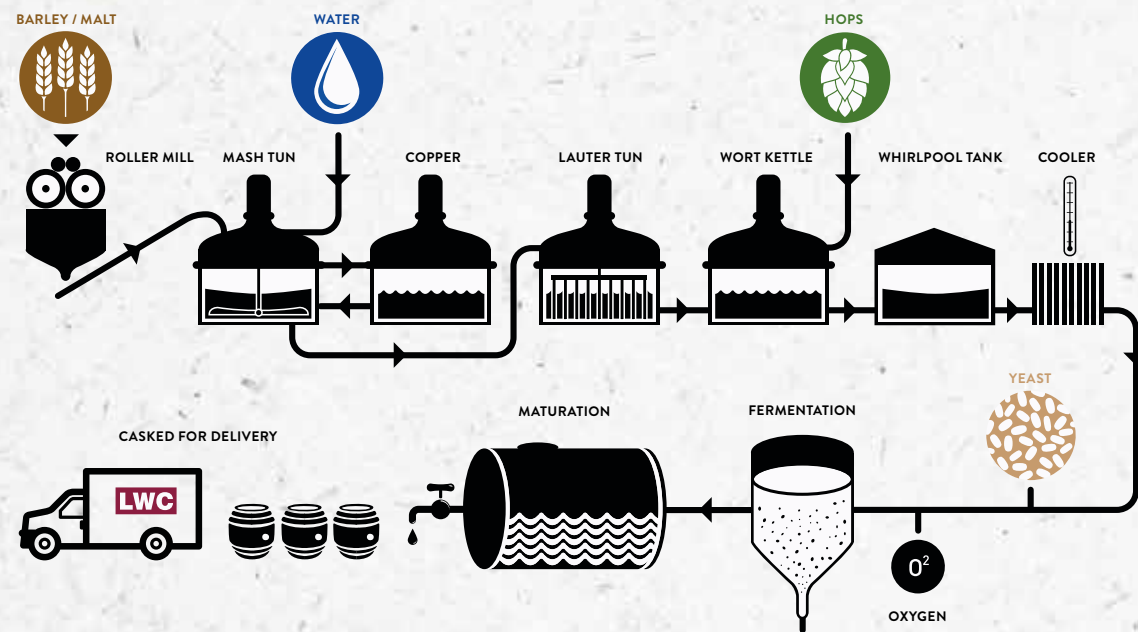
TOMO WATKINS · GLOUCESTERSHIRE
Tomos Watkin first operated from a small brewery in Llandeilo, Carmarthenshire and later opened a larger brewery in Swansea. Tomos Watkin now brew a wide selection of beverages from their brewery in the Swansea Enterprise Park. They have two distribution centres based in Fforestfach Industrial Estate, Swansea and Van Road, Caerphilly.



WICKWAR · GLOUCESTERSHIRE
It all began in 1860 in the Cotswold village of Wickwar, The purity of the locally sourced water was impossible to resist, perfect for brewing traditional ale that is both satisfying and easy to drink. Although the world has changed, our methods have stayed the same. Once you hit upon a winning formula, well, if it ain't broke...



The Brewery Process



The Foundation



WATER is the main ingredient and the foundation of any drink. It affects beer in three ways: the pH levels affect how the flavours are expressed; it can provide different flavour profiles depending on the sulphate-to-chloride ratios; and it can cause off flavours from chlorine or contaminants. Good water is considered to be moderately hard and have low or moderate alkalinity.



MALTS are cereal grains (usually barley) that have been dried in a process known as 'malting'. It is the source of sugars which are fermented into alcohol, and gives the beer its colour, scent and flavour. Depending on the desired flavour profile and the style of beer being brewed, there are five types of malts that may be used: base malts, light malts, roasted malts, dark malts and caramel malts.



HOPS started being used in brewing as a stability agent and for flavouring. The oils in hop flowers contain a tremendous amount of bitter, zesty/citrus flavours. There are many varieties that are used to produce different flavour profiles. In British ales the most common varieties are Goldings, Fuggles, and Bramling Cross. The New World Hops are used in beers with more intense hop character due to their more tropical flavours, with most commonly used varieties such as Galaxy (Australia), Nelson Sauvin (New Zealand), Citra, Centennial and Chinook (US).



YEAST acts as the fermenting agent in beer and converts the sugars produced from the malts into alcohol and CO₂. Most old family brewers in England have their own different varieties of yeast strains that are unique to their brew house. In Belgium, monks and brewers use wild yeast for spontaneous fermentation to create very unique and tart flavours to some of their styles.

9 Tips on Keeping Cask Ale

1. ORDERING: Order the correct size of cask and aim to sell it within three days.

Why? If the cask is left for more than three days, the beer will start to taste dull and tired.

2. STORAGE: Casks must be stored in a temperature-controlled cellar between 11°C–13°C, ideally at 12°C (54°F).

Why? Beer needs to be at the right temperature to condition correctly.

3. STILLAGING: Casks should be stillaged for at least three days before sale. If some casks have to be stillaged later, roll them before stillaging.

Why? Level stillaging makes a gas pocket beneath the shive and encourages good venting when soft, porous pegs are inserted. As the sediment drops, it falls safely into the belly of the cask, away from the tapping point. If stillaged on a forward tilt, the gas pocket will be at the back of the cask, so beer and not carbon dioxide gas will be pushed through the soft porous tap.

4. PEGGING AND VENTING: Casks should be vented with a soft porous peg 2–6 hours after delivery. Check the cask frequently and change the peg if it becomes blocked. When strong fermentation finishes, insert a nonporous peg.

Why? This brings the beer to its ideal condition for the customer. It helps with the clarification process and once the beer is on sale it will help maintain the right amount of carbon dioxide.

5. TAPPING: Tap all casks 24–48 hours before they go on sale.

Why? This eliminates the opportunity for microorganisms to spoil the beer.

6. SAMPLING: Sample beers for clarity, aroma and taste after tapping each day before serving. Always sample from the cask before connecting the beer lines.

Why? Pulling through to the bar wastes beer and if the beer isn't ready, the customer notices.

7. SERVING: Once on sale, beer is exposed to air which causes rapid deterioration. Empty casks should be replaced within three days.

Why? Air drawn into the cask causes oxidation, which spoils the beer.

8. TILTING (STOOPING): Gently tilt the cask when it's between 1/2 and 2/3 full, either by raising the back or lowering the front. About three inches either way should be sufficient.

Why? Tilting the cask too far or too quickly could disturb the sediment, risking hazy beer.

9. CLEANING: Beer lines and equipment need to be cleaned every five days using the equipment and methods recommended by your beer company cask supplier.

Why? One of the most important factors in high-quality cask beer is the cleanliness of the dispense equipment. As well as harming the taste and clarity, dirty systems can cause malfunctioning and uncontrollable fobbing.

Beer Dictionary

ALE is a term used in the English language for a brew made with a top-fermenting yeast, which normally stands out with its fruitiness. Ales are brewed in varieties of strengths, colours and palates which are separated into styles.

CASK-CONDITIONED ALE is non pasteurised or filtered. It has a secondary fermentation and precipitation of yeast in a vented cask in the cellar of the pub. After the cask-conditioning process is completed, the final product should be clear with a very light natural carbonation, and between 11°C–13°C in temperature.

BITTER is a quintessentially British style; this beer is a well-hopped ale. The hops provide it with quite a healthy amount of bitterness, hence the name. This ale is traditionally served on draught, from a cask. An acidity to the finish is common, and the colour varies from light amber to deep copper from the darker malts used in the brew. Most traditional bitters will have an alcohol content of around 3.6%–4%. ‘Best’ or ‘Special’ bitters come in at 4.4%–7.5% ABV, and the odd ‘Extra Special’ bitter at about 5.5% and higher.

PALE ALE’S main characteristic is its light copper, straw colour with good head retention. That is achieved using paler malt varieties in the mash. These beers also usually have an ample amount of hops. One of the first English Pale Ales originated in Burton-upon-Trent, where the hard water used in the brewing helped to produce beers with clarity and enhanced the bitterness of the hops. Average alcohol content usually ranges from 3.8%–6% ABV.

MILD as a style was developed to have less hoppy flavours, and is therefore less bitter and a bit sweeter. Some are copper in colour, but most are dark brown. This particular type of ale was created to be drunk in large quantities by manual workers, and has suffered in recent years for its blue-collar image. It’s usually quite weak in alcohol, due to it being brewed for large consumption and is around 3%–4% ABV, but often full in body.

INDIA PALE ALE (IPA) originated as British Pale Ales for the Indian Empire which were made to a higher-than-normal strength, and given more hops, to protect them on the journey. Today, IPAs have evolved into many different style variations, using different hop varieties, influenced by the rise of craft beer in the 70s in the US. Their usual alcohol content is 3.6% or over.

STOUT originated as a stronger version of the English Porter. Typically dark brown to pitch black, this style commonly features the use of roasted barley, which is unmalted and kilned to the point of being charred, which lends a dry character as well as an abundant roasted flavour resembling coffee and dark chocolate. The hops are mainly in the background; therefore, the hoppy bitterness is almost unnoticeable, usually 4%–7% ABV. ‘Extra’, ‘Export’ and ‘Imperial’ styles have a heavier alcohol content. The latter was brewed as a winter warmer for the Tsarist Russian Empire with ABV anything from 7% to more than 10%.

PORTERS were loved by the transportation workers of Central London; it became extinct but was resurrected by the US in the 70s and 80s. Porter is the lighter-bodied brother of a Stout, which means it’s a dark (nearly black at times) beer, enriched with a variety of different malts: the base of a pale malt, with the addition of black, crystal and chocolate malts and/or smoked and roasted malts. Hop bitterness is very moderate. 4%–7% ABV.

Glassware



PINT: The most standard glass used to serve cask beer. The bulge near the top is constructed to accommodate frothy heads and helps make sturdy stacking. Pint has a little cousin, a glass called a half pint. They are identical to the pint, just half the size.

Use with: All Cask Ales.



TULIP: An exaggerated top lip gives this glass its floral name; it’s also responsible for supporting huge heads and promoting big smells.

Use with: Scotch ales, fruit beers, English barley wines, strong ales, and any beer with a substantial head or strong nose.

TIP: Cleanliness is close to godliness, even the smallest amount of soap, dust or lipstick can ruin a good pint. So why risk reputation, when this can be avoided by following a few simple steps?

· To keep glassware in pristine condition, ensure that you use a washer that is utilised for glasses. Dishwashers run at a different temperature and do not sanitise glass appropriately. Do not wash glassware and coffee cups together and make sure the glass washer is deep cleaned every 7 days.

· Air-dry your glasses; towels may abandon fibres or dust on wet glass. Try to renovate your glasses once a week; this removes any residue from rinse agents and other chemicals coating the glass surface. Finally, store glasses top-down to allow all water to evaporate and deter mould.

Beer Tasting

Taking a moment to smell your beer and linger on your first sip will make every beer a rewarding experience. After all, beer is made to be enjoyed!

APPEARANCE: Although colour and clarity aren’t necessarily an indication of the beer’s quality, the look of any given beer was crafted intentionally and it is a very integral part of the drinking experience. The clarity can vary from brilliant to cloudy and the head can tell you a more about the beer. Beers that aren’t extreme in their alcohol content should have good head retention and this often indicates a well-crafted beer, made with quality ingredients.

AROMA: Our sense of smell informs the way we taste things, opening up a complexity of flavours to the palate. If the beer has no instantly recognisable aroma, swirl it around in your glass and give it another sniff. This will release some carbonation, which will carry the aroma up to your nose.

FLAVOUR: The flavour should be a continuation of the aroma. There are a few added dimensions that will appear, most notably bitterness. Swirl the beer in your mouth before swallowing it.

MOUTH FEEL: This refers to the texture and weight of the beer, as opposed to the actual taste. High alcohol beer can have a warming quality, while bitter beers can sometimes be astringent. The weight, or body, of beer can also vary from being light and watery, to being full and heavy.

FINISH: The aftertaste can be sweet or bitter, and can take on many flavours, either in succession or all at once. Also notice the intensity of the finish. The finish of a beer depends greatly on the style in which it is brewed. The most important thing from here is: will you have another sip?

Partnerships

We offer the full range of beers from some of the oldest family brewers in the country, with whom we have an excellent working relationship.



BRAINS BREWERY · CARDIFF

Founded in 1882, Brains is Wales's largest brewery. It is the official beer and sponsor of the Welsh Rugby Union as well as the F.A. of Wales and Glamorgan Cricket Club.

Brains's award-winning beers are available throughout Britain as guest beers in numerous pubs. Flagship brands are Rev. James, Brains SA and Gold, plus a fantastic range of craft beers from their microbrewery.



HURNS BREWERY · SWANSEA

The Hurns Brewing Company was originally established as the Hurns Mineral Water Co by Arthur A Hurns. Hurns first premises were based in Northampton Lane in Swansea and their initial range of products were bottled soda water, ginger beer, lemonade and cordials. The Hurns Brewing Company acquired the Tomos Watkin brewery in 2002. Tomos Watkin first operated from a small brewery in Llandeilo, Carmarthenshire and later opened a larger brewery in Swansea. Tomos Watkin now brew a wide selection of beverages from their brewery in the Swansea Enterprise Park. They have two distribution centres based in Fforestfach Industrial Estate, Swansea and Van Road, Caerphilly



GLOUCESTER BREWERY · GLOUCESTERSHIRE

We are very lucky to be brewing in a time where many people are excited about beer and about exploring the different styles available. It is this which drives our creative process. Of course we want to honour U.K. brewing heritage and offer some of the classic styles of English ale but we also like to play around with the newer ingredients and styles. We have put our drive and passion to create the world's best beers into everything we do, always striving to improve and enhance our beers and their flavours. We love to explore and experiment with different beer styles, brewing techniques and ingredients. We are creating something special and we want to share this with as many people as we can.



LUDLOW BREWERY · SHROPSHIRE

Ludlow produces award winning high quality ales in a specially converted railway shed, just over 50 metres north of Ludlow railway station. The building has been fully refurbished and during the design of every opportunity was taken to ensure that an environmentally friendly and low carbon facility was established. We reclaim heat during the brewing process, recycle rainwater, have low carbon insulation and have installed solar panels. When you drink our beer, say 'cheers' to real ale with a clean conscience!



WADSWORTH · WILTSHIRE

Wadsworth have been brewing beer since 1875 with iconic brands such as 6X brewed alongside other award winning ales. Our beers are sold within our own pub estate in the South West and London, national pub company outlets, small multiple chains and managed pub companies. We sell our packaged range through all the major retailers, locally and nationally.

Our modern Brewhouse based in our Victorian brewery, combines state of the art techniques with over 140 years of brewing experience, and our small beer kitchen enables us to create new and innovative beers for our customers. We take pride in the way that we brew and the ethos behind it. 95% of our ingredients are sourced in the UK and we successfully combine craft brewing with dynamic innovation, passion and quality.



OTTER BREWERY · DEVON

Established in 1990 by David and Mary Ann McCaig, the building of the Otter Brewery was, and still is, a labour of love.

The brewery draws water directly from the head springs of the River Otter in East Devon to produce their core range of five real ales which includes Otter Ale, Otter Amber, Otter Head, Otter Bright and Otter Bitter.

From the underground eco cellar which is naturally cooled using the earth's core temperature to the willow beds that clean and recycle their waste water, green thoughts run through every aspect of production. Their aim has always been to produce consistent and great-tasting beers full of character and produced in an environmentally friendly way.



WOOD'S · SHROPSHIRE

The real taste of Shropshire! The Wood Brewery was started by the Wood family in the stables of The Plough Inn in Wistanstow, South Shropshire, in 1980 and this micro-Brewery of repute is still under the same family ownership. The Brewery sits right on the edge of the Shropshire Hills Area of Outstanding Natural Beauty.

Today's brewery has grown beyond recognition from the modest little set-up that produced the first pints of Special. Wood's also brew a range of craft beers to suit all palettes.

There are also seasonal beers produced regularly, giving our customers a constant supply of different beers for their bar, all providing the drinker with the real taste of Shropshire!

Why not give your customers something to be enthusiastic about?

CASK ALE FESTIVAL



LWC WILL PROVIDE EVERYTHING THAT YOU REQUIRE FOR
A SUCCESSFUL FESTIVAL!

What's Stopping You?

People shy away from organising cask ale festivals because they think that it requires a lot of hard work. Nothing could be further from the truth as LWC will do everything for you.

- We will provide you with posters to advertise the festival.
- Afterwards, we will collect the empties to finish off the job.

For Beer Festivals

A further range of beers are available; we can source these from one of our other depots.

To place an order and for more details on seasonal and other beers please contact your region's LWC depot and ask for their Cask-Coordinator.

7000 customers believe LWC makes the difference.

A festival will give you a 20% uplift in trade on any weekend that you run it.
Contact your LWC account manager for information.

LWC HEREFORD

To place your order please call
0845 365 1028