

Session ALES

Perfectly suited to enjoy over the course of a fresh Autumn day; all of our session ales are under 4% ABV and have a varying taste profile, although each remains as quaffable as the next.



GALE'S SEAFARERS ALE, LONDON

ABV 3.6%. Hops: Admiral

An amber coloured beer with well developed fruity flavours and a gentle bitterness. Thanks to its inspired blend of quality English malt, Admiral hops and unique Gale's yeast, Seafarers proves to be a delicious, thirst quenching ale. The brewery also donates £5 for each barrel sold to Seafarers UK, the leading maritime charity.

Food match: Fish & Chips



CROPTON ENDEAVOUR, NORTH YORKSHIRE

ABV 3.6%. Hops: Cascade, Fuggles, First Gold

A blonde beer, brewed with an inspired selection of three different hops. And it's this combination of Cascades, Fuggles and First Gold hops that give this ale its distinctive light, refreshing fruity taste. Dedicated to Whitby's seafaring legend Captain James Cook and his ship, the Endeavour. Why not discover it for yourself?

Food match: Hereford Beef Burger

Session ALES



COPPER DRAGON GOLDEN PIPPIN, WEST YORKSHIRE

ABV 3.9%. Hops: Cascade

A light, refreshing blonde from one of the UK's fastest growing micro breweries, Golden Pippin is brewed using a fresh new hop variety which gives it a rich citrus fruit flavour. Perfect to sup during any month of the year.

Food match: Chicken Burger



SHARP'S CORNISH COASTER, CORNWALL

ABV 3.6%. Hops: Northdown, Northern Brewer

A refreshing golden ale with a hoppy bitterness that compliments its light, malty, almost honeyed taste. Cornish Coaster is renowned for a finish that's dry and very moreish.

Food match: Fishcakes



COTLEIGH TAWNY OWL, SOMERSET

ABV 3.8%. Hops: Goldings, Fuggles, Northdown

A West Country classic, this light copper coloured ale is brewed using the finest local malted barley and English whole hops. The resulting subtle hop palate blends with the malt's sweetness to achieve a beautiful and balanced bitter

Food match: Rump Steak

Blonde ALES

Popular all year round, these golden blonde, straw-coloured beers are the perfect starting point for those new to ale. And now's the ideal time to begin; with their clean and crisp flavours complementing our Autumn seasonal range.



ADNAMS GHOST SHIP, SUFFOLK

ABV 4.5%. Hops: Columbus, Chinook, Citra

Using a selection of malts and three types of hops, this ghostly pale blonde delivers a pithy bitterness and malty flavour, with a lemon and lime aroma. Based on an American Pale Ale recipe, this beer is sure to be popular over the Autumn season.

Food match: Gammon & Eggs



CASTLE ROCK HARVEST PALE, NOTTINGHAM

ABV 3.8%. Hops: Cascade, Centennial, Chinook

Well balanced and richly aromatic, this wonderful pale ale comes with a pleasant citrus bitterness thanks to its inspired blend of American hops. Being voted Gold Champion at the Great British Beer Festival 2010, it's a beer that we're sure will prove popular in every Nicholson's across the UK.

Food match: Grilled Scottish Salmon

Blonde ALES



HOOK NORTON HOOKY GOLD, OXFORDSHIRE

ABV 4.1%. Hops: Fuggles, Goldings, Williamette

A striking, very pale crisp ale. Very hoppy in character, Hooky Gold is an enjoyable beer known for its fruity aroma and pleasant, light taste. Always a popular choice.

Food match: Fish Platter



THWAITES WAINWRIGHT, LANCASHIRE

ABV 4.1%. Hops: Magnum, Hallertau, Hersbrucker

A refreshing straw coloured beer with soft fruit flavours and a hint of sweetness from the fine malt. Brewed using a mix of continental hops, the utterly drinkable Wainwright is well suited to the Autumn months.

Food match: Scampi & Chips

India Pale ALES

Originating from the days when ale was shipped to British colonists in India, these pints range from light amber to copper in colour. India Pale Ales are hoppy, bitter and sometimes malty with a medium to high ABV. Just what you need as the nights get colder.



TITANIC TOMAHAWK, STOKE-ON-TRENT

ABV 5.0%. Hops: Tomahawk, Abtatum

This beer takes its name from one of the hops it's brewed from. The inclusion of Maris Otter Pale Malt adds to its memorable bitterness, while a touch of dark crystal gives this pale ale a hint of red. Rarely seen in cask, we're proud to be serving this during the Autumn season.

Food match: Tasting Platter



BREWDOG PUNK IPA, ABERDEENSHIRE

ABV 6.0%. Hops: Chinook, Crystal, Motoaeka

Golden in colour with fresh grapefruit and caramel on the nose, this bold, assertive beer is balanced by its biscuity malt flavour and refreshing bitter finish. Brewdog was set up by two ale-loving 20-somethings, Martin and James, with the help of – as they put it – more than a few scary bank loans.

Food match: Chicken & Chorizo Salad



WILLIAMS BROTHERS JOKER IPA, SCOTLAND

ABV 5.0%. Hops: First Gold, Cascade

Traditionally, IPAs are hoppy and bitter and highly flavoursome. Something that's certainly true of this copper coloured ale. Aggressive and heavily hopped, Joker combines full malty flavours with a bitter bite and fresh grapefruit like aroma.

Food match: Sunday Roast Chicken

Traditional English BITTERS

As the Autumn draws in, we've sourced three fine examples of a modern Traditional English Bitter. A style made famous by the likes of Fuller's London Pride, these gold to copper ales, around the 4% ABV mark, match the season perfectly.



THORNBRIDGE LORD MARPLES, DERBYSHIRE

ABV 4.0%. Hops: Bramling Cross, Perle, Hallertau, Northern Brewer

Surprisingly smoother than you'd expect, with light toffee and rich caramel characters. Highly quaffable, Lord Marples rewards with a mixture of floral and spicy hop notes and a pleasing bitter finish.

Food match: Fish & Chips



SALOPIAN DARWIN'S ORIGIN, SHROPSHIRE

ABV 4.3%. Hops: Simcoe, Amarillo, Nelson Sauvin, Challenger

A light coloured ale that combines its aromatic zesty flavour with a long, spicy finish. A relative newcomer that's already won a number of awards, this beer, with its crisp malt finish and hint of sweetness, was first brewed in 2009 to celebrate the bicentennial of Charles Darwin's birth.

Food match: Hereford Beef Burger



MORLAND ORIGINAL, SUFFOLK

ABV 4.0%. Hops: Challenger, Goldings, First Gold

Auburn copper in colour, this refreshing cask beer offers the drinker a light, malty flavour with a pronounced bitter finish. Take in its aroma and you'll notice a distinct mix of both toffee and subtle fruits.

Food match: Sausage & Mash

Dark ALES

These ales were made for the dusky evenings ahead, and despite being ideal all year round, always develop a cult following as the nights get colder and shorter. Taste your way through our selection – we promise they will brighten up your season.



YORK CENTURION'S GHOST ALE, YORK

ABV 5.4%. Hops: Bramling Cross, Fuggles, Challenger

A warming, dark bitter ale, renowned for its roasted malt taste making it highly flavoursome and very easy to drink. The ale itself is named after the Roman Centurions who used to march where the brewery – the only one within York's city walls – now stands.

Food match: Ribeye Steak



J.W. LEES BREWER'S DARK, MANCHESTER

ABV 5.5%. Hops: Goldings

Always a firm favourite with cask ale fans, this award-winning beer has warm undertones of liquorice and chocolate, thoughtfully mixed with a full malty aftertaste.

Food match: Banoffee Cheesecake

Dark ALES



ACORN OLD MOOR PORTER, SOUTH YORKSHIRE

ABV 4.4%. Hops: Challenger

A full bodied Victorian style porter with a good hint of liquorice. Old Moor's initial bitterness gives way to a smooth, mellow finish. Acorn prides itself on using only the finest ingredients – and the same yeast strains as the original Barnsley Brewery, founded way back in the 1850's.

Food match: Lamb Shank



WYCHWOOD HOBGOBLIN, OXFORDSHIRE

ABV 4.5%. Hops: Fuggles, Syrian Goldings, Cascade

This distinctive ruby red ale is both full bodied and delicious. Take just one sip and you'll enjoy Hobgoblin's fruity character, along with its chocolate toffee malt flavour and rounded bitterness.

Food match: Sticky Toffee Pudding



ORKNEY DARK ISLAND, ORKNEY

ABV: 4.6%. Hops: Challenger, Goldings

A dark Scottish ale, this is the Orkney Brewery's flagship beer. Hardly surprising, given this fine ale's ripe, fruity, chocolate nose. Add its well balanced flavours of dried fruit, figs and nuts – and it's no wonder this beer from a small island is enjoyed the world over.

Food match: Chocolate Brownie