

Atlas Latitude (3.6%)

Brewed with a balance of best British Ale Malt and Lager Malt, this beer exhibits a pale straw colour. The aroma combines a zesty attack and an apricot fruitiness with the subtle floral hop notes of the Styrian Golding, Saaz and Hallertauer Hersbrucker hops.

B & T Bedfordshire Clanger (3.8%)

Dry clean tasting beer double hopped to taste like beer used to. This Beer is brewed using Pearl Pale Malt, Crystal Malt, Challenger Hops, Golding Hops and Fuggle Hops.

Dark Star Over The Moon Mild (3.8%)

Traditional dark mild ale, fully hopped and very quaffable.

Elgoods Wisbech Winter Ale (3.8%)

Malty and fruity, with a delicious hop aroma, a dry finish to the palate and moreish taste.

Moles Mole Lang Syne (3.8%)

A refreshing amber gold beer with a fresh floral aroma from the single variety First Gold hops, leaving a lingering dry, bitter taste.

Morque Winter Tyne (3.9%)

A dark winter ale. Hopped with traditional English hops, fuggles and Goldings to give a spicy flavour

Grafton Dark Lady (4.0%)

Smooth, dark and dangerous with a good roast aftertaste.

Great Orme Welsh Black (4.0%)

Rich, dark and full of malt flavours, this black bitter owes its characteristics to the large amount of chocolate malt giving it a velvety smooth rich coffee finish. No aroma hops are added to this beer, instead seven types of grain are used to develop the flavour.

1648 Triple Champion (4.0%)

An old-fashioned style of best bitter with a malty aftertaste

Coach House Cheshire Gold (4.1%)

A pale golden beer brewed entirely from malted Maris Otter barley grown in Yorkshire and hopped with target hops with a late addition of whole leaf green bullet hops which impart pine lemon crispness and an excellent aroma.

Hook Norton Hooky Gold (4.1%)

A very pale, crisp beer, confidently displaying it's hop character. The first Hook Norton beer to feature American hops. A fruity aroma and a pleasant, light taste.

Downton Black Knight (4.1%)

Unusually dark bitter beer, clean tasting with both roast barley and hop flavours and aromas

Hidden Hidden Potential (4.2%)

An award-winning, full hop traditional bitter with a balanced malty flavour, Hidden Potential is clean tasting with slight citrus tones - very quenching!

Holdens Devil Dunn (4.2%)

A pale golden beer with a distinctive hoppy aroma, malty overtones and a long lingering bitter finish.

Harviestoun Haggis Hunter (4.3%)

This beer is a great accompaniment to haggis. It's brewed using pale and crystal malts and well hopped with Fuggles, East Kent Goldings and Styrian.

Gadds Seaside (4.3%)

Pale, amber coloured ale. Clean, crisp and bitter, using Goldings and Fuggles. This is one of those "one-off" brews that proved so popular it's now a regular.

Hogsback Winter Ale (4.4%)

A traditional winter ale, rich, dark and nutty flavours to warm those cold winter nights.

Itchen Valley Treacle Stout (4.4%)

A wholesome stout, smooth on the palate and brewed with rolled oats, Maris Otter malt and roast barley. A touch of treacle completes a full bodied, rich warming stout.

Twickenham Winter Cheer (4.5%)

A dark, malty, spicy seasonal ale. Brewed with black, pale chocolate, and crystal malts and English hops.

Elgoods Thin Ice (4.7%)

A full bodied, warming ale of 4.7% ABV. Brewed with well-roasted malts and generous amounts of English hops, for a satisfying finish. The use of wheat malt as well as finest Pale Maris Otter malt results in a rich, full malty flavour. A blend of Fuggles and Goldings hops give good depth to the bitter finish of the beer.

Nethergate Old Growler (5.0%)

Brimming with dark malts, dark fruits and everything you possibly could ask for in a classic porter.

Hello and welcome to The Edgar Wallace Winter Beer Festival Jan 2009.

It looks like we have now settled on seasonally themed beer festivals as the way to go.

This is our Winter Beer Festival, so we have gone for winter-brewed beers as well as the dark ales most people would regard as "Winter Ales". This is to make sure that there will be something for everyone, although more than 50% of the beers on offer are dark ales.

Winter Ales are brewed with cold weather in mind, they are warming drinks. The warmth can come from the alcohol, the richness or sometimes from a little spice added to the brew. They tend to be much more full-flavoured than beers brewed through the rest of the year, often described as "fruity", "rich", "spicy" or just "dark".

But if you are not fond of dark beers, fret not, because we have some light beers also.

We would really appreciate your feedback, so if you have really enjoyed a particular beer, please fill out the slip below, and we can crown "The Edgar Wallace Champion Winter Beer"

Please enjoy your drinks in a responsible manner.

The Edgar Wallace

Winter Beer Festival

From 19th January 2009
until all the beers run out!

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Name Phone.....

Favourite Beer Of Festival

