



ALE WEEKEND: 11TH – 13TH SEPTEMBER



Bitter & Twisted (3.8%), Harviestoun Brewery

Crystal malt for sweetness, aromatic fruit from the hops and oats to give the brew some body. Not to mention a naughty, tingling lemon finish.

Everyone Loves Alora (3.8%), Fyne Ales

A single-hop session pale ale bursting with juicy apricot, sweet melon and peach, balanced by a twist of zesty yuzu, it's soft, refreshing, and effortlessly moreish.

Haggis Hunter (4.3%), Harviestoun Brewery

This is a hoppy, amber ale, brewed using pale and crystal malt. The biscuit base compliments its citrus and floral aromas and spicy, grassy undertones.

Highlander (4.8%), Fyne Ales

A nutty caramel-malt body with sweet red fruit notes and a gently bitter finish.

Jack Back (3.7%), Stewart Brewing (GF)

A pale hoppy beer with strong citrus and tropical fruit aromas. The taste is light, crisp and refreshing.

Jarl (3.8%), Fyne Ales

Light and golden. A perfect ale for whiling away the hours on a sunny day – a full-on citrus experience.

Man O'Hoy (4.2%), Orkney Brewery

A deep golden ale brewed with mosaic/amarillo hops for flavours of citrus and mango. It also features a soft malt background with a creamy, bittersweet fruity finish.

Olde Engine Oil (6.0%), Harviestoun Brewery

Black ale with coffee, dark chocolate, buttered toffee, and earthy hops with a velvety mouthfeel.

Pentland IPA (3.9%), Stewart Brewing (GF)

A pale straw colour with a clean white head. Subtle citrus and floral tones, with a refreshing, clean hop taste and a balanced flavour.

Red MacGregor (4.0%), Orkney Brewery

This beer offers initial toasted caramel malt aromas and flavours then mouth-watering citrus hop fruits giving way to a clean, fruity, refreshing hop bitterness.