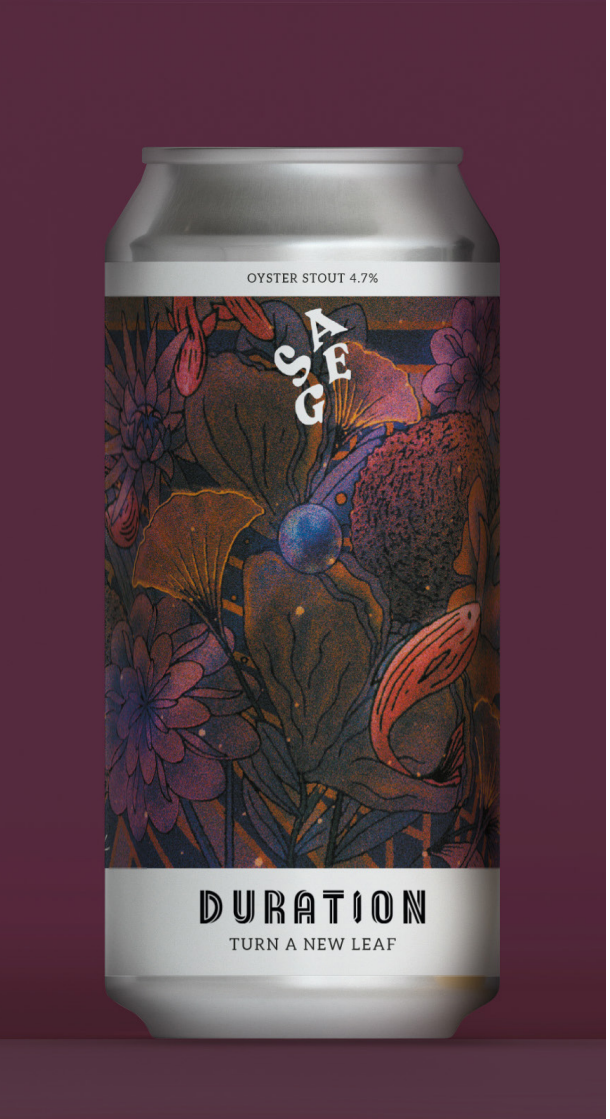


TURN A NEW LEAF

OYSTER STOUT 4.7%



We teamed up with sage, a london based florist for this traditional oyster stout using local brancaster oysters, shells and all. Adding oyster plant leaves from nurtured in norfolk as a nod to our collaborators trade. This dark, rich beer has a mild salinity and savoury note from the heavy roast, a dry and all together sessionable stout

TASTING NOTES

Salty | Roasty | Dry

PACKAGE FORMATS

20 Litre Key Kegs
24 x 440 ml Can

INGREDIENTS

Yeast	House Blend
Hops	Mittelfruh, Huell Melon
Adjunct	Oyster, Oyster Leaf
Grist	**Malted Barley, Wheat, Fish**

*Allergens in **Bold**, contains **Gluten***
Unpasteurised and unfiltered