

BEER & CIDER NEWS

GREAT GREEK PAIRINGS

Media and trade representatives put Hungry Donkey's range of Greek microbrews from the likes of Septem, Marea and Voreia through their paces, the idea being to create a beer pairing menu for the restaurant.

While Septem Sunday's (6.5%), a beer brewed with orange blossom and flower honey, worked well with lemony chicken souvlaki, and the coriander and orange notes of Voreia Wit (7%) proved tasty with lamb souvlaki, the most popular match was the complex Valrhona chocolate-laced Voreia Stout (6%) with the Greek cheese selection. Public beer and food events based on these matches are starting in January. *Beers from Maltby & Greek, 020 7993 4548*



At arm's reach

Ed and Tom Martin of the ETM Group have launched Long Arm Brewery. Having restored the Ealing Park Tavern, a former coaching inn, the brothers set about reviving its 18th-century brewing tradition. Four beers are available via cask, KeyKeg and striking bottles.

'It's all about the British,' said head brewer Czech-born Vlad Schmidt, referring to Lucky Penny Pale Ale (4%), where Admiral and First Gold hops offer flavour and balance. The grains lead the way with Birdie Flipper (5%), IPA-OK (4.5%) overflows with pushy US hops and ripe tropical fruit, and Shadow Wolf (6%), a smoked stout, shows orange and dark chocolate notes aplenty. *Long Arm Brewing Co, 07739 627 407*

Calls for Freedom

Following a stylish makeover and the tripling of its maturation capacity, English lager pioneer Freedom Brewery is celebrating with new beers, new names and new recipes. What stays the same is the eco-friendly approach – the brewery has its own borehole, for example – and the maturation time: beers rest for at least four weeks, resulting in a characteristically fine sparkle throughout.

Of the new trio, the East India Pale (5.5%) shows balanced biscuit and caramel malt notes, with US hops Cascade, Centennial and Chinook. Liberty Pils (4.4%) is balanced and long, and our favourite newbie, King Koln (5%), Freedom's homage to the Kolsch style of beer, is seductively moreish.

Freedom Brewery, 01283 840721



SWIFT HALVES

Born in a Roman brewpub, artisan Italian brewer **Birradamare**, the lovechild of Elio Miceli and Massimo Salvatori, has made its UK debut. Already snapped up by Prezzo, the food-friendly 'Na Biretta Chiara (4.9%, £21.50/12x330ml) has light malt notes, medium body and bitter finish, while **Dammenipa** (5%, £21.88/12x330ml), a homage to an English IPA, is more strident. *World Beers Ltd, 01279 600044*

Estrella Galicia has embraced its dark side with **1906 Black Coupage**. Appealing maltiness, roasted, bitter notes and molasses-style sweetness sit alongside a savoury note not unlike salty liquorice. *£33.60/24x330ml, Instil Drinks, 020 7449 1685*

Fancy dialling your inner Swede? **Gotlands Bryggeri** has arrived with a threesome – Pils, Pale Ale and IPA – our favourite being the amber **Sleepy Bulldog Pale Ale**, where the caramel malt notes balance the Old-and-New-World hop blend with style. *£30.76/24x330ml, £114.10/30l keg, Boutique Bar Brands, 020 7717 5560*

Sticking with the Nordic theme, forget Sauternes and reach for **Brännland Ice Cider** next time you want a honeyed nectar as aperitif or fruit dessert accompaniment. Juice from eight types of Swedish apples is left to concentrate in Arctic conditions prior to fermentation. Marmalade, Cling peach and apricot notes mix with a floral flourish, a sweet spice note and balanced acidity. *11.7%, £19.40/375ml, Nordic Nectar, 01306 631074*

