

## Brewhouse & Kitchen doubles up

There is an international flavour to the Brewhouse and Kitchen pub chain. Take the group brewer, Peter Hughes; born in Swaziland and grew up in South Africa. Then there is Thomas from Germany, who is the brewer from the newly opened brew pub in Highgate; and Natalia, the brewster at their other London pub in Islington, and you have a really different mix of international beer knowledge.



The new Highbury pub is situated in what was once a tramshed, used for the trams that serviced the Highbury and Aldwych route, which started in 1906. The pub is on the roundabout outside the Highbury & Islington station, making it a great place to pop in for a quick one if you are travelling through the area. Inside, it's a modern looking pub with the brewery on view at the far end.

There are currently six pubs in the Brewhouse and Kitchen chain: Poole, Bristol, Dorchester and Portsmouth. Their raison d'être is (their name gives it away) is to have a micro brewery alongside their food offering. Peter's job is to look after the brewing at all their pubs and this year will be a very busy one for him. After the recent opening in Highbury, Gloucester Quay is planned for this summer and Southampton and Bournemouth for later this year. Fortunately, this is clearly a man who loves his job.

All of the seven beers the Highbury pub is brewing has a little story behind them, most directly associated with the area and here they are:

**Tramshed:** 3.8%ABV, their session bitter. The name of course is named after the fact that the building in which the pub is based was once a tramshed. It is a traditional pale brown bitter with a peppery hop throughout. There is some fruitiness and a dryish finish. The malts are Pale and Crystal; hops: WGV (Whitbread Golding Variety).

**The Goalscorer:** 4% ABV. This is described as a session IPA, it is a dark golden beer using Munich Malt and Mount Hood hops. The result is a smooth drinking beer with grapefruit and kiwi flavours and a bitterness that is balanced by honey and a treacly sweetness.

**No 19:** 4.5% ABV, a brown coloured porter with a smooth mouthfeel. The chocolate, crystal, brown and amber malts give roasted coffee on the nose and a bitter dry finish that lingers with some dark chocolate notes. The name of the beer comes from the Number 19 bus.



**Romford Pele:** 4.5% ABV. Named after Arsenal's Ray Parlour, who gained the nickname of the Romford Pele, it's a fruit golden coloured beer with a biscuity sweetness and some earthy hop character. The aftertaste is a little bitter and dry.

Colonia Estivo: 5% ABV. This is not an Italian lager, but a Rye beer. The name comes from a nearby Roman garrison. Besides pale malt, it is brewed with Vienna malts and rye and uses just one hop, Cascade. The result is refreshing beer with a citrus throughout. A little honey sweetness rounds off the dryness, which develops in the finish with a touch of bitterness.

**Illustrator:** 5.5% ABV is a black IPA, named after George Cruikshank, who illustrated for Charles Dickens. Probably the most complex of the beers tasted, there is a little coffee roast on the nose and palate where caramelised fruit and a little liquorice is present. The dry roast finish lingers with some bitterness. It uses black malt and Chinook hops.



They also brew 'The Astronaut', which is an amber American style ale at 4.5% ABV, that was not available at the time of the visit. The beer's name comes from Alexander Auber, a businessman and amateur astronomer who set up an observatory at Highbury House.

It is good to see some real thought (and humour) in naming the beers! For more information on the two London pubs and this small chain, see: <http://www.brewhouseandkitchen.com/>