

Real Ale and Local Pubs Group

Date: 7 March 2017
 Pub or brewery visited: **Ribs of Beef, Norwich**
 Website of pub or brewery: <http://www.ribsofbeef.co.uk>
 Notes compiled by (name): Ken Derham

Beers sampled

Brewery	Name of beer	ABV %	Tasting notes
Woodfordes	Simcoe Pale	3.6	Pale fruity citrus hopy refreshing
Oakhams	JHB	3.8	Very pale hopy. A bit acid/astringent aftertaste. Lack of body
Pentrich (Ripley, Derbs)	Death Valley	5.2	American style pale ale. Elderflower aroma. Long hopy aftertaste
Sharp's	Sea Fury	5.0	Darker. Chocolate, caramel, liquorice flavours. A strong mild
Electric Bear Bath	Inspector Remorse	4.7	New brewery. Tasty smooth dark beer. Not too heavy. Pleasant after a meal.

Ownership of pub and name (status) of proprietor

Roger and Anthea Cawdron have owned this historic freehouse on the banks of the River Wensum for over 30 years.

Overall Impression of Pub / Other Notes

Good pub overlooking the river Wensum. Good range of beers, ten on handpump and several more in bottles and keg. Good home-cooked food.

On the way back to the bus station we called in at the **Brewdog**, part of a Scottish chain specialising in the Scottish brewery's craft beers, with regular guest brews. There we had Brewdog: Saint 5 AM Live; 5% ABV; Darkish ruby ale. Tasty. Probably not cask-conditioned but not fizzy. Expensive at £5/pint.

Number attending: 10

