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Real Ale TAPROOM

PRESS RELEASE

The Real Ale Taproom is the brainchild from a team of seasoned ale house pioneers believing the time was right to launch the UK's only 'Cask to Glass' ale and cider house which can successfully attract a younger, cooler and more gender balanced crowd.

Located in Islington, North London, within a magnificent Victorian building they offer a raw but welcoming urban space where customer's can be tempted by over 20 constantly varying craft beers expertly sourced from cult brewers such as the Marble brewery in Manchester to contemporary micro brewers like Tiny Rebel from Wales plus a great selection of ciders and quality wines.

The lunch and dinner offer consists of locally sourced organic food including Pip's organic ale stews and mash which superbly compliments all the beers on offer.

The long term strategy is to keep it simple, fresh, and surprising. Real ale, fine wine and hearty food offered to London's finest at the very best prices possible.

Gauging by reaction so far, customers are raving about the Real Ale Taproom's ultra urban yet relaxing setting including the specially imported German beer festival benches, through to their impeccable music taste. There is nothing quite like it in the UK.

They have exciting plans for the future with plenty of scope to develop this innovative new brand further. In the meantime the Real Ale Taproom is open for 21 days only, over a five week period so make sure you visit our twitter page @taproomn1 for more daily updates and news.



Welcome to the Real Ale Taproom



Beer tasters served with a beard!



Raw but welcoming atmosphere



Beer festival benches

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