



The University Caterers Organisation

TUCO South-East and West Joint Regional Catering Group Meeting
Tuesday 10th October at 10:00 am
University of Bristol

Attendees:	Ryan Hanson [Chair]	RAU
	Manish Shah [Chair]	King's College
	Martin Batt	University of Reading
	Steve Charley	University of Reading
	Tim Clarke	Bristol
	Graeme Collie	King's College
	Susie Cullen	Anglia Ruskin
	Felice Foscheri	Southampton
	Matthew Green	South Devon College
	Lewis Haynes	University of Bath
	Judith Hoyle	TUCO Secretary
	Hannah Jezard	Southampton
	Kasia Kapelanczyk	Queen Mary University, London
	Bernardo Larrea Ugarte	Queen Mary University, London
	Cath Lambros	Southampton
	Nick Leach	TUCO Honorary Member
	Kevin McCormick	University of Bath
	Sarah McLoughlin	TUCO Academy
	David Morton	Winchester
	Nicola Mellor	TUCO Category Manager
	Hannah Myton-Wright	TUCO Category Manager
	David Oakley	Churchill College Cambridge
	James Piercy	University of Bath
	Graham Senior	Southampton
	Laura White	Anglia Ruskin
	Paulina Zdrojewska Zosiak	Anglia Ruskin
Via Teams:	Darren Coventry	RHUL
Apologies:	Helen Baker	UWE
	Jacqui Beazley	LSE
	Melissa Browne	Kent
	Sarah Dolman	Bristol
	Edina Dudas	Birkbeck
	Tim Morris	University of Essex
	Mark Reed	Kent
	Wendy Wenborn	Anglia Ruskin
	Matthew White	Reading

1. Apologies for Absence and Welcome

Apologies as listed above. Ryan and Manish welcomed everyone either in person or online.

2. Presentation by Litmus Partnership

Mike Iddon asked the members what the most important things about their TUCO membership were and the various answers included networking, procurement, training, being kept informed, best value rather than best price, any problems with the supplier you have the TUCO support. Bristol resist going outside the TUCO frameworks. Kevin stated that there is a lot of pressure to use local suppliers. It was felt that TUCO do not do enough work with local suppliers. Communication from TUCO on frameworks is good and information on the website is felt to be very useful. It was felt that the technology could be better and that ProcureWizard should be future-proofed. David felt that there is slowdown within the system but members agreed that Jonny Stevens is very helpful. Dave is of the opinion that TUCO are missing a trick by having no Sustainability Manager.

Mike then asked the group what they would miss the most about not being a TUCO member. Kevin questioned whether TUCO should start working with the bigger suppliers to help farmers who may be struggling. Manish asked if the Value For Money Reports could include how using the frameworks save on the carbon footprint. Dave asked if the Members Survey could be sent to the wider audience rather than just the main contact and Matt would like to see more FE colleges involved.

3. Minutes of the Last Meeting

These were agreed by the Members.

4. Member Update

Bath

The students are back and sales are pretty much as they were last year but they have had a very busy summer. Procurement have just awarded tenders on Coffee and Meat and have made a direct award on Grocery. They now just need to do Alcohol and Convenience Retail.

Bristol

They are up 25% on their retail. Their catered halls are over-subscribed and events are fully booked. They are back working at full capacity and are currently working on their tender for EPOS.

Queen Mary University London

The team there has grown around 300% in the last year. On the retail side they are doing very well compared to last year. They also have a new till system with Kappture.

Anglia Ruskin

They have just undergone a £2 million refurbishment on their 2 biggest outlets and are merging with a local agricultural college. They are struggling with recruitment of chefs, particularly in Cambridge.

Reading

Reading are currently going through a re-structure of their departments. They are changing to a semester model over terms. Procurement have recently directly awarded on Grocery and Sandwiches.

Southampton

Southampton have started up their own garden and are looking to get more land for the university. They have been working with a local meat supplier who also supplies to Waitrose. They have recently invested some money in some of their smaller outlets and are looking at more sustainability projects. They have now come on board with ProcureWizard which they believe will make life easier. Ryan asked how the garden is being financed but they are doing this themselves.

South Devon

They have recently had a significant cost cutting exercise across the college. Over summer they extended the contract for the summer school. They have just had a new EPOS system with over 16 terminals. They have also increased the allowance for free school meals.

Winchester

They have just finished the re-structure of the Team which resulted in saving around 28% of their staffing costs. Their outlets have not been doing so well. They have moved from Coca-Cola to Pepsi and have awarded to Real Wrap and Soho from Simply Lunch. They have been asked to quote next year's language school business. Their numbers had increased by 10% but Dave has been told 5-6%. Royal Agricultural University are at RPI which is 9.1%.

King's

They have done mini-competitions recently for Fruit and Veg and Meat and Poultry. They have also been asking suppliers for evidence of their sustainability. They are trying to direct award their Catering Maintenance but cannot find anyone to take it on, so they are looking to split their equipment maintenance. Menu-wise they are going over to six monthly change from 3 changes per year. They are still pushing forward their plant based menu as they are currently 16% plant based. They do not have a problem with recruitment of chefs as they are centrally London based but struggle more with Front of House and Kitchen Porters. They are back to pre-COVID retail standards and have seen a huge increase in hospitality. They ran a direct price comparison with their biggest high street competitors ie Leon and Pret a Manger. To bring people back into work they are doing free community breakfasts on a Friday, which has increased their breakfast sales by quite a bit. They are working closely with a company called The Good Pea Company and have been nominated for the finals of the Green Gown Awards against Keele University. They have had a lot of issues with their tills. They used Uniware so will be going out to tender on this.

Churchill College

They have just had a very busy summer with conferencing but are struggling to recruit chefs. The recruitment agency has chefs who are earning around £50K just as chefs de partie. They have lots of front of house staff but managers are hard to come by.

RAU

Really busy summer with the Language School and conferencing season was very good. Ryan has no senior leadership in his kitchen at all. He is chairing a food and farming strategy as students are doing work within the farms. The plan is to have their own commercial farm where they will make their own flour, coldpress oil and beer. Ryan also looks after the vineyard. On the recruitment side, front of house is OK but kitchen is proving more difficult. They have six hives on campus to produce their own honey. As they have a livery there is talk of putting horse meat on the menu. This year there is a big shortfall in student numbers.

5. Framework Update

Spend reports are available from UKUPC and Value for Money Reports from TUCO are due out any time now. The new Hot Beverage framework is at SQ stage and due to start on 1st March 2024. Convenience Retail is at the research and strategy stage, due to go out in January 2024. The Greenhouse Gas Calculator will be a new DPS system and is due to go live on 1st November. Alcohol is due to go live on 15th March. Catering Light and Heavy Equipment went live on 10th July and will last for 4 years. We have a new supplier on the EPOS framework, which is Fidelity Systems. Kitchen Equipment Maintenance went live at the end of June. On Grocery, Frozen and Chilled all the suppliers will have new pricing coming out by 1st November with increases of between 1 and 2%. Price increases are starting to slow down but there will be no reductions yet.

Contract Review Meetings have been held for almost half of the frameworks and we have recently re-tendered nearly all our frameworks as we are still catching up from COVID. On the Convenience Retail framework, Kim is looking for volunteers to sit on the Tender Working Party. Manish stated that Lisa Connellan from KCL would be happy to help on any Tender Working Parties. Suppliers have funds available to help our members promote any products, particularly Twinings, Pukka, McCains and Unilever. Coca-Cola have now ceased distribution via Bidfood and are available on Convenience Retail and Grocery, Frozen and Chilled.

Hannah is working on a Digital Menu Solution which will link up with TUCO Online. Members were reminded that we still have the New Product Development section on our website for them to try. Kim Ashley is writing an article for the TUCO magazine on the cocoa supply chain. If anyone has any questions for the suppliers, please contact Kim.

David Morton asked about the Bewleys takeover and maintenance of equipment. It appears that because of Café Direct everything has been sub-contracted. David also asked if Pensworth are still nominated suppliers but Hannah advised him that they no longer are.

6. Academy Update

Sarah reported that the Academy had seen a very busy summer with herself and Camilla Hayes travelling all over the country to deliver training. She re-iterated that they had recently had room for between 20 people on compliance courses and that members only need to pay for the actual qualification and certification fee. You can also take refresher compliance courses which are completely free of charge. We have now achieved nearly 1,500 qualifications since January 2019. Any department within the university is entitled to use the Academy training it does not have to be restricted to catering personnel only. We have been looking at a new set of management modules, including soft skills for chefs and training for new middle managers. This is webinar based which would be 2.5 hours every two weeks or for an additional cost this can be supported with coaching on a one-to-one basis. Other courses such as Customer Service and Visual Merchandising have proved very popular. Sarah will be also be working closely with Graeme Collie from KCL on chefs' skills.

Study Tours

Sarah reminded everybody that there are two free bursary places available on every study tour. The next one up is the Worlds of Flavor tour to California in November including a visit to both Stanford and Berkeley universities.

Other upcoming study tours for 2024 include:

- CIA Leadership Summit
- Food To Go visit to Frankfurt
- Colombia Coffee 4th to 11th May
- International Student Conference – South Korea
- Barista Tour Italy February including accreditation
- NACUFS Conference July 2024 – Kentucky USA

The Academy Steering Group met for the first time since COVID on the 28th of September and discussed the Agenda going forward along with the Academy becoming part of the soon to be formed TUCO Foundation charity.

Winter Conference will be held on Wednesday 6th December at the University of Kent with a social/networking dinner the night before. Speakers include Charles Bank presenting Global Food Trends. This will be followed by a study tour.

7. Board Update - Manish

Kate Glynn from Aston University has now stepped down from the Board and Alan Riddell from St Andrews will end his term of office at the end of December 2023. We have a new Board member starting with us in January 2024 – Matt Tebbit from Reading. Litmus Partnership are conducting fresh research around benchmarking as well as member engagement. We have also commissioned a video to promote the benefits of working within catering in the HE sector. We have also made the application to form the TUCO charity Foundation. Manish also mentioned the TUCO Honorary Members made up of members who worked for our member institutions and have now retired from the sector but still very much a part of the TUCO family, if anyone would like to nominate anyone from their institution.

Summer Conference at the University of St Andrews was a great success. To date we have not chose a venue for next year. We are hoping to bring back Competitions for next year but at the moment are struggling to find a venue. Finances are looking good due in no small way to increased prices. We have added another six associate members to our portfolio. David Oakley suggested that we hold a future regional meeting in London in conjunction with a trade show.

8. Chefs' Forum

Grame explained that this originally came about as chefs do not traditionally attend the regional meetings and we would like to get the Menus of Change message out there. The question was asked – do we engage more with colleges and look at their procurement? How do we fuel these pipelines with colleges and potential employers? We will be engaging more with various chef projects. We intend to have 5 project leads of very experienced who will liaise with the regional chefs.

9. Any Other Business

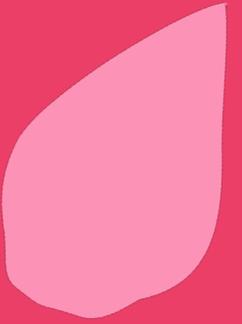
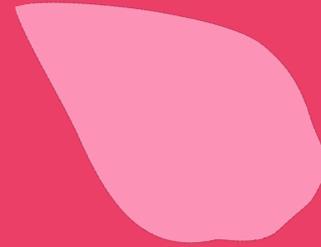
As there was no further business, the meeting was duly closed.

10. Proposed Dates for Next Meetings

The next meeting will be a face-to-face hosted by Southampton on Tuesday 19th March.

The Jolly Hog

Brand Intro:





Our Story So Far



Once upon a time there was a rugby player, a ship broker and a cabinet maker. Three brothers, united by a love of food and in search of the perfect sausage.

2007
Given a sausage maker by his wife for his bday, Olly makes the first sausage in his flat and trade starts in Twickenham stoop car park.



2020
Lockdown changes the shape of our business. Restaurants and events stop and our retail business grows.



2015
After several years selling sausages at festivals, the brothers open a restaurant.



2015
We get our first listing in retail for our sausages. Bacon quickly follows.



2022
Our focus on doing business with responsibility is recognised as we become a BCorp.

Our Credentials

#1 super premium brand



Highest brand share and awareness

4% value share sausages*

26% awareness**

WELL 13
GREAT TASTE STARS



1st UK Meat-Company to receive B-Corp



*Nielsen Fresh meat sausages July 2022

**Jolly Hog own research - n1300

Jolly Good Food



Best quality product Best Welfare standards Demands premium price



MODERN SUPER PREMIUM

Supplying National Retailers

Sainsbury's

WAITROSE
& PARTNERS

gousto

Milk & More



ocado

co
op

TESCO

ASDA

We also do

PIGSTY



Restaurant in the heart of Bristol's bustling food scene!

EVENTS



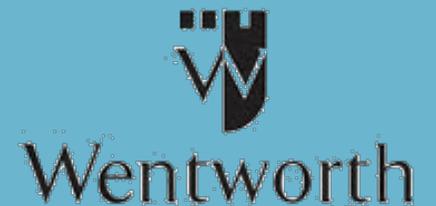
Boutique menus for events like Glastonbury & Winter Wonderland!

KIOSKS



Hot dogs, sausage rolls & other delicious pre-match snacks!

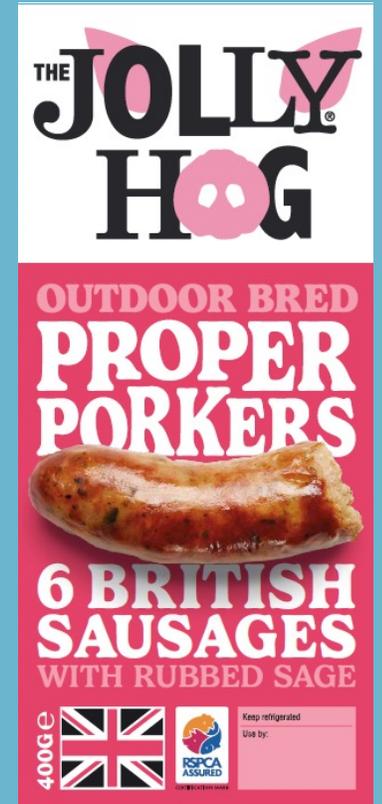
And now in National Foodservice Accounts....



The Jolly Hog Sausages



- British, Outdoor Bred, RSPCA assured.
 - *Proper Porkers*
 - *Porky Black*
- *Caramelised Onion Porkers*
 - *Jolly Dogs*
 - *Pigs in Blankets*
- *2 x 2.5kg*



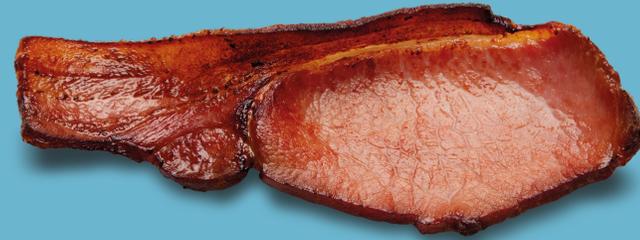
The Jolly Hog Dry-Cure Bacon



- British, Outdoor Bred, RSPCA assured,
Dry-Cured.

- *Black Treacle Thick-Cut Back*
 - *Black Treacle Streaky*
 - *Smoked/Unsmoked Streaky*
 - *Smoked/Unsmoked Back*

- *6 x 1.136kg*



The Jolly Hog Snacking



SAUSAGE ROLL

- British, Outdoor Bred, RSPCA Assured Pork
- All butter puff pastry, hand-crafted in Yorkshire, made over 3 days with traditional rolling, folding and resting techniques to develop the buttery layers and flavours
- Batch baked by eye, for crisp, buttery golden pastry layers every time

24 x 149g (Raw Weight – Frozen)

169 Cases/Pallet



SCOTCH EGG

- British, Outdoor Bred, RSPCA Assured Pork
 - Soft-Set, Runny Yolk – Everytime!
 - Poached, British, free-range egg.
- Wrapped in our very own Jolly Hog British, outdoor bred Proper Porker sausage meat.
- Hand coated in a wholegrain breadcrumb for a crunchy outside.

• 6 x 120g



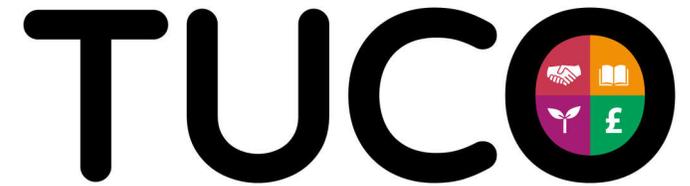
The Jolly Hog Pulled Pork



- British Pork, Bred to British Farming Standards, Jolly Hog Apple BBQ Sauce, Sous-Vide.

- *2 x 2kg Pork, 1kg BBQ Sauce (5KG Total)*





The University Caterers Organisation

Andy Mee

Meeting
10th October 2023

Is your venue ready for the growth of Alcohol Free Drinks?

I'm not Anti Alcohol, it's all about Choice! The Alcohol Free Industry are NOT another Temperance Movement!



A WOMAN'S LIQUOR RAID—HOW THE LADIES OF FREDERICKTOWN, O., ABOLISHED THE TRAFIC OF ARDENT SPIRITS IN THEIR TOWN.—



Not Anti Alcohol – Pro Choice:

ALCOHOL CHANGE UK
It's time to stop sober shaming.
#StopSoberShaming



ALCOHOL CAN CAUSE CANCER
To keep health risks from alcohol to a low level it is safest not to drink more than **14 UNITS** a week on a regular basis
It is safest to avoid alcohol when pregnant or trying to conceive

2.2 UK Units
Per 175ml
9.4 UK Units
Search: OneYou Alcohol

drink less for your breasts



JUST ONE DRINK A DAY INCREASES YOUR RISK OF BREAST CANCER BY 14%

ALCOHOL INCREASES YOUR RISK OF BREAST CANCER.



THINK TWICE.

The more you drink, the more you increase your risk of developing breast cancer.

1 in 8 women suffer from breast cancer

7 drinks a week increases the risk by 14%

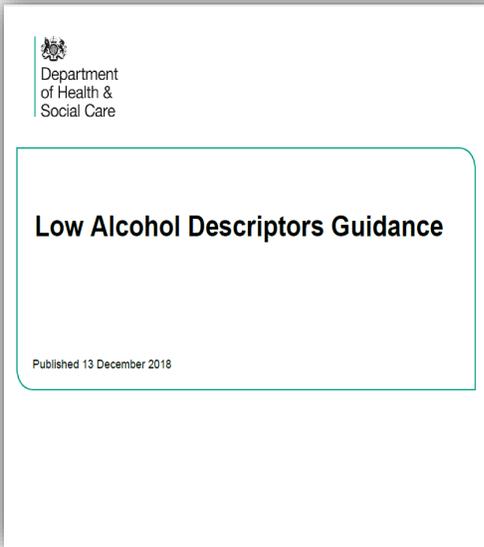
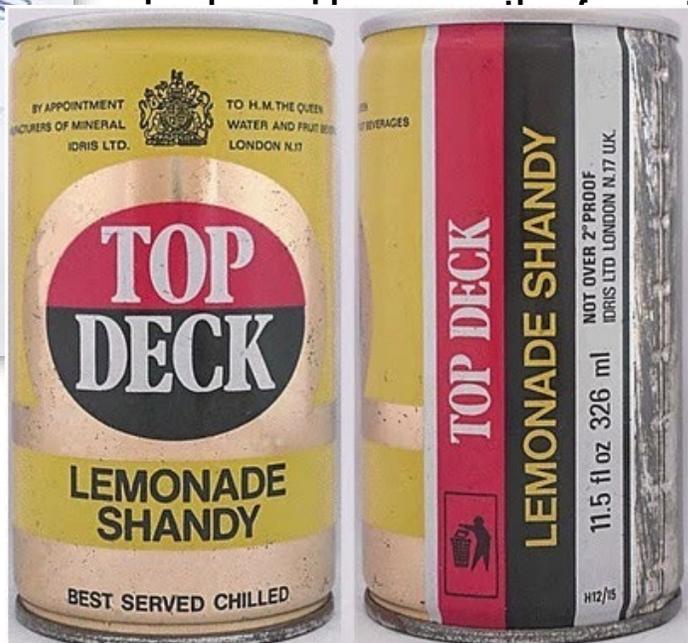
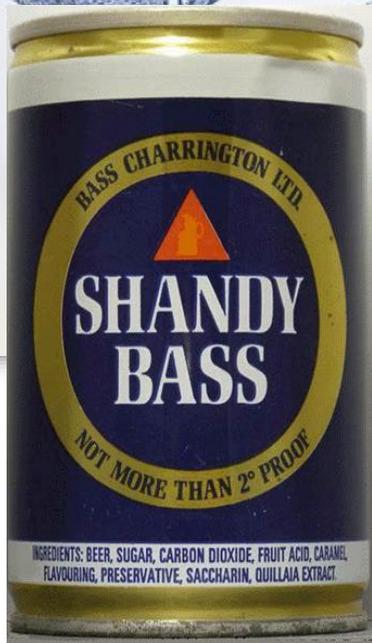
14 drinks a week increases the risk by 28%



So, what exactly are Alcohol Free Drinks and the confusion around labelling....

191 Meaning of “alcohol”

(1) In this Act, “alcohol” means spirits,
 ed, not

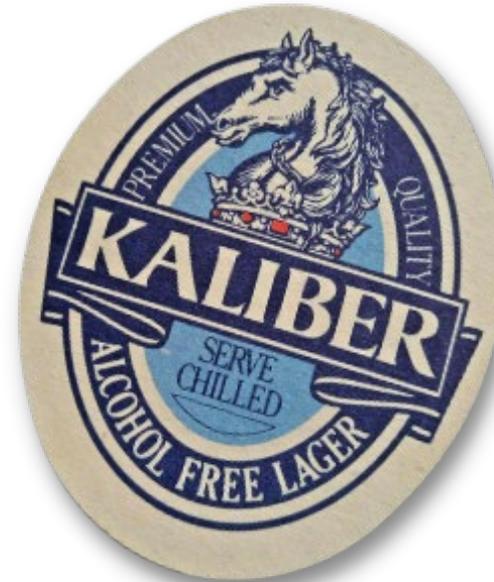
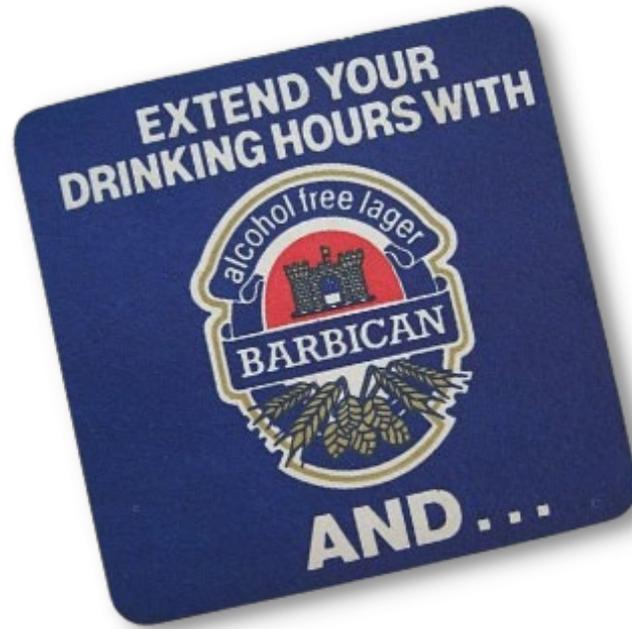


Low alcohol – the drink must be 1.2% alcohol by volume (abv) or below
Non-alcoholic – the drink must be 0.5% alcohol by volume (abv) or below
Alcohol Free – the drink must be 0.05% alcohol by volume (abv) or below
De-alcoholised – this term should only be applied to a drink from which the alcohol has been extracted if it contains no more than 0.5% abv and the product should also include an indication of its alcoholic strength (or state that it contains no alcohol).



What do we mean by Alcohol Free Drinks

Things have come a long way from these drinks



Sadly many people perceive this is the experience of Alcohol Free Drinks

THE ALCOHOL FREE DRINKS COMPANY

What do we mean by Alcohol Free Drinks

AF versions of Multinational brands



Direct Alcohol replacement products from new brands



New AF products from new brands



THE ALCOHOL FREE

Why have an



20% of people in
55% of people in
38% of GenZ don
29% of pub visits
47% of non drink
70% of people in
9 million adults d
1 in 4 adults have
80% of people that consume non-alcoholic beer in the UK are also regular beer drinkers.
25% of non drinkers default to Tap Water if there are no good AF Options.



Their Credit card is the same as someone who is so, if you don't cater for them, they don't spend.....



Remember one thing..
the reason your customer is not
alcohol.....

THE ALCOHOL FREE DRINKS COMPANY

What do we mean by inclusive Drinks menu?





MAKARS GOURMET MASH-BAR
FANCY A DRINK?

OUR DELIGHTFUL ALCOHOL DRINKS

STEWART BREWING

Stewart Brewing is a local artisan success story founded in 2016 by the great friends, Steve and Al Stewart. It's Edinburgh's first independent brewery. Stewart's have established themselves as one of Scotland's most successful and reputable breweries. They have won countless awards for their innovative products, whilst still retaining the traditional ethos of Edinburgh's rich brewing history.

DAUGHT BEERS/CIDERS

All O'geart Pils 6£ Half Pint 6.3
Stewart's Lager 6£
Stewart's Brewing is a local independent brewery producing great tasting beers. These include our award winning All O'geart Pils and our very delicious Our Best Lager. We're proud to be a craft brewery.

Makars Guest IPA 5-8£
Citrus hop aroma develops into a mouthwatering tartness and opens with sparkling bitterness. Notes of grapefruit and orange peel are prominent.

Stewart's Hollyhock Pale, Light & Hoppy 4-8£
Light-bodied session pale with notes of orange and white bread. The nose is full with fresh citrus aromas, from lemons and limes. The palate is light bodied with a mouthwatering tartness and a hoppy finish.

Stewart's Guest Dark Beer 4-8£
Strong and full bodied with an abundance of roasted malt flavors. Spiced, malty and a bit of sweetness. Tastes great on beer or on sticky coffee.

Thirsty Cross Traditional Draft Cider 4-8£
Our best loved cider and made less than 10 miles from where we are brewing.

RUMS

Bacardi (35ml) £4.50
Captain Morgan Spiced Rum (35ml) £4.50
Knoxon Blue (35ml) £4.50
Havana Club 7 (35ml) £5.00

VODKAS

Smirnoff Red Label (35ml) £4.50
Absolute Vodka (35ml) £4.50
Grey Goose Vodka (35ml) £5.00

LIQUORS/SPIRITS

Balleys Irish Cream (35ml) £5.00
Aperol (35ml) £4.50
Cointreau (35ml) £4.50
Drambuie (35ml) £4.50
Jack Daniels Tennessee (35ml) £4.50
Malibu (35ml) £4.50

MIXERS

Soda Gun Mixer £21.00
Fever Free Bottle £21.50
Bar Accord Bottle £22.00

'OOR' SCOTTISH WHISKY

Monkey Shoulder (35ml) £4.50
A quality blended malt whisky from William Grant. A smooth, creamy scotch & very malty Scotch which works especially well in our bar or on a sticky cocktail.

Glenkinchie 12 Year Old (35ml) £5.00
The nose is quite light, yet fragrant, the palate is fruity with notes of Apples & sweet lemons. A hint of citrus & lemon add to the result. There is a freshness & complexity to this spirit. The finish is medium length with notes of lemon & fresh greenery.

Glenfiddich 12 Year Old (35ml) £5.00
One of the world's best selling malts. Sweet, subtle notes develops into butterscotch & subtle oak flavors.

Balvenie Double Wood (35ml) £5.50
12 year old, sweet oak & sherry cask notes, layered with berry & vanilla. Smooth & balanced on the palate, with a beautifully combined flavours - really seamless, creamy spirit & a pronounced hint of sherry.

ArCnoc 12 Year Old (35ml) £5.00
This liquid treasure has been distilled from a single malt of the finest Highland Speyside style, allowing the natural and delicious flavours throughout a warm, complex palate and lasting finish. Very popular with visitors.

James Watson (35ml) £5.00
A James Watson blend from my home distill. Creamy & delicious, with the perfume of the more distant with a classic, soft palate with rich chocolate and vanilla.

Talisker 10 (35ml) £5.50
A classic Malt Scotch from the Isle of Skye. Always highly rated, this is a classic Scotch & a Whisky Magazine's 'one of the best' in the world. It's a whisky of space & fire, large pot.

Ardbeg 10 Year Old (35ml) £5.50
A phenomenal whisky peating powerfully, peaty, rich, smoky, and full of character. Produced in the Highlands of Argyll, this single malt is made from a double distillation. A proper classic, from the West.

WINES

RED WINES	WHITE WINES	ROSE WINES
Culivis Montepulciano (75ml) £7.00 A rich, dark red wine with a full body and a long finish. Notes of blackberry, plum and chocolate.	The Old Glen Tree Chardonnay (75ml) £7.00 A classic white wine with a crisp and refreshing palate. Notes of apple, pear and citrus.	Red Catin Pinot Grigio (75ml) £7.00 A light and elegant wine with a delicate and refreshing palate. Notes of peach, apricot and citrus.
Vino Lancia Merlot (75ml) £7.00 A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.	Contary By Sauvignon Blanc (75ml) £7.00 A crisp and refreshing wine with a bright and zesty palate. Notes of green apple, lime and citrus.	Provence Red Catin (75ml) £7.00 A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.
Vino Fila Malibu (75ml) £7.00 A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.	Provence Red Catin (75ml) £7.00 A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.	Provence Red Catin (75ml) £7.00 A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.

SPARKLING WINES

Provence Red Catin (75ml) £7.00
A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.

Provence Red Catin (75ml) £7.00
A smooth and elegant wine with a rich and velvety palate. Notes of plum, cherry and chocolate.

GROWN UP ALCOHOL-FREE DRINKS

BOTTLED BEERS/CIDERS

Nirvana Bavarian Helles Lager (330ml) £4.00
A classic white beer with a crisp and refreshing palate. Notes of apple, pear and citrus.

Nirvana Classic IPA (330ml) £4.00
A smooth and elegant beer with a rich and velvety palate. Notes of plum, cherry and chocolate.

Nirvana Dark Rich Stout (330ml) £4.00
A rich and elegant beer with a full body and a long finish. Notes of blackberry, plum and chocolate.

ALCOHOL FREE SPIRITS

Talmoner Citrus and Ginger Punch (75ml) £4.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Old Dutch West Coast Blend (75ml) £4.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Old Dutch Premium Smokey Isle (75ml) £4.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

270 North Rum (75ml) £4.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Peppers Londoner Gin (75ml) £4.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

GROWN UP CRAFT SODAS

Rhubarb Soda (275ml) £3.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Cloudy Lemonade (275ml) £3.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Ginger Beer (275ml) £3.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Cream Soda (275ml) £3.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

Pink Grapefruit Soda (275ml) £3.00
A smooth and elegant drink with a rich and velvety palate. Notes of plum, cherry and chocolate.

HOT DRINKS

Filter Coffee £1.50
Hot Chocolate £2.00
Selection of Teas £2.00

YOU'RE ONLY YOUNG ONCE

Orange, Pineapple, Cranberry or Apple Juice £3.00
Coke Diet £2.00 or £3.00 (1000ml)
Irn Bru £2.00
Appletiser £2.00
Big Tom Spicy Tomato Juice £2.50
Selt or Sparkling Mineral Water £3.50





GOOD BEER GUIDE 2023 WE'RE IN IT



CASK MARQUE
THE SIGN OF A GREAT PINT
INDEPENDENTLY INSPECTED

FOLLOW US ON

REAL ALE FINDER

No 7 Idaho 7 & Mosaic Pale Ale
Little Critters
ABV 4.2%

Old Forge Half Moon
ABV 3.8%

Not Apache On Chinook Wishbone
ABV 6% (KEG)

Raspberry Pulp
ABV 4%

Lag Phase Bad Seed
ABV 3.9%

Afraid Of Sunlight Thirst Class
ABV 5.7%

Holy Faith Northern Monk
ABV 0.5% (KEG)

Cloudy Cider Celtic Marches
ABV 4.5%

Cinder Toffee Half Moon
ABV 4.5%

Brewer's Gold Pictish
ABV 3.8%

Wrecking Ball Wishbone
ABV 4.8% (KEG)

Premium Yorkshire Cider Pure North
ABV 5% (KEG)

Download Real Ale Finder to see what's coming soon...

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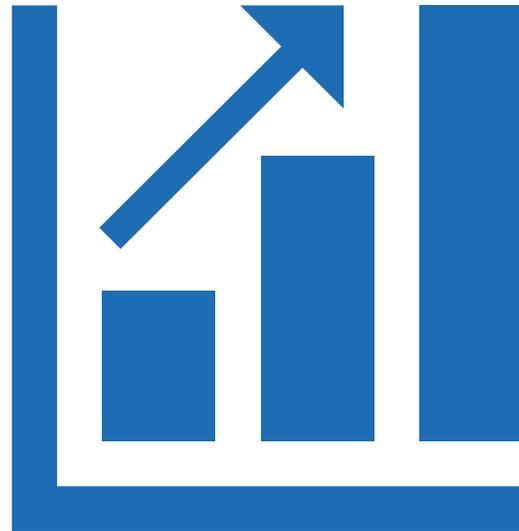
What is the future growth for Alcohol Free drinks

Market value up

Consumer acceptance of products up

Quality of products up

Growth



Gen Z not drinking up.

Understanding of health benefits up.

Alcohol Consumption Down