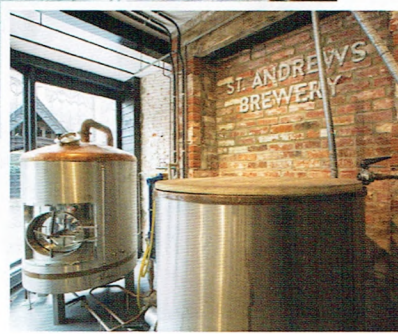




IF YOU'RE GOING to open a brewery directly opposite the venue for one of the most popular beer festivals in the region, you need to be confident about the quality of your beers. Even more so when it's based in a Grade II listed building that's been part of city centre nightlife for well over a century.

But that's exactly what St. Andrews Brew House aims to deliver with its promise of great



beer, great food and great service.

Directly opposite St Andrews Hall, the interior of this modern bar and restaurant is best described as industrial chic – with stripped-back walls, exposed pipework and original tin advertising signs. It's a lovely relaxed atmosphere, and a friendly one too, as the staff lost no time in offering small tasters of the various home-produced beers on offer.

"If it's brewed with passion, it's a good beer"

There was the beautifully flavoured Cork Cutter, the refreshing Brew House Wheat Beer, the rich Black IPA (at a formidable 8.1%) and the Tombland Porter, which had such a beautiful malt flavour and coffee taste that it warranted its own pint. To accompany it, I decided to order the Brew House ale braised beef pie, with vegetables and chips.

The menu features a fabulous range of British Tapas, sharing

boards and a superb choice of dishes from the traditional Beef Faggots to the inventive Posh Lamb Shoulder Kebab.

On arrival, the food looked fantastic (I was pleasantly surprised to be served a whole individual pie rather than a slice) and it didn't disappoint. The beef was beautiful, the vegetables were crisp, and the rich gravy was sublime.

As for the beer, full marks to Steve Chroscicki, who's been brewing for over 20 years – and his brewery tours are as entertaining as they are informative. While some of the science went over my head, his stories from the history of brewing were fascinating. And for those keen to get closer to the art, Steve offers whole day brewing experiences – where you can mash the grain and pitch the yeast, and return two weeks later to collect two litres of the beer you helped brew.

Of course, the big question is what makes a good beer.

"Passion," says Steve. "If it's brewed with passion, it's a good beer." There's a lot of passion here. A brilliant setting, fantastic food, wonderful service and a delicious range of beers that couldn't be more local.

We can all say cheers to that.

REVIEW: MARTIN ROBERTS

St Andrews Brew House

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OPENING HOURS:

Mon 10am-11pm, Tues-Thurs
10am-12am, Fri 10am-1am, Sat
11am-1am, Sun 10am-11pm