



Thomas Arkell bought a 13th-century watermill in idyllic countryside in 1827 and Richard Arkell began brewing on the site in 1865, and the rest is history as they say! Today, the mill wheel at Donnington Brewery, located on a stunning Cotswold mill pond in the lea of Stow on the Wold, is still used to drive pumps and machinery to brew the Donnington beers the same way 150 years on. What's more, Donnington Brewery still produces its beers to much the same recipe as has always been used. Spring water is drawn from the spring beside the mill pond and is used as the main ingredient alongside English barley, malt and hops. Partly owing to its stunning location in the Cotswold hills, the brewery is one of the prettiest in England and its beers are a fine example of classic English brewing. Part of Cotswold brewing legend.



		Style	ABV	Case	Individual
<b>BB</b>	Donnington's session ale, this is a pleasant amber bitter with a slight hop aroma, a good balance of malt and hops in the mouth and a bitter aftertaste.		Amber Ale	3.6%	 
<b>Cotswold Gold</b>	Donnington's latest permanent ale has been hugely successful with drinkers and beer judges alike. It has a golden colour with a citrus flavour followed by a round malty finish. <b>2013 - CAMRA Beer of the Festival, North Cotswold Spring Ale and Steam Weekend</b>		Golden Ale	4.0%	 
<b>Double Donn</b>	Donnington's signature beer with aromas of nuts, toffee and a hint of orange. It is quite sweet with a chewy texture, an earthy malt flavour and a decent bitter finish.		Premium Bitter	4.4%	 
<b>Gift Box</b>	The gift box contains either: 2 x 500ml bottles with branded glass 3 x 500ml bottles				