



What do Taylor's brewers and seasoned chefs have in common?

Creating delicious food starts with using the best ingredients. Our brewers believe the same is true for beer. That's why they always insist on using whole leaf hops, rather than the hop pellets used by most brewers. It's because the more delicate aromatics present in hops can be lost in the processing of pellets. Although more costly, only whole leaf hops let our brewers create the balance and layers of flavour you expect from a pint of Landlord. Much like a good chef always uses fresh herbs. We think the proof of the pudding is in the drinking.

All for that taste of Taylor's

