



Press Release

5th November 2009

Greenwich breathes once more as its favourite pub reopens

Thirsty Twitterers were broadcasting news of their intense relief last weekend as word spread that the Greenwich Union was open for business once more after a two week refurb.

Much anxiety was caused in the locality and beyond as customers fretted whether their favourite pub – the brewery tap of the Meantime Brewing Company - was to be transformed beyond all recognition as a result of the £90,000 refit.



They need not have worried. The décor had been given a lick of paint but the familiar and welcoming yellow and orange colour scheme remains unchanged. What has changed is the number of beers on the bar. A complete cellar refit means that Meantime has increased the number of taps on the bar to 15 keg and 3 cask beers.

A couple of fairly permanent guest ales in the form of Harvey's Sussex Bitter and Dark Star's Hophead flank Meantime's own cask London Pale Ale at the end of the bar, whilst a Pils and a Dunkles from the Schonram Brauerei on the Austrian/Bavarian border - brewed by internationally respected brewmaster Eric Toft – join Mort Subite Kriek as the only non-Meantime keg beers on the bar.

In addition to Meantime's regular beer range, which is already the broadest of any brewery in the UK, drinkers will also always be able to sample one of Meantime's Limited Edition series of seasonal beers, a bi-monthly rotation of Limited Edition beers, each one a recreation of or variation on one of the world's great beer styles. Details of the 2010 Limited Edition and the restricted number of outlets permitted to stock it will be announced shortly.

Meantime are currently the only stockists of Schonram in the UK.

Drinkers for whom this impressive choice is not enough can trawl through the new bottled beer menu. Some 60 plus beers are organised into 30 different beer styles, giving drinkers the opportunity to sample some of the best beers in the world in a way that helps them appreciate the differences of taste and flavour that this

Head Chef, Valentin Ochoa, is delighted his new kitchen has been installed in plenty of time for him to focus on his Christmas menu.

Costing £27.50 for three courses the menu runs from December 1st to the 23rd. Bookings by email to theunion@meantimebrewing.com or call 020 8692 6258.

broad selection of beer styles has to offer.

Diners benefit, too, as the pub now boasts a new prep kitchen enabling head chef, Valentin Ochoa, to spread his wings and build upon the Union's existing reputation for excellent pub food made with locally sourced ingredients.

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