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SIREN BROKEN DREAM BREAKFAST STOUT 6.5% 33CL

£2.50

SKU: ZCLSBSC

Categories: Stout & Porter, UK, Beer & Cider Packs

Siren Lumina Session IPA is a shining light, glowing with juicy tropical fruit notes. Hoppy aromas of mango and pineapple guide you towards explosive flavour, flashes of delicate citrus highlights and refreshing balanced bitterness. This epiphany of a session beer drinks with a pillowy soft mouthfeel and pours with a beautiful light haze.

Siren Craft Brew is a pioneering brewery renowned for its innovative and flavourful beers. Based in Berkshire, England, Siren pushes boundaries with its bold and imaginative brews, constantly experimenting with new ingredients and techniques. Their commitment to quality and creativity shines through in each sip, whether it's their award-winning core range or limited-edition releases. With a focus on balance and complexity, Siren crafts beers that captivate the palate and defy expectations. Embracing the spirit of adventure, Siren invites beer enthusiasts on a journey of exploration and discovery through every bottle and pint they produce.

Siren's Broken Dream Breakfast Stout delights with a luxurious fusion of roasted coffee and smooth chocolate flavours, dancing on the palate with decadent richness. Notes of caramel and toffee add depth, while a creamy, velvety texture enhances the indulgent experience. Subtle hints of vanilla and dark fruits linger, balancing the robust bitterness with a touch of sweetness. With a moderate 6.5% ABV, this stout offers a comforting warmth, perfect for savouring during breakfast or any time of day. Broken Dream is a masterpiece of balance, complexity, and sheer deliciousness, inviting you to immerse yourself in its flavourful depths.

To fully enjoy Siren's Broken Dream Breakfast Stout, serve slightly chilled in a tulip glass to release its aromas. Pair it with hearty breakfast dishes like pancakes or

bacon and eggs for a delightful morning treat. Its rich flavours also complement desserts such as chocolate cake or tiramisu. For a savoury twist, try it alongside grilled meats or sharp cheeses like aged cheddar. This versatile stout is equally enjoyable as a standalone indulgence or paired with your favourite culinary creations, offering a satisfying experience with every sip.

