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**Beer-B-Q: BrewDog Leicester and Red’s True Barbecue announce kitchen residency, food & beer pairings**

BrewDog Leicester is today announcing the start of a partnership with Red’s True Barbecue that will see the famed BBQ smokehouse establish a long-term kitchen residency at BrewDog’s venue on Friar Lane. The residency soft launches today with an official opening from Tuesday, 26th February.

As part of this collaboration, BrewDog has worked closely with Red’s Pitmasters to pair eight of its beers with the 11-strong meat and vegetarian menu list. Beer and food pairings include:

* Pork N Slaw & Clockwork Tangerine
* Brisket Tray & 5AM Saint
* Pit Tray & Punk IPA
* Ribs & Wings & Vagabond Pale Ale
* Chargrilled Chicken Burger & Elvis Juice
* Pit Burger & Indie Pale Ale
* Classic Bacon Cheeseburger & Lost Lager
* Moving Mountains Burger & Dead Pony Club

BrewDog and Red’s True Barbecue first established a relationship in 2016 with the smokehouse delivering dishes to the Scottish brewery’s bars in Leeds via a ‘barbecue phone’. The Leicester collaboration will be the first kitchen residency outside Leeds.

Under this partnership, BrewDog Leicester will be honouring Red’s True Barbecue’s Lunchtime Worship deal and BrewDog’s Equity for Punks will be eligible for their usual 5-10% discount.

BrewDog Leicester’s General Manager, Toni Klas said:

“BBQ and beer is a match made in heaven. I’ve always indulged in Red’s True Barbecue when visiting our bars in Leeds and I’m glad the people of Leicester can now experience their authentic low ‘n’ slow ‘cue at our bar. We’ve worked hard to pair our beers with the food in a way that draws out new and perhaps surprising flavours for our guests.

Like us, Red’s is dedicated to the craft and to never compromising on quality. We couldn’t be more excited for this partnership. Leicester is in for a real treat!”

Red’s co-Founder, James Douglas added:

“Since the dawn of time, beer and BBQ have been one of life’s greatest combinations, so taking the UK’s best BBQ and serving it alongside one of the world’s most high profile craft brewers felt like a very natural decision to make. We started the relationship with this amazing team up in Leeds around a year and half ago – guests at BrewDog can order Red’s hand-delivered, via a dedicated barbecue phone. We’re super excited and proud of this new collaboration with BrewDog, and looking forward to showcasing how well our food and beer offerings can work together.”

BrewDog Leicester is located at 8 Friar Lane, Leicester LE1 5RA.

**--- ENDS ---**

**About BrewDog plc**

Since 2007 BrewDog has been on a mission to make other people as passionate about great craft beer as we are. From the Headliner series, which includes bold, uncompromising pack leaders like the flagship Punk IPA, to the Amplified range (beer, but turned up to 11), BrewDog brews beer that blows people’s minds and has kick-started a revolution.

Cofounders James Watt and Martin Dickie shook up the business world in 2010 with the launch of pioneering crowdfunding initiative Equity for Punks, an initiative that has seen the company raise £67m over five rounds, raising more money through online equity crowdfunding than any other on record. The funds and the army of punk shareholders (94,000) has enabled the Scottish craft brewery to scale up without selling out.

With over 80 bars across the globe, export into 60 countries, and a brewery in Ohio that launched in 2017, BrewDog continues to take the craft beer revolution stratospheric, whilst continuing to push the boundaries, invest in people, put the beer first, and champion other small breweries in its venues.

**For more information, please contact:**

Julian Obubo and Elsa Druiett

t: 0203 1379 270

e: [brewdog@manifest.london](mailto:brewdog@manifest.london)