

Hitchin Beer & Cider Festival



Programme

5th, 6th, 7th June
Hitchin Rugby Club

FREE Programme
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Hitchin Beer & Cider Festival 2025

A warm welcome to the 26th Hitchin Beer and Cider festival, organised by CAMRA North Herts and Hitchin Rugby Club. Inside this programme you will find information to help you enjoy your time at the festival, the all important drinks list and a site map. A digital version of this programme is available on the festival website, <https://hitchinbeerciderfestival.org.uk>

The festival would not be possible without our dedicated team. Our event is run completely by volunteers who put a lot of time and effort into planning, setting up, and hosting you when the festival is running, all for pleasure (and a few drinks). So be kind to our bar staff!

By co-incidence it is also national volunteers week, a UK wide campaign to celebrate and recognise the contributions of volunteers. Find out more at <https://volunteersweek.org>. It's fun to volunteer so why not get involved with next year's festival?



We are delighted to have beer writer and broadcaster Jonny Garrett attend the festival on Thursday and Friday. He has his most recent books available to buy, and you can also find out about his campaign to get Cask Ale recognised by UNESCO as a Intangible Cultural Heritage, in similar way to how Belgium has had it's Beer Culture recognised. To find out more read Jonny's article in the programme or have a chat with him at his stand in the marquee.

Our sponsors also have a key role in making this festival possible. Many thanks to all of our sponsors, who are featured throughout the programme and around the event. Take a look at the services they offer, and support local businesses as you know that's good for your local community.

Sadly a valued and much loved member of the festival organising committee, Dee Hilliard will not be at the festival. She worked tirelessly

behind the scenes and also worked on the refunds and glass return. Two weeks ago, Dee passed away after a short battle with cancer. Needless to say it was a devastating shock to all of us involved in the festival and we extend our deepest sympathies to her family and friends.

The proceeds of the festival are shared equally between CAMRA North Herts and Hitchin Rugby Club. We are both not for profit organisations: the Rugby Club is a charity committed to promoting inclusive rugby to all age groups within and around Hitchin. There is further information about the Rugby Club in the programme if you would like to get involved.

CAMRA North Herts champions fine Real Ale, Cider & Perry and provides a voice for local pubs & breweries. We would like to draw your attention to the 'Campaigning for Local Pubs' stand in the main marquee which highlights the campaign's we are involved with to help locals save their pubs. Pubs are under severe threat at present and need our support. As well as the festival we also organise social events throughout the year, check out the articles by branch Chair Dean Barrett and our Pub Protection Officer Mick Woodhouse in the programme or visit the CAMRA stand in the marquee.

Our nominated charity is Feed Up Warm Up, who do great work supporting people in need across Hertfordshire. You will see their volunteers and gazebo at the festival, where you find out more about what they do. You can find out more on their website <https://feedupwarmup.co.uk>. Please donate any leftover tokens to this worthy cause. Last year, visitors to the festival generously raised over £2800 for the charity.

Thank you all for supporting this festival, enjoy yourself and as always, please drink responsibly.

Cheers

Jeremy Kitson & Peter Tasko
Festival Co-Organisers



Advice For Newcomers & Reminders for Returning Visitors

A few hints for newcomers to Hitchin or beer festivals in general. You'll have a choice of real ales, world beers, craft beers, real cider & perry and mead all at marked bars. Tackle the beers with aplomb, but if you are unsure what to try, speak to one of volunteers - they will be delighted to give guidance and answer questions.

Be guided by the ABV (alcohol by volume) of the products on sale. In general, higher numbers mean stronger flavours and more alcohol. We suggest you start with drinks under 4.5% ABV and work upwards to appreciate the flavours more. There are also alcohol-free and low alcohol beers at the World Beers Bar, and apple juice served at the Cider Bar.

Beers and ciders are sold in thirds, halves and pints. Ciders are normally stronger as are some of the world beers, so beware if they're new to you. Mead is typically served in 125ml measures, although at this festival we also have some lower-strength meads available served in larger measures.

On Site

There is a map near the back of this guide to help you find your way around the site. If you need more drinks tokens, there is a token stand in the main marquee as well as at the entrance.

CAMRA Merchandise & Membership Stalls

We have merchandise from national CAMRA and the North Herts Branch, these include books, collectables and clothing. Not a CAMRA member? Join here today for all the benefits plus 2 free pints of cask ale or real cider.

Sponsors

We are glad to have attracted a wide variety of local businesses and individuals to sponsor the souvenir glasses, the volunteers' T-Shirts, the programme and token cards, sessions and many of the drinks themselves. They are featured in this guide, online, in social media and around the event. Many thanks to all of them for supporting us.

Your Volunteers

Special thanks go to all our CAMRA and Rugby Club volunteers who give up their time to make

this festival possible. This year's volunteers can be identified from their orange shirts adorned with the Festival logo on the front and our shirts sponsor's, TGA creative, on the back.

Our Organising Committee & Lead Volunteers

This festival is a collaborative effort made possible by our hard working, dedicated organising committee and those who share the main responsibilities for running the festival:

Dean Barrett, Martyn Beer, Craig Henshaw, John Hamblin, Dee Hilliard, Peter Josling, Julian Keogh, Jeremy Kitson, Rachel Lekman, Tobias Lekman, Richard Merritt, Andy Rawnsley, Heather Royles, Miranda Tasko, Peter Tasko, Adam Walsh

Your Safety

Our priority is to ensure the safety of our visitors, suppliers, volunteers and staff, whilst ensuring you have a great beer festival experience. We hope for good weather, but if it is hot and sunny remember to keep well hydrated and use sun cream.

First Aid

There will be two first aiders at the site, identified with armbands, as well as their volunteers' shirts. If you feel unwell, or need medical attention, please make your way to the first aid point at the Front of House.

Incidents & Emergencies

In the event of an emergency please follow instructions issued by members of staff. The assembly point is located at the top end of the rugby pitches. This will be clearly signed.

Code Of Conduct

CAMRA wants everyone to enjoy festivals in a welcoming and inclusive environment. That's why they have introduced a new Festival Code of Conduct, which we follow. If you are subjected to or observe, unacceptable behaviour, please report it to the Front of House Manager.

Glasses

There will be glasses to collect on arrival. If you have pre-booked you are guaranteed a Hitchin 2025 oversized pint of stemmed half. Otherwise, you may get one from past local or national

festivals. There is a deposit or charge and you can keep the glass or return as you wish. Please drink up early if you're planning to return a glass at the session's end. **The Glass return is located in the clubhouse and will close 15 minutes after TIME is called.**

Payment

Payment for drinks is via tokens on cards, please treat these cards as you would cash as we cannot give refunds for lost cards. We operate a cashless system - contactless or chip & PIN debit and credit card payments are preferred. These will be required for the entrance package (entrance, glass, token card) and subsequent token card purchases.

Refunds

We are proud to support Feed Up Warm Up as our nominated charity. You are invited to donate any part-used token cards before you leave, which funds will go to this great, local cause. Otherwise please ask for a refund from the dedicated stand in the clubhouse.

Closing Times

We will be calling LAST ORDERS at 22.40 on Thursday and Friday, and 21.40 on Saturday. TIME will be called at 23.00 on Thursday and Friday, and 22.00 on Saturday, when bars will close. Please drink up and claim any refund by 15 minutes after TIME and leave the site promptly, and quietly, before heading safely home.

So What's To Drink?

The full and final list of drinks is towards the centre of the programme. The drinks are listed alphabetically in the guide and on the bars.

Allergen Information

Allergens are listed on the casks ends or bottles at the bars. If you need further information please ask bar staff or bar managers, and they will be able to help you.

For food allergies please check with our food vendors.



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For further information please contact
Mark Gibson at mark@tgacreative.co.uk
or telephone **07939 608 500**.



Festival Information

Alcohol-Free, Low-Alcohol Beers, Soft Drinks & Other Drinks

Go to the World BAR for low/no-alcohol beers. The Rugby Club bar sells a variety of spirits, wine and soft drinks. Soft drinks are also available from the food vendors.

Please note that the Rugby Club bar and food vendors do not accept festival tokens.

And to eat?

There are food vendors catering for a variety of tastes, including vegetarian and vegan options.



Cyprus Kebabs



German Sausages



MAJOR
C R U S T S

Neapolitan Pizzas
@major_crusts

TOUCHLINE KITCHEN

Home Smoked BBQ Specials...

- BBQ Pork
- Beef Brisket

DIRTY FRIES...

Premium Skin on Fries Smothered
in Deliciousness



BURGERS..

100% Grass Fed Angus Beef..
Single or double patty (1/4lb)
Chicken available

Pubs are under threat!

Welcome to the Hitchin Beer & Cider Festival, I hope you are enjoying our great range of beers and ciders. As you wander around the site, please take a look at our displays highlighting the current campaigns in our area.

Pubs continue to close at an alarming rate in the UK, just under 10 per week at present. Often, these pubs are greatly valued by local people, but the owners are attracted by the short-term financial gains offered by converting them to a house or some other use. Our local councils aren't helping by not enforcing planning restrictions and dragging their feet with objections and registering Assets of Community Value (ACV).

Despite these problems there were some successes last year, as follows:

The PLOUGH, Kings Walden



In December 2023 Admiral Taverns submitted a plan to convert the pub to a residential dwelling. This was objected to in January 24 with the local community registering an ACV with 210 objections to the closure. Local resident Adam Nicoll formed a company to buy and run the venue on behalf of the community.

Adam along with Richard Pilkington bought the pub in May 24 and it reopened in August. The pub continues to be a great success boasting the largest beer garden in Hertfordshire and running a Facebook page highlighting their upcoming events.

It was recently crowned champion pub in the East of England by the Countryside Alliance.

ROSE and CROWN, Aston



The pub closed in 2015 and was sold by McMullen for private development. After 7 years of little progress approval was given at a village meeting to support a planning application which would keep the pub.

In October 2023 approval was granted for the purchase of the pub by Rose and Crown Aston Ltd with a small residential development on the site.

The pub required extensive refitting and the hiring of a landlord; this took some time so it wasn't until November 2024 that the pub finally opened.

It continues to be successful, holding a beer festival over Easter this year, and running several local community events. It also has an active Facebook page giving details of upcoming events.

ROBIN HOOD and LITTLE JOHN, Rabley Heath

The long-standing tenants retired in May 2023. McMullen's the owners intimated they were actively looking for a replacement. However they then listed the pub as "closed for a refurbishment" and suspicions arose that they were looking for a valuation for the site as a residential development.



The pub reopened in July 2024 and continues to be a success. See their Facebook page or <https://www.robinhoodrableyheath.co.uk> for more information.

If you have any info on the pubs displayed or any pubs in North Herts that may be under threat of closure, please don't hesitate to speak to me. I am available throughout the festival working on token sales, by the display boards or you can contact me at pubprotection@northherts.camra.org.uk

Cheers, Mick Woodhouse, Pub Protection Officer, CAMRA North Herts

The good news is that buyers stepped in willing to keep the pub open with plans to expand the food side of the business, which aims have no been achieved.



We are recruiting volunteers!

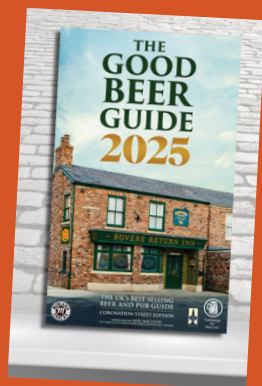
CAMRA North Herts branch is the co-organiser of this festival. If you enjoy what you see here, we'd be delighted to welcome you to our team of volunteers who support the aims of CAMRA in North Herts, while enjoying visits to our pubs all year round.

What do we do?

- Visit the pubs in our patch to enjoy their beers and ciders, to check them out before selecting the top ones to feature in the Good Beer Guide, Britain's best-selling pub guide. Just by scoring the pubs you visit you help with that;
- Collect local news for our part of the all-Hertfordshire magazine, "Pints of View", and to share on our website and social media;



- Select pubs and clubs for local awards including pub of the year, cider pub of the year and club of the year;
- Support and organise local events for members and the wider community;
- Collaborate with our fellow volunteers in Hertfordshire and nationally to further the cause of CAMRA to secure the long-term future of real ale, real cider and real perry by increasing their quality, availability and popularity and to promote and protect pubs and clubs as social centres and part of the UK's cultural heritage; and, of course,
- Co-plan, organise and run Hitchin Beer & Cider Festival



If you enjoy pubs, beer & cider and can spare a few hours each month, why not join us? It's both fun and rewarding. Have a chat with us at the festival, take a look at our website <https://northherts.camra.org.uk> or email volunteering@northherts.camra.org.uk and we'll get in touch.

Cheers! Dean Barrett, Chair, CAMRA North Herts

CAMRA has backed a campaign by Jonny Garrett, award winner beer writer and Craft Beer Channel YouTube star - read more about it from Jonny himself below!



"In my opinion, cask is the ultimate way to serve beer. Given that you're here at Hitchin Beer Festival it's pretty likely you agree, so you don't need me to tell you how it's likely the freshest, most natural and local beer on the bar in pretty much any pub you walk into. You're also probably well aware that its soft carbonation, just-finished fermentation and (slightly) warmer temperature are the reasons that it's about as drinkable and moreish as any alcoholic drink can get.

The problem is, not everyone knows these things. Sales of cask ale have fallen nearly 40% in the last decade and it's as under threat now as it was during CAMRA's founding years. The reasons for this are pretty simple to unpick, but extremely hard to counter. As a writer and filmmaker in the beer world, there's only really one that I can have a hope of influencing – its place in the minds of beer drinkers.

In 2018, the Belgian government successfully applied to UNESCO to get their beer culture recognised as Intangible Cultural Heritage, essentially protecting and championing it internationally as a result of its significance to society. I remember wondering if the UK could ever achieve something similar, and why it hadn't been done before.

In 2021 I made a five-part documentary series on Youtube called Keep Cask Alive, to encourage people to drink cask on their return to the pub after the COVID lockdowns. In the closing remarks of the final episode, myself and

my co-presenter wondered aloud if we could get UNESCO status for cask ale.

As it turned out, there was a very good reason it hadn't been done before. The UK did not recognise that element of the UNESCO treaty. That changed in 2024, however, when the Conservative government decided to ratify it. That spurred me to take the project on, and lead an industry-wide consortium to get cask ale put forward by the UK government for consideration by UNESCO. I started by filming a second season of Keep Cask Alive, this time with a much wider scope. In the final episode, the campaign began with the launch of a petition on the UK government website, calling for cask ale to be recognised at a national level as cultural heritage – the official first step towards getting global UNESCO recognition. Our campaign was featured on ITV news, and in the Observer, The Times and The Daily Mail, so as I write the petition stands at just over 25,000 signatures.

The government has already officially responded warmly to the idea, but warm words won't reverse cask ale's decline. At 100,000 signatures the government will be required to debate the topic in Westminster, giving us vital time in front of decision-makers as well as important media attention. So we need your help. If you're reading this at the festival, please sign the petition right now and ask everyone you're with to do the same. Then take the programme home, take a photo of this page and send it to all the beer lovers you know.

Decades ago, cask ale was saved by a handful of people who successfully got the word out. We need to do the same again to ensure this vital part of our culture isn't consigned to a niche, historic quirk – that it can thrive and grow, encouraging people to visit our beautiful pubs, to meet their friends more often, to understand their heritage, and to drink beer in its ultimate form."

scan here to sign!





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Cask Ale

Our cask ale selection includes real ales from independent UK brewers and you will notice we also have a section of beers from our local breweries. These cover a wide range of cask ale styles. We aim to have all the beers available from the start of the festival, however some beers may take longer to get to their optimal condition and will only be made available when ready. Some beers will prove to be very popular and sell out before the end of the festival. When the drink you want is not available please ask if we have something similar.

Abbeydale, Sheffield

1 Aeronaut GF Pale 5%

Soar into new realms of flavour with this high flying pale ale! Idaho 7, Motueka and Nelson Sauvin hops **Sponsored by Options**

2 Cherry Bakewell Stout GF Stout 5.2%

Ripe, juicy cherry and flavours of frangipane. Exceedingly good.

3 Okarito GF Pale 4.5%

An elegant pale ale using Rakau and Motueka hops. Aromatic with a sweet, stone fruit character encompassing notes of plum, fig and apricot, couples with a lemon-lime citrusy flair. Finishes with a clean cutting bitterness. **Sponsored by Kelly Fleet Services Ltd**

Black Iris, Nottingham

4 Snake Eyes Pale 3.8%

Packed full of juicy tropical notes followed by a lovely citrus kick coming from the blend of Citra and Cascade hops in both the boil and the dry hopping stage.

Brew York, York

5 Duality: Nelson & Motueka Pale 4.6%

Nelson and Motueka hops deliver a vibrant blend of lime, gooseberry, and subtle tropical fruit notes, all balanced by a gentle floral aroma. **Sponsored by Resolution**

6 Little Eagle Session IPA 4.5%

Made with five varieties of new world hops and a six malt combination, this IPA delights with a depth and quality usually associated to its heavyweight peers.

7 Tonkoko Milk Stout 4.3%

Tonka beans, coconut, vanilla and cacao nibs combine to make this one silky smooth and

indulgent milk stout. **Sponsored by Kite at the Red Hart**

BrewBoard, Cambridge LocAle

8 Viksen Red Ale 3.4%

A malt-forward classic pale. Notes of caramel intertwine with zest from Amarillo hops. An easy-drinker that will have you asking for more.

Brewpoint, Bedford LocAle

9 Anchorman Pale 4.1%

A fresh and fruity cask beer brewed using a blend of contemporary English ingredients with American late-hopping. **Sponsored by Peter Oates**

10 Untold Tales Pale 4.2%

Hoppy pale

Brewsters, Grantham

11 Decadence Pale 4.4%

A golden ale with a hint of malt sweetness from caramalt. Passionfruit and grapefruit aromas on the nose. First taste gives a complex zesty hop palate leading on to a fresh herby finish.

12 Hophead Pale 3.6%

A pale hoppy brew with a fresh floral hop character from a blend of English and American hops. A most satisfying and refreshing session beer.

Bucks Star, Milton Keynes LocAle

13 Bucks Star No. 1 Pale Ale Pale Ale 4%

Bucks Star's flagship pale ale. No.1 is Bucks Star's first beer in the range; a light ale with subtle citrus notes and balanced bitterness.

Sponsored by A & M Motorcycles Ltd

Buntingford, Royston LocAle

14 Oatmeal Stout Stout 4.4%

A rich, satisfying stout brewed with oats that invites you to take one quaff after another.

15 Superdelic Pale 4%

The same recipe but always a different hop to show off what they can do! **Sponsored by Hitchin Vets**

Buntingford x Baron, Royston LocAle

16 BB Gun Hazy Pale 4.3%

Juicy, hazy, hoppy

Cask Ale

Buxton, Buxton

17 Hatchet Session IPA 3.4%

Deceptively big on that iconic hoppy, citrusy flavour, making it the perfect session IPA.

Sponsored by Trussells Butchers of Knebworth and Offley

18 Monsal Mild Mild 4.5%

Just like the stunning views of Monsal Dale near Buxton, seeing this dark, rich Mild Ale flow into your glass is a wonderful sight.

Colchester Brewery Ltd, Colchester

19 16/884 Porter No. 3 Porter 6%

Strong, smooth, rich and full bodied Porter.

Sponsored by Holitas Ltd

20 Jack Spitty Blonde Ale 4%

Golden easy drinking summer ale. Full of hop flavour with delicate bitterness and light aroma.

Crouch Vale, Chelmsford

21 Amarillo Pale 5%

superb premium golden ale with wonderful aromas of Amarillo hops and a lasting spicy and orangy flavour. **Sponsored by George and Carter**

22 Brewers Gold Pale 4%

Supreme Champion Beer of Britain 2005 AND 2006, this multi-award-winning beer is pale, refreshing and extravagantly hoppy with gorgeous aromas of tropical fruits.

23 Yakima Gold Pale 4%

Very pale with delicious (and outrageously expensive!) US Amarillo hops, which are earthily aromatic and the beer, highly drinkable. **Sponsored by Adrian Warner Media**

Docks, Grimsby

24 Cleethorpes Pale Pale 4.2%

A refreshing pale ale with crisp citrus hops & a sweet finish from Sea Buckthorn Berries

25 Engine Room California Common 4%

Brewed with lager yeast, but fermented at ale fermentation temperatures **Sponsored by Options**

Duration, Kings Lynn

26 Saddle WC Pale 4.8%

Blending Amarillo's orange and floral tones, Simcoe's captivating tropical and resin notes and

Citra for some zesty pop.

Garden City, Letchworth LocAle

27 Banjax Porter 4.7%

The return of the ever-popular first porter: malty, delicious and dark **Sponsored by Groundworks**

28 Saphir Cask Lager Cask Lager 4.3%

German Saphir hops give light tangerine and floral notes in this ale pitched with hybrid lager yeast nova - expect haze

Glasshouse Beer Co, Birmingham

29 High and Rye Rye IPA 5.4%

Smooth on the body, with a gorgeous golden hue and those distinctive rye notes. Amarillo and Cascade on the dry hop bringing a delicious pithy orange vibe. **Sponsored by Norgans Estate Agents**

Harrogate, Harrogate

30 Blonde Golden 3.9%

This is a lightly hopped blonde ale, very easy drinking at a comfortable

Hopmonster, St Nicholas At Wade

31 Child of Jago Pale 4.4%

Light in colour, aromatic on the nose, but a bitter bite on the tongue! Brewed with Simcoe, Citra, Mosaic and Centennial. **Sponsored by The Little Deli**

Hornes Brewery, Milton Keynes LocAle

32 Featherstone Amber Ale 3.6%

Fruity Amber session ale. US Crystal and Cascade hops in the boil and dry hopped with even more Cascade make this little ABV beer pack a fruity punch.

33 Triple Goat IPA IPA 5%

A clean crisp IPA with citrus characteristics. Well balanced malts, American Cascade and Summit hops. **Sponsored by HRJ Foreman Laws**

Ilkley, Ilkley

34 Ilkley Pale Pale 4.2%

Crisp and dry with a zesty finish and fresh-cut grass aroma.

Leighton Buzzard Brewing Co., Leighton Buzzard LocAle

35 Bavarian Dragon Blonde Ale 4.2%

Light and hoppy, yet full-bodied, this beast of a beer is a popular Bavarian-style tippie for all seasons.

**John
Humphries**

&

**Tim
Jeffries**



**ADRIAN
WARNER
MEDIA**

Options

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KITE AT THE RED HART

Your neighbourhood gastropub



Cask Ale

Lincoln Green, Nottingham

36 Dark Ages **Mild** **3.4%**

Dark mild, full bodied, sweet and malty with subtle chocolate notes.

London Brewing Co, Finchley

37 Beer Street **Best Bitter** **4%**

Dry chocolate aromas with a toffee, stone fruit, nutty red rye flavour. Aftertaste moves from slightly roasty to dry bitter. **Sponsored by The Past Presidents of Hertfordshire RFU**

38 Flying the Mags **Ruby Mild** **3.4%**

Chocolate, berry and treacle throughout. Orange and toffee on the palate with a subtle sweet to bitter finish.

Lord Conrad's, Cambridge **LocAle**

39 Hedgerow Hop **Amber Ale** **3.7%**

A wild amber ale made with locally picked hops and supporting the RSPB **Sponsored by John Humphries & Tim Jeffries**

Luda, Louth

40 Funky Slice **Pale** **4%**

Funky Slice IPA is a vibrant and refreshing brew bursting with citrusy goodness and piney aromas

41 Stingray **Hazy IPA** **5.2%**

This hazy IPA is bursting with mouth-watering tropical fruit flavours. **Sponsored by Function Security Ltd**

Mad Squirrel, Hemel Hempstead **LocAle**

42 Hulk **Smash IPA** **5%**

Single hop beer

Marble, Manchester

43 Manchester Bitter **Best Bitter** **4.2%**

Our most traditional core beer is inspired by a Manchester stalwart; a fondly-remembered original. **Sponsored in memory of Grant Wallendorf. Loved and missed by all at ISRC**

44 Pint **Bitter** **3.9%**

Brewed with an all pale malt bill and then hopped with a blend of New Zealand and US hops.

Moor, Bristol

45 Illumination **Pale** **4.3%**

English Pale Ale inspired by the landlord's favourite.

46 Resonance **Pale** **4.1%**

Citra Golden Pale.

Munyards, Louth

47 My Father **Best Bitter** **4.2%**

A traditional ale that pays homage to the classic brews, whilst boasting a rich malty flavour.

Sponsored by Options

48 Patchwork **Pale** **3.9%**

This sessional ale showcases a distinctive hop-forward character, courtesy of Maris Otter malts and Mosaic hops

Nene Valley, Peterborough

49 Release The Chimps **GF Pale** **4.4%**

An IPA for everyday drinking **Sponsored by Kelly Fleet Services Ltd**

50 Simple Pleasures **GF Pale** **3.6%**

A light clean and refreshing beer with a pleasing citrus hop aroma and flavour.

New River, Hoddesdon **LocAle**

51 Blind Poet **Smoked Porter** **4.5%**

Impressive easy drinking porter. Light roast malt, chocolate, liquorice, a satisfying bitter-sweet palate and a light dry smokey finish.

Sponsored by Resolution

52 Kaimata **Pale Ale** **3.6%**

New pale ale

Nightjar, Hebden Bridge

53 Jesters Privilege **Golden** **4%**

A beautifully golden and balanced British ale. **Sponsored by Kite at the Red Hart**

North Riding, Scarborough

54 Chocolate Orange Porter **Porter** **4.5%**

A rich porter with warm chocolate malt flavours and hints of orange.

55 Mosaic **Pale** **4.3%**

Mosaic hops are full of blueberry and citrus flavours and seriously pack a powerful punch. This is one juicy banger of a pale ale. **Sponsored by Peter Oates**

56 US IPA V64 **IPA** **5.5%**

US IPA using the Centennial and Ekuanot hops producing citrus flavours, floral notes with a hint of pine

Oakham Brewery, Peterborough

57 Citra Pale 4.2%

Light gold in colour, bursting with citrus and tropical hop flavours and sensorially refreshing. **Sponsored by A & M Motorcycles Ltd**

58 Inferno Pale 4%

Flame gold in colour, this igniting ale flares complex fruits across your tongue leaving a dry fruity, thirst suppressing bitter finish.

59 JHB Pale 3.8%

A golden beer whose aroma is dominated by hops that give characteristic citrus notes. **Sponsored by Hitchin Vets**

Only With Love, Uckfield

60 Brightside Hazy Pale 5%

Expect notes of apricot and peach blended with hints of citrus and pineapple

Padstow, Padstow

61 Local Bitter 4%

Bitter **Sponsored by Trussells Butchers of Knebworth and Offley**

62 Windjammer Best Bitter 4.3%

Copper colour. Aromas of dried fruits and balanced hopping. Uses specialist malt for a slightly malty distinctive aftertaste.

Pomona Island, Salford

63 Amen Break Hazy Pale 4.1%

Hazy pale ale, easy drinking, bright and juicy. **Sponsored by Holitas Ltd**

64 Cruffatin Best Bitter 4.1%

Cruffatin the malty little sipper, at a gentle pace we enjoy a lovely pint of Best Bitter.

65 The Chickens I Don't Like Milk Stout 5%

The Chickens I Don't Like **Sponsored by George and Carter**

66 Tuxedo Royal Pale 4.3%

Tasty and full juice, a hazy pale ale.

Pennine, Bedale

67 Circus Festival Pale 4.2%

This ale has soft malt flavours and a delicate honey taste together with a herbal aroma.

68 Tropical Cyclone Pale 3.8%

Vibrant flavours to this zesty golden ale bursting with tropical tastes.

Phipps NBC, Northampton

69 From The Ashes Porter 5.3%

A smooth, smoked porter with roasty undertones, whispers of dark chocolate, **Sponsored by Adrian Warner Media**

70 Nebula Pale 4.2%

Dry-hopped hazy session pale. Juicy citrus, apricot, subtle pine

71 Phipps IPA Golden 4.3%

Balanced hops and a rich heritage. **Sponsored by Options**

Potton, Potton LocAle

72 Crow Stout 4.5%

Roast Coffee aroma with coffee chocolate roasted flavour.

73 Shannon English IPA 3.5%

Traditional English Session IPA produced using the original recipe from the previous Potton Brewery. Fresh clean taste with a malt taste earthy, herbal and a subtle citrus flavour **Sponsored by Groundworks**

Rocket Ales, Great Staughton LocAle

74 Bloodhound Best Bitter 4.2%

Classic English Pale Ale malty with a hint of honey and caramel in the aftertaste.

75 Meteor Pale Ale 3.9%

Classic English Pale Ale malty with a hint of honey and caramel in the aftertaste.

Sponsored by Norgans Estate Agents

Shiny, Derby

76 Cosmic Duvet Hazy Pale 4.5%

Wrap yourself up in Cosmic Duvet, a celestial beer that pairs Cashmere softness with the crisp zest of Idaho7 and the mystical touch of HBC1019.

77 Rocky GF Pale 4.1%

Highly drinkable pale. Cascade, and Mosaic for their citrus qualities. Zeus for added edge!! **Sponsored by The Little Deli**

Stancill, Sheffield

78 Barnsley Bitter Bitter 3.8%

Our legendary heritage ale, still brewed true to the much loved Oakwell Brewery recipe using the original yeast strain.

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**HITCHIN
VETERINARY
SURGERY**



Tatton, Knutsford

79 Blonde Pale 4%

A blonde beer, with hoppy fruity taste and aroma. **Sponsored by HRJ Foreman Laws**

80 Liberty GF Pale 4.1%

Gluten free. Light hoppy bitter palate, sweet malt like lingering finish.

Tring, LocAle

81 Tea Kettle Stout Stout 4.7%

The antithesis of bitter Irish stouts, this is creamy, smooth with underlying chocolate notes imparted by generous amounts of roasted malts and oats. **Sponsored by The Past Presidents of Hertfordshire RFU**

82 Tinkerer's Tipple Pale 3.7%

A generous dose of Mosaic hops (US) offers a toolbox of aromas including guava, stonefruit and papaya. These bright flavours are tacked on to a light malt base.

Triple Point Brewing, Sheffield

83 Citradal GF Pale 4.4%

Nectarine, Apricot, Citrus. Three hops combined to make this lovely beer, Citra, El Dorado and Centennial. **Sponsored by John Humphries & Tim Jeffries**

84 Gold GF Golden 4%

Honeyed malts combine with citrusy Cascade and peachy Amarillo hops for a quenching, balanced bitterness. A great sessionable golden ale perfect for any season.

85 Simook GF Pale 4.4%

Passionfruit, Citrus and Pine. Three hops make up this smooth quaffable brew, Simcoe, Mosaic and Chinook.

Two Bob, Oaklands LocAle

86 Two Bob Pale Ale Pale Ale 4.1%

Wonderful pale ale

Two by Two, Newcastle upon Tyne

87 Session IPA Session IPA 4%

Extra pale malt base, light and zesty. Tropical aroma with late additions of Equinox hops. **Sponsored by Function Security Ltd**

Two Flints, Windsor

88 Daydream Pale 4.5%

Expect zesty grapefruit and crushed pineapple on the nose with a touch of fresh lime on the

finish.

Verdant, Penryn

89 Miniature Cymbals Pale 3.4%

Pale ale loaded up with some classic 'C' hops and lashings of Simcoe.

Vocation, Hebden Bridge

90 Heart & Soul GF Session IPA 4.4%

A balanced and full-bodied beer with grapefruit, orange and passion fruit notes and a light, refreshing finish.

Wantsum, St Nicholas At Wade

91 1381 Session IPA 3.8%

Our Session IPA brewed with Oats and Wheat to give body, we use Mosaic and Centennial hops to give this beer a very citrusy flavour and aroma

92 Yellowtail Pale 4.5%

A 5 hop spring ale, using New Zealand hops to create a sweet floral taste.

Weekend Project, Lower Peover

93 Hazy Chain Hazy Pale 4.2%

First collab with our friends Chain House Brewing Co in Preston - brewed as a mash up of both our core pale ales with a twist of Citra & Superdelic

Wensleydale, Leyburn

94 Brothers In Arms Mild 3.6%

Dark Mild.

95 Unknown Pleasure Pale 4.2%

English Pale ale.

Wylde Sky, Cambridge

96 Gold Golden 4%

Citra Golden Pale.



— THE —
LITTLE DELI
HITCHIN



Peter Oates



FUNCTION
SECURITY
LIMITED
HITCHIN

Get to know cask

Cask conditioned beers come in many flavours and varieties. There is something for everyone! Read on to get to know cask.



Beer has four main ingredients: water, hops, malt and yeast. Most beers fall into two main flavour groups: hop led (bitter) or malt led (sweeter).

If you enjoy citrus or tropical fruit, or earthy spicy flavours, then try a pale, blond, or golden ale or any variety of IPA which uses more hops.



If you enjoy flavours like chocolate, coffee and caramel then try a dark beer like a mild, stout or porter. These are brewed with more malt to produce deep, rich flavours.

So what do you usually order?

Lager



Try a blond or pale ale

Wine



Try golden ale or bitter

Spirits or cocktails



Try a porter or an IPA

Thirsty for more?

Head to camra.org.uk and check out our Learn & Discover platform for everything you need to go from beer beginner to cask connoisseur

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We are proud to present a wide range of Real Ciders & Perries, that are made from freshly pressed fruit not concentrate. We have a balanced selection of sweet, medium and dry.

We also have a selection with additional natural flavours, including real fruit, Chilli, or even beetroot!

We would like to thank Modern Network for sponsoring this bar.

Ampleforth Abbey, Yorkshire

1 Traditional Medium Dry 6.5%

Award winning cider made by benedictine monks with a blend of 40 varieties of apple.

Sponsored by Options

Ascension, East Sussex

2 Mothership Medium Dry 6%

Created from a combination of Russet and Bramley cider and a dose of freshly pressed apple juice.

Bearded Brewery, Cornwall

3 Storm Damage Sweet 6.2%

A sweet, traditional cider made with three varieties of apples in Cornwall. **Sponsored By Resolution**

Berties Cider, Essex

4 Discovery (SV) Medium 6%

Made with a single variety of apples to give a refreshing easy drinking cider.

Biddenden, Kent

5 Kentish Kiss Medium 5%

Bursting with flavour to give a refreshing appley experience. Created from apples with a golden yellow skin with a slight red blush and rosy coloured flesh, giving a Provence rosé colour.

Sponsored by Holitas Ltd

6 Medium Medium 8.4%

Strong Kentish Cider. Still & smooth with a refreshing apple taste. Made to the Barnes family's traditional recipe using a blend of Kent grown, culinary & dessert apples. **Sponsored by George and Carter**

Black Rat Cider, Somerset

7 Cider Dry 6%

Family made in a Somerset farmhouse to produce a full flavoured fruity cider with a smooth dry finish.

Blackmore Orchards, Hampshire

8 Ridges Green Medium 5.5%

A classic, easy drinking blend of zingy Bramley, Cox and Russet. **Sponsored by Trussells**

Butchers of Knebworth and Offley

Broadoak, Somerset

9 Bristol Port Medium Dry 4.5%

Medium dry red apple cider, slightly cloudy.

Burrow Hill, Somerset

10 Medium Medium 6%

Burrow Hill's Medium Cider - Complex with good structure.

Crone's, Norfolk

11 Special Reserve Dry 6.9%

Bone dry beauty made from East Anglian apples.

Dorset Nectar, Dorset

12 Dabinett Medium Dry 5%

This is a single orchard, medium-dry authentic cider using Dabinett bittersweet apples, full juice, smooth and wildly popular.

Dudda's Tun, Kent

13 Apricot Sweet 4%

Golden sunshine in colour and flavour.

Apricot blended with apple. **Sponsored by Groundworks**

Dunkerton's, Gloucestershire

14 Black Fox Organic Medium Dry 6%

Handcrafted with up to 14 different, cider apple varieties to deliver a deliciously rounded cider with a lively, tangy finish and light honey hues.

East Stour, Kent

15 Beetroot Medium 6%

Fresh beetroot added to traditional medium cider gives a dark colour and deep earthy flavour.

Sponsored by The Little Deli

16 Chilli Sweet 6%

Fresh chilli blended with sweet cider to produce a weird and wonderful cider.

Edinburgh Cider Company, Scotland

17 Arthur's Apple Sparkling 6.5%

A strong sparkling cider made with Scottish apples. **Sponsored by The Past Presidents of Hertfordshire RFU**

18 Princes Street Pineapple Sparkling 5.5%

Medium bodied, spritzy carbonation with a soft tart pineapple finish, made with real pineapple juice.

Gwatkin, Herefordshire

19 Yarlington Mill Medium 7.5%

Medium sweet smooth with rich red colour. CAMRA award winner. Unpasteurised.

Sponsored by Function Security Ltd

Gwynt Y Ddraig, Wales

20 Welsh Warrior Medium 6%

Good depth of flavour, rounded and balanced, strong and proud!

Hallets, Wales

21 Blindfold Medium 6%

Medium cider with intense fruit flavour and citrus finish. **Sponsored by Peter Oates**

Harry's Cider, Somerset

22 Scrummage Medium 6.2%

A beautifully balanced traditional cider matured for a minimum of 6 months.

Hecks, Somerset

23 Port Wine of Glastonbury Medium Dry 6.5%

Vintage single apple variety - fruity, flavoured cider. Oak fermented. **Sponsored by Hitchin Vets**

Hitchcox Cider, Oxfordshire

24 Dry Dry 6.2%

Made from a blend of sharp & bittersweet apples, matured in oak barrels to give a sophisticated flavour.

Hogan's, Warwickshire

25 French Revelation Medium Sweet 4.8%

A Breton style keeved cider. Smooth, with a big tannic punch and residual fruit sweetness.

Iford, Somerset

26 New Tradition Medium Dry 4.7%

A medium dry cloudy cider, a blend of sweet eating and bitter sweet cider apples

Kent, Kent

27 Berry Sweet 4%

This still, sweet berry cider always proves very popular. Think of it as a take on cider & black : the combination of mixed berry with a real apple cider base. **Sponsored by John Humphries & Tim Jeffries**

28 Elderflower Medium Sweet 4%

A botanical wonder and delicious curiosity: apple cider blended with sweet elderflower for a medium, lightly floral finish.

29 Rhubarb Sweet 4%

This sweet cider is an absolute firm favourite: a must-try! Slightly cloudy due the addition of real pressed rhubarb juice to a delectable apple cider. **Sponsored by Kite at the Red Hart**

Muxbeare Orchard, Devon

30 Ewe Fell Over Medium Dry 6.7%

An approachable traditional West Country style Cider with a Kick! **Sponsored by Options**

Nightingale, Kent

31 Discovery Medium 6%

Made with Discovery & red love apples, this is a fruity cider with a delicate rose blush.

Sponsored by Kelly Fleet Services Ltd

Oliver's, Herefordshire

32 Wild Farmhouse Medium Dry 6%

Classic Wild Farmhouse blend of Michelin, Dabinett, Yarlington Mill & Foxwhelp with a hefty dollop of Kingston Black & Stoke Red to add to the tangy fruitiness of the cider.

Perry's Cider, Somerset

33 Barn Owl Medium 5.5%

Medium cider. Farm pressed and unpasteurised. **Sponsored by A & M Motorcycles Ltd**

Purbeck, Dorset

34 Purbeck Pirate Medium 4.8%

Well balance, medium bittersweet cider.

Ross on Wye, Herefordshire

35 Grand Curvee Dry 6.8%

A traditional dry cider from a respected Herefordshire cider maker. **Sponsored by HRJ Foreman Laws**

Sam's Cider, Devon

36 Cloudy Crush Medium Sweet 4.5%

Fresh, invigorating and naturally cloudy medium sweet cider.

Seacider, Sussex

37 White Peach Medium 4%

Medium cider blended with white peaches for a fruity refreshing drink.

Snailsbank, Herefordshire

38 Raspberry Ripple Sweet 4%

Blend of traditional bitter sweet apples and Russet apples with tart Raspberries and vanilla.

Sponsored by Adrian Warner Media

Temple, Dorset

39 Dry Dry 6.3%

Made from handpicked traditional cider apples.

Thistley Cross, Scotland

40 Strawberry Medium Sweet 3.4%

A medium sweet cider infused with real Scottish strawberries.

41 Traditional Medium 4.4%

A medium sweet full-bodied session cider.

Tricky, Somerset

42 Vilbery S.V. Dry 6%

A true bitter sweet with strong tannins and floral notes, light & very drinkable.

Turners, Kent

43 Elderflower Medium Sweet 5%

Elegant, fresh and floral. Unfiltered. Winner of multiple awards.

Tutts Clump, Berkshire

44 Cranberry Medium Sweet 4%

Medium sweet cider infused with real cranberry juice.

Whin Hill, Norfolk

45 Summer Breeze Medium 5.4%

A refreshing cider with balanced acidity.

Sponsored by Norgans Estate Agents

Perry

Gwatkin, Herefordshire

P1 Squeal Pig Medium Perry 7.5%

Medium Perry, sweet citrus notes, pale and refreshing. Unpasteurised.

Hogans, Warwickshire

P2 Lonely Partridge Perry Medium Perry 5.8%

A cloudy, fruity and authentic Perry.

Mr Whitehead, Hampshire

P3 Midnight Special Medium Perry 5%

Award winning, full bodied, Perry made from a blend of dessert and Perry pears.

Snailsbank, Herefordshire

P4 Very Perry Medium Perry 5%

Made from Stinking Bishop Perry pears - complex yet balanced flavour.

Temple, Dorset

P5 Perry Medium Dry Perry 6.5%

Made with Hendre Huffcap and Winner's Longdon (80:20) pears from an organic orchard.

Apple Juice

Biddenden, Kent

Juice Cloudy Medium sweet 0.0%

A cloudy apple juice is produced using perfectly ripe apples and is medium-sweet in flavour.



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Mead is an alcoholic beverage made by fermenting honey mixed with water. It's flavour and characteristics will vary depending on the type of honey used in fermentation and by processes such as caramelising the honey prior to fermentation. It is also possible to add other fermentable fruits, fruit juices, herbs, and spices.

We have seven traditional meads and an eighth bottle fermented and presented in a similar way to a sparkling wine. It is our aim to showcase some of the different styles and these are served in 125ml measures.

This year we again offer three lightly sparking modern/session meads, served in 330ml (cans) and as a still session mead served in third, half and pint measures. We hope you enjoy what we have to offer. Please come along and visit us adjacent to the Cider and Perry Bar.

Thank you Raymond James for once again sponsoring our Mead bar.

Stone Circle, Wrexham, Wales

Welsh Blackcurrant Mead 14.9%

A wonderful fruity mead with an excellent deep colour.

Great British Mead Company, Oxfordshire

Hawthorn and Rosehip 10.5%

This is a mead made by creating a syrup made from freshly gathered Rosehips and Hawthorn berries and blending it with honey.

Crossroads Brewery, Tyne and Wear

Northern Wildflower Mead 13%

Light and refreshing with notes of elderflower and apple, this delicious mead is brewed using honey from wildflower meadows and is aged for 6 months in a chestnut barrel to bring out the perfect flavour profile.

Afon Mel, Ceredigion, Wales

Midgard (Wildflower Honey) 14%

A sweet mead made with Welsh Wildflower honey. Light but strong, with a lingering honey finish.

Gosnells, Peckham SE London

Raspberry and Hibiscus Nectar 330ml can 4%

Bursting with flavours of berry and cranberry. It's like a fruit cider but with a lot less sugar and it's all natural with no nasties!

Hazy Nectar 330ml can 4%

Crisp, light, refreshing and moreish with flavours of pear and apple. Uses only blossom Honey.

Rhubarb Nectar Still 4.4%

A refreshingly tart twist on natural sweetness. This blends crisp, tangy rhubarb with our signature blossom honey for a light, fruity drink that's perfectly balanced.

Banana Bochet 11.3%

Made by caramelising a portion of the honey and creating deep chocolate and coffee notes then barrel aged in Bourbon casks with fresh bananas creating a round and soft palate and nose of sweet banoffee pie.

Bochet 11.3%

This mead features caramelized honey. With deep coffee and toffee notes, it's rich and semi-sweet.

Northumberland Honey Company, Haltwhistle

Wildflower Sparkling Mead 12%

Light in colour, with delicate floral and honey aromas, with a dry start and smooth savoury finish. Most comparable with a dry sparkling wine or champagne

Lithuanian Mead, Lithuania

Trakai 15%

Made with natural honey, hops, lime blossoms, juniper berries and acorns. It has a bitterish taste, a pleasant aroma and is a dark amber colour.

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Craft Beer

Served from what are commonly known as KeyKegs, we have Real Ale in a different kind of dispensing container. These are served slightly cooler than cask ale, and often have some very interesting flavours.

Abbeydale, Sheffield

1 Black Mass **GF Black IPA** 6.6%

Flavours reminiscent of bitter chocolate, fruitcake and raisins, with beautiful aromas of dark chocolate, coffee and burnt toast.

Baron Brewing, Buntingford

2 Fred **IPA** 6%

Fred is a hazy IPA with a Krush and Citra hop combo

3 Fuzz **Pale** 4.5%

Hazy Pale Ale, very hoppy! Hopped with Mosaic and Strata. Our house beer

4 Hard Truth **DIPA** 8%

Huge and vinous Double IPA, with Nelson Sauvin doing most of the work

5 Hot Head **WC IPA** 6.5%

Orange, clear, caramel, and bitter. A USA west coast style IPA

6 Lazy Afternoon **Pale** 5.3%

New hazy pale, hopped with Citra, Krush and Motueka. Full throttle juice

7 Top table **Table Beer** 3%

Hazy Table beer. Hopped with Citra, Mosaic, Nectarone and Ekuanot

8 What's His Face **IPA** 6.5%

Brewed with some unconventional choices for a little bit of a contrast. Still that same fluffy goodness though. Bru-1, Riwaka and Motueka.

Cloudwater, Manchester

9 Fresh **NOLO** 0.5%

All the hop impact and body of a New England IPA... without the alcohol. Soft & Juicy.

Crossover Blendary, Weston

10 Texas Surprise **Spon Sour** 6.1%

A blend of 20 & 30 month old golden ales. Refermented on Tayberries from from East

Sussex for 2 months. An addition of apricot stones were made before blending and packaging.

11 Walled gardens **Spon Sour** 5.8%

A blend of 1, 2 and 3 year old golden ales. Refermented on Lady Cot apricots grown on the Isle of Wight.

Drop Project, Mitcham

12 Bizkit **Pastry Stout** 10.5%

Biscoff and Coffee Imperial Pastry Stout

Duration, Kings Lynn

13 Good Times **Lager** 4.2%

This refreshingly light American lager pours clear and bright with minimal bitterness.

Fuerst Wiacek, Berlin

14 LandBier **Helles Lager** 5%

Decoction brewed and hopped with Hallertau Mittelfrüh, Hallertau Tradition & Spalter Select

15 Schwarzbier **Black Lager** 5%

Classic black Berlin lager

Glasshouse Beer Co, Birmingham

16 Soloist Strata **Pale** 4.4%

The same soft and juicy base, with Strata bringing tropical fruits, mango, strawberry, and passion fruit vibes.

Neon Raptor, Nottingham

17 Retro Racer **Pale** 4.6%

It's easy going, yellow in colour, has a dank and citrusy flavour and has a beautifully balanced hop bill of Vic Secret and Simcoe.

18 Boneless **IPA** 6.8%

Bold and adventurous hazy and juicy New England IPA brewed with Danish legends To Øl.

Pastore, Waterbeach

19 Con Crema **Smoothy Sour** 6%

Luscious velvety smoothie sour with blueberries, bananas, blackberries, acai and vanilla.

20 Limone **Sour** 2.5%

A low alcohol mixed culture sour beer conditioned on Sicilian lemons and a small amount of mandarin oranges and pink grapefruit.

Phantom, Reading

21 Addition +2 Pale 5%

Nelson and Citra for punchy layers of peach, passionfruit and grapefruit.

22 Crater Cove Porter 4%

Brewed with Golding hops, Chocolate, Crystal malt and Oats.

Polly's, Mold

23 Mosaic Vista IPA 5.8%

Mosaic brings the bubblegum sweetness with a tangerine tang and berry medley, whilst Vista brings delicious sweet tropical notes.

Pomona Island, Salford

24 Enjoy The Magic Flute IPA 6.5%

IPA with Cryo Mosaic, CGX Nelson Sauvin, Motueka & Nelson Sauvin.

25 One Of those Abstack Trances Pale 5.3%

Paradise is a Pale Ale with CGX Azacca, Citra and Vic Secret, only much much better.

Sureshot, Manchester

26 What Did I Say, Roy? GF WC Pale 4.5%

Gluten free West Coast pale ale dry hopped with Simcoe Hyperboost & T90, Nectarone T90, and Chinook T90.

The poster features a dark red background. On the left, there is a white silhouette of a hedgehog with the text 'HITCHIN RUGBY CLUB' below it. In the center, a QR code is displayed with the text 'scan for contact details' underneath. To the right of the QR code, a group of five people (three adults and two children) are smiling, wearing maroon and white rugby kits. The text 'THE CLUB FOR EVERYONE' is written in large, white, hand-painted style letters at the top. In the bottom right corner, the 'mnp' logo is visible, with 'mason navarro pledge' written below it.

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- **2 WOMENS TEAMS FOR AGES 18+**
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TYSERS

Welcome to the World Beer Bar at this year's Hitchin Beer and Cider festival.

I would like to thank Tysers of Hitchin for sponsoring us once again. As usual we have a carefully curated selection of draught, bottled and canned beer for you to try. With beers from Belgium, Denmark, England, Estonia, France, Germany, Norway, Scotland and Spain you will be sure to find something you'll enjoy. Our highly knowledgeable and friendly bar staff are there to help you with your choices and we love to chat so please do come and see us.

Why not share a bottle or two with friends? It's a wallet friendly way to try more beers and means you won't get stuck with a full bottle of something that isn't quite to your taste.

It's also worth knowing that, unlike the rest of the festival, we're allowed to sell beer to take away and we'll be happy to advise you on what beers are best for laying down for another day.

Thanks for coming. Whatever bar you choose to drink at, I hope you have a great festival.

Cheers!

Julian Keogh, World Beer Bar Manager.

Draught

Garage, Spain

Caleta 3.4%

Crisp, light, and effortlessly drinkable. Brewed with top-tier German malts and hops and fermented with the signature Garage lager strain.

£5.40/pint, £2.70/half, £1.80/third.

Hacker-Pschorr, Germany

Weissbier 5.5%

A traditional weissbier from one of Germany's oldest breweries. Hacker-Pschorr Weisse is a velvety banana-tinged weissbier.

£6.00/pint, £3.00/half, £2.00/third.

Huyghe, Belgium

Floris Framboise 3.6%

A delicately spiced wit beer blended with raspberry to make a sweet, richly fruity session beer.

£5.60/pint, £2.80/half, £1.90/third.

Lervig, Norway

House Party 4%

Big on flavour but super-sessionable. Bru-1 & Citra hops provide a grapefruit and pineapple kick with a gorgeous, juicy finish!

£5.40/pint, £2.70/half, £1.80/third.

Lindemans, Belgium

Kriek 3.5%

A sweet, tart Belgian lambic blended with real cherry juice. One of the best selling lambics in the world.

£6.00/pint, £3.00/half, £2.00/third.

Westmalle, Belgium

Duo 7.2%

A blend of 60% Westmalle Tripel and 40% Westmalle Extra. Subtly hopped, fruity, and full-bodied flavour. Duo is the new golden-blond Trappist beer from Westmalle,

£7.20/pint, £3.60/half, £2.40/third.

Bottles/Cans

3 Fonteinen, Belgium

Oude Geuze 6.9%

A true Geuze. A blend of 1, 2, and 3 year-old lambic unfiltered and unpasteurized and aged in the bottle for at least 6 months after blending.

£12.80/375ml bottle.

Oude Kriek Cherry Lambic Bio 6.8%

3 Fonteinen Oude Kriek is the result of macerating hand-picked whole sour cherries on young lambic for at least four months, in a proportion of one kilogram of fruit per litre of lambic.

£17.40/375ml bottle.

Augustiner, Germany

Hell 5.2%

A crisp, smooth beer with a lightly hoppy finish. One of our most popular beers. We've ordered in extra stock to meet demand.

£5.00/500ml bottle.

Ayinger, Germany

Fest-Marzen 5.6%

This beer has a deep golden colour tinted with amber. Lightly sweet with a malty nose balanced with floral hops and a soft dryness that comes from long maturation.

£5.60/500ml bottle.

Lager Hell 4.9%

A pale lager from Munich. It has a light malt flavour and a balanced taste and aroma. The beer is described as crisp, smooth, and mellow with a yellow-golden colour.

£3.60/330ml bottle.

Boon, Belgium

Duivelsbier Wild Brettet Blonde Ale 6.5%

A Belgian Blonde Ale, fermented with a wild *Brettanomyces* yeast and dry-hopped.

£5.40/330ml bottle.

Duivelsbier Donker Belgian Dark Strong Ale 8%

Top fermented, luscious Belgian Dark Strong Ale, plenty of liquorice, raisin, and brown sugar notes to it.

£5.40/330ml bottle.

Boon Kriek Mariage Parfait 8%

A rich, perfectly balanced sour cherry sour beer.

£11.80/375ml bottle.

Moriau Oude Gueuze 7%

Similar in taste to Boon Oude Gueuze it is also a blend of 1, 2, and 3 year old lambic beers.

£9.20/375ml bottle.

Bourgogne des Flandres, Belgium

Bourgogne des Flandres 5%

A Flanders red ale that is matured in oak barrels to give it a sweet-sour taste.

£5.90/330ml bottle.

Brulo, Scotland

Lust for Life DDH IPA 0%

Double dry hopped with Citra, Simcoe, Mosaic. Packed with a ripe, juicy character of mango, peach and pine. The perfect balance of flavour, bitterness and drinkability.

£3.50/330ml can.

Crossover Blendery, England (nr. Hitchin!)

Not known

We don't know what we're getting from this award winning blendery near Weston but we do know it will be good. Come and visit us to find out what we have.

£TBA

d'Achouffe, Belgium

Chouffe LA 0.4%

An alcohol-free, Belgian Blond beer that really quenches your thirst.

£3.60/330ml bottle.

De Brabandere, Belgium

Kwaremont Blond 6.6%

A full flavoured blond beer with a light, pleasant bitterness, a spicy touch, and a hoppy character.

£6.10/330ml bottle.

De La Senne, Belgium

Petit Boulba Hoppy Light Ale 2.8%

A super-refreshing blond beer. Wheat and oats give it a hazy appearance, with floral aromas, notes of white fruits and herbs on the palate and a dry, bitter finish.

£3.80/330ml bottle.

De Struise, Belgium

Cuvee Delphine 13%

An Imperial Russian Stout aged in bourbon barrels. One to take away and savour at home.

£9.70/330ml bottle.

Pannepot 10%

A Belgian strong dark ale known as a quadrupel.

£7.30/330ml bottle.

DuPont, Belgium

Avec Bon Voeux 9.5%

A bottle-conditioned blond beer. A stronger version of the classic Saison DuPont.

£8.20/375ml bottle.

Saison 6.5%

Saison Dupont is the classic Belgian farmhouse ale. A beautifully balanced, complex beer that has a refreshing fruitiness and long, dry finish.

£4.80/330ml bottle.

Erdinger, Germany

Festweisse 5.7%

Cloudy body with some amber hints. The head is frothy, pleasantly white with a soft texture. The wheat aroma with a fruit and clove hint combines with a strong malty flavour at the back .

£5.60/500ml bottle.

Gueuzerie Tilquin, Belgium

Gueuze à l'ancienne 7%

A spontaneous fermentation beer obtained from the blending of 1, 2 and 3 years old lambics. Unfiltered and unpasteurized, it is re-fermented in the bottle for a minimum period of 6 months.

£12.80/375ml bottle.

Gueuze 40-60 6.8%

Beer of spontaneous fermentation made from the blending of 40% 1 year old and 60% 2 year old lambics, matured in oak barrels. This beer is refermented in the bottle.

£11.40/375ml bottle.

Gueuze 60-40 6.8%

Beer of spontaneous fermentation made from the blending of 60% 1 year old and 40% 2 year old lambics, matured in oak barrels. This beer is refermented in the bottle.

£10.80/375ml bottle.

Het Anker, Belgium

Gouden Carolus Classic 8.5%

A dark and very balanced beer dosed with caramel and aromatic malts creating a unique beer that marries the warmth of wine and the freshness of beer.

£7.20/330ml bottle.

Gouden Carolus Tripel 9%

A multiple award winning Belgian Triple. This pleasant golden blond beer is preferred by all who love heavier, somewhat seasoned and refreshing beer.

£7.30/330ml bottle.

Hofbräu, Germany

Original 5.1%

A golden yellow beer with a fine spicy bouquet, slightly malty, full-bodied, and mature with a fine hoppy aroma – a superbly balanced lager.

£5.20/500ml bottle.

Huyghe, Belgium

Floris Fraise 3.6%

A Belgian wheat beer blended with strawberries to give it a sweet and sour taste.

£4.90/330ml bottle.

Floris Mango 3.6%

A Belgian wheat beer blended with mango to give it a tangy, fruity, taste.

£4.90/330ml bottle.

Floris Passion Fruit 3.6%

A Belgian wheat beer blended with passion fruit which gives it a tangy, tropical, sweet taste.

£4.90/330ml bottle.

Mongozo Pils (Gluten Free) 5.0%

This gluten-free lager lacks nothing but gluten. It's full flavoured and biscuit like all good lagers should be, with a crisp, refreshing finish.

£4.30/330ml bottle.

Jever, Germany

Pils 4.9%

A unique tasting German-style pilsner. Another very popular beer so we've ordered additional stock this year.

£5.20/500ml bottle.

Lambiek Fabriek, Belgium

Lambiek Fabriek Natur Elle 6.2%

This Gueuze (sour beer) is blended from 1, 2, and 3 year old organic lambics aged in oak barrels.

£9.50/375ml bottle.

Lervig, Norway

No Worries Mango 0.5%

An alcohol-free IPA with juicy, tropical flavours and a subtle sweetness. Super easy drinking and balanced with a refreshing punch of mango.

£2.60/330ml can.

Lindemans, Belgium

Cassis 3.5%

A very easy drinking tart blackcurrant beer.

£7.20/355ml bottle.

Cuvee Rene Oud Gueuze 5.5%

This Gueuze (sour beer) is blended from 1, 2, and 3 year old lambics and is a good place to start if you've never tried the style before.

£5.90/370ml bottle.

Framboise 2.5%

A very easy drinking tart raspberry beer.

£6.70/355ml bottle.

Pecheresse 2.5%

A very easy drinking sweet peach beer.

£6.30/355ml bottle.

Maisels, Germany

Weisse 5.2%

Traditional weissbier made according to the old Bavarian style with the unmistakable character of fine cellar yeast.

£5.20/500ml bottle.

Mikkeller, Denmark

Limbo Riesling 0.3%

Belgium style sour beer base with added white wine Riesling grape juice, with a fresh juiciness and lasting sourness.

£3.90/330ml can.

Nogne, Norway

Himla Humla Alcohol Free IPA 0%

An initial burst of tropical fruit sweetness, quickly balanced by a moderate hop bitterness.

£3.00/330ml bottle.

Orval, Belgium

Orval 6.2%

Orval is a medium bodied and unique, hoppy dry-orange, amber Trappist beer.

£5.90/330ml bottle.

Pietra, France

Amber Ale 6%

A specialty bottom-fermentation beer with a beautiful amber colouring.

£5.40/330ml bottle.

Pohjala, Estonia

Prenzlauer Berg 0.5%

A low alcohol version of their rich and creamy sour wheat beer that is flavoured with raspberries.

£3.60/330ml can.

Rochefort, Belgium

6 7.5%

A Trappist beer that is mild and fruity and slightly herbal also malty and sweet with a touch of caramel.

£4.80/330ml bottle.

8 9.2%

A full bodied and well balanced, caramel-bitter, dark Trappist beer.

£6.40/330ml bottle.

10 11.3%

A Trappist beer that is dark in colour with a full and very impressive taste. Strong plum, raisin, and blackcurrant palate, with ascending notes of vinousness and other complexities.

£8.20/330ml bottle.

Rodenbach, Belgium

Fruitage 3.9%

Rodenbach Fruitage is a blend of aged ale, young ale and 7% red fruit, which gives it its sweet-sourness and fruity notes.

£3.70/250ml bottle.

Schlenkerla, Germany

Weichsel Rotbier 4.6%

A traditional style of red lager made with malt dried over a cherry wood fire to give it a smoky, sweet fruit aroma.

£5.80/500ml bottle.

Schlosser, Germany

Alt Altbier 4.8%

A copper coloured and fairly full bodied beer. Conditioned for an extended period it has a warm, dark amber colour and a light sparkle.

£5.20/500ml bottle.

Schneider's, Germany

Bayrisch Hell Helles Lager 4.9%

Straw-yellow in colour. Balanced, refreshing and highly drinkable with a subtle malty body and flowery hop aromas.

£5.40/500ml bottle.

Schneider Weisse, Germany

Helle Weisse 4.9%

A bright wheat beer with the original Schneider Weisse aroma, full-bodied and intensive. Its mild freshness is reviving and lifts the senses.

£5.20/500ml bottle.

Slagmuylder, Belgium

Witkap Pater Stimulo Belgian Blonde 6%

Witkap Stimulo is a medium bodied and well rounded, fruity-hoppy, Blond Abbey beer.

£4.80/330ml bottle.

Tegernsee, Germany

Hell 4.8%

A classic Bavarian Helles – light, crisp and refreshing with notes of hay, caramel and subtle hops.

£5.40/500ml bottle.

Max Joseph I 5.2%

A crisp and fresh lager with soft hop notes and light grass on the finish.

£5.80/500ml bottle.

Timmermans, Belgium

Framboise Hibiscus Lambic Fruit Beer 4%

An authentic fruity beer, crafted with traditional barrel-aged lambic and 100% natural raspberries, delicately spiced up with hibiscus.

£5.20/330ml bottle.

Kriek Black Pepper Lambic Fruit Beer 4%

A good quality, cherry lambic with an almondy dryness and the addition of black pepper.

£5.40/330ml bottle.

Oude Gueuze Lambic Gueuze 6.7%

A blend of young and old lambics aged respectively 1 and 3 years in oak barrels. Bottle refermented, with distinct Brett aromas, balanced acidity and notes of red apple, citrus and oak.

£9.70/375ml bottle.

To Øl, Denmark

Implosion Pale Ale 0.3%

Packing enough of a punch to bend time and space into a singularity. This funky, fresh and cloudy brew proves that flavour should not be compromised in any circumstance, alcohol or no alcohol.

£3.20/330ml can.

Snuble Juice (Gluten Free) 4.5%

An India Pale Ale Dry Hopped with Citra, Mosaic & Simcoe with a very low content of gluten.

£4.60/330ml can.

Tynt Meadow, England

Blond 5%

The second offering from the English Trappist brewer. Light and bittersweet in a classic English style, with lemon zest on the nose, followed by hints of orange, vanilla, and sherbet

£4.80/330ml bottle.

Vanhonsebrouck, Belgium

Kasteel Rouge 8%

This delicious, rich cherry beer is a beautiful blend of Kasteel's celebrated quadruple-style beer Donker and cherry liqueur. It's a complex but easy-drinking beer that makes a great aperitif and digestif.

£5.60/330ml bottle.

Kasteel Rubus 7%

Kasteel Rubus Framboise is a full bodied, top-fermented Belgian beer flavoured with raspberries. This summer beer has a perfect balance of sweetness and bitterness.

£5.40/330ml bottle.

Verhaeghe, Belgium

Duchesse de Bourgogne 6.2%

A Flemish red ale that is matured in oak barrels to give it a sweet-sour taste.

£4.60/330ml bottle.

Duchesse de Bourgogne Cherry 6.8%

Duchesse Cherry is a blend of 1 and 2 year-old Duchesse de Bourgogne with local, whole sour cherries added to the maturing beer which is aged in oak casks.

£5.60/330ml bottle.

Duchesse de Bourgogne Chocolate Cherry 6.8%

Traditional Duchesse de Bourgogne with Belgian cherries and chocolate essence added during the maturation process in oak casks.

£6.00/330ml bottle.

Westmalle, Belgium

Extra 4.8%

A golden blond Trappist Belgian beer that is perfect to drink in the summer months when you fancy something light and refreshing.

£4.20/330ml bottle.

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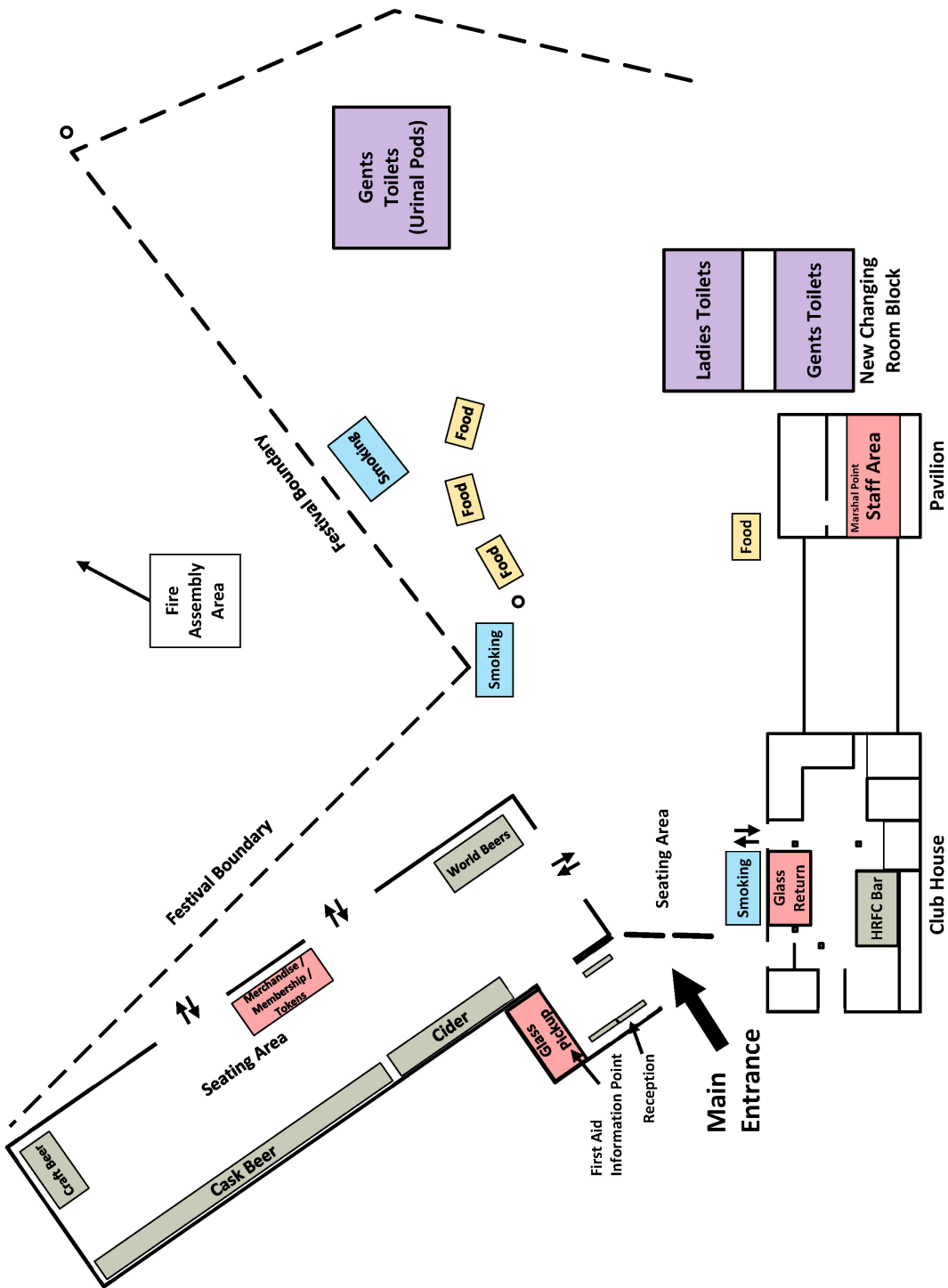
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