



HITCHIN

BEER & CIDER

FESTIVAL 2026

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HITCHIN BEER & CIDER FESTIVAL 2026

A warm welcome to the 27th Hitchin Beer and Cider festival, organised by CAMRA North Herts and Hitchin Rugby Club. Inside this programme you will find information to help enjoy your time at the festival, the all-important drinks list and a site map. We have a great selection of drinks to please all palates, and we have new bar this year - The Dark Zone where you will find a great selection of dark cask beers. A digital version of this programme is available on the festival website, www.hitchinbeerciderfestival.org.uk

The festival would not be possible without our amazing team of volunteers. Our event is entirely run 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 patient and kind to our festival staff! Our sponsors also have a key role in making this festival possible. Many thanks to all our sponsors, who are featured throughout the programme and around the event.

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. This includes Mini, Youth, Seniors (18+), Vets (35+), Ladies and Girls Rugby (U13, U15 and U18) as well as Adult Touch-Rugby and Walking Rugby. This participation and promotion are accomplished through various means including playing, coaching, refereeing and community development.

CAMRA North Herts champions fine Real Ale, Cider & Perry and provides a voice for local pubs & breweries. The Hitchin Beer & Cider Festival is our biggest event, but we also run monthly social events, brewery visits and much more for CAMRA members to enjoy. We like to draw your attention to the 'Save Our Pubs' stand in the main marquee which highlights the campaigns we are involved with to help locals save their pubs. Pubs are under severe threat at present and need our support. There have been several recent successes, so the campaigns can make a difference.

Our nominated charity is Feed Up Warm Up, who do great work supporting the homeless across Hertfordshire. Further information about what they do can be found at www.feedupwarmup.co.uk. Please donate any leftover tokens to this worthy cause or pop some change into the collect bucket carried by one of their volunteers. Last year visitors to the festival, generously raised over £1800.

Thank you all for supporting our festival, please drink responsibly and have a great time.

Cheers

Jeremy Kitson & Peter Tasko
Festival Co-Organisers



We're Feed Up Warm Up, a homeless charity in Hertfordshire. We offer food, friendship and support to homeless people, and those at risk of homelessness in Hertfordshire.

Feed Up Warm Up is not a traditional food bank or homeless shelter.

We provide a safe, welcoming space, two evenings a week, where guests can pop by to enjoy a hot meal and a chat, hear some live music, and find practical and emotional help and support.

ADVICE FOR NEWCOMERS AND 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 served in 125ml 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.

GLASSES

There will be glasses to collect on arrival. If you have pre-booked then you are guaranteed a Hitchin 2026 oversized pint or stemmed half. Otherwise, you may get one from past local or national festivals. There is a deposit charged and you can keep the glass or return as you wish for a refund or donate the cost to our charity partner. Please drink up early if you're planning to return a glass at the session's end. The Glass return is in the clubhouse and will close 15 minutes after TIME is called.

PAYMENT – TOKEN CARDS

Payment for drinks is via tokens on cards, please treat these cards as you would cash as we cannot give refunds for lost cards. Token cards are available at the entrance desk and at the CAMRA stand inside the main marquee. We operate a cashless system - contactless or chip & PIN debit and credit card payments are requested. These will be required for the entrance

package (entrance, glass, Token card) and subsequent token card purchases.

CAMRA MERCHANDISE & MEMBERSHIP STALLS

We have merchandise from CAMRA including 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 pink shirts adorned with the Festival logo on the front and those of our shirt sponsors, Modern Networks and Charles Church, on the back.

OUR ORGANISING COMMITTEE & LEAD VOLUNTEERS

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

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

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.

FESTIVAL INFORMATION

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.

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.

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FESTIVAL INFORMATION

ALCOHOL-FREE, LOW-ALCOHOL BEERS, SOFT DRINKS & OTHER DRINKS

Go to the World Bar for low/no-alcohol beers. Apple juice is available at the Cider Bar. 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.

- Quality Food (German Sausages)
- Cyprus Kebabs
- Little Deli
- Touchline Kitchen

GERMAN SAUSAGES MENU



All sausages are £10.00 pounds each

- Bratwurst plain pork
- Krauter bacon sausage
- Kaiserwurst cheese inside
- Vegan bratwurst
- Chili beef

All served with onions and sauerkraut with a large jumbo roll with authentic German sauces

Chips £4.00

Did you know?

Research commissioned by CAMRA found that people who have a 'local' are happier and have higher levels of life satisfaction than those who don't.



Source: Dunbar, R., "Friends on Tap" (2016)

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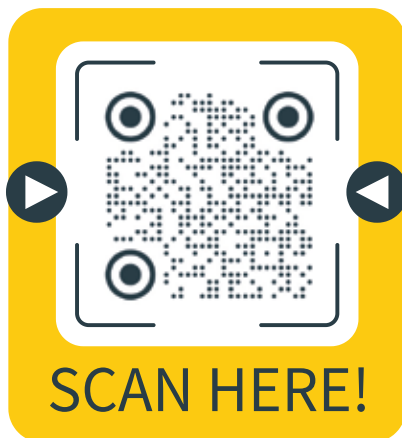
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CAMRA: 55 years young in our Herts!

Did you know that Hertfordshire in general, and North Hertfordshire in particular, have always been at the leading edge of CAMRA? Read on if you don't!

CAMRA was headquartered in Herts for most of its first 55 years, only just having moved to state-of-the-art premises in nearby Luton. The very first branch was Hertfordshire's, now devolved into South Herts, North Herts (us), one other all-Herts branch and two shared with neighbouring counties, and we have the highest number of members pro capita in the UK. Herts folks - you love your beer, cider and pubs! We'll drink to that!

Often, pub campaigns are led by locals, who band together to either dissuade new buyers from removing their pub from the landscape forever, or - in some cases - to buy and run the pub themselves or through appointed managers.

The very first **Community Pub** in the country was, and still is, the Red Lion at Preston, our glasses sponsor.

So what? In Jeremy & Peter's welcome message, they highlighted our '**Save Our Pubs**' stand in the main marquee. This article complements that stand, where you can chat to our volunteers.



The Bell at Benington
Closed

Mick Woodhouse is our Pub Protection Officer. His role is to protect pubs and significant pub heritage within our branch area in line with CAMRA's national aims and policies. In short: Save our pubs from being closed or bought for demolition or conversion for other use.

Mick and his counterparts around the country typically watch out to prevent large pub chains ('PubCo's) from cashing in on the property or homogenising a locals' ale & cider house into a cookie-cutter model.

FREEHOUSES ARE GREAT!

Usually, but they must be viable business and customer friendly. Typically, a privately run freehouse will offer drinkers and diners a good choice of ales and 'home cooked' meals at reasonable prices.

In villages, these pubs are *social centres and part of the UK's cultural heritage*, a phrase lifted straight from CAMRA's mission statement, which also includes to promote and advocate:

- *the production, availability and consumption of quality real ale, cider and perry; and*
- *the benefits of responsible social drinking.*

This is all within our vision of **quality real ale, cider and perry and thriving pubs in every community.**



The White Horse, Kimpton
Closed

ARE PUBCOS ALL BAD?

No. A prime example of a 'good' pubco is headquartered right here in North Herts.

Anglian Country Inns (ACI) is a family-run business which first opened its doors thirty years ago and now has ten establishments across East Anglia. These include the CAMRA friendly pubs The Lytton Arms, on the Knebworth Estate, The Fox at Willian, and The Cricketers in Weston. Surprised? That's because they offer choice by sourcing produce from local suppliers for each of their venues.

That's in contrast to **Wetherspoon's**, also CAMRA friendly, who offer real ale and cider at affordable prices, but you'll get the same

CAMPAIGNING - Save our Pubs!

meals everywhere. They also often convert and preserve prior non-pub premises, adding to our choice and the pub population. For instance, The Three Magnets in Letchworth Garden City was originally a furniture and hardware shop, built in 1924.

So, yes, it's about choice; maximising it for real ale drinkers and all lovers of pubs.

CAMRA in full, the Campaign For Real Ale, clearly has campaigning at the heart of what we do. We are considered one of the most successful consumer organisations across Europe. Founded by four real ale enthusiasts back in 1971, today we represent beer drinkers and pub-goers across the UK.

In early 2025 we dropped using the full name in our communications and re-branded.



This was to demonstrate that we stand for much more than real ale now. The launch campaign for that re-brand used the phrase 'Real ale is just the start.' We go to market under two catchphrase versions:

'Campaigning for Pubs, Pints and People since 1971'

or in the short form

'Pubs Pints People'

Active Campaign



The Cabinet at Reed
Sold to new owner

Featured here, and at our stand, are a few of our **'Save our Pubs'** campaign successes and those that still need our support.

You provide the funds to enable that support by being CAMRA members and attending festivals. That's where 95% of our funding comes from. So, thank you members and visitors: you are the campaign's lifeblood, and we'll keep the heart beating.

Join us as members, as volunteers at festivals, and throughout the year by joining us on our socials.

Be the **PEOPLE**
in Pubs Pints People
in North Hertfordshire

Mick Woodhouse
Pub Protection Officer
North Herts

Dean Barrett
Social Secretary & Social Media Editor
North Herts (and national Commercial Director)



Three Tuns Great Hornead
Re-opened September 2025



The Plough at Kings Walden
Saved in May 2024



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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.

Abbydale, Sheffield

1 Treehouse **Pale** 4.5%

Amarillo, Simcoe and Cascade hops combine in this bold and punchy West Coast style pale ale. Aromas of pomelo and tangerine are followed up with pine and citrus, and a clean, bitter finish.

2 Wanderer IPA **IPA** 6.2%

Hoppy Big IPA.

Anspach & Hobday, London

3 Ordinary Bitter **Bitter** 3.4%

Delicate hop aromas of pine, spice and dark fruits are followed by a smooth, full bodied palate with notes of biscuit and caramel.

4 The IPA **IPA** 6%

Our IPA is inspired by those from the West Coast of America. Brewed in London with British malt and American & Australian hops, it is dank, resinous and fruit forward.

Arbor Ales, Bristol

5 Mosaic **Pale** 4%

Heavily hopped Mosaic Pale Ale with bold floral & tropical fruit flavours and aromas.

Atom, Hull

6 Latitude 46: Krush **Pale** 4.8%

A bright, tropical pale led by pineapple-forward character, supported by soft citrus and a clean, balanced finish.

7 Quantam State **Pale** 4.2%

An easy drinking pale packed with a tropical blend of US hops.

8 Rutherford **Pale** 4.8%

Brewed in collaboration with Bullhouse. Our NZ hop collab brings lime, white grape, and tropical fruit.

Bishop Nick, Braintree

9 Divine **Best Bitter** 5.1%

A festival of English flavours featuring spice, nuttiness and caramel, nicely balanced with a mellow hoppiness.

10 Hop cross **Pale** 3.8%

Blond brewed with extra pale malt and a lively quartet of hops delivering herbal, fruity and spicy character.

Bluntrock, Cornwall

11 Ambassador **Bitter** 4%

A Burtonised water profile, traditional floor-malted Warminster malt, Fuggles, Goldings, and Challenger hops and a unique Burton Ale yeast.

12 Gold **Pale** 4.8%

Bluntrock Gold is a light, full-bodied, and smooth Golden Ale.

Buntingford, Nr. Royston

13 Hurricane **Bitter** 4%

A fine copper bitter with a malty toffee character and a pleasant refreshing fruity bitterness.



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Julian Hedley
supporting the
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(mnd) association

14 Polar Star **Pale** 4.4%

A heavily-hopped pale blonde ale with a truly refreshing citrus-hop kick and stellar finish.

15 Weathermakers Dragon **Pale** 4%

A golden ale heavily hopped with Slovenian Dragon hops and then dry hopped with the wonderfully British grown Olicana hops.

Chevallier Brewing Co, Eye

16 Barley Pale **Pale** 4.5%

Light contemporary bitter late hopped with Jester & Harlequin, rounded easy drinker.

17 Niksun **Pale** 4%

Session pale ale dry hopped with Citra & Centennial, moreish with a long hoppy finish.

Cloudwater, Manchester

18 Protosynthesis **Spring Ale** 3.4%

Floral coconut flavours of gorse flowers with green earthiness from nettle tips. Saaz and Sabro back up the soft floral notes and round off this light sessionable spring ale.

19 Unstable Table **Pale** 4%

Pale Ale featuring Centennial and Simcoe Quantum hop extract.

Drop Project, Mitcham

20 Scoff **Pale** 3.4%

Don't be deceived by the low percentage, this packs serious flavour. Cascade and Simcoe result in pine, grapefruit, apricot and orange peel.

Electric Bear, Bath

21 Jurassic Thrive **Pale** 4.5%

Gluten Free Pale that rolls in smooth and steady. Peach on the nose leads the drop, before dank pear and green tea flow steady through.

Farm Yard, Lancaster

22 Chaff **Session IPA** 4.7%

A New England session IPA that brings bags of tropical & citrus fruits on the palette with a floral aroma. Low bitterness.

23 Holmes Stead **Best Bitter** 3.4%

Robust malt flavours layered together with traditional English hops to achieve a bitter, sweet balance.

24 Splish Splash **Session IPA** 4.5%

Session IPA packed with Citra, Mosaic, Sabro & Motueka hops for a citrus, tropical & floral profile with a low bitterness to let the fruit shine through.

Fixed Wheel, Blackheath

25 Hen Rage **Pale** 4.1%

A crisp extra pale ale with bright citrus and mandarin aromas. Layers of subtle orange marmalade and a gentle spice, with a juicy tangerine character over a smooth, refreshing sweet finish.

Garden City Brewery, Letchworth Garden City

26 Hari Huritau **Pale** 3.8%

All new supple session pale to celebrate our 10th Birthday using New Zealand hops.

Good Chemistry, Bristol

27 Rock Steady **Bitter** 3.4%

Rich Malt, Biscuit, Dried fruit. Easy, malty, nut brown & comforting.

28 Whippet Good **Pale** 4.1%

Bright citrus and tropical fruit flavours balance this light and refreshing pale ale.



**ADRIAN
WARNER
MEDIA**

CASK ALE

Howling Hops, Hackney Wick

29 Pale Series No.14 (Mosaic/Centennial) Pale 3.8%

Latest in the series brings the tropical funk of Mosaic together with the timeless citrus-pine snap of Centennial.

30 Pale Series No.15 (Citra Krush) Pale 3.8%

This 'Krush' edition of Citra lives up to its name, exploding with an intense bouquet of squeezed lime, pink grapefruit, and lychee.

Ivo, St Ives

31 Evening Brown Brown 5%

This Brown Ale has plenty of character, loaded with biscuit and chocolate malts but balanced with a mix of English and American hops

32 I've Had Worse Pale 3.5%

A Pale Ale similar to Car Park Cuddle but lighter in colour and made with all New Zealand hops to give it a fruity lighter and less bitter taste.

Left Handed Giant, Bristol

33 Catch Me Pale 4.2%

Pale ale With a light biscuit malt backbone and Simcoe, Azacca and Peacharine hops layered for citrus and pine notes with a crisp, bitter finish.

Liquid Light, Nottingham

34 Day Tripper Pale 4.3%

This thick juicy cask Pale Ale is packed full of Amarillo at flameout and double dry-hopped with yet more Amarillo and Motueka.

35 Ramble On Pale 3.9%

A Single- Hopped Mosaic pale giving thick juicy pineapple and thirst quenching lychee, a serious session beer.

36 Solar Seas Pale 5.4%

This thick, juicy, super hazy, Heavy Pale Ale was made with a robust malt bill of Extra Pale, Pale malt, Oats and Munich and mashed at a high temp for a high final gravity and massive body to the beer.

37 Wizard Of Finance Best Bitter 4.2%

With our best bitter, we used a blend of malts to achieve a light copper hue, we then added a combination of East Kent Goldings and Northdown hops

Magpie, Nottingham

38 Hoppily Ever After Pale 3.8%

Our best selling session pale

39 Jay IPA IPA 5.2%

Bursting full of British hops, this golden IPA is warming yet refreshing. Fruity and aromatic with Citra notes.

40 Magpie Best Best Bitter 4.2%

Our classic traditional best bitter, glowing copper and full of malt character, balanced by some fantastic fruity British hops, First Gold and Bramling Cross.

New River, Hoddesdon

41 Lost River Pale 4%

This delicately dry hopped, pale straw coloured beer is wonderfully discrete and easily swallowed up.

Nightjar, Hebden Bridge

42 It's Kicking Off In The Group Chat Pale 3.9%

Fresh lemon zest & a hint of gooseberries, followed by pleasing grapefruit & refreshing citrus hits that you'd expect from an American pale.

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CASK ALE

Only With Love, Burgess Hill

43 Flash Pale 4.2%

A subtle taste of spring. British hero hops for gentle bitterness with refreshing floral aromas and sweet little notes of citrus and spice.

44 Peeler Pale 4.8%

We've blended new-wave UK hops for a glorious mashup of orange zest and mango with a delicate floral edge. Olicana, Godiva and Emperor.

Only With Love, Burgess Hill

45 Sunup Pale 4.4%

Easy does it with light rays of tropical fruit flavours and a lovely crisp finish.

Ossett, Ossett

46 Butterley Bitter 3.4%

This is fresh from the rolling hills of Marsden. Butterley became so popular with our Riverhead brewpub locals, we had to share it with the world.

47 Excelsius Pale 5%

This is a bold and full-bodied classic. The most intense and powerful beer in our core range.

48 Triple Hop #6 Pale 4%

Triple hopped pale

Papworth, Huntingdon

49 Half Nelson Ruby IPA 4.2%

Malty notes are balanced with New Zealand hops to provide a delightfully fresh and zesty finish

50 Koura Wheat 5.7%

Golden, cloudy wheat beer with a delicate banana aroma. Well balanced bitterness with a zesty citrus finish.

ShinDigger, Manchester

51 Pale Pale 4.5%

WC hop mouth party! Amarillo hops provide this refreshing and satisfying pale ale with a citrus background.

52 Session Session IPA 4.2%

Easy drinking IPA you can keep on supping! A magic combination of Citra and Australian hop Galaxy presents fresh tropical notes.

Stancill, Sheffield

53 Barnsley Bitter Bitter 3.8%

Barnsley Bitter is our legendary heritage ale, still brewed true to the much loved Oakwell Brewery recipe using the original yeast strain.

54 Definitely Maybe 4.4%

No tasting notes available.

The 3 Brewers of St Albans, Nr. St Albans

55 Blonde Pale 4.2%

Light golden ale it's brewed with a big pile of Mosaic hops giving the beer a wonderful hoppy aroma and a refreshing smack of fruity citrusy flavours.

56 Copper Bitter 3.9%

A refreshing dark amber beer brewed with Willamette, First Gold and Cascade hops to produce a light tasting beer with a slightly fruity hop finish.

Thornbridge, Bakewell

57 Kashpur IPA 5.7%

Working with Salopian brewers we mashed Kashmir and Jaipur recipes together.

— THE —
LITTLE DELI
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Carnival Blind Company

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CASK ALE

Three Blind Mice, Ely

58 Chugganaut IPA 5.3%

A New England pale ale hopped Nelson Sauvin & Enigma. These hops delivering lots of juicy fruit and dank berries.

59 Rabbits On The Perimeter Pale 4.2%

A New England pale ale hopped with Eldorado, BRU-1 & Citra. These hops delivering all the pineapple & mango.

Tring, Tring

60 Fanny Ebbs Pale 3.9%

Crisp blonde with very low bitterness and late citrus hop aroma from a combination of Saaz and Cascade varieties.

61 On the scene ESB 4.4%

Rich notes are present and able in this Extra Special Bitter. Warming flavours of molasses and roasted malts are first on the scene, thanks to the Black Malt, followed by a respectable bitterness attained from premium British hops.

Two by Two, Newcastle

62 NZ Pale Pale 4.3%

Session pale ale, easy drinking, juicy and hoppy. Rakau in whirlpool, Nelson and Motueka dry hop.

63 Snake Eyes Pale 4.7%

Hazy, soft and very drinkable. Low bitter tropical hop juice, Mosaic single hopped.

Vocation, Hebden Bridge

64 Chop & Change Pale 4.5%

Our ever-evolving cask pale ale showcases a new single hop each month, delivering a fresh twist every time.

Weekend Project, Knutsford

65 Karaoke Pale 4.2%

Soft, orangey, hoppy pale with saturated flavour and low bitterness. Amarillo delivers a mix of floral citrus with subtle peach and nectarine.

66 Pennine Way Light Mild 3.4%

A light mild brewed with Golden Promise & hopped with Goldings & First Gold - a style that has nearly disappeared from the UK.

Wilde Sky Brewing, Lynton, Cambs.

67 Gold Pale 4%

Single hop, thirst-quenching golden ale. Brewed with Simcoe hops, with a delicate fruity aroma, refreshing citrus flavour and a crisp finish.

68 IPA IPA 3.8%

Thirst-quenching, balanced bitter-sweetness with notes of caramel, fruit and lush hoppiness.

69 Ruby Red Ale 4.4%

A deep red ale with a rich, inviting hue that promises warmth and complexity. The malt bill delivers notes of dried vine fruits, balanced by hops that bring fruity aromas.

XT, Long Crendon

70 Heron Pale 4.6%

A pale ale brewed with Citra, Nectarone & Galaxy hops. Expect tropical fruit and smooth floral and citrus notes.

71 Hop Kitty Pale 3.9%

A low ABV pale ale, huge on Citra and Cascade hops, bursting with intense tropical and citrus flavours.

72 Soul of the tiger Bitter 4.3%

Amber ale with Citra, Superdelic and Crush hops, providing tropical, stone fruit and berry flavours.

John
Humphries & Tim
Jeffries



Abbydale, Sheffield**73 Dark Chocolate & Raspberry Stout** **Stout** 4.8%

Smooth, sweet, rich and creamy. Expect a delicious hit of fruity flavour, perfectly balanced by tasty cacao nibs and a delectable bitter finish.

Arbor Ales, Bristol**74 Mild West** **Mild** 3.4%

Dark ruby Mild with rich chocolate and roasted malts.

Atom, Hull**75 Vanilla Beaufort** **Stout** 4.5%

A light body and smooth, restrained bitterness keep things easy-drinking, while subtle vanilla rounds the edges of the roast without adding sweetness.

Burton Bridge, Burton-on-Trent**76 Damn Dog Stout** **Stout** 5%

A variation of the ever popular Bramble Stout, this beer was originally produced by accident when Damson was used instead of Bramble.

Electric Bear, Bath**77 Dark Side of the Spoon** **Stout** 5%

Bold chocolate hits and sneaky caramel mingle with a darkness that's all that you touch and all that you see.

Farm yard, Lancaster**78 Fault Lines** **Stout** 4.8%

A stout brewed with six different malts which sit in a three hour boil, with a thicker body and smooth mouthfeel.

Garden City, Letchworth Garden City**79 Cannon's Irish Stout** **Stout** 4.6%

Brewed with marris otter as a base, roasted barley to give it a coffee flavour and the infamous dry finish as well as a slight tang also added some chocolate malt and café malt to give a more complex rich flavour.

Left Handed Giant, Bristol**80 Dark Mild** **Mild** 3.4%

This traditional Dark Mild is mellow and easy to drink, with characterful dark malt flavours present in the finish.

Magpie, Nottingham**81 Cherry Raven** **Stout** 4.4%

Dark cherry fruit flavour added to our rich smoky stout, packed full of roasted malt flavour with added sweet fruity dark cherry.

82 Not delivered**Moor**, Bristol**83 Old Freddy Walker** **Old Ale** 7.3%

Rich & full bodied with vine fruits, chocolate, and dark roasts.

New River, Hoddesdon**84 Mild Eddy** **Mild** 4.2%

A lovely Dark Mild brewed with premium Maris Otter malt, carefully blended with brown malt, chocolate malt, crystal malt, and crushed wheat - Mild Eddy yields a whole range of distinctive malt flavours! Delicately bittered with English hops.



Nightjar, Hebden Bridge**85 Batfink Porter 4.6%**

Deep dark and creamy milk Porter created with copious amounts of Madagascan vanilla pods and organic vanilla extract.

Ossett, Ossett**86 Barghest Stout 4.3%**

Dark coffee, chocolate and vanilla flavours that come together in a smooth body that's effortless to quaff.

ShinDigger, Manchester**87 8-Ball Stout 4.5%**

Creamy and smooth. Velvety stout with rich roasted malt flavours and a creamy head.

The Kernel, London**88 London Porter Porter 5.1%**

Based on a recipe from Whitbread's Brewery, dated 1896, that we gleaned from "Old British Beers and How to Make Them".

89 Running Porter Porter 5%

Running Porter is a beer designed to pair with British territorial cheeses.

Three Acre, Uckfield**90 Black Shuck Stout 4.9%**

A deep, dark, malty cask beer, with a dark chocolate aroma and rich hazelnut notes.

91 Skylark Stout Stout 4.6%

Dark, sessionable and smooth with a subtle coffee-cocoa backbone. Brewed using only premium English hops and malts.

Tring, Tring**92 Death or Glory Barley Wine 7.2%**

Don't be fooled by the strength, this is one easy drinking beer. A rich, sweet barley wine with a heady, alcoholic nose and incredibly complex flavour profile.

93 Tea Kettle Stout Stout 4.7%

A stout like no other. The antithesis of bitter Irish stouts, this is creamy, smooth with underlying chocolate notes imparted by generous amounts of roasted malts and oats. Pours with a dark body and ivory head. It's a tall, dark handsome pint.

Two Bob, Oaklands, Welwyn**94 Porter Porter 4.2%**

Chocolate and black malts give our menacingly dark Porter flavours of charred toast and freshly ground coffee. Natural liquorice root & blackcurrant are added to add depth of flavour & balance the bitterness with a subtle note of vanilla.

Two by Two, Newcastle**95 Porter Porter 5%**

The perfect Porter, with a hint of smokiness this has all the roasty malt flavours and smoothness, without being too heavy.

Vocation, Hebden Bridge**96 Naughty & Nice Honeycomb Stout 4.5%**

This indulgent stout blends bold chocolate richness with the sweet crunch of golden honeycomb.



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ARTISAN CHEESE TOASTIES

British cheese from Neal's Yard Dairy
on freshly baked buttered sourdough

Made with care, built for beer

THE SALT BEEF REUBEN

A New York classic, reimagined

Slow-cooked salt beef layered with cumin-seed
Gouda, tangy sauerkraut & crunchy pickles

THE BRITISH RACELETTE

Golden, savoury & irresistibly moreish

Melting Oglesfield - a smooth racelette-style cheese
- with roasted spring greens & crispy seaweed

THE CROQUE MONSIEUR

French café comfort food at its finest

Smoked British free-range ham, sweet caramelised
onions & rich molten Montgomery cheddar

ALLERGENS

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you have any allergies or concerns



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TOUCHLINE KITCHEN

MENU

Home Smoked BBQ Specials...

- **BBQ Pork**

Pulled Pork, Cheese, Coleslaw & BBQ Sauce
served in semi brioche bun

- **Beef Brisket**

Beef Brisket, Brioche Bun, Pickles, Tomato, BBQ

DIRTY FRIES...

Premium Skin on Fries Smothered
in Deliciousness

- **Buffalo Fries**

Blue Cheese, Franks Hot Sauce, Celery, Crispy
onions

- **Curry Fries**

Tikka Masala Sauce, Mango chutney, Crispy
onions, Popadom

- **Cheesy Fries**

Grated cheddar, Fries

- **Mexican**

Cheese, Salsa, Jalapeños, Crispy onions

- **Naked Fries**

- **Mac & Cheese**

- **Smoked Meat**

Portion of Smoked Meat to top
your Burger or Fries!



BURGERS..

100% Grass Fed Angus Beef..

Single or double patty (1/4lb)

Chicken available

- **The Prop**

Beef Patty, Double Cheese, Bacon,
Fried onions, Gherkin

- **Buffalo Burger**

Beef Patty, Cheddar Cheese, Franks,
Hot Sauce, Blue Cheese sauce

- **Cheese Burger**

- **Beef Burger**





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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. This year we have an extensive selection of ciders with additional natural flavours indicated with an F, including real fruit, Chilli, or even Sloe Gin! We have two sparkling craft keg ciders. We also have four keeved ciders made in the traditional way to retain some of the natural sweetness from the apples.

We would like to thank Masih Devitt & Associates for sponsoring this bar.

CIDER

Pilton, Somerset

C1 Pomme Pomme **Craft keg** **4.8%**

This sparkling cider combines the tart astringency of the quince, balanced by the natural fruity sweetness of our classic keeved cider.

Ross on Wye, Herefordshire

C2 Raison D'Etre **Craft Keg** **7%**

A sparkling cider made with Dabinett and Bisquet apples, wild fermented in oak casks.

Hogans, Warwickshire

K1 French Revolution **Keeved** **4.8%**

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

Rawlins, Somerset

K2 Keeved Dabinett **Keeved** **4.5%**

A keeved cider made with Dabinett cider apples by award winning maker.

Templar's Choice, Normandy France

K3 Normandy Dry **Keeved, dry** **6%**

Extra dry cider which is keeved, pure juice, unpasteurised, unfiltered.

Ventons, Devon

K4 Sweet Maid of Devon **Keeved, sweet** **6.5%**

A Normandy style keeved sweet cider. Dark, clear cider. Unpasteurised.

Ascension, Sussex

1 Shake Them Loose **Sweet, F** **3.4%**

A brand new blend featuring vinous cider, fresh Gala and Blueberry juice. Aromatic, sweet and indulgent.

Barbournes cider, Worcestershire

2 Cherry bakewell **Sweet, F** **4%**

Cherry and Almond flavours burst from this sweet cherry red fruit cider.

Biddenden, Kent

3 Bushels **Medium** **6%**

Famous Bushels Kentish Cider is still & smooth with a refreshing apple taste, and a lower 6% abv.

4 Monks Delight **Medium, F** **7.5%**

Created using a traditional recipe using a blend of Kent grown, orchard ripe culinary & dessert apples blended with honey and spices.

Blackmoor Orchards, Hampshire

5 Black Cherry **Medium Sweet, F** **4.6%**

Naturally medium sweet, made from 100% fresh pressed juice.



Bridge Farm, Somerset

6 S.V. Porter's Perfection **Medium 6.5%**

Crafted from a single-variety of cider apple, Porter's Perfection. It is a pale golden colour, with delicate perfumed fruit flavour, and light acidity.

Bristol Cider, Somerset

7 Rhuby **Medium, F 4%**

An amazing rhubarb cider with a clean taste and lovely light pink colour. All natural ingredients.

Broadoak, Somerset

8 Sloe Gin **Sweet, F 4%**

Sweet cider with sloe gin.

Burrow Hill, Somerset

9 FiFi's Delight **Medium dry 7%**

Dry, strongly astringent, and having full body.

Celtic Marshes, Herefordshire

10 Wild Berries **Medium Sweet, F 4%**

Rich blend of wild berries creates its deep crimson tone. The delicate strawberry nose comes through leaving the wonderful after-notes of the bramble blackberries finish.

Craft Cider, Gloucestershire

11 Core **Medium 5%**

Crisp fresh cider.

Dudda's Tun, Kent

12 Salted Caramel **Sweet, F 3.4%**

Sweet sumptuous blend of caramel with a hint of salt to soften the acidity.

Gwatkin, Herefordshire

13 Yarlington Mill **Medium Sweet 6%**

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

Harrys, Somerset

14 Dirty Harry's **Medium Sweet, F 4%**

A very refreshing combination of Raspberry and Blackcurrant.

Hesketh, Cambridgeshire

15 The action is go **Medium Sweet 6.6%**

Eastern counties style, crisp and fruity. Made in Guilden Morden.

JB Cider, Sussex

16 Yarlington Mill **Medium 6%**

Rich apple flavour with a hint of tannins.

Kent, Kent

17 Rhubarb **Sweet, F 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.

18 Strawberry **Sweet, F 4%**

A sweet, light and fruity cider blended with 100% real Strawberry juice.

Long Mynd, Shropshire

19 Medium **Medium 6.3%**

A gentle stroll through a Shropshire orchard.

Merry Moon, Kent

20 Elderflower **Sweet, F 6%**

Infused with the juice of the elderflower giving a delicate sweet, flowery flavour.

21 Ginger **Sweet, F 6%**

Fresh ginger added to a sweet cider gives a sharp, zingy hit.

Miners Cider, Hampshire

22 Trad Farmhouse **Medium 6.5%**

A blend of Hampshire eating apples with Somerset cider apples.



Nempnett, Somerset

23 Sweet Coppin **Sweet** 4.2%

Sweet with a streak of acidity running through it.

Perrys, Somerset

24 Redstreak SV **Medium** 6.1%

Single apple variety, fermented using a selection of wild and champagne yeasts to create a wonderfully refreshing crisp cider.

Pulp, Herefordshire

25 Tequila Sunrise **Sweet, F** 3.4%

Tequila, orange, and grenadine flavour gorgeous cocktail cider. Citrus and fruity from the orange and the apple, sweetness from the grenadine with a kick from the tequila.

Ross on Wye, Herefordshire

26 Velvet Rainbow **Dry** 6%

Traditional, barrel-matured characteristics, balancing complex tannins with a fruity, dry finish.

Sandford Orchards, Devon

27 Blackberry **Medium** 3.4%

Made with blackberries for a uniquely refreshing cider.

Sheppy's, Somerset

28 Raspberry **Medium Sweet, F** 3.4%

Light and refreshing a blend of traditional apple cider and pure raspberry juice, perfect for a summer's day.

Snailsbank, Herefordshire

29 Damson in a Dress **Medium Sweet, F** 4%

Bright, crimson-purple hue and is crafted by steeping traditional cider apples with ripe, flavourful damsons.

30 Peach Melba **Sweet, F** 4%

Juicy peach cider rippled with sharp raspberry.

31 Raspberry Ripple **Sweet, F** 4%

Sweet cider infused with tart raspberry rippled through with vanilla.

Trenchmore Farm, Sussex

32 Silly Moo **Medium** 4.2%

Civilised farmhouse cider combining East and West county styles.

Trevor's, Cornwall

33 Farmhouse **Dry** 6.5%

Prize winning dry cider, unpasteurised.

Twisted Cider, Dorset

34 Bubblegum **Sweet, F** 4%

Sweet retro cider - really tasting of bubblegum!

Whin Hill, Norfolk

35 Dry **Dry** 6.6%

Made from a blend of cider apples to give a robust dry cider.

PERRY

Blackmoor Orchards, Hampshire

P1 Flash Pond Perry **Medium Perry** 5%

Made with 75% Perry, 10% pear juice and 15% Bramley apple juice. Naturally sweet with floral aroma.

Hogans, Warwickshire

P2 Lonely Partridge **Medium Perry** 5.8%

A cloudy, fruity and authentic Perry.

Nuthurst, Sussex

P3 Perry Como **Medium Perry** 7.2%

A medium Perry made by an award winning producer.

Mr Whitehead, Hampshire

P4 Novo Pyrus Perry **Dry Perry** 7%

A strong, dry but refreshing perry.

Olivers, Herefordshire

P5 Classic Blend Traditional **Medium Perry** 6.4%

A medium sweet, still, fruity blend of the best perry pears from the 2024 harvest. Perry as it is meant to be.

JUICE

Biddenden, Kent

Juice Apple Juice **Medium Sweet** 0%

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

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Hitchin

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 of course the type of nectar foraged by the bees. Human intervention such as caramelising the honey prior to fermentation or the addition of other fermentable fruits, fruit juices, herbs, and spices can also modify the flavour of the final mead. This year we include meads from Lithuania and Slovakia to showcase the European versions of this ancient beverage as well as an interesting range of flavoured meads and a traditional mead made by a respected and very proficient cider maker.

We have eleven meads on offer served in 125ml measures. We hope you will 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.

Magic Mead, West Midlands

Embers Mead Ginger 14.5% £7.50

Traditional 14.5% £7.50

Hecks, Glastonbury

Hecks Mead 14.5% £7.50

Afon Mel, Ceredigion

Heather Mead 13% £8

Honey Mead 13% £7.50

Arcance alchemist, Hampshire

Cherry and Hibiscus 15% £8.50

West Country Meadery, Bristol

Rhubarb Mead 11% £7

Great British Mead, Oxfordshire

Strawberry and Chilli 13% £7.50

Lithuanian Mead, Lithuania

Trakai 15% £8.50

Starosslovenska, Slovakia

Honey Mead 12% £7.50

Medovina, Slovakia

Meadovina Oak Line Flower 13% £7.50



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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

Methuselah **BA Imperial Dark Ale** 8%

Robust dark beer with an intense, characteristic Islay profile. Waves of smoke, salt, and potent, phenolic peatiness all add to the rich malt character of the original beer. Complex and audacious!

Atom, Hull

Latitude 46: Krush **Pale** 4.8%

A bright, tropical pale led by pineapple-forward character, supported by soft citrus and a clean, balanced finish.

Photon Drift **WCIPA** 6%

Clean, bitter and crisp.

The Kernel, London

Oud Bruin **Oud Bruin** 5.9%

Brewed in the style of a Flemish Oud Bruin.

Three Blind Mice, Ely

Juice Rocket **Session IPA** 4.5%

Juicy hoppy session I.P.A hopped with Mosaic, Citra & Columbus.

Three Blind Mice x Burnt Mill, Ely x Stowmarket

Beyond The Ditches **IPA** 6%

A collab brew with Burnt Mill Brewery. A NEIPA hopped with Nectarone, Krush & Galaxy. Big stone fruit, tangerine and peachy goodness coming from this hop combo.

Baron, Great Hornead Buntingford

Get the Ball Rolling **Pale** 4.6%

This is a new hazy Pale Ale, brewed with some funky yeast, funky hops and funky methods! Vic Secret, Galaxy and Citra. Aussie and USA hops to smack you in the chops.

Monkey on the Car **IPA** 6.5%

A hazy belter of an IPA. Heavily hopped, hard hitting and heavenly. We've chosen Nectarone, Mosaic and Azacca this time round with some gorgeous results.

No Comply **Pale** 5.8%

An Indie Hops showcase of two of their most flavoursome hops - Strata and Luminosa. Packed full of goodness with a double dry hop of these USA beauties. Pink grapefruit and deep tropical fruits.

Pile On **TIPA** 10%

The first Really Silly Triple IPA! Now we're talking! This is one of those beers that costs so much to make that it's purely for fun and not a beer made with my financial head screwed on. Completely saturated in the most intense hops the world grows.

Seal Eggs **WCIPA** 6.5%

A bitter and resinous West Coast IPA at 6.5%, with huge malt and hop character to remind you of the IPAs from the 2010s.

Crossover Blendery, Weston

Mr Trollop **Fruited Sour** 6.6%

Refermented on Pear Shaped Quince from Essex.

Onyx **Fruited Sour** 6.7%

Refermented on Onyx, Patty and Royal Majestic Peaches from Kent.

Anspach & Hobday, London

Ansbacher Lager **Lager** 5%

A modern take on a world classic, Ansbacher Lager is a Premium Lager Beer, brewed in London.

Drop Project, Mitcham

Strike **Helles** 4.2%

Our latest 4.2% Lager, brewed with a complex blend of choice pilsner malts as well as Hallertau Mittlefruh & Saaz hops.

Pressure Drop, London

Fast Gary **Dry Stout** 4.6%

Fast Gary is swift like the wind, a whippet whizzing through the mist on the marshes. Expect cacao nib, treacle and a hint of coffee.

Pretty Decent, London

Das Fashion 2026 **Altbier** 4.7%

We live for trends in modern beer. Get ready for the year of the Altbier - Das Fashion has arrived. Magnum, Hallertau Mittelfrüh T90.

CRAFT BEER

Spinning Plates **IPA** 6.2%

Cooked up with pals at Apollon in Bergen, Hops: Idaho 7 Cryo, Motueka T90, Citra T90.

The Greatest Love Story **Pale** 4.5%

A soft, tropical celebration of all things Simcoe. Big Lychee on the nose, clean but fruit taste. Light and refreshing.

Queer Brewing, London

Bold AF **NoLo** 0.5%

We use a complex malt bill to ensure Bold has plenty of body, and we use two of our favourite hops, Citra and Nelson Sauvin.

Burst Into Bright **IPA** 6%

A big, juicy, and ripe single-hopped Taiheke IPA, fermented with our house Kveik yeast. It's a delicious, full-bodied, and perfectly-balanced IPA which expresses everything we love about this beautiful hop.

Existence As A Radical Act **Pale** 5%

A big, bold, tropical hazy pale ale.

Tiny Dots **German Pilsner** 4.5%

Tiny Dots is our beloved easy-going German-style lager, brewed with approachability and refreshment in mind.

Two Flints, Windsor

Early Pick Motueka **IPA** 7%

Motueka harvested in the very first days of the season. Loaded with Motueka, this beer captures the vibrant, zesty intensity that defines the early harvest character.

Yonder, Radstock

Pineapple & Grapefruit Crush **Tropical Sour** 4.5%

Caribbean fruit crush-inspired sour ale. With heaps of fresh and zesty Pineapple and Grapefruit, it's Totally Tropical Taste is thirst-quenchingly delightful!

Sticky Toffee Pudding **Pastry Stout** 6%

This deliciously decadent pastry stout is inspired by a British classic pub dessert. Flavours of rich treacle sponge, doused in a thick, sweet toffee sauce.



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Proud to have been the trusted security provider involved in the Hitchin Beer & Cider Festival since the inaugural event, looking after all aspects of security.

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

I would like to thank Function Security Limited for being our sponsor this year. 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, 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.

It's also worth knowing that 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.



DRAFT

De La Senne, Belgium

Taras Boulba 4.5%

A refreshing thirst quencher. Blonde in colour and slightly hazy with herbal, floral and light citrus notes. **£5.40/pint, £2.70/half, £1.80/third.**

Garage with Ology Brewing Co., Spain

Morpheme 7%

A strong IPA packed with Riwaka, Riwaka Hopkief, and Bru-1 hops. It delivers a smooth, pale, and creamy body bursting with tropical passionfruit, pink grapefruit, and a hint of dank. **£9.00/pint, £4.50/half, £3.00/third.**

Huyghe, Belgium

Floris Framboise 3.6%

A delicately spiced wit beer blended with raspberries to make a sweet, richly fruity session beer. **£6.00/pint, £3.00/half, £2.00/third.**

Lervig, Norway

House Party (GLUTEN FREE) 4%

Big on flavour but super-sessionable. Bru-1 & Citra hops provide a grapefruit and pineapple kick with a gorgeous, juicy finish! **£4.80/pint, £2.40/half, £1.60/third.**

Perler for Svin Mango / Passionfruit 4.7%

Mango and passionfruit take centre stage in this lush, hazy IPA, bursting with ripe fruit and a soft, silky mouthfeel. **£6.00/pint, £3.00/half, £2.00/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.**

Rothaus, Germany

Hefe Weizen 5.4%

This is a fresh and fruity wheat beer. Packed with aromas of honey, peach and cloves. A great refreshing beer **£6.00/pint, £3.00/half, £2.00/third**



Chouffe

BOTTLES / CANS

3 Fonteinen, Belgium

Oude Geuze 6.9%

A true Geuze. A blend of 1, 2, and 3 year-old lambics 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

Edelstoff 5.6%

A fantastic lager with a smooth mouthfeel. It has understated notes of cut grass, herbs, and sweet malts with a moderate bitterness and delicate carbonation. [£5.60/500ml bottle.](#)

Weissbier 5.4%

Known for its amber-orange hue and frothy head this beer delivers a balanced, refreshing profile of clove and banana with a crisp finish. [£5.40/500ml 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.](#)

Kellerbier 4.9%

An excellent example of a Kellerbier. It pours a pale golden colour with the classic aroma of cloves, banana and spices. [£5.20/500ml 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. [£3.80/330ml 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.](#)

Framboise 5%

This is an easy drinking and subtle, raspberry sweet/sour, oaky, lambic fruit beer. [£9.60/375ml bottle.](#)

Boon Kriek Mariage Parfait 8%

A rich, perfectly balanced sour cherry sour beer. [£11.80/375ml 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. [£6.00/330ml bottle.](#)

Chouffe, Belgium

Cherry (ALCOHOL FREE) 0%

The new alcohol-free version of Chouffe's well known cherry beer. Expect all the classic flavours of the original just without the alcohol. [£4.80/330ml bottle.](#)

Framboise 7%

Beneath its light reddish-brown colour and pinkish head, this fruity beer reveals aromas of fresh raspberry, with floral notes and a light herbaceous touch. [£5.90/330ml bottle.](#)

IPA 9%

Built on a unique blend of three hops, delivering a lovely bitterness rounded off with fruity notes and a whisper of grapefruit [£6.80/330ml bottle.](#)

Crossover Blendery, England (nr. Hitchin!)

Barbarian Lands 5.3%

A delightfully sour, golden ale infused with rhubarb from this local blendery. [£14.00/375ml bottle](#)

The Pinots 7.6%

An excellent sour, golden ale combined with wine grape pomace from this local blendery. [£14.00/375ml bottle](#)

X.O. 7.5%

A beautiful sour, golden ale finished in cognac barrel from this local blendery. [£14.00/375ml 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 Halve Maan, Belgium

Brugse Zot 6%

An iconic golden blonde ale. Famous for it's fruity aroma and hint of spice. [£5.40/330ml bottle.](#)

De La Senne, Belgium

Petit Boulba Hoppy Light Ale 2.8%

A super-refreshing blonde 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

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 blonde 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.](#)

Gueuzerie Tilquin, Belgium

Gueuze à l'ancienne 7%

A spontaneous fermentation beer obtained from the blending of 1, 2 and 3 year 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.](#)

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

Delirium Delirio (LOW ALCOHOL) 0.3%

A light blonde beer with a fine foam head. It has a slightly malty aroma with spicy and fruity notes. The taste is spicy, full and round, with a fruity and hoppy aftertaste. An ideal thirst quencher. [£4.40/330ml bottle.](#)

Floris Fraise 3.6%

A Belgian wheat beer blended with strawberries to give it a delightful 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%

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. [£4.90/330ml bottle.](#)

Mongozo Coconut 3.6%

A Belgian wheat beer blended with coconut to give it a tangy, fruity, taste. [£4.90/330ml bottle.](#)

Jever, Germany

Pils 4.9%

A unique tasting German-style pilsner. Another very popular beer at our festival. [£5.20/500ml bottle.](#)

World Beer list continues.....



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La Houppe, Belgium

Pale 7.5%

A blonde triple IPA with a copper colour. It has a fine and balanced bitterness with notes of citrus fruit. [£5.40/330ml 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 (LOW ALCOHOL) 0.5%

An alcohol-free IPA with juicy, tropical flavours and a subtle sweetness. Super easy drinking and balanced. [£2.60/330ml can.](#)

No Worries Mango (LOW ALCOHOL) 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. [£7.40/355ml bottle.](#)

Cuvee Rene Oud Gueuze 5.5%

This 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. [£6.90/355ml bottle.](#)

Pecheresse 2.5%

A very easy drinking sweet peach beer. [£6.30/355ml bottle.](#)

Maisels, Germany

Weisse 5.1%

Traditional weissbier made according to the old Bavarian style with the unmistakable character of fine cellar yeast. [£5.40/500ml bottle.](#)

Orval, Belgium

Orval 6.2%

Orval is a medium bodied and unique, hoppy dry-orange, amber Trappist beer. [£5.90/330ml bottle.](#)

Pohjala, Estonia

Prenzlauer Berg (LOW ALCOHOL) 0.5%

A low alcohol version of their rich and creamy sour wheat beer that is flavoured with raspberries. [£3.60/330ml can.](#)

Rocheft, 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 vinosness and other complexities. [£8.20/330ml 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. [£5.40/500ml 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

Fest Weisse 6%

A classic Bavarian wheat beer with notes of banana, clove, and citrus. Smooth, festive, and naturally brewed in Kelheim. [£6.40/500 ml bottle.](#)

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.](#)

Slaghmuylder, Belgium

Witkap Pater Stimulo Belgian Blonde 6%

Witkap Stimulo is a medium bodied and well rounded, fruity-hoppy, Blonde 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. £5.60/500ml 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. £5.90/330ml bottle.

Kriek Black Pepper Lambic Fruit Beer 4%

A good quality, cherry lambic with an almondy dryness and with the addition of black pepper. £5.90/330ml 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. £10.80/375ml bottle.

Strawberry Thyme 3.4%

An authentic, yet bold fruity beer, crafted with traditional barrel-aged lambic and 100% natural fruits, delicately spiced with thyme £5.50/330ml bottle.

To Øl, Denmark

Implosion Pale Ale (LOW ALCOHOL) 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.

Tynt Meadow, England

Trappist Ale 7.4%

Mahogany-coloured, with a subtle, warm red hue, and a lasting beige head. Its aroma carries hints of dark chocolate, liquorice, and rich fruit flavours. The beer is full-bodied, gently balancing the taste of dark chocolate, pepper, and fig. It leaves a wa £5.40/330ml 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. £5.60/330ml 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.

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PHOTOGRAPHY

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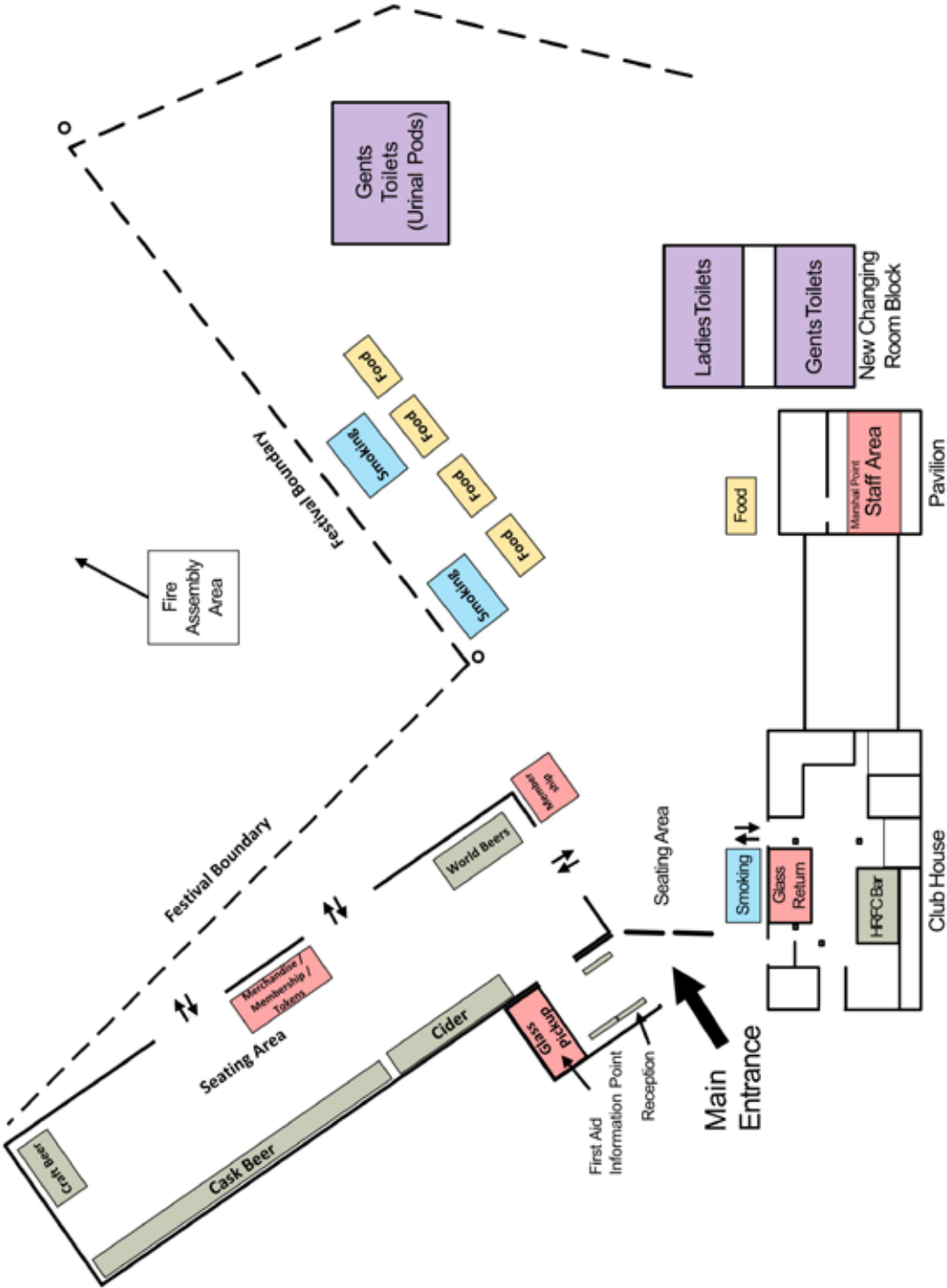


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