



2019
NOTTINGHAM
ROBIN HOOD
BEER & CIDER
FESTIVAL



WEDS 9TH – SAT 12TH OCTOBER
MOTORPOINT ARENA



IT'S IN NOTTINGHAM



MOTORPOINT
arena

THE 12TH ROBIN HOOD BEER AND CIDER FESTIVAL

Also known as...

The 44th Annual Nottingham CAMRA Beer and Cider Festival

Welcome again to the wonderful extravaganza of real ale, cider and perry that is the annual Nottingham Beer and Cider Festival. This year is the second at this new venue, having had to relocate from Nottingham Castle which remains closed for major refurbishment, whether we are able to return there once complete remains to be seen. Moving to such a different location presented us with many new challenges, it was a case of “after the Castle how do you follow that?” but we managed to pull it off and many customers expressed a view that they thought the Arena proved to be a better venue in many respects.

Last year we introduced a second entertainment stage, and this continues for 2019 meaning almost twice the amount of music we could feature in the past. The bands playing at the back of the Arena have been moved into the backstage area so they will be undercover as we were aware of complaints from local residents last year. We hope that this move will not stop people enjoying the entertainment.

After an enforced change in 2018, this year’s event has reverted to the traditional timing of the weekend following Goose Fair. This pattern will continue in 2020 when the dates will be 7th to 10th October, get them in your calendar now!

As always, we bring you the widest possible selection of beers from all over the country, presenting around one thousand different casks of real ale, the largest selection of any real ale festival in the world. There will also be one of the widest selections of heritage craft cider and perry ever assembled together in this country, over 200 of them, all sourced from the smaller artisanal producers, and once more we will have our unique East Midlands and Welsh cider bars. And our keykeg bar is returning for a second year, offering some of the more extreme styles, often called by the meaningless term “craft” beers in

some pubs, although we would highlight the fact that we see cask conditioned beer as the pinnacle of the brewer’s craft.

Please remember that our festival is staffed by unpaid volunteers, who give up their time to help us run the festival. Please be patient with them if at busy times you have to wait to be served. The Festival is very much a team effort and I would like to thank my fellow CAMRA members on the Branch Committee for all their work along with many others who have given up time to make the festival the success it is. Thanks also to our main sponsors, Nottingham BID, Castle Rock Brewery, Everards Brewery, Nottingham Brewery, and Navigation Brewery and also to the team at the Arena who are tremendously helpful and supportive of the event.

Finally, please enjoy yourself!

Steve Westby

Festival Coordinator

Chairman – Nottingham CAMRA

FESTIVAL FOOD

This year at the arena we welcome back many of the food vendors who have worked so well with us in previous years at the castle.

The two outside areas will be providing most of the cooked food. In the back stage party area Memsaab will have curry’s and wraps, Romano’s hog roast and gourmet burgers, real Cornish pasties from the Hand Made Pasty Co. The Jerk Station are making a welcome return to the festival and for something sweeter look out for Love Crepes. This year we have included the Vegetarian/Vegan offering vegan choices from Chanakas.

In Bolero square look out for David Yules van selling his excellent German sausages, Juke Box Café will supply your breakfast needs through to pie and peas and jacket potatoes. The Yorkshire smoke house will be providing pulled pork and brisket Cheese toasties from the arenas bright yellow vintage Citroen van, also the arena are opening their fish and chip bar on the concourse.

In the arena the Nottingham Cheese Shop will supply Mrs Kings Pork Pies, scotch eggs and a wide range of cheese. Emma's sandwich shop is providing excellent value rolls and warm sausage rolls, Just Crisps with their 100% British crisps and if you dare Scorpion chocolate will challenge your taste buds, try it with a Stout or Porter. If you want to change your drink then we can offer a Gin & Tonic from a wide range of gins many from the East Midlands.

Smart T's will be selling tee shirts and crazy hats in the main arena, and the Viking Drinking Horns will be available, but if you buy one we have no problem with you using it at the festival but do not ask our volunteers to serve your beer into it, just use your CE marked glass to buy your beer or cider.

PUBLIC TRANSPORT

Don't forget that drinking and driving do not mix. There are  **traveline** public transport info 0871 200 22 33 buses to most areas of Nottingham and the surrounding area with many late buses running out of the city at night. There are midnight buses on all of NCTs Go2 routes and the tram runs until midnight. Trent Barton run many late buses as well with even later ones on Friday and Saturday night. Details can be found on 0871 200 22 33 or www.traveline.info

FREE WIFI AT THE FESTIVAL

The free wifi at the Motorpoint Arena is called #ArenaWifi When you connect it will open a webpage and ask you to accept some terms and conditions. It will then ask you to sign in using Facebook, Twitter or a basic form. Once done you will then have internet access.

WHAT IS UNFINED BEER?

At this year's Robin Hood Beer and Cider Festival you will notice numerous beers marked as "unfined" and will no doubt be wanting to know what this means. Well it means they are suitable for vegans but there is a lot more to it than that and omnivores will be just as interested to sample these interesting brews.

Given enough time beer will clear naturally, but there is often not time to allow it to settle in the cellar for a couple of weeks or more, while nature does it's thing. So it has long been the practice to add a suspension of tropical fish swim bladders mixed with sodium metabisulphite (a disinfectant and preservative). This is called isinglass and many beers at our festival will be cleared by this method. The process is known as fining the beer.

However it is becoming accepted by some drinkers that beer does not have to be crystal clear to taste good. We accept that a wheat beer is going to be cloudy and we perhaps expect a very hoppy IPA to have some hop haze – so what's the difference? Nothing, there is nothing special about crystal clear beer and naturally conditioned, hazy beer has loads of flavour.

An alternative to fining the beer would be to filter it, this will clear any haze and it is a vegan friendly method. But filtering also strips out flavour, the one thing brewers have worked hard to put in. Ever wondered why keg beers and lagers are tasteless compared to cask beer?

So will hazy beer give you a bad stomach? Not if the haziness is caused by yeast suspension, as in our unfined beers (unless you're allergic to yeast). Brewers yeast is a natural product and a source of Vitamin B and protein.

So look out for beers marked as "Unfined" at our festival and give them a try, we think you will agree it is worth it. And of course these beers are suitable for vegans.

LEARNING & DISCOVERY SPACE

Visitors to the Robin Hood Beer & Cider Festival will get the opportunity to experience CAMRA's new learning and discovery space, aimed at helping more beer and cider lovers become more knowledgeable about their favourite drink.

Local brewers, cider makers and other industry experts will be at the festival to guide visitors through comparative tastings where they can explore different forms of dispense. The brewers and cider makers will give talks on the production process and introduce the unique ingredients that go into making a real ale, cider or perry.

CAMRA's Learning & Discovery manager, Alex Metcalfe, comments "Our aim in bringing the learning and discovery space to Nottingham is to give festival goers the chance to take part in fun and informal activities that can help

improve their knowledge of real ale and cider. We hope attendees will enjoy the activities and the chance to interact with brewers first hand"

ANNUAL SPYKE GOLDING AWARD

Following the untimely death of Peter Bernard 'Spyke' Golding in October 2010 Nottingham CAMRA decided to honour his memory initially with the creation of an annual literary award and replacing this is the Spyke Golding Shield awarded to the winner of the Champion Beer of Nottinghamshire

The 2019 award has gone to Shipstones Hollow Stone for their Krubera Stout and they will be presented with the shield at the Beer & Cider Festival.



BEER FESTIVAL ENTERTAINMENT

BACKSTAGE VILLAGE ARTISTS

WEDNESDAY 9TH OCTOBER 2019

13.00 – 14.00 – PRIMAL

Nottingham based power trio playing soulful blues rock with howling vocals groovy riffs and pounding drums. Likened to: Led Zep, Rival Sons, Black Keys, Sabbath & Audioslave. Primalrockband.bandcamp.com
www.facebook.com/primalrockband/

15.00 – 16.00 – REBEL, REBEL

Performing the classic songs from David Bowie's golden years. This six piece band captures all of the energy and brilliance of the Bowie legend and his many alter egos'. From Ashes to Ashes to Ziggy Stardust, calling at many stations in-between, the band lovingly recreate Bowie's unique catalogue of masterworks. A fusion of Sound and Vision incorporating dance, mime, costumes and props ensures that Rebel Rebel provides a thrilling Bowie experience. www.rebelrebelband.co.uk

17.00 – 18.30 – CRUEL SISTER

The celtic/traditional folk band, CRUEL SISTER, are rapidly being hailed as one of the finest, and most talented bands to emerge from the east midlands, playing a wide variety of venues from small pub gigs to weddings, barn dances and open-air festivals.

Referring to how different the band was to the 'usual' bands that they saw, the landlady of the Stamford Arms, Groby, described them as 'A breath of fresh air'. Indeed, it is a fact that wherever they play they are always guaranteed a return visit.

Playing live is what they do best and enjoys the most, and they are looking forward with eager anticipation to taking their unique sound out to their ever-increasing fans!

www.facebook.com/thecruelsister/

19.00 – 20.30 – DALLAS ROOTS COMBO

An authentic, 4 piece rockin' combo influenced by rockabilly, blues, rock and roll, rhythm and blues and country creating their own exciting and unique, vintage inspired sound, including many of their own original songs. – miss them at your peril.

www.facebook.com/thedallasrootscombo/

21.00 – 22.45 – EGYPT

UK blues rock three piece band, formed in 1987. All three are former members of legendary progressive blues outfit The Groundhogs. The bass player Alan Fish's credentials alone include playing with members of Welsh heavy rock pioneers Budgie in the band Tredegar, two albums for ex-Bo Diddley harp player Billy Boy Arnold, and a European tour for Chuck Berry. www.facebook.com/egyptblues/

THURSDAY 10TH OCTOBER 2019

13.00 – 14.00 – THE FOOD DOCTORS

The Food Doctors are a popular Nottingham based band playing an always interesting mix of oldies and current covers with the emphasis on getting everyone up and dancing. Their sets range from Cee Lo Green to The Beatles, Bruno Mars to the Killers, Van Morrison to Maroon 5, and back again. The Food Doctors are Garry Perkins guitar and vocals Simon Gee - drums Pete Cash - bass Pete Lacey (Trombone) and Gerald Douglas (Trumpet) - horn section. thefooddoctorsband.moonfruit.com/home/4570976200

15.00 – 16.00 – RISE OF THE TOMAHAWK

Nottingham's premiere originals mod band - playing their unique brand of 60s inspired songs which take you back to a sunny bank holiday weekend, sat astride your vintage scooter behind a spread of chrome mirrors, surrounded by a swarm of fishtail parkas. If you could bottle a summers day it would come in a Rise of the Tomahawk shaped bottle. www.facebook.com/RiseOfTheTomahawk/

17.00 – 18.30 – ELECTRIK VINYL

Elektrik Vinyl are a fun, vibrant 80s themed show band that can be booked as a trio, duo or solo. Elektrik Vinyl boast talented lead vocals and fantastic vocal harmonies along with amazing choreographed dance routines and authentic 80's costume changes throughout the show. www.facebook.com/elektrikvinyl/

19.00 – 20.30 – CRAZY DIAMOND

Formed in early 2010, Crazy Diamond embody the spirit of good time rock 'n' roll. The band have over 75 years of gigging experience, a flamethrower set and a passion that is self evident when you see this band rock. Get some down ya its good for your mojo.

www.facebook.com/CRAZYDIAMONDROX/

21.00 – 22.45 – MELVIN HANCOX BAND

“The word genius is often over used but what else could the man whose show stopping performance at Abertillery Blues Festival on his '57 custom three pick-upped black beauty Les Paul be coined”, “Flights and notations of mystery and imagination crashed to Earth like space shrapnel” and a more to the point quote “Why isn't this man a star?”. Just a few of the many positive media quotations Melvin Hancox has experienced of late. Needless to say if you like your blues/rock played with more psychedelic experience and imagination than most “The Melvin Hancox Band” is a show that really should not be missed!!, why even Chrissie Hynde says she digs the band!!! Ya dig?

www.facebook.com/groups/melvinhancoxbanduk/

FRIDAY 11TH OCTOBER 2019

13.00 – 14.00 – BACKLINE BLUES

High Octane Blues from Beer Town Burton on Trent.

Backline Blues, are a regular gigging Blues band, with a rocky/funky twist. featuring covers by the likes of Joe Bonamassa, Santana, Cream, Matt Schofield, Eric Clapton and loads more.

www.facebook.com/backline.blues/

15.00 – 16.00 – MELLONIE PAGE BAND

Mellonie Page is a versatile mezzo soprano singer/songwriter. Her roots are in RnB Gospel and 80's Soul music, although other influences include Roots Rock Reggae, Lovers Rock, Musical Theatre, Pop, Rap and Jazz. So she can be a bit dramatic, even when singing some vintage Bob Marley.

She has many years of experience as a lead and backing vocalist, in studio and live settings. Mellonie is currently writing new music with husband and Co-Producer Winnie Williams from the 90's dance band KWS. They both perform regularly in Nottingham and the surrounding areas. www.facebook.com/melloniepagemusic/

17.00 – 18.30 – T-F-I-90s

T-F-I-90's are the definitive 90's Britpop tribute act. Playing songs from Oasis, Blur, Pulp, The Charlatans and so many more. www.facebook.com/pg/T.F.I.NINETIES/

19.00 – 20.30 – ATLANTIC 54

Providing an eclectic mix of disco-infused soul and funk, blended with smooth city vibes and retro dance hall fever. Covering all the favourite discotheque nite club classics such as Chic, Rose Royce, Randy Crawford, Womack & Womack, Jocelyn Brown, Shalamar, Sister Sledge, Jamiroquai, Incognito...Tune in, soothe out and head down to Atlantic 54's dance-til-you drop funk, soul and glitter-ball inferno! www.facebook.com/pg/atlantic54band/

21.00 – 22.45 – THE SWILLERS

The Swillers are based in North Wales, the land of the free, from where regular forays are made into England/cestershire to terrorise the natives.

The Swillers are a live band, first, last and only, their sound rooted in AC/DC, Thin Lizzy and Quo.

Bringing back the Glory Days of hard rock is their mission and having a good time is the chosen route. Partying, that's The Swillers favourite activity, apart from playing very loudly, if you've been near them for any length of time you'll know it! They want to have a good time and require everybody and anybody around them to do the same.

www.facebook.com/pg/TheSwillers/

SATURDAY 12TH OCTOBER 2019

13.00 – 14.00 – THE LUNCHBREAKERS

The Lunchbreakers are a Nottingham based band which play 50s-00s covers of rock/pop for party's, events, festivals, weddings and pubs.

www.facebook.com/pg/TheLunchBreakers/

15.00 – 16.00 – HIGHWAY JUNKIES

Americana/Country/Southern Rock Band. Hold on to your hats! Highway Junkies deliver boot-stomping music. Come see us! A good time guaranteed y'all!!

www.facebook.com/pg/HighwayJunkies/

17.00 – 18.30 – STAGEFRIGHT

Stagefright are a rock covers band, who were formed in 2009. Our first gig was for Help the Heroes at the Red Lion pub in Hucknall supporting Gatecrasher. We didn't have a band name and whilst we were waiting Eddy said he had stagefright, so we thought this would be a good name for the band and the name has stuck ever since.

They now play pubs, clubs, rallies and festivals up and down the country, with a variety of music from soft rock, through to heavy metal, punk and everything in-between.

www.facebook.com/pg/stagefright.uk/

19.00 – 20.30 – THE UKE BOX

Ukulele Jukebox are from Nottingham England. They play cheeky mash up covers on Ukulele, Fiddle with occasional melody horn for good measure.

www.facebook.com/pg/ukeboxnottingham/

21.00 – 22.45 – BLUEJAKS

Bluejaks are an eight piece soul band based in Nottingham and playing venues in and around the East Midlands. They play classics that will get everyone on their feet. Soul and old-style R'n'B music primarily, all classics from Motown, Stax, Atlantic era: the music revived by the Commitments and Blues Brothers movies and some more modern material. The vibe is to fill the dance floor with music which has a timeless appeal.

www.facebook.com/pg/Bluejaks/

BOLERO SQUARE ARTISTS

WEDNESDAY 9TH OCTOBER 2019

14.00 – 15.00 – KIERAN CAMPBELL

Kieran Campbell is a musician based in Louth, Lincolnshire. Kieran is an experienced performer, through his solo work and with previous band, The Stallers, which he co-formed in 2012. Whilst The Stallers were specifically a Punk band, Kieran's solo work is inspired by protest artists, such as Bob Dylan and Billy Bragg.

www.facebook.com/kieran.campbell2

16.00 – 17.30 – LYNZ CRICHTON

A feisty singer songwriter from the UK. If Ed Sheeran and KT Tunstall came round for Sunday Lunch and they shared recipes, it would sound like Lynz. Sprinkle on some Lily Allen style cheeky lyrics and harmonies, and layer it all up with a looper pedal. Boom - you got Lynz Crichton Music. Lynz's songwriting abilities recently won her a national UK songwriting competition and she spent a weekend writing songs with songwriter-to-the-stars Jin Jin in Metropolis studios in London. Her song entry was hand selected by the board at the MOBO Awards and First Direct.

Lynz's songs have also aired on international radio, and were chosen to kick off a 'Women of Substance' Podcast, which has been featured as No. 1 in iTunes New-and-Noteworthy. Lynz's most recent EP has also had tracks featured on BBC Introducing, as well as many other stations....

www.facebook.com/pg/lynzcrichtonmusic/

18.30 – 19.30 – TWO HOMBRES

We are a percussional guitar duo currently covering the works of Rodrigo y Gabriela and will soon be moving their style of playing to other genres of music.

www.facebook.com/pg/TwoHombresmusic/

20.30 – 22.00 – MOLLIE RALPH

A voice to silence the liveliest of crowds, Mollie Ralph mesmerises and draws in her audience at every gig with her soulful tone, dynamic range & subtle guitar work. The phrase "One to watch" gets thrown around quite often, yet is undoubtedly apt when it comes to Mollie and her rapidly growing hype in the local music scene. Stand out performances at venues such as Rescue Rooms, the Bodega, to playing Dot to Dot festival & Hockley Hustle have put Mollie on every musician's and music lover's radar, building a very strong following in the local area. Inspired by such classic performers as Etta James & Norah Jones, Mollie has managed to reinvigorate this soulful sound with her own style and introduce it to a new audience. www.facebook.com/pg/mollieralphmusic/

THURSDAY 10TH OCTOBER 2019

14.00 – 15.00 – BEN HAYNES

"This Ollerton drummer turned solo singer/songwriter has recently been wowing crowds with his beautifully crafted music. Ben has a hauntingly brilliant high pitched quality to his vocals that can be a genuinely moving experience when heard for the first time - think Thom Yorke's voice on Karma Police and you aren't a million miles away/ but Ben can't really be compared to anyone you've heard before because he truly is one of a kind. His Paralympic inspired song Do You Think I'm Able? Is a song delivered from the soul, encompassing the crippling feeling of self doubt while also expressing gratitude to those who have injected belief along the way."

www.facebook.com/pg/benhaynesmusic/

16.00 – 17.00 – TOM SWIFT & HIS ELECTRIC GRANDMOTHER

An upbeat acoustic duo, that takes great pride in producing their own cover versions of popular forgotten sing a long songs from all the eras. They are very experienced, having been in the industry for over 20 years. They pride themselves on producing great Live sounds/ feelings 100% of the time, without any tricks.

www.facebook.com/pg/tomandgrandmother/

18.30 – 20.00 – MATT TURNER

A solo acoustic artist who specialises in Soul, Rock and Popular covers from the 50's to the modern day. At 25 years of age he is already a seasoned performer with 9 years worth of experience and a highly diverse repertoire.
www.facebook.com/pg/officialmtmusic/

20.30 – 22.00 – JACK BRETT

Jack Brett is a Nottinghamshire based Country Music Artist. With a specific love for Outlaw Country, Jack draws inspiration from artists such as Sturgill Simpson and Johnny Cash. With original material building up, an EP is just over the horizon.

www.facebook.com/pg/JackBrettMusician/

FRIDAY 11TH OCTOBER 2019

14.00 – 15.00 – CHROMATIC

Bringing you a fresh unique sound, performing all your favourite songs with an acoustic twist! Having unexpectedly met at a public Gig, Ben and Dan have been working together to form a unique, flawless and sensational acoustic duo. Playing all your favourite songs with a modern, unique and powerful acoustic twist... Both with a friendly and quirky personality.

www.facebook.com/pg/chromaticandcoband/

16.00 – 17.00 – COULTON BROTHERS

'The Coulton Brothers originate from the Industrial town of Barrow-In-Furness. Emerging as ambitious teenagers. There, they honed their musical nouse for a decade, firstly as part of the band Atlas, and created a set of shoe gazing to sky glazing original songs. Topical and socially aware lyrics with melodic guitar work is a feature of their sound.

Notable home shows supporting Scottish rockers Idlewild and indie act The Pigeon Detectives led to festival appearances at Kendal Calling, and headline shows at venues including Manchester Academy, The Cavern in Liverpool and in 2016 The acoustic duo broke from the small town firmament and landed in Manchester where they are now based

As well as a large selection of choice covers in their interchangeable set. their focus remains on writing, recording and releasing new material.

www.facebook.com/pg/coultonbrothers/

18.30 – 20.00 – RICHIE MUIR DUO

Richie's music career has spanned over a decade. His love of music drove him after school to pursue music, the success of those gigs saw him performing at larger and larger venues in his home town of Edinburgh. After moving to Nottingham in 1995 he pursued a solo career and after making many connections and gigging throughout Nottinghamshire a fantastic following was acquired.

His musical career has taken him all over the world playing at private functions, and has performed, in his unplugged style, in places like The USA, Greece, New Zealand, Spain, Italy, Scotland and Ireland.

www.facebook.com/pg/RichieMuirAcoustics/

20.30 – 22.00 – ASHLEY JAMES HARDING

Ash is a former member of York band, Likely Lads, he has been plying his trade in the York area as a solo singer/songwriter releasing eps and recently a single that has received press for being about his long battle with depression. Ash is now back and fighting, once again taking pleasure in playing and showing his craft. He plans to release an EP later this year. You can listen to the song on Itunes, Spotify or by visiting his Instagram at:

[@ashleyjamesmusic](https://www.instagram.com/ashleyjamesmusic)

SATURDAY 12TH OCTOBER 2019

14.00 – 15.00 – EVIE M

Is a professional singer, songwriter, and musician from Nottingham. She has a huge passion for music and performing it in all styles including rock, pop, musical theatre, and opera. She regularly plays sets in local venues. www.facebook.com/pg/eviemusic/

16.00 – 17.00 – FUN CHORUS

Is the ultimate feel good singing experience! Whether you think you can or can't sing, have sang in the past or just love to sing in the shower! Fun Chorus welcome everyone! They'll have fun, sing, wiggle and giggle to well known songs mostly requested by the Fun Choristers themselves, whilst you watch! www.facebook.com/pg/funchorus/

18.30 – 20.00 – THE FRANDELLS

Formerly known as The Four, The Frandells - Are a 4 piece band that consists of vocals, acoustic guitar, double bass and percussion. They play pop songs with a twist and cover everything from Stevie Wonder to Little Mix.

www.facebook.com/pg/TheFrandells/

20.30 – 22.00 – MYLES KNIGHT

Myles Knight is a Nottingham born Singer/Songwriter, who has been described as a 'Quick Witted' and a 'Stellar' Songwriter with a 'Distinctive Tone'. Myles Knight provides a fusion of Indie Rock vibes with Blues undertones. With hundreds of gigs under his belt Myles is no stranger to the world of Music. With personal lyrics accompanied by catchy melodies, his song's hit the hearts of many.

www.facebook.com/MylesKnightUK

OTHER ENTERTAINMENT

WEDNESDAY 9TH OCTOBER 2019

ROBIN HOOD (TIM POLLARD)

Will be in attendance during the session.

BEER MAT DOODLES

Will be around between 18.00 and 21.00 to "sketch ya mugs"!!!

THURSDAY 10TH OCTOBER 2019

JESS BREAME (DAY) AND TWO HOMBRES (EVENING)

Will be "busking" in the main Arena.

BEER MAT DOODLES

Will be around between 18.00 and 21.00 to "sketch ya mugs"!!!

FRIDAY 11TH OCTOBER 2019

DRAG QUEEN ZANDA

Will be accompanied by her beau "Harry Hill" during the day collecting for charity, posing for photos, introducing acts and being generally FABULOUS!!

HOT DOGS BRASS BAND

Will be leading everyone on a merry dance around the Arena in the evening.

BEER MAT DOODLES

Will be around between 18.00 and 21.00 to "sketch ya mugs"!!!

SATURDAY 12TH OCTOBER 2019

FORESTERS MORRIS MEN

Will be waving their hankies around (don't worry we made them wash them first!!) during the day.

WARREN IRELAND

Will be "busking" in the evening inside the Arena.

BEER MAT DOODLES

Will be around between 18.00 and 21.00 to "sketch ya mugs"!!!

CAMRA HISTORY

It has been described as the most successful pressure group ever and that is about an organisation which did not even exist until 1971. In that year a small band of drinkers lamenting the sad state of British Beers decided that they had had enough. National brewers had introduced Keg beers to replace traditional cask conditioned beer as they represented a way of saving money.

Millions were poured into advertising fizzy brews and eventually the brewers produced the ultimate Keg beer - Red Barrel. The Watneys Red Revolution had arrived and rather than seeing off traditional beers it signaled the end of Keg. Drinkers faced with CO2 gas pumped into their beer objected and from this grew CAMRA -initially to protect Real Ale and latterly to represent the drinker on all aspects of the brewing industry.

1973 saw local branches established and one of the first was in Nottingham, At that time beer in Nottingham was cheap and good, Four local independent breweries supplied some of the best beers in the Country. Since then Nottingham has witnessed the closure of Shipstones Star

Brewery; Home Brewery at Daybrook; Mansfield Brewery at Littleworth and finally in 2007 Hardys & Hansons was also lost. On the positive side micro breweries have become established with an amazing 68 breweries within 20 miles of the City Centre. They are leading the charge to show that Nottingham beers are great.

If you are interested in beer then you can keep up to date by reading the Nottingham Drinker. This is published bi monthly and available free of charge from many local pubs, libraries and the Tourist Information centre. Updates on the LocAle scheme are included along with details of the latest discounts available to CAMRA members. Interesting articles include crawls by public transport, reviews of local breweries and many other fascinating reads. ND also contains details of all the social activities including the branch meetings held on the last Thursday or every month.

Don't forget to visit our website at www.nottinghamcamra.org All our meetings and trips are on the site along with electronic copies of the Nottingham Drinker.

WHAT COLOUR IS IT?

When ordering beer for the festival we always ask our suppliers for a description to use in the programme. Unfortunately many brewers provide us with descriptions that may be accurate but tell the average drinker next to nothing about what the beer will taste like. For example "Sophisticated series of tastes and aromas" and "Very smooth with exceptional clarity" are both genuine submissions for beer at this year's festival!

In reality we find that the main question our customers ask about a beer is "what colour is it?" Not an unreasonable question as the colour of the beer reflects, to a high degree, the type of malts used to produce it. The darkness of the grain indicates the degree to which it has been roasted and this in turn has a significant bearing on the taste, although of course many other factors come into play such as the quantity and type of hops used.

There are several ways of representing beer colours and, as in previous years, we have used Joseph W. Lovibond's scale, as it is the only one we could understand! Our cellar team will examine each beer before it goes on sale and attach one of the four following labels to the cask.



This is only a rough guide to try to help customers and is dependent on the eyesight of our cellar team which can be dodgy at the best of times but even more so after they have finished, sampling, oops I meant testing, fifty different beers! If you find one that you think is wrong, look for the guys in the luminous orange vests and they will cheerfully change the label for you (well, all except the old grumpy one – he will no doubt moan about it first!)

THE BEERS

From opening on Wednesday evening around 850 beers should be available to choose from, if they are ready. Then around 100 further beers will go on sale later in the festival once there is room on the stillages. This is to ensure that there is still a good selection of beers available throughout the festival.

The beers on sale from the start are numbered to help you spot them on the bar. The reserve beers are marked "RES", apologies if these appear in a slightly random order, as they have to be fitted onto the stillage as space permits.

Beers marked "vegan" are not fined with isinglass and are therefore suitable for vegans and vegetarians.

Gluten Free beers are marked "Gluten Free"

Breweries marked "LocAle" are situated within 20 miles of the festival.

KEYKEG

Once again, this year we are offering a selection of beers served from a KeyKeg. These are beers sold from a plastic container inside which is a bag where the beer is stored. The beer is served by applying air pressure to the outside of the bag, which squeezes it and forces the beer to the tap. KeyKeg beers are clearly marked "KeyKeg" in this programme. There is a dedicated KeyKeg Bar in the main arena and some brewery bars will also offer some KeyKeg beers.

Unfortunately, KeyKegs are non-returnable and many end up in general non-recycled waste. However, we have ensured that all KeyKegs used at this festival will be returned to the manufacturer to be recycled.

MAIN ARENA "BEERS ON ICE" NANO BAR

ANOMALY *Kingston Upon Thames*

- 1 HOP HOARDER IPA** Vegan 5.6%
An extremely easy drinker brewed with 6 different hops
- RES WITCH DOCTOR** Vegan 4.6%
Coffee and dark chocolate porter with hints of peanut

BLUNT CHISEL *Kelty, Fife*

- 2 GINGER HONEY RYE** 5.2%
Made with fresh ginger, local honey and rye malt

GOOD STUFF *Nottingham LocAle*

- 4 CITRA MOSAIC IPA** Vegan 5.0%
Unfined and unfiltered American pale

HOPPY FAMILY *Kettering, Northants*

- 5 COFFEE VANILLA PORTER** 6.5%
Very smooth coffee porter with Vanilla extract
- RES PALE ALE** Vegan 5.3%
Balanced light ale with a malt flavour. Hazy and Unfined
- 6 X STRONG** Vegan 7.0%
Strong pale ale, strong aromas and flavors

LINEAR *Bingham, Notts LocAle*

- 7 COFFEE PORTER** Vegan 4.3%
Sessionable porter brewed with Sacred Bean Coffee
- 8 WIT** Vegan 5.0%
Seasonal wheat beer with a German malt & Belgian yeast

MODERN DAY MONKS *Warrington, Cheshire*

- 9 ABBEY** 6.0%
To be confirmed
- 3 PALE** 4.2%
Pale ale with simple citrus notes and slightly bitter finish
- RES RED ALE** 3.8%
A red ale!
- RES STOUT** 4.8%
Full bodied stout, chocolate, caramel and nutty notes

- Q BREWERY** (Leics.) Queniborough, Leics
10 Q HOP 4.2%
 Golden ale, using Centennial and Cascade hops
11 RAMBLE TAMBLE 5.0%
 New England IPA with plentiful amounts of hops

- URBAN CHICKEN** Ilkeston LocAle
12 INSANE IN THE HENBRAIN Vegan 5.9%
 American IPA. Citrus and Tropical Fruit flavours
13 PIMPED PIT PONY Vegan 4.9%
 Oatmeal Stout with added Vanilla Pods and Cocoa Nibs
14 SPINNING BIRD KICK Vegan 3.8%
 Grapefruit Pale Ale, Citra Hops + Red and Pink Grapefruit
15 TAKE ME TO THE CIRCUS Vegan 5.1%
 American Brown Ale. Roast Malt flavours with Citrus finish

BAR "A"

- 1648** East Hoathly, East Sussex
16 BEE HEAD 4.6%
 Honey beer
17 BLACK VELVET 5.0%
 Oatmeal stout
18 FESTIVAL 3.8%
 Pale Copper, fruity flavour
19 GOLD ANGEL 4.8%
 A Golden Ale
20 LION BREW 4.0%
 Pale Chestnut Copper
RES SIGNATURE 4.4%
 Very pale, light crisply refreshing ale

- 3 PIERS** Poulton le Fylde
21 DEUTSCHLAND PALE ALE 4.1%
 A pale session ale with a blend of 3 German hops.
22 OLD STATION PORTER 4.7%
 Rich dark porter with English & German hops and malts
23 OLD TRAM 3.9%
 Blonde ale brewed with brambling cross & admiral hops

- 4T'S** Warrington, Cheshire
24 BARBWIRE Vegan 6.0%
 NEIPA with tropical citrus aromas and mild bitterness.
25 CHOCOLATE & FUDGE STOUT DETECTIVES 5.0%
 Moreish English stout with long lasting chocolate fudge aroma
26 GERONIMO 4.2%
 Extra pale session IPA

- 27 HOP MONSTER 14** 3.8%
 Columbus and Summit hopped APA

- 71 BREWING** Dundee
RES BREAKFAST TOAST 4.5%
 Coffee and Vanilla Milk stout
28 EUTOPIA 6.5%
 Super pale, soft and juicy IPA

- 71 BREWING/VIBRANT FOREST**
 collab Dundee
29 TWO FRUITS, NO STONES 4.5%
 Guava and Papaya pale ale

- 8 SAIL** Heckington, Lincs
30 FENMAN BITTER 4.1%
 Traditional amber bitter, well balanced flavour and aroma
31 ROLLING STONE 4.3%
 British hopped pale ale made with local stone ground malt
RES WINDMILL BITTER 3.8%
 Pale amber session bitter with a nice blend of malt & hops

- ABSTRACT ELEPHANT** Langley Mill LocAle
32 AMERICAN BROWN Vegan 5.8%
 Rich, chocolatey brown ale finished with big hit of US hops
33 NUT PUFT CITY LIMITS Vegan 6.9%
 Hazelnut & vanilla notes, sticky sweet marshmallow finish
34 RASPBERRY & WHITE
CHOCOLATE WHEAT Vegan 4.6%
 Fruity wheat beer with raspberry puree & white chocolate

- ABSTRACT JUNGLE/CLEVER CHICK**
 collab Langley Mill LocAle
35 SPICED ORANGE STOUT 4.1%
 Spiced Orange stout, Derby home brewers comp winner

- AD HOP** Liverpool
36 BABY SECRET GALAXY 4.0%
 Pale ale packed with Vic Secret and Galaxy hops
37 EQUINOX 5.5%
 American IPA
38 LIVERBIRD Vegan 4.2%
 Unfined pale ale

- ALDWARK** Aldwark, Derbys
39 ARROW 4.1%
 Lovely warm Amber bitter with a fruity little undertone
RES EIGHT MILLION PALE 4.5%
 Hoppy pale ale, WW1 remembrance brew

40 HOT FRANKENSTEIN

Monster porter is full of flavour and added Chill

ALECHEMY Edinburgh**41 FIVE SISTERS**

Deep amber, Chinook hopped, red IPA

42 BAD DAY AT THE OFFICE

Light golden ale with a heavy hop bitterness

RES CHARISMA

Mosaic hop session bitter

43 IPA

Clean and zesty Kveik IPA with a real hop hit

44 PORTER

Rich deep molasses and treacle flavours

RES RITUAL

IPA with a citrus and slightly spicy hop aroma.

45 AUTUMN SESH IPA

Amarillo and ekuanot hopped IPA

46 TEN STORY MALT BOMB

Modern Scottish 80 /- ale

ALES OF SCILLY St Marys, Scilly Isles**47 ASSOCIATION IPA**

Classic IPA

48 MINIEHAHA

Hoppy pale IPA. Crisp citrus flavour & a hint of floral tones

RES THE NANCY

English bitter

ALTER EGO Heanor, Derbyshire LocAle**RES ECHO CHAMBER**

A rich pale ale with citrus and piney notes

49 SIDEKICK

Session IPA, orange, grapefruit citrus, pine notes

50 VIGILANTE

An oatmeal stout

AMWELL SPRINGS Wallingford, Oxfordshire**51 CHAIRMAN DAVE**

Refreshing pale ale

52 EAZY GEEZ

Easy drinking English ale

53 MAD GAZ

Slightly smokey English IPA

5.4% ANGEL Nottingham LocAle**54 PALE ANGEL**

Vegan

4.1%

Pale ale with a light citrus flavour, pleasant bitter finish

4.3% ANSPACH & HOBDAY Bermondsey, London**56 THE BELGIAN PALE**

4.0%

Smooth and balanced, with a subtle Belgian yeast hit

4.5%

57 THE PALE ALE

4.4%

3.7%

Pale ale, hopped with Citra, Mosaic & Simcoe

6.0% ATOM Hull, East Yorkshire**RES AMP**

4.0%

east coast pale

4.8%

58 DARK MATTER STOUT

4.5%

chocolate, sea salt and coca

4.1%

59 OHM

4.0%

4.5%

West coast pale

4.5% AVALANCHE Kettering, Northants**60 LATE TO THE PARTY V7**

4.5%

Slightly hazy with citrus and tropical notes

AVID Lancaster**61 APA**

4.0%

American Pale ale

62 BITTER

3.8%

Traditional English bitter

63 PALE TROPICALE

5.0%

Fruity tropical flavours

AYR Ayr, Ayrshire**RES BURNING GULL IPA**

5.0%

Toffee, caramelised orange on the palate

64 COMPLICATED MAISIE

4.3%

Pale ale, bittersweet with Peach and Passionfruit

65 JOLLY BEGGARS

4.4%

Traditional style best bitter. Citrus and toffee notes

66 OTTO & GRISELDA

4.6%

Tropical pale ale with Melon and Strawberry notes

67 RABBIE'S PORTER

4.3%

Robust full bodied porter. Coffee, chocolate and currants

5.2% BAKERS DOZEN Ketton, Rutland**RES ELECTRIC LANDLADY**

5.0%

Golden Bitter, single hopped with Mosaic

68 JENTACULAR

3.5%

Breakfast Pale - Azacca, Cascade, Citra, Simcoe

69 MARTES TRACE

5.8%

US style IPA, Citra, Mosaic and Simcoe hops

BANG THE ELEPHANT Langley Mill LocAle**70 DIABOLITO EXPORT STOUT** Vegan 7.4%
Chocolate & dark fruit undertones with rum, raisin & vanilla**71 FOREVER AUTUMN** 4.4%
Warming, malty ale with subtle hints of maple and vanilla**72 QUEEN VICTORIA & FORBIDDEN FRUIT** Vegan 5.0%
Pink Grapefruit and Pineapple pale**73 THUNDER CHILD** Vegan 5.5%
Mega juicy and tropical West Coast ale**BAREFACED** Bournemouth**74 FLASH IPA** 6.2%
IPA, full of tropical hops to produce waves of flavour**75 PEACOCK BITTER** 3.5%
English style bitter**RES YOU READ MY MIND** 4.6%
Red ale with a Marmalade aroma**BARUM** Barnstaple**76 ORIGINAL** 4.4%
Traditional English bitter**BASON BRIDGE** Highbridge, Somerset**77 HARDINGS BEST BITTER** 4.0%
Pale golden beer with a light dry fruity bitterness**78 HARDINGS PALE ALE** 3.6%
Very traditional pale gold bitter**BATTLE** Battle, East Sussex**79 ABBY PALE** 5.0%
A complex tropical fruit aroma, with citrus flavours**80 CONQUEST** 4.1%
premium copper ale**BEAT** Stourbridge, West Mids**81 FUNK** 5.5%
Colossal tropical hop flavours with a simple malt base**82 ROCKA** 5.3%
Strongly dry hopped American Pale Ale**BEATH** Cowdenbeath, Fife**RES BLONDIE** 4.1%
Smooth and creamy, easy drinking blonde ale**83 BORN SLIPPY** 4.5%
Classic lager with a late addition hop twist**84 KOKOMO** Vegan 5.5%
Smooth tasting Coconut porter with some American oak**BEER BROTHERS** Preston, Lancs**85 DUNKEL STORM** 6.5%
Dark weizenbock with hints of liquorice & tart berries**86 SIMPLY RED** 4.4%
A simple red ale**87 STOUTY MCSTOUTFACE** 4.7%
Velvety, smooth, Irish style dry stout**BEERMATS** Winkburn, Notts.**RES RAZZMATAZZ** 5.2%
Exotic pale ale, intense fruitiness & a punchy hop aroma**88 SUM 'MAT EXOTIC** 4.4%
Golden ale with tropical fruits**89 TEAMMATES** 3.9%
Straw pale ale, citrus aromas, with a fresh hoppy finish**BELLFIELD** Edinburgh**90 LAWLESS VILLAGE IPA** Gluten Free 4.5%
Copper coloured, aromatic beer brewed as a US IPA**91 SESSION ALE** Gluten Free 3.8%
Citrus tones from the hops deliver flavour and aroma**BELVOIR** Old Dalby, Leics LocAle**RES BEAVER BITTER** 4.3%
Best-selling full flavoured chestnut malty beer**92 CHOCS AWAY** 4.3%
A double chocolate stout**93 DARK HORSE** 3.4%
full-bodied Classic smooth dark mild**RES GREEN & GOLD** 4.4%
Golden beer with ample green hops straight from the vine**94 MADAGASCAN VANILLA MILD** 3.4%
Mild with Madagascan vanilla**95 OLD DALBY** 5.1%
Rich smooth full flavoured ruby red strong ale**96 STAR BITTER** 3.9%
Golden amber with a crisp dry flavour**97 WHIPLING GOLDEN BITTER** 3.6%
Golden light crisp and refreshing**98 WHITE KNUCKLE RIDE** 4.3%
A white chocolate stout**BEXLEY** Erith, London**99 ANCHOR BAY IPA** 4.8%
IPA**100 GOLDEN ACRE** 4.0%
Golden pale ale**RES HOWBURY 24** 4.2%
Amarillo and Comet session IPA

BLACK TOR Christow, Devon**101 CHAW GULLY** 4.4%

Golden ale hopped with Australian, US & UK hops

102 TOP TACKLE 4.0%

Easy drinking malty, fruity amber

BOND BREWS Wokingham, Berks**103 BENGAL TIGER IPA** 4.3%

English style IPA

104 GOLDI-HOPS 3.9%

English style pale with a light golden hue

BOOT Repton, Derbys**105 CLOD HOPPER** 3.9%

Golden ale with hints of caramel and citrus hop

RES GUNSLINGER 4.9%

An American pale ale

106 PAPILLON 4.3%

Vegan

Lemon and cardamom witbier

BOOT TOWN Burton Latimer, Northants**107 ALPHAVILLE** 4.1%

Vegan

Session pale, light, zesty and fruity from New World hops

108 REGULATION 4.2%

Best bitter with light malty body

109 ST GEORGE'S 4.4%

English Amber ale, Citra hops to finish with a subtle fruitiness

BREWHOUSE & KITCHEN (NOTTINGHAM)

Nottingham LocAle

110 1899 4.0%

Vegan

Refreshing blonde ale

111 KNIGHT LIGHT 5.4%

Vegan

Black, smooth, chocolate oatmeal stout

RES TALLADEGA PALE 4.8%

Vegan

American pale ale. Malty, aromatic, hoppy.

BRISTOL BEER FACTORY Bristol**112 WATCHTOWER** 4.4%

Uber pale, brewed with Mexican Sabro & wild hops

BRUNSWICK Derby**113 MEACH PELBA** 5.3%

Fruity IPA. Additions of Peach and Raspberry

114 UBIQUITOUS 6.0%

Single hopped pale with Citra hops

BRYTHONIC Lydney, Gloucs**115 FAUN** 4.0%

Vegan

Unfined pale ale dry-hopped with the new Boudicea hop

BUCKLAND BREWERS Bideford, Devon**116 RED HEAD** 6.9%

Vegan

Belgian style red ale. Fined with Irish Moss, vegan friendly

BULLHOUSE Newtownards, County Down**117 CECIL THE VESSEL** 5.0%

Vegan

New England IPA

BURTON BRIDGE Burton on Trent**118 TOP DOG STOUT** 5.0%

Malty with full-bodied rounded bitterness

BUSTERS Barnstaple**RES LIVE LONG AND PROSPER** 4.0%

English IPA

119 MEMPHIS BELLE 4.2%

English IPA

120 STORM BREAKER 4.5%

Golden ale

CAMPBELLS Peebles, Scottish Border**121 GUNNER BLONDE** 4.3%

Crisp, blonde session ale

122 SCRAN & SWALLY 4.4%

Scottish red ale

CAMPERVAN Edinburgh**123 DAILY PORTER** 5.0%

Nice roast, malty session porter

RES GRAPEFRUIT IPA 5.4%

IPA with hints of Grapefruit

124 LEITH JUICE 4.7%

Vegan

Session IPA with Orange zest

125 SACRAMENTO SESSION 4.3%

Simcoe and Citra West Coast IPA

CANOPY Herne Hill, London**126 GRAFTER** 4.3%

Ruby mild

127 LEAP GREEN HOP PALE 3.8%

Green hopped pale ale

CASTOR *Castor, Cambs*
128 12TH MAN 4.5%
Punch, hoppy, premium bitter with American hops
129 HOPPING TOAD 4.1%
Bitter brewed with a flowery and spicy citrus style
RES IMPERIAL PALACE PORTER 4.5%
Sweet, porter style, made with foraged plums & damsons

CAT ASYLUM *Collingham, Notts*
130 BARREL AGED PINOT NOIR SAISON **Vegan** 5.7%
Season, infused with Pinot Noir skins, aged 9 months
131 SIMCOE PALE **Vegan** 5.1%
Well hopped, new wave IPA. Floral & citrus flavours
132 WEISSBIER **Vegan** 5.0%
Munich style wheat beer, classic banana & clove flavours

CELLERHEAD *Filmwell, East Sussex*
134 AUTUMN PALE 4.5%
Fruity, nutty flavours
135 SESSION BEST 4.0%
Light Amber ale

CHAPEAU *Horsham, West Sussex*
137 FREEWHEELER 3.7%
Golden ale with English Olicana hops for tropical fruit flavour
RES HARD YARDS 4.6%
Best bitter with a tangy fruity finish
138 SUMMIT **Vegan** 4.0%
Golden ale with Summit hops, dry hopped with Mosaic

CHASING EVEREST *Blythe, Northumberland*
140 MR BLUE SKY **Vegan** 4.0%
Double dry hopped with Citra

CHEVIOT *Ettle, Northumberland*
141 TRIG POINT 4.5%
Aromatic hoppy Citrus pale

CHEVIOT/BEAR CLAW
collab Ettle, Northumberland
143 TANDEM 4.5%
Aromatic blonde with slight spice note and lemony tones

CHURCH END *Atherstone, Warks*
133 BLACK HONEY 4.2%
Mild/Stout blend with honey
144 CUTHBERTS 3.8%
Malty, caramel bitter with a slight hoppy aftertaste

RES FALLEN ANGEL 5.0%
Full flavoured pale bitter with bucket fulls of American hops
146 GRAVEDIGGERS 3.8%
Dark black, complex mixture of chocolate & roast flavours
136 MAPLE STOUT 4.6%
Nice bitter stout with added Maple
139 PEACH 3.8%
Golden yellow nectar with Peach
142 PINEAPPLE 5.0%
Pineapple full flavoured pale bitter
145 RASPBERRY 4.4%
Raspberry flavoured, straw coloured best bitter
147 VANILLA JIM 3.8%
Classic mild laced with vanilla and Jim Beam
RES VICARS RUIN 4.4%
Straw coloured best bitter with delightful hop flavours

COLCHESTER *Wakes Coln, Essex*
RES BRAZILIAN 4.6%
Coffee and vanilla porter, beautifully balanced
149 FLAMING GUN 4.8%
Sorachi Ace single hopped pale ale

CRAFTY MONKEY *Elwick, Hartlepool*
150 BLACK CELEBRATION 5.0%
Coffee, liquorice & chocolate, hint of milk sweetness

BAR "B"

COPPER STREET *Dorchester, Dorset*
151 871 4.3%
Lightly hopped bitter
152 AETHER SWORD 4.5%
Fruity aroma, light and malty bitter
RES SHIELD MAIDEN 4.0%
Golden ale with hints of Ginger and Lemongrass
153 WESSEX KNAR 5.2%
Tasty IPA with a touch of malt

COTTON END *Northampton*
154 COFFEE PORTER 5.2%
Dark and strong porter made with freshly Filtered coffee
RES CONKER CLASSIC 4.3%
Conker coloured bitter with slight fruity notes

COUL BREWING *Glenrothes, Fife*
155 80'S REVIVAL 4.7%
TradScottish ale, sweet, caramel & butterscotch notes
156 MILESTONE 4.0%
Light juicy golden ale, packed with tropical fruity flavours
157 SOURCE CODE IPA 5.6%
Bold and strong IPA, packed with hoppy & citrus flavours

CROOKED *Church Fenton, N Yorks*
158 BANG 5.2%
Dark ale flavoured with Blackcurrant and Galangal (Thai Ginger)
159 YORKSHIRE BITTER 4.2%
Traditional Yorkshire bitter

CROSSPOOL ALE MAKERS SOCIETY
Sheffield
160 MOUNT ZION **Vegan** 4.0%
Smokey, treacle stout. Uses peat smoked whiskey malt
161 SANDYGATE 3.6%
A session blonde ale. Maple and lemon notes

CULLERCOATS *North Shields*
162 RWC 2019 ENGLISH ALE 3.8%
Easy drinking fruity session ale

DIGBREW *Birmingham*
RES HAZY PALE 4.5%
Hazy pale ale
163 RUBY MILD 6.5%
Ruby coloured mild

DIGFIELD *Barnwell, Northants*
164 CHIFFCHAFF 3.9%
Blonde beer with a hint of Lemon
165 MAD MONK 4.8%
Smooth rich porter

DONCASTER *Doncaster, South Yorks.*
166 SPECIAL X 4.3%
Copper coloured bitter
RES THAT WAY MADNESS LIES 3.9%
A small batch hazy pale ale

DOWNLANDS *Small Dole, West Sussex*
167 BEST BITTER 4.1%
brown best bitter
168 GREEN HOPPED 3.6%
Pale Ale brewed with local fresh Sussex hops

ELUSIVE *Wokingham, Berks*
169 LANDER PALE ALE 4.6%
American pale ale
170 OVERDRIVE LAP 15 5.5%
American pale, centennial and cascade

ENVILLE *Coxgreen, Staffs*
RES AMERICAN PALE 4.3%
American pale, late hopped with Cascade, Citra and Chinook
171 GINGER 4.6%
Very refreshing ginger beer

ERRANT *Newcastle*
172 CAN I KICK IT? 4.3%
Pale with Vic Secret and Mosaic hops
173 TREAT YO' SELF 4.0%
Pale with Simcoe hops and Cucumber

FALLEN *Kippen, Stirling*
174 BLACKHOUSE 5.0%
Peat smoked porter with a subtle fruity taste
175 LONG HAUL SMASH MOSIAC 4.4%
Mosaic hopped from the SMaSH series

FALSTAFF *Derby*
176 CALMENT GOLDEN 4.3%
Fruity, refreshing golden ale
RES CYGNUS 4.0%
Pale, hoppy, citrusy ale
177 HERCULES 4.0%
Malty copper coloured bitter

FARM YARD *Cockerham, Lancashire*
178 CHAFF 4.7%
Sessionable, yet aromatically flamboyant beer
179 GULF IPA 5.8%
IPA with an aromatic sucker punch of hop aroma
180 HAYBOB 3.9%
No-nonsense golden session beer
RES SHEAF 4.1%
Fragrant, easy drinking and well-balanced pale ale

FARMAGEDDON *Comber, County Down*
181 IRISH GOLD **Vegan** 4.2%
Light & fruity brewed with Amarillo, Mosaic & Citra hops

FILO Hastings East Sussex**182 CROFTERS** 3.8%

A best bitter

183 OLD TOWN TOM 4.5%

ginger-spiced beer

FINTRY Fintry, Glasgow**RES CLACHERTYFARLIE** Vegan 3.9%

Fruity amber American style session IPA. US and UK hops

184 CORRIE OF BALGLASS Vegan 4.6%

Robust, smooth, rich, malty with 'biscuit' malt notes

185 KILTROCHAN ALE 3.6%

Light hoppy, zesty ale brewed using pale & lager malts

FIREBIRD Rudgwick, West Sussex**186 FESTIVAL 51** Vegan 4.8%

Dark amber colour with a rich malty taste

187 PARODY SESSION IPA Vegan 4.5%

Amber ale with huge aroma and a long satisfying finish

RES SARACHI ACE Gluten Free 4.1%

Unfined and hazy, single hopped with Sarachi Ace hops

FIREROCK Sutton in Ashfield LocAle**188 DDH NEIPA** 4.8%

Hazy, juicy New England IPA. Passion fruit, mango, citrus notes

189 WARRIORS CODE IPA 5.0%

Simcoe and Chiniik hops bring citrus and pine flavours

FIRST AND LAST Elsdon, Northumberland**190 AMARILLO** 4.5%

Easy drinking, hopped with Amarillo

191 EQUINOX 4.1%

Hoppy session packed with Citra hops

FISH KEY Lambley, Nottingham LocAle**192 GREAT WHITE** vegan 4.5%

A golden ale

FISHERS High Wycombe, Bucks**193 APA** 4.5%

A classic American pale with big citrus dry hop

FIXED WHEEL Halesowen, West Mids**RES MISTER TOM** 4.5%

Golden ale

194 THE BLACK CYCLONE 4.7%

Coffee, milk stout

FLASH HOUSE North Sheilds**195 DESOLATION** Lactose 6.0%

Fruity lager notes with Rakau and Waimea hops from NZ

196 STOUT 4.2%

Chocolate, Strawberry and Marshmallow stout

FLATHEAD Brewed at Imperial, Mexborough**197 LOST & NOT FOUND** 5.8%

Chocolate, vanilla stout. Cascade & dana hops

198 STRONG ATTRACTION 5.2%

An Earl Grey IPA

FORGE Wooley Cross, Cornwall**199 TAMAR SOURCE** 4.6%

Complex amber ale from the blend of six different hops.

FOWEY Fowey, Cornwall**200 LOSTWITHIEL AMBER** 4.2%

Amber beer with light caramel malt richness

FRANKLINS Ringmer, East Sussex**RES KALEIDOHOP IPA** 5.0%

The chameleon IPA

201 LAWLESS 3.8%

A session New England Pale

202 PAPERS PLEASE 4.7%

Irish Boarder Red

FREESTYLE Shustoke, Warks**203 BLACK MAGIC WOMAN** 4.8%

Rich, dark and smooth

204 SHAWBURY BLONDE 4.2%

Full bodied golden ale

FULL MASH Stapleford, Nottingham LocAle**205 BREWSTERS GOLD** 4.3%

A heavily hopped golden ale

RES NORTHERN LIGHTS 4.8%

Tasty dark stout

206 RED DOG 3.8%

Smooth amber session ale

RES WHISTLIN DIXIE 3.9%

Easy drinking golden hoppy ale

FUZZCHAT Epsom, Surrey**207 BRAMBLE** 4.5%

Amber in colour with Warrior, Chinook and Cascade hops

208 LEWINS 4.1%

Amber in colour with a sherbert and black pepper aroma.

209 US WARRIOR 4.3%
Golden in colour with earthy notes and spice

GENTLEWOOD Rugeley, Staffs

210 BILL HOOK 3.9%
Pale ale with fruity and citrus hop

211 WINDING GEAR 4.0%
Light and hoppy brown ale with floral undertones

GLASTONBURY Somerton, Somerset

212 HEDGE MONKEY 4.6%
Deep amber ale. Devilishly malty, rich & pretty hoppy

213 VOODOO 4.8%
Session IPA. Grapefruit & pine flavours, citrus aroma

GLOUCESTER Gloucester

214 BRITANNIA 3.9% **Vegan**
Citrusy golden ale

GOLDMARK Arundel, West Sussex

215 AMERICAN HOP IDOL 4.4%
golden ale with floral and citrus notes

216 MOSPIT IPA 5.6%
A refreshing crisp Indian pale ale

GRAFTON Worksop, Notts

RES APRICOT JUNGLE 4.8%
Blonde golden ale, added apricots & champagne yeast

217 CARAMEL STOUT 4.8%
Dark brew, chocolate caramel flavours, rich & sweet

218 CHOC MINT STOUT 5.0%
Stout with an After Eights flavour

219 WINTERS DAWN 4.5%
Golden, hoppy, citrusy ale

GRASSHOPPER Langley Mill **LocAle**

220 AZACCA 4.5%
Single malt & single hop (SMASH) pale with azacca hops

RES CRICKET 4.5%
US pale/amber ale with Mosaic & Centennial aroma hops

221 DEVIL'S HORSE 4.3%
Creamy dry Irish stout, roasted smoky & caramel taste

222 KUNG FU 5.8%
Deceptively powerful, hoppy & bitter Anglo-American IPA

GREAT HECK Great Heck, North Yorks

223 MERCY 4.0%
Refreshing, delicate blonde ale

224 PATRICK 4.8%
Fairly sweet, Irish style stout

GREAT NORTH EASTERN Newcastle

225 DIGNITY 4.6%
Complex dry hopped aroma with malt character

226 GNEB STOUT 4.6%
Robust full bodied stout, hints of liquorice and chocolate

GREAT OAKLEY Towcester, Northants

227 DELAPRE DARK 4.6%
Dark mahogany ale with chocolate bitterness

RES GOBBLE 4.5%
Rich, Golden, Straw-coloured beer

228 TAILSHAKER 5.0%
Full bodied, rich golden pale ale

GREYHOUND Pulborough, West Sussex

229 B-46 4.6% **Gluten Free**
Rich dark amber ale, warm biscuity malt flavours

RES LOVE SHACK 4.4% **Gluten Free**
Pale with Papaya & Mango. Fruity hop finish

230 THE MECHANIC 5.4%
Dark and tasty Espresso Mocha porter

GROUNDING ANGELS

Hexham, Northumberland

231 LITTLE WING 3.8% **Vegan**
Vegan fined West Coast Session IPA, Citra & Mosaic hops

GT ALES Barnstaple

232 CRIMSON RYE'D 4.5%
Red rye ale with a aromatic malty taste

233 DARK HORSE 4.5%
Full-bodied, creamy milk stout

GUN Gun Hill, East Sussex

RES CHUMMY BLUSTER 4.4% **Vegan**
Fruity, well rounded Sussex best bitter

234 PARABELLUM 4.1%
Milk Stout, rich balance of coffee, vanilla and chocolate notes

235 ZAMZAMA 6.5%
IPA with an avalanche of hops. Mango, lychee, grapefruit notes

HANDSOME Boston Bridge, Cumbria**236 BLONDE** 3.8%

Blonde ale brewed in the lakes

237 HARVEST MOON 3.9%

Pale, brewed with fresh hops grown in Kendal

238 HOUND 4.0%

Light hoppy pale

RES OSPREY 3.5%

Pleasant low gravity pale ale

HENRY SMITH Brewed at Revolutions, Castleford**239 BEST BITTER** 4.0%

Traditional English bitter, brewed with English hops

240 BLONDE 4.0%

Blonde ale brewed with bramling cross & admiral hops

HERITAGE Burton on Trent**241 MASSEY'S ORIGINAL MILD** 4.0%

Classic Mild, originally brewed at the old Burnley Brewery

242 MASTERPIECE 5.6%

Rich golden, full flavoured with a pleasant mellow finish

RES ST.MODWEN 4.2%

Light amber, smooth drinking bitter, medium bitterness

HILLSIDE Longhope, Gloucs**243 JOINT EFFORT** 3.6%

Pale ale sold in aid of Versus Arthritis charity

HILLTOP Conisbrough, South Yorks.**244 BELGIAN ABBEY PALE** 4.2%

Belgian style pale ale.

245 CHERRY DARK PORTER 4.7%

Cherry flavoured dark porter

HOP SHED Worcester**246 FRIZZLE IPA** 4.5%

Rich golden in colour with a fruity, floral hop aroma

247 WYBAR 3.6%

Easy drinking, full of flavour despite low ABV

HOPPERHOUSE Sedgefield, Co Durham**248 GUDDERS GOLD** 3.8%

Golden ale with slight bitterness

249 ME AND THE FARMER 3.8%

Light ale with Citus undertones and crisp finish

RES PASTURE BEDTIME 4.2%

Vegan

Double hopped Citrus IPA

HURLY BURLY Musselburgh, Edinburgh**250 HAIR OF THE DOG** 5.0%

IPA. Balance between soft maltiness & hop bitterness

HUSK Victoria Docks, London**251 BERGAMOT & MANDARIN IPA** 4.9%

IPA with bergamot & mandarina hops

252 PALE ALE 4.6%

Medium malt body pale ale with a crisp bitter finish

HYBRID Grangemouth, Stirling**253 CITRA STORM** 4.5%

Super juicy, Citrus fruit burst. Thirst quenching pale ale

254 GOOSEGOG 4.0%

Slightly kettle soured & fermented with Gooseberries

RES HIPPY CHICK 4.6%

Easy drinking American blonde with Mosaic & Simcoe hops

255 JAR NEKTAR 5.7%

Rustic farmhouse Saison, spicy Pear with hints of Banana

IMPERIAL Mexborough, South Yorks**256 BIG CHRIS** 5.4%

An IPA

257 ROCKER 5.1%

An ESB

RES STOUT WI NOWT TEKKN OWT 6.0%

Tasty dark stout

INFERNO Tewksbury, Gloucs**258 GLOWING ENDEAVOUR** 4.7%

Seductive, sweetish IPA with fresh green hops

259 SLOE BURNER 6.0%

Sloe and chocolate stout.

IZAAC WALTON Stone, Staffs**260 KING CARP** 4.8%

IPA, fruity and bitter, hints of orange

261 RAINBOW TROUT 4.0%

Light, Citrus, golden ale

JAW Glasgow**262 DROP** 4.2%

Session IPA

263 SPINNAKER 4.7%

Kölsch style Lager

RES SURF 4.3%

Exotic Pale Ale

264 WAVE 4.6%

Bavarian Style Weissbier

JOLLY SAILOR Selby, North Yorkshire
265 SUMMER SPECIAL Vegan 4.2%
 Hoppy summer special

KEITH Keith, Aberdeen
266 FRANK 4.0%
 Raspberry Hefeweizen
267 PALE KEITH 5.0%
 IPA

KINVER Compton, West Mids
268 FULL CENTURION MARK V 10.0%
 Deep gold, barley wine style, brewed with a mix of US hops
269 GREEN DEVOUR 4.5%
 Green hopped beer with freshly picked English Endeavour hops
RES OCTOBER 4.7%
 Pale, dry hopped with German Hercules hops
270 WITCHFINDER GENERAL 5.5%
 Porter, collab with guitarist Phil Cope. dark & heavy

KISSINGATE Horsham, West Sussex
271 BLACK CHERRY MILD 4.2%
 Fruity and flavoursome dark mild with real black cherry
272 CHENNAI IPA 5.0%
 English IPA with Pacific Gem and Cascade hops
RES KISSINGATE MOON 4.5%
 Glowing golden ale with notes of autumn apples
273 NOOKSACK APA 5.0%
 Rich flavoured APA with sweet malt character
RES POWDER BLUE 5.5%
 Full bodied dark porter with subtle blueberry and raisin notes
274 RIPPLE RASPBERRY STOUT 4.0%
 Raspberry stout

KNOCKOUT Belfast
275 BELFAST IPA Vegan 5.5%
 Deliciously hoppy strong IPA

KROW St Ives, Cornwall
276 FAN BOI 6.4%
 Hazy IPA with tropical fruit salad taste
277 PORTER 5.3%
 Dark robust Porter with a taste of berries and liquorice

LADY LUCK Whitby, North Yorks.
278 BLACK CAT PORTER 4.5%
 Light porter. Hints of roasted coffee
279 MOONLIGHT PALE 4.0%
 Pale ale

LAZY BAY Nottingham LocAle
281 CHIKARA Vegan 7.5%
 Kveik oatmeal stout
280 CULTURE VULTURE Vegan 4.2%
 Hazy session IPA
282 REBEL FOR LIFE Vegan 6.0%
 Super hazy juicy IPA
283 SCENE DELETED #1 Vegan 10.0%
 Kveik Imperial Stout with Tonka beans and Cacao nibs
284 SCENE DELETED #2 Vegan 10.0%
 Kveik Imperial Stout with Jaggery Gor and Cacao nibs
285 SYFY Vegan 7.0%
 Kveik NEIPA with Citra, Eldorado, Vic Secret and Mosai

BAR "C"

LENTON LANE Nottingham LocAle
286 ATLAS STOUT 4.2%
 Rich dark stout
287 CASTLE CHOC 4.0%
 Chocolate mild, brewed with Castle Rock
RES CITRA SMASH 5.0%
 Pale ale, single-hopped with Citra
288 MOONLIGHT 3.7%
 Pale hoppy session ale
289 RICHARD II 5.9%
 Strong pale hoppy brew
RES TERRIFIC TRY 5.2%
 Pale ale with four hop varieties

LINCOLN GREEN Hucknall, Notts LocAle
290 ARCHER 4.0%
 US style pale ale with strong citrus hop flavours & aromas
291 BUTTERMUCH 5.5%
 Dark ale with butterscotch essence
292 HOOD 4.2%
 Best bitter packed with Maris Otter malt and choice hops
293 JOSEF KELLER 4.8%
 Chocolate cherry stout with a hint of bitter chocolate
RES LONGBOW 5.0%
 New Zealand hopped strong pale ale

- 294 MARION** 3.8%
A pale ale with grapefruit hop and biscuit malt flavours
- 295 MISTY MORNING DEW** 4.0%
Session copper ale
- 296 PRESERVE** 4.7%
American hopped Damson and Blackcurrant stout
- RES QUARTERSTAFF** 5.0%
Rich full-bodied stout, blackcurrant hop bitterness
- 297 TUCK** 4.7%
A silky-smooth porter with chocolate coffee flavours

LITCHBOROUGH ARTISAN

- Towcester, Northants
- 298 ATOMIC** 4.0%
Dry hopped "explosive" blonde beer
- 299 GALAXY** 4.5%
Black IPA with delicate sweet tropical fruit flavours
- 300 LIBERTY** 4.2%
Perfect balance of fruit and spice, with a rich floral aroma

LITTLEOVER Derby

- 301 8 O' CLOCK BUS** 3.9%
Hop aboard for a taste sensation. Single hopped pale
- RES EPIPHANY** 4.1%
Premium pale ale rammed with Citra, Mosaic and Simcoe hops
- 302 HOLLOW LEGS** 5.2%
Full-bodied traditional pale ale with fruity malts
- 303 KING GEORGE'S BITTER** 4.0%
Traditional bitter with English malt and hops
- 304 KÖBES** 4.4%
Traditional Kölsch-style beer originating from Cologne
- RES THE PANTHER** 4.2%
Warming stout with hints of coffee, chocolate & Irish whiskey

LOCH LOMOND Alexandria, Dunbarton

- 305 BONNIE N' BLONDE** 4.0%
Perfectly balanced pale, floral and orange aromas
- 306 COME ON PILGRIM** 5.0%
NEIPA, very juicy and fruity
- 307 LOST IN MOSAIC** 5.0%
American pale ale featuring Mosaic hops
- 308 LOST MONSTER** 10.0%
Imperial stout, dark fruits & cocoa aroma, sticky toffee flavour
- 309 SOUTHERN SUMMIT** 4.0%
Light blonde but highly hopped with Summit and Citra hops

LORD CONRADS Dry Drayton, Cambs

- 311 A BOMB** 4.0%
American Pale with citrus notes
- 312 BIG BAD WOLF** 4.0%
Pale golden ale with tropical aroma & a citrusy bitter finish
- 310 CARDINAL SIN** 3.9%
Euro hopped pale bitter

LUDDITE Horbury, West Yorks

- 313 1812 YORKSHIRE BITTER** 4.4%
Bright, chestnut colour with a tight, creamy head
- 314 MILK STOUT** 5.0%
Dark, rich, and velvety with chocolate and liquorice notes
- RES SMASHING MANDERINA PALE** 3.8%
Pale ale single-hopped with Mandarin Bravaria

LYDBROOK VALLEY Lydbrook, Gloucs

- 315 ROUNDHOUSE IPA** 4.3%
English IPA
- 317 VIADUCT** 4.3%
Amber bitter with fruity and spicy hop flavour

MARLPOOL Marlpool, Heanor, Derbys. LocAle

- 318 BLIND BORIS** Vegan 4.0%
Black traditional mild
- 320 MAISY MOO** 5.2%
Golden IPA, single hopped with Slovenian dana

MAYPOLE Eakring, Notts. LocAle

- RES GATE HOPPER** 4.0%
Golden ale brewed with Cascade & Chinook hops
- 316 HOP FUSION** 4.2%
Pale, pleasantly hoppy with subtle citrus flavour
- 319 MAIBAUM ALT** 4.8%
German style alt beer
- 322 MIDGE** 3.5%
Pale gold, full of hop flavour.
- RES PLATINUM BLONDE** 5.0%
Pale American style ale, with 4 varieties of US hop
- 325 STORM BREWIN'** Vegan 4.5%
Unfined cloudy wheat beer, hints of coriander & orange

MECHANIC Bethnal Green, London

- 321 SNAKE IN THE GRASS** Vegan 4.5%
Lemongrass Pilsner with lemongrass lemon ginger
- 323 OPAL FRUIT SHAKE** 6.0%
Dry hopped milkshake IPA
- 324 BITTER SPRING** Vegan 3.8%
Showcase of British spring barley and noble English hops

MERCHANT CITY Glasgow

- 326 APA** 4.7%
Tea-infused American Pale Ale with Cascade hops
- RES CHOCOLATE STOUT** 4.5%
Full-bodied dark beer with a rich roasted malt character
- 327 EURO PALE** 4.1%
Pale ale herbal, citrus and spicy notes to the aroma
- 328 NEW WORLD IPA** 5.0%
Hop forward but well balanced IPA. US and NZ hops.
- 329 SESSION ALE** Gluten Free 3.9%
Gluten Free, easy-drinking, golden session beer
- 330 UNIT 1 IRISH RED** 4.0%
Irish-style red ale with a big dose of hops
- RES VIENNA LAGER** 5.0%
Clean, crisp dark lager. Flavour and aroma of Noble hops

MILESTONE Cromwell, Notts.

- RES ENGLISH PALE ALE** 3.9%
Light refreshing citrus ale
- 331 FLETCHERS** 5.2%
Pale, golden & hoppy. Brewed with New Zealand hops
- 332 HELLES CASK LAGER** 4.7%
Pale straw, crisp refreshing lager style beer
- RES HONEY PORTER** 5.2%
Dark porter, soft fruity flavour. Roasted malt & fruity aroma
- 333 LOCK PROP AND BARREL** 4.0%
Deep amber, award winning brew
- 334 RASPBERRY WHEAT** 5.6%
Continental style fruit beer with a hint of raspberry

MILETREE Wisbech, Cambs

- 335 AUTUMN RESERVE ALE** 6.0%
Dark ruby brown autumn ale, intense rich mixed fruit flavour
- 336 LITTLE FINGER** 3.8%
Pale copper coloured bitter, with Rye & Vienna malts
- 337 MOSAICA** 4.2%
Pale gold/blonde hoppy ale brewed with flaked oats

MILL VALLEY Cleckheaton, West Yorks

- 338 BIG PANTHER** 5.0%
Pale ale with big citrus and fruity flavours
- 340 XTRA CHOCOLATE ORANGE STOUT** 5.6%
Full bodied stout. Orange, mandarin & zesty flavours
- 339 XTRA TREACLE & TOFFEE STOUT** 5.6%
Rich & robust stout. Lashing of Treacle & Toffee flavour

MOONSHINE Cambridge

- 341 CHALLENGER** 4.1%
Single hopped series, Challenger hops
- 342 CHOCOLATE & ORANGE MILK STOUT** 4.5%
Chocolate and Orange stout
- 343 WET N' DRY BRUT IPA** 5.4%
Blonde, hoppy, resinous with dry bitter lingering finish

MOOT OAK Matlock

- 344 GIDDY EDGE** 5.3%
Old style Pedigree base with some Grapefruit hints
- 345 ILLUMINATIONS** 4.6%
346 MATLOCK BLONDE 4.1%
Traditional golden ale

NEEPSSEND Sheffield

- 347 OTAGO** 3.7%
Light session ale, malty, vanilla notes
- 348 SUNGRAZER** 4.5%
Comet and Summit hopped US Pale

NEON RAPTOR Nottingham LocAle

- 349 SOMEWHERE I BELONG** 6.8%
Coconut porter

NEW BRISTOL Bristol

- RES BIRDS AND THE TEASE** 4.6%
7 varieties of hops create a creamy, tropical session IPA
- 350 CINDER TOFFEE STOUT** 4.0%
American stout with amazing toffee notes
- 351 THE JOY OF SESH** Vegan 4.2%
Tasty session IPA

NORTHDOWN Margate, Kent

- 352 MERRY MARGATE** 3.8%
Pale bitter herbal notes and grapefruit
- 353 MUGGY PORTER** 5.0%
Rich dark, sweet tasty porter
- 354 PAPWORTH VICTORY ALE** 4.2%
Traditional English Best Bitter

OAKHAM Peterborough

- 355 ATTILA** 7.5%
Antique gold, malty, fruity strong ale
- 356 CITRA** 4.2%
Light gold session IPA, citrus & tropical hop flavours
- 357 DARKER DAYS** 4.8%
Hoppy black ale, roasted malt, honey & raisin flavours

- 358 DRAGON** 5.0%
Fresh, aromatic, cask aged, dragon hopped, golden ale
- 359 GREEN DEVIL IPA** 6.0%
Powerful golden IPA with tropical fruit & citrus hop notes
- RES INFERNO** 4.0%
Light golden beer with fruity hop flavours, citrus notes
- RES SCARLET MACAW** 4.4%
American pale ale, fruity hop flavours, intense bitterness

ONE MILE END Tottenham, London

- 360 JUICY 4PM** 4.9%
Hazy New England pale ale. Juicy hop notes of citrus & mango
- 361 PASSION** 4.3%
Passion fruit pale ale
- RES SALVATION** 4.4%
Pale ale packed full of citrusy north American hops
- 362 SNAKECHARMER** 5.7%
Big & hoppy IPA with a slight caramel flavour

ORCHARD ROAD Darlington

- 363 BIG BEARS BROWN** Vegan 4.8%
Beautiful body and flavours, dry hopped with Mosaic
- 364 HOME SWEET HOME** Vegan 5.0%
Resinous & fruity with Columbus, Ekuano & Mosaic hops
- 365 PADDLE FASTER, I HEAR BANJOS** 4.3%
Refreshing with plenty of Citrus aroma

PADSTOW Padstow, Cornwall

- 366 WINDJAMMER** 4.3%
Copper coloured with aromas of dried fruits

PAPWORTH Papworth Everard, Cambs

- 367 BIG SUR** 5.0%
Strong Amber ale in the West Coast style
- 368 PASS THE PORTER** 5.5%
Strong Porter with dark malt and chocolate flavours
- 369 RED KITE** 4.5%
Full bodied Ruby IPA bursting with tropical fruit flavours
- 370 ROBIN GOODFELLOW** 5.4%
Full bodied strong dark ale with dark fruit flavours
- RES THE WHITEFIELD CITRABOLT** 3.8%
Pale golden with lemon and grapefruit aromas

PARK Kingston Upon Thames, Surrey

- 371 AMELIA PALE** 4.0%
Single hopped Mosaic pale ale
- 372 SECRET SUNSET** 4.5%
Super duper session IPA

PARKWAY Somerton, Somerset

- 374 GIGGLE AND TITTER** 3.8%
Session IPA, dry and hoppy
- 375 GOLDEN MACAW** 4.8%
Golden ale
- 376 MAD DOG** 5.0%
Dark ruby ale
- 373 WHO'S A CHEEKY MONKEY** 4.0%
Pale golden ale. Smooth with some body

PENTRICH Ripley LocAle

- 377 CROOKED PATHS** Vegan 4.3%
Centennial pale. Citrus flavours, subtle pine & floral notes
- 378 DEAD EARTH** Vegan 6.7%
Hoppy, naturally hazy IPA, citrus & tropical fruit notes
- 379 HARD TIMES** Vegan 4.0%
Naturally hazy pale ale. Citrus flavours & blueberry notes

PHEASANTRY East Markham, Notts

- RES BLACK PHEASANT** 4.2%
Malty dark brew with a balanced bitterness
- 380 EXCITRA** 4.5%
Bright punchy golden beer packed with citra hop
- 381 SMOKING RAUCH BIER** 4.6%
Redish amber beer with a lingering spicy smokiness

PHILSTERS Milton Common, Oxfordshire

- 382 BOOSH** Vegan 4.5%
Bright copper colour, hopped with Amarillo and Equano
- 383 GLASS BLOWER** 3.6%
Gentle bitter with subtle hop and spice notes
- 384 OXFORD RED** Vegan 4.2%
Celtic Red Ale, hopped with Amarillo and Simcoe
- RES RISING** Vegan 4.5%
Light, bright honey coloured IPA

PLATFORM 5 Newton Abbot, Devon

- 385 ANTELOPE** 4.2%
An amber coloured pale ale. US and English hops
- 386 COASTER** 4.0%
Golden summer ale.

POOLE HILL Bournemouth

- 387 BEACH COMBER** Vegan 5.7%
Strong brown ale full of aromas and flavours
- 388 CLIFF RISER** Vegan 4.5%
Traditional pale with Goldings hops
- 389 HEADLANDER** Vegan 4.2%
English bitter with Fuggles hops

RES STROLLER

Vegan

Oatmeal stout, blackcurrant and liquorice notes

4.6%

POT BELLY *Kettering, Northants***390 AND NOW FOR****SOMETHING PIGGIN DIFFERENT**

Black IPA. Copious amounts of Chinook, Simcoe & Citra

4.7%

POTTON *Sandy, Beds***391 NICE PINT OF BEER**

English bitter with delicate mix of herbal, floral, citrus aromas

4.6%

392 NIGHTSPEAR BLACK IPA

Black US IPA, citrus, pine and soft fruit hops

4.8%

393 OCCAM'S RAZOR NO2

Single malt, single hop series No 2 pale ale, Styrian Goldings

4.0%

PURPLE COW *Kettering, Northants***394 AV AN UDDER**

Fruity ale, slightly malty with flora aroma

4.8%

395 CA-COW

Golden breakfast stout with cacao nibs & coffee beans

5.5%

396 HOOF HEARTED

Crisp, clean ale is certainly an all day drinker

3.9%

397 MOO YORK

Good hoppy American pale

5.0%

RES SILLY COW

Blonde ale, earthy, stone fruit flavours

4.2%

Q BREW *(Lancs) Carnforth, Lancashire***398 CARNFORTH OLD GOLD**

Golden ale with Mosaic and Cascade hops

4.0%

399 CASCADE SMASH

Single hopped English bitter

4.5%

400 CHOPPER

Pale IPA with Chinook hops

5.0%

RES THIS IS THE WAY

Golden ale with Amarillo hops

4.0%

REALITY *Chilwell, Nottingham LocAle***401 NO ESCAPE**

Pale ale with Maris Otter malt & Cascade hops

4.2%

402 STARK REALITY

Copper coloured bitter

4.5%

403 VIRTUALE REALITY

A pale session brew

3.9%

REDCASTLE *Arbroath, Angus***404 CRUSADER**

American style Pale Ale with a Scottish twist

4.0%

405 HEADSTOCK

Smooth malty pale ale

3.8%

406 RED LADY

Smooth ruby ale with notes of caramel & dried fruits

4.0%

RES TOWER IPA

Traditional British style IPA with notes of sweet caramel

4.8%

REUNION *Twickenham, London***407 BEARDTONGUE**

Ruby red ale, aroma of dried berries and caramel

4.5%

REVOLUTIONS *Castleford, West Yorks.***408 FINAL COUNTDOWN V13**

Brewed with Slovenian Celeia hops

4.2%

409 SLIPPERY WHEN WET

Pale ale with Sorachi hops

4.5%

RIVERSIDE *Upper Beeding, West Sussex***410 SMEAKY STUBBLERS**

A hoppy beer brewed with 4 different hops

4.1%

411 TUBBER TIPPLE

Spicy characteristic with just a hint of honey

5.6%

ROCK SOLID *Blackpool***412 CATEGORY 4**

Bold IPA with 4 USA hops from their Storm Chaser range

4.4%

413 PACIFIKA

New Zealand hopped pale ale

4.0%

414 RENEGADE RED

Deep red ale with loads of fruity flavours & aromas

4.2%

415 THE BLONDE BREXITEER

Light session ale with a light subtle bitterness

3.9%

ROCKET *Great Staughton, Cambs***416 BLACK KNIGHT**

Dark and creamy traditional London porter

4.0%

417 LUNAR MODULE PALE

Pale blonde beer lifted by the citrus taste of cascade hops

3.8%

ROMAN WAY *Potterspur, Northants***418 BOUDICCA BLACK IPA**

Cascadian black IPA

5.5%

419 IPA CLAUDIUS

Golden ale

4.7%

420 SENATE GOLD

Easy drinking golden ale

4.1%

BAR "D"

ROTHER VALLEY Northiam, East Sussex

RES GREEN HOPPED HOP 4.6%
Copper colour brewed with fresh green Golding hops

RES LEVEL BEST 4.0%
Full-bodied tawny session bitter

421 SMILD 3.8%
A dark mild

ROUND CORNER

Melton Mowbray, Leics **LocAle** 4.1%

422 BETTY'S MENAGERIE 4.2%
Pale ale, a menagerie of USA, UK & NZ hops

423 CORNERSTONE 4.2%
Autumn Bitter with excellent Autumn hues

ROUNDHILL Billingham, Durham

424 APA 4.6%
American pale ale

425 BEWLEY BLONDE 4.3%
American Hopy session Ale, Mosaic and Ekuant

SANDBANKS Poole, Dorset

426 BITTER 3.9%
Fruity and floral with caramel undertones

427 LUCKY 7 4.2%
American pale

428 SEVEN SEEDS OF RYE 4.5%
Rye pale ale

RES WAYWARD SON IPA 5.0%
West coast style IPA

SARAH HUGHES Dudley, West Mids

429 DARK RUBY 6.0%
Award winning festival favourite

SAVIOUR Newbury, Berkshire

430 BOOZER 3.5%
Session ale, brewed using Northdown hops

431 GOLD 5.0%
Golden full bodied beer with a satisfying bitterness

432 TIPPLE 5.0%
Golden ale with Fuggles and Golding hops

SCRIBBLERS Stapleford, Nottingham **LocAle**

RES ALE OF TWO CITIES 3.8%
Complex best bitter with hints of citrus

433 BEERFEST AT TIFFANYS 3.8%
Golden English bitter, hoppy aroma, peppery & spicy notes

434 DARK LORD 4.9%
Strong mild with hints of vanilla and chocolate

435 INSOMNIA 5.9%
Coffee flavoured strong dark stout

436 LIFE OF IPA 4.2%
Copper coloured IPA with a strong hop aroma

RES ONE SPECIAL BREW

OVER THE CUCKOO'S NEST 5.5%
Golden full-strength ale with a distinct citrus flavour

SEVEN KINGS Dunfermline, Fife

437 FALLEN KING 3.8%
Light with hints of biscuit malt, lemongrass and grapefruit

438 HERO KING 4.2%
Hop-forward blonde beer. Refreshing floral & citrus flavours

439 KING'S BANE 5.0%
Red beer, hints of stone fruits, toffee and elderflower

440 KING'S LEGACY 4.1%
Clean refreshing lager style with zesty aroma and finish

SHAW'S OF GRANGE

Grange-over-Sands, Cumbria

441 BAY WALKER OLD ALE 4.2%
Dark refreshing old ale

442 CLOCK TOWER BLONDE 3.8%
Easy drinking blonde ale

443 HAMPSFELL GOLDEN 4.2%
Crisp, golden ale

RES OLD POOL PILSNER 4.8%
Crisp Refreshing Pilsner

SHINY Derby **LocAle**

444 4 WOOD **Vegan** **Gluten Free** 4.5%
Full-bodied, traditional Best Bitter

445 AFFINITY **Vegan** **Gluten Free** 4.6%
Golden Bitter with lots and lots of fruity Citra hops

446 MOA **Vegan** **Gluten Free** 3.9%
NZ hopped session pale. Waimea & Nelson Sauvín hops

RES ROCKY **Vegan** **Gluten Free** 4.1%
Pale ale, Cascade & Mosaic for fruity & citrus qualities

SILVER BREWHOUSE Staveley, Derbyshire

447 FUNKY HOP MONKEY - FUNKY LIGHT **Vegan** 3.6%
Hazy New England IPA, Simcoe, Amarillo, Galaxy, Chinook

448 INDUSTRIAL ALES -

ARKWRIGHTS PALE **Vegan** 4.1%
Single hopped pale with jester

**449 INDUSTRIAL ALES -
BRICKWORKS BITTER** Vegan 4.0%

Traditional English bitter

450 RAW - BLACK FOREST STOUT Vegan 4.4%

Cherry and chocolate oat stout

RES RAW - EKUANOT PALE Vegan 4.3%

Single hopped pale with ekuanot hops

SNOWDON CRAFT Clwyd Wales

451 BASE CAMP 3.7%

Session IPA, crisp, dry kick of tropical fruit and grapefruit

452 DRIFTWOOD 4.5%

Chinook and Mosaic dry-hopped pale ale

453 SUMMIT 5.2%

Mandarina Bavaria hopped blonde ale

SON OF SID Little Gransden, Cambs

454 ENGLISH ALE 3.7%

Well balanced refreshing session beer

455 FINE ALE FURLONG 4.7%

Amber Burton style ale

456 GOLDEN SHOWER 4.1%

Refreshing ale, straw-like hoppiness

457 MUD CART MILD 3.5%

Nice roasty aroma with notes of liquorice

SOUTHWARK Bermondsey, London

458 BANKSIDE BLONDE 3.8%

Light golden ale with Mosaic hops

459 CALYPSO GOLD 5.1%

Golden ale with white peach and stone fruit characteristics

460 EUREKA 5.0%

Single hopped pale using Eureka hops

RES MAYFLOWER SESSION IPA 4.2%

Lightly coloured easy drinking pale ale with a hit of hops

461 ROUTEMASTER RED 4.2%

Chestnut beer with a red hue and a tropical fruit finish

SPARTAN Bermondsey, London

462 ACHILLES HEEL 4.2%

Golden pale ale. Hopped with Olicana and UK Cascade

463 HOPLITE 3.8%

Pale ale, single hopped with Minstrel

464 SON OF ZEUS 3.6%

Light mild, light body with Rye to add a little spice

SPERRIN Ansley, Warks

465 BAND OF BROTHERS 4.2%

Amazingly hoppy and full flavoured golden ale

466 HUCK UP 6.0%

Strong coffee stout

RES THIRD PARTY 4.8%

Malty ruby ale with hints of fruit and spice

SPEY VALLEY Mulben, Murray

467 SPEYS STOUT 5.4%

Chocolate stout

468 SUNSHINE ON KEITH 3.5%

Refreshing American session IPA

SPOTLIGHT Snaith, East Yorks

469 FRAGILE X 5.8%

Slightly smoked porter

470 SPECTRUM 4.5%

Double dry hopped IPA

STEEL CITY Brewed at Lost Industry, Sheffield

471 HOP MANIFESTO RELOADED 5.8%

Anniversary brew, incredibly citrus 89 IBU

472 MY WINE IN SILENCE 5.5%

White wine barrel aged pale with grapes

STRATHAVEN Strathaven, Lanarkshire

473 500 AMBER 7.0%

Strong amber ale. Subtle tropical fruit & lemon zest tones

RES DROOKIT 4.0%

Golden ale infused with lime

474 EBONY 4.4%

Oatmeal stout with a rich chocolate and coffee notes

475 TEUCHTER 5.6%

Pronounced "Chookter", strong dark ale

STROUD Stroud, Gloucs

476 HOP DROP 4.4%

Pale ale with a tropical fruit explosion

477 STAR SESSION IPA 4.4%

Session IPA brewed for Cheltenham Beer Week 2019

STU BREW Newcastle

478 EXAM ROOM TEARS 5.0%

Sumptuous stout with blend of Maple Syrup & Pecans

479 LAB SESSION Vegan 4.2%

Session pale, low bitterness, high aroma

SWAN <i>Leominster, Hereford</i>			
480 RUFFLED FEATHERS	3.8%		
<i>Distinctly sessionable ale with Challenger and Cascade hops</i>			
481 SWAN GOLD	4.0%		
<i>Golden ale, with Saaz, one of the 4 European 'Noble Hops'</i>			
TAMWORTH <i>Tamworth, Warks</i>			
482 ON BREW DAYS LIKE THESE	3.9%		
<i>Festival special for Tamworth festival, pale ale</i>			
TANTUM <i>Crewe, Cheshire</i>			
483 BOUNUS	3.8%		
<i>To be confirmed</i>			
484 ENGINEER	5.0%		
<i>To be confirmed</i>			
RES NAVIGATION	4.0%		
<i>To be confirmed</i>			
TAYLOR ILLINGWORTH <i>Middlesborough</i>			
485 DRAGONFLY	4.3%		
<i>Pale ale</i>			
TEIGNMOUTH <i>Teignmouth, Devon</i>			
486 DECKHAND	4.5%		
<i>Golden ale with citrus notes</i>			
487 PORTSIDE	4.3%		
<i>Bronze, full bodied, with hints of fruits</i>			
488 TEMPLAR	4.0%		
<i>Light amber, with sweet floral hints and a smooth finish</i>			
TEN EIGHTY SIX <i>Cusworth Hall, Doncaster</i>			
489 LADY ISABELLA	4.5%		
<i>An English-style IPA</i>			
490 SIR ROGER OF BULLY	3.9%		
<i>English-style bitter</i>			
THREE BLIND MICE <i>Little Downham, Cambs</i>			
491 JUICY BOI	5.7%		
<i>East coast style IPA, hopped with Ekuanol BBC & mosaic</i>			
RES PINEY BOI	5.7%		
<i>West coast IPA. Mosaic, Columbus, Centennial & Amarillo</i>			
492 YIRGACHEFFE	4.2%		
<i>Coffee cream stout, brewed using Yirgacheffe coffee</i>			
THREE HILLS <i>Kettering, Northants</i>			
493 AMBER V5 Vegan	4.0%		
<i>Hazy and unfiltered Amber ale Version 5</i>			
494 BEST BITTER Vegan	3.8%		
<i>Hazy and unfiltered best bitter</i>			
495 SUMMER IPA Vegan	4.8%		
<i>Hazy unfiltered Summer IPA</i>			
THREE KINGS <i>North Shields</i>			
496 TOON ON THE MOON	4.5%		
<i>Pale ale with US hops, aroma of grapefruit, citrus and pine</i>			
497 WEBB ELLIS	4.1%		
<i>Session ale with aromas of Citrus and Orange</i>			
THREE SODS <i>Bethnal Green, London</i>			
498 AUTUMN AMBER ALE	4.9%		
<i>An autumn amber ale!</i>			
RES BOHO BITTER	4.1%		
<i>Classic English Bitter with a modern twist</i>			
499 DARK MAGNUS	4.7%		
<i>Milk stout, chocolate and roasted barley notes</i>			
500 MON CHERI IPA	4.5%		
<i>IPA combines three hops providing fresh spring flavours</i>			
THURSTONS <i>Horsell, Surrey</i>			
501 HORSELL BEST	3.8%		
<i>Balanced full bodied bitter</i>			
502 MILK STOUT	4.5%		
<i>Traditional Milk Stout, Dark, creamy, and full bodied</i>			
503 UN-AMERICAN PALE ALE	4.6%		
<i>Well hopped American style pale ale</i>			
TILEY'S <i>Ham, Gloucs</i>			
RES ELLA MOTUEKA PALE	4.6%		
<i>Pale ale hopped with Ella and Motueka hops</i>			
504 ENGLISH IPA	5.9%		
<i>Full bodied English IPA</i>			
505 RUBY PORTER	4.5%		
<i>Ruby coloured porter</i>			
TIMOTHY TAYLOR <i>Keighley</i>			
506 BOLTMAKER	4.0%		
<i>Well-balanced Yorkshire bitter</i>			
507 DARK MILD	3.5%		
<i>Dark ruby beer with roasted notes, smooth, creamy taste</i>			
508 GOLDEN BEST	3.5%		
<i>Crisp, amber session ale, smooth & creamy flavour</i>			
509 KNOWLE SPRING	4.2%		
<i>Light, refreshing blonde ale</i>			
510 LANDLORD	4.3%		
<i>Classic pale ale with a complex citrus and hoppy aroma</i>			
511 RAM TAM	4.3%		
<i>Dark winter warmer</i>			

TIN HEAD Bury, Lancashire

512 JUNK YARD DOG

American pale ale

513 NUTS BOLTS

Juicy American pale ale

514 TANK 6

Taster Series of beers, Chocolate Mild

TIPSEY ANGEL Wincham, Cheshire

515 ANGEL'S GOLD

Golden ale

516 BALOO

Golden ale

517 OATMEAL STOUT

Creamy oatmeal stout

TITANIC Stoke-on-Trent

518 ANCHOR

Amber, floral, hoppy and very quaffable

519 PLUM PORTER

Well-rounded porter with fruity, sweet notes

TOM HERRICK'S Carlton on Trent, Notts

520 1721 (PLUM PORTER)

Deep red to dark sweet malty ale with fresh natural plum

TOM'S TAP & BREWHOUSE

Crewe, Cheshire

521 ESB

Malty and slightly sweet ESB

522 GREEN HOP

Seasonal green hopped beer

TOP ROPE Sandycroft, Flintshire

523 CHERRY "THE KING" LAWLER

Red Cherry sour

RES NEW WORLD ORDER

Pale ale

524 OVERKILL

Hoppy West Coast style IPA

525 PAPA MANGO

Juicy, hazy mango pale ale

TRIPLE POINT Sheffield

526 DEBUT

Juicy, hazy, US style IPA

527 NEKTER

Smooth American hopped pilsner

TWO BY TWO Wallsend, Tyne & Wear

4.7%

528 BISCUIT PALE

Brewed with buscuit malt with Rakau, Simcoe & Loral hops

5.0%

5.0%

529 SIMCOE EKUANOT LORAL

Light and zesty, tropical floral pine hop character

5.3%

4.5%

TWO TOWERS Birmingham

530 PARANOID

Porter with added Chilli, quite warming

5.0%

4.1%

TYDD STEAM Tydd St Giles, Cambs

4.6%

531 BARN ALE

Pale session bitter, zesty bitterness, lingering citrus finish

3.9%

5.0%

535 PISTON BOB

A premium amber bitter, morish and well balanced

4.6%

532 SCOUNDREL

Amber session bitter, light malt flavours, light citrus finish

4.0%

4.1%

TYNE BANK Newcastle

4.9%

533 FRESH AS DAISY

Vegan

Fantastic green hopped juicy pale

4.4%

534 WHERE FRIENDSHIP BEGINS

Vegan

Heavenly! Brewed with US East Coast hops.

4.0%

UPPINGHAM BREWHOUSE

Uppingham, Rutland

537 UB1

Rich, dark traditional bitter with traditional hops

3.7%

5.9%

538 UB2

Golden Ale perfect for the summer

4.3%

4.5%

WELBECK ABBEY Welbeck, Notts

539 CUBITTS VOYAGE

Adventurously hopped new world pale

3.5%

5.0%

536 KAISER

Lager style pale ale with premium German hops

4.1%

5.0%

540 MISTRESS OF THE ROBE

Silky honeyed blonde beer, sweet malt & juicy NZ hops

4.4%

5.7%

541 WHEN LIFE GIVES YOU LEMONS

Clean tasting, low strength, lemon table beer.

2.8%

5.1%

WELLAND Spalding

542 JACK RAWISHAW

Modern English best bitter. Floral aroma, smooth bitterness

4.4%

5.5%

543 PALE RYENO

An intense soft fruit aroma & a lingering citrus flavour

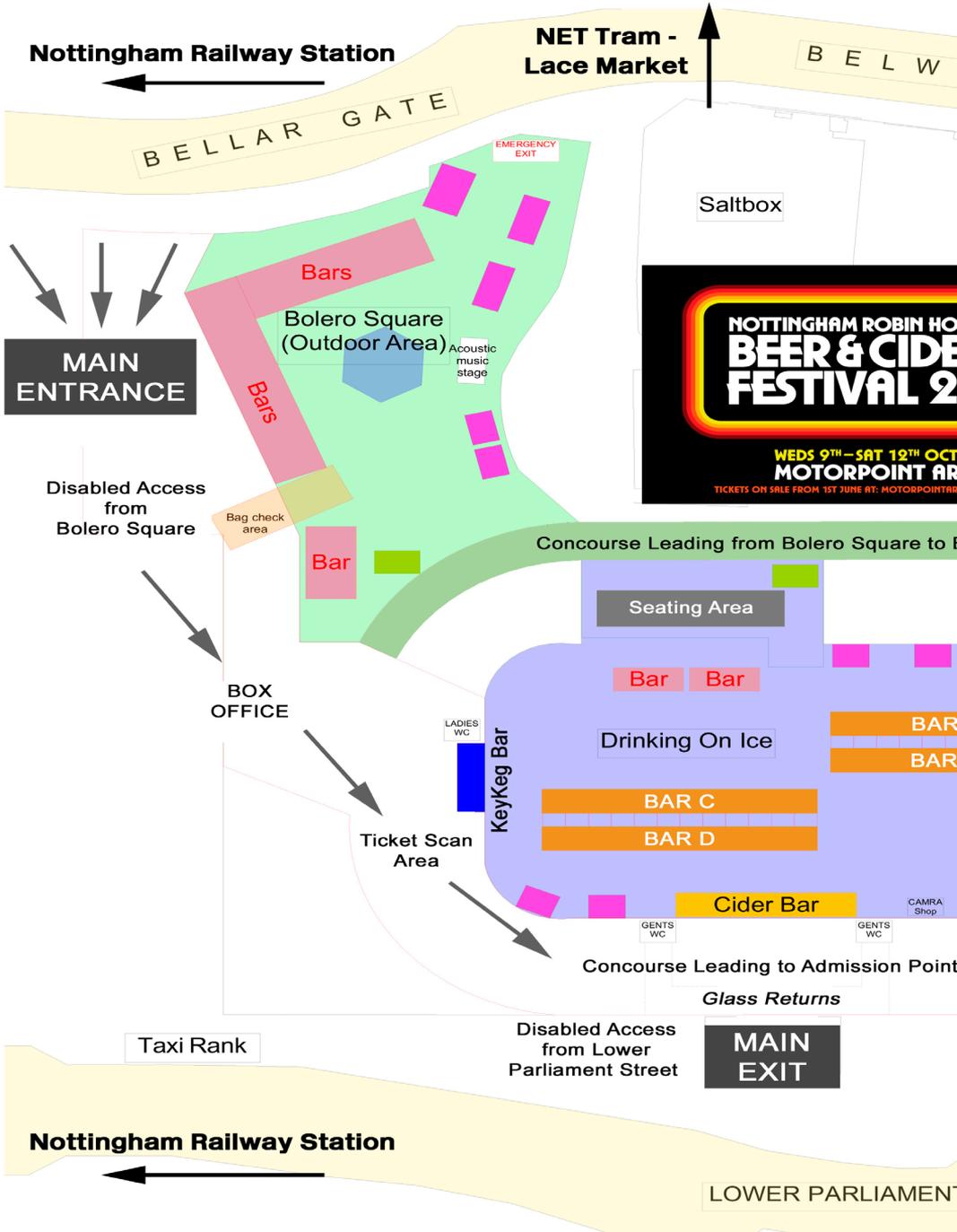
4.1%

4.6%

544 SHIPSHAPE

US hops give tropical fruit aromas, refreshing bitterness

3.7%



WARD STREET

City Centre & Buses

Bowling Alley



WOOLPACK LANE

Bar
Bar

Backstage Village

LADIES WC GENTS WC

Backstage Village (Outdoor Area)

Bunkers Hill Inn

BAR A
BAR B

Main Stage

Admission Point & Glass Collection

T-Shirt Stall

- KEY -

FOOD

TOKENS

BREWERY BAR

WINE

MEMBERSHIP

GIN BAR

KEYKEG BAR

Point

City Centre & Buses

MENT STREET

WELTONS *Horsham, West Sussex*

545 ALL BLACKS

Strong Rugby beer

546 GARETH'S RUBY

Chestnut rich fruity beer

WHITE ROSE *Doncaster, South Yorks.*

547 ORIGINAL BLONDE

Blonde, hoppy with sweet finish

548 WHITE DRAGON

English pale ale

WHITEFACED *Penistone, South Yorks.*

549 WHEN THE WHITE HITS THE DARK

A creamy milk stout

WINDSWEPT *Lossiemouth, Moray*

550 APA

Vegan

5.0%

Citrusy India Pale Ale. Three varieties of American hop

551 HURRICANE

Vegan

4.5%

Session IPA celebrating the 100th year of the RAF

552 INDIAN SUMMER

Vegan

4.7%

Bright citrus notes with a hint of Earl Grey tea to finish

553 WEIZEN

Vegan

5.2%

Cloudy hefeweizen bursting with bananas and caramel

XTREME *Peterborough, Cambs*

554 MILK STOUT

A rich creamy milk stout.

RES TRIPLE HOP

IPA style beer with a fruity initial taste and a dry finish

555 VOGON POETRY

Galaxy hops give an intense flavour hit and aroma

KEYKEG BAR

Around 25 keykeg beers will be on sale at any one time. As one runs out it will be replaced by another of a similar style.

71 BREWING *Dundee*

1 BERRY BON BON

KeyKeg

5.0%

Strawberry bon bon milkshake with Vanilla

2 DRINK WITH THE SUN

KeyKeg

5.0%

Hazy Pina Colada pale, hints of Pineapple & Coconut

ABERNYTE *Abernyte, Perth*

6.0%

3 FESTBIER

Vegan KeyKeg

5.1%

Deep copper coloured Oktoberfest Bavarian style lager

4.0%

AFFINITY *Bermondsey, London*

4 TBC

KeyKeg

4.8%

Tonka, Bean Coffee (TBC) and Blackcurrant sour

4.0%

ANCHOR HOUSE *Plymton, Devon*

5 PALE

Vegan KeyKeg

4.7%

Crisp and bitter with citrus coming through

4.2%

BLONDE BROTHERS *Warminster, Wilts*

6 LAGER

Vegan KeyKeg

4.5%

Euro pale, balanced malt, crisp hops, moreish finish

3.8%

BOX SOCIAL *Newcastle*

7 DO THE THING...PAY THE MAN

Vegan KeyKeg

6.2%

Honey & Coffee brownie stout

BREW BY NUMBERS *Bermondsey, London*

8 07 - WITBIER - ORANGE & APRICOT

KeyKeg

4.8%

Orange and apricot witbier

9 19 - GOSE - WHITE GUAVA

KeyKeg

4.5%

A white guava flavoured gose

10 55 - DOUBLE IPA -

SOUR CHERRY & RASPBERRY

KeyKeg

8.2%

Cherry and raspberry sour

CHAIN HOUSE *New Longton, Lancashire*

11 YOU TAKE YOUR CAR TO WORK.

I'LL TAKE MY BOARD"

KeyKeg

7.0%

Mosaic and Ciira IPA

DOUBLE-BARRELLED *Tilehurst, Berks*

13 BLACKCURRANT KETTLE SOUR

KeyKeg

5.6%

bright purple blackcurrant sour, thick & mouth puckering

14 LOBSTERS & LIGHTHOUSES

KeyKeg

6.0%

Light, well balanced NEIPA

12 POCKET MONEY

KeyKeg

5.5%

Rhubarb & Custard gose

ELEMENTS *Burford, Oxfordshire*

16 SAISON

KeyKeg

5.0%

Classic Belgian saison that's smooth, spicy and herbaceous

15 SESSION IPA

KeyKeg

4.4%

Crisp, clean, bitter pale ale featuring the Amarillo hop.

ERRANT Newcastle

17 TAKE ME TO THE RIVER KeyKeg 3.5%
Gose with Pink Grapefruit zest

FOWEY Fowey, Cornwall

18 FOWEY PILSNER KeyKeg 4.4%

Czech Pilsner, a Cornish lager!

19 SAWMILLS SESSION IPA KeyKeg 4.5%

Hop forward session strength IPA

HOPS & DOTS Middlesborough

20 OATIE DOKIE KeyKeg 6.0%

Smooth New England IPA

21 SIM SPECS KeyKeg 6.4%

Smooth IPA, low bitterness, DDH with Simcoe & Cascade hops

KERNEL Bermondsey, London

22 FOEDER BEER KeyKeg 4.6%

Chinook and Mandarina Bavaria hopped beer

23 IPA VIC SECRET GREEN BULLET KeyKeg 7.2%

Vic Secret and Green Bullet hopped beer

24 LONDON 1890 EXPORT STOUT KeyKeg 7.8%

Stron London Export stout

LIQUID LIGHT Nottingham LocAle

30 HELTER SKELTER KeyKeg 6.9%

Passionfruit Brut IPA

29 INTO THE VOID KeyKeg 5.6%

Coffee porter in collaboration with Nottingham's 200 degrees

26 LESS DANGEROUS KeyKeg 4.5%

Session New England IPA

28 PEACHES EN REGALIA KeyKeg 5.3%

Peach & Hibiscus Wit Beer

27 PEOPLE ARE STRANGE KeyKeg 5.1%

Hazy, dank and juicy IPA

25 PINK MOON KeyKeg 4.0%

Raspberry wheat beer

MANUAL C/O 71 Brewing, Dundee

31 WHAT A WONDERFUL WORLD KeyKeg 7.4%

International IPA with Citrus, zesty, tropical fruit flavours

MONDO Battersea, London

33 DENNIS HOPP'R KeyKeg 5.3%

IPA

32 SLACK ISLAND KeyKeg 4.7%

Triple fruited Gose

NEON RAPTOR Nottingham LocAle

38 20,000 CONTAINERS UNDER THE SEA KeyKeg 11.0%

Imperial Raspberry and Vanilla stout

36 LEAPING LLAMAS KeyKeg 5.2%

Guava, Passion fruit and Lime Lassi Gose

37 LEVITATING TACTICS KeyKeg 6.5%

New England IPA

35 OCEAN IN THE WAY KeyKeg 5.2%

IPA

34 X'S AND O'S KeyKeg 4.2%

Pale ale

NEW DEVON Woodbury Salterton, Devon

39 PALE KeyKeg 4.5%

Pale ale

NORTHERN ALCHEMY Newcastle

40 PASSIONFRUIT & PINEAPPLE SOUR KeyKeg 3.1%

Berliner Weisse style, natural lactobacillus fermentation

OVERTONE Glasgow

41 CAPE GOOSEBERRY Vegan KeyKeg 5.0%

Mix ferment Gose with additions of Cape gooseberry & Yuzu

45 DENALI NEDIPA Vegan KeyKeg 8.7%

New England Double, hoppy, juicy, thick and awesome

43 HBC472 STOUT KeyKeg 6.6%

Smooth and creamy in texture, roasted malty flavours

42 NEIPA CITRA/MOSAIC Vegan KeyKeg 6.0%

Citra and Mosaic hopped New England IPA

44 TRIBUTE NEIPA Vegan KeyKeg 7.0%

Hazy NEIPA with tropical aroma

PARTIZAN Bermondsey, London

46 ATOMIUM KeyKeg 4.7%

Belgian style pale

48 L'AMARA SAISON KeyKeg 5.9%

Saison brewed with Italian botanicals

47 PORTER KeyKeg 5.0%

Porter

PIPELINE St Agnes, Cornwall

49 SOCIAL SESSION KeyKeg 4.0%

Pale session beer, Citra, Simcoe and El Dorado hops

50 SPACE HOPPER DIPA KeyKeg 8.0%

Double IPA, Mosaic and Ekuantot hops

REIDS GOLD *Stonehaven, Aberdeen*

- 52 BOUNTY LIKE IT** KeyKeg 4.8%
Rich dark, Coconut and Chocolate Porter
- 51 LIBERTY APA** KeyKeg 4.5%
American hopped IPA with pink grapefruit
- 53 RASPBERRY SUN** KeyKeg 5.2%
Raspberry fruit beer with locally sourced Raspberries

RIDE *Glasgow*

- 56 GLASGOW PALE** KeyKeg 6.7%
Strong pale ale
- 55 MOJITO SOUR** KeyKeg 4.7%
Slightly sour with hints of Mint and Lemon
- 54 RASPBERRY & LEMON SAISON** KeyKeg 4.0%
Raspberry and Lemon saison

ROUND CORNER *Melton Mowbray, Leics*

- 58 BREWJOLAIS** KeyKeg 4.7%
Green hopped IPA, aromas of lemongrass, grapefruit
- 57 DROVERS SUMMER** KeyKeg 4.3%
Hazy, juicy golden. Lemondrop & Bavaria Mandarina hops
- 59 HOPPING SPREE** KeyKeg 6.6%
Deep golden, hop-lead aromas of stonefruit, citrus and pine

SOUTHWARK *Bermondsey, London*

- 60 SEZONA** KeyKeg 6.0%
Hoppy Rye Saison

STU BREW *Newcastle*

- 61 HAKKO** KeyKeg 5.4%
Pale ale, hint of fruitiness from infusion of Sencha green tea

TWO DRIFTERS *Exeter, Devon*

- 62 GOLD** Vegan KeyKeg 3.7%
Light golden ale

UP FRONT *Glasgow*

- 63 CLEMANADE** KeyKeg 4.5%
Clementine session sour
- 65 COCONUT MILK AHAB** KeyKeg 6.2%
Ahab Stout with frankly ludicrous amounts of coconut
- 64 YOJO** KeyKeg 5.2%
Kalamansi and Passionfruit gose

VIBRANT FOREST *Hythe, Hampshire*

- 66 STONE SAP** KeyKeg 6.8%
New England Pale

YONDER BREWING & BLENDING

- Binegar, Somerset*
- 68 CHERRY GOSE** Vegan KeyKeg 4.4%
Gose with Cornish sea salt and sour red cherries
- 67 FERMHOUSE PALE** Vegan KeyKeg 4.0%
Pale ale brewed with Norwegian kveik yeast
- 69 FIG.1** Vegan KeyKeg 5.3%
Pale with foraged fig leaves. Fermented with Belgian yeast

BREWERY BARS MAIN ARENA

NENE VALLEY *Oundle, Northants*

- BANG GO STRING THEORY** Vegan Gluten Free KeyKeg 7.8%
Double West Coast Pale

BARREL AGED

- RUSSIAN IMPERIAL STOUT** Vegan Gluten Free 11.5%
Aged 9 months in Bourbon barrels. chocolate & malt flavours

- BIG BANG THEORY** Gluten Free 5.3%
Pale ale. Huge hop aroma, malty sweetness, bitter finish

- DXB SPECIAL BITTER** Gluten Free 4.6%
Malty chestnut coloured brew. Late-hopped spicy character

- EGYPTIAN CREAM** Gluten Free 4.5%
Creamy milk stout with velvety mouthfeel & fruity hop bite

- MANHATTAN PROJECT** Gluten Free 4.0%
Light & refreshing beer with lots of citrus & tropical flavours

- PLAN B - BRUT IPA** Vegan Gluten Free KeyKeg 6.5%
Dry, crisp & refreshing. Pronounced piney/citrusy character

- RELEASE THE CHIMPS** Gluten Free 4.4%
IPA with a crisp mouth feel and clean, punchy bitterness

- SIMPLE PLEASURES** Gluten Free 3.6%
Light, clean beer, pleasing citrus hop aroma & flavour

THORNBRIDGE *Bakewell, Derbyshire*

- ASTRYD** Vegan 3.8%
Naturally hazy, juicy pale ale. Tprical fruit finish

- BROTHER RABBIT** 4.0%
Lemon zest colour, clean, hoppy aroma, dry palette

- COCOA WONDERLAND** Vegan 6.8%
Robust chocolate porter with a fantastic depth of flavours

- CRACKENDALE** 5.2%
Single Hopped Citra Pale Ale. Tropical fruit aromas

- CRUX** Vegan 4.6%
Southern hemisphere pale ale

GREEN MOUNTAIN	KeyKeg	4.3%	MY DRAGON ATE YOUR UNICORN	Vegan KeyKeg	6.0%
<i>Hazy Vermont session IPA. An aromatic & juicy fruit bomb</i>			<i>A dragon fruit and pink guava sour</i>		
JAIPUR		5.9%	PAPA JANGLES VODOO STOUT	Vegan	4.5%
<i>Golden I.P.A. with massive hoppiness</i>			<i>Dark, rich stout with notes of coffee and rasin</i>		
LUKAS	KeyKeg	4.3%	PUNCH IN THE FACE		4.8%
<i>Market blonde, Bavarian style helles lager</i>			<i>American pale with fruity hop character</i>		
MARK PORTER		4.5%	ROBINS CULT	Vegan	4.4%
<i>Smooth creamy porter with a hint of coffee to finish</i>			<i>Pale. Collaboration with Nottingham Indie</i>		
NECESSARY EVIL	KeyKeg	12.0%	SOUR GRAPES	Vegan KeyKeg	5.5%
<i>Bourbon barrel aged Imperial stout</i>			<i>Red grape sour. Collab with The Fox and Grapes</i>		
OTTER'S TEARS		6.0%	STU CAN PLAY AT THAT GAME	Vegan	5.5%
<i>Well hopped pale ale</i>			<i>IPA hopped with Styrian Dragon and Mosaic</i>		
PINK GRAPEFRUIT HALCYON	KeyKeg	7.4%	THE 4 HOPMEN OF THE APOCALYPSE		5.2%
<i>Pink Grapefruit Imperial IPA</i>			<i>West coast style IPA with pine and citrus flavour</i>		
BLACK IRIS	Nottingham LocAle		VANILLA, CHOCOLATE & TONKA BEAN STOUT	Vegan	6.0%
BAJAN BREAKFAST		4.0%	<i>A vanilla, Chocolate and tonka bean stout</i>		
<i>US/AUS Hopped Pale with plenty of oats for body</i>			FERRY	South Queensferry	
BETTER THE DEVIL YOU KNOW		5.5%	3 BRIDGES	Vegan KeyKeg	4.5%
<i>Aussie Hopped IPA</i>			<i>Hoppy IPA – Strong on citrus flavours and aroma</i>		
ENDLESS SUMMER		4.5%	ALT	Vegan KeyKeg	4.9%
<i>Session IPA with Mosaic and Simcoe</i>			<i>German styled dark ale. Malty, smooth with fruity flavours</i>		
I WOULD BREW 500 GYLES	KeyKeg	7.0%	FNIPA	Vegan KeyKeg	4.5%
<i>Blueberry, Vanilla, Lactose IPA - 500th Gyle Celebration Brew</i>			<i>New England IPA – Big juicy flavours</i>		
LIQUID FLAMINGO	Vegan KeyKeg	3.0%	FORTH BRIG	Vegan KeyKeg	6.6%
<i>Tart and refreshing Raspberry Berliner Weisse</i>			<i>Flavoursome, red IPA with a blend of US hops</i>		
LOVELACE	Vegan KeyKeg	4.3%	SMOKEY JACK	Vegan	4.0%
<i>Lavender Grisette - Light and floral</i>			<i>Brown coloured ale, smoked flavours, fruity, spicy notes</i>		
RISE AND SHINE		5.2%	STOUT	Vegan	4.9%
<i>Coffee Milk Stout using Outpost Coffee Beans</i>			<i>Coffee & chocolate on the nose and smooth bitter finish</i>		
SNAKE EYES		3.8%	THOMAS MILLER 1785	Vegan	5.5%
<i>Hoppy Pale Ale with Citra and Cascade hops</i>			<i>Smooth, smokey, bitter-coffee porter, sweet licorice finish</i>		
BLACK IRIS/TOTALLY BREWED			WITCHES BREW	Vegan	4.5%
<i>collab Nottingham LocAle</i>			<i>A reddish copper ale</i>		
BROMANCE IS DEAD	Vegan	6.0%	BREW YORK	York	
<i>Hazy, New England IPA collab with Totally Brewed</i>			BLAZIN SANDALS	Vegan	5.3%
TOTALLY BREWED	Nottingham LocAle		<i>Cherrywood smoked porter</i>		
CRAZY LIKE A FOX		4.5%	CALMER CHAMELEON	Vegan KeyKeg	3.9%
<i>English bitter with Continental malts & a citrus hoppy twist</i>			<i>American style pale ale</i>		
ENTOMBED	Vegan KeyKeg	5.3%	CENTRAL DARK		8.5%
<i>Pale brew. Collaboration with Cryptology</i>			<i>Imperial milk stout</i>		
EVERY WHICH WAY BUT JUICE		7.4%	CHERRY TONKOKO	KeyKeg	9.5%
<i>Stout with cocoa nibs and tonka beans</i>			<i>Tonka, coconut, chocolate, vanilla & sour cherry milk stout</i>		
GUARDIAN OF THE FOREST		3.8%	DEPEACH MODE	KeyKeg	6.0%
<i>Session IPA with citra, mosaic and vic secret hops</i>			<i>Peaches & cream milkshake ipa</i>		
LETS MODIFY THE VAN		6.3%	EMPRESS TONKOKO	KeyKeg	10.6%
<i>Banana and coffee stout</i>			<i>Super charged tonka, coconut, chocolate & vanilla milk stout</i>		

FLAT PACK FIKA FUEL	KeyKeg	9.5%	BG SIPS	4.0%
<i>Tonka, caramel & pecan imperial milk stout</i>			<i>Pale & intensely hoppy with tropical fruit aromas</i>	
FOSSA	Vegan	4.1%	BIG BLUE	6.8%
<i>Session IPA</i>			<i>Lemon & gooseberry bitterness, tropical fruit & berry flavour</i>	
GALAGA	Vegan KeyKeg	4.7%	CHOCOLATE GUERRILLA	4.9%
<i>Session APA</i>			<i>A malty stout with a rich chocolate aroma & flavours</i>	
GOOSE WILLIS	KeyKeg	5.3%	FAT APE	7.0%
<i>Gooseberry fool sour beer</i>			<i>A warming, golden strong IPA</i>	
HAZE OF THUNDER	Vegan	4.6%	GUERRILLA	4.9%
<i>Juicy, hazy pale ale</i>			<i>Malty pitch-black beer balanced by a robust bitter bite</i>	
JARSA	Vegan	3.7%	GUERRILLA PLUM STOUT	4.9%
<i>Juicy and refreshing session ale</i>			<i>Rich plummy, caramel and toffee flavoured dark stout</i>	
MEDJUICA	Vegan KeyKeg	10.9%	INFINITY IPA	4.6%
<i>Triple IPA</i>			<i>Satisfying golden ale brewed with Citra hops from the USA</i>	
MOCHA MAN RANDY SAVAGE	KeyKeg	14.0%	INFINITY PLUS 1	5.6%
<i>Imperial breakfast milk stout</i>			<i>British pale & wheat malts loaded with powerful Citra hops</i>	
SAL-AMANDA	KeyKeg	7.1%	MARMOSET	3.6%
<i>West coast IPA. Learning & Discovery zone</i>			<i>Highly hopped pale ale with tropical flavours</i>	
SAL-AMANDA		7.1%	MPA	4.6%
<i>West coast IPA. Learning & Discovery zone</i>			<i>A highly hopped pale ale</i>	
TIME TRAVELLING TAXI	Vegan KeyKeg	5.7%	WOODY INFINITY & BEYOND	5.6%
<i>DDH hazy pale ale</i>			<i>Infinity plus 1 oak aged in a champagne barrel for 8 months</i>	
TONKOKO		4.3%		
<i>Tonka, coconut, chocolate & vanilla milk stout</i>				
X-PARROT	KeyKeg	6.5%		
<i>Tropical fruit infused IPA</i>				

DANCING DUCK Derby **LocAle**

ABDUCTION		5.5%	EVERARDS	Brewed at Purity, Alcester
<i>Tropical fruit flavours with a very clean finish</i>			GOLDEN HOP	3.5%
AMBERILLO		4.8%	<i>Golden citrus ale. Bold, refreshing, zesty</i>	
<i>Amber ale with aromatic US hops. Spicy, peppery finish</i>			OLD ORIGINAL	5.2%
AY UP		3.9%	<i>Tawny, copper ale with burnt, roasted flavours</i>	
<i>Session pale ale, citrus flavours and a dry finish</i>			PEOPLE'S CAPTAIN SHORT AND STOUT	5.0%
DARK DRAKE		4.5%	<i>Milk stout with a fruity blueberry and tropical fruit flavour</i>	
<i>Oatmeal stout, coffee, toffee, liquorice, caramel flavours</i>			SUNCHASER	4.0%
DCUK		4.3%	<i>Refreshing brew with subtle, zesty, sweet flavours</i>	
<i>Pale ale with intense citrus flavours</i>			TIGER	4.2%
GINGER NINJA	Vegan	4.1%	<i>A clean, malty brew with a hoppy aroma</i>	
<i>Ginger beer with citrus notes and a subtle ginger flavour</i>				
NICE WEATHER 4 DUCKS		4.1%		
<i>Copper coloured session ale it's like fruit salad in a glass.</i>				

BLUE MONKEY Giltbrook, Nottingham **LocAle**

BABOONSKA		8.5%	BATEMANS	Wainfleet, Lincs
<i>Imperial Russian stout brewed with Nottingham CAMRA</i>			COMBINED HARVEST	4.4%
BABOONSKA	KeyKeg	8.5%	<i>Dark golden, dry/sweet character, with citrus notes</i>	
<i>Imperial Russian stout brewed with Nottingham CAMRA</i>			DARK FRUITS PORTER	4.4%
BEST BITTER		4.0%	<i>Rich, nutty, spicy porter with dark fruits</i>	
<i>Traditional light-copper coloured bitter, fruity & earthy</i>			SKULL & HAMMERS	4.0%
			<i>Bitter-sweet, citrus flavour & smooth aftertaste</i>	
			XB	3.7%
			<i>Classic amber pale ale, a grainy quaffable beer</i>	

BREWERY BARS **BOLERO SQUARE**

XXXB 4.8%
Tawny English ale, spicy, fruity & biscuity flavour
YELLA BELLY GOLD 3.9%
Golden beer, citrusy flavour & crisp, dry finish

NAVIGATION Nottingham LocAle
AMERICAN IPA Vegan KeyKeg 5.2%
Light and fragrant ale, balance of floral notes and bitterness
BLACK IPA Vegan 4.8%
Combination of Simcoe, Citra and Cascade hops
CHERRY ALMOND Vegan 4.5%
Cherry, vanilla & almond combine in this Indulgent pale ale
CHOC COCONUT STOUT 7.0%
Smooth, weighty, chocolate rich & subtle coconut sweetness
FORAGED SOUR Vegan KeyKeg 6.0%
Blackberries give a sweet refreshing punch to this sour
G&T Vegan KeyKeg TBC%
Botanicals include juniper, coriander, orange & lemon zest
GREEN HOP PATRIOT Vegan 4.2%
Packed with fresh green hops for freshness & crispness
HAZY PALE Vegan KeyKeg 4.5%
Zesty, Refreshing, Pleasantly Bitter
NEW DAWN Vegan 3.9%
Pale straw in colour, well-hopped, refreshing sharp finish
PATRIOT Vegan 3.8%
Traditional Best Bitter. Malty, mellow and moreish
REBEL Vegan 4.2%
Tropical fruits, citrus flavours, hoppy bitterness
RHUBARB AND LIME BRUT IPA Vegan KeyKeg 5.2%
Brut with lime on the nose, rhubarb sweetness, dry finish
SAVIOUR Vegan 5.5%
Fruity ale. Grapefruit, citrus & tropical fruit flavours
STOUT/BARLEY WINE HYBRID Vegan 10.1%
Jet black beer brewed with 6 malts and lots of roast barley

NAVIGATION/BLACKJACK
collab Nottingham LocAle
OATMEAL PALE Vegan 4.4%
Pronounced pine and citrus on the nose and a sweet finish

NAVIGATION/LINEAR
collab Nottingham LocAle
WHISKY OAK SMOKED RYE Vegan 5.1%
Sweet and smooth with smoke and vanilla notes

NAVIGATION/LOST INDUSTRY
collab Nottingham LocAle
TIRIMISU IMPERIAL STOUT 8.5%
Imperial Dessert Stout. Coffee, cocoa nibs & vanilla

NAVIGATION/URBAN CHICKEN
collab Nottingham LocAle
DRAGON FRUIT IPA 8.4%
Inspired by the South American Fruit. Vibrant pink in colour

SHIPSTONE'S Nottingham LocAle
GOLD STAR 4.2%
Pale ale with a light, smooth and refreshing taste
HOLLOW STONE -
BOHEMIAN PILSNER Vegan KeyKeg 4.0%
Dry, clean, crisp & refreshing. Conditioned over a long period
HOLLOW STONE - KAZAMURA Vegan KeyKeg 3.6%
Hawaii Red, brewed to be dry, clean and full of flavour
HOLLOW STONE - KRUBERA Vegan KeyKeg 5.5%
Stout with mocha coffee. Hint of sweet blueberry to finish
HOLLOW STONE - OLIGO NUNK Vegan KeyKeg 4.0%
American style beer brewed with all American hops
HOLLOW STONE - SORBETO Vegan KeyKeg 5.2%
Smooth raspberry and lime sorbet inspired beer
INDIA PALE ALE 5.5%
Full bodied, English IPA, floral aroma & smooth hop finish
MILD 3.5%
Dark, sweet and very light. Aroma of roasted nuts
NUT BROWN ALE 4.0%
Rich nut colour. Fused butterscotch and liquorice flavours
ORIGINAL BITTER 3.8%
English amber ale Resinous hop & sweet roasted malt aromas

FERNANDES Wakefield, West Yorks.
ALE TO THE TSAR 4.1%
Very pale, crisp & intensely citrusy
BLACK VOODOO 5.1%
Black moreish beer. Chocolate, orangey, vanilla flavour

OSSETT Ossett, West Yorks
AMARILLO 4.0%
Pale session ale with a citrus & marmalade character.
EXCELSIOR 5.2%
Classic pale ale, smooth, fruity and full-bodied
SILVER KING 4.3%
Crisp, dry, refreshing bitter, aromas of citrus fruit
YORKSHIRE BLONDE 3.9%
Mellow, lager coloured ale with fruity hop aroma
YORKSHIRE BRUNETTE 3.7%
Pale chestnut, easy-drinking session bitter

RAT Huddersfield, West Yorks

RAT IN BLACK 4.5%

Slightly sweet with burnt, coffee & chocolate malt character

RAT OF KHAN 4.5%

Straw coloured hoppy ale. A hint of residual malt sweetness

RESERVOIR RAT 4.0%

Hoppy pale ale with pine and citrus aromas & a bitter finish

WHITE RAT 4.0%

Pale, hoppy ale with an intensely aromatic & resinous finish

RIVERHEAD Marsden, West Yorks.

SHERBERT LEMON 4.0%

Extra Pale ale. Distinctive lemongrass and citrus hop notes

CASTLE ROCK Nottingham LocAle

ADA LOVELACE 4.2%

Robust and chocolatey porter ready for Autumn

RES COUNTING CROWS 4.4%

Cascadian red ale, dry character with spiky fruit finish

ELSIE MO 4.7%

Golden ale with a delicate citrus aroma & floral taste

FESTBIER Vegan 6.0%

Original German recipe Oktoberfest style beer

HARVEST PALE 3.8%

Refreshing blonde beer with a delicate citrus character

MODERN LOVE 4.0%

Layers of Huel Melon dry hopped on a foundation of Citra

PRESERVATION 4.4%

Best bitter with subtle sweetness & resinous hop character

SCREECH OWL 5.5%

Classic IPA, juicy with citrus aroma & delicate sweetness

SESSION Vegan KeyKeg 4.0%

Juicy, hoppy session pale. Citrus & tropical fruit hop aromas

SHERWOOD RESERVE Vegan KeyKeg 4.5%

Decadent stout brewed with fresh Colombian coffee beans

SIPAV3 Vegan 4.2%

Soft, juicy, hazy SIPA with bright, fresh hoppy notes

SIPAV3 Vegan KeyKeg 4.2%

Soft, juicy, hazy SIPA with bright, fresh hoppy notes

SOURLERO KeyKeg 4.0%

Kettle sour brewed with exotic fruit purees

STORM THE EMPORERS CASTLE Vegan KeyKeg 13.0%

Stout, barrel aged over cacao nibs. Full of complex flavours

TABLE BEER KeyKeg 2.8%

low-ABV pale. Aromas not dissimilar to Fruit Salad sweets

BREWERY BARS

BACKSTAGE VILLAGE

NOTTINGHAM Plough Inn, Radford LocAle

BROADWAY REEL ALE 4.4%

Pale-amber ale exclusive to Broadway cinema

BULLION 4.7%

Single malt ale with a multi-faceted triple hop finish

CENTURION 4.9%

Full bodied porter, fruity on the palate with a dry finish

COCK & HOOP 4.3%

Triple hopped traditional IPA with a refreshing zesty finish

DREADNOUGHT 4.5%

Tawny bitter, with fullness of malt & deep hop bitterness

EXTRA PALE ALE 4.2%

Light coloured, well balanced smooth and fragrant

FOUNDRY MILD 4.7%

Dark in colour, a strong but easy drinking premium beer

INDIA PALE ALE 5.7%

Traditional full strength English hopped IPA

KNIGHTS TALE 3.9%

Pale copper coloured with a citrus finish

LEGEND 4.0%

Amber session bitter, tasty malt character & hoppy finish

MARIE CURIE 3.8%

Extra hopped, refreshing best bitter

ROCK BITTER 3.8%

Refreshing pale bitter, light on the palate, crisp finish

ROCK MILD 3.8%

Smooth and dark with a nutty, biscuity flavour

SOOTY STOUT 4.8%

Beauty in Black! Traditional classic oatmeal stout

SUPREME 5.2%

Light, easy drinking strong ale

FLIPSIDE Brewed at Magpie, Nottingham LocAle

CLIPPINGS IPA Vegan 6.5%

A strong IPA with white wine hop flavours

FLIPPING BEST Vegan 4.6%

A traditional dark brown best bitter

KOPEK STOUT Vegan 4.5%

Rich roast and chocolatey stout

LEOPOLD GOLD Vegan 4.6%

Golden ale with light belgian flavours

THARNI PALE Vegan 3.9%

Light, hoppy, easy-drinking session pale

STERLING PALE Vegan 3.9%

Hoppy Pale ale with a spicy finish

MAGPIE Nottingham LocAle	
AFFOGATO IMPY RAVEN	11.0%
<i>Imperial Raven with coffee, vanilla & lactose</i>	
CAKE AND EGRET Gluten Free	3.7%
<i>Raspberry Jam Victoria Sponge Pale ale</i>	
CHERRY RAVEN Vegan	4.4%
<i>Dark cherry rich, smokey stout</i>	
CHOCOLATE ORANGE RAVEN Vegan	4.4%
<i>Rich, Roast and smokey stout with added Chocolate Orange</i>	
DAYS LIKE THESE Vegan Gluten Free	4.6%
<i>West Coast IPA packed with hop flavour</i>	
DRY HOPPED LAGER Vegan Gluten Free KeyKeg	4.5%
<i>Crisp lager dry hopped with tropical simcoe hops</i>	
EIGHT FOR A WISH Vegan	4.2%
<i>Pumpkin spiced dark amber ale</i>	
FLY SOUTH KeyKeg	6.7%
<i>Festival exclusive - Tropical fruited IPA</i>	
FORAGER Vegan	5.5%
<i>Wheat Pale with citrusy lemon verbena botanical notes</i>	
GINGER BEER Vegan Gluten Free KeyKeg	5.0%
<i>Festival Exclusive - Firey warming Ginger beer</i>	
HOPPILY EVER AFTER Vegan Gluten Free	3.8%
<i>Pale session ale, light aromatic and very drinkable flavour</i>	
INTO OBLIVION Vegan	5.8%
<i>Ale with peachy & pear aromas & a mixed fruit hop intensity</i>	
JAY IPA Vegan Gluten Free	5.2%
<i>Refreshing, fruity, aromatic, golden IPA</i>	
LEMON MERINGUE POW POW Vegan KeyKeg	4.6%
<i>Sorachi ace hops give a lemon mirangue pie flavour</i>	
MAGPIE BEST Vegan	4.2%
<i>Classic xcopper traditional best bitter, full of malt character</i>	
MAGPIE LAGER Vegan Gluten Free KeyKeg	4.5%
<i>Crisp, unfiltered, unpasteurised Bohemian pilsner style lager</i>	
MURMURATION Vegan KeyKeg	8.4%
<i>Festival exclusive - Hazy new England DIPA</i>	
NINE FOR A KISS Vegan Gluten Free	4.0%
<i>Fresh homegrown green hopped pale ale</i>	
POW POW Vegan	4.6%
<i>Sorachi Ace & Citra Hopped Pale. Powerful citrus notes</i>	
RAVEN SLOE BERRY Vegan	6.0%
<i>Festival exclusive - Raven with added sloes and gin flavours</i>	
RAVEN STOUT Vegan	4.4%
<i>Rich, smooth stout packed full of roasted malt flavours</i>	
SEVEN FOR A SECRET Vegan	5.8%
<i>Full of British hop flavour, tropical notes & a crisp bitterness</i>	
THIEVING ROGUE Vegan Gluten Free	4.5%
<i>Straw pale, floral hop character and light biscuit notes</i>	
WANDERERS Vegan	4.2%
<i>Session IPA, Packed full of Mosaic and Citra hops</i>	

MAGPIE/FLIPSIDE collab Nottingham LocAle	
FLIPPING MAGPIES BRAGGOT Vegan	14.0%
<i>Ale and mead combine for a unique braggot flavour</i>	

NAVIGATION Nottingham LocAle	
AMERICAN IPA Vegan KeyKeg	5.2%
<i>Light and fragrant ale, balance of floral notes and bitterness.</i>	
BLACK IPA Vegan KeyKeg	4.8%
<i>Combination of Simcoe, Citra and Cascade hops</i>	
ECLIPSE STOUT	4.1%
<i>Creamy stout. Roasted notes, hints of coffee and chocolate.</i>	
HAZY PALE Vegan KeyKeg	4.5%
<i>Zesty, Refreshing, Pleasantly Bitter</i>	
NEW DAWN	3.9%
<i>Pale straw in colour, well-hopped, refreshing sharp finish</i>	
PATRIOT	3.8%
<i>Traditional Best Bitter. Malty, mellow and moreish</i>	
REBEL Vegan KeyKeg	4.2%
<i>Tropical fruits, citrus flavours, hoppy bitterness</i>	
REBEL	4.2%
<i>Tropical fruits, citrus flavours, hoppy bitterness</i>	
SAVIOUR	5.5%
<i>Fruity ale. Grapefruit, citrus & tropical fruit flavours</i>	
TOFFEE APPLE AMBER	4.0%
<i>Dark amber in colour, rich mouthfeel & a crisp, sweet finish</i>	

NAVIGATION/LOST INDUSTRY

Nottingham LocAle	
TIRAMISU IMPERIAL STOUT KeyKeg	8.5%
<i>Imperial Dessert Stout. Coffee, cocoa nibs & vanilla</i>	

FUNFAIR Elston, Notts LocAle	
BLOCKHEAD Vegan	5.3%
<i>Traditional Ginger beer flavoured with raspberry</i>	
ROSA OF THE BOHEMIAN TWINS Vegan	5.0%
<i>Dark, rich ale, with a very silky finish</i>	
TEACUPS Vegan	4.0%
<i>Cloudy ginger beer, made with fresh root ginger & lemons</i>	
WELCOME TO THE FREAKSHOW Vegan	4.8%
<i>Well hopped pale wheat beer</i>	

THORLEY & SON Ilkeston LocAle	
AMBER ALE	3.9%
<i>Traditional session beer, distinctive pine aroma & flavour</i>	
DARK ALE	4.9%
<i>Easy drinking stout with roasted barley and English hops</i>	
FUGGLE ME Vegan	5.5%
<i>Hazy, sweet wheat beer with spiced aftertone</i>	

GOLDEN ALE

4.2%

Thirst-quenching golden pale ale, floral zesty aftertaste.

PALE & INTERESTING

4.5%

Pale ale with a strong citrus aroma

PALE ALE

4.2%

Chinook hops give a fruity flavour with a tinge of pineapple

RUBY ALE

5.2%

Willamette hops give fruit & floral essence, bitter afternote



CIDERS & PERRIES

Welcome to the 2019 Nottingham Robin Hood Cider & Perry Bars. These bars will only sell real, traditional, heritage, craft products i.e only made from apples and pears with nothing else added; nor will they be artificially carbonated. We have sought out the smaller, passionate, independent makers, with a good number new to our festival - or any festival. There are plenty of different varieties to tantalise your taste buds and knowledgeable friendly staff to steer you in the right direction of finding you your perfect drink.

Note that all of the cider & perry we stock is both vegan & vegetarian friendly. No finings are used. As we only source cider & perry made from only apples & pears, they are also gluten free.

East Midlands Region Cider & Perry producers: This year we will have over 50 different products from over 20 producers in the region. As usual, these producers will be competing in the East Midlands Regional section of CAMRA's National Cider & Perry Competition. Rosettes for Gold, Silver and Bronze will be displayed on the front of winning boxes as soon as the results have been announced by Amy and the competition team on the Wednesday afternoon.

We will again feature a full range of cider & perry from some of the best Welsh producers on our unique dedicated Welsh Perry & Cider Bar. Here you will find over 50 different styles of cider and perry from Wales.

Each product will be labelled with relevant information about the drink. There will be an apple icon to represent a cider or a pear icon to represent a perry, along with the ABV. You will also see a new system for guiding the drinker based on Sweetness, Tannins & Acidity. Please let us know if you don't agree.

Please enjoy, drink sensibly and do be aware of the ABV of these traditional and natural drinks.

Wassail!
Nottingham Cider Team

EAST MIDLANDS PRODUCERS BAR

LC = Local Cider within 25 miles by road

DERBYSHIRE

- ASHOVER CIDER CO.** Ashover, Derbys - LC
- 1 APPLE PIE** 4.5%
A blended medium cider
- 2 ASHOVER PIPPIN** 6.0%
Medium cider blend of Derbyshire & Herefordshire apples
- 3 APPLES & PEARS** 4.0%
A medium-sweet blend of apple & pear juices.

KNIVETON CIDER

- Kniveton, Ashbourne, Derbys - LC*
- 4 SCORCHIO!** 7.5%
A strong dry blended cider made with local cider apples
- 5 NEVER MIND THE HILLOCKS** 6.1%
A crisp dry cider from local grown fruit
- 6 WYNSUM** 6.1%
Medium, full bodied, fruity cider

MONKEY BRIDGE CIDER

- Ironville, Ripley, Derbys - LC*
- 7 ACROSS THE BRIDGE** 6.7%
Medium - from local & Hereford's bittersweet cider apples
- 8 ALMOST A BRIDGE TOO FAR** 6.0%
A dry, wild ferment cider using mixed local apples

OAKFIELD FARM CIDER

- Stanley Common, Derbys - LC*
- 9 TASTE THE ORCHARD** 6.0%
Made on the farm with Derbyshire & Herefordshire apples

SPENCER & HASPALL

Ockbrook, Derbys - LC

- 10 S&H DRY CIDER** 5.8%
A dry cider made using a blend of locally grown apples
- 11 S&H MEDIUM-SWEET CIDER** 5.8%
Med-sweet cider made using a blend of locally grown apples

THREE CATS CIDER

Morley, Derbys - LC

- 12 DRY CIDER** 6.7%
Hazy local fruit cider. Considerable bite. Long aftertaste
- 13 MEDIUM CIDER** 6.7%
Well balanced, limited tannin. Underlying sweetness
- 14 SWEET CIDER** 6.7%
Smooth pale cider. Long fruity, sweet finish

WOODTHORPE HALL CIDER

Holmesfield, Derbys

15 SPINNING JENNY 6.7%

A medium cider made from locally grown apples

16 SPINNING JOHN 6.7%

A dry cider made from locally grown apples

LEICESTERSHIRE

CHARNWOOD CIDER

Loughborough, Leics - LC

17 DABINETT 8.4%

Strong SV medium bittersweet cider

18 COCKY FOX 7.7%

A Cox apple SV, medium-dry

19 MOUNT ST BERNARD'S ABBEY 7.3%

Medium-dry cider made with the Abbey orchard's apples

SIMPLY CIDER

 Market Harborough, Leics

20 LIBERTY PRESS 4.8%

Medium blended cider

21 LAUGHTON BELLE 4.6%

Medium-dry blended cider

22 HORNETS KICK 7.0%

Dry, strong, blended cider

LINCOLNSHIRE CHURCHILL CIDER

Spalding, Lincs

23 FENLAND GOLD 6.5%

Medium cider from the juice of several varieties of apple

24 SPALDING SCRUMPY 6.5%

Dry cider made from a blend of locally sourced apples

SKIDBROOKE CIDER

 Louth, Lincs

25 FARMHOUSE DRY 6.0%

Own orchard & local fruit. More than 60 varieties

26 GENERAL LUDD 6.0%

Medium cider that maintains the original apple flavours

27 VINTAGE DRY 6.0%

Aged in solid oak casks until more than three years old

NORTHAMPTONSHIRE

ADDINGTON GARDEN CIDER

Kettering, Northants.

28 LATE SEASON CIDER 6.3%

A matured dry cider made from locally sourced apples

29 EARLY SEASON CIDER 6.3%

A bright & crisp cider from locally sourced apples

HEALY'S OF WINWICK

 Winwick, Northants

30 CHEEKY CHARLIE 5.5%

A light refreshing medium cider from late local apples

31 COUNTRY CRISP 6.5%

A dry blended cider from locally picked apples

32 WINWICK GOLD 6.5%

Med-dry: All apples from within the parish of Winwick

VALE OF WELTON

 Welton, Daventry

33 BLACK JETTY 4.8%

A medium blended cider

34 POACHERS 7.5%

A strong, medium dry blended cider

35 ROSE HILL 4.8%

A popular easy-drinking medium sweet cider

NOTTINGHAMSHIRE

BLUE BARREL CIDER

 Nottingham - LC

36 COLWICK PERRY 6.5%

Medium Perry made with perry pears from Notts

37 CLIFTON BEAUTY 6.5%

A crisp full bodied fruity cider using local apples

38 SMOKIN' BARRELS 6.5%

A distinct lingering caramel oak flavour. Medium-dry

FARMER FEAR CIDER

Sutton Bonington, Notts - LC

39 FARMER FEAR CLOUDY APPLE 7.2%

A medium naturally cloudy cider

40 THIRSTY FARMER DRY 5.5%

A dry cider with a crisp finish

41 THIRSTY FARMER MEDIUM 5.5%

Rich ripe apple aroma, just as it should be

LANGAR CIDER CO

 Eastwood, Notts - LC

42 JUSI 7.6%

Dry cider from Dabinett & local Nottinghamshire apples

SISSON & SMITH

 Eastwood, Notts - LC

43 FESTIVAL PYDER 7.2%

Local pears blended with cider apples

44 TRADITIONAL CIDER 6.9%

Smooth & golden. Fruity aroma. Like autumn in a glass!

45 EASTWOOD PERRY 6.4%

Pale & clear, from pears grown in D.H Lawrence country

SNEINTON CIDER CO *Nottingham - LC*

46 CONSISTENTLY
WHOLESUME APPLE BEVERAGE 6.5%
Medium sweet cider

TORKARD CIDER *Hucknall, Nottingham - LC*

47 FLOPPY TABS 6.7%
100% Nott's grown mixed apples. Fruity & smooth

48 STRAIGHT OUTTA HUCKNALL 6.5%
Med-dry, from Hucknall-grown cider fruit. Soft tannins

49 STATION SCRUMP 7.8%
Charity cider for NUH Trust, made with freely donated apples

WOODMANS CIDER

Granby, Vale of Belvoir - LC

50 THE ALDER 7.9%
Dry cider with a slight tannic note

51 THE MOUNTAIN ASH 8.4%
Medium cider, sharp and crisp

52 THE LARGE LEAFED LIME 7.7%
Medium, slightly acidic with an orange citrus note

WELSH PRODUCERS BAR

GLAMORGAN

LLANBLETHIAN ORCHARDS

Cowbridge, Glamorgan

58 MIDNIGHT SCRUMPY 6.2%
Good use of bittersweet, bitter & sharp cider apples

59 BARNOCALYPSE 8.3%
Strong bittersweet Dabinett cider apples & an oaky kick

60 ORCHARD BLEND 6.0%
Well balanced, multi-award winning med-dry cider

WILLIAMS BROTHERS

Bedwas, Caerphilly, Glamorgan

61 SPLANKY 7.1%
A well balanced blended medium cider

62 BIFFYN 6.9%
A sweet cider, rounded & rich in flavour

MONMOUTHSHIRE

CJ'S CIDER *Raglan, Usk, Monmouthshire*

63 TBC TBC

To be confirmed

DAN Y GRAIG

Cross Ash, Abergavenny, Monmouthshire

64 TBC TBC

To be confirmed

MONNOW VALLEY CIDER

Abergavenny, Monmouthshire

65 TAWNEY'S TIPPLE 4.4%

Sweet blend of four cider apple varieties

66 REDNECK RASCAL 5.0%

Medium blend of five cider apple varieties

67 MONNOW MAGIC PERRY 5.7%

Medium blend of Red Pear, Blakeney Red & Red Longdon

PALMER'S UPLAND CYDER

Newport, Monmouthshire

68 FARMHOUSE PERRY 6.0%

Medium, blended single orchard perry; fruity, citrus & floral

69 THORN PERRY 5.6%

A classic single variety perry with a zingy fruity flavour

70 RED PEAR PERRY 6.3%

Fruity, citrus, with caramel & tannins. A soft astringent finish

71 BETTY PROSSER PERRY 6.3%

A fruity perry with a very floral nose - from a rare perry pear

72 BRANDY PERRY 6.6%

A dry, bold perry with robust tannins & caramel notes

73 CHARTIST CYDER 7.0%

Strong, med-dry aged in American white oak Rioja barrels

74 CHEEKY JACKDAW CYDER 6.5%

A full bodied, blended sweet cyder with good astringency

75 JOHNNY ANDREWS + BROWNS CYDER 5.0%

Very fruity, sherbety flavour; an easy drinking sweet cyder

PENALLT CIDER *Penallt, Monmouthshire*

76 TBC TBC

To be confirmed

THREE SAINTS *Llantrisant, Usk, Monmouthshire*

77 TBC TBC

To be confirmed

TROGGI *Earlswood, Monmouthshire*

78 TBC

To be confirmed

TY BRYN (W M WATKINS)

Grosmont, Monmouthshire

79 TBC

To be confirmed

POWYS

BERRIEW *Welshpool, Powys*

80 FARMHOUSE MEDIUM

6.8%

Old spirit cask aged, medium cider

OLD MONTY *Montgomery, Powys*

81 OAKEY COKEY

7.2%

Strong medium cider, aged in rum casks

82 SWEET ANITA

7.2%

Strong, sweet blended cider

REST OF UK PRODUCERS BARS

CAMBRIDGESHIRE

SIMON'S CIDER *Great Cambourne, Cambs.*

83 COX!!!

8.4%

Med-dry SV Cox cider (4 × Winner at Cambridge Festival)

84 GIBSON'S PERRY

6.4%

Sweet, 50:50 conference & wilding perry pear. Award winner

CORNWALL

HAYWOOD CIDER *Farm Bodmin, Cornwall*

85 HAYWOOD FARM

6.0%

Traditional Cornish farmhouse medium cider

86 HAYWOOD FARM

6.0%

Sweet traditional Cornish farmhouse cider

TOUCHWOOD CIDER *St Agnes, Cornwall*

87 TOUCHWOOD MEDIUM

5.0%

Made from 100% local Cornish-grown apples

DEVON

TBC

COUNTRYMAN CIDER

Felldownhead, Tavistock, Devon

88 COUNTRYMAN MEDIUM

6.5%

Real farmhouse scrumpy-style cider, smooth & mellow

TBC

COURTNEYS OF WHIMPLE

Whimple, Devon

89 TBC

TBC

TBC

GREEN MAN CIDER *Barnstaple, Devon*

90 BROWNS BLEND

6.5%

A medium sweet blended cider, heavy with Browns Apple

91 HARVEST MOON

7.5%

Medium sweet blended cider

92 GREEN AS GOLD

7.5%

Medium blended cider

HERON VALLEY *Kingsbridge, Devon*

93 TRADITIONAL

4.5%

Medium, blended cider aged in oak barrells

VENTON'S CYDER

Clyst St. Lawrence, Exeter, Devon

94 VENTONS STRAW PRESSED

6.5%

Dry. Pressed through Barley straw in the traditional manner

95 APPLE VICE

6.5%

Medium blended cider using Devonshire apples

96 SWEET MAID IN DEVON

6.5%

Blended cider using apples from old Whiteways orchards

DORSET

CIDER BY ROSIE *Winterborne Houghton, Dorset*

97 TRADITIONAL FARMHOUSE

6.0%

Medium-dry blended cider, keeved to retain some sweetness

CRANBOURNE CHASE

Blandford Forum, Dorset

98 TRADITIONAL FARMHOUSE

6.0%

Medium, traditional "old fashioned" cider

DORSET NECTAR *Waytown, Bridport, Dorset*

99 SWEET MAIDEN

5.0%

Clear, sweet cider from organically grown apples

100 WILD CAT*Medium blended cider with a bite***101 TOP O' THE HILL***Medium-dry traditional cider***DORSET STAR** *Dorchester, Dorset***102 SUNSET***A sweet blended cider***103 STARGAZER***Medium blend of bittersweet apples - easy drinking***104 FIRST PRESS***Dry, farmhouse scrumpy from 7 apple varieties***LAWRENCE'S** *Sherbourne, Dorset***105 LAWRENCE'S CIDER***Medium, a traditional farm pressed blended cider***MARSHWOOD VALE***Thorncombe, Chard, Dorset***106 DABINETT***Dry SV, well balanced, full bittersweet with soft astringency***107 CHISEL JERSEY***Medium SV. An old Somerset full bittersweet cider apple***108 STEMBRIDGE CLUSTERS***Medium SV. A quality bittersweet, good old-fashioned cider***109 MORGAN SWEET***Med-dry SV. An early ripening apple, good fruity flavour cider***110 STOKE RED***Dry SV. Classic bittersweet sharp cider; crisp & full of tannins***111 KINGFISHER SWEET***A sweet, blended, farmhouse style cider***TWISTED CIDER** *Spring Farm, Sherborne, Dorset***112 MISTY CIDER***Medium blended farmhouse cider, light & fruity***WEST MILTON** *Bridport, Dorset***113 TWILIGHT***Dry, smooth traditional cider***114 STARLIGHT***A medium, blended, award winning cider***GLOUCESTERSHIRE****ALLEN** *Halmore, Gloucestershire***115 TBC***To be confirmed***5.5% DAYS COTTAGE** *Brookthorpe, Gloucester***116 TBC***To be confirmed***TBC****5.5%****HARTLANDS CIDER** *Tirley, Gloucester***117 FARMHOUSE CIDER***A medium dry blended traditional farmhouse cider***6.0%****5.5%****118 FARMHOUSE PERRY***A blended traditional farmhouse perry***5.5%****5.5%****ORCHARD REVIVAL** *North Nibley, Glos.***119 HERITAGE CIDER***Dry, tannic cider, from old traditional orchards in Glos.***6.4%****5.5%****120 FESTIVAL CIDER***A smooth, easy drinking eastern-counties style cider***6.2%****6.0%****121 WHITE WICK STYRE***Medium SV from a very rare Gloucestershire cider apple***TBC****122 PIONEER PERRY***A medium perry with honey mead tones***6.0%****PAGETT'S COTSWOLD CIDER***Dursley, Glos.***123 GOLDEN SLIPPER***Blended cider from a new small cider maker***7.0%****124 DABINETT SV CIDER***SV cider from a classic Bittersweet cider apple***TBC****6.5%****6.0%****6.0%****7.0%****6.7%****6.0%****ROB'S CIDER** *Longhope, Gloucestershire***125 DABINETT SV CIDER***Med-dry, soft tannins, barley sugar hints of sweetness***7.2%****126 BLAKENEY RED SV PERRY***SV perry; soft, subtle flavours of candied peel***7.3%****127 ROCK SV PERRY 2017***Powerful, hazy, aged perry. Full tannins fight the sweetness***8.4%****6.0%****SEVERN CIDER***Awre, Newnham, Gloucestershire***128 PERRY***Med-dry, a blend heavy with Blakeney Red, pale & crisp***5.8%****6.0%****129 NEW ORCHARD***Medium, easy drinking cider blend from local orchards***4.5%****6.0%****130 BROWN SNOOT***SV medium cider, bittersweet apple, fruity & rounded***5.8%**

HAMPSHIRE

146 CIDER *Southampton, Hampshire*

131 HAMPSHIRE HERITAGE 6.5%
Medium cider from a single heritage orchard

HARROW WOOD FARM

Bransgore, Christchurch, Hamps.

132 HARROW WOOD FARM CIDER 6.5%
Medium, from a blend of Browns Apple & Yarlington Mill

MEON VALLEY

West Meon, Petersfield, Hampshire

133 DRAGONFLY 6.0%
Dry blended cider

134 HERON'S CREST 5.0%
Medium-dry blended cider, fruity & refreshing

MY'N'ERS CIDER *Hordle, Hampshire*

135 TRADITIONAL FARMHOUSE 6.5%
Medium blended cider

NEW FOREST CIDER

Burley, Ringwood, Hampshire

136 SNAKE CATCHER SCRUMPY 7.0%
Strong sweet cider, blend of cider fruit & local mixed apples

HEREFORDSHIRE

BUTFORD ORGANICS *Bodenham, Hereford*

137 TBC TBC
TBC

LYNE DOWN CIDER *Much Marcle, Herefords.*

138 KINGSTON BLACK 7.5%
Dry, strong, SV bittersharp full bodied cider. Well balanced

139 MEDIUM CIDER 6.0%
Blended, refreshing, flavourful, balanced cider

140 BLAKENEY RED PERRY 5.5%
Dry SV perry, a classic widely planted perry pear

MAYFAYRE CIDER

Dormington, Priors Frome, Herefords

141 SPILLAGE IDIOT 5.6%
Dry blended cider

142 BILLY BOY 5.5%
Medium blended cider

143 MAY FAYRE LADY 4.8%
Medium blended perry

144 KATIE'S FAVOURITE 4.1%
Sweet blended perry

NEWTON COURT

Newton, Leominster, Herefordshire

145 YARLINGTON MILL SV CIDER 6.1%
Classic, full bodied bittersweet SV cider, medium-dry.

146 GASPING GOOSE CIDER 5.8%
Organic, blended, medium cider. Balanced & full bodied

147 WINNALS LONGDEN PERRY 5.3%
SV award winning medium-dry perry

148 PANTING PARTRIDGE PERRY 5.8%
Medium blended perry, typical juicy pear finish

OLIVER'S *Ocle Pychard, Herefordshire*

149 GOLD RUSH 6.5%
Dry blend of classic bittersweet & bittersharp cider apples

150 YARLINGTON MILL BLEND 6.7%
Yarlington Mill heavy blend of cider apples

151 LEMONADE PERRY 5.8%
Blend of perry pears to give a hit of old fashioned lemonade

152 MAGNALONGA PERRY 6.0%
A blended medium-dry perry from old perry pear trees

ROSS CIDER *Ross-on-Wye, Herefordshire*

153 HENDRE HUFFCAP BLEND PERRY 5.0%
Rich, intense flavour, with citrus notes & a crisp finish

154 HILLTOP BLEND PERRY 5.5%
An off-dry blended perry from very old perry pear trees

155 OAK CASK CIDER 7.0%
Rich, fruity & smooth cider aged in old oak barrels

156 SINGLE ORCHARD BLEND CIDER 6.5%
A blend of cider & dessert apples from a single orchard

RUXTON CIDER *Kings Caple, Hereford*

157 1617 7.6%
Dry, traditional Herefordshire cider from a new maker

158 TREMAHAID 6.5%
Med-dry blended perry, all pears from the Tremahaid orchard

KENT

BIDDENDEN'S *Biddenden, Ashford, Kent*

159 BUSHELS 6.0%
A medium blended cider made from eaters & cookers

160 STRONG KENTISH 8.0%
Strong blended cider made from eaters & cookers

DUDDA'S TUN *Doddington, Sittingbourne, Kent*

161 ORIGINAL 7.5%

Strong, Medium, golden cider from Russet, Cox, & Bramley

162 SWEET APPLE 5.5%

Sweet, smooth cider, fresh apple nose & flavours

NIGHTINGALE CIDER CO *Tenterden, Kent*

163 RUSSETT 8.1%

Very Dry SV cider. Strong, complex & nutty flavour

MONMOUTHSHIRE

ORCHARD'S *Brockweir, Chepstow, Monmouthshire*

164 BREAKWELL'S SEEDLING 5.6%

A medium SV bittersweet, light cider

165 DABINETT CIDER 6.1%

Med-dry SV cider; a widely grown bittersweet cider apple

166 WYE CIDER 6.0%

A medium blended cider

167 WYE WOBBLE CIDER 7.9%

A strong medium-dry blended cider

NORFOLK

DOWNHAM CIDER *Downham Market, Norfolk*

168 JONAGOLD 6.0%

SV med-dry cider aged for 2 years

BURNARD'S CIDER *Banham, Norwich*

169 NORFOLK SCRUMPY 4.6%

A medium blended traditional Norfolk cider

CRONES ORGANIC CIDER

Kenninghall, Norwich

170 USER FRIENDLY 6.1%

A medium cider made from a blend of locally grown apples

171 OLD NORFOLK 7.5%

Strong, traditional, Norfolk cider

172 SPECIAL RESERVE 7.5%

Strong, dry cider, using dessert, culinary & cider apples

173 RUM CASK 7.5%

A strong cider aged in old rum casks

174 NORFOLK PERRY 6.4%

A light perry made with from blend of local pears

SOMERSET

BARLEY WOOD ORCHARD

Wrighton, Somerset

175 UPRISING 6.0%

Medium fruity blend, Yarlington Mill & Crimson King apples

176 MAYDAY 6.9%

Smooth, easy-drinking, medium blended Somerset cider

177 LATE HARVEST 7.5%

Med-dry tannin-rich blend of classic cider apples

BERE CIDER *Langport, Somerset*

178 GOLD RUSH 6.5%

Medium blended Somerset cider

BRIDGE FARM *East Chinnok, Somerset*

179 KINGSTON BLACK 6.0%

A medium-ish SV cider

180 BROWN'S APPLE 6.2%

A mellow medium SV cider with typical bittersharp flavours

181 VILBERIE 6.5%

Big in flavour & bags of astringency. SV Medium cider

182 PERRY 5.5%

A medium blended perry

CROSSMANS

Hewish, Weston-super-Mare, Somerset

183 HOME ORCHARD 6.0%

Medium. From local apples & aged in oak barrels

GANLEY AND NAISH *Kenn, North Somerset*

184 MOURNING DROP 6.0%

A well balanced full bodied traditional medium-dry cider

185 BROWNS APPLE 5.5%

Single variety, crisp and fruity, medium cider

186 BARN RAZER 6.0%

Medium-swt single orchard blend cider

HARRY'S CIDER

Long Sutton, Langport, Somerset

187 HAYMAKER 6.2%

Off-dry farmhouse style blended cider

188 SCRUMMAGE 6.2%

Well balanced & fruity medium cider

HECKS *Street, nr Glastonbury, Somerset*

189 BROWN'S APPLE 6.0%

SV medium sweet cider from a classic sharp apple

190 DUNKERTONS LATE 6.5%

SV medium dry - honeyed, fruity, smooth cider

- 191 HANGDOWN** 6.5%
SV medium sweet cider
- 192 KINGSTON BLACK** 7.0%
A very popular SV bittersharp cider from a classic apple
- 193 PORTERS PERFECTION** 6.5%
SV dry cider, wine-like, sometimes carries a pinkish hue
- 194 PORTWINE OF GLASTONBURY** 6.5%
SV medium sweet cider from a classic sharp apple
- 195 SLACK-MA-GIRDLE** 6.5%
SV medium dry cider from a unusually named apple
- 196 TOM PUTT** 6.0%
SV medium dry cider from a hardy dual-use apple
- 197 BLAKENEY RED PERRY** 6.0%
SV perry, medium sweet, from a widely planted perry pear
- 198 BLENDED PERRY** 6.0%
A blended medium perry from a range of perry pears
- 199 HENDRE HUFFCAP PERRY** 6.0%
SV medium dry perry, light and low in tannins
- 200 NEHOU** 6.0%
Dry SV bittersweet cider, fruity & full-bodied
- 201 YARLINGTON MILL** 6.0%
Medium SV cider made from a classic bittersweet

HONEYPOT FARM South Petherton, Somerset

- 202 TBC** TBC
To be confirmed

OLD JOLLOP CIDER

- Sand, Wedmore, Somerset
- 203 VINTAGE** 6.0%
A traditional hand-crafted blended cider

PARSON'S CHOICE

- West Lyng, Taunton, Somerset
- 204 MEDIUM CIDER** 6.0%
Medium traditional blended farmhouse cider

PERRY Dowlish Wake, Somerset

- 205 VINTAGE CIDER** 6.0%
Medium oak-aged blended farmhouse cider

RICHS Watchfield, Highbridge, Somerset

- 206 LEGBENDER** 6.0%
Medium Somerset farmhouse cider, aged in old oak vats
- 207 LEGBENDER** 6.0%
Sweet Somerset farmhouse cider, aged in old oak vats

SECRET ORCHARD

- Nettlecombe, Taunton, Somerset
- 208 WILD RABBIT** 6.0%
A medium cider made with the fruit from local orchards
- 209 SUMMER GOLD** 5.0%
A light, golden blended cider made from local apples

WILKINS Mudgley, Wedmore, Somerset

- 210 FARMHOUSE MEDIUM** 6.0%
Medium, traditional hazy smooth cider from old orchards
- 211 FARMHOUSE SWEET** 6.0%
Sweet, traditional hazy smooth cider from old orchards

SUSSEX

BIG NOSE & BEARDY Framfield, Sussex

- 212 BOAR'S HEAD** 6.5%
A blend of Cherry Cox, Howgate Wonder & Dabinett

SOUTH DOWNS CIDER Wilmington, Sussex

- 213 SUCKER PUNCH** 6.1%
Medium blend of 5 dessert apple varieties, grown in Sussex

TRENCHMORE FARM

- Cowfold, Horsham, Sussex
- 214 SILLY MOO** 5.0%
Med-dry blended 'civilised' farmhouse cider

WARWICKSHIRE

NAPTON CIDERY Southam, Warwickshire

- 215 NO. 4** 5.4%
A Medium-sweet traditional blended cider

WORCESTERSHIRE

BARBOURNE Worcester, Worcestershire

- 216 PAINTED LADY** 5.0%
An SV perry from an attractive coloured perry pear
- 217 CRIMSON KING** 6.0%
SV. A light, fruity cider from this dual-purpose apple

BARKER'S

- Greenstreet Farm, Hallow, Worcestershire
- 218 B.B.C.** 7.1%
Barker's Best Cyder - a blended cider
- 219 BURP PERRY** 6.5%
Traditionally made blended perry

YORKSHIRE

GRUMPY JOHN'S *ShIPLEY, BRADFORD*

220 DRY 6.4%

Dry blended whole-juice cider from Shipley-grown apples

221 MEDIUM 6.4%

Medium cider using apples collected around Bradford

UDDERS ORCHARD

Huddersfield, West Yorkshire

222 WHISKY CASK 6.5%

A blended dry cider aged in old Whisky Casks

223 LINDLEY GOLD 6.0%

A blended medium dry cider

224 ARCADIA 6.5%

A medium-dry cider with a tannic edge

225 ADDLECROFT PERRY 6.5%

Made with the Norton Butt perry pear

ORCHARDS OF HUSTHWAITE

Husthwaite, York

226 GALTRES KATY 6.0%

SV medium-sweet cider from an early ripening apple

MAGPIE BREWERY BAR

HECKS *Street, nr Glastonbury, Somerset*

BROWN'S APPLE 6.0%

SV medium sweet cider from a classic sharp apple

CROSSMANS

Hewish, Weston-super-Mare, Somerset

HOME ORCHARD 6.0%

Medium. From local apples & aged in oak barrels

PARSON'S CHOICE

West Lyng, Taunton, Somerset

MEDIUM CIDER 6.0%

Medium traditional blended farmhouse cider

RICHS *Watchfield, Highbridge, Somerset*

LEGBENDER 6.0%

Sweet Somerset farmhouse cider, aged in old oak vats

PERRY *Dowlish Wake, Somerset*

VINTAGE CIDER 6.0%

Medium oak-aged blended farmhouse cider

NIGHTINGALE CIDER CO *Tenterden, Kent*

KENTISH PERRY 6.3%

Med-dry blend of Comice, Conference & Concorde pears

DOUBLE VISION *Maidstone, Kent*

ORIGINAL 6.8%

A medium Kentish cider, smooth & clear

COLCOMBE HOUSE CIDER

Hampton Bishop, Herefords

WILLIE GUNN 6.0%

A cloudy, medium blended cider

CASTLE ROCK BREWERY BAR

MARSHWOOD VALE

Thorncombe, Chard, Dorset

KINGFISHER SWEET 6.0%

A sweet, blended, farmhouse style cider

HECKS *Street, nr Glastonbury, Somerset*

BLAKENEY RED PERRY 6.0%

SV perry, medium sweet, from a widely planted perry pear

HANGDOWN 6.5%

SV medium sweet cider

RICHS *Watchfield, Highbridge, Somerset*

LEGBENDER 6.0%

Sweet Somerset farmhouse cider, aged in old oak vats

BARLEY WOOD ORCHARD

Wrighton, Somerset

UPRISING 6.0%

Medium fruity blend, Yarlington Mill & Crimson King apples

MAYDAY 6.9%

Smooth, easy-drinking, medium blended Somerset cider

DOUBLE VISION *Maidstone, Kent*

ORIGINAL 6.8%

A medium Kentish cider, smooth & clear

WILCE'S CIDER *Ledbury, Herefordshire*

FARMHOUSE MEDIUM 6.0%

A blended cider using local Herefordshire grown cider apples

BURNARD'S CIDER Banham, Norwich

RED ROSIE

6.0%

A medium-sweet blended cider

PALMER'S UPLAND CYDER

Newport, Monmouthshire

CHEEKY JACKDAW CYDER

6.5%

A full bodied, blended sweet cyder with good astringency



ACKNOWLEDGEMENTS



There are far too many people to thank individually in this space, but our thanks go to all those people who have helped with the organising, setting up, working and advertising of the festival.



Thanks to the staff at Motorpoint Arena; our local brewers for all sorts of invaluable help and support; the local media for publicising the event; Nottingham BID, Everards, Castle Rock, Navigation Brewery and Nottingham Brewery, all for sponsorship; Simon Redgate from the tourism centre; Philip Darby and Graham Kerry of Nottingham Brewery for their help with ordering, storing, delivering and collecting the beers. Tim Beer, Albert Johnson, Jon Hallam, Alex McFetritch, Apple To Core, and Ray Blockley for help with organising delivery of the cider and perry. Andy and Tracey Sales for their hard work in overseeing the cellar work, assisting with beer ordering and bar management; Anna Ludlow for designing and maintaining the festival website; Richard Westby for designing the festival logo and other artwork; Alison Perkins for organising the entertainment, Mick Courtney for his tireless, patient and unforgiving work organising our many volunteers, Tony Read for the caterers, Steve Scrimshaw, David Mason and their team

for the infrastructure, Mark Giles for co-ordinating the programme; Steve Armstrong and the Finance team, for their valiant efforts behind the scenes; All the Bar Managers, Bar servers and volunteers who give up their time, unpaid, to make the festival a success - without them this festival would not have been possible; And anybody we've forgotten.

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