



The
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BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND 2021

SATURDAY 28TH (NOON - 10PM) SUNDAY 29TH (NOON - 10PM)
& MONDAY 30TH (NOON - 4PM)

THE BEERS

MR WINTERS - NORFOLK

EVOLUTION 4.0% (PALE)

TWIN PARALLEL 3.8% (PALE)

QUANTUM GOLD 4.1% (GOLD)

EARL SOHAM/CLIFF QUAY - SUFFOLK

VICTORIA BITTER 3.6% (PALE)

MERMAID 3.8% (BLONDE)

GREEN JACK BREWERY - SUFFOLK

GOLDEN BEST 3.8% (GOLDEN)

LGM1 4.2% (PALE)

SUMMER DREAM 4.0% (PALE)

TRAWLER BOYS 4.6% (COPPER)

CROUCH VALE - ESSEX

BREWERS GOLD 4% (GOLDEN)

MOSAIC 4.1% (PALE)

YAKIMA GOLD 4.2% (GOLDEN)

MIGHTY OAK - ESSEX

KINGS 4.2% (GOLDEN)

OLD MAN & THE SEA 4.1% (BLACK)

TOP BRASS 3.8% (AMBER)

SWANNAY - ORKNEY

ORKNEY BEST 3.6% (AMBER)

ISLAND HOPPING 3.9% (PALE)

ORKNEY IPA 6.0% (PALE)

BARBECUE

NOON - 5PM SATURDAY & SUNDAY. NOON - 4PM MONDAY

PIZZA

6 - 9PM SATURDAY & SUNDAY



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THE CIDERS

GIGGLER - SUFFOLK

GIGGLER CIDER 6.6% (DRY)

SWEET CAROLINE 6.6% (MEDIUM DRY)

BURNARD'S - NORFOLK

BURNARD'S MONTY'S DOUBLE 6% (DRY)

BURNARD'S OAKY DOKEY 5.5% (MEDIUM DRY)

THE MUSIC

SATURDAY 28TH

2PM COLCHESTER SAXOPHONE QUARTET

7.30PM THE INFORMERS

SUNDAY 29TH

2.PM BLACK DEEK

6.30PM THE ANYONES



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THE FOOD

BARBEQUE

(COOKED TO ORDER)

NOON – 5PM SATURDAY AND SUNDAY, NOON – 3PM MONDAY

£4.50

CHOOSE FROM:

EITHER A HANDMADE BEEF BURGER, A JUMBO BUTCHERS SAUSAGE, A PIECE OF TANDOORI CHICKEN OR A GRIDDLED MUSHROOM WITH GOAT'S CHEESE.

SERVED WITH A HANDMADE BUN

THEN HELP YOURSELF TO SALAD.

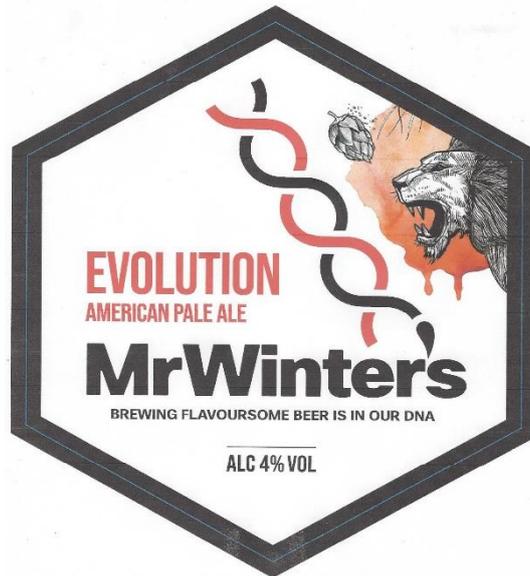
PIZZA

6 - 9PM ON SATURDAY & SUNDAY.

HANDMADE PIZZA – PLEASE SEE THE MENUS ON THE BAR
THESE ARE MADE TO ORDER AND THERE MAY BE A DELAY.



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**Mr Winters - Evolution
4.0% (Pale)**

American Pale Ale - The missing link of the ale world, there's nothing unnatural about Evolution. Bringing together four varieties of American hops, it has a tropical aroma and crisp flavours of lemon and grapefruit on the palate.



**Mr Winters – Twin Parallel
3.8% (Pale)**

Light in body and bright in flavour, this cosmic IPA will take your taste buds on a voyage of discovery.

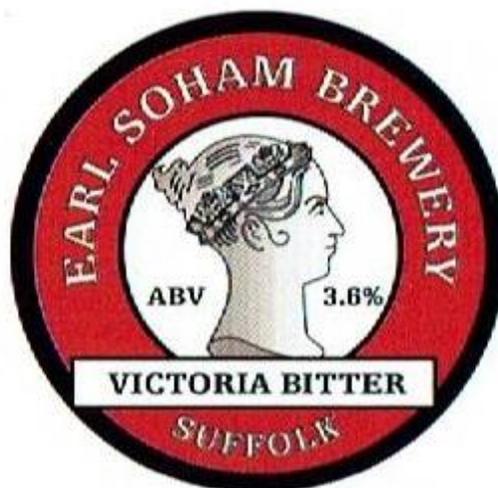


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**Mr Winters – Quantum Gold
4.1% (Gold)**

This golden ale is pure alchemy. Combining carefully cultivated yeast and British barley with American and Slovenian hops, it balances a malty body with tangy citrus zing to leave you wanting more.

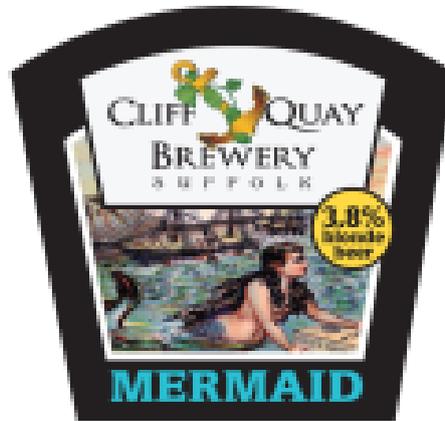


**Earl Soham – Victoria Bitter
3.8% (light)**

A light coloured malty traditional bitter.

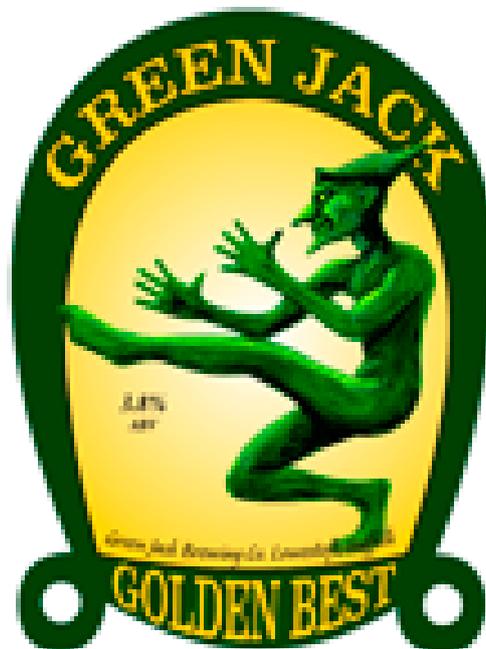


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**Cliff Quay Brewery – Mermaid
3.8% (Blonde)**

A glorious yellow golden coloured ale, brewed with Slovenian and German hops with just a splash of an American as the icing on the cake. Crammed full of floral hop aroma, and flavour Not overly bitter, but a great tasty session beer.



**Green Jack Brewery – Golden Best
3.8% (Gold)**

An easy drinking session beer brewed with German lager hops and locally grown East Anglian malt. Golden Best has a light floral aroma, clean and crisp and a slightly crisp finish.



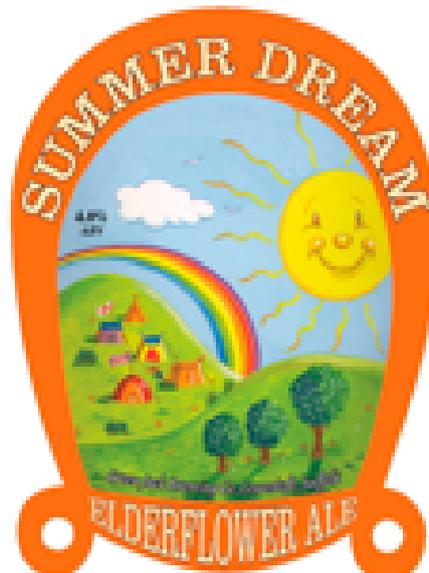
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Green Jack Brewery – Lgm1

4.2% (pale)

A single hopped golden pale ale with plenty of malt to balance the grapefruit and bold citrus flavours from American grown Comet hops.



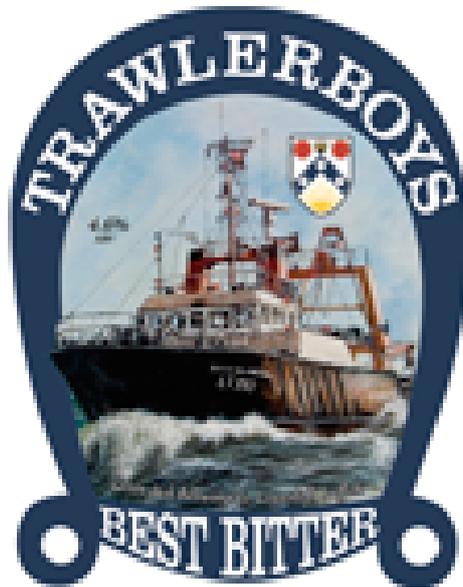
Green Jack Brewery – Summer Dream

4.0% (Pale)

Summer Dream can only be brewed once the Elderflowers bloom and is brewed with fresh Elderflowers it is a clean, crisp, pale ale with vibrant floral aromas.

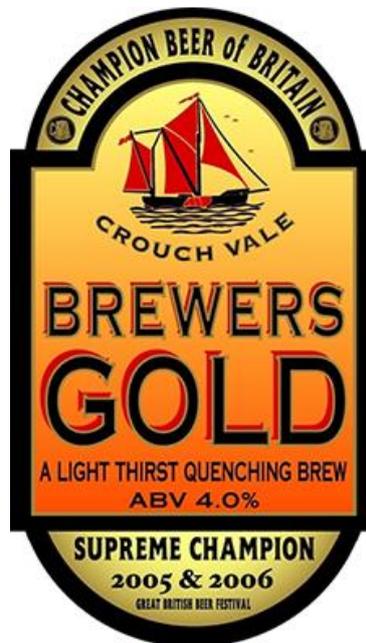


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**Green Jack Brewery – Trawlerboys
4.6% (Copper)**

Trawlerboys Best Bitter is a full-bodied, copper coloured, premium bitter brewed with English whole cone hops, rich and malty with fruity hoppy hop flavours.

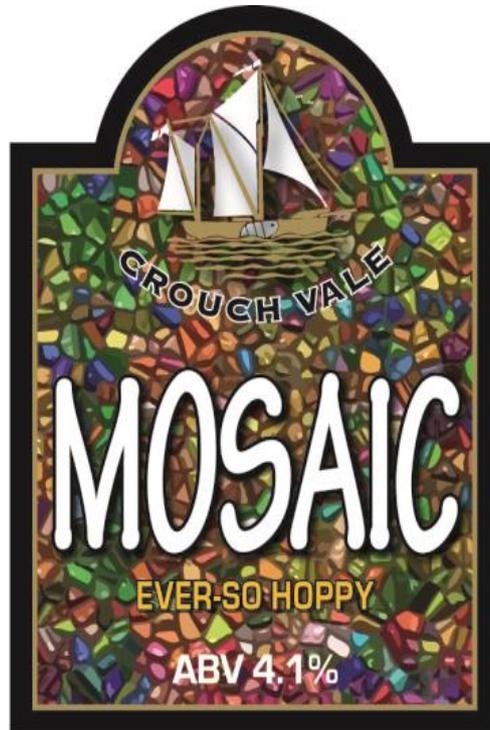


**Crouch Vale – Brewers Gold
4% (Gold)**

Supreme Champion Beer of Britain at the Great British Beer Festival 2005 and 2006, this multi-award-winning beer is pale, refreshing and extravagantly hoppy with gorgeous aromas of tropical fruits. Brewed with 100% extra-pale English barley malt and flavoured with heaps of choicest Brewers Gold hops, sourced with care from small-scale growers in the Hallertau.

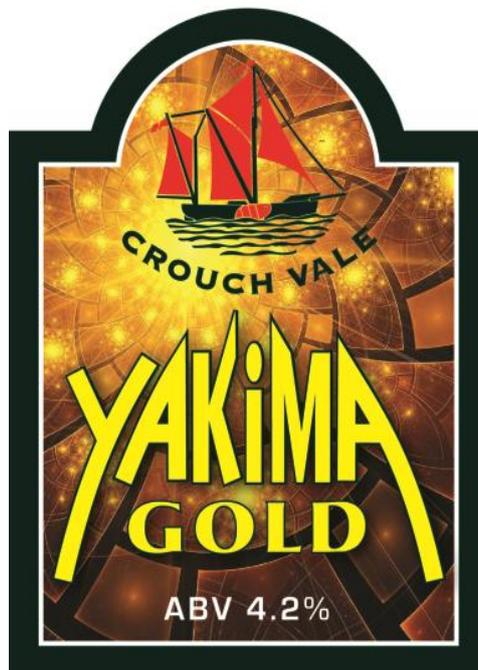


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**Crouch Vale - Mosaic
4.1% (Pale Amber)**

Showcasing the US hop of the same name, Mosaic is a pale amber beer which screams drinkability.

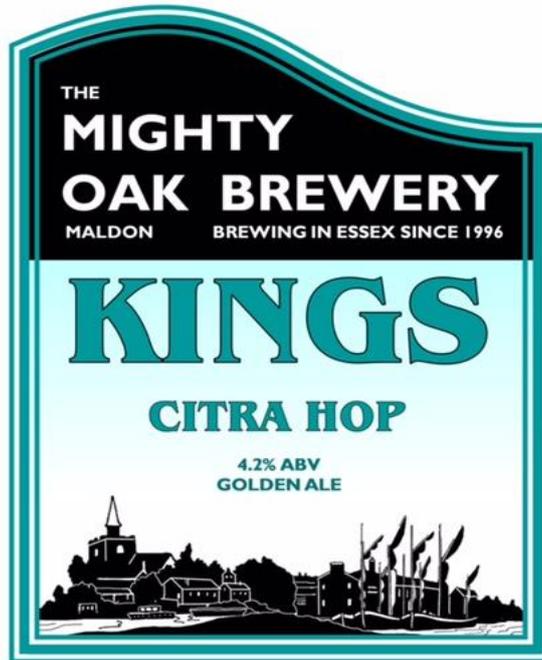


**Crouch Vale – Yakima Gold
4.2% (Gold)**

Very pale with delicious US Amarillo hops, which are earthily aromatic and the beer, highly drinkable. Yakima Valley is the area of Washington State in which the hops are grown.

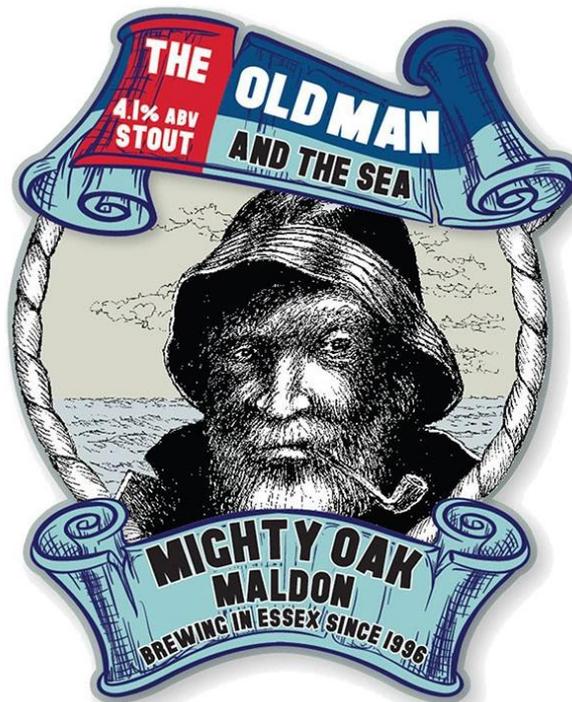


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**The Mighty Oak Brewery – Kings
4.2% (Gold)**

A rich golden Citra hopped and bursting with hoppy fruitiness.

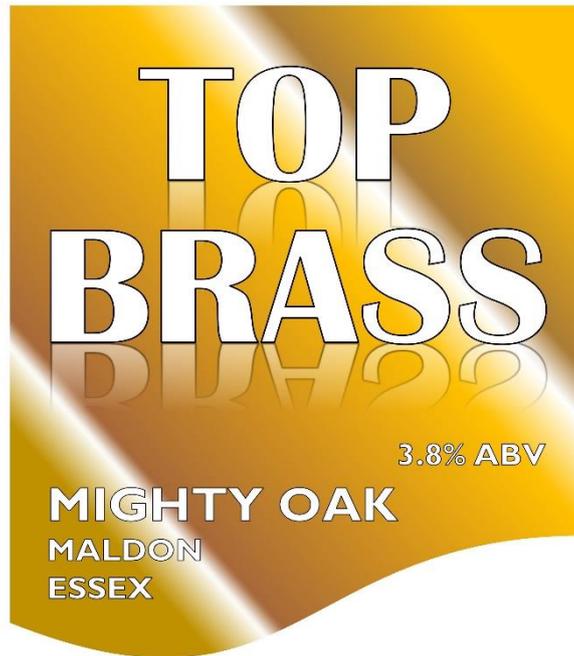


**The Mighty Oak Brewery – Old Man & The Sea
4.1% (Black)**

A rich black creamy stout with satisfying malt flavours of espresso coffee, dark chocolate and a hint of dark fruit.



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**The Mighty Oak Brewery – Top Brass
3.8% (Amber)**

Deep Amber-Amber Session Ale with Hints of Passionfruit and Melon.

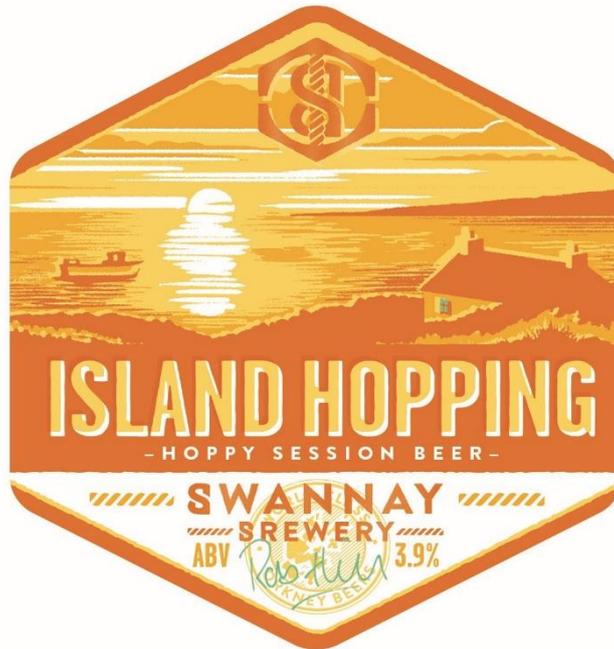


**Swannay - Orkney Best
3.6% (Amber)**

A classic British bitter with a modern twist, containing American and Polish hops. Lots of low alpha hops give enough bite to keep it interesting yet you can still drink it all day.

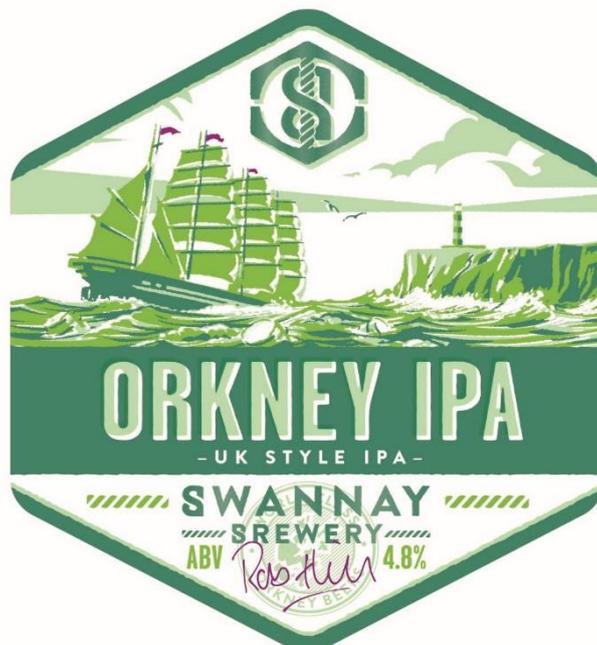


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**Swannay – Island Hopping
3.9% (Pale)**

A Modern session beer that uses an extra pale malt base to showcase New Zealand's grapefruit-y, passion fruity Nelson Sauvignon hops to create this hoppy but session able low strength beer.



**Swannay – Orkney IPA
4.8% (Pale)**

A British style IPA. Pale in colour; UK hops work together to form a sum greater than their parts - the hoppiness builds and builds to a long, smooth hoppy finish.



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THE CIDERS



Giggler - Orchard Cider 6.6% (Dry)

**Lovely and dry made from a blend of dessert apples and traditional cider apples
It's easy drinking, light in colour and smooth with a soft apple after taste.**



Giggler – Sweet Caroline 6.6% (Medium Dry)

**Lovely and dry made from a blend of dessert apples and traditional cider apples
It's easy drinking, light in colour and smooth with a soft apple after taste.**



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**Burnard's - Monty's Double
6% (Dry)**

Clear with a slight blush tinge, Monty's Double is smooth and crisp with a sharp dry bite in the finish.



**Burnard's - Oaky Dokey
5.5% (Medium Dry)**

Clear and bright with a golden hue. As a medium dry cider, it is mellow and smooth with an undercurrent of vanilla and roasted vanilla and a woody aftertaste.



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THE BREWERS

MR WINTERS - NORFOLK

Mr Winter's – In 2001 David Winter (former head brewer at Woodfordes) Founded Winter's Brewery. Winter's beers have won numerous awards over the years including Beer of the festival at Norwich Beer Festival, Norfolk beer of the year and has even received national status taking a bronze medal in the Mild category in the Champion beer of Britain 2017. In September of 2017 Winter's was taken over by Mark Winter (son of David Winter). Mark Has been Brewing for over 15 years himself and has been the head brewer at the Fat Cat Brewery for most of his brewing career but also working alongside David at Winter's. In January 2020 Winter's Brewery was rebranded to Mr Winter's, this also included bringing in new beers to the core range to bring a modern fresh feel, yet keeping with the traditional beliefs and methods David had taught him. This is where the DNA theme comes into our branding and our tag line 'Brewing Flavoursome beer is in our DNA'.

EARL SOHAM/CLIFF QUAY- SUFFOLK

The Earl Soham Brewery was started in 1985 in the chicken shed behind the Victoria Pub in the village of Earl Soham.

Cliff Quay Brewery started in the Tolly Cobbold Brewery building in Ipswich in 2009.
They are now merged and brew in Debenham.

GREEN JACK BREWERY – SUFFOLK

Green Jack was founded in 2003 by Tim Dunford, they are a multi-award winning traditional real ale brewery based in Lowestoft, Suffolk. From humble beginnings, Green Jack has now grown into one of the largest real ale breweries in East Anglia. In 2009 they built a new 38-barrel brew house in an old smoke house in the heart of historic Lowestoft. This enabled Green Jack to produce significantly improved volumes of their award-winning real ales. Green Jack real ales and stouts are now available nationwide and online via their Real Ale Shop. Green Jack beers are known for their subtle balance of sugars, malt and hops, they produce beers of their own design along with a contemporary take on traditional English beer styles.

At Green Jack, they brew champion, award-winning ales and have won over 100 awards at independent CAMRA and SIBA beer festivals. In 2006 Ripper was crowned CAMRA Supreme Champion Winter Beer of Great Britain and gained Silver in 2017. In 2012 Trawlerboys was crowned the Champion Best Bitter of Great Britain and was the overall runner-up at the Great British Beer Festival.

They produce a permanent range of 10 core beers plus several seasonal and one-off specials that are available at different times throughout the year.



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CROUCH VALE – ESSEX

Crouch Vale Brewery was established in 1981 by two beer enthusiasts. Financed by a bank overdraft, Colin Bocking and Rob Walster signed a 25-year lease on a new industrial building in South Woodham Ferrers, Essex. Various second-hand items of plant and equipment were acquired adapted and assembled, with almost all of the work being carried out by the founders themselves. After some months of toil, the first brew took place on 3rd October 1981. It was not a trouble-free event but the beer, Crouch Vale Best Bitter (all-malt mash, hopped with English Fuggles and Goldings and fermented with a yeast cadged from Youngs of Wandsworth) wasn't bad. From a slightly inauspicious start, Crouch Vale Brewery was born!

The following years saw expansion of the beer range and distribution area as well as the acquisition in 1986, of the first Crouch Vale pub – The Cap and Feathers, in Tillingham. A second pub, [The Queens Head](#) in Chelmsford, was acquired in 1998 and remains ours today. It was some years before the awards began to trickle in, but the trickle became a flood with the winning of the ultimate cask ale accolade – CAMRA's "Supreme Champion Beer of Britain", gained by Brewers Gold in both 2005 and 2006. Brewers Gold is an extremely drinkable 4% alc. vol., and now accounts for over 60% of our production. It is acclaimed worldwide as a leading example of the 'Golden Ale' style, with wonderful aromas and flavour, from carefully selected ingredients.

With the expiry of the original lease and demand exceeding the brewery's capacity to supply, the decision was taken to move to new larger premises on the other side of the town, in 2006. Unlike the original plant which was cobbled up from whatever was available cheaply, the new brewery was purpose-built and capable of much more consistent and better product quality. However, the original production ethos was (and still is) maintained – ingredients are purchased on quality rather than price and the brewery is still manned by real people, who hand-craft the beers.

Clearly the passage of time has been kind to the business but not, sadly, to the founders themselves. Colin remains at the helm of the company, somewhat disheveled but still making the tea. The other founder (Rob Walster) is no longer involved in the brewery but sells plenty of its produce at his terribly lovely pub, [The Prince Of Wales](#) at Stow Maries.

MIGHTY OAK – ESSEX

Mighty Oak is owned by John Boyce and Ruth O'Neill, John has spent over 40 years in the brewing industry and is qualified both as an engineer and a brewer. Ruth has a degree in Oriental History and is a management Accountant. The Brewery was originally located in Brentwood, Essex from 1996 to 2000 and is now based in historic Maldon.

The first brew plant came from Whitworth Hall located in County Durham. They started off with 2 seven-barrel fermenting vessels and now have 6 fifteen barrel plus 1 thirty barrel vessel. The Brewery has been growing steadily year on year and in 2014 they expanded their brew length from 15 to 30 barrels.

Using the finest ingredients to brew the best beer, floor malted Maris Otter pale malt along with roasted malts for additional colour and flavour. Mighty Oak Brewery choose only the top-quality hops from around the world. The wide variety of hops used helps give each of their beers its own distinctive character.

The beers have a great depth of flavour and even in the palest of our beers the biscuity flavour of Maris Otter malt is clearly discernible. Their multi strain yeast gives complexity of flavours.

The beer is fermented for four days which helps develop a good depth of flavour.

Their fining regime has been developed so that the beers retain sufficient yeast for good condition whilst normally settling within 6-10 hours.



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SWANNAY - ORKNEYS

Our founder Rob Hill - ever the collector - first came to Swannay Farm in 2003 looking to buy the old time clock. One year later, after being let-go from his then current head brewer job, he somehow bought the whole building complex and started to think about how to make beer at Swannay.

With no means or desire to purchase shiny new brewing plant Rob went on the hunt for something that'd been used before. He ended up with not one but three kits(!): a five brewers barrel (BBL), a 20 BBL and a 100 BBL. Already with twenty-five years' brewing in his boots Rob knew exactly what the first beer needed to be: Scapa Special, our flagship pale ale that still accounts for around a third of all we brew today. It wasn't long before the five BBL kit was up to four brews a week using just three fermenting vessels. This was no mean feat considering Rob was also doing all the delivering, cask washing, sales, admin - literally all tasks involved in running the company - himself. Around about 2010 Rob's son Lewis returned home from university and (perhaps foolishly) started helping at the brewery. The 20 BBL plant was soon 'commissioned' and production volumes continued to increase. Today a team of six comfortably brew Swannay's range of modern classic beers four to five times a week.

THE CIDER MAKERS

GIGGLER - SUFFOLK

Giggler Cider is produced in Bramfield, Suffolk using 100% apple juice pressed from apples grown in their own orchard and another 5 miles away. Their ciders are free of any additives (sulphates or sweeteners) and are fermented with the natural wild yeasts present in the air.

BURNARD'S - NORFOLK

Burnard's have been producing CAMRA award winning cider on site at their family home in Banham, Norfolk, since 1989.

The ciders themselves tend to be still and clear, which is the Eastern Counties style. Two of the ciders; Monty's Double & Oaky Dokey are well known, however Red Rosie, Bramley Swiggins & Stray Dog are examples of one off seasonal ciders that come around every so often, depending on the batch of apples.

All of their ciders are fermented by the naturally occurring yeast, nothing is added or taken away. So basically, it's *really* good for you...



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NOTES

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