



The
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BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND 2022

SATURDAY 27TH - SUNDAY 28TH NOON - 9PM & MONDAY 29TH NOON - 4PM

THE BEERS

BANK'S - WOLVERHAMPTON

AMBER 3.8% (GOLD)

MILD 3.5% (CHESTNUT)

CROSS BAY - MORECAMBE

HALO 3.6% (PALE)

HOPE & GLORY 4% (GOLD)

SUNSET 4.2% (BLONDE)

VESPER 3.8% (GOLD)

HANLONS - EXETER

CITRA IPA 4% (PALE)

FIREFLY 3.7% (AMBER)

PORT STOUT 4.8% (DARK CHESTNUT)

STORMSTAY 5% (DARK AMBER)

YELLOW HAMMER 4.2% (GOLD)

NEWBY WYKE - GRANTHAM

BANQUO 3.8% (YELLOW BLONDE)

BEAR ISLAND 4.6% (BLONDE)

IRON LADY 5.6% (RED)

ORSINO 4% (BLONDE)

WHITE SQUALL 4.8% (PALE BLONDE)

PRESCOTTS - CHELTENHAM

CHEQUERED FLAG 4.2% (GOLD)

GRAND PRIX 5.2% (DARK AMBER)

HILL CLIMB 3.8% (PALE STRAW)

PIT STOP 4% (GOLD)

THE CIDERS

GIGGLER - BRAMFIELD

GIGGLER CIDER 6.6% (DRY)

SWEET CAROLINE 5% (MEDIUM DRY)

SNAILSBANK - HEREFORDSHIRE

VERY PERRY 5% (MEDIUM)

GWYNTY DDRAIG - WALES

BLACK DRAGON 7.2% (MEDIUM DRY)



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THE MUSIC

SATURDAY 27TH

1.30PM NIK & JAK

7PM THE BANDEMICS

SUNDAY 28TH

1PM DAN FRIEND

7PM THE INFORMERS

MONDAY 29TH

2PM THE BLACK DEEK BAND



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THE FOOD

BARBEQUE

(COOKED TO ORDER)

SATURDAY & SUNDAY

1 - 8PM

MONDAY

1 - 3PM

£6

CHOOSE FROM:

A HANDMADE BEEF BURGER,

A JUMBO BUTCHERS SAUSAGE,

A PIECE OF PIRI-PIRI CHICKEN

OR

A GRILLED HALLOUMI BURGER.

SERVED WITH A HANDMADE BUN

THEN HELP YOURSELF TO SALAD.



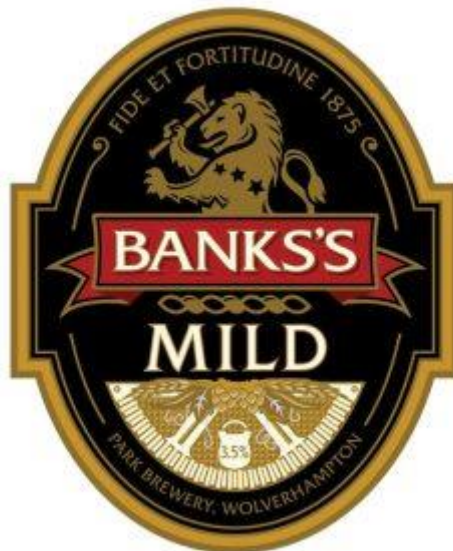
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THE BEERS



Bank's - Amber 3.8% (Gold)

Crafted with the finest ingredients to deliver a easy drinking beer. A deep gold colour it comes with malty, hoppy flavours and a clean finish with fruity overtones.



Banks's – Mild 3.5% (Chestnut)

A light chestnut coloured beer, exhibiting a glorious balance. Malty with a perceptible burnt note, it's full bodied with a hint of bitterness counterbalancing the rich, biscuity flavour from the best barley.



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**Cross Bay – Halo
3.6% (Pale)**

A classic English Pale Ale: Starting with a spicy marmalade and orange rind aroma. A smooth and light body follows, transforming on the palate, into a refreshing blend of pleasant hoppyness.



**Cross Bay - Hope & Glory
4% (Gold)**

A classic English best bitter featuring all UK hop East Kent Goldings creating a session-able and easy-going pint showing the very best of UK brewing heritage.

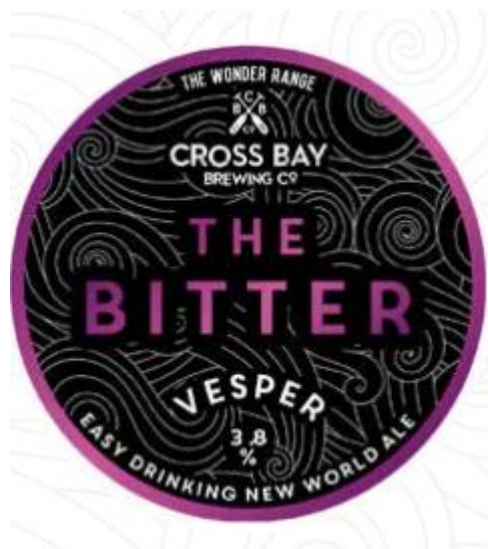


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**Cross Bay - Sunset
4.2% (Blonde)**

A thirst quenching beer, making its mark as a light and refreshing ale. With a sharp start, it then moves on to leave a smooth Orange and Lemon rind aftertaste. A great session ale.



**Cross Bay - Vesper
3.8% (Gold)**

A golden bitter, malty with bright tropical fruit flavours.



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**Hanlons – Citra IPA
4% (Pale)**

This lovely zesty session beer is laden with fruity and floral aromas. An IPA that will not disappoint as it is enhanced with citra dry hopping – A thirst quenching beer.



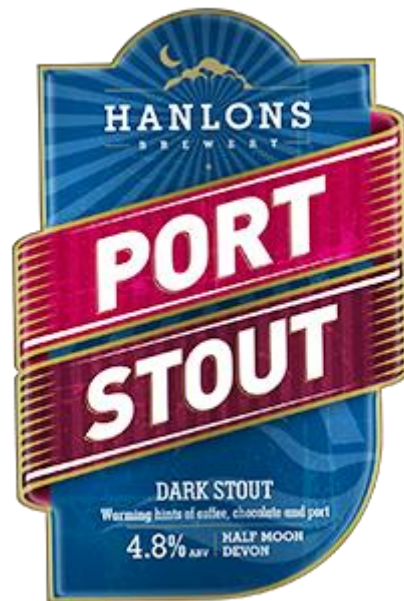
**Hanlons – Firefly Bitter
3.7% (Amber)**

Fantastic, crisp amber session bitter whose rich character belies the low ABV. Light on the palate and kind to the head, it delivers delicate fruitiness from Cascade balanced with biscuity maltiness.

Firefly has a clean and citrusy finish, late hopped with Saaz.



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**Hanlons – Port Stout
4.8% (Dark Chestnut)**

Dark, chestnut beer whose bitter chocolate and roast malt taste from the large dose of roast barley added is softened by the addition of rich Ruby Port, combining the hoppy pepperiness from Phoenix and Bobek with vinous alcoholic fruitiness.



**Hanlons - Stormstay
5% (Dark Amber)**

Dark amber to copper in colour with a toffee and floral hop nose and hints of tangerine. Malt caramel and biscuit nestle with the two aroma hops, Bobek and Cascade. Late hopping with citrusy Cascade cuts through the alcohol sweetness.



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**Hanlons – Yellow Hammer
4.2% (Gold)**

This golden, zesty beer is laden with bittersweet flavour from Admiral and late hopped with First Gold and Cascade. It is aromatic with pineapple and banana fruitiness with a delicate hoppy finish from dry hopping with First Gold. Eminently drinkable and profoundly refreshing.

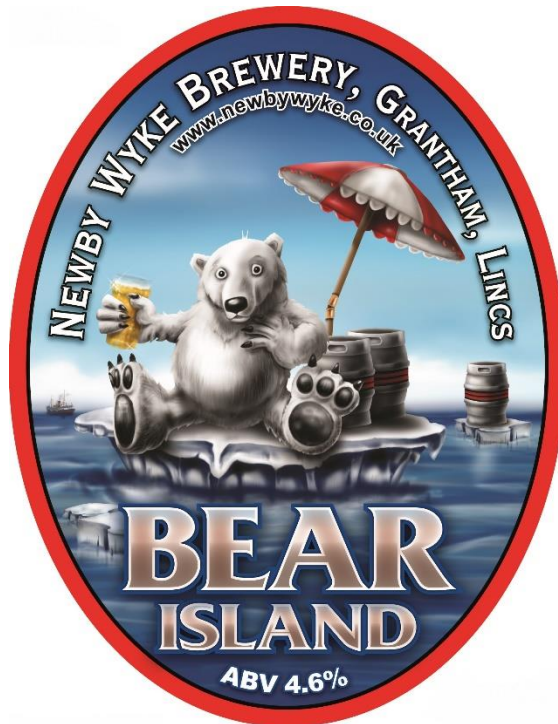


**Newby Wyke – Banquo
3.8% (Yellow Blonde)**

Sharp citrus notes with hints of spice and gooseberry.

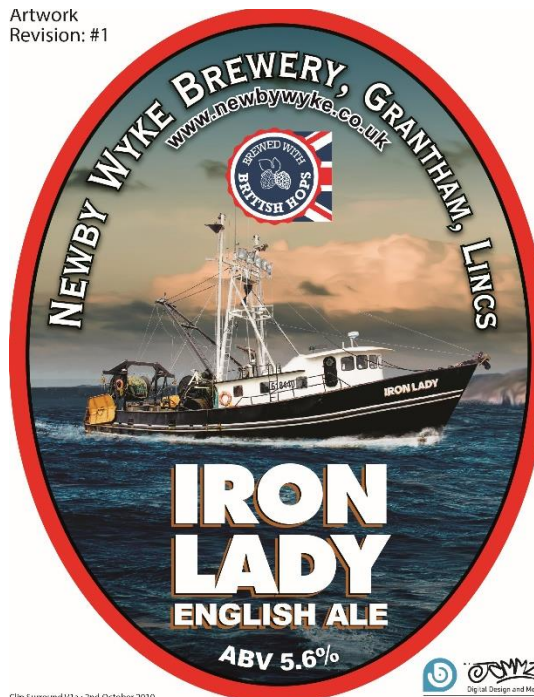


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Newby Wyke – Bear Island
4.6% (Blonde)
Hoppy with a crisp, dry finish

Artwork
Revision: #1



Clip Surround V1a - 2nd October 2010



Newby Wyke – Iron Lady
5.6% (Red)
A brilliant red, malty beer, almost like a light porter.

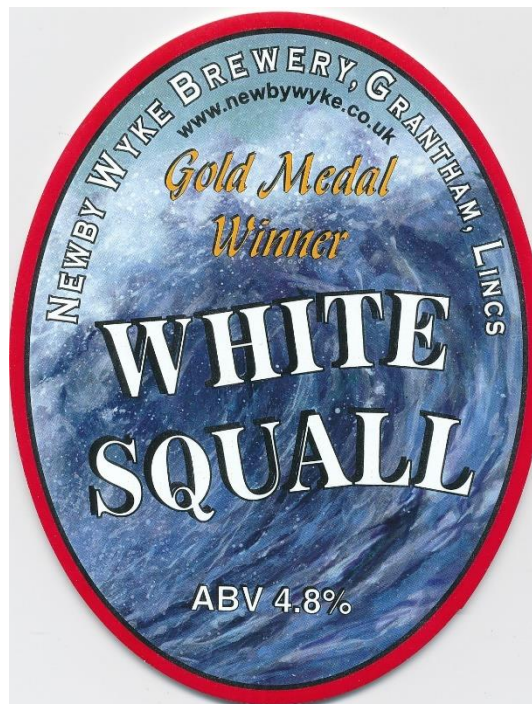


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**Newby Wyke – Orsino
4% (Blonde)**

A blonde ale with fruity and citrus notes of lemon zest and peach.

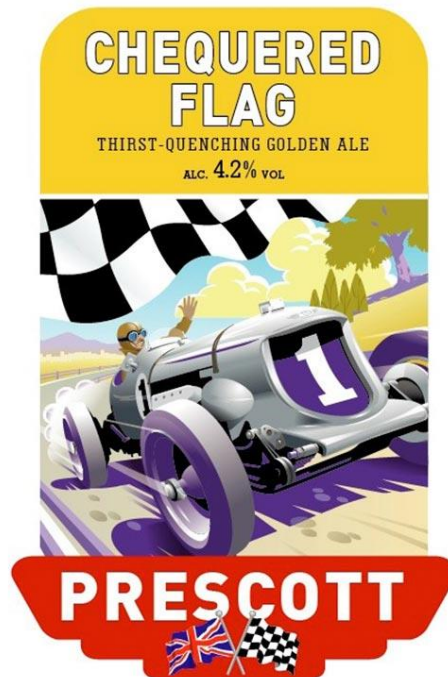


**Newby Wyke – White Squall
4.8% (Pale Blonde)**

A pale blonde, hoppy ale with a fruity finish.

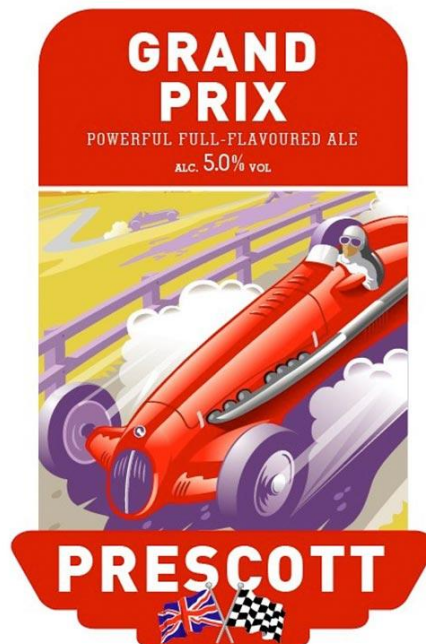


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**Prescott's – Chequered Flag
4.2% (Gold)**

A generously hopped golden ale, using Cascade and Admiral.

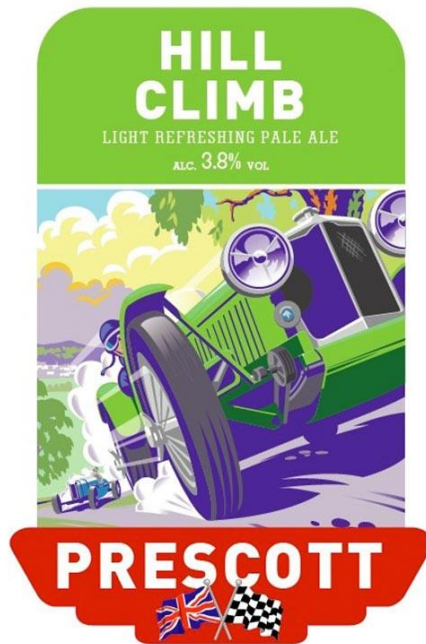


**Prescott's – Grand Prix
5% (Dark Amber)**

Pale, crystal, roasted and chocolate malts are combined expertly with Fuggles, Northdown and Goldings hops to create a rich and smooth strong ale.

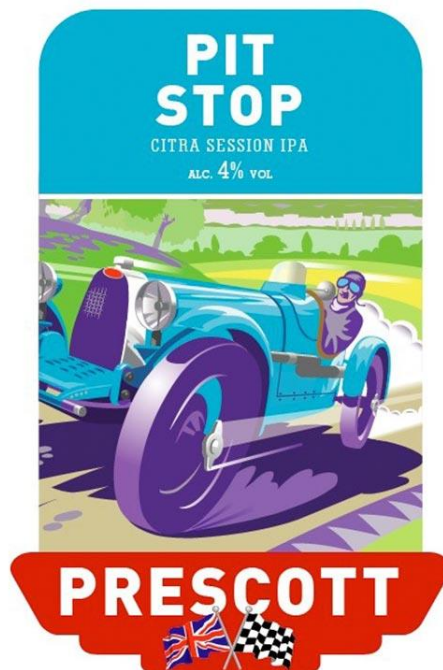


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**Prescott's – Hill Climb
3.8% (Straw)**

A wonderfully fruity and refreshing IPA. Cascade and Bobeck hops are combined with Maris otter pale malt and Torrified wheat to create an awarding winning session ale.



**Prescott's Pit Stop
4% (Gold)**

A light & refreshing Citrusy hopped IPA. Laden with fruity & floral aromas and enhanced with Citra dry hopping.



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THE CIDERS



Giggler - Orchard Cider

6.6% (Dry)

Dry complex apple aromas with a bitter sweet finish.



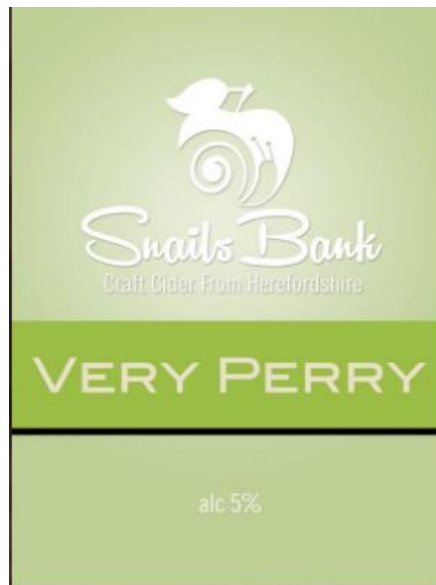
Giggler – Sweet Caroline

5% (Medium Dry)

Fine fruity aromas with a lovely ripe apple finish.



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Snails Bank - Very Perry 5% (Medium)

A fruity medium Perry with a complex yet balanced flavour only found in real Perry. This is made from Stinking Bishop Perry pears and has all the hallmarks of a top-quality Perry. Very Perry was recently awarded Bronze in the CAMRA National Perry Awards.



Gwynt Y Ddraig – Black Dragon 7.2% (Medium Dry)

Black Dragon is matured in oak barrels to produce a cider rich in colour, body and flavour with a fresh fruity aroma.



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THE BREWERS

BANK'S - WOLVERHAMPTON

Banks's was a firm of 19th century maltsters who started brewing in 1874 at Newbridge. They established the Park Brewery in Wolverhampton in 1875. In May 1890, they merged with C C Smith, Fox Brewery, Wolverhampton; and George Thompson & sons, Dudley & Victoria Breweries, Dudley, with a total of 193 public houses to form Wolverhampton & Dudley Breweries Ltd. Wolverhampton became the principal brewery. A new 60-quarter brewery, designed by architect Arthur Kinder, was built in 1898 on the Park Brewery site.

CROSS BAY - MORECAMBE

The Cross Bay Brewing Co. began brewing cask ales in July 2011 and since then their fine handcrafted beers have been enjoyed at bars throughout the North West and nationwide. Their beers are brewed using premium, natural ingredients in order to give a great, distinctive taste. They combine skilful brewing, creativity and innovation to produce a varied range of permanent and seasonal cask ales. The Cross Bay Brewing Co. is based in Morecambe, Lancashire in the North West of England and they are proud to say that they are the seaside resort's only brewery. They are proud of the beautiful views over the Lake District which you can see from Morecambe Bay. This is the reason that they decided to name their beers after the different settings over the bay.

HANLON'S - EXETER

Hanlon's are a family owned-and operated craft brewery based in the picture-perfect countryside of Mid-Devon. They are dedicated to the task of producing truly iconic ales and their fantastic brewing team craft authentic British-made beers for the curious and experienced consumer. Their focus is on using high quality ingredients alongside sustainable and innovative brewing processes in order to create a consistently exceptional product time after time.

Their highly motivated, friendly team are driven by a shared vision that the care, attention and expertise of each of them can be tasted in every drop of their award-winning ales. All beers are lovingly brewed on site and they are super proud of their extensive range including Yellow Hammer, Firefly Bitter, Port Stout, Stormstay, Citra IPA and their new CBD IPA.

They are obsessively passionate about what they do, and it is safe to say that their team is made up of unashamed beer enthusiasts! They feel that this is the key ingredient to their success and that their communal desire to produce the 'perfect pint' constantly drives them forward as a company. In fact, at Hanlon's it is their firm belief that behind the success of every business, there is a family.

NEWBY WYKE - GRANTHAM

The brewery started brewing on the 28th November 1998 in a converted garage at the Brewer's house in Grantham. Trade grew nicely so expansion and a move came in August 2001 from a two and a half barrel plant to a ten barrel plant, with a capacity of thirty barrels per week. The brewery continues to run at full capacity, and is looking forward to providing good high quality ales for years to come.

Newby Wyke Brewery is situated in the Limesquare Business Park, Alma Park Road, Grantham. The Nobody Inn, in Grantham regularly hosts at least three Newby Wyke beers for you to sample so please pay it a visit.



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PRESCOTT'S - CHELTENHAM

Established in 2008, Prescott Ales combines passion for both ale and classic motor sport, with striking branding and close links to the world-famous Prescott Hill Climb race circuit.

In the brew house the equipment produces a thirst-quenching 7,500 pints every time they brew. Their mission is to provide “Great British Lubricants” to an ever-increasing audience, and to ensure that each pint provides “pure refreshment from start to finish”.

Prescott is proud to be an Independent, microbrewery with the bulk of their rich malted barley and flavoursome hops being sourced as locally as possible. All their beer is brewed from their very own bore hole located onsite.

THE CIDER MAKERS

SNAILS BANK - HEREFORDSHIRE

They select the best fruit that the locality offers and use their years of experience to craft ciders that are traditional, yet suit the modern palate. They don't believe in chemicals or additives and work with nature, not against it.

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.

GWYNT Y DDRAIG - WALES

Welsh farmhouse cider – shaped by the elements and made traditionally using freshly pressed fruit. In the autumn of 2001 they made their first few barrels of cider on the home farm in Llantwit Fardre, South Wales. What started as a hobbyist's experiment quickly became much more serious and an expanded selection of draught and oak-matured bottled ciders followed – each refined over time. The result is, what they believe, some of the finest traditional ciders available.

Placing flavour and quality at the core, their range is still traditionally made on the farm using carefully selected ingredients, simple recipes and striking blends. Now world-renowned, Gwynt Cider is available in 7 countries around the world. They are proud to be multiple award-winning, and refreshingly Welsh!



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NOTES

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Cross Bay - Morecambe

Halo 3.6% (Pale).....

Hope & Glory 4% (Gold).....

Sunset 4.2% (Blonde).....

Vesper 3.8% (Gold).....

Hanlons – Exeter

Citra IPA 4% (Pale).....

Firefly 3.7% (Amber).....

Port Stout 4.8% (Dark Chestnut).....

Stormstay 5% (Dark Amber).....

Yellow Hammer 4.2% (Gold).....

Newby Wyke - Grantham

Banquo 3.8% (Yellow Blonde).....

Bear Island 4.6% (Blonde).....

Iron Lady 5.6% (Red).....

Orsino 4% (Blonde).....

White Squall 4.8% (Pale Blonde).....

**The Star Inn
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www.wenhastonstar.co.uk



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Prescott's - Cheltenham

Chequered Flag 4.2% (Gold).....

Grand Prix 5% (Dark Amber).....

Hill Climb 3.8% (Pale Straw).....

Pit Stop 4% (Gold).....

The Ciders

Giggler - Suffolk

Giggler Cider 6.6% (Dry).....

Sweet Caroline 5% (Medium Dry).....

Snails Bank – Herefordshire

Very Perry 5% (Medium).....

Gwynty Ddraig – Wales

Black Dragon cider 7.2% (Medium).....

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