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# BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND 2023  
SATURDAY 26<sup>TH</sup> & SUNDAY 27<sup>TH</sup> NOON – 10PM  
MONDAY 28<sup>TH</sup> NOON – 8PM

## **SALOPIAN - SHROPSHIRE**

DARWIN'S ORIGIN 4.3% (LIGHT COPPER)  
FREEZE FRAME 4.8% (GOLD)  
KICK THE CAN 3.8% (LIGHT COPPER)  
LEMON DREAM 4.5% (GOLD)  
ORACLE 4.0% (GOLD)  
SHROPSHIRE GOLD 3.8% (GOLD)

## **SWANNAY BREWERY - ORKNEY**

ISLAND HOPPING 3.9% (PALE)  
MAGNUS BLONDE 4.3% (EXTRA PALE)  
ORKNEY BEST 3.6% (AMBER)  
ORKNEY IPA 4.8% (PALE)  
ORKNEY SESSION 3.8% (STRAW)  
SCAPA SPECIAL 4.2% (PALE)

## **FULLERS - LONDON**

LONDON PRIDE 4.1% (AMBER)

## **GREEN JACK - SUFFOLK**

FLOWER POWER 6.0% (PALE)  
SUMMER DREAM 4.0% (PALE)  
RIPPER 8.4% (AMBER)

## **HERITAGE BREWING - BURTON**

CHARRINGTON OATMEAL STOUT 4.0% (DARK)  
HPA 4.2% (PALE)

## **LISTERS - SUSSEX**

LIMEHOUSE PORTER 4.1% (DARK)  
SUMMERTIME 4.0% (PALE)

## **THE CIDERS**

### **GIGGLER - SUFFOLK**

GIGGLER CIDER 6.6% (DRY)  
SWEET CAROLINE 5% (MEDIUM DRY)

### **BURNARD'S - NORFOLK**

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

### **GWYNTY DDRAIG - WALES**

BLACK DRAGON 7.2% (MEDIUM DRY)



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## **THE MUSIC**

### **SATURDAY 26<sup>TH</sup>**

1.30PM THE BLACK DEEK BAND

7PM OTTERS POCKET

### **SUNDAY 27<sup>TH</sup>**

1.30PM SAX PACK

7PM THE BANDEMICS

### **MONDAY 28<sup>TH</sup>**

1.30PM OTHERWAYS

6PM THE ANYONES

The Star Inn  
01502 478240

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## **THE FOOD**

### **BARBEQUE**

SATURDAY

NOON - 3PM & 5 - 8PM

SUNDAY

NOON - 5PM

MONDAY

NOON - 3PM

**CHOOSE FROM:**

LARGE GRILLED PORK SAUSAGE, ONIONS IN A BAP £7

OR

6 OZ BEEF BURGER WITH ONIONS IN A BAP £8

OR

BLYTHBURGH PULLED PORK WITH APPLE SAUCE IN A BAP £8

OR

VEGAN BURGER, HALLOUMI, COLESLAW IN A BAP £8

OR

POTTED CHICKEN CAESAR SALAD - BOILED EGG, PARMESAN CHEESE &  
ANCHOVY DRESSING £10

### **PIZZA**

SUNDAY

5PM - 9PM

TUSCAN - PROSCIUTTO, ROCKET & PARMESAN £15

CAPRI - HOT SMOKED SALMON, CRÈME FRAICHE & DILL £15

ROMAN - SALAMI, RED ONION & SUNDRIED TOMATO £15

NAPOLI - MOZZARELLA & BASIL £12



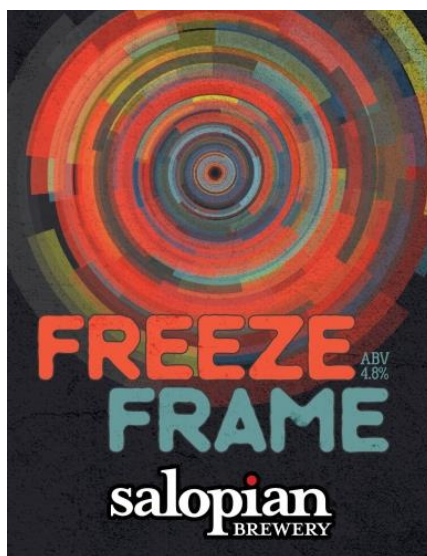
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## THE BEERS



### Salopian – Darwin's Origin 4.3% (Light Copper)

A copper-coloured beer that evolves with a pronounced hop character with a refined malt finish.

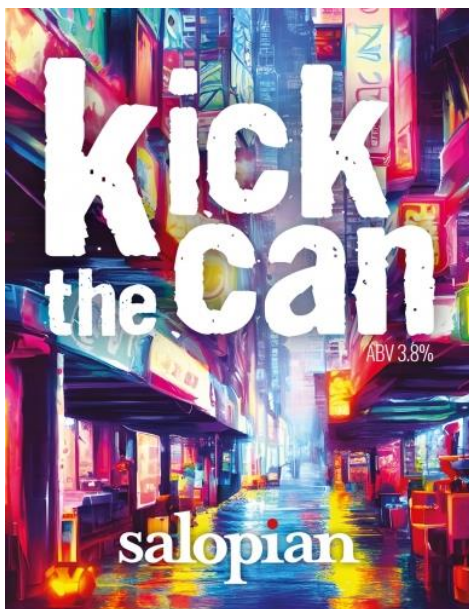


### Salopian – Freeze Frame 4.8% (Gold)

A fragrant grapefruit and lime-leaf-led aroma that pushes forward passionfruit tropical notes to deliver a zesty, fresh golden beer with a twist of bitterness.



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**Salopian – Freeze Frame  
3.8% (Light Copper)**

**A tribute to their ever-popular Shropshire Gold – triple hopped to give extra emphasis to the already distinctive hop character of Brewers Gold.**



**Salopian – Lemon Dream  
4.5% (Gold)**

**A shimmering golden ale that is brewed using organic lemons which adds beautifully subtle zesty aromas and a citrus filled fruity finish.**



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**Salopian – Oracle  
4% (Gold)**

**A crisp, sparkling sunflower gold ale with a striking hop profile. Dry and refreshing with a long citrus aromatic finish.**



**Salopian – Shropshire Gold  
3.8% (Gold)**

**Golden, with a floral aroma and a full hoppy flavour that is balanced by a crisp dry maltiness and a rich finish.**



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

Citra and Nelson Sauvin dominate in this wonderfully drinkable pale hoppy ale.



**Swannay - Magnus Blonde  
4.3% (Extra Pale)**

Extra pale and lager malt provide a clean base for the medley of classic American and modern German hops. An easy drinking, fresh, hoppy yet mellow beer.

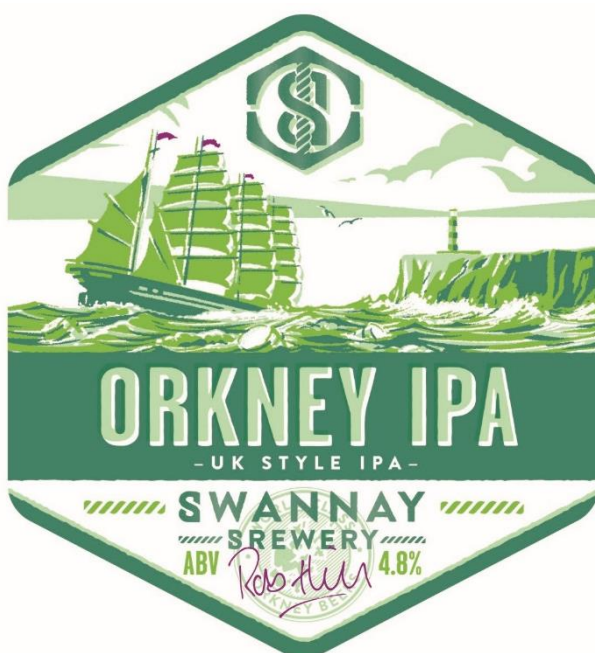


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**Swannay - Orkney Best  
3.6% (Amber)**

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.



**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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**Swannay – Session Ale**  
**3.8% (Straw)**

This straw-coloured session beer starts with aromas of fresh hops that are followed by a satisfying bitterness and a clean, refreshing hoppy finish.

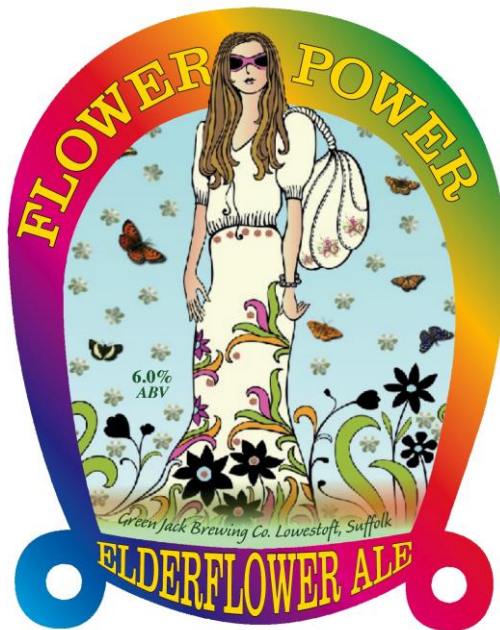


**Fullers – London Pride**  
**4.1% (Amber)**

Not just the iconic ale of the capital, London Pride is an all-British affair that unites a nation of beer drinkers. This authentic beer has been brewed by the Fuller's Griffin Brewery in Chiswick since 1959, named after the 'London Pride' flower that survived in the rubble of war-time London.

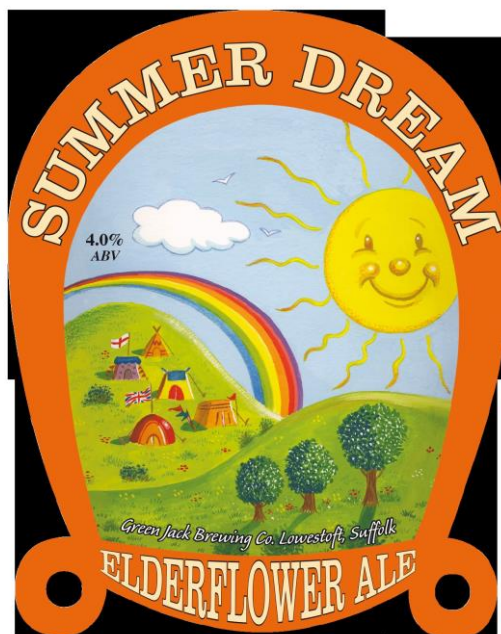


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**Green Jack – Flower Power  
6.0% (Pale)**

A clean crisp pale ale with fantastic fresh floral aromas. Flower Power the stronger version of their most popular seasonal ale Summer Dream, only brewed once a year

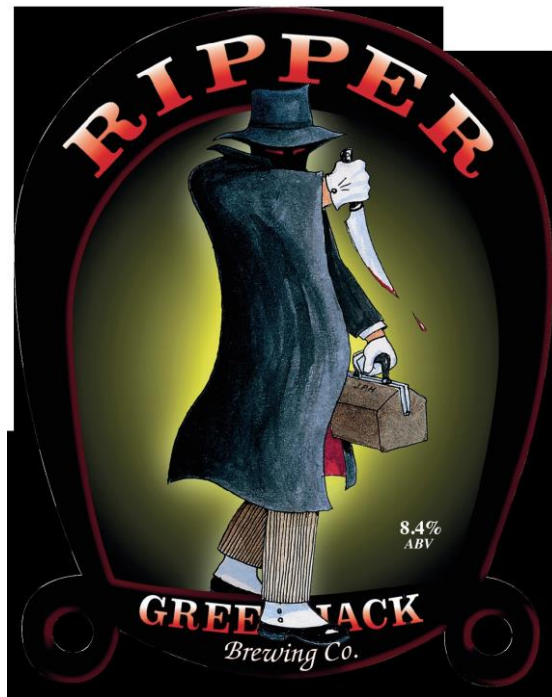


**Green Jack – Summer Dream  
4.0% (Pale)**

Summer Dream is their most popular seasonal ale Brewed with fresh Elderflowers, it is a floral clean, crisp, pale ale with a dry finish.



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**Green Jack - Ripper**  
**8.4% (Amber)**

**Champion Barley Wine & Supreme Champion Winter Beer of Great Britain 2007 & 2018 Rich amber in colour and dangerously drinkable. Ripper is sweet and fruity with a robust hop character and a warming finish.**



**Charrington – Oatmeal Stout**  
**4.0% (Dark)**

**Well balanced nutty stout with a hint of treacle.**



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**Heritage – HPA**

**4.2% (Pale)**

**Queens Platinum Jubilee ale, Heritage Platinum Ale.**



**Listers – Limehouse Porter**

**4.1% (Dark)**

**A traditional Porter, dark in colour, with hints of coffee and molasses. It's surprisingly light and makes for easy drinking.**



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**Listers - Summertime  
4.0% (Pale)**

**A light, hoppy ale, pale ochre in colour and perfectly refreshing for the summer months.**



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## THE CIDERS



### **Giggler - Orchard Cider**

**6.6% (Dry)**

**Dry complex apple aromas with a bitter-sweet finish.**



### **Giggler – Sweet Caroline**

**5.0% (Medium Dry)**

**Fine fruity aromas with a lovely ripe apple finish.**



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**Burnard's - Monty's Double  
6.0% (Dry)**

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



**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**

### **SALOPIAN - SHROPSHIRE**

Salopian Brewery first brewed in Shrewsbury in 1995. Founded by Martin Barry on the site of the old Onions Dairy and like many breweries the kit they first brewed on was small and rudimentary at only two barrels. The brew length gave them scope to innovate and brew some wonderfully different and eclectic styles of beers that laid the foundations of what would become their Black Range. The introduction of Progressive Beer Duty in 2002, saw government producing legislation that helped small brewers and the resulting reduction in duty gave Salopian the opportunity to invest in the brewery and the footings to grow. Slowly they upgraded their brewing kit and replaced rusty dented vans with slightly less rusty dented vans. It was the onset of brewing a more eclectic range of cask ale, whilst embracing both traditional styles and those of their locality.

During the 26 years that they have been brewing, styles, techniques and raw materials have changed massively. The 1990's saw the introduction of new world hops into the UK and they absolutely embraced the plethora of flavours they added to their beers as they matched their hankering to brew something different. This helped establish their reputation as one of the leading breweries in the UK.

Their core range of six products embrace all that they consider to be the bedrock of brewing – flavour, drinkability, consistency, and a dependability on which pub landlords can rely. Their saleability coupled with an uncompromising approach to quality has enabled Salopian to be stocked across the UK and beyond.

2014 saw the brewery make its final move – we hope! – to the village of Hadnall on the outskirts of Shrewsbury. The purpose-built brewery is complimented by their much-loved taproom and shop. 2021 has seen the commissioning of their first canning line to work alongside their bottling line and whilst cask remains the heart of what they do, it is now complemented by a range of keg, cans and bottles.

### **SWANNAY – ORKNEY**

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, their 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.





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### **FULLERS – LONDON**

Beer has been brewed on Fuller's historic Griffin Brewery site in Old Chiswick since the seventeenth century. From the original brewery in the gardens of Bedford House on Chiswick Mall, the business expanded and thrived until the early part of the nineteenth century. Money problems forced the owners, Douglas and Henry Thompson and Philip Wood, to seek a partner. John Fuller, of Wiltshire was approached to see if he would inject the required amount of money. In 1829 he joined the enterprise, but the partnership proved a difficult one and in 1841 Douglas Thompson fled to France and the partnership was dissolved. It became apparent that it was difficult for one man with no brewing experience to run a brewery of that size alone. In 1845 John Fuller's son, John Bird Fuller, was joined by Henry Smith from the Romford Brewery of Ind & Smith and his brother-in-law, head brewer John Turner, thereby forming Fuller, Smith & Turner. Reg Drury joined Fullers in 1959 at a time when cask ales were in decline, and worked there for 40 years, becoming the director of brewing. It was thought at the time that it was only possible to cask beer in open fermenters, but Drury experimented and found that it could also be made in more modern, closed conical fermenters. The switchover to conical fermenters improved consistency and allowed Drury to perfect the recipes of Fuller's beers.

In 2019 Fuller, Smith & Turner Plc sold its drinks company (The Fuller's Griffin Brewery, Cornish Orchards, Dark Star Brewery & Nectar Imports) to Asahi for £250m. This included the entirety of Fuller's beer, cider and soft drinks brewing and production, wine wholesaling, distribution, and the Griffin Brewery site. Asahi stated that it would continue to brew beer at the Griffin brewery.

### **GREEN JACK - 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.

### **HERITAGE BREWING – BURTON ON TRENT**

Originally the William Worthington Brewery, The Heritage Brewing Company is a 25 barrel brewery located in the National Brewery Centre. It was installed in 2011 within the fabric of the museum to replace the 5 barrel 'Museum Brewery', the oldest Micro Brewery in the Country.

The brewery utilises the famous Burton upon Trent well water, upon which brewing in Burton was built.

The Museum Brewery was originally owned by Bass plc and run by Steve Wellington who came out of retirement to start the two microbreweries in the Bass Museum (now the National Brewery Centre) in 1995. He is credited for saving Worthington White Shield from extinction and both brewed and bottled the iconic IPA.

History has now come full circle with creation of the Heritage Brewing Company. The Heritage Brewing Company acquiring the William Worthington Brewery, installed Steve Wellington as Head Brewer once again, he will bring global favourites back to the market, including London's popular Charringtons IPA.



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### **LISTERS - SUSSEX**

After starting on a small scale in 2012, the brewery increased to a commercial size and moved in 2014 to Ford, near Littlehampton. After a successful Crowdfunding round, work commenced in 2020 to move the brewery to much larger premises in the heart of the South Downs National Park.

They continue to produce a permanent range of traditional beers in a variety of popular styles together with seasonal specials and a premium lager. Their Pride of Sussex beer has been particularly popular and the brand and clip have been registered as a trade mark. They give 5 pence from every pint sold to the LGBT Foundation. They also give 5 pence from every pint of Best Bitter and Tail Wagger they sell to Lister's Dog Foundation.

Listers deliver direct from the brewery to East and West Sussex, Kent, Hampshire, Bath and Wiltshire as well as south London. From their depot in Southport and deliver to the north-west from north Cheshire to southern Cumbria, North Wales and parts of North and West Yorkshire.

## **THE CIDER MAKERS**

### **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...

### **GIGGLER – SUFFOLK**

Giggler Cider is produced in Bramfield, Suffolk using 100% apple juice pressed from apples grown in their own orchard and another orchard, 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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**CIDER NOTES**

**The Ciders**

**Giggler - Suffolk**

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

Sweet Caroline 5.0% (Medium Dry).....

**Burnard's – Norfolk**

Burnard's Monty's Double 6.0% (Dry).....

**Gwynty Ddraig – Wales**

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

**ALE NOTES**

**Salopian Brewery – Shropshire**

Darwin's Origin 4.3% (Light Copper).....

Freeze Frame 4.3% (Gold).....

Kick The Can 3.8% (Light Copper).....

Lemon Dream 4.5% (Gold).....

Oracle 4.0% (Gold).....

Shropshire Gold 3.8% (Gold).....

**Swannay Brewery - Orkney**

Island Hopping 3.9% (Pale).....

Magnus Blonde 4.3% (Extra Pale).....

Orkney Best 3.6% (Amber).....

Orkney IPA 4.8% (Pale).....

Orkney Session 3.8% (Straw).....

Scapa Special 4.2% (Pale).....



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**Fullers – London**

London Pride 4.1% (Amber).....

**Green Jack - Suffolk**

Flower Power 6.0% (Pale).....

Summer Dream 6.0% (Pale).....

Ripper 6.4% (Amber).....

**Heritage Brewing - Burton**

Charrington Oatmeal Stout 4.0% (Dark).....

HPA 4.2% (Pale).....

**Listers – Sussex**

Limehouse Porter 4.1% (Dark).....

Summertime 4.0% (Pale).....

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**Next Beer Festival May 2024**