



The
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BEER FESTIVAL

JUBILEE WEEKEND JUNE 2022

FRIDAY 3RD, SATURDAY 4TH & SUNDAY 5TH NOON – 9PM

THE BEERS

BREWSTERS – LINCOLNSHIRE

AROMANTICA 4.2% (GOLD)

DECADENCE 4.4% (GOLD)

HOP HEAD 3.6% (PALE GOLD)

MARQUIS 3.8% (COPPER)

WHIMSIC ALE 4% (GOLD)

GREEN JACK BREWERY – SUFFOLK

GOLDEN BEST 3.8% (GOLDEN)

MIGHTY OAK - ESSEX

SILVER DOLLAR 4.4% (BLONDE)

VIGILANTE 4.2% (DARK MILD)

SALOPIAN – SHROPSHIRE

DARWIN'S ORIGIN 4.3% (COPPER)

GOLDEN THREAD 5% (GOLD)

KINETIC IPA 6.5% (PALE)

ORACLE 4% (GOLD)

LEMON DREAM 4.5% (PALE)

SHROPSHIRE GOLD 3.8% (LIGHT COPPER)

SWANNAY - ORKNEY

MAGNUS BLONDE 4.3% (EXTRA PALE)

ORKNEY BEST 3.6% (AMBER)

ORKNEY IPA 4.8% (PALE)

ORKNEY PALE 4.7% (PALE)

ORKNEY SESSION 3.8% (STRAW)

SCAPA SPECIAL 4.2% (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

FRIDAY 3RD

2PM BACKWOODS BAND

6.30PM THEM WIRED ONES

SATURDAY 4TH

2PM THE UKES OF SOUTHWOLD

6.30PM THE INSECURE

SUNDAY 5TH

1PM VONSKY

6PM DEL, JEREMY & STEVEN



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THE FOOD

BARBEQUE

(COOKED TO ORDER)

FRIDAY, SATURDAY & SUNDAY

1PM - 8PM

£6

CHOOSE FROM:

A HANDMADE BEEF BURGER,

A JUMBO BUTCHERS SAUSAGE,

A PIECE OF PIRI-PIRI CHICKEN

OR

A GRILLED HALLOUMI BURGER.

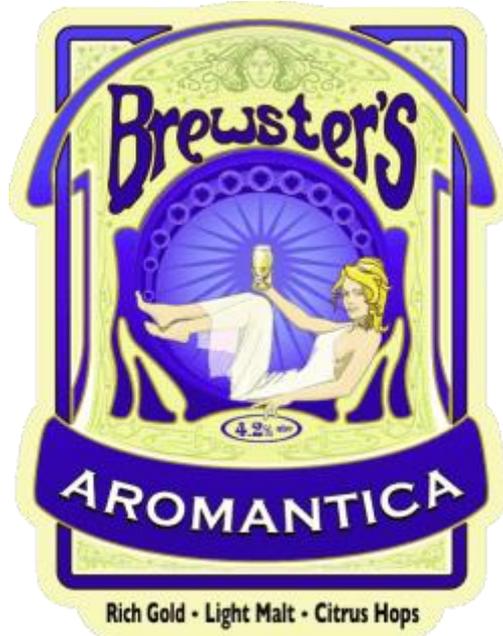
SERVED WITH A HANDMADE BUN

THEN HELP YOURSELF TO SALAD.



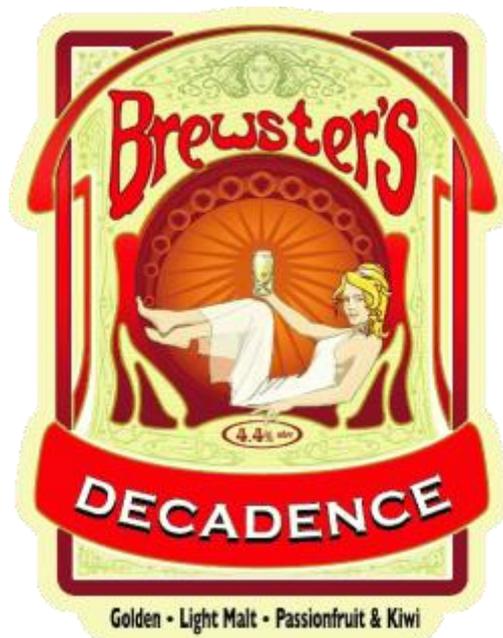
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THE BEERS



Brewsters - Aromantica 4.2% (Gold)

A touch of roast malt for a light amber brew with a slightly sweet nutty flavour. Citra hops to the fore give tropical hop notes and aromas of lime and passion fruit with a refreshingly long aromatic finish.

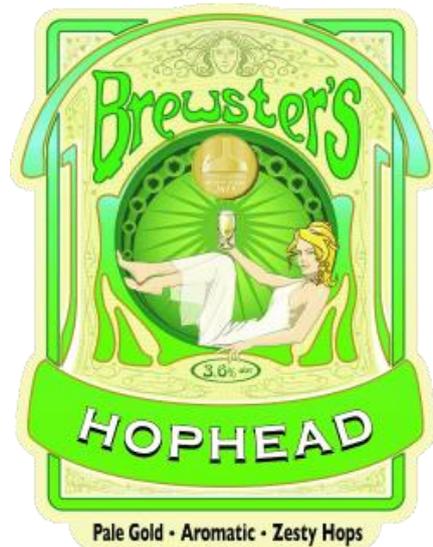


Brewsters - Decadence 4.4% (Gold)

A golden ale with a hint of malt sweetness from caramalt with passion fruit and grapefruit aromas on the nose. First taste gives a complex zesty hop palate leading on to a fresh herby finish. Nelson Sauvin hops give this beer some of the aroma and flavour characteristics like a Sauvignon blanc wine.

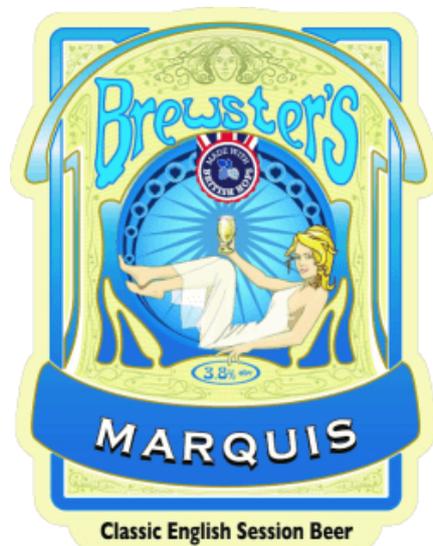


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**Brewsters – Hop Head
3.6% (Pale Gold)**

Hophead is a pale, aromatic and hoppy session bitter. Brewster's have brewed Hophead for over twenty years. In this time this pale, full on hop, low gravity style of beer has become a modern classic. Hophead is pale gold with a fresh zesty hop character. Highlights of orange, lemon and blackcurrant hop notes from a blend of English and American hops.

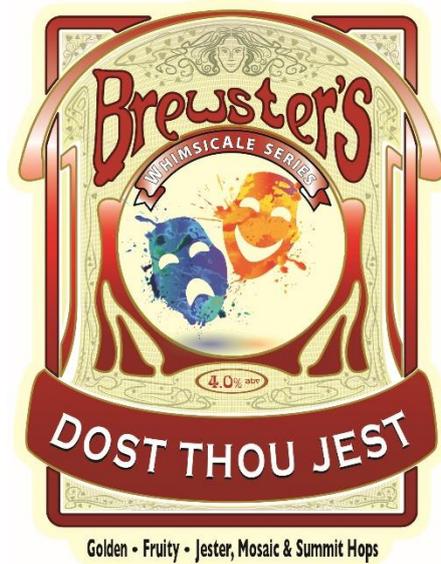


**Brewsters - Marquis
3.8% (Copper)**

A light copper hue with a bitterness of 28 IBU. English hops, Fuggles and Bramling Cross hops are nicely balanced against roasted crystal malts. Fuggles imparts a hint spiciness and Bramling Cross a touch of berry fruit. The hops set together with the sweet malt grist a light raisin flavour.

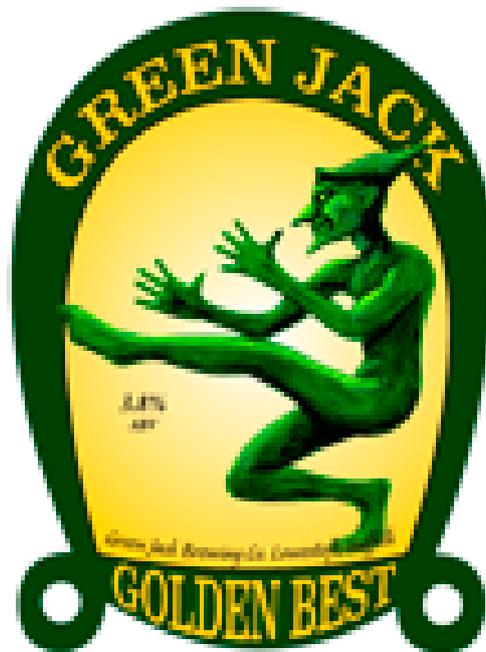


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**Brewsters – Whimsic Ale (Dost Thou Jest)
4% (Pale)**

A golden ale well hopped with Jester, Mosaic & Summit varieties. Zesty grapefruit & orange hop notes compliment the blend of lightly roasted malts.

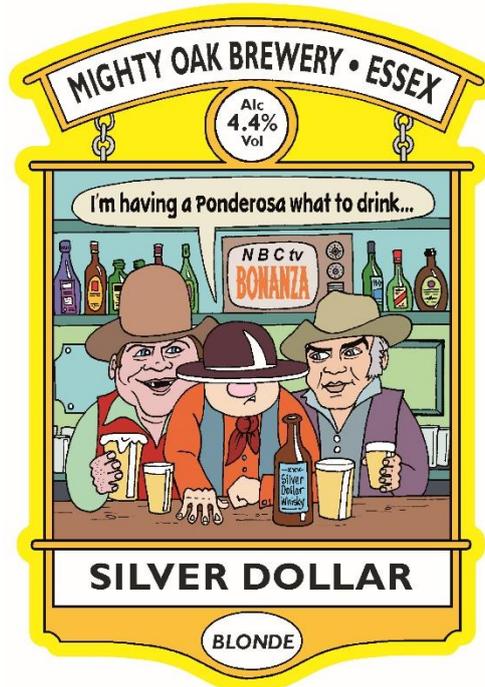


**Green Jack Brewery – Golden Best
3.8% (Gold)**

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.

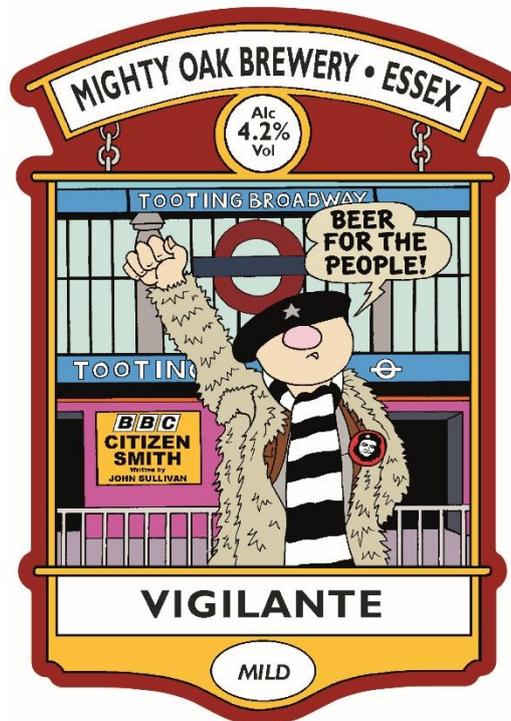


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**The Mighty Oak Brewery – Silver Dollar
4.4% (Blonde)**

Paldest Blonde ale with lemon, pineapple notes and spicy finish.

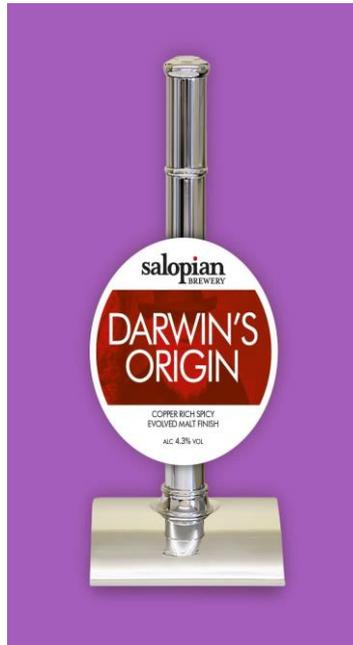


**The Mighty Oak Brewery – Vigilante
4.2% (Dark Mild)**

Darkest Mild with chocolate and spicy molasses notes hopped with Phoenix.



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**Salopian – Darwin's Origin
4.3% (Copper)**

A copper coloured Bitter given an international twist with an eclectic mix of new and old world hops that give the beer its distinctive lemony aroma and dry finish.



**Salopian – Golden Thread
5% (Gold)**

A bright gold ale, using wheat, lager malt, and flavoured with an infusion of aroma hops. Clean and crisp to the palate with a hint of sweetness and a long fruit-filled finish.

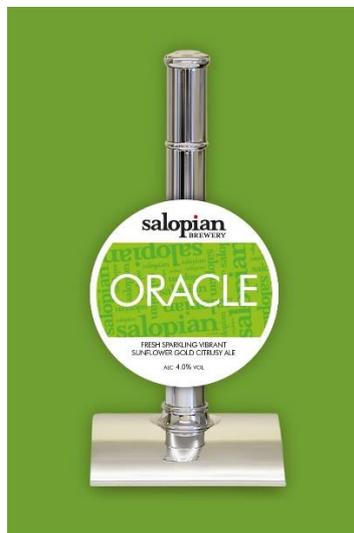


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Salopian – Kinetic IPA 6.5% (Pale)

Lavishly hopped with Citra, Mosaic, Centennial, and Lemon Drop that is complemented by swathes of organic lemons & limes to energise the palate. A crisp tart malt backbone delves into a zesty and zingy culmination.

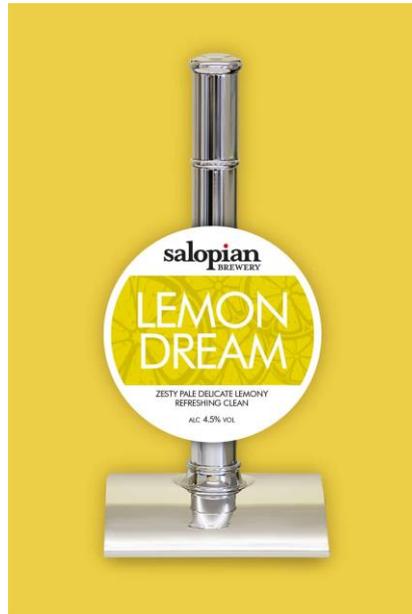


Salopian – Oracle 4% (Gold)

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

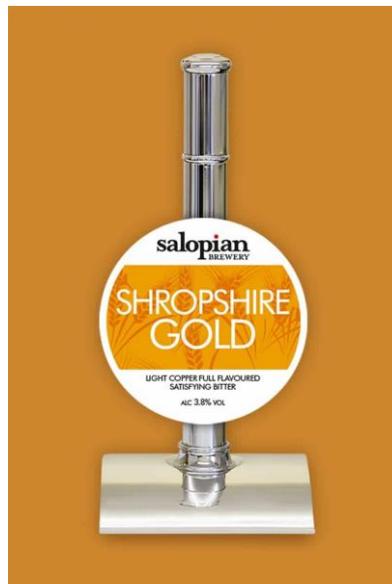


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**Salopian – Lemon Dream
4.5% (Pale)**

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

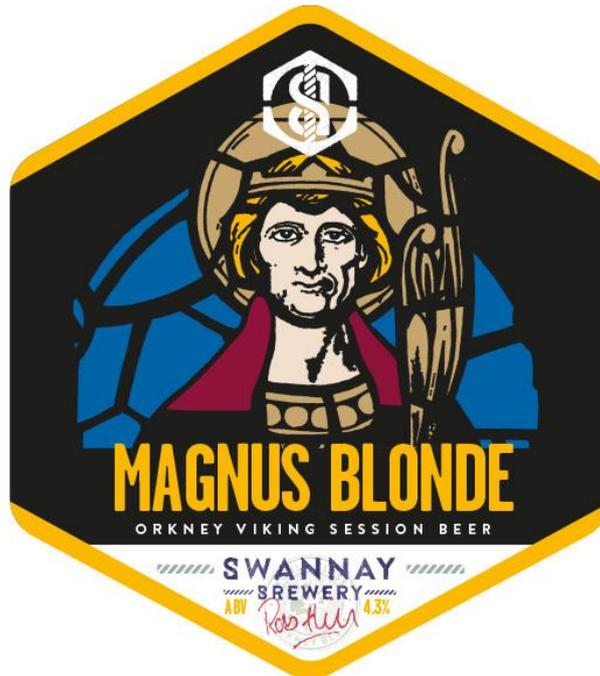


**Salopian – Shropshire Gold
3.8% (Light Copper)**

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

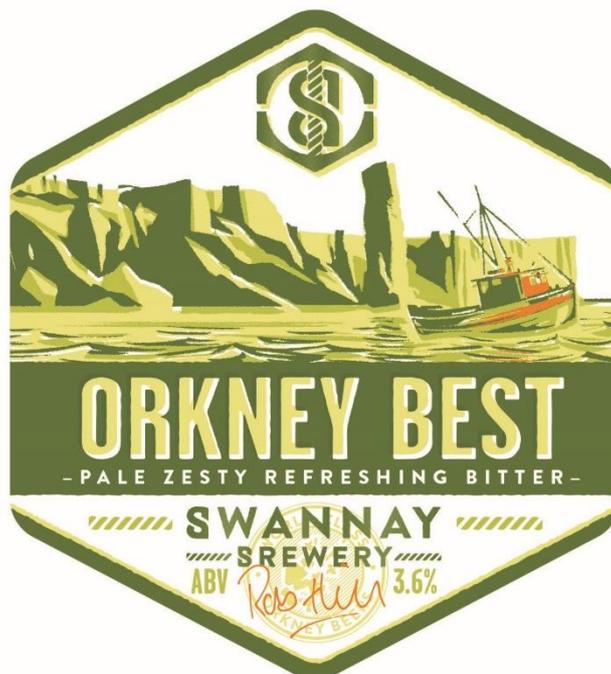


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Swannay - Magnus Blonde
4.3% (Extra Pale)

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.

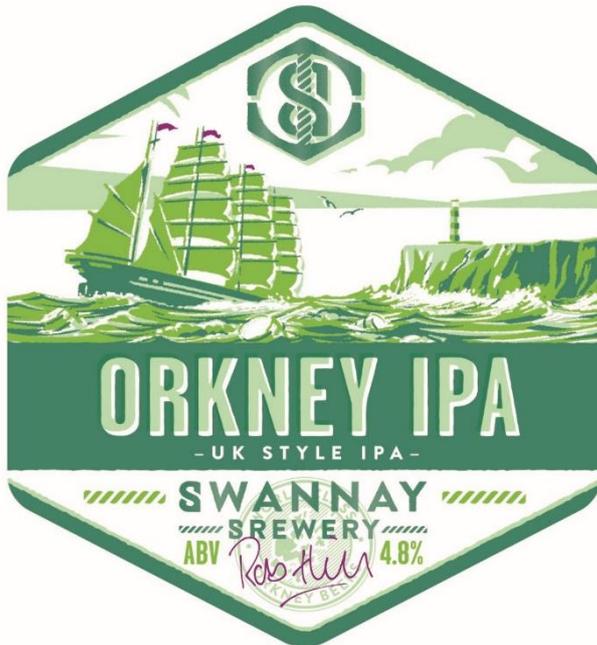


Swannay - Orkney Best
3.6% (Amber)

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 – 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.

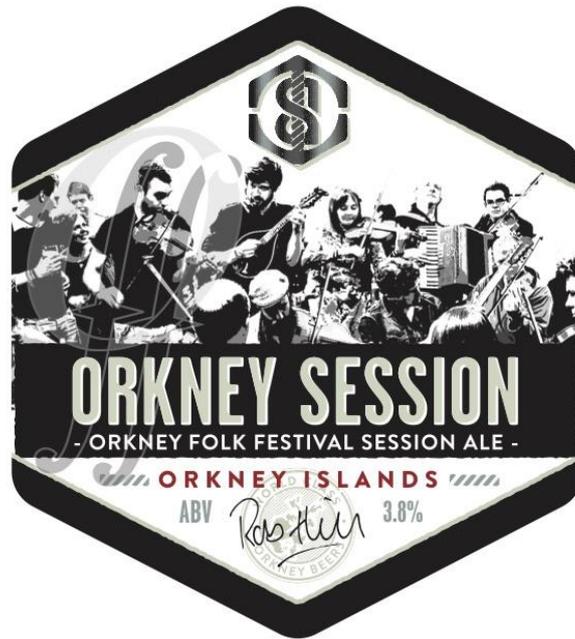


Swannay – Orkney Pale
4.7% (Pale)

This beer is a respectful Orcadian nod to the pale ales of America's West Coast. Crystal malt gives the beer sweet body and US hops provide plenty of punchy, citrus flavours.



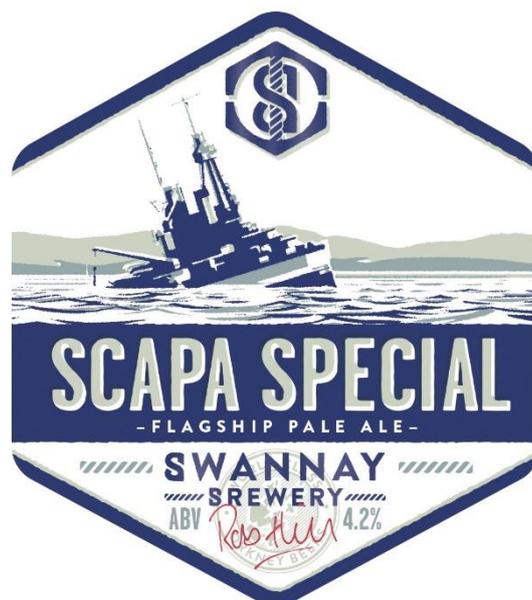
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Swannay – Session Ale

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.



Swannay – Scapa Special

4.2% (Pale)

Swannay's flagship beer, a classic pale ale. 100% British malt provides a clean base for American and German hops whose floral, fruitiness builds and builds on the palate for a hoppy finish.



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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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**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.



**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

BREWSTERS – LINCOLNSHIRE

Following in the footsteps of thousands of women who have brewed through the millennia, Sara Barton founded Brewster's Brewing Company and the first beers flowed in 1998. Over eons and through civilisations, women had brewed beer as naturally as they baked and nurtured their families. In recent centuries, though, a woman's role within the brewing craft had changed. Old fashioned societal norms and industrialisation had turned women away from being the natural brewers of beer. In modern times things have been changing and thankfully the world is different now; the new age of the Brewster is dawning. After equipping herself with a Master's degree in Brewing and Distilling from Heriot Watt in 1989, Sara was to join the tiny band of female pioneers working in the brewing world and then in time she took the step to lead her own brewing company. Sara took the name Brewsters for the brewery as it was an old English word for a female brewer. In the mid nineteen nineties when Brewster's brewery was started it was a term seldom used or even understood. Brewster's brewery is now a 32 hectolitre (or 20bbl if you are old school) single infusion Brewhouse located in Grantham, Lincolnshire. Cask conditioned ales predominate but brewery conditioning is developing to be an important element for the brewery and allows other beer styles such as kegged beers and canned small pack to develop. The small batch size gives scope for great variety in styles.

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.

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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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 - 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.



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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, 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

Brewsters – Lincolnshire

Aromantica 4.2% (Gold).....

Decadence 4.4% (Gold).....

Hop Head 3.6% (Pale Gold).....

Marquis 3.8% (Copper).....

Whimsic Ale 4% (Gold).....

Green Jack Brewery – Suffolk

Golden best 3.8% (Golden).....

Mighty Oak – Essex

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Salopian – Shropshire

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Kinetic IPA 6.5% (Pale).....

Oracle 4% (Gold).....

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Shropshire Gold 3.8% (Light Copper).....

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Swannay – Orkney

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

Orkney best 3.6% (Amber).....

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

Orkney Pale 4.7% (Pale).....

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

Scapa Special 4.2% (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 cider 7.2% (Medium Dry).....

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