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# BEER FESTIVAL

MAY BANK HOLIDAY WEEKEND 2023

SATURDAY 27<sup>TH</sup> - SUNDAY 28<sup>TH</sup> NOON - 10PM & MONDAY 29<sup>TH</sup> NOON - 8PM

## THE LINCOLNSHIRE BEERS

### BATEMANS BREWERY - WAINFLEET

SALEM PORTER 4.7% (BLACK)

XB 3.7% (LIGHT COPPER)

XXXB 4.8% (BROWN)

YELLA BELLY 3.8% (GOLD)

### BREWSTERS BREWERY - GRANTHAM

AROMANTICA 4.2% (GOLD)

DECADENCE 4.4% (GOLD)

HOP HEAD 3.6% (PALE GOLD)

MARQUIS 3.8% (COPPER)

WOMEN OF WONDER - FUN-GAL-EXPLORER 4.8% (LIGHT COPPER)

### FERRY ALES - LINCOLN

FIDO 4.2% (PALE AMBER)

HARVEST GOLD 4.0% (GOLD)

JUST JANE 3.8% (BROWN)

LINCOLN RED 4.1% (RED)

PUSH THE ENVELOPE 4.1% (PALE)

SPIRIT OF JANE 3.8% (PALE)

### NEWBY WYKE BREWERY - GRANTHAM

BEAR ISLAND 4.6% (BLONDE)

BENVOLIO 4.9% (BROWN)

COMET 4.1% (AMBER)

HMS PRINCE OF WALES 6% (BLONDE)

SUMMER SESSION 3.8% (YELLOW)

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

2PM THE VINTAGE SAXOPHONES

7PM TO BE CONFIRMED

**SUNDAY 28<sup>TH</sup>**

1PM THE 3 OF US

7PM THE OTHERWAYS

**MONDAY 29<sup>TH</sup>**

1PM THE BACKWOODS BAND

6PM DEL, JEREMY & STEVEN

The Star Inn  
01502 478240

[www.wenhastonstar.co.uk](http://www.wenhastonstar.co.uk)



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## **THE FOOD**

### **BARBEQUE**

**SATURDAY & SUNDAY**

**1 - 3PM & 5 - 8PM**

**MONDAY**

**NOON - 3PM**

**CHOOSE FROM:**

**STEAMED HOT DOG, ONIONS & BUN £7**

**OR**

**2 SICILIAN MARINATED CHICKEN SKEWERS £10**

**OR**

**6 OZ BEEF BURGER WITH ONIONS IN A FLOURED BAP £8**

**OR**

**BLYTHBURGH PULLED PORK WITH APPLE SAUCE & STUFFING IN  
A FLOURED BAP £8**

**OR**

**GRILLED MARINATED HALLOUMI AND MUSHROOM SKEWERS £8**

**ADD A POT OF SALAD £4**

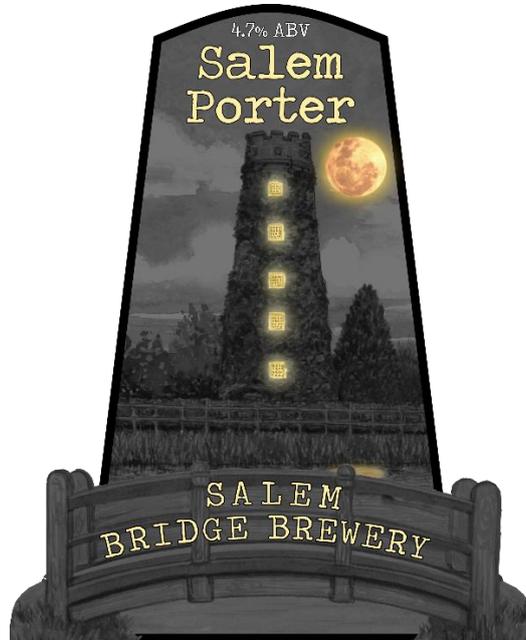
**CONTAINING**

**PASTA & PESTO - POTATO & CHIVES - COLESLAW  
& MIXED LEAVES**



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## THE BEERS



### Batemans – Salem Porter 4.7% (Black)

An award-winner since 1992, Salem Porter is dark, rich and chock full of flavour. First you get a lovely little explosion of warm buttered toast and crunchy nut biscuits from the roasted grains. Then the dark fruit hits you, along with strong hints of hazelnuts, almonds, liquorice and spicy hops.



### Batemans – XB 3.7% (Light Copper)

A classic amber pale ale with Lincolnshire pale and chocolate malts, and a blend of English hops (traditional Goldings and the more floral Challenger), then slowly matured for a grainy, quaffable beer. Not your average English bitter.



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**Bateman's – XXXB**

**4.8% (Brown)**

A malty multiple winner of CAMRA's Champion Premium Beer of Britain, XXXB is what you'd call an English tawny beer. It's brewed with four malts and three varieties of hops, for a deliciously spicy, fruity and biscuity flavour.



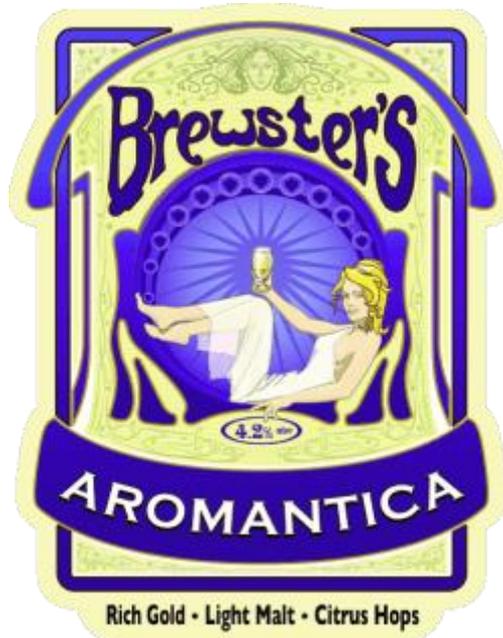
**Bateman's – Yella Belly**

**3.8% (Gold)**

A golden beer brewed with American Cascade and Chinook hops for a refreshing citrusy flavour and crisp, dry finish.

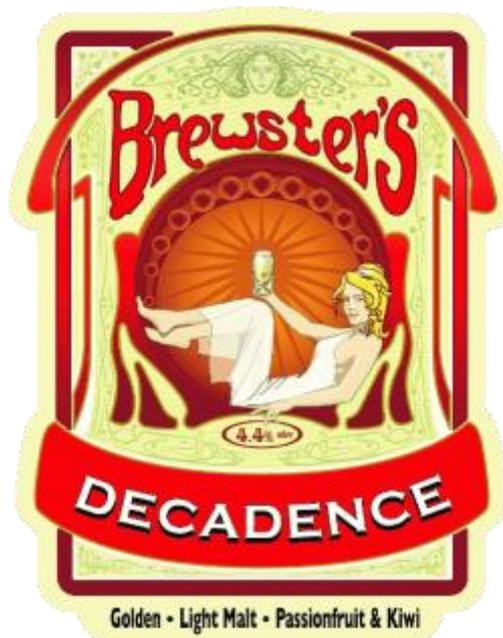


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**Brewsters - Aromantica**  
**4.2% (Gold)**

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.

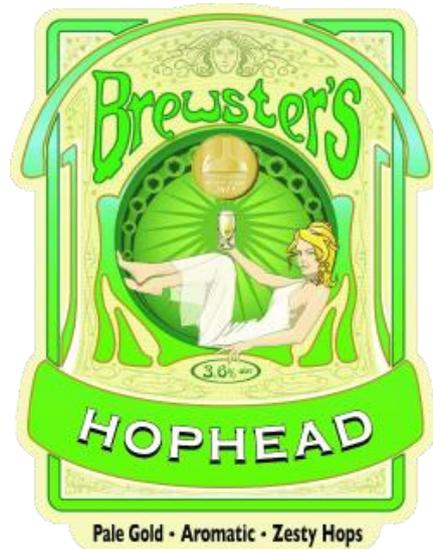


**Brewsters - Decadence**  
**4.4% (Gold)**

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 Sauvignon hops give this beer some of the aroma and flavour characteristics like a Sauvignon Blanc wine.

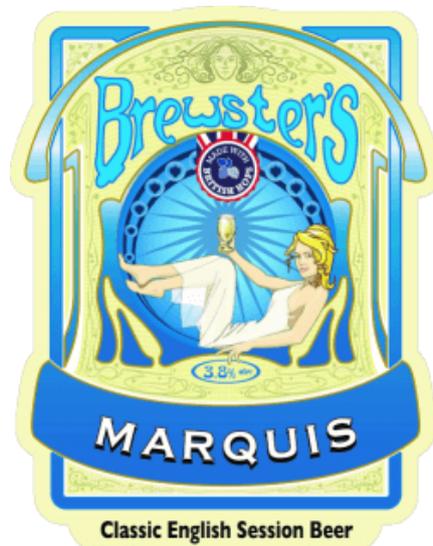


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**Brewsters – Hop Head  
3.6% (Pale Gold)**

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.

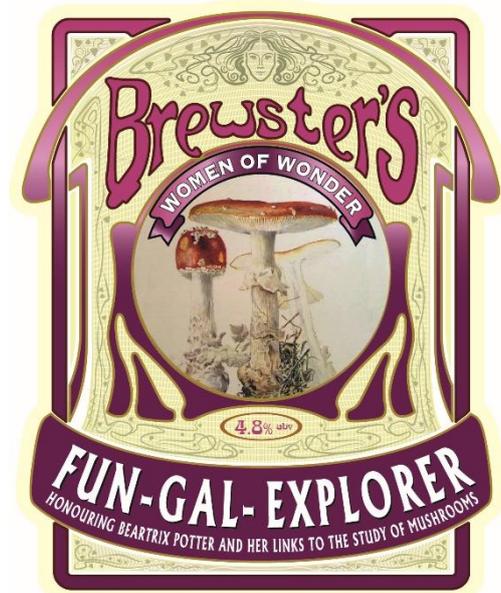


**Brewsters - Marquis  
3.8% (Copper)**

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.



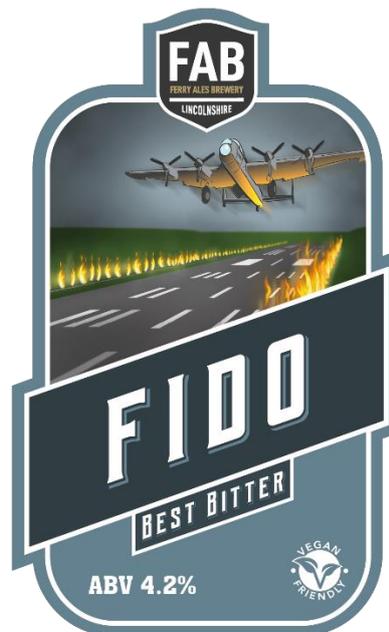
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Amber Brew • Aromatic UK Hops

## Brewsters – Fun – Gal - Explorer 4.8% (Light Copper)

Light Copper Colour, Crystal malts & Aromatic UK hops. Honouring Beatrix Potter and her (largely unrecognised) work on mycology (study of mushrooms). Her paper was presented at the Linnean Society in 1897 but she was barred from attending due to her gender.



## Ferry Ales – Fido 4.2% (Pale Amber)

Best Bitter - a pale amber bitter. It is a well-balanced tasting beer with a fruity hint and a background of citrus hops.



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**Ferry Ales – Harvest Gold  
4.0% (Gold)**

A refreshing smooth tasting Golden Ale, of citrus flavours with a pleasant floral, herbal and earthy aroma. A great tasting beer, well balanced with malt and citrus flavours and a smooth hop finish.

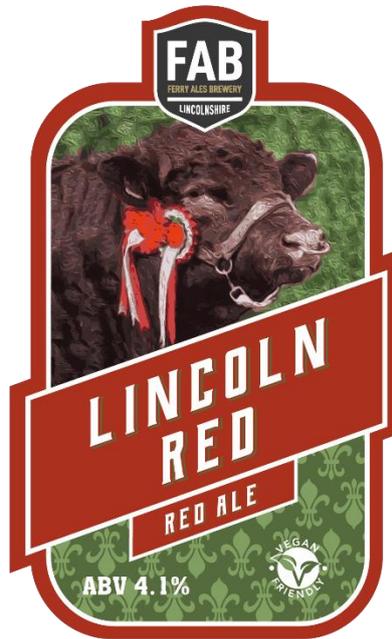


**Ferry Ales – Just Jane  
3.8% (Brown)**

A traditional brown session Bitter, Just Jane is a complex session ale with layers of malt and hops with an intense fruity finish.

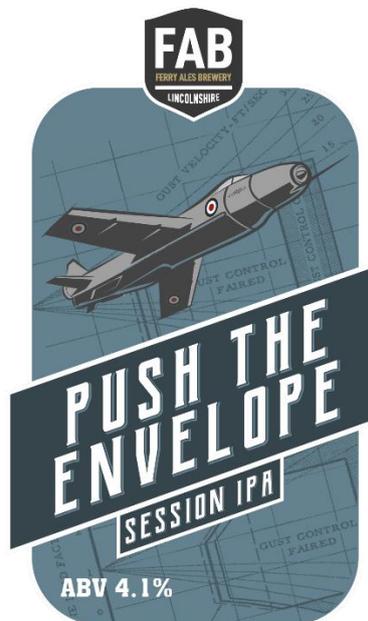


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**Ferry Ales – Lincoln Red  
4.1% (Red)**

**This red ale is a refreshing, lightly hopped beer with a malty flavour, clean finish and distinctive red hue.**



**Ferry Ales – Push The Envelope  
4.1% (Pale)**

**A citrus punch with a cheeky tropical twist. Undertones of caramel balance out to make a well-rounded, session IPA.**

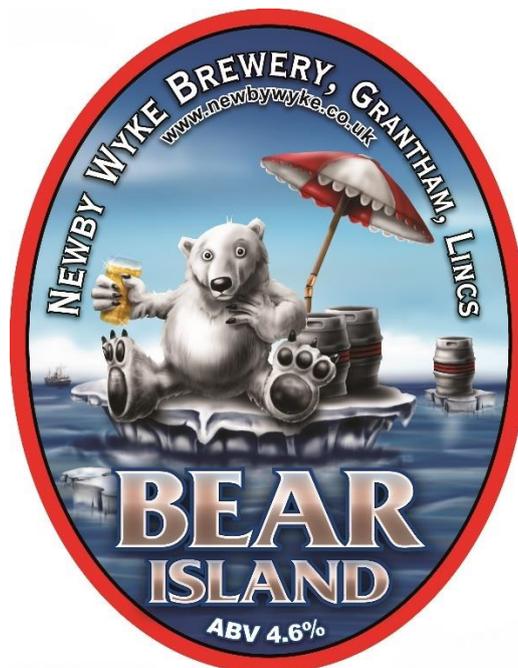


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**Ferry Ales – Spirit of Jane  
3.8% (Pale)**

**A traditional pale session Bitter, Spirit of Jane is a complex session ale with layers of malt and hops with an intense fruity finish.**



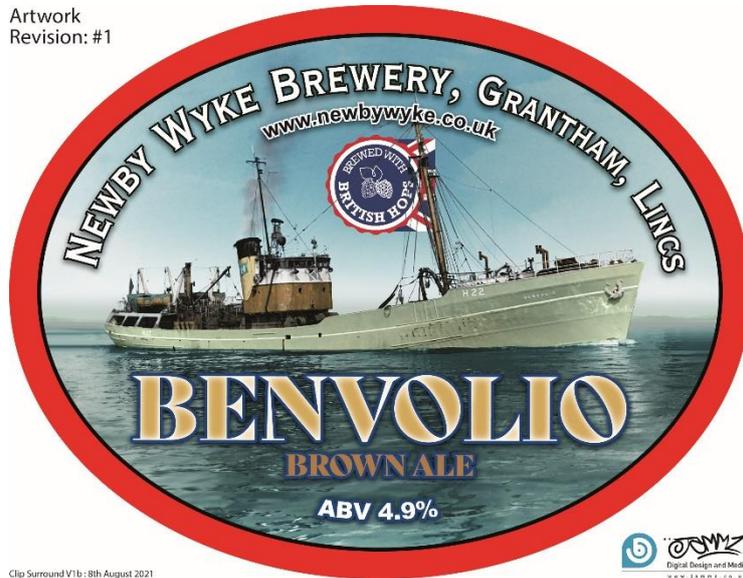
**Newby Wyke – Bear Island  
4.6% (Blonde)**

**A Blonde beer brewed with four different high alpha acid hops. Grapefruit and hops give a very crisp flavour.**



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Artwork  
Revision: #1



Clip Surround V1b : 8th August 2021

**Newby Wyke – Benvolio  
4.9% (Brown)**

**Brown Ale brewed with 100% English hops but like a hoppy American Brown.**

Artwork  
Revision: #2



Clip Surround V1a : 2nd October 2010

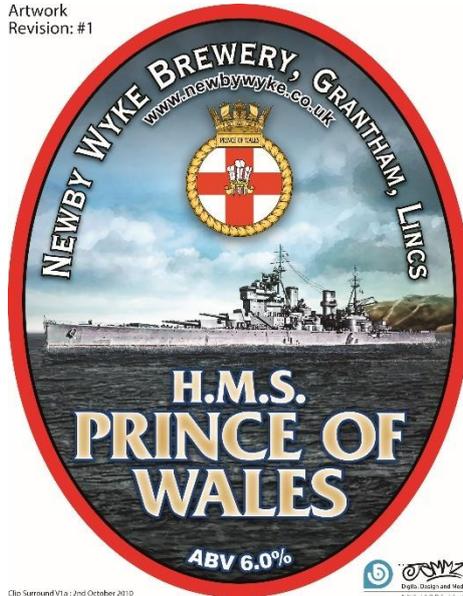
**Newby Wyke – Comet  
4.1% (Amber)**

**An amber beer with a citrus aroma using 100% Comet Hops.**



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Artwork  
Revision: #1



Clip Surround V1a : 2nd October 2010

**Newby Wyke – HMS Prince Of Wales  
6.0% (Blonde)**

**A blonde beer with citrus and mango flavours in abundance.**

Artwork  
Revision: #1



Clip Surround V1a : 2nd October 2010

**Newby Wyke – Summer Session  
3.8% (Yellow)**

**A yellow beer brewed with Citra, Chinook and Chrystal hops. Refreshing.**



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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**

### **BATEMANS BREWERY – WAINFLEET**

As a fourth-generation family brewer, craft brewing is in their blood. In 1874, George Bateman began making beer for thirsty Lincolnshire farmers who knew a good pint when they tasted one. Ever since, they have used the best-possible ingredients and craft brewing methods to ensure the highest quality, not the lowest cost.

Back in 1874, George and Susannah Bateman's decision to swap farming for brewing was a bold but savvy move – one which cask beer drinkers far and wide have raised their glasses to ever since. From the very beginning, George ensured that time-honoured craft brewing methods and the best malted barley and hops went into making every pint of Batemans. That ethos was later to be immortalised by the slogan 'Good, Honest Ales'.

Technically speaking though, Susannah (their great-grandmother) was the first Batemans brewer. She used to make beer in her kitchen, alongside bread, for the thirsty farm workers. In 1880, George and Susannah moved the Brewery to Salem House in Wainfleet, with its beautiful old windmill on the bank of the river Steeping. From that day on, the windmill has become a symbol of their commitment to quality brewing. It's a commitment that has never wavered.

### **BREWSTERS - GRANTHAM**

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.

### **FERRY ALES – LINCOLN**

FAB is a family-owned craft brewery producing around 5,000 pints of beer each week. Their current range of core and seasonal beers covers over 20 different styles of beer, and they are always researching new styles to include in their range.

They are proud to be a Lincolnshire business and celebrate the history of their county in their award-winning Aviation Range. One of the beers in this range is Just Jane Bitter and the sales of this support one of their local charities which is the East Kirkby Aviation Heritage Centre which is restoring Just Jane the Avro Lancaster.

### **NEWBY WYKE BREWERY - GRANTHAM**

The brewery is named after a Hull Trawler skippered by brewer Rob Marchs' grandfather. It started life in 1998 as a 2.5-barrel plant in a converted garage. Then to premises behind the Willoughby Arms Little Bytham. In 2009 it moved back to Grantham with a brew length of 10 barrels



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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 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!

## 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).....



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**ALE NOTES**

**Batemans Brewery – Wainfleet**

Salem Porter 4.7% (Black).....

XB 3.7% (Light Copper).....

XXXB 4.8% (Brown).....

Yella Belly 3.8% (Gold).....

**Brewsters – Grantham**

Aromantica 4.2% (Gold).....

Decadence 4.4% (Gold).....

Fun – Gal – Explorer (Light Copper).....

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

Marquis 3.8% (Copper).....

**Ferry Ales - Lincoln**

Fido 4.2% (Pale Amber).....

Harvest Gold 4.0% (Gold).....

Just Jane 3.8% (Brown).....

Lincoln Red 4.1% (Red).....

Push The Envelope 4.1% (Pale).....

Spirit Of Jane 3.8% (Pale).....

**Newby Wyke - Grantham**

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

Benvolio 4.9% (Brown).....

Comet 4.1% (Amber).....

HMS Prince Of Wales 6.0% (Blonde).....

Summer Session 3.8% (Yellow).....