



THE STAR INN BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND
SATURDAY 24TH, SUNDAY 25TH & MONDAY 26TH
NOON - 11PM

THE BEERS

1648 - EAST SUSSEX

BEE - HEAD 4.6% (GOLDEN)

BAYS - DEVON

SUMMER ALE 3.9% (PALE)

BURTON BRIDGE - STAFFORDSHIRE

DRAUGHT BURTON ALE 4.8% (AMBER)

FESTIVAL 5.5% (AMBER)

EXE VALLEY - DEVON

DEVON SUMMER 3.0% (STRAW)

GOOSE EYE - YORKSHIRE

BITTER 3.9% (CHESTNUT)

GREEN JACK BREWERY - SUFFOLK

FLOWER POWER 6.0% (PALE)

LGM1 4.2% (PALE)

MAHSEER IPA 5.8% (AMBER)

HAMBLETON - YORKSHIRE

MOTUEKA MAGIC 4.0% (PALE)

HANLONS - DEVON

CITRA IPA 4% (GOLD)

HOP BACK - WILTSHIRE

TIAPHOON 4.2% (PALE)

(CONTINUED OVER)

BARBECUE

12.30-3&6-8.30PM (NOT MON EVENING)

PIZZA

SUNDAY 8-10.00PM & MONDAY 5-9PM

TASTING NOTES

MEET THE BREWER

BANDS



THE STAR INN

THE BEERS (CONTINUED)

ILKLEY – YORKSHIRE

BLONDE 3.9% (BLONDE)

LEEDS BREWERY – YORKSHIRE

BEST 4.3% (AMBER)

PEERLESS BREWERY – WIRRAL

DOWN UNDER 3.6% (AMBER)

PHEASANTRY BREWERY – NOTTINGHAMSHIRE

LIGHT DRAGONFLY 3.9% (GOLD)

PURPLE MOOSE BREWERY – WALES

MADOGS ALE 3.7% (AMBER)

RAMSBURY BREWERY – WILTSHIRE

DEER STALKER 4.0% (AMBER)

RPA 4.0% (PALE)

SAME AGAIN 3.8% (PALE)

THREE CASTLES – WILTSHIRE

SUMMER 4.0% (BLONDE)

WANTSUM – KENT

1381 3.8% (GOLD)

DYNAMO 4.3% (GOLD)

IMPERIUM 4.0% (AMBER)

THE CIDERS

GIGGLER - SUFFOLK

GIGGLER CIDER 6.6% (DRY)

BURNARD'S – NORFOLK

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

BURNARD'S NORFOLK SCRUMPY 7.2% (MEDIUM SWEET)

BURNARD'S OAKY DOKEY 5.5% (MEDIUM DRY)



THE STAR INN

THE MUSIC

SATURDAY 24TH

2PM THE BACKWOODS BAND

7.30PM PRISM

SUNDAY 25TH

2.30PM THE TOPLESS BARMAIDS

8PM THE INFORMERS

MONDAY 26TH

1.30PM JACK & THE BEANSTALKS

7.30PM PEASENHALL BUTCHER BROTHERS



THE STAR INN

THE FOOD

BARBEQUE

(COOKED TO ORDER)

12.30-3PM & 6-8.30PM (NOT MON EVENING)

£4.50

CHOOSE FROM:

EITHER A HANDMADE BEEF OR HOG & CIDER BURGER, A JUMBO BUTCHERS SAUSAGE OR A GRIDDLED MUSHROOM WITH GOAT'S CHEESE.

SERVED WITH A HANDMADE BUN

THEN HELP YOURSELF TO TOMATO & CUCUMBER.

PIZZA

8-10.PM ON SUNDAY - 5-9PM ON MONDAY

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



THE STAR INN



1648 Brewing Co - Bee - Head 4.6% (Golden)

Double award winning ale. Clear Honey coloured, lightly flavoured with Sussex Downs Blossom Honey.



Bays - Summer Ale 3.9% (Pale)

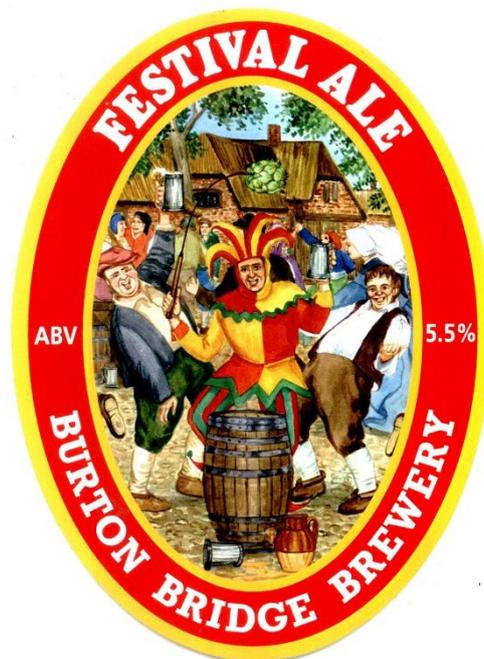
A pale, thirst quenching beer with a crisp citrus hop character. The perfect accompaniment to any summers day!



THE STAR INN



Burton Bridge - Draught Burton Ale
4.8% (amber)
Traditional Burton Bitter.

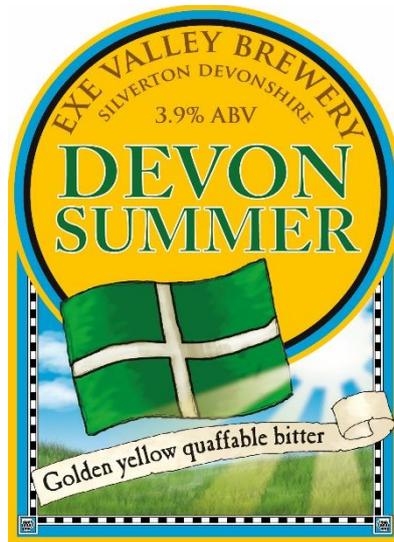


Burton Bridge - Festival
5.5% (amber)

A classic strong ale brewed to supplement the lighter drinking session beers, A good, honest session beer.



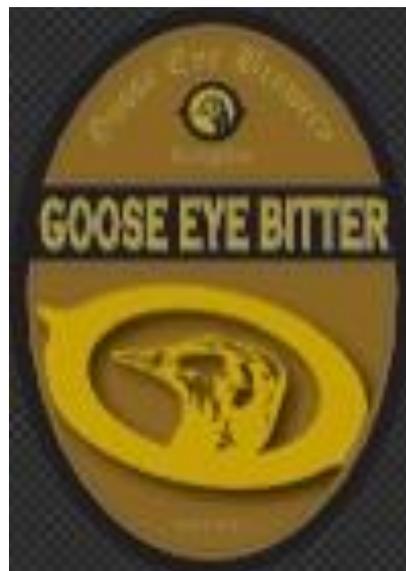
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Exe valley - Devon Summer

3.0% (straw)

A refreshing bitter, brewed with west-country malt and English hops.



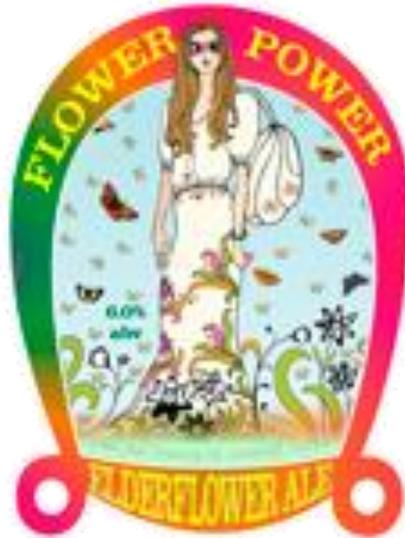
Goose Eye – Bitter

3.9% (chestnut)

A traditional session ale, with a chestnut hue this bitter is pleasing to the eye as well as to the palette; a delightful flavour produced by three varieties of hop.



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Green Jack Brewery – Flower Power

6.0% (pale)

The stronger version of the most popular seasonal ale Summer Dream, only brewed once a year on the ten-barrel plant, the forty firkins brewed are in high demand. A clean crisp pale ale with fantastic fresh floral aromas.



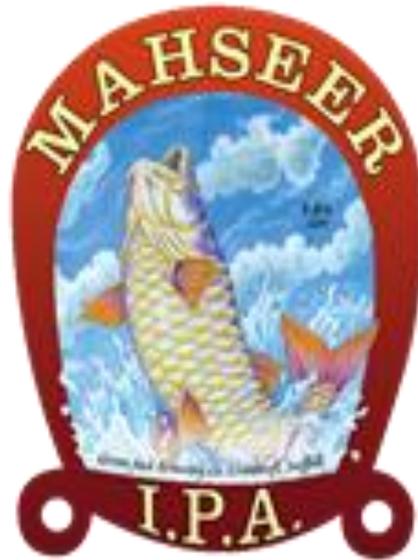
Green Jack Brewery – Lgm1

4.2% (pale)

A hoppy pale ale with a big citrus aroma. Brewed with Comet hops a brand-new beer for 2019.



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Green Jack Brewery – Mahseer IPA 5.8% (Amber)

An IPA as it was always intended. Strong, bitter and very hoppy!!

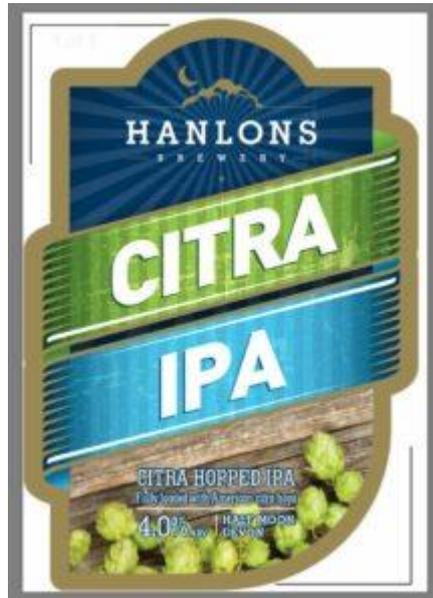


Hambleton - Motueka Magic 4% (Pale)

A hoppy pale, brewed with the New Zealand Motueka hop. Lively and lifted lemon and lime notes followed by a background of tropical fruits.



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Hanlons - Citra IPA

4% (Gold)

This lovely zesty beer is laden with Fruity & Floral aromas. A Citra hopped IPA will not disappoint in ease of drinking.



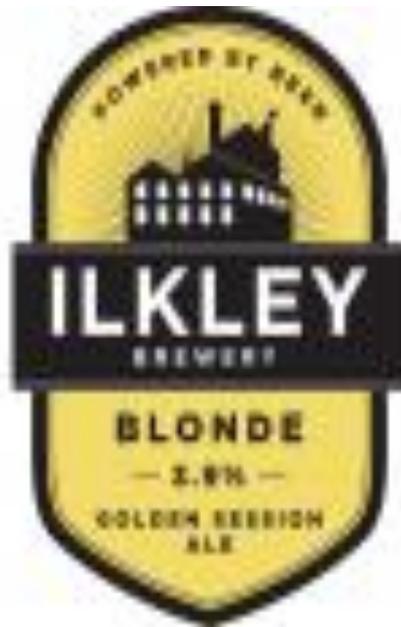
Hop Back – Taiphon

4.2% (Pale)

Taiphon has a complex recipe involving maize and barley malts infused with two English and three Continental hop varieties, which give this pale, thirst-quenching ale a distinctly hoppy yet flowery palate. The addition of coriander and lemongrass give a zing to the flavour.



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Ilkley - Blonde 3.9% (Blonde)

Hints of citrus compliment the soft biscuit, with a moreish finish. The traditional golden bitter has had a makeover. Easy-drinking, good-looking and a beer for everyone.



Leeds – Best 4.3% (Amber)

A classic Yorkshire Bitter. British malted barley and English First Gold and Goldings hops blend perfectly with our unique Yorkshire yeast to create a full flavoured, well balanced classic Yorkshire pint.



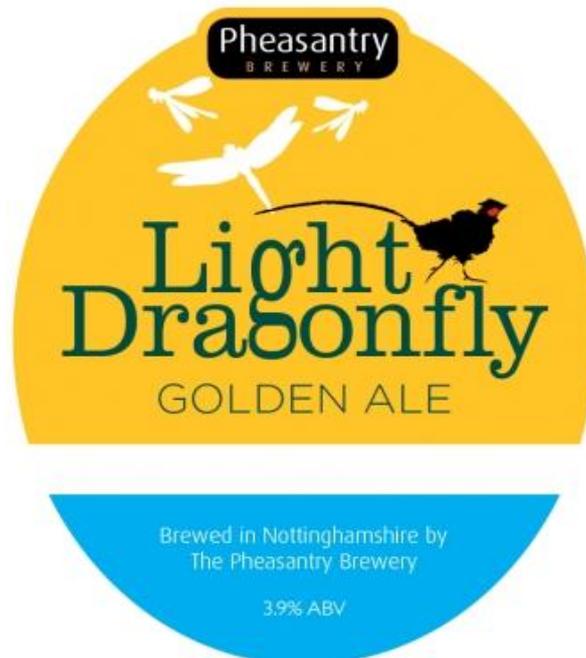
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Peerless – Down Under

3.6% (Amber)

Amber Nectar! Brewed with pale and Crystal malts. Malt biscuit flavour combines with the wonderful hop notes from Australian Galaxy and Vic's secret hops.



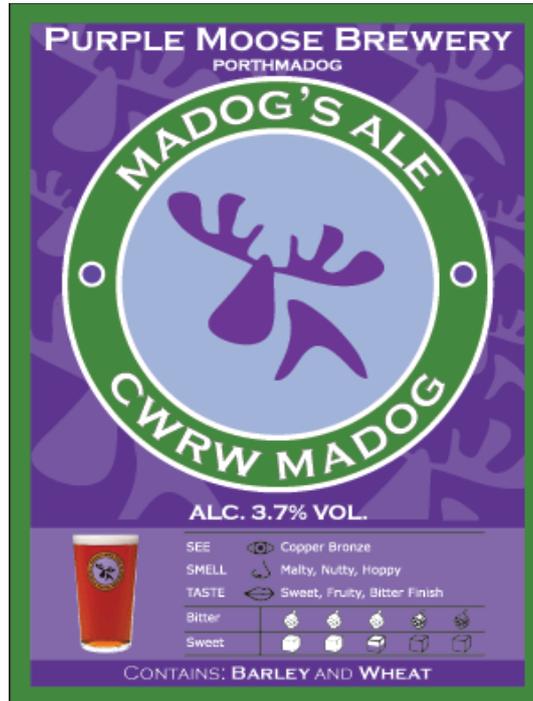
Pheasantry – Light Dragonfly

3.9% (Gold)

A session version of our bestselling Dancing Dragonfly but not as dangerous!

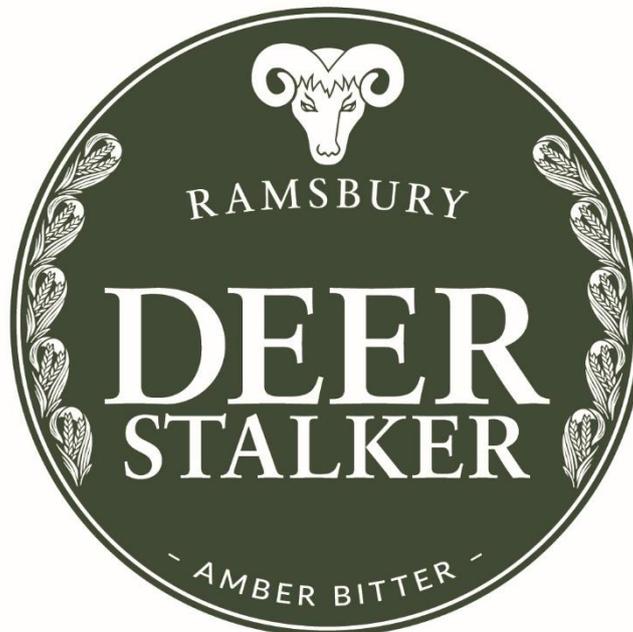


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Purple Moose - Madog's Ale 3.7% (Amber)

A classic session bitter brewed from Welsh mountain water and natural ingredients.

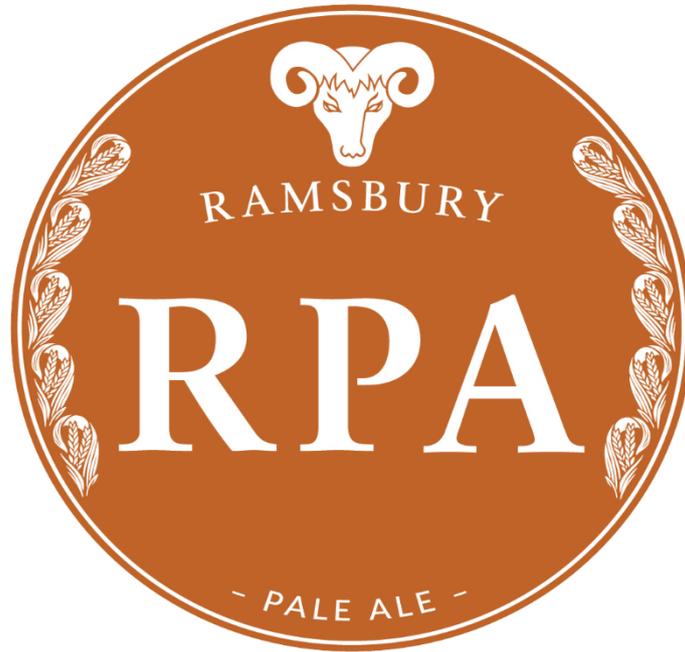


Ramsbury - Deer Stalker 4% (Amber)

A traditional amber best bitter with a pleasing hoppy aroma.

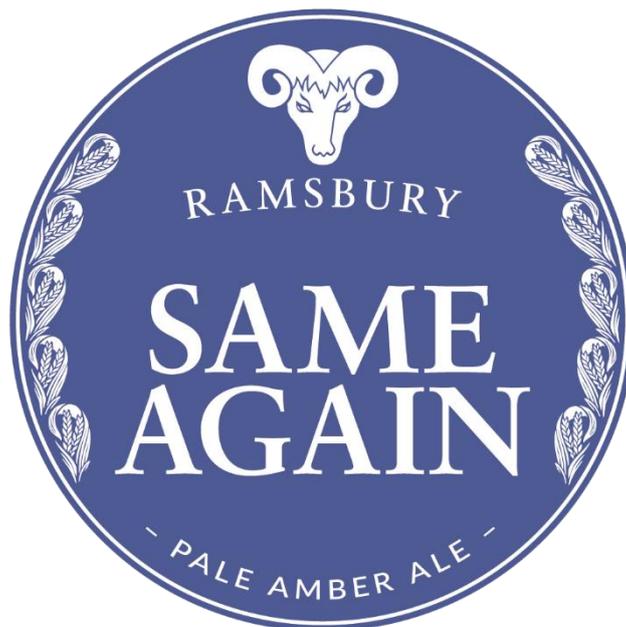


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Ramsbury - RPA **4.0% (Pale)**

A rich, golden coloured beer with a distinctly light, hoppy aroma and taste.

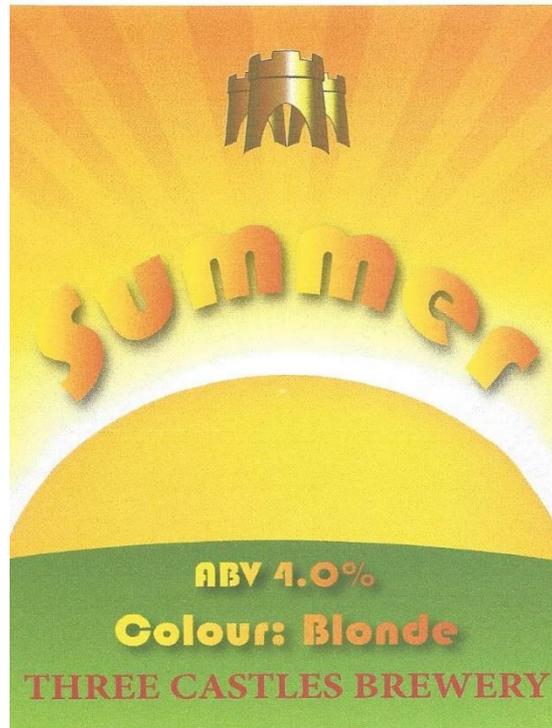


Ramsbury - Same Again **3.8% (Pale)**

A pale quaffing ale, dry hopped with Waimea hops for a soft, citrus finish.



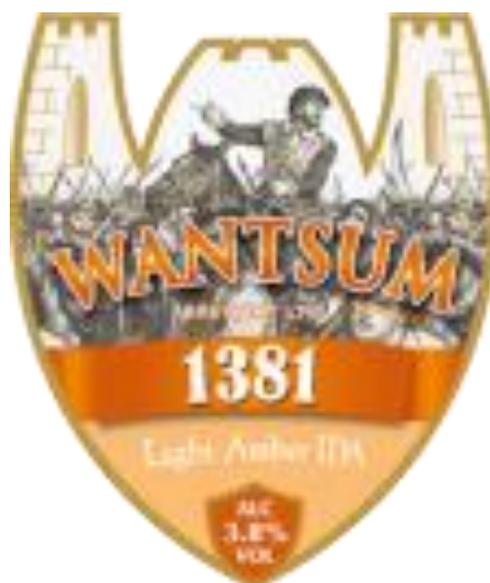
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Three Castles - Summer

4.0% (Blonde)

A light blonde crisp bitter full of body and citrus flavours.



Wantsum - 1381

3.8% (Golden)

The year of the Peasants Revolt. A golden IPA combining pale and crystal malts with Williamette and Centennial hops to give delicate citrus and herbal aromas.



THE STAR INN



Wantsum – Dynamo 4.3% (Golden)

Named to commemorate the 70th anniversary of the Dunkirk evacuation, launched from these very Kentish shores. A crisp, light golden ale, fruity and floral with an orange citrus twist.



Wantsum – Imperium 4.0% (Amber)

The name used to describe King Ethelbert's true rule over the other sub kingdoms of Kent. A deep amber Best Bitter with smooth biscuit malts and a hoppy nose. Brewed exclusively with locally grown Kent Bullion hops.



THE STAR INN

THE CIDERS



Giggler - Giggler 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.**



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.



THE STAR INN



Burnard's - Norfolk Scrumpy

7.2% (Medium Sweet)

Traditional scrumpy made with Norfolk apples



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.



THE STAR INN

THE BREWERS

1648 – EAST SUSSEX

The addition to this village's thriving business community is East Hoathly's very own Village Brewery. The King's Head, situated in the centre of the village, is the primary outlet for the beer produced by the 1648 Brewing Company. Whilst the old stable buildings (formerly belonging to The King's Head) have been used for this new venture, the brewery itself can be found at the start of Mill Lane, just to the left of the pub. The

Old Forge opposite in Mill Lane has now been added as a cold conditioning room, to keep it at an even temperature and ensure its quality.

The idea for the brewery was conceived one day in March day in 2002. A year later the research had been completed, the equipment sourced, and the plan was ready to come together. Six months of building preparation, plumbing, electrics and equipment installation later the first brew flowed from the fermenting vessel into the casks – 18 months from conception to product. Not the quickest, but then you can't hurry quality.

Soon it was sampled, and three weeks later 90 gallons had been consumed – since named 1648 Original 3.9% abv. More brewing was undertaken, and with the word spreading the beer has traveled to some of the surrounding local pubs – their support being very much appreciated and welcomed.

BAYS - DEVON

Bays Brewery is a multiple award-winning, family run business based in Torbay on the Devon coast. Their passion is to brew premium ales using the finest local ingredients whilst also supporting the community and protecting the environment. Since its beginning in March 2007, Bays Brewery has gained a strong reputation for brewing top quality beer!

Over a short period of time, the family run brewery based in Torbay has won a series of top awards fast establishing it as one of the region's top brewers. The brewery delivers to hundreds of pubs, hotels, restaurants and shops all over the South West and further afield. The brewery's plans for the foreseeable future are to continue providing first class, premium beers for their drinkers to enjoy and to establish Bays as the beer of choice in Devon.

BURTON BRIDGE - STAFFORDSHIRE

In 1981 the brewers in Burton Upon Trent were Bass, Allied, Marstons and Everards.

What odds would have been offered then that the brewery sites of Bass and Allied would have combined and been sold to a then regional USA brewer Coors, the family brewery of Marstons would have been sold to W&D, the Everards brewery site would be a housing estate, and the Fox and Goose pub on Bridge would be brewing the second largest volume of cask beer in town

Whilst separating the ale and lager liquor streams at Ind Coopes Romford brewery in 1979 Engineering Manager Geoff Mumford and Technical Manager Bruce Wilkinson discovered a mutual interest in starting their own brewery. Information was shared and many small brewers visited and worked at. It soon became apparent that it would be better to have a small brewery joined on to a pub and own the freehold rather than rent an industrial site to brew on. The Fox and Goose was purchased in 1981.

Brewing started on 25th May 1982. The first brew was Bridge Bitter with an OG of 1042 (4.2% ABV) the strength determined by the fact that all the other Burton brewer's main bitters were around that strength but none with a OG of 1042.

The brew length of 15 barrels is still the same as in 1982 but the number of different brews required for the present market is larger.



THE STAR INN

EXE VALLEY - DEVON

Established in 1984 as Barron Brewery by ex-publican Richard Barron who converted a redundant cowshed into the brewery. Former brewers' wholesaler Guy Sheppard joined Richard in 1991 when the name was changed to Exe Valley Brewery and the plant was expanded and upgraded. Richard retired from the brewery in 2003 and Guy now runs the brewery on his own along with two staff including James Fryer who is their Head Brewer.

They can produce up to 60 barrels per week (over 17,000 pints) and take pride in being a producer of quality, prize-winning, traditional beers.

Most of their beer is cask conditioned (real ale), with a small proportion being bottled (bottle conditioned). Their beers are brewed from natural ingredients with no additives. They use our own spring water, West country malt and English hops. They now brew seven regular beers, six seasonal beers and brew a few special beers for specific events.

GOOSE EYE - YORKSHIRE

Originally brewed in the village of Goose Eye, Keighley West Yorkshire, using traditional brewing methods with only the best quality malt and hops, the family run Goose Eye Brewery has been providing its loyal customers since 1991 with fine traditional ales that it strives to create. Using an international palette of hops, and premium grade Maris Otter malt, their range of beers will leave you craving for more; from their bestselling and multi award winning Chinook Blonde, to their relatively new, light but full flavoured Spring Wells, and the moreish and luxurious Black Moor, there is an ale for everybody to enjoy.

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.

HAMBLETON - YORKSHIRE

Hambleton Brewery was born in 1991, when Nick Stafford decided to start a brewery at the bottom of his in-laws' garden. Armed with nothing more than a pair of wellies, some old steel tanks and a rusty Peugeot 205, Nick built his brewery with blood, sweat and tears.

Why did he do this? Simply because he wanted to make great beer. Today's demand has meant that they have moved out of the garden, and also have some slightly shinier tanks, but Nick's original ambition still stands. They love making great beer. That's what they do best. And everything they do at Hambleton Brewery revolves around this fact.



THE STAR INN

HANLONS – DEVON

Since 1995 Hanlons has been brewing some of the best craft beers around but from the humble foundations in London and with the influence of its Irish founders Hanlons brewery has changed significantly in its time. Long ago when the world was younger, Kerry-born John O’Hanlon was a keen rugby player in the town of Dublin. After matches, battered and bruised, as rugby players were wont to do, a few pints of stout was the clarion call. Next morning, equally battered and bruised, some would make their way to the bar for a lunchtime libation — it is said, as with all legends and stories, that one canny barman used to mix in a glass of port with the stout; the name it was known as: ‘corpse-reviver’. Years later, this would become the foundation of O’Hanlon’s magnificent Port Stout.

John O’Hanlon moved to London and opened the O’Hanlons pub in a rougher part of Islington and spent his first six months establishing customers. In moving to London, John bought the 3 Crowns, a rundown pub in a (then) unfashionable part of Islington/Clerkenwell, rechristening it O’Hanlons and quickly gained a reputation as a true Irish pub, with an excellent lunchtime food reputation from the kitchen of Maeve O’Hanlon, John’s mother. The pub wasn’t far from newspaper journalists hunting grounds, and had many favourable writeups from, particularly, the Evening Standard.

In 2000 the O’Hanlons Brewery moved to the farm buildings in Devon, deep down in a stretch of countryside, south of Exeter, beyond the M5. An old orchard, its trees arthritic and bent and twisted with age, stands next to the ancient house, which sits on a site once mentioned in the Domesday Book; it’s a cob farmhouse that was derelict when the O’Hanlons moved in during 2000. A group of barns housed the brewery, the nerve centre of beer-making, an ensemble of stainless steel vessels and up-to-the-date computation, but still making beer whose essentials hadn’t changed for generations.

HOP BACK – WILTSHIRE

In 1986 John decided to strike out on his own, so sold his house in London and bought a traditional street-corner pub in Salisbury from Ushers of Trowbridge. The Wyndham Arms suited John’s needs perfectly, with a large cellar and yard for a microbrewery, two cosy bars, accommodation and a private room for events.

John adopted the carved cornerstone above the front door, the laughing face of Dionysus (Greek god of wine, winemaking and general good times!) as the logo for his new venture, the Hop Back Brewery. From the beginning, the quality of the beer and the ambiance of their first pub proved a hit with local drinkers and The Wyndham Arms has appeared in the CAMRA Good Beer Guide every year since.

ILKLEY – YORKSHIRE

The original Ilkley Brewery & aerated water company was founded in 1873 and following its acquisition by Bass, was closed in 1920. Ilkley brewery was re-born in 2009 and following six years of steady growth was subject to a management buyout and reinvestment.



THE STAR INN

LEEDS BREWERY – YORKSHIRE

Leeds Brewery was established in June 2007 and has since become the largest brewery in the city. They have developed a reputation as one of the best and most consistent breweries in the north of England, and within their team have a wealth of experience which ensures that every aspect of the brewing process comes up to their highest standards.

Their brewers use only the finest possible ingredients, including malted barley sourced entirely from the UK and their unique Yorkshire yeast, which means that they are confident that their beers are some of the finest available

Sam Moss and Michael Brothwell met at university and after graduating, decided to open their own brewery.

In June 2007 Leeds Brewery opened its doors as the only independent brewery in the city.

Initially the brewery produced only three cask ales, including what would become their flagship beer Leeds Pale, supplemented by occasional seasonal brews throughout the year. Today the brewery produces over 70,000 pints a week with a beer range that encompasses a vast array of styles and flavours available in cask, keg and bottles across the country.

PEERLESS BREWERY – WIRRAL

Peerless Brewing is an award-winning microbrewery based in Birkenhead on the Wirral Peninsula.

They specialise in creating modern cask conditioned ales by combining traditional brewing techniques and fine ingredients with a modern approach. Dedicated to producing high quality beers in a variety of styles and strengths. From award winning stouts to modern hop forward IPA's.

PHEASANTRY BREWERY – NOTTINGHAMSHIRE

In 2012 they converted the original farm buildings here into a modern microbrewery. The brewery's name is derived from the cottage next to the brewery which original maps show was a Pheasantry used for breeding and rearing game birds. Their beers are brewed using traditional methods, from malted barley, hops, water and yeast. This area of Nottinghamshire was an important hop growing region for around 150 years from the early 18th century, when nearby Tuxford had its own Hop Fair. The farm sale details from 1943 show that the field down from the brewery gardens was called the Hopyard, and there are hops growing wild in the hedges there today.

PURPLE MOOSE BREWERY – WALES

Y Bragdy Mws Piws / The Purple Moose Brewery is a '40-Barrel' micro-brewery based in the historic harbour town of Porthmadog, North Wales, close to the mountains of Snowdonia. Brewing commenced on 14th June 2005 with a one-off special pale ale at 3.5% called "No.1".

RAMSBURY BREWERY – WILTSHIRE

Ramsbury Brewery was formed in 2004. Inspired by the Wiltshire landscape surrounding them, they had a strong feeling that perhaps they could create a mighty fine pint with the right tools in their hands. A small team then set about with a vision for handcrafting ales from plough to pint. Using barley from their own fields and chalk-filtered water from their own source, they are bigger and bolder than we were then, but with the same knowledge that nothing quite beats the taste of a decidedly good pint after a long day.



THE STAR INN

THREE CASTLES – WILTSHIRE

The Three Castles Brewery is an established Wiltshire based family run microbrewery, set up by very experienced brewers who previously worked in the high volume sector and wished to hone the art of brewing small quantities of high quality real ale for those who are discerning enough to appreciate it!

Antony Mulcock their brewer has been successful brewing hand crafted real ales for over 20 years.

Three Castles Brewery ales are produced using Maris Otter Barley, grown on the chalk hills around the Salisbury Plain. The Chalk soil is ideal as it retains more moisture than other soils in very hot weather, which prevents the grain from becoming pinched while never allowing the crop to stand in surface water. The steady winds on these rolling hills enables the Barley to dry gently after the frequent showers and the brewing process is further aided by the excellent quality of the local water. The brewery name is derived from the ancient landmarks of north Wiltshire; Barbury, Liddington & Uffington Castles, linking their beer to local interests they came up with the following names for them; Barbury Castle and Liddington Castle; their session ales, Vale Ale,(vale of the white horse) Long Barrow (West Kennett Long Barrow) & Tanked Up (Army tanks on the Salisbury Plain).

WANTSUM – KENT

In 2009, James Sandy started brewing "Fortitude" the first of what has become an extensive range of beers all named after people or pivotal events in Kent's history. Today the brewery proudly produces 10 regular ales and many seasonal and special ales which are sold to pubs and bottle outlets throughout the South East of England & East Anglia. Wantsum Brewery takes its name from the Wantsum Channel, the watercourse separating the Isle of Thanet and what was the mainland of the English county of Kent. During the time of King Henry VIII this channel was the mooring place of the King's Fleet. The brewery sits on what was one of the major tributaries to the Wantsum Channel. The channel was originally guarded by two forts, Reculver and Richborough. The iconic Wantsum crest was designed by local artist Tom Miles and is an adaption of the twin turreted Reculver tower.

Wantsum Brewery was originally a 6 British barrel brewery which brewed 24 firkins a week. In 2012 it had grown to a 12-barrel brewery and the production has risen dramatically to 200 firkins 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...



THE STAR INN

NOTES

**The Star Inn
Blackheath
Wenhaston
Halesworth
Suffolk
IP19 9HF**

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www.wenhastonstar.co.uk