



# THE STAR INN BEER FESTIVAL

MAY BANK HOLIDAY WEEKEND  
SATURDAY 25<sup>TH</sup>, SUNDAY 26<sup>TH</sup> & MONDAY 27<sup>TH</sup>  
NOON - 11PM

## THE BEERS

### **BISHOP NICK - BRAINTREE ESSEX**

1555 4.3% (AMBER)

HERESY 4% (GOLDEN)

MARTYR 5% (GOLDEN)

RIDLEY'S RITE 3.6% (GOLDEN)

### **COLCHESTER - WAKES COLNE ESSEX**

JACK O THE GREEN 4% (GOLDEN)

SWEENY TODD 4.2% (RUBY)

### **CROUCH VALE - SOUTH WOODHAM FERRERS ESSEX**

ANCHOR ST. PORTER 4.9% (DARK)

CITRA 3.9% (GOLDEN)

ZENIT 4.1% (AMBER)

### **FARMERS - MALDON ESSEX**

GOLDEN BOAR 5.0% (GOLDEN)

JACK IN THE GREEN 4% (AMBER)

A DROP OF NELSONS BLOOD 3.8% (COPPER)

SUMMIT SPECIAL 4.2% (GOLDEN)

### **GREEN JACK BREWERY - LOWESTOFT SUFFOLK**

ALBION MILD 3.8% (DARK)

CANARY PREMIER 5.0% (GOLDEN)

RIPPER 8.5% (AMBER)

(CONTINUED OVER)

#### BARBECUE

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

#### PIZZA

SUNDAY 8.30-10.00PM & MONDAY 5-9PM

TASTING NOTES

MEET THE BREWER

BANDS



# THE STAR INN

## THE BEERS (CONTINUED)

### **MIGHTY OAK – MALDON ESSEX**

MOON ROCKS 3.8% (RUBY)

ORGAN GRINDER 4.1% (AMBER)

OUT CAST 4.4% (COPPER)

SIMPLY CITRA 4.2% (PALE)

### **RED FOX – COGGESHALL ESSEX**

BEST BITTER 4% (COPPER)

COGGESHALL GOLD 4% (GOLDEN)

HUNTERS GOLD 3.9% (GOLDEN)

WILY OL' FOX 5.2% (AMBER)

## THE CIDERS

### **GIGGLER - SUFFOLK**

GIGGLER CIDER 6.6% (DRY)

### **BURNARDS – 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 25<sup>TH</sup>

2PM THE COLCHESTER SAXOPHONE QUARTET

7.30PM PRISM

SUNDAY 26<sup>TH</sup>

2PM CLAIRE FREE

8PM BLACK HORSE SPENCER

MONDAY 27<sup>TH</sup>

1PM NIC & JAC

7.30PM KIT KANE



# 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

8.30 -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



## **Bishop Nick - 1555 4.3% (Amber)**

This rich tawny beer has an unmistakably sweet nutty taste underlined by the ginger and fruit of Styrian Goldings.

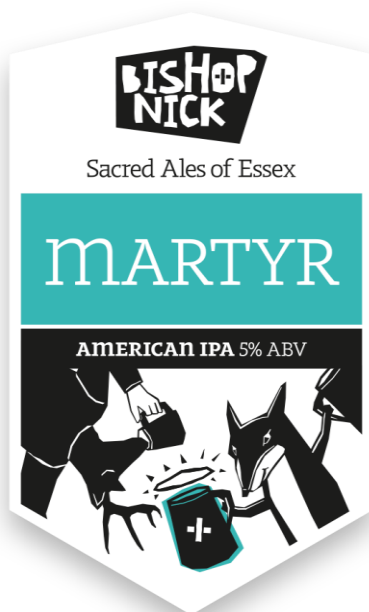


## **Bishop Nick - Heresy 4% (Golden)**

Heresy is the holy grail of golden ale. Top-notch pale ale malt and Challenger hops commit the brew to spicy bitterness before Goldings set about delivering citrus and florals.



# THE STAR INN



## **Bishop Nick – Martyr IPA 5% (Golden)**

**An American style IPA, fittingly strong and brash, unleashing full-on flavour. Washington native hops Willamette and Simcoe deliver spicy floral bitterness, supported by a sweet malty backbone.**



## **Bishop Nick - Ridley's Rite 3.6% (Golden)**

**A good, honest session beer. English Fuggles and Goldings do a sterling job of balancing crystal and pale ale malts, working their hops off for a floral aroma and a satisfying bitterness**



# THE STAR INN

**Colchester - Jack O the Green  
4% (Golden)**

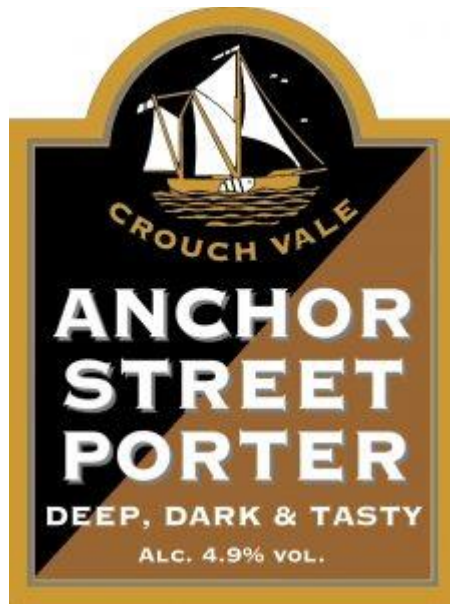


**Colchester - Sweeny Todd  
4.2% (Ruby)**

**A full flavoured best bitter with a deep red hue. Roasted malt flavours and a subtle dry spiciness provided by crystal rye. Delicate hop flavours from late additions of U.S Willamette hops.**



# THE STAR INN



## **Crouch Vale - Anchor St. Porter 4.9% (Dark)**

**Warming, smooth and invigorating dark ale for the winter months. There aren't any hops to speak of, really.**



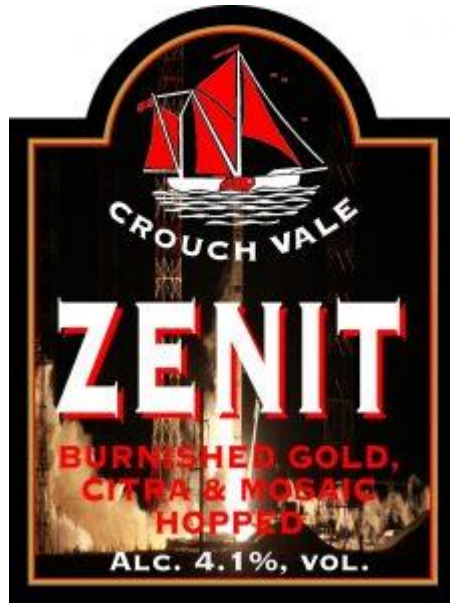
## **Crouch Vale - Citra 3.9% (Golden)**

**Zingy, fresh and vibrant. Summer \*must\* be here! The return of our wonderful seasonal session ale.**





# THE STAR INN



**Crouch Vale - Zenit  
4.1% (Amber)**

Golden amber and flavoured with outstanding US Citra and Mosaic hops.



**Farmers - Golden Boar  
5.0% Gold)**

Deep golden, hoppy, slightly sweeter finish - everything you could wish for from this award-winning beer. Cascade hops take the lead.



# THE STAR INN



## Farmers -Jack in the Green

4.0% (Amber)

Pale golden and packed with Simcoe hops all the way through. A great summer thirst quencher!



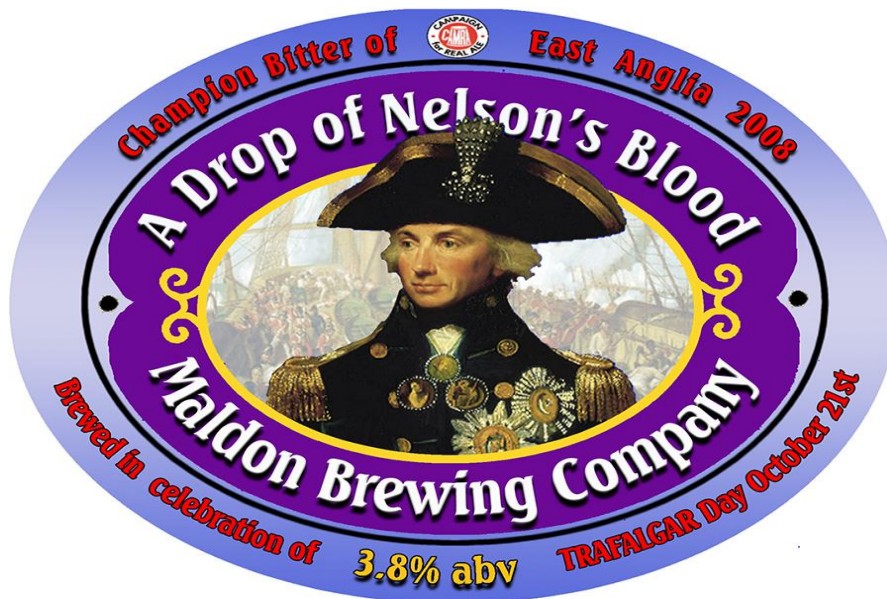
## Farmers - Summit Special

4.2% (Gold)

A blonde beer brewed with US Summit hops and then dry hopped with Falconers Flight. A big tropical hop profile with citrus flavours.



# THE STAR INN



## Farmers - A Drop of Nelson's Blood 3.8% (Copper)

An easy drinking but flavourful bitter brewed for Trafalgar Day October 21st. After the battle, Nelson's body was returned to England preserved in a barrel of brandy. It is said that the sailors on the Victory drank some of the brandy as part of their grog ration, which became known as Nelson's Blood. Every glass contains a drop of brandy.



## Green Jack Brewery – Albion Mild 3.8% (Dark)

A full bodied dark mild with a deep sweet aroma and a soft bitterness towards the end. Albion Mild was brewed in celebrations of the Wherry Albion built on the shores of Lowestoft's Lake Lothing in 1985.



# THE STAR INN



## Green Jack Brewery – Canary Premier 5% (Gold)

Jester a brand-new brew for 2018, Jester has been brewed using the new English hop Jester which showcases tropical fruit flavours giving this hoppy pale ale a fruity aroma with a long bitter finish.



## Green Jack Brewery – Ripper 8.5 (Amber)

Ripper is the Green Jack Brewing Company's champion Barley Wine. Inspired by Belgian tripel ales, this multi-award winning brew is dangerously drinkable. Rich amber in colour, Ripper is sweet and fruity with a robust hop character and a warming finish.

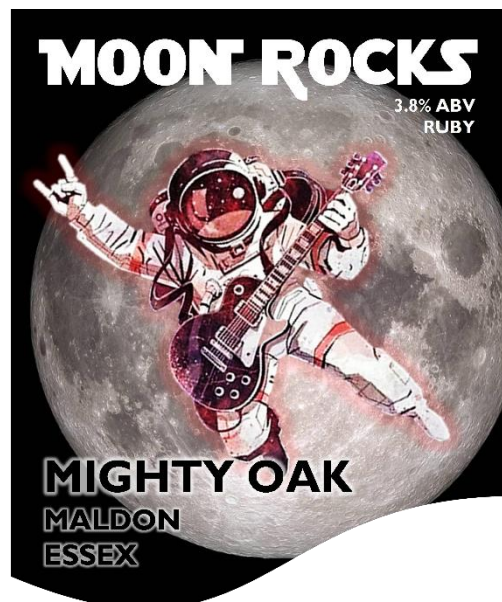


# THE STAR INN



## Green Jack Brewery – Trawlerboys 4.6% (Copper)

Trawlerboys Best Bitter is a full-bodied, copper coloured, premium bitter brewed with English whole cone hops, rich and malty with fruity hoppy hop flavours. The pump clip features the Lowestoft-built stern trawler (1978) the Boston Sea Stallion, launched by none other than Mrs Thatcher.

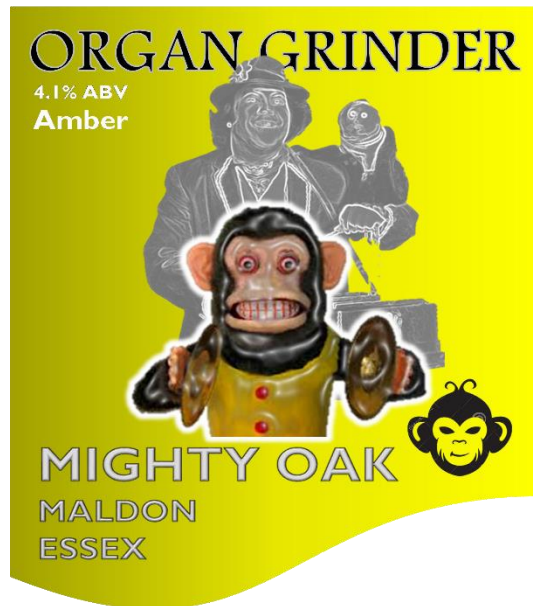


## Mighty Oak – Hop Trotter Moon Rocks 3.8% (Ruby)

50 years ago this year we put a man on the moon. Here's our rockin' good ale to celebrate. Rich ruby hue with fruity American hops.



# THE STAR INN



## **Mighty Oak - Organ Grinder**

**4.1% (Copper)**

Light copper beer with biscuity malt and plenty of El Dorado hop imparting peaches and apricot.



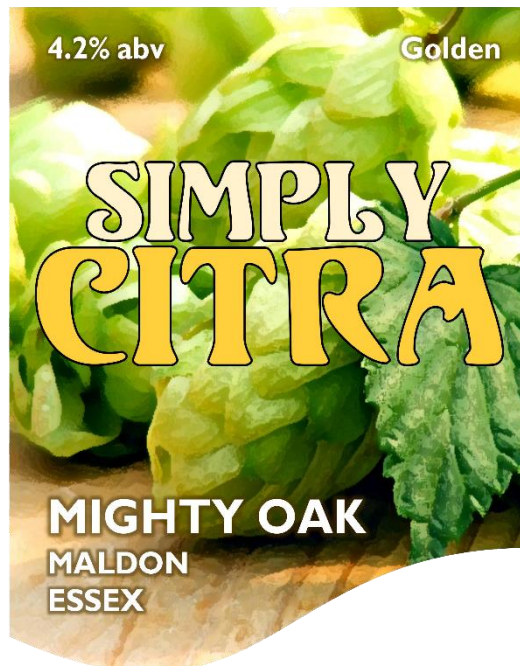
## **Mighty Oak - Outcast**

**4.4% (Copper)**

Good and well hopped best bitter. Glowing copper with flavourful hop, biscuity malts and a classic bitter finish.



# THE STAR INN



**Mighty Oak - Simply Citra**  
**4.2% (Blonde)**  
A real treat. 100% Citra hopped ale



**Red Fox – Best Bitter**  
**4% (Copper)**  
A traditional English bitter using English Challenger hops and East Anglian barley.



# THE STAR INN



## Red Fox – Coggeshall Gold 4% (Golden)

Red Fox's most popular beer and a CamRA award winner. An intense, hoppy beer with a lemon and lychee aroma, this is a year-round favourite and a very easy-drinking beer.



## Red Fox – Hunter's Gold 3.9% (Golden)

A Core beer and firm favourite at the brewery since the beginning, this CamRA gold medal winner is a good all-rounder with a hint of tangerine on the aroma from the fabulous Styrian Goldings hop.





# THE STAR INN



## **Red Fox – Wily Ol' Fox 5.2% (Amber)**

**This amber, aromatic ale is an old-fashioned, uniquely English traditional Premium IPA. Made with locally grown hops, this is a beer that's well-balanced between hops and malt.**

## **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.**



# THE STAR INN



## **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.**



## **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

### **BISHOP NICK - BRAINTREE ESSEX**

Nicholas Ridley, born 1500, dedicated his life to the church and eventually became Bishop of London in 1550. His questioning of the Pope's supremacy over the Kingdom of England led to his imprisonment in the Tower of London and he was tried for heresy. In 1555 Queen Mary, or 'Bloody Mary' as she became known, got her way and Bishop Nick was burnt at the stake for his religious beliefs. He died a Martyr in Oxford on October 16. Almost 300 years later in 1842 Thomas Dixon Ridley built his brewery on the banks of the River Chelmer. It was here that the Ridleys' great tradition of brewing was born. The brewery thrived and Ridley's beer was enjoyed at inns from Southend to Saffron Walden. Over the next 163 years six generations of Ridleys honed their skills and perfected their palettes to bring the people of Essex the best local brews, until the brewery was sold in 2005. Today, Nelion Ridley takes up the mantle once more, and with his craft brewery 'Bishop Nick', is devoted to keeping Essex ales sacred.

### **COLCHESTER - WAKES COLNE ESSEX**

In 2011 three friends, with considerable experience in the brewing industry, decided that they would set up a new brewery, financed by friends and family. Tom Knox had been head brewer at a well-respected brewery where he gained 24 years' experience in crafting beers that linger in the memory long after the glass has been drained. Roger Clark had 35 years of experience in bringing cask ales to the drinking public. Andy Bone had run several businesses including being MD of a brewery. (Despite being a scion of the Watney brewing dynasty, Andy is a dedicated fan of cask ales who has promised not to reintroduce the Party 7!) Tom was heart-set on having a town centre brewery, but after weeks of searching for suitable premises, and with due consideration of the overheads of Colchester business rates and rents, reluctantly decided it was not practical. Fortunately, suitable premises became available in Wakes Colne, which is within the borough of Colchester and only a few minutes outside the town. A lot of hard work saw the creation of the Viaduct Brewhouse, at Wakes Colne Business Centre, just north of the Chappel viaduct. Tom was adamant that he wanted to create real ale using traditional methods, and in particular the double-drop brewing process, despite the extra cost involved. All the stakeholders wanted to create the best possible brewery with beers to be proud of. The first brew - aptly named No.1 - was ready for sale by February 2012.

### **CROUCH VALE - SOUTH WOODHAM FERRERS ESSEX**

Founded in 1981, Crouch Vale Brewery has survived (and even prospered) to be today, the longest-established brewery in the diverse, eclectic and damn fine county of Essex. We are immensely passionate about what we do and massively proud of our hand-crafted, multiple award-winning beers. The company is (and has always has been) independent and privately, family owned.

### **FARMERS - MALDON ESSEX**

Established in 2002, a family run microbrewery in the heart of the historic Maldon town, in Essex. Traditionally brewed real ales, created in small batches for maximum flavour.



# THE STAR INN

## GREEN JACK BREWERY – SUFFOLK

Green Jack was founded in 2003 by Tim Dunford, we 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 we 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 our award-winning real ales. Green Jack real ales and stouts are now available nationwide and online via our Real Ale Shop. Green Jack beers are known for their subtle balance of sugars, malt and hops, we produce beers of our own design along with a contemporary take on traditional English beer styles.

At Green Jack, we 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.

We produce a permanent range of 10 core beers plus several seasonal and one-off specials that are available at different times throughout the year, details of which you can find on our website. We deliver directly into Norfolk, Suffolk and Essex, where we wholesale out our own beers alongside guest ales from some of the best brewery's in the UK, plus bag-in-box ciders sourced from around the country.

### **MIGHTY OAK - MALDON ESSEX**

The brewery was originally located in Brentwood, Essex from 1996 to 2000.

Burntwood Bitter, our first beer is still recognised as one of the best bitters in the country.

Maldon Gold, first brewed following our move to Maldon in January 2001, is our best-selling beer and in 2007 was voted not only the best Golden Ale in Britain but also the overall second best ale in the country, by CAMRA. The original brew plant came from Whitworth Hall in County Durham, the home of Bobby Shafto! We started off with two seven barrel fermenters and now have six 15 barrel fermenters and one 30 barrel fermenter. The brewery has been growing steadily year on year.

### **RED FOX – COGGESHALL ESSEX**

Red Fox Brewery was created in July 2008, in a refurbished chicken shed at Upp Hall Farm. Brewing began in August, and it has been producing award winning beers ever since. Founder of Red Fox Brewery, Russ Barnes was the brewer of Supreme Champion Beer of Great Britain at the Great British Beer Festival two years running as head brewer at his previous brewery. After almost 4 years with them, Russ left to start his own brewery. The first beer brewed was Wily Ol' Fox, swiftly followed by the CAMRA gold medal winning Coggeshall Gold. The Red Fox philosophy is "Traditional beers, brewed the traditional way." True to this, all of the beer is made in small batches by hand, personally supervised by Russ. Even bottling is done on a small scale, from the same batches that are cask conditioned for local pubs, and without any extra additives or preservatives, so you get the same experience whether you're drinking a freshly pulled pint or a bottle in your own home. The beer itself is as traditional as can be too, with only four ingredients – hops, barley, water and yeast – varying the hop varieties and proportions to give the range of beers (with the occasional addition such as locally grown cherries). The brewery floor – all the magic happens in this room. The Red Fox beers are all hand-brewed craft beers, ranging from bright and light golds, through pale ales, bitters and all the way into the rich, dark porters and stouts. The core beers such as Coggeshall Gold and Best Bitter are brewed year-round, but there are also a variety of seasonal beers such as Fire Fox, Arctic Fox, or Spiced Sloe Stout, and limited brews to commemorate special occasions like the Olympic Gold, Jubilee Bitter, or the recent Millennium Fox – the 1000<sup>th</sup> brew, on the 10<sup>th</sup> anniversary of the brewery's founding.



# THE STAR INN

## 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.

### **BURNARDS – NORFOLK**

We have been producing CAMRA award winning cider on site at our family home in Banham, Norfolk, since 1989.

The ciders themselves tend to be still and clear, which is the Eastern Counties style.

Two of our 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 our 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**

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