



Festival Programme

Walpole Park, Mattock Lane, Ealing, London, W5 5BG

10-13 July • 12-10:30PM Wed-Fri • 12-6PM Sat





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BREWERY



BEAUTIFULLY BALANCED

- We are obsessed with balance – mixing the best of New World and traditional English hops
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- Our Head Brewer, Charlie Long, is a qualified Cicerone®
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PREMIUM

ENGLISH

BEER



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WELCOME EVERYONE

Welcome to the 2019 Ealing Beer Festival, our 30th festival not including Ale in Acton held in 1989. The festival is organised by volunteers of the West Middlesex Branch of the Campaign for Real Ale (CAMRA).

The festival started in 1987 with humble beginnings as 'Beer on Broadway' located in Ealing Town Hall with about 40 beers. It briefly slipped off down the road in 1989 to what was described at the time as 'darkest Acton', before coming back to central Ealing in 1990. There were a couple of dry years in 2002 and 2003 before like a phoenix from the flames it returned to the town hall in 2004. By this time there were more than 60 beers on offer rapidly growing to over 150 in the following years and outgrowing the town hall. There was a single year at Barclays playing fields in 2007 and this saw the festival going alfresco, with the following year heading up the Ealing festival season in Walpole Park, where we are today.

This year's festival has 400 beers to try across the three Real Ale bars, with the return of beer in wooden barrels that was hugely successful last year. The cider bar is well stocked with Cider and Perry and we also have a great selection of foreign beer and English wines on offer. You will find an even wider range of food vendors, some familiar and some new. To keep you entertained we have traditional pub games, tombola and CAMRA products.

Looking back at the history of the festival in publications like *'The London Drinker'* and through talking to learned members of the

West Middlesex CAMRA Branch, it is evident to see an increasing number of pub closures across London and within our own branch. The ambition of the festival is to act as an ambassador for Real Ale and to encourage patronage of pubs and the drinking of Real Ale therein. West Middlesex Branch represents CAMRA across the London Boroughs of Ealing, Harrow, Hillingdon and the HA postcodes in Brent. CAMRA is the largest single issue consumer group in the UK. You can join CAMRA here by speaking to one of our volunteers at Admissions or Products and help us to campaign within our branch area or wherever you live.

This year we are supporting two festival charities, 'Cancer Treatment and Research Trust (CTRT) and 'The Felix Project'. Please put your unspent beer token cards in the boxes provided at Admissions as you exit. We will donate any unspent credit 50/50 to the two charities.

Finally, it is with great sadness that we lost Alex Kovacevic earlier in the year. Alex was a long standing member of the West Middlesex CAMRA Branch and attended the inaugural meeting in 1974. He was closely involved with the beer festival throughout its 30 year history, acting as organiser for 12 years and later as deputy organiser. His loss will be sadly felt however we can reflect on fond memories of our time with him.

Enjoy the festival,

Ben Hart
Festival Organiser

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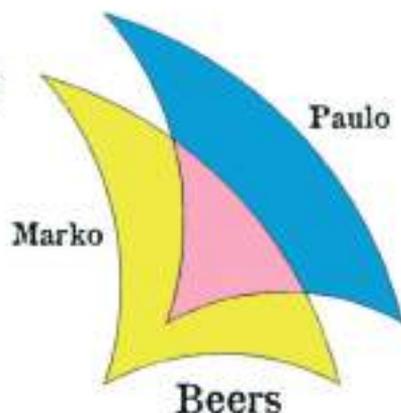


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- 1 PLEASE TAKE ALL MY MONEY AND LET ME IN
- 2 OH BOY-OH BOY-BEER!
- 3 MORE BEER-OH BOY-IM IN LOVE *
- 4 DEAR BEER-I LOVE YOU SO-DONT LEAVE ME!
- 5 DEAR SUSAN-DO YOU LOVE ME AND MY BEER?
- 6 LET ME KISS YOUR NECK-YOU FRECH BOTTLED BEER
- 7 MUST SIGN UP TO A LIFE MEMBERSHIP WITH MY ^{YOU!}
- 8 COFSH-TOO MUCH LOVIN

ALING BEER FESTIVAL

LEGEND

Y = FOOTPRINT - BIRD

☐ = TABLES - RANDOM

••• = MYSTERIOUS FEMALE FOOTPRINTS

☹ = ALIEN SLODGE

☘ = BEER SPILLAGE FROM LAST YEAR'S BASH

Ⓚ = SECRET KEY - DON'T TELL ANYONE IF YOU FIND IT!



FOOD

⑤

ENTERTAINMENTS



HOPE YOU ENJOYED YOURSELVES

OYE BYE FROM THE BOMBER FAIRY



ARMS OBTAINED FROM A "FRANKENSTEIN" PANTS

Beer Styles

There are many distinctive styles of real ale, varying from malty, lightly-hopped milds to hoppy IPAs, sweet and sour fruit beers and dark and bitter stouts and porters. With over 1,700 breweries producing over 10,000 different cask ales a year¹, it can truly be said that British real ale is an incredibly diverse product. Whatever your taste preference you can be sure that there is a beer to suit almost everyone! The tankard colours below match the list in the programme and cask labels on the bar.



Bitter / Best Bitter (white label)

Bitters developed towards the end of the 19th century, as brewers began to produce beers that could be served in pubs after only a few days storage in cellars. Bitters grew out of pale ale but were usually deep bronze to copper in colour due to the use of slightly darker crystal malts.

Bitter falls into the 3.4% to 3.9% band, with Best Bitter 4% upwards but several brewers label their ordinary Bitters 'Best'. A further development of Bitter comes in the shape of Extra or Special Strong Bitters of 5% or more: a familiar example of this style is Fuller's - ESB.

With ordinary Bitter, look for a spicy, peppery and grassy hop character, a powerful bitterness, tangy fruit and juicy and nutty malt. With Best and Strong Bitters, malt and fruit character will tend to dominate but hop aroma and bitterness are still crucial to the style, often achieved by 'late hopping' in the brewery or adding hops to casks as they leave for pubs.



Pale Ale (yellow label)

English Pale Ale is strictly a bottled version of Bitter, however we use this category to include, American Pale Ales (APA) and Session IPAs, typically a light-coloured bitter. APAs tend to have a balance of malts and hops, with a lighter character, whereas IPAs can be very hop heavy with higher alcohol strength. Session IPAs are also included in this category as an IPA style beer with 'sessionable' lower level of alcohol – i.e. suitable for a long drinking session.



IPA (orange label)

India Pale Ale (IPA) changed the face of brewing early in the 19th century. The modern technologies of the Industrial Revolution enabled brewers to use pale malts to fashion beers that were genuinely golden or pale bronze in colour.

First brewed in London and Burton-on-Trent for the colonial market, IPAs were strong in alcohol and high in hops: the preservative character of the hops helped keep the beers in good condition during long sea journeys. Beers with less alcohol and hops were developed for the domestic market and were known as Pale Ale.

Recent versions of a 'more modern' IPA have origins in the USA, and is characterised by very intense hop flavours, and a moderate to strong aroma profile.

Look for juicy malt, citrus fruit and a big spicy, peppery bitter hop character, with strengths of 4% upwards. So-called IPAs with strengths of around 3.5% are considered by many not true to style and are classified as a Bitter in this programme.



Speciality (pink label)

Speciality beers is a category, rather than a style, covering a wide range of beers where they are produced using one or more novel ingredients, including herbs, honey and cereals, other than malted barley and flowers, other than hops. The category includes cask-conditioned lagers, wheat beers and Seasons.

Mild (blue label)

Mild is one of the most traditional beer styles which is enjoying a revival. Usually dark brown in colour, due to the use of well-roasted malts or barley it is less hopped than bitters and often has a chocolatey character with nutty and burnt flavours.

Milds tend to have an ABV in the 3% to 3.5% range, with of course some notable exceptions, such as Sarah Hughes - Dark Ruby Mild. In fact, a lot of the Microbreweries who try their hand at mild are bringing the alcohol content back up somewhat! Mild wasn't always weaker though. In the latter half of the 19th Century, milds were brewed to about the same strength as bitters as a response to the demand for a sweeter beer from the working classes and in those days most bitters were around 6% to 7%.

Porter and Stout (green label)

Porter was a London style that turned the brewing industry upside down early in the 18th century. It was a dark brown beer - 19th-century versions became jet black - that was originally a blend of brown ale, pale ale and 'stale' or well-matured ale. It acquired the name Porter because of its popularity among London's street-market workers.

Porters are complex in flavour, range from 4% to 6.5% and are typically black or deep brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley.

The strongest versions of Porter were known as Stout Porter, reduced over the years to simply Stout. Such vast quantities of Porter and Stout flooded into Ireland from London and Bristol that a Dublin brewer named Arthur Guinness decided to fashion his own interpretation of the style. The beers were strong at around 7% or 8%.

In recent years, smaller craft brewers in Britain have rekindled an interest in the style, though in keeping with modern drinking habits, strengths have been reduced. Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice, molasses,

or chocolate, all underscored by hefty hop bitterness.

Stouts may be dry or sweet and range from 4% to 8%.

Barley Wine and Old Ale (red label)

Barley Wine is a style that dates from the 18th and 19th centuries when England was often at war with France and it was the duty of patriots, usually from the upper classes, to drink ale rather than Claret.

Barley Wine had to be strong - often between 10% and 12% -- and was stored for prodigious periods of as long as 18 months or two years.

Old Ale recalls the type of beer brewed before the Industrial Revolution, stored for months or even years in unlined wooden vessels known as tuns. The beer would pick up some lactic sourness because of wild yeasts, lactobacilli and tannins in the wood.

Old Ales, contrary to expectation, do not have to be especially strong: The hallmark of the style remains a lengthy period of maturation, often in bottle rather than bulk vessels. Old Ales typically range from 4% to 6.5%.

Fruit Beer (lilac label)

Fruit beers are quite a modern beer style, originating in the 1930s in Belgium where the first cherry Lambic and Krieks were brewed. To be classified as a true fruit beer the fruit, fruit juice or syrup should be added during the fermentation stage. Beer that has had fruit syrup added after the final stage of fermentation is not considered a fruit beer.

Look out for a wide range of flavours and fruits. Taste varies from the very sweet to the tart and bitter. Fruit beers typically range from 3.5% to 6%.

¹ The Cask report 2017/2018, Cask Marque

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Welcome to the Real Ale Bar.

This year we thought we do things a bit different and are pleased to bring you a greater variety of breweries from all around the United Kingdom, including for the first time at the festival beers from Whitewater brewery in Northern Island. You will see the return of a few firm favourites, however 88% of the beers available are beers that we didn't have last year.

Look out for the one-off collaboration beers where two breweries have worked together to producing a beer which is often quite special. Beers served from traditional wooden casks was a popular feature last year and is returning with a completely new selection on offer.

We are pleased to be hosting the Champion Beer of London (CBoL) for the first time this year where beers shortlisted from the Champion Beer of Britain compete for to title of each winning style and overall CBoL winner. The judging takes place on Thursday morning and the winner will be announced shortly after opening at midday. I have ordered greater quantities of these beers so that you can try them (highlighted below in turquoise).

The beers are roughly in alphabetical order across the four bars, which are named after our brewery sponsors. We do not hold beer back at this festival, as soon as it is ready to be served it will be available (indicated by the cask label being displayed). The cask labels are in a variety colours, indicating the style, as in the key below. The beer list also includes a beer number for each beer, these will be listed on the cask labels to make it easier and quicker to find the beer you are looking for. I would like to thank all the volunteers involved in the process of selecting, ordering, preparing and serving the beer at the festival – without which the festival could not happen. I hope you enjoy this year's festival and the beers on offer, please remember to fill in a survey form in this programme or online and vote for your beer of the festival.

Jon Hart

Wetstock Controller

Key

 Bitter / Best Bitter

 Pale Ale

 IPA

 Speciality

 Unfined (hazy)

 Brewed to a Gluten Free Recipe (not certified Gluten Free)

 Mild

 Porter and Stout

 Barley Wine / Old Ale

 Fruit Beer

 Vegan

FIVE POINTS BAR

1648 - East Hoathly, East Sussex

 **Signature - 4.4%** 2
Pale, light, crisply refreshing ale with a bitter after taste.

4Ts - Warrington, Cheshire

 **Mango Fever - 4.6%** 4
Mango IPA. Indian Pale Ale with bursts of mango aroma throughout.

 **Warrington Special Bitter (WSB) - 4.2%** 8
Typical malty rich base, brewed with Pioneer & Bramling Cross hops giving the beer a crisp & refreshing bittering with aromas of blackcurrent and citrus.

Acorn - Barnsley, South Yorkshire

 **Fox - 5%** 10
Single hopped IPA. Styrian fox hops impart juicy citrus, tropical fruit, and spicy-herbal top-notes.

 **Giant Leap - 4.5%** 1
Rye pale ale, brewed with Amarillo & Belma hops that give a rich fruity orange & grapefruit aroma. Brewed to celebrate the 50th anniversary of the first moon landing.

 **Old Moor Porter - 4.4%** 3
A rich tasting porter, smooth throughout with a hint of chocolate and a hint of liquorice. This is a moorish porter.

Allendale - Allendale, Northumberland

 **Pennine Pale - 4%** 5
Fruity, floral and aromatic due to Columbus, Cascade and Citra hop additions.

Almasty - Shiremoor, Tyne and Wear

 **Zest Pale - 5%** 7
Howling Hops Collaboration. A big hoppy pale ale, packed with Citra hops for a big citrus hit and then conditioned on Lemon, Lime and Grapefruit zest.

Andwell - Andwell, Hampshire

 **King John - 4.2%** 9
Malty best bitter, low in hops with short initial bitterness and underlying sweetness, leading to some dryness in the finish.

Animal - Long Crendon, Buckinghamshire

 **Jaguar - 4.6%** 11
No tasting notes available.

Jerboa - 4.6%

 13

UK's Admiral, USA Chinook, and NZ's Waimea and Rakau expect big citrus, pine and herbal flavours with a hint of passionfruit and lychees in the background. Oats and rye lend a malty backbone for a beer packed with flavour.

 **Whale - 4.6%** 15
No tasting notes available.

Arran - Isle of Arran, Ayrshire and Arran

 **Guid Ale - 3.8%** 17
A golden, refreshing session ale with a delicate balance of malt & fruit

Ayr - Ayr, Ayrshire and Arran

 **Complicated Maisie - 4.3%** 12
A single hopped American Pale Ale using plenty of Mosaic hop - creating notes of mango, passionfruit and peach, and a bitter sweet finish.

B&T - Shefford, Bedfordshire

 **Golden Fox - 4.1%** 14
A golden, hoppy ale, dry tasting with a fruity aroma and citrus finish.

BAD CO - Dishforth, North Yorkshire

 **Bourbon Aged Milk Stout - 5.8%** 16
Oak aged in a Bourbon barrel for 2 and a half years which has given it flavours of cherry, vanilla & liquorice.

Bad Seed - Malton, North Yorkshire

 **Lag Phase - 3.9%**  20
American Pale Ale.

 **Night Raven - 5%**  22
Dark, rich and roasted malts make for a decadent Oatmeal Stout. Notes of biscuit, coffee and chocolate.

 **Rhubarborous - 5%**  24
Rhubarb Crumble in a beer! A collaboration with Three Hills Brewing. Vanilla and cinnamon make a base for huge additions of rhubarb puree (over 50g per litre). Sweet, fruity and bright pink.

Bank Top - Bolton, Greater Manchester

 **Bad to the Bone - 4%** 26
A tan-coloured beer with floral qualities and delicate citrus notes.

 **Draymans Draught - 3.6%** 28

A yellow beer with a citrus and hop aroma. Big fruity flavour with a peppery hoppiness; dry, bitter yet fruity finish.

 **Pavilion Pale Ale - 4.5%** 30

American hopped pale ale with a strong citrus flavour and a bitter hoppy aftertaste.

Bath Ales - Warmley, Gloucestershire and Bristol

 **Prophecy - 3.8%** 21

Fruity pine-like aroma, light colour and crisp bitter finish.

Beatnikz Republic - Manchester, Greater Manchester

 **2 A.M. Poet Extra Pale - 3.8%**   23

Crisp, dry but vibrant extra pale ale with lemon & citrus notes coming from the Wolf and Chinook respectively, and then a huge tropical aroma hit from everyone's best hoppy buddy, Mosaic.

 **Beach Bum - 5%**   25

A super balanced body of Maris Otter and Munich. Azacca and Mosaic in the whirlpool and Dry hop give aromas of Tropical and Citrus fruits. Tasting notes of spicy mango, pineapple, tangerine and pine.

 **Kentucky Riot - 5%**   32

An indulgent stout has a broad malt bill delivering flavours of chocolate, liquorice and roasted coffee beans backed up by a treacle quality from the muscovado sugar. Soft notes of vanilla, caramel and oak from the bourbon soaked oak chips (steeped during fermentation) add to the overall complexity of this creamy, full bodied stout.

 **Leather Soul - 4.3%**   34

Modern Bitter that uses an abundance of specialty malts and English and New Zealand hops which creates an easy drinking balanced malty/hoppy character.

 **Midtown Porter - 4.9%**   36

Full bodied porter made with large quantities of chocolate malt and roasted barley for a beautiful malty chocolate and coffee flavour with a moreish roasted edge. Hopped with Chinook for a touch of spiciness and bitterness.

 **Tropical Fiesta DDH - 4%**   27

A session IPA that uses a hefty load of Mosaic and Ekuantot hops in the dry hopping, which creates massive aroma and flavour for this hoppy,

sessionable light ale. The beer packs punchy tropical and stone fruit character that lingers on the palate.

Beerblefish - Edmonton, Greater London

 **Impy Dark - 7.1%** 31

Dark, sweet, and rich, with dried fruit flavours coming from the Dark Invert sugar and chocolate flavours from the dark malts. There is a deep sweetness complemented by red fruit flavours from Bramling X and strawberries from Relax Hops.

Bexley - Erith, Greater London

 **Bexley's Own Beer (BOB) - 4.2%** 40

A dry pale brown best bitter with apple notes and a trace of hops with strong bitter flavour and finish

Big Hand - Wrexham, North-East Wales

 **Appaloosa - 4.5%** 35

A full-bodied pale ale, some initial sweetness with strong new world hop flavours in the taste and spicy finish.

 **Spectre - 4.5%** 37

Centennial and Mosaic cosying up to each other in a pale malty body.

Big Smoke - Esher, Surrey

 **Cosmic Dawn - 4.1%** 39

A timeless explosion of full flavour juicy hops and citrus aromas. Generous and smooth, Cosmic Dawn is our harmony of hop forward flavours, developing into a lasting bitter finish.

 **Solaris - 3.8%**   41

Unfined golden ale with bitter grapefruit flavour, some malt and a long dry bitter finish. Hoppy fruity nose.

Black Dog - Whitby, North Yorkshire

 **Whitby Abbey Ale - 3.8%** 45

A light coloured hoppy bitter. Brewed with North American hops to give a distinctive flavour.

Black Tor - Christow, Devon

 **Devonshire Pale Ale - 4.5%** 47

Refreshing and easy drinking light golden ale with balanced bitterness and a hoppy aromatic punch, finishing with hints of citrus and grapefruit.

Blue Square - Leeds, West Yorkshire

 **Abyss Porter - 4.8%** 49

Six different malts are blended in the creation of this dark porter. A recreation of a Victorian classic

with depth of malt flavour and a balanced but not intrusive English hop finish.

Bond Brews - Wokingham, Berkshire

 **Bengal Tiger - 4.3%** 42

A pale golden IPA with a hoppy, fruity aroma. The initially fruity flavour leads to an earthy bitterness and a long, dry, bitter finish.

 **Brandy Porter - 4.8%** 44

Oak Aged Brown Porter spiced with Brandy. Brewed using five blends of malted barley and wheat to carry a deep brown colour. Two varieties of hop hold a low bitterness level followed by a hint of rich, dark fruit and warming spices by the addition of Brandy.

 **Kiwi Pale Ale - 4.3%** 46

A New Zealand Pale Ale, using 2 types of malted barley to provide a light golden hue. While Dr. Rudi hops add a satisfying bitterness with notes of Lemongrass & Pine.

 **Rum Porter - 4.8%** 48

Oak Aged Brown Porter spiced with Rum. Brewed using five blends of malted barley and wheat to carry a deep brown colour. Two varieties of hop hold a low bitterness level followed by a hint of rich, dark fruit and warming spices by the addition of Rum.

Bosun's - Huddersfield, West Yorkshire

 **Razamataz - 3.7%** 50

Brewed with almost no aroma hops, but instead infused with a raspberry flavour from natural ingredients. The raspberry flavour is first on the nose and then comes through in the taste, but not overpowering.

Boutilliers - Faversham, Kent

 **Go With A Smile - 4.4%** 54

Summery saison collaboration with Iron Pier, with rose petal and spelt malt.

Box Steam - Holt, Wiltshire

 **Piston Broke - 4.5%** 56

A fine, full-bodied deep golden ale with a refreshing hoppy, citrus palate and a subtle fruit-hop aroma.

Brentwood - Brentwood, Essex

 **Chockwork Orange - 6.5%** 58

A deep chocolate malty beer brewed with oranges to give it that extra pazazz and matured to provide

a classic old ale style beer

 **Elephant School Aussie Blond - 4%** 60

Blonde beer packed with Ella hops from down under.

Broughton - Broughton, Borders

 **Blonde Cask Lager - 4.5%** 51

A full bodied lager, brewed with German yeast to deliver a full on citrus flavour.

 **Dark N Cloudy Porter - 4.4%** 53

Vanilla scent, and then taste the smooth, chocolate, porter taste. Brewed with fresh Edinburgh espresso.

 **Old Jock - 6.7%** 55

Strong & bold Scotch ale, sweetish and fruity in the finish. CAMRA's Champion Strong Old Ale of Scotland in 2018

Bullfinch - Herne Hill, Greater London

 **Born To Be Mild - 3.3%** 57

Malty, roasty aroma and flavour. Dry and nutty on the palate where tobacco and hops notes are also present.

Burton Bridge - Burton upon Trent, Staffordshire

 **Thomas Sykes - 10%** 62

Very rich & warming, fruity heady & hoppy. A true barley wine to be handled with caution

Bushy's - Braddan, Isle of Man

 **Old Bushy Tail - 4.5%** 64

A reddish-brown beer with a pronounced hop and malt aroma, the malt tending towards treacle. Slightly sweet and malty on the palate with distinct orangey tones. The full finish is malty and hoppy with a hint of toffee.

Bushy's - Braddan, Isle of Man

 **Ruby 1874 Mild - 3.5%** 66

An authentic 100% malt brewed mild with a fine aroma of crystal malt and fuggles and challenger hops.

Buxton - Buxton, Derbyshire

 **Moor Top - 3.6%** 61

Hopped with armfuls of American Chinook hops, this beer oozes citrus flavour and aroma. It has a lovely sweetness balanced with a lingering bitter finish backed up with a late grapefruit hit.

 **SPA - 4.1%** 65

Dry-hopped, very fruity, using US hops. Practically a session IPA.

Cairngorm - *Aviemore, Highlands & Western Isles* **Nessies Monster Mash - 4.1%** 70

A good traditional English-type bitter with plenty of bitterness and strong malt flavour and a fruity background. Lingering bitterness in the aftertaste with diminishing sweetness.

 **Trade Winds - 4.3%** 67

A massive citrus fruit, hop and elderflower nose leads to hints of grapefruit in the mouth. The exceptional bitter sweetness in the taste lasts through the long, lingering aftertaste.

Castle Rock - *Nottingham, Nottinghamshire* **Harvest Pale - 3.8%** 68

Pale yellow beer, full of hop aroma and flavour. Refreshing with a mellowing aftertaste.

Cloudwater - *Manchester, Greater Manchester* **Self Optimisation In The Digital Age - 5%** 72

At a time when craft beer is fascinated with ever bigger flavours and more unusual additions, this beer offers uncomplicated satisfaction and classic drinkability.

Cotleigh - *Wiveliscombe, Somerset* **Barn Owl - 4.5%** 76

Mid-brown beer with well balanced malt and hop aroma; a smooth, full-bodied taste where hops dominate, balanced by malt.

Cwrw Iâl - *Eryrys, North-East Wales* **Limestone Cowboy - 4.5%** 78

A copper-coloured best bitter, malty with faint roast notes and fruit flavours. Hops dominate in the dry bitter finish.

Daleside - *Harrogate, North Yorkshire* **Old Leg Over - 4.1%** 80

Well-balanced mid brown refreshing beer that leads to an equally well-balanced fruity bitter aftertaste.

Dark Revolution - *Salisbury, Wiltshire* **Deviant - 5.6%** 71

A dynamically hopped super charged pale ale. Each batch is brewed using the same base beer but with a different selection of carefully chosen and rare hops.

Dark Star - *Partridge Green, West Sussex* **American Pale Ale - 3.8%** 73

Pale golden ale, strong floral aroma and elderflower notes from the Cascade hops. Small on ABV, big on taste

 **Hophead - 4.5%** 75

A clean drinking pale golden ale with a strong floral aroma and elderflower notes from the Cascade hops.

Dorset - *Crossways, Dorset* **Chesil - 4.1%** 77

Pilsner style summer ale. Refreshing straw gold colour with a crisp and biscuity flavour and a herbal, grassy aroma.

Dow Bridge - *Catthorpe, Leicestershire* **Gladiator - 4.5%** 82

Ruby chestnut, well balanced beer. Smooth and malty, but with a bitter, dry finish. Some fruit aroma and slight toffee sweetness.

East London Brewing - *Leyton, Greater London* **Dragon Single Hop - 4.1%** 84

No tasting notes available.

 **Nightwatchman - 4.5%** 83

Dark ruby-brown complex best bitter. Peach, caramelised fruit, toffee balanced by bitter, nutty and roasted malt flavours. Dry aftertaste.

 **Quadrant Oatmeal Stout - 5.8%** 85

Smooth, rich Oatmeal Stout with liquorice, mocha and caramelised fruit. Roasted coffee aroma. A dry, slightly roasty bitter finish lingers.

 **Quadruped Black APA - 5.3%** 87

Elegantly smooth stout with a silky mouthfeel, rich dark fruit flavour and hints of coffee.

Elgood's - *Wisbech, Cambridgeshire* **Black Dog - 3.6%** 88

Black-red mild with liquorice and chocolate. Dry roasty finish.

Elland - *Elland, West Yorkshire* **Summer Breeze - 4.6%** 86

A crisp and fruity brew to deliver a refreshing flavour and finish. A floral aroma making this an ideal drink for those hot summer days.

Elusive - *Finchampstead, Berkshire* **Bermuda Triangle Holiday Home - 4.3%** 91

A pale ale hopped with Mandarinina and Mosaic and steeped with toasted coconut - Pina Colada vibes! A blend of Pineapple and Coconut (with hibiscus to add a red hue) was infused post fermentation.

 **Shadow Of The Beast - 5%**  93

A multi-award-winning beer, black in colour with moderate roasted malt profile. Cascade, Mosaic and Citra hops provide notes of orange, pine and citrus.

 **Spellbinder - 6%**  **95**

A London-style Porter brewed to a modern recipe with late hop additions of Bramling Cross. Whole bean Quarter Horse Primavera coffee was added during cold conditioning to bring a clean coffee flavour and aroma with hints of black cherry and cola.

 **Summer Zestquinox - 4.5%**  **97**

Hand-zested limes are combined with Taiheke and Ekuanot in this super sessionable and refreshing pale. Bright and zesty with a perfect balance of fruit and hops.

Empire - Huddersfield, West Yorkshire

 **Strikes Back - 4%** **90**

Pale golden bitter with a hoppy aroma and good hop and malt balance with a citrus flavour, very light on the palate. Good session beer.

Enfield - Edmonton, Greater London

 **Enfeld London IPA - 6%** **89**

Fragrances of grapefruit and orange peel are met with sweet spice apricot flavour. Bitter, earthy rich aftertaste.

Exe Valley - Exeter, Devon

 **Fryer's Thirst - 4.3%** **92**

An easy drinking Pale Ale, following the Exe Valley Brewery tradition of naming brews after their head brewers.

Exeter - Exeter, Devon

 **Country Best - 4.6%** **94**

Premium strength best bitter. Rich malt fruity flavour. Smooth bitter-sweet finish.

Fierce - Aberdeen, Aberdeen and Grampian

 **Café Racer - 6.5%** **96**

A dark roasted coffee and vanilla porter with a hint of danger. A nod to the speed-crazed bikers who risked life and limb to race from one greasy spoon café to the next.

Fisher's - High Wycombe, Buckinghamshire

 **Dunkel - 5%** **98**

A Dark Munich-style Lager. Cold-fermented, biscuity, rich dark ale.

 **Smoked Porter - 4.4%** **100**

Pitch black, burnt toast and sweet, wood-smoked, richness.

Five Points - Hackney, Greater London

 **Best - 4.1%** **101**

Single-hopped Best Bitter, brewed with Fuggles hops from Hukins Hops. Refreshing and smooth, Best has notes of caramel and biscuit, and a lovely grassy, herbal freshness.

 **Citrus Pale - 4.2%** **103**

A thirst-quenching Citrus Pale Ale brewed with organic Sicilian lemon and grapefruit zest. Originally brewed in collaboration with Field Day Festival 2017, we wanted to make a refreshing, zingy and incredibly drinkable pale ale, to be enjoyed throughout the festival season.

 **Pale - 4.4%** **105**

A rich, aromatic pale ale generously hopped with Citra, Amarillo and Centennial hops.

 **Railway Porter - 4.8%** **107**

Roasted malt character throughout creating a dry roasted finish that is balanced by a treacly sweetness and peppery hops.

 **XPA - 4%** **102**

Formerly known as Ten Points Extra Pale, collaboration with Field Day Festival, Five Points XPA is an Extra Pale Ale brewed with Citra and Galaxy hops.

Five Towns - Wakefield, West Yorkshire

 **Always Crashing In The Same Car - 8.6%** **104**

Rhubarb infused tripel using orval yeast.

Flying Monk - Hullavington, Wiltshire

 **Elmers - 3.8%** **106**

A refreshing session beer with floral and citrus aromas, followed by an encouraging bitter finish.

Franklins - Ringmer, East Sussex

 **Blood Orange Crush - 4.5%** **108**

An American style IPA with a light malt base, full of hops with orange character accentuated by the additions of Mandarin oranges.

 **Lawless Passion Fruit & Lychee - 3.8%** **110**

The brewery's classic New England Pale, Lawless, but with the fruitiness and juice upped by adding kilos of our favourite fruits.

Fuller's - Chiswick, Greater London

 **ESB - 5.5%** 111
Bitter orange marmalade with hops, creamy toffee and some raisins are all present in this multifaceted strong brown bitter. A satisfying long, bitter, dry finish balanced by a malty sweetness

 **Hop Tropic - 4.5%** 112
Golden Ale that has been made using some of the fruitiest new world hop varieties on the planet. In addition to this, real mango and pineapple juice has been added to the brew for a beer bursting with juicy fruit flavours. This fruitiness is beautifully balanced with a gentle hop bitterness and a biscuity background from the malt bill.

 **London Porter - 5.4%** 113
The dark roast malt gives bitter and slightly dry characteristics to this smooth black porter, which has caramelised fruit notes that are more pronounced in the flavour and finish.

 **London Pride - 4.1%** 117
Well balanced smooth best bitter with orange citrus fruit, malt and hops in aroma and flavour, which linger into a slightly bitter aftertaste. Honey and toffee develop as the beer matures.

 **Sticky Wicket - 4.7%** 114
Sticky Wicket was first brewed in collaboration with Australian brewer Stone & Wood in the lead up to the 2013 Ashes series. The blend of English Pale Ale and Munich malt gives the beer a crisp, fresh flavour. The Australian Topaz hop adds a resinous grassy flavour with hints of lychee, while the Ella hop brings a tropical grapefruit flavour and a subtle spicy finish.

Goacher's - Maidstone, Kent

 **Real Mild Ale - 3.4%** 116
A rich, flavourful mild with moderate roast barley & a generous helping of chocolate malt

Great Heck - Great Heck, North Yorkshire

 **Shankar IPA - 5.9%** 118
Named after Ravi the eponymous citar player, a fusion of English craft brewing and oriental intensity with rock and roll. A pale hoppy fruity beer with a clean zesty finish.

 **Trafalgar - 4%** 120
Extra Pale Ale with Columbus hops late in the boil and Nelson Sauvin hops during fermentation.

 **Treasure IPA - 4.8%** 121
Smooth golden IPA with moderate bitterness and distinctive tropical fruit notes.

Great Newsome - Winestead, East Yorkshire

 **Frothingham Best - 4.3%** 122
Dark amber best bitter. Fruit and nut aroma with hop resin and peach notes leading to a sweetish finish.

 **Liquorice Lads Stout - 4.3%** 124
Black stout flavoured by real liquorice.

 **Solstice Session - 4.2%** 126
Straw coloured premium pale ale flavoured with seasonal elderflower. Moderately bittered using classic British Golding and First Gold hops with a hearty addition of Goldings from aroma.

Great North Eastern Brewing Company Ltd - Gateshead, Tyne and Wear

 **Rivet Catcher - 4%** 128
A light, smooth, satisfying golden hoppy bitter. Subtle fruity hops give the taste profile on the tongue and nose.

Great Oakley - Tiffield, Northamptonshire

 **Gobble - 4.5%** 130
Straw-coloured with a pleasant hop aftertaste.

Green Jack - Lowestoft, Suffolk

 **Baltic Trader Export Stout - 10.5%** 123
An extra strong Imperial Stout with smooth rich roasted coffee & vanilla flavours.

 **Ripper Tripel - 8.5%** 125
Amber in colour. Champion Winter Ale of Great Britain in 2007. Dangerously drinkable, smoot yet well hopped. A match for any Belgian beer!

Half Moon - York, East Yorkshire

 **That Old Chestnut - 4.7%** 127
A premium bitter collaboration with Raven Hill farmhouse brewery.

Hambleton - Melmerby, North Yorkshire

 **Pink Grapefruit - 4.1%**  131
Pale ale brewed with grapefruit.
 **Raspberry Blonde - 4.3%** 133
Blonde beer with an aroma and flavour of raspberry.

Hanlons - Newton St Cyres, Devon

 **Port Stout - 4.8%** 136
Strong, black, speciality ale. Mild coffee and

chocolate with fruity port notes. Lots of body like having a liquid meal.

Harbour - Bodmin, Cornwall

 **Cornish Bitter - 4%** 132

Brewed with 4 malts and hopped with Celeia, Citra, Cascade and Mittelruh hops for a sweet and floral aroma, soft fruit flavour and a complex fruity hop finish.

 **Ellensberg - 4.3%** 134

Amber Golden Ale with a powerful citrus aroma. Strong grapefruit citrus hop flavour leading to a crisp, long-lasting bitter finish.

Henry Smith - Pontefract, West Yorkshire

 **Best Bitter - 4%** 138

Traditional best bitter.

 **Blonde - 4%** 140

No tasting notes available.

 **Session IPA - 4%** 137

No tasting notes available.

Heritage Brewing Company - Burton upon Trent, Staffordshire

 **Victoria Ale - 3.5%** 139

Light but full flavoured, rich golden colour

SAMBROOK'S BAR

Hook Norton - Hook Norton, Oxfordshire

 **Hooky Gold - 4.1%** 142

A very pale, crisp beer, with a hoppy character. A fruity aroma and a pleasant light taste.

 **Hooky Mild - 2.8%** 144

A chestnut brown, easy-drinking mild. A complex malt and hop aroma give way to a well-balanced taste, leading to a long, hoppy finish that is unusual for a mild.

 **X Ale - 4.8%** 146

Hook Norton Yeastie Boys collaboration. X Ale is a contemporary re-imagining of a 100 year old recipe with a dose of artistic license. Pale gold with aromas of zesty lime, satsuma and passion fruit and a dark fruit taste with a hint of spicy lemon zest.

Hop Back - Downton, Wiltshire

 **Pacific Jade - 3.9%** 148

A New Zealand hop with an interesting mix of flavours. Herbal, lemon zest and black pepper will add to this easy drinking very pale bitter.

 **Rye and Coriander - 4.3%** 150

Last brewed in 1999, this brew has a lot of biscuity rye flavour, a moderate bitterness, and an orange marmalade finish.

 **Summer Lightning - 5%** 141

Strong Golden Ale with a hoppy aroma and slightly astringent bitterness in the taste, balanced with some fruit sweetness, in the dry aftertaste.

Ilkley - Ilkley, West Yorkshire

 **Summer Golden Ale - 4%** 143

A dark golden-coloured light refreshing summer

beer with orange citrus, mango and vanilla flavours leading to a dry finish.

Iron Pier - Gravesend, Kent

 **Joined At The Hop - 3.8%** 152

Krpan (Slovenian hop) & Lemondrop (US hop).

Session Pale ale with citrus and pine notes.

 **Rosherville Red - 4.8%** 154

Hop-forward Red Ale with Citra and Mosaic resulting in a big fruity flavour and a touch of Rye malt to balance.

 **Whiteout IPA - 5.3%** 156

Tropical IPA (can be hazy) with Citra and Galaxy hops.

JW Lees - Manchester, Greater Manchester

 **Ever Fallen In Love - 3.9%** 158

The latest JW Lees ale inspired by the Manchester Music Scene - Golden coloured Pale ale, with fresh hoppy aromas and a Tropical /Grapefruit taste - brewed with Summit & Mandarina hops.

 **Lees Dark - 3.5%** 160

Formerly GB Mild, this is a dark brown beer with a malt and caramel aroma. Creamy mouthfeel, with malt, caramel and fruit flavours and a malty finish.

Kelham Island - Sheffield, South Yorkshire

 **Golden Axe - 4.2%** 145

A full bodied golden ale. Its slight sweetness is abalanced with a pleasant bitterness from the Columbus hops and an aroma of tropical fruits is derved from the late addition of a blend of New Zealand and American hops.

 **Kelham Islander Strawberry Ale - 4%** 147

Kelham Islander with the addition of strawberry.

This refreshingly smooth session pale is crisp and fruity.

Kent - Birling, Kent

 **Brewers Reserve - 5%** 164

A strong hop flavour of citrus and resin

 **Single Hop Series - 4.5%** 166

A strong citrus flavour and aroma.

Kew Brewery - East Sheen, Greater London

 **Botanic - 3.8%**  151

A deliciously sessionable, hoppy amber ale, with malt and hops in perfect harmony, and infused with a little juniper for that characteristic citrus tang.

Botanic is hopped and dry-hopped with a combination of UK Cascade and First Gold hops.

 **Lime and Lemon Thyme Gose - 4.8%**

 153

Kew's very first Gose! We used the sharp flavours of lime and lemon-thyme and a hint of British Sea Salt, to create a well-balanced, refreshing and tart must drink beer. A summer masterpiece.

Kirkby Lonsdale - Kirkby Lonsdale, Cumbria

 **Jubilee Stout - 5.5%** 170

Rich, well-balanced stout with malt. A long aftertaste retains this complexity and is surprisingly refreshing.

 **Monumental Blonde - 4.5%** 161

Distinctly hoppy, a fruity, sweet, pale-coloured, full-bodied bitter.

 **Stanley's Pale Ale - 3.8%** 155

A Pale Ale with a delicate bitter start with hints of malt joined by lemon and flowery aroma.

Kirkstall - Leeds, West Yorkshire

 **Mosaic Session IPA - 4.5%** 168

One of our session IPA series showcasing a single hop. Mosaic brings juicy blueberry and tropical fruits followed by some herbal, savoury notes, all backed by a clean malt base.

Knops - Dirleton, Edinburgh and The Lothians

 **East Coast Pale - 3.8%** 159

A light aromatic session beer brewed with a mixture of British and European hops.

 **India Pale Ale - 5%** 162

Light Golden ale with citrus and apricot aroma. Well balanced by a smooth honeyed malt backbone.

Leeds - Leeds, West Yorkshire

 **Midnight Bell - 4.8%** 176

A full bodied Strong Mild, deep red to dark brown in colour. Chocolate and strong malt flavours are present throughout.

Little Valley - Hebden Bridge, West Yorkshire

 **Radical Roots - 4.6%** 178

Full-bodied speciality ale. Ginger predominates in the aroma and taste. It has a pleasantly powerful, fiery and spicy finish.

London Brewing Company - North Finchley, Greater London

 **100 Oyster Stout - 4.6%** 163

Sweet dark treacle and soft citrus fruit on this smooth stout. Finish is dry roast with a little bitterness.

 **Beer Street - 4%** 165

Well balanced coppery brown best bitter with the hoppy bitterness underpinned by the caramelised malt character. Fruit is present throughout.

 **Flying The Mags - 3.8%** 167

Super easy drinking mild with a medium sweet finish

 **Never Mind The Kent Hops - 5.5%** 169

A smooth brown beer with spicy hops on the palate, lingering in the dry finish, which is slightly bitter. There is a sweet toffee character throughout.

Long Man - Litlington, East Sussex

 **Old Man - 4.3%** 172

Dark beer with soft malt notes of coffee and chocolate combined with a pleasant light hoppiness creating a rich, full tasting Old Ale.

 **Sleeping Giant - 4.7%** 174

A refreshing Pale Ale.

Limestone - Stone, Staffordshire

 **Cherry Stone - 5.2%** 180

Limestone's first nation award at SIBA 2018. An amber bitter with subtle hint of cherry.

 **Foundation Stone - 4.5%** 171

An IPA-style beer with pale and crystal malts. Faint biscuit and chewy, juicy fruits burst on to the palate then the spicy Boadicea and Pilot hops pepper the taste buds to leave a dry bitter finish.

Mad Squirrel - Potten End, Hertfordshire

 **Hopfest - 3.8%** 173

A pale golden ale with a floral/citrus aroma and elderflower notes.

Manning Brewers - Congleton, Cheshire

 **Music Man - 4.2%** 175

A uniquely clean drinking golden pale ale with an uplifting floral aroma. A favourite and flavoursome session beer.

Marko Paulo - Ealing, Greater London

 **Blondin's Festival Barrel - 5%** 177

Stronger version of best-selling Blondin's Barrel, brewed especially for Ealing Beer Festival. Assertive bitterness with peach and citrus tones on a light cracker malt base.

 **Hotchal - 5.7%** 179

Special Bitter, hot fermented at 36°C with Voss kveik giving bitter orange flavours complementing the sweet English malts

Mauldons - Sudbury, Suffolk

 **Suffolk Pride - 4.8%** 182

A full bodied strong bitter, light in colour with a powerful bouquet of hops & developed fruit with a deep dry finish.

Maxim - Houghton le Spring, Tyne and Wear

 **Double Maxim - 4.7%** 184

A brown Ale with a fruity, caramel, malty, nutty taste, & hint of sweetness. Smooth & well balanced.

McMullen - Hertford, Hertfordshire

 **AK - 3.7%** 186

A pleasant mix of malt and hops leads to a distinctive, dry aftertaste that isn't always as pronounced as it used to be.

Moncada - Dollis Hill, Greater London

 **Floor Shaker West Coast IPA - 4.2%** 181

Continental style golden beer with a smooth mouthfeel, sweetish with a touch of honey and fruity hops. Short, crisp finish.

 **Notting Hill Blonde - 4.2%** 183

Collaboration brew with BrewDog Camden. A sour inspired by Buckfast Tonic Wine, brewed to the Flemish Red style. Loads of grapes mixed with lactic acid resulting on this refreshing, juicy and smooth kettle sour. Warning: contains lactose.

Nene Valley - Oundle, Northamptonshire

 **Australian Pale - 4.4%**  188

A rich golden ale with a floral aroma preceding

citrus and tropical fruit flavour from the Australian Galaxy hops.

 **Release the Chimps - 4.4%**  190

An IPA for everyday drinking. A pale malt base gives a crisp mouthfeel that allows late-addition and dry hops to come through with a clean punchy bitterness and a good deal of hop flavour for such a light beer

New Bristol - Bristol, Gloucestershire and Bristol

 **Subnatural - 4.8%**   185

Based on our Supernatural DIPA recipe and Still made with heaps of Citra and Amarillo hops.

New Wharf - Maidenhead, Berkshire

 **Blackcurrent & Liquorice Stout - 5%**   187

This Stout is made with Blackcurrant and Liquorice, well rounded and full bodied.

 **Breakfast Stout - 7.5%**   194

Full bodied breakfast stout will surely hit the spot. The creaminess of the oats and coca nibs, coats the inside of the palate, which leaves way for a light coffee bittersweet bourbon finish.

 **Espresso Voyage - 5.5%**   196

Jamaican Blue Mountain Coffee infused American Amber.

 **Natives - 5.8%**   198

Citra IPA.

 **Orange IPA - 5.8%**   200

An American Style IPA with fresh Orange notes.

 **Session IPA - 3.5%**   191

Session IPA, with Simcoe and Ekuanot hops.

 **Snowbound - 5.3%**   193

Pale coloured stout with a medium body that leads to a lightly roasted coffee, silky vanilla and tonka bean finish.

 **The Lonesome Boatman - 9%**   195

This beer binds together dark and roasted malts to leave a velvety smooth, toasted coconut, silky chocolate finish.

 **Wild Flower - 3.8%**   197

Delicately hopped to a light gentle finish.

Nine Standards - Settle, North Yorkshire

 **No. 3 Porter - 4.7%** 199

Roasty porter with coffee and dark fruits. Hints of liquorice and plums in the aroma. The finish is bitter & roasty.

North Riding - Snainton, North Yorkshire**☐ HBC 431 - 4.3%** 202

Single hopped pale.

■ Honey Stout - 6% 204

Honey stout.

North Yorkshire - Warrenby, North Yorkshire**☐ Flying Herbert - 4.7%** 206

Smooth, full flavoured premium bitter with a malty, fruity and dry finish

☐ Temptation - 3.8% 208

A Refreshing beer with pleasant bitterness. A citrus and grapefruit nose

☐ Yorkshire Coble - 3.8% 201

A traditional Yorkshire bitter, copper coloured, bitter to begin with, but mellow with a subtle hop palate of grapefruits and a soft yet crisp finish.

Northdown Brewery - Margate, Kent**■ He-Bru IPA - 4.8%** 203

English style pale ale using Northdown, Brewers Gold and Styrian Bobek Hops. A subtle tasting ale with a hint of apricot, citrus and floral aroma. There is a slight bitterness with biscuit and malt overtones and a crisp finish that is gentle on the palate.

■ Muggy Porter - 5% 205

English hopped with admiral and bullion hops. A dark chocolate, full bodied and deceptively strongish London-style Oatmeal Porter with a roasted coffee aroma and gives a sweet dark rich fruit and coconut flavours.

☐ Papworth Victory Best Bitter - 4.2% 207

An Anglo New Zealand hopped best bitter using crystal and carared Malt to give this beer a well rounded mouth feel, long finish with a hint of raisin. This beer is brewed with Northdown, fuggles, pacific, jade and rakau hops to give a flora, pine and peach aroma. A juicy fruit flavour with a balanced dry finish.

Oakham - Peterborough, Cambridgeshire**☐ Dragon - 5%** 209

Showcasing one of the new wave of hops from Slovenia this golden beer is bursting with grapefruit, lemon, apple and rose characters.

■ Green Devil - 6% 210

This contemporary IPA explodes with amazing hop harvest aromas, packs in big tropical and citrus hop flavours before a crisp, refreshing finish.

☐ Original Pale Ale (OPA) - 4% 212

Light gold in colour, big bold fruity hop notes are balanced with a refreshing dry finish.

Oldershaw - Grantham, Lincolnshire**☐ Old Boy - 4.8%** 214

A full-bodied amber ale, fruity and bitter with a hop/fruit aroma. The malt that backs the taste dies in the long finish.

Orkney - Quoyloo, Northern Isles**☐ Man O Hoy Pale Ale - 4.2%** 216

No tasting notes available.

■ Skull Splitter - 8.5% 211

An intense velvet malt nose with hints of apple, prune and plum. The hoppy taste is balanced by satiny smooth malt with sweet fruity spicy edges, leading to a long, dry finish with a hint of nut.

Ossett - Ossett, West Yorkshire**☐ Excelsior - 5.2%** 218

A strong pale ale with a full, mellow flavour and a fresh, hoppy aroma with citrus/floral characteristics.

Outstanding - Salford, Greater Manchester**☐ Red - 4.4%** 220

Copper-coloured, mellow, biscuity.

Paradigm - Sarratt, Hertfordshire**☐ Blue Sky Thinking - 3.8%** 213

Easy drinking session pale ale hopped with Centennial hops in the boil and Simcoe hops in the fermenter.

☐ Fake News - 4.2% 215

Five malts give this smooth bitter depth of character and hints of caramel.

☐ Win Win - 4% 217

Flaked oats, wai-ti hops and elderflowers. A well balanced pint, with a gentle bitterness.

Peerless - Birkenhead, Merseyside**☐ Boston Red - 4.5%** 222

American red malt beer. Rich, malty and fruity. Chinook, Centennial and Admiral hops.

Pheasantry - East Markham,, Nottinghamshire**☐ Excitra - 4.5%** 224

A refreshing golden beer with grapefruit and floral aromas and a crisp hoppy finish.

Phoenix - Heywood, Greater Manchester**■ Monkeytown Mild - 3.9%** 226

Dark coloured mild with fruitiness, bitterness and a smooth full malt finish.

Pictish - *Rochdale, Greater Manchester*

 **Alchemists Ale - 4.3%** **228**

Sweet malt balanced with fruity hops and moderate bitterness. Increased lasting bitterness in aftertaste

 **Summer Solstice - 4.7%** **230**

A crisp, refreshing, blonde ale. Rounded pale malt flavours in the mouth are balanced by a subtle bitterness, which leads to a dry finish with a delicate floral hop aroma.

Portobello - *North Kensington, Greater London*

 **American Pale Ale - 5%** **221**

Six different hops to create a fruity clean & refreshing beer with citrusy notes of orange and pink grapefruit.

 **Carnival Ale - 4.2%** **223**

Carnival Ale is a golden blond beer with a complex mango and passionfruit aroma and a hint of gooseberry.

 **Market Porter - 4.6%** **225**

This black beer has roasty stout characteristics, a creamy mouth feel and roasted coffee and fruit notes. Some dark malt bitterness.

 **Nothing Helles - 4%** **227**

Classic lager brewed to German purity laws and left in tank to develop for four weeks, a very sessionable 4%.

 **Star - 4.3%** **231**

Pale brown malty best bitter with a sweetish nose, a fruity flavour and a bitter finish. Hints of nut on the palate and some hops throughout.

 **Stiff Lip - 5.5%** **233**

A double dose of late addition American hops help develop a bracing bitterness which has been known to stiffen the lip.

 **Westway Pale Ale - 4%** **232**

Golden, well balanced best bitter with citrus and spiced hops. Biscuit sweetness fades in the clean dry finish becoming bitter.

Potbelly - *Kettering, Northamptonshire*

 **Bellowhead Hedonism - 4.5%** **234**

A light coloured bitter with a citrus hoppy finish, brewed with the help of folk band "Bellowhead".

 **Lagerbrau - 3.9%** **236**

A beer brewed using Lager Malt, Lager Hops and a

different strain of yeast to give a genuine lager taste without the gas!

Ramsgate - *Broadstairs, Kent*

 **Gadds No. 5 Best Bitter Ale - 4.4%** **238**

Ruby coloured with the aroma of toffee malt and fresh green hops. The flavour is malt, hops and red berries with a full body and lingering bitter finish.

 **Gadds She Sells Sea Shells - 4.7%** **240**

A very satisfying pale ale with a welcome and refreshing zesty hit of hops.

Rebellion - *Marlow Bottom, Buckinghamshire*

 **Barrel Roll - 4.2%** **235**

A tawny bitter with American hops. Munich, double roasted crystal and chocolate malt give a rich tawny colour and lay a strong malty foundation. Simcoe and Mosaic hops add tropical and citrus fruit notes.

 **Lager (keg) - 4.4%** **149**

An authentic lager brewed using the finest specialist malt and yeast. The key to its delicate clean taste is a cold fermentation and a long, slow maturation which allows the subtle flavours to slowly develop. Continental hops add a light floral element and gentle bitterness, helping to create an extremely crisp, refreshing and drinkable character.

 **Zebedee - 4.7%** **237**

A clean and fresh, straw-coloured pale ale with a crisp bitterness and a tropical fruit aroma.

Redcastle - *Arbroath, Tayside*

 **Tower IPA - 4.8%** **242**

American style IPA. Fruity aroma with a hint of toffee on the palate.

Redemption - *Tottenham, Greater London*

 **Big Chief - 5.5%** **241**

Golden ale with a smooth mouthfeel and a strong fruity aroma, flavour and finish, which is also dry and bitter.

 **Hopspur - 4.5%** **243**

Amber ale with chewy biscuit malt flavours, slightly sweet with some roast malt edging through. Hops provide citrus and pine flavours and easy bitter finish.

 **Pale Ale - 3.8%** **245**

Well-balanced amber bitter with peppery hops and citrus throughout. Sweet toffee and fruit fades in the slightly dry bitter finish.



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Ealing Beer Festival Questionnaire

Dear Visitor, we sincerely hope that you enjoyed this year's beer festival

So that we can make it even better for the next year, could you please help us by answering a few questions below and then popping the form into the box provided, or fill in online at ebf.camra.org.uk/survey - Many thanks.

What were your favourite real ales / ciders / perries / foreign beers / wines

- 1
- 2
- 3

Have you ever visited Ealing Beer Festival before? Yes No

Are you a CAMRA member? Yes No

What food would you like to see at the festival? *(select top 5)*

Curry Burgers Sausages Chips Hog Roast Pies

Sweet Foods Savoury Foods Artisan Foods Other

How would you rate the Festival food? Good Bad Average

Name:

email address:

Telephone number *(optional):*

Please provide any general comments to help us improve the festival:

Reunion - Feltham, Greater London

 **Incredible Pale Ale - 5%** 249

Smooth amber beer with honey sweetness overlaid with a mix of fruits. Earthy hop character is present throughout. Bitter finish.

 **Isotonic - 4.7%** 244

Tawny-brown with sultanas, dark marmalade and pine nose. Hops are also present in the aroma and palate. Dry bitter aftertaste.

 **Opening Gambit - 3.8%** 251

Traditional bitter with pleasant balance of biscuit, hop and bitter orange. Bitterness builds strongly in the lingering finish.

 **Talwar - 4.5%** 248

Yellow beer with sweet earthy hops overlaid with a lemony fruitiness and a touch of spice from the added coriander.

Revolutions - Whitwood, West Yorkshire

 **Clash Porter - 4.5%**  250

A complex dark malty beer rounded off with a smooth hop finish.

 **Switch #15 - 4.5%** 252

Light golden pale with Nelson Sauvignon hops.

 **Swoon - 4.5%**  254

Sweet stout with flavours of chocolate & fudge.

 **The Final Countdown v11 - 4.2%** 256

Marking the last few months of UK EU membership with a series of very pale beers featuring some choice European hops. Eleventh in the series is Chinook from Poland.

Roam - Plymouth, Devon

 **Sound Bitter - 4.5%** 258

A complex bitter with four malts and a combination of two American and one English hop giving a robust beer with unique bitterness and aroma.

Robinsons - Stockport, Greater Manchester

 **Cwrw'r DDraig Aur - 4.1%** 260

Full-bodied pale beer with superb mouth-feel of rich malt and hops, complemented by a long, dry finish. The name translates to Golden Dragon Ale.

Rudgate - York, North Yorkshire

 **Brew 47 Peach Ale - 4.3%** 253

Pale with subtle bitterness and rounded fruity flavours.

Salopian - Hadnall, Shropshire

 **Darwins Origin - 4.3%** 255

A light copper ale with a striking hop profile which is balanced by a refined malt finish.

 **Paper Planes - 4.6%** 257

A cloudy session NEIPA it has a slight bitterness and a silky mouthfeel that is peppered by tropical hops.

Sambrook's - Battersea, Greater London

 **Junction - 4.5%** 263

A traditional brown best bitter with an agreeable creamy mouthfeel and a sweetish malty toffee flavour, which is balanced by some bitterness, fruity and a trace of hops.

 **Lavender Hill - 4.5%** 261

Refreshing amber beer with a blend of peppery hops, honey and fruit and a lingering finish of bitter-sweet orange peel.

 **Powerhouse Porter - 4.9%** 265

Mix of chocolate and brown malts give the porter a rounded, dark chocolate sweetness with a toasted malt and coffee aroma.

 **White Gold - 4%** 267

Grapefruit infused beer named after the grapefruit "Oro Blanco"

Signature Brew - Leyton, Greater London

 **Roadie IPA - 4.3%**  262

Super crisp, light and refreshing, and plenty of Columbus & Cascade hops.

Siren - Finchampstead, Berkshire

 **Broken Dream Breakfast Stout - 6.5%** 264

A 6.5% breakfast stout with a gentle touch of smoke, coffee and chocolate. CAMRA Supreme Champion Beer of Britain 2018.

 **Suspended In... - 4%** 268

Latest beer in Suspended in... range

Slater's - Stafford, Staffordshire

 **Citrus Pilsner - 4.8%** 270

The delicate aroma of the classic Pilsner style German Hallertau hop provides the base for the addition of the zest of lemons and limes for a citrus twist.

 **Queen Bee - 4.2%** 272

A golden beer brewed using local Staffordshire honey, the sweet taste is balanced by an abundance of English Challenger, WGV and Cascade hops to give a spicy hoppy aroma leading to a gentle bitter finish on the tongue.

Southwark - Southwark, Greater London

 **Bellair Park - 4.1%** 276

Brewed using a blend of Sarachi Ace and Celeia hops with a heavy dry hopped of Dana creates a wonderfully balances ale with hints of lemon and grapefruit with a balanced bitterness.

 **Bermondsey Best - 4.4%** 280

A well balanced best bitter with the fruity notes developing in the finish, which is bitter. Some malty notes on the palate.

 **Double Stout - 7.8%** 271

Brewed with traditional English hops/malts. Dark, almost opaque, black appearance. Licorice, dark chocolate & dark fruits tones.

 **Gold - 5.2%** 275

Pleasant earthy hop on the nose and palate becoming peppery in the finish. Sweet pink grapefruit and orange pith flavour.

 **Mayflower - 4.2%** 277

Lightly coloured easy drinking pale ale with a hit of hops - all the hoppiness without the alcohol, a true session ale.

 **So Juicy IPA - 5.9%** 274

Perfect for the sunny weather, this full bodied IPA delivers tones of Orange and Grapefruit, and is refreshing, and juicy, with a bitter aftertaste to cleanse the pallet.

TWICKENHAM BAR

St Peter's - St Peter South Elmham, Suffolk

 **Citrus Grapefruit - 4.7%** 281

Fudge as well as grapefruit on the nose. A refreshing fruit flavour, with hints of grapefruit peel in the aftertaste.

 **Cream Stout - 6.5%** 283

Fuggles and Challenger hops plus a blend of 4 local barley malts create an aromatic, strong, dark chocolate cream stout with a satisfying bittersweet aftertaste.

 **India Pale Ale - 5.5%** 285

A full-bodied, highly hopped pale ale with a zesty character.

 **Twisted Edge - 4.3%** 287

A vibrant pale ale light on the palate with a subtle lemon twist and a zesty finish.

Stardust - White Waltham, Berkshire

 **Commando - 4.4%** 282

A Summertime modern bitter. Using the finest English crystal malts to create a gentle caramel body. Cascade and Simcoe used to lift a little summer fruits in the aroma and taste.

 **English Bitter - 4%** 284

A blend of traditional British malt and hop flavours. Notes of roasted caramel balanced by a clean bitter finish, with a classic hop aroma.

 **Hop Tub - 6.3%**  286

This unfiltered pale packs the fruity flavours like your morning fruit juice. Don't be fooled though, there is also 6.3% ABV in there.

 **Optic - 4.2%** 288

An American-style golden ale with aromatic notes and tropical fruit flavours.

 **PK3 - 5.6%** 290

An American-style IPA with a complex tropical, spicy and fruity hop profile.

Stealth - Melksham, Wiltshire

 **Covert - 3.9%**   292

A pale-coloured session ale with grapefruit, lime and mango flavours.

 **Doublecrosser - 4%**   294

Showcasing 2 aroma hops, Simcoe & Idaho 7. A basic English hop is used for light bittering and then it's all about the aroma hops, dry hopped after fermentation has completed. Delicious drinkable pale ale with a good dose of hop aroma from these two US big hitters!

 **Recluse - 4.4%**   296

Deep ruby ale with toffee malt flavour. Dry hopped with Chinook hops to give a light citrusy balance.

 **Underhand - 4.2%**   298

Double dry hopped amber ale. Waimea bittering hops, then dry hopped with US Cascade, Centennial. This leads to a fruity bitterness.

Stewart - Loanhead, Edinburgh and The Lothians

 **Edinburgh Gold - 4.8%** 291

Edinburgh Gold boasts an attractive continental hop aroma with moderate bitterness and a pleasing smooth finish.

 **Kai Pai - 5.2%** 300

Ultra pale ale with a full body. Passion fruit, mango and cinnamon aroma, initially sweet but beautifully balanced with long lasting citrus bitterness.

 **Stewarts 80/- - 4.4%** 293

Full bodied, full flavoured auburn coloured classic heavy. It's easy drinking with aromas of malt, light hops & fruit to compliment it's smooth and creamy texture.

Stonehenge - Salisbury, Wiltshire

 **Eye-Opener - 4.5%** 295

Pale golden, dry and smooth premium bitter with a hint of toffee, which compliments the citrusy and spicy flavours.

 **Spire Ale - 3.8%** 297

A pale golden coloured session bitter with an initial bitterness giving way to a well rounded bitter aftertaste with discernable fruit balance.

Strathaven - Strathaven, Greater Glasgow and Clyde Valley

 **Old Mortality 80/- - 4.2%** 299

A chestnut coloured ale with a well-rounded malty aroma and a rich dried fruit flavour.

 **Usquebae Ale - 7%** 302

A rich honey coloured ale, matured in oak casks, exuding a vanilla aroma, chewy toffee palate and a lasting warming finish.

Swannay - Orkney, Northern Isles

 **Orkney IPA - 4.8%** 304

A traditional bitter, with light hop and fruit flavour throughout.

Tap East - Stratford, Greater London

 **Coffee in the Morning - 5.5%** 301

Black porter with coffee dominating the aroma and flavour and lingering in the dry bitter finish. Trace of liquorice.

 **East End Mild - 3.5%** 303

Mild, dark toasty malt flavour, light hop notes. Lighter in colour than your average mild.

 **IPA - 6%** 305

Smooth, easy drinking golden coloured beer with a strong citrus hop character that fades in the long dry, bitter finish.

 **No. 6 Blonde - 4.1%** 307

Blonde ale with malt led flavours of Graham crackers and bread dough that are supported by European hops that lend some floral character to

support the malt body.

 **Table Beer - 2.6%** 309

A medium bodied pale ale with loads of tropical fruit flavour and aroma and a light body.

Test - Broughton, Hampshire

 **Anton Bitter - 3.8%** 312

An easy drinking malty brown session bitter

 **Bourne Bitter - 3.8%** 314

An easy drinking session bitter.

 **Kiwi Dever - 3.7%** 316

New Zealand hopped ale.

 **Wallop Gold - 4.3%** 318

A golden ale with gentle hop notes

Thornbridge - Bakewell, Derbyshire

 **Elio - 4.7%** 320

Light, fresh and hugely drinkable. Elio is the perfect accompaniment to those long summer days. Elio is a spanish name meaning 'sun'.

 **ENA - 4.6%** 311

Ena is a smooth milk stout, brewed with an array of roasted malts and oats to give a beer full of rich coffee, chocolate and toasted flavours.

 **Market Porter - 4.5%** 322

Smooth, robust creamy porter with a hint of coffee to finish.

 **McConnells Irish Stout - 5%** 324

A creamy vanilla stout with raspberry flavours and a dark chocolate finish.

 **Melba - 5.2%** 313

Melba pours a clear golden colour with a slight taste of light bitter hops and a prominent sweet peach hit!

 **Reverend and the Makers - 4.8%** 315

Light, clean refreshing beer that has a dry floral finish. Cascade, Denali and Amarillo to give the beer notes of Grapefruit, orange and pineapple.

 **Rocky Road Lucaria Ice Cream - 4.5%** 317

Thornbridge's latest twist on their ice cream porter, this time with Rocky Road flavours. Expect dark chocolate, sweet marshmallow and hint of cherry.

Three Brothers - Stockton on Tees, Durham

 **Short & Stout - 5%** 326

Rich modern stout. Small in stature but full of character

Three B's - Blackburn, Lancashire

 **Bee Blonde - 4%** 328

A distinctive, pale bitter with a light, dry, balance of grain and hops and a delicate finish with citrus fruits.

Three Castles - *Pewsey, Wiltshire*

 **Barbury Castle - 3.9%** 330

Balanced, easy drinking pale ale with a wonderful aroma and a hoppy, spicy palate

 **Dark Knight Cherry - 4.5%** 321

Cherry Stout.

Three Dagers - *Westbury, Wiltshire*

 **Dagers Ale - 4.1%** 323

Floor malted Maris Otter barley and dwarf hop variety, First Gold.

Tiny Rebel - *Newport, Gwent*

 **Apricot Whip - 4.5%** 325

A smooth and creamy IPA with notes of mouthwatering apricot. The hop profile, including including Motueka, Halla Blanc and Sorachi is balanced perfectly to make the creamiest and tastiest of IPA's.

 **Assault Trifle - 4.8%** 327

Unconventional pale ale pours hazy red with a low bitterness and soft mouthfeel. Fruity yeast and new world hops combine to produce notes of raspberry, cream, fruit and custard. It's basically a liquid raspberry trifle.

 **Lush IPA - 4%** 332

Expect a hazy orange/yellow colour and a big fruity and tropical hit. Super light and easy drinking, packed full of flavour.

 **Pump up the Jam - 5%** 334

Sweet jam flavours with a sweet bready malt base. It's a jam doughnut in a pint glass.

 **Send Milds - 3.8%** 338

Modern take on the classic English Mild.

 **Stay Puft - 5.2%** 331

This marshmallow porter has the classic roasty qualities of a proper dark ale, with a smooth sweetness.

 **Summer Breeze - 4%** 333

Strawberry and Jasmine IPA

Titanic - *Stoke-on-Trent, Staffordshire*

 **Cherry Dark - 4%** 341

This black bitter uses US and Slovenian hops and is infused with cherries that subtly come through on the aftertaste.

 **Chocolate and Vanilla Stout - 4.9%** 343

Chocoholic paradise with real coffee and vanilla support. Cocoa, sherry and almonds lend depth to this creamy, drinkable "Heaven in a glass" stout.

 **Nine Dogs - 4.9%** 345

This pale beer is hoppy and crisp with light tones of passion fruit which come through from the Galaxy hop used.

 **Plum Porter - 4.9%** 347

Dark brown with a powerful fruity aroma. A sweet plum fruitiness gives way to a gentle bitter finish.

Top Out - *Loanhead, Edinburgh & The Lothians*

 **Smoked Porter - 5.6%** 335

Full flavoured yet smooth with notes from both German smoked beech wood and Scottish peat. Hopped with British Admiral.

Totally Brewed - *Nottingham, Nottinghamshire*

 **Crazy Like A Fox - 4.5%** 337

Copper coloured malty best bitter with a caramel aroma and a gentle bitter finish

 **Punch in the Face - 4.8%** 339

Golden coloured ale, assertive hop aroma leading to grapefruit and malt taste with a hoppy bitter finish

Tring - *Tring, Hertfordshire*

 **Death or Glory - 7.2%** 351

A strong, dark, aromatic barley wine.

 **Manson Mild - 3.7%** 353

A smooth creamy, ruby dark mild with a fruity palate and gentle hop aroma.

Triple fff - *Alton, Hampshire*

 **Moondance - 4.2%** 342

An aromatic citrus hop nose, balanced by bitterness and sweetness in the mouth. Bitterness increases in the finish as fruit declines.

Truman's - *Hackney Wick, Greater London*

 **Runner - 4%** 355

Traditional brown best bitter with spicy hoppy aroma and flavour fading in the dry aftertaste. Some marmalade fruity notes.

 **Scorcher - 4.2%** 357

Light, easy drinking grapefruit pale ale. Aroma of sweet biscuit, peaches and grapefruit with a little bitterness. Short smooth, finish.

Tryst - *Larbert, Loch Lomond, Stirling & Trossachs*

 **Raj IPA - 5.5%** 344

Exclusively English hopped with balanced flavours, with a hoppy aroma and palate.

Turning Point - *Kirkbymoorside, North Yorkshire*

 **Bamboozle - 5.5%** 346

Rich, roasty, and full of stouty goodness. Coffee, cacao, lactose, and a complex malt bill make this a caramel and chocolate wonderland of a white stout.

 **Brew York Strawberry Pale - 6%** 348

A milkshake pale ale with strawberry and other goodies. A collaboration with Brew York.

 **Soothsayer - 4%** 352

A refreshing pale showing off the classic Cascade hop, backed up by Summit hops for a modern, fruity finish. A balanced bitterness and slight sweetness from the use of cara malt make this a great quencher.

Turpin's - *Sawston, Cambridgeshire*

 **Meditation - 4.3%** 354

A beautiful pale ale with blackcurrant, grapefruit and tropical fruit flavours, complex taste of bitterness, hints of apricot, herbs and punchy floral notes. It is easy drinking and refreshing. So kick back, relax and meditate responsibly.

 **Strawberry Haze - 3.9%** 356

A smooth, refreshing beer with citrus and hoppy aromas, tropical fruit and pine flavours and a subtle hint of strawberries.

Twickenham - *Twickenham, Greater London*

 **Gothick Dark - 4.6%** 360

Subtle black beer with hints of malt, caramel & chocolate in the flavour, which leads to a fairly sweet finish.

 **Grandstand Bitter - 3.8%** 364

Pale brown beer with peach, citrus and malt on the palate, fading in the bitter, slightly dry finish,

 **Honey Dark - 4.8%** 368

Creamy dark beer. Honeyed caramel and malty nose, which are also in the flavour, with hops and bitter roast notes.

 **Naked Ladies - 4.4%** 361

Refreshing dark golden ale with a touch of spicy hop in the flavour but fruit dominates with a lasting bitterness.

 **Pale Beauty - 4.7%** 370

Amber beer with 40% wheat. Bitter spicy peppery hops with biscuit and a hint of orange which develops on drinking.

Weird Beard - *Hanwell, Greater London*

 **Bat Out of Hell - 4%**  365

Just on the upper end of a session beer, at 4% and a full on flavour and body. Pouring a deep orange with slight haze, as you would expect from the oats and wheat. The aroma is citrus and tropical fruits, which follows onto the palate and coats the mouth with each and every sip.

 **Black Pearl - 3.8%**  367

Coffee milk stout, with roast notes throughout this full flavoured sweetish black beer. Finish has some black roast bitter dryness, but smoothed with added lactose. Vegetarian friendly.

 **Hit the Lights - 5.8%** 372

English malt back bone, bittered with Angelo/Euro hops in the shape of Target and Aurora, then dry hopped with the same again. American yeast to keep esters at bay, so all that fruity punch comes just from the hops. Making a clean, bitter IPA with loads of fruity hop character, the way we think it should be. Like any good IPA this beer will cut through spicy dishes, pair well with fried or salty foods, but best enjoyed in the sun. Vegetarian friendly.

 **Hit the Morning Lights - 5.8%**  376

English malt backbone, bittered with Anglo/Euro hops in the shape of Target and Aurora, then dry hopped with the same again, but with a bit of U.S. hops too. Making a clean, bitter IPA with loads of fruity hop character. Hasbean coffee and orange additions for a fruity, zesty kick.

 **Kill Pills - 5%**  371

Changing Dry Hopped Pilsner.

 **Little Things That Kill - 3.9%**  375

Hoppy, fruity golden ale which varies in flavour as the hops that are used can alter. Added lactose + oats.

 **Mariana Trench - 5.3%**  379

Passionfruit and citrus are noticeable throughout this malty sweet golden beer. Bitterness builds and lingers overlaid by dryness.

 **Ryeclops Rising - 7.5%**  380

The rye marries well with the slightly spicy sarsaparilla root, which then leads in to a not too overpowering cinnamon sweetness.

 **Salty Liquorice Tatoo - 9%**  382

We love to experiment, so we took a limited amount

of our Liquorice Tattoo and added salt. Expect the same complex, dry flavours but with a little salty kick to really bring out the chewy flavour of the liquorice.

Wensleydale - Leyburn, North Yorkshire

 **Coverdale Gamekeeper - 4.3%** 384

Brewed using plenty of crystal malt to create a beautiful, glowing, copper-coloured best bitter, with huge spicy hop flavours and a nourishing juicy malt flavour. Balanced to perfection and deceptively moreish!

West Berkshire - Yattendon, Berkshire

 **Good Old Boy - 4%** 381

Well-rounded, tawny bitter with malt and hops dominating throughout. A balancing bitterness accompanies the taste and aftertaste.

 **Have a Great Day Rye Pale Ale - 4.2%** 386

This blended rye pale ale gives you a subtle spice flavour, caramel, citrus and pine aromas with a refreshingly dry, peppery finish. Complex, resinous and bitter.

 **Maggs' Mild Salted Caramel Edition - 3.5%** 392

Still deliciously dark with a luxurious, smooth mouthfeel but a little less traditional. We've added salted caramel to the roast malt flavours to give you a jazzed up Maggs' Mild.

 **Maharaja IPA - 5.1%** 383

A full-flavoured IPA, made from masses of hops and three different malts, producing a complex flavoursome deep golden bitter.

 **Mr Chubb's Lunchtime Bitter - 3.4%** 385

A drinkable, balanced, session bitter. A malty caramel note dominates aroma and taste and is accompanied by a nutty bittersweetness and a hoppy aftertaste.

 **Mr Swift's Pale Ale - 3.8%** 387

A golden, fruity bitter made from a mixture of Fuggles and Goldings over a pale malt base, producing a very drinkable session ale.

White Horse - Stanford in the Vale, Oxfordshire

 **Black Beauty Mild - 3.9%** 394

A dark ruby-coloured mild with malt & toffee aromas.

 **Stable #3 Pale Golden Ale - 4.4%** 396

Crisp, citrus flavours and a tropical aroma from the English Jester hops in this pale golden ale.

Whitewater - Kilkeel, Co Down, Northern Ireland

 **Belfast Ale - 4.5%** 391

Whitewater's aromatic russet ale is brewed with the addition of wheat and roasted barley. Rich fruitiness and gentle hop flavour leading to its smooth succulent finish.

 **Hallion - 4.2%** 393

Irish Red Ale brimming with malt and caramel flavour & gentle hop finish.

 **Magies Leep - 4.7%** 395

A formidable India Pale Ale style beer brewed with Australian, New Zealand and American Hops,

Wild Beer - Evercreech, Somerset

 **Bibble - 4.2%**  397

Brewed with Vienna Malt and Oats, an unusual mouth filling malt base. Hopped with beautiful Mosaic hops, renowned for their tropical fruit beauty, helped along with some nice orangey Amarillo hops both at the end of the boil and in the dry hop. It is unfiltered, so naturally hazy. A moreish bitterness is complimented by tropical fruit tastiness.

 **The Big Sticklebract - 4.2%**  399

Brewed to show off Dr Rudi and Sticklebract Hops. Traditionally bittering hops, these have quite an aromatic punch.

Wild Weather Ales - Aldermaston, Berkshire

 **False Sense of Security - 4.6%**  401

A double dry-hopped Session IPA brewed solely with the fantastically tropical Ekuantot hop variety. This beer is bursting with aromas of lemon, lime, papaya and pine.

 **Full of Beans - 4%**  403

A dark chocolate stout with flavours of Irish Whiskey, cream and coffee. Brewed with speciality German chocolate malts and aged on freshly ground, cold steeped Arabica beans.

 **Hero Factory - 7%**  405

Strawberry's meet oranges in a colossal taste explosion in this hazy oat based IPA.

 **Infinite Genies - 4.6%**  407

A gin-inspired pale ale containing 12 botanicals and brewed in collaboration with Brixham Gin. Notes of juniper, citrus, herbs and cucumber with a fresh, dry finish.

 **The Tropical - 6%**  398

Mango, Orange, Tangerine and Strawberry. Massive fruit punch nose, making way for a gentle bitter finish.

 **War Against Reality - 4.6%**  **411**

A soft, juicy New England Pale brewed in collaboration with New Lion Brewery. Hazy, smooth and double dry hopped with Mosaic and Simcoe.

Wimbledon - Wimbledon, Greater London

 **Common Pale Ale - 3.7%** **404**

Well-balanced gold coloured bitter mandarin and hoppy flavours and aroma. Floral note in the lingering finish with some dry bitterness.

 **Quartermaine IPA - 5.8%** **413**

Amber beer with slight sweetness complementing citrus and summer fruits plus spicy hops. Fruit, spice and bitter-sweet finish. Hoppy nose..

 **SW19 Summer Ale - 4%** **415**

Well-balanced golden ale with a honeyed citrus and a gentle hopping on the palate, becoming peppery in the bitter finish.

 **XXK Winter Ale - 4.8%** **400**

Golden-brown beer. A little malt and sweet caramel flavours with subtle spice, fruit and herbs notes. Smooth dry finish..

 **XXXX Vintage Ale - 10%** **402**

Velvet notes of rich, warming autumn fruits, overlaid with hints of spice and Seville Orange and a satisfying bite on the finish.

Wooha - Kinloss, Moray, Aberdeen & Grampian

 **Wooha Porter - 5%** **406**

Sweetish chocolate smoky taste with a coffee background

 **Hickey the Rake - 4.2%** **408**

A Limonata Pale... An Ultra Pale which emulates almost toxic levels of citrus zing. A nuclear sherbet dib-dab of lemon, lime and tropical pineapple.

XT - Long Crendon, Buckinghamshire

 **XT 3 - 4.2%** **410**

An American-style pale ale with citrus and pine flavours, light biscuit malt character.

 **XT 4 - 3.8%** **412**

A balanced, mellow session amber-coloured ale with pine and citrus hop notes.

 **XT18 - 4.2%** **417**

Sweet malty flavours of English and Bohemian malts are paired with the herbal, floral and citrus notes of Cascade, Admiral and Saaz.

Yeovil Ales - Yeovil, Somerset

 **British Summer Time (BST) - 4.5%** **414**

Zesty pale ale with rounded bitterness and crisp pleasant lemon and grapefruit aromas.

Yorkshire Heart - Nun Monkton, North Yorkshire

 **JRT Golden Best - 4.2%** **416**

Dark Gold Beer with caramel & citrus. In memory of Tim's late Grandfather 'James Rodney Throup'.

 **Rhu-Bar Beer - 3.7%** **418**

A rhubarb flavoured dark ale.

 **Two Timmys Strawberry - 3.8%** **420**

Blonde in colour with German and US Hops. A citrus flavour that gives way to soft strawberry notes.

BEERS FROM THE WOOD

Animal - Long Crendon, Buckinghamshire

 **Lion - 4.6%** **422**

Brewed with a traditional recipe and re-engineered London Water. This is an easy drinking beer with a rich, dark character matched with a toasty aroma and a hint of sweet earthy notes.

Bad Seed - Malton, North Yorkshire

 **Marmalade Jar - 4.5%**   **426**

Orange & Ginger Marmalade Pale.

Fernandes - Wakefield, West Yorkshire

 **Hawklord - 5%** **428**

Deep chestnut ale.

Fernandes - Wakefield, West Yorkshire

 **Malt Shovel Mild - 3.8%** **430**

A dark, full-bodied, malty mild with roast malt and chocolate flavours, leading to a lingering, dry, malty finish.

Five Towns - Wakefield, West Yorkshire

 **Monster Mash - 5%** **421**

Strong dark mild.

Half Moon - York, East Yorkshire

 **Dark Masquarade - 3.6%** 423

A rich ruby/brown ale which is packed with dark chocolate and liquorice flavours. Warm, smokey and intriguing.

Hook Norton - Hook Norton, Oxfordshire

 **Haymaker - 5%** 425

A strong pale ale of distinctive taste. Plenty of Goldings hops during the brewing give it a certain something extra - like sunshine dancing on the tongue.

 **Hooky Gold - 4.1%** 429

A very pale, crisp beer, with a hoppy character. A fruity aroma and a pleasant light taste.

 **Old Hooky - 4.6%** 432

A strong bitter, tawny in colour. A well-rounded fruity taste with a balanced bitter finish.

Moncada - Dollis Hill, Greater London

 **Brew Buck - 6.2%** 436

Collaboration brew with BrewDog Camden. A sour inspired by Buckfast Tonic Wine, brewed to the Flemish Red style. Loads of grapes mixed with lactic acid resulting on this refreshing, juicy and

smooth kettle sour. Warning: contains lactose.

 **Gorilla Weiß - 5%** 438

Hefeweißbier (wheat beer) brewed in collaboration with Gorilla Brewing of Argentina.

Ossett - Ossett, West Yorkshire

 **Yorkshire Brunette - 3.7%** 440

Traditional Yorkshire Bitter

Rat - Huddersfield, West Yorkshire

 **King Rat - 5%** 431

A beer that is all about hops! The Nelson Sauvin variety from New Zealand give a unique "white-winey" aroma. Bitterness is high, but balanced nicely by a residual malty sweetness.

 **Poirat - 4.8%** 433

Belgian Blonde Ale. Brewed with a blend of German and Czech malt and hops, authentic Belgian yeast and a touch of Coriander for a sweet and full bodied ale with a spicy, hoppy aroma and complex malty flavour.

Riverhead - Huddersfield, West Yorkshire

 **Wessenden Mist - 4.5%** 435

Hazy NE IPA.



26th Woking Beer Festival

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November 2019

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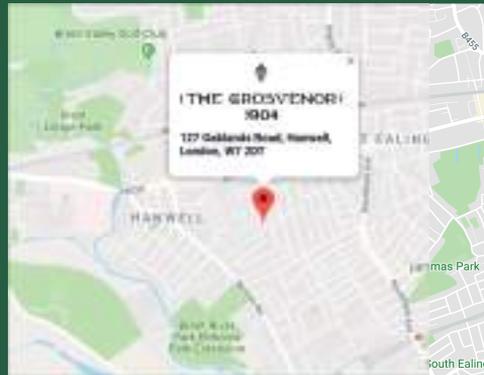
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LOCALe



Cider and Perry

We are proud to present a wide range of British ciders and perries from small producers. The products all use fresh juice from local farms, and most use fruit specifically grown to make alcoholic drinks. As usual we have a balanced selection of sweet, medium and dry and our staff are happy to advise and offer tasters whenever it's not too busy to think.

In the listings below  indicates cider,  perry and  flavoured cider

BOLLHAYES

Cullompton, Devon

Traditional cider from their own orchard in the Blackdown Hills.

CJ'S

Usk, Monmouthshire

Cider is often a tannic orange colour by exposing the pulped fruit to the air for a time before pressing.

CRAZY DAVE

Holyport, Berkshire

We have four types of cider from a skilled new local producer, who sells on the second Saturday of every month at Ealing Farmers Market.

DAYS COTTAGE

Brookthorpe, Gloucestershire

Fruit from unsprayed mature trees, including unique, local heritage varieties such as Taynton Codlin, Flower of the West and Underleaves.

DOUBLE VISION

Boughton-Monchelsea, Kent

Perry made with Kentish pear juice with the appropriate name of Impaired Vision.

DUDDAS TUN

Doddington, Kent

Cherry, apricot and blackcurrant flavoured Kentish eating apple cider

GWATKIN

Abbey Dore, Herefordshire

Denis Gwatkin uses apples and pears from the farm's original orchards and other local orchards which grow along the Golden Valley. Look out for the strawberry flavoured cider, named after the dyestuff added to agricultural fuel for tax purposes.

HECKS

Street, Somerset

6 generations of cider makers, if you ever drank cider at the Glastonbury festival it was probably a Hecks.

KENT

Canterbury, Kent

Cider made from eating apples flavoured with mango juice and also with elderflower.

LLANBLETHIAN ORCHARDS

Cowbridge, Glamorgan

Traditional craft ciders and perries using 100% fresh juice, no concentrate, no added water, no chemical 'fruit' flavours.

LONDON GLIDER

Waltham Abbey, Essex

Never mind the pig's ears, get some glider inside you! Unwanted fruit collected from London suburban gardens and turned into award winning cider.

MEARE

Meare, Somerset

Cider from the marsh of Avalon.

NEMPNETT

Nempnett Thrubwell, Somerset

Vintage cider apples handpicked on the family farm.

PAGETT'S

Dursley, Gloucestershire

Traditional Cotswold cider.

PALMERS UPLAND

Rogerstone, Gwent

Perry made from ancient trees possibly including the following varieties: Barnet, Winnalls Longdon, Thorn, Blakeney Red, Oldfield, Sack, Brown Bess, Green Horse, Butt, Brandy, Hendre Huffcap, Yellow Huffcap, Judge Amphlett, Monmouthshire Burgundy.

PARSON'S CHOICE

West Lyng, Somerset

Uses traditional varieties of cider apple, including Kingston Black, Bulmers Norman, Michelin, Dabinett, Yarlinton Mill, White Jersey, Somerset Redstreak, Morgan Sweet and Lyng Sunset.

RICH

Highstone, Somerset

Gordon Rich started making farmhouse cider over 50 years ago and the business is now run by his daughter. We have a dry cider this year.

ROB'S

Longhope, Gloucestershire

Keen home producer beginning larger scale production, including this naturally sweet perry called Gloucester Brown.

ROSIE'S TRIPLE D

Llandegla, Denbighshire

Farm cider named after Rosie, a beloved Jack Russell terrier. Has the bite to go with it!

ROSS ON WYE CIDER

Peterstow, Herefordshire

The Johnson family have been pressing apples and pears at Broome Farm since the 1930s. Today our natural cider is produced in the same traditional way in the unique soil and climate of Herefordshire. The cidermaking is pure and simple, using only whole juice, and allowing natural fermentation.

WESTCROFT

Brent Knoll, Somerset

Cider producers since 1916, no concentrate, dessert or culinary apples are used in this most proper of proper ciders. We hope to have the Farmhouse Dry, the big dry Daddy to the infamous Janet's Jungle Juice.

WILKINS

Mudgley, Somerset

The Independent review sums up this producer: "Not a cider for the novice – a sip of Wilkins' will put hairs on your chest. And those hairs will sprout hairs. Roger makes his cider the traditional way, leaving the juice to ferment naturally in wooden barrels, resulting in a fearsome, robust, Lucozade-hued booze that's not ready to tap until Roger says it's ready."

W M WATKINS

Abergavenny, Monmouthshire

Tony Watkins began cider production in 2003 in Wales, making 150 gallons. He has steadily increased production and cider sales now complement his principle business of cattle & sheep farming.

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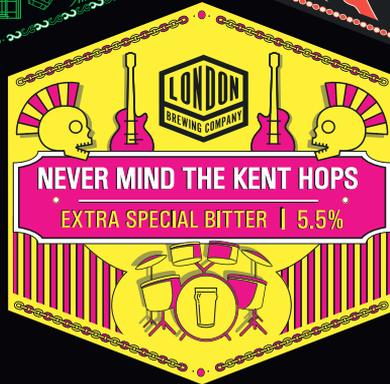
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Foreign Beers

The foreign beer bar will feature bottles and cans from some of the smaller breweries of Europe. At the time of going to press we have not confirmed the order (the provisional list is at the bottom) but Bohem will provide us with traditional Bohemian style lagers brewed by Czechs in London. And Union will provide us with Bavarian craft beer. We will also have draught beer from The Netherlands.

Styles represented will include blond, amber, dark, wild, aged, fruit, wheat and smoked.

Please bring a pint glass to our bar as we need the extra room to serve the beer properly.

Adam Miller – Bar manager.

Belgian Beer Styles

Abdijbier A Belgian appellation signifying that the beer has been brewed in the monastic tradition.

Dubbel A style of Abbey beer. Mid strength, rich and dark.

Saison Pale in colour, spritzy and refreshing

Triple A style of Abbey beer. High strength and blond in colour.

Trappist. A Belgian appellation signifying that the beer has been brewed by Trappist monks.

Lambic Wild beer using yeast present in the air rather than added by the brewer. The beer is then matured for several years resulting in a sour beer.

Gueuze A blend of old and new lambic.

Faro Lambic with added candy sugar.

Framboise Made by steeping raspberries in lambic. Red in colour with a sharp tart taste.

Kriek Made by steeping cherries in lambic. Red in colour with a sharp tart taste.

Witbier Wheat beer. Cloudy with a citrus flavour.

German Beer Styles

Alt Dark copper colour beer with slightly fruity with a dry finish that originated in Dusseldorf.

Berliner Weisse Top fermented sour wheat beer. Can be served with syrup to mask the sourness.

Dunkel Dark in colour and less bitter than a blond.

Hell Blond in colour.

Hefe German for yeast. Hence hefeweizen a light coloured wheat beer.

Gose Top fermented sour wheat beer made with coriander and salt.

Kölsch Blond carbonated beer from Cologne.

Rauchbier Smoked beer made with barley malt that has been dried over an open fire.

Weissbier Wheat beer, white and cloudy in colour with a citrus or banana taste. A dunkelweizen will be dark.

American beer styles

American amber or **American red ales** are closely related to pale ale. They will typically have more caramel, toasted malt flavours alongside a light fruity and floral American hop profile. They will be bit sweeter and fuller in body than their pale counterparts and will be a bit darker in colour.

American brown ale has evolved from English brown ale. Like English brown ales, these are malt-focused beers—rich and robust with a dense, caramel malt quality.

American lager / American Adjunct lager

Originally inspired by the pilsners of the Czech Republic and Germany. Where traditional pilsners are bright lagers made from barley malt, water, yeast, and a significant dose of hops, most American adjunct lagers cut back on hop flavour and replace a portion of the barley with sugars derived from corn and rice. The result is a beer light in body, low in bitterness and designed to be drunk cold.

American pale ale

Pale amber in colour, the malt flavour is toasty and lightly caramel but not sweet with an ABV of about 5.6%. Sierra Nevada is the classic example.

American Stout and Imperial Porter. Black in colour they have more hop flavour than British stouts. Use of the word Imperial tends to suggest greater strength and more ingredients.

Black IPA or **Cascadian dark ale.** Black IPAs are similar to standard American IPAs with a dash of dark roasted malt thrown in. These beers are often dry and assertively hoppy, but have roast, toasted, or burnt flavour.

Cream Ale

Brewed with corn or rice adjuncts, these are pale, easy drinking beers with a touch more bitterness and fruity character than their mass-produced brethren. Despite their name, these tend to be light and crisp.

Double (also called Imperial) IPAs are similar in ingredients and method of production, but tend to be significantly more assertive than standard American IPAs in just about every way. Expect more alcohol, more hop aroma and bitterness, and more malt character.

NEIPA New England IPA. Unfiltered IPA with plenty of hops. It has little connection to New England.

Session IPAs are similar to American pale ales, but tend to place even more emphasis on hop character.

Steam beer (now more frequently referred to as California common).

Most California commons made these days are modelled after Anchor's modern pacesetter.

These are light amber with a medium body with a toasted light caramel malt and an assertive hop aroma imparted by American-grown Northern Brewer hops. Most also have a mild fruity flavour that results from the warm fermentation temperatures that set this beer apart from other lagers.

Blond (all bottles Belgian and 330ml except where stated)

Beerbliotek Hip Hops IPA 6% Can (SWE) - IPA.

Blaugies La Moneuse 8% 375ml - Saison.

Brewski Herr Hemlich 2.0 5.6% (SWE) - IPA.

Brewski / Transient Lion's Den 3.5% (SWE) - Dry hopped New England IPA.

Brewski Passionfeber IPA 7% (SWE) - Passion fruit IPA.

De La Senne Brussels Calling 6.5% - Belgian IPA.

De La Senne Jambe de Bois 8% - Tripel.

De La Senne Pier Den Drol 5% - Wheat Ale.

De Dochter van de Korenaar La Différence 8% - Belgian Ale Strong Pale.

Dochter vd Korenaar L'Ensemble Barley Wine 13% - Barley Wine.

Dugges Mini Fresh 3.5% (SWE) - Session IPA.

Dupont Avec Les Bons Voeux 9% - Abbey Triple Slow matured copper blond bombshell.

Garage Beer Co. Double Soup Can 8.5% (SPA) - Double IPA.

Heaps Of Hops Björningman 3.8% (NL) - Bohemian Pale.

Heaps Of Hops Bocketlist 3.5% (NL) - Dry Hopped NE Session IPA.

Kromme Haring Sand Diver 4% (NL) - Light golden Gose with a hint of salt.

Oersoep (NL) / Cloudwater (ENG) Himmelwasser 5.2% - IPA.

Omnipollo Leon (De Proef) 6.5% (SWE) - Belgian style Pale Ale.

Omnipollo Maz (De Proef) Can 5.6% (SWE) - Oat Pale Ale.

Omnipollo Nebuchadnezzar IIPA (De Proef) 8.5% (SWE) - Double IPA.

Omnipollo Zodiac (De Proef) 6.2% (SWE) - IPA.

Orpheus Brewing Plants Have No Memories (USA) can 6.5% - White grape sour wild ale.

Ritual Hop-O-Matic 7.1% (USA) 355ml - IPA.

Amber and Dark (all bottles Belgian and 330ml except where stated)

3 Fonteynen Beersel Zwet.BE 7% - Porter.

Amager Sinner Pride 10% (DEN) - Imperial Stout.

Bad Hair Imperial Putin Ltd. 10.3% (NL) - Barrel Aged Imperial Stout.

Beerbliotek Eternal Darkness 11% can (SWE) - Imperial Stout.

Beerbliotek In Times Like These 3.5% (SWE) - Chocolate Stout.

Haandbryggeriet Jabeer Porter 10% (NOR) - Baltic Porter.

Kromme Haring Beluga Imp Stout 10.5% (NL) - Imperial Stout.

Rodenbach Vintage 7% - Sour Flanders Red.

Lambic and Gueuze (all bottles Belgian and 375ml)

3 Fonteynen Oude Geuze - A blend of old and new lambics.

Boon Gueuze Marriage Parfait 8% - Strong gueuze.

Boon Kriek Marriage Parfait 8% - Strong lambic with cherries.

Girardin Geuze Fond 5% - Gueuze.

Oud Beersel Oude Gueuze 5% - Sour gueuze.

Oud Beersel Framboise 5% - Sharp lambic with raspberries.

Oud Beersel Kriek 6% - Sharp lambic with cherries.

Czech (All cans are 440ml)

Bohem Amos 4.9% - Czech Pilsner.

Bohem Otakar 6.4% - Brut lager.

Bohem Sparta 5.4% - Amber lager.

Bohem Vasco 7.4% - Double India Pale Ale.

Bohem Victoria 4.2% - Session Pilsner.

Germany (All cans 330 except where stated)

And Union beers are vegan and unfiltered.

And Union Black Lager 6.5% Black lager.

And Union Unfiltered Lager 5% bottle 500ml - Unfiltered naturally cloudy lager.

And Union Steph Weisse 5% - Unfiltered Cloudy zesty wheat beer.

And Union Sunday Pale Ale 5.5% - Unfiltered pale ale.

And Union Friday IPA 6.5% - Unfiltered IPA.

Germany (All bottles 500ml)

Andechser Spezial Hell 5.9% - Strong blond beer.

Früh Kölsch 4.8% - Golden beer from Cologne.

Jever Pilsener 4.9% - Crisp dry pilsner.

Reissdorf Kölsch 4.8% - Blond beer from Cologne.

Augustiner Weissbier 5.4% - Light cloudy wheat beer.

Andechs Export Dunkel 4.9% - Dark brown with a rich malty flavour.

Aecht Schenkerler Rauchbier Marzen - Bamberg smoked beer - liquid smoky bacon.

Draught Beer (Only one beer will be on at a time)

De La Senne Jambe de Bois 8% (B) - Tripel.

Dochter vd Korenaar Noblesse 5.5% (B) - Belgian Pale.

Emelisse TIPA 9.7% (NL) - Triple IPA.

Heaps of Hops GØLD 3.8% (NL) - Golden Ale.

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English Wines and Meads Bar

Welcome, once again, to the English Wines Bar. We will be offering a mixed variety of wines from grapes & other fruits plus honey based meads including a sparkling variety. This year we will be show casing the A;B;C & D of our wines. A different vineyard on each day:

Wednesday	Albury Vineyard
Thursday	Brightwell Vineyard
Friday	Court Garden Vineyard
Saturday	Danebury Vineyard

As usual, there will also be several surprises of interest. I hope you enjoy the wines I am offering & have a wonderful time. Why not round off your experience with a white or rose port. It will be an "offley" good idea.

Paul Saunderson English Wines Bar Manager

White Red Rose Country Mead

BRIGHTWELL– Oxfordshire

Bacchus – Dry

Soft and fruity with a slight sweetness to balance its dry structure. The wine captures the aromatic apple flavours of the Bacchus grape in a gentle and easy drinking wine.

Sparkling Chardonnay – Dry

The unoaked style of this wine allows the characteristic chardonnay flavours of apple & lime to come through on the palette with just a hint of vanilla.

Crispin – Dry

A soft-dry blend of Reichensteiner and Bacchus grapes, with the acidity balanced to give a softer edge. Shows a subtle fusion of orchard fruit and herb flavours with lingering hints of pears.

Oxford Flint – Dry

A fully dry delicate wine with flinty minerality and a hint of citrus.

Oxford Gold – Medium

A more full bodied white wine with a hint of balanced sweetness & a rich mouth feel. Full of flavours of pineapple & melon. A succulent wine made from Huxelrebe grapes

Oxford Regatta – Dry

Dry, medium bodied fruity red wine. Hints of cherry and damson fading to a smoky strawberry finish.

Oxford Rose – Dry

This rosé wine is produced from red grapes grown on the chalk and flint gravel soils of the Thames Valley. Vibrant raspberry colour and a gentle tannin strength to the wine.

Pinot Noir – Dry

Rounded with subtle tannins, there are hints of spice in its long, dry finish on the palate. A complex wine it is ideal with all meats and cheese, and particularly to be savoured on its own.

COURT GARDEN VINEYARD – Ditchling, East Sussex

Blanc De Blancs

Pinot Noir

Rose

DANEbury VINEYARD – Stockbridge, Hampshire

Cossack 2013 - Brut

Made from a blend of the Auxerrois Blanc (Auxerrois Blanc is a cross between Gouais Blanc and Pinot Noir, which have the same ancestry as Chardonnay), and Rulander grapes (a German synonym for Pinot Gris). It is made using the traditional bottle fermentation method and aged for at least five years on its lees.

Madeleine Angevine 2014 – Dry

Madeleine Angevine is a white wine grape from the Loire Valley in France that is popular in the United

Kingdom. The early-ripening grape is a cross between Madeleine Royale and de Malingre grapes a Riesling-type that grows well in cooler climates. Madeleine Angevine makes an attractive fruity wine with a flowery nose, similar to an Alsatian Pinot Blanc.

Reserve 2015

A skilful blend of all Danebury's grape varieties.

Schönburger 2015 - Dry

A unusual German grape, popularly grown in England, Schönburger is a hybrid of Pinot Noir and another grape, itself a hybrid of Chasselas and Muscat Hamburg.

LYME BAY – Devon

Brut Reserve Sparkling Wine – Dry

Fruit-driven sparkling wine that displays refreshing lemon and green apple notes, with a vibrant and creamy mousse finish.

Shoreline – Dry

This beautiful white wine has subtle notes of lemon, nettle, rose petal & grapefruit.

Pinot Noir Rose – Medium Dry

A fun wine, this soft, delicious rose has hints of strawberries & cream

Sandbar– Medium Dry

Made from 100% Bacchus grapes, this fresh and zesty wine has a range of characteristics including grapefruit, guava, box wood and a hint of blackcurrant.

Blackbeer & Raisin – Sweet

A full flavoured dark wine, with a rich malty character.

Cherry – Sweet

Smooth, full flavoured sweet wine with a real cherry aroma and a hint of almond.

Elderflower – Medium

Old fashioned, floral flavours. A perfect picnic, aperitif or lunchtime wine.

Elderflower Sparkling – Dry

Ginger – Medium Sweet

Gooseberry & Elderflower

Nettle – Dry

Raspberry – Medium

Ripe raspberry character and a real berry aroma.

Strawberry – Medium

Soft creamy bubble complementing the delicate flavour of summer strawberries.

Strawberry Sparkling

Summer Berries

Black Cherry - Medium Sweet

Combination of the sweet and tart flavours of honey and wild cherries.

Chilli Mead - Medium Sweet

Perfect balance of sweet honey with the spicy kick of chillies,

Christmas Mead – Medium Sweet

Blended with Christmas spices

Garden Mead – Medium Sweet

A medium sweet light mead with lovely fresh mint overtones.

Rhubarb Mead - Medium Sweet

Tournament Mead - Sweet

Dark and Sweet - beautifully married with a discreet hint of ginger.

Traditional Mead – Medium Sweet

A sweet, full flavoured honey based wine.

West Country Mead – Medium

A delicious honey based wine with a sweet spicy overtone. Slightly drier than traditional mead.

Yore Sparkling Mead

This is Mead, but not Mead as you know it! Honey, water, ancient beginnings and a fresh new look.

The House Wines this year are the range from Sir Ian Botham called "The All Rounder" (Chardonnay; Pinot Grigio & Cabernet Sauvignon). Also new this year are Ambriel Sparkling Wines Classic Cuvee & Rose plus the Brut Reserve from Lyme Bay. As always I am sure you will find something "Irrisistible".

Festival Food

New this year is **Berlin Döner** made fresh within the festival presenting you with the *Real Döner Kebab!* Also new is **Lick this Finger** specialising in fried chicken, try out their *Chick'n Bun* or *Cheesy Nuggets*.

Crusty Pie return selling pies, pasties, pork scratchings, scotch eggs and more! **Guptas** are back again offering meat and vegetarian curries. Local duo Katie and Carolyn are back with **Mermaids Fish Fingers** serving wholesome fish finger baps and wraps with their homemade slaw and tartar sauce, as are **O'Hagens Sausages** freshly available in a host of flavours and different varieties.

New again is **Truckle Cheese** who will be providing that essential beer accompaniment. **Ealing Carneval** prepare Cajun & Creole food celebrating amazing flavours, cooking ingredients with respect and passion.

Ed and his team return with freshly prepared toasted cheese sandwich from **Toastielicious** great tasting and fabulous to go with your beer.

In the main beer marquee you can cool off with **GioGio Gelato**. Great flavours delivered to you in individual jars.

Traditional sweet stall **Henley Sweets** are a regular at the Great British Beer Festival and now they are at Ealing!

Pipers Crisps are back with their stall of crisps in a variety of flavours. Grab a sharing bag and get a free 40g bag of Arreton Tomato crisps with the advert in the middle of this programme!

Finally **Oddfellows** has great tasting chocolate with many varieties from milk chocolate to Burning Hot Chili!

Music

Wednesday
One for the road

Thursday
The Undersound

Friday
The Good Ol' Boys

Saturday
The Hogeye Men

Walpole Park

West Middlesex CAMRA would like to give a vote of thanks to the Ealing Parks Team for their support, and the great job they do looking after Walpole Park. Please respect the park and its amenities.



CAMRA pub discounts

CAMRA members receive a variety of discounts at local pubs. A selection are:-

- The Black Horse, Greenford** (10% off beer and food)
- The Forester** (5% off real ales)
- The George & Dragon** (10% off real ales)
- The Green W7** (10% off real ales)
- The Greystoke** (10% off real ales)
- The Grosvenor** (10% off real ales)
- The Grove** (10% off real ales)

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