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WELCOME TO THE 40th NORWICH BEER FESTIVAL

GENERAL INFORMATION

Opening times and prices

DATE	LUNCHTIME HOURS	LUNCHTIME PRICE	EVENING HOURS	EVENING PRICE
Monday 23rd October	11:30am-2:30pm	£1	5:30pm-11pm	£3
Tuesday 24th October	11:30am-2:30pm	£1	5:30pm-11pm	£3
Wednesday 25th October	11:30am-2:30pm	£1	5:30pm-11pm	£4
Thursday 26th October	11:30am-2:30pm	£1	5:30pm-11pm	£5
Friday 27th October	11:30am-3:00pm	£3	5:30pm-11pm	£5
Saturday 28th October	11:30am-9:00pm	£3	OPEN ALL DAY	£3

Other information

Please be aware that all entry is cash only, advance ticket or showing a valid CAMRA membership card. If you have purchased an advanced ticket, please have this ready to show on the door. The above prices are for entry on the day only. CAMRA members and advance ticket holders will need to join the queue outside, unless directed otherwise.

Admission is to over 18's only. Proof of age may be requested. No entry to anyone under the age of 18 (including babies and children)

Last admission is 30 minutes before closing time and admission is subject to space restrictions.

Glasses
Souvenir pint, half pint and thirds with the 40th Beer Festival Logo are available to be purchased from the Products Stand with some specialty glasses available at the World Beer Bar. If we run low on the glasses during the week other glasses from previous festivals may be used.

Each of our glasses have measures on the side the ensure you are getting what you pay for. This means that our glasses are oversized also, ensuring that you can fit your required amount in!

Soft Drinks
Specialty soft drinks are available in the marquee at the World Beer Bar. Specialty apply juice is available at the Cider bar and you can find lemonade and other soft drinks available at every bar.

Smoking
Smoking (including electronic cigarettes/vapes) is not permitted within The Halls. We have a smoking area at the end of cloisters which you can see on the map on page 5.



© 2017 N&N CAMRA
Norwich Beer Festival is organized and run by unpaid volunteers who are members of the Norwich and Norfolk Brand of the Campaign for Real Ale Ltd' 230 Hatfield Road, St Albans, Herts.

[norwichbeerfest](#)
 [norwichbeerfestival](#)



WELCOME TO THE 40th NORWICH BEER FESTIVAL

FINDING YOUR WAY AROUND



THE HALLS

We have two main halls, St Andrews Hall and Blackfriars Hall. In addition to these, we also have the cloisters and a marquee. Both St Andrews Hall and Blackfriars Hall have cask beer bars in them.

The Blackfriars' Hall will have Norfolk (local) beers and will also have the games up on the stage throughout each session.

St. Andrew's Hall will have all the other cask beers (national), arranged in approximately alphabetical order by brewery. At the start of the week we go A to Z, although this system breaks down during the week as the beers are restocked into vacant spaces, but we do our best to keep them in the right area of the stillage (as we call the structure the beer casks are stored on).

Remember not all beers are on sale at once; some quickly sell out, others take time to be ready to serve. Some we have only a small amount of. You can see an updated list of the beers by visiting norwichcamra.org.uk/bf

St. Andrew's is also where you will find the Cider Bar, where traditional ciders, perries, wine and apple juice are all available. New for 2017 at the Norwich Beer Festival Cider Bar is Mead.

In the Marquee you will find bottled and key keg beer from around the world as well as a some keg gluten free beer.

FOOD & SOFT DRINKS

Food is provided by Expresso and is available from Blackfriars' Hall. Oddfellows will be providing their chocolate goods from the bar between the two halls.

Premium speciality soft drinks are also available in the Marquee. These include apple juices. Basic soft drinks are also available free on all the bars, especially important for any designated drivers!

MEMBERSHIP

The Membership staff will be pleased to answer your questions about CAMRA, sign you on as a new member so you qualify for the

Norwich Beer Festival offer (ask for details or see page 74), and to explain about our range of social activities and what you can add to CAMRA as a volunteer.

SEATING

Seating is available in the Marquee and Cloisters.

ACCESS

All areas are accessible, with ramps or lifts available to avoid steps - please ask a steward for assistance if required.

NO SMOKING

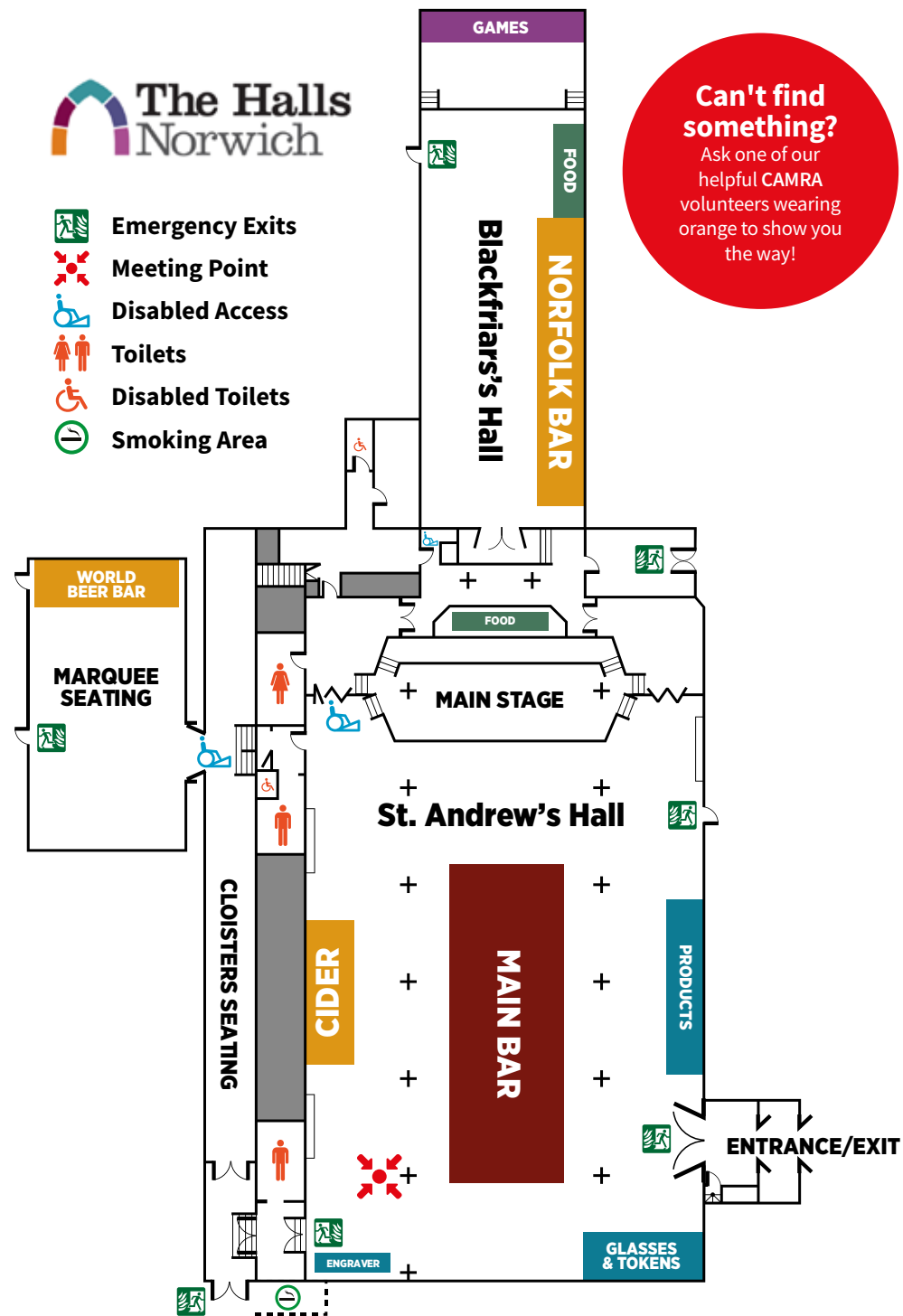
There is no smoking (including E-cigarettes) in any inside area, but there is an outside area that is available.

MERCHANDISE

A stall selling beer festival related items will be found in St Andrews Hall, to the right of the main stage. T-shirts, polo's, rugby shirts, bobble hats and a range of books will be available for you to buy. Books, including the Good Beer Guide, will have a discount for CAMRA members. The friendly staff welcome your enquiries.



- Emergency Exits
- Meeting Point
- Disabled Access
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WELCOME TO THE 40th NORWICH BEER FESTIVAL

3 SIMPLE STEPS TO GETTING STARTED

STEP 1 Getting in.

At the front of the queue you will need to pay your entrance fee, hand over your advance ticket or show your CAMRA membership card. All of these methods will gain you entrance to the Festival.

STEP 2 Get a glass & beer card.

As you enter, on your left you will find the glasses counter where you will need to purchase a Beer Card to pay for your beer. You may also buy beer cards in the World Beer Bar. Please be aware that the bars do not take cash. You will also be able to purchase a souvenir beer glass to drink from. To get you started we offer the glass and £7 worth of drink tokens for £10 (£3 payment for the glass). Anything that you do not spend is refundable and if you do not wish to take your glass with you when you leave, we will refund the £3 also. If you do intend to spend more than £7 you may ask the cashier for as many extra £5 or £10 Beer Cards that you think you will require. If you have your money ready before you approach the glasses stand this will help us keep the queue's down and you to get your beverage quicker!

STEP 3 Get a drink!

Go to the bar near where you see the drink you wish to purchase and ask the bar staff for the amount that you wish. All of our glasses offer thirds, halves and pints. To pay, you hand over the Beer Card to the bar staff, who will cross off the appropriate amount. You may return to the Glasses stand at any point to buy more cards or you can purchase also these at the World Beer Bar.

IMPORTANT NOTES

Please treat your beer cards as cash as we cannot replace lost cards. Don't leave your glass or Beer Cards unattended on the bar. To reduce theft we reserve the right to limit the number of Beer Cards and glasses to be refunded to any person and we may ask proof of identity before refunding multiple beer cards.

CAMRA: RESPONSIBLE DRINKING

CAMRA actively promotes responsible drinking and recognises the harmful effects of high levels of alcohol consumption. We want everyone to enjoy the Norwich Beer Festival responsibly and safely. For most, moderate alcohol consumption is compatible with a healthy lifestyle. So why not consider ordering your beer in thirds this year? All our official festival glasses are marked with third of a pint lines. This means you can enjoy a greater variety of beers while managing your consumption. For more information about responsible drinking visit: www.drinkaware.co.uk

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Norfolk & Waveney Specialist Domestic Abuse Charity

Leeway was established in 1974 with the help of a £200 start-up grant from Norwich City Council. Over the past four decades the charity has grown from those humble beginnings and we now have five safe houses and a team of more than 50 people providing advice, support and information to any adult or child experiencing domestic abuse in Norfolk and Waveney.



2 women
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domestic abuse

1 in 5 children
has been exposed
to domestic abuse

1 in 5 men
will experience
domestic abuse in
their lifetime

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24 hour helpline
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referrals@leewaynwa.org.uk



leewaysupport.org



@LeewayDV



leeway.fundraising



WELCOME TO THE 40th NORWICH BEER FESTIVAL



Rob Derbridge
Festival Organiser

Hello again everyone, I'd like to welcome you to this years' extra special Norwich Beer Festival. We have been a part of CAMRA's ongoing support for real ale, cider and perry for 40 years and we're very proud of our involvement promoting pubs and breweries both locally and further afield, raising awareness of the variety of produce that is available, and, hopefully, helping to change the opinion that real ale is 'old fashioned' or 'boring'.

Being our 40th Anniversary Celebration, we hope that this festival will be as special for you as it is for us. With such a big anniversary to celebrate, we are aiming for the party to run for the whole week, not just Saturday night! To help with this, we're running a competition where you could win a supply of beer, delivered to you in time to make your Christmas go with a bang! You'll find the full details of the 2017 Norwich Beer Festival Treasure Hunt on page 77 of this program.

Many of you may have already spotted that we have changed our opening times on Saturday this year, meaning that we are able to remain open and serving for the full day (hurray!). However, our staff, consisting wholly of willing volunteers, also deserve the opportunity to celebrate the fantastic achievement of the festival that they make happen. To offer our thanks and appreciation to this army, we'll be closing at 9pm to give them the chance to enjoy the festival... before they need to get their noses back to the grindstone and clear it all away again!

Keep your eyes peeled for the memorabilia featuring our fabulous Ruby themed logo, designed by Mark Sadler from Rackheath, taking pride of place around the venue.

I hope that you enjoy the festival!



Ian Stamp
N&N CAMRA Chairman

Afortieth birthday, as many of you will know, is an opportunity to reflect on the past and to make big changes. Whilst I don't think our Festival is suffering a mid-life crisis - last year's turnover was the highest ever and attendance was at the same levels it's been for years - there has been a lot of discussion in the wider world around beer festivals, what they're for, whether they should continue at all and if so in what form.

The pubs of Norwich provide a continuous festival of beer, with well over five hundred handpumps and taps providing the widest range ever seen in the city, from saisons to stouts and milds to NEIPAs (look it up!). So why do we need a beer festival? Well, apart from the social reasons - it's one of the biggest social events in the city each year - and the financial support it provides for CAMRA, both important, I think it still has a major part to play in showcasing the best of British and world beer whilst giving people who may not normally drink real ale the chance to try it, and those who do, a chance to try styles and beers they may not often find in pubs, such as stronger and aged beers - last year we bought a number of casks for ageing, some of them will be available this year and we'll be adding to our stock to make aged beer a feature of Norwich Beer Festival in future years. On the World Beer bar, we have a beer from almost every Trappist brewery in the world and more aged beer - Orval this time. There will also be several different gluten free beers available through the week from Nene Valley.

So please enjoy the Festival and give generously to our charity this year. Leeway were founded in 1974 and do invaluable work in helping people of all ages escape domestic abuse.

And last but not least, I'd like to thank all the volunteers who give their time to organise and staff the Festival every year. We're always looking for more help, as none of us are getting younger - if you'd like to volunteer for a session or two, please just speak to any steward or other volunteer or contact staffing@norwichbeerfestival.org.uk

Coming Soon ...



Winter's Brewing Co.



Entertainment

ENTERTAINMENT AT A GLANCE

	LUNCHTIME	EARLY EVENING	LATE EVENING
MON 23		HELLEDON & SPROWSTON BRASS BAND	
TUES 24	DIXIE MIX JAZZ BAND		
WED 25	KLEZMERISED	JOHN WARD BAND	HM BRITGRASS THREE
THURS 26	HUSHWING	THE HARVS	CAWSTON BRASS BAND
FRI 27	DAVE THOMAS BAND	PUNCH HOUSE BAND/TIM LANE	THE GOOD TIMES
SAT 28	BLAKENEY OLD WILD ROVERS		INVIDIA VOICES



40TH NORWICH BEER FESTIVAL

> MONDAY

Hellesdon and Sprowston Brass Band



Brass bands have become a popular feature at Norwich Beer Festival and the 40th celebration simply wouldn't be the same without them! Back again for the 2017 Festival is the Hellesdon and Sprowston brass band! Formed in 2005 with the merger of the former Sprowston Brass Band and the Enterprise Band, resulting in the creation of a band that is proud of their multiple years of experience and libraries. The former Sprowston Band was created from the old Lads Club Band in Norwich from the 1950's! The performance will be fitting tribute to the start of the 40th Norwich Beer Festival.

> TUESDAY

Dixie Mix Jazz Band



Headed by cornetist Simon Nelson, Dixie Mix bring together many of the region's best jazz players. Their talent, knowledge & enthusiasm for traditional jazz has led them to become East Anglia's hottest Dixieland jazz band. Dixieland is a style of jazz developed in New Orleans at the start of the 20th century.

> WEDNESDAY

Klezmerised

New for 2017 are a four-piece band, from Norwich and the band title says it all! Klezmerised will be playing a wide selection of Klezmer and Balkan music from eastern Europe.

John Ward Band



John Ward turned to folk and acoustic music in the mid 80's and, by 1988 had become a full-time songwriter and musician on the folk and roots music scene. Since then, he has performed in countless venues in the UK and overseas and has guested on numerous radio shows and on British television. He has released 7 albums and has published a book entitled the Iron Bridge. The John Ward Band creates a rich sound, full of harmonies. The music might be described as 'folk rock' though is hard to label due to the musicians' versatility and John's eclectic repertoire.

Hayley Morris Britgrass Three

This is an innovative three piece of Norfolk musicians playing a wide range of material from old pop classics to songs plucked from contemporary charts mixed with classic bluegrass breakdowns. With an easy professional musical style they seem to straddle several musical styles with three part harmonies, guitar, fiddle, banjos & mandolin.

> THURSDAY

Hushwing



Hushwing was formed in 2014 to celebrate, Norfolk folk singer, Walter Pardon's 100th birthday. They have since played at numerous local celebrations, pubs and festivals and for the Mid Norfolk Railway Folk Dance Train each year and have produced a couple of CDs and are currently working on 'Foundlings' - a collection of hitherto largely unknown Norfolk tunes. Hushwing play only tunes from Norfolk, from people like Walter Bulwer, Harry Cox, Billy Bennington, Billy Cooper and Herbert Smith. Interesting fact: Hushwing is a Norfolk dialect word for a Barn Owl!

The Harvs



Ian & Liam - father & son. They are family and we genuinely enjoy playing together. They generally like much the same sort of things and approach stuff like harmonies in a very similar and spooky way so they don't have to spend lots of time practising. If you want to know more about one or the other of us then why not use their Facebook page and ask them yourselves. Quite simply, one of us plays mandolin and the



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other plays guitar...mostly it's like that anyway. Both of them sing, sometimes melody, sometimes harmony. They both like a good laugh. And they both like hecklers. And both like what they do!

Cawston Brass Band

Cawston Brass Band formed way back in 1886, originally named Cawston & District Silver Prize Band, they first rehearsed above the Bell Inn in Cawston, Norfolk. To maintain a high standard, the band enjoys competing as well as concerts. Brass band contesting is not new thing. The band have won 176 prizes in 11 years and once secured 14 prizes in 4 days. They have made several appearances at Crystal Palace and they have risen to the 1st Section nationally. They are a favourite with visitors to festival particularly for their Queen tributes.

> FRIDAY

Dave Thomas Band



Dave Thomas is entering the 50th year of his professional career and is the guitarist and bandleader of choice for many of the big blues names visiting from the U.S. He also has a number of critically acclaimed albums in his own right that are as varied as they are classy. If you have an interest in blues music that has a clear lineage from its 1950's and 60's roots then you owe it to yourself to check the Dave Thomas Band out.

Punch House Band / Tim Lane



Probably best known as the composer & guitar player for the top local theatre company Crude Apache. Tim Lane is a Norwich-based song-writer and composer, guitarist, singer and music technology addict who's been making music since he was a youngster. The Punch House Band play a mix of country, bluegrass, blues, folk and Americana.

The Good Times



Formed in 2013 as Sophie G and the Good Times, The Good Times are a professional UK party band, offering a dynamic selection of music for celebrations and events. They perform all around the country with a wide range of popular music from the 1950s to current chart hits. From Taylor Swift to T-Rex and from Adele's Rolling In the Deep to Valerie by Amy Winehouse. In other words, if you are 18 to 80 they will have something in your era, well played and a lot of fun!

> SATURDAY Blakeney Old Wild Rovers

New for 2017, the Old Wild Rovers from Blakeney will be transporting you back in time. A Shanty and Folk band from the North Norfolk coast, the Old Wild Rovers started life some years ago over a few pints in a local pub. Since then they have organised and performed at many fundraising events, raising over £200,000 for charity, with their chorus of maritime songs, traditionally sung by sailors as they raised the mainsheet and set sail on their long journeys at sea, to humorous songs from the local area.

Invidia Voices



Invidia Voices are a big, strong and powerful sounding rock and soul choir in Norwich that allows all members to have fun whilst enjoying singing great hits from that past 5 decades, anything from Aretha to Queen, to Abba to Katy Perry and anything in between. Invidia voices was born in 2012, when Matt Emerson decided to set up a choir for his students. He felt that many of the existing choirs lacked an emphasis on fun and wanted to bring back the social, enjoyable side to performing as part of a vocal group. The first sessions started off as the Carolling & Christmas Choir, which turned into a roaring success. As a result of the enthusiastic response from all involved, Matt and Alex Emmerson decided to turn the choir into a full-time group. By March of 2012, well over a hundred new members had signed up to join the newly named Invidia Voices Rock & Soul Choir.

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Blackfriars is sponsored by
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Staff T-shirts are sponsored by
The Fat Cat



MERCHANDISE

PRICE LIST 2017

Mens

MENS POLO

Purple / Olive / White

MENS T-SHIRTS

Military Green / Sports Grey

MENS FLEECE

Navy, Red

Ladies

LADIES POLO

Lilac, White

LADIES T-SHIRTS

Heather Irish Green / Sports Grey

LADIES FLEECE

Blue

Accessories

SCARVES

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BADGES

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BEAUTY | **LOVE IS** | **BEER MAKES ME**
IS IN THE EYE OF THE BEERHOLDER
ALE | **HOPPY**
WE NEED | **KEEP CALM
& DRINK
BEER**

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Prasto's Porter ABV 5.2%

The Red Queen ABV 4.2%

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East Anglian Cider & Perry at Norwich Beer Festival

Real cider and perry have been enjoyed in Britain since Roman times. Many people have discovered the delights of these traditional drinks and the rich world of flavours they offer. While methods of production have benefited from modernisation, the basics still stay the same: pick, press, ferment, enjoy! Cider and perry made using these traditional methods are unpasteurised, uncarbonated and full of natural flavour. The taste can be any combination of mellow, aromatic, tangy, sharp, fruity, or tannic, as well as being sweet, medium or dry. These are real flavours, not masked by cold temperature or fizz! All of the well known 'industrial' ciders are not recognised by CAMRA as real traditional cider or perry.

Here at Norwich Beer Festival, we'll be once again concentrating on East Anglian ciders & perries. We'll have ciders from two new cider makers, Norfolk Raider, and Big Bear, from Essex. The number of East Anglian cider makers is increasing year on year, as is the quality of the cider & perry they make. East Anglian cider makers are starting to win national CAMRA awards: Pickled Pig (Bronze for Porker's Snout) in 2010, Harding's (Gold for 3 Peace Sweet) in 2016, and Burnard's (Silver for Stray Pear Perry) also in 2016. Long may this continue!

Each cider & perry on offer will have been graded for sweetness, and this will be indicated on the notices for each product. Here in Norwich, we use the 13 point scale, where 1 is the sweetest, 7 is a medium, and 13 is the driest possible. Along with the grading, taste and appearance attributes such as Sharp, Tannic, Fruity, Clear and Cloudy, will also be indicated. Where a cider or perry is made with a single variety of apple or pear, it will be indicated with "(SV)" at the end of the product name. Please ask the bar staff if you need help deciding, or have any questions, however, when it is busy, we will have less time to help.

Please be aware that traditional ciders and perries typically have higher alcohol content than most of the commercial cider you get in pubs or supermarkets, so please drink responsibly and enjoy your time at the festival.



Wassail!
Chris Rouse Cider Bar Manager



EAST ANGLIAN CIDER & PERRY COMPETITION

For many years, the East Anglian Cider & Perry Competition has been held here at Norwich Beer Festival. Due to the increasing number of cider makers in East Anglia (now over 50), it has become too complex to hold the whole competition at Norwich. Therefore, the competition has been split into county competitions, with the winners going forward to the finals held here at Norwich.

This year, the Cambridgeshire Cider Competition took place at Cambridge Beer Festival, the Hertfordshire Cider Competition took place at Hitchin Beer & Cider Festival, and the Essex Cider Competition took place at Chelmsford Summer Beer & Cider Festival. Naturally, the Norfolk Cider Competition will be held here at Norwich, along with Suffolk and Bedfordshire competitions. As there are far fewer perry makers in East Anglia, all East Anglian perries will still be judged here at Norwich.

The winners of the East Anglian Cider & Perry Competitions will go forward to CAMRA's National Cider & Perry Championships held at Reading Beer & Cider Festival in May.



ALL DAY BREWING *Salle, Norfolk*

- Blossom ☺ ☹ ☹
- Gilden (Whisky Cask) ☺ ☹ ☹

APPLE COTTAGE *Baldock, Hertfordshire*

- Fred's Perry ☺ ☹ ☹
- Special Branch ☺ ☹ ☹

BERTIES *Braintree, Essex*

- Cox (SV) Oak Matured ☺ ☹ ☹
- Galanthus Perry ☺ ☹ ☹
- OBSession ☺ ☹ ☹

BIG BEAR *Stisted, Essex*

- Cider ☺ ☹ ☹

BURNARD'S *Banham, Norfolk*

- COR BLIMEY ☺ ☹ ☹
- Oakey Dokey ☺ ☹ ☹
- Scrumpy ☺ ☹ ☹
- Stray Pear (Perry) ☺ ☹ ☹

CAMBRIDGE CIDER CO. *Bassingham, Cambs*

- Much Merriment ☺ ☹ ☹
- President's Perry ☺ ☹ ☹

CASTLINGS HEATH *Boxford, Suffolk*

- Organic Original ☺ ☹ ☹

CROMWELL *Hemmingford, Cambridgeshire*

- Cavalier Perry ☺ ☹ ☹
- Oliver's Sweetheart ☺ ☹ ☹
- Session ☺ ☹ ☹

CRONES *Kenninghall, Norfolk*

- Norfolk Perry ☺ ☹ ☹
- Old Norfolk ☺ ☹ ☹
- Rum Cask ☺ ☹ ☹
- Special Reserve ☺ ☹ ☹
- User Friendly ☺ ☹ ☹

DELVIN END *Sible Hedingham, Essex*

- Storm ☺ ☹ ☹

DOWNHAM *Downham Market, Norfolk*

- Jonagold ☺ ☹ ☹
- Tickle ☺ ☹ ☹

DUXFORD SCRUMPY CO. *Duxford, Cambs*

- Quantum Leap ☺ ☹ ☹
- Summer Daze ☺ ☹ ☹

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40TH NORWICH BEER FESTIVAL

EAST NORFOLK *Scratby, Norfolk*

Norfolk Hawker	😊😊😊
Radiant Rose	😊😊😊
Romany Rose Perry	😊😊😊
White Horse Upton	😊😊😊

GIGGLER *Halesworth, Suffolk*

Cider	😊😊😊
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HARLESTON CIDER CO. *Palgrave, Suffolk*

CiderLite	😊😊😊
Cideroad	😊😊😊
HedgeFund	😊😊😊

HERTS CIDER MUCH *Hadham, Hertfordshire*

Millers Dance	😊😊😊
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JONTY'S *Banham, Norfolk*

Early Night	😊😊😊
Red Sky	😊😊😊

LONDON GLIDER *Moreton, Essex*

Cider	😊😊😊
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NORFOLK CIDER CO. *Hoveton, Norfolk*

Kingfisher 'Medium Dry'	😊😊😊
Kingfisher 'Sweet'	😊😊😊

NORFOLK RAIDER *Rackheath, Norfolk*

Dolly Pink	😊😊😊
Original	😊😊😊
Wingman	😊😊😊

ORWELL *Ipswich, Suffolk*

Son of Red Devil	😊😊😊
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PICKLED PIG *Streatham, Cambridgeshire*

New Season Porker's	😊😊😊
---------------------	-----

POTTON PRESS *Potton, Bedfordshire*

Grounds for Divorce	😊😊😊
Pyder	😊😊😊
Sweet Spot	😊😊😊

S.O. CIDER *Cambridge, Cambridgeshire*

Barrel No. 3	😊😊😊
Lunatic Soup	😊😊😊
Re-Discovery	😊😊😊

SIMON'S CIDER *Cambourne, Cambridgeshire*

Russet (SV)	😊😊😊
Sweet P	😊😊😊

SPINNEY ABBEY *Wicken, Cambridgeshire*

Monk & Disorderly	😊😊😊
Virgin on the Ridiculous	😊😊😊

VILLAGE GREEN CIDER

Norfolk Pulham St. Mary, Norfolk

Norfolk 'Dry'	😊😊😊
Norfolk 'Medium'	😊😊😊

WATERGULL ORCHARDS

Wisbech, Cambridgeshire

Pear Perry Russet (SV)	😊😊😊
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WHIN HILL *Wells, Norfolk*

'Sweet'	😊😊😊
Browns (SV)	😊😊😊
Dabinett (SV)	😊😊😊
Perry	😊😊😊



'He Looked and smelt like Autumn's very brother, his face being sunburnt to wheat-colour, his eyes blue as corn-flowers, his sleeves and leggings dyed with fruit-stains, his hands clammy with the sweet juice of apples, his hat sprinkled with pips, and everywhere about him the sweet atmosphere of cider which at its first return each season has such an indescribable fascination for those who have been born and bred among the orchards.'

Thomas Hardy

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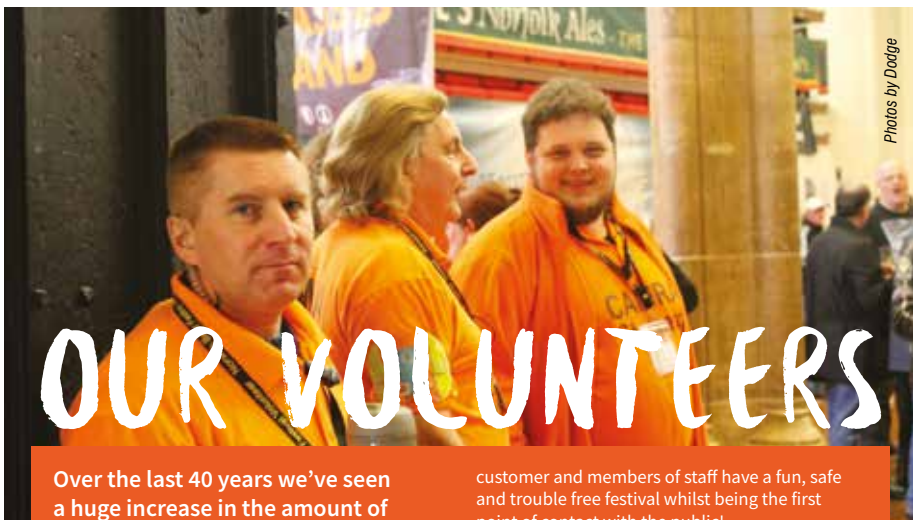
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40TH NORWICH BEER FESTIVAL

OUR VOLUNTEERS



OUR VOLUNTEERS

Over the last 40 years we've seen a huge increase in the amount of volunteers that help out at the Norwich Beer Festival. From helping wash glasses to serving drinks, to working on the stewarding team to signing up new members. There are many different voluntary roles that all support the Beer Festival in taking place. Some people return to working at the beer festival for many years (some for all!) and return each year to the same role where as other will explore the different roles that are on offer. Some of the roles are explained below:

On the bar

Working on the bar brings you up close and personal to the beers that are on offer and whilst working a trade session gives you the chance to potentially meet the brewers that made a particular beverage or a pub which sells it. It also provides you with the knowledge to be able to discuss with the public the beers on offer

Steward

As Stewards our primary job is to ensure the

customer and members of staff have a fun, safe and trouble free festival whilst being the first point of contact with the public!

Membership stand

Working on the Membership stand can give you the opportunity to meet new people and introduce them to the wonderful world that is CAMRA.



There are more roles available and if you are interested in helping out, please ask any of the volunteers you see working or email staffing@norwichcamra.org.uk

So, why do our amazing volunteers help out, you may ask and where do we find them? We have volunteers that are local and some come from further afield. We have Bar Managers from Barnsley, Cellar Team staff from America, Bar Staff from Suffolk, Stewards from Wales plus more who travel! We've been described as making new volunteers feel welcome to a beer festival with "lovely, friendly people, a fantastic venue and an amazing atmosphere". We fully embrace individuality and enjoy when our bar staff have their fancy dress days!

Helping volunteer at the Norwich Beer Festival makes you feel a part of the community and everyone makes you feel like you belong.

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Festival smashes 10-year record

-2. NOV. 1987

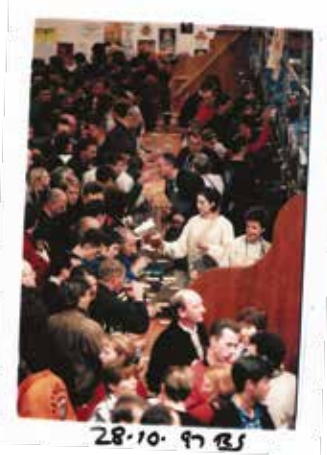
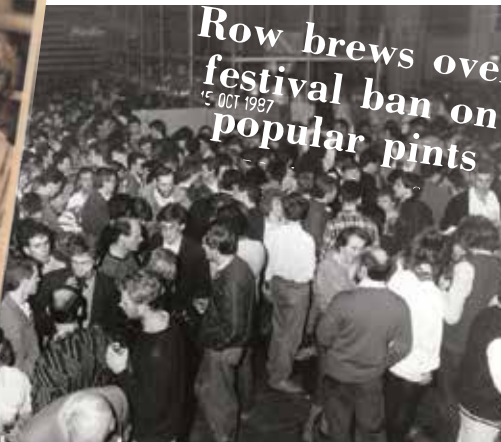
Barrel of fun for people with taste

24 OCT 1984

40 Festivals

For 40 years the Norwich Beer Festival has been held within The Halls. From the first festival being held over a weekend in September (16th - 18th of September 1977) to the present; 5 and a half days of October half term. The first festival was held in the Blackfriar's Hall only with them expanding in the next year due to overcrowding. There are many changes that has happened since the first festival that include the amount of different beers on offer; from 35 to 120 brews in the early 90's to over 250 in the present. The 10th festival saw an increase from 35 different beers on offer to 80 beers and 21 ciders.

The following photos show some of the earlier photographs taken within The Halls along with some snippets of newspaper articles and headlines throughout the last 40 years.



Norwich festival has 33 beers

10. NOV 1984

All photographs were obtained through the Archives in Acclant.

Fancy a pre-Budget binge? If beer is your favourite tipple there is plenty of it at the third Premises beer festival in Norwich — around 350 gallons. There are about 33 beers and three types of cider from all over the country, including Cumbria and Yorkshire. It is all real ale, with a few unusual ones like Timothy Taylor's Ram Tam and Hereward Warrior.

There had been a good start to the festival, and the connoisseurs were saying the beer was in good condition. He added that Premises, which he said was "more than just an arts centre," hoped to make reasonable profit from the festival. "Premises is not exactly trouble, but at the moment have to keep continually fundraising to keep the place going, we would just fall down," he said. Campaign for Real Ale explained.



festival full of cheer

10. NOV 1984

MORE than 10,000 pints of real ale are expected to flow at the first ever Norwich Beer Festival this weekend.

The first was downed today by the Bishop of Lynn, the Rt. Rev. Aubrey Aitken, who officially opened the festival at Blackfriars' Hall in Norwich.

Real ale fans sink 50,000 pints

14. NOV 1993

Blare-eyed volunteer helpers at the 16th Norwich Beer Festival were looking forward to resting their pint-pulling arms and their heads as the annual event closed this week.

10,000 pints of real ale flowing

17. SEP. 1977

More than 10,000 pints of real ale are expected to flow at the first ever Norwich Beer Festival this weekend. The first was downed yesterday by the Bishop of Lynn, the Rt. Rev. Aubrey Aitken, who officially opened the festival at Blackfriars' Hall in Norwich. The Bishop was asked to pull appropriately, the first pint of Merrie Monk but preferred to drink bitter rather than the strongest draught mild in the country. "I like a beer but I'm no expert," he said.

AIM

The festival is featuring about 35 different brews — the aim being, according to joint organiser Mick Betts, to



Call for ingredients to be shown on beer

28. OCT. 1987

THESE are special messages for beer connoisseurs at the Norwich Real Ale Festival later this month... prepare to meet your "Olefin", the Special Eagle Brewery, of Eppingham, set out to produce a very good reason it has been named "Commodity Ale".

Proprietor of the brewery, Raymond Ashworth, explained: "We think the 10th and the year '87 — and decided to blow a special beer with an original gravity of 1087 — the strongest we have ever produced."

Beer festival organisers met with an original gravity of 1087 — a beer brewed by William the Conqueror and created the 10th and 3rd years.

Proprietor Mr. Tad Williams described the brewery's latest production "Eagle Ale," as a pale ale with a nice nutty taste.

15. OCT. 1987



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Sort by Brewery, Beer Name, or Location.

Find beers by name, brewery or ABV.

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Bronze - CAMRA Champion Golden Ale of Norfolk 2017

Brew No 40: Dark Ale with Slovenian Hops 4.5%
Limited Edition Special to commemorate 40 years of the festival

Legacy Noir: Inverted Blonde Ale 4.4%

Old Nogg: Exclusive wood aged Old Ale 6.0%

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THE DIFFERENT STYLES OF BEER

THE DIFFERENT STYLES OF BEER

THE DIFFERENT STYLES OF BEER

The Different Styles of Beer Below are the different types of beer which you will find within the 40th Norwich Beer Festival. If you wish to read more information regarding the styles, the history of them and styles which are not present at the festival, please go to www.camra.org.uk/different-styles

MILD

Mild is one of the most traditional beer styles which is 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 chocolaty character with nutty and burnt flavours.

Mild is a beer which has tastes and textures all of its own. Darker milds are produced from darker malts and/or roasted barley. However, not all milds are dark. Milds tend to have an ABV in the 3% to 3.5% range, with of course some notable exceptions.

BITTER

Bitter falls into the 3.4% to 3.9% band, with Best Bitter 4% upwards but a number of 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. 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.

LIGHT BITTERS

We define light bitters as any bitter with an ABV of 3.4% or lower and they do also tend to be lighter in colour than stronger bitters.

GOLDEN ALES

Strengths will range from 3.5% to 5.3%. The hallmark will be the biscuity and juicy malt character derived from pale malts, underscored by tart citrus fruit and peppery hops, often with the addition of hints of vanilla and cornflour. Golden ales are pale amber, gold, yellow or straw coloured and above all, such beers are quenching and served cool.

PALE ALE OR IPA

Look for juicy malt, citrus fruit and a big spicy, peppery bitter hop character, with strengths of 4% upwards.

PORTER & STOUT

Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness.

Porters are complex in flavour, range from 4% to 6.5% and are typically black or dark brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley. Stouts can be dry or sweet and range from 4% to 8% ABV.

BARLEY WINE

Barley Wine is often strong – usually between 10% and 12% – and was stored for prodigious periods of as long as 18 months or two years.

Expect massive sweet malt and ripe fruit of the pear drop, orange and lemon type, with darker fruits, chocolate and coffee if darker malts are used. Hop rates are generous and produce bitterness and peppery, grassy and floral notes.

OLD ALE

Darker versions will have a more profound malt character with powerful hints of roasted grain, dark fruit, polished leather and fresh tobacco.

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%.

VEGAN & VEGETARIAN BEERS

The key ingredient that determines whether a beer is vegetarian/vegan or not is finings. Finings are used to clarify beer, by pulling yeast sediment to the bottom of the cask. These are usually made from isinglass, an extract from the swim bladder of the sturgeon fish. Although the finings drop to the bottom of the cask with the yeast and are not consumed, the use of an animal product to produce the beer is objected to by strict vegetarians and vegans.

Some brewers don't fine their beer, but this means the beer needs longer to settle before serving in the pub and still turns out hazy or even cloudy in the glass. Others use finings made from seaweed, but this is mostly confined to bottled beer usage. If a beer has been certified as vegan it should appear marked in the beer listings with a V.



- PALE ALE
- WHEAT
- DARK MILD
- OLD
- FRUIT
- ✔ VEGAN
- IPA
- BITTER
BEST BITTER
STRONG BITTER
- SPICE
- PORTER
- SPECIALITY
- 40 BEER FROM
THE FIRST
BEER FESTIVAL
- GOLDEN
- BARLEY WINE
- STOUT
- GF GLUTEN FREE

Light, golden and pale.
There are many types of beer.
Autumn is beer time.



This year we have separated our two main cask beer bars into two lists. National Beers will be in the St Andrews Bar with Local Beers (from Norfolk) being served in the Blackfriars Bar. Please be aware that later on in the week we may have beers on in other bars therefore please use our online beer list which is constantly updated: norwichcamra.org.uk/bf

Not all of the gluten free and vegan beers available have been marked in the programme so please see the cask cards for either a or to signify if they are gluten free or vegan. For more information regarding allergens, please ask a member of staff behind the bar.

When beers are available to be served there will be a card on the cask/stillage and will look similar to this:



All beers listed in this programme were correct at time of printing.

ADNAMS *Southwold, Suffolk*

- **Cucumber Sour** 4.0%

A Fergus special, we trust him. it's sour, it's cucumber, nice!

- **Southwold Bitter** 3.7%

Aromas of toffee apple, caramel and sulphur. Malty bitter and apple flavours linger into the aftertaste.

- **Tally Ho** 7.0%

Dark Mahogany red in colour with a rich, fruity aroma and a heart warming sweet raisin and biscuit palate.

ANGLES *Orton Southgate, Cambridgeshire*

- **Feral Nun** 4.0%

A dark ruby strong bitter, with porterish tendencies, mellowed by a two-stage hopping process with East Kent old English hops.

- **Southgate Bitter** 3.6%

A light brown old English bitter, full bodied and subtle.

BANKS'S (MARSTON'S) *Wolverhampton, Staffs*

- **Bitter** 3.8%

A distinct Northdown dry hop character prevails, with a subtle clove-like note derived from the Tetley yeast.

- **Mild** 3.5%

Pale mild with slightly sweet finish and a touch of dark fruit

BATEMANS *Wainfleet, Lincolnshire*

- **Lincoln Red** 5.0%

A dry and refreshing red beer, subtly hopped with English Bramling Cross & Golding hops that serves up a spicy blackcurrant finish.

- **XXXB** 4.5%

A blend of malt, hops and fruit on the nose with a bitter bite over the top of a faintly banana maltiness that stays the course.

BEDLAM *Albourne, West Sussex*

- **Benchmark** 4.0%

A rich character with a hint of chocolate and malted flavours and a dry finish.

- **Porter** 5.0%

Dark brown with notes of coffee & chocolate, slightly sweet.

BISHOP NICK *Braintree, Essex*

- **Gold Staff** 3.9%

Subtle nutty sweetness which compliments spicy blackcurrant and citrus flavours.



- **Ridleys Rite** 3.6%

Award winning honest session beer, Fuggles and Goldings hops balancing a combination of malts.

BLACKEDGE *Horwich, Gt Manchester*

- **IPA** 4.7%

Golden coloured IPA with four varieties of American hops and grapefruit nose and flavour.

- **Pike** 4.0%

A pale ale with a distinct hint of citrus hop flavour and marmalade tones.

BRANDON *Brandon, Suffolk*

- **Brewers Droop** 5.0%

Floral & citrus notes from the hops impart a rounded orange aroma & flavour, with an enduring pleasant warm finish.

- **Slippery Jack** 4.4%

Dark brown stout with plenty of roast, hints of coffee and dark fruits.

CAIRNGORM *Aviemore, Highlands & Islands*

- **Gold** 4.5%

Continental style beer with Saaz hops providing an initial fresh and zesty flavour with Styrian Goldings providing late aromas.

- **Witches Cauldron** 4.9%

A dark ruby red coloured ale with a hint of roast malt flavours and a pleasant sweet aftertaste.

CALVORS *Coddenham, Suffolk*

- **American Red** 4.5%

A complex malt base creates a rich, ruby coloured ale.

- **Suffolk Graduate** 3.8%

English pale ale brewed for the University of Suffolk.

CHARWOOD *Loughborough, Leicestershire*

- **Hubble Bubble** 4.4%

A dark amber autumnal ale with hints of pine, citrus and marmalade.

- **Vixen** 4.0%

A well balanced copper-coloured best bitter with subtle hints of honey, spice and hedgerow fruits.

CHILTERN *Terrick, Buckinghamshire*

- **300s** 5.0%

A robust, full-flavoured, dark old ale with real depth of flavour and a long finish. The beer's idiosyncratic name is taken from the area immediately surrounding the Brewery, known as the Three Hundreds of Aylesbury.

PIE & MASH

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40TH NORWICH BEER FESTIVAL

- PALE ALE ● WHEAT ○ DARK MILD ● OLD ● FRUIT
- IPA ● BITTER BEST BITTER STRONG BITTER ○ SPICE ● PORTER ● SPECIALITY
- GOLDEN ○ BARLEY WINE ● STOUT ● GLUTEN FREE VEGAN

● **Chiltern Pale** 3.7%
 Relatively light in colour, it has a good definition on the palate and a refreshing, cleansing finish.

● **CLIFF QUAY** *Ipswich, Suffolk*
 ● **Tolly Roger** 4.2%
 This beer has complex flavours of malt, sweetness, bitter oranges, and honeysuckle and fragrant aroma of citrus fruit with floral notes.

● **Tumble Home** 4.7%
 A fruity warmth flavour, followed by dark toffee character and hints of roast.

● **CROMARTY** *Daviston, Ross and Cromarty*
 ● **Red Rocker** 5.0%
 ● **Rogue Wave** 5.7%
 Extra Pale Ale using Calypso, Cascade, Kohatu and Moteuka hops.

● **CROUCH VALE** *South Woodham Ferrers, Essex*
 ● **Amarillo** 5.0%
 A golden ale with aromas of Amarillo hops and a lasting spicy and orangy flavour.
 ● **Ten** 4.8%
 Deep brown in colour and hopped with exclusive English Boadicea hops.

● **DAVENPORTS** *Walsall, West Midlands*
 ● **Highgate Old** 5.3%
 A warming aroma with hints of chocolate, fruit and malt gives way to a complex full palate of chocolate, fruit and liquorice.
 ● **Original Bitter** 4.0%
 A bright copper coloured ale. The beer has a good balance between malt and fruity bitterness.

● **DORKING** *Dorking, Surrey*
 ● **Red India** 5.0%
 This beer has a fruity sweetness like berry and dried fruits, with a smooth full bodied taste.
 ● **Smokestack Lighnin'** 4.0%
 A beech smoked ale made with imported smoked malt and American hops.

● **EAST LONDON** *Lea Bridge, Gt London*
 ● **Nightwatchman** 4.5%
 Red-tinged in colour, it's relatively well hopped and a little sweet in taste.

○ **Orchid** 3.3%
 A dark mild, spiced with vanilla. Slightly mahogany in colouration.
 ● **Pale Ale** 4.0%
 A crisp, lighter coloured ale with a subtle bitterness and a fruity perfumed aroma.

● **ELGOOD'S** *Wisbech, Cambridgeshire*
 ○ **Black Dog** 3.6%
 Award winning mild, well balanced with a full roast flavour.
 ● **Cambridge Bitter** 3.8%
 A mid brown bitter with a good balance of malt and hop character.

● **Fruit Lambic** 5.0%
 Tangy cherry and raspberry with a slight Vimto feel.
 ● **Golden Newt** 4.1%
 Golden coloured ale with a nice balanced malty base with a gentle citrus hoppiness.
 ● **Lambic** 6.0%
 Fruity zesty with a distinct dryness.

● **ELLAND** *Elland, West Yorkshire*
 ● **Bargee** 3.8%
 A full flavoured bitter made with four different malts, and hops from England and America. Wooden casks.
 ● **'Eil & Back** 4.6%
 Pale premium bitter with grapefruit and citrus aroma and a dry fruity taste. Wooden casks.

● **FLIPSIDE** *Nottingham, Nottinghamshire*
 ● **Flipping Best** 4.2%
 A traditional dark brown best bitter. Strong malt flavours complemented with good bitterness & gentle hop flavours.
 ● **Franc 'in' Stein** 4.3%
 Pale coloured ale with almost lager feel with a bitter finish of hop and spice.

● **FULLER'S** *Chiswick, London*
 ● **ESB** 5.5%
 Classic premium bitter bursting with cherry and orange, balanced by soft malty toffee and caramel notes.

THE RIBS

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40TH NORWICH BEER FESTIVAL

- PALE ALE ● WHEAT ○ DARK MILD ● OLD ● FRUIT
- IPA ● BITTER ○ SPICE ● PORTER ● SPECIALITY
- GOLDEN ● BEST BITTER ○ BARLEY WINE ● STOUT ● GLUTEN FREE
- STRONG BITTER
- ✓ VEGAN
- 40 BEER FROM THE FIRST BEER FESTIVAL

● **London Porter** 5.4% ☹️☹️☹️
Intense chocolate flavours with a light bitterness and hint of vanilla.

○ **Vintage** 8.5% 😊😊😊
Full bodied barley wine whose recipe varies slightly each year, expect fruit cake nose with a mellow fruitiness and a hint of spice.

FYNE ALES *Cairndow, Strathclyde*

● **Hurricane Jack** 4.5% 😊😊😊
A pale golden beer with an aroma of sweet malt and light fruity hops. Citrus flavours are prominent with tangerine notes with a subtle lemon kick at the end.

● **Jarl** 3.8% 😊😊😊
Light & golden colour with a strong citrus and hop aroma. Citrus & grassy hop flavours dominate the palate with a light & refreshing dry finish.

GEMSTONE *Maidstone, Kent*

● **Jade** 4.0% 😊😊😊
Fruity style bitter with a fresh taste.

GOFFS *Winchcombe, Gloucestershire*

● **Black Knight** 5.3% 😊😊😊
A very dark ruby red tinted beer with powerful chocolate malt aromas and a hint of vanilla. Very smooth, very rich dry malt flavours with a subtle hoppiness.

● **Cheltenham Gold** 4.5% 😊😊😊
Citrusy style ale with a light biscuit finish.

GREEN JACK *Lowestoft, Suffolk*

● **Golden Best** 3.8% 😊😊😊
A golden bitter ale with crisp bitterness, balanced malt and a hoppy finish. Craig's favourite.

● **Jenny Morgan** 4.0% 😊😊😊
An easy drinking bitter, traditional in style but with a fruity hop character. Jenny Morgan was a folk art figure from the 1700's, based on a song about a Welsh girl who waits at home whilst her sweetheart is at sea.

GREENE KING *Bury St Edmunds, Suffolk*

○ **XX Mild** 3.6% 😊😊😊
A dark, mild ale with a distinctive taste of dry fruit and bread and delicate floral aroma.

HAMMERTON *Islington, Gt London*

● **Blank Slate** 3.3% 😊😊😊
Dry hopped with Waimea and Cascade. Citrus flavours combining with a subtle malt presence and juicy finish.

● **N1** 4.1% 😊😊😊
Session pale ale with a variety of fruity and aromatic hops from around the globe.

HOLDEN'S *Dudley, West Midlands*

● **Black Country Bitter** 3.9% 40 😊😊😊
Distinctive and assertive hop character, balanced with a fruity palate and a malty finish.

● **Golden Glow** 4.4% 😊😊😊
Subtle hop aromas, a gentle sweetness and an almost citrus like pleasant bitter finish.

HOOK NORTON *Hook Norton, Oxfordshire*

● **Copper Ale** 4.8% 40 😊😊😊
A premium dark red beer with a strong dry palate with an unusual 'old fashioned' aftertaste.

● **Hooky Bitter** 3.5% 40 😊😊😊
A subtly balanced, golden bitter, hoppy to the nose, malty on the palate.

○ **Hooky Mild** 2.8% 😊😊😊
A dark chestnut coloured ale, full of roast malt flavours, and complemented with a subtle dry hop aroma.

HOP STUDIO *Elvington East Yorkshire*

● **Hellebock** 5.8% 😊😊😊
A beer with German Helles style.

● **XS** 5.5% 😊😊😊
With a slight spicy dark fruit base and malted bitterness with hints of floral and citrus aromatics.

HOXNE *Hoxne, Suffolk*

● **Defender** 5.0% 😊😊😊
Amber coloured oatmeal IPA with strong hoppy bitterness.

● **Heritage Old Ale** 6.5% 😊😊😊
Rich winter warmer style ale.

ISLE OF SKYE *Uig, Isle of Skye*

● **GOLD** 4.3% 😊😊😊
A distinctively different ale, brewed with porridge oats. Dry Finish.



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“Yanlin’s good!”

WOLF BREWERY



● **Young Pretender** 4.0%
A golden-hued, hoppy, refreshing ale.

KENT *Birling, Kent*

● **Cobnut** 4.1%
Fresh ruby ale. Generously hopped, dark and nutty.

● **New Black APA** 4.8%
Black American Pale ale, light and citrusy with a subtle dark malt body.

KINGS CLIFFE *Kings Cliffe, Northamptonshire*

● **5C** 3.8%
A light and golden hoppy ale with a refreshing and balanced hoppy finish

● **P51** 5.1%
Named after the North American Mustangs which flew from RAF King's Cliffe between 1942 & 1945, and is brewed using an 1896 recipe which has been refined for the modern palate.

LOCH LOMOND *Alexandria, Dunbartonshire*

● **Kessog** 5.2%
Slight berry sweetness, dark brown in colour with warm spice flavours.

● **Silkie Stout** 5.0%
A rich dark chocolate stout, with flavours of coffee and chocolate and a hint of orange.

MARSTON'S *Burton upon Trent, Staffordshire*

● **Bass** 4.4%
Classic bitter with a complex nutty, malty taste with subtle hop undertones.

● **Courage Directors** 4.8%
Pale brown in appearance with malty and fruity notes and a distinctive dry-hop aroma and flavour.

MAULDONS *Sudbury, Suffolk*

● **Blackberry Porter** 4.8%
A full bodied, black porter with a balanced hop aroma and rich blend of chocolate and roast flavours that give way to a subtle sweet fruit finish.

● **Octoberfest** 5.0%
A smooth strong bitter beer with a soft hoppy aroma that gives a lingering finish.

MCMULLEN *Hertford, Hertfordshire*

○ **AK** 3.7%
More of a bitter now than the light mild it was before 2003.

● **Country Bitter** 4.3%
Bitter with a distinct fruitiness balanced out by a nutty finish.

MIGHTY OAK *Malton, Essex*

○ **Oscar Wilde** 3.7%
A mellow, moreish dark mild with hints of berry fruits and bittersweet chocolate.

MOONSHINE *Fulbourn, Cambridgeshire*

● **Amarillo** 5.5%
Pale ale with citrus fruit hop aroma with a slight caramel maltiness in the finish.

● **Blackberry Saison** 6.5%
Belgium style ale that's fresh and fruity.

MOORHOUSES *Burnley, Lancashire*

● **Ruby Witch** 4.6%
Subtle roast notes and hints of spice and tangerine

● **White Witch** 3.9%
Lemon, citrus and spice on the aroma balanced with a smooth malt taste and a lingering bitterness.

NELSON *Chatham, Kent*

○ **Admiral Pumpkin** 4.8%
A Pumpkin coloured ale, smooth and fruity with a lingering citrus aftertaste.

NENE VALLEY *Oundle, Northamptonshire*

● **Blonde Session** 3.8%
Spicy, grapefruit, lemon, and pine aromas. BSA has good body with a hint of sweetness and is well balanced by a robust bitter aftertaste.

● **Manhattan Project** 4.0%
Mix of tropical citrus flavours that give way to slight resinous mouthfeel.

NETHERGATE *Pentlow, Essex*

● **IPA** 3.5%
Amber coloured ale with a biscuity feel and slight citrus overtones.

○ **Umbel Magna** 5.0%
Sweet with the distinctive flavour of coriander complementing the coffee and chocolate maltiness.

NORTH RIDING *Scarborough, North Yorkshire*

● **Ice Cream Porter** 4.5%
Cocoa and vanilla dominate the aroma, with a first impression being of gentle sweetness, but this soon gives way to genuine bitterness.

● **Session IPA v26** 3.8%
Session IPA with different hops used in each batch.

OLD CHIMNEYS *Market Weston, Suffolk*

● **Good King Henry** 9.6%
Complex award winning stout with hints of black forest gateaux, vanilla, treacle and chocolate.

● **White Admiral** 8.0%
Richly flavoured wheat beer, with hints of banana and marmalade.

PORTOBELLO *North Kensington, Gt London*

● **VPA** 4.0%
Light refreshing beer with a hint of spiciness.

● **Westway** 4.0%
Hints of orange peel and lemon combine with a dry finish.

RAMSGATE *Broadstairs, Kent*

● **Gadds No 7** 3.8%
Easy drinking bitter with balanced maltiness and fruit feel.

● **Green Hop** 4.8%
Made with fresh hops, expect crisp fruit aroma with the malt taking a back seat.

ROOSTERS *Knaresborough, North Yorkshire*

● **Buckeye** 3.5%
An easy-drinking, well-hopped pale ale with an orange, citrus fruit aroma and a refreshing level of bitterness.

● **Londonium** 4.5%
A dark beer with a hint of coffee on the finish. Made in the style made popular by the street and river porters of London in the 18th century.

ROTHER VALLEY *Northiam, East Sussex*

● **Boadicea** 4.5%
Amber coloured bitter with a herbal nose followed by a restrained fruit finish.

● **Exit** 5.6%
Full bodied bitter with malty sweetness and grassy bitterness.

● **SAMBROOKS** *Wandsworth, Gt London*
● **Wandle** 3.8%
Well balanced ale brewed using floor malted Maris Otter and whole leaf hops.

SAWBRIDGEWORTH *Sawbridgeworth, Herts*

● **Manor Mild** 3.4%
Dark brown with hints of dried fruitiness.
● **Is it Yourself?** 4.2%
Copper coloured bitter has a delightful floral aroma with an easy drinking citrusy bitterness.

SHARPS (MOLSON COORS)

Wadebridge, Cornwall
● **Atlantic** 4.2%
Flavoured with american hops, sweet with dry finish.
● **Sea Fury** 5.0%
Premium ale with slight fruit notes and sweet finish.

SHEPHERD NEAME *Faversham, Kent*

● **Master Brew** 3.7%
Session bitter with fainty fruit notes and biscuity finish.

SHORTTS FARM *Thorndon, Suffolk*

● **Black Volt** 4.8%
Smooth and creamy Milk Stout with a sweet earthiness.
● **Session IPA** 4.5%
Citrus, Simcoe and Mosaic combine to produce a tropical and juicy easy drinking IPA.

ST PETER'S *South Elmham, Suffolk*

● **Golden Ale** 4.0%
Light, golden ale with a hint of citrus and malty finish.
● **Grapefruit** 4.7%
Zesty wheat beer with a restrained grapefruit fruitness.

THEAKSTON *Masham, North Yorkshire*

● **Infallible** 4.2%
A full bodied malty ale with molasses and roasted malt flavour scented with very light hop characteristic.
● **Old Peculier** 5.6%
Famous ale with plenty of backbone of toffee and sweet fruit leading to dryish finish.

THREE BLIND MICE *Little Downham, Cambs*

● **Lonely Snake** 3.5%
Balanced sweetness and bitterness complement the citrus fruitiness.
● **Milk Worm** 5.3%
A chocolate and vanilla milk porter, yummy.



- PALE ALE ● WHEAT ○ DARK MILD ● OLD ● FRUIT
- IPA ● BITTER BEST BITTER STRONG BITTER ○ SPICE ● PORTER ● SPECIALITY
- GOLDEN ○ BARLEY WINE ● STOUT ● GLUTEN FREE VEGAN

● **Table Liquor** 3.0%
 Flavoursome for its strength, the fruitiness fading into a sweet zesty finish.

THREE CASTLES *Pewsey, Wiltshire*

● **Corn Dolly** 4.7%
 Slightly Floral, delicate aroma with a unique blend of lager & malt hops.

● **Heritage** 4.4%
 Traditional style bitter with a hint of fruitiness leading to a soft bitter finish.

THREE KINGS *North Shields, Tyne & Wear*

● **Dark Side of the Toon** 4.1%
 Dry Irish style stout with a slight taste of licorice finishing to robust malty sweetness.

● **Silver Darling** 5.2%
 Hoppy with aroma of citrus, grain & pine leading a dry bitter finish.

TOP OUT *Loanhead, Midlothian*

● **Drei Hopped** 2.8%
 Well hopped rye pale ale with a grassy citrus aroma and herbal bitter finish.

● **Smoked Porter** 5.6%
 Dark brown porter with lots of roasted malt and a hint of chocolate and peat whisky.

TRING *Tring, Hertfordshire*

● **Colley's Dog** 5.0%
 Premium bitter with a long dry finish with overtones of malt and walnuts and a hint of blackberries.

● **White IPA** 5.5%
 Tangerine citrus flavours and a hint of vanilla combine to a dry earthy finish.

TRIPLE FFF *Four Marks, Hampshire*

● **Altons Pride** 3.8%
 Golden brown session bitter, full bodied with a forward hoppy aroma.

● **Citra Sonic** 4.4%
 Single hopped with citra, aromatic grapefruit and pine aroma with some sweet maltiness.

● **Hunky Dory** 4.7%
 Complex English style hop profile with a biscuity body and almost marmalade finish.

● **Moondance** 4.2%
 Well hopped with a balanced bitterness leading to a focal finish.

○ **Pressed Rat & Warthog** 3.8%
 Hoppy mild; with a dry roasty flavour, a good body with hints of fruit, a balanced bittersweet aftertaste.

● **Smells Like Team Spirit** 4.0%
 Green hop ale sourced with freshly picked hops picked just before the brewing process.

WANTSUM *Canterbury, Kent*

● **1381** 3.8%
 Golden IPA with delicate floral aromas and a touch of orange peel flavour in the finish.

○ **Black Prince** 3.9%
 Abundant notes of Licorice with a sweetish taste than finishes with a malty bitterness.

WATNEYS *London, Gt London*

● **Watneys Pale Ale** 3.9%
 Brewed at Sambrooks, well balanced with malt to the fore but this quickly changes to a bitter, spicy finish.

WELLS *Canterbury, Kent*

● **Eagle IPA** 3.8%
 A complex finish of bitter hops, nuts and citrus fruits.

WEST BERKSHIRE *Yattendon, Bedfordshire*

● **Dr Hexters Healer** 5.0%
 Full-bodied and highly hopped premium ale with a herby mouthfeel.

○ **Maggs Mild** 3.8%
 Award winning mild, full of roasty maltiness and delicately balanced between malt and hop in the finish.

XT *Long Crendon, Buckinghamshire*

● **1** 4.2%
 Pale malts and fruity hops. Combine to give a citrusy bite to a sweetish finish.

● **Animal Dark Saison** 6.0%
 A Black Saison with Wakatu and Pacific Gem Hops, dry and fruity flavours on a rich dark roast malt base.

LIMITED AVAILABILITY BEERS

Light, golden and pale ale, Taste much better than kale. Porters, stouts and fruit beer, Get these and more, here.

ADNAMS *Southwold, Suffolk*

● **Ghost Ship** 4.5%
 Rich golden coloured ale with a well balanced mix between the malt and hop.

BATEMANS *Wainfleet, Lincolnshire*

● **Skull & Spanners** 4.0%
 Refreshing amber beer.

ELGOOD'S *Wisbech, Cambridgeshire*

● **Saturday Night Beaver** 4.0%
 A very pale beer, light golden in colour, brewed using pale ale malt

FULLER'S *Chiswick, London*

○ **ESB** 5.5%
 Classic premium bitter bursting with cherry and orange, balanced by soft malty toffee and caramel notes.

MAULDONS *Sudbury, Suffolk*

● **Blackadder** 5.3%
 A dark bitter stout. Roast and nut aromas with a fruity balance of hops and dark malt.

MIGHTY OAK *Maldon, Essex*

○ **Oscar Wilde** 3.7%
 A mellow, moreish dark mild with hints of berry fruits and bittersweet chocolate.

NENE VALLEY *Oundle, Northamptonshire*

● **Big Bang Theory** 5.3%
 Balanced pale ale with a huge hop aroma giving way to malty sweetness and a gentle bitter finish.

ST PETER'S *South Elmham, Suffolk*

● **Best Bitter** 3.7%
 Full-bodied ale with distinctive fruity caramel notes.

THREE BLIND MICE *Little Downham, Cambs*

● **Table Liquor** 3.0%
 Flavoursome for its strength, the fruitiness fading into a sweet zesty finish.

TRIPLE FFF *Four Marks, Hampshire*

● **Distant Sun** 5.0%
 Hints of pine, fresh apricot and freshly zested lime. Refreshingly bitter brewed with mix of ale and lager malts.

The Great Anglian Brew Off
 An Elmtree Beers and Anglian Craft Brewers collaboration

oatmeal **NOMAN** stout
 Very Vegan Friendly

ELMTREE BEERS

Elmtree Beers, with Charlie Abbot and Jason Jones are proud to present for the benefit of Norwich and Norfolk Beer Festival 2017 a new oatmeal stout for general consumption.



PALE ALE	WHEAT	DARK MILD	OLD	FRUIT	VEGAN
IPA	BITTER	SPICE	PORTER	SPECIALITY	BEER FROM THE FIRST BEER FESTIVAL
GOLDEN	BEST BITTER	STRONG BITTER	STOUT	GLUTEN FREE	
	BARLEY WINE				

ALL DAY BREWING *Salle, Norfolk*

Fruit Stout 6.0%

This dark beer also features a rich range of malts that together provide distinctive fruity, vanilla, roasted mocha-coffee taste notes followed by fruit melange of local blackberries, mulberries, elderberries, and raspberries.

Green Hop 5.2%

A bronze IPA-style beer featuring Saaz hops grown and harvested here at the brewery. Herbal & surreptitiously spicy.

BEESTON *Beeston, Norfolk*

Afternoon Delight 3.7%

An easy drinking blonde ale with a slightly dry, biscuity malt flavour.

Dry Road 4.8%

Robust & refreshing made with single variety hops.

Squirrels Nuts 3.5%

Nutty brown with a hint of chocolate & toffee leading to a dry finish.

Yule be on the Huh 5.0%

Spiced version of On' the Huh

BLIMEY! *Norwich, Norfolk*

Infamy 4.0%

They certainly have got it in for me.

Paleface 4.8%

An American pale ale, made with English malt and American hops, for tropical fruit hop aromas with a dry, hoppy finish.

BOUDICCA *Barsham, Norfolk*

Queen of Hops 3.9%

Refreshing pale ale with citrus, hints of grapefruit, and grainy malt finish.

Spiral Stout 4.6%

A spectrum of autumnal berries, coffe, dark chocolate & a gentle lingering dry roast finish with a hint of smoke.

BRANCASTER *Brancaaster Staithe, Norfolk*

Best 3.8%

A refreshing session pale ale with a touch of citrus on the finish.

Oystercatcher 4.2%

Brewed with three varieties of hops - Pilot, Cascade and Brewer's Gold - to give a beer with good body and a distinctly hoppy flavour.

BUFFYS TIVETSHALL *St Mary, Norfolk*

Mucky Duck 4.5%

A dark smooth beer with understated chocolate and roasted tones, well balanced.

Norfolk Terrier 3.8%

Classic thirst quenching bitter with a malty finish.

ELMTREE *Snetterton, Norfolk*

Burstons Cuckoo 3.8%

Aromat of floral hops with a tantalising hint of citrus, rounding off into a refreshingly long dry finish.

Terra Firma 7.8%

Strong dark ale with a Oloroso flavour of fortified wine and fresh hop aroma.

FAT CAT BREWERY *Norwich, Norfolk*

IPA 6.4%

Pale, full-bodied & fruity. Simcoe, Chinook & Jarrylo do the flavour work - Champion Beer of Norfolk 2017.

Honey 4.3%

A golden coloured ale, combining the full flavour of English pale and crystal malts with Norfolk honey, giving a sweetish, yet full-flavoured ale.

GOLDEN TRIANGLE *Barford, Norfolk*

Hoptriptic 4.2%

Hoppy pale ale brewed with three of the best American hops, Mosaic, Citra and Simcoe.

Red Square 4.2%

American red ale with a Soviet twist brewed with four malts, three US 'C' hops and two strains of yeast.

GRAIN *Harleston, Norfolk*

Best Bitter 4.2%

A malty traditional amber ale, brewed with a blend of pale ale, chocolate and crystal malts.

Rye Pale 4.8%

Amber coloured beer with moderate bitterness and aroma of rye and light floral notes.

HUMPTY DUMPTY *Reedham, Norfolk*

Hop Harvest Gold 5.0%

A pale golden ale brewed with a variety of hops including freshly local hops from the current years harvest to celebrate the season

Lemon & Ginger 4.0%

A crisp pale amber ale, finished with a refreshing ginger and lemon tang

LACONS *Gt Yarmouth, Norfolk*

Brew 40 4.5%

Brewed with a completely new hop, Slovenia Styrian Eagle, tropical fruits, red berries, banana. Fest Special.

Old Nogg 6.0%

A warming mild bodied ale with a slightly nutty flavour, this ale is aged for over 3 months.

Patriot 4.4%

This full bodied ale with a tropical fruit/berries aroma, citrusy palate. And nutty bitter finish.

NORFOLK BREWHOUSE *Hindringham, Norfolk*

Gold IPA 5.0%

A fruity IPA which builds in bitterness leading to a crisp, dry finish.

Moongazer Dark 4.9%

This dark mild has a subtle blackcurrant aroma, full-bodied with a rich, fruity, sweet finish.

OPA HAY'S *Aldeby, Norfolk*

Bavarian Breakfast Beer 5.4%

Pilsner style beer with a subtle sweet fruity edge.

Fruity Little Number 3.5%

A citrusy pale bitter with fruity malt finish.

PANTHER *Reepham, Norfolk*

Golden 3.7%

A light & refreshing ale with lemon and grapefruit nose leading to a slightly tart finish.

Red 4.1%

Dark copper red coloured ale with a smooth nutty toffee finish.

PEOPLE'S *Thurton, Norfolk*

Cascade 4.5%

Brewed using locally grown Cascade hops.

Raveningham Bitter 3.8%

Session bitter with good balance.

POPPYLAND *Cromer, Norfolk*

Sepoy 5.0%

Martin says it's an IPA, expect something intertesting.

S&P *Horsford, Norfolk*

CPA 5.6%

Single hopped amber coloured brew using Nelson Sauvin hops.

Shady Sadie 4.4%

Dark brown in colour, full bodied with a hint of smokiness and dry finish.

Summer Sauvín 4.0%

Very flavoursome golden ale packed with those New Zealand hops.

STUMPTAIL *Great Dunham, Norfolk*

Chevalier IPA 5.7%

A full-bodied, traditional Victorian-style IPA with honey notes and a classic bitter finish made with Chevallier malt and Golding hops.

John Innes Gold 4.3%

TOMBSTONE *Gt. Yarmouth, Norfolk*

Cherry Creek 4.2%

Naturally cloudy wheat beer with cherries.

Stagecoach 4.4%

Smooth dark malty ale with a hit of liquorice.

TWO RIVERS *Denver, Norfolk*

Denver Diamond 4.7%

Malty slightly bittersweet with a dry finish.

Porters Pride 5.0%

Dark almost black beer with plenty of roasty chocolate and fruit flavours along with licorice coffee aroma.

WAVENEY BREWING *Earsham, Norfolk*

East Coast Mild 3.8%

Slightly earthy mouthfeel and a hint of dried fruit in this very drinkable mild.

Welterweight 4.2%

Session beer with mild hop finish and fruity mouthfeel.

WHY NOT *Norwich, Norfolk*

Norfolk Honey Ale 5.0%

A bitter taste with a definite hop edge leaving a good honey aftertaste

Roundhead Porter 4.5%

A traditional deep ruby old London porter style beer. Strong aroma of roasted barley with a taste of light fruitiness with a good bitter balance.

WILDCRAFT *Buxton, Norfolk*

Wild Bill 4.5%

Malty aroma with caramel and toffee, and a touch of dried fruit. Sweet malty and fruity flavour.

Wild Thing 4.5%

Raspberry Wheat beer made with locally grown raspberries.



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WINTER'S *Norwich, Norfolk*

● **Evolution APA** 4.0% 😊 😊 😊
Highly drinkable session APA using four american hops. Tropical aromas dominate the nose with lemon and grapefruit flavours filling the palate.

○ **Mild** 3.6% 😊 😊 😊
Hints of vanilla with malt and chocolate. Sweet taste and finish in this award winning mild.

● **Whirlwind** 5.6% 😊 😊 😊
Strong amber ale, dry hopped with New Zealand Pacifica hops.

WOLF *Besthorpe, Norfolk*

● **Battle of Britain** 3.9% 😊 😊 😊
Malty throughout, complex with caramel, vine fruit, and an initial sweetness, and a quick bitter finish.

● **Sirius Dog Star** 4.4% 😊 😊 😊
Smooth fruity red ale with chocolate aromas. Milk chocolate, a hint of roast and some darker fruits on the tongue.

YAARBREW *Hickling, Norfolk*

● **Citrus Gold** 3.9% 😊 😊 😊
Four different hops combine to give a light citrusy balance.

● **Porter** 4.2% 😊 😊 😊
A rich, dark and complex porter with plenty of body.



LIMITED AVAILABILITY BEERS

ALL DAY BREWING *Salle, Norfolk*

● **Black Purl** 6.0% 😊 😊 😊
Purl is a traditional wormwood bittered beer, popular up until Dickensian times. Using traditional British base malts, our own wormwood, orange zest & a late addition of herbs grown at All Day Brewing's former organic farm site.

BEESTON *Beeston, Norfolk*

○ **Squirrels Nuts** 3.5% 😊 😊 😊
Nutty brown with a hint of chocolate and toffee leading to a dry finish.

● **Old Stootwobbler** 6.0% 😊 😊 😊
Strong, dark, luscious & notorious.

BOUDICCA *Barsham, Norfolk*

● **Red Queen** 4.5% ✓ 😊 😊 😊
A red ale with rye for the Autumn. Fruit, berries & hops on the nose, tangy fresh hop & crystal rye notes burst onto the palate, & linger temptingly in the finish.

BRANCASTER *Brancaster Staithe, Norfolk*

● **Malthouse Bitter** 4.2% 😊 😊 😊
Named after the great Malthouse built in 1797 in Brancaster Staithe reputedly the country's largest Malthouse at that time. Dry and fruity.

BUFFYS *Tivetshall St Mary, Norfolk*

● **Norwegian Blue** 4.9% 😊 😊 😊
Fresh aroma of Mount Hood hops balanced with bitterness of classic English Hops.

ELMTREE *Snetterton, Norfolk*

● **Golden Pale** 5.0% 😊 😊 😊
A pale ale in the traditional style that is initially malty and delicately bittered. The long dry biscuit finish is enhanced by the subtle citrus aromas.

WORTH THE WAIT
4.2% ABV
SINCE 2006

MAGNIFICENT MEN
STRONG AMBER ALE 7.2% ABV
SINCE 2016

BEESTON BREWERY
01328 700844
mark@beestonbrewery.co.uk

Don't forget to vote for you favourite beer of the festival on p78!



GREEN JACK ALES

AWARD WINNING ALES
BREWED IN LOWESTOFT



Argyle Place, Love Road, Lowestoft, Suffolk NR32 2NZ
Tel: +44 (0)1502 562 863 Email: info@green-jack.co.uk



40TH NORWICH BEER FESTIVAL

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- BARLEY WINE
- STOUT
- GF GLUTEN FREE

FAT CAT BREWERY *Norwich, Norfolk*

● **Farmhouse Pale** 6.0%
 Refreshing unfiltered Saison style, brewed with a hint of black pepper & dried limes. (hazy)

GOLDEN TRIANGLE *Barford, Norfolk*

● **Mosaic City** 3.8%
 Golden ale with a full tropical fruit taste with lemony peach flavours abundant.

GRAIN *Harleston, Norfolk*

● **Slate** 6.0%
 A deep, dark and rich smoked porter, brewed with a complex blend of malts.

HUMPTY DUMPTY *Reedham, Norfolk*

● **Broadland Sunrise** 4.2%
 A crisp, orange-red ale brewed with additions of rye for a dry finish with citrus American hop notes.

LAGONS *Gt Yarmouth, Norfolk*

● **Legacy Noir** 4.4%
 Dark version of Legacy, plenty of citrus aroma and a bitter finish.

NORFOLK BREWHOUSE *Hindringham, Norfolk*

● **Pacific Pale** 3.9%
 Hoppy and aromatic with lime and citrus flavours.

OLD CHIMNEYS *Market Weston, Suffolk*

● **Golden Pheasant** 4.5%
 More like a bitter with the citrus flavours balanced out by butterscotch maltiness.

PANTHER *Reepham, Norfolk*

● **Autumn Rye** 4.8%
 A traditional nutty, spicy, crispy malty bitter taste with a fruity feel.

S&P *Horsford, Norfolk*

● **Green Hop** 3.9%
 Made with fresh Fuggles, Goldings and Prima Donna hops grown at the brewery.

TWO RIVERS *Denver, Norfolk*

○ **Miners Gold** 3.1%
 Chocolate in the taste followed by a tangy bitterish finish

WOLF *Besthorpe, Norfolk*

● **Golden Jackal** 3.7%
 A hoppy, thirst quenching golden bitter with a dry bitter fruity finish.

WOODFORDE'S *Woodbastwick, Norfolk*

○ **Mardlers Mild** 3.5%
 An insistent roast maltiness provides a counter to the bitter-sweet fruitiness, and a short but light finish.

GREAT ANGLIAN BREW OFF WINNERS

Collaborative Brews

Turn to p50 for more information.

ELMTREE *Snetterton, Norfolk*

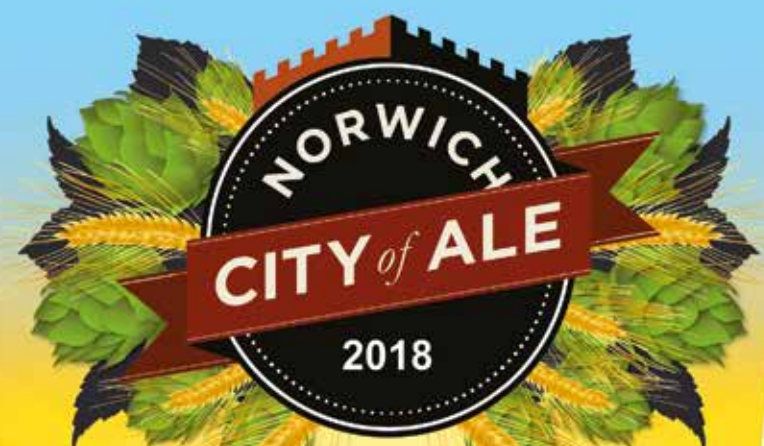
● **Noman** 5.0%
 A dark stout with a velvet mouthfeel and roasted aftertaste. A collaboration with Charlie Abbot of Anglian Craft Brewers.

GOLDEN TRIANGLE *Barford, Norfolk*

● **Mosaical Cheers** 4.4%
 A pale ale, single hopped with Mosaic. A collaboration with John Watson of Anglian Craft Brewers.

WILDCRAFT *Buxton, Norfolk*

○ **Wild Moonshadow** 3.7%
 Dark & lightly spiced with hints of chocolate, smoke & stone fruits. A category winner in The Great Anglian Brew. A collaboration with Mark Cade of Anglian Craft Brewers.



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Connor Murphy, Manchester Beer Week

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Matt Curtis, London Beer City

"Why go to Oktoberfest when you've got Norwich City of Ale"

Roger Protz

IN 2017 43 CITY PUBS ON 7 ALE TRAILS OFFERED 256 LOCAL ALES AND HELD OVER 200 EVENTS



LOCAL BEER



40TH NORWICH BEER FESTIVAL

Home
Brewers
present the

“GREAT ANGLIAN BREW OFF” WINNERS



Photo:
Charles Abbot
Brewhouse

Regional home brewers have battled to win the chance to launch their beer for the 40th Norwich Beer Festival.

The experienced home brewers were picked in a competition for members of the Anglian Craft Brewers in association with CAMRA. The tasting panel chose the best beers in three strength categories. The winners were then matched with local commercial breweries to produce the beers on a commercial scale.

At the Festival visitors can judge the collaborative brews for themselves. The brews will also be eligible for the Beer of the Festival award, along with all other festival beers.

The collaborative brews are:

‘MOSAICAL CHEERS’

A Mosaic pale ale, brewed by John Watson of Essex in association with Golden Triangle Brewery.

John Watson recommends for any homebrewer to get involved with their local homebrewing club. He added ‘The thing I really love about homebrewing is that I can create a beer recipe to suit my own taste, though occasionally I’ve ended up with something different to what was anticipated!’.

‘NOMAN’

Charles Abbott’s oatmeal stout, brewed in conjunction with Elmtree Beers.

Charles Abbot described how he and his neighbour watched their local pub turn into a supermarket

and decided to build their own, then they needed some beer, so they started their own home brewery. Charles’ oatmeal stout is brewed with Maris Otter crystal and chocolate malts with roasted barley and flaked oats giving a velvet mouthfeel with a lush chocolate and roasted finish – suitable for vegans (no isinglass).

‘WILD MOONSHADOW’

A specialist mild, brewed by Mark Cade with Wildcraft Brewery.

Mark Cade has been a CAMRA member since the late 80’s but didn’t get into home brewing until around 1999 when he was given home brewing apparatus for Christmas. Mark commented, ‘It’s fair to say that home brewing has further developed my passion for beer, leading to my qualification as a beer sommelier and formation of our company the ‘Thirst Consultants’

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Friday 3 The Johnny Jump Band
Saturday 4 Worlds Apart
Sunday 5 Mick ‘n’ Roy
Friday 10 Cover Story
Saturday 11 Hot Cold Ground
Sunday 12 Danny and the Seniors
Friday 17 The Black Dogs
Saturday 18 Dust Bowl
Sunday 19 Hal Wrayzer Combo
Wednesday 22 Acoustic Showcase
Friday 24 The Cream Horns
Saturday 25 Damage
Sunday 26 Hedge Monkeys
Wednesday 29 Norfolk Blues Society

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40TH NORWICH BEER FESTIVAL



The City of Norwich will host the Great British Beer Festival Winter 2018. From popular golden beers to ruby and dark ales, foreign beers and ciders, all will be served in magnificent medieval friary halls in the heart of Norwich. Enjoy the music nights along with beers associated with every season!

The Great British Beer Festival Winter is organised by the Norwich and Norfolk Branch of the Campaign for Real Ale (organisers of the Norwich Beer Festival). To avoid the queues in winter, the festival will run all day from 12:00 noon with last entry at 22:00hrs.

Popular local artists will be entertaining in St Andrew's Hall, details on the website, and a range of warming foods, including vegetarian, will be on sale.

Admission is either cash-only on the door or by advance tickets. CAMRA members

will have free entry on the door when showing a current membership card. For more information on how to join CAMRA please see page 75. Advance tickets consisting of entry, souvenir glass and beer cards will go on sale from the website prior to the festival, enabling you to plan and secure your visit. Alternatively, you can purchase beer cards, souvenir glasses and programmes as you enter and merchandise will be available inside the halls.

You can sample winners of the Champion Winter Beer of Britain competition, taking place at the start of the festival.

1st - 24th
FEBRUARY 2018
**FRINGE
FESTIVAL**

Fringe Pubs
see website for details

20th - 24th
FEBRUARY 2018
**CAMRA
GREAT BRITISH
BEER FESTIVAL
WINTER**

CAMRA
Members Only Session
Tue 20th February
17:30-22:30

Public
Wed 21st - Sat 24th February
12:00-22:30 (last entry 22:00)

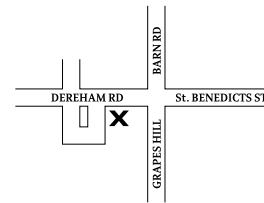
Venue
The Halls, St Andrews Plain
Norwich NR3 1AU

winter.gbbf.org.uk



You can also forget the winter weather as the festival will host golden summer beers as well as ruby and winter beers, or you may prefer to head for our popular cider or world beer bar selections. We will also be hosting brewery bars where you can sample a range of beers from a specific brewery.

Pubs will also host The Fringe, with special events from 1st-24th February, with the launch event and food, special beers and music events. The programme of events and participating pubs can be found on the website. What better way to brighten up a cold February?



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40TH NORWICH BEER FESTIVAL

EVOLUTION OF A BAR

Welcome to the Marquee in the 40th year of Norwich Beer Festival. Last year I spoke about the changes that had been made to the equipment and I think we have all seen how much they have improved our bar service. This investment in equipment also allowed us to add new dispensing ranges. As part of this the bar has now evolved further and we all feel that the term Foreign and Bottled Beer Bar no longer fits the range of beers that we have available. It has therefore been decided that we will become the World Beer Bar. This means that we can have beer from anywhere including some specials from the UK in KeyKeg.

So what about the beer?

We have continued to expand our range of fruit beers to bring you some of the newer red fruit beers that are currently in vogue in Belgium. We have looked to expand our range of European Lager styles and we have been continuing our drive to find you special beers that will not be seen at other beer festivals or even elsewhere in the country.

I am pleased to announce 3 things we have planned with the aim of making The World Beer Bar a destination bar for some of the best experiences of international beers.

Trappist Beers

This year we plan to have at least 1 beer from every Trappist Brewery in the world including Westvleteren (only available on the tasting event as we are holding true to the tradition that they cannot be sold)

Orval hour

Orval beer is a dynamic Trappist beer which develops different flavours over time, Norwich Beer Festival has been holding back some of these beers to age and you will have the chance to compare and contrast a young Orval with a 10 month old during Orval hour.

Gluten free beers

We will have the largest range of Gluten free beers ever seen at Norwich Beer Festival including one on tap (fingers crossed).

I would like to end this with some thank yous to the Belgian Monk, Beers of Europe, The Jolly Good Beer Company, Brewfit, Cambridge Beer Festival and The Fat Cat Brewery Tap for all their help with beer and dispensing. And a great big thank you to all of the great volunteers that help make the World Beer Bar what it is! We may not be the fastest serving bar but we do have some brilliant volunteers who love to share their love of our wonderful selection. If you want to know more about these beers come and join us behind the bar for a session or two.



Cheers!
Cheryl Cade
World Beer Bar Manager

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Free beer taster paddle with any main meal*

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*Valid throughout November 2017. Voucher must be presented on the night. One Voucher per person, one paddle per main meal.



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AUSTRALIA

COOPERS

Sparkling Ale

5.8% (Bottle)



Spritzzy golden ale balancing fruity malt with lasting hops.

LITTLE CREATURES

Little Creatures Pale Ale

5.2% (Bottle)



Hop-laden golden ale with loads of character. A gem from down under.

AUSTRIA

BRAUEREI SCHLOSS

Samichlaus Doppelbock

Doppelbock

14% (Bottle)



This beer is perhaps the rarest in the world. Samichlaus is brewed on 6th December each year and older vintages become more complex with a creamy warming finish.

STIFT ENGELSZELL

Gregorius

9.7% (Bottle)



Sweet with honey but caramel liquorice & roast flavours mix with dry fruit notes to a warming alcohol finish.

BELGIUM

3 FONTEINEN

Kriek

5.0% (Bottle)



Traditional lambic with notes of almonds & cherries beautifully tart.

3 FOURQUETS

Lupulus Blonde

8.5% (Draught)



Sweetish triple well rounded by gently spicy hopping.

ACHEL

Achel Bonde

8.0% (Bottle)

*Trappist Blonde*

Firm, balanced Trappist brown of distinction.

Achel Bruin

8.0% (Bottle)

*Trappist Bruin*

Deep fruit cake flavours with soft sugar notes in the taste.

Achel Tripel

8.0% (Bottle)

*Trappist Tripel*

Well-made, tasty blonde triple from the newest of the Belgian Trappist breweries.

ACHOUFFE

Chouffe Houblon Dobbelen IPA Tripel

9.0% (Bottle/Draught)



Straw gold & ultra-hoppy in the modern US style. Classy with a massive hop punch.

La Chouffe

8.0% (Bottle)

*Blonde*

Initial orange citrus on the nose passes over the tongue, caressing the palate to leave a glorious lingering aftertaste.

McChouffe

8.5% (Bottle)

*Bruin*

Strong dark ale from well respected village brewery in the Ardennes.

Red

8.0% (Bottle)

*Fruit*

Achoffe' version of Kasteel Rouge, red fruit notes but a little sweeter. Not normally for export!

ANKER

Gouden Carolus Hopsinjoor

8.0% (Draught)



A modern day Belgian IPA, good balance of sweet malt with 4 different hops to give aroma and bitterness.

BAVIK

Petrus Aged Red

8.5% (Draught)



Full on cherry aroma with controlled sweet & sour fruit flavours.

BOSTEELS

Kwak

8.4% (Bottle)

*Amber Ale*

A sweet caramelised orange copper clear ale.

Tripel Karmeliet

8.4% (Draught)

*Tripel*

Spritzzy 3 grain triple which develops distinctly pleasant apricot notes.

BRASSERIE DE LA SENNE

Taras Boulba

4.5% (Bottle/Draught)

*Belgian Pale Ale*

This Belgian ale carries delicious scents of yellow plum and nectarine that meet bitter, grassy flavours on the palate.

BRASSERIE DES LEGENDES

Hercule

9.0% (Bottle)

*Belgian stout*

The mouthfeel is smooth and the beer is moderately bitter with after tastes of coffee, berry and smoky dark chocolate.

BROUWERIJ AFFLIGEM / DE SMEDT
(HEINEKEN)

Affligem

6.7% (Bottle)

*Blonde Ale*

Award winning blond Belgian beer. Notes of Bananas, yeast and soft rich fruits. A gentle spice with some nutty notes with a full mouthfeel.

BROUWERIJ BOON

Framboise

5.0% (Bottle)

*Blended Raspberry Beer*

Traditional Belgian Lambic, 100% spontaneously fermented with real raspberries added.

Geuze

6.5% (Draught)



Geuze Boon is one of the finest examples of the traditional 100% spontaneous fermentation Lambic style. To moderate the sourness, Boon Brewery only brews Lambic in the 7 cold months, from early October until April. This Belgian beer is aged for 1, 2 or 3 years in oak casks. The blend, a mild average 18 months old Lambic unsweetened, unfiltered and unpasteurised.

Kriek

4.0% (Draught)

*Lambic Fruit*

Sweetish, tartish refreshing and sumptuously fruity.

Kriek Mariage Parfait (Oude) Lambic Fruit

8.0% (Bottle)



An old style kriek of exceptional excellence, cherries and strong Lambic.

BROUWERIJ DE HUYGHE

Delirium Tremens

8.5% (Bottle)

*Belgian Blonde*

Surprisingly good if you ignore the pink elephants on bottle & glass with a slight honeycomb aroma dryish malt flavours and good hopping.

Fruli

4.1% (Draught)

*Strawberry Wit*

It is a unique blend of white beer and strawberry juice. A balanced and refreshing beer that is packed with strawberry fruit flavour.

Nocturnum

8.5% (Draught)

*Dark*

Deep coloured with mixes of spice and rich fruits.

BROUWERIJ ROMAN

(ANTWERPSE BROUW)

Bootje

(Bottle)

*Amber*

Direct from Antwerp, this well balanced beer has already started to win a reputation.

Seefbier

6.5% (Bottle)

*Pale ale*

An old style Belgian cloudy blond beer from Antwerp it's dry, fruity with a lagery flinty edge.

Wieze Tripel

8.5% (Bottle)

*Blonde*

Discovered this lovely tripel in Veurne and had to get it.

CANTILLON

Geuze

5.0% (Bottle)

*Geuze*

It is generally considered as one of Belgium's best Geuze beers. Sft cider notes from the balance of yeast and barrel.

CHIMAY

Chimay Blue

9.0% (Bottle)

*Trappist Beer*

Soft, dark Trappist ale which gains some complexity with age.

Chimay Doree

4.8% (Bottle)

*Trappist Beer*

This beer was originally kept for only the Trappist Monks to drink as their daily tittle. A taste of history.

Chimay Grand Reserge

9.0% (Large Bottle)

*Trappist Beer*

Special Belgian beer, designed for sharing.

Chimay Rouge

7.0% (Bottle/Draught)

*Trappist beer*

Ruddy coloured, lighter bodied Trappist ale.

Chimay Triple

8.0% (Draught)

*Trappist beer*

Golden Trappist tripel. Initial candy notes lead to final bitterness.

Chimay Wit

8.0% (Draught)

*Trappist beer*

a glass of hops, malt, banana and yellow fruit, ends dry with a clean palette.

DE HALVE MAAN

Brugse Zot

6.0% (Bottle/Draught)

*Blonde*

Bruges Fool. Easy drinking blonde with subtle pear-drop flavours and gentle hops at the end.

Straffe Hendrik Quadrupel

11% (Bottle)

*Quadrupel*

Rich dark & sweet warmer with a slightly nutty finish.

Straffe Hendrik Tripel

9.0% (Bottle)

*Tripel*

Starts soft & sweet with pronounced pear-drop notes but with a lingering hop finish.



40TH NORWICH BEER FESTIVAL

GF GLUTEN FREE V VEGAN

Straffe Hendrik Wild 2017 *Tripel*

9.0% (Bottle) ☺☺☺
Variation on the tripel fermented with added bretanomyces yeasts giving earthy flavours that gain complexity with time.

DE RANKE

Guldenburg *Golden Ale*

8.5% (Bottle/Draught) ☺☺☺
The honey & herb aroma does not prepare you for the massive peppery hop assault on the tongue. Stylish but uncompromising.

XX Bitter *Bitter*

6.2% (Bottle/Draught) ☺☺☺
Hops, hops and more hops, on the nose, the palate and in the afterburn.

DOCHTER V. D. KORENAAR

Belle Fleur *IPA*

6.0% (Bottle) ☺☺☺
Dry hopped IPA packed with grassy aromas & flavours but herb dominating over bitterness.

Finnese *Tripel*

5.5% (Bottle) ☺☺☺
The aroma is light with, coriander, spices, banana and oranges. Sweet flavour with some ripe berry & spicy notes.

DOLLE BROUWERS

Arabier *Belgian Strong Ale*

8.0% (Bottle) ☺☺☺
Pale and dry-hopped, giving a strong aromatic nose & spicy hops on the palate with a dry but almost honeyed finish.

Oerbier *Belgian Strong Ale*

9.0% (Bottle) ☺☺☺
Mad brewer, artist and architect Kris Herteleer's original mid-brown vinous brew he describes as wet and strong with taste evolution.

Special Extra Export Stout *Stout*

9.0% (Bottle) ☺☺☺
Even the rich rum molasses nose does not prepare you for the onslaught of Java coffee & more molasses on the palate. A dark taste sensation.

D'OUDE MAALDERIJ

Farang, Hop The Brewer & Homo Beerectus

(Bottle) ☺☺☺

Specialist Belgian brewery that produces local beers using local products, also the founder of Homo Beerectus (limited availability outside of Belgium) Farang is a specially designed beer with lemon grass and designed for Thai food.

DU BOCQ

Blanche de Namur *Wit Bier*

4.2% (Draught) ☺☺☺
A fine example of a Belgium Witbier, spice, coriander and citrus peel.

DUBUISSON

Bush Pêche Mel *Fruit Beer*

8.5% (Bottle/Draught) ☺☺☺
Strong peach aroma & flavour but dry and very robust.

DUPONT

Moinette Blonde *Blonde Ale*

8.5% (Bottle/Draught) ☺☺☺
A Belgian blonde ale fruity, with dry notes and touches of hop.

Saison Dupont *Golden Ale*

6.5% (Bottle) ☺☺☺
Golden, smelling of hay meadows with intense hop flavour, this is a classic saison.

Saison Dupont Dry Hopping

6.5% (Draught) ☺☺☺
The classic saison enhanced each year with a different blend of dry hops to further tickle your palate.

DUVEL MOORTGAT

Duvel Tripel Hop 2017 *Belgian IPA*

9.5% (Bottle) ☺☺☺
Each of these yearly produced beers is made with selected hops of that year.

GLAZEN TOREN

Jan de Lichte *Wheat Beer*

7% (Draught) ☺☺☺
Strong "double" white, brewed with barley and wheat malts, oats and buckwheat.

Ondineke *Tripel*

8.5% (Draught) ☺☺☺
A classic Belgian tripel with no added spices or sugar.

Saison d'Erpe Mere *Tripel*

6.9% (Draught) ☺☺☺
Cloudy, pale yellow color with a white head Citrus (lemon) aroma, mild bitterness.

JUPILER

Jupiler (Low Alcohol) *Pilsner*

0.5% (Draught) ☺☺☺
Has the same refreshing flavour and golden blond color as the regular Jupiler beer.

KAZEMATTEN

Wipers Times 14

6.2% (Bottle) ☺☺☺
4 grains give an initial sweetness & fruity aroma nicely balanced by 4 subtle spices and a touch of hops.

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**KERKOM****Bink Blond**

5.5% (Draught)



Incredibly intense for a beer of this modest gravity with hops predominating.

Kerkomse Tripel

9% (Draught)



Full, rich well hopped golden nectar.

LA GAULOISE**Fruit Rouge**

8.2% (Draught)



Cherry fruit richness backed by marzipan.

LEFEBVRE**Barbar**

8.0% (Bottle)



Honeyed strong pale.

LIEFMANS**Fruitesse**

3.8% (Bottle/Draught)



A mixed red berry beer giving a fruity sourness with an aged brown ale base.

Goudenband

8.0% (Bottle)



Deep rich, think old ale with a sweetness added.

Kriek Brut

6.0% (Bottle)



Sweet sour and fruit. Cherry is sweet and subtle.

Kriek Boon

6.0% (Draught)



Fruity sourness from aged brown ale base.

LINDEMANS**Faro**

4.5% (Bottle)



A perfectly balanced sweet syrup taste with a particularly ample sour-sweet finish.

Kriek

3.5% (Bottle/Draught)



A sparkling cherry flavoured brew which is smooth and refreshing.

Pecheresse

2.5% (Draught)



Fresh & fruity with a hint of lambic sourness to back the peach sweetness.

Apple or Cassis (Blackcurrant)

3.5% (Bottle)



A fruit beer with a nice balance between the sweetness of the individual fruits and the sour-sweet character of lambic.

Framboise

2.5% (Bottle/Draught)



Powerful raspberry aromas with a hint of caramel and a slightly sour finish characteristic of lambic beers.

MUSKETEERS**Troubadour IPA**

5.9% (Draught)



Softly fruity with the character of a floral bouquet with a citrus accent.

Troubadour Magma

9.0% (Bottle)



An amber colored beer with the bitterness of an American IPA but balanced with the fruitiness of a Belgian Triple.

Troubadour Speciale

5.7% (Bottle)



First malt and spices, and then caramel and aromatic hops return on a second tasting.

ORVAL**Orval**

6.2% (Bottle)



The idiosyncratic, Saison like amber ale, Aromatically hoppy but not especially bitter, We have 2 ages of this beer (see Orval Hour).

oud beerseL**Framboise**

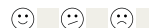
5.0% (Bottle)



Described as the missing link between beer and wine. Raspberries are the highlight of this lambic beer.

Oude Geuze

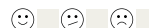
6.0% (Bottle)



A classic blend of old and young Lambic beers are mixed to give a refreshing tart beer with apple notes.

PROEF**Antigoon**

7.0% (Draught)



Spritz dry & well hopped blond named for the mythical giant of Antwerp brewed for The Musketeers.

ROCHFORD**Rochefort 10**

11.3% (Bottle)



Possibly the richest of all beers. Perfect to finish the evening, or try with chocolate or Christmas pudding giant of Antwerp brewed for The Musketeers.

Rochefort 6

7.5% (Bottle)



Mid-brown dryish Trappist ale. A more delicate version of its big brothers, that slips down very easily.

Rochefort 8

9.2% (Bottle)



The vinous aroma leads to a smooth, rich palate with the reddish brown ale hinting at dark chocolate and raisins.

RODENBACH**Rodenbach Grand Cru**

6.0% (Bottle)



Oaky, sour but rounded brown ale aged for up to 2 years.

Rodenbach Vintage

(Draught)



This beer is never seen on draught outside of a few select bars in Belgium! Sweet Sour with a body to savour

Rosso

4.0% (Draught)



A unique fruity flavour from the sour cherries, raspberries and cranberries that enrich the oaked aged beer. It has the colour of a young Burgundy wine.

SILLY**Rouge**

8.0% (Draught)



One of the growing red fruit based beers to be found in Belgium.

SLAGHMUYLDER**Witkap Paters Stimulo**

6.0% (Bottle)



Floral hop and intense yeasty aromas with a velvety mouth feel and a nice bitter hop aftertaste.

ST BERNARDUS**Abt 12**

10.0% (Bottle/Draught)



Luscious, dark barley wine packed with rich fruit flavours.

Extra

4.8% (Draught)



Gently hopped with some malt in the back, light & refreshing.

Tripel

7.5% (Bottle/Draught)



One of the best "abbey" tripels - sweet, bitter and coriander laced.

Witbier

5.5% (Draught)



Developed under the supervision of Pierre Celis he reinvented the Belgian wheat beer style with Hoegaarden. A fine example of the style.

ST LOUIS**Kriek**

4.5% (Draught)



Fruit beer based on lambic. Clear and dark red, fresh and very fruity.

STRUISE**Pannepot Grand Reserve**

10.0% (Bottle)



Complex beers that change each year.

TER DOLEN**Armand**

7.0% (Draught)



Huge aroma of US hops with grapefruit & citrus peel notes balanced by a slight fruity sweetness that offsets the final bitterness from dry-hopping.

Ter Dolen Blond

6.1% (Draught)



Smooth but bitter stylish blonde.

Ter Dolen Kriek

4.5% (Draught)

Rich, sweet & classy, with strong aroma and flavour of morello cherries and bitter almond.

Ter Dolen Tripel

8.1% (Draught)



Fulsome bittersweet & fruity with generous hopping.

TIMMERMANS**Kriek (Peach/Strawberry)**

4.0% (Draught)



Each of these beers is made with a base beer and then the fruit juices added to make it distinctly fruity.

URTHEL**Urthel Saisonnière**

6.0% (Draught)



Sweetish saison style with very floral hopping but refreshing finish.

VAN EECKE**Kapittel Abt**

10.0% (Bottle/Draught)



Flavour packed strong golden triple.

Kapittel Blonde

6.2% (Bottle)



Rounded, easy drinking blonde with some sweetness.

Kapittel Pater

6.2% (Bottle)



Refreshing brown ale.

Poperings Hommelbier

7.5% (Bottle/Bottle)



Packed to the brim with the harvest of the Flanders hop gardens around Poperinge.

VAN HONSEBROUCK**Kasteel Rouge**

8.0% (Bottle/Draught)



Robust yet satisfying balance between sweet and sour cherry fruit and a bitter almond aftertaste.



40TH NORWICH BEER FESTIVAL

GF GLUTEN FREE V VEGAN

VERHAEGHE

Echte Kriek

6.8% (Draught)



Distinctive cherry beer with dry, woody aftertaste from 8 months barrel maturation.

Vichtenaar

Old Brown

5.1% (Bottle)



Refreshing easy drinking old brown ale with good mouth feel and enough oak character from 8 months in the vat to keep it interesting.

Duchesse de Bourgogne

Flanders Red Ale

6.2% (Bottle/Draught)



Well-respected sweet and sour aged brown ale.

WESTMALLE

Dubbel

4.3% (Draught)



Trappist Beer

A subtle flavoured beer with hints of flowers and fruit.

WITTERKERKE

Rose

7.0% (Draught)



Fruit

Dry fruit flavours and gentle roastiness make this the classic dubbel.

Tripel

9.5% (Bottle)



Tripel

A complex beer with a fruity aroma and a beautiful, nuanced hop nose. It tastes sweet and creamy in the mouth with a bitter touch of fruit flavour.

BRAZIL

AMAZON BEER

Forest Fruit Bacuri

4.1% (Bottle)



A Brazilian craft-brewed fruit beer, made with organic Bacuri, a citrus fruit of the Amazon Rainforest which only grows in the wild. The beer pours clear, with a light head and good head retention. It has a vibrant, and slightly herbal, aroma on the nose with a flavour profile filled with refreshing lemon and lime notes. Amazon Forest Bacuri Fruit Beer has a clean, fruity finish.

ESTONIA

POHJAJA

Kirg

6.5% (Draught)



IPA

Kirg meaning Passion. A luscious golden IPA brewed with passion fruit and blood orange.

FRANCE

ST. SYLVESTRE

Trois Monts

8.5% (Bottle)



Bière de Garde

Perfectly balanced between malt aroma, fruity flavours and bitterness. The head is generous, dense and long-lasting.

GERMANY

ANDECHS

Andechser Bergbock Hell

6.9% (Bottle)



At first look & taste this strong pale lager seems innocuous enough. It is only later that the full malt, subtle hopping & noticeably drying alcohol creep up on you.

Andechser Vollbier Hell

4.8% (Bottle)



Biscuit malt aroma & slight sweetness give way to lingering hops in this straw pale Monastic brew.

Andechser Weissbier Hell

5.5% (Bottle)



Clove aromas with grain joining in the flavour.

AUGUSTINER

Lagerbier

5.2% (Bottle)



Lagerbier

A particularly mild, sparkling, long stored beer, refreshing and easily digestible at the same time.

BAYERISCHER BANHOF

Original Leipziger Gose

4.6% (Bottle)



Gose

Cloudy orange without head or lace. A mere malt and caramel note in the nose. Well made gose that's a little sour, sweet and salty. Harmless but very drinkable.

BRAUEREI KONIGSHOFER

Pils

4.8% (Bottle)



Pilsner

FRANZISKANER

Hefe-weissbier

5.0% (Bottle)



Wheat Beer

Brewed in Munich since 1363, a fresh wheat beer with a good mouth feel.

Kellerbier

5.2% (Bottle)



Kellerbier

Hazy amber in colour, it is brewed with carefully selected ingredients. Hallertau hops give a noble aroma and a fine bitter note whilst the addition of yeast gives a soft, round and slightly spicy flavour.

MAULDONS THE BLACK ADDER BREWERY
13 Churchfield Road, Sudbury, Suffolk, CO10 2YA
Tel:- 01787 311055 Fax:- 01787 379538
www.mauldons.co.uk e-mail: sima@mauldons.co.uk

www.mauldons.co.uk **sims@mauldons.co.uk**

Enjoying the festival?

Head over to page 74 for information on becoming a CAMRA member.



St Peter's
Truly classic
English beers & ales

www.stpetersbrewery.co.uk
01986 782322 beers@stpetersbrewery.co.uk

**HACKER-PSHORN****Oktoberfest Marzen***Oktoberfest Marzen*

5.8% (Bottle) 😊 😊 😊

Bavarian barley slow roasted, caramelized to a rich, red amber colour combined with the purest spring waters from the Alps, exclusive yeast and the finest Hallertau hops.

HELLER SCHLENKERLA**Aecht Schlenkerla Helles Lagerbier**

4.3% (Bottle) 😊 😊 😊

A delicate beer with touches of smoke that build gently. A beautiful example of a fine lager. Great with meat and cheese.

Aecht Schlenkerla Rauchbier

5.1% (Bottle) 😊 😊 😊

Intense smokiness from malt kilned over smouldering beechwood.

Aecht Schlenkerla Rauchbier Helles Lagerbier*Lager Helles*

4.3% (Bottle) 😊 😊 😊

A delicate beer with touches of smoke that build gently. A beautiful example of a fine lager. Great with meat and cheese.

Aecht Schlenkerla Rauchbier Marzen*Smoked dark lager*

5.1% (Bottle) 😊 😊 😊

A wheat ale with light smoky aroma from the use of smoked malts.

Aecht Schlenkerla Rauchbier Weizen

5.2% (Bottle) 😊 😊 😊

Smoke, vanilla & bananas. Traditional wheat beer with the Bamberg smoked slant. An unusual, but wonderful combination.

JEVER**Jever Pilsner***Pilsner*

4.9% (Bottle) 😊 😊 😊

Using the same well for over 100 years it has a unique subtle taste of malt balanced with hops.

KLOSTER ANDECHS**Doppelbock Dunkel***Doppelbock Dunkel*

7.1% (Bottle) 😊 😊 😊

A German version of a Belgian Christmas Ale, This Reinheitsgebot dark beer drinks smoothly and cleanly, but delivers a very direct punch. Sweet on the tongue with a roasted malt and burnt wheat taste.

Spezial Hell*Spezial Hell*

5.9% (Bottle) 😊 😊 😊

MAISELS**Weiss Original Hefeweizen***Wheat Beer*

5.4% (Bottle) 😊 😊 😊

Pleasant fruit notes combines with malt, fruit and clove aroma and just a nuance of nutmeg.

PAULANER**Salvator**

7.9% (Bottle) 😊 😊 😊

This is a Doppelbock Bier and was originally served by the monks at lent replacing food. Rich, dark malty and still follows its monastic tradition.

SCHNEIDER**Meine Hopfenweisse Tap 5***Double Bock*

8.2% (Bottle) 😊 😊 😊

Wheat double bock with a strong hop presence to cut through banana fruitiness.

Aventinus Eisbock*Strong Wheat beer*

12% (Bottle) 😊 😊 😊

Super malty and rich, not too sweet and very smooth. Easy to drink despite its enormous alcohol content.

Weisse Tap 2 Mein Kristall*Weisse Bier*

5.3% (Bottle) 😊 😊 😊

This elegant and sparkling wheat beer.

SPATEN**Muncher Hell**

5.2% (Bottle) 😊 😊 😊

Golden in colour with a well-balanced hop-flavour. The full rounded body is a superb balance between hops and a malt sweetness.

WEIHENSTEPHANER**Kristall Weissbier**

5.4% (Bottle) 😊 😊 😊

The oldest brewery in the world brews this light crisp weisse beer.

Pilsner

5.1% (Bottle) 😊 😊 😊

Slightly bitter with a gentle hop aroma. The pilsner malts shine through.

Hefe Weissbier*Wheat Beer*

5.4% (Bottle) 😊 😊 😊

A golden-yellow wheat beer, with its fine-poured white foam, smells of cloves and impresses consumers with its refreshing banana flavour.

WEISSBIERBRAUEREI HOPF**Hopf Helle Weise***Wheat Beer*

5.3% (Draught) 😊 😊 😊

Light gold, shiny, fresh and tangy with a typical wheat beer

aroma and a fine haze of yeast.

WELTENBURGER**Kloster Barock Dunkel**

4.5% (Bottle) 😊 😊 😊

The Worlds oldest dark beer, It has been brewed for almost 150 years without interruption. Full bodied, with fine malt aromas, slightly bitter with some sweetness, creamy and with the warm colours of amber; intensive flavour and fragrance.

Weltenburger Barock Hell*Double Bock*

5.6% (Bottle) 😊 😊 😊

Golden lager with gentle meadow hop aroma and soft refreshing citrus flavours.

Weltenburger Pils

4.9% (Bottle) 😊 😊 😊

Some malt sweetness with aromatic hops at the end.

EZA HELLENIC**Pilsener Beer***Pilsner*

5.2% (Bottle) 😊 😊 😊

Lager from Greece.

ITALY**TRE FONTANE****Eucalyptus**

8.0% (Bottle) 😊 😊 😊

A Trappist beer from Italy, this beer has been made with touches of eucalyptus, which gives it a subtle refreshing note.

JAPAN**KIUCHI****Hitachino Nest***Saison Du Japon*

5.0% (Bottle) 😊 😊 😊

A cloudy and warm gold coloured with a heady array of aromas that sway from yuzu citrus and banana to peppery tones, with a light sourness and sweet notes.

Hitachino Nest Japanese Classic Ale

7.0% (Bottle) 😊 😊 😊

Japanese take on the old IPA style with full hop aromas matured in cedar barrels giving a rich but rounded flavour.

Hitachino Nest Pale Ale

5.5% (Bottle) 😊 😊 😊

Tasty pale ale in the UK style with English malt and hops both making their presence felt.

Hitachino Nest White Ale

5.0% (Bottle) 😊 😊 😊

Good grainy mouthfeel given flavoursome backing by the addition of coriander orange peel nutmeg & orange juice.

**NETHERLANDS****DE KIEVIT****Zundert Trappist***Trappist*

8.0% (Bottle) 😊 😊 😊

Amber Trappist brew that balances malt sweetness against drying aromatic spice.

KONINGSHOEVEN LA TRAPPE**Wit***Trappist*

7.5% (Bottle) 😊 😊 😊

Only Trappist wit beer and organic.

Quadruple*Dark Strong Ale*

10.0% (Bottle) 😊 😊 😊

Hints of cloves and nuts, balanced by the sweet aromas of vanilla, raisins and banana.

UILTJE**Oktober-Fest!**

4.8% (Draught) 😊 😊 😊

Aroma of soft grain, and grassy nettle. Easy taste of soft grassy hop, malt and some sweetish grain.

NORWAY**AEGIR BRYGGERI****India Pale Ale***India Pale Ale*

6.5% (Bottle) 😊 😊 😊

This IPA has been receiving some very good reviews.

Witbier*Witbier*

4.7% (Bottle) 😊 😊 😊

Award winning wit bier, very highly judged.

LERVIG**Passion Tang**

7.0% (Bottle) 😊 😊 😊

A fruity passionfruit aroma. Looks good, a clear light red. Taste is sour at first with a weak fruity finish, sort of like alcoholic cordial.

NØGNE Ø -**Porter***Porter*

7.0% (Bottle) 😊 😊 😊

In this quite dark ale, dark malts provide flavours of coffee & dried fruit. Try with dark chocolate, cheese, or red meat dishes.

POLAND**ZYWIEC****Black or Blonde***Lager*

5.6% (Bottle/Draught) 😊 😊 😊

Some of the top beers from the region. See updated list for availability.



SCOTLAND

FIERCE BEER

Dirty Sanch

6.5% (Bottle)
 Dirty Sanchez is a smoked chipotle porter with chocolate and smoky wood notes.

SPAIN

DOUGALL'S

Imperial Stout

9.0% (Draught)
 Dark color. Thin to medium brown head. Taste is medium bitter. Dry body. Finish is a bit astringent. Aroma and flavour is roasted, liquorice, light hops, light chocolate.

INVIERNO

IPA

7.0% (Bottle)
 A Spanish interpretation of an American IPA.

NAPARBIER

Hefeweizer

7.0% (Bottle)
 A Spanish interpretation of an American IPA.

UK

ALL DAY BREWING

Cascadian Dark Lager

4.6% (Draught)
 Soft dark malts and spicy citrusy Pacific Northwest hops culminate in a smooth, dry finish.

Raspberry Tart

6.2% (Draught)
 Very refreshing, with a tangy, tart – not sweet – fruit frisson to savour.

Salle Saison

(Draught)
 Foregrounding spicy tangs of green tea and orange peel, this is an effervescent, dry beer, with a slight sour tartness and apricot and pepper aromas not sweet – fruit frisson to savour.

AMPERSAND

Farmhand

7.1% (Draught)
 Belgian style farmhouse ales using traditional yeast strains. This batch melds the peppery yeast flavour with the sharp citrus of the grapefruit and the tannins from the Gunpowder Green Tea to give something a little different. To further compliment the citrus flavour we used plenty of

Chinook hops and dry hopped with Citra.

CLOUDWATER

Vic's secret IPA

?? (Draught)
 Its a secret, so can you guess? If so tell Vic.

DURATION

??
 This beer will be a collaboration brew from this new local brewery.

HARDKNOTT

Azimuth

5.8% (Draught)
 IPA heading more to an American IPA aroma of pine, pineapple, papaya & citrus.

NENE VALLEY BREWERY

A Beer Named Leeroy

5.5% (Draught)
 IPA heading more to an American IPA aroma of pine, pineapple, papaya & citrus.

Big Bang Theory

5.3% (Draught)
 Wonderfully balance pale ale. Huge hop aroma giving way to malty sweetness and a gentle bitter finish.

Egyptian Cream

4.5% (Draught)
 Velvety mouthfeel and full bodied richness created by a large variety of dark malts, flaked oats and lactose. A fruity hop bite brings balance to this creamy milk stout.

Hop Stash Denali

5.0% (Draught)
 Loads of Denali hops bouncing off a malty base. Big tropical fruit, pineapple and citrus flavours and aromas.

It's a Trap

6.0% (Draught)
 A very rich and complex deep brown Dubbel. Big caramelised, dark fruit flavours develop into mild spice and clove followed by a gentle hop finish.

Release The Chimps

4.4% (Draught)
 A pale malt base gives a crisp mouth feel and allows the late-addition and post-fermentation dry hops to come through with a clean, punchy bitterness.

SAMUEL SMITH

Apricot / Cherry / Strawberry / Raspberry

5.1% (Bottle)
 Packed with fruity flavours on the back of some English

Lambic style beers. Each beer showcases the fruit that has been added.

Imperial Stout

7.0% (Bottle)
 Packed with flavour; scented and roasted barley nose; complexity of malt, hops, alcohol and yeast.

Oatmeal Stout

5.0% (Bottle)
 Almost opaque, wonderfully silky and smooth with extraordinary depth of flavour.

Yorkshire Stingo

8.0% (Bottle)
 Aged for at least a year, in well-used oak casks deriving fruit, raisin, treacle toffee, Christmas pudding and slight oaky flavours.

WESTERHAM

Bohemian Rhapsody

4.0% (Bottle)
 This is a great UK lager with a fine crisp taste.

Scotney Bitter

4.3% (Bottle)
 This is a really good traditional English bitter.

WOLD TOP

Against The Grain

6.0% (Bottle)
 Rich and complex dark fruit with hints of coffee & chocolate.

GREENS

Discovery

6.0% (Bottle)
 Gluten Free made with Ancient grains, amber ale with malt and hop.

Lager Dry Hopped

4.0% (Bottle)
 Gluten Free made with Ancient grains, clean crisp lager.

USA

ANCHOR

Go West! IPA

6.7% (Bottle)
 A lovely American IPA with a sweet malty base and citrus, mango hops.

American Porter

5.6% (Bottle)
 A rich and intense flavour with subtle notes of chocolate, toffee, and coffee.

EVIL TWIN

Molotov Lite

8.5% (Bottle)
 Molotov Lite is a understated tour de force in rebellious hoppiness, it's a subtle spark for action and yet by far one of the most anti-authoritative beers ever made by Evil Twin Brewing.

FLYING DOG

Easy IPA

4.7% (Bottle)
 All the expected hop & malt aromas of an American IPA but at session strength.

Pale Ale

4.7% (Bottle)
 Classic amber ale with creamy head, malty aroma and grapefruit hop flavours.

KONA HAWAII

Longboard

4.6% (Draught)
 Longboard Island Lager is a smooth refreshing lager fermented and aged for weeks at cold temperatures to yield its exceptionally smooth flavor. A delicate, slightly spicy hop aroma complements the malty body of this beer.

SPENCER

IPA

7.2% (Bottle)
 Spencer IPA is crisp, fragrant, and golden-hued. Generously hopped, bright, bitter – one of a kind. German Perle, Apollo and Cascade hops.

Tutored Tastings

TUESDAY (Lunchtime & Evening Session)

IPAs - Roger Protz

WEDNESDAY (Lunchtime Session)

Gluten Free Beer - Robin Parker

THURSDAY (Lunchtime Session)

Trappist Beers - Cheryl Cade

FRIDAY (Lunchtime Session)

How to Judge Beer - Cheryl Cade

Tickets can be purchased from the products stand.

SOCIAL SECRETARY'S Welcome

Welcome to the 40th Norwich Beer Festival and I hope you enjoy the fine range of beers and cider available served by our excellent volunteers. Also as this is the 40th anniversary I would encourage you to head to the Products Stall to see what is available.

As Social Secretary for the Norwich and Norfolk branch of CAMRA my role involves organising campaign trips, brewery visits, branch meetings and various other social events.

The regular events that take place within our branch are as follows. On the 1st Friday of every month, I organise a visit to 5 pubs within Norwich (First Friday Five). In December we have our Christmas Crawl where we visit about 10 pubs and details can be found in the latest edition of Norfolk Nips. Our Branch Meetings have now moved to the 3rd Thursday of every other month. On the last Friday of every month (excluding February, October and December) a Campaign Trip takes place where we visit up to 5 rural pubs promoting and

drinking real ale and real cider where available. I also organise midweek strolls visiting 5 pubs within the City and these are proving very popular. To offer flexibility these take place on various days of the week. Since last year I have introduced midweek lunchtime coach trips which are proving popular.

So what have we been up to in the last 12 months? Well we have had 2 official brewery trips to Norfolk Brewhouse and Wildcraft plus our September branch meeting was held at Humpty Dumpty. I would like to take the opportunity to thank all breweries for inviting us and for their excellent hospitality. In April we enjoyed a pleasant day visiting pubs within the mid-Anglia area. In June, our branch summer social took us to Chelmsford

where we visited some very good pubs. In September we had an enjoyable day visiting pubs of North Norfolk and then on the following day enjoyed an afternoon of bowls at the Caxton Club in Beccles against our friends from Suffolk branches. It was an enjoyable afternoon in which Suffolk regained the Roly Bowly Cup but we will do our best to regain it next year. Earlier this month we enjoyed an excellent trip to Ascot Races and Beer Festival. This is the 6th consecutive year that we have attended this event and is now an established annual event.

I trust this gives you an insight as to the types of activity that as a branch we are involved in and it would be good to see you if you wish to join us on any forthcoming events. To find out more about forthcoming events

please refer to Norfolk Nips, our website or pop along to one of our branch meetings in the near future (the November meeting takes place at the Coachmakers in Norwich). If you are a CAMRA member and your e-mail details are up to date you should be receiving regular e-mails detailing upcoming events. If you have any suggestions for other events then please let me know and I will see if these can be arranged.

Once again, enjoy the festival and hope to see some of you at our branch meetings and social events in the coming weeks and months.



Michael Phillips
Social Secretary

*Above
Norwich CAMRA
Social group outside
The Ship, Weybourne.*





The Snap Dragons of Norfolk



As I hope most readers know Norwich has a long and rich history. With our magnificent Castle resting on its hill today in 2017 to the radical side of the city during the 1700's. From Robert Ketts rebellion in 1549 and the writings of St Julian back in the 1300's. It is perhaps a little bizarre how a mythical creature has weaved its way through all of it.

Norwich proudly presents Snap the Snap Dragon.

Looking back at the history of this dragon and its name, it can first be traced on record to the 1300's when it was used in procession to celebrate the local Guilds, on what was known as Guild Day.

The Guilds were groups of traders, carpenters, printers and such like. A day of celebrations that often involved there being a procession through the city in which a man would wear the Snap Dragon and entertain the watching crowd. Feasts were held and celebrations lasted a week. Houses were decorated on their exteriors with hangings and tapestry. On Guilds Day later in history the incoming, newly elected Mayor was invested with his insignia of office. It seems that it was truly a celebration that the city enjoyed.

One reason Norwich has a connection to a Dragon is due to one of the Guilds in 1385 which

was named The Guild of St. George. Their intention was to honour St. George and keep his feast day for praying and to help the less fortunate members of the Guild and their families. They had little influence of power but in 1417 they were granted a Royal Charter by Henry V. Hence the symbol of the Guild became well-known locally and as the years passed the Guild of St. George became a powerful force in Norwich. As the Guild grew so did the popularity of the Snap Dragon.

It is unclear how the early dragon was made but it was recorded that early dragons were made from a wooden frame and later on wicker.

The wicker was then covered in canvas and painted with red and gold scales. This heavy costume would rest of the shoulders of the wearer and there was a pole connected to the head of the dragon, with a rope to pull the jaw closed and make it snap. I have read that in the 1500's an iron hoop was used in the construction only adding to the weight for the wearer inside.

It must have taken some strength to wear this costume, make the dragon



move while 'snapping'. It has been recorded that the men who were inside the Snap Dragon were paid for the work in 1420 a payment of 4d (2p). This payment was given to a John Diggard, but in 1429 the wage of 2s 4d (12p). Bearing in mind that ale at that time cost 1d a quart, (which is roughly two pints) John would have had the funds to quench his thirst. Perhaps the rise was for danger money? The use of gunpowder to allow the Snap Dragon to blow smoke and breathe fire surely made being inside the dragon more dangerous.

So a very British link to Norwich's pet dragon. In fact, dragons do very well for being a mystical creature. Georges' Dragon and his valiant slaying. The children's song, Puff the Magic Dragon. The collection of dragons that enthralled millions of children (and

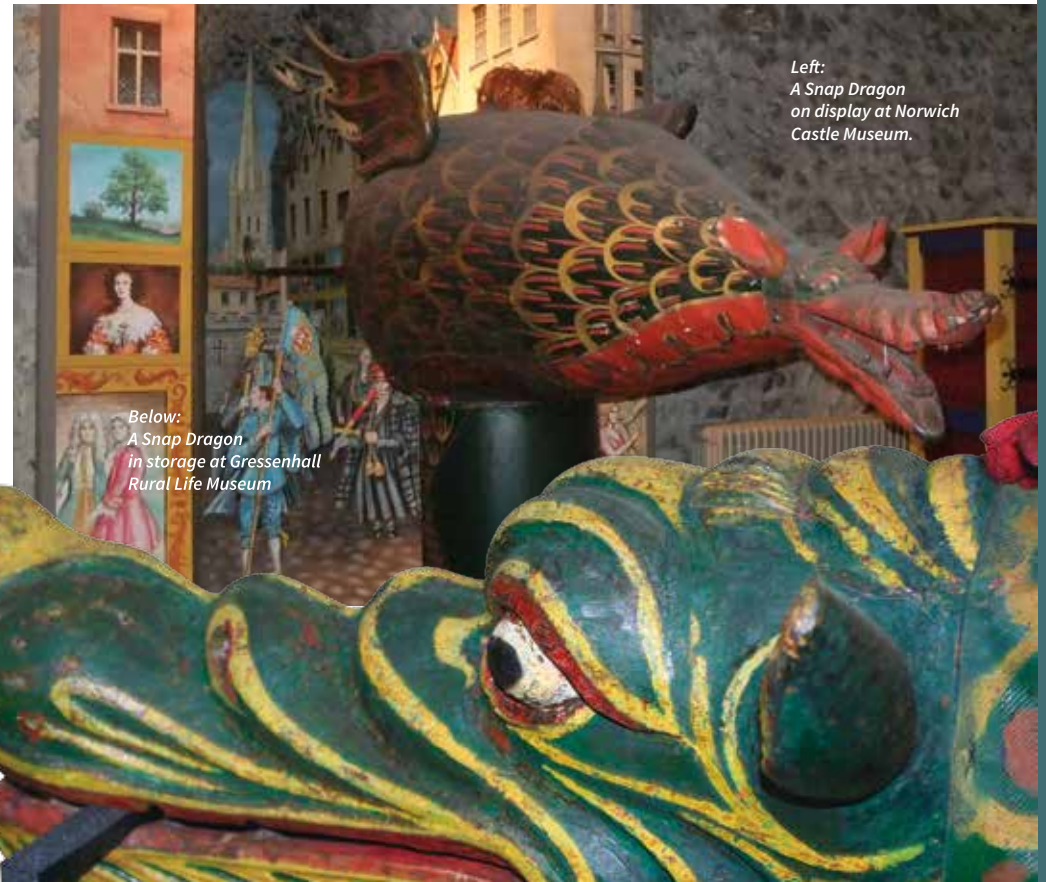
adults) in the Harry Potter novels. Game of Thrones has us sat on the edge of our seats, dragons here too.



Today we stand in the city watching different processions than run throughout the year; the Lord Mayors Procession, Pride weekend and when our much respected, armed forces come home from combat. He stands and watches, supports and celebrates our city.

The snap dragon watches over the city from its current home in the Castle Museum. May I suggest that is it time for revival? To see Snap back in the city where he has lived for so long, to delight and entertain again. I certainly hope so.

Words Sophie Buchanan



Left: A Snap Dragon on display at Norwich Castle Museum.

Below: A Snap Dragon in storage at Gressenhall Rural Life Museum

Archive photos provided by Norfolk Museum Service.

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American Red, Calvors
Animal Dark Saison, XT
Atlantic, Sharps (Molson Coors)
Autum Rye, Panther

B
Bargee, Elland
Bass, Marston's
Battle of Britain, Wolf
Bavarian Breakfast Beer, Opa Hay's
Benchmark, Bedlam
Best, Brancaster
Best Bitter, Grain
Best Bitter, St Peter's
Big Bang Theory, Nene Valley
Bitter, Banks's (Marston's)
Black Country Bitter, Holden's
Black Dog, Elgood's
Black Knight, Goffs
Black Prince, Wantsum
Black Purl, All Day Brewing
Black Volt, Shortts Farm
Blackadder, Mauldons
Blackberry Porter, Mauldons
Blackberry Saison, Moonshine
Blank Slate, Hammerton

Blonde Session, Nene Valley
Boadicea, Rother Valley
Brew 40, Lacons
Brewers Droop, Brandon
Broadland Sunrise, Humpty Dumpty
Buckeye, Roosters
Burstons Cuckoo, Elmtree

C
Cambridge Bitter, Elgood's
Cascade, People's
Cheltenham Gold, Goffs
Cherry Creek, Tombstone
Chevalier IPA, Stumptail
Chiltern Pale, Chiltern
Citra Sonic, Triple FFF
Citrus Gold, Yaarbrew
Cobnut, Kent
Colley's Dog, Tring
Copper Ale, Hook Norton
Corn Dolly, Three Castles
Country Bitter, McMullen
Courage Directors, Marston's
CPA, S&P
Cucumber Sour, Adnams

D
Dark Side of the Toon, Three Kings
Defender, Hoxne
Denver Diamond, Two Rivers
Distant Sun, Triple FFF
Dr Hexters Healer, West Berkshire
Drei Hopped, Top Out
Dry Road, Beeston

E
Eagle IPA, Wells
East Coast Mild, Waveney Brewing
ESB, Fuller's

Evolution APA, Winter's
Exit, Rother Valley

F
Farmhouse Pale, Fat Cat Brewery
Feral Nun, Angles
Flipping Best, Flipside
Franc 'in' Stein, Flipside
Fruit Lambic, Elgood's
Fruit Stout, All Day Brewing
Fruity Little Number, Opa Hay's

G
Gadds No 7, Ramsgate
Ghost Ship, Adnams
Gold, Cairngorm
Gold, Isle of Skye
Gold IPA, Norfolk Brewhouse
Gold Staff, Bishop Nick
Golden, Panther
Golden Ale, St Peter's
Golden Best, Green Jack
Golden Glow, Holden's
Golden Jackal, Wolf
Golden Newt, Elgood's
Golden Pale, Elmtree
Golden Pheasant, Old Chimneys
Good King Henry, Old Chimneys
Grapefruit, St Peters
Green Hop, Ramsgate
Green Hop, All Day Brewing
Green Hop, S&P

H
Hellebock, Hop Studio
Heritage, Three Castles
Heritage Old Ale, Hoxne
Highgate Old, Davenport's
Honey, Fat Cat Brewery

Hooky Bitter, Hook Norton
Hooky Mild, Hook Norton
Hop Harvest Gold, Humpty Dumpty
Hoptriptic, Golden Triangle
Hubble Bubble, Charnwood
Hunky Dory, Triple FFF
Hurricane Jack, Fyne Ales

I
Ice Cream Porter, North Riding
Infallible, Theakston
Infamy, Blimey!
IPA, Blackedge
IPA, Nethergate
IPA, Fat Cat Brewery
Is it Yourself?, Sawbridgeworth

J
Jade, Gemstone
Jarl, Fyne Ales
Jenny Morgan, Green Jack
John Innes Gold, Stumptail

K
Kessog, Loch Lomond

L
Lambic, Elgood's
Legacy Noir, Lacons
Lemon & Ginger, Humpty Dumpty
Lincoln Red, Batemans
Londinium, Roosters
London Porter, Fuller's
Lonely Snake, Three Blind Mice

M
Maggs Mild, West Berkshire
Malthouse Bitter, Brancaster
Manhattan Project, Nene Valley
Manor Mild, Sawbridgeworth
Mardlers Mild, Woodforde's
Master Brew, Shepherd Neame
Mild, Banks's (Marston's)
Mild, Winter's
Milk Worm, Three Blind Mice
Miners Mild, Two Rivers
Moondance, Triple FFF
Moongazer Dark, Norfolk Brewhouse
Mosaic City, Golden Triangle
Mosaical Cheers, Golden Triangle
Mucky Duck, Buffys

N
N1, Hammerton
New Black APA, Kent

Nightwatchman, East London
Noman, Elmtree
Norfolk Honey Ale, Why Not
Norfolk Terrier, Buffys
Norwegian Blue, Buffys

O
Octoberfest, Mauldons
Old Nogg, Lacons
Old Peculier, Theakston
Old Stoatwobbler, Beeston
Orchid, East London
Original Bitter, Davenport's
Oscar Wilde, Mighty Oak
Oscar Wilde, Mighty Oak
Oystercatcher, Brancaster

P
P51, Kings Cliffe
Pacific Pale, Norfolk Brewhouse
Pale Ale, East London
Paleface, Blimey!
Patriot, Lacons
Pike, Blackedge
Porter, Bedlam
Porter, Yaarbrew
Porters Pride, Two Rivers
Pressed Rat & Warthog, Triple FFF

Q
Queen of Hops, Boudicca

R
Raveningham Bitter, People's
Red, Panther
Red India, Dorking
Red Queen, Boudicca
Red Rocker, Cromarty
Red Square, Golden Triangle
Ridleys Rite, Bishop Nick
Rogue Wave, Cromarty
Roundhead Porter, Why Not
Ruby Witch, Moorhouses
Rye Pale, Grain

S
Saturday Night Beaver, Elgood's
Sawbridgeworth, Sawbridgeworth
Sea Fury, Sharps (Molson Coors)
Sepoy, Poppyland
Session IPA, Shortts Farm
Session IPA v26, North Riding
Shady Sadie, S&P
Silkie Stout, Loch Lomond
Silver Darling, Three Kings
Sirius Dog Star, Wolf

Skull & Spanners, Batemans
Slate, Grain
Slippery Jack, Brandon
Smells Like Team Spirit, Triple FFF
Smoked Porter, Top Out
Smokestack Lignin', Dorking
Southgate Bitter, Angles
Southwold Bitter, Adnams
Spiral Stout, Boudicca
Squirrels Nuts, Beeston
Stagecoach, Tombstone
Suffolk Graduate, Calvors
Summer Sauvín, S&P

T
Table Liquor, Three Blind Mice
Tally Ho, Adnams
Ten, Crouch Vale
Terra Firma, Elmtree
Tolly Roger, Cliff Quay
Tumble Home, Cliff Quay

U
Umbel Magna, Nethergate

V
Vinatge, Fuller's
Vixen, Charnwood
VPA, Portobello

W
Wandle, Sambrooks
Watneys Pale Ale, Watneys
Welterweight, Waveney Brewing
Westway, Portobello
Whirlwind, Winter's
White Admiral, Old Chimneys
White IPA, Tring
White Witch, Moorhouses
Wild Bill, Wildcraft
Wild Moonshadow, Wildcraft
Wild Thing, Wildcraft
Witches Cauldron, Cairngorm

X
XS, Hop Studio
XX Mild, Greene King
XXXB, Batemans

Y
Young Pretender, Isle of Skye
Yule be on the Huh, Beeston

All beers listed were correct at time of print.

JOIN CAMRA & ENJOY SO MUCH MORE!

So, here you are at the Norwich Beer Festival enjoying one of the many fine beers, ciders or perris on offer. Good so far. However, not a member of The Campaign for Real Ale? Read on to see the benefits.

Save yourself money.

If you join today and pay by cash or debit card your entry fee will be refunded and we will give you vouchers for 2 free pints*. Pay by direct debit and you will get 15 months membership for the price of 12 and a £2 reduction on the joining fee.

With membership you will receive £20 worth of vouchers which give you 50p off a pint of real ale at any branch of Wetherspoons.

You'll also have discounted entry to the 200-plus beer festivals run every year by CAMRA branches. Some pubs offer a discount on real ales to CAMRA members.

Get better informed & get involved.

Our newsletter 'What's Brewing' and magazine 'Beer' will keep you informed of developments in pubs and brewing over the year.

CAMRA's website, social media and e-mails will keep you up to date and joining in with our campaigns to protect pubs and promote cask ale and real cider.

Have fun.

The Norwich and Norfolk Branch of CAMRA is a very sociable and friendly branch and, through our local website and emails, you will hear about the many social events we run. These include monthly daytime and evening pub crawls in Norwich, monthly coach trips to rural Norfolk pubs, regular trips to breweries and beer festivals, and a range of other events.

Join CAMRA today.

So, whether you want to save money, get involved with our campaigns, learn more about the world of pubs and brewing, or just have fun enjoying the many fine pubs, breweries and beer festivals in the city and region, come and see us on the membership stand and sign up today.

Neil Glasson, Membership Secretary.

*2 free pints of beer or cider, to a maximum value of £7

DON'T MISS THIS!

If you join CAMRA at our Products Stand, using cash or card, you will receive:

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A CAMPAIGN OF TWO HALVES JOIN CAMRA TODAY!

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription!

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to: Membership Department, CAMRA, 230 Hatfield Road, St. Albans, Hertfordshire AL1 4LW

Your details

Title	Surname
Forename(s)	
Date of birth (dd/mm/yyyy)	
Address	
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Single Membership (UK & EU)	£24	£26
Joint Membership (Partner at same address)	£29.50	£31.50

For Young Member and concessionary rates please visit camra.org.uk or call 01727 867021.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

Partner's details (if joint membership)

Title	Surname
Forename(s)	
Date of birth (dd/mm/yyyy)	

I enclose a cheque for: £
Signed
Date

Applications will be processed within 21 days.

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form and send it to:
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Address		FOR CAMRA/CAMRA FOR REAL ALE LTD OFFICIAL USE ONLY <i>This is not part of the instructions to your Bank or Building Society.</i>
Name(s) of Account Holder(s)		Membership No.
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WE MADE THIS

The 2017 Norwich Beer Festival Souvenir Programme was designed by The Creative Wright and published by Outline Magazine.

WHAT CAN WE DO FOR YOU?

Outline CW THE CREATIVE WRIGHT

ENQUIRIES

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40th NORWICH BEER FESTIVAL

NORWICH BEER FESTIVAL TREASURE TRAIL

WIN!

Below are 13 questions which if all are answered correctly, you will be put into a draw to win a supply of beer to be delivered to you by Christmas! Every entry will receive a free prize!

To enter, simply fill out this page along with your details overleaf, fold the page on the dotted line and remove from the programme then **place into the box on the Products Stand.**

You may wish to vote for the Beer/Cider of the festival which you can do overleaf.

1

How many medals are in Nelsons portrait?

2

How many windows in Blackfriars have red panes?

3

Whose body lies in Blackfriars Hall?

4

What is SALVO?

5

How many pipes does the organ have?

6

What year was there a tower built which no longer exists?

7

Where is the Great British Beer Festival Winter held in 2018?

8

Where was Edward Bunnett born?

9

How many lions and castles hang in St Andrews?

10

How many chancel windows are above the knave?

11

How many chains is Ben J Nutall wearing?

12

Where are the Angels located?

13

What era was the porch (front entrance) built?



Remove page here



VOTING & NOMINATION FORM

Place your completed form into the box on glasses stand
OR Vote online using the Festival Beer Finder app at norwichcamra.org.uk/bf

5 entrants will be selected randomly to receive a prize!

Please print clearly - voting closes at 11pm Friday

ONLY ONE FORM PER PERSON

Duplicates, suspected duplicates or organised block voting will be void. N&N CAMRA decision is final and no justification will be given.



THE 3 BEST REAL ALES
at the Festival

1.
2.
3.



THE 3 BEST WORLD BEERS
at the Festival

1.
2.
3.



THE 3 BEST CIDERS OR PERRIES
at the Festival

1.
2.
3.

Please complete your details below

Name

Address

Postcode Email

Shirt size (for prize) S M L XL Are you a CAMRA Member? YES NO

Would you like to know more about CAMRA membership? YES NO

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01-20 February 2018

see
p57 for
more
info

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winter.gbbf.org.uk



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