

43rd

Norwich Beer Festival



25-30 October 2021
St. Andrew's and
Blackfriars' Hall

FREE OFFICIAL SOUVENIR PROGRAMME
but please make a donation to the festival charity



THE **RIBS**

**Real ale PUB
BY THE RIVER**

A massive selection of **CASK, KEG, canned** and **BOTTLED BEERS** and **CIDERS**

3 outside seating areas, including the "famous" Riverside Jetty
Great range of wines and spirits * Food served daily from 12pm

24 Wensum Street, Norwich, NR3 1HY
Tel: 01603 619517
www.ribsofbeer.co.uk



Welcome to the 43rd Norwich Beer Festival

Craig Harmer
Organiser Norwich
Beer Festival



Ian Stamp
Chairman Norwich
& District CAMRA

As Festival Organiser and Chairman of Norwich & District CAMRA we hope you will enjoy your visit to the 43rd Norwich Beer Festival! A lot of people have worked very hard to make the Festival possible this year, after it was sadly postponed last October because of the COVID crisis, so please join us in thanking all our wonderful volunteers!

When planning the Festival (we started in March, in the hope that it would be able to go ahead!) we wanted to keep it as close as possible to normal, while still staying safe, but you will notice some changes from previous years.

To support our local breweries, who have had a very difficult time over the last 18 months, with their biggest market being closed and little support from government, we have increased the amount of beer from Norfolk and East Anglia, which has meant that we could no longer fit it all in Blackfriars' Hall. So all beers are now organised alphabetically by brewery through the two main halls, with Norfolk beers available in both, alongside an excellent selection of beers from the rest of the UK, with special emphasis on Manchester and the North West.

We would like to thank all the local and regional brewers who have shown remarkable flexibility in providing beer on a sale-or-return basis, and agreeing to supply extra beer at short notice in the happy event that we need it!

There will also be no live music this

year, which we understand will be a disappointment for some. This was partly for budgetary reasons – we can't be sure of attendance this year and need to cut costs as much as possible – and partly to discourage crowding in certain areas such as the stage. This is not a permanent change and will be reconsidered next year.

The stage in Blackfriars' Hall has been used for games for many years, but will this year be used for additional seating.

The Cider Bar will be stocking the same range of ciders and perries as usual, and the Curiosity Bar will have 60 single casks of beers you won't often see in pubs. And of course, the World Beer Bar will feature the best draught and bottled beer from around the world, in the Marquee.

Last but not least, please donate if you can to our Branch Charity, the Norfolk SEN Network, who do a fantastic job supporting the children and young people with special educational needs throughout Norfolk.

Enjoy the Festival!

NORFOLK BREWHOUSE CRAFT

STOP STARING START GAZING

Moon Gazer's award-winning Gluten Free Pintail ale available in cask and bottle.






moongazerale.co.uk 01328 878 495

The smallest pub in Norwich... **WE'RE IN THE**

TheVine

GOOD BEER GUIDE 2021

SERVING EXCEPTIONALLY GOOD THAI FOOD

MONDAY CAMRA NIGHT 10% OFF FOOD AND DRINK
Valid CAMRA membership required

OPEN MONDAY TO SATURDAY
VEGAN & GLUTEN FREE OPTIONS

A great Real Ale pub in the centre of the city · Large selection of World Beers

CHRISTMAS BOOKINGS BEING TAKEN

7 Dove St. Near The Guildhall | 01603 627362 | vinethai.co.uk  @thevinenorwich  The Vine Norwich

Contents

- 3 Welcome
- 6 Getting around
- 7 Map
- 8 Opening times and information
- 9 Join CAMRA
- 10 This years charity
- 12 Products
- 14 Cider and perry introduction
- 18 CAMRA beer styles
- 22 Cask beer introduction
- 32 Our sponsors
- 46 World beer introduction
- 58 Our volunteers
- 59 Socials
- 60 Cask beer index

15

CIDER AND
PERRY
LISTINGS

23

CASK BEER
LISTINGS
ST ANDREW'S

34

CASK BEER
LISTINGS
BLACKFRIARS'

40

CURIOSITY BAR
ST ANDREW'S

48

WORLD
BEER LISTINGS
DRAUGHT




54

WORLD
BEER LISTINGS
BOTTLES



Social Media

Follow us on Social Media
and tag us in your pictures

 @norwichbeerfest
 @norwichbeerfestival
 @norwichbeerfest



© 2021 Norwich & District CAMRA
Norwich Beer Festival is organized and run
by unpaid volunteers who are members
of the Norwich & District Branch of the
Campaign for Real Ale Ltd' 230 Hatfield
Road, St Albans, Herts.

Getting Around



The Halls

There are two halls, St Andrew's and Blackfriars, plus the Cloisters and a Marquee.

The real ale bars are in St Andrew's and Blackfriars, with the beers arranged in approximately alphabetical order by brewery. As the beers are restocked during the week this may not always be perfect, but we do our best to keep them in the right area of the stillage (the structure the casks are stored on).

Not all beers are on sale at once; some quickly sell out, others take time to be ready to serve, and we have only a small amount of some beers, especially the stronger ones. You can see which beers are currently available, and where, by visiting our online beer list at norwichcamra.org.uk/bf-register and log in to get the full benefit!

St Andrew's is also where you will find the Cider Bar, where traditional ciders, perries, wine, mead and apple juice are all available.

The World Beer Bar is downstairs in the Marquee, and stocks bottled and keg beers from around the world, including a few gluten free keg beers.

Gluten Free & Vegan

We have a number of gluten free beers again this year - look out for GF on the labels on the casks and in the beer description online. Vegan beers (usually unfiltered, so could be hazy) are indicated by VGN on the cask label and in the description.

Food & Soft Drinks

Food is available from Blackfriars' Hall. Our caterers will be providing hot food at the far end of the hall. Soft drinks are available free on all bars, and apple juice is available on the Cider Bar. Important for any designated drivers!

Membership

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 9) and to talk about our extensive range of social activities and what you can add to CAMRA as a volunteer.

Seating

Seating is available in Blackfriars' Hall, the Cloisters and the Marquee. Seating is also available in St Andrew's Hall at lunchtime.

Access

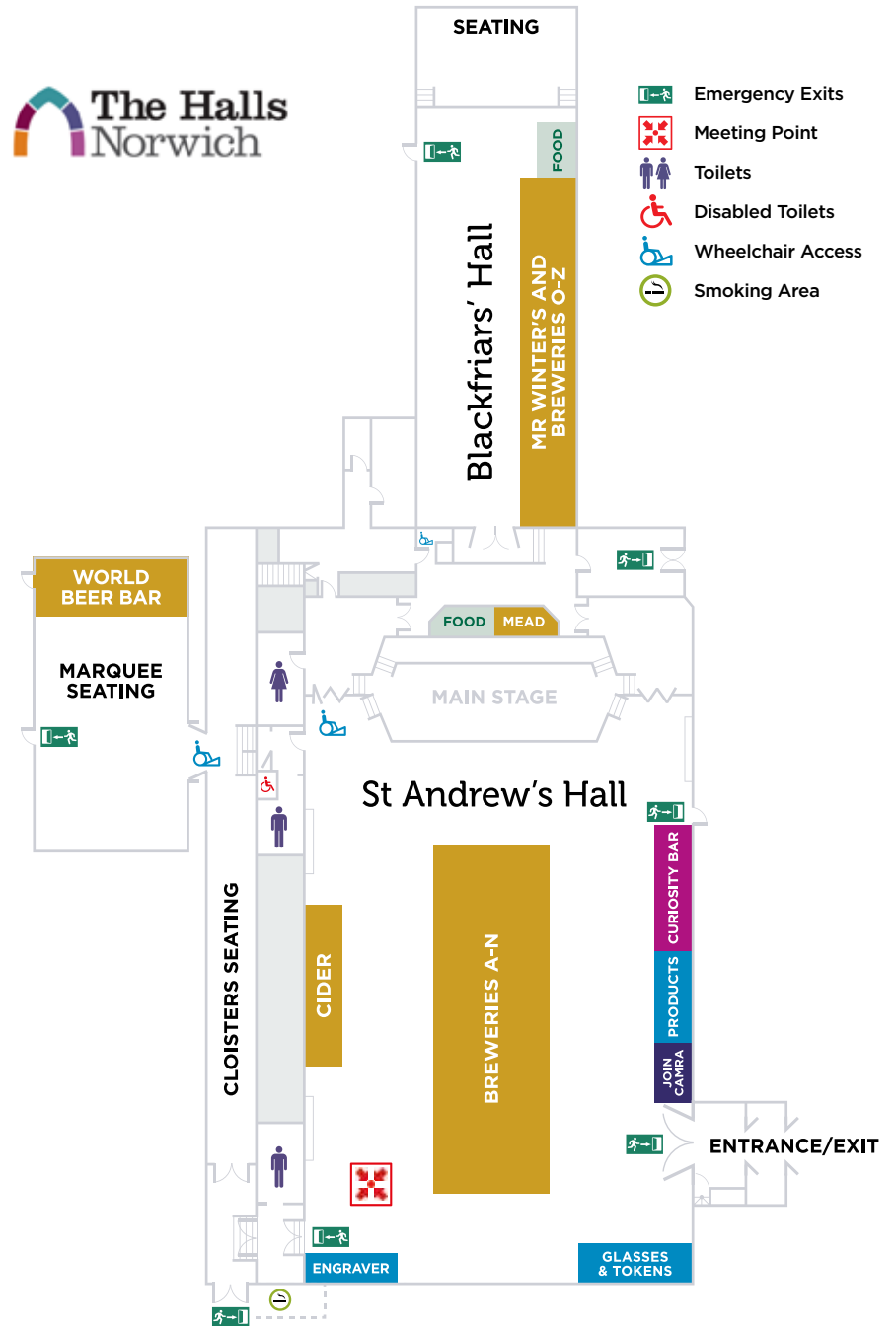
All areas are accessible, with ramps or lifts available to avoid steps - please ask a steward (in orange) for assistance if required.

No smoking

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

Products

A stand selling beer festival related items, old Festival glasses, T-shirts, polos and the Good Beer Guide (discounted for CAMRA members) will be found in St Andrew's Hall, to the right of the main stage.



Opening times & prices

All sessions are free to CAMRA members

See opposite for how to join at the Festival and get two free pints!

	LUNCHTIME	Admission	EVENING	Admission
Monday 25th October	Closed	--	4:30-5.30pm	CAMRA members
Monday 25th October	Closed	--	5:30-11pm	£4
Tuesday 26th October	11:30am-2:30pm	£2	5:30-11pm	£4
Wednesday 27th October	11:30am-2:30pm	£2	5:30-11pm	£5
Thursday 28th October	11:30am-2:30pm	£2	5:30-11pm	£6
Friday 29th October	11:30am-3pm	£4	5:30-11pm	£6
Saturday 30th October	Open all day		11:30am-9:30pm	£4

Getting Started

Step 1

Getting in

At the front of the queue, pay the entrance fee (cash preferred, or card), hand over your advance ticket, or show your CAMRA membership card.

Step 2

Get a glass & beer card

As you enter the Halls, on your left you will find the Glasses Stand, where you will need to purchase a glass and a Beer Card to pay for your beer, as cash is not accepted at the bars. The standard package costs £10, and includes a Festival glass (worth £3, refundable if you don't want

to keep it) and a £7 Beer Card. Additional £5 and £10 Beer Cards are also available from the Glasses Stand and at the World Beer Bar. If you have the correct money ready when entering the Halls it helps us keep the queues down and you to get your beverage quicker!

Step 3

Get a drink!

Find the beer or cider you want and order a third (useful if you want to try several different beers), a half, or a pint. To pay, give your Beer Card to the person serving you, who will cross off the appropriate amount. Enjoy and repeat!

IMPORTANT NOTES

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

Do not buy Beer Cards from anyone other than at the Glasses Stand or the World Beer Bar. If offered Beer Cards, please report this to a steward (in orange).

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 a 1/3 pint line. This means you can enjoy a greater variety of beers while managing your consumption. For more information about responsible drinking visit: drinkaware.co.uk

Other Information

We accept payment on entry using cash or card but would appreciate payment in cash as it speeds up entry. If you have purchased an advance ticket, please have this ready to show on the door. The above prices are for entry on the day only. CAMRA members must join the queue outside, unless directed otherwise. Admission is to over 18s 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 pints and half pints with the 43rd Beer Festival logo will be available from the Glasses stand. Older glasses are for sale at the Products stand, and some speciality glasses available at the World Beer Bar.

If we run low on glasses during the week older glasses from our stocks may be used. Each of our glasses has measures on the side to ensure you are getting what you pay for. They are also oversized, to allow for a full pint plus a head, so please note that a pint serve is 'to the line' and not 'to the brim'!

Soft Drinks

Speciality apple juice is available at the Cider Bar, and

lemonade and other soft drinks are available at every bar.

Smoking

Smoking (including electronic cigarettes/vapes) is not permitted within The Halls or the Marquee. We have a smoking area at the end of the Cloisters - please see the map on page 7.

*up to £7 in value



Join

at the Norwich Beer Festival and get 2 free pints on us!

You'll receive £7 worth of beer tokens.

GET FREE ENTRY TO THE NORWICH BEER FESTIVAL

Or get your entrance fee back in tokens if you join in the Halls.

Plus

£30 of CAMRA Real Ale, Cider and Perry Vouchers for single and concession members and £40 worth for joint members.

Get money off at over 4,700 pubs.

Discounted entry to 180+ CAMRA beer festivals.

WhatPub? CAMRA's online guide to over 36,000 real ale pubs.

A wide range of partner discounts are available to all CAMRA members.

Join from as little as £28.50 a year. (£20 under 26s)



CAMPAIGN FOR REAL ALE



Norfolk SEN Network

Registered charity no. 1044353



Norfolk SEN Network is delighted to have been chosen as Norwich CAMRA's Charity of the Year, which will help them promote the work they do and talk to people about their work.

Norfolk SEN Network has been supporting the families of children and young people with special educational needs throughout Norfolk for over 30 years. It helps them understand education law and how they can challenge the Local Authority when their child is struggling in school to get better provision. It receives no statutory funding and raises all its own funds.

Norfolk SEN Network opened its first office in Old Catton during lockdown to give parents a safe place to go to discuss their child's problems. The charity's Helpline, run from the office, is free to call from 9am to 12 noon Monday to Friday. An answerphone is available at all other times to take messages.

Laura Kellingray was supported by Norfolk SEN Network during lockdown, helping her through the Special Educational Needs Tribunal procedure to get her son into a complex needs school after he struggled in a mainstream school.

Laura, whose sister ran in an ultra-marathon raising £1,700 for the charity, says:

"Since my son has been in his new school it is like he is a different child. He is laughing and loves school. It is important that people keep fundraising for Norfolk SEN Network because if it was not here families cannot do what we have done and get the right education for their children".

Norfolk SEN Network, Catton Therapy, 62 Catton Chase, Old Catton, Norwich NR6 7AS
Tel: 01603-300178 Email: norfolksennetwork@hotmail.co.uk www.norfolksennetwork.org



Newmarket Street,
01603 631557



RED LION BISHOPGATE

Bishopsgate
01603 629417



Grove Road
01603 628466



Unthank Road,
01603 660706



Wensum Street
01603 633122



For more information
Nick or Briony De'Ath

hello@nwbdhospitality

Products

Get your 43rd Norwich Beer Festival branded merchandise at our Products Stand in St Andrew's Hall
ONLY AVAILABLE DURING THE FESTIVAL!



Clothing

LADIES

Polo Shirts £15

Purple / Bottle Green

T-Shirts £10

Azalea Pink / Sports Grey

Fleeces £25

Purple

MENS

Polo Shirts £15

Atoll Blue / Purple

T-Shirts £10

Sports Grey / Forest Green

Fleeces £25

Grey



THREEDONESIX

is
the
magic
number



CAMRA GOOD
BEER GUIDE
2021 EDITION

£10

members

£12 non members

Home & Accessories

Celebrating 40 years souvenir tea towels £7

Bags for life £3

Badges £3

Key Rings £3

Magnets £3

Ask for ThreeOneSix at the festival or your local pub
www.grainbrewery.co.uk

East Anglian Cider and 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 is 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! None of the well-known 'industrial' ciders are recognised by CAMRA as real traditional cider or perry.



region. This is to show that what the west (from Cornwall to Somerset, Herefordshire to Staffordshire') can do, our cider makers can also do.

Over the last few years, East Anglian cider makers have won a string of national CAMRA awards. In May 2018, at CAMRA's National Cider & Perry Championships, Whin Hill's Brown's Cider won National Silver and their Perry took National Bronze - both awards very well deserved!

Each cider & perry on offer will have been graded for dryness, which will be indicated on the notices for each product. We use a 13-point scale, where 1 is the least dry (sweetest), 7 is 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 about the difference in styles.

Please note 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!



Rachel Wilkinson
Cider Bar Manager

At Norwich Beer Festival, we'll be once again concentrating on East Anglian ciders & perries. We'll have ciders from new cider makers as well as established makers, and a selection of West Country style ciders produced in our

Apple Cottage	Baldock, Hertfordshire	Downham	Downham Market, Norfolk
FT.J. Filthy Tramp Juice		Downham BOB	
Gandhi's Flip Flop		Jonagold (SV)	
Perry Coma		Stray Horse	
.....			
Berties	Braintree, Essex	Duxford	
Galanthus Perry		Scrumphy Co.	Duxford, Cambridgeshire
OBSession		Wormhole	
Pearf-Hic (Perry)		
.....			
Big Bear	Stisted, Essex	East Norfolk	Scratby, Norfolk
Essex Gold 9K		Norfolk Hawker	
.....			
Burnard's	Banham, Norfolk	Norfolk Haymaker	
COR BLIMEY		Radiant Rose	
Oakey Dokey		
Scrumphy		Hill Holme	Great Totham, Essex
Stray Pear (Perry)		Tally Ho!	
.....			
Cam Valley	Meldreth, Cambridgeshire	Mayfly	Cottered, Hertfordshire
Kingston Black (SV)		Alien Nation	
.....			
Cambridge		Breakout	
Cider Co.	Bassingbourn, Cambridgeshire	Norfolk Cider Co.	Hoveton, Norfolk
Angry Wasp		Kingfisher "Dry"	
Much Merriment		Kingfisher "Sweet"	
President's Perry		
.....			
Castlings Heath	Boxford, Suffolk	Offley	Offley Hoo, Hertfordshire
Organic Original		Jack 'o Legs	
.....			
Cromwell	Hemmingford, Cambridgeshire	Offa Rex	
Cavalier Perry		
Oliver's Choice		Orwell	Ipswich, Hertfordshire
Oliver's Downfall		Red Devil	
Oliver's Sweetheart		Scarlet O'Hara	
.....			
Crone's	Kenninghall, Norfolk	Potton Press	Potton, Cambridgeshire
Norfolk Perry		Cambridgeshire	
Rum Cask		Sweet Spot	
Special Reserve (Organic)		Trip Hazard	
User Friendly (Organic)		
.....			
		Sandringham	Barns Flitcham, Norfolk
		"Medium Sweet"	
		"Medium"	
		

Sicklesmere Little Whelnetham, Suffolk
Type 22

Simon's Cider Cambourne, Cambridgeshire
Discovery (SV)
Mulled Cider
Vice Versa
Wilding Perry

Spinney Abbey Wicken, Cambridgeshire
Dirty Habit
Monk and Disorderly
Virgin on the Ridiculous

Village Green (Norfolk) Pulham St Mary, Norfolk
Norfolk Dry
Oak Aged
Summer Sweet

Whin Hill Wells, Norfolk
"Dry"
"Sweet"
Dabinett (SV)
Ice Cider
Perry

Wibblers Southminster, Essex
Dengie

GIVE YOUR TASTE BUDS A TREAT



**AWARD WINNING
FISH & CHIPS
+ NEW VEGAN MENU**

**Stall 61 and 114
NORWICH MARKET**



ADNAM'S
SOUTHWOLD

INSPIRED BY ☐ ☒ ☓
**HAUNTED
PUBS.**
→ ENJOYED BY
**THIRSTY
PEOPLE.**



**Ghost Ship
Citrus
Pale Ale**

**FIND
BEER
FAST!**



Get the latest beer list on your phone or tablet!

You'll see all the beers at the Festival, coloured to indicate which are available, and with a pointer as to where they'll be in the Halls. Click on a beer to see the style and description, and log in to create your own beer list, and add scores and tasting notes!

visit norwichcamra.org.uk/bf or scan the QR code



CAMRA's Beer Styles

Beer is the world's third favourite drink. The most popular beer style is lager, but beer is much more than this. Most beer drinkers might have an idea what a traditional bitter is, however, do you know how this differs from a Pale Ale or Golden Ale? And what exactly is a Barley Wine?

There are four basic ingredients in beer: water, yeast, malt and hops. Brewers will decide which ingredients to use to get the result they desire. If they want a strong beer, they will use a high level of malt, as it is the malt that provides the food for the yeast, which then produces the alcohol. Malt also gives the beer its sweetness and body as well most of its colour. Malt is barley that has been germinated and then heated. Hops are the main source of a beer's bitterness and contribute to fruit notes. The other two

ingredients, water and yeast will also have an impact on flavour.

These four ingredients can be combined to create an enormous range of different beers, from light golden pale ales to strong black imperial stouts, with flavours from grapefruit to coffee, without the need for any further additives - although many beers add fruit, herbs, spices and even oysters to create even more variety!

Why do we need to categorise beers into styles?

Firstly, because it makes it easier to find beers you like, but also for competitions such as the Champion Beer of Britain - it makes sense to judge beers against other similar beers. CAMRA recently reviewed how we classify beers into styles, as some of the old styles - 'speciality' for example - were too broad, and developments in the industry often weren't covered, such as the explosion of IPAs and sours. The result is 12 broad styles, each with several sub-groups. These are all listed briefly below, or you can download a leaflet by scanning the QR code to the right or searching for 'CAMRA beer styles' online.

SCAN HERE
to discover
the CAMRA
beer styles
in detail.



01 Milds up to 4%

'Mild' used to mean fresh and reflected the fact that the beer was not aged. Although an old style of beer, Mild is not widely available in many parts of the country, but May is a good time to find it as some pubs participate in CAMRA's Make Mine Mild campaign. These beers are easy drinking, often sweet, not very hoppy, and while usually dark can be pale in colour.

02 Session Bitters up to 4.3%

These are 'traditional' Bitters with a thin to average body, usually amber to dark brown in colour, and with a malt character and noticeable hops; typically earthy, spicy and peppery but may also be floral or piney, and with light to strong bitterness.

03 Premium Bitters 4.4% - 6.4%

Traditional stronger bitters with more body, but otherwise similar to Session Bitters.

04 Session Pale, Blond and Golden Ales up to 4.3%

Refreshing, easy drinking beers which are probably the most popular style in pubs nowadays. Pale ales will be dark gold to amber in colour, have very little malt flavour and a strong hop character, from spicy British or German hops, or citrusy and tropical New World varieties. Blonds are similar but usually lighter in colour, from straw to gold, and be slightly fruity but not citrusy, whereas Golden Ales will have a strong citrus flavour.

05 Premium Pale, Blond and Golden Ales 4.4% - 6.4%

Refreshing but heavier bodied than the Session varieties.

06 British and New World IPAs 5.5% and above

IPA stands for India Pale Ale. It was Burton on Trent that became famous for this style of beer, exporting it around the world, including to India, hence the name. These are strong hoppy beers with moderate to strong bitterness; usually bittersweet. The finish is long and complex.

British IPAs tend to be amber to pale brown in colour and use English-style hops. There is often honeyed/biscuit malt aroma and flavours with pepper, spicy, earthy, piney or floral resins from the hops. New World IPAs are straw to pale brown in colour and much more 'hop forward' than British IPAs, with lighter biscuity malt, if any, and strong citrus or tropical fruit flavours. Many, especially the New England (NEIPA) versions are unfiltered and often quite cloudy. Black IPAs are typically dark brown or black, with strong hop character but almost none of the characteristics of other dark beers.

07 Brown and Red Ales, Olds and Strong Milds 4.1% - 6.4%

Darker beers with distinct malty notes, from light brown to black in colour.

Brown ales can have a roast and/or smoky flavour, but will usually be sweeter, with moderate bitterness and some fruit flavour, such as raisins or sultanas, caramel, or chocolate. Red ales are similar but usually redder in colour. Rye may give the beers a slight tartness, and they will usually be less sweet and with more hop character. Strong milds will have a strong malt flavour, but little hop flavour, and often have dark fruit flavours such as blackberry or cherry. Old ales are not aged, but have slightly more hop character balancing the, usually, dark malts.

08 Session Stouts and Porters up to 4.9%

Porters were developed in London in the eighteenth century and named after the porters who worked on the docks. Once, Stout simply

meant 'Strong'. CAMRA distinguishes between the two styles by describing Stouts as typically black and less hopped than Porters.

Stouts are typically black in colour and have strong dark malt flavours such as chocolate, caramel, and coffee, with minimal hops or fruit. **Dry stouts** have very little sweetness, and can be slightly astringent, from the unmaltered roasted barley used in the brew, whereas **Oatmeal stouts** will be full-bodied, creamy and usually quite sweet. **Oyster stouts** don't always contain oysters but may be slightly salty. **Milk stouts** named because lactose sugar is added to give a smooth creamier stout, often with vanilla or custard flavours.

Porters are usually dark brown to black, can be sweet or dry, and usually have a higher hopping rate than stouts, often giving dark fruit flavours such as damsons or black cherries, or caramelised fruits such as raisins.

09 Strong Stouts and Porters 5% and above

These are stronger versions of the Session varieties, usually with smoother, fuller mouthfeels and stronger more complex flavours.

Very strong versions of these beers are often known as **Imperial Stouts** or **Baltic Porters**, as they were originally brewed primarily for export to Russia and the Baltic states. Anything up to 13% ABV, these beers are usually highly complex, with deep strong flavours of roasted grain, burnt fruit, leather (yes!), coffee, chocolate, and liquorice. Alcohol warmth is often noticeable, and when aged, in wood or steel, the beers can take on sherry-like flavours. The two styles overlap considerably, but Porters tend to be fruitier and paler in colour.

10 Barley Wines and Strong Ales 6.5% and above

Strong beer used to be produced to allow it to be kept, particularly to provide beer when it was too warm to brew. Many of the beers in this category are still aged before selling leading to wine-like notes. All of them are rich, complex, and full bodied with noticeable alcohol, but they may vary from dry to sweet, sometimes with honey notes. Bitterness may be medium to strong. The term **Barley Wine** probably dates

from the late 1800's with Bass using it in the early 1900's.

11 Speciality Beers Differently produced

Speciality beers are those which either add ingredients, or use significantly different techniques of production, which dominate the appearance or flavour of the beer, rather than just complementing it.

Differently produced speciality beers are those which use techniques such as lagering, souring and wood-aging.

Lagers are bottom-fermented using a different yeast to ales, and stored (lagered) for weeks or even months at low temperature. They include **Pilsners**, which range from light to noticeably bready malt, with peppery hop flavours. **Vienna lagers** are amber in colour and have a clean malty character and some hoppy bitterness. **Dark lagers** are brown to black and have chocolate and coffee flavours with some sweetness and a little fruit.

Wheat beers are included in this category as the method of production is significantly different. Typically, yellow or gold in colour, they can be dark, will usually be hazy or cloudy and have estery clove and/or banana flavours and aromas.

Sours are usually fermented using wild yeasts, or yeasts other than the standard *Saccharomyces* brewers' yeast, which generally give a prominent acidity to the beer. Lambics and guezes use *Brettanomyces* yeast, whereas Goses (typically salty or spicy) use *Lactobacilli* and have a 'funky' character. **Kettle sours** use enzymes in the brew to give acidity.

12 Speciality Beers Flavoured

These are beers with a flavour added. They can be similar to all other styles in that any beer style can be adapted by a flavour addition to become a Speciality. **Fruit speciality** beers may be based on any other style, including other Speciality beers. Fruit or fruit flavourings are added to the beer. **Herbs, spices and other culinary ingredients** may also be used to flavour beers. In both cases, the base beer should influence the final taste, and the ingredient flavour must be noticeably present.

KING'S HEAD CASK ALE HOUSE



LOCATED IN THE HEART OF NORWICH'S ANTIQUE AND VINTAGE SHOPPING PRECINCT, THE KING'S HEAD IS A CASK ALE FREEHOUSE

OPEN SUN-TUES

NOON-MIDNIGHT

WED-SAT

NOON-LATE
(Last Admission
Midnight)



- We have an ever-changing selection of up to 14 draught ales and ciders
- Friendly people, great conversation the way pubs used to be
- A range of international bottled beers and premium spirits
- We showcase local microbreweries and excellent guests from further afield
- No music, no television, no keg beer
- Mild, stout or porter always available

42 MAGDALEN STREET NORWICH NR3 1JE

www.kingsheadnorwich.com



Cask Beer

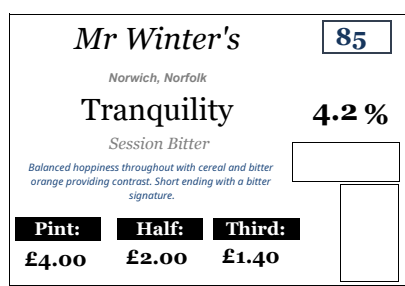
St Andrew's Hall
Breweries A-N

Blackfriars' Hall
Mr Winter's and
Breweries O-Z

This year our two main cask beer bars will be serving both national and local beers, with the 'alphabetical by brewery' system operating across both bars: St Andrew's Hall will stock beer from breweries A-N, and Blackfriars' will have beers from Mr Winter's and breweries O-Z.

To find beers easily, visit our online beer list at norwichcamra.org.uk/bf

When beers are ready to be served there will be a card on the cask/stillage which will look like this.



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

The bars are staffed by CAMRA volunteers. Please bear in mind these points of etiquette whilst at the bar: Please be patient if it's busy. Our staff will get to you and serve you as quickly as they can. Please speak clearly (but don't shout). The

festival can be a noisy place sometimes so please help the staff by speaking clearly. Please be courteous. Our volunteer staff aren't paid, and they give their time freely to work at the festival. Pleasantness is appreciated, and really does go a long way when it's three deep at the bar on a busy night. All beer, cider, & perry lists are correct at time of printing. However, please remember that they are subject to last minute changes, and to products selling out. There is no guarantee of availability of any beer/cider/perry throughout the festival.

Beer Style Key

- Milds up to 4%
- Session Bitters up to 4.3%
- Premium Bitters 4.4%-6.4%
- Session Pale, Blond and Golden Ales up to 4.3%
- Premium Pale, Blond and Golden Ales 4.4%-6.4%
- British and New World IPAs 5.5% and above
- Brown and Red Ales, Olds and Strong Milds 4.1%-6.4%
- Session Stouts and Porters up to 4.9%
- Strong Stouts and Porters 5% and above
- Barley Wines and Strong Ales 6.5% and above
- Speciality Beers Differently produced
- Speciality Beers Flavoured

For a full description of the above styles please see p18-20

St Andrew's Hall Breweries A-N



SPONSORED BY

8 Sail Heckington, Lincolnshire

Froglet 4% **SESSION GOLDEN**
A refreshing, easy drinking pale ale with hoppy overtones.

Ploughman's Lunch 3.8% **SESSION PALE**
A refreshing, easy drinking pale ale with hoppy overtones.

Abbeydale Sheffield, South Yorkshire

Absolution 5.3% **PREMIUM PALE**
A fruity pale ale, deceptively drinkable for its strength. Sweetish but not cloying.

Deception 4.1% **SESSION PALE**
A pale beer, aromas of elderflower and grapes. Strong citrus flavours, especially grapefruit.

Adnams Southwold, Suffolk

Ghostship 4.5% **PREMIUM PALE**
Vibrant compote of orange and oily hoppiness underpinned by a biscuity sweetness.

Mosaic 4.1% **SESSION BITTER**
Tropical fruit nose, intensely fruity flavour with complex hop characteristics, which linger in the aftertaste.

Old 4.1% **OLD**
Aromas of malt and soft cheese, leading into malty and sweet flavours with fruit berries and vanilla. Caramel and roast finish.

Tally Ho 7.2% **STRONG DARK**
Tally Ho is dark mahogany red in colour with a rich, fruity aroma and a heart warming raisin and biscuit palate. (Single cask)

All Day Salle, Norfolk

Farmhouse Wheat 5% **VGN** **WHEAT**
Saison style beer.

Green Hop 4.2% **VGN** **SESSION BITTER**
Green hopped beer - made with freshly picked hops.

Raspberry Wheat 5% **VGN** **FRUIT**
A tart raspberry wheat beer offering an easy-drinking fruit-flavoured finish.

Barsham West Barsham, Norfolk

Barsham Oaks 3.6% **VGN** **GF** **SESSION BITTER**
An amber coloured easy drinking bitter with a balanced Mosaic hop finish.

Golden Close IPA 5% **PREMIUM PALE**
Golden, true-to-style IPA Brewed with malted Maris Otter Barley and a blast of Boadicea hops for a flavoursome finish.

Norfolk Topper 3.8% **VGN** **GF** **SESSION GOLDEN**
Straw-coloured, easy-drinking session bitter with floral, citrus flavours courtesy of New Zealand Green Bullet hops.

Robin Stout 4.6% **VGN** **SESSION STOUT**
Full-bodied dark stout, brewed with a variety of roasted malts. British hops give a balanced blend of bitterness and spicy berry aroma.

Beartown Congleton, Cheshire

Blueberry 4% **FRUIT**
Pale session beer delicately infused with Canadian low bush blueberries.

Skinful 4.2% **SESSION BITTER**
Biscuity malt dominates the flavour of this amber best bitter. A balance of malt and bitterness follow through to the aftertaste.

Beeblefish Enfield, Gt. London

Green Hop Pale 5.2% **PREMIUM GOLDEN**
A beer using fresh green hops.

Pan Galactic 4.6% **VGN** **PREMIUM GOLDEN**
Refreshing vegan golden ale with a light floral nose with hints of sweet biscuit. Malty, tropical fruit notes are overlaid with a developing hoppy spicy character.

Beeston Beeston, Norfolk

Magnificent Men 7.2% **PREMIUM BITTER**
A strong amber ale, with a sweet malty and fruity flavour. (Single cask - aged two years)

Old Stoatwobler 6% **VGN** **STRONG STOUT**
Legendary silky black smooth ale, aged for at least two years.

Special Old Stootwobbler7.2% **VGN** **STRONG STOUT**
Smokey and smooth, strong black stout.**Squirrels Nuts** 3.9% **DARK MILD**
Cherry, chocolate and vanilla aroma. A malt and cherry sweetness comes to the fore but quickly fades.**Worth the Wait** 4.2% **SESSION BITTER**
Hoppy throughout with a growing dryness. Complex and grainy with fruit notes, malt and understated bitterness.**The Dry Road** 4.8% **PREMIUM BITTER**
Crafted with single variety hops. Robust & refreshing.**Billericay** **Billericay, Essex****Chili Porter** 5.9% **HERB/SPICE/CULINARY**
Porter with the addition of green chillies.**Black Sheep** **Masham, North Yorkshire****Bitter** 3.8% **SESSION BITTER**
A hoppy and fruity beer with strong bitter overtones, leading to a long, dry, bitter finish.**Riggwelter** 5.9% **PREMIUM BITTER**
Riggwelter Ale takes its name from a local Yorkshire Dales farming term which has Norse roots; "rygg" meaning back, and "velte" meaning to overturn.**Blackjack** **Manchester, Gt Manchester****DDH** 5.8% **BLACK IPA**
Some light smokiness, citrus, and bitter chocolate.**Newkit Brown** 4.8% **BROWN ALE**
Brown Ale with a hint of hazlenut.**Blue Anchor** **Helston, Cornwall****Middle** 5% **PREMIUM BITTER**
Full bodied, tawny premium bitter, heavy in grainy malt with balancing peppery hop bitterness. Flavours of molasses, roast nuts, spices, dates and figs persist along with an earthy background and flashes of bubblegum and pear drops.**Special** 6.6% **STRONG ALE**
Smooth, red-coloured and full-flavoured strong old ale. Pure red wine aroma with a touch of dank earthy hops and roast malt. Complex and powerful flavours of sweet stone fruits, treacle, coffee, nutty malt and earthy hops. Woody and smoky undertones.**Blue Monkey** **Giltbrook, Nottinghamshire****BG Sips** 4% **SESSION PALE**
Pale golden hoppy beer, brewed mainly with Brewers Gold hops. Very fruity and bitter.**Infinity** 4.6% **PREMIUM PALE**
Golden ale packed with Citra hops.**Boudicca** **Horsford, Norfolk****Queen of Hops** 3.7% **VGN** **SESSION PALE**
A definitive grapefruit hoppiness dominates, with a backdrop of ginger and a gentle grassiness briefly pops up before a growing dryness gains ascendancy.**Spiral Stout** 4.6% **VGN** **SESSION STOUT**
Burnt toast on the nose and black malt in the taste introduces this traditional black and dry stout. Aided by healthy dollops of caramel and bitterness the finish is long and strong.**Three Tails** 3.9% **VGN** **SESSION BITTER**

A bitter backbone dominates throughout. A light maltiness is apparent in the aroma and a peppery grapefruit hoppiness in the first taste slowly fades as a drying bitterness grows in a long lingering finale.

Brains **Cardiff, Glamorgan****Dark** 3.5% **DARK MILD**
A tasty, classic dark brown mild. Bittersweet, mellow and with a lasting finish of malt and roast.**Brancaster** **Brancaster Staithe, Norfolk****Best** 3.8% **SESSION BITTER**
A refreshing session pale ale with a touch of citrus on the finish. (Single cask)**Oyster Catcher** 4.2% **SESSION BITTER**
Brewed with three varieties of hops, Pilot, Cascade and Brewer's Gold - to give a good body and hoppy flavour.**The Wreck** 4.8% **PREMIUM BITTER**

The Wreck has lots of body and flavours of sweet coffee and malt, with an aromatic finish from the Boadicea hops.

Brentwood **Brentwood, Essex****Chockwork Orange** 6.5% **FRUIT**
A deep chocolate, malty beer brewed with oranges and matured to create a classic 'old ale' style.**Lumberjack** 5.2% **PREMIUM BITTER**
Brewed using traditional English Fuggles and East Kent Golding hops to give a round, hoppy finish.

KEEPING IT REAL

9th **AUTUMN BECCLES BEER FESTIVAL**

Fri 12th - Sun 14th November 2021

BECCLES PUBLIC HALL

A CELEBRATION OF LOCAL REAL ALES, CIDER & CRAFT LAGER

25 REAL ALES FROM 20 BREWERIES IN SUFFOLK AND NORFOLK

Opening Times

Friday 12th Nov	4:00pm - 11:00pm
Saturday 13th Nov	Midday - 11:00pm
Sunday 14th Nov	Midday - 6:00pm

LIVE MUSIC FRIDAY & SATURDAY

CAMRA LOCAL

FREE ADMISSION
www.becclesbeerfestival.co.uk

DJ SETS // LIVE BANDS // DRAG NIGHT
COMEDY CLUB // POETRY NIGHT
PUB QUIZ // JAM SESSIONS // SALSA

LAST PUB STANDING
King Street, Norwich NR1 1PD 01603 937013
Advance book tables online at lpsnorwich.co.uk
Check out our events on FB and Insta @lastpubstanding

Find us at Last Pub Standing!

SOUL KITCHEN

CARIBBEAN STREET FOOD, BURGERS AND MORE!

Our Caribbean food is based on Chef's family recipes and each dish is created from scratch with love and a taste of the islands.

Try our Bajan Chicken Burger, Vegan Caribbean Sweetcorn Burger, our classic Curry Goat and our homemade BBQ sauce!

[/NorwichSoulKitchen2020](https://www.facebook.com/NorwichSoulKitchen2020)
[@NorwichSoulKitchen](https://www.instagram.com/NorwichSoulKitchen)

Brightside

Radcliffe, Gt Manchester

Manchester**Skyline** 4.6% **GF** **PREMIUM GOLDEN**

A full flavoured golden ale with fresh, fruity, floral aromas and moderate bitterness.

The Inn Crowd 4% **GF** **DARK MILD**

All English hops for an all English beer.

Bruha

Eye, Suffolk

Session Pale 3.8% **SESSION PALE**

A pale ale using the very best East Anglian malted barley combined with citra and centennial hops.

Bull of the Woods

Kirby Kane, Norfolk

Rock Steady 3.8% **SESSION BITTER**

A malty amber session ale with a biscuity caramel taste and fruity floral notes.

Shine the Light 6.4% **BRITISH IPA**

Piney and Zesty IPA.

Vapour Trail 4.3% **SESSION GOLDEN**

Dry walnut airs intrude into a hoppy biscuit beginning. Balanced rolling mix of flavours with background plumminess.

Woodstock 4.8% **PREMIUM GOLDEN**

Chinook, Centennial and Cascade Pale hops giving an earthy citrus escape.

Butcombe

Wrington, Somerset

Adam Henson's**Rare Breed** 3.8% **SESSION GOLDEN**

Bitterness and dry taste dominate the maltiness and continue into the finish.

Original 4% **SESSION BITTER**

Sweet and malty taste with faint fruit notes. The hop gradually asserts itself leaving a slightly bitter finish.

Castle Rock

Nottingham, Nottinghamshire

Preservation 4.4% **PREMIUM BITTER**

This session bitter is smooth with a strong malty character, slightly sweet with hints of caramel. Good body with roast aftertaste.

Screech Owl 5.5% **PREMIUM PALE**

Well hopped pale ale with long finish.

Chalk Hill

Norwich, Norfolk

Black Anna 4.2% **SESSION STOUT**

Full bodied roastiness dominates, softened by a sweet vanilla background with lactose and burnt chestnut notes.

CHB 4% **SESSION BITTER**

Gentle rolling mix of malt, hop, and apricot with caramel on the nose. Lingering finish with hops to the fore.

Cliff Quay

Debenham, Suffolk

Magellan 4.4% **WHEAT**

A wheat beer.

Sea Dog 5.5% **PREMIUM BITTER**

Bursting with the flavours of lemon and grapefruit with a full maltiness in contrast

Colchester

Wakes Colne, Essex

Metropolis 3.9% **SESSION GOLDEN**

A golden hoppy beer, with enormous depth of flavour and a long spicy finish.

No 1 4.1% **SESSION BITTER**

A classic English best bitter, copper in colour. Boadicea hops for flavour and the definitive aroma of East Kent Goldings.

Drenchfoot

Thetford, Norfolk

Dragon Slayer 3.7% **VGN** **SESSION BITTER**

Made using East Kent Goldings, Amarillo and

Cascade hops. Fruity finish.

To Pee or not to Pee 6% **VGN** **BRITISH IPA**

A light refreshing summer ale. Brewed with Magnum, Citra and Simcoe hops.

East London

Lea Bridge, Gt London

Cowcatcher 4.8% **PREMIUM GOLDEN**

Fruity hoppy golden ale with a honey sweetness and a rich mouthfeel. Hints of passionfruit, which lingers in the finish with a building dry bitterness on drinking.

Pale 4% **SESSION PALE**

Amber coloured beer with a flavour of spicy hops, bitter lemon, tropical fruits and a little biscuit that are there in the aftertaste, which is dry.

Elmtree

Snetterton, Norfolk

80/- 4.5% **PREMIUM BITTER**

Mixed fruit nose introduces a sweet fruity bitter with a bitter counterbalance. Short drying finish.

Burstons Cuckoo 3.8% **SESSION BLOND**

Gentle malt airs. Biscuity sweet beginning with delicate lime hints. Full bodied short sweet finish.

Winter Solstice 4.6% **SESSION PORTER**

Malt and vanilla flow through aroma and taste. Chocolate presence goes to an increasingly dry roastiness.

Fat Cat

Norwich, Norfolk

Incredible Pale 5.2% **PREMIUM PALE**

Pale golden beer with a fruity hoppiness. Lingering mouthfeel. (Single cask)

Marmalade 5.5% **PREMIUM BITTER**

Orange and malt pervades both aroma and taste. A full bodied mix of balanced flavours. A bittersweet finish with hoppiness.

Tabby 4% **SESSION BITTER**

A well balanced dark amber coloured malty ale with a fruity hoppy aftertaste.

Tropical Tom 4.1% **GF** **SESSION GOLDEN**

A crisp citrus character with lemon, lime and orange and mango in aroma and taste

Felinfoel

Felinfoel, West Wales

Double Dragon 4.2% **SESSION BITTER**

This pale brown beer has a malty, fruity aroma. The taste is also malt and fruit with a background hop presence throughout.

Nut Brown 4.3% **BROWN ALE**

A predominantly nutty, caramel malty flavour which gives a robust and full bodied craft ale.

Fengate

Aylsham, Norfolk

West Coast IPA 5.1% **PREMIUM GOLDEN**

Mosaic and Citra hopped. (Single cask)

Five Points

Hackney, Gt London

Best 4.4% **PREMIUM BITTER**

Fruity full flavoured amber bitter with earthy hops and a hint of apricot on the nose. Flavour has a dry roasty character overlaid with caramel and orange.

Railway Porter 4.8% **SESSION PORTER**

Smooth, full-bodied dark brown porter. Dark bitter chocolate and coffee throughout with some peppery hop softened by a treacly sweetness and caramelised fruit.

Fyne Ales

Cairndow, Strathclyde

Jarl 3.8% **SESSION PALE**

A very light, golden ale that can be drunk in any season!

Golden Triangle

Barford, Norfolk

Idahopolis 3.9% **SESSION PALE**

A fruity pale ale hopped with Idaho 7 and Cascade giving it juicy orange citrus hop notes and a lingering pineapple bitter finish.

Mosaic City 3.8% **SESSION GOLDEN**

Full bodied lemon citrus character throughout. A subtle malty bitterness quickly fades.

Whole of the Moon 6% **NEW WORLD IPA**

Golden coloured ale with a sweet hoppy and fruity taste.

Gorgeous

Highgate, Gt London

EPA 4.2% **SESSION GOLDEN**

A refreshing light drinking dryish golden ale with a hint of honey sweetness and citrus, which is also in the aroma with some hop. Spicy bitterish finish.

Glowfly 4% **SESSION BITTER**

A traditional pale brown bitter with apples and a trace of orange on the nose. Hops and orange with a little caramel on the palate with a lingering peppery bitter finish.

- Milds up to 4%
 - Session Bitters up to 4.3%
 - Premium Bitters 4.4%-6.4%
 - Session Pale, Blond and Golden Ales up to 4.3%
 - Premium Pale, Blond and Golden Ales 4.4%-6.4%
 - British and New World IPAs 5.5% and above
 - Brown and Red Ales, Olds and Strong Milds 4.1%-6.4%
 - Session Stouts and Porters up to 4.9%
 - Strong Stouts and Porters 5% and above
 - Barley Wines and Strong Ales 6.5% and above
 - Speciality Beers Differently produced
 - Speciality Beers Flavoured
- For a full description of the above styles please see p18-20

Grain

Harleston, Norfolk

316 3.9%**SESSION PALE**

Hop and grapefruit dominate throughout as an underlying bitterness slowly stifles a delicate malty echo.

Prickly Pig 4.6%**PREMIUM BITTER**

Smoky, spicy and berry - full of the flavours of autumn.

Redwood 4.8%**PREMIUM BITTER**

A fruity aroma introduces a smooth full flavoured bitter. Lingering bitter finish.

Green Jack

Lowestoft, Suffolk

Big Dog 4.7%**PREMIUM BITTER**

Light spicy hop notes and with roasted malt character. (Single cask)

Golden Best 3.8%**SESSION BLOND**

Easy-drinking light ale brewed with German lager hops and locally grown malt. Clean, crisp and slightly dry finish.

Harvest Sour 7.4%**SOUR**

Taste is tangy sour with slight spicy aroma.

LGM 4.2%**SESSION PALE**

A pale ale brewed with Comet and Cascade hops. It has a distinct spicy and citrus hop character.

Gun

Gun Hill, East Sussex

Chummy Bluster 4.4%**PREMIUM BITTER**

A reddish coloured beer, well hopped and full bodied.

Paraellium 4.1%**SESSION STOUT**

A rich jet black milk stout with a satisfying balance of coffee, vanilla and chocolate notes with a full malt base.

Hammerton

Islington, Gt London

City of Cake 5.5%**HERB/SPICE/CULINARY**

A deep and rich milk stout, balancing roasted coffee and chocolate notes with sweetness and caramel aromas. This beer is like a fudge brownie in a glass.

Little Ant 3.4%**SESSION GOLDEN**

Dry-hopped with Citra, Azacca, Mosaic and Simcoe it possesses a powerful aroma of tangerines, fruit and papaya.

Harveys

Lewes, East Sussex

Best Bitter 4%**SESSION BITTER**

Full-bodied brown bitter. A hoppy aroma leads to a good malt and hop balance, and a dry aftertaste.

Harwich Town

Harwich, Essex

EPA 3.8%**SESSION GOLDEN**

Aroma is citrus, fruity and pine. Firm bitterness. (Single cask)

Ganges 4%**SESSION BITTER**

Originally brewed as a special beer for 656 Sqn Army Air Corps. (Chinthe's Pride) (Single cask)

Heritage

Burton-upon-Trent, Staffordshire

Charringtons IPA 4.5%**PREMIUM PALE**

Deep amber colour with a pleasant hoppy bite leading to a smooth malty flavour and a balanced lingering bitterness.

Classic 4.1%**SESSION BITTER**

A traditional pale bitter brewed with English hops to give a dry, yet smooth palate.

Hop Shed

Suckley, Worcestershire

Frizzle 4.5%**PREMIUM GOLDEN**

Golden in colour with a fruity, floral hop aroma and a slight malty presence, followed by a significant hoppy bitterness.

Hophurst

Hindley, Gt Manchester

APA 5.2%**PREMIUM GOLDEN**

An APA Series with changing hops. (Single cask)

Campfire 3.9%**MILD**

Light bodied beer with bitter roasted malt.

Humpty Dumpty

Reedham, Norfolk

Lemon and Ginger 4%**HERB/SPICE**

An amber, crisp ale with a ginger and lemon tang.

Little Sharpie 3.8%**SESSION PALE**

Fruity aroma with malt and hop. Bitter throughout with balanced malt and hop in the background.

Catawall 4.4%**PREMIUM GOLDEN**

In collaboration with Panther Brewery, hazy and bursting with juicy New England hops giving it an intense tropical taste typical of the New England-style IPA.

Ilkley**Joshua Jane** 3.7%
Traditional Yorkshire bitter.**Pale** 4.2% **SESSION PALE**
A dry crisp pale ale strongly hopped with wonderfully floral Nelson Sauvin hops to give a strong but mellow citrus finish.**Kingstone****Classic** 4.5% **PREMIUM BITTER**
A balanced, distinctly hoppy, dry ale with a floral nose and a smooth well-balanced finish.**Humpty's Fuddle** 5.2% **PREMIUM GOLDEN**
An IPA with a slightly sweet, floral nose, a balanced level of malt supporting the hops and finally a subtle but slightly citrus finish.**Lacons****Falcon** 4.2% **SESSION BITTER**
Balanced with charming complex flavours that are lightly spiced. The finish is fruity and bitter.**Encore** 3.8% **SESSION PALE**
Light amber, packed with a smooth citrus punch. Balanced dry pine and zesty flavour throughout that finishes with a robust long bitterness. (Single cask)**Imperial Stout** 8% **IMPERIAL STOUT**
Enduring traditional style stout, rich malt blend with glimmers of stone fruit.**Phantom** 4.6% **PREMIUM GOLDEN**
A faint undertone of berries and apricot on the end provide a spectacular dry bitter finish.**Yarmouth Strong** 7% **STRONG ALE**
A rich bitter featuring notes of berries and fruit. (Single cask)Ilkley, West Yorkshire
SESSION BITTER

Tintern, Monmouthshire

Gt Yarmouth, Norfolk

IMPERIAL STOUT

STRONG ALE

Leigh on Sea**Kursaal Gold** 3.9% **SESSION BLOND**
Kursaal Gold has a blend of three English grown hops varieties for bittering, and two from the US for aroma.**Six Hop** 4.1% **SESSION PALE**
Collaboration brew with Billericay Brewery. Refreshing and quaffable, with pronounced grapefruit and tropical fruit flavours.**Lincoln Green****Green Hopped** 4.3% **HERBS/SPICE/CULINARY**
Green hopped.**Hood** 4.2% **SESSION BITTER**
Traditional malty best bitter, moderate bitter finish, nicely balanced.**Mantle****Dark Heart** 5.2% **STRONG PORTER**
A rich dark and smooth porter ale with a subtle hint of spice**Moho** 4.3% **SESSION GOLDEN**
Robust and aromatic Welsh Pale Ale, finely balanced for a full on flavour treat.**Marble****Lagonda** 5% **PREMIUM GOLDEN**
Golden yellow beer with a spicy, fruity nose. Powerful citrus and bitter hops backed up by a pale malt base, with a dry fruitiness continuing into the bitter aftertaste.**Manchester Bitter** 4.2% **SESSION BITTER**
Biscuit malt aroma with floral hops. Balanced bitter hop and malt in taste. Full fruity palate. Dry bitter finish.

Leigh on Sea, Essex

Hucknall, Nottinghamshire

Cardigan, Dyfed

Manchester, Gt Manchester

- **Milds**
up to 4%
 - **Session Bitters**
up to 4.3%
 - **Premium Bitters**
4.4%-6.4%
 - **Session Pale, Blond and Golden Ales**
up to 4.3%
 - **Premium Pale, Blond and Golden Ales**
4.4%-6.4%
 - **British and New World IPAs**
5.5% and above
 - **Brown and Red Ales, Olds and Strong Milds**
4.1%-6.4%
 - **Session Stouts and Porters**
up to 4.9%
 - **Strong Stouts and Porters**
5% and above
 - **Barley Wines and Strong Ales**
6.5% and above
 - **Speciality Beers**
Differently produced
 - **Speciality Beers**
Flavoured
- For a full description of the above styles please see p18-20

Mauldons**225** 4.5% **PREMIUM PALE**
Anniversary beer, celebrating 225 years of brewing.**Black Adder** 5.3% **STRONG STOUT**
Malty, roasty aroma leads to a well balanced full-bodied beer, malty with roast and dark soft fruit overtones.**Mighty Oak****Captain Bob** 3.8% **SESSION BITTER**
A traditional deep amber bitter with a fruity and hoppy aroma. A slight sweet maltiness balances an easy going bitterness.**Old Man and The Sea** 4.1% **SESSION STOUT**
Rich, black, creamy stout with flavours of espresso coffee, dark chocolate and a hint of dark fruit. (Single cask)**Oscar Wilde** 3.7% **DARK MILD**
Roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish.**Milestone****Raspberry Wheat** 5.6% **FRUIT / WHEAT**
A continental style wheat beer infused with fresh, wild raspberries producing a refreshing fruit beer.**Milton****Justinian** 3.9% **SESSION BITTER**
Straw-coloured bitter with pink grapefruit hop character and light malt softness. Very dry finish.**Minerva** 4.6% **PREMIUM GOLDEN**
Brewed with US, New Zealand and British hops for a powerful hop punch and satisfying bitterness. (Single cask)**Sparta** 4.3% **SESSION BITTER**
A light golden beer with a subtle blend of malt and hops on the aroma. The hops subside to allow fruit to balance the malt on the palate; some bitterness. Dry malty finish. (Single cask)**Moon Gazer****Dark Skies** 4.4% **PREMIUM GOLDEN**
Light golden ale with floral and citrus notes.**Pintail** 3.9% **GF SESSION GOLDEN**
Pacific pale - light, golden and hoppy with aromatic citrus notes.**Skidaddler** 4.5% **SESSION STOUT**
Milk stout with smooth finish.Sudbury, Suffolk
PREMIUM PALE

Maldon, Essex

Newark, Nottinghamshire

Waterbeach, Cambridgeshire

Hindringham, Norfolk

SESSION GOLDEN

SESSION STOUT

Triskele 4.5% **HERBS/SPICE**
A smooth dark ale infused with orange and coriander, with a hint of smokiness that comes from smoked wheat.**Moonshine****Cambridge Best** 4.1% **VGN PREMIUM GOLDEN**
A copper coloured best bitter; the malt and hop aromas carry through to the taste and the finish is rounded with a growing hop bitterness.**Regenerator** 4.4% **VGN PREMIUM GOLDEN**
Special one-off brew by Moonshine Brewery in association with Cambridge Stem Cell Institute to highlight the impact of recent advances in stem cell research.**Nene Valley****Australian Pale** 4.4% **VGN GF SESSION PALE**
A rich golden ale with a floral aroma preceding citrus and tropical fruit flavour from the Australian galaxy hops.**Bang Goes**
String Theory 7.8% **GF NEW WORLD IPA**
Tropical fruits are at the core of this beer with a good hop bitterness to sweet balance.**Nethergate****Melford Magic** 6% **STRONG PORTER**
A strong and robust porter that enchants the drinker with its hints of chocolate, coffee and hops.**Umbel Ale** 3.8% **FLAVOURED**
Pleasant, easy-drinking bitter, infused with coriander, which dominates.

Fulbourn, Cambridgeshire

Oundle, Northamptonshire

Long Melford, Suffolk



Thank you!



St. Andrews Hall
is sponsored by
Barsham Brewery



Volunteers snacks
are sponsored by
Kettle Foods



Volunteer T-Shirts
are sponsored by
Woodforde's Brewery



The trade session
is sponsored by
Crisp Malt



The beer cards
are sponsored by
Farnell Clarke



Blackfriars Hall
is sponsored by
MrWinters



PPE is sponsored by
camlab

**Norwich & District CAMRA
wish to thank all of our
sponsors for helping us
with the running of the
Norwich Beer Festival,
please support them.**



Proud to supply
Norwich CAMRA, Norwich Beer Festival
and many of the fine hostleries of
Norwich and Norfolk with T-shirts,
hoodies, workwear & more.

01603 630530

norwichscreenart@btconnect.com

www.norwichscreenart.co.uk



Blackfriars' Hall

Mr Winter's and Breweries O-Z



SPONSORED BY

MrWinters

Mr Winter's

Norwich, Norfolk

ESB 5.8% **PREMIUM BITTER**

Full bodied, deep amber/mahogany Extra Special Bitter, has rich toasted and caramel malt base, herbal hop aromas and a smooth, sweet finish. Brewed to celebrate 20 Years of Winter's.

Evolution APA 4% **SESSION PALE**

Fruitiness abounds with clementine on the nose followed by lemon and grapefruit in the body. A growing hoppy bitterness develops in a full-bodied finish. (Single cask)

Rorschach 4.5% **SESSION STOUT**

A dark brown stout that has a smooth mouthfeel with a grainy edge. Nutty finish.

Tranquility 4.2% **SESSION BITTER**

Balanced hoppiness throughout with cereal and bitter orange providing contrast. Short ending with a bitter signature.

Twisted Ladder 5% **PREMIUM PALE**

Mosaic and Citra hopped Pale Ale

Old Chimneys

Market Weston, Suffolk

Good King Henry 10% **IMPERIAL STOUT**

A flavour spectrum which encompasses roast malt, cocoa, caramel, fudge, treacle, coffee and much more besides.

Opa Hay's

Aldeby, Norfolk

Dane Geld 4.5% **LAGER**

Amber coloured lager

League of Nations 5.6% **PREMIUM BITTER**

Brewed with twelve different hops!

Orkney

Quoyloo, Orkney

Corncrake 4.1% **SESSION GOLDEN**

A straw coloured beer with soft citrus fruits and a floral aroma.

Dark Island 4.6% **STRONG MILD**

A sweetish roast chocolate malt taste leads to a long-lasting roasted, slightly bitter, dry finish.

Red McGregor 4% **SESSION BITTER**

This tawny red ale has a well balanced mix of red fruit, malt and hops. Slight sweetness throughout.

Palmers

Bridport, Dorset

Gold 4.3% **SESSION GOLDEN**

A golden premium summer ale, refreshing and thirst-quenching, full, fruity and lightly hopped with Kent Goldings.

Tally Ho 5.5% **OLD**

Strong, complex and full of deep distinctive flavours. A rich fruit cake flavour from roasted malt. First brewed in the 1940s.

- Beer Style Key**
- Milds up to 4%
 - Session Bitters up to 4.3%
 - Premium Bitters 4.4%-6.4%
 - Session Pale, Blond and Golden Ales up to 4.3%
 - Premium Pale, Blond and Golden Ales 4.4%-6.4%
 - British and New World IPAs 5.5% and above

- Brown and Red Ales, Olds and Strong Milds 4.1%-6.4%
 - Session Stouts and Porters up to 4.9%
 - Strong Stouts and Porters 5% and above
 - Barley Wines and Strong Ales 6.5% and above
 - Speciality Beers Differently produced
 - Speciality Beers Flavoured
- For a full description of the above styles please see p18-20

Panther

Reepham, Norfolk

American Pale 4.4% **PREMIUM PALE**

Zesty lemon and hop character with a gentle sweet counterpoint. Light grapefruit notes bolster a short crisp finish.

Black Panther 4.5% **SESSION STOUT**

Vanilla rum and raisin introduce both aroma and taste. Strong supporting mix of caramel, malt and robust roastiness. Mellow and complex as finish slowly sweetens.

Catawall 4.4% **PREMIUM GOLDEN**

In collaboration with Humpty Dumpty Brewery, hazy and bursting with juicy New England hops giving it an intense tropical taste typical of the New England-style IPA. (Single cask)

Ginger Panther 3.7% **HERB/SPICE**

Refreshingly clean ginger wheat beer with a distinct fiery kick. It contains all the ingredients of a Thai curry (lemon grass, ginger and chilli).

Papworth

Earith, Cambridgeshire

Pass the Porter 5.5% **STRONG PORTER**

Smooth, rich and distinctive with dark malt and chocolate flavours. Initial sweetness is balanced with bitterness from a long, hoppy finish.

Whispering Grass 3.8% **SESSION BITTER**

A subtle malt aroma and strong hop finish from the East Kent Goldings.

People's

Thurlton, Norfolk

Norfolk Cascade 4.5% **PREMIUM GOLDEN**

Brewed with a variety of malts, including rye, hopped with locally grown Cascade hops.

Raveningham Bitter 3.9% **SESSION BITTER**

A traditional English bitter using East Kent Goldings hops.

Pheasantry

East Markham, Nottinghamshire

Best 3.8% **SESSION BITTER**

Smooth tasting copper coloured beer, with medium bitterness and low to medium sweetness. It has a light spicy aroma.

Phipps

Northampton, Northamptonshire

Black Star 4.8% **PREMIUM BITTER**

Roasted malt aromas with liquorice notes followed by a bitter coffee chocolate flavour with slight hints of raisins and a dry bitter coffee aftertaste.

Solar Star 4.6% **PREMIUM GOLDEN**

This strong golden ale is brewed with Bavarian lager malt which produces a beer with a crisp, dry flavour combined with bags of bite.

Platform 5

Newton Abbot, Devon

APA 4.6% **PREMIUM PALE**

A highly-hopped American pale ale

Whistleblower 4.2% **SESSION BITTER**

Malt, caramel and fruit over-ride sweet hops and an undercurrent of bitterness on the tongue. The dry and bitter aftertaste is again malty, with hints of sweet, fruity hops.

Poppyland

Cromer, Norfolk

Bert's Dark 4.1% **VGN** **DARK MILD**

1950's dark mild but with a modern twist

Happy Valley

APA 5.2% **VGN** **PREMIUM GOLDEN**

A beautiful, rich golden-amber American Pale Ale with balanced bitterness and notes of orange, lemon and coconut with a hint of apricot. (Single cask)

Shipden Stout 4.5% **VGN** **SESSION STOUT**

A light-gravity stout, reminiscent of chocolate coffee creams, creamy with a lovely dry finish.

Sweet Chestnut 6.9% **VGN** **OLD**

A slightly nutty, creamy, copper coloured brew. (Single cask)

Portobello

North Kensington, Gt London

Market Porter 4.6% **SESSION PORTER**

Expect coffee and chocolate notes with a roasted caramel nose and a beguiling depth of flavour.

Star 3.8% **SESSION BITTER**

Fruity pale brown best bitter with a caramel sweetness on the palate alongside some citrus marmalade and a little earthy hops. A growing spicy hoppyness on a lingering dry bitterish finish.

Purity

Great Alne, Warwickshire

Pure Gold 3.8% **SESSION GOLDEN**

An easy drinking beer with a lovely dry and bitter finish.

Pure UBU 4.5% **PREMIUM BITTER**

A distinctive premium amber coloured beer. Has 100% English Maris Otter malt with Challenger and Cascade hops.

Redemption

Enfield, Gt London

Rock The Kazbek 4% **SESSION BLOND**

Easy drinking blonde beer with citrus and earthy hoppy notes, melon and a faint note of honey.

Urban Dusk 4.6% **PREMIUM BITTER**

Smooth ruby-brown bitter. Sweet fudge and a caramelised orange note are balanced by a spicy dry bitterness that lingers. A little light nutty coffee character.

Rhymney

Blaenavon, Gwent

Hobby Horse 3.8% **SESSION BITTER**

A well balanced copper-coloured beer. Brewed using a Victorian recipe from the original Rhymney brewery, which was bought by Whitbread and closed during the 1970s.

Kings Ale 4.7% **PREMIUM BITTER**

Described, slightly tongue in cheek, as the brewery's 'craft beer'. The only one that is dry-hopped at the end of the brewing process.

Roosters

Harrogate, North Yorkshire

Leghorn 4.3% **SESSION PALE**

Named after an American breed of chicken, Leghorn is a creamy pale ale brewed using a mixture of four American hops.

Long Shadow 3.6% **SESSION BITTER**

A sessionable and moreish amber ale. Sweet, rich, malty flavours are balanced with Motueka and Dr Rudi hops to create a low level of bitterness and a touch of sweetness on the finish.

Rudgate

Tockwith, North Yorkshire

Battleaxe 4.2% **SESSION BITTER**

A well-hopped bitter with slightly sweet initial taste and light bitterness. Complex fruit character gives a memorable aftertaste.

Ruby 4.4% **STRONG MILD**

Nutty, rich ruby ale, stronger than usual for a mild.

S&P

Horsford, Norfolk

Blackberry Porter 4.4% **VGN** **FRUIT**

A fruity little number, this robust porter has a lingering sweet taste of blackberries and a fruity aroma.

Darkest Hour 4.4% **VGN** **SESSION STOUT**

Deep dark roast notes dominate this smoky yet singularly dry stout. Initial sweet biscuit notes fade as an increasingly bitter finish takes on a dark chocolate edge.

Tilt 3.8% **VGN** **SESSION GOLDEN**

Amber ale with a tropical taste.

Slaters

Stafford, Staffordshire

Haka 5.2% **PREMIUM GOLDEN**

Exotic aromas of tropical fruits lead to a sweet fruity start with background bitterness. This erupts into a mouthy bitterness with a long finish.

Nelson Sauvignon 4.3% **SESSION GOLDEN**

A punchy, boldly hopped ale that delivers a broadside straight to your tastebuds.

Southbourne

Bournemouth, Dorset

Grockles 4.5% **PREMIUM GOLDEN**

Refreshing well balanced golden ale with subtle sweet aromas and gentle hop finish.

Stroller 4.6% **OLD**

Strong mild crossed with old ale, complex flavours of hop malt and fruit but well balanced.

St Peter's

South Elmham, Suffolk

Cream Stout 6.5% **STRONG STOUT**

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

Honey Porter 4.5% **SESSION PORTER**

A traditional English porter made with honey for a truly unique aroma and taste.

Stow Fen

Bungay, Suffolk

Fen Wolds 5.8% **PREMIUM BITTER**

A dark bitter with a small fruit flavour finish and bitter aftertaste.

Gold 4.2% **SESSION GOLDEN**

Fruity and citrusy golden ale. (Single cask)

Twisted Oak 5% **PREMIUM GOLDEN**

Brewed in the traditional Indian Pale Ale fashion, "over hopped", fruity and leaving a bitter aftertaste.

Summerskills

Billacombe, Devon

Plymhop 4.3% **SESSION GOLDEN**

Made with hops grown in Devon, a local gardener harvests them when the conditions in September are favourable and they're used in the brew the very next day.

Start Point 3.7% **SESSION GOLDEN**

Golden with a clean and fresh nose. Sweet up-front with a delicate bitter finish.



Old Post Office Court
Norwich, NR2 1NG
01603 622910

Walnut Tree Shades

Live Music
Every Weekend !!
Plus Open Mic every Thursday

Check out our website or Facebook page for more information on our events including...

Norfolk Blues Society,
Musical Bingo and Quiz Nights,
Cheese Tasting Events with Cheryl Cade
Beer Sommelier & Educator

Drop in
Coffee Mornings
supporting
Norfolk SEN
Network

Serving Food
and 3 local
cask ales

www.walnuttreeshades.com

Vegan
Real Ales
from Norfolk


Queen of Hops (3.7%)

Three Tails Bitter (3.9%) 

Golden Torc (4.3%)

The Red Queen (4.5%)

Spiral Stout (4.6%)

Prastio's Porter (5.2%)

@boudiccabrewing BoudiccaBrewingCo 07864 321733
www.boudiccabrewing.co.uk



The Malt and Mardle

Real Ale Micropub

THURS - SAT 16.00-22.30 • SUN 12.30-19.00

Find us at
163 MAGDALEN STREET
NORWICH, NR3 1NF



Swan

Leominster, Herefordshire

Green Swan 4.1% **SESSION GOLDEN**
Well-regarded green hop beer.**Thornbridge**

Bakewell, Derbyshire

Astryd 3.8% **VGN** **SESSION GOLDEN**
This juicy pale is unfiltered therefore naturally hazy and vegan friendly. The hop profile of Crystal and Mosaic gives this beer a finish of tropical fruits such as guava and mango.**Crackendale** 5.2% **VGN** **PREMIUM GOLDEN**

Single Hopped Citra Pale Ale. Tropical fruit aroma, giving way to guava and ripe citrus which burst through on the palate with a beautiful bitter and sweet balance.

Three Blind Mice

Little Downham, Cambs

Citra Sabro 4.5% **VGN** **SESSION GOLDEN**
A Citra and Sabro hopped New England pale ale. Tangerine and tropical fruit from the Citra then followed up by the Sabro delivering coconut and more tropical fruit.**Old Brown Mouse** 4.2% **SESSION BITTER**

A twist on a traditional English bitter, this is slightly darker and sweeter, with chocolate notes.

Timothy Taylor

Keighley, West Yorkshire

Dark Mild 3.5% **MILD**

Malt and caramel dominate throughout in this sweetish beer with background hop and fruit notes.

Golden Best 3.5% **LIGHT MILD**

Amber coloured traditional Pennine Mild. A delicate fruit hoppy aroma leads to a fruity taste with underlying hops and malt. Fruity finish.

Landlord Dark 4.3% **OLD**

A black beer with red highlights topped by a coffee coloured head. Roast coffee bitterness is balanced by fruit and malt with burnt caramel

coming through in the dry and bitter finish.

Tindall

Seething, Norfolk

Belgian Blonde 6.4% **PREMIUM BLOND**

Pale with a dry slightly spicy taste of cinamon and cloves.

Best 3.7% **SESSION BITTER**

Easy drinking sessionable best. (Single cask)

Galaxy Dream 4% **SESSION PALE**

Pale coloured English pale ale, smooth sharp and refreshing. With good hop character.

Tombstone

Gt Yarmouth, Norfolk

Arizona 3.9% **SESSION GOLDEN**

Malt and lemon nose. Initial lemongrass and sweet biscuit beginning quickly fades. Sweetish finish enhanced by malt.

Stagecoach 4.4% **OLD**

A rich aroma redolent with caramel and treacle introduces this full bodied dark ale. Malt vies with roast and caramel for dominance over a hoppy bittersweet foundation.

Texas Jack 4% **SESSION BITTER**

Bouncy toffee apple and vanilla aroma. Caramel to the fore in a smooth complex mix of flavours. A bittersweet fruitiness bubbles underneath to give a long lasting creaminess. Long winy finish. (Single cask)

Twickenham

Twickenham, Greater London

Autumn Red 4.4% **RED ALE**

Red ale with roast and nutty notes and a trace berry fruits alongside malty caramel and bitter spicy hops in flavour and finish. Floral aroma.

Strange Brew 4.1% **SESSION GOLDEN**

Refreshing dark gold ale with a subtle blend of hops and a dry spicy finish. A little caramelised orange.

Unbound

Colne, Lancashire

Godiva 4.2% **SESSION PALE**
Easy drinking pale ale.**Vocation**

Cragg Vale, West Yorkshire

Bread and Butter 3.9% **SESSION GOLDEN**

A feast of floral hops with citrus aroma and taste. Robust bitter aftertaste.

Wadworth

Devizes, Wiltshire

6X 4.1% **SESSION BITTER**

Copper-coloured ale with a malty and fruity nose, and some balancing hop character.

Swordfish 5% **HERB/SPICE/CULINARY**

A full-bodied, deep copper-coloured ale flavoured with Pussers Rum.

Wibblers

Mayland, Essex

Stoaty Milk**Shake** 5.6% **HERB/SPICE/CULINARY**

Milk Stout, added lactose sugar, vanilla and coffee beans to make a luscious beer.

Wild Card

Walthamstow, Gt London

Best 4.2% **SESSION BITTER**

Dark amber brown bitter. Sweet, with caramel toffee and notes of orange and sultanas. These notes are present in the aroma with a hint of hazelnuts on the nose. Spicy dry finish with a gentle bitterness.

Pale 4.3% **SESSION PALE**

A balance of citrus and tropical fruit flavours, for an easy drinking, hoppy, refreshing pale.

Wildcraft

Buxton, Norfolk

Hopster 5% **PREMIUM GOLDEN**

A double dry hopped IPA, bursting with grapefruit, citrus and tropical hops.

Wild Norfolk 4.2% **SESSION PALE**

Strong cut grass and citrus hop aroma. Tart lemon beginning with a full bodied mix of sweet biscuit and dry bitterness in the background.

Wild Wood 5.2% **FLAVOURED**

Velvety chocolaty stout with added black cherries.

Wild Un-Bongo**PREMIUM GOLDEN****Mango** 5.8%
Heavily dry hopped with Azacca, Olicana and Citra and then blended with Mangos, this is tropical on the nose, intense in flavour and smooth. (Single cask)**Wily Fox**

Wigan, Lancashire

Dark Flagon 4.4% **SESSION STOUT**
Milk Stout, added lactose sugar, vanilla and coffee beans to make a luscious beer.**Karma Citra** 4.3% **SESSION GOLDEN**

Good vibe golden ale. A quadruple hit of citra hops.

Wolf

Besthorpe, Norfolk

Ale 3.9% **SESSION BITTER**

Copper coloured with a smooth mix of biscuit and hop. A growing grainy bitterness gives contrast to the long slowly fading finale.

Edith Cavell 3.7% **SESSION BLOND**

Hoppy nose with a hint of pepper. This flows into the initial taste where malt and a residual bitterness give depth. Caramel adds to the complexity. (Single cask)

Lupus Lupus 4.2% **SESSION PALE**

Hoppy throughout with malt and lemon notes in both aroma and taste. Increasing bitterness overcomes the initial sweetness although the beer is easy drinking and balanced.

Mad Wolf 4.7% **RED ALE**

Well rounded malty foundation with chocolate and chestnut support. A bittersweet hoppiness provides depth and balance. Long lasting and full bodied.

Woodforde's

Woodbastwick, Norfolk

Bure Gold 4.3% **SESSION GOLDEN**

Singularly citrus throughout with a succinct hop garland. Sweet biscuit floats in the background over a bitter footing.

Nelsons 4.5% **PREMIUM BITTER**

A holy trinity of malt, hop and vine fruits dominate this full-bodied, well balanced brew. Caramel and bitterness add depth and contrast as the flavours roll on.

Once Bittern 4% **SESSION BITTER**

Copper coloured ale that has a distinct aroma of rich spice and citrus fruits, along with a palate which blends sweet malt fruits and warm spice flavours, before developing into a pleasing dry finish.

Voit IPA 4.5% **PREMIUM PALE**

Rollicking mix of lemon, lime, hop and biscuit. Slightly astringent resinous notes make a late appearance to add crispness and character.

Wherry 3.8% **SESSION BITTER**

A sweet biscuit base is underpinned by strawberries and a contrasting hoppy bitterness. Long and well balanced with a noticeably citrus enhanced encore. (Single cask)

- Milds up to 4%
 - Session Bitters up to 4.3%
 - Premium Bitters 4.4%-6.4%
 - Session Pale, Blond and Golden Ales up to 4.3%
 - Premium Pale, Blond and Golden Ales 4.4%-6.4%
 - British and New World IPAs 5.5% and above
 - Brown and Red Ales, Olds and Strong Milds 4.1%-6.4%
 - Session Stouts and Porters up to 4.9%
 - Strong Stouts and Porters 5% and above
 - Barley Wines and Strong Ales 6.5% and above
 - Speciality Beers Differently produced
 - Speciality Beers Flavoured
- For a full description of the above styles please see p18-20

Curiosity Bar St Andrew's Hall

After two successful years, the Curiosity Bar is back again this year with 60 casks of British real ale that push the boundaries wider, and now include five firkins of ale that are exclusive in cask to the 2021 Curiosity Bar. These either have added natural ingredients or literally only one cask has ever been racked. These will be released throughout the week alongside our other great beers.

Our Featured Brewer this year is Turning Point Brew Co from Knaresborough in North Yorkshire who have provided ten excellent beers.

As in 2019, all the beer on the bar is cask ale, chilled to the optimum temperature, many served via a tap wall, using pumps powered by compressed air, and some on gravity. No gas or air touches the ale, it's just a different way of serving it.

*Vertigo
Beers*

BEER FROM THE FINEST
BREWRIES

DELIVERING TO: NORFOLK / CAMBRIDGESHIRE /
SUFFOLK / ESSEX / KENT / SUSSEX / BRISTOL

sales@vertigobeers.co.uk
07969725317 / @vertigobeers

Bexley

Erith, Gt London

Black Prince Porter 4.6% **SESSION PORTER**
Creamy dark brown porter with treacle on the nose with hints of dark roast, cedar and fruit. Flavour has dark mocha, damsons, citrus and toffee.

Rum Porter 5% **HERB/SPICE/CULINARY**
Rum infused Porter.

Blue Monkey Giltbrook, Nottinghamshire

Jungle VIP 4.4% **SESSION PALE**
A brand new beer packed with the American Mosaic hop, which gives flavours of tropical fruits, including peach, mango, lemon and a resinous pine.

Chocolate Amaretto
Guerrilla 4.9% **HERB/SPICE/CULINARY**
Guerrilla Stout with natural chocolate and Amaretto.

BOXCAR Bethnal Green, Gt London

Dark Mild 3.6% **DARK MILD**
Fruit, chocolate and nut flavours are expressed from the malt, hops and yeast.

Bristol Beer Factory Bristol, Avon

12 Apostles 5% **PREMIUM BITTER**
Brewed to showcase a trio of Australian hops. Galaxy giving citrus and passion fruit, Ella bringing anise and floral aromas and Enigma redcurrant and melon.

Entourage 5% **PREMIUM GOLDEN**
Single hop IPA with Citra.

Moutere 4.2% **SESSION GOLDEN**
Brewed with Moutere hops from New Zealand. This sessionable pale has a solid malt bill giving it body to counteract the high alpha hops.

Optimist 4.4% **PREMIUM GOLDEN**
Mosaic hop flavour that particularly brings out bubblegum, apple and tropical fruit notes. 30% Vienna malt is used to add a touch of sweetness

Downtown Downton, Wiltshire

Apple Blossom Ale 4.3% **FRUIT**
Straw coloured and bursting with a lemon and grapefruit hoppy bitterness, infused with the subtle aroma of fresh apples.

Downton Dream 4.8% **PREMIUM PALE**
Hoppy on aroma and taste with a particularly dry finish and a hint of lemon citrus notes. A well balanced full bodied beer which delivers a soft fruity taste with some citrus element.



Drop The Anchor Hinton, Hampshire**Reese's Peanut**

Butter Stout 6% **HERB/SPICE/CULINARY**
A milk stout with added peanut butter, not as sweet as you might think.

Trampled Underfoot 6.5% **NEW WORLD IPA**

Double hopped IPA, mix of Pale malts, Wheat and lager malt, hopped with Mosaic, Waimea and Nelson hops give this ale an amazing aroma with beautiful tropical fruits.

Elephant School Brentwood, Essex**My American Breakfast Stout Brings All the Bulls To the Yard** 4.5% **SESSION STOUT**

American Breakfast stout with bacon, waffles and syrup!

Beer With No Name - Sabro IPA 5% **PREMIUM GOLDEN**

The second in the Beer with No Name series, a coconut and pineapple IPA.

Fat Cat Norwich, Norfolk**Mad Cat** 9% **BARLEY WINE**

A classic barley wine, with rich dark fruits, hints of apples and deep dark plums, celebrating the 30th anniversary of the Fat Cat pub.

Hollow Stone Old Basford, Nottinghamshire**Kruberer - Blueberry Mocha** 5.2% **FRUIT**

A rich mocha coffee and blueberry stout which is smooth and has a slight hint of blueberry.

Oligo Nunk 4% **SESSION PALE**

A crisp bite to this refreshing pint. Undertones of dark berries with hints of citrus and apricot. A dry finish making it a sessional beer.

Sorbeto - Grapefruit 5.5% **FRUIT**

A beer inspired by Puerto Rican sorbet, with plenty of late hops and bags of grapefruit in the copper. Giving a smooth beer with a nice bite.

Hop Kettle Swindon, Wiltshire**Monnik** 4.5% **SESSION PALE**

This sessionable Belgian Pale is fermented with a classic Abbey yeast for flavours of pear drops, warm spice, and clove.

Three Fall 5.3% **GF** **PREMIUM PALE**

Brewed with one variety of hops - Cascade - grown in America, England and New Zealand.

Moon Gazer Hindringham, Norfolk**Black Lemon** 4.5% **SESSION STOUT**

A milk stout infused with lemon peel in cask to add citrus notes.

St Clements IPA 5% **SESSION PALE**

Blonde wheat beer with a hint of orange and lemon.

New Bristol Bristol, Somerset**Mosaic Romance** 4.5% **PREMIUM PALE**

Hop-centric brew detonates on the palate with a brilliant array of tropical fruit, grapefruit blossom, mandarin, orange and blueberries.

French Toast Brown Ale 4.5% **BROWN ALE**

A traditional brown ale with a modern twist. Evokes notes of custardy bread, cinnamon and maple syrup.

North Riding Scarborough, North Yorkshire**Citra** 4.5% **PREMIUM PALE**

Easy drinking premium pale ale with a grapefruit and lemon taste and aroma.

Eureka 4.3% **SESSION GOLDEN**

Single hop beer. Flavours and aromas are blackcurrant, herbal, pine and dark fruits.

Hallertau Blanc 4% **SESSION PALE**

German style pale ale.

Taiheke 4% **SESSION BLOND**

Grassy mouthfeel and a long, tangy bitter finish.

US Session 3.8% **SESSION GOLDEN**

Flavours and aromas of lime, grapefruit, lemon and a hint of coconut.

Northern Alchemy Newcastle, Northumberland**These Qualities** 4.6% **FLAVOURED**

Raspberry Milkshake.

Papworth Earith, Cambridgeshire**Blunthigham Beast** 6.7% **BRITISH IPA**

Ruby coloured beer with hoppy punch.

Saison d'Et're 6% **SAISON**

Spicy characteristics and floral notes. Hints of farmhouse earthiness leading to orange zest and tropical citrus notes.

Rivington Anderton, Lancashire**I Get A Kick Out Of Brew** 4.4% **PREMIUM BITTER**

Collab with Brewsmith.

Runaway Manchester, Gt Manchester**Dark Ruby Mild** 6.5% **STRONG MILD**

The only cask of this beer. A Bourbon barrel aged mild.

Saltaire Shipley, West Yorkshire**Freestone** 5% **PREMIUM GOLDEN**

A brand new hazy stone fruit IPA.

Stealth Melksham, Wiltshire**Cloak and Dagger** 6.2% **NEW WORLD IPA**

Low bitterness follows up with tones of peaches, mandarin, pineapple and passionfruit.

Huggermuggery 5.9% **STRONG PORTER**

Fairtrade Arabica coffee (heaps of it), Peruvian cacao nibs and lactose. This one is brewed and left in cask for at least 7 to 8 weeks before being released.

Tom's Tap and Brewhouse Crewe, Cheshire**Tropical Pale** 5% **SESSION PALE**

Notes of peach, pineapple and mango.

Top Rope Bootle, Merseyside**Cold Stone Cream Austin:****Banana Split** 4.6% **FRUIT**

Fermented with a wheat beer yeast for huge banana aroma then 20kg of Banana puree and a touch of cherry on top.

Triple Point Sheffield, South Yorkshire**Festbier** 5.6% **VGN** **GF** **HERB/SPICE/CULINARY**

This Oktoberfest Lager is the perfect balance of subtly sweet and refreshingly smooth with a disarming fruitiness coming from El Dorado and Huell Melon early hop additions.

- **Milds**
up to 4%
- **Session Bitters**
up to 4.3%
- **Premium Bitters**
4.4%-6.4%
- **Session Pale, Blond and Golden Ales**
up to 4.3%
- **Premium Pale, Blond and Golden Ales**
4.4%-6.4%
- **British and New World IPAs**
5.5% and above
- **Brown and Red Ales, Olds and Strong Milds**
4.1%-6.4%
- **Session Stouts and Porters**
up to 4.9%
- **Strong Stouts and Porters**
5% and above
- **Barley Wines and Strong Ales**
6.5% and above
- **Speciality Beers**
Differently produced
- **Speciality Beers**
Flavoured

For a full description of the above styles please see p18-20

Always Worth the Wait!

beestonbrewery.co.uk

T: 01328 700844
M: 07768 742763
mark@beestonbrewery.co.uk

BEESTON BREWERY

Porter 4.4% **VGN GF** **SESSION PORTER**
 Rich chocolate and spiced berry fruit with a smooth coffee finish.

Turning Point **Knaresborough, North Yorkshire**

Become the Data 4.3% **PREMIUM PALE**
 Tropical fruit and pine are in abundance in this hazy session IPA. Full bodied from oats and wheat, with a fruity finish from the London ale yeast.

Bourbon Barrel Aged Gravedigger's Biscuits 9% **STRONG STOUT**
 A classic stout, aged for 10 months in bourbon oak barrels. Full bodied and smooth.

Chaos Theory 5% **HERB/SPICE/CULINARY**
 A full bodied oatmeal pale with added honey and marigold flowers.

Cosmic Flux 7.2% **NEW WORLD IPA**
 A soft and juicy New England style IPA.

Heavy Dreams 11% **BARLEY WINE**
 A classic sticky sweet barley wine, with notes of figs, caramel, ripe blackberries, and almonds.

Lucid Dreams 5% **STRONG STOUT**
 Heaps of different malts and oats give a sumptuous, smooth mouthfeel and body.

Minimal Water Damage 4.3% **SESSION PALE**
 A righteous blend of some beautiful hops, delicately balanced for a space hopping experience.

No Post On Sundays 3.5% **SESSION PALE**
 A full flavoured little IPA. Hopped to the brim with Citra, Galaxy, and Azacca.

Out Spaced 6.2% **VGN** **NEW WORLD IPA**
 A West Coast classic hopped with Simcoe, Amarillo, Centennial.

Radio Nowhere 3.8% **SESSION PALE**
 Sessionable pale hopped with Citra and Chinook. Notes of citrus and grapefruit.

Wantsum **Canterbury, Kent**
Green Hop: Ernest 5% **PREMIUM PALE**
 Green hopped with Ernest. It's full of flavour of apricot and grapefruit.

Portly Pink Pig 5.5% **STRONG PORTER**
 Dark Porter brewed with two bottles of Port.

Red Raddle 5% **RED ALE**
 Ruby Red premium bitter, biscuit and toasted malt base supporting a broad hoppy smooth finish.

Watsons **Colchester, Essex**
Black Otter 5.7% **BLACK IPA**
 Maris Otter pale malt, Carafa Special III to turn it dark. No roasted malts. Dark, velvety and hoppy. Just like a Black Otter - a black dwarf rabbit from the Netherlands.

Feersum Kitty 5.4% **STRONG STOUT**
 Marmalade and dried and fresh orange peel in the boil (and some in the fermenter) for a robust stout with bitter orangeyness.

Ygrrfur 5.4% **PREMIUM BITTER**
 Full bodied malt forward Scotch Ale.

Welbeck Abbey **Welbeck, Nottinghamshire**
Kaiser 4.1% **SESSION PALE**
 Kaiser uses premium German lager hops which give this extra pale beer its biscuity-sweet but refreshingly herbaceous flavour.

Rapunzel 4.5% **PREMIUM PALE**
 A very pale blonde, brewed with a blend of New World Nelson Sauvin and continental lager hops.

Wild Beer **Westcombe, Somerset**
Big Bibbler 5.9% **BRITISH IPA**
 Juicy passion fruit, pine and citrus aromas and dank fruitiness alongside sweet malty notes with a lingering and balanced bitterness.

WOODFORDE'S BREWERY

BEER OF NORFOLK SINCE 1981

www.woodfordes.com | [f](#) [t](#) [i](#) [@woodfordesbeer](#)

LOUIS MARCHESI

JUST A 3 MINUTE WALK FROM NORWICH BEER FESTIVAL

- IDEALLY LOCATED OPPOSITE NORWICH CATHEDRAL
- GREAT SELECTION OF LOCAL ALES AND CIDERS
- WARM TRADITIONAL BAR WITH OPEN FIRE
- GOOD HOME COOKED FOOD SERVED EACH EVENING
- RELAXING LOUNGE AND SECLUDED TERRACE

17 ST GEORGE TOMBLAND, NORWICH NR3 1HF
 Phone: 01603 763099 / Email: ian68stephenson@gmail.com / visit us on Facebook





Welcome to the World Beer Bar

It is great to be welcoming you back. This year we have some very special treasures to tempt your taste buds with.

Firstly, some of you beer aficionados will know that strong beers, like a fine wine, can be aged to develop new complex flavours. Since 2016 we have been the only Beer Festival to bring you aged Orval beers. This year following trailblazers like the Kulminator bar in Antwerp, we bring you our Aged Beer Lists. Carefully curated for your pleasure and not to be missed.

Secondly, we are continuing supporting our Beer Festival Charity Norfolk SEN Network. This year we have had a donation of beers from around the world. Each beer purchased from the Charity Beer List will raise money for the charity. With an amazing range of beers from as far afield as Brazil, Cambodia and China as well as microbreweries in Europe you will find beers (including lagers) rarely seen in the UK before.

In addition we have our Lucky Dip Take Home Bag. Take home four mystery bottled beers for £10. One of the beers is valued at over £5, (£5 of

this bag will go to the charity). A win, win for all! We will be having timed releases of some special keg beers, including the only remaining Bretted Experiments In Evil in the country, from Ampersand; aged Val Dieu, Alvinne and Fantôme.

Finally, I would like to thank our amazing volunteers, old and new, for all their hard work; World Beer Awards (for their donation); The Belgian Monk for their sponsorship and support; Cookhouse hire; and the local brewers who have given me some showstoppers! It only leaves me to thank you, our customers, without you this would not be.

Prost!



Cheryl Cade
World Beer Bar Manager

THE KINGS ARMS

Where traditional old school beer meets both local and modern ales

EVENTS
Poker Every Sunday / 7.50pm
Quiz last Weds of month 8pm
Live Music 20th Nov
- The Lovin' Handful

**BEER
FESTIVAL
EVERY
DAY**

**FREE WIFI
DOG FRIENDLY
SKY & BT SPORT**

Fresh Rolls Served or your own favourite Take Away

22 HALL RD, NORWICH NR1 3HQ TEL: 01603 477888

f KINGSARMSNR1 d KINGS ARMS NORWICH

WWW.KINGSARMSNORWICH.CO.UK



FARNELL CLARKE
ACCOUNTANTS

GREAT ACCOUNTANTS

FOR GREAT PEOPLE

UNITED BY GREAT BEER!



@farnellclarke

#ourteamisyourteam



Draught in the Marquee

Achouffe

Belgium

Cherry 8%

FRUIT

Cherries are added to this rich beer to give a bakewell tart nose yet with a dry finish.

Chouffe Houblon 9%

IPA

Cherries are added to this rich beer to give a bakewell tart nose yet with a dry finish.

Alvinne

Belgium

Foeder 12.5%

FLANDERS RED ALE

Limited aged edition. Flemish Sour Ale aged for 6 months in a barrel that contained red wine. A sweet sour beer with hints of red fruit and oak.

Anker

Belgium

Golden Carolus Classic 8.5%

AMBER

Caramel combines with the warmth of wine and the freshness of beer.

Hopsijnoor 9%

IPA

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

De Brabandere

Belgium

Petrus Aged Red 8.5%

OLD ALE/FRUIT

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

Brasserie Caulier

Belgium

Bon Secours Mryttille 7%

FRUIT

Mryttilles (Blueberries) a well balanced beer with sweetness yet a light bitter finish.

Boon

Belgium

Lambic 6.5%

LAMBIC

A full flavoured lambic beer with body. Fresh and palate cleansing a great traditional beer.

Kriek 5%

FRUIT

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

Bosteels

Belgium

Tripel Karmeliet 8%

TRIPLE

Spritzzy on the palette which develops into distinctly pleasant apricot notes.

Chimay

Belgium

Wit 8%

WHEAT

A glass of citrus peel, malt, banana and yellow fruit, ends dry with a clean palette.

De Ranke

Belgium

Guldenberg 8.5%

GOLDEN ALE

The honey and herb aroma is followed by a touch of pepper hop on the tongue.

XX Bitter 6.2%

BITTER

Hops, hops and more hops, on the nose, the palate and in the aftertaste

Du Bocq

Belgium

Blanche de Namur 4.2%

WHEAT

A fine example of a Belgian Witbier, spice, coriander and citrus peel.

Dubuisson

Belgium

Peche Mel 4.2%

FRUIT

Strong peach aroma and flavour but dry and very robust.

Dupont

Belgium

Avec les Bons Voeux 9.5%

SAISON

Powerful golden seasonal brew with characteristic strong hopping and dry but fulsome malt.

Saison Dupont Dry Hopping 6.5%

SAISON

The classic saison enhanced each year with a different blend of dry hops, giving a wonderful floral finish.

Fantôme

Belgium

Classic Saison 7.5%

SAISON

Limited aged edition. A tremendously delicious, textural, and fizzy county ale, bright gold colour, citric and sour, reminiscent of a good champagne but in a class all its own.

Gauloise

Belgium

Fruit Rouge 8.2%

FRUIT

Cherry fruit richness backed by marzipan.

'out' for OUT for



pay with
contactless
or buy on app

from
4th October
for a limited
time only

any bus journey after 7pm

in the
Norwich Zone

firstbus.co.uk/easterncounties

First EasternCounties

43rd NORWICH BEER FESTIVAL**Glazen Toren**

Belgium

Saison d'Erpe-Mere 8.2% SAISON
Cloudy, pale yellow color with a white head
Citrus (lemon) aroma, mild bitterness.

Halve Maan

Belgium

Brugse Zot 6.5% BLOND
Traditional Belgian blonde beer, some banana
and honey notes.

Straffe Hendrik Tripel 9%

TRIPEL

Traditional Belgian blonde beer, some banana.

Lindemans

Belgium

Pecheresse 2.5% FRUIT
Fresh and fruity with a hint of lambic sourness to
back the peach sweetness.

Kriek 3.5%

FRUIT

Cherries, almonds and more.

Muskateers

Belgium

Troubadour Obscur 8.2% BRUNE
A malty character with a balanced roasty flavour.
Troubadour Obscura has a mild bitterness, joined
with a kiss of light chocolate.

Oud Beersel

Belgium

Framboise 5% FRUIT
Described as the missing link between beer and
wine. Raspberries are the highlight of this lambic
beer.

Rodenbach

Belgium

Fruitage 4% FRUIT
Sweet meets sour paired with a deep red fruit
finish. A depth of flavour unsurpassed.

Roman

Belgium

Wieze Tripel 8.5% TRIPEL
An easy to drink tripel that tastes of apricots,
bananas and spice.

Senne

Belgium

Taras Boulba 4.5% BLOND
This Belgian ale carries delicious scents of yellow
plum and nectarine that meet bitter, grassy
flavours on the palate.

Silly

Belgium

Rouge 8% FRUIT
This Belgian ale carries delicious scents of yellow
plum and nectarine that meet bitter, grassy
flavours on the palate.

St Bernardus

Belgium

Extra 4 4.8% BLOND
Brewed once a year its gently hopped with some
malt in the back, light and refreshing.

Tripel 7.6%

TRIPEL

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

Wit 5.5%

WHEAT

Developed by Pierre Celis who founded
Hoegaarden. A fine example of the style.

Ter Dolen

Belgium

Armand 7% STRONG PALE ALE
US hops with grapefruit and citrus peel notes are
balanced by a slight fruity sweetness that offsets
the final bitterness from dry-hopping.

Ter Dolen Blonde 6.1%

BLOND

Smooth but bitter stylish blonde.

Ter Dolen Kriek 4.5%

FRUIT

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

Ter Dolen Tripel 8.1%

TRIPEL

Fulsome bittersweet and fruity with generous
hopping.

Timmermans

Belgium

Timmermans 4% FRUIT
A powerful fruit aroma immediately followed
by the flavour of the peach with just a hint of
bitterness from the peach kernel and skin.

Val Dieu

Belgium

Grand Cru 10% FRUIT
LIMITED Aged edition. A complex and surprising
beer of rich dark fruits and very easy to drink

Val Paterk Drankorgel

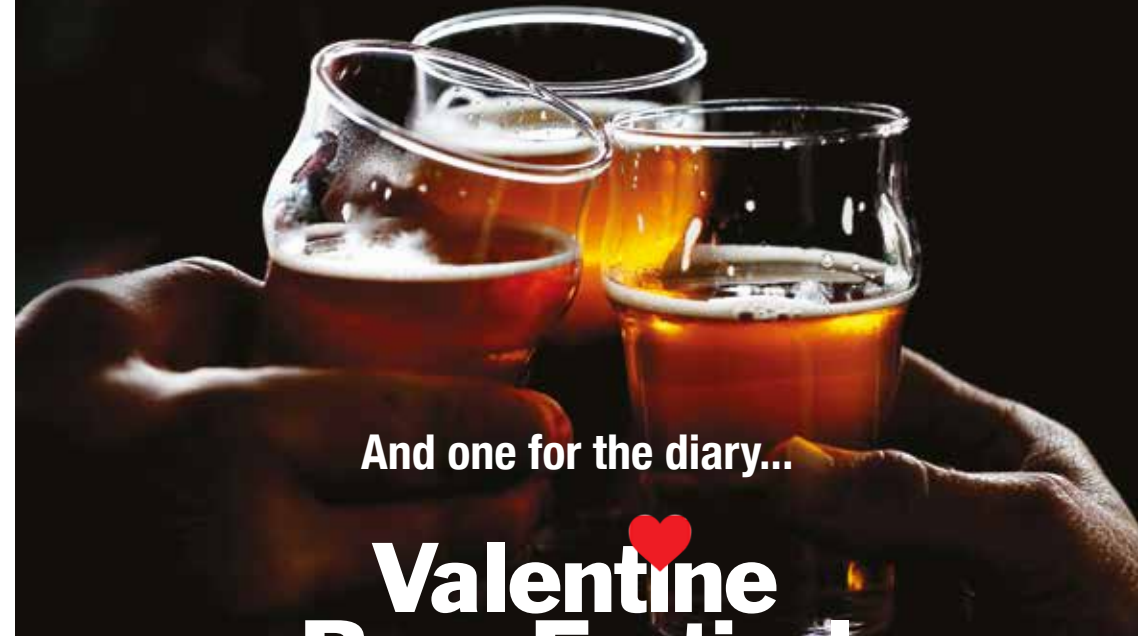
Belgium

Feestbier 7.5% FRUIT
A dry hopped beer that has a light touch.

Sil 6%

FRUIT

Cherry and apple juice are blended and rested
on oak chips to make an easy drinking deep
beer.

The
Trafford
ArmsGREAT FOOD SERVED ALL DAY
SUNDAY ROASTS

And one for the diary...

Valentine
Beer Festival

14th - 20th February 2022

61 Grove Road, Norwich, Norfolk NR1 3RL Tel: 01603 628466

www.traffordarms.co.uk

Doree 5.3% **BLOND**
Light and blond, easy to drink and with touches of sweetness

Tripel 7% **TRIPLE**
Sweet with hints of apricots and peaches.

Van Eecke  **Belgium**

Kapittel Abt 10% **FRUIT**
Flavour packed strong golden triple with stone fruit and spice.

Poperings Hommelbier 7.5% **BELGIAN IPA**
One of the original Belgian IPAs this show cases light floral hops with a hint of spice.

Van Honsebrouck  **Belgium**

Barrista Chocolate Quad 11% **QUAD**
Aromas and flavours of caramel, cacao and roast malt match seamlessly with the 'black gold' of chocolate.

Kasteel Rouge 8% **FRUIT**
A blend of Kasteel Donker and cherry liquor. One of the Festival's favourite fruit beers.

Verhaeghe  **Belgium**

Duchesse de Bourgogne 6.2% **FLANDERS RED ALE**
Traditional sweet and sour aged brown ale, rich red fruits combine with wood, reminiscent of red wine.

Verhaeghe 6.2% **OLD ALE / FRUIT**
Distinctive cherry beer with dry, woody aftertaste from 8 months barrel maturation.

Witterkerke  **Belgium**

Rose 4.3% **FRUIT**
A subtle flavoured beer with hints of flowers and fruit.

Frontaal  **Netherlands**

Juice Punch NEIPA 5.8% **NEIPA**
Juicy and full of tropical hops, Caribbean holiday in a glass.

Zywiec  **Poland**

Blonde 5.6% **LAGER**
Crisp and clean a traditional Polish lager.

Ampersand  **UK**

Bock is Best 6% **AMBER LAGER**
Light toasty notes, with some sweet grainy malt is lifted by a moderate level of hops. Clean finish.

Bretted Experiments in Evil 10.3% **BARREL AGED**

Only keg in the world! Big smooth roasted flavours are brought together by the subtle fruits from the brett giving a wonderfully easy drinking and complex beer.

Olla 6.8% **MILK STOUT**
Strangers Coffee and Cinnamon Milk Stout.

Calvors  **UK**

Helles 3.8% **LAGER**
A session lager, light, crisp and refreshing.

Pilsner 5% **PILSNER**
Smooth, malty and full-bodied yet finishes clean.

Session IPA 5% **IPA**
Hoppy, crisp and refreshing with a clean finish. Easy drinking.

Dry Hopped Lager **LAGER**
Light easy drinking lager with a spicy hop finish.

Carnival  **UK**

Mystery Point 8.5% **DIPA**
Oats, wheat and pale malted barley contribute to a soft body, with Simcoe hops. The resulting beer is full of tropical fruits, zesty peel and a touch of pine.

Fat Cat  **UK**

Tropical Tom 4.1% **PALE ALE**
Packed with hops and very moreish, very rare in keg, normally only for one pub.

Grain  **UK**

Pilsner 4% **PILSNER**
Czech style crisp lager.

Munich Dunkel 4.8% **DARK LAGER**
German style dark lager, all the rich maltiness of an ale with the crispness of a lager.

Weizen 5% **WHEAT BEER**
Full of flavour wheat beer, creamy, orange and coriander combine with banana.

Little Earth Project  **UK**

Elderflower Grisetette 4.8% **GRISSETTE**
More funky than sour but still light and refreshing with fresh Elderflowers. Grisettes are a traditional Belgian brew designed to be drunk during the day.

Stupid Sexy Sufflok Blend IV 5.4% **FLEMISH RED**

Our fourth blend contains beer from four different barrels from 2018 to 2020. The older beers bring wood characteristics while newer beers add a clean, crisp acidity. Combining to create a balanced sour red ale with light balsamic and cherry fruit undertones.

Nene Valley  **UK**

I Miss The Conga 4.1% **VGN GF SESSION IPA**
With malty fruitiness followed by, bready notes with a hint of strawberry. Light, herby, grassy hints then a little bitterness.

Bang Goes String Theory 7.8% **VGN GF IPA**
Tropical fruits are at the core of this beer with a good hop bitterness to sweet balance.

BA Russian Imperial Stout 11.5% **VGN GF IMPERIAL STOUT (BA)**
Big, thick complex beer. Coffee and black treacle on the nose, with an abundance of chocolate and toasted malt flavours, leading to a velvety smooth finish with a hint of dark fruits.

Barrel Aged Barley Wine 10% **VGN GF BARLEY WINE (BA)**
Fine sherry meets wood and redfruits.

Panther  **UK**

Catawall 4.4% **GOLDEN**
Collaboration brew with Humpty Dumpty, we are the only festival to have this beer in keg. A pale hazy beer with lots of hops.

Fruit 5.5% **FRUIT**
A slightly pink hazy fruit beer crammed full of sweet berry flavour and aromas.

Three Hills  **UK**

Double Heidrun 8% **DIPA**
Tropical fruits are at the core of this beer with a good hop bitterness to sweet balance.

Tindall  **UK**

Steam Lager 4.2% **LAGER**
Malt and hops marry to end with a crisp clean finish.

Belgian Blonde 7.5% **BLONDE**
A malt forward blond with lots of caramel qualities.

Utopian  **UK**

Cerne Specialni 5.9% **BLACK LAGER**
Black lager is a beautiful thing, some malt depth yet light and easy to drink.

Festbier 5.5% **BLACK LAGER**
A very unusual brew based on a 19th century recipe, has been receiving rave reviews, and amber beauty.

Vienna Keller 4.8% **AMBER LAGER**
Malt is the base of this clean easy drinking lager.

Premium Lager 4.7% **LAGER**
Crisp, clean and one of the best lagers brewed in this country.

Unfiltered Lager 4.7% **LAGER**
The unfiltered version of the Premium. A beer to take you to the breweries heart.

Ten Degrees 3.9% **LAGER**
Czech style session lager.

Special Collaboration ?% **LAGER**
Please ask at the bar - information embargoed until the Festival!



Aged Beers

Beers are like a fine wine and can be aged to create a beer with more complex flavour and balance. Ask to see our Beer Sommelier's Aged Beer List in the Marquee.

Bottles in the Marquee

**Stift Engelszellaz**
 Austria

Gregorius 9.7% FRUIT
Sweet with honey but caramel liquorice and roast flavours mix with dry fruit notes to a warming alcohol finish.

3 Fonteinien
 Belgium

A & G Honey 2018
Oude Gueze 6.8% GUEZE
A blend of 7 different lambikken brewed by 3 Fonteinien and coming off of 7 different barrels, completed with organic lavender and linden honey.

A & G Honey 2018
Oude Gueze 6.2% GUEZE
Each year is different.

Achouffe
 Belgium

La Chouffe 8% BLOND
Initial orange citrus on the nose passes over the tongue, caressing the palate to leave a glorious lingering aftertaste.

McChouffe 8.5% BRUNE
Strong dark ale from well respected village brewery in the Ardennes. Also available aged.

Red (Cherry) 8% FRUIT
Cherry Bakewell cake base with syrupy cherry fruit, black grape short bitter aftertaste.

Belgica
 Belgium

Witterkop 6.5% BLOND
Aged. Soft peaches and hints of malt.

Boon
 Belgium

Oude Kriek Boon 6.5% FRUIT
Almonds, cherries and tartness.

Bosteels
 Belgium

Tripel Karmeliet 8.4% BLOND
Aged. Spritzy 3 grain triple which develops distinctly pleasant apricot notes.

Brouwerij Boon
 Belgium

Kriek Boon 2018 FRUIT
Almonds, cherries and tartness

Brouwerij De Huyghe
 Belgium

Delerium Tremens 8.5% FRUIT
Surprisingly good if you ignore the pink elephants on bottle and glass with a slight honeycomb aroma dryish malt flavours and good hopping.

Chimay
 Belgium

Chimay 150 10% BLOND
This anniversary beer has the perfect blend of a tripel and a blond. Easy to drink with soft fruit malt notes.

Chimay Grande Reserve 9% AMBER
2017 and 18 versions available. Originally brewed as a Christmas beer in 1948, this dark ale has rich flavors of mulling spices and caramel, with a smooth palate and warming finish.

Chimay Rouge 9% BRUNE
Ruby coloured, lighter bodied Trappist ale, with hints of christmas cake.

De Cam
 Belgium

Kriek Lambiek 6.5% LAMBIC
Cherry and red wine aroma. No tartness or over sour just raw cherry, red wine, tart lime juice and exquisite lingering cherry flavour.

Dubuisson
 Belgium

Bush Peche Mel 8.5% FRUIT
Strong peach aroma and flavour but dry and very robust.

Dupont
 Belgium

Avec le Bons Voeux (2023) 9.5% BLOND
2023 and 24 version available. Powerful golden seasonal brew with characteristic strong hopping and dry but fulsome malt

Saison Dupont 6.5% SAISON
Golden, smelling of hay meadows with intense hop flavour, this is a classic saison.

Duvel Moortgat
 Belgium

Duvel Tripel Hop 8.5% IPA
Each year the 3rd hop is changed to show case its charm.

Fantôme
 Belgium

30th Anniversary 7.1% FLAVOURED
This very special beer has local foraged herbs and plants to make a complex brew.

Classic Saison 7.5% SAISON
A tremendously delicious, textural, and fizzy county ale, bright gold colour, citric and sour, reminiscent of a good champagne or lambic but in a class all its own.

Ekuanot Mosaic 7.5% SAISON
One of the best saisons on the market. Dry sparkling champagne with a well balanced sweetness.

**Fantôme /
Extraomnes Italy**
 Belgium

Negroni 7.5% SAISON
This colab beer has hints of oranges, spice and herbs all with a fine spritzy head.

Brugse Zot
 Belgium

Haalve Maan 6.5% BLOND
Traditional Belgian blonde beer, some banana and honey notes.

Straffe Hendrik Quadrupel 11% BRUNE
Rich dark and sweet warmer with a slightly nutty finish. Aged versions available.

De Halve Maan
 Belgium

Straffe Hendrik Wild 9% BLOND
2017, 18, 19 and 20 versions. Variation on the tripel fermented with added brett yeasts giving earthy flavours that gain complexity with time.

FOLLOW US @THEYORKNR2

Celebrating the 43rd Norwich Beer Festival *at THE YORK*

Alongside our extensive beer selection we have also launched a selection of cocktails.

We've enjoyed working with St Giles Distillery to craft our own **DARK FRUITS GIN**

Fancy a bite? Check out our menus including pub classics and iconic Sunday Roasts.



Join us everyday from
25th-30th October '21

4 REAL ALE PUMPS | LOCAL BEERS

Charity Beers

If you're looking for something special from microbreweries then check out our Charity Beer List. With beers from Germany to Brazil and South Korea to China in a range of different styles: lagers, sours, stouts etc. Every beer purchased will raise money for the Beer Festival Charity.

Hanssens

**Oude Gueuze** 6% SOUR

As with all Gueuzes, Hanssens is a mixture of several vintages to produce a lambic which is refreshingly fruity.

Oude Kriek 6% FRUIT

This is the result of blending black cherries lambic of different ages followed by a second fermentation in the bottle. All bottles are champagne corked and can be stored for more than thirty years.

Liefmans

**Fruitesse** 3.8% FRUIT

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

Kriek Brut 6% FRUIT

Sweet sour and fruit. Cherry is sweet and subtle.

Orval

**Orval** PALE ALE

2017, 18, 19, 20 and 21 versions available. The champagne of the beer world. This pale ale is dry hopped before bottling with Brett, giving you a beer that starts in its first year bright and hop forward then as it matures becomes more refined.

Oud Beersel

**Framboise 2021** 5% FRUIT LAMBIC

2019 and 21 available. Described as the missing link between beer and wine. Raspberries are the highlight of this lambic beer.

Oud Gueuze 6% GUEUZE

A classic blend of old and young Lambic beers are mixed to give a refreshing tart beer with apple notes. These beers develop over time, ages from 2015-2019 available.

Oude Pijpen 6.5% GUEUZE

Each year is slightly different, think, gooseberries, melons and wood with hints of scrumpy.

Pajottenland

**Kreik Lambic** 6% LAMBIC

Cherry and almonds are cut by a refreshing scrumpy like citrus beer

Oude Gueuze 6% GUEUZE

Traditionally brewed and blended here is history in a glass.

Rochefort

**Rochefort 10** 11.3% DARK

Possibly the richest of all beers. Perfect to finish the evening, or try with chocolate or Christmas pudding.

Rochefort 6 7.5% BRUNE

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

Rodenbach

**Rodenbach Grand Cru** 6% DARK

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

Saint Bernadus

**Abt 12** 10.% QUADRUPLE

Luscious, dark barley wine packed with rich fruit flavours.

Saint Bernadus Tripel 8% TRIPEL

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

Struise

**Shark Pants** 9.0% IMPERIAL IPA

The malt and hop balance of this beer hides beautifully its high ABV making a very easy drinking beer.

Black Damnation**30 Sjovoev** 13.0% RUSSIAN IMP

A rich stout from Flanders that has been aged for 1 year in Bourbon barrels.

Timmermans

**Framboise** 4.0% FRUIT

Red-amber in color, fresh raspberry aroma, with a sweet-sour taste.

Van Honsebrouck

**Barista Chocolate quad** 11% DARK

Aromas and flavours of caramel, cacao and roast malt match seamlessly with the 'black gold' and chocolate.

Kasteel Rouge 8% FRUIT

Blend of Kasteel Donker and cherry liquor. The mix of these two excellent products creates an exceptional soft beer.

Verhaeghe

**Duchesse de Bourgogne** 6.2% OLD AGE

Aged. Well-respected sweet and sour aged brown ale.

Westmalle

**Westmalle Tripel** 9.5% TRIPEL

Aged. 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.

Val Dieu

**Aged** VARIOUS % VARIOUS

A range of Val Dieu beers aged to develop more rounded flavours.

Heller Schlenkerla

**Aecht Schlenkerla****Helles Lagerbier** 4.3% HELLES

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% RAUCH

Intense smokiness from malt kilned over smouldering beechwood.

Tre Fontane

**Eucalyptus** 8% TRIPEL

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

Bronckhorster

Brewing Company NETHERLANDS**Nightporter** 8% PORTER

Aged, this dark, rich and fruit cake beer gets better with age.

De Kievit

**Zundert** 8% AMBER

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

Drop the Bear Beer

**Various low-alcohol** 0.5% VARIOUS

These are some of the best low-alcohol and alcohol-free beers on the market. Brewed in Wales.

Panther

**Hunter** 4.5% LAGER

Lightly sweet, malt lead beer, lightly roasted grain, a touch of sweet biscuit.

Samuel Smith

**Organic Apricot, Cherry, Raspberry and Strawberry** 5% FRUIT

Packed with fruity flavours on the back of some English Lambic style beers. Each beer showcases the fruit that has been added

Prairie Artisan

**Bomb! DC - Chilli** 13% IMPERIAL STOUT

This beer is part of a series, for this dark stout they have added a touch of chilli.

Standard 5.2% SAISON

Nothing standard about this beer, its a light, crisp saison with a hoppy finish. This beer is dry hopped with Motueka hops to give a spicy lime like flavor and aroma.

Spencer

**IPA** 7.2% IPA

Spencer IPA Wis crisp, fragrant, and golden-hued. Generously hopped, bright, bitter - one of a kind. German Perle, Apollo and Cascade hops.



Our Volunteers

Over the last 44 years we've seen a huge increase in the number 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 taking place. Some people return to working at the Festival for many years (some for all!) and return each year to the same role, whereas other will explore the different roles that are on offer, some of which are explained below:

On the bar

Working on the bar is great if you like meeting people and (when it's quieter!) chatting about the different beers available, with other volunteers and customers. No experience is needed, but if you're nervous about pouring beers, or have any other questions, just ask one of the bar managers.

Steward

As Stewards your primary job is to ensure the customers and members of staff have a fun, safe and trouble free Festival, whilst being the first point of contact with the public.

Staffing

Working behind the scenes in Staffing helps to organize the festival and look after people - we're always looking for new helpers!

Why do our amazing volunteers help out, you may

ask and where do we find them? Most are local but some come from further afield - we've had Bar Managers from Barnsley, Cellar staff from America, Bar staff from Suffolk, and Stewards from Wales! 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! Food and beer (in reasonable quantities) is free to all staff.

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



"lovely, friendly people, a fantastic venue and an amazing atmosphere."

There are many roles available and if you're interested in helping, please ask any of the volunteers you see at the Festival, or email us at staffing@norwich.camra.org.uk



Norwich & District CAMRA Socials Are Back!

After over eighteen months we're delighted to have been able to start tentatively arranging social events again as a Branch, and have a programme of crawls, strolls and coach trips planned for the rest of the year!

Back in August, we organised some 'all day' meet-ups, at the Rose and the Duke of Wellington, where to avoid crowding, people were able to turn up any time, plus a daytime stroll starting at the Stanley and ending at the Ribs of Beef, and taking in three pubs between.

Our famous First Friday Five returned in September, with visits to five pubs in the south-west of the city starting at the Alexandra, and was repeated in October in the Golden Triangle starting at the Rose Tavern - both were well attended, and it was good to see old friends again!



A lunchtime coach trip in mid-October was fully booked, and visited three pubs in the county - we would normally visit at least four or five, but we decided to take longer at each pub to avoid a scrum at the bar!

As mentioned above, we have a programme of events for the rest of the year - if you're not a member, join up to hear about them, there's a great offer if you join at the Festival on page 9! If you are a member, please make sure your email is up to date, and your mailing preferences allow you to receive emails about Branch activities by logging on to camra.org.uk.



November and December Socials

Friday 5th November
FIRST FRIDAY FIVE
Starting between 7pm and 8pm at the Fat Cat.

Wednesday 10th November
LUNCHTIME STROLL
Starting at noon at the Coachmakers, St Stephens Rd.

Thursday 18th November
COACH TRIP
11.30am from Castle Meadow
BOOKING ESSENTIAL

Friday 26th November
COACH TRIP
7.15pm from Castle Meadow
BOOKING ESSENTIAL

Friday December 3rd
FIRST FRIDAY FIVE
Starting between 7pm and 8pm at the Last Pub Standing, King St.

Thursday December 9th
LUNCHTIME STROLL
Starting at noon at the Eagle, Newmarket Rd.

Thursday December 16th
COACH TRIP
11.30am from Castle Meadow
BOOKING ESSENTIAL

Saturday December 18th
CHRISTMAS CRAWL
Starting at 1pm at the Rumsey Wells, Charing Cross.

For full details of all socials, visit our Branch Diary at norwichcamra.org.uk

Cask Beer Index

12 Apostles	Bristol Beer Factory
25	Mauldons
30th Anniversary	
Barley Wine	Fat Cat
316	Grain
6X	Wadworth
0/-	Elmtree

A

Absolution	Abbeylea
Adam Henson	
Rare Breed	Butcombe
Ale	Wolf
American Pale	Panther
APA	Hophurst
APA	Platform 5
Apple Blossom Ale	Downton
Arizona	Tombstone
Astryd	Thornbridge
Australian Pale	Nene Valley
Autumn Red	Twickenham

B

Bang Goes	
String Theory	Nene Valley
Barsham Oaks	Barsham
Battleaxe	Rudgate
Become the Data	Turning Point
Beer With	
No Name...	Elephant School
Belgian Blonde	Tindall
Berts Dark	Poppyland
Best	Brancaster
Best	Five Points
Best	Pheasantry
Best	Tindall
Best	Wild Card
Best Bitter	Harveys
BG Sips	Blue Monkey
Big Bibbler	Wild Beer
Big Dog	Green Jack
Bitter	Black Sheep
Black Adder	Mauldons
Black Anna	Chalk Hill
Black Lemon	Moon Gazer
Black Otter	Watsons
Black Panther	Panther
Black Prince Porter	Bexley
Black Star	Phipps
Blackberry Porter	S&P
Bluebeary	Beartown
Bluntham Beast	Papworth
Bourbon Barrel Aged	
Gravedigger's...	Turning Point
Bread & Butter	Vocation
Bure Gold	Woodforde's
Burstons Cuckoo	Elmtree

C

Cambridge Best	Moonshine
Campfire	Hophurst
Captain Bob	Mighty Oak
Catawall	Humpty Dumpty
Catawall	Panther
Chaos Theory	Turning Point
Charringtons IPA	Heritage
CHB	Chalk Hill
Chill Porter	Billericay
Chockwork Orange	Brentwood
Chocolate Amaretto	
Guerrilla	Blue Monkey
Chummy Bluster	Gun
Citra	North Riding
Citra Sabro	Three Blind Mice
City of Cake	Hammerton
Classic	Heritage
Classic	Kingstone
Cloak & Dagger	Stealth
Cold Stone	
Cream Austin...	Top Rope
Corncrake	Orkney
Cosmic Flux	Turning Point
Cowcatcher	East London
Crackendale	Thornbridge
Cream Stout	St Peter's

D

Dane Geld	Opa Hay's
Dark	Brains
Dark Flagon	Wily Fox
Dark Heart	Mantle
Dark Island	Orkney
Dark Mild	BOXCAR
Dark Mild	Timothy Taylor
Dark Ruby Mild	Runaway
Darkest Hour	S&P
DDH	Blackjack
Deception	Abbeylea
Double Dragon	Felinfoel
Downton Dream	Downton
Dragon Slayer	Drenchfoot

E

Edith Cavell	Wolf
Encore	Lacons
Entourage	Bristol Beer Factory
EPA	Gorgeous
EPA	Harwich Town
ESB	Mr Winter's
Eureka	North Riding
Evolution APA	Mr Winter's

F

Falcon	Lacons
Farmhouse Wheat	All Day

Fensum Kitty	Watsons
Fen Wolds	Stow Fen
Festbier	Triple Point
Freestone	Saltaire
French Toast	
Brown Ale	New Bristol
Frizzle	Hop Shed
Froglet	8 Sail

G

Galaxy Dream	Tindall
Ganges	Harwich Town
Ghost Ship	Adnams
Ginger Panther	Panther
Glowfly	Gorgeous
Godiva	Unbound
Gold	Palmer
Gold	Stow Fen
Golden Best	Green Jack
Golden Best	Timothy Taylor
Golden Close IPA	Barsham
Golden Rod	Bull of the Woods
Good King Henry	Old Chimneys
Green Hop	All Day
Green Hop Pale	Beerblefish
Green Hop: Ernest	Wantsum
Green Hopped	Lincoln Green
Green Swan	Swan
Grockles	Southbourne

H

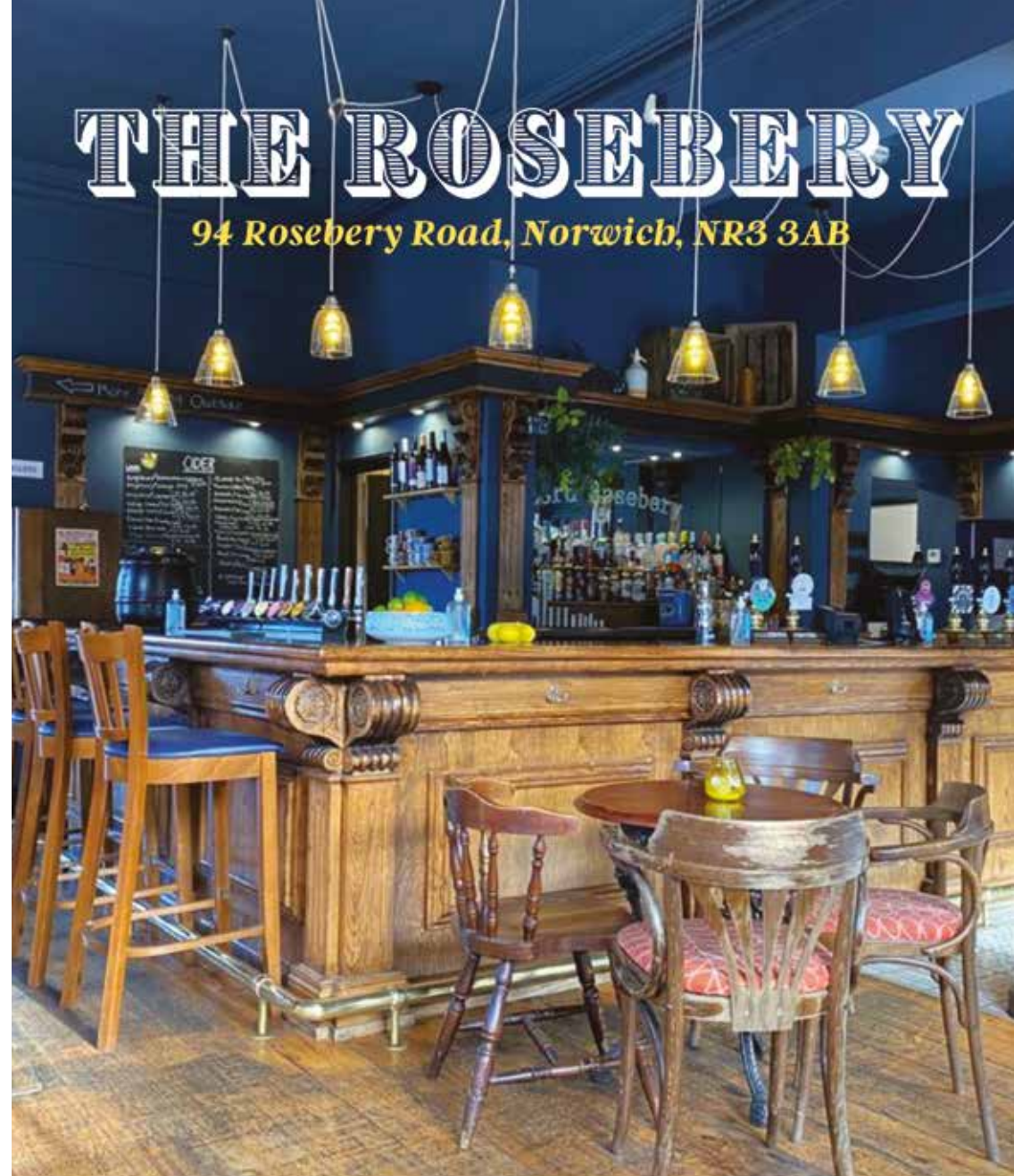
Haka	Slaters
Hallertau Blanc	North Riding
Happy Valley APA	Poppyland
Harvest Sour	Green Jack
Heavy Dreams	Turning Point
Hobby Horse	Rhymney
Honey Porter	St Peter's
Hood	Lincoln Green
Hoppy Hare	Moon Gazer
Hopster	Wildcraft
Huggermuggery	Stealth
Humpty's Fuddle	Kingstone

I

I Get A Kick	
Out Of Brew	Rivington
Idahopolis	Golden Triangle
Imperial Stout	Lacons
Incredible Pale	Fat Cat
Infinity	Blue Monkey

J

Jarl	Fyne Ales
Joshua Jane	Ilkley
Jungle VIP	Blue Monkey
Justinian	Milton



6 Local Real Ales, 10 Keg Lines, over 25 Real Ciders & a wide selection of Bottled Beers too

www.theroseberypubnorwich.co.uk

K	
Kaiser	Welbeck Abbey
Karma Citra	Wily Fox
Kings Ale	Rhymney
Krubrera -	
Blueberry Mocha	Hollow Stone
Kursaal Gold	Leigh on Sea

L	
Lagonda	Marble
Landlord Dark	Timothy Taylor
League of Nations	Opa Hay's
Leghorn	Roosters
Lemon & Ginger	Humpty Dumpty
LGM	Green Jack
Little Ant	Hammerton
Little Sharpie	Humpty Dumpty
Long Shadow	Roosters
Lucid Dream	Turning Point
Lumberjack	Brentwood
Lupus Lupus	Wolf

M	
Mad Wolf	Wolf
Magellan	Cliff Quay
Magnificent Men	Beeston
Manchester Bitter	Marble
Manchester Skyline	Brightside
Market Porter	Portobello
Marmalade	Fat Cat
Melford Magic	Nethergate
Metropolis	Colchester
Middle	Blue Anchor
Minerva	Milton
Minimal Water	
Damage	Turning Point
Moho	Mantle
Monnik	Hop Kettle
Mosaic	Adnams
Mosaic City	Golden Triangle
Mosaic Romance	New Bristol
Moutere	Bristol Beer Factory
My American	
Breakfast Stout...	Elephant School

N	
Nelson Sauvignon	Slaters
Nelsons	Woodforde's
Newkit Brown	Blackjack
No 1	Colchester
No Post On Sundays	Turning Point
Norfolk Cascade	People's
Norfolk Topper	Barsham
Nut Brown	Felinfoel

O	
Old	Adnams
Old Brown Mouse	Three Blind Mice
Old Man & The Sea	Mighty Oak
Old Stoatwobbler	Beeston
Oligo Nunk	Hollow Stone

Once Bittern	Woodforde's
Optimist	Bristol Beer Factory
Original	Butcombe
Oscar Wilde	Mighty Oak
Out Spaced	Turning Point
Oyster Catcher	Brancaster

P	
Pale	East London
Pale	Ilkley
Pale	Wild Card
Pan Galactic	Beerblefish
Paraellium	Gun
Pass the Porter	Papworth
Phantom	Lacons
Pintail	Moon Gazer
Ploughman's Lunch	8 Sail
Plum Porter	Titanic
Plymhop	Summerskills
Porter	Triple Point
Portly Pink Pig	Wantsum
Preservation	Castle Rock
Prickly Pig	Grain
Pure Gold	Purity
Pure UBU	Purity

Q	
Queen of Hops	Boudicca

R	
Radio Nowhere	Turning Point
Railway Porter	Five Points
Rapunzel	Welbeck Abbey
Raspberry Wheat	All Day
Raspberry Wheat	Milestone
Raveningham Bitter	People's
Red MacGregor	Orkney
Red Raddle	Wantsum
Redwood	Grain
Reese's Peanut	
Butter Stout	Drop The Anchor
Regenerator	Moonshine
Riggwelter	Black Sheep
Robin Stout	Barsham
Rock The Kazbek	Redemption
Rorschach	Mr Winter's
Ruby	Rudgate
Rum Porter	Bexley

S	
Saison d'Etre	Papworth
Screech Owl	Castle Rock
Sea Dog	Cliff Quay
Session Pale	Bruha
Shine the Light	Bull of the Woods
Shipden Stout	Poppyland
Six Hop	Leigh on Sea
Skidaddler	Moon Gazer
Skinful	Beartown
Solar Star	Phipps
Sorbeto - Grapefruit	Hollow Stone
Sparta	Milton

Special	Blue Anchor
Special Old Stoatwobbler	Beeston
Spiral Stout	Boudicca
Squirrels Nuts	Beeston
St Clements IPA	Moon Gazer
Stagecoach	Tombstone
Star	Portobello
Start Point	Summerskills
Stoaty Milk Shake	Wibblers
Strange Brew	Twickenham
Stroller	Southbourne
Sweet Chestnut	Poppyland
Swordfish	Wadworth

T	
Tabby	Fat Cat
Taiheke	North Riding
Tally Ho	Adnams
Tally Ho	Palmer
Texas Jack	Tombstone
The Inn Crowd	Brightside
The Wreck	Brancaster
These Qualities	Northern Alchemy
Three Fall	Hop Kettle
Three Tails	Boudicca
Tilt	S&P
To Pee or not to Pee	Drenchfoot
Trampled	
Underfoot	Drop The Anchor
Tranquility	Mr Winter's
Triskele	Moon Gazer
Tropical Pale	Tom's Tap & Brewhouse
Tropical Tom	Fat Cat
Twisted Ladder	Mr Winter's
Twisted Oak	Stow Fen
Umbel Ale	Nethergate

U	
Urban Dusk	Redemption
US Session	North Riding

V	
Vapour Trail	Bull of the Woods
Voit IPA	Woodforde's

W	
West Coast IPA	Fengate
Wherry	Woodforde's
Whispering Grass	Papworth
Whistleblower	Platform 5
Whole of the Moon	Golden Triangle
Wild Norfolk	Wildcraft
Wild Un-Bongo Mango	Wildcraft
Wild Wood	Wildcraft
Winter Solstice	Elmtree
Woodstock	Bull of the Woods
Worth the Wait	Beeston

Y	
Yarmouth Strong	Lacons
Ygrfur	Watsons



BEER FESTIVAL

20% OFF FOOD BILL ONLY

Available from Monday 25th to Sunday 31st October 2021.

(Please bring this leaflet with you to redeem this offer and it's dine-in only)



📍 FIND US



SPICE VALLEY NORWICH

5 Magdalen Street, Norwich NR3 1LE

01603 623886 / 627900

THE FAT CAT

— Est. 1991 —

“A beer lovers’ paradise”

Roger Protz - *The Good Beer Guide*

