

FREE OFFICIAL SOUVENIR PROGRAMME

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47th NORWICH BEER FESTIVAL

October 26–31 2026

THE HALLS, NORWICH

NORWICH & DISTRICT CAMRA

WELCOME BACK!

norwichbeerfestival.org.uk

CAMRA



SIR TOBY'S BEERS
- NORWICH MARKET -

The ADRIAN FLUX Waterfront

NORWICH CRAFT BEER FESTIVAL

RETURNS 1 - 2 MAY 2027

BE THE FIRST TO KNOW ABOUT TICKETS!

SIR TOBY'S BEERS
- NORWICH MARKET -

DISCOVER SIR TOBY'S BEERS



SIR TOBY'S BEERS

UNIT 182-183 NORWICH MARKET

Craft tinnies and bottles, 7 taps and a ton of personality. This is Sir Toby's OG bottle shop on the historic Norwich Market.



BIER DRAAK

42 KING STREET, NORWICH

Born through our love of European Beers, Bier Draak is a continental beer bar, with 14 taps and an impressive selection of specialist bottled beers.



SIR TOBY'S NR3

UNIT 23, ST SAVIOURS YARD

Our newest venture in the heart of NR3. Sir Toby's at St Saviours Yard is a craft beer bottle shop and bar, similar to our market venue.

Welcome to the 47th Norwich Beer Festival!

We're incredibly excited to be returning to The Halls for the first time since 2023. The restoration work has been completed and we hope this will be our home for many years to come.

For the past two years, we've taken our festival to other venues, supported local pubs and raised money for charity. And we've been working hard behind the scenes to make this year's event the best yet!

The festival opens at 4pm on Monday for a CAMRA members' preview, and at 5pm for everyone else. For the first time, we're opening all day on Tuesday from 11.30am to 10pm, so you'll have even more time to enjoy the fun.

We'll have over 300 cask ales from across the UK in St. Andrew's and Blackfriars Halls, unique and one-off beers on the Curiosity Bar, a delicious range of Real Cider and Perry, and international keg and bottled beers on the World Beer Bar.

There'll be gluten-free and vegan beers available, a selection of Beers from the Wood, low- and no- alcohol options, plus you can enjoy delicious festival food at every session. Great news for music lovers – live music will be back in St. Andrew's Hall on Thursday and Friday evenings, and Saturday afternoon.

New this year is our CAMRA Lounge and Learn & Discover zone, where you can chat to our experts about beer, cider and the benefits of being a CAMRA member. And if you're looking for glasses, clothing and other souvenirs featuring our festival logo, head to our Merchandise stand.

Every year we choose a Branch Charity and invite them along to chat to festival-goers and raise funds. This year it's Keeping Abreast, who offer breast cancer reconstruction support, and we hope you'll show them your support by donating your spare change, beer cards and glass refunds.

Thank you and enjoy the festival!



LUCY COUSINS
Chair / Norwich & District CAMRA



CRAIG HARMER
Organiser/ Norwich Beer Festival

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Social Media

Follow us on Social Media and tag us in your pictures

@norwichbeerfestival
@norwichbeerfest

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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., Unit 9, Finway, Dallow Road, Luton, LU1 1TR

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PIE TIME

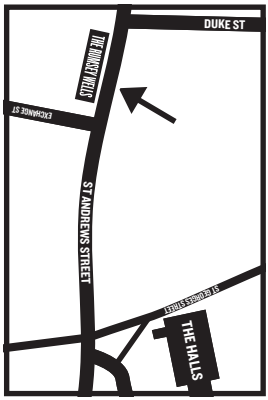
£10 PIE & GRAVY!

JUST SHOW US YOUR FESTIVAL GLASS!

PIEMINISTER GIVEAWAYS ALL WEEK!

KITCHEN OPEN 12–9pm

ONLY 2 MINUTES WALK FROM THE HALLS →→→→



THERUMSEYWELLS 4 ST ANDREWS STREET NORWICH, NR2 4AF

	LUNCHTIME	Admission	EVENING	Admission
MON 26	– –	– –	4–5pm	Members' preview
			5–10pm	£5
TUE 27	NEW OPEN ALL DAY / 11:30am–10pm			£3–5pm / £5 After
WED 28	11:30am–3pm	£3	5–10pm	£5
THU 29	11:30am–3pm	£3	5–11pm	£8
FRI 30	11:30am–3pm	£5	5–11pm	£8
SAT 31	OPEN ALL DAY / 11:30am–9:30pm			£5

ALL SESSIONS ARE FREE TO CAMRA MEMBERS

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

PAYMENT

We accept payment for admission, Beer Cards, glasses and merchandise using cash or card. Payment at the bars is by Beer Card only, except the World Beer Bar which accepts cash or card as well.

ADMISSION

The above prices are for entry on the day only. CAMRA members should join the queue outside, unless directed otherwise. If you have purchased an advance ticket, please have this ready for scanning on the door. No entry to anyone under the age of 18 (including babies and children). Proof of age may be requested. Last admission is 30 minutes before closing time and admission is subject to space restrictions.

GLASSES

Souvenir 47th Beer Festival pint and half pint glasses will be available from the Glasses stand at £5 each (refundable on return of the glass). Older glasses are for sale at the Merchandise stand, and some speciality glasses may be available at the World Beer Bar. If we run out of 47th Beer Festival glasses during the week, older glasses from our stocks may be used. All glasses have 1/3, 1/2 and 1 pint markings, as appropriate, to ensure you are getting what you pay for. They are also oversized, to allow for a full pint or half plus a head, so please note that a serve is 'to the line' and not 'to the brim'.

BEER CARDS

£10 and £20 Beer Cards are available from the Glasses stand. 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).

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. All our official Festival glasses are marked with a 1/3 pint line, which means you can enjoy a greater variety of beers while managing your consumption. For more information about responsible drinking visit **drinkaware.co.uk**

* to the value of £10

Pubs, pints, people.

2 Free Pints*...

...when you join CAMRA at this festival.



FREE ENTRY to all 100+ CAMRA-run beer festivals

CAMRA membership expands your choice of beer, pubs and festivals. Find the best pints, and the places you want to drink them.

As a thank you for joining, get £30 of beer vouchers, discounts on real ale, free entry to CAMRA beer festivals all year, plus more.

*to the value of £10

SCAN ME

FIND OUT MORE

Join CAMRA today

camra.org.uk/join

CAMRA

General Information

The Halls

The real ale bars are in St Andrew's and Blackfriars, with the beers arranged in approximately alphabetical order by brewery (except for the Beers from the Wood and 'Free From' bars, and sponsors' beers from Barsham and Lacon's which are in the hall they are sponsoring). 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.

Not all beers are on sale at once; some sell out quickly, 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 norwich.camra.org.uk/beerfinder – register and log in to create your own list of favourites and score your beers for your own use, and to contribute towards the Beer of the Festival awards!

St Andrew's is also where you will find the Cider Bar, where traditional ciders, perries, wine 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

A number of gluten-free and vegan beers will be available at the Free From bar, opposite the Cider Bar. All beers on the bar are gluten-free and may also be vegan. There may be vegan and gluten-free beers on other bars – look out for GF or VGN on the labels on the casks and in the beer descriptions on the online beer list.

Beers from the Wood

The Beers from the Wood bar is next to the Free From bar, and is again dedicated to beer served from wooden casks, the way it was for centuries, and which gives it a unique taste.

Hot Food

Hot food is available from Blackfriars Hall and the area between The Halls. Soft drinks are available free of charge on the Curiosity Bar, and apple juice is available on the Cider Bar. Important for any designated drivers!

Membership

Our Membership Team will be pleased to answer your questions about CAMRA and help you join so you qualify for the offer of 2 free pints. They're also happy to chat about our extensive range of social activities, and what you can add to CAMRA as a volunteer.

Entertainment

Music is in St. Andrew's Hall on Thursday and Friday nights, and all day Saturday.

Accessibility

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

Seating is usually available in both halls, the Cloisters and the Marquee. There will be fewer tables and seats in the busier evening and all day sessions.

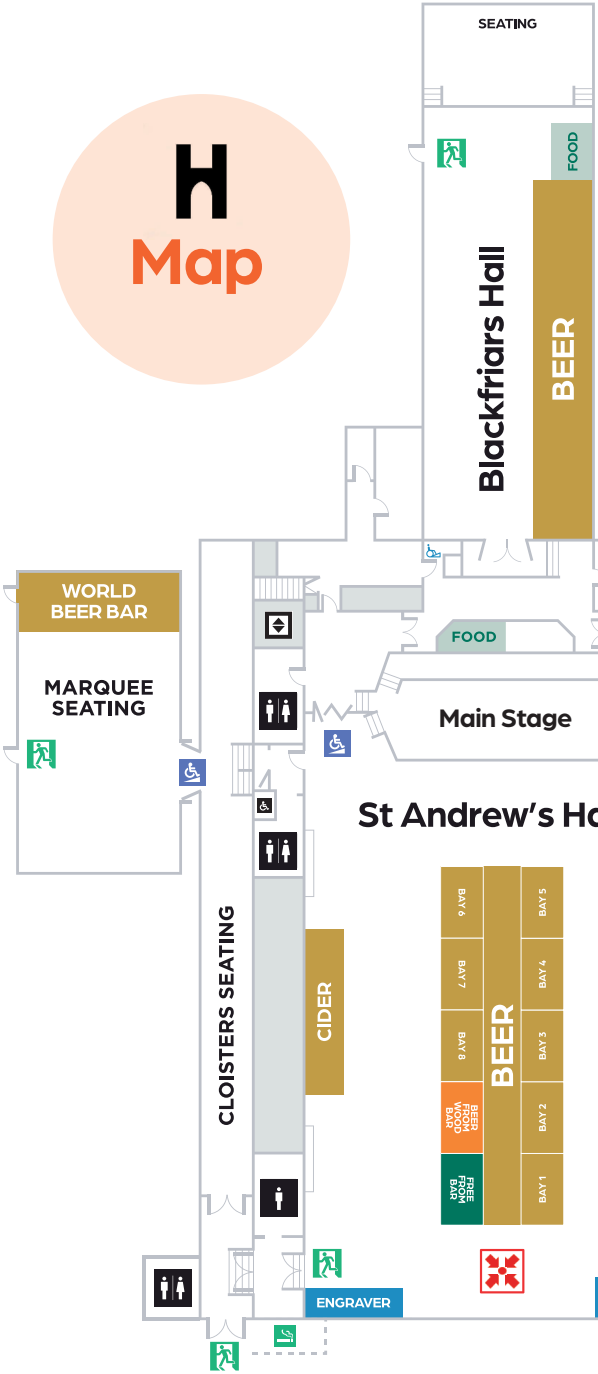
Takeouts

Following the recent change in duty rates, it is now illegal to decant draught beer into smaller containers not for immediate consumption. Unfortunately this applies to both staff and customers, so we are unable to sell takeout draught beer, and customers must not decant beer into 'panda pop' or other bottles or containers.

No smoking

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

Map



- Emergency Exits
- Meeting Point
- Toilets
- Accessible Toilets
- Wheelchair Access
- Smoking Area
- Lift Access

Main Stage

MON–WED

Learn + Discover



THU–SAT

Live Music

CAMRA has a Festival Code of Conduct, which applies to everyone at Norwich Beer Festival.



This was introduced after a small number of complaints were received at the Great British Beer Festival about discrimination, harassment and signposting to complaints points and procedures at the festival.

This also led to online discussion and articles about the beer festival experience – particularly for women. This was a topic that was already under consideration internally in CAMRA, as part of the Inclusion, Diversity and Equality (IDE) Review.

In response to the feedback received about GBBF, Events Committee and the IDE Review Group agreed some accelerated actions, to make festivals more welcoming and inclusive. This included creation of a Festival Code of Conduct, a central portal for people to give feedback or make complaints, and new resources for Festival Organisers.

If you believe that anyone has behaved in any way that contravenes the Code, please either contact a steward (in orange) or a Bar Manager (behind the bars, usually with a red apron), or use the Feedback and Complaints link on the CAMRA website at camra.org.uk/about/contact-us#feedback-complaints – this will then be handled by the central CAMRA Events Team, who will contact the Festival Organisers in the first instance.

The full Code can be found on the CAMRA website at camra.org.uk/festival-code-of-conduct

We hope you won't need to make use of the above (although feedback can of course be positive!) and hope you enjoy the event!

Beer is great, cider and perry are great, and festivals should be a fun place for everyone to enjoy them.

Everyone attending a CAMRA festival is expected to abide by our Festival Code of Conduct.

Read the Festival Code of Conduct:

Submit feedback on how we're doing:



Keeping Abreast

Breast Cancer Reconstruction Support

Keeping Abreast is the UK's specialist charity for breast cancer-related reconstruction support, providing information, practical guidance, and peer support to people considering, undergoing, or recovering from breast reconstruction surgery. Keeping Abreast also support family members, partners, carers, and close friends who play an important role in decision-making, recovery, and ongoing wellbeing throughout the reconstruction journey.



Donate

Help ensure no one faces breast reconstruction alone. Your donation provides vital support when it's needed most.

If you or someone you know could benefit from support with breast reconstruction, find out more about the services available in your area and how you can support Keeping Abreast by visiting their website.

keepingabreast.org.uk

For all your Adventures



5 * Tours

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** Over 18 only - Tales of wife selling and whips





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Entertainment

THURSDAY EVENING
Synergy / The Hillbilly Goats Gruff

FRIDAY EVENING
Cawston Band

SATURDAY AFTERNOON
Joe Holden / The Macarnos

THU
29

SYNERGY

THURSDAY EVENING

A great local band playing all your favourites from the Stones, Clapton, Hendrix, Spencer Davis, Tina Turner and many more songs along with original compositions.





Photo: @snappybaz

THU
29

HILLBILLY GOATS GRUFF

THURSDAY EVENING

A bunch of hillbilly folk playing anything from traditional bluegrass and country to modern rock and pop and pretty much something from every genre between. Performed in a fun, energetic rustic style on traditional Americana instrumentation of bass, acoustic guitar, banjo, fiddle, percussion and a whole lot of singing!

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REALALE FINDER



Opening Hours

Tuesday - Thursday	4pm - 10pm
Friday	4pm - 11pm
Saturday	12pm - Midnight
Sunday	12pm - 10pm

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10% DISCOUNT FOR CAMRA MEMBERS

Valid on pints only. Excludes promotions.

FRI
30

CAWSTON BRASS BAND

FRIDAY EVENING

Formed in 1886, Norfolk's premier brass band deliver exciting and dynamic performances at varied public and private events throughout the year. The band is fluent in many genres of music, from traditional Brass Band through to Last Night of the Prom and even Queen Tribute Nights.





SAT
31

JOE HOLDEN

SATURDAY AFTERNOON

Singer/Songwriter from Norwich, playing a set of fun covers and original music on his acoustic guitar, spanning many genres to ensure you have a great time!

SAT
31

MACARNOS

SATURDAY AFTERNOON

The Macarnos, regular favourites at taprooms, beer festivals and events. Back for 2026, with a revised line up and a refreshed set list, they bring their own spin on songs you know, plus some originals. Swapping roles within the band so there's always something different happening on stage. The four members – Steve, Chris, Jess & Jamie will bring the good times.

The Macarnos







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ONLINE BOOKING ON WEBSITE, GOOGLE OR INSTAGRAM

OPEN
TUESDAY 5 - 10
WEDNESDAY 3 - 10 (FOOD 5 - 9PM)
THURSDAY 12 - 10 (FOOD 12-3 / 5-9PM)
FRIDAY 12 - 11 (FOOD 12-3 / 5-9PM)
SATURDAY 10 - 11 (FOOD 12-9PM)
SUNDAY 12 - 9 (12-5PM ROAST SERVICE)







THREE REAL ALE PUMPS ON CONSTANT ROTATION
MEDITERRANEAN STYLED COURTYARD
DOG FREINDLY BOTH INSIDE & OUT
AMPLE CAR PARKING

Festival glasses & merchandise

Get your hands on some exclusive goodies featuring our 47th Norwich Beer Festival dragon logo.



Souvenir glasses
Prices vary



Ladies Polos £15

Men's T-shirts £12

Ladies T-shirts £12

Men's / Unisex Polos £15

Other colours available in sizes S–XXXL

Subject to availability. Visit the merchandise stand to view the full range.



Bag for life £4

ALSO AVAILABLE

Rugby Shirts £32

Unisex fleeces £25



GOOD BEER GUIDE

£12 CAMRA members

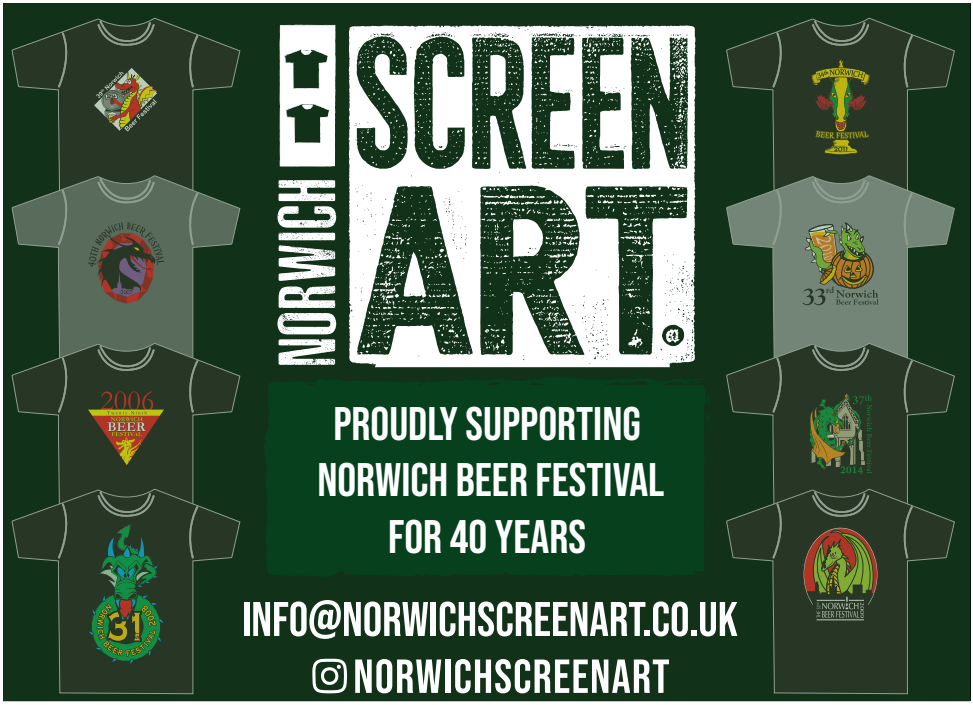
£14 non-members

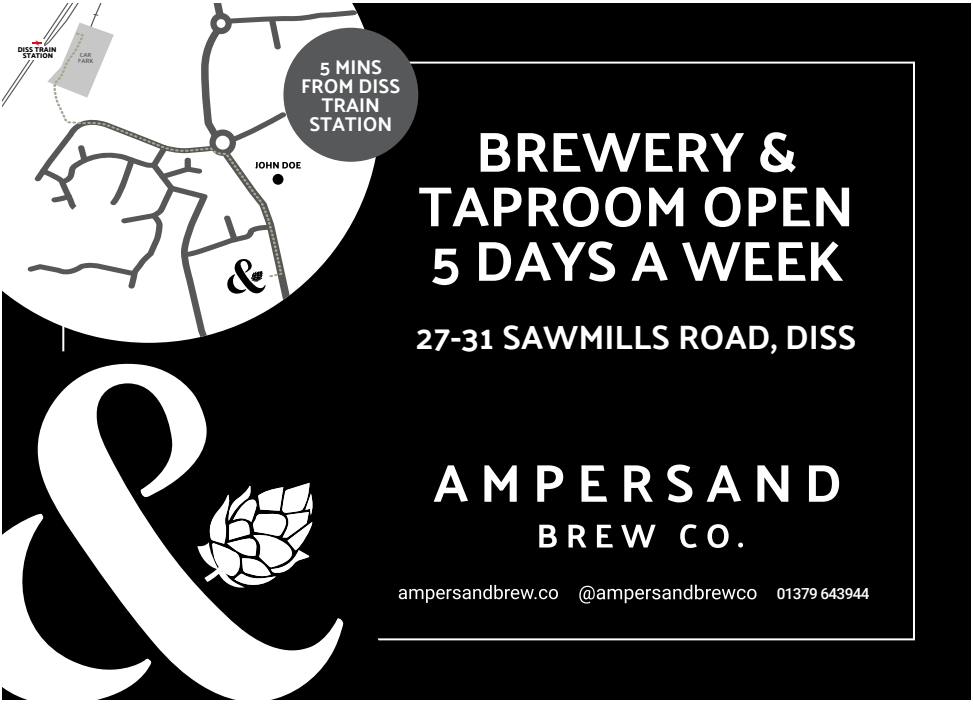
Keyrings £3

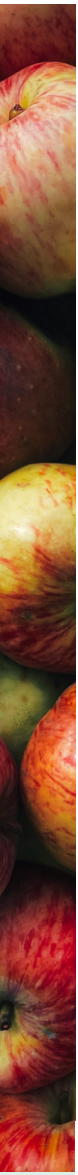
Magnets £3

Badges £4

CASH & CARD PAYMENTS ACCEPTED


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Real Cider & Perry

We're doing things differently this year, bringing you ciders from outside East Anglia while representing as many Norfolk producers as possible. Expect ciders from new and established makers, plus a selection of West Country style ciders from both within and outside the region. 'Ice' cider, a recent addition to the cider & perry bar, will also be making a return.

Real Cider Styles & Attributes

All the styles and attributes described below also apply to perry (fermented pear juice) and pyder (a mix of perry and cider). Styles are generally considered geographic in origin, while attributes relate to taste, appearance or production method.

The accepted cider styles are West Country and Eastern. Taste attributes include tannic, sharp, sherbet, fruity, cask matured and wine-like. Appearance can be clear, hazy or cloudy, while production methods include single variety, blended and cask matured.

An important aspect of real cider and perry is that taste and appearance can vary from year to year and batch to batch, as apples and pears vary between seasons and orchards.

Typical Taste Attributes

Sweetness: the level of sugar. Norfolk uses a 13-point scale: 1 is sweetest, 7 medium and 13 driest.

Fruitiness: the taste of fruit, rather than sweetness.

Sharpness: the taste of fruit acids, typically malic acid. Not to be confused with vinegar (acetic acid).

Sherbet: the taste of citric acid.

Tannin: a drying sensation in the mouth (astringency), similar to tea and red wine.

Wine-Like: achieved by using wine yeast rather than cultivated or natural cider yeasts.

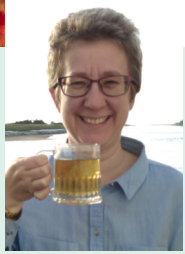
Cask Matured: flavours from maturing in a previously used wooden cask, such as oak, whisky, rum, wine or sherry.

Cider & Perry Style

West Country Style: cider made from cider apples, which are not pleasant to eat. These apples contain tannin, causing the juice to brown when exposed to air, so West Country style cider is often darker in colour. Traditionally, perry is made from perry pears, which are high in tannin and acid and also unpleasant to eat.

Eastern Style: cider made from eating and/or cooking apples. These contain little or no tannin, usually resulting in a pale cider. Eastern style cider often has more of an apple taste than West Country style cider. Dessert pears are used to make Eastern style perry.

Single Variety & Blended: Single variety (SV) cider is made from one type of apple, while blended cider uses more than one. Generally, a blend offers a combination of aroma, initial taste, main taste and aftertaste, whereas a single variety cider may have only one or two of these elements.



Do ask the bar staff if you need help deciding, or have any questions about the different attributes or 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

AMPLEFORTH ABBEY Ampleforth, Yorkshire
Traditional

BARBOURNE Worcester, Worcestershire
Painted Lady Perry
Sweet Kernel

BEARDED St Mawgan, Cornwall
Storm Damage

BERTIES Braintree, Essex
Cox (SV)
OBSession

BIDDENDEN Blackmoor, Kent
Strong

BLACKMOOR ORCHARDS Blackmoor, Hampshire
Flash Pond Perry
Ridges Green

BLUE BARREL Oakington, Cambridgeshire
Keevin the Fox
Paradise Perry

BOLLHAYES Dunkeswell, Devon
Cider

BOTTLE KICKING Hallaton, Leicestershire
Rambler

BUCK CIDER Derby, Derbyshire
Buck 4.5

BURNARD'S Banham, Norfolk
Oakey Dokey
Red Fox
Stray Pear (Perry)

CAMROSE Buckden, Cambridgeshire
Adam&Eve It

COTSWOLD CIDER Coleshill, Oxfordshire
Yellowhammer Carnival

CRONE'S Kenninghall, Norfolk
Norfolk Perry
Special Reserve
Whisky Cask

CYDEFX Ipswich, Suffolk
The Decyder
The Paragon (Perry)

DOWNHAM Downham Market, Norfolk
BOB
In the Orchard (Dabinett (SV))
Wonkey Weasel (Quince)

DUDDA'S TUN Doddington, Kent
Sweet Apple

DUNKERTONS Pembridge, Gloucestershire
Craft Organic

EAST NORFOLK Scratby, Norfolk
Normal 4% Norfolk
Radiant Rose Perry

GIGGLER Halesworth, Suffolk
Orchard

LITTLE POMONA Bromyard, Herefordshire
Burrel's Meadow (Ellis Bitter (SV))
Stoke Red (SV)

MILL LANE Stebbing, Essex
Cider

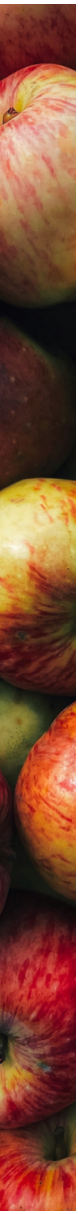
NORFOLK RAIDER Rackheath, Norfolk
Honey Belle (with Honey)
Perry-Winkle
Wingman

ORWELL Ipswich, Suffolk
Old Oaky

POTTON PRESS Steeple Morden, Cambridgeshire
Heritage
Pyder
Sweet Spot

PURBECK Wareham, Dorset
Katy Perry
Purbeck Pirate





ROB'S CIDER Newbridge, Gloucestershire

Dabinett & Sweet Coppin

Winnals Longdon & Friends Perry

ROSS-ON-WYE Peterstowe, Herefordshire

Happy Pear Blend Perry

Harvesttime Funk

SANDRINGHAM Barns Flitcham, Norfolk

Cider

TEMPLARS CHOICE Pays d'Auge, Normandy (FR.)

Cider

TEMPLE Beaminster, Dorset

Cider

Hendre Huffcap & Winnals Longdon Perry

TOYE'S CIDER Downham Market, Norfolk

Arran 1995 Cask

Hellen's Early 2025 Perry

TUTTS CLUMP Bradfield, Berkshire

Perry

Traditional Farmhouse

VILLAGE GREEN (NORFOLK) Pulham St Mary, Norfolk

Ciderlite (in association)

Summer Sweet

WHIN HILL Wells, Norfolk

Browns (SV)

Perry

WILKINS Mudgley, Somerset

Cider

WINKLEIGH Winkleigh, Devon

Cider

WRIGGER'S Saffron Walden, Essex

Pyder

Yarlington Mill (SV)

There will also be Ice Cider from Whin Hill, and a small selection of wine.



Low Alcohol Cider & Apple Juice

CRANES Croydon, Cambridgeshire

Premium Low Alcohol Cider (sparkling)(bottle)

HOGAN'S Haselor, Worcestershire

High Sobriety (sparkling)(bottle)

CRONE'S Kenninghall, Norfolk

Russet Apple Juice

EAST NORFOLK Scratby, Norfolk

Cox Apple Juice

NORFOLK RAIDER Rackheath, Norfolk

Apple Juice

SANDRINGHAM Barns Flitcham, Norfolk

Apple Juice

VILLAGE GREEN (NORFOLK) Pulham St Mary, Norfolk

Apple Juice

WHIN HILL Wells, Norfolk

Apple Juice

THE BEEHIVE

FREEHOUSE

Your local Real Ale pub in the Golden Triangle

IN THE GOOD BEER GUIDE FOR 18 CONSECUTIVE YEARS



6 REAL ALES ON HANDPUMP SUPPORTING LOCAL BREWERIES

WIDE RANGE OF REAL CIDERS ALWAYS AVAILABLE

THE BEEHIVE SUNDAY ROAST IS BACK!

12-3pm Booking Strongly Advised

AMPERSAND BREW CO TAP TAKEOVER

STARTING MONDAY 26TH OCTOBER

WITH CASK AND KEG

TIAGOS PIZZA

EVERY FRIDAY 4:30-9PM

QUIZ EVERY OTHER WEDS

STARTS 8.30PM / FREE ENTRY / MAX 5 PER TEAM / PRE-BOOKED TABLES ONLY

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CAMRA'S BEER STYLES

Beer is the world's third favourite drink. 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?

There are four basic ingredients in beer: water, yeast, malt and hops. Brewers will decide which ingredients to use to get the result they want. Malt gives the beer its sweetness and body as well as most of its colour. 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.

CAMRA groups beers into 12 broad styles. Search 'CAMRA beer styles' online.

Check our live beer list for daily beer availability.

1. Milds
up to 4%

Milds are low-hopped, so easy drinking, a little sweet, with nutty or chocolate flavours. Usually dark but can be pale in colour.

2. Session Bitters
up to 4.3%

These are 'traditional' Bitters with an average body, amber to dark brown in colour, and with a malt character with noticeable hops; earthy, spicy and peppery but may also be floral, and fairly bitter.

3. Premium Bitters
4.4% – 6.4%

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

4. Session Pale, Blond & Golden Ales
up to 4.3%

Refreshing, easy drinking beers which are probably the most popular style in pubs nowadays. They're pale gold to amber in colour, have little malt flavour and a strong hop character. Pale and Blond ales may be slightly fruity, whereas Golden Ales will have a strong citrus flavour.

5. Premium Pale, Blond & Golden Ales
4.4% – 6.4%

Refreshing but heavier bodied than the Session varieties.

6. British & New World IPAs
5.5% and above

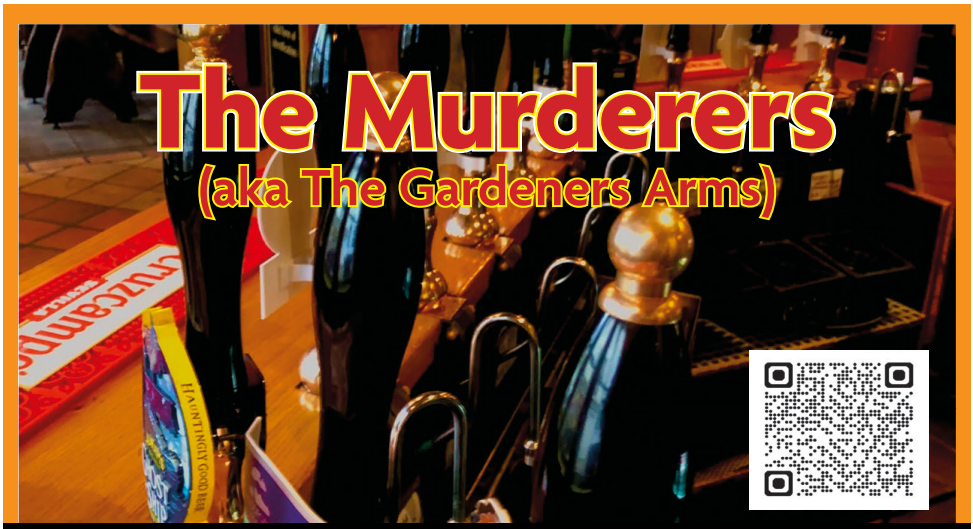
IPA stands for India Pale Ale. These are strong hoppy beers with moderate to strong bitterness; usually bittersweet. The finish is long and complex.

British IPAs tend to be amber in colour and use English-style hops. There is often biscuit malt aroma and flavours, with peppery, spicy flavours from the hops. New World IPAs are lighter and more 'hop forward', with strong citrus or tropical flavours. Many are unfined and quite cloudy.

7. Brown & Red Ales, Olds & Strong Milds
up to 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 some fruit, caramel, or chocolate flavour. Red ales are similar but



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usually redder. Strong milds will have a strong malt flavour, little hop, and often flavours such as blackberry or cherry. Old ales have slightly more hop character balancing the dark malts.

8. Session Stouts & Porters
up to 4.9%

Stouts are typically black and less hopped than Porters.

Stouts have strong dark malt flavours such as chocolate, caramel, and coffee, with minimal hops or fruit. They can be slightly astringent, some are full-bodied, creamy and quite sweet, others have milk flavours.

Porters are usually dark brown and have more hops than stouts, often giving dark fruit flavours.

9. Strong Stouts & Porters
5% and above

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

Imperial Stouts or Baltic Porters and are usually highly complex, with deep strong flavours of roasted grain, burnt fruit, leather (yes!), coffee, chocolate, and liquorice.

10. Barley Wines & Strong Ales
6.5% and above

Rich, complex, full bodied with noticeable alcohol but they may vary from dry to sweet. Bitterness may be medium to strong.

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.

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

Sours are usually fermented using wild yeasts, or yeasts other than the standard brewers' yeast.

12. Speciality Beers
Flavoured

These are beers with a flavour added, such as fruit, herbs, spices and other culinary ingredients.



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%
- **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
- **Vegan** Contains no amimal ingredients
- **Gluten–Free** Low / No gluten

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CASK BEER

Cask beers from across the UK, including those from Norfolk, will be available on both main bars, in roughly alphabetical order by brewery, starting with A in St. Andrew's and ending at Z in Blackfriars. Bays 9 and 10 will host the Beers from the Wood and Free From beers – see pages 54 and 56 respectively.

To find beers easily, visit our online beer list at norwich.camra.org.uk/beerfinder

Not all the gluten-free and vegan beers available have been marked in the programme, so please see the cask card symbols which signify if they are gluten-free or vegan. For more information regarding allergens, please ask the bar staff.

Please bear in mind a few things 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.

The festival can be noisy at times, 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 busy at the bar.

All product 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 product throughout the festival.

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**



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

CAMRA

Barsham

Fakenham, Norfolk

Oaks

Session Bitter **3.6%**

Soft vanilla notes complement a creamy bittersweet maltiness with raisin and hop flavours

Pint	Half	Third
£4.20	£2.10	£1.40

Cask End Key

- Golden Ales, Lagers and Wheat Beers
- Amber Ales and Bitters
- Flavoured and Differently Produced
- IPAs
- Milds, Porters and Stouts

vegan · GLUTEN FREE · Vegetarian · Hazy



Looking for beer?

Use our **Beer Finder** on your phone or tablet!

Our online Beer Finder shows beer location, description and availability

PLUS

- **Add beers to your personal list**
- **Add your own tasting notes and score the beers**
- **Scores are used to decide the Beers of the Festival**
- **Continuously updated by our volunteers**

Scan the QR code or go to

norwich.camra.org.uk/BeerFinder

CAMRA

ST. ANDREW'S CASK BEER A–N

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**

A BLOKE DOWN THE PUB — Kettering, Northants

Clever Colin
4% — SESSION BITTER

A well balanced basic golden style beer, easy drinking for simple pleasure.

Incredible Ian
5.6% — PREMIUM BLOND

A rich sweet aroma of tropical honeyed fruits leading to a smooth balanced flavour of light fruits, hops and malts. The finish has hints of marmalade.

ADNAMS — Southwold, Suffolk

Coconut Cove Porter
5% — HERB/SPICE/CULINARY

Rich porter combining roasted malt and chocolate character with distinctive coconut flavours, giving a smooth, indulgent finish. Aged in North Cove vodka casks.

ALL DAY — Salle, Norfolk

All Day Breakfast
5.5% — PREMIUM BITTER

Full-flavoured with rounded malt and a satisfying depth of flavour. Sweetness and a balanced finish give it a warming character.

Aurelia
5% — PREMIUM GOLDEN

Brew to celebrate 50 years of Norwich & District CAMRA.

Jaskolka
4.2% — SESSION PALE

Easy-drinking ale with a balanced malt base and a gentle hop character. Subtle biscuit flavours combine with light fruitiness and restrained bitterness, leading to a smooth, refreshing finish.

Lust
4.4% — PREMIUM BITTER

Pale ale with a fresh hop aroma and soft malt backbone. Citrus and tropical fruit notes balanced by gentle bitterness and a clean finish.

ALL NATIONS — Telford, Shropshire

Broughs Bitter
4.3% — SESSION BITTER

Traditional bitter with a rounded malt profile, hints of biscuit and caramel, and English hop bitterness. Smooth with a balanced finish.

Entire
4.4% — PREMIUM PALE

Amber with distinct nutty and subtle biscuit aromas, malt-forward with a clean, traditional bitter profile and a delicate bitter finish.



Brewed with our friends at **All Day Brewing** as our **50th year Golden Anniversary Ale,** this was a true collaboration where we adjusted the recipe throughout the brew day. The base malt of local heritage floor-malted Maris Otter was combined with a good whack of Flaked Barley and a pinch of Cara for golden colour. We added whole cone hops post boil for aroma without the bitterness, plus a 50/50 Blend of USA Cascade and UK First Gold. Giving big aromas of oranges/grapefruit up front, followed by a full malt/honey mouthfeel with a drying finish to keep you going back for more, dangerously moreish for 5%!

AMPERSAND — Diss, Norfolk

Welcome Back
5.5% — BLACK IPA

A one-off, exclusive brew to celebrate Norwich Beer Festival's return to St Andrew's Halls!

26 – Green Hop
4.4% — PREMIUM PALE

Green hop pale ale with fresh hops picked on the brew day, bringing their own unique vibrant taste to the beer.

ATTIC — Birmingham, West Midlands

Gleam
4% — SESSION PALE

Light and refreshing pale ale, combining soft malt with delicate citrus and floral hop character.

Quarter
4.4% — PREMIUM BITTER

Modern pale ale with a bright hop character, citrus and tropical fruit notes, and a clean, refreshing finish.

BARSHAM — West Barsham, Norfolk

Woodland Red
5% — RED ALE

Rich red ale with a rounded malt character and gentle fruitiness. The deeper malt profile gives good body, balanced by restrained hop bitterness and a smooth, approachable finish.

DID YOU KNOW?

CELLAR TEMP

Real ale is best served at traditional cellar temperature (11–13°C), never warm or ice-cold.

BEESTON — Beeston, Norfolk

Afternoon Delight
3.7% — SESSION PALE

Piney, earthy aroma with lemon and grapefruit peel. Full bodied and flavoursome. Good balance of bitterness and sweetness. Flavour leans to pine, hops and dry malt.

Sensible Shoes
4.4% — PILSNER

A dependable English Pilsner without the bling. No fuss or drama yet perfectly functional.

Trending Tropical
4.5% — PREMIUM GOLDEN

Fruity malts, New England yeast and late hopped with Mosaic for a soft tropical fruit character.

Squirrel's Nuts
3.5% — DARK MILD

Cherry, chocolate, vanilla and spicy, peppery hop notes with a hint of nuttiness. An initial malt and cherry sweetness moves into plum, fig, prune, and biscuit malt flavours.



BEWDLEY — Bewdley, Worcestershire

Red Hill
4.4% — PREMIUM BITTER

A traditional English Ale, amber in colour, sweet malt and balanced hops giving a rich and moreish flavour with pine, sweet fruit, berry and smooth spice aroma.

William Mucklows Dark Mild
6% — STRONG MILD AND UNAGED OLDS

A dark, sweetish, strong mild with smooth fruity flavour and slight liquorice after taste. William Mucklow was the last commercial brewer in Bewdley.

BIG SMOKE — Esher, Surrey

Legacy
4% — SESSION BITTER

A full-bodied, traditional best bitter. Balanced, sessionable and packed with classic malt character and gentle hop bitterness.

Solaris
3.8% — SESSION PALE

A very easy drinking pale ale. Citrus and resinous flavours. Light malt sweetness balanced by a bitter grapefruit finish.

BLACK HOLE — Little Eaton, Derbyshire

Black Hole IPA
5.2% — PREMIUM PALE

An IPA dry hopped with American and New Zealand hops for an intense fruity aroma with notes of grapefruit and pine.

Milky Way
6% — WHEAT

Honey and banana nose advises the sweet taste but not the dry spicy finish from this wheat beer.

BLACKJACK — Manchester, Greater Manchester

Pink Light
3.4% — SESSION PALE

Bright, refreshing pale ale with citrus and stone-fruit flavours balanced by sweeter berry notes and a subtle hint of pine. Light and sessionable, with a clean, easy-drinking finish.

Salvation
4.5% — PREMIUM BLOND

Session IPA with a bright pale-gold appearance and soft fruity aroma. Peach and citrus zest lead into gentle sweetness, followed by lingering bitterness and a clean, medium-bodied finish.

BLUE MONKEY — Nottingham, Nottinghamshire

Coopers Best Bitter
3.9% — SESSION BITTER

Traditional best bitter with a smooth, creamy head and mellow aromas of chocolate and caramel. Balanced malt character and gentle bitterness make this a rounded, highly approachable English bitter.

Infinity Plus 1
5.6% — BRITISH IPA

Punchy golden IPA brewed with British pale and wheat malts and heavily dry-hopped with Citra. Citrus and floral aromas, a soft bitterness keeps the finish balanced.

BOUDICCA — Bacton, Suffolk

Three Tails
3.9% — SESSION BITTER

Three Tails Bitter is amber in colour and well flavoured, with a balanced combination of tangy hops, bitterness and a touch of peppery spiciness.

Golden Torc
4.3% — SESSION GOLDEN

Malty bouquet with a hint of grassy hop. Biscuit continues in the first taste as a growing zesty citrus background appears.

One for the Woad
4% — DARK MILD

Smooth and dark with molasses, malt and sweetness in aroma and taste, and a roast toffee edge, with a slightly dry finish.

BOWLER'S — Peterborough, Cambridgeshire

Chocolate Fireguard
6% — STRONG STOUT

Chocolate chilli stout. Malty, luxurious body layered with decadent dark chocolate and rich caramel. A subtle addition of Munich and smoked malt adds depth and a whisper of smoke.

Lonesome Pine
5.7% — PREMIUM PALE

Robust APA with hints of citrus and pine. Caramel and toasted grain complement the deeper flavours, while hop bitterness adds balance.

BRENTWOOD — Brentwood, Essex

Golden Years
4.2% — SESSION GOLDEN

Delightful and refreshing beer, vibrant citrus notes paired with a gentle malt.

Haunted Hops
4% SESSION PALE

Petrifying pale ale full of stone fruits & a delicate malt profile.

Walrus Of Love
4.2% SESSION STOUT

A smooth, well bodied Irish stout with coffee and roasted notes, jet black with a deep garnet hue and a balanced malty finish.

BREW YORK — York, North Yorkshire

Frankenspice
4.9% HERB/SPICE/CULINARY

Spiced seasonal ale with warming spice character balanced by sweet malt and gentle bitterness.

City Walls
4.4% PREMIUM PALE

Modern pale ale with a fresh, fruity hop character and a smooth, balanced finish.

BRISTOL BEER FACTORY — Bristol, Avon

Independence
4.6% PREMIUM PALE

Aroma of citrus and pine leads to flavours of crisp citrus and tropical fruit over a biscuit malt backbone before a clean bittersweet aftertaste. CBOB Champion.

To The Sky
4.8% PREMIUM GOLDEN

Packed with US hops Zeus, Apollo and Denali, delivering citrus and pine notes, using 90% Maris Otter to provide a malt sweetness that balances the intense hop profile.

BULL OF THE WOODS — Kirby Cane, Norfolk

Black Ark
4.8% SESSION STOUT

Seasonal blackberry Oatmeal Stout with a generous hint of hedgerow berries.

Ignition
4.6% PREMIUM PALE

Hazy pale ale with mango, orange and pine notes. Little brother of the brewery's Shoegazer.

Rocksteady
3.8% SESSION BITTER

Traditional malt and hop signature with the added complexity of walnut and quinine flowing through. Long increasingly bitter finish.

BUNTINGFORD — Royston, Hertfordshire

Riwaka Station
4.8% PREMIUM PALE

Naturally fresh pale ale showcasing New Zealand Riwaka hops. Expect vibrant citrus and tropical fruit character with a refreshing, hop-led finish.

Shepreth Best Bitter
3.9% SESSION BITTER

Copper-coloured best bitter brewed with Cascade and Jester hops. Biscuity, toffee-like malt meets fruity and lightly citrusy hops, followed by a gentle, drying bitterness.

Single Hop Idaho
4% SESSION GOLDEN

Golden single-hop ale showcasing Idaho 7, with its distinctive combination of citrus, tropical fruit and resinous hop character. Light, fresh and highly sessionable.

BUXTON — Buxton, Derbyshire

Deepdale
4% SESSION PALE

Refreshing pale ale with a soft malt backbone and bright, citrus-led hop character.

Axe Edge
6.8% BRITISH IPA

Powerful pale ale packed with citrus and tropical hop flavours, supported by a substantial malt body.

Nuts and Crosses
4.5% SESSION STOUT

Nutty brown ale with toasted malt, caramel and gentle chocolate flavours, finishing dry and lightly bitter.



CAIRNGORM — Aviemore, Highlands & Islands

Wildcat
5.1% PREMIUM BITTER

A full-bodied warming strong bitter. Malt predominates but there is an underlying hop character through to the well-balanced aftertaste. Silver medal in Champion Beer of Britain.

CARLSBERG BRITVIC — Burton upon Trent, Staffordshire

Bass
4.4% PREMIUM BITTER

Classic British bitter whose trademark, the red triangle, was the first in the world. Smooth drinking caramel sweetness with fruity raisin notes balanced by bitter hop.

CASTLE ROCK — Nottingham, Nottinghamshire

Preservation
4.4% PREMIUM BITTER

Deep amber colour and roasted caramel nose. Sweet, malty flavours balanced by resinous English hop bitterness, giving a rounded, easy-drinking finish.

Spellbound
4.1% SESSION PALE

Dry-hopped pale ale with a bright, fresh character. Citrus and tropical fruit aromas, a soft malt base and a clean, gently bitter finish.

CHALK HILL — Norwich, Norfolk

Black Anna
4% SESSION MILK STOUT

Category Gold winner in the Champion Beer of Norfolk, with dark chocolate and coffee flavours and a sweet lingering finish.



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CHB
4.2% SESSION BITTER

Gentle rolling mix of malt, hop, and apricot with a hint of caramel in the bouquet. Lingering finish with hops coming to the fore.

Gold
4.3% SESSION GOLDEN

Sweet lemon puff nose. Initial light maltiness balances a discerning lemon hoppiness in an easy drinking, quick finishing melange.

CHEVALLIER — Eye, Suffolk

Cupshot Bitter
3.4% SESSION BITTER

A light contemporary bitter, late-hopped with Jester and Harlequin for a rounded, easy-drinking character.

Ludic Best
4.2% SESSION BITTER

Rich copper best bitter with a malty backbone and fresh-cut-grass character from English hops.

Niksun Pale
4% SESSION PALE

A session pale ale dry-hopped with Citra and Centennial, offering a moreish hop character and long, hoppy finish.

CLIFF QUAY — Debenham, Suffolk

Tumble Home
4.7% PREMIUM BITTER

A deep ruby premium bitter with warming fruit and dark toffee flavours, hints of roast and a crisp, spicy bitter finish.



CLUN — Craven Arms, Shropshire

Citadel
5.9% BRITISH IPA

A traditional IPA with Maris Otter and hopped with Green Bullet to provide a hefty bitterness. Golden with rich and fruity malt flavours and a lasting dry finish.

Green Hop
4.5% PREMIUM GOLDEN

Brewed with different hops every year. This year a new variety which hasn't been named! A pale gold beer with an aroma of marmalade and fruitiness.

CUMBRIAN — Hawkshead, Cumbria

Loweswater Gold
4.3% SESSION BLOND

World famous Golden Ale with a tropical fruit flavour. In cask version, the beer won Champion Golden Ale of Britain 2011.

Vanilla Oatmeal Stout
4.8% HERB/SPICE/CULINARY

Near-black with a rich, creamy head. Aromatic with delicate vanilla notes layered over traditional roasted dark malts giving a smooth body and a traditional bitter finish.

DARKLAND — Halifax, West Yorkshire

Paradise
4.8% SESSION STOUT

Layers decadent chocolate malts with the sweet creaminess of coconut and the soft caress of vanilla. Tropical, indulgent, and silky-smooth.

Wildfire Bitter
3.8% SESSION BITTER

A glowing balance of caramel malt sweetness, a light citrus lift, and a satisfyingly rounded bitterness.

DIPLOMAT — Badersfield, Norfolk

Nightwatch
4% DARK MILD

A modern dark mild. Notes of chocolate, coffee and toasted malt, Nightwatch is brewed to be smooth, balanced and exceptionally easy drinking.

Olde Ale
7% BARLEY WINE

A rich, warming old ale with layers of caramel, dark fruit and toasted malt. Full-bodied and smooth, with a balanced sweetness and a long, warming finish.

Victory ESB
5% PREMIUM BITTER

A full-bodied English ESB with a rich biscuit and toffee malt base, balanced by traditional English hops. Soft fruit and gentle floral notes lead into a smooth finish.

DRIFTWOOD SPARS — St Agnes, Cornwall

Alfie's Revenge
6.5% STRONG ALE - DARK

Rich, mahogany-coloured strong ale with a powerful malt backbone. Chocolate and toasted biscuit and caramelised fruit balanced by gently spicy English hops with a long finish. CBOB Bronze.

DUNHAM MASSEY — Altrincham, Cheshire

Chocolate Cherry Mild
3.8% FRUIT

Multi-award-winning speciality beer. Champion Speciality Beer of Britain 2012. All the class of Dunham Dark with a dry hint of cherry that cuts through the malt flavours.

Kiwi Drift
3.8% SESSION GOLDEN

Pale ale brewed with English malts and a generous mix of New Zealand hops. Mild bitterness, but lots of hop flavour, notes of white vine fruits and gooseberries.

Bridgwater Blonde
4% SESSION BLOND

Light, crisp, and highly refreshing, mildly fruity with subtle, clean hop undertones and a light malt body. Named after the historic Bridgewater Canal which passes near the breweries.

DID YOU KNOW?
HONEYMOON ORIGIN

The word 'honeymoon' stems from the ancient custom of newlyweds drinking mead for a full lunar cycle.

DURATION — Westacre, Norfolk

Grasshopper
4.4% PREMIUM PALE

Bright and expressive pale ale brewed with Simcoe and Citra. Tangy lime and juicy peach lead into hints of spruce and citrus zest, with a fresh, vibrant character.

Turtles All the Way Down
5.5% NEW WORLD IPA

Flagship juicy IPA, combining pronounced hop character with a rounded body and soft bitterness. Mosaic and Hallertau Blanc bring generous tropical fruit flavours and a balanced, smooth finish.

EARL SOHAM — Debenham, Suffolk

Deben Hop
4.4% PREMIUM PALE

A pale ale with a distinctively hoppy character, featuring piney and floral notes and a fresh, countryside-like aroma.

Gannet Mild
3.3% DARK MILD

A traditional dark, sweet mild with rich toasted flavours; tasting notes include chocolate, toffee, coffee and a hint of liquorice.

Oatmeal Gold
4% SESSION GOLDEN

Golden ale with a smooth, rounded malt character and gentle hop bitterness. Light-bodied and easy drinking, with a subtle sweetness and a clean, refreshing finish.

ELGOOD'S — Wisbech, Cambridgeshire

Double Dog
6.5% STRONG ALE - DARK

An extra-strong dark mild with deep roasted character, subtle liquorice and dark chocolate, balanced by earthy Fuggles hops. Full-bodied and powerful.

Mocha Porter
4.5% SESSION PORTER

A rich, robust porter with dark roasted espresso coffee, chocolate, caramel and vanilla, finishing with smooth mocha flavours and hints of toffee and dark fruit.

Stateside
4.4% PREMIUM BLOND

A bright American blonde with a soft malt backbone, bursting with citrus character from American hops. Light, fresh and highly sessionable.

ELMTREE — Snetterton, Norfolk

Burstons Cuckoo
3.8% SESSION GOLDEN

Assertive lemon hoppiness dominates a soft malty backdrop. A crisp bitterness gives definition to a slowly drying finale.

Nighlight Mild
5.7% STRONG MILD AND UNAGED OLDS

A powerful mix of liquorice, roast and malt infuses aroma and taste. The character is lightened by a sweet, spicy, slowly-developing aftertaste.

Snetterton Scary Tree
4.5% PREMIUM BITTER

Tan-hued bitter with complex bitterness and generous Cascade hop aromas, producing a distinctive, fresh and moreish character.

ENVILLE — Stourbridge, West Midlands

Ginger Gothic
5.2% HERB/SPICE/CULINARY

A smooth, full-bodied stout base featuring prominent roasted black malt, delivering a distinctive ginger bite that is rounded out by lingering, sweet undertones of natural honey.

Simpkiss
4% SESSION BITTER

Classic, refreshing Midlands bitter that opens with a smooth caramel body and sweet malt with subtle fruity notes, before closing with a crisp, satisfyingly dry and hoppy bit.

FAT CAT — Norwich, Norfolk

Wild Cat
6% PREMIUM GOLDEN

Straw-coloured British IPA with a light, fruity sweetness from extra-pale malt. Challenger and Goldings hops bring a firm, refreshing bitterness, leading to a notably long and dry finish.

Dark Mild
3.4% DARK MILD

Gentle roasted malt character, hints of chocolate and caramel, and a soft, lightly sweet finish. Satisfying and rounded.

Marmalade Cat
5.5% PREMIUM BITTER

Bitter with a full malt body and pronounced citrus character. Orange and malt dominate the flavour, while Goldings and Progress hops provide bittersweet bitterness.

FELL — Flookburgh, Cumbria

Belay
4.2% SESSION PALE

Refreshingly hazy, oat-led, soft malt profile supports a delicious, juicy balance of stonefruit and tropical flavours derived from hop additions of Citra, Mosaic, Vic Secret and Sabro.

Mist
3.7% SESSION PALE

Light and refreshing pale ale with a clean malt base and gentle citrus and floral hop character with a soft bitterness and crisp, refreshing finish.

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**

FENGATE — Hevingham, Norfolk

Blackthorn Old Ale
6.3% — STRONG MILD AND UNAGED OLDS

Cask-aged for 12 months, this is a seasonal ale with flavours of fig roll, dark fruits and treacle tart, along with a hint of sloe berry.

New Zealand Pilsner
5.3% — PILSNER

This Pilsner using New Zealand hops and Czech-origin Haná malt has flavours of gooseberry, peach and lime zest with a soft rustic bread-crust malt backbone.

Strata IPA
6% — BRITISH IPA

Brewed as a lager then hopped like an IPA using Strata hops, giving grapefruit, tropical fruit, citrus, and strawberry notes with a smooth, dry bitterness.

DID YOU KNOW?
HOPS & HISTORY

Hops were originally added to beer not just for flavor, but for their natural preservative qualities.

FRONT ROW — Brindley Ford, Staffordshire

ESB
5% — PREMIUM BITTER

Classic ESB with a richer malt profile, bringing biscuit, caramel and lightly toasted flavours. English hop bitterness provides balance.

FUBA
4.2% — BROWN ALE

A smooth, malty character and gentle roasted notes. Hints of caramel, biscuit and dark fruits, balanced by restrained bitterness and a clean, easy-drinking finish.

GOOD CHEMISTRY — Bristol, Avon

One More Mile
4.5% — PREMIUM BITTER

Balanced best bitter combining rich biscuity malt with dried citrus and raisin notes. Smooth, gentle bitterness rounds everything out, giving a satisfying traditional character without becoming heavy.

Saved Seats
4.2% — SESSION PALE

NZ pale ale with a bright hop character. Fresh citrus and tropical fruit flavours sit over a light malt base, while moderate bitterness keeps the finish crisp.

GRAIN — Harleston, Norfolk

Mild
3.3% — DARK MILD

Smooth and easy-drinking brown beer with a gentle malt character and soft, approachable finish.

Okapi
4.5% — PREMIUM PALE

Naturally hazy and orange, bursting with mellow tropical flavours – a hybrid of a Pale Ale and an IPA.

Piccadilly Pothole
4.2% — SESSION BITTER

Fruity with a hint of honey, brewed with English Willamette hops, and named after a crater that appeared in the road near the brewery. Deep and needs attention!

Strangers Blonde
8% — STRONG ALE – BLOND

Collab with Moon Gazer, Tindall, De Coureur and Adept. A full-bodied Belgian-style blonde with herbal and orange aromas, rich malt and Belgian candi sweetness.

GREEN DUCK — Stourbridge, West Midlands

Bine & Dandy
5% — PREMIUM GOLDEN

An annual hop harvest pale ale brewed using fresh hops taken straight from the kiln. It features a vibrant, hoppy aroma with distinct citrus and floral notes.

Blonde
4.2% — SESSION BLOND

American blonde which leads with a sharp fruity aroma and delivers lots of fresh passionfruit and delicate citrus on the palate.

Mudstone
5.2% — STRONG STOUT

Probably similar to their seasonal 5.2% stouts and premium ales, typically leading with a robust malt backbone balanced by subtle earthy or roasted undertones.

GREEN JACK — Lowestoft, Suffolk

Orange Wheat
4.2% — WHEAT

Marmalade aroma with a hint of hops, leading to a finely-balanced sweet blend of orange with a malt and hop background. Defined orange in the sweetish aftertaste.

Ripper
8.4% — BARLEY WINE

Rich amber color, sweet and fruity taste, robust hop character, and a warming finish. Inspired by Belgian Tripel ales.

Worthog
11.5% — BARLEY WINE

Sweet toffee and raisin flavours with a hint of Madeira in this smooth full-bodied amber strong ale with a warming finish. Characterful and well balanced.

Golden Best
3.8% — SESSION GOLDEN

Smooth, satisfying with tangy citrus hops, well mixed with a malty sweetness, and a quenching bitter finish.



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HARVEY'S — Lewes, West Sussex

Sisters
3.4% — SESSION GOLDEN

Refreshing light citrus, pithy orange, black tea elements, and a delicate, savoury depth from the house yeast. Clean and dry finish.

Sussex Best Bitter
4% — SESSION BITTER

Mix of sweet caramel, golden syrup, doughy biscuits, and jammy English fruit aromas. Superbly balanced and full-bodied for its strength. Upfront malty sweetness balances with a prominent green-hop character.

HOBSONS — Cleobury Mortimer, Worcestershire

Green Hop Town Crier
4.5% — PREMIUM GOLDEN

Named for local Town Crier Reg Chapman and brewed using Maris Otter with Goldings and Progress hops, giving a crisp fruit aroma with a light citrus taste.

Patient Number 9
4.3% — SESSION GOLDEN

Marks the first official Ozzy Osbourne day on 22 July, a light golden ale that's balanced in bitterness and sweetness and carries subtle citrus and floral undertones.

Prince of Darkness
4.2% — SESSION STOUT

A pitch black stout celebrating the life of Ozzy Osbourne. Dark, rich and full-bodied, with roast coffee, cacao and molasses at its heart.

To Helles and Back
4.8% — LAGER

Traditional German-style Helles Lager using Pilsner, Munich, and Caramalt malts and Hallertau hops. Full-bodied and crisp with a fine malt aroma, gentle herbal bitterness, and a clean, dry finish.

HUMBER DOUCY — Bacton, Suffolk

Beacon
4.2% — RED ALE

Rich, complex, and full-bodied. A fruity, malty taste from a blend of crystal and rye malts and a citrusy hop mix with a nice dry, hoppy bitterness.

King Slayer
3.6% — SESSION BITTER

Malty, fruity, and piney. Brewed with British Target and Jester hops, it offers a prominent piney flavour with distinct hints of blackcurrant and a smooth, caramel-biscuit malt sweetness.

Sweet Shade
4.4% — PREMIUM GOLDEN

Hoppy, sessionable, and clean. It uses UK Cascade hops to deliver a slight citrusy flavour, balanced by a touch of Vienna malt that creates a refreshingly dry finish.

HUMPTY DUMPTY — Reedham, Norfolk

Aquamaniac
5% — PREMIUM GOLDEN

Full-flavoured ale with a balanced malt backbone and a lively hop character. Gentle caramel notes complement the fruitier flavours, while a firm but measured bitterness provides a satisfying finish.



Graveyard Smash
4.2% — SESSION GOLDEN

Dark seasonal ale with a rich malt character and roasted notes. Hints of caramel and chocolate add depth, while gentle hop bitterness keeps it balanced and the finish smooth.

Nord Atlantic
3.7% — SESSION BITTER

Dark session bitter with lots of Crystal malt balanced by the citrus and spice notes of Target, Challenger and Centennial hops.

IVO — Somersham, Cambridgeshire

6.01 Klub
6% — LAGER

Modern golden lager brewed to mimic beers sold at the Munich Oktoberfest, using plenty of German malt and hops to give you a clean taste.

Light On The Chips
2.5% — SESSION PORTER

Carefully blended low-alcohol porter with plenty of malt depth, gentle hopping and a beautifully rounded character.

No Vests At The Bar
3.5% — SESSION PALE

A low-ABV New England IPA, cloudy and hazy with juicy hop character and a creamy mouthfeel.

JENNINGS — Cockermouth, Cumbria

Cocker Hoop
4.6% — PREMIUM BLOND

Pale Golden Ale brewed with Maris Otter, wheat and oat malts. Goldings hops provide a spicy bitterness whilst UK Cascade and Celeia hops provide a noble floral citrus aromas.

Gargoyles Stout
5% — STRONG STOUT

A rich, multi layered flavour of biscuits, treacle and roast grains, balanced by the cedar and herbal notes of Challenger hops.

Sneck Lifter
5.1% — STRONG MILD AND UNAGED OLDS

Maris Otter pale, amber and chocolate malts with a blend of English Fuggles, Goldings and Challenger hops create a mahogany ale with russet highlights.

JW LEES — Middleton, Greater Manchester

Berry Rumble
4.2% — RED ALE

Warming mahogany red ale brewed with Pilgrim and Bramling Cross hops. Malty and biscuity, with fresh fruit character and a touch of sweetness leading to a rich, fruity finish.

Boddingtons Bitter
4% — SESSION BITTER

Golden, cask-conditioned bitter with a notably creamy head and smooth mouthfeel. Light caramel and grapefruit flavours and a gentle bitterness, with a distinctive fruity, slightly banana-like aroma.

KESWICK — Keswick, Cumbria

Fox Pale
4% — SESSION BLOND

Hazy ale created to celebrate the opening of the Fox Tap bar in 2019. Combining UK, US and NZ hops to give complex flavours.

DID YOU KNOW?
THE FIRKIN

The most common cask size for cask beer is the firkin, holding 9 gallons (72 pints / 40l).



KINVER — Kinver, Staffordshire

Edge
4.2% — SESSION BITTER

Best bitter with Goldings and Cascade hops. Traditional malt backbone is complemented by floral, citrusy hop notes and balanced bitterness, giving a refreshing, moreish finish.

Half Centurion
5% — PREMIUM BITTER

Strong bitter with Chinook hops, combining a fuller malt body with bold, resinous hop character. Citrus and pine notes balanced by caramel sweetness and a firm, lingering bitterness.

LACONS — Great Yarmouth, Norfolk

Audit
8% — BARLEY WINE

Honey, orange marmalade and a sweet maltiness define this full-bodied ale. Damson and toffee contribute as a refreshing bitterness sharpens the palate.

Encore
3.8% — SESSION GOLDEN

A solid hop backbone with strong citrus support. Full-bodied with a malty sweetness that hovers in the background as a crisp dryness emerges in the long, strong finale.

Yarmouth Strong
7% — STRONG ALE – DARK

Rich bitter brewed with malt from the 19C. Notes of berries and figs and a velvety mouthfeel.

LEIGHTON BUZZARD — Leighton Buzzard, Bedfordshire

Epistaxis
4.1% — SESSION BITTER

Smooth caramel and biscuit malt gives way to subtle earthy hop and dried red berry fruit, and a lingering bitter finish.

LOCH LOMOND — Dumbarton, Dunbartonshire

Nelson Lighthouse
4.7% — PREMIUM PALE

Characteristic grapefruit and white wine notes typical of NZ hops like Nelson Sauvin, anchored by a clean, light malt base.

LORD CONRAD'S — Dry Drayton, Cambridgeshire

St Giles
4.2% — SESSION PALE

Light bodied refreshing pale with fresh cut grass notes. Biscuit and light caramel flavours provide depth, with a measured bitterness leading to a smooth finish.

Cherry Cheesecake
5% — FRUIT

Very moreish dessert beer with sweet cherry/raspberry over a slightly sour base.

LUDLOW — Ludlow, Shropshire

Black Knight
4.5% — SESSION STOUT

This stout has a ruby black complexion with a smoky, liquorice aroma and a sweet, roasted nutty flavour.

MAGIC DRAGON — Wrexham, Denbighshire

Nectaron
5.6% — BRITISH IPA

Single-hopped IPA using the NZ Nectaron hop. Full of peachy, pineapple and hoppy flavours.

House of Coffee
4.5% — HERB/SPICE/CULINARY

Made in collaboration with Tilley Green Coffee using their house blend, full of coffee on both taste and aroma. Carefully measured to have a single espresso per pint.

MAULDONS — Sudbury, Suffolk

Blackberry Porter
5.3% — STRONG PORTER

A full-bodied porter with a balanced hop aroma and rich blend of chocolate and roast flavour creating a subtle sweet finish.

Gainsborough Gold
4.1% — SESSION GOLDEN

A clean, crisp golden ale. Subtle notes of Citra, perfectly balanced, refreshing from the first sip to the last.

Mole Trap
3.8% — SESSION BITTER

A well-balanced session beer. Crisp Hoppy Bitterness with late malty Flavour.

MIGHTY OAK — Maldon, Essex

Bat Juice
4.3% — SESSION BITTER

Robust session bitter with a nicely balanced bitterness and an intense floral hop character.

Saxon Strong
6.5% — BARLEY WINE

Fulsome malt flavours balanced by a strong hop finish from First Gold and Bramling Cross hops. Caramel and dark berry with hints of wood and toffee.

Solstice Porter
4.1% — SESSION PORTER

Robust winter porter with rich chocolatey malts together with herbal hoppy overtones.

MONTY'S — Montgomery, Powys

Malties
4% — SESSION BITTER

A copper-coloured ale with gentle toffee notes and a warm, rounded character that lingers just long enough to satisfy. Crafted to be gluten free without compromising flavour.

Indian Summer
4.4% — PREMIUM GOLDEN

Light and refreshing biscuity ale.

Monty's Maple
4.6% — PREMIUM BITTER

Deep red ale with a fresh character and a balanced combination of malt and hops. Gentle citrus and floral notes complement the light malt base.

MPA
4% — SESSION PALE

Brewed using Maris Otter barley giving the beer a beautifully light colour, gentle malt flavours and soft hop aromas with hints of grapefruit and lychee.

MOON GAZER — Hindringham, Norfolk

Dark Hopper
5% — SESSION PORTER

Dark ale with rich espresso colour, smooth roasted complexity and a gentle spicy hop character.

Choc O Hare
4.5% — HERB/SPICE/CULINARY

Full-bodied chocolate-orange stout with a smooth mouthfeel, warm biscuit and bready flavours, and a gently sweet finish.

Sit Tight
4.5% — PREMIUM BLOND

Fruity American-style blonde ale with a soft sweetness and balanced, easy-drinking character.

MR WINTER'S — Norwich, Norfolk

25th Anniversary Ale
5.8% — PREMIUM BITTER

Celebratory strong ale with a richer malt profile and warming character. Expect layers of caramelised malt, fruit and gentle bitterness, giving a substantial beer without losing its drinkability.

ABC
3.7% — SESSION PALE

Straightforward malt character and gentle hop bitterness. Its modest strength makes it well suited to relaxed drinking. Only usually available at the Artichoke, Norwich.

Cherry Porter
5.8% — HERB/SPICE/CULINARY

Rich and notably sweet porter combining jammy cherry flavours with plenty of sticky chocolate character. A full, indulgent beer where the fruit and chocolate flavours take centre stage.



NETHERGATE — Long Melford, Suffolk

Stour Valley Gold
4.2% — SESSION GOLDEN

Crisp golden ale with citrus, floral aromas, and a touch of spice with refreshing bitterness on the finish. Azacca, Centennial, Chinook, Citra, Cascade, Goldings, and Nugget hops.

White Stout
4.5% — SESSION STOUT

This pale golden hazy "white stout" has the smooth, creamy mouthfeel of a traditional stout. Infused with real vanilla pods and cocoa nibs and hopped with Challenger and Boadicea.

Black Shadow
4.8% — SESSION MILK STOUT

Dark, full-flavoured ale with roasted malt character, hints of chocolate and coffee, a touch of caramel sweetness and a gentle hop bitterness.

NEW BRISTOL — Bristol, Gloucestershire

Bristol Bitter
4% — SESSION BITTER

Robust malty backbone with gentle bitterness and dark forest fruits on the palate before a clean balanced finish.

The Joy of Verbena
3.8% — SESSION PALE

Light and refreshing ale with a distinctive lemony, herbal character and a crisp finish, hopped with Mosaic and Citra.

NOBLE CRAFT — Market Drayton, Shropshire

Boatman
3.8% — SESSION GOLDEN

Golden Amber ale with a light biscuity malt sweetness with taste of grapefruit, lemon and juicy tropical fruit, followed by gentle blackcurrant and a crisp refreshing hop bitterness.

Ironclad
4.5% — PREMIUM PALE

Easy-drinking ale with aroma of grapefruit, lemon sherbet and lime zest with gentle floral hop character and a soft biscuity malt base.

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OAKHAM — Peterborough, Cambridgeshire

Darkness Falls
5.2% — STRONG DRY STOUT

Spicy, fruity, blackcurrant and citrus lemon flavours from the classic hop combo of Bramling Cross and Cascade on a complex base of dark and crystal malts.

Hop Walk 2026
4.1% — SESSION GOLDEN

Oakham's 2026 Green Hop ale, brewed with freshly picked Harlequin hops. Passionfruit, peach and pineapple alongside zesty citrus, with the freshness of the hops prominent.

Inferno
4% — SESSION GOLDEN

Light golden ale bursting with fruity hop flavours and citrus notes. Sterling, Amarillo, Centennial, Cascade and Chinook hops give it a lively character and a refreshingly bitter, dry finish.

Omerta
5% — STRONG PORTER

A smooth new porter, hopped with Bramling Cross and displaying bold blackcurrant, passionfruit and lemon zest flavours with a hints of earthy spice on a dark malt base.

OLD CANNON — Bury St Edmunds, Suffolk

Anne Bonny
4.5% — PREMIUM PALE

Pale ale brewed with Chinook, Centennial and Cascade hops. Citrus, floral and resinous hop notes over a light malt base, finishing with refreshing bitterness.

Canon's Cassock
4.4% — PREMIUM PALE

Pale Ale with a light, clean malt character and a refreshing hop profile. Gentle citrus and floral notes add brightness, while balanced bitterness gives the beer a crisp finish.

Gunner's Daughter
5.5% — PREMIUM BITTER

Dark, strong ESB with rich chocolate notes and a substantial malt backbone. Full-flavoured and warming, it combines roasted character with a balanced bitter edge and a lingering finish.

OLD CHIMNEYS — Harleston, Norfolk

Good King Henry
10% — IMPERIAL STOUT

Rich Imperial Stout combining roast malt, cocoa, caramel, fudge, treacle and coffee, with a deep, warming character. Brewed at Grain by Olde Chimneys.

ON POINT — Bristol, Avon

BS3T Bitter
3.8% — SESSION BITTER

Robust malt character and a satisfying level of bitterness. Biscuity and lightly caramelised flavours with a balanced finish.

Caskade
4.3% — SESSION PALE

Bright pale ale on a solid malt base hopped with Cascade. Fresh citrus and floral aromas, with enough bitterness to balance the hops.

OPA HAY — Aldeby, Norfolk

Engel's Porter
5.2% — STRONG PORTER

Aromas of rich roasted malts, dark cocoa, roasted coffee beans, and light toffee. Full-bodied, silky, and balanced with sweet caramel and biscuit-like malt and dark chocolate flavour.

Liquid Bread
5.2% — WHEAT

Bavarian-style naturally cloudy wheat beer with a distinct aroma of cloves and banana. Malty and smooth with a gentle mouthfeel and a crisp citrus edge on the aftertaste.

Matilda's Revenge
4.3% — SESSION GOLDEN

Golden ale made with Boudicca hops, originally brewed to commemorate the resident ghost that haunts The Kings's Head Hotel.

OSSETT — Ossett, West Yorkshire

Trip Hop #10
4% — SESSION PALE

Hop-led pale ale with a fresh, aromatic character and a light malt backbone. Citrus and tropical fruit flavours provide brightness, moderate bitterness and a crisp finish.

White Rat
4% — SESSION GOLDEN

Inviting citrus hop and fruit aromas from Cascade, Columbus and Amarillo hops. Sweet malt adds body and balance.

OSSETT & THORNBRIDGE — Ossett, West Yorkshire

Peak Rat
4.5% — PREMIUM PALE

Collab combining a rounded malt base with a modern hop character. Fresh fruit and citrus notes add liveliness, balanced by gentle bitterness and a smooth, refreshing finish.

PAPWORTH — Huntingdon, Cambridgeshire

Fen Skater
4% — SESSION PALE

A crisp, pale golden English pale ale, brewed with Pilsner malt and hopped with Nelson Sauvin and Mosaic, it delivers refreshing, fresh fruity hop flavours and a clean finish.

Koura
5.7% — WHEAT

Strong, cloudy golden wheat beer which features a delicate banana aroma balanced by a zesty, tropical, and citrus-forward Antipodean hop finish.

Papillon
4.1% SESSION BITTER

Light amber session bitter combining sweet, underlying caramalt notes with a lingering and fruity German hop finish.

PHIPPS NBC — Northampton, Northamptonshire

Gold Star
5.2% PREMIUM PALE

Balanced malt base and a lively hop character. Light sweetness and subtle citrus notes, a measured bitterness and a warming finish.

POMONA — Salford, Greater Manchester

Amen Break
4.1% SESSION PALE

Hazy New England-style pale ale with a soft, juicy character. Fruity hop with a gentle malt sweetness, give a rounded beer with restrained bitterness and an easy-drinking finish.

Factotum
4% SESSION PALE

Modern, hop-forward ale with a fresh citrus character and hints of tropical fruit. A soft malt base with restrained bitterness and a clean finish make it approachable and refreshing.

Plastic Gorilla
4.2% SESSION PALE

Pale ale with a lively hop profile and a soft, rounded body. Citrus and tropical fruit flavours balanced by gentle bitterness and a refreshing finish.

POPPYLAND — Cromer, Norfolk

Orange Kwake
7% WHEAT

Hazy Wheat Beer with intense orange esters from Norwegian Kveik yeast.

Carnelian
4.6% RED ALE

Small-batch Red Ale named after the carnelian gemstone, matching the deep reddish-amber hues characteristic of a traditional red ale.

POTBELLY — Kettering, Northamptonshire

Lager Brau
3.9% LAGER

A beer brewed using Lager Malt, Lager Hops, and a different strain of yeast to give a genuine lager taste without the gas!

Saint Greg
4% SESSION PALE

Golden, with all the flavour associated with New world hops, giving an almost dry APA flavour!

DID YOU KNOW?

CAMRA'S ORIGINS

CAMRA was founded in March 1971 by four men from the North West who wanted to rescue traditional beer.

PURPLE MOOSE — Porthmadog, Gwynedd

Hexanbrau
4.9% STRONG MILD AND UNAGED OLDS

Dark copper, smooth, malt-led ale with layers of toasted biscuit and caramel. German hops bring a gentle herbal and spicy character.

REDWILLOW — Macclesfield, Cheshire

Beyond Shameless
6.2% NEW WORLD IPA

A Northern Monk collab, this West Coast IPA blends our Shameless with their Beyond. Chewy malt, resinous hops and a powerful finish.

S'mores or less
5.6% SMOKED

Slightly smoked porter with marshmallow and biscuit flavours intermingled with a slight bonfire smokiness.

Timeless
4.2% SESSION PALE

Heritage malt golden Session IPA – rich marmalade flavours from the Chevallier malt and Goldings hops

REVOLUTION — Market Drayton, Shropshire

Best of Both
5% BLACK IPA

A smooth black IPA bursting with vibrant citrus aroma, layered over gentle cocoa and subtle roasted notes, before finishing crisp, clean and refreshingly bitter.

Ninkasi
5.5% NEW WORLD IPA

Modern IPA with a smooth malt backbone and a burst of sun-ripened fruit. Dry-hopped with Ernest and Amarillo, bringing bright orange, apricot and floral layers.

S&P — Horsford, Norfolk

NASHA
5% PREMIUM PALE

Strong fruity character with banana, grapefruit and rhubarb to the fore. A balance of malt and hop adds depth as a gentle bittersweet background flows through to the finish.

Plum Porter
4.6% FRUIT

Dark porter with roasted malt and a fruity plum character. Chocolate and caramel notes add richness, while the fruit brings a gentle sweetness that balances the light bitter finish.

SALOPIAN — Hadnall, Shropshire

Hop Twister
4.5% PREMIUM GOLDEN

Citrus peel and pine needles aroma, Mosaic on the palate, offering a layer of juicy tropical fruit over soft malt overtones with a dry bitter finish.

Oracle
4% SESSION GOLDEN

Fresh lime and citrus sherbet aroma with subtle grassy and apricot hints, soft, freshly-baked bread malt foundation and a big hop wallop and a clean finish.

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**

SHORTTS — Thorndon, Suffolk

Black Volt
4.8% — SESSION STOUT

Dark ale with roasted malt flavours, hints of coffee and chocolate, and a smooth, rounded body. Gentle sweetness balances the roast character.

Hunky Dory
4.1% — SESSION GOLDEN

Pale golden with a balanced malt base, subtle biscuit flavours and gentle citrus and stone fruit notes. A touch of sweetness balances the light bitterness, leading to a clean, refreshing finish.

Two Tone Mild
3.8% — DARK MILD

Well-rounded dark brown mild with a sweet maltiness tempered by gentle roast flavours and a touch of caramel. Gold Medal winner in the Mild category at CBOB 2026.

STEAM-STED — Swaffham, Norfolk

All Change
4.3% — SESSION PALE

Single-hopped with Ernest, with apricot and citrus peel flavours and slight spice. Extra Pale Maris Otter and Cara Gold give a very pale but flavoursome backdrop.

Little Door
4.2% — SESSION BITTER

Traditional brew with moderate bitterness and flavour balanced between caramel malt and dark English Fuggles hops. Copper in colour.

Shed Red
4.5% — RED ALE

Amber/Red Ale with Rye malt to add a dry and biscuit quality to the beer. Rich malts add caramel while Amarillo hops give orange, tangerine and stone fruit.

STUMP RAT — East Raynham, Norfolk

Dad's Vibes
4% — SESSION GOLDEN

Golden, smooth and full of character, with gentle notes of biscuit, honey and light fruit, followed by a soft floral and earthy finish.

Ryedemption
5.4% — PREMIUM GOLDEN

Rye pale ale combining soft-fruit flavours with delicate floral aromas and a hint of spice. Made with malted barley and rye, it has a smooth, balanced character.

THEAKSTON — Masham, North Yorkshire

Portergeist
4.2% — SESSION PORTER

Intensely smooth and layered. Initial roasted malt and dark chocolate notes are quickly followed by rich, creamy waves of silken caramel and sweet toffee.

THREE TUNS — Bishops Castle, Shropshire

Castle Embers
4.7% — SESSION PORTER

A limited-edition dark ruby Porter. Full-bodied and velvety smooth with notes of coffee, cocoa and dried fruits, reminiscent of sticky malt loaf.

Solstice
3.9% — SESSION PALE

Straw-coloured ale with a malty sweetness and a light, refreshing character. Gentle grain flavours and restrained bitterness create a crisp finish.

Stout
4.4% — SESSION STOUT

Traditional stout with a smooth, creamy texture and a rich roasted malt character. Coffee and dark chocolate notes complement a gentle sweetness, while a bitter finish provides balance.

DID YOU KNOW?
LIVING BEER

Because real ale contains live yeast, it is treated and cared for much like a fine wine.

TIMOTHY TAYLOR — Keighley, West Yorkshire

Blonde
3.8% — SESSION BLOND

Light, refreshing blonde ale with a clean malt base and a delicate hop character. Gentle citrus and floral notes complement the soft grain flavours, finishing crisp and balanced.

Golden Best
3.4% — PALE MILD

Smooth golden mild with subtle soft-fruit notes and a delicate hop character. Golden Promise malt gives it a mellow, gently sweet flavour, and a clean refreshing finish.

TINDALL — Seething, Norfolk

Elderflower Ale
5.5% — HERB/SPICE/CULINARY

Bright and summery with soft, sweet fragrance of elderflowers. Crisp and sharp, with a bright, citrusy acidity, balanced by a delicate floral finish and a deceptively full body.

Hedgrow
4.3% — SESSION GOLDEN

Seasonal brew using foraged green hops. Amber with a fresh, earthy, green-hop aroma and delicate flavour featuring bready, malty undertones and light citrus notes.

Pale Fool Do You Drink It
3.8% — SESSION PALE

Fruit favoured, Pulp Fiction themed ale 'Paleful do you drink it', with a punchy citrus and tropical fruit nose despite its low strength.

TINY REBEL — Newport, Gwent

Hyper Nova
4.3% — SESSION PALE

Modern pale ale with a bright hop character and a soft malt foundation. Citrus and tropical fruit notes with moderate bitterness balancing the fruitiness.

Midnight Voodoo
5% — STRONG STOUT

Dark, characterful beer with roasted malt flavours and hints of chocolate and coffee. A rounded body and gentle sweetness balance the roast, leaving a smooth finish.

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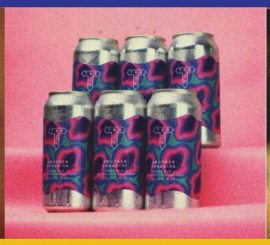
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TOMBSTONE — Great Yarmouth, Norfolk

Arizona
3.9% — SESSION BITTER

Light and easy-drinking session ale, with a well balanced biscuit base, and a delicate citrus and dry lingering finish.

Big Nose Kate
5.2% — PREMIUM BITTER

Full-bodied fruity ruby ale with subtle passionfruit flavour.

DID YOU KNOW?
PHOBIA

The fear of an empty glass has a proper medical-sounding name: cenosillicaphobia.

TRING — Tring, Hertfordshire

Death or Glory
7.2% — BARLEY WINE

A rich, sweet barley wine with a heady, alcoholic nose and incredibly complex flavour profile.

Side Pocket Of a Toad
3.6% — SESSION PALE

Unmistakable citrus and floral notes from only the best American Cascade hops balanced with a crisp dry finish make this straw coloured ale a fantastic session beer.

TWISTED OAK — Wrington, Somerset

Creation
4.2% — SESSION PALE

Fruity and citrusy hop aroma from five American hops. Notes of citrus and berry skins on the palate, blending sweet fruitiness with a clean, slightly bitter finish.

Fallen Tree
3.8% — SESSION BITTER

A smooth balance of sweet, soft fruit flavours from the pale malts leads into a crisp and increasingly bitter hop finish courtesy of continental hops.

TWO BY TWO — Newcastle upon Tyne, Tyne & Wear

Big Horn IPA
6.5% — NEW WORLD IPA

Juicy single-hopped IPA featuring Strata hops opens with heavy aromas of pineapple and passion fruit followed by tropical juice bomb flavours of melon, passion fruit, an citrus.

Krush Citra IPA
6.2% — NEW WORLD IPA

Aromatic hazy IPA with Citra and the highly sought-after Krush hops. Both shine through powerfully to create a vibrant tropical flavour profile of intense mango, guava, and stone fruits.

TWO DOGS — Wisbech, Cambridgeshire

Subliminal Citra
4.3% — SESSION PALE

Hoppy, zesty pale ale brewed at Elgood's, with Citra hops providing a bright citrus character. Refreshing and straightforward, with the emphasis firmly on fresh hop flavour.

VERDANT — Penryn, Cornwall

Bitter Gold
4.4% — PREMIUM PALE

Golden bitter with a clean malt base, earthy English hops and a crisp, satisfying bitterness.

Fresh Hop – East Kent Goldings
4.4% — PREMIUM PALE

Fresh-hop bitter showcasing earthy, floral and subtly spicy East Kent Goldings character.

Lamanva
4% — SESSION BITTER

Hoppy pale ale with juicy citrus and tropical fruit flavours, balanced by a soft malt body.

VOCATION — Hebden Bridge, West Yorkshire

Chop & Change
4.5% — PREMIUM PALE

Using a simple pale malt base, each release highlights a single hop variety, allowing its character to shine through.

Pride & Joy
4.8% — PREMIUM PALE

Initial notes of bitter lime, bready dough, and sweet oranges. The mid-palate transitions into richer tropical fruit, papaya, and a distinct hint of blueberry.

WEETWOOD — Kelsall, Cheshire

Jester IPA
4.8% — PREMIUM PALE

Modern IPA which pairs US hops with British, including the delightful Jester. Vibrant tropical fruit aromas and a refreshing citrus finish.

Silverback Stout
4.4% — SESSION STOUT

Gentle and full of character, this smooth and creamy stout uses a blend of roasted malts and grains giving a smooth and creamy mouthfeel.

Turncoat
4% — SESSION PALE

A hazy low-bitterness and high-flavour NEIPA at an agreeable ABV. Brewed with wheat and oats and double dry-hopped with Citra, Mosaic and El Dorado for a juicy, tropical flavour.

WHARF — Coggeshall, Essex

Polly On The Shore
3.4% — SESSION PALE

A great hoppy summer ale with a sweet floral flavour. Brewed with Cascade, centennial and Kazbek hops.

Scruffy Mild
3.9% — DARK MILD

Brewed using Goldings hops combined with a blend of malts. Deep brown with a tan head, featuring mild roasty aromas with hints of chocolate, nuts and dark berries.

WOLF — Besthorpe, Norfolk

Cherry & Chocolate Porter
4.6% — SESSION PORTER

Deep ruby porter combining malty roasted flavours with oaky notes and the sweetness of cherry and chocolate. Smooth, rich and gently fruity without becoming overly heavy.

Golden Jackal
3.7% — SESSION GOLDEN

Gentle lemon citrus aroma and a balanced mix of malt and hop with a crisp bitter tang and a growing bitter swansong.

Irish Cream Dark Ale
4.2% — HERB/SPICE/CULINARY

Dark and smooth, with rich coffee, chocolate and vanilla notes. Roasted malt provides depth while the creamy character gives this Norfolk dark ale a rounded, indulgent finish.

WOODFORDE'S — Woodbastwick, Norfolk

Bure Gold
4% — SESSION PALE

Amarillo and Cascade hopped, with the soft, gentle sweetness of pale and lightly roasted Norfolk malts. Bright tropical fruit notes running over a well-rounded bready foundation.

Nelsons Revenge
4.5% — PREMIUM BITTER

Deep bittersweet character with fruit cake and dried fruit sweetness over a biscuit pale and crystal malt base, balanced b zesty citrus hop.

Once Bittern
4% — SESSION BITTER

Traditional Norfolk bitter with a balanced malt base and classic English hop character. A seasonal ale, it offers a satisfying combination of gentle sweetness and bitterness.

DID YOU KNOW?
PYRAMID POWER

Ancient Egyptian pyramid builders were paid part of their wages in rations of beer.

WOODSHEDDING — Westcombe, Somerset

By Furrow
4.5% — PREMIUM GOLDEN

Brewed as a German Pilsner. Ariana and Petit Blanc hops and a straw-coloured grist of organic Plumage Archer barley malt and raw YQ wheat give a citrusy finish.

Fresh Beer
3.3% — PALE MILD

Post–WWI style mild is easy-drinking with notes of toffee and marmalade create a smooth, balanced, and refreshing pale mild beer with gentle sweetness and remarkable depth.

The Jump
4.1% — SESSION BITTER

Malted Plumage Archer enhanced by toasty flavoured malt, balanced by Challenger hops giving it bite and a biscuit-like, chocolatey flavour.



WYLAM — Newcastle upon Tyne, Tyne & Wear

Magick
4.3% — SESSION PALE

Aromatic pale ale with expressive citrus and tropical hops, a soft malt character and refreshing bitterness.

Sonder
5.2% — PREMIUM PALE

Juicy, modern pale ale with vibrant tropical fruit and citrus hop flavours balanced by a soft body.

WYLDE SKY — Linton, Cambridgeshire

Gold
4% — SESSION GOLDEN

Single hop, thirst-quenching golden ale. Brewed with UK Simcoe hops, with a delicate fruity aroma, refreshing citrus flavour and a crisp finish.

Single Hop
3.9% — SESSION PALE

Single-hopped pale ale with an ever-changing single hop variety. This edition uses American Amarillo Hops, with fruity, citrus notes of orange, peach and pink grapefruit.

XT — Thame, Oxfordshire

Animal Minotaur
4.3% — BROWN ALE

Balanced malt foundation and a gentle hop presence. Biscuit and caramel flavours combine with subtle fruitiness, while moderate bitterness produces a rounded, easy-drinking finish.

XTREME — Peterborough, Cambridgeshire

BlaX Forest
4.5% — FRUIT

Unfined stout inspired by Black Forest Gateau. Notes of glacé cherry and smooth vanilla, balanced by an undercurrent of dark roasted malt.

Bumble FeXt
6.1% — STRONG PORTER

Robust specialty porter features a toasted marshmallow flavour profile, and a rich, sweet, and lightly caramelized smokiness to the dark, roasted malt backbone.

TardiX
6.9% — BRITISH IPA

Hazy amber ale with a bold, fruity character. Apricot and crisp lemon top-notes, which intertwine into a long, dry, and assertively hoppy finish.

Xanadu
4% — SESSION PALE

An easy drinking golden session ale, bittered with Chinook and with a light summer aroma from Willamette and Columbus.

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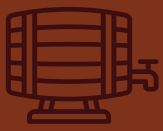
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Curiosity Bar

Following last year's successful sell out of beers from the Curiosity Bar in our temporary venues, the Curiosity Bar returns for its seventh year. We are once again providing a number of interesting beers not normally found, featuring a selection of beers from local breweries and some UK breweries which are new to the festival such as Crossover Blendery, Elephant School, Jennings, Pastore, Tartarus and Wilderness. We also have beers from the smallest brewery in Wales, Bragdy Tanat, possibly never seen this side of the country!

Some of these beers have been specially-made for the festival or we've worked hard to obtain beers that have never been seen at this Festival before or locally, or are unusual styles, and we hope you enjoy them. New this year, along with the normal supply of soft drinks, we will have a small selection of no/low alcohol beers available for purchase.

The cask ale on this bar is cooled to the optimum temperature, many served via a tap wall, using pumps powered by compressed air, and some on handpull. No gas or air touches this ale, it's just a different way of serving it. Similarly our beers served from KeyKegs too are all 'live' beers, just in a different container.

ALL DAY — Salle, Norfolk

Binham Blackthorn
9.3% | KEG — WOOD-AGED

A Belgian Dubbel matured for 12 months in a Four Roses Bourbon cask with sloe berries.

Loopy Juice
10.7% | KEG — FRUIT

Whisky barrel-aged cider, aged in an English whisky cask for 12 months.

The Andean
10% | KEG — STRONG ALE - DARK

Jake's 100th celebration brew. An extra special brown aged in Four Roses Bourbon cask for six months

AMPERSAND — Diss, Norfolk

Pressing Matters
6% | KEG — FRUIT

A Balance Brewing / Ampersand collab from 2024 using Pinot Noir grape skins from Flint Vinyard, one of only two kegs here in Norfolk (the other was at the taproom).

Dissaison
4.5% | KEG — SAISON

A classic Saison recipe fermented with Ampersand's house mix ferm yeast in wine barrels with an English dry hop.

Doppel Vision
7.8% — DARK LAGER

Brewed in collaboration with Three Blind Mice, this is the oak-lagered version of Seeing Doppel. This is the first chance to try it outside of the taproom.

Runner
4.1% | KEG — SESSION PORTER

A smooth nitro porter that uses local malt combined with Pilgrim hops. Specifically designed for a nitro pour to bring out classic roasted porter flavours balanced with a velvety body.

BEWDLEY — Bewdley, Worcestershire

Topsey Turvey
5.9% — PREMIUM GOLDEN

Recreation of a sweeter golden beer brewed by the former Slater's brewery. There will only be 24 casks brewed.

BOUDICCA / HUMBER DOUCY — Bacton, Suffolk

Celtic Crush
5.2% | KEG — SAISON

Belgian saison style beer, brewed with malt, wheat and oats with just enough First Gold Hops to let the star of the show shine: the strawberry.

BRAGDY TANAT — Llanrhaeadr-ym-Mochnant, Powys

Bragod (Braggot) Honey Beer
5.6% — HERB/SPICE/CULINARY

An unusual ale, part way between beer and mead. Not too sweet, not too dry. Very lightly hopped. The aroma is pure summer, and the taste subtle ale and nectar.

Gwiber Ardeiniog (Penygarnedd Dragon)
5.6% — HERB/SPICE/CULINARY

Traditional strong brown ale with fresh, light hops, subtle brown sugar and treacle notes, Belgian candy sugar and Northern Brewer hops.

BREW YORK — York, North Yorkshire

Dracula's Bite
4.5% | KEG — SOUR

A sharp bite of raspberry meets luxurious vanilla and marshmallow sweetness, creating a fruity, tangy and indulgent brew.

Shadow Signal
5.5% | KEG — STRONG MILK STOUT

Decadent Campfire S'mores Pastry Stout with rich chocolate, toasted marshmallow and biscuit flavours with a gentle smoky character. Collab with Amundsen.

CROSSOVER BLENDERY — Hitchin, Hertfordshire

Bramble, Thorn & Briar
6.3% | KEG — SOUR

Oak-aged golden ale blend, refermented on raspberries and blackberries.

Little Moor
6.5% | KEG — SOUR

Oak-aged golden ale blend, refermented on cherries. Winner of the Herts Beer of the Year.

Mr Trollop
6.6% | KEG — SOUR

Oak-aged golden ale blend, refermented on quince.

DIPLOMAT — Badersfield, Norfolk

Norfolk Abbey
6.5% — STRONG ALE – BLOND

A golden Belgian-inspired honey ale. Lightly fruity and floral with a soft honey character, gentle spice from the yeast and a clean, deceptively drinkable finish.

DURATION — Westacre, Norfolk

Strataberry Field
4% | KEG — SOUR

Light, hop-forward pale ale with a fresh berry and citrus character. Soft malt provides a gentle base while the fruit-led hops bring a refreshing quality and restrained bitterness to the finish.

ELEPHANT SCHOOL — Brentwood, Essex

Juice Box Hero
5.5% — HERB/SPICE/CULINARY

Juicy cherry and tropical pineapple flavours meet a warming hint of spiced rum. Fruity, smooth and dangerously drinkable.

Pistache' Noir
4.8% — HERB/SPICE/CULINARY

Rich, indulgent stout with smooth chocolate, creamy pistachio, roasted malt and a silky finish.

S'mores
6.6% — HERB/SPICE/CULINARY

Rich and indulgent old ale with flavours of toasted marshmallow, chocolate and biscuit, with a warming sweetness and smooth, decadent finish.

FAT CAT — Norwich, Norfolk

Monster Mash
4.1% — HERB/SPICE/CULINARY

Smooth, balanced ale with lively hops, moderate bitterness, fruit and caramel notes, spiced with green cardamom and chilli for a refreshing finish.

FELL — Flookburgh, Cumbria

Beck
0.5% | KEG — SESSION PALE

Juicy fruit aromas on a soft malt backbone lead to the gently carbonated, thirst-quenching refreshment of this beautifully balanced beer. It also just happens to be 0.5%.

FENGATE — Hevingham, Norfolk

Black Lion Rauchbier
5.7% — SMOKED

A smoked Märzen brewed using beech-smoked malt giving it a rich, campfire-like smokiness.

Export Baltic Porter
7% — BALTIC PORTER

Full-bodied porter with dark chocolate, coffee, caramel and toasted malt, warming alcohol and a smooth, balanced finish.

HUMPTY DUMPTY — Reedham, Norfolk

Dumpty Humpty
4.2% — SESSION PORTER

Inspired by the 17th-century drink 'Humpty Dumpty', this brandy-fortified dark porter offers rich fruit and chocolate flavours.

If You Please
4% — SESSION PORTER

Collab between East Norfolk Cider and Humpty Dumpty, this Black Velvet is a blend of Normal 4% Norfolk and Black Treacle Porter, giving a taste of dark, malty ale lifted with fresh, fruity cider.

IVO — Somersham, Cambridgeshire

12 Years Unaided
8.5% — HERB/SPICE/CULINARY

Rich porter packed with coconut and chocolate flavours, brewed to be savoured.

Little Mick Bike
8.49% — STRONG ALE – DARK

Strong, malt-led Scotch ale with sweet biscuit, toffee and caramel flavours. Rich, warming and made for sipping and savouring.

JENNINGS — Cockermouth, Cumbria

Clementine Dream
4.5% — PREMIUM GOLDEN

A clean, crisp, Golden Ale that sings of fresh clementines all the way to the end. A one-off cask exclusive to Norwich Beer Festival

Cumbrian RIPA
6% — BRITISH IPA

Crooked River collab featuring spicy rye, piney Chinook bitterness and bold red fruit and resinous pine aromas from HBC630, Most and Green Bullet hops.

LACONS — Great Yarmouth, Norfolk

Highlight – Blueberry Fruited
6% — FRUIT

A fruity twist on Lacons' classic Highlight IPA, with blueberry, peach and passionfruit, balanced by biscuity malt and a dry finish.

Imperial Stout – Raspberry Fruited
8% — FRUIT

Rich imperial stout with roasted malt, chocolate and raspberry, balancing dark intensity with bright berry acidity.

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**

LOCH LOMOND — Dumbarton, Dunbartonshire

Ellanderroch PX BA Imperial Stout

12% | KEG — IMPERIAL STOUT

Dark imperial stout aged for 2 years in Pedro Ximénez sherry casks from Ireland's Boann Distillery. Dark chocolate, liquorice, raisins, prunes, dark fruit, caramel, and a subtle finish.

LUDLOW — Ludlow, Shropshire

Silent Knight

4.5% | Contains lactose — SESSION MILK STOUT

Smooth, creamy stout with rich espresso coffee notes and hints of sweet vanilla.

MOON GAZER — Hindringham, Norfolk

Chilli & Chocolate Stout

4.5% — HERB/SPICE/CULINARY

Rich chocolate stout with a warming chilli note adding a gentle spicy edge to the roasted malt character.

Rhubarb & Custard Pale

3.9% — SESSION PALE

Refreshing pale ale combining tart rhubarb character with sweet, creamy custard flavours for a nostalgic finish.

NENE VALLEY — Oundle, Northamptonshire

Bible Black

6.5% — STRONG PORTER

Near-black porter with rich roasted malt, dark chocolate, coffee and liquorice flavours. Full-bodied and warming, with a smooth texture and lingering roasted bitterness.

OAKHAM — Peterborough, Cambridgeshire

Absence of Normal

5% — PREMIUM PALE

Festival pale brewed with Emperor and Chinook hops. Fresh orange zest combines with pine resin, spice and grapefruit bitterness, supported by Maris Otter and wheat malt for a balanced body.

Multi Continental

5% — PREMIUM PALE

Brewed in collaboration with renowned Oregon brewery Deschutes. Bright, aromatic citrus and tropical fruit flavours, with gooseberry, stone fruit, resinous notes and a grapefruit finish.

PASTORE — Waterbeach, Cambridgeshire

Apricot Casa

6% | KEG — WOOD-AGED

Collab with Balance Brewing, barrel aged wild ale conditioned on fresh apricots.

Fenland Sunset

6% | KEG — SOUR

Collab with Fyne Ales, a Flanders Red style beer with Scottish raspberries and blackcurrants as well as Cambridgeshire plums.

Sake Kasu Beer

6% | KEG — SOUR

Wild ale conditioned on the rice lees (kasu) from a sake fermentation from Cambridgeshire's Sparkling Sake Brewery.

The Brett Abides

3.5% | KEG — WOOD-AGED

Mixed-ferm oak-aged table beer with a light body and a tart, dry character. Brettanomyces gives earthy, fruity and lightly funky notes, producing a complex finish despite the modest strength.

REDWELL — Norwich, Norfolk

Lively Lizard

4.5% — PREMIUM GOLDEN

Golden hazy, dry hopped ale, brewed with East Kent Goldings and First Gold hops before being dry-hopped with fresh Citra to make a flavourful bitter finish.

Schängelweizen

4.5% | KEG — WHEAT

Traditional German-style wheat beer with a soft, refreshing character and zesty citrus notes, balanced by herbal hops from Hallertau Mittelfrüh and Hersbrucker. Brewed in tribute to Norwich's twin city, Koblenz.

We are working out of sight

5% | KEG — PREMIUM PALE

Juicy 5% New England IPA with fresh leap Citra, Mosaic and Nelson Sauvin hops, Bursting with citrus, tropical fruit, mango and juicy white grape, It is soft, hazy and intensely fruity.

Hop Water

0% | KEG

Light, crisp and refreshing, with bright citrus and floral hop aromas. A gentle bitterness gives it a clean, dry finish, making it a refreshing alcohol-free alternative to beer.

S&P — Horsford, Norfolk

Deck the Halls

4.5% — SESSION STOUT

Spiced, green-hopped stout variation, a seasonal variant of the brewery's Darkest Hour stout specially brewed for the Festival.

His Nibs

4.5% — SESSION STOUT

Intensely indulgent chocolate stout. Smoothly blends rich, dark roasted malt profiles with a deep, decadent cocoa finish.

TARTARUS — Leeds, West Yorkshire

Feuermann

5% | KEG — SMOKED

Robust ale with roasted malt, dark fruit and warming spice, finishing with a firm bitterness.

Moon Rabbit

0.5% | KEG — SESSION STOUT

Ultra-low-alcohol beer offering a light, refreshing character with gentle malt and hop notes.

Whiskey Jersey Devil

15% | KEG — IMPERIAL STOUT

Intensely rich and warming strong ale with whiskey character, dark fruit, caramel and deep malt complexity.

TINDALL — Seething, Norfolk

Coconut

4.4% — HERB/SPICE/CULINARY

Aromas of toasted coconut and sweet vanilla. A smooth, light malt body balances a creamy mouthfeel, delivering gentle, tropical fruit notes with a clean, crisp finish.

Sour Cherry Experimental

5.5% | KEG SOUR

Aroma of ripe cherries, the flavour delivers a bold shock of sour cherry acidity quickly balanced by a subtle, sweet malt backbone and a clean, puckering finish.

WILDERNESS Newtown, Powys

Fragile Self Confidence

6.4% FRUIT

Rioja barrel-aged sour with complex red-fruit and wine-like character. Tart acidity combines with gentle oak and a dry, vinous finish for a distinctive, slowly evolving beer.

Hello, Operator?

5% | KEG FRUIT

Apricot and blackberry wild ale with expressive hop character and layers of citrus and tropical fruit, balanced by a soft malt body and a clean, refreshing finish.

XTREME Peterborough, Cambridgeshire

After IX

6.5% STRONG OATMEAL STOUT

Mint chocolate oatmeal stout.

YONDER Radstock, Somerset

Turbo Slurm

4.5% | KEG SOUR

Fruity, tropical sour inspired by the fictional drink from Futurama. Lime, melon and pineapple bring a bright, sweet-tart character, with lively acidity and a refreshing finish.



REMEMBERING

Sean Hebden

The passing of Sean came as a massive shock to all of us. Cancer can be swift.

Summarising a life as eventful as his is no easy task. His successful business enabled him to enjoy life to the full. He loved travel, food, music and live gigs.

He also loved his real ale. Being part of one of the country's best Beer Festivals led to many stories, some quite blurry. He was the best of us and will be greatly missed by his family and many friends.

So, when you order your first beer of the day, raise a glass to Sean. He helped make the festival the success it is today.

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Beers from the Wood

Returning to The Halls is good news for the Festival, but in particular it means we have been able to expand our Beers from the Wood selection to former levels.

This year we've also sourced some beer styles that might dispel any lingering doubts about the 'usual' styles and strengths of wood cask ales. You'll find rye, fruit and smoked ales; but also some beers which just stand out on their own. In particular worth mentioning are a wood cask version of Great British Beer Festival winners Harvey's renowned Old, and from Yorkshire Tigertops Brewery's Edwardian Porter (National winner of the Society for Preservation of Beers from the Wood's 'Beer of the Year' competition outright, for two years in a row).

Locally we have sourced a number of excellent ales, some of which you may have tried many times, but which can take on a new character when tasted from the wood; this year's festival offers a rare opportunity to try them.

We would particularly like to record our appreciation for the efforts of those breweries that have put a toe in the water, and are casking in wood for the first time.

Have a great time exploring the range of ales available.

■ DES O'BRIEN

AMPERSAND — Diss, Norfolk

Runner
4.1% — SESSION PORTER

An award winning smooth-running porter that uses local malt combined with Pilgrim hops, bringing out classic roasted porter flavours balanced with a foamy head.

Winter Old
5.8% — STRONG MILD AND UNAGED OLDS

A Winter Ale with complex malt flavours from the crystal and roasted malts, with a hint of orange and spice from the hops.

DIPLOMAT — Badersfield, Norfolk

Imperial Old
8% — WOOD-AGED

Oloroso sherry cask-aged old ale with deep malt, dark fruit and toffee notes and subtle oak and sherry character. Warming and complex, but designed to stay smooth rather than heavy.

FAT CAT — Norwich, Norfolk

Cosmic Cat
4.7% — RED ALE

Ruby-red ale brewed in collaboration with Turning Point. Expect a rounded malt character with fruity hop notes and a gently bitter finish, making this a characterful and easy-drinking red ale.

Velvet Joe
4.9% — SESSION PORTER

Creamy, smooth chocolate porter with rich dark malt character and notes of smoky, bitter coffee. Full and rounded without being heavy, with a gentle roast bitterness providing a satisfying finish.

FIVE TOWNS — Wakefield, West Yorkshire

Too Late Tony
4.2% — SESSION PALE

Easy-drinking pale ale with a light malt foundation and fresh hop character. Citrus and gentle tropical fruit notes lead into restrained bitterness, with a clean finish that makes it well suited to session drinking.

HALF MOON — Ellerton, North Yorkshire

Dark Masquerade
3.6% — DARK MILD

Dark mild with a ruby-brown appearance and flavours of dark chocolate and liquorice. Roasted malt gives it depth, while its modest strength and smooth finish make it a satisfying, easy-drinking dark beer.

HARROGATE — Harrogate, North Yorkshire

Best
4.5% — PREMIUM BITTER

Traditional best bitter with a smooth, rounded malt character and a satisfying hop presence. Biscuity malt flavours provide balance, while the bitterness gives the beer structure and a clean, lingering finish.

Nidd Mild
3.7% — DARK MILD

Award-winning dark mild with a malty character and hints of roasted coffee, tobacco and liquorice. Smooth and mellow, it offers considerable flavour for its strength, finishing gently dry.

HARVEY'S — Lewes, West Sussex

Bonfire Boy
5.8% STRONG MILD AND UNAGED OLDS

Dark amber with rich toffee, apple preserves, brown sugar, and stewed fruit aromas. Complex, full-bodied malt backbone with caramel, toasted grains, and subtle smokiness.

Old
4.3% STRONG MILD AND UNAGED OLDS

Notes of molasses, treacle, burnt sugars, and a heavy dark fruit wine tang. Soft, rich, and full-bodied. Maris Otter delivers a smooth, velvety sweetness featuring milk chocolate, toffee, walnuts, and subtle winter spices.

DID YOU KNOW?
ANCIENT CRAFT

Chemical residues prove that beer brewing dates back at least 5,000 years to ancient Mesopotamia.

LACONS — Great Yarmouth, Norfolk

Audit
8% WOOD-AGED

Honey, orange marmalade and a sweet maltiness define this full-bodied ale. Damson and toffee contribute as a refreshing bitterness sharpens the palate.

NETHERGATE — Long Melford, Suffolk

Old Growler
5% STRONG PORTER

Award-winning, near-black oak-aged porter with layers of dark chocolate, treacle and liquorice. Challenger and Fuggles hops balance the rich roasted malts, creating a creamy beer with a complex, lingering finish.

PHIPPS NBC — Northampton, Northamptonshire

Bison
4.6% BROWN ALE

Full-flavoured with a rounded malt backbone and a satisfying hop presence. Caramel and toasted biscuit notes complement gentle fruitiness, with a smooth, lingering finish.

IPA
4.3% SESSION PALE

Traditional English IPA with a firm malt backbone and a pronounced hop character. Citrus and earthy notes balance a gentle malt sweetness, giving a satisfying bitterness and a clean finish.

SUNBEAM — Leeds, West Yorkshire

Black Forest Gateau
4.9% SESSION PORTER

Rich chocolate and roasted malt flavours complemented by sweet cherry-like fruit. Smooth and full-flavoured, bringing together dessert richness and the darker character of a traditional porter.

Drop in the Ocean
4.2% SESSION PALE

Golden English Pale Ale with earthy, herbal and floral hop flavours. Pale malts provide a light, clean base, while medium bitterness keeps the beer balanced.

THEAKSTON — Masham, North Yorkshire

Old Peculier
5.6% STRONG MILD AND UNAGED OLDS

Full-bodied, ruby brown ale. Slightly malty with hints of liquorice and roast coffee and caramel. A rich kaleidoscope of well integrated flavours.

TIGERTOPS — Wakefield, West Yorkshire

Edwardian Porter
5.6% STRONG PORTER

Traditional porter with a roasted malt character and flavours of dark chocolate, coffee and toasted grain. Full body and gentle sweetness are balanced by restrained bitterness

Thunder Rye
4.8% RYE

Rye ale with a spicy edge and a robust malt character. Hints of toasted grain and caramel with earthy hop notes, creating a rounded flavour and a dry, gently bitter finish.



TOMBSTONE — Great Yarmouth, Norfolk

Big Nose Kate
5.2% PREMIUM BITTER

Full-bodied fruity ruby ale with subtle passionfruit flavour.

Blackfoot
4.8% SESSION PORTER

A dark rich Porter with oodles of plums.

Six Shooter
6.6% NEW WORLD IPA

A strong amber premium ale, with a lingering caramel and nutty bite.

XT — Thame, Oxfordshire

Valances
4.2% SESSION BITTER

Balanced ale with a rounded malt base and a gentle hop character. Biscuit and light caramel notes complemented by subtle fruit and moderate bitterness, giving a clean, satisfying finish.

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**



Free From Bar

The Free From bar was a great success in 2023, and will be returning, in the same location, St Andrew's Hall. All the beers on this bay will be gluten-free, and many are also vegetarian or vegan, but they're still full of flavour!

There will be several gluten-free beers on other bars, and lots more vegan beers, as brewers are increasingly using vegan finings or not fining their beer at all. Look out for the symbols on cask-end cards and on the online Beer Finder at norwich.camra.org.uk/beerfinder

GLUTEN FREE VEGAN

Please note that although all Free From bay beers are gluten-free, they may contain other allergens. Please ask for details at the bar.

BARSHAM — West Barsham, Norfolk

Norfolk Topper
3.8% — SESSION BITTER

A light, easy-drinking session bitter with a crisp, dry finish, combining citrus and floral hop character with a gentle maltiness.

Oaks
3.6% — SESSION BITTER

Soft vanilla notes complement a creamy bittersweet maltiness with raisin and hop flavours. Hopped with Mosaic.

BLUNTROCK — Wadebridge, Cornwall

Ambassador
4% — SESSION BITTER

Easy-drinking pale ale with a fresh hop character, light malt sweetness and a crisp finish.

Bluntrock Gold
4.8% — PREMIUM GOLDEN

Golden ale with a clean malt base, gentle fruitiness and a balanced hop bitterness.

BRENTWOOD — Brentwood, Essex

Ghostly Gold
4.3% — SESSION GOLDEN

Ghouling Golden ale with a biscuity malt base & citrus finish.

Legacy
4% — SESSION BITTER

Light-amber in appearance, full-flavoured and slightly sweet caramel note, a classic, proper English ale with a clean gentle bitter finish.



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LOUIS MARCHESI

NOVEMBER

6th - Harbor Lights
7th - The New Mojos
13th - Everybody's Dead Dave
14th - Faith
20th - Floating GreyHounds
- Crypt - Final Breath (Ticketed)
21st - Copyright
27th - Neil Francis
28th - Broadbandits
- Crypt - Motive

Open Mic Hosted By Jon & Joe
Every Wednesday

10% Off Food Every Wednesday
10% Off Real Ale For CAMRA Members

ELEPHANT SCHOOL — Brentwood, Essex

Nice & Swicy
4.4% — HERB/SPICE/CULINARY

Juicy and refreshing golden ale with sweet honey notes balanced by a warming chilli kick and a crisp, fruity finish.

Practically Magic
4% — RED ALE

Chanting Red Ale, like a potion of autumn leaves.

NENE VALLEY — Oundle, Northamptonshire

Green Hop
4.2% — SESSION PALE

Seasonal green-hopped ale with freshly harvested Godiva hops. Lively, earthy and grassy hop aroma, with gentle citrus notes, a light malt backbone and a refreshing bitterness.

Meanwhile
4% — SESSION PALE

Approachable, easy-drinking ale with a balanced malt foundation and gentle Harlequin hop character. Subtle biscuit and cereal notes, mild fruitiness and restrained bitterness for a smooth finish.

Simple Pleasures
3.6% — SESSION GOLDEN

Light, refreshing session ale with a gentle malt sweetness and a clean, balanced hop character. Easy-drinking and uncomplicated, with soft biscuit notes, mild bitterness and a crisp finish.

REDWELL — Norwich, Norfolk

Leaping Lizard
4.5% — PREMIUM GOLDEN

Golden and refreshing, with a soft biscuity malt base and a balanced blend of Kent Goldings, First Gold and Citra. Clean, crisp and pleasantly bitter.

Luscious Lizard
5.2% — FRUIT

A rich, dark porter with aromas of ripe plum, roasted malt and coffee. Tart dark malt character, with a classic porter bitterness on the finish.

WILDCRAFT — Smallburgh, Norfolk

Wild Caribbean
4.3% — SESSION GOLDEN

A bright, tropical pale ale with juicy fruit and citrus hop character, supported by a light malt body. Refreshing and highly sessionable, with a clean finish.

Wild Eye PA
3.8% — SESSION PALE

Session IPA brewed with Citra, Centennial and Cascade. Zesty grapefruit and lemon lead into gentle tropical fruit, with soft bitterness and a crisp, refreshing finish.

Wild Hopster
5% — PREMIUM PALE

Hop-forward pale ale with citrus, tropical fruit, a clean malt base and refreshing bitterness, delivering big hop flavour without the high strength.



REMEMBERING

Ray & Frances Webb

(Poppy Lady)

Frances was a well known and well loved member of the Beer Festival family, who sadly passed away in September 2025 after a short stay in hospital.

She is now at rest with her husband Raymond who passed away in November 2024. Ray was also a long time volunteer at Norwich Beer Festival.

Many of you will remember Frances as part of the stewarding team at the festival entrance, or more recently in her chair between St Andrew's and Blackfriars Halls. But she started her festival life long before then by selling Remembrance Day poppies for the Royal British Legion.

She had many friends among our volunteers and customers, who would stop by to talk to her every year, having a good catch up and putting the world to rights.

She was like a grandmother to several members of the festival family, always there if we needed someone to talk to. She always had a tub of sweets, chocolates or broken biscuits to hand out and she was a genuine kind and gentle soul.

Her presence and her kindness will be missed by all of us for many years to come.

Feel free to raise a glass in toast to Frances and Ray for their many years of volunteering, and don't forget to get your Remembrance Day poppy at the Festival.

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NOVEMBER

WILL WILDE
Sun 1st • WFS

DEAF HAVANA
+ THE DANGEROUS SUMMER
Wed 4th • LCR

BREED 77
+ KING KRAKEN
Wed 4th • WFS

MAD DOG MCREA
Fri 6th • WFS

REPUBLICA
+ TRAMPOLENE
Sat 7th • WF

CHLOE SLATER
Sat 7th • WFS

PROPAGANDA
Sat 7th • WF

JOSHUA IDEHEN
Sun 8th • WF

ROSALIE CUNNINGHAM
+ ELIZA DELF & THE WILDERNESS
Sun 8th • WFS

DEL AMITRI
+ FORMER CHAMP
Tue 10th • LCR

YOUNG KNIVES
+ HOT FACE
Thu 12th • WFS

DIZZEE RASCAL
Fri 13th • LCR

THE ZAC SCHULZE GANG
+ THE WHISKY FLOWERS
+ SLYDAR
Fri 13th • WFS

DUTCH & GRAFT (THE MANOR)
Sat 14th • WF

DEPTFORD NORTHERN SOUL CLUB
Sat 14th • WFS

KID KAPICHI
+ HYPHEN + MINCER
Sun 15th • WF

HAIL THE SUN
+ BLIGHT TOWN + EXIT DREAM
Sun 15th • WFS

LITTLE ANGELS
+ LUKE MORLEY
Mon 16th • LCR

SHED SEVEN SOLD OUT
+ THE ACADEMIC
Tue 17th • LCR

THE COMMONERS
+ SPENCER MACKENZIE
Tue 17th • WFS

CHASE & STATUS SOLD OUT
Wed 18th • LCR

HANG MASSIVE
Thu 19th • WF

THE HIGH POINTS
Fri 20th • WF

RICKY WARWICK & THE FIGHTING HEARTS
+ RT-ZED
Fri 20th • WFS

SKIDS + THEATRE OF HATE
Sat 21st • WF

PORTRAYAL OF GUILT
+ SPIKE HELLIS
+ ACID THRONE
Sat 21st • WFS

GOOD HEALTH GOOD WEALTH
+ YOUR MATE'S EX + BÆNCH
Sun 22nd • WFS

GETDOWN SERVICES
+ SHELF LIVES
Mon 23rd • LCR

REVEREND & THE MAKERS
Tue 24th • WF

THE BOYS ARE BACK AGAIN - EAST 17
+ BLAZIN' SQUAD
Wed 25th • LCR

PARKER BARROW
+ WOOD BURNT RED
Thu 26th • WFS

AVATAR
+ NECKBREAKKER
Fri 27th • LCR

LONDON CALLING PLAY THE CLASH
Fri 27th • WF

DRUM & BASS CLASSICS
+ DILLINJA + DJ HAZARD + DISTORTED MINDS + FLAT-T B2B DIRTY DJ + IC3 + NUTCRACKA + FUNSTA + MIKEY BLITZ
Fri 27th • WF

DISCHARGE
Fri 27th • WFS

UNCLE ACID AND THE DEADBEATS
+ THE WYTCHES
Sat 28th • WF

ATLAS&I
+ HALFWAY NORTH
+ MICES
Sat 28th • WFS

G.A.G
+ AMSORRY2
Sat 28th • WFS

THE SNUTS
+ THE KAIROS + THE ROOKS
Sun 29th • LCR

THE TEMPERANCE MOVEMENT
+ DAVEY HORNE
Mon 30th • WF

DECEMBER

SEVENDUST
+ OVERGROWN
Wed 2nd • WF

THE ALEHOUSE SESSIONS
Thu 3rd • WF

THE HUNNA
+ MORNINGSTAR
+ SICK JOY
Fri 4th • LCR

DR FEELGOOD
+ EDDIE & THE HOT RODS
Fri 4th • WFS

ASH
Sat 5th • LCR

THE BON JOVI EXPERIENCE
+MOTLEY CRUDE
Sat 5th • WF

THE ENTITLED SONS
Sat 5th • WFS

PROPAGANDA
Sat 5th • WF

THE FELL
Sun 6th • WFS

SUMO CYCO
Thu 10th • WFS

WEDNESDAY 13 + THE BIRTHDAY MASSACRE
+ KILLUS
Fri 11th • WF

ZZ TOPPD
Fri 11th • WFS

BELLE & SEBASTIAN
Sat 12th • LCR

SHAM 69
+ KNOCK OFF + THE MEFFS
Sat 12th • WF

MELTDOWN PRESENTS JINGLE BELL ROCK
Sat 12th • WF

THE 9075
Fri 18th • WF

THE 900 - TONY HAWK'S PRO SKATER COVER BAND
Fri 18th • WFS

COMING UP!

- DAY FEVER
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- FAINTEST IDEA
- G.A.G
- R.E.M BY STIPE - THE DEFINITVE TRIBUTE
- ALESTORM
- FAT DOG
- NOASIS
- STIMULATION MUSE + SUCKER LOVE
- THE CHEAP THRILLS
- BLACK STONE CHERRY
- NUBIYAN TWIST
- SPLIT DOGS
- BYWATER CALL
- ADMT





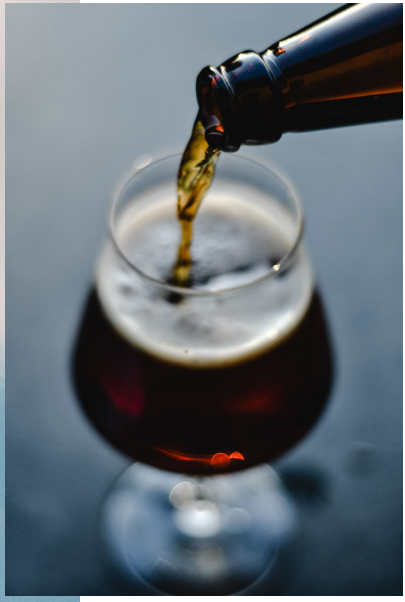
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NEVER OH

World Beer Bar



Firstly, it's great to have the World Beer Bar back in The Halls. The past two years have been challenging without access to this beautiful and historic space. Now we are back at the old familiar site, back where the Norwich Beer Festival belongs.

We couldn't put together the range of beers we have here without the World Beer Awards, whose charitable support provides us with the best of the best from all around the globe – from Asia to South America, Australia to Europe. Some of these tipples have never been behind a British bar ever before, so we are incredibly excited to offer Norwich something new.

We are also thrilled to be able to serve an array of keg beer. This year, in addition to our celebrated Belgian line-up, we are introducing some Spanish, Polish and Canadian beers (the ice cream sours from Funky Fluid brewery in Warsaw will be a particular highlight, I'm sure!)

In a nod to the history of our surroundings, we have a number of cellar aged bottles for sale – although not *quite* as old as The Halls, a 2019 Orval, a 2014 St Bernardus Abt 12% or a 2018 Rochefort 10% will never disappoint. I'm particularly keen to try the Mikkeller bourbon barrel aged imperial stout, which at 14% should round off the evenings perfectly.

Thank you to all those who give their time and energy to make this possible – from veteran volunteers to fresh faces, there is a breadth of expertise on hand at all times at the World Beer Bar, making it a special place to convene, learn about and enjoy beer. If anyone is unsure or intimidated by our, admittedly, looooonng list, they are sure to find a helpful suggestion among this amazing team. There is a beer for everyone, and it's our pleasure to help you find it.

DAVID JONES
World Beer Bar Manager

BELGIUM

Lambics, Sours, & Fruit Beers

Bacchus Kriek 4.1%
A Flanders Oud Bruin base infused with fresh cherries, balancing a rich malt body with a sweet and tart fruit finish.

Chouffe Cherry 8%
A strong, warming fruit ale that combines the signature spicy Belgian yeast of Achouffe with the deep, sweet flavour of real cherries.

Chouffe Framboise 7%
A refreshing, ruby-coloured ale packed with bright raspberry aromas, cut through with a subtle spicy undertone.

Kasteel Rouge 7%
A potent blend of Kasteel Donker dark ale and cherry liqueur, offering an intensely sweet, dark fruit profile with minimal hop bitterness.

Oud Beersel Rozen Lambiek 6.8%
An artisanal lambic infused with rose petals, yielding a highly unique, deeply aromatic floral profile with a traditional funky tartness.

Rodenbach Fruitage 3.4%
A light, highly approachable sour ale crafted by blending young beer, aged oak-maturation beer, and red berries.

St Louis Kriek 4%
A traditional sweet lambic base steeped with Oblacinska cherries, producing a vibrant red pour with a balance of sugary fruit and mild tartness.

Tilquin Gueuze 5.3%
A masterfully blended lambic combining one, two, and three-year-old batches, offering a complex, dry, sharply acidic, and oaky character.

Timmermans Cherry & Black Pepper 3.4%
Fruit lambic base with a tart cherry with a warm, spicy kick.

Timmermans Strawberry & Thyme 3.4%
Fruit lambic base with sweet berry balanced by earthy herbs.

Verhaeghe Duchesse De Bourgogne: 6.2%
The quintessential Flanders Red Ale, sour-sweet in profile, matured in oak casks to produce complex notes of green apple, dark plum and commonly described as Balsamic Vinegar

Blondes, Trappist, & Strong Ales

Halve Maan Bruges Zot Blonde 5.8%
A lively, natural blonde ale brewed with four malt varieties, delivering a well-balanced profile and clean hop bitterness.

Chimay Gold 4.8%
A refreshing Trappist "Patersbier" (Father's beer), traditionally kept for the monks, featuring bright citrus notes and a dry, spicy coriander aroma.

Chouffe IPA 9%
A strong Belgian IPA ("Houblon Chouffe") that marries the fruity, peppery character of Belgian yeast with the aggressive bitterness of American hops.

Chouffe Session 4%
A highly drinkable, low-ABV interpretation of the classic blonde elf ale, preserving the fruity and peppery yeast notes in a lighter frame.

De Koninck Bolleke 5.2%
An Antwerp classic pale ale showcasing an easy-drinking amber body, toasted malt sweetness, and hints of caramel and cinnamon.

De La Senne Jambe De Bois 8%
A powerful Belgian Tripel that avoids excessive sweetness, leaning heavily into a dry finish, ripe banana esters, and a distinct hop bite.

De La Senne Zinnebier 5.8%
The brewery's flagship golden ale, perfectly balancing bready malts, fruity yeast fermentation, and a clean, noble hop bitterness.

Dupont Saison Dupont Bio 6.5%
An organic version of the gold standard for Saisons, featuring a remarkably dry finish, high carbonation, and complex citrus and peppery spice notes.

Halve Maan Brugse Bok 6.5%
A seasonal autumn bock beer that leans into a rich, deep brown malt profile, balancing roasted caramel notes with a firm hop presence.

Westmalle Dubbel 7%
A dark, reddish-brown Trappist ale radiating rich aromas of dark fruits, raisins, and burnt caramel, leaving a warm, dry finish.

Westmalle Duo 7.2%
A unique, limited-edition 7.2% ABV golden-blonde Trappist beer that masterfully blends 60% Tripel and 40% Extra. Historically available exclusively on draft.

De La Senne Petit Boulba 2.8%
A light, ultra-sessionable session ale packed with floral hops and a signature dry, refreshing Belgian yeast character.

De La Senne Taras Boulba 4.5%
A legendary session crust-buster, lightly golden and heavily hopped, offering generous citrus notes over a remarkably clean, low-alcohol body.

De La Senne Nitro Stouterik 5%
A smooth, velvet-pour Belgian stout infused with nitrogen, presenting roasted coffee and dry cacao notes without heavy sweetness.

BELGIAN HERITAGE Belgium's beer culture was recognised by UNESCO in 2016

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**

CANADA

Bellwoods Grisette 3.9%
A rustic, low-alcohol farmhouse table beer featuring a hazy appearance, crisp wheat backbone, and a dry, peppery yeast finish.

Blood Brothers Autopop Shirley Temple 4%
A nostalgic, playful sour ale brewed to mimic the classic mocktail, bursting with sweet cherry and zesty lime flavours.

Blood Brothers Father of the Sun 7%
A robust, complex specialty release showcasing the Toronto brewery's knack for heavy malt structures and intense flavour integration.

Dieu Du Ciel Hublot Tropical 4.4%
A bright, intensely aromatic pale ale or sour loaded with tropical fruit notes, crafted by pioneers of the Quebec craft scene.

Dieu Du Ciel Rosee D'Hibiscus 5.9%
A delicate, pink-hued wheat beer brewed with hibiscus flowers, giving it a distinct floral aroma, bright acidity, and a clean finish.

Solstice d'Été Peche Abricot: 5.9%
A sharply tart, summer-style Berliner Weisse fermented with massive amounts of real peaches and apricots for a lush, sour fruit profile.

CZECHIA

Lagers

Vinohradsky 11 4.5%
A classic, unpasteurised Czech pale lager (Světlý Ležák) featuring a crisp, bready malt body and a pleasant, lingering Saaz hop bitterness.

Vinohradsky 12 4.8%
A slightly richer, higher-gravity premium Czech lager, delivering enhanced caramel malt depth alongside a clean, refreshing bite.

GERMANY

Erdinger Oktoberfest Weissbier 5.7%
A seasonal wheat beer combining the classic banana and clove esters of a Hefeweizen with the full-bodied, smooth strength of an Oktoberfest brew.

Schlenkerla Urbock 6.5%
The gold standard of smoked beers (Rauchbier), utilising barley malt dried over beechwood logs to yield an intense, savoury aroma of campfire and bacon, rounded by a rich bock malt body.

IRELAND

Porterhouse Nitro Red 4.2%
A traditional Irish Red Ale served on nitrogen, giving it a creamy mouthfeel that balances toasted malts, caramel sweetness, and a gentle hop finish.

NETHERLANDS

La Trappe Blonde 6.5%
An authentic Dutch Trappist blonde ale that is smooth and accessible, featuring a hint of sweetness, fruity esters, and a mild, clean finish.

La Trappe Quadruple 10%
The brewery's flagship heavy-hitter; a deep amber Trappist ale boasting complex, warm notes of dates, figs, caramel, and spices.

Uiltje Bird of Prey: 5.8%
A super-fresh, modern IPA packed full of tropical American hops, delivering massive notes of mango, passionfruit, and pineapple.

POLAND

Funky Fluid Gelato: Black Forest 8%
A thick, smoothie-like pastry sour that mimics a Black Forest cake with rich cocoa nibs and a heavy blend of tart sour cherries, blueberries, and raspberries.

Funky Fluid Gelato Xtreme: Mousse De Maracuja 5.5%
Mousse De Maracuja: A thick, sweet, and sour pastry sour inspired by passionfruit mousse, offering a velvety texture and an explosion of tropical fruit.

Funky Fluid Major Krush 6.5%
A modern, intensely hopped New England IPA or Double IPA focused on maximum juice, low bitterness, and a soft, pillowy mouthfeel.

SPAIN

Doskiwis Solana 4.6%
A crisp, bright session ale or pale lager built for warm weather, highlighting clean fermentations and subtle, refreshing hop notes.

Doskiwis Ideal 6.5%
A modern, hazy IPA focusing on vibrant, fruit-forward dry hopping, a soft water profile, and an impeccably balanced finish.

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Wine

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BELGIUM

Abbaye Notre-Dame de Saint-Rémy

Trappistes Rochefort 10 11.3%

A legendary, cellar-aged 11.3% Trappist Quadruple with a complex bouquet of dark plums, figs, leather, and warming alcohol.

Bières de Chimay

Chimay 150 (Green) 10%

A refreshing yet strong (10%) blond Trappist ale brewed with notes of mint, bergamot, lime, and a punchy herbaceous spice.

Brasserie d'Achouffe

McChouffe 8%

The dark counterpart to La Chouffe; a Belgian Scotch Ale blending sweet caramel and dark fruit notes with a spicy anise undertone.

Brasserie d'Orval

Orval 6.2%

A uniquely dry Trappist pale ale that undergoes complex bottle fermentation with wild Brettanomyces yeast, yielding a rustic, leather-and-citrus funk (Aged bottles available).

Brasserie Dupont

Avec Les Bons Vœux: 9.5%

Originally brewed as a New Year's gift, this 9.5% strong blond ale bridges the gap between a robust Tripel and a spicy, dry Saison.

Saison Dupont 6.5%

The global benchmark for the style; heavily carbonated, remarkably dry, and overflowing with peppery yeast esters and earthy hops.

Brouwerij Corsendonk

Corsendonk Pater Dubbel 7.5%

A classic 7.5% abbey dubbel pouring dark ruby brown, offering a rich profile of toasted malts, raisins, and a soft, bready finish.

Brouwerij De Halve Maan

Straffe Hendrik Quadrupel (11°) 11%

An intense, dark brown Belgian Quad with a thick tan head, bursting with dark chocolate, dark fruits, and heavy bready malts.

Brouwerij Rodenbach

Rodenbach Grand Cru 6%

A masterclass in wood-aged souring; composed of one-third young beer and two-thirds beer aged for two years in oak foeders, driving vibrant balsamic and red currant tartness.

Brouwerij St. Bernardus

St. Bernardus Tripel 8%

A classic 8.0% golden abbey ale featuring a soft, bready malt spine balanced perfectly by sweet banana esters and peppery spice.

St. Bernardus Abt 12 10%

The absolute peak of the St. Bernardus portfolio; this cellar-aged Quad offers an extraordinarily smooth, velvety texture rich in dark fruit and caramel.

Delirium – Huyghe Brewery

Delirium Nocturnum 8.5%

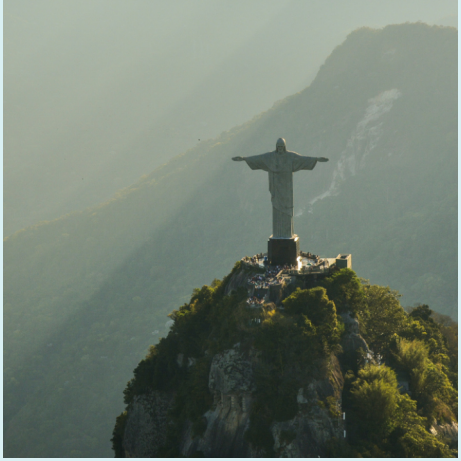
The dark sister to Tremens; an 8.5% strong dark ale offering deep, triple-fermented layers of raisins, chocolate, and warming clove spice.

Oud Beersel

Oude Geuze (Vieille)
Oud Beersel 6.5%

A traditional spontaneous fermentation lambic blend of young and old batches, bringing sharp, dry lactic acidity and deep woody funk.





BRAZIL

AmBev
Caracu 5.4%

A historic, sweet, and highly traditional Brazilian Sweet Stout, known for its low bitterness, thick body, and roasted malt accents.

Baden Baden
Baden Baden Chocolate (Língua de Gato) 6%

A decadent dessert beer brewed in collaboration with Kopenhagen chocolatiers, mimicking the sweet, creamy notes of milk chocolate.

Cerveja Stannis
St. Paddys 11%

A decorated, midnight-black Imperial Pastry Stout bursting with sweet roasted chocolate and espresso notes.

Kaptain Lisa 9%

Offering a complex, heavy-bodied balance of caramel malts, rustic campfire smoke, and a firm noble hop bite.

Cerveja Therezópolis
Rubine Bock 6.5%

A deep copper-coloured German-style Bock, leaning heavily into sweet, toasted malt flavours with a clean, warming finish.

Cervejaria Ashby
British Strong Ale 5.8%

A smooth, full-bodied amber ale paying homage to classic English brewing with a focus on marmalade malt notes and earthy hops.

Cervejaria Breedom
Witbier 5%

A crisp, hazy wheat beer brewed with coriander and orange peel, perfect for refreshing the palate in warm weather.

Cervejaria CAMPINAS
CAMPINAS Too Much Gose 5%

A tart, salty, and incredibly refreshing sour wheat beer, popping with bright, juicy fruit additions.

Cervejaria Colorado
Indica 7%

A seminal Brazilian craft beer; a robust English-style IPA brewed with a distinct twist of local brown sugar (rapadura) for a rich, deep malt backbone.

Cervejaria Eisenbahn
Dunkel 4.8%

High-quality regional classics, with the Dunkel offering clean, dark lager notes of crusty bread and cacao, and the Pilsen Unfiltered keeping the bready, rustic yeast intact for maximum fresh flavour.

Cervejaria Karsten
Barleywine 10%

A massive, cellaring-grade ale with a heavy, viscous body layered in caramel, toffee, and boozy warmth.

Faroeste Beer Co.
Billy the Hop – American IPA 6.4%

A punchy, tropical fruit-forward American IPA boasting a clean bitterness and massive dry-hop aroma.

Flamingo Beer & Co.
Flamingo Witbier 4.7%

A chic, highly sessionable Belgian-style wheat beer focused on clean citrus oils and a soft, fluffy wheat mouthfeel.

Sexto Sentido
Conilon Stout 8%

A rich, dark stout uniquely infused with Brazilian Conilon coffee beans, bringing an earthy, high-roast espresso punch.

BEYOND THE FAMILIAR Discover brewing traditions, ingredients and flavours from around the globe.

MEXICO

Cervecería Cuauhtémoc Moctezuma

Sol Sem Glúten 4.2%

A classic, ultra-crisp, and refreshing Mexican adjunct lager crafted to fully remove gluten without altering its iconic, clean-drinking backyard profile.

Charro Brewing Company

Charro Ámbar 4.5%

An elegant, Vienna-style Mexican amber lager featuring a gorgeous copper pour, light toasted malt sweetness, and a highly crisp finish.



CANADA

Le Trou du Diable

Le Coq 7.5%

A complex, sour, and fruit-forward wild ale showing the exceptional barrel-blending craftsmanship of this Quebecois powerhouse.

Le Lion 7%

A robust, fiercely hopped American or Belgian-style ale with an aggressive profile balanced by a solid malt spine.

Oat Cream IPA 6%

A velvety, ultra-hazy modern IPA brewed with massive amounts of oats and lactose to deliver a silky mouthfeel and zero hop burn.

CHINA

Postwave

Huibei Weizen 4.7%

A textbook German-style Hefeweizen brewed in China, highlighting soft wheat textures with huge aromas of ripe banana and clove.

Liaolĕngzhī: 4.8%

An inventive, hyper-modern craft release pushing regional ingredients or contemporary hop profiles forward.

CZECHIA

Bernard Family Brewery

Bernard Gluten-Free Lager 4.9%

A traditional, deeply satisfying Czech premium pilsner that uses advanced enzymes to eliminate gluten while retaining its bready Saaz hop bite.

Le Lion 8.2%

A strong, warming golden ale using classic Belgian yeast strains to impart fruity esters over a clean, sweet Czech malt canvas.

DENMARK

Mikkeller San Diego

Træblod Bourbon Barrel Aged (2021) 14%

A legendary, thick maple and coffee imperial stout aged in premium bourbon barrels, yielding a dense, decadent pour of vanilla, oak, and molasses.

FINLAND

Takatalo & Tompuri

Kyntö Tropical Lager 4.6%

A unique estate-brewed lager that fuses clean, crisp Nordic grains with a modern, fruit-forward tropical dry hop.

A WORLD OF FLAVOUR From Belgian classics to bold modern brews, every country has its own beer traditions.

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FRANCE

Brasserie des Cimes

Yeti 8%

A warming, strong French blond ale featuring a sweet malt structure and a clean, spicy European hop finish.

La Mousse à la Framboise 5.2%

A delicate, highly approachable dessert beer bursting with natural, tart raspberry juice over a soft malt base.



GREECE

Cyclades Microbrewery

Nissos Pilsner 5%

An award-winning, unpasteurised artisanal pilsner from Tinos island, capturing a deep golden colour, rich maltiness, and aromatic noble hops.

Nissos Easy IPA 4.6%

A low-ABV, high-aroma session IPA built for Mediterranean summers, packed with bright citrus and floral hop oils.

IRELAND

Rye River

Lil' Bangin' Gluten-Free Session IPA 3.8%

A punchy, low-alcohol session IPA that completely removes gluten while retaining an intense wallop of tropical, juicy hops.

Retro IPA 5.6%

A nod to old-school West Coast IPAs, delivering a firm, resinous bitterness, pine aromas, and a solid caramel malt foundation.

Scotach Wee Heavy 10%

A deep, rich, malt-forward Scottish ale focusing on complex layers of peat, sweet toffee, and caramelized sugar.

JAPAN

Adachi Brewery

Adachi Pineapple Hazy 6%

A beautifully modern, silky hazy ale infused with real pineapple juice to elevate its tropical hop profile.

Fujizakura Height Beer

Fujizakura Heights Rauch 5.5%

A world-class Japanese smoked lager heavily influenced by German tradition, balancing crisp drinkability with clean, beechwood campfire smoke.

Kumezakura Daisen Brewery

Daisen G Imperial Stout 9%

A massive, rich dark ale from a legendary mountain brewery, layered with dark chocolate, espresso, and an intensely velvety mouthfeel.

Nagahama Roman Beer

Barrel Aged Wee Heavy 10%

A complex, heavy malt scotch ale aged in premium whisky barrels, highlighting deep vanilla, oak, and dark fruit profiles.

Sankt Gallen Brewery

Father's Day IPA 7%

A special-release, meticulously hopped American IPA designed with a clean finish and highly aromatic profile.

Ushiku Brewing

Cranberry Dream 3%

A stunning, vibrant fruit beer showcasing a tart, refreshing cranberry acidity over a light, clean malt base.

Pinnacle Drinks

Monsuta Okinawa Dry Premium Draft 3%

A clean, hyper-crisp, and refreshing Japanese-style dry lager imported for maximum thirst-quenching capabilities.

MOLDOVA

Keller Holz Privatbrauerei

Enobier Blanc De Noir (Keller Holz) 8%

A highly experimental hybrid beer from Moldova brewed using grape must, blurring the lines between a crisp, effervescent ale and a fine sparkling wine.



GERMANY

We are offering a vast range of German styles of beers in bottle.

Pilsner (German Pils)
Crisp, clean, and pale gold with a prominent, snappy bitterness and floral noble hop aroma.

Helles
A malt-forward, easy-drinking pale lager with a soft, bready sweetness and very low hop bitterness.

Dunkel
A classic Munich dark lager offering rich layers of toasted bread crusts, mild caramel, and milk chocolate without being heavy.

Schwarzbier
A starkly dark "black beer" that remains remarkably light-bodied, featuring a dry, clean finish with subtle notes of coffee and dark cocoa.

Märzen / Oktoberfest
A smooth, amber-hued seasonal lager traditionally brewed in March, showcasing a rich, bready, and toasted malt backbone.

Bock
A strong, warming lager focused heavily on sweet, robust malt flavours and toffee notes.

Doppelbock
An amplified "double bock" originally brewed by monks as "liquid bread," packing intense dark fruit, molasses, and warming alcohol notes.

Rauchbier
A historic specialty from Bamberg where the barley malt is dried over open beechwood fires, infusing the clean lager with an intense campfire and savoury smoke aroma.

Hefeweizen / Weissbier
The iconic Bavarian cloudy wheat beer, bursting with distinct, yeast-driven aromas of ripe banana and clove.

Dunkelweizen
A dark wheat beer that combines the banana and clove yeast esters of a Hefeweizen with the roasted, caramel malt depth of a Dunkel.

Weizenbock
A powerful, high-ABV wheat ale that marries the clove and banana elements of a wheat beer with the heavy, dark-fruit malt structure of a Doppelbock.

Altbier
A Düsseldorf specialty hybrid ale that is cold-conditioned to deliver a clean, crisp finish over a copper-coloured, nutty, and firmly bitter malt body.

Gose
A historic, tart wheat beer style originating in Leipzig, brewed with coriander and a distinct touch of salt for a remarkably refreshing, savoury finish.

GERMAN BREWING TRADITION
Introduced in Bavaria in 1516, the Reinheitsgebot (Purity Law) restricted beer ingredients to water, malt and hops. Yeast was added to the list later, once its role in fermentation was understood.

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**

Norwich & District Branch

Social Events

So, what happens after the Festival?

One of CAMRA's aims is to support pubs, clubs and bars which serve real ale and cider. The best way to do that is to visit and experience them for ourselves!

We organise regular pub crawls, coach trips and days out, visiting many different pubs in our branch area during the year.

We've got trips coming up to some areas we've not been to for a while plus some old favourites. Join us and explore wonderful pubs across Norfolk.



Our regular social events

FIRST FRIDAY FIVE
An evening crawl to five Norwich pubs on the first Friday of each month.

LUNCHTIME STROLL
A leisurely stroll round an area of Norwich, with a stop for lunch.

CAMPAIGN COACH TRIPS
Trips to pubs located outside Norwich, either on a weekday lunchtime, Friday evening or Saturday afternoon. Booking is essential for these trips as places are limited.

Visit **norwich.camra.org.uk/socials** for details and to book your place.

PLUS occasional Sunday Strolls, brewery visits, Summer Socials and our epic Christmas Crawl!



Here's a few of our upcoming social events

Non-CAMRA members are welcome at most events – we're a friendly bunch so please come along and say hello!

NOVEMBER 2026

Friday 06 / 8pm
FIRST FRIDAY FIVE
Starting at the Stanley

Thursday 12 / 12 noon
LUNCHTIME CAMPAIGN COACH TRIP

Wednesday 18 / 12 noon
LUNCHTIME STROLL
Starting at the Unthank Arms

Wednesday 25 / 7:30pm
BRANCH MEETING & SOCIAL
The Ribs of Beef

Friday 27 / 7pm
EVENING CAMPAIGN COACH TRIP

DECEMBER 2026

Friday 04 / 8pm
FIRST FRIDAY FIVE
Starting at the Fat Cat & Canary

Friday 11 / 12 noon
LUNCHTIME CAMPAIGN COACH TRIP

Saturday 12 / 1pm
CHRISTMAS CRAWL
Starting at the Beehive

Wednesday 16 / 12 noon
LUNCHTIME STROLL
Starting at the Coach & Horses, Bethel St

CAMRA members receive discounts on Campaign Coach Trips. All other events are FREE to attend.

Visit norwich.camra.org.uk/socials or email socials@norwich.camra.org.uk

Over the last 45 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.

Our Volunteers



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.

Photo: CAMRA volunteers
Martyn and Cath at the 46th Norwich Beer Festival in 2025

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**

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A–Z

CASK BEER LIST

BEER	BREWERY
12 Years Unaided	IVO
25th Anniversary Ale	Mr Winter's
26 – Green Hop	Ampersand
6.01 Klub	IVO

A

ABC	Mr Winter's
Absence of Normal	Oakham
After IX	Xtreme
Afternoon Delight	Beeston
Alfie's Revenge	Driftwood Spars
All Change	Steam-Sted
Ambassador	Bluntrock
Amen Break	Pomona
Animal Minotaur	XT
Anne Bonny	Old Cannon
Apricot Casa	Pastore
Aquamaniac	Humpty Dumpty
Arizona	Tombstone
Audit	Lacons
Audit	Lacons
Aurelia	All Day
Axe Edge	Buxton

B

Bass	Carlsberg Britvic
Bat Juice	Mighty Oak
Beacon	Humber Doucy
Beck	Fell
Belay	Fell
Berry Rumble	JW Lees
Best	Harrogate
Best of Both	Revolution
Beyond Shameless	RedWillow
Bible Black	Nene Valley
Big Horn IPA	Two by Two
Big Nose Kate	Tombstone
Bine & Dandy	Green Duck
Binham Blackthorn	All Day
Bison	Phipps NBC
Bitter Gold	Verdant
Black Anna	Chalk Hill
Black Ark	Bull of the Woods
Black Forest Gateau	Sunbeam
Black Hole IPA	Black Hole
Black Knight	Ludlow
Black Lion Rauchbier	Fengate
Black Shadow	Nethergate
Black Volt	Shortts
Blackberry Porter	Mauldons
Blackfoot	Tombstone
Blackthorn Old Ale	Fengate
BlaX Forest	Xtreme
Blonde	Green Duck
Blonde	Timothy Taylor
Bluntrock Gold	Bluntrock
Boatman	Noble Craft
Boddingtons Bitter	JW Lees
Bonfire Boy	Harvey's
Bragod (Braggot) Honey Beer	Bragdy Tanat
Bramble, Thorn & Briar	Crossover Blendery
Breakfast	All Day
Bridgwater Blonde	Dunham Massey
Bristol Bitter	New Bristol
Broughs Bitter	All Nations
BS3T Bitter	On Point
Bumble FeXt	Xtreme
Bure Gold	Woodforde's
Burstons Cuckoo	Elmtree
By Furrow	Woodshedding

C

Canon's Cassock	Old Cannon
Carnelian	Poppyland
Caskade	On Point
Castle Embers	Three Tuns
Celtic Crush	Boudicca / Humber Doucy
CHB	Chalk Hill
Cherry & Chocolate Porter	Wolf
Cherry Cheesecake	Lord Conrad's
Cherry Porter	Mr Winter's
Chilli & Chocolate Stout	Moon Gazer
Choc O Hare	Moon Gazer
Chocolate Cherry Mild	Dunham Massey
Chocolate Fireguard	Bowler's
Chop & Change	Vocation
Citadel	Clun
City Walls	Brew York
Clementine Dream	Jennings
Clever Colin	A Bloke Down The Pub
Cocker Hoop	Jennings
Coconut	Tindall
Coconut Cove Porter	Adnams
Coopers Best Bitter	Blue Monkey
Cosmic Cat	Fat Cat
Creation	Twisted Oak
Cumbrian RIPA	Jennings
Cupshot Bitter	Chevallier

Find beers and score them for Beer of the Festival at **norwich.camra.org.uk/beerfinder**



27 MAY – 27 JUNE 2027

For further details visit **cityofale.org.uk**

Save The Date!

LAUNCH PARTY 27|05|2027

THE ADRIAN FLUX WATERFRONT | 17:30 - 22:30

TC GROUP FARNELL CLARKE
BUSINESS ADVISORS & ACCOUNTANTS

D

Dad's Vibes	Stump Rat
Dark Hopper	Moon Gazer
Dark Masquerade	Half Moon
Dark Mild	Fat Cat
Darkness Falls	Oakham
Death or Glory	Tring
Deben Hop	Earl Soham
Deck the Halls	S&P
Deepdale	Buxton
Dissaison	Ampersand
Doppel Vision	Ampersand
Double Dog	Elgood's
Dracula's Bite	Brew York
Drop in the Ocean	Sunbeam
Dumpty Humpty	Humpty Dumpty

E

Edge	Kinver
Edwardian Porter	Tigertops
Elderflower Ale	Tindall
Ellanderroch PX BA Imperial Stout	Loch Lomond
Encore	Lacons
Engel's Porter	Opa Hay
Entire	All Nations
Epistaxis	Leighton Buzzard
ESB	Front Row
Export Baltic Porter	Fengate

F

Factotum	Pomona
Fallen Tree	Twisted Oak
Fen Skater	Papworth
Fenland Sunset	Pastore
Feuermann	Tartarus
Fox Pale	Keswick
Fragile Self Confidence	Wilderness
Frankenspice	Brew York
Fresh Beer	Woodshedding
Fresh Hop – East Kent Goldings	Verdant
FUBA	Front Row

G

Gainsborough Gold	Mauldons
Gannet Mild	Earl Soham
Gargoyles Stout	Jennings
Ghostly Gold	Brentwood
Ginger Gothic	Enville
Gleam	Attic
Gold	Chalk Hill
Gold	Wylde Sky
Gold Star	Phipps NBC
Golden Best	Green Jack
Golden Best	Timothy Taylor
Golden Jackal	Wolf
Golden Torc	Boudicca
Golden Years	Brentwood
Good King Henry	Old Chimneys
Grasshopper	Duration
Graveyard Smash	Humpty Dumpty
Green Hop	Clun
Green Hop	Nene Valley
Green Hop Town Crier	Hobsons
Gunner's Daughter	Old Cannon
Gwiber Ardeiniog	Bragdy Tanat

H

Half Centurion	Kinver
Haunted Hops	Brentwood
Hedgrow	Tindall
Hello, Operator?	Wilderness
Hexanbrau	Purple Moose
Highlight – Blueberry Fruited	Lacons
His Nibs	S&P
Hop Twister	Salopian
Hop Walk 2026	Oakham
Hop Water	Redwell
House of Coffee	Magic Dragon
Hunky Dory	Shortts
Hyper Nova	Tiny Rebel
If You Please	Humpty Dumpty

I

Ignition	Bull of the Woods
Imperial Old	Diplomat
Imperial Stout – Raspberry Fruited	Lacons
Incredible Ian	A Bloke Down The Pub
Independence	Bristol Beer Factory
Indian Summer	Monty's
Inferno	Oakham
Infinity Plus 1	Blue Monkey
IPA	Phipps NBC
Irish Cream Dark Ale	Wolf
Ironclad	Noble Craft

J

Jaskolka	All Day
Jester IPA	Weetwood
Juice Box Hero	Elephant School

K

King Slayer	Humber Doucy
Kiwi Drift	Dunham Massey
Koura	Papworth
Krush Citra IPA	Two by Two

L

Lager Brau	Potbelly
Lamanva	Verdant
Leaping Lizard	Redwell
Legacy	Big Smoke
Legacy	Brentwood
Light On The Chips	IVO
Liquid Bread	Opa Hay
Little Door	Steam-Sted
Little Mick Bike	IVO
Little Moor	Crossover Blendery
Lively Lizard	Redwell
Lonesome Pine	Bowler's
Loopy Juice	All Day
Loweswater Gold	Cumbrian
Ludic Best	Chevallier
Luscious Lizard	Redwell
Lust	All Day

M

Magick	Wylam
Malties	Monty's
Marmalade Cat	Fat Cat
Matilda's Revenge	Opa Hay
Meanwhile	Nene Valley
Midnight Voodoo	Tiny Rebel
Mild	Grain
Milky Way	Black Hole
Mist	Fell
Mocha Porter	Elgood's
Mole Trap	Mauldons
Monster Mash	Fat Cat
Monty's Maple	Monty's
Moon Rabbit	Tartarus
MPA	Monty's
Mr Trollop	Crossover Blendery
Mudstone	Green Duck
Multi Continental	Oakham

N

NASHA	S&P
Nectaron	Magic Dragon
Nelson Lighthouse	Loch Lomond
Nelsons Revenge	Woodforde's
New Zealand Pilsner	Fengate
Nice & Swicy	Elephant School
Nidd Mild	Harrogate
Nighlight Mild	Elmtree
Nightwatch	Diplomat
Niksun Pale	Chevallier
Ninkasi	Revolution
No Vests At The Bar	IVO
Nord Atlantic	Humpty Dumpty
Norfolk Abbey	Diplomat
Norfolk Topper	Barsham
Nuts and Crosses	Buxton

O

Oaks	Barsham
Oatmeal Gold	Earl Soham
Okapi	Grain
Old	Harvey's
Old Growler	Nethergate
Old Peculier	Theakston
Olde Ale	Diplomat
Omerta	Oakham
Once Bittern	Woodforde's
One for the Woad	Boudicca
One More Mile	Good Chemistry
Oracle	Salopian
Orange Kwake	Poppyland
Orange Wheat	Green Jack

P

Pale Fool Do You Drink It	Tindall
Papillon	Papworth
Paradise	Darkland
Patient Number 9	Hobsons
Peak Rat	Ossett & Thornbridge
Piccadilly Pothole	Grain
Pink Light	Blackjack
Pistache' Noir	Elephant School
Plastic Gorilla	Pomona
Plum Porter	S&P
Polly On The Shore	Wharf
Portergeist	Theakston
Practically Magic	Elephant School
Preservation	Castle Rock
Pressing Matters	Ampersand
Pride & Joy	Vocation
Prince of Darkness	Hobsons

Q

Quarter	Attic

R

Red Hill	Bewdley
Rhubarb & Custard Pale	Moon Gazer
Ripper	Green Jack
Riwaka Station	Buntingford
Rocksteady	Bull of the Woods
Runner	Ampersand
Ryedemption	Stump Rat

S

Saint Greg	Potbelly
Sake Kasu Beer	Pastore
Salvation	Blackjack

Saved Seats	Good Chemistry
Saxon Strong	Mighty Oak
Schangelweizen	Redwell
Scruffy Mild	Wharf
Sensible Shoes	Beeston
Shadow Signal	Brew York
Shed Red	Steam-Sted
Shepreth Best Bitter	Buntingford
Side Pocket Of a Toad	Tring
Silent Knight	Ludlow
Silverback Stout	Weetwood
Simpkiss	Enville
Simple Pleasures	Nene Valley
Single Hop	Wylde Sky
Single Hop Idaho	Buntingford
Sisters	Harvey's
Sit Tight	Moon Gazer
Six Shooter	Tombstone
S'mores	Elephant School
S'mores or less	RedWillow
Sneck Lifter	Jennings
Snetterton Scary Tree	Elmtree
Solaris	Big Smoke
Solstice	Three Tuns
Solstice Porter	Mighty Oak
Sonder	Wylam
Sour Cherry Experimental	Tindall
Spellbound	Castle Rock
Squirrel's Nuts	Beeston
St Giles	Lord Conrad's
Stateside	Elgood's
Stour Valley Gold	Nethergate
Stout	Three Tuns
Strangers Blonde	Grain
Strata IPA	Fengate
Strataberry Field	Duration
Subliminal Citra	Two Dogs
Sussex Best Bitter	Harvey's
Sweet Shade	Humber Doucy

T

TardiX	Xtreme
The Andean	All Day
The Brett Abides	Pastore
The Joy of Verbena	New Bristol
The Jump	Woodshedding
Three Tails	Boudicca
Thunder Rye	Tigertops
Timeless	RedWillow
To Helles and Back	Hobsons
To The Sky	Bristol Beer Factory
Too Late Tony	Five Towns
Topsey Turvey	Bewdley
Trending Tropical	Beeston
Trip Hop #10	Ossett
Tumble Home	Cliff Quay
Turbo Slurm	Yonder
Turncoat	Weetwood
Turtles All the Way Down	Duration
Two Tone Mild	Shortts

V

Valances	XT
Vanilla Oatmeal Stout	Cumbrian
Velvet Joe	Fat Cat
Victory ESB	Diplomat

W

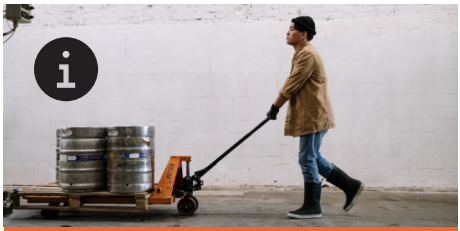
Walrus Of Love	Brentwood
We are working out of sight	Redwell
Welcome Back	Ampersand
Whiskey Jersey Devil	Tartarus
White Rat	Ossett
White Stout	Nethergate
Wild Caribbean	Wildcraft
Wild Cat	Fat Cat
Wild Eye PA	Wildcraft
Wild Hopster	Wildcraft
Wildcat	Cairngorm
Wildfire Bitter	Darkland
William Mucklows Dark Mild	Bewdley
Winter Old	Ampersand
Woodland Red	Barsham
Worthog	Green Jack

X

Xanadu	Xtreme

Y

Yarmouth Strong	Lacons



A quick note on beer availability:
We've done our best to make sure this A–Z list is completely accurate at the time of printing! However, because beer is a live product and delivery logistics can be unpredictable, some last-minute changes, substitutions, or unexpected extras may occur. Norwich & District CAMRA reserves the right to alter the lineup as needed.

RLB
RED LION BISHOPGATE

redlionbishopgate.co.uk

The Warwick Arms

warwickarmsnorwich.co.uk



whalebonefreehouse.co.uk

The Unthank

theunthankarms.com

The Trafford Arms

traffordarms.co.uk

WILLIAM & FLORENCE

williamandflorence.co.uk

CHAMBERS
CRAFT BEER - COCKTAILS - SPIRITS

chamberscocktailcompany.co.uk

De'Ath Hospitality

For more information, please contact
Nick or Briony De'Ath

hello@nwbdhospitality.co.uk

Blackfriars Tavern

blackfriarstavern.co.uk











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