

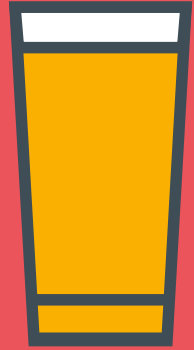
wetherspoon

REAL-ALE

FESTIVAL NEWS



**Wed
22 Mar
– Sun
2 Apr**



**3 international
brewers**



**Up to 30 ales
24 ales new to Wetherspoon
Award-winning UK brewers
9 exclusive ales**

Real-ale Festival News is also available to download from the app and the website.



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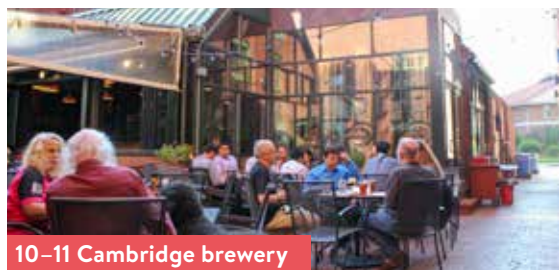
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Guest ales at Wetherspoon

Wetherspoon supports brewers of all sizes, across the UK and Ireland, so that our customers can enjoy a diverse range of real ales.



Our regular guest ale tasting notes detail year-round and seasonal real ales. Not all of the ales will be available at all times; so, if there is an ale on the list in the pub which you would like us to stock, please suggest it to the manager.

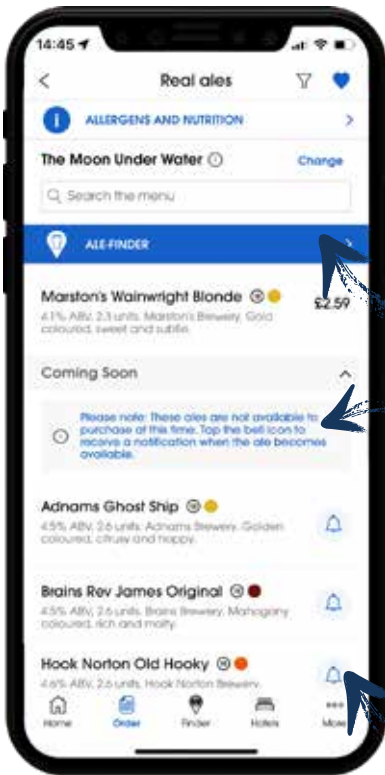


Making the most of real ale on the app



Ales to the table?

Use the Wetherspoon app to order any available ale from your table. Download the Wetherspoon app or scan the QR code on your menu.



Ale-finder



Use the app's ale-finder function to check ales' availability across all Wetherspoon pubs. Ale-finder can be accessed through the home page and the real-ale menu.

Coming soon



Using the app, see which ales are due on next and set an alert to notify you when they are ready.

Ale-finder and cellar-settling ale options are not available via the QR code app.



Key to the festival ales

Each festival ale has a symbol next to it, telling you what type of ale it is, whether an ale is brewed especially for this festival, a brand-new ale brewed only since 2022 or an ale brewed with unusual ingredients. The key below explains it all.



Festival ale

Festival ale – brewed for the first time, exclusively for this festival



International brewer

International brewer – non-UK brewer



New ale

New ale – not brewed before 2022



Seasonal ale

Seasonal ale – an ale not brewed permanently



Special ale

Special ale – a rare ale brewed again, especially for this festival



Speciality ale

Speciality ale – brewed with unusual ingredients/an unusual style



Classic cask ale

Classic cask ale – a traditional British-style cask ale

REAL-ALE TYPES



Pale; very light; blond; straw



Golden



Amber; mid brown



Dark brown; ruby

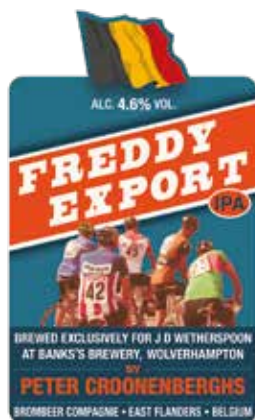


Black; deep ruby; very dark



Brombeer: Freddy Export

**BROMBEER
COMPAGNIE**



The beer

Aroma: Zesty, aromatic, fresh

Taste: Dry, grapefruit, refreshing

Freddy Export IPA is a real-ale adaptation of Freddy Export beer, made with local ingredients for a local bicycle race called Allez Freddy, in Rozebeke, Belgium.

A refreshing, citrusy beer, using wheat grown in Rozebeke, it was brewed in Brouwerij Stokhove to help as funding towards the protection of the beautiful village of Rozebeke.

In Freddy Export IPA, the hops used are Columbus as the kettle hop (for bittering, used in the boiling process), Summit and Jester during whirlpool hopping (later in the process, to enhance the aroma) and Citra and Jester for dry hopping (after fermentation), making it citrusy, zesty and very aromatic! In the malt bill, wheat malt is included for that Belgian witbier touch...

Brombeer Freddy Export

Brombeercompagnie

East Flanders, Belgium. Est. 2019

4.6% ABV

Peter Croonenberghs has travelled to Banks's Brewery (West Midlands) to brew this session IPA for us. It is pale amber in colour, with a fruity aroma and plenty of citrus notes throughout, balanced by a moderate malt flavour, leading to a soft bitterness and dry, refreshing finish.

Hops: Citra, Columbus, Jester, Summit



Pale;
very light;
blond; straw



International brewer
– non-UK brewer



The brewery

Brombeercompagnie has always brewed in guest breweries as a technical and recipe consultant for the host breweries.

It all started in 2011, when Gino Deruwe asked Brombeercompagnie to help with starting the beautiful Cerceveria Isla Verde in Tijarafe (La Palma, Canary Islands). After that, it just never stopped...

Later on, Brombeercompagnie started organising courses and workshops at different levels, under the name Brewed – when Sandra Vanhove (PhD polar scientist) joined the brewery. Together, they organised workshops for hobby brewers (bootcamps in guest breweries), started craft breweries (masterclasses) and did in-house training, team-building and guest brewing.

When Brombeercompagnie helps a brewery, it always tries to integrate local farmers' products, like hops, herbs and grain.

The original Freddy Export was created in Brouwerij Stokhove, a brewery commissioned by Brombeercompagnie, run by Jan Dewaele and Levi Hogenhall.



Levi Hogenhall and Peter Croonenberghs, brewing Freddy Export



Peter Croonenberghs

Meet the brewer

Peter Croonenberghs made wine and cider with his father – and got the brewing itch. He has been a Belgian brewing engineer since 1988, working his way up the business from very small breweries (making bottled lambic beers) to very big Belgian and French breweries.

Teaching brewing technology in CVO Gent and having brewed since 1995, he started the freelance brewing, consulting and engineering business Brombeercompagnie in 2011, brewing project beers and helping start-up breweries in Belgium, Holland and Spain.

He loves real ale because of the traditional way in which it is brewed and treated, along with the excitement of combining old traditions with modern ingredients and brewing techniques. One of Peter's highlights was brewing a beer made in honour of Jan Van Eyck, the famous Flemish painter.



Cairngorm: White Lady



The beer

Aroma: Hoppy, spicy, zesty

Taste: Crisp, fresh, citrus

A beer for a spring festival? Cairngorm Brewery's sales director, Merlin, could not pass up Cairngorm White Lady.

This Bavarian-style crystal wheat beer is delicately infused with orange peel and crushed coriander seeds, providing citrus tones and a hint of spice. It is brewed using Bobek and Perle hops to create an intense, but deliciously pleasing, aroma.

White Lady is one of a range of Cairngorm products sympathetically branded so that drinkers of real ale around the world can enjoy the beautiful scenery of the Cairngorms and the wildlife of the Cairngorms National Park.



Cairngorm White Lady

Cairngorm Brewery, Highlands. Est. 1997

4.7% ABV

This golden seasonal beer is brewed in the style of a Bavarian wheat beer, infused with orange peel and crushed coriander seeds to provide citrus fruit notes and a hint of spice.

Hops: Bobek, Perle



Golden



Speciality ale – brewed with unusual ingredients/an unusual style



Special ale – a rare ale brewed again, especially for this festival



The brewery

Situated in Aviemore, in the heart of the Cairngorms National Park, Cairngorm Brewery was set up in 2001 and now employs 15 full-time staff.

It is one of the most-renowned award-winning breweries in Scotland and extremely proud that its beers continue to receive awards at a national level. It offers a range of craft kegged and bottled products, along with a traditional range of real ales.

Its commitment to produce quality beer is matched by its commitment to social and environmental responsibilities. It currently has several exciting projects in the pipeline, with its aim being to continue to produce a variety of premium-quality ales for you to enjoy.



Cairngorm Brewery



Liam Anderson

Meet the brewer

Liam Anderson, 29, was born in Boat of Garten, Highland, Scotland – a stone's throw from the brewery. He has worked with Cairngorm Brewery for nearly 10 years, starting as a production assistant, washing casks and assisting on the end-of-line bottling, working his way up to become head brewer in June 2016.

Liam is passionate about craft brewing and developing new products, discovering new ingredients and flavours to help to produce some amazing beers. With so many styles and ales out there, Liam really enjoys learning about the sector's new trends and using this to develop experimental beers which push the boundaries of what might be considered to be traditional ale. There have been many highlights, from the day he was given the head brewer title to the day he produced the Black Gold brew which won the 'champion beer of Scotland' award.



Cambridge: Flower Child IPA



The beer

Aroma: Fruity, citrus, pine

Taste: Hoppy, balanced, malt

Cambridge Brewing Co's flagship beer, Flower Child IPA (presented in the UK for the first time at the request of J D Wetherspoon) is hopped and dry hopped with a precise blend of six hops: Amarillo, Cascade, Centennial, Citra, Mosaic and Simcoe.

It's big, bright and floral, with hop notes of citrus peel, tropical fruit and fresh pine. This American-style IPA stands head and shoulders above its hoppy brethren, blending pale and aromatic barley malts to balance the palate, without interfering with any herbal reverie.

Cambridge's goal is to capture, in the glass, the true essence of American hop character.

Cambridge Flower Child IPA

Cambridge Brewing, Massachusetts, USA.

Est. 1989

6.0% ABV

Will Meyers has travelled to Hook Norton Brewery (Oxfordshire) to brew this golden-amber beer for us. It is full of US hop character, with zesty fruit notes, balanced by a crisp, dry malt palate, leading to soft spice and pine notes on the finish.

Hops: *Amarillo, Cascade, Centennial, Citra, Mosaic, Simcoe*



Golden



International brewer
- non-UK brewer



The brewery

Established in 1989 by Phil 'Brewdaddy' Bannatyne in a refurbished 19th-century mill, Cambridge Brewing Company was one of the first 100 microbreweries in the US. Located near the campuses of Harvard University and MIT, Cambridge has (since its inception) combined tradition and innovation. The first brewery to brew and introduce Belgian-style beer to North America, it has maintained a reputation as one of the country's most forward-thinking breweries and has been awarded over a dozen medals at the Great American Beer Festival, the World Beer Cup and the Great British Beer Festival.



Cambridge brewery



Will Meyers

Meet the brewer

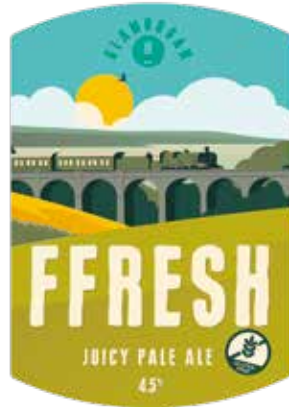
Will Meyers has enjoyed a 30-year career at Cambridge Brewing Co, beginning as an enthusiastic home brewer, crafting cask-conditioned bitters and porters. Will says that it was his volunteering experience at the nascent US microbreweries which gave him insight into working at larger scale.

With a passion for authentic re-creations of traditional beer styles, he also crafts unique, adventuresome beers – some referencing ancient brews of the world, while others break new ground in the art of brewing. His focus on experimentation and the development, in 1998, of Cambridge's Barrel Cellar placed him at the forefront of America's artisanal brewers.

Will was awarded, in 2017, the Russell Schehrer Award for Innovation in Craft Brewing by the Brewers Association, recognising his creativity, excellence in brewing and willingness to share his knowledge across the community. He is an ardent fan of a perfect, hand-pulled pint in a classic pub.



Glamorgan: Ffresh



The beer

Aroma: Citrus, stone fruit, pine

Taste: Fresh, juicy, tropical

One of the official ales of Welsh Rugby Union and brand new to Wetherspoon, Ffresh is a juicy, well-hopped pale ale brewed with one foot in the past and an eye on the future.

British malts are balanced carefully with imported US hops for a really refreshing tropical aroma, plus a taste to match.

Citrus, melon, stone fruit and peach flavours are followed by a clean, hoppy, gently bitter finish.

Versatile and sessionable, Ffresh pairs well with chicken, light seafood dishes and as a cooling counterpart for spicy food.

Glamorgan Ffresh

Glamorgan Brewery, Llantrisant

Rhondda Cynon Taf. Est. 2011

4.5% ABV

This straw-coloured pale ale balances British malt with US hop varieties, delivering a well-hopped character, with juicy, citrusy and exotic fruit notes.

Hops: *Citra, Columbus, Eldorado, Northern Brewer, Rakau*



Pale;
very light;
blond; straw



Special ale – a rare ale brewed again, especially for this festival





Glamorgan brewery

The brewery

Glamorgan Brewing Co was founded in 1994 by John Anstee, in Gorslas, south Wales. John was a committed drinker of cask ales, with one key goal in mind: to bring better brews to the pubs, bars and clubs of south Wales.

Now in its 29th year, the brewery is honouring John's legacy by continuing to produce Wales' best drops. Its award-winning brews can be found nationwide, in not only pubs, clubs and bars, but also supermarkets and iconic stadia across the country, since it is proudly partnered with some of Wales' biggest brands: Welsh Rugby Union, Glamorgan Cricket Club, Cardiff Rugby, Cardiff City FC, the Millennium Centre and Transport for Wales, among others. It is so proud to supply the people of Wales – after all, it's where they are from.



Jamie Jones

Meet the brewer

Head brewer Jamie Jones has worked for the business since its opening in 1994, working after school, on weekends and during the holidays with his dad who is still, all these years later, delivering beers for the brewery.

Jamie first started brewing for Glamorgan in 2013, with a goal in mind to make some great beers and help to expand the brewery.

Glamorgan Brewery considers that he has achieved this, with Jamie and his team crucial to the brewery's success so far. A particular highlight for Jamie has been assisting the brewery in becoming SALSA accredited and watching his recipes become household names in pubs which he'd frequented while growing up!



Hawkshead: Five Hop



The beer

Aroma: Pine, orange, citrus

Taste: Hopy, malty, citrusy

Making a comeback for the Wetherspoon real-ale festival this year is Hawkshead Brewery's fans' favourite Five Hop.

Originally brewed for J D Wetherspoon back in 2011, Five Hop was created as a well-hopped, punchy golden ale to showcase the complexity and flavours which a variety of American hops can provide.

Now, 12 years later, it has been refreshed, rebrewed and revamped for this festival. It is brewed with a healthy dose of Amarillo, Citra, Ekuanot, Jester and Simcoe hops, giving big hits of citrus and pine, balanced with a subtle, malty, caramel-sweet backbone.

Hawkshead Five Hop

Hawkshead Brewery, Cumbria. Est. 2002

5.0% ABV

This pale golden beer was originally brewed especially for our spring 2011 real-ale festival. The fruity, floral and citrus aromas lead to a fruity, hopy flavour, balanced by biscuit notes, leading to a crisp, dry finish.

Hops: Amarillo, Citra, Ekuanot, Jester, Simcoe



Golden



Special ale – a rare ale brewed again, especially for this festival





Hawkshead Brewery

The brewery

Hawkshead was founded in 2002 by former BBC foreign correspondent Alex Brodie. From its beginnings in a Lake District barn, just outside the village of Hawkshead, the brewery expanded rapidly and moved into its current home on Staveley Mill Yard.

Brewers of bold, innovative beers, Hawkshead Brewery's range is inspired by both the flavoursome hops of the new world and classic European styles and flavours. It makes the sort of beers which the brewers there love to drink – distinctive, full of flavour, handmade and perfectly crafted – and never having designed a recipe based on cost.

The brewery has won numerous awards for its distinctive cask beers, with its flagship Windermere Pale Ale regularly championing its category throughout the UK.



Mark Jackson

Meet the brewer

Lead brewer Mark Jackson has been creating beer throughout Hawkshead Brewery's time at its current site in Staveley.

He said: "Five Hop is exactly the kind of hoppy, punchy beer we've always loved to make at Hawkshead.

"It is great to work with the festival, which is an important champion of cask beer, something we still believe to be very important to literally keep alive as a fundamental of British beer culture."



JW Lees: Vanilla Cream Pale

J.W. LEES



The beer

Aroma: Vanilla, cream, sweet

Taste: Custard, smooth, jam

Vanilla Cream Pale is a canary-yellow beer brewed with dextrin malt which ensures that it retains sweetness, while its Huell Melon hops bring subtle strawberry jam notes.

It's never before been brewed by JW Lees – and was inspired by the brewery's Boilerhouse creations for 2023.

JW Lees Vanilla Cream Pale

JW Lees Brewery, Manchester. Est. 1828

4.0% ABV

This new canary-yellow beer has an inviting aroma and subtle strawberry jam notes in its flavour, leading to a smooth and creamy finish, with the addition of vanilla creating a distinctive character.

Hops: *Huell Melon*



Pale;
very light;
blond; straw



Speciality ale – brewed with unusual ingredients/an unusual style



Festival ale – brewed for the first time, exclusively for this festival





JW Lees brewery

The brewery

JW Lees is a family brewery, founded in 1828 by retired cotton manufacturer John Lees. Based in Middleton, in the northwest of Manchester, the brewery owns JW Lees Brewery, JW Lees Pubs, The Alderley Edge Hotel, The Trearddur Bay Hotel and Willoughby's Wine Merchants.

It is a sixth-generation family business employing over 1,300 people – 140 at the brewery site in Middleton Junction and over 1,100 in its 43 managed pubs, inns and hotels. It also lets a further 100 pubs to its pub partners. It has pubs in Manchester, close to its Greengate Brewery, and stretching all the way to north Wales.

Meet the brewers

The brewing team includes Matt Tiplady (brewer), Tom Evans (master brewer) and Michael Lees-Jones (head brewer).

Matt's been brewing for three years, having started with homebrewing, with his dad, in the garden. He loves classic beers and seeing his recipes being made commercially.

Tom was born and raised in pubs, so has beer in his blood and loves the comfort and familiarity of a well-sparkled pint. He's been brewing for 15 years and recently graduated with an MSc in brewing science.

Michael has been brewing since 1995 and started in the brewhouse through his love of beer. He loves the fresh, natural flavours which come with each pint brewed every day.



Matt Tiplady, Tom Evans and Michael Lees-Jones (left to right)



Saltaire: Triple Choc



The beer

Aroma: Chocolate, sweet, roasted

Taste: Rich, cocoa, balanced

Internationally acclaimed, this moreish dark beer complements English Fuggles hops with rich chocolate decadence.

This multiaward-winning beer has most notably won 'world's best', in 2021, at the World Beer Awards, one of the beer world's most important accolades.

Inspired by other long-established chocolate stouts on the market, Tony Gartland, founder of Saltaire, came up with Triple Choc when challenged with creating a chocolatier beer!

Saltaire Triple Choc

Saltaire Brewery, West Yorkshire.

Est. 2006

4.8% ABV

This internationally acclaimed stout delivers rich chocolate decadence, balanced by subtle hop notes, resulting in a smooth, complex and lasting character.

Hops: *Fuggles*



**Black; deep ruby;
very dark**



Speciality ale – brewed with unusual ingredients/an unusual style





Saltaire Brewery

The brewery

Saltaire is passionate about how it makes its beers. It doesn't compromise on quality. Truly independent, it has been making internationally award-winning beer this way since 2006.

Based in Shipley, West Yorkshire, it makes tasty beer in all formats to send around the UK and across the world. While it is known for its flagship Blonde, it also has a range of best-loved beers from its multiaward-winning speciality stout Triple Choc to its vibrant American pale Cascade.

Open to the public, its taproom attracts the local community. Central to its belief is making the highest-quality beer, using traditional methods, with a modern twist. It calls this 'Beer. Done. Right.' – which appears on all of its products. The team also reminds itself of this motto daily.



Rob Cooke and Ben Pearson (left to right)

Meet the brewer

Saltaire's production team is led by Ben Pearson, a talented brewer who cut his teeth at the fantastic Rooster's Brewing Co, then joined Saltaire in 2018.

Ben got into brewing after he finished university in 2014 and wanted to find a job which he would enjoy and be passionate about. A career highlight has been the first time he brewed Best.

Ben is ably supported by Rob Cooke, the brewery's development brewer, who worked at BrewDog, in Ellon, for just over four years, making his way up to senior brewer. Rob has a large part to play in Saltaire's newest beers, leaning on his many years' experience to develop the best-possible recipes.



Sudwerk: Reeds Ale



The beer

Aroma: Light, toffee, sweet

Taste: Caramel malt flavour

Brand new to Wetherspoon and, therefore, its first time as part of a Wetherspoon real-ale festival, Sudwerk Reeds Ale is an old-time favourite among Sudwerk's customers.

The amber-red beer ale style completes Sudwerk's British/American beers perfectly. First offered under Sudwerk's 'Innovator' label (with references to Nikola Tesla), and then by growing demand, this beer became the 'local one, referring to the Reeds Festival'.

This is one of the largest reggae festivals in Switzerland, held at the picturesque lake of Pfäffikon, itself surrounded by many reed beds – hence the name.

Aside from the music bands, it is the beer (and particularly Reeds Ale) which takes centre stage during this three-day music happening.

Sudwerk Reeds Ale

Sudwerk Brewery, Pfäffikon, Switzerland.

Est. 2011

4.4% ABV

Martin Halter has travelled to Adnams Brewery (Suffolk) to brew this amber-red beer for us. It has a predominant caramel-malt flavour, delivering some sweetness, balanced by subtle hop notes, resulting in a easy-drinking character.

Hops: *Perle*



Dark brown; ruby



International brewer
– non-UK brewer



+ SUDWERK +

Sudwerk brewery



The brewery

Sudwerk was founded in 2010 by an American-Swiss. In just the first year of brewing (and at a time of 'lagers only'), two of its craft beers were already being distributed via a large Swiss retailer. The brewery was among the first 200 to be registered (now 1,000) during the beginning of this recent craft beer frenzy.

At the centre is British wooden-covered equipment, with an open mash tun and boiling pan, as well as a half-open flat fermentation tank.

Almost all of Sudwerk's malt comes from the renowned Warminster Maltings UK. The brewery uses Maris Otter malt in almost all of its recipes. These days, through collaborations with locally grown barley and hops, Sudwerk supports the trend for regional products.

Meet the brewer

For the past 10 years, Martin Halter has been the face at Sudwerk, looking after everything until the beer is with the customer. He'd earlier left the insurance industry, with no career plans in mind. After his first taste of Swiss real ale and a bicycle ride to Sudwerk Brewery, craft beer had him hooked.

The founder of Sudwerk introduced him to the craftsmanship of brewing beer and taught him about all of its essentials. The beauty of real ale is the 'story' behind each brew and being able to taste its 'roots'.



Martin Halter





Real-ale types



Pale; very light;
blond; straw



Golden



Dark brown;
ruby



Amber;
mid brown



Black; deep ruby; very dark



FA Festival ale – brewed for the first time, exclusively for this festival



IB International brewer – non-UK brewer



NA New ale – not brewed before 2022



S Seasonal ale – an ale not brewed permanently



SA Special ale – a rare ale brewed again, especially for this festival



SP Speciality ale – brewed with unusual ingredients/an unusual style



C Classic cask ale – a traditional British style cask ale

1 **Robinsons Citra Pale Ale** 3.4% ABV

Robinsons Brewery, Cheshire. Est. 1838

This new American-style IPA is golden in colour, with a fruity aroma and a crisp, zesty flavour, with passion fruit and tropical fruit notes leading to an intensely hoppy finish.

Hops: *Citra*



2 **Rooster's Blind Jack** 3.7% ABV

Rooster's Brewery, North Yorkshire. Est. 1993

This amber-coloured ale is brewed with rye malt and a blend of US hop varieties, delivering a quaffable character with citrus fruit aromas and spicy notes on the finish.

Hops: *Centennial, Columbus*



3 **Butcombe Vincent** 4.0% ABV

Butcombe Brewery, Somerset. Est. 1978

This new deep golden session IPA is brewed with a blend of UK and US hop varieties, delivering a refreshing transatlantic marriage of citrusy and resinous flavours, balanced by a malty bite on the finish.

Hops: *Amarillo, Bramling Cross, Cascade, Chinook, Citra, Mosaic, Motueka, Rakau, Simcoe*



4 **JW Lees Vanilla Cream Pale** 4.0% ABV

JW Lees Brewery, Manchester. Est. 1828

This new canary-yellow beer has an inviting aroma and subtle strawberry jam notes in its flavour, leading to a smooth and creamy finish, with the addition of vanilla creating a distinctive character.

Hops: *Huell Melon*



5 **Vale Brass Monkey** 4.0% ABV

Vale Brewery, Buckinghamshire. Est. 1995

Last brewed in 2013, this mahogany-coloured beer has aromas of earthy spices and lemon, leading to a balanced flavour and gentle coffee and treacle notes on the finish.

Hops: *Aurora, Fuggles*



6 **Wainwright Amber** 4.0% ABV

Banks's Brewery, West Midlands. Est. 1890

This amber-coloured ale has a subtle bitterness and delicate hop balance, with its clean, creamy and light fruit notes resulting in a satisfying, moreish character.

Hops: *Bobek, Hersbrucker, Magnum, Tradition*



7 Exmoor Upside Brown 4.2% ABV 

Exmoor Ales, Somerset. Est. 1980

This new hazelnut-brown beer has gentle sweet nutty aromas on the nose, leading to a sweet caramel flavour, balanced by a subtle bitterness and understated dark fruit notes.

Hops: East Kent Goldings



8 Hook Norton Merula Stout 4.2% ABV 

Hook Norton Brewery, Oxfordshire. Est. 1849

This dark ebony beer is based on an 1899 recipe, with roasted and dark fruit aromas leading to a smooth, satisfying flavour, then yet more dark fruit notes emerging.

Hops: Bramling Cross, Challenger, Fuggles, Goldings, Pilgrim




9 Theakston Double Cross IPA 4.2% ABV 

Theakston Brewery, North Yorkshire. Est. 1827

Brewed for the first time in four years, this amber-coloured beer is clean, fresh and hoppy, with a rich biscuit flavour balanced by its dry citrus hop character.

Hops: East Kent Goldings




10 Adnams Extra 4.3% ABV 

Adnams Brewery, Suffolk. Est. 1872

This classic, amber-coloured bitter has subtle caramel and herbal notes, while the big malty background provides balance to the powerful resinous hop flavour.

Hops: Fuggles



11 Daleside Seafever 4.3% ABV 

Daleside Brewery, North Yorkshire. Est. 1992

This rarely seen light golden ale has a fresh, zesty hop character throughout, balanced by a smooth malt backbone to provide a full, lasting finish.

Hops: Cascade, Challenger



12 Kirkby Lonsdale 1822 4.3% ABV 

Kirkby Lonsdale Brewery, Cumbria. Est. 2009

This classic English bitter is deep copper in colour, with a smooth, full-bodied character and predominant malt flavour, balanced by an emerging bitterness on the finish.

Hops: First Gold, Goldings, Pilgrim





13 Greene King Spring Break 4.4% ABV 

Greene King Brewery, Suffolk. Est. 1799

This full-bodied golden ale has a hoppy, citrus character throughout, balanced by a subtle maltiness, leading to a long, refreshing finish.

Hops: Bramling Cross, Chinook, Fuggles, Goldings, Simcoe



14 Sudwerk Reeds Ale 4.4% ABV  

Sudwerk Brewery, Pfäffikon, Switzerland. Est. 2011

Martin Halter has travelled to Adnams Brewery (Suffolk) to brew this amber-red beer for us. It has a predominant caramel malt flavour, delivering some sweetness, balanced by subtle hop notes, resulting in an easy-drinking character.

Hops: Perle



15 Glamorgan Ffresh 4.5% ABV

Glamorgan Brewery, Llantrisant, Rhondda Cynon Taf. Est. 2011



This straw-coloured pale ale balances British malt with US hop varieties, delivering a well-hopped character, with juicy, citrusy and exotic fruit notes.

Hops: Citra, Columbus, Eldorado, Northern Brewer, Rakau



16 Redemption Steam 4.5% ABV

Redemption Brewery, London. Est. 2010



This new amber-coloured beer is brewed in the style of an American steam ale, with aromas of light caramel, biscuit malt flavours and earthy hop notes, resulting in a pronounced bitter finish.

Hops: Bramling Cross, Northdown



17 Brombeer Freddy Export 4.6% ABV

Brombeercompagnie, East Flanders, Belgium. Est. 2019



Peter Croonenberghs has travelled to Banks's Brewery (West Midlands) to brew this session IPA for us. It is pale amber in colour, with a fruity aroma and plenty of citrus notes throughout, balanced by a moderate malt flavour, leading to a soft bitterness and dry, refreshing finish.

Hops: Citra, Columbus, Jester, Summit



18 Titanic EBA 4.6% ABV

Titanic Brewery, Staffordshire. Est. 1985



This new chestnut beer is brewed in the style of a classic English brown ale, with the warmth and depth of opulent darker malts balanced by the heavy-handed addition of hops, resulting in a fruity, hoppy finish.

Hops: Fuggles, Goldings, Northdown, Pilgrim



19 Cairngorm White Lady 4.7% ABV

Cairngorm Brewery, Highlands. Est. 1997



This golden seasonal beer is brewed in the style of a Bavarian wheat beer, infused with orange peel and crushed coriander seeds to provide citrus fruit notes and a hint of spice.

Hops: Bobek, Perle



20 Orkney Cliff Edge 4.7% ABV

Orkney Brewery, Orkney. Est. 1988



This bronze IPA is brewed using a tantalising trio of US hop varieties, delivering an intense impact of pine and spicy fruit flavours to culminate in a zesty bitterness.

Hops: Cascade, Ekuano, Simcoe



21 Liberation Defiant ESB 4.8% ABV

Liberation Brewery, Channel Islands. Est. 1871



This amber-coloured beer has a rich, yet easy-drinking, character, with a fine balance of malt and hop flavours, delivering a fresh, fruity character.

Hops: East Kent Goldings, Fuggles, Olicana



22 Moorhouse's Totemic 4.8% ABV

Moorhouse's Brewery, Lancashire. Est. 1865



This new amber-red ale has aromas of rich and sweet malts, resinous pine and citrus, leading to caramel and toasted malt flavours, balanced by a moderate bitterness.

Hops: Chinook, Columbus, Simcoe



23 Saltaire Triple Choc 4.8% ABV 

Saltaire Brewery, West Yorkshire. Est. 2006

This internationally acclaimed stout delivers rich chocolate decadence, balanced by subtle hop notes, resulting in a smooth, complex and lasting character.

Hops: Fuggles



24 Batemans Spring Breeze 5.0% ABV 

Batemans Brewery, Lincolnshire. Est. 1874

This golden seasonal beer delivers a fusion of succulent floral and citrus hop flavours, balanced by crisp malt, to produce a clean, thirst-quenching character.

Hops: Challenger, Goldings, Styrian



25 Hawkshead Five Hop 5.0% ABV 

Hawkshead Brewery, Cumbria. Est. 2002

This pale golden beer was originally brewed especially for our spring 2011 real-ale festival. The fruity, floral and citrus aromas lead to a fruity, hoppy flavour, balanced by biscuit notes, leading to a crisp, dry finish.

Hops: Amarillo, Citra, Ekuanot, Jester, Simcoe



26 Nethergate Umbel Magna 5.0% ABV 

Nethergate Brewery, Suffolk. Est. 1986

This award-winning porter, based on a 1750s recipe, is infused with coriander to provide a unique spicy dimension to the complex roast malt, chocolate and fruity character.

Hops: Challenger, Sovereign



27 Sambrook's Valhalla 5.0% ABV 

Sambrook's Brewery, Battersea. Est. 2008

This deep red beer is brewed using a special Norwegian yeast, resulting in a toasted aroma, leading to a distinctive flavour with floral notes, hints of orange and a long, dry finish.

Hops: Challenger, Mosaic, Summit




28 Oakham Buckle Up! 5.2% ABV 

Oakham Ales, Cambridgeshire. Est. 1993

This black IPA has a citrus aroma, leading to predominant roast caramel and coffee malt flavours, balanced by a generous helping of fruity hops and dark berry notes.

Hops: Cascade, Simcoe, Summit



29 Otter Head 5.8% ABV 

Otter Brewery, Devon. Est. 1990

This mahogany-coloured strong ale has a blend of fruit and hops in the aroma, leading to a full-bodied, slightly sweet flavour of malt and fruit, plus a long, bittersweet finish.

Hops: Challenger, Fuggles, Pilgrim



30 Cambridge Flower Child IPA 6.0% ABV  

Cambridge Brewing, Massachusetts, USA. Est. 1989

Will Meyers has travelled to Hook Norton Brewery (Oxfordshire) to brew this golden-amber beer for us. It is full of US hop character, with zesty fruit notes, balanced by a crisp, dry malt palate, leading to soft spice and pine notes on the finish.

Hops: Amarillo, Cascade, Centennial, Citra, Mosaic, Simcoe



Festival ale checklist

Real-ale types



Pale; very light; blond; straw



Golden



Dark brown; ruby



Amber; mid brown



Black; deep ruby; very dark



Festival ale – brewed for the first time, exclusively for this festival



International brewer – non-UK brewer



New ale – not brewed before 2022



Seasonal ale – an ale not brewed permanently



Special ale – a rare ale brewed again, especially for this festival



Speciality ale – brewed with unusual ingredients/an unusual style









































Classic cask ale – a traditional British style cask ale

Notes

Score out of 10

- | | | | |
|----|--|--|--|
| 1 | Robinsons Citra Pale Ale
3.4% ABV | | |
| 2 | Rooster's Blind Jack
3.7% ABV | | |
| 3 | Butcombe Vincent
4.0% ABV | | |
| 4 | JW Lees Vanilla Cream Pale
4.0% ABV | | |
| 5 | Vale Brass Monkey
4.0% ABV | | |
| 6 | Wainwright Amber
4.0% ABV | | |
| 7 | Exmoor Upside Brown
4.2% ABV | | |
| 8 | Hook Norton Merula Stout
4.2% ABV | | |
| 9 | Theakston Double Cross IPA
4.2% ABV | | |
| 10 | Adnams Extra
4.3% ABV | | |
| 11 | Daleside Seafever
4.3% ABV | | |
| 12 | Kirkby Lonsdale 1822
4.3% ABV | | |
| 13 | Greene King Spring Break
4.4% ABV | | |



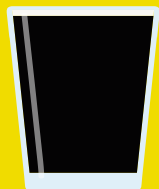
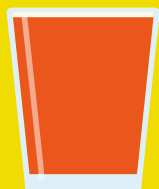
14	Sudwerk Reeds Ale 4.4% ABV	  
15	Glamorgan Ffresh 4.5% ABV	 
16	Redemption Steam 4.5% ABV	 
17	Brombeer Freddy Export 4.6% ABV	  
18	Titanic EBA 4.6% ABV	 
19	Cairngorm White Lady 4.7% ABV	  
20	Orkney Cliff Edge 4.7% ABV	 
21	Liberation Defiant ESB 4.8% ABV	 
22	Moorhouse's Totemic 4.8% ABV	 
23	Saltaire Triple Choc 4.8% ABV	 
24	Batemans Spring Breeze 5.0% ABV	 
25	Hawkshead Five Hop 5.0% ABV	 
26	Nethergate Umbel Magna 5.0% ABV	 
27	Sambrook's Valhalla 5.0% ABV	 
28	Oakham Buckle Up! 5.2% ABV	 
29	Otter Head 5.8% ABV	 
30	Cambridge Flower Child IPA 6.0% ABV	  

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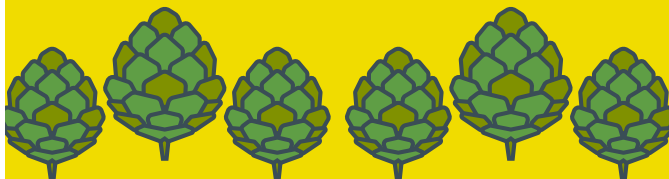


TRY 3 ALES



$\frac{1}{3}$ -pint
tasting glasses

Try 3 ales for the price
of a festival pint.



All festival ales are available on the app.



Use the app's ale-finder function to check
ales' availability across all Wetherspoon pubs.