

THE BEERS

Banks & Taylor Brewery Ltd., Beds:

1. Shefford Bitter- 3.8%:

A pleasant and well hopped session beer.

2. Dragon Slayer – 4.5%:

Refreshing sharp light golden beer with excellent body. Originally brewed for St. George's day.

3. Fruit Bat - 4.5%:

Raspberry flavoured hoppy fruit beer.

4. Golden Fox - 4.1%:

Golden refreshing beer with fruity overtones.

5. Shefford Mild -3.8%:

A dark beer with a well balanced, roast malt taste.

6. Two Brewers - 3.6%:

Hoppy amber brown session beer.

Batemans Brewery, Lincs.:

7. England Expects - 4.0%

A world cup special, amber coloured bitter full of character, laced with English hops to satisfy any crowd's thirst.

Green Jack Brewery, Suffolk.:

8. Canary Pale Ale - 3.8%

A delightful straw-coloured pale ale with a flowery hop, a session best bitter.

Humpty Dumpty Brwery, Norfolk:

9. Little Sharpie - 3.8%

Light golden in colour and with a fresh but balanced hop flavour, a refreshing crowd pleaser. 2009 Bronze – Champion Beer of Britain, Bitter, GBBF.

Mauldons Brewery, Suffolk:

10. Midsummer Gold - 4.0%

A light, crisp and sparkling beer brewed with East Anglian malted barley. The presence of First Gold hops give this summer beer a refreshing finish.

Milton Brewery, Cambridge:

11. Minotaur – 3.3%

A rich dark mild with bags of character from the lavish use of chocolate malt. Champion Mild of East Anglia.

12. Dionysus – 3.6%

Straw coloured bitter, powerfully hoppy, with a fine citrus finish. A particular favourite of our festival Chairman.

13. Pegasus – 4.1%

Complex copper-coloured beer. The initial hoppiness is balanced with a long fruity, malty finish. Champion Beer of East Anglia 2002.

14. Nero – 5%

A satisfying, full-flavoured black brew with a good balance of malt, roast and fruit. Bittersweet flavours carry through to a dry finish.

15. Wilburton Wobblers – 5.6%

The Festival special, Pale and hoppy, this well balanced bitter beer belies its powerful strength and can surprise the unwary, causing a few wobbles!

16. Sparta - 4.3%

Refreshing pale bitter. Packed with hop flavours and crisp bitterness.

17. Icarus – 4.5%

Bold, straw coloured bitter, powerful hop flavours backed by a clean malt palate.

Oldershaw Brewery, Lincs:

18. Mowbray's Mash – 3.7%

A popular pale hoppy session beer, bittered with 'Challenger' and late hopped with 'Ahtanum' and 'Caskade'.

Osset Brewery, Yorkshire:

19. Big Red - 4.2%

A full-bodied ruby red ale with citrus/spicy characteristics.

Quantock Brewery, Somerset:

20. Sunraker - 4.2%

A very light, straw coloured beer which is delicately hopped with German Perle hops making it a refreshing drink.

Roosters Brewery, Yorkshire:

21. Leghorn - 4.3%

Prize winning premium aromatic bitter, made with 3 aromatic hops. Full tasting, well balanced.

Skinners Brewery, Truro:

22. Ginger Tosser - 3.8%

Originally created to aid the celebration of Pancake Day, now a

permanent fixture among the Skinner's stable. This is a lovely hoppy golden ale, fused with Cornish honey, gives this session beer a superb round finish with a hint of ginger.

Slaters Brewery, Stafford:

23. In the Net - 3.6%

Another world cup special! Golden and hoppy with a sweet aromatic finish.

Tring Brewery, Herts:

24. John Bennet Bitter - 4.0%

A malty and hoppy aroma dominates this hazelnut-coloured bitter. A long dry finish compliments the intensely bitter and hoppy nature of this brew.

Triple fff, Alton, Hants:

25. Moondance - 4.0%

Amber coloured with a wonderful floral hop nose, full and fruity with a resonant bittersweet finish.

Wentworth Brewery, Rotherham:

26. Summer Lovin' - 4.6%

Very pale hoppy, dry beer, perfect for those loving the Summer.

THE CIDERS

Cassels Cider, Cambridge:

Cassels Dabinett Dry – 6.3%:

Made from a single variety of Cider apple, clear and wine like & is fermented out to a natural dryness. This Cider is fermented in Scotch Whiskey Casks.

Festival Cider Medium – 7.0%:

Blended from the juice of West Country Cider apples with a local culinary and desert varieties to give a balance of acidity and astringency. 10% of the apples used come from an unsprayed orchard in Wilburton.

Pickled Pig Cider, Stretham:

St. Peter's Festival Special

A medium dry cider made in autumn 2008 using four varieties of apple all grown in Wilburton. A slow and cool

fermentation retains the natural flavours and aromas of the fruit giving a rich 'appley' cider.

Please note that some of the beers may be unavailable at the festival – a substitute will be provided.

Wine and lager will also be available.