



Campaign
for
Real Ale

44th

Norwich

Beer Festival

24-29
OCTOBER
2022

St. Andrew's and
Blackfriars Hall



FREE
OFFICIAL
SOUVENIR
PROGRAMME

but please make a donation
to the festival charity

KING'S HEAD

CASK ALE HOUSE



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

OPEN

SUN-WEDS

NOON-MIDNIGHT
(Last Admission 11pm)

THURS-SAT

NOON-LATE
(Last Admission Midnight)



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

42 MAGDALEN STREET NORWICH NR3 1JE

www.kingsheadnorwich.com



Welcome to the 44th Norwich Beer Festival!

CRAIG HARMER
Organiser Norwich
Beer Festival



IAN STAMP
Chairman Norwich
& District CAMRA

We hope you will enjoy your visit to the Norwich Beer Festival, back again after a successful event last year, and we hope bigger and brighter!

We've increased our capacity from last year, so hopefully we can fit a few more customers in on the busy sessions towards the end of the week.

To support our local breweries, who have had a very difficult time recently, we have kept the amount of beer ordered from breweries in Norfolk and East Anglia higher than 2019 and before, and we're keeping Norfolk beers throughout the venue. Beers are organised alphabetically by brewery through the two main halls, starting at A at the far end of Blackfriars Hall, and ending at bay 8 of the St Andrew's Hall bar. New this year on bay 10 of St Andrew's bar is a 'Free From' bar, stocking exclusively gluten-free beers, some of which are also vegan. And on bay 9, we have a bay of Beers from the Wood. See pages 46 and 48 for details.

We would like to thank all the local and regional brewers who have shown remarkable flexibility in providing beer on a sale-or-return

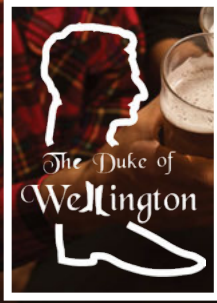
basis and agreeing to supply extra beer at short notice in the happy event that we need it!

Music makes a return this year, but in Blackfriars' Hall, and on Thursday evening, Friday both sessions and all day Saturday only - see page 14 for details of the bands.

The Cider & Perry Bar are ringing the changes this year, bringing in ciders from further afield, and the Curiosity Bar will have 50+ single casks of beers you won't often see in pubs. And of course, the World Beer Bar will feature the best draught and bottled beer from around the world, in the Marquee. See pages 54-62 for details.

Last but not least, please donate if you can to our Branch Charity, Nelson's Journey, who do a fantastic job supporting the children and under-18s who've recently experienced a bereavement.

Enjoy the Festival!



WISHING
EVERYONE A
SUCCESSFUL
BEER FESTIVAL



REAL ALES & CIDERS KEG BEERS WINE GIN WHISKY
PUB SNACKS BEER GARDEN DOGS WELCOME

OPEN DAILY FROM 12 NOON

91-93 Waterloo Rd, Norwich NR3 1EG
dukeofwellingtonnorwich@gmail.com / 01603 441182



IN THE HEART
OF NR3 SINCE
2000



BEER OF NORFOLK SINCE 1981



www.woodfordes.com |    @woodfordesbeer

Contents

- 3 Welcome

- 6 Opening Times

- 7 Join CAMRA

- 8 Getting Around

- 10 Festival Charity

- 12 Products

- 14 Entertainment

- 18 Cider and Perry

- 22 CAMRA's Beer Styles

- 26 Cask Beer Introduction

- 52 World Beer Introduction

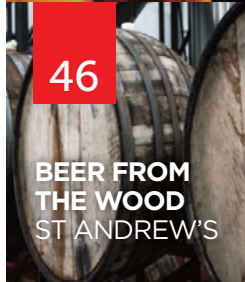
- 64 Celebration of Life

- 65 Tutored Tastings

- 66 Our Volunteers




- 67 Socials

- 68 Cask Beer Index



Social Media

Follow us on Social Media and tag us in your pictures

-  @norwichbeerfest
-  @norwichbeerfestival
-  @norwichbeerfest



© 2022 Norwich & District CAMRA
 Norwich Beer Festival is organized and run by unpaid volunteers who are members of the Norwich & District Branch of the Campaign for Real Ale Ltd' 230 Hatfield Road, St Albans, Herts.

Opening times & prices

ALL SESSIONS ARE FREE TO CAMRA MEMBERS
See opposite page for how to join at the Festival and get two free pints!*

	LUNCHTIME	Admission	EVENING	Admission
Monday 24 th Oct	CLOSED	-	4pm-5pm	CAMRA MEMBERS
		-	5pm-10pm	£4
Tuesday 25 th Oct	11:30am-3pm	£2	5pm-10pm	£4
Wednesday 26 th Oct	11:30am-3pm	£2	5pm-10:30pm	£6
Thursday 27 th Oct	11:30am-3pm	£2	5pm-11pm	£7
Friday 28 th Oct	11:30am-3pm	£2	5pm-11pm	£7
Saturday 29 th Oct	OPEN ALL DAY		11:30am-9:30pm	£4

Getting Started

STEP 1 Getting in

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

STEP 2 Get a glass and Beer Card

As you enter the Halls, on your left you will find the Glasses Stand, where you will need to purchase a glass and a Beer Card to pay for your beer, as cash is not accepted at the bars. The standard package costs £10, and includes a Festival glass (worth £3, refundable if you don't want to keep it) and a £7 Beer Card. Additional £5 and £10 Beer Cards are also available from the Glasses Stand and at the World Beer Bar. If you have the correct money, or your pre-purchased Starter Pack ticket QR code ready when entering the Halls it helps us keep the queue down and you to get your beverage quicker!

STEP 3 Get a drink!

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

OTHER INFORMATION

We accept payment on entry using cash or card. If you have purchased an advance ticket, please have this ready for scanning on the door. The above prices are for entry on the day only. CAMRA members should join the queue outside, unless directed otherwise. 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 44th Beer Festival pint and half pint glasses will be available from the Glasses stand. Older glasses are for sale at the Products stand, and some speciality glasses may be available at the World Beer Bar. If we run out of 44th 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'.

*up to £8 in value

IMPORTANT NOTE

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

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

CAMRA: RESPONSIBLE DRINKING

CAMRA actively promotes responsible drinking and recognises the harmful effects of high levels of alcohol consumption. We want everyone to enjoy the Norwich Beer Festival responsibly and safely. For most, moderate alcohol consumption is compatible with a healthy lifestyle. So why not consider ordering your beer in thirds this year? All our official festival glasses are marked with a 1/3 pint line. This means you can enjoy a greater variety of beers while managing your consumption. For more information about responsible drinking visit drinkaware.co.uk



Join this October
and get 2 free pints!

FREE ENTRY TO NORWICH BEER FESTIVAL

- 1 Join at the festival or online
join.camra.org.uk
- 2 Claim your £8 beer card
from our membership team
- 3 Enjoy free entry all week
plus benefits all year round



CAMRA Real Ale, Cider and Perry vouchers worth £30 per single membership / £40 per joint membership.

Save on entry to 180+ CAMRA beer festivals.

Money off at 4,700 pubs plus many more member savings.

From only: £28.50 single / £36.50 joint
Under 26s: £20 single / £28.50 joint



Getting Around



The Halls

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

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

Not all beers are on sale at once; some 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/bf - register and log in to create your own list of favourites and score your beers for 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, and there's also mead available to drink or take away in the area between the halls.

Gluten-Free & Vegan

We have a number of gluten-free and/or vegan beers at the festival - this year we have a Free From bay in St Andrew's, opposite the Cider Bar, with beers which are all gluten-free and may also be vegan. There may be vegan and gluten-free beers on other bars as well - look out for GF or VGN on the labels on the casks and in the beer descriptions on the online beer list. Vegan beers are often unfiltered, so could be hazy.

Beers from the Wood

This year we'll have an entire bay (next to the Free From bay) dedicated to beer served from wooden casks, the way it was for centuries, and which gives it a unique taste!

Entertainment

Music is back this year, in Blackfriars Hall on Thursday night, both sessions Friday, and all day Saturday.

Food & Soft Drinks

Hot food is available from Blackfriars Hall and the area between the halls, and there's cold food and snacks in the Marquee. Soft drinks are available free of charge on all bars, 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, help you join so you qualify for the offer of 2 free pints and your admission refunded, and talk about our extensive range of social activities, and what you can add to CAMRA as a volunteer.

Seating

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

Access

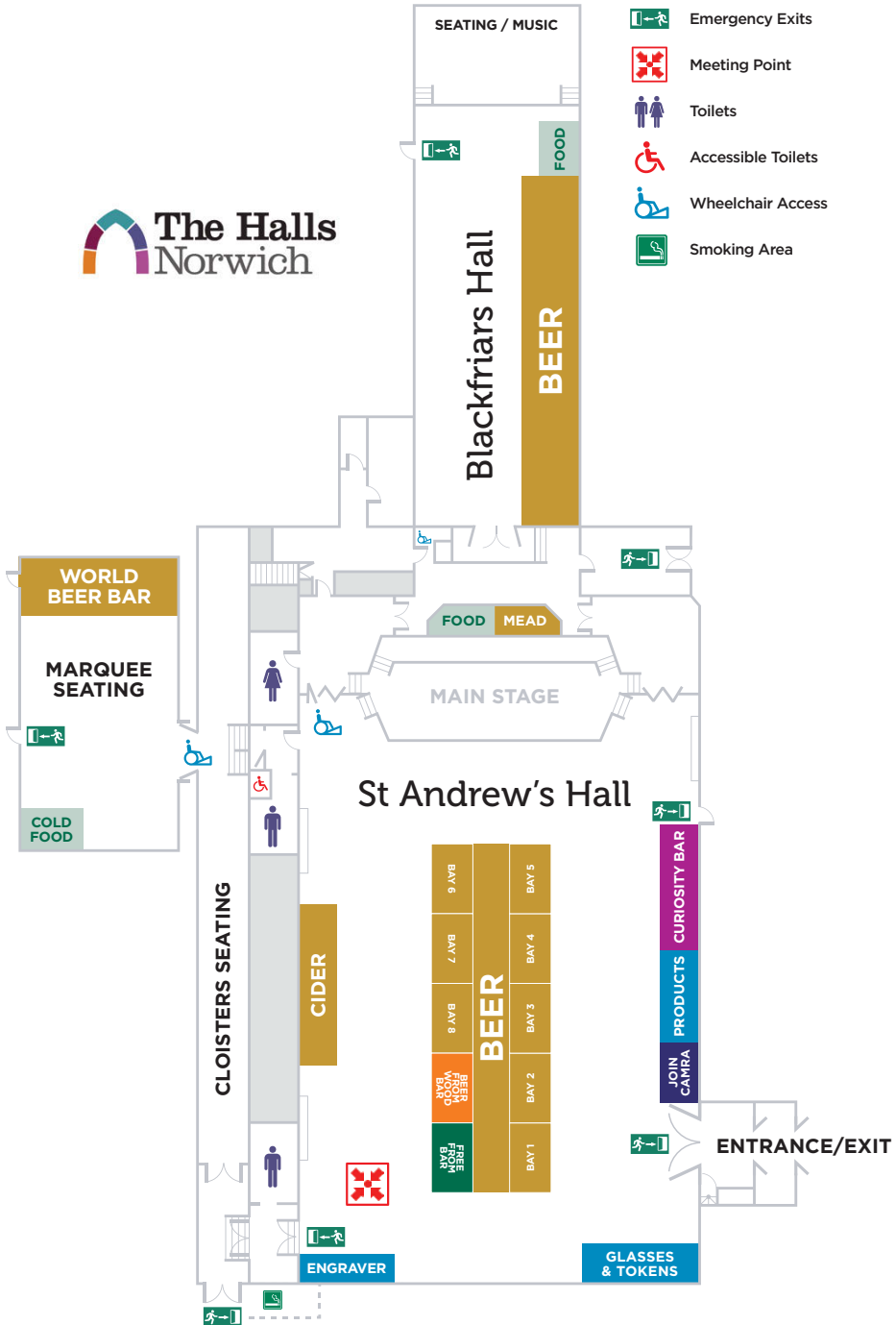
All areas are accessible, with ramps or lifts available to avoid steps - please ask a steward (in orange) for assistance if you need it.




Merchandise

The Products stand, selling beer festival related items, old Festival glasses, t-shirts and polos, is in St Andrew's Hall to the right of the main stage.

No smoking

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



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

Nelson's Journey

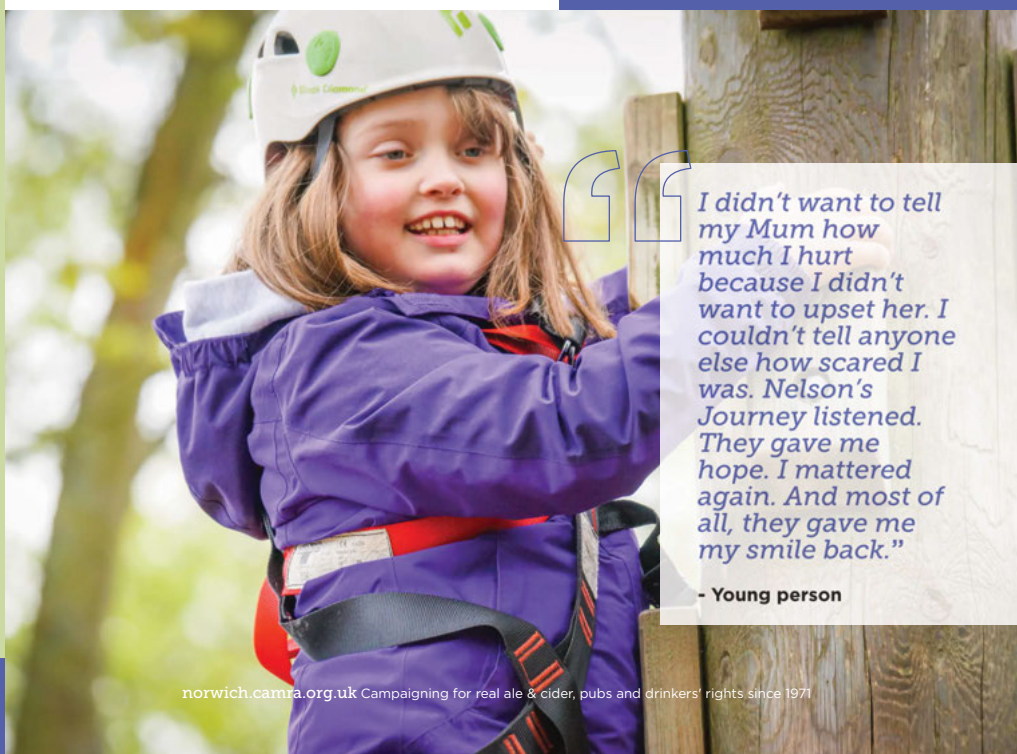
bringing back smiles to bereaved children

With thanks to the Norwich Beer Festival for Supporting Nelson's Journey

Nelson's Journey supports children and young people up to their 18th birthday, living in Norfolk, who've experienced the death of a significant person. We provide a range of resources and services, and accept referrals from families and professionals for those who may need our support. Since 1997, Nelson's Journey has helped thousands of bereaved children and young people in the county. It is thanks to the tremendous support of our local community that our work is possible.



Please scan to donate



"I didn't want to tell my Mum how much I hurt because I didn't want to upset her. I couldn't tell anyone else how scared I was. Nelson's Journey listened. They gave me hope. I mattered again. And most of all, they gave me my smile back."




- Young person

NORFOLK BREWHOUSE CRAFT

STOP STARING START GAZING

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



   moongazerale.co.uk 01328 878 495



The smallest pub in Norwich...

WE'RE
IN THE

TheVine



SERVING EXCEPTIONALLY GOOD THAI FOOD

FOOD
SERVED
ALL DAY
DURING
BEER
FESTIVAL



OPEN
MONDAY TO
SATURDAY

VEGAN &
GLUTEN FREE
OPTIONS

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

 CHRISTMAS BOOKINGS BEING TAKEN 

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

Products

Get your 44th Norwich Beer Festival branded merchandise at our products stand in St. Andrew's.



Bags
for life
£4

Badges
£3

Magnets
£3

Key
rings
£3



Poster
£3

Clothing

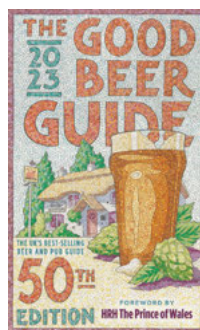


Ladies

- Polo shirts** £15
Navy / Fuchsia
- T-shirts** £12
Navy / Heather Purple
- Fleece** £25
Grey

Mens

- Polo shirts** £15
Bottle Green / Burgundy
- T-shirts** £12
Aubergine / Navy
- Fleece** £25
Navy



CAMRA
Good Beer
Guide 2023*
£10 members
(£12 non-members)

*If stock arrives in time

The Trafford Arms

**GREAT FOOD SERVED ALL DAY
SUNDAY ROASTS**

And one for the diary...

Valentine Beer Festival

13th - 19th February 2023

61 Grove Road, Norwich, Norfolk NR1 3RL Tel: 01603 628466
www.traffordarms.co.uk

Entertainment

Entertainment at a glance

THURSDAY		The Macarnos Evening
FRIDAY	Alton Wahlberg Lunchtime	The Dirigibles Evening
SATURDAY	Terry Adams 12:30pm	Faith 1:45pm Felix Simpson 3pm



The Macarnos THURSDAY EVENING

The Macarnos are an upbeat, acoustic-driven band consisting of four talented friends from Norwich. With an eclectic repertoire of both covers and original songs, the band are known for their crowd-pleasing, foot-stomping performances, skilfully switching instruments and lead vocals between band members and winning over audiences both old and young. From pubs to weddings to festivals, The Macarnos readily welcome each new crowd, drawing in new fans with their vibrancy, musicianship and genuine love of entertaining.



Alton Wahlberg FRIDAY LUNCHTIME

Alton Wahlberg is an acoustic singer songwriter with over a decade of experience of performing to audiences around the country. Alton has a unique indie/folk style with raw, brutally honest lyrics that regularly make audiences laugh, cry, sing and fall silent all in the space of one gig.

THE BEEHIVE  

YOUR LOCAL REAL ALE PUB IN THE GOLDEN TRIANGLE

FREEHOUSE

7 REAL ALES ON HANDPUMP FT. ALL LOCALLY BREWED ALE REAL CIDER & CRAFT KEG BEERS REAL FIRE

PUNJABI FOOD NIGHTS ARE BACK! 

CHECK OUT OUR FACEBOOK PAGE FOR FULL INFO

QUIZ EVERY OTHER WEDS CHECK WEBSITE FOR DETAILS

Starts 6.30pm / FREE ENTRY / Max 5 per team.
Pre booked tables only, message or call us to book your table

30 LEOPOLD RD. NORWICH NR4 7PJ / 01603 451628
www.beehivepubnorwich.co.uk

HUMPTY DUMPTY BREWERY Cracking Real Ales Since 1998 Made in Reedham, Norfolk, UK



2022 CAMRA CHAMPION BEERS OF NORFOLK

FROM THE HEART OF THE NORFOLK BROADS

Open Weekend 3 & 4 December 2022
more details:

www.humptydumptybrewery.co.uk
01493 701818

Church Road, Reedham, Norfolk NR13 3TZ
Brewery ☺ Shop ☺ Events

NORWICH
Screen Art

**CUSTOM T-SHIRT PRINTING
IN THE HEART OF NORWICH**

**PROUD TO SUPPLY QUALITY PRINTED GARMENTS
TO NORWICH BEER FESTIVAL AND BEYOND!**

WWW.NORWICHSCREENART.CO.UK
@NORWICHSCREENART



CAMRA 2023 SHEFFIELD
MEMBERS WEEKEND, AGM & CONFERENCE

OCTAGON CENTRE
UNIVERSITY OF SHEFFIELD

FRI SAT SUN
21 22 23
APRIL 2023



Find out more at
camra.org.uk/agm


Campaign for Real Ale



The Dirigibles

FRIDAY EVENING

The awesome sounds of the new wave, rock and roll and more! The Dirigibles are a four-man music unit who live, breathe and love the music they play. Festivals, parties and clubs all bounce and bob to the infectious power of their sound!



Terry Adams

12:30pm SATURDAY

Unknown by millions, Terry is a local singer/musician whose influences are very varied but a few favourites are David Gray, Stereophonics, Travis, Weller and Simon & Garfunkel.



Faith

1:45pm SATURDAY

Cutting forward with emotive songs with a rock edge, performed with melodic feminine vocals and dangerous guitar antics.



Felix Simpson

3pm SATURDAY

When lockdown unexpectedly paused Felix Simpson's usual work - busily busking and performing at festivals, weddings and venues in Norfolk and Suffolk - he felt the time was right to use the imposed free time to work on his original material.

With a decent musical pedigree in the family (Will, Ed and Charlie Simpson are cousins of Felix), he developed a catchy alt-pop sound, combined with his more powerful soulful vocals.

THE BREWERY TAP

The Brewery Tap Norwich is celebrating its 13th year trading.

And over that time the pub has evolved. It's increased its drinks line-up to showcase at least 18 cask beers, 18 keg beers and 15 ciders at any given time. It's won two CAMRA awards. It's fully refurbished the whole of the interior & spacious beer gardens.



The beer boards, offering a broad range of drinks for all tastes.



A bustling Big Band Sunday.

The NR3 based pub plays host to monthly tap takeovers & annual beer festivals including Tapfest & Sour Fest, and is soon to see the return of Dark Beer Week in the middle of November.

But, most importantly, the heart of the pub remains the same. It's an inviting, comfortable boozer with a drink for everybody, from brand new & experimental craft beer through to traditional real ale, served to you by friendly, welcoming staff.

It is a space to bring your mates, your nan, your kids or your dog. If you want a quiet pint there's a large selection of board games as well as newspapers & crosswords (and reading glasses!)

If you're hungry, there's a selection of old-skool bar snacks & Archers sausage rolls (with a dollop of Colman's, of course) and the pub's in-house kitchen, Motherchip, provides an unashamedly naughty menu.

If you want a lively time, head to the pub for Big Band Sundays which stages some cherry-picked bands who are guaranteed to get you up & dancing.

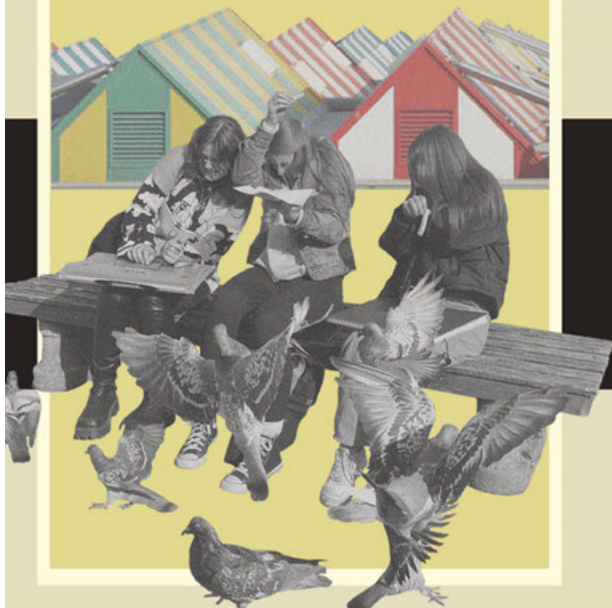


A warm Summer's evening in the beer garden.

To check out their live, ever changing beer list, head over to thebrewerytapnorwich.co.uk

The Brewery Tap is located on Lawson Road, Norwich, NR3 4LF.

CHIPS FROM THE MARKET.



**GRAIN**
— BREWERY —

**IT'S A
LOCAL THING**

Brewed from
Norfolk grain,

Brewed at
Grain, Norfolk.

Real Cider & Perry at Norwich Beer Festival

We're being different this year, bringing you ciders from outside East Anglia, along with as many Norfolk producers as possible. We have ciders from new and established cider makers, and a selection of West Country Style ciders produced in, and just outside, our region. Other recent additions to the Cider & Perry bar, hot mulled cider and 'ice' cider, are back again.

Typical Taste Attributes



SWEETNESS

The level of sugar in the drink. At Norwich Beer Festival, we use a 13-point scale, where 1 is the sweetest, 7 is medium, and 13 is the driest possible.

FRUITINESS

The taste of fruits (as opposed to sweetness).

SHARPNESS

The taste of fruit acids (typically malic acid). Not to be confused with vinegar, which is acetic acid.

SHERBET

The taste of citric acid.

TANNIN

The sensation of drying in the mouth (astringency), like that found in tea and red wine.

WINE-LIKE

Achieved by using wine yeast instead of cultivated or natural cider yeasts.

CASK MATURED

The taste of oak, whisky, rum, wine, or sherry, created by maturing the drink in a previously-used wooden cask.

Cider and Perry Styles



WEST COUNTRY STYLE

Cider made from cider apples, which are not pleasant to eat. These apples contain tannin, which causes the juice to go brown when exposed to air. As a result, West Country Style is often dark in colour. Traditionally, perry is made using perry pears, which are high in tannin and acid, and are also not pleasant to eat.

EASTERN STYLE

Cider made from eating and/or cooking apples. These apples contain little or no tannin, which normally results in the cider being pale in colour. Eastern Style cider often has more of an apple taste than West Country Style. Dessert pears are used to make an Eastern Style perry.

SINGLE VARIETY AND BLENDED

Single Variety (SV) cider is made from just one type of apple, whereas Blended is made from more than one. In general, a blended cider has a good aroma, initial taste, main taste, and after taste. A single variety cider often has only one 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!

Bad Boy Original Vintage	Pipewell, Northamptonshire	Crone's Norfolk Perry Rum Cask Special Reserve	Kenninghall, Norfolk
Berties Galanthus Perry OBSession Pearf-Hic Perry Phoenix	Braintree, Essex	Darley Abbey Rabble Rouser	Darley Abbey, Derbyshire
Biddenden Strong	Biddenden, Kent	Downham BOBS	Downham Market, Norfolk
Big Bear Essex Gold 9K	Stisted, Essex	East Norfolk Normal 4% for Norfolk	Scratby, Norfolk
Blackhand Arwen Barra	Denton, Norfolk	Grover's Classic Happily Appley	Great Kimble, Buckinghamshire
Blue Barrel Smoking Barrels II (whiskey cask) Trees Are Good	Oakington, Cambridgeshire	Harefields Beckets Bold (sherry cask) Coopers Barrel (wine cask) Happily Appley	Duncote, Northamptonshire
Burnard's Monty's Double	Banham, Norfolk	Healy's of Winwick Cheeky Charlie Hilda's Heritage Just George	Winwick, Northamptonshire
Camrose Bish Bash Bosh	Buckden, Cambridgeshire	Hereward Get Slaughtered Stretham A10 Perry	Ely, Cambridgeshire
Cromwell Cavalier Perry Oliver's Sweetheart	Hemmingford, Cambridgeshire		



Hill Holme
Tally Ho! Great Totham, Essex

Hubz's
'Ang Over Peterborough, Cambridgeshire

London Glider
Cider Epping Green, Essex

Mill Lane
Cider Great Dunmow, Essex

Norfolk Cider Co.
Kingfisher "Sweet" Hoveton, Norfolk

Norfolk Raider
Original
Wingman Rackheath, Norfolk

Offley
Offer Rex Offley Hoo, Hertfordshire

Orwell
Old English
Wild Free & Fruity Ipswich, Suffolk

Potton Press
Pyder
Trip Hazard Steeple Morden, Cambridgeshire

Sandringham
Cider Barns Flitcham, Norfolk

Saxby's
Bourbon (whiskey cask)
Original
Straight Outta the Orchard
Traditional (oak matured) Farn dish, Bedfordshire

Sicklesmere
Type 22 Little Whelnetham, Suffolk

Simon's Cider
As it Comes
Mulled Cider (HOT) Cambourne, Cambridgeshire

Pear Perry
Pyder
Sweet 'P'

Spinney Abbey
Dirty Habit
Monk and Disorderly Wicken, Cambridgeshire

Village Green
(Norfolk)
Summer Sweet Pulham St Mary, Norfolk

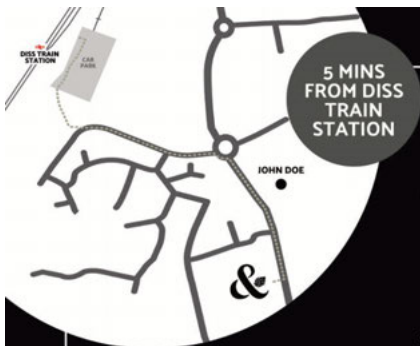
Watergull
Orchards
Farmhouse "Medium"
Pear Perry Wisbech, Cambridgeshire

Whin Hill
Browns (SV)
Ice Cider
Perry Wells, Norfolk

Wibblers
Dengie Southminster, Essex

Wrigger's
Railway Saffron Walden, Essex





BREWERY & TAPROOM OPEN 5 DAYS A WEEK

27-31 SAWMILLS ROAD, DISS

AMPERSAND BREW CO.

ampersandbrew.co @ampersandbrewco 01379 643944

LOUIS MARCHESI



**CONSTANTLY ROTATING 6 REAL ALES
WIDE RANGE OF CIDERS, LAGERS & WINES
GOOD WHOLESOME FOOD AVAILABLE
WEDNESDAY-SATURDAY 5PM-11PM**

ONLY A 3 MINUTE WALK FROM BEER FESTIVAL

17 ST GEORGE TOMBLAND, NORWICH NR3 1HF | 01603 763099

CAMRA's Beer Styles

Beer is the world's third favourite drink.

The most popular beer style is lager, but beer is much more than this.

Most beer drinkers might have an idea what a traditional bitter is, however, do you know how this differs from a Pale Ale or Golden Ale?

And what exactly is a Barley Wine?



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

fruit notes. The other two ingredients, water and yeast will also have an impact on flavour.

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

Why do we need to categorise beers into styles?

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

SCAN HERE
to discover
the CAMRA
beer styles
in detail.



MILDS

up to 4%

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

SESSION BITTERS

up to 4.3%

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

PREMIUM BITTERS

4.4% - 6.4%

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

SESSION PALE, BLOND AND GOLDEN ALES up to 4.3%

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

PREMIUM PALE, BLOND AND GOLDEN ALES 4.4% - 6.4%

Refreshing but heavier bodied than the Session varieties.

BRITISH AND NEW WORLD IPAs

5.5% and above

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

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

BROWN AND RED ALES, OLDS AND STRONG MILDS 4.1% - 6.4%

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

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

SESSION STOUTS AND PORTERS

up to 4.9%

Porters were developed in London in the eighteenth century and named after the porters who worked on the docks. Once, Stout simply meant 'Strong'. CAMRA distinguishes between the two styles by describing Stouts as typically black and less hopped than Porters.

Stouts are typically black in colour and have strong dark malt flavours such as chocolate, caramel, and coffee, with minimal hops or fruit.

Dry stouts have very little sweetness, and can be slightly astringent, from the unmaltoasted barley used in the brew, whereas **Oatmeal stouts** will be full-bodied, creamy and usually quite sweet. **Oyster stouts** don't always contain oysters but may be slightly salty. **Milk stouts** named because lactose sugar is added to give a smooth creamier stout, often with vanilla or custard flavours.

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

STRONG STOUTS AND PORTERS

5% and above

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

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

BARLEY WINES AND STRONG

ALES 6.5% and above

Strong beer used to be produced to allow it to be kept, particularly to provide beer when it was too warm to brew. Many of the beers in this category are still aged before selling leading to wine-like notes. All of them are rich, complex, and full bodied with noticeable alcohol, but they may vary from dry to sweet, sometimes with honey notes. Bitterness may be medium to strong. The term **Barley Wine** probably dates from the late 1800's with Bass using it in the early 1900's.

SPECIALITY BEERS

Differently produced

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

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

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

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

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

SPECIALITY BEERS

Flavoured

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

ANNUAL SUMMER BEER FESTIVAL
3rd/4th/15th August 2023



The Angel Inn
FREEHOUSE

Open All Day • Every Day
Quality Meals Available From Noon
Lounge & Public Bar with Open Fire
5 Real Ales including a Dark Ale, plus a Real Cider
Large Beer Garden • Plenty of Parking
En-Suite Accommodation
Caravan and Camping Park

Larling, Norfolk NR16 2QU
Tel: 01953 717963
www.angel-larling.co.uk

KEEPING IT REAL **10th AUTUMN BECCLES BEER FESTIVAL**

Fri 11th - Sun 13th November 2022

BECCLES PUBLIC HALL
A CELEBRATION OF LOCAL REAL ALES, CIDER & CRAFT LAGER
30 REAL ALES FROM 25 BREWERIES IN SUFFOLK AND NORFOLK

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

LIVE MUSIC FRIDAY & SATURDAY

CAMRA LOCAL

FREE ADMISSION
www.becclesbeerfestival.co.uk

Beccles Lido Limited is a registered charity number 1132102

HONESTLY CRAFTED

BARSHAM
NORFOLK BORN & BREWED
BREWERY



WWW.BARSHAMBREWERY.CO.UK
BREWERY OPEN MONDAY - FRIDAY 12-4
WEST BARSHAM, FAKENHAM, NR21 9NR
01528 864459

Cask Beer

Cask beers from across the UK, including those from Norfolk, and special deliveries from Wales and Scotland, will be available on both main bars, in roughly alphabetical order by brewery, starting with A in Blackfriars and ending on the far side of St Andrew's on bay 8, opposite the Cider Bar. Bays 9 and 10 will host the Beers from the Wood and Free From beers - see pages 46 and 50 respectively.

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

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

The bars are staffed by CAMRA volunteers. Please bear in mind these points of etiquette whilst at the bar: Please be patient if it's busy. Our staff will get to you and serve you as quickly as they can. Please speak clearly (but don't shout). The festival can be a noisy place sometimes so please help the staff by speaking clearly. Please be courteous. Our volunteer staff aren't paid, and they give their time freely to work at the festival. Pleasantness is appreciated, and really does go a long way when it's three deep at the bar on a busy night. All beer, cider, & perry lists are correct at time of printing. However, please remember that they are subject to last minute changes, and to products selling out. There is no guarantee of availability of any beer/cider/perry throughout the festival.

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



CASK END CARD KEY

Golden Ales, Lagers and Wheat Beers

Bitters

Fruit and Flavoured

Milds, Porters and Stouts

IPAs

Differently Produced

Beer Style Key

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

For a full description of the above styles please see p22

Blackfriars Hall

Breweries A-H



SPONSORED BY

8 Sail

Heckington, Lincolnshire

Mayflower IPA 4.7% **PREMIUM GOLDEN**

American style IPA brought out to celebrate the voyage of the Pilgrim Fathers.

Ploughmans Lunch 3.8% **SESSION PALE**

A refreshing traditional English Pale Ale hopped with Moutere New Zealand hops.

Abbeydale

Sheffield, South Yorkshire

Daily Bread 3.8% **SESSION BITTER**

Copper-coloured, well balanced, malty flavours and a smooth bitter finish.

Moonshine 5.3% **SESSION PALE**

A well-balanced multi-award winning pale ale with a delicate floral aroma and a bitter finish.

Adnams

Southwold, Suffolk

Broadside 4.7% **RED ALE**

Rich, malty aroma with blackberries and dried fruit. Well-balanced long-lasting aftertaste.

Old 4.1% **OLD**

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

Tally-Ho 7.2% **BARLEY WINE**

Tally-Ho is dark mahogany-red in colour with a rich, fruity aroma and a heart-warming raisin and biscuit palate.

Alechemy

Livingston, West Lothian

Bad Day at the Office 4.5% **PREMIUM GOLDEN**

A light golden ale with a heavy hop bitterness and flavoured with a strong fruit and citrus aroma.

Ritual 4.1% **SESSION PALE**

Ritual is a beer with a medium malt backbone, giving way to refreshing bitterness, with a citrus and slightly spicy hop aroma.

Ten Storey Malt Bomb 4.5% **PREMIUM BITTER**

This Scottish ale, which uses ten different malts, carries flavours of caramel and fruit loaf.

Ashover

Ashover, Derbyshire

Poet's Tipple 4.0% **SESSION BITTER**

Light copper traditional bitter with good malt flavours. Perle hops give a well-balanced bitterness.

Red Lion 4.6% **RED ALE**

A full-bodied red ale with balanced malt complementing the fruitiness born from an abundance of American hops.

Batemans

Wainfleet, Lincolnshire

XXXB 4.8% **PREMIUM BITTER**

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

Beccles Brew Co

Brampton, Suffolk

Beautiful Sky P.A 4.2% **VGN SESSION PALE**

Uses local Maris Otter malt and Simcoe hops to create a delicious, golden beer, packed with passionfruit notes.

Nelson's Tree 4.8% **VGN PREMIUM BITTER**

A dark amber beer with a bittersweet malty finish.

Paint the Town

Red 4.5% **VGN RED ALE**

Easy-drinking red ale.

Beeston

Beeston, Norfolk

Afternoon Delight 3.7% **SESSION PALE**

An easy-drinking blonde ale, with a biscuity malt aroma. Hints of marmalade in a long finish.

Special Old

Stoatwobbler 7.2% **VGN STRONG STOUT**

Rich stout with a smokey background.

The Squirrels Nuts 3.5% **DARK MILD**

Cherry, chocolate and vanilla aroma. A malt and cherry sweetness comes to the fore but fades into a short finish.

Worth The Wait 4.2% **SESSION BITTER**

Hoppy throughout with a growing dryness. Complex and grainy with fruit notes, malt and understated bitterness.

Billericay

Billericay, Essex

Zeppelin 3.8% **SESSION PALE**

Easy-drinking session ale with slight smoky notes.

Black Iris

Nottingham, Nottinghamshire

Endless Summer 4.5% **PREMIUM BITTER**

Golden in colour with a tropical citrus fruit presence throughout, from aroma to aftertaste with a gentle bitter finish.

Boudicca

Horsford, Norfolk

One for the Woad 4.0% **VGN DARK MILD**

A complex malty and rich mild with an enjoyable light, bitter finish from four hops.

Queen of Hops 3.7% **VGN SESSION PALE**

A definitive grapefruit hoppiness dominates throughout. A backdrop of ginger and gentle grassiness appears before a growing dryness gains ascendancy.

Three Tails 3.9% **VGN** **GF** **SESSION BITTER**
A bitter backbone dominates throughout. Malt, grapefruit and pepper in the first taste fades as a dry bitterness slowly grows.

Bowler's Deeping Gate, Cambridgeshire

Sundance 4.5% **VGN** **PREMIUM GOLDEN**
Easy-drinking with a good dose of fruity hops and a sweet malty backbone.

Trusty Steed 5.2% **VGN** **PREMIUM GOLDEN**
A well-balanced beer that delivers a rounded flavour, with floral hints and a twist of citrus.

Brancaster Brancaster Staithes, Norfolk

Brancaster Best 3.8% **SESSION BITTER**
A refreshing session ale with a touch of citrus on the finish.

Oystercatcher 4.4% **PREMIUM GOLDEN**
A sunshine golden ale, refreshing and moreish.

The Wreck 4.8% **PREMIUM BITTER**
A stronger malty ale made with Pilgrim and Bramling Cross hops.

Brecon Brynmenyn, Bridgend

Corn Du 5.0% **PREMIUM BITTER**
Amber spring ale with a resinous spicy aroma.

Cribyn 4.5% **PREMIUM PALE**
An Extra Pale Ale, heavily dry hopped with Centennial hops for a rich, resinous yet citrusy aroma.

Dragon IPA 5.0% **PREMIUM PALE**
Golden beer, dry hopped with Centennial for a resinous aroma.

Pen y Fan 6.0% **PREMIUM GOLDEN**
Maris Otter pale and oat malts with Progress and Cascade hops.

Brew York York, North Yorkshire

Harpy Eagle 3.9% **VGN** **SESSION PALE**
Packed full of hops to bring strong fruity flavours of lemon, mango, grapefruit, and tropical fruits.

Rhubarba

Streisland 5.5% **HERB/SPICE/CULINARY**
A deliciously tart, yet creamy milkshake IPA rammed with rhubarb, vanilla and just a smidge of fiery ginger!



Bristol Beer Factory

Bristol, Avon

Espresso Martini 4.5% **HERB/SPICE/CULINARY**
Liquidised Crunchie bars in a stout, combined with cold-pressed coffee.

Lookout 4.0% **SESSION PALE**
Light-bodied and smooth, a bitter pale ale with an orange peel vibe to it.

Notorious 3.8% **SESSION BITTER**
Fruity hop aroma, light malt on the palate overlaid with citrus and tropical fruits before a lingering dry bitter aftertaste.

Beer Style Key

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

- Brown and Red Ales, Olds and Strong Milds
4.1%-6.4%
- Session Stouts and Porters
up to 4.9%
- Strong Stouts and Porters
5% and above
- Barley Wines and Strong Ales
6.5% and above
- Speciality Beers
Differently produced
- Speciality Beers
Flavoured

For a full description of the above styles please see p22



163 MAGDALEN STREET
NORWICH, NR3 1NF

The Malt & Mardle Micropub

CASK • KEG • CIDER
WINE • SPIRITS

WED - FRI: 16.00 - 22.30
SATURDAY: 13.00 - 22.30
SUNDAY: 13.00 - 19.00



The **Fat Cat**

“A Real Ale Lovers’ Paradise”
Roger Protz - GOOD BEER GUIDE

...

CAMRA

**National Pub of the Year
1998 & 2004**

...

GOOD PUB GUIDE

**Beer Pub of the Year
1998, 2003, 2008, 2010,
2013, 2016, 2017, 2018,
2019, 2020 & 2021**

...

**CAMRA 50th Anniversary
GOLD AWARD
Outstanding Achievement**

www.fatcatpub.co.uk



Broughton

Broughton, Borders

Glasgow Cross 5.0%**PREMIUM PALE**

A fruity, refreshing IPA with a good body and a pleasant hoppy flavour. A long lasting bitterness in the finish.

Hopo Proper IPA 5.0%**PREMIUM PALE**

American-style IPA with a floral fusion of old and new style brewing.

Old Jock 6.7%**STRONG ALE**

A bold Scotch ale, full-bodied, sweetish and fruity in the finish.

Wee Jock 80/- 4.4%**PREMIUM BITTER**

A modern 80 Shilling, malty, fruity and a wee spicy aftertaste.

Bruha

Eye, Suffolk

Bruha XO 8.5% **VGN****BARLEY WINE****Heritage Pale** 4.2% **VGN****SESSION PALE**

Uses heritage East Anglian malt with a touch of rye and New World hops to give a zesty tropicla aroma.

Session Pale 3.9% **VGN****SESSION PALE**

Full-flavoured session pale ale.

Bull of the Woods

Kirby Cane, Norfolk

Hacienda 4.0%**SESSION PALE**

A user-friendly hoppy session pale ale with Cascade and Amarillo hops.

Loaded 4.9% **VGN****PREMIUM GOLDEN**

Summit, Comet and Ekuano-topped West Coast style golden beer.

Season of the Witch 4.8% **SESSION PORTER**

Dark roasted malts and bitter chocolate with fruity currants wrapped up with a velvety mocha finish.

Vapour Trail 4.3%**SESSION PALE**

Well-balanced with grapefruit and mandarin complementing a hoppy bittersweet base. Floral notes fade in a long drying finish.

Castle Rock

Castle Rock, Nottinghamshire

Elsie Mo 4.7%**PREMIUM BITTER**

A strong ale with floral hops evident in the aroma. Citrus hops are mellowed by a slight sweetness.

Preservation 4.4%**PREMIUM BITTER**

A traditional copper-coloured English best bitter with malt predominant. Fairly bitter with a residual sweetness.

Cellar Head

Flimwell, Kent

Session Best 4.0%**SESSION BITTER**

Kentish Goldings, Fuggle and Northdown hops combine to give a spicy and slightly fruity finish.

Session Pale 3.8%**SESSION PALE**

Straw-coloured fresh pale ale has tropical fruit and sweet floral aromas with the intense flavour of gooseberry and green grapes.

Chalk Hill

Norwich, Kent

Black Anna 4.2%**SESSION STOUT**

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

CHB 4.2%**SESSION BITTER**

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

Cask-Ade 4.0%**SESSION PALE**

Light citrusy bitter.

Cliff Quay

Debenham, Suffolk

Tolly Roger 4.2%**SESSION BITTER**

Well-balanced, mid-gold summer beer with a bittersweet hoppiness, some biscuity flavours and hints of summer fruit.

Tumble Home 4.7%**PREMIUM BITTER**

Aroma of marzipan and dried fruit. Flavour reminiscent of Amaretto, leading to a short, bitter, slightly spicy aftertaste.

Cliff Quay Bitter 3.4%**SESSION BITTER**

Pleasantly drinkable, well-balanced malty sweet bitter with a hint of caramel. A good flavour for such a low gravity beer.

Cold Black Label

Brynmenyn, Bridgend

Pirate Bay 5.0%**PREMIUM GOLDEN**

A golden IPA showcasing the treasures of Citra and Mosaic hops.

Singing Sword 4.2%**FRUIT**

A lime-infused Extra Pale Ale.

Beer Style Key

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

- Brown and Red Ales, Olds and Strong Milds
4.1%-6.4%
- Session Stouts and Porters
up to 4.9%
- Strong Stouts and Porters
5% and above
- Barley Wines and Strong Ales
6.5% and above
- Speciality Beers
Differently produced
- Speciality Beers
Flavoured

For a full
description
of the above
styles please
see p22



Cross Bay

Morcambe, Lancashire

Hope & Glory 4.0%

SESSION BITTER

Lancashire bitter. Hoppy and smooth.

Zenith 5.0%

PREMIUM BLOND

Fruity sweetness followed by some hop bitterness with a little dryness in the finish.

Dark Star

Partridge Green, West Sussex

Hophead 3.8%

SESSION GOLDEN

A golden-coloured bitter with a fruity/hoppy aroma and a citrus/bitter taste and aftertaste. Flavours remain strong to the end.

Deya

Cheltenham, Gloucestershire

Steady Rolling Man 5.2% **PREMIUM GOLDEN**

Intense tropical fruit hop aromatics and taste.

Downtown

Downton, Wiltshire

Elderquad 4.0%

HERB/SPICE/CULINARY

Golden-yellow bitter with a floral fruity aroma leading to a good well-hopped taste with hints of elderflower.

Dryish finish with good fruit and hop balance.

Honey Blonde 4.3% **HERB/SPICE/CULINARY**

Straw-coloured golden ale, easy-drinking with initial bitterness giving way to slight sweetness and a lingering balanced aftertaste.

Earl Soham

Earl Soham, Suffolk

Albert Ale 4.4%

PREMIUM BITTER

A soft, fruity, traditional bitter, slightly sweet and brewed with Fuggles hops and a little dark malt.

Gannet 3.3%

DARK MILD

A balanced mild, sweet and fruity flavour with a lingering, coffee aftertaste.

Elgood's

Wisbech, Cambridgeshire

Black Dog 3.6%

DARK MILD

Black-red mild with liquorice and chocolate. Dry roasty finish.

Cambridge Gold 3.9%

SESSION PALE

Brewed using Maris Otter pale malt and hopped with Sovereign and Cascade hops.

Rye of the Tiger 4.7%

RED ALE

The use of a single UK hop and lots of pale ale, amber malts with a generous helping of Rye Crystal, give a rich, malty, fruity beer.

Elland

Elland, West Yorkshire

1872 Porter 6.5%

STRONG PORTER

Creamy, full-flavoured porter. Rich liquorice flavours with a hint of chocolate from roast malt. A soft but satisfying aftertaste of bittersweet roast and malt.

Nettle Thrasher 4.4%

PREMIUM BITTER

A flavoursome copper ale, complex and fruity with a smooth fruity character and delicate blackcurrant aroma.

Elmtree

Snetterton, Norfolk

Best Bitter 4.2%

SESSION BITTER

Traditional malt and hop nose. Solid and well-balanced with a bittersweet hoppy maltiness throughout.

Burston's Cuckoo 3.8%

SESSION GOLDEN

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

Golden Pale Ale 5.0%

PREMIUM PALE

Sweet fruity aroma with hints of honey. Even-handed mix of lemon and crisp hoppiness with a defined bittering finale.

Professor 3.8%

DARK MILD

A deep ruby mild.

Fat Cat

Norwich, Norfolk

Marmalade Cat 5.5%

PREMIUM BITTER

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

Velvet Joe 4.9% **VGN**

SESSION PORTER

Fengate

Aylisham, Norfolk

Cobble Acre Pale 4.5% **VGN**

PREMIUM PALE

Brewed with Sovereign, First Gold and Bullion Hops.

Double India Pale Ale 7.5% **VGN**

BRITISH IPA

Five Points

Hackney, Gt London

Best 4.1%**SESSION BITTER**

Balanced bitter with earthy and sweet caramel aromas. Dry, roasty nutty flavours overlaid with caramelised orange. Spicy hoppy bitter finish.

Railway Porter 4.8%**SESSION PORTER**

Smoky, black porter with raisins, dark chocolate, plums and touch of marmalade. Lasting finish is bitter roasty dry and lingering.

Golden Triangle

Barford, Norfolk

Citropolis 3.9% VGN**SESSION GOLDEN**

Light, refreshing and zesty with citrus hop notes and fruity aroma.

Idahopolis 4.0% VGN**SESSION GOLDEN**

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

Mosaic City 3.8% VGN**SESSION GOLDEN**

Full-bodied lemon citrus character, and the hops provide depth throughout. A subtle malty bitterness quickly fades.

Grain

Harleston, Norfolk

316 3.9% VGN**SESSION PALE**

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

The O.G.**Redwood 4.7% VGN****PREMIUM BITTER**

A newer version of this red-amber ale, reverting to the original strength.

Lignum Vitae 6.5% VGN**NEW WORLD IPA**

Orange, toffee and banana on the nose and first taste. A smooth digestive sweetness adds depth as bitterness slowly grows.

Green Jack

Lowestoft, Suffolk

Big Dog 4.0%**HERB/SPICE/CULINARY**

A golden rye beer with hints of caramel and toffee. Brewed for the Geldeston Locks Community Pub.

Fruit Bat 5.5%**FRUIT**

Based on Gone Fishing, it is infused with plums to create a deep amber bitter with a sweet fruity finish.

Trawlerboys 4.6%**PREMIUM BITTER**

Tawny premium bitter with sweet malt gently balanced by caramel and fruit, and a lingering hop bitterness providing contrast.

Mahseer 5.8%**NEW WORLD IPA**

Its hoppy but the malt still comes through without overpowering citrus flavours.

**LACONS****Lacons**

Gt Yarmouth, Norfolk

Encore 3.8% VGN**SESSION PALE**

A solid hop backbone with strong citrus support. Sweetness subsides as a crisp dryness emerges in the long strong finale.

Falcon 4.2% VGN**SESSION BITTER**

Complex, with malt, caramel, hop and plum vying for supremacy. Both smooth and grainy with a well-rounded, bittersweet finale.

Legacy 4.4% VGN**PREMIUM GOLDEN**

Grapefruit and lemon nose and first taste, where a crisp bitterness is also encountered. Some malt in a bitter finish.

Old Nogg 6.0% VGN**OLD**

Rich and imposing with prunes, molasses, liquorice, and fruitcake adding variety.

Phantom 4.6% VGN**PREMIUM PALE**

Flavour packed with a complex soul of ripe citrus. A faint undertone of berries and apricot on the end provide a dry bitter finish.



THE KINGS ARMS

SERVING
NORWICH
SINCE
1867

TRADITIONAL BEERS MEET LOCAL & MODERN ALES

LIVE MUSIC

DJ WESLEY ^{29/10}
8:30

19/11 ^{8:30}
THE LOVINGHANDFUL

NEW YEARS EVE FROM 9PM

EBB TIDE

POKER NIGHTS

EVERY SUNDAY
FROM 7:15PM



Quiz nights
from 8pm

LAST WEDNESDAY MONTHLY

OPEN: SUN-THURS 12-11PM / FRI-SAT 12-11.30PM

REAL ALES
PLUS 12 CIDER

SKY SPORTS
& BT SPORT

DOGS
WELCOME

Takeaways
welcome

22 HALL RD, NORWICH NR13HQ

TEL: 01603 477888  KINGSARMSNR1  KINGS ARMS NORWICH

Design by LargeLee Creative // largelee.creative@gmail.com

WWW.KINGSARMSNORWICH.CO.UK

St Andrew's Hall

Breweries H-Z

Hammerton

Islington, Gt. London

N1 4.1%**SESSION PALE**

Biscuity sweet pale ale balanced by grapefruit and a building bitterness. Finish has a peppery character and is slightly dry.

N7 5.2%**PREMIUM PALE**

Full-bodied pale ale. Sweet honey with marmalade, earthy hops and a hint of apricot. Spicy, sweet finish overlaid with dry bitterness.

Humber Doucy

Bacton, Suffolk

Pale Ale 4.4% **VGN****PREMIUM PALE**

Hoppy, sessionable, UK Cascade hops give a citrusy flavour and a touch of Vienna Malt creates a refreshingly dry finish.

Porter 5.0% **VGN****STRONG PORTER**

Smooth, American-style robust porter.

King Slayer 3.6% **VGN****SESSION BITTER**

Malty with smooth sweetness, made with Target and Jester hops to give notes of blackcurrant.

Humpty Dumpty

Reedham, Norfolk

Hop Harvest Gold 4.5%**PREMIUM GOLDEN**

A pale golden ale brewed with a variety of hops, including freshly-harvested 2022 hops from Alderfen Marshes, Surlingham, Norfolk.

Swingbridge Stout 4.1%**SESSION STOUT**

Dark chocolate is the signature in both aroma and taste of this full-flavoured dark-hued brew.

Swallowtail 4.0%**SESSION PALE**

Full-bodied marmalade and biscuit aroma with matching beginning. Grainy texture is enhanced by solid bitter notes flowing onward.

Left Handed Giant

Bristol, Avon

Dark Mild 4.0% **VGN****DARK MILD**

Notes of English hedgerow berries, smooth caramel and lightly-roasted malt.

XPA 4.0% **VGN****SESSION GOLDEN**

A light in colour Pale Ale with a bright and rounded hop character from a careful selection of German, Slovenian and American hops.

Leigh on Sea

Leigh-on-Sea, Essex

Legra 3.8%**SESSION PALE**

A light and fresh golden ale. Single hopped with Citra.

Six Little Ships 4.2%**SESSION BITTER**

A British best bitter, hopped with suitably titled seafaring hops; Admiral and Columbus.

Liquid Light

Sneinton, Nottinghamshire

Vacuum Boots 4.9% **VGN****PREMIUM PALE**

Using Cascade, Cashmere and Idaho 7 for a lovely floral, peach and mango flavour profile.

Mighty Oak

Maldon, Essex

Bat Juice 4.3%**SESSION BITTER**

Cascade IPA 6.2% **BRITISH IPA**
Robust in character, nicely bitter but balanced with an intense floral hop flavour. Subtle hints of grapefruit on the aroma.

Old Man & The Sea 4.1%**SESSION STOUT**

Rich, black, creamy stout with flavours of espresso coffee, dark chocolate and a hint of dark fruit.

Oscar Wilde 3.7%**DARK MILD**

Roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish.

Mile Tree

Maldon, Cambridgeshire

Hopfire Pale 4.0%**SESSION PALE**

Triple-hopped pale ale.

Rolling Mile 3.6%**SESSION BITTER**

Copper-brown ale with a rich malt flavour and a subtle hop aroma.

Beer Style Key

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

For a full description of the above styles please see p22

epicstudios

HIGHLIGHTS



- 30/10 BFLF (2PM) THE ORB (8PM)
- 01/11 BODEGA
- 02/11 CLEARWATER CREEDENCE REVIVAL
- 03/11 MAGIC OF MOTOWN
- 05/11 SWIFTOGEDDON
- 06/11 SETH LAKEMAN



- 17/11 THANK YOU FOR THE MUSIC
- 19/11 BORN ON ROAD
- 30/11 GONG + OZRIC TENTACLES
- 01/12 THE MANFREDS
- 02/12 MARTIN KEMP'S BACK TO THE 80S
- 07/12 BABYBIRD + IAN PROWSE



- 08/12 FAST LOVE
- 15/12 LOST IN MUSIC
- 21/12 ASH & FRIENDS XMAS BASH
- 23/12 BAD MANNERS
- 02/02 BRIAN JONESTOWN MASSACRE
- 10/02 THE MUSIC OF PRINCE



- 12/02 G2 DEFINITIVE GENESIS
- 17/02 CRAIG CHARLES FUNK & SOUL CLUB
- 18/12 ELVANA: ELVIS FRONTED NIRVANA
- 23/02 KRIS BARRAS BAND
- 11/03 OAS-IS
- 25/03 ABSOLUTE BOWIE

FOR TICKETS OR FURTHER INFORMATION ABOUT OUR EVENTS,
HEAD TO OUR WEBSITE: WWW.EPIC-TV.COM/EVENTS

Milton

Milton, Cambridgeshire

Medusa 4.6% **STRONG MILD**
Cocoa, vanilla and fruitcake aromas are backed by a satisfying yet subtle bitterness.

Minotaur 3.3% **DARK MILD**
A dark ruby mild with liquorice and raisin fruit throughout. Light dry finish.

Moon Gazer

Hindringham, Norfolk

Jigfoot 4.0% **SESSION PALE**
Orange peel and honey nose. Marmalade intro bolstered by well-defined bitterness.

Witch-Hare 5.0% **RED ALE**
An intensely malty ale, with some lovely fruity hops to create a balanced, warming beer.

Bouchart 4.9% **STRONG MILD**
Savoury smoky-bacon character throughout. Bittersweet dark chocolate nuances give depth. A smooth and creamy finish with hints of blackcurrant.

Moonshine

Fulbourn, Cambridgeshire

Anthropos Ale 4.1% **VGN** **SESSION PALE**
Brewed for the Anthropos festival.

Cambridge

Best Bitter 4.1% **VGN** **SESSION BITTER**
Copper coloured, English best bitter; the malt and hop aromas carry through to the taste and the finish is rounded with a growing hop bitterness.

Raspberry Porter 4.5% **VGN** **FRUIT**
Raspberries added to Nightwatch Porter. Mellow fruit taste.

Moor

Bridgwater, Somerset

Nano Cask 3.8% **SESSION BITTER**
Hints of fruit in the aroma, bittersweet flavours of malt and hops which fade in the short finish.

Revival 3.8% **SESSION PALE**
Cloudy orange colour with some peachy aroma, flavours of slightly resinous hops and a gentle bitterness in the short finish.

Mr Winter's

Norwich, Norfolk

Evolution APA 4.0% **SESSION GOLDEN**
Clementine on the nose is followed by lemon and grapefruit in the body. Hoppy bitterness develops in a full-bodied finish.

Helix 4.0%**SESSION BLOND**

This extra pale ale blends delectable pine and resinous notes with a satisfying crisp, hoppy finish.

Quantum Gold 4.1% **SESSION GOLDEN**

A hint of hops in the aroma. Initial taste combines a dry bitterness with fruity apple. Fading dry bitter finish.

Tranquillity 4.2% **SESSION BITTER**

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

**Beer Style Key**

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

- Brown and Red Ales, Olds and Strong Milds
4.1%-6.4%
 - Session Stouts and Porters
up to 4.9%
 - Strong Stouts and Porters
5% and above
 - Barley Wines and Strong Ales
6.5% and above
 - Speciality Beers
Differently produced
 - Speciality Beers
Flavoured
- For a full
description
of the above
styles please
see p22



Better beer. Delivered.

A new bespoke craft beer wholesaler for Norfolk and Suffolk

Based in the centre of Norwich, Boom Towers started trading in the summer of 2022, distributing hand picked beers from some of the highest rated craft breweries from around the UK to pubs, bars and restaurants throughout Norfolk and Suffolk.

Verdant, Cloudwater & Deya are always available as well as an ever changing line up of brilliant beer & cider from exceptional craft breweries. Offering a bespoke service with no minimum order & guaranteed delivery on a day & time to suit your business needs.

- Bespoke service at a day & time that suits you
- Working in partnership with breweries at the forefront of the of the brewing industry
- No minimum order, no minimum spend
- New beers released on a weekly basis
- For more info / to sign up to the mailer contact beer@boomtowers.co.uk / 07932 996776

www.boomtowers.co.uk



SCAN ME



SIR TOBY'S BEERS

- NORWICH MARKET -

Stalls 182 and 183

Craft Beer Shop & Market Bar
Local Real Ales, Ciders, Wines & Spirits
European & US Imports
Subscription Beer Box Service
Deliveries in Norfolk



sirtobysbeers.co.uk



SCAN ME

THE STANFORD ARMS

94 Stanford Street, Lowestoft

Craft Beer & Real Ale Pub
20 Cask & Keg Beer Lines
Live Music, Festivals & Events
Beer Garden
Woodfired Pizzas



stanfordarmslowestoft.co.uk



Nethergate**Eons Milk Stout** 5.0%
Milk stout.Long Melford, Suffolk
STRONG STOUT**Old Growler** 5.0%

Robust dark brown porter with appealing bittersweet meld of roast malt, hop and caramel, and a sustained finish with developing hop bitterness.

STRONG PORTER**North Riding****Parkin Porter** 4.5%
Aromas of chocolate and ginger. Light sweet and spicy finish.Scarborough, North Yorkshire
SESSION PORTER**Old Chimneys****Good King Henry** 10.5%
Classic Imperial stout, multi-award winner.Market Weston, Suffolk
IMPERIAL STOUT**Opa Hay's****Das Bier** 5.2%
Straw-coloured Pilsener style beer brewed with lager yeast.Aldeby, Norfolk
LAGER**Engel's Pale Ale** 4.8%

Sweet and malty with a light hop character.

PREMIUM PALE**Osset****Simcoe** 4.0%
Single-hopped beer.Ossett, West Yorkshire
SESSION PALE**Yorkshire Blonde** 3.9%

Sweet beer with peachy fruity flavours and gentle bitter finish.

SESSION BLOND**White Rat** 4.0%

Inviting citrus hops and fruit aromas last throughout. Sweet malt adds body and balance. The hop bitterness rises in the slightly drier finish.

SESSION GOLDEN**Panther****Beast of the East** 5.5%
A hoppy resinous bouquet with hints of sweetness.Reepham, Norfolk
NEW WORLD IPA

Earthy, peppery beginning with a hoppy backdrop. Long drying bitter citrus finish.

Platinum Pale 3.9%

New World pale ale using Moteuka hops from New Zealand amongst others.

SESSION PALE**Golden Panther** 3.8%

Refreshing orange and malt notes flow through this well balanced easy drinking bitter.

SESSION GOLDEN**Papworth****Crystal Ship** 4.2% **VGN**

An amber-coloured ale with a light body and a strong citrus finish.

Erith, Cambridgeshire
SESSION BITTER**Saison D'Etre** 6.0% **VGN**

Orange citrus, with a fresh and subtle spicy character from yeast esters.

SAISON**Fen Skater** 4.0% **VGN**

Fresh fruity hop flavours with a clean, crisp and refreshing finish.

SESSION PALE**Peerless****Knee Buckler** 5.2%

Lots of initial hop bitterness which is matched with a little hint of sweetness from the use of Crystal and Caramalts.

Birkenhead, Cheshire
PREMIUM PALE**Oatmeal Stout** 5.0%

The use of oats gives a good mouthfeel, and dark malts provide lots of backbone with toffee and caramel tones.

STRONG STOUT**Pell & Co****Patriot Pale** 4.0% **VGN**

Tazy Pale Ale slightly hoppy with hints of lemon.

Neatishead, Norfolk
SESSION PALE**The Farrier** 4.5%

Malt ruby bitter, with fruity undertones.

PREMIUM BITTER**Miss E Malt** 3.9%

Session bitter with rye and Amarillo hops.

SESSION BITTER**People's****Norfolk Cascade** 4.5% **VGN**

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

Thuriton, Norfolk
PREMIUM GOLDEN**Thurlton Gold** 4.2% **VGN**

Pale malts and Northern Brewer hops with a late addition of Cascade hops to give a citrus edge.

SESSION GOLDEN**Pomona Island****Dr Worm** 4.1% **VGN**

Hopped with Mosaic, Pacifica, Chinook and El Dorado.

Salford, Gt Manchester
SESSION PALE**Beer Style Key**

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

- Brown and Red Ales, Olds and Strong Milds
4.1%-6.4%
 - Session Stouts and Porters
up to 4.9%
 - Strong Stouts and Porters
5% and above
 - Barley Wines and Strong Ales
6.5% and above
 - Speciality Beers
Differently produced
 - Speciality Beers
Flavoured
- For a full description of the above styles please see p22

Portobello

North Kensington, Gt London

Market Porter 4.6% **HERB/SPICE/CULINARY**
Rye porter with sweet chocolate and unripe plums on the palate. Finish which is of dry dark chocolate and a little fruit.**Star** 4.3% **SESSION BITTER**

Caramel toffee character throughout. Orange and apricot fruits in the flavour and notes of orange on the nose. Spicy dry bitter finish.

RedWillow

Macclesfield, Cheshire

Feckless 4.1% **SESSION BITTER**

Well balanced best bitter, malt and hop in the taste with some fruit and roast flavours.

Weightless 4.2% **SESSION PALE**

Well rounded pale ale with a promise of fruit and hop at the start, full-bodied bittersweet fruity middle and lasting finish.

Rudgate

Tockwith, North Yorkshire

Ruby 4.4% **STRONG MILD**

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

Valkyrie 5.0% **PREMIUM PALE**

American West Coast pale ale. Gold in colour with a tropical hoppy finish.

S&P

Horsford, Norfolk

Blackberry Porter 4.4% **VGN FLAVOURED**

A fruity little number, with a lingering sweet taste of blackberries and a fruity aroma.

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

Deep dark roast notes dominate this singularly dry stout. Sweet biscuit notes fade in an increasingly bitter chocolate finish.

Marsha's Mood 4.4% **VGN STRONG MILD**

Full-bodied mild, beautiful aroma, packed with flavour from the many roasted malts.

Norfolk Green Hop 3.9% **VGN SESSION BITTER**

Full-bodied mild, beautiful aroma, packed with flavour from the many roasted malts.

Saltaire

Shipley, West Yorkshire

Amarillo 4.5% **PREMIUM PALE**

The vibrant Amarillo hop infuses fresh, orange flavours into this bright, refreshing beer.

South Island 3.5% **SESSION PALE**

This golden-coloured pale ale has an intensely hoppy aroma which follows through to a well balanced fruity, citrus flavour and a long hoppy finish.

Shortts

Thorndon, Suffolk

Blondie 4.0% **SESSION PALE**

Subtle but refreshing citrus fruit followed by a spicy and almost honey-like lingering bitter finish.

Two Tone 3.8% **DARK MILD**

A sweet, dark mild with roasted malt and chocolate flavours.

Spey Valley

Keith, Moray

Spey's Cadet 4.5% **PREMIUM PALE**

Made with lager and ale malts, for a beautifully balanced IPA-Lager hybrid beer.

Stillman's IPA 4.6% **HERB/SPICE/CULINARY**

Amber hoppy bitter with a whisky background.

St Peter's

South Elmham, Suffolk

Plum Porter 5.0% **FRUIT**

Dark full-flavoured and fruity, made with the addition of chocolate malt in the mash, alongside choice English hops complementing the natural plum flavour.

Gold Dust 4.5% **PREMIUM GOLDEN**

Light golden ale similar in character to a Czech lager.

Stow Fen

Bungay, Suffolk

Stock Bridge Best 4.6% **PREMIUM BITTER**

Very traditional hoppy beer.

Twisted Oak IPA 5.0% **PREMIUM GOLDEN**

Slightly bitter dry and hoppy.

Angels Way 4.4% **PREMIUM BITTER**

Amber-coloured beer.

Thirst Class

Reddish, Cheshire

Bitter Me Up 3.8% **SESSION BITTER**

A sessionable bitter with decent hoppiness and a properly nice bitter finish.

Green Bullet 4.7% **PREMIUM PALE**

Strong hop aroma. Bitter, peppery hop flavour with prominent pale malt and balanced with sweet fruitiness. Dry bitter finish.

Three Blind Mice

Little Downham, Cambs

Duality V1 6.5% **VGN NEW WORLD IPA**

A NEIPA brewed using Verdant IPA yeast. This version is hopped with Mosaic, Galaxy and El Dorado.

Duality V2 6.5% **VGN NEW WORLD IPA**

A New England IPA brewed using Verdant IPA yeast. This version is hopped with Mosaic, Enigma and Idaho 7.

Old Brown Mouse 4.2% **SESSION BITTER**

Malty bitter with a hint of dark toffee.

Tindall

Seething, Norfolk

Galaxy Dream 4.0% **SESSION PALE**

Extra-pale ale, dry-hopped with Mosaic.

Mild 3.7% **DARK MILD**

Soft malty, dark fruit bouquet. Balanced, with fig roll, roast and a crisp, bitterness leading to a strong savoury finish.

Cascade Best 4.2% **SESSION BITTER**

Toffee and treacle malt flavour balanced by a dry hopping of American cascade for a hoppy aroma.

Tombstone

Gt Yarmouth, Norfolk

Big Nose Kate 5.2% **PREMIUM BITTER**

Rich ruby ale, full of tropical fruit flavours leading to a bittersweet finish.

Blackfoot Plum Porter 4.8%
Smoked plum porter.

Hopalong 4.0% **SESSION GOLDEN**
A golden ale with bold citrus flavours.

Totally Brewed Nottingham, Nottinghamshire

Guardians of the Forest 3.8% **VGN** **SESSION PALE**
Citra, Mosaic and Simcoe as both late- and dry-hop additions.

Tydd Steam Tydd St. Giles, Cambridgeshire

Black Pig 4.2% **SESSION STOUT**
Light roasted malty and smooth.

Scoundrel 4.0% **SESSION BITTER**
Easy-drinking amber session bitter, light malt flavours and citrus notes on the finish.

Piston Bob 4.6% **PREMIUM BITTER**
An amber bitter, moreish with well-balanced sweet toffee malt flavours and a crisp, spicy hop finish.

Vocation Cragg Vale, West Yorkshire

Bread & Butter 3.9% **SESSION GOLDEN**
A feast of floral hops with citrus aroma and taste. Robust bitter aftertaste.

Life & Death 6.5% **NEW WORLD IPA**
American-style IPA with flavours of tropical and citrus fruits and a lingering bitterness, set against a smooth malty backbone.

Wiper & True St Werburghs, Gloucestershire

Joyful Day 4.2% **SESSION PALE**
Aromas of light tropical fruit and tangerine in this pale ale.

Wolf Besthorpe, Norfolk

Sirius Dog Star 4.4% **RED ALE**
Rich tapestry of malt, roast and caramel with interwoven hop hints. Sweetness and bitterness provide a light but growing undercurrent.

Woild Moild 4.8% **STRONG MILD**
Heavy and complex with malt, vine fruit, bitterness and roast notes vying for dominance. Increasingly dry finish.

Golden Jackal 3.7% **SESSION GOLDEN**
Gentle lemon citrus aroma. A balanced mix of malt and hop with a crisp bitter tang. Burgeoning bitter swansong.

Woodforde's Woodbastwick, Norfolk

Bure Gold 4.3% **SESSION GOLDEN**
Singularly citrus throughout with a succinct hop garland. Sweet biscuit floats in the background over a bitter footing.

Nog 4.6% **OLD**
Echoes of Pontefract cake dominate. A plummy sweetness is aided by a dry bitterness and a hint of caramel.

Once Bittern 4.0% **SESSION BITTER**
A light malty nose. A dark marmalade tang gives an edge to the dominant malt character. Long bittersweet ending.

FRUIT

Volt 4.5%

A mix of lemon, lime, hop and biscuit flavours. Slightly astringent resinous notes add crispness and character at the end.

PREMIUM PALE

Nelson's 4.5%

Malt, hop and vine fruits dominate this full-bodied, well balanced brew. Caramel and bitterness add depth and contrast.

PREMIUM BITTER

Xtreme Ales

Peterborough, Cambridgeshire

BeXt Bitter 3.9%

A Bext friend is a person you have never met in real life, although you text them as if they are your bestie.

SESSION BITTER

PiXie 3.7%

Classic English pale session ale with Bravo and Antanum and Chinook hops.

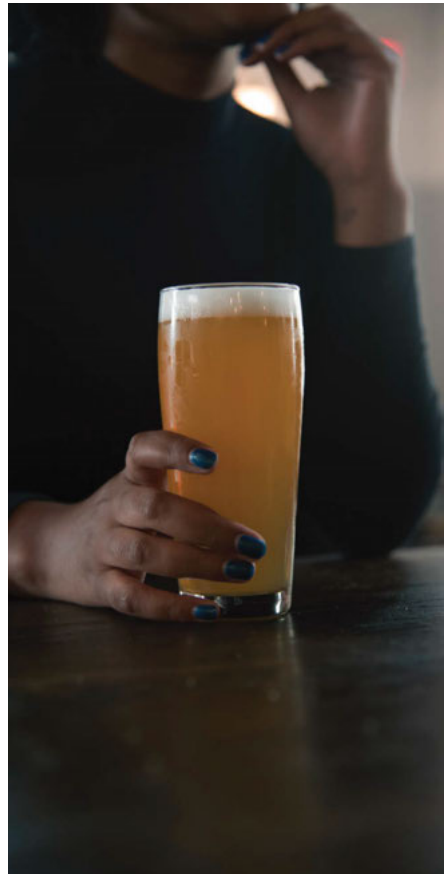
SESSION PALE

Xion Unfortgettable

Porter 5.6% **VGN**

Full-bodied porter with a slight plum palate.

STRONG PORTER





Come along and join us at the **Mighty Oak Tap Room**

home of the finest local ales • ciders •
wines • soft drinks • cheese boards

Open Tues-Sunday check website for opening
times www.micropubmaldon.uk
10 High Street Maldon CM9 5PJ

live music • quiz nights • reading room
Find us on Facebook and Twitter

MIGHTY OAK BREWERY

Open weekdays 9-5, pop
in and pick up some beer

18 pint and 36 pint
'beer in a box' great
for parties weddings
and summer BBQ

21A West Station Yard
Maldon CM9 6TR
01621 843713

www.mightyoakbrewing.co.uk

Check out website, facebook
and twitter for info on our
latest ales, open days, and
events.

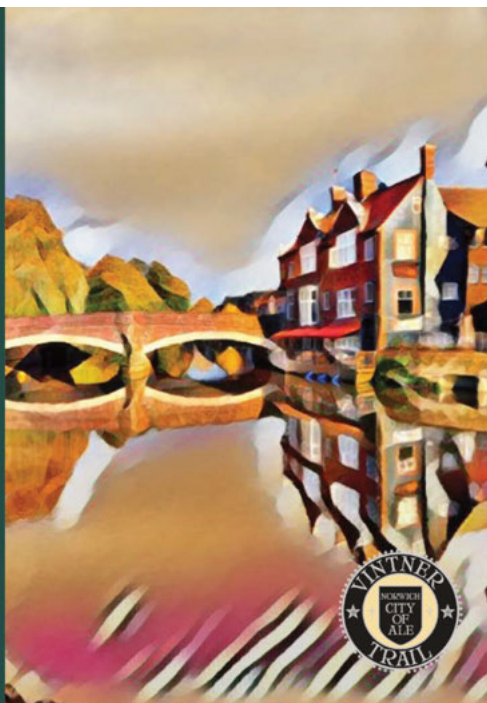
www.mightyoakbrewing.co.uk

THE **RIBS** REAL ALE PUB BY THE RIVER

Up to **11 ales** and **CIDERS**,
12 keg lines including
3 craft lines and a good
selection of craft cans and bottles

Great outside seating areas by the river
and some lovely food supplied by our
permanent pop ups, The Recipe Kitchen
and La Repubblica Della Pizza

24 Wensum Street
Norwich, NR3 1HY
www.ribsofbeef.co.uk



Curiosity Bar

St. Andrew's Hall

The Curiosity Bar returns for its fourth year, and this time Brecon is the featured brewery. The team at Brecon have sent twelve beers to the festival, many of which are the only cask in existence. We also have specially made beers from Moon Gazer and Opa Hays. We've worked hard to obtain beers that have never been seen at the beer festival before and we hope you enjoy them.

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



Ashover

Ashover, Derbyshire

XV 7.4%**NEW WORLD IPA**

Brewed for International Women's Day. Collab with Unite.

Billericay

Billericay, Essex

Billericay Barista 5.9%**FLAVOURED**

A rich dark Porter infused with freshly-ground coffee beans.

Bowler's

Deeping Gate, Cambridgeshire

Mangoes into a Bar 4.0% **VGN****SOUR**

Slightly sour, slightly salty, bursting with refreshing mango and a hint of coriander.

The Ryddler 6.4% **VGN****BRITISH IPA**

A long dry finish, West Coast hop aroma with spicy, woody and resinous notes.

Brecon

Brynmenyn, Bridgend

Abaty Tywyll 6.5%**FLAVOURED**

A cross between a Black IPA and an Abbaye beer.

Dark Skies 6.0%**SAISON**

Raspberry and vanilla sea salt black Saison.

HBC 472 5.5%**STRONG STOUT**

Experimental dry-hopped Stout.

HBC 630 5.7%**HERB/SPICE/CULINARY**

Experimental Golden Belgian IPA.

HBC 638 5.0%**WHEAT**

Experimental Hopfenweisse.

Last Mango in Powys 4.0%**FRUIT**

Mango-infused Session IPA.

Mind Bleach Jin'd 10.0%**BLACK IPA**

Imperial Black IPA infused with Juniper berries taken from a gin still.

Mind Peroxide 10.0%**NEW WORLD IPA**

Imperial Blonde IPA.

Pale Skies 6.0%**SAISON**

Raspberry and vanilla sea salt pale saison.

Porthor 5.7%**STRONG PORTER**

Dark Burgundy hopped Porter.

Sabro Kolsh 4.8%**LAGER**

Dry-hopped Kölsch.

Sychofant 5.7%**LAGER**

Brut IPA with Sabro hops.

Brentwood

Brentwood, Essex

Grand Marnier

Chockwork 6.5% **VGN** **GF** **HERB/SPICE/CULINARY**

The robust flavours of Chockwork are backed by a warming mouthfeel of Grande Marnier.

Brew York

Brentwood, North Yorkshire

Marris The Otterr 3.9% **VGN** **SESSION BITTER**

Hopped with three varieties of new world hops, set against a malt backbone of five different malts.



{PIE} {BEER} {GOODTIMES}

THE RUMSEY WELLS

dedicated to the art of good drinking

4 ST ANDREWS STREET, NORWICH NR2 4AF (3 MINS AWAY!)



WE HAVE A BEER FOR EVERY PALATE

BREWING
FLAVOURSOME
BEER IS IN
OUR DNA

MrWinters

BUY ONLINE
MRWINTERSBEER.CO.UK
01603 787820
SALES@MRWINTERSBEER.CO.UK

Deya Cheltenham, Gloucestershire**Crocodillos Motorcycle****Football** 4.6% **VGN** **PREMIUM PALE**

A soft juicy cask pale, with notes of gooseberry, orange and peach with a firm bitterness.

Elephant School Brentwood, Essex**Pineapple Express** 5.4% **VGN** **FRUIT**

A soft malt bill of oats and wheat pairs beautifully with the pineapple and papaya aromas.

Sombrero 4.5% **VGN** **SAISON**

Burst of passionfruit and a hint of mint.

White Elephant 4.0% **LIGHT MILD**

Golden mild brewed with coriander.

My Milk Stout Brings all the Bulls to the Yard 4.5% **SESSION STOUT**

Chocolate, caramel, coffee and dried fruit collide with the roasted biscuity malt to produce a complex and smooth milk stout.

Fat Cat Norwich, Norfolk**Curiosity Kills** 4.6% **HERB/SPICE/CULINARY**

Liquorice and chilli stout.

Leigh on Sea Leigh on Sea, Essex**2021** 8.5% **BARLEY WINE**

Complex flavours of toffee and vinous fruit.

Liquid Light Sneinton, Nottinghamshire**Ramble On** 3.9% **VGN** **SESSION PALE**

Hazy session pale ale.

Moon Gazer Hindringham, Norfolk**Full Caff Pale** 3.9% **HERB/SPICE/CULINARY**

Cold-pressed coffee and lactose.

Raspberry Ripple 5.0% **FRUIT**

Cold-pressed coffee and lactose.

Mr Winter's Norwich, Norfolk**Peaches & Mangos****Session Pale** 4.4% **VGN** **FRUIT****Nene Valley** Oundle, Northamptonshire**American Amber** 6.0% **VGN** **PREMIUM BITTER**

Brewed with Brewdog Norwich as part of Collabfest 22.

Imperial Stout 11.5% **VGN** **IMPERIAL STOUT**

Coffee and black treacle on the nose, with an abundance of chocolate and toasted malt flavours, leading to a velvety smooth finish with a hint of dark fruits.

Neptune Liverpool, Merseyside**Sea Of Dreams** 4.2% **SESSION PALE**

Ripe tropical fruits at the fore, leading to a soft and juicy citrus finish.

Waterfall Dawn 5.1% **PREMIUM PALE**

Brewed using Citra, Simcoe & Ekunao hops.

Odyssey Whitbourne, Herefordshire**Flying On Time** 4.5% **PREMIUM GOLDEN**

A pleasing balance of fruit salad and a creamy-dry texture against mild bitterness.

Lazarus 5.0% **PREMIUM PALE**

A cloudy pale ale with a citrus after taste.

Opa Hay's Aldeby, Norfolk**Liquid Bread** 5.2% **WHEAT**

Bavarian-style wheat beer which comes naturally cloudy because of the use of original Bavarian Wheat Beer yeast.

Purple Haze 5.2% **WHEAT**

Wheat beer coloured with natural beetroot juice.

Play Brew Middlesbrough, North Yorkshire**Honey Pie** 6.3% **FLAVOURED**

Honeycomb and marshmallow knickerbocker glory ice cream stout.

Raspberry & Milk**Sticky Lolly** 5.5% **FLAVOURED**

Based on a certain drumstick lolly that we all enjoyed as kids.

Slip Up 5.8% **FLAVOURED**

Banana choc chip cake stout.

Beer Style Key

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

- Brown and Red Ales, Olds and Strong Milds 4.1%-6.4%
- Session Stouts and Porters up to 4.9%
- Strong Stouts and Porters 5% and above
- Barley Wines and Strong Ales 6.5% and above
- Speciality Beers Differently produced
- Speciality Beers Flavoured

For a full description of the above styles please see p22

Pomona Island

Salford, Gt Manchester

Cruffatin 4.1% **VGN****SESSION BITTER**

Caramel with earthy and herbal tone.

Purple Moose

Porthmadog, North West Wales

Cwrw Ysgawen 4.0% **HERB/SPICE/CULINARY**

A pale and refreshing elderflower beer with a good citrus fruit aroma, bittersweet taste, and a zesty, hoppy, mouthwatering finish.

Ochr Dywyll Y Mws 4.6%**OLD**

A dark, complex beer quite hoppy and bitter with roast undertones. Malt and fruit flavours also feature in the smooth taste and dry finish.

Rat

Huddersfield, West Yorkshire

Iron Rat 4.8%**PREMIUM PALE**

Fairly dry and bitter, with intense aromas of citrus, tropical fruits and pine.

Lumber Rat 4.1%**DARK MILD**

Silky smooth and chocolately, this is a deep brown malt-forward ale with a mild bitterness from delicate, floral East Kent Goldings hops.

Rat Attack 3.8%**SESSION BITTER**

A pale golden session beer packed full of Centennial hops. Generous dry hopping gives powerful citrus aroma.

Ratmospheric 4.2%**SESSION PALE**

A pale and hoppy light refreshing bitter with hints of pine and lemon in the aroma from Chinook and Citra hops.

Siren

Finchampstead, Berkshire

Tides 11.0% **VGN****IMPERIAL STOUT**

Chocolate aromas and the distinct spices of Amburana prominent. A taste of vanilla, marzipan and tonka.

Three Blind Mice

Little Downham, Cambs

Mordrakes Reserve 11.5% **IMPERIAL STOUT**

Aged in a Speyside whisky barrel for 24 months.

Totally Brewed

Nottingham, Nottinghamshire

Crazy Like A Fox 4.5% **PREMIUM BITTER**

Copper-coloured malty best bitter with a caramel aroma and a gentle bitter finish.

Into The Portal 5.6%**STRONG PORTER**

Sweet fruitiness, hints of stone fruit and coffee.

Two By Two

Wallsend, Northumberland

Sabro Amarillo**Ekuant** 4.9%**PREMIUM PALE**

Full bodied with refreshing tropical flavours.

Snake Eyes 4.7%**PREMIUM PALE**

Mosaic single-hopped pale light with a fruity tropical hop character.

Xtreme Ales

Peterborough, Cambs

Blax Forest Stout 4.5% **VGN** **SESSION STOUT**

Dark cherry dominates as you would expect.

Rhubarb X**Custard** 6.0% **VGN****STRONG PORTER**

A festival special, full-bodied Porter: Sweet and Tart.

Strawberry Xtreme 4.5% **VGN****FRUIT**

Strawberry and vanilla milk stout . Just like your favourite box of chocolates.

VIX-Rhubarb**IPA** 5.0%**HERB/SPICE/CULINARY**

A classic IPA with a twist of fresh home-grown rhubarb. Slightly tart.



Beer from the Wood

Why Beers from the Wood?

Well actually, once upon a time virtually every item of food and drink was stored in wooden casks as, for centuries, there was no other container available. Brewers were always concerned that by the time the product was sold it could be radically different in taste from how they intended. With the advent of metal casks - initiated in the USA, where refrigeration also came into play due to the vast distances beer was transported, the UK brewers increasingly turned away from traditional casks to ensure consistency of taste.

At the start of the 21st century, there were only a very few breweries producing beers served from wooden casks and only one or two active coopers in the UK. Since then, there has been a notable revival in the use of wooden casks for maturation of beers and their dispense. The public have come to appreciate that the flavour and character of beer can be enhanced by exposure to the wood and many brewers "barrel age" beers in wooden casks, usually former sherry or whisky barrels.

This interest has been further stimulated by the determination of Society for the Preservation of Beers from the Wood (SPBW) activists, mostly in the north-east and Yorkshire, to promote the merits of beers from the wood. The SPBW, which was founded in 1963, now looks to encourage and support the use of wooden casks.

To showcase the growth of beers from the wood, the SPBW organised its first 'WoodFest' in 2017 in Castleford, Yorkshire - the venue was adjacent to the Junction, a pub serving exclusively beers from the wood. Since then, "WoodFest" has become an annual event, and features some 60 beers served from wooden casks. Just a few of these are showcased at this year's Norwich Beer Festival.

You can find out more about beers from the wood on the SPBW's website, spbw.beer

Abbeydale

Sheffield, South Yorkshire

Absolution 5.3%

PREMIUM PALE

A fruity pale ale, deceptively drinkable for its strength. Sweetish but not cloying.

Oktoberfest 5.0% **GF**

LAGER

Balanced, clean and crisp, with a rich, bread aroma and a delicately spicy noble hop character.

Clun

Clun, Shropshire

Citadel 5.9%

PREMIUM BITTER

Golden in colour, the rich and fruity malt flavours are met head on by intense hop bitterness and aroma which give rise to a long lasting dry finish.

Darwin

Sunderland, Tyne & Wear

Beagle Blond 4.1%

SESSION BLOND

A golden-coloured pale ale with refreshing citrus hops leading to a dry, bitter finish.

Expedition 3.8%

SESSION PALE

Golden pale ale single hopped with Cascade for a fruity, aromatic and refreshing taste.

Galapagos 6.0%

STRONG STOUT

A smooth chocolate stout brewed with oats to produce a solid body and bittersweet finish.

Fat Cat

Norwich, Norfolk

Mad Cat 30th Special 9.0% **VGN BARLEY WINE**

Rich, boozy, raisins, resinous.

Velvet Joe 4.9% **VGN**

SESSION PORTER

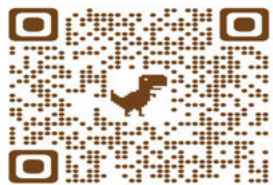
LOCALLY SOURCED ALES

With Guaranteed
Beer Quality

The Wig & Pen has been included
in CAMRA's Good Beer Guide for

22 Consecutive
Years

Wig And Pen



The Murderers Norwich

- Building Dating Back to 1530
- Traditional Pub since 1841
- Family Owned Free House
 - Home Cooked Food
 - 10 Cask Ales
 - 2 Real Ciders
- National Award Winning Pub
 - The Best Live Sport



www.themurderers.co.uk

Half Moon

Ellerton, East Yorkshire

Caramel Seduction 5.0% **BROWN ALE**

A full-bodied, slightly sweet classic, with a luscious caramel flavour and finish.

Dark Masquerade 3.6% **DARK MILD**

A rich ruby/brown ale which is packed with dark chocolate and liquorice flavours.

Harrogate

Harrogate, North Yorkshire

Harlow Blond 3.9% **SESSION PALE**

Uses English and American hops to create a delicate fusion of earthy yet zesty flavour.

Harrogate Best 4.4% **PREMIUM BITTER**

An amber-coloured Best Bitter with a full-bodied sweetness from dark Crystal malts and a subtle spiciness from the malted rye.

Plum Porter 4.8% **FRUIT**

British hops, six types of malt... and loads of plum flavours.

Lacons

Gt Yarmouth, Norfolk

Audit 8.0% **VGN** **BARLEY WINE**

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

Imperial Porter 10.0% **VGN** **BALTIC PORTER****Old Nogg** 6.0% **VGN** **OLD**
Rich and imposing with prunes, molasses, liquorice, and fruitcake adding variety.**Mr Winter's**

Norwich, Norfolk

Vanilla Latte 4.5% **VGN** **HERB/SPICE/CULINARY**

Full on mix of coffee, vanilla and lactose with a smooth malty base. Continues to a long coffee crème ending.

Osset

Ossett, West Yorkshire

Excelsius 5.2% **PREMIUM PALE**

A strong pale ale with a full, mellow flavour and a fresh, hoppy aroma with citrus/floral characteristics.

Voodoo 5.0% **HERB/SPICE/CULINARY**

Smooth, full-bodied black more-ish stout with a chocolate, orangey, vanilla flavour coming through.

Portabello

North Kensington, Gt London

Market Porter 4.6% **HERB/SPICE/CULINARY**

Rye porter with sweet chocolate and unripe plums on the palate. Finish which is of dry dark chocolate and a little fruit.

Three Kings

North Shields, Tyne & Wear

Dark Side of the Toon 4.1% **SESSION STOUT**

A dry, dark, roast, bitter, creamy stout with hints of chocolate and coffee.

Shield Maiden 3.9% **SESSION GOLDEN**

Hopped with USA Centennial and Chinook Hops.

Silver Darling 5.6%**NEW WORLD IPA**

Long-lasting bitterness with a spicy, pine, citrus and grapefruit aroma.

Tigertops

Wakefield, West Yorkshire

Barley Wine 9.8% **BARLEY WINE**

Strong, sweetish beer with a warming finish.

Helles Bock 6.4% **LAGER**

Pale and malty beer with a little bit of hop character.

Wee Heavy 8.4% **STRONG ALE**

Roast barley with a little sweetness on the finish. Dark, malty and warming!

Vocation

Cragg Vale, West Yorkshire

Neon Raptor 11.2% **IMPERIAL STOUT**

Sweet coconut throughout, caramel, chocolate and toffee with a hint of vanilla from the bourbon barrels.

Smoked Imperial Stout BA**(Lady of the Glen)** 11.5% **IMPERIAL STOUT**

A robust and complex mash of eight malts, including a generous percentage of rye and smoked malt, for a spicy, peppery bite, balanced out with notes of sweet, smoky molasses, rich dried fruits, and dark chocolate.

Wilde Child

Leeds, West Yorkshire

Clique Fiesta Biscoff 4.8% **SESSION STOUT**

A biscoff milk stout with a creamy mouthfeel.

Brownie Hunter 4.9% **SESSION STOUT**

Chocolate fudge brownie stout.

Insatiable**Circumstance** 5.1% **STRONG PORTER**

Caramel Latte Porter.

XT

Long Crendon, Buckinghamshire

Red Panda 4.6% **RED ALE**

Balanced autumnal beer with Chinook, Comet, and Endeavour hops.

Squid Ink 5.0% **STOUT**

Brewed with nine malts, and Columbus, Summit, Pacific Gem and Chinook hops.



LOLLARDS PIT



Start Use

Just show this page
when ordering to
claim your discount!
Valid until 1st December 2022

69-71 Riverside Road, Norwich
NR1 1SR 01603 624675
admin@lollardspit.com

Find our events on our website
or on outlineonline.co.uk



10% DISCOUNT FOR CAMRA MEMBERS

Valid on pints only. Excludes promotions.

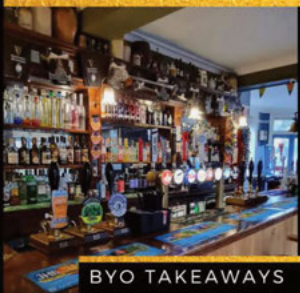
**GOLDEN TICKET
GET £1 OFF YOUR
FIRST PINT**

Up to 6 Ales • Real Ciders • Games Room • Beer Garden & Heated Seated Area
For current opening hours please check Whatpub or www.lollardspit.com

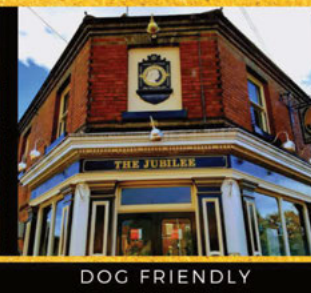


THE JUBILEE

TRADITIONAL VICTORIAN RED-BRICK FREEHOUSE
SERVING EXCEPTIONAL REAL ALES
COSY WOODBURNER
2 POOL TABLES



BYO TAKEAWAYS



DOG FRIENDLY



BEER GARDEN

PUB QUIZ LAST SUNDAY
OF EVERY MONTH



CRAFT BEERS AND
REAL CIDERS

THE JUBILEE, 26 ST LEONARDS RD, NR1 4BL
@THEJUBILEENORWICH 01603 618734



Free From

For the first time at the Festival we have a dedicated 'Free From' bar, in St Andrew's Hall opposite the Cider Bar. 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 a few 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

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

Ampersand

Diss, Norfolk

Bidon 3.9% **VGN GF** **SESSION GOLDEN**

A combination of tropical, peach and citrus notes to balance the dry finish on a crisp malt body.

Pulpit 5.0% **VGN GF** **PREMIUM PALE**

A light malt bill allows the late hop additions of Cascade and Eureka to shine through with a bit of extra fruitiness from the English yeast.

Barsham

West Barsham, Norfolk

Golden Close IPA 5.0% **VGN GF** **PREMIUM PALE**

Golden, hoppy, true to style IPA with a good blast of British Bodicea hops.

Norfolk Topper 3.8% **VGN GF** **SESSION BITTER**

Lemon and grapefruit hoppiness mixes with almond bitterness to loom over an underlying maltiness. Grainy with a short drying finish.

StackYard DDH

IPA 6.5% **VGN GF** **NEW WORLD IPA**

Brentwood

Brentwood, Essex

Falcon Punch 5.1% **VGN GF** **PREMIUM PALE**

Hopped with Mosaic and Citra, then dry hopped with Falconers Flight to add that extra punch.

Legacy 4.0% **GF** **SESSION PALE**

Easy-drinking pale with citrus notes.

Fat Cat

Norwich, Norfolk

Tom Cat 4.1% **GF** **SESSION GOLDEN**

A crisp citrus character with lemon, lime and orange in aroma and taste. Bitterness grows as cut grass hoppiness fades.

Tropical Tom 4.1% **GF** **SESSION PALE**

A fruit number with underpinnings of mango, passionfruit and guava.

Moon Gazer

Hindringham, Norfolk

Pintail 3.9% **GF** **SESSION GOLDEN**

Crisp lemon hoppiness flows through this well balanced long lasting brew. Bitterness and light malty sweetness float in the background.

White Face 5.0% **GF**

PREMIUM PALE

Full-bodied with a rich tropical fruit aroma. Oranges the taste, mixing well with a piquant hoppy bitterness.

Nene Valley

Oundle, Northamptonshire

Green Hop 4.2% **GF** **SESSION PALE**

With freshly-picked Harlequin and Cascade hops.

I Miss The Congas 4.1% **GF** **SESSION PALE**

Hazy, Hoppy, Pale.

Woodcock's Relish 4.3% **GF** **SESSION BITTER**

Classic pale bitter with peachy and blackcurrant notes from Bramling Cross and Ella hops.

Poppyland

Cromer, Norfolk

Arthur's 100 5.5% **VGN GF** **PREMIUM BITTER**

Helter Skelter 4.0% **VGN GF** **SESSION GOLDEN**

Seaside Vibe 5.0% **VGN GF** **PREMIUM GOLDEN**

St Peter's

South Elmham, Suffolk

Suffolk Gold 4.9% **GF** **PREMIUM GOLDEN**

Brewed with Suffolk malt to produce a full-bodied golden ale with hints of citrus.

Wildcraft

Smallburgh, Norfolk

Stallion 5.0% **VGN GF** **STRONG STOUT**

Hints of coffee, chocolate and barley.

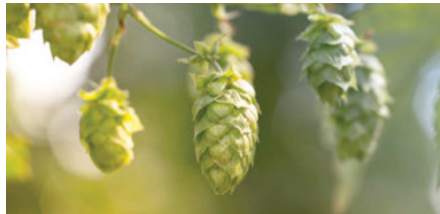
Wild Un Bongo

- Mango 5.8% **VGN GF** **PREMIUM PALE**

Mango, tropical and hoppy.

Wild Caribbean 4.3% **VGN GF** **SESSION GOLDEN**

Pineapple, bitter and tropical.



Beer Style Key

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

For a full description of the above styles please see p22



Welcome to the World Beer Bar

Every year we try to get bigger and better, this year we have re-focused on our roots - World Beer!

We have a tantalising range of beers for you. On draught we have amazing beers from Estonia, Sweden, The Netherlands and Germany. These are supported by an array of bottles from around the world, including those once more donated from the World Beer Awards for our beer festival charity, Nelson's Journey.

So, whatever you are looking for, we have a beer for you, with beers from as far afield as Brazil and Taiwan and from many European microbreweries, you will find beers and lagers rarely seen in the UK before.

I would like to thank our amazing volunteers, old and new, for all their hard work; The World Beer Awards for their donation of beers; the Belgian Monk for their sponsorship and our wonderful suppliers: Inside Out Marquees; Wursty Four Biers; Cave Direct; Vintage Roots and Cookhouse Hire.

It only leaves me to thank you, our customers, without you this would not be possible.

Prost!



Cheryl Cade
World Beer Manager

Why you should visit the Marquee

Special Timed-Release Beer

Each day at 1pm and 8pm

Visit the Festival social media pages for details.

Only Beer Festival in the UK to bring you vintage Orval beers

A Range of Vintage Beers

As you know like fine wine, quality beers will develop as they age.

Lucky Dip Take Home Bag

4 mystery bottled beers for £10.

£5 of this bag will go to the Festival charity.

Oktoberfest Days

Tuesday evening - Wednesday.

Huge Range of Beers

Including: Fruit, Sours, Lambics, Lagers, Barley Wines, Wood Aged, Blondes, Brunes, Stouts, IPAs and Imperials.

Knowledgeable Staff

who love to chat about beer.

WHATS ON AT...

The **LCR**

The **ADRIANFLUX**
Waterfront

EASY LIFE
The **LCR**

THE REYTONS
The **ADRIANFLUX**
Waterfront

WET LEG
The **LCR** **SOLD OUT**

KULA
The **ADRIANFLUX**
Waterfront
SHAKER

BLACK STAR
The **LCR**
RIDERS

THE COMET
The **ADRIANFLUX**
Waterfront
IS COMING

PIP MILLETT
The **ADRIANFLUX**
Waterfront

GABRIELLE
The **LCR**

WARMDUSCHER
The **ADRIANFLUX**
Waterfront

HOLLY
The **LCR**
HUMBERSTONE

LOYLE GARNER
The **LCR** **SOLD OUT**

MAISIE PETERS
The **LCR**

NOVA TWINS
The **ADRIANFLUX**
Waterfront

Draught in the Marquee

Achouffe

Cherry 8.0% **VGN**  **Belgium** **FRUIT**

Cherry Bakewell in a beer with a black grape, short, bitter aftertaste.

Chouffe Houblon 9.0% **VGN** **IPA**

Belgium meets the USA. Straw gold with a massive hop punch.

Mc Chouffe 8.0% **DARK**

Based on the strong Scottish ales favoured in Belgium, this beer is sweet with malt and a dry finish.

Bosteels

Tripel Karmeliet 8.0% **VGN**  **Belgium** **TRIPEL**

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

Kwak Rouge (cherry) 8.0% **FRUIT**

Cherry & more cherry topped with a pink head.

Bush

Noel 8.0% **VGN**  **Belgium** **DARK**

Christmas spices mix in this amber to dark beer.

Chimay

150 (green) 10.0%  **Belgium** **GOLDEN**

A refreshing, fruity and intense beer. Complex herbal aromas are enhanced by a touch of ginger. It has a mellow, rounded body with hints of smoke and spice.

Cinq Cents (White) 8.0% **VGN** **TRIPEL**

Its the fruity notes of muscat and raisins that give this beer a particularly attractive aroma and taste.

Corsendonk

Dubbel Kriek 8.7%  **Belgium** **FRUIT**

In a similar vein to Kasteel Rouge, this beer has cherries and biscuits on the nose and palate.

Grand Hops 6.9% **IPA**

A Belgian IPA with a mix of US and Belgian hops. There's a citrus kick from the juicy tropical notes in the finish.

De Brabandere

Petrus Aged Red 8.5% **VGN**  **Belgium** **OLD ALE/FRUIT**

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

De Ranke

XX Bitter 6.0% **VGN**  **Belgium** **IPA**

One of the first hop-forward beers in Belgium, it showcases Brewers Gold and Hallertau hops. A perfect combination of malt and refreshing hop.

Du Bocq

Blanche de Namur 4.5% **VGN**  **Belgium** **WHEAT**

This cloudy wheat beer has an aroma of fine fruit, coriander and bitter orange. It is mellow, thirst-quenching, smooth and slightly acidic on the tongue, not bitter.

Dubuisson

Ambree 12.0%  **Belgium** **GOLDEN**

A delightful bittersweet beer with a careful balance of caramel malt and hops, and hints of roasted nuts and yeasty fruitiness. The beer has a natural cloudiness, making it tender and mild in the mouth.

Peché Mel 8.5% **VGN** **FRUIT**

Strong peach aroma and flavour but dry and very robust.


Dupont

Saison Dupont  **Belgium**

Dry Hopping 6.5% **VGN** **SAISON**

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

Fruiti

Strawberry 4.1%  **Belgium** **FRUIT**

Lots of fruit to the fore.

Gauloise

Fruit Rouge 8.2% **VGN**  **Belgium** **FRUIT**

A red beer brimming with the natural fruity aromas of red berries which follow in the taste.

Gulden Draak

Classic 10.5%  **Belgium** **DARK**

A dark tripel with a complex taste of caramel, roasted malt and coffee makes it unique for a tripel-based beer.

Halve Maan

Brugse Zot blond 6.0% **VGN**  **Belgium** **BLOND**

Traditional Belgian blonde beer, some banana and honey notes.

Brugse Zot Dubbel 7.5% **DUBBEL**

A dark brown ruby beer, it has a rich and distinctive aroma of honey, almonds, chocolate and even brown sugar. Careful use Czech Saaz

hop gives it a dry middle yet with liquorice and coffee roast in its finish.

Straffe Hendrik Tripel 9.0% **VGN** DUBBEL

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

Het Anker

Belgium

Gouden Carolus Classic 8.5% **VGN** AMBER

Caramel combines with the warmth of wine to make a complex classic amber ale.

Gouden Carolus Triple 9.0% TRIPEL

A beer with an aroma of yellow fruits matched with an intense enjoyable mouthfeel and a warm finish.

Gouden Carolus Noël 10.0% DARK

Christmas spices mix with a fruity dark beer.

Lindemans

Belgium

Kriek 3.5% **VGN** FRUIT

Cherries, almonds and more.

Pecheresse 2.5% **VGN** FRUIT

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

Morte Subite

Belgium

Kriek 4.0% **VGN** LAMBIC/FRUIT

A festival favourite, old-style kriek of exceptional excellence, cherries and acidic Lambic.

Lambic Witte 5.5% LAMBIC/WHEAT

Fresh, sour, Sweetie. Something different from the standard blanche.

Oud Beersel

Belgium

Framboise 5.0% **VGN** FRUIT

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

Rodenbach

Belgium

Fruitage 3.9% **VGN** FRUIT

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

Roman

Belgium

Wieze Tripel 8.5% **VGN** TRIPEL

An easy to drink tripel that tastes of apricots, bananas and spice.

St Bernardus

Belgium

Abt 12 10.5% QUADRUPEL

Dark with a full, ivory-colored head. It has a fruity aroma, full of complex flavours and excels because of its long bittersweet finish with a hoppy bite.

Extra 4 4.8% BLOND

Brewed once a year it's gently hopped with some malt in the back, light and refreshing.

Wit 5.5% **VGN** WHEAT

A cloudy wheat beer in the style of Hoegaarden, yet with Trappist ethos, this has coriander, orange peel and citrus combining to make a refreshing beer.



Ter Dolen
 Belgium
Armand 7.1% **VGN**

PALE ALE

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

Blonde 6.1% **VGN**

BLOND

Smooth but bitter stylish blonde.

Kriek 4.5% **VGN**

FRUIT

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

Tripel 8.1% **VGN**

TRIPLE

Fulsome bittersweet and fruity with generous hopping.

Timmermans
 Belgium
Peché 4.0% **VGN**

FRUIT

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

Totem & Tournay
 Belgium

Please ask at the bar, as we are waiting for these to come into the country.

Val Paterk Drankorgel
 Belgium
Doree 5.3% **VGN**

BLOND

Light and blond, easy to drink and with touches of sweetness.

Sil 6.0% **VGN**

FRUIT

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

Van Eecke
 Belgium
Kapittel Abt 10.0% **VGN**

TRIPLE

Flavour-packed strong golden tripel with stone fruit and spice.

Poperings Hommelbier 7.5% **VGN**

IPA

One of the original Belgian IPAs this showcases light floral hops with a hint of spice.

Van Honsebrouck
 Belgium
Barrista Chocolate Quad 10.0% **VGN**

QUAD

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

Kasteel Rouge 8.0% **VGN**

FRUIT

A blend of Kasteel Donker and cherry liquor. One of the Festival's favourite fruit beers.

Verhaeghe
 Belgium
Duchesse Cherry 6.5% **VGN**

OLD ALE/FRUIT

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

Duchesse de**Bourgogne** 6.2% **VGN**

FLANDERS RED ALE

Traditional sweet and sour aged brown ale, rich red fruits combine with wood, reminiscent of red wine.

**Westmalle**
 Belgium
Dubbel 7.0%

DUBBEL

The flavour is rich and complex, herby and fruity with a fresh-bitter finish.

Witterkerke
 Belgium
Rose 5.0% **VGN**

FRUIT

A subtle flavoured beer with hints of flowers and fruit.

Pohjala
 Estonia
Banger 12.5%

IMPERIAL STOUT

A black Imperial Stout brewed with prunes, vanilla, and habanero chillies. Dark chocolate, dried prunes come out first, followed by a strong Turkish coffee and stewed blackcurrant jam, followed by a long, lingering warmth.

Orange Gose 5.5%

SOUR

A citrus-forward gose brewed with oranges, coriander, Himalayan rock salt, and their house culture of lactobacillus.

Prenzlauer Berg 4.5%

SOUR

A citrus-forward gose brewed with oranges, coriander, Himalayan rock salt, and their house culture of lactobacillus.

Hacker Pschorr
 Germany
Oktoberfest 5.8%

FESTBIER

A golden amber colour, typical of malt aromas, defined by the various malting barleys from the Bavarian countryside, complimented by a light hoppy note.

Thank you!



Blackfriars Hall
is sponsored by
Lacons



Volunteer T-Shirts
are sponsored by
Woodforde's



The Trade Session
is sponsored by
Crisp Malt



The World Beer Bar
is sponsored by
The Belgian Monk



The Beer Cards
are sponsored by
First Buses



Volunteer Snacks
are sponsored by
Kettle Foods

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



Hofbrau**Oktoberfest** 6.3%**Germany****FESTBIER**

Hofbräu brew a rich, full-bodied beer which goes down well with traditional Bavarian cuisine. With its deliciously bitter taste.

Lowenbrau**Oktoberfest** 6.1%**Germany****FESTBIER**

This strong golden lager (Festbier) is brewed for the Oktoberfest in Munich.

Paulaner**Oktoberfest** 6.0%**Germany****FESTBIER**

The perfect balance of a light taste of hops and a strong note of malt. A feast of a beer, which always goes down well. This beer is only brewed for the Oktoberfest.

Spaten**Oktoberfest** 5.9%**Germany****FESTBIER**

This golden strong lager (Festbier) is brewed for the Oktoberfest in Munich.

White Hag**Yule** 6.8%**Ireland****SPICED**

This rich malty Red Ale, with honey, cinnamon, and orange peel gives a rich yet balanced aroma and flavour.

La Trappe**Dubbel** 7.0%**Netherlands****DUBBEL**

A fruity aroma with warm tones of vanilla, caramel and roasted chocolate. Taste of full malt, caramel-sweet with a subtle hint of dates, honey and dried fruits.

Lervig**3 Bean Stout** 12.0%**Netherlands****IMPERIAL STOUT**

Tonka, vanilla and cocoa beans all do their part in making this a truly complex and unique stout. It's a complete dream for any Imperial Stout lover and very moreish.

House Party 4.0%**SESSION IPA**

Usually in can only, a super-clean malt profile allows the hops to give their juicy, tropical fruit flavours an unobstructed pathway to your palate.

Human Nature 4.5%**SOUR**

A light tropical fruit bomb with a tart but refreshing character, guava juice blended with a light Berliner-style base make this beer the perfect sessionable beer.

Bullhouse**Suds** 4.3%**N. Ireland****AMERICAN PALE ALE**

DDH Pale brewed with Eldorado, Talus and Azacca. This is a hazy beer with a moreish, spicy, yet crisp finish. Hard to put down.

Garage**Macba** 5.0%**Spain****NEW ENGLAND IPA**

White gummy bear, passionfruit, lemon zest, peach and pine are all present.

Ocata 5.4%**SESSION IPA**

Hints of sweet mango and peach with a silky and smooth mouthfeel.

Omnipollo**Nebuchadnezzar** 8.5%**Sweden****IPA - DOUBLE**

Neb' is a homebrew recipe that has been scaled up with no consideration to economies of scale.

Boxcar**Another Life** 5.2%**UK****NEW ENGLAND IPA**

Juicy and full-on hops, with a thick mouthfeel.

Magic Rock**Little Creatures Pale** 5.2%**UK****PALE ALE**

Based on the Australian beer, this is now brewed under licence in the UK.

Nene Valley**Badankadank** 8.0%**UK****IMPERIAL IPA**

West Coast inspired double IPA packed full of hops. A piney bitter hit sits on top of a chewy malt base, giving a great base for the juicy, resinous finish.

I Miss The Conga 4.1%**PALE ALE**

Hazy, hoppy, pale.

Release The Chimps 4.4%**SESSION IPA**


A crisp mouthfeel that showcases late-addition hops to come through with a clean bitterness. A lot of hop flavour for such a light beer.

Northern Monk**Mango Lassi Heathen** 0.5%**UK****FRUIT**

Non-alcoholic A smooth and sweet twist on their signature Hazy IPA, brewed with lactose and vanilla, and bursting with fresh tropical mango.

Siren & BBN0**Take Nothing****For Granted** 6.2%**UK****AMERICAN IPA**

A two part collaboration with Siren at Brew by Numbers. Two beers with the exact same hops, including Azacca, Citra, Mosaic and Simcoe in cryo and whole-leaf form.



THE EAGLE
www.theaglepub.co.uk

FIVE LOCAL ALES ON DRAUGHT

01603 624173 33 NEWMARKET RD, NR2 2HN THEEAGLEPUB.CO.UK

Vegan Real Ales from Norfolk 

-  Queen of Hops (3.7%)
-  Three Tails Bitter (3.9%) 
-  One for the Wood (4.0%)
-  Golden Toric (4.3%)
-  The Red Queen (4.5%)
-  Spiral Stout (4.6%)
-  Prasto's Porter (5.2%)



 @boudiccabrewing
 BoudiccaBrewingCo
 07864 321733


www.boudiccabrewing.co.uk

WINNER
CAMRA NATIONAL MAGAZINE OF THE YEAR

GET YOUR BUSINESS SEEN IN 450 PUBS ACROSS NORFOLK



No. 198 | Autumn 2022 CAMRA NATIONAL MAGAZINE OF THE YEAR
Norfolk NIPS YOUR FREE COPY
 Campaign for Real Ale

Winter Beer Festivals Historic Pubs Real Ale in the USA
 Magazine of the Norfolk Branches of the Campaign for Real Ale

For more information contact kevin@outlineonline.co.uk / 01603 629920

Bottles in the Marquee

Achouffe

 Belgium

La Chouffe 8.0% GOLDEN

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

Mc Chouffe 8.5% DARK

Based on the strong Scottish ales favoured in Belgium, this beer is sweet with malt and a dry finish.

Red (Cherry) 8.0% FRUIT

Cherry Bakewell in a beer with a black grape, short, bitter aftertaste.

Boon

 Belgium

Framboise 5.0% LAMBIC/FRUIT

More than 300g per litre of fresh raspberries gives a fresh fruity taste. The young lambic supports the flavour. But this is very much about real raspberries.

Kreik Boon 2018 4.0% LAMBIC/FRUIT

A sweeter version of Oude kriel.

Oude Kriel Boon 6.5% LAMBIC/FRUIT

A nose of almonds, cherries are matched with tartness in the after taste. Refreshing.

Bosteels

 Belgium

Kwak Rouge 8.0% FRUIT

Based on Kasteel Rouge this beer is a complex mix of red fruit, yet still shows the Kwak beer the brewery is famed for.

Chimay

 Belgium

Chimay 150 10.0% GOLDEN

A refreshing, fruity, and intense beer. Complex herbal aromas are enhanced by a touch of ginger. It has a mellow, rounded body with hints of smoke and spice.

Chimay Grande Reserve 9.0% AMBER

Based on a Christmas beer, this dark ale has rich flavors of mulling spices and caramel, with a smooth palate and warming finish.

Chimay Rouge 7.0% AMBER

Rudy coloured, with light rich fruits in the nose and taste.

De Cam

 Belgium

Kriel Lambiek 6.5% LAMBIC/FRUIT

Cherry and red wine aromas, this beer is not

overly tart or sour - just imagine a mix of lime blended with exquisite lingering cherry.

Dubuisson

 Belgium

Bush Peche Mel 8.5% FRUIT

Strong peach aroma and flavour but dry and very robust.

Dupont

 Belgium

Avec le Bons Voeux
(2024) 9.5% SAISON

A powerful seasonal brew with characteristic strong hopping, dry and refreshing.

Saison
Dupont 6.5% FARMHOUSE ALE/SAISON

Golden beer, aromas of hay meadows with intense hop flavour, a classic Saison.

Fantôme

 Belgium

30th Anniversary 7.1% FLAVOURED

A very special beer with local foraged herbs and plants to make a complex brew that ages.

Classic
Saison 7.5% FARMHOUSE ALE/SAISON

Reminiscent of good champagne or lambic, but in a class all its own. Delicious, textural and fizzy country ale, bright gold colour, citric and sour.

Ekuant
Mosaic 7.5% FARMHOUSE ALE/SAISON

Like a dry champagne with a well-balanced sweetness, this is considered one of the best saisons on the market.

Fantôme / Extraomnes Italy

 Belgium

Negrini 7.5% FARMHOUSE ALE/SAISON

This colab beer has hints of oranges, spice and herbs all with a fine spritzly head.

Halve Maan

 Belgium

Brugse Zot 6.5% GOLDEN

Traditional Belgian blonde beer, some banana and honey notes.

Straffe Hendrik
Quadrupel 11.0% DARK

Rich, dark and sweet with a slightly nuttiness and a warming finish.

Straffe Hendrik Tripel 9.0% GOLDEN

Notes of apricot, honey and spice in taste and aroma, but with a dry finish making this easy drinking.

Hanssens**Oude Gueuze** 6.0%

No longer in production. As with all Gueuzes, Hanssens is a mixture of several vintages to produce a lambic which is refreshingly fruity. Ages well.

Oude Kriek 6.0%

Black cherries are blended with lambics of different ages, then undergo secondary fermentation in the bottle. All bottles are champagne corked and can be stored for more than thirty years.

 **Belgium**

LAMBIC/GUEUZE

LAMBIC/FRUIT

Huyghe**Delerium Red** 8.0%

A deep dark red beer with a light aroma of almond and mildly sour cherries. With a sweet and sour taste.

 **Belgium**

FRUIT

Liefmans**Fruitesse** 3.8%

Enjoy the fresh, intense flavour of strawberries, raspberries, black cherries, elderberries and blueberries.

 **Belgium**

FRUIT

Kriek Brut 6.0%

Sweet sour and fruit. Cherry is sweet and subtle.

FRUIT

Orval**Orval (2018 - 2022)** 6.2%

We are the only beer festival in the UK to offer this range of Vintage Orval. Orval is the champagne of the beer world, a pale ale that is dry-hopped before bottling with Brett, giving you a beer that starts in its first year bright and hop forward. As it matures it becomes more complex and refined. A connoisseur's beer, ask at the bar for the different vintages.

 **Belgium**

PALE ALE

Oud Beersel**Framboise**

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

 **Belgium**

LAMBIC/FRUIT

Oud Gueuze 6.0%

Different Vintages available. A classic blend of old and young Lambic beers are mixed to give a refreshing tart beer with apple notes. Ages for 30 + years.

LAMBIC/FRUIT

Oude Pijpen 6.5%

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

LAMBIC/GUEUZE

Pajottenland**Kreik Lambic** 6.0%

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

 **Belgium**

LAMBIC/FRUIT

Oude Gueuze 6.0%

Traditionally-brewed and blended, here is history in a glass.

LAMBIC/GUEUZE

Rochefort**Rochefort 10** 11.3%

Possibly the richest of all beers. Think Christmas in a glass with a long lasting finish, yet very easy drinking.

 **Belgium**

DARK

Rodenbach Grand Cru**Rochefort 10** 6.0%

Oakey, sweet, balsamic, sour but rounded brown ale aged for up to two years.

 **Belgium**

OLD ALE



Saint Bernadus
 Belgium
Abt 12 10.5%

QUAD

Luscious, dark, barley wine packed with rich fruit flavours.

Tripel 8.0%

TRIPLE;

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

Struise
 Belgium
Black Damnation**30 Sjovoev** 13.0% RUSSIAN IMPERIAL STOUT

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

Pannepot Reserva 10.0%

DARK

Mixed with spices that have been steeped, then aged in oak barrels from different sources depending on the year. A complex, rich beer and a personal favourite.

Shark Pants 9.0%

IMPERIAL IPA

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

Timmermans
 Belgium
Framboise 4.0%

FRUIT

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

Totem
 Belgium

Ask at the bar we are trying to get beers from this small brewery.

Van Honsebrouck
 Belgium
Barista Chocolate Quad 11.0%

QUAD

Aromas and flavours of caramel, cacao, and roast malt match seamlessly with the intense chocolate.

Kasteel Rouge 8.0%

FRUIT

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

Verhaeghe
 Belgium
Duchesse de Bourgogne 6.2%

OLD ALE

Complex blend of wood, vanilla, sweet, balsamic and sour makes this the top aged brown ale in the world.

Hacker Pschorr
 Germany
Oktoberfest 5.8%

Amber coloured, with malt aromas, it is a taste of the Bavarian countryside, complimented by light grassy hops.

Paulaner
 Germany
Oktoberfest 6.0%

Brewed for Oktoberfest this beer is a balance of sweet malt and hops. The initial mild taste is followed by a dry finish, demanding a second sip. Slightly stronger than a normal Lager, but particularly easy to drink.

Spaten
 Germany
Oktoberfest 5.9%

This strong, golden lager (Festbier) is brewed for the Oktoberfest in Munich.

Weihenstephan
 Germany
Festbier 5.8%

This strong, golden lager (Festbier) is brewed for the Oktoberfest in Munich.

Weltenburger
 Germany
Kloster Spezial Festbier 5.6%

A full-bodied, rich, hoppy, seasonal Lager. Especially brewed for the Festbier season. Deep gold color, great mouthfeel and lots of flavor.

**Samuel Smith**
 UK
Organic - Apricot / Cherry**Raspberry / Strawberry** 5.0%

FRUIT

A base beer is traditionally produced with some wild yeast, then fruit is added to make some of the best fruit beers in the country. Each beer has intense fruit to the fore.

Various

The World

Charity Beers

A separate list available in the Marquee, From microbreweries in China, France, Germany and Mexico. A mix of beers from around the world, whatever style you are looking for we will have something. Each beer sold raises money for the Festival charity. .

40+ Award winning cask ales

NORWICH
CITY of ALE

2023

11th
FESTIVAL

Keg and craft beer bar

Norfolk and Suffolk brewers

Belgian beers from Leuven

FESTIVAL OF CHAMPIONS

BRITAIN'S ORIGINAL BEER WEEK

Entry £10
includes 3 pints

LAUNCH PARTY

Thursday 25 May 2023

17.30 – 22.30

THE WATERFRONT | NORWICH



Norwich
Business Improvement
District

Launch party tickets available from
01603 508050 | ueaticketbookings.co.uk

cityofale.org.uk



FARNELL CLARKE
ACCOUNTANTS



Celebrating the life of Michael Phillips

Michael sadly passed away on 21 May and is greatly missed by everyone who worked with him on the Norwich and District CAMRA committee over the previous 10 years. As Social Secretary he organised countless pub crawls, campaign trips and brewery visits, enjoyed by many hundreds of CAMRA members.

People remember his kindness, careful planning and enthusiasm for great pubs and beer. He first joined CAMRA in 1999 and volunteered at many Norwich Beer Festivals, recently running the Products stand.

Many CAMRA members expressed their shock and sadness at hearing of Michael's passing, remembering him as a lovely, kind person. He was a great friend and the Norwich pub scene won't be the same without him. He had expert level knowledge of beers of all styles, any new beers you discovered, you could bet he'd already tried and rated.

Since retiring 6 years ago from Aviva, where he worked for many years in Finance, Michael has made the most of his free time by travelling with friends all around the UK and Europe to beer festivals, horse races and football games. His passion for Norwich City was evident, as well as his great sense of humour during tough times for the club. Michael visited every football ground and race course in the country, and was part owner of 6 horses that he enjoyed watching, especially when they won!



Remembering GrOmmet, the Balloon Wyzzyrd

David Trinder, 63, better known as GrOmmet, Grom or The Balloon Wyzzyrd sadly passed away after his battle with Covid on 17 November 2021.

He was part of the entertainment group The Balloon Platoon, taking part in festivals across the country, including in London, Reading and, of course, Norwich Beer Festival. He entertained our customers and volunteers alike with his balloon antics, characters and costumes. I mean who doesn't love a balloon hat? Especially when it's made while telling you a joke, with a twinkle in his eye and a cheeky wink!

GrOmmet considered Norwich as his second home, he loved travelling to our city and seeing our customers, both new and returning faces.

He was always up for a challenge when it came to his balloon sculpting. He loved designing obscure hats including a legendary "hat off" where The Balloon Platoon were challenged by customers to keep making their hats bigger! So much so they had to duck to get them out of the doors of The Halls.

GrOmmet was a truly beautiful soul. He was kind and generous and was always there for everyone.

Tutored Tastings

SCAN
TO BUY
TICKETS



We have two tastings this year, both led by Cheryl Cade, a Great Taste, CAMRA and World Beer Awards judge, and Beer and Cheese sommelier, as follows:

Beer & Cheese

Tuesday 25th October
12-1pm

Tasting four combinations of beer and cheese, both local and international.

£18 per person, including all beer and cheese, but not admission to the Festival.



How to Judge Beer Like a Professional

Thursday 27th October
12-1pm

Tasting 6 beers, local and international, specially selected to get your taste buds tingling alongside your brain cells.

£15 per person, including all beer, but not admission to the Festival.



Our Volunteers

“lovely, friendly people, a fantastic venue and an amazing atmosphere”

Over the last 44 years we've seen a huge increase in the number of volunteers that help out at the Norwich Beer Festival. From helping wash glasses to serving drinks, to working on the stewarding team to signing up new members. There are many different voluntary roles that all support the Beer Festival taking place. Some people return to working at the Festival for many years (some for all!) and return each year to the same role, whereas other will explore the different roles that are on offer, some of which are explained below:



On the bar

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

Steward

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

Staffing

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

Why do our amazing volunteers help out, you may ask and where do we find them? Most are local but some come from further afield – we've had Bar Managers from Barnsley, Cellar staff from America, Bar staff from Suffolk, and Stewards from Wales! We've been described as making new volunteers feel welcome to a beer festival with “lovely, friendly people, a fantastic venue and an amazing atmosphere”. We fully embrace individuality and enjoy when our bar staff have their fancy dress days! Food and beer (in reasonable quantities) is free to all staff.

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

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

Norwich & District 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 Trip - A trip 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. £10 per person (£7.50 CAMRA members).

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

Forthcoming Socials

November

Friday 4th / 8pm

First Friday Five

West End Retreat, Fat Cat, Belle Vue, Alexandra Tavern, Reindeer

Wednesday 9th/11.45am

Lunchtime Campaign Trip

Norwich Castle Meadow, booking essential

Thursday 17th / 7.30pm

Norwich & District Branch Meeting and Social

Venue tbc

Saturday 19th / 1pm

Afternoon Campaign Trip

Norwich Castle Meadow, booking essential

Wednesday 23rd / 12.30pm

Norwich

Lunchtime Stroll

George Hotel, Unthank Arms, Eaton Cottage, York Tavern, Rose Tavern

December

Friday 2nd / 8pm

First Friday Five

Rosebery, Angel Gardens, Duke of Wellington, Stanley, Artichoke or Malt & Mardle

Thursday 8th / 11.45am

Lunchtime Campaign Trip

Norwich Castle Meadow, booking essential

Friday 16th / 2.30pm

Norwich & District Branch Christmas Crawl

Fat Cat & Canary 2.30pm, Coach & Horses (Thorpe Road) 3pm, Jubilee 4pm, Lollards Pit 4.45pm, Wig & Pen 5.15pm, Walnut Tree Shades or Sir Toby's 6.30pm, Coach & Horses (Bethel Street) 7.30pm, Coachmakers

Arms 8.15pm, Trafford 9pm, Kings Arms 9.45pm, Rose Pub & Deli 10.20pm

Feel free to join in and leave wherever you like - we don't expect you to visit every pub!

Wednesday 21st / 12 noon

Norwich Lunchtime Stroll

Kings Head, Merchant's House, Ribs of Beef, Glass House, Maids Head Hotel, Louis Marchesi

January 2023

Friday 6th / 8pm

First Friday Five

Edith Cavell, BrewDog, Wildman, Franks Bar, Belgian Monk

Wednesday 11th / 11.30am

Lunchtime Campaign Trip

Norwich Castle Meadow, booking essential

Wednesday 18th / 12 noon

Norwich Lunchtime Stroll

Georgian Townhouse, Coach & Horses (Union Street), Coach & Horses (Bethel Street) then Sir Toby's Beers or Vine.

Thursday 19th / 7.30pm

Norwich & District Branch

Meeting and Social
Venue tbc

Friday 27th / 7.15pm

Evening Campaign Trip

Norwich Castle Meadow, booking essential

February

Friday 3rd / 8pm

First Friday Five

Brickmakers, The Brewery Tap, Marlborough, Cottage, Leopard



For full details, please visit our Branch Events calendar at norwich.camra.org.uk/socials

Cask Beer Index

1872 PORTER

2021

316

A

ABATY TYWILL

ABSOLUTION

AFTERNOON DELIGHT

ALBERT ALE

AMARILLO

AMERICAN AMBER

ANGELS WAY

ANTHROPOS ALE

ARTHUR'S 100

AUDIT

B

BAD DAY AT THE OFFICE

BARLEY WINE

BAT JUICE

BEAGLE BLOND

BEAST OF THE EAST

BEAUTIFUL SKY P.A

BEST

BEST BITTER

BEST BITTER

BIDON

BIG DOG

BIG NOSE KATE

BILLERICAY BARISTA

BITTER

BITTER ME UP

BLACK ANNA

BLACK DOG

BLACK PIG

BLACKBERRY PORTER

BLACKFOOT PLUM PORTER

BLAX FOREST STOUT

BLONDIE

BOUCHART

BRANCASTER BEST

BREAD & BUTTER

BROADSIDE

BROWNIE HUNTER

BRUHA XO

BURE GOLD

BURSTONS CUCKOO

C

CAMBRIDGE BEST BITTER

CAMBRIDGE GOLD

CAMEL SEDUCTION

CASCADE BEST

CASCADE IPA

CASK-ADE

CHB

CITADEL

CITROPOLIS

CLIFF QUAY BITTER

CLIQUE FIESTA BISCOFF

ELLAND

LEIGH ON SEA

GRAIN

BRECON

ABBEYDALE

BEESTON

EARL SOHAM

SALTAIRE

NENE VALLEY

STOW FEN

MOONSHINE

POPPYLAND

LACONS

ALECHEMY

TIGERTOPS

MIGHTY OAK

DARWIN

PANTHER

BECCLES BREW CO

FIVE POINTS

ELMTREE

XTREME ALES

AMPERSAND

GREEN JACK

TOMBSTONE

BILLERICAY

ELLAND

THIRST CLASS

CHALK HILL

ELGOOD'S

TYDD STEAM

SRP

TOMBSTONE

XTREME ALES

SHORTTS

MOON GAZER

BRANCASTER

VOCATION

ADNAMS

WILDE CHILD

BRUHA

WOODFORDE'S

ELMTREE

MOONSHINE

ELGOOD'S

HALF MOON

TINDALL

MIGHTY OAK

CHALK HILL

CHALK HILL

CLUN

GOLDEN TRIANGLE

CLIFF QUAY

WILDE CHILD

COBBLE ACRE PALE

CORN DU

CRAZY LIKE A FOX

CRIBYN

CROCDILOS MOTORCYCLE FOOTBALL

CRUFFATIN BITTER

CRYSTAL SHIP

CURIOSITY KILLS

CWRW YSGAWEN

D

DAILY BREAD

DARK MASQUERADE

DARK MILD

DARK SIDE OF THE TOON

DARK SKIES

DARKEST HOUR STOUT

DAS BIER

DOUBLE INDIA PALE ALE

DR WORM

DRAGON IPA

DUALITY V1

DUALITY V2

E

ELDERQUAD

ELSIE MO

ENCORE

ENDLESS SUMMER

ENGEL'S PALE ALE

EONS MILK STOUT

ESPRESSO MARTINI STOUT

EVOLUTION

EXCELSIUS

EXPEDITION

F

FALCON

FALCON PUNCH

FECKLESS

FEN SKATER

FLYING ON TIME

FRUIT BAT

FULL CAFF PALE

G

GALAPAGOS

GALAXY DREAM

GANNET MILD

GLASGOW CROSS

GOLD DUST

GOLDEN CLOSE IPA

GOLDEN JACKAL

GOLDEN PALE ALE

GOLDEN PANTHER

GOOD KING HENRY

GRAND MARNIER CHOCKWORK

GREEN BULLET

GREEN HOP

GUARDIANS OF THE FOREST

FENGATE

BRECON

TOTALLY BREWED

BRECON

DEYA

POMONA ISLAND

PAPWORTH

FAT CAT

PURPLE MOOSE

FENGATE

BRECON

SRP

FENGATE

LEFT HANDED GIANT

THREE KINGS

BRECON

SRP

FENGATE

POMONA ISLAND

BRECON

THREE BLIND MICE

THREE BLIND MICE

DOWNTON

CASTLE ROCK

LACONS

BLACK IRIS

OPA HAY'S

NETHERGATE

BRISTOL BEER FACTORY

MR WINTER'S

OSSET

DARWIN

LACONS

BRENTWOOD

REDWILLOW

PAPWORTH

ODYSSEY

GREEN JACK

MOON GAZER

DARWIN

TINDALL

EARL SOHAM

BROUGHTON

ST PETER'S

BARSHAM

WOLF

ELMTREE

PANTHER

OLD CHIMNEYS

BRENTWOOD

THIRST CLASS

NENE VALLEY

TOTALLY BREWED

H

HACIENDA

HARLOW BLOND

HARPY EAGLE

HARROGATE BEST

HBC 630

HBC 638

HELIX

HELLES BOCK

HELTER SKELTER

HERITAGE PALE

HONEY BLONDE

HONEY PIE

HOPALONG

HOPE & GLORY

HOPFIRE PALE

HOPHEAD

HOPO PROPER IPA

I

I MISS THE CONGAS

IDAHOPOLIS

IMPERIAL PORTER

IMPERIAL STOUT

INSATIABLE CIRCUMSTANCE

INTO THE PORTAL

IRON RAT

J

JIGFOOT

JOYFUL DAY

K

KING SLAYER

KNEE BUCKLER

L

LAST MANGO IN POWYS

LAZARIUS

LEGACY

LEGACY

LEGRA

LIFE & DEATH

LIGNUM VITAE

LIQUID BREAD

LOADED

LOOKOUT

LUMBER RAT

M

MAD CAT 30TH SPECIAL

MAHSEER

MANGOES INTO A BAR

MARKET PORTER

MARMALADE CAT

MARRIS THE OTTERR

MARSHA'S MOOD

MAYFLOWER IPA

MEDUSA

MILD

MIND BLEACH JIN'D

BULL OF THE WOODS

HARROGATE

BREW YORK

HARROGATE

BRECON

BRECON

MR WINTER'S

TIGERTOPS

POPPYLAND

BRUHA

DOWNTON

PLAY BREW

TOMBSTONE

CROSS BAY

MILE TREE

DARK STAR

BROUGHTON

NENE VALLEY

GOLDEN TRIANGLE

LACONS

NENE VALLEY

WILDE CHILD

TOTALLY BREWED

RAT

MOON GAZER

WIPEP & TRUE

HUMBER DOUCY

PEERLESS

BRECON

ODYSSEY

LACONS

BRENTWOOD

LEIGH ON SEA

VOCATION

GRAIN

OPA HAY'S

BULL OF THE WOODS

BRISTOL BEER FACTORY

RAT

FAT CAT

GREEN JACK

BOWLER'S

PORTOBELLO

FAT CAT

BREW YORK

SRP

8 SAIL

MILTON

TINDALL

BRECON

Score beers for Beer of the Festival!

Beer List and Status

All Bars | St Andrews | Blackfriars | Marquee | Curiosity | My Beers

Sort: Brewery | Beer | Location | Last Change

Search:

Click beer name for more details and to score

Click Add to add to My Beers

Coming soon	On	Sold out	
3 Brewers, Blonde 4.2%			Add
3 Brewers, Mild 3.8% Tue 13:12			Add
St Andrews Door side Bay 2 Lower			
3 Brewers, Special English 4.9%			Add
St Andrews Door side Bay 3 Upper			
3 Piers, Double Gold 10.2% Wed 17:31			Add
3 Piers, Sad 7.4%			Add
3D, Green Hop 4% St Andrews			Add
3D, Orange Blood 4%			Add
St Andrews Door side Bay 3 Upper			
4T, Big Daddy 7.2% St Andrews			Add
4T, Stout Detectives 5% St Andrews			Add
Abbeydale, Daily Bread 3.8%			Add
Abbeydale, Moonshine 4.3%			Add
Acorn, Barnsley Bitter 3.8% St Andrews			Add

[Log in](#) to score your beers for Beer of the Festival!

- Our online **Beer Finder** shows beer location, description and availability
- 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 and register or log in using your email or CAMRA membership number and password

norwich.camra.org.uk/beerfinder



Campaign
for
Real Ale

MIND PEROXIDE
MINOTAUR
MISS E MALT
MOONSHINE
MORDRAKES RESERVE
MOSAIC CITY
MY MILK STOUT BRINGS ALL THE
BULLS TO THE YARD

N

NI
N7
NANO CASK
NELSONS
NELSONS TREE
NEON RAPTOR
NOG
NORFOLK CASCADE
NORFOLK GREEN HOP
NORFOLK TOPPER
NOTORIOUS
OATMEAL STOUT
OCHR DYWYLL Y MWS
OKTOBERFEST

O

OLD
OLD BROWN MOUSE
OLD GROWLER
OLD JOCK
OLD MAN & THE SEA
OLD NOGG
ONCE BITTERN
ONE FOR THE WOAD
OSCAR WILDE
OYSTERCATCHER

P

PAINT THE TOWN RED
PALE ALE
PALE SKIES
PARKIN PORTER
PATRIOT PALE
PEACHES & MANGOS SESSION PALE
PEN Y FAN
PHANTOM
PINEAPPLE EXPRESS
PINTAIL
PIRATE BAY
PISTON BOB
PIXIE
PLATINUM PALE
PLOUGHMANS LUNCH
PLUM PORTER
PLUM PORTER
POETS TIPPLE
PORTER
PORTHOR
PRESERVATION
PROFESSOR MILD
PULPIT
PURPLE HAZE

BRECON
MILTON
PELL & CO
ABBEYDALE
THREE BLIND MICE
GOLDEN TRIANGLE

ELEPHANT SCHOOL

HAMMERTON
HAMMERTON
MOOR
WOODFORDE'S
BECCLES BREW CO
VOCATION
WOODFORDE'S
PEOPLE'S
S&P
BARSHAM
BRISTOL BEER FACTORY
PEERLESS
PURPLE MOOSE
ABBEYDALE

ADNAMS
THREE BLIND MICE
NETHERGATE
BROUGHTON
MIGHTY OAK
LACONS
WOODFORDE'S
BOUDICCA
MIGHTY OAK
BRANCASTER

BECCLES BREW CO
HUMBER DOUCY
BRECON
NORTH RIDING
PELL & CO
MR WINTER'S
BRECON
LACONS
ELEPHANT SCHOOL
MOON GAZER
COLD BLACK LABEL
TYDD STEAM
XTREME ALES
PANTHER
8 SAIL
ST PETER'S
HARROGATE
ASHOVER
HUMBER DOUCY
BRECON
CASTLE ROCK
ELMTREE
AMPERSAND
OPA HAY'S

Q

QUANTUM GOLD
QUEEN OF HOPS

R

RADSCHLAEGER
RAILWAY PORTER
RAMBLE ON
RASPBERRY & MILK STICKY LOLLY
RASPBERRY PORTER
RASPBERRY RIPPLE
RAT ATTACK
RATOSPHERIC
RED LION
RED PANDA
REVIVAL
RHUBARB X CUSTARD
RHUBARBA STREISLAND
RITUAL
ROLLING MILE
RUBY
RYE OF THE TIGER

S

SABRO AMARILLO EKUANOT
SABRO KOLSH
SAISON D'ETRE
SCOUNDREL
SEA OF DREAMS
SEASIDE VIBE
SEASON OF THE WITCH
SESSION BEST
SESSION PALE
SESSION PALE
SHIELD MAIDEN
SILVER DARLING
SIMCOE
SINGING SWORD
SIRIUS DOG STAR
SIX LITTLE SHIPS
SLIP UP
SMOKED IMPERIAL STOUT BA (LADY OF THE GLEN)
SNAKE EYES
SOMBRERO
SOUTH ISLAND
SPECIAL OLD STOUTWOBLER
SPEY'S CADET
SQUID INK
STACKYARD DDH IPA
STAR
STEADY ROLLING MAN
STILLMAN'S IPA
STOCK BRIDGE BEST
STRAWBERRY XTREME
SUFFOLK GOLD
SUNDANCE
SWALLOWTAIL
SWINGBRIDGE STOUT
SYCHOFANT

MR WINTER'S
BOUDICCA

HUMPTY DUMPTY
FIVE POINTS
LIQUID LIGHT
PLAY BREW
MOONSHINE
MOON GAZER
RAT
RAT
ASHOVER
XT
MOOR
XTREME ALES
BREW YORK
ALECHEMY
MILE TREE
RUDGATE
ELGOOD'S

TWO BY TWO
BRECON
PAPWORTH
TYDD STEAM
NEPTUNE
POPPYLAND
BULL OF THE WOODS
CELLAR HEAD
CELLAR HEAD
BRUHA

THREE KINGS
THREE KINGS
OSSET
COLD BLACK LABEL
WOLF

LEIGH ON SEA
PLAY BREW
TWO BY TWO
ELEPHANT SCHOOL
SALTAIRE
BEESTON
SPEY VALLEY
XT

BARSHAM
PORTOBELLO
DEYA
SPEY VALLEY
STOW FEN
XTREME ALES
ST PETER'S
BOWLER'S
HUMPTY DUMPTY
HUMPTY DUMPTY
BRECON

T

T.A.B.B.Y.
TALLY HO
TEN STORY MALT BOMB
THE FARRIER
THE O.G. REDWOOD
THE RYDDLER
THE SQUIRRELS NUTS
THE WRECK
THREE TAILS
THURLTON GOLD
TIDES
TOLLY ROGER
TOM CAT
TRANQUILLITY
TRAWLERBOYS
TROPICAL TOM
TRUSTY STEED
TUMBLE HOME
TWISTED OAK IPA
TWO TONE

V

VACUUM BOOTS
VALKYRIE
VANILLA LATTE
VAPOUR TRAIL
VELVET JOE
VENTURE POINT 5
VIX-RHUBARB IPA
VOLT
VOODOO

W

WATERFALL DAWN
WEE HEAVY
WEE JOCK 80/-
WEIGHTLESS
WHITE ELEPHANT
WHITE RAT
WHITEFACE
WILD CARIBBEAN
WILD STALLION
WILD UN BONGO - MANGO
WITCH-HARE
WORLD MOLD
WOODCOCK'S RELISH
WORTH THE WAIT

X

XION UNFORGETTABLE PORTER
XPA
XV
XXXB

Y

YORKSHIRE BLONDE

Z

ZENITH
ZEPPELIN

FAT CAT
ADNAMS
ALECHEMY
PELL & CO
GRAIN
BOWLER'S
BEESTON
BRANCASTER
BOUDICCA
PEOPLE'S
SIREN
CLIFF QUAY
FAT CAT
MR WINTER'S
GREEN JACK
FAT CAT
BOWLER'S
CLIFF QUAY
STOW FEN
SHORTYS

LIQUID LIGHT
RUDGATE
MR WINTER'S
BULL OF THE WOODS
FAT CAT
NETHERGATE
XTREME ALES
WOODFORDE'S
OSSET

NEPTUNE
TIGERTOPS
BROUGHTON
REDWILLOW
ELEPHANT SCHOOL
OSSET
MOON GAZER
WILDCRAFT
WILDCRAFT
WILDCRAFT
MOON GAZER
WOLF
NENE VALLEY
BEESTON

XTREME ALES
LEFT HANDED GIANT
ASHOVER
BATEMANS

OSSET

CROSS BAY
BILLERICAY

**ENGLISH
CURRY
AWARDS**

2021

WINNER



**ENGLISH
CURRY
AWARDS**

2022

WINNER

BEER FESTIVAL

20 **% OFF**
FOOD BILL
Dining-in ONLY
Mon-Thurs

*Please bring this leaflet with you
to redeem this offer**



📍 FIND US



SPICE VALLEY NORWICH

5 Magdalen Street, Norwich NR3 1LE

01603 623886 / 627900

info@spicevalleynorwich.com | www.spicevalleynorwich.co.uk

* T&C: not to be used in conjunction with any other offer

your **best way** for a pint with pals...



pay with **contactless**

with **late buses** on
many services



*up to 5 people
max 2 aged 20+

network
Norwich

all buses all day
anywhere on the map

£**5.30** adult

£**10** group*

from **First Eastern Counties**



get times, maps & tickets at
firstbus.co.uk/networknorwich