



# 40th Fleetwood Beer & Cider Festival

Blackpool Fylde & Wyre CAMRA

Marine Hall, Fleetwood - 2<sup>nd</sup> to 4<sup>th</sup> November 2023



## Cask Beers

### Key

- Pale or Straw coloured
- Copper, Amber or Ruby coloured
- Dark Brown or Black coloured
- ✓ Vegan Friendly
- GF** Gluten Free
- Allergens
- B** Barley
- C** Coconut
- L** Lactose
- O** Oats
- R** Rye
- S** Sulphites
- W** Wheat

**Anarchy** Newcastle

■ *Flat Out IPA* 4.5% B ✓

Cask sponsored by Pier Inn

Brewed with Vermont yeast, this IPA boasts notes of bitter orange, a touch of lime and an earthy, hoppy finish.

**Ardgour** Ardgour, Argyll

■ *Bainne nan Gobhar* 4.5% B L O R W

A milk stout with lactose added so not actually for the vegans

■ *Eas Geal* 3.4% B W

A pilsner malt but an ale yeast so its a light, modern beer which is pale in appearance and citrus in flavour.

**Bank Top** Bolton, Greater Manchester

■ *Bad To The Bone* 4% B W

Smooth, sweet malty drink with a light caramel background and hops with gentle bitterness that last.

■ *Dark Mild* 4% B W

Coffee roast aroma. Smooth mouthfeel, with roasted malt prominent throughout and some fruit. Gentle bitterness in aftertaste.

**Bewdley** Bewdley, Worcestershire

■ *Harlequin* 4% B

Green hopped beer with Harlequin hops

**Bollington** Bollington, Cheshire

■ *Bollington Best* 4.2% B W

A well balanced bitter beer with plenty of hop bitterness which dominates the fruity sweet malt flavours, completed with a long mouthfeel and a lasting rising bitter finish.

■ *Ginger Brew* 4.1% B W

A classic ginger bitter, pale hoppy bitter flavour, a smooth taste with fresh root ginger added at the end.

**Bowland** Clitheroe, Lancashire

■ *Deer Stalker* 4.5% B O R W

A rich stout full of dark fruit flavours, balanced with a chocolatey finish from roasted malts.

■ *Pheasant Plucker* 3.7% B O W

A copper-coloured bitter with rounded blackcurrant flavours and a malty aftertaste.

**Brewhouse** Kirkham, Lancashire

■ *IPA* 5% B W

A pale golden bitter with sweet and hoppy flavour leading to a long, dry finish.

■ *Stout* 4.8% B W

Dark velvety stout, full bodied beer with subtle bitterness giving way to late sweetness and underlying roast barley hints

**Durham** Durham

■ *Cherry Truffle* 5.5% B L O R W

Cask sponsored by Pier Inn

Indulgent milk chocolate and bitter dark chocolate with luxurious black cherry notes.

**Farm Yard** Cockerham, Lancashire

■ *Chaff* 4.7% B W ✓

Session IPA full of new world hops.

■ *Hoof* 4.3% L O W ✓

Smooth and rich coffee stout.

**Farm Yard x Zapata** Cockerham, Lancashire

■ *Dedicated Follower of Passion* 6.2% L ✓

Fermented with Philly Sour yeast and passion fruit juice for refreshing tartness. Vanilla and lactose add sweetness and round out the flavour.

**Fixed Wheel** Blackheath, West Midlands

■ *Blackheath Stout* 5% B W

Full-bodied fruity stout brewed with New Zealand and English hops to give an Oaky bitterness and dark fruits finish

■ *The Green Bullet* 4.3% B W

A jam packed orange fruits explosion of a pale ale.

**Front Row** Congleton, Cheshire

■ *LOHAG* 3.8% B W

Land of hops and glory. Hoppy pale ale.

**Frothblowers** Birmingham

■ *Cloudburst Porter* 4.6% B W

A dark red beer with a fruity nose giving way to a subtle bitter finish.

■ *Hornswoggle* 5% B W

Extra-pale malt in large enough quantities to induce an alcoholic euphoria

**Fuzzy Duck** Poulton le Fylde, Lancashire

■ *Golden Cascade* 3.9% B W

Golden coloured ale brewed with Cascade hops for a citrus flavour and a floral aroma.

■ *Plum Porter* 4% B W

Black porter, slightly sweet with chocolate and coffee notes and a plum flavour and aroma.



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**Goose Eye** Bingley, West Yorkshire

■ *Chinook Blonde* 4.2%

Cask sponsored by JD Drinkwater

An increasingly tart, bitter finish follows an assertive grapefruit hoppiness in the aroma and tropical fruit flavours in this satisfying blonde brew.

**Green Duck** Stourbridge, West Midlands

■ *Bostin' Mild* 3.2% B W ✓

A deep malty flavour with notes of caramel and subtle chocolate with aromas of vanilla and hazelnut.

■ *Bright Idea* 4.4% B W

An American IPA with tastes of lemon and forest fruit.

■ *Green River* 3.4% B

Fresh hop pale brewed with Pilgrim hops direct from Stocks Farm. Tá

**Hawkshead** Staveley, Cumbria

■ *Brune* 6% B R W

Full bodied harvest ale inspired by the biere brunes of Belgium and flanders.

■ *Ekuanot Simcoe Pale* 3.8% GF ✓

A gluten free Pale Ale brewed with a combination of Ekuanot and Simcoe hops.

**Jimbrew** Clifton, Lancashire

■ *Kick Push* 5.1% GF ✓

DDH West Coast IPA with a big bitter finish

■ *The 68* 3.9% GF ✓

Citra and Azacca gluten free pale ale.

**Kinver** Compton, Staffordshire

■ *Edge* 4.1% B W ✓

Amber with a malty aroma. Sweet fruity start with a hint of citrus marmalade in the spicy edged malt

■ *Half Centurion* 5%

A golden best bitter

**Lakes** Kendal, Cumbria

■ *Pale* 3.5%

Pale, Hoppy and Easy Drinking

■ *Superdelica* 3.4% B W

All the way from NZ is described to give flavours of and aromas of red fruit, candy/lolly, citrus and tropical fruits

**Linfit** South Crosland, West Yorkshire

■ *Lead Boiler* 6.6%

Cask sponsored by Fifteens

Strong dark ale; malty, fruity and bittersweet.

**Logan Beck** Duddon Bridge, Cumbria

■ *BlackMail* 4.4% W

Stout with character.

■ *Proper* 4% B W

Sweet malty start with some roast pleasant hops and a lasting bitter finish

**LuneBrew** Galgate, Lancashire

■ *LB 501 Session IPA* 4.5% ✓

Hazy with a soft mouth feel and low bitterness, this beer is made to showcase the New Zealand Nelson Sauvignon.

■ *LB102 Bitter Northdown & Jester* 3.4% B ✓

Fresh fruity notes, with stone fruit and grapefruit notes from the Jester hop, and more subtle floral and spice notes from the Northdown hops

■ *LB401 Stout 8 Malt* 4.8% B ✓

A straight forward stout brewed with 8 malts

**Limestone** Stone, Staffordshire

■ *Cherry Stone* 5.2% B W

Biscuit pale malts provide the backdrop for this sumptuous fruit beer. Amoretti cherries and Hersbrucker hops delicately combine.

■ *Stone Dead* 6.6% B W

Rich and dark, roasted malt, coffee, burnt toast, and bitter fruit flavours yield to Millennium, Nugget and Styrian Golding hops

**Monty's** Montgomery, Powys

■ *MPA* 4% B W

Pale ale with a good bitter character

■ *Sunshine* 4.2% B W

A golden, hoppy, floral/citrus ale with a pleasantly dry finish.

**Mythic Coast Ales (by Fuzzy Duck)** Poulton le Fylde, Lancashire

■ *The Golden Shell* 3.4% B W

Cask sponsored by Shipwreck

A quaffable pale ale brewed with four hops.

**Nightjar** Mytholmroyd, West Yorkshire

■ *Lost in Ikea* 4.2% GF B O

A heavily hopped New England IPA. Tastes of creamy, fresh, ripe mango with notes of juicy melon and tangerines.

**Rock The Boat** Crosby Village, Merseyside

■ *(Sittin' On) The Dock* 3.5% B W

Rich chocolate malt aromas, with caramel roast flavours and light sweetness with a mellow caramel roast finish.

■ *Bootle Bull* 3.8% B W

A traditional, light brown-coloured bitter. Smooth and malty, balanced with a good hop character.

**Round Corner** Melton Mowbray, Leicestershire

■ *Night Garden* 4.5% B W

Dark and roasty malts, coffee, caramel, chocolate, and dark fruits on the palate.

**Rowton** Rowton, Shropshire

■ *Bitter* 3.9% W

A Pale Ale with a Crisp Hoppy Flavour

■ *Ironbridge Gold* 4.4% W

Golden ale brewed with American Centennial and Bravo.



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**Shed Beer (brewed at Bens)** Poulton le Fylde, Lancashire

■ *Mild* 4% B O W

Cask sponsored by Shed Beer

**Shiny** Little Eaton, Derbyshire

■ *Rees* 5.5% L

Devilishly rich peanut butter milk stout. Contains lactose

**Three Acre** Uckfield, Sussex

■ *Chocolate Oat Stout* 5.1%

Velvety smooth, and rich with creamy chocolate notes, conjured up by high quality real cacao in the brew.

**Townhouse** Dalton-in-Furness, Cumbria

■ *Azacca* 4.1% GF B V

A pale single hopped beer

■ *Bobek* 3.8% GF B V

A golden single hopped beer.

**Trinity** Lichfield, Staffordshire

■ *Bring Da Hoppiness* 4.5% B W

Pale ale with experimental hops CF298 and CF299

■ *Lichfield Brown Ale* 4.5% B W

Dark brown ale

**Turning Point** Bedford

■ *Disco King* 5.1% B W

American hop flavour. A clean malt base works to give it immense drinkability for its ABV. A real, juicy little disco of a beer.

**Ulverston** Ulverston, Cumbria

■ *Laughing Gravy* 4% GF B W

Malt and hops in the aroma with pleasing balance of sweet malt and hops in the taste. Some fruitiness adds flavour and the finish is long and clean

■ *Lonesome Pine* 4.2% B W

A fresh and fruity blond beer; honeyed, lemony and resinous with an increasingly bitter finish.

**Vocation** Hebden Bridge, West Yorkshire

■ *Bread & Butter* 3.9% B

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

■ *Heart & Soul* 4.4% GF B

A golden ale with a strong citrus aroma. Hops dominate taste and aftertaste.

**West Coast Rock** Blackpool, Lancashire

■ *Dark Knight Stout* 4% B W

A smooth session stout.

■ *Tangerine Dream* 5% B W

Flavoured with marmalade to give it a distinct orange flavour.

**Westmorland** Kendal, Cumbria

■ *40th Fleetwood Festival Special* 4.3% B W

A blend of Pale Yan Amarillo & Talus and Pale Yan Amarillo & Citra hops

■ *Dark Yan* 3.8% B W

A blend of Dark Cluster and Westmorland Dark Mild with Admiral, Mistral and Custer hops

**Wharfedale**

■ *Porter* 5% B W

A dark, strong and rich well rounded beer, which is balanced with the late addition of Goldings hops and natural plum flavouring.



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## Cider & Perry Bar

**Please note: the information given here is presented as a guide only.**

Beer can be consistently brewed to the same recipe, year in year out, but this is not true for cider and perry. The flavour and ABV of cider and perry is heavily dependent on the nature of the apple and pear harvest of each year, in the way that wine depends upon the grape harvest. Each small batch made is subtly different, even from the same harvest.

Like real ale, real cider is a live product and continues to mature and develop in the box or tub. Sweetness, character and ABV can and will vary, the notes given here are based on last year's products. Please refer to the box end labels for exact ABV numbers.

The only way to find out what it tastes like this year is to try it!

### Cider from apples

**Barbourne** *Worcestershire*

Tangerine Dream 4%

Fresh and zingy tangerine cider, with a just hint of spice.

**Big Nose & Beardy** *Sussex*

Early Doors 6.4%

This cider is made with local waste fruit, Discovery and other early ripening varieties fermented with Yarlinton Mill cider for balance. *(Unpasteurised)*

**Bottle Kicking** *Leicestershire*

Rambler 6%

A medium sweet, light summer straw coloured cider.

**Cranbourne Chase** *Dorset*

Traditional Farmhouse (Dry) 6.5%

Made using a blend of heritage cider apple varieties for a complex tasting cider with a dry finish.

**Dorset Nectar** *Dorset*

Dabinett Traditional 5%

A single varietal medium cider pressed wholly from Dabinett apples.

Old Harry Rocks 6%

A dry traditional cider named after the coastal stacks that pirate Harry Paye allegedly hid his ship behind.

**Dudda's Tun** *Kent*

Original 6.5%

A medium cider made with a blend of Russet, Cox and Bramley apples.

**Dunkertons** *Herefordshire*

Black Fox Organic Cider 6.8%

A blend of up to 14 apple varieties, named after a folklore fox that could hide in shadows and never be seen or caught,

**Gwatkin** *Herefordshire*

Red Diesel Strawberry 4%

Cider blended with strawberry juice to create a sweet drink.

**Halletts** *Newport*

Heartbreaker 7%

Dry cider with a green apple prominent fruit flavour and a slightly astringent finish.

**Hunts** *Devon*

Barn Screecher 6.2%

A dry cider named after the piercing shrieks made by barn owls hunting over the cider farm.

**New Forest** *Hampshire*

Snake-catcher Scrumpy (Medium) 7%

A traditional farm pressed cider made with a combination of apples from New Forest orchards and more traditional cider varieties from Herefordshire and Somerset. *(Unpasteurised)*

**Tutt's Clump** *Berkshire*

Royal Berkshire 7%

Medium sweet cider made from a selection of apple varieties grown in West Berkshire.

**Venton's** *Devon*

Apple Vice 6.5%

Medium cider fermented from the juice of locally sourced and unsprayed vintage cider apples.

**Wilkins**

Farmhouse (Sweet) 6%

Strong flavoured award winning traditional farmhouse cider.

### Perry from pears

**Barbourne** *Worcestershire*

Worcestershire Perry 5%

Pressed from a mixture of locally grown Brandy and Morecroft perry pears.

**Gwatkin** *Herefordshire*

Farmhouse Perry 7%

Made from a blend of old fashioned perry pear varieties.

**Mr Whiteheads** *Hampshire*

Midnight Special 5%

Straw coloured medium perry made with a blend of dessert and perry pears including Thorn, Blakeney Red, Conference and Concorde.



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## World Beers

	<b>Coopers</b>	Pale Ale	4.5%
Cloudy pale golden ale that should be drunk with the yeast sediment in to get the best flavour.			
	<b>Boon</b>	Oude Gueuze	7%
Challengingly sour golden beer, with a bone-dry aftertaste.			
	<b>Brasserie Des Légendes</b>	Hercule	9%
Dark brown stout beer, very mild, creamy flavour with a hint of mocha and chocolate. Named after the fictional detective.			
	<b>De Koninke</b>	Bolleke	5.2%
"The taste of Antwerp" - zesty, dry and slightly bitter.			
	<b>Duchesse De Bougogne</b>	Duchesse De Bougogne	6.2%
A sour Flemish ruby red ale, fermented by wild yeast and matured in huge oak barrels called foeders.			
	<b>Orval</b>	Orval	6.2%
A slightly cloudy dry hopped Trappist ale, fermented with local wild yeast for a complex, unusual flavour and aroma			
	<b>Trappist Rochefort</b>	Rochefort 10	11.3%
Reddish-brown barley wine with a rich, sweetish taste brewed from wort with an original gravity of 10 Belgian degrees (1.10).			
	<b>Vedett</b>	Blonde	5.2%
A straw coloured beer with a white head, smooth complex character, lingering fruitiness and subtle vanilla notes.			
	<b>Westmalle</b>	Dubbel	7%
Dark red brown Trappist beer with notes of fruit suggestive of ripe banana and long dry finish.			
	<b>Bacchus</b>	Framboise	5%
Sweet raspberries combined with the sweet and sour of the base Flemish Old Brown result in a spicy speciality beer.			
	<b>Bacchus</b>	Kriek	5.8%
A fresh kriek (cherry beer) based on a traditional, sour red-brown beer from West Flanders.			
	<b>Floris</b>	Fraise	3.6%
Strawberry version of the Floris fruit beer based on witbier			
	<b>Floris</b>	Framboise	3.6%
Raspberry version of the Floris fruit beer based on witbier			
	<b>Kasteel</b>	Rouge	8%
A speciality brew, based on a a dark brown beer with added sweet cherries.			
	<b>Timmermans</b>	Kreik Black Pepper	4%
A cherry wild yeast lambic with an almond dryness from the addition of black pepper.			
	<b>Timmermans</b>	Peche Cardamome	4%
A subtly infused peach lambic that balances cardomom earthy			

aromas against the freshness of peach.

	<b>Budvar</b>	Budvar	5%
Classic Moravian pale lager with a 750 year history.			
	<b>Vinohradsky</b>	Karanska 9	3.9%
A mildly zesty, light yellow, lower strength combined Pilsener/Munich process lager with Czech Saaz and Sládek hops			
	<b>Augustiner</b>	Edelstoff	5.6%
Pale Munich style export lager. Slightly richer than most lagers.			
	<b>Ayinger</b>	Kellerbier	4.9%
Naturally hazy, unfiltered robust lager style beer.			
	<b>Erdinger Weissbrau</b>	Dunkel	5.3%
A version of the popular wheat beer brewed with added dark roasted malt.			
	<b>Fruh</b>	Kolsch	4.8%
Kolsch is both ale and lager, a light refreshing beer style brewed only in Cologne			
	<b>Maisels</b>	Weisse	5.1%
Cloudy Bavarian wheat beer. Refreshingly dry with hints of banana, clove and orange zest.			
	<b>Spaten</b>	Hell	5.2%
The original hazy straw-gold Münchner Hell with honeyed, bready malts and light yeast notes, first brewed in 1894			
	<b>OHaras</b>	Nitro Irish Stout	4.3%
An Irish dark reddish stout made with 5 varieties of malt and wheat. Coffee and liquorice aromas and a dry bitter aftertaste.			
	<b>Hitachino Nest</b>	Daidai	6%
Mild and easily drinkable IPA with subtle citrus hints given by the addition of fukuremikan orange.			
	<b>Hitachino Nest</b>	Espresso Stout	7.5%
Based on an imperial stout recipe, complex coffee flavours derive from the addition of espresso beans to the boil.			
	<b>La Trappe</b>	Tripel	8%
Amber Trappist ale with a broken white head. Fruit, malt and caramel balance well in the flavour			
	<b>Nøgne Ø</b>	Gronn Jul	7%
A light yellow cloudy IPA with citrus and tropical fruit mixed with pine needles in the aroma and flavour.			
	<b>Nøgne Ø</b>	High Five	4.7%
A Tropical fruit IPA. Expect pineapple and mango notes, well balanced by the hop bitterness.			
	<b>Duckpond</b>	Hop City IPA	6.5%
Hazy IPA heavily dry hopped with Eldorado, Citra and Mosaic hops.			
	<b>Pabst</b>	Blue Ribon	4.7%
Amber lager from a formerly popular brewery with a chequered history.			