



LIVERPOOL[®] BEER FESTIVAL 2016

PROGRAMME

METROPOLITAN
CATHEDRAL CRYPT
FEBRUARY 18TH -
20TH 2016



Organised by
Liverpool & Districts
CAMRA



CAMPAIGN
FOR
REAL ALE

CAMRA MEMBERS' WEEKEND AGM LIVERPOOL 2016
www.camraagm.org.uk

Liverpool Guild of Students
 Mountford Hall

160 Mount Pleasant
 Liverpool L3 5TR

Hosted by
 Liverpool & Districts
 CAMRA

CAMRA CAMPAIGN FOR REAL ALE

Friday 1st to Sunday 3rd April 2016

www.liverpoolcamra.org.uk



Welcome to the 2016 Liverpool & Districts CAMRA Beer Festival



Welcome to the fantastic architectural splendour of the Crypt for this year's CAMRA Liverpool and Districts Beer Festival. As some of you may know there was some doubt last year as to whether this year's festival would go ahead due to a number of our organisational team having to concentrate on the forthcoming national member's weekend. So a big THANK YOU to all those who answered our call and have given up their valuable time to become part of our organising team. A special thank you goes out Doug Macadam, Chair of Southport CAMRA branch, who has stepped into the role of Beer Festival Organiser.

One big change at this year's festival, as well as our usual food outlets, Peninsula Luxury Pies and the Liverpool Cheese Company Limited, which can both be found at the back of the concert hall, we have a new hot food provider, the Striped Pig Company. Located in the main hall, the Striped Pig Company specialise in food containing freshly pulled meat and vegetables and is sure to be popular with festival goers.

As usual we have some brewery sponsored hand pull bars this year featuring local brewers Burscough, Parkers and Liverpool Organic. Thank you to them and to our staff t-shirt sponsor, Melwood Brewery. Not forgetting Peerless Brewery who have sponsored our glasses. Our beer ordering team have worked hard to ensure we have a wide range of unusual beers from all over the country and our bar managers and beer festival organiser have worked tirelessly to keep them in the best condition.

From a branch point of view we have had a busy year of campaigning. Our 'Save the Roscoe

Head' rally gained national coverage appearing on the front page of the CAMRA 'What's Brewing' newspaper. The Roscoe Head also became the first (and so far the only) pub in Liverpool City Centre to be awarded ACV status although we did have successes in the Sefton area with ACV's being awarded to both Stamps Bar and the Crow's Nest. If anyone has a local they would like to put forward for ACV status please contact the branch, together we can 'Save the Pub'.

Finally the National Member's Weekend is almost upon us, when CAMRA members from all over the country will be descending on our fine city, providing an opportunity for our pubs and our breweries to showcase their fine beers and elegant establishments. Even if you are not participating in the member's weekend look out for 'fringe events' which, we hope, will be happening in pubs throughout the city centre and will be advertised on our website and our social media pages. I am still looking for volunteers to help at the Member's Weekend so if you are a CAMRA member and would like to lend a hand please let me know.



Finally I would like to thank everyone who gives their time free of charge to help at our festival without them this prestigious event would not take place. Stay safe, and enjoy the festival.

Sonia James-Henry
 Branch Chair
 Liverpool and Districts CAMRA

LIVERPOOL BEER FESTIVAL USERS GUIDE

Your Glass

One is provided free for everyone attending the festival and should you so wish it is yours to keep.



If you want to take it home, please put it in your pocket or in a bag, openly carrying glasses in Liverpool city centre is illegal.

No refund will be given.

Beer Vouchers

These come in sheets with a value of £10. Towards closing time smaller amounts will be available. All vouchers are only valid for the 'session of issue', however any unused vouchers are fully refundable at the cash desk up to 30min after the session closing time.

Please note we use marker pens to invalidate your vouchers after use. Please don't try and tear off individual vouchers.

Beer Pricing

3.9% and below £1.00 per half,

4.0% to 7.4% £1.50 per half, 7.5% and above £2.00 per half

Cider Pricing

All cider £2.00 per half except Maverick which is £2.50 per half.

Gluten Free Beer

Stringers Brewery Plan B and Monty's Sunshine are Gluten Free.

Please contact a member of staff on the coupon desk if you have any food or drink intolerances or allergies.

Beer of the Festival:

Anyone attending the festival can vote for Beer of the Festival.

Please complete a voting form, available from the membership stand, and place it in the ballot box provided.

Colour coding

Where the style is not obvious we display a colour coding on barrel ends.

- **Yellow** Light Ales
- **Orange** Medium beers
- **Red** Dark beers

■ **Black** Mild, Stout or Porters

■ **Green** Fruit or Flavoured

Membership Desk

Located by stage in the Concert Room.

Here you will find information on the activities of CAMRA both locally and nationally.

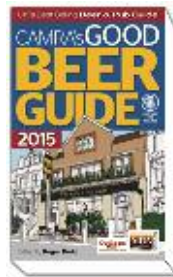
If you join here today not only will you receive the usual membership offers, such as

£20's worth of Wetherspoons vouchers, but also the

members festival discount of £3's worth of beer vouchers, a free coach trip,

plus the first 3 people to join in any session will receive a

Free 2015 Good Beer Guide.



Help Desk

Ask at the membership desk, or at less busy times, the beer voucher sales area.

Smoking:

Smoking, including electronic cigarettes, is not permitted anywhere within the building. If you wish to smoke you may do so outside the front door. In inclement weather the area

beneath the stairs to the right of the entrance may provide some protection.

Toilets:

Ladies at the foot of the stairs, Gents at the top of the stairs and temporary urinals outside the concert room back door.

The accessible toilet is at the foot of the stairway. **Please leave for disabled use only**

@lbfCAMRA @LiverpoolCAMRA /CAMRALiverpool

Photos will be taken in all sessions by CAMRA Liverpool & Districts photographer and may be used for publication.

Please Observe our Code of Conduct

Liverpool and Districts Branch of CAMRA consider themselves extremely lucky to have this wonderful venue for our ever expanding beer festival



The Cathedral staff are very helpful and work overtime in their efforts to keep the crypt and toilet facilities as clean and tidy as possible. The security staff also help and are there for your benefit just in case there are any problems with over boisterous customers.

All the rest of the festival staff are volunteers who give up their time to make this a pleasant experience for you the customer.

So please try to make the festival as safe and enjoyable as possible, use the bins provided, leave tables as tidy as possible and report broken glasses and spillages immediately to one of our staff who will clean it up for you.

Don't be daunted by the presence of our marshals and security staff, they are only there for your protection and to help

you when necessary. Please note that any trouble could result in the loss of licence, both for the personal licence holder and the venue. This could result in us being unable to use the crypt again.

We have the greatest respect and confidence in you our festival 'customer' so enjoy your beers and ciders and have a happy and safe festival.

FESTIVAL SHIRT

£8.00

on sale from voucher desk from one hour after opening

FESTIVAL FOOD

At Liverpool Beer Festival we believe Real Ale deserves Real Food. So we bring you three outlets, The Striped Pig Company, Peninsula Luxury Pies and the Liverpool Cheese Company Ltd.



The Striped Pig (In the kitchen off the Main Hall)

are proud to be catering at this years prestigious CAMRA Liverpool Beer Festival and bring to the event our specialist pulled meat bar offering a menu of superb locally sourced roast and pulled meats and vegetables all based around the beer barrel theme.

The Striped Pig Menu The Hogshead

Prime hog roast pork, sage and onion stuffing and crackling

The Beef Barrel

Pulled beef brisket with or without onions, mustard or horseradish

The Lamb McKilderkin

Pulled lamb shoulder, mint jelly, award winning haggis

The Turkey Firkin

Turkey, sage and onion stuffing, cranberry and wild boar sausage

The 'Veggie' Keg a wrap stuffed with our Striped pulled vegetable medley with crunchy iceberg lettuce and onion, pesto Mayo, chipotle ketchup and vegetarian mozzarella and Parmesan cheese

The Pig Pin

Tasty pork treats - black pudding, wild boar sausage and a smashed faggot

All served on a selection of freshly baked breads with our own specialist sauce selection

Beer Nibbles

Sea salt crackling Pot / Wild Boar Sausage / The Very best Faggots / Superb Haggis

Peninsula Luxury Pies (Back of the Concert Hall)

Peninsula Luxury Pies have been baking hand raised pies and pasties for over 30 years using only the finest ingredients. The Cornish pasties and steak pies are



made with Aberdeen Angus beef. All pies are baked fresh every morning for each event to ensure a perfect product. They will be available at the Liverpool beer festival served both hot and cold for your enjoyment.

Liverpool Cheese Company Ltd

(Back of the Concert Hall)

The Liverpool Cheese Company is Liverpool's finest purveyor of specialist and artisanal cheeses, and with such a wide and



varied selection they have something for everybody's taste. You'll find them in the perfect setting for such a company: a Grade II listed dairy in Woolton Village. This oldyworldy setting would make you think that you were far away from Liverpool and instead in a little farmer's shop in Cheshire - in fact, the older generation who live nearby will probably remember the cows being walked up the road for milking. This perfect setting only adds to the authenticity of the love and passion the team has for a foodstuff which predates recorded history.

Choose a platter from a wide range of artisan cheeses, the perfect snack to accompany your beer.

The Liverpool Beer Festival is committed to the best in Real Food and Real Ale. A message we pass on to pubs in Liverpool.

FESTIVAL ENTERTAINMENT



FRIDAY MARTIN SMITH

Martin's first Jazz quartet Cushfoot saw their debut album "Our Fathers" picked up by leading British Jazz label Candid Records and was championed on national radio by Michael

Parkinson and Humphrey Lyttleton. Recording credits to date include The Coral (including a live appearance on Later With Jools Holland), Super Furry Animals, Space, The Lightning Seeds, Shack and many others.

Martin is a proud lifetime member of the cult JazzPunk beat combo The Wizards of Twiddly with whom he has recorded 5 albums, and has toured extensively in Europe with The Muffin Men (Frank Zappa tribute band) and The BrassHoppers (New Orleans style street band).



SATURDAY SWINGOLOGY

Swingology were formed in 2005 by five musicians based in Crosby, Liverpool, to play the toe-tapping music known as Gypsy Jazz. This style became famous in the 1930s and 1940s, popularised by the great Django Reinhardt and Stephane Grappelli.

The band not only plays all the Gypsy Jazz standards, but a range of popular Jazz classics and some modern songs in the classic Swing Manouche style (the original term used for Gypsy Jazz)

Support the Festival Charity

Liverpool & Districts CAMRA Beer Festival are supporting local charity, **KIND**, which is dedicated to helping under-privileged children. Further information can be found near the voucher desk. Unused beer tokens may be donated to help this worthy charity, at the voucher desk.

We will also be taking collections during the festival.

Please give generously to support LOCAL charities



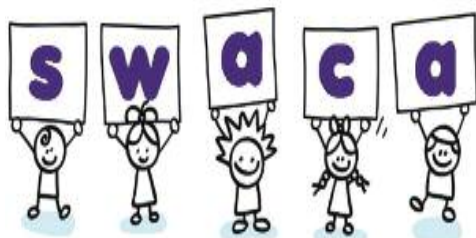
Sefton Women's & Children's Aid

Domestic Abuse can affect you at any time in your life...



swaca

Domestic Abuse Services for women, young people and children
Tel: 0151 922 8808
Text: 07779 745 594
email: help@swaca.com
www.swaca.com
Registered Charity No. 048816



Please support our Children's Service by texting

KNOW20 £1/£2/£5 to 70070

Thank You

You can find out more about **swaca** by visiting

www.swaca.com

or follow us on twitter @swacainfo

Registered Charity No: 1066876

"The first phone call can be the hardest. I thought of lots of reasons why I shouldn't tell someone. In the end living with it was just too much. I'm glad I told someone. It's taken a long time but my life is so much better.

You can do it too; just one call can make a difference."



In 2013-14 we received 1,524 new referrals



Steve Huxley 1950 - 2015

a founding member of Steve's Beer Academy which teaches brewing to craft beer enthusiasts and micro-brewers in Barcelona. Steve was always very keen to guide Liverpool CAMRA visitors to Barcelona to his

favourite bars and brewery. The trip to a farmhouse brewery in Mediona; Ale Agullons, was featured in the 2103 programme. Steve's beer was featured at this festival and Steve himself always brought a group of Spanish brewers every year to show them the delights of real ale, the crypt, and the pubs of Liverpool he loved. A film crew from Barcelona will be producing a documentary about him and will be filming at the festival this year. Steve's ashes will be scattered on the Mersey as was his wish.



Ale Agullons

Steve Downing

Steve Huxley, Scouser, wacky larger than life character, and beer guru of Barcelona sadly died in October last year. He founded the **Barcelona Brewing Company** in 1993, was a founding member of '**Humulus Lupulus 1997**', (the nearest equivalent to CAMRA in Spain); he wrote "**Beer ... liquid poetry - a manual for cervesiáfilos**" in 2006, and worked in the Cerveteca (2008- 2010) He is

LIVERPOOL BEER FESTIVAL

Message from the festival organiser **Doug Macadam**



Welcome to this, the 36th Liverpool Beer Festival.

This year we are grateful to **Peerless Brewery** for sponsoring the glasses, and **Burscough Brewery, Liverpool**

Organic Brewery and **Parker Brewery** for sponsoring their bars. We do ask you to support all the festival sponsors and programme advertisers.

There are many special beers for you to try, with beer from new breweries such as **3 Potts** in Southport, **Neptune** in Maghull and **Rock the Boat** in Little Crosby, 15 beers and ciders from Kent and many more speciality beers. We will be hosting the North West heat of the **Champion Beer of Britain** for the milds category so look out for announcements for the winner during the festival.

There have been some changes this year in the organising committee with no less than myself standing up to be Festival Organiser. I have been Organiser for Southport Festival for more than ten years and have been one of the Bar Managers at Liverpool for at least 5 years and have helped at Liverpool since the festival was held in St George's Hotel in the 90's. I would like to thank Steve Downing the previous Organiser for all the hard work he has put into the festival to make it one of the country's premier CAMRA beer festivals over the many years he has been organiser and also for the help he is still giving on this

year's organising committee. I would like to thank the rest of the organising committee for all the hard work they put in, bearing in mind they are all volunteers. Please see the Beer Festival and Programme credits page for details.

To take advantage of the beery visitors in town many local pubs such as the **Augustus John, Dispensary** and the **Ship & Mitre** will be holding their own mini beer festivals over the weekend which I am sure you will want to pop into.

The festival raises money for local charity **KIND** from all your unused beer tokens that you don't cash in, also for the local branch activities and **CAMRA** nationally.

The festival is staffed by all **CAMRA** volunteers so thank you to them for the time they give. This includes all the staff helping at the festival when we're open and also on the set up and take down days and if you are interested in joining **CAMRA** at the festival then please visit the Membership stand for more information. Please don't forget to vote for your beer of the festival as the brewers do appreciate the feedback they receive.

We don't mind if you drink us dry!

Doug Macadam
Liverpool Beer
Festival Organiser



LIVERPOOL SPRING BEER FESTIVAL

Thurs 31st March - Sun 3rd April
AT CAINS BREWERY
STANHOPE STREET LIVERPOOL L8 5XJ

200+
REAL ALES
CIDERS PERRIES



LIVERPOOL
ORGANIC
BREWERY



REAL ALE
EVENTS LTD

£2
discount on a full
card (previously
£12) for CAMRA
members*

More details at:

www.liverpoolorganicbrewery.com

*Valid only on Thursday evening session and Friday daytime session on presentation of a CAMRA card



CAMRA LocAle

Andre Fu
Liverpool &
Districts LocAle
Co-ordinator



Our annual Beer Festival is the ideal opportunity for us to showcase beers from local breweries from all over Merseyside. But did you know that, we as a branch, promote local breweries ALL year round through a national CAMRA accreditation scheme called LocAle?

I am the Liverpool & Districts LocAle Co-ordinator and my role is to encourage pubs within our branch area to consider offering at least one real ale from a local brewery the majority of the time. Local, in this instance, means the brewery is within 30 miles of the PUB by ROAD so applicable breweries will vary with the pub's location. More rural based branches of CAMRA will have a wider radius.

Once a pub has been accredited by me, this takes place annually, the pub is provided with free promotional materials to advertise the fact that they are a LocAle pub. They are added to a list that is publicised both within Merseyale (our quarterly branch magazine) and on our website (www.liverpoolcamra.org.uk) on a dedicated page. The pub can also elect to display a certificate in the pub which the branch

provides free of charge. We even have an annual LocAle Pub of the Year Award.

For my part, I also organise at least two LocAle pub walks a year, one in the spring (pale beers) and another in the autumn (ruby/dark).

There is a focus on consistent, high beer quality so LocAle status can be revoked at any time but, currently, we have over 50 accredited pubs and are always looking to add more. So, if you know of pub that isn't already deemed a LocAle pub, but you think it should be, you can either email me with the details

(locale@liverpoolcamra.org.uk) or speak to me at this festival as I will usually be behind the bar as one of the Bar Managers.

You can read more about the scheme in the leaflet that can be found on the CAMRA membership desk or, again, on our local branch website. But, essentially, the scheme aims to build on a growing consumer demand for quality local produce and an increasing awareness of 'green' issues.

Everyone benefits from local pubs stocking locally brewed beer.

- **Pubs:** local beers can increase custom.
- **Consumers:** get to enjoy a greater beer choice.
- **Brewers:** increased sales and better feedback from consumers.
- **Local Economy:** more money is spent and retained.
- **Environment:** fewer 'Beer miles' results in less road congestion & pollution, reducing impact.

Local Breweries featuring at this festival for the first time:

- 3 Potts (Southport)
- Stamps (Crosby)
- Rock the Boat (Crosby)
- Neptune (Maghull)
- Norton Brewing (Runcorn)
- Red Star (Formby) and brand new beers from established breweries: Rum & Raisin Stout
- (Connoisseur) Springbok (Liverpool Craft) Tectonic and Red Nelson (Peerless)
- Lakota and Havana Moon (Red Star) Amarillo Pale and Swan Song (Wapping)



**SPRING
BEER FESTIVAL
18th-20th MARCH 2016**

OVER 50 BEERS FROM INDEPENDENT BREWERIES
50

FOOD
MUSIC
ON BUS & RAIL ROUTES
OPEN FROM 12PM EACH DAY
No ticket necessary

hawkheadbrewery.co.uk
01539 025260 | info@hawkheadbrewery.co.uk

Made by people who LOVE BEER
PEOPLE WHO LOVE BEER

MILL YARD
STAVELEY
DUMFRIES
LAB 9LR



Liverpool & Disticts CAMRA

We sincerely hope you are enjoying your visit to Liverpool Beer Festival 2016. You may not realise it but you are taking part in a campaign. Just by being here and sampling a range of beers and ciders from many parts of the United Kingdom, you are supporting the people who produce those drinks. We hope you will go home and tell other about the different beers and ciders you tried, and, perhaps get a friendly licensee to try some of them in your local pub. This is one of the reasons that branches of the Campaign for Real Ale put on beer festivals, to spread the word about quality beer and who brews it. So just by being here you are playing a part in that campaign. You don't have to attend beer festivals or CAMRA meetings to get involved in campaigning. You can do much of it from home or in your local pub. One way is to get your favourite pubs listed as Assets of Community Value (ACVs). ACVs were started as part of the Localism Act 2011 and are being used by pub regulars and

community groups as a way of protecting pubs from being converted or demolished, without allowing local people to comment on the plans. An ACV listing also allows interested parties time to put their own plans in place to take over a pub if the owner is willing to sell it to them. They can also be used as evidence that the pub is needed by the local community when planning applications are submitted by developers. All



local authorities have a section about ACVs on their planning website (you may have to look under "Community Right to Bid"). All you need then are the signatures of 21 people from that area, a bit of evidence of the value of the pub to the community, send the forms in and the council does the rest. Over 1000 pubs have been listed as ACVs. Add your favourites now. Write to your MP about a reduction in beer duty. Not just the 1p Duty reduction that the

media make such a fuss over. This reduction does help as it cuts costs for all brewers, but the reduction is usually cancelled out in increases in things such as materials costs and transport. Ask your MP for cuts in beer duty, it does help, but also remind them about Small Brewers' Relief (SBR). SBR is a scheme which allows reduced rates of duty for smaller brewers. It is a form of Progressive Beer Duty (PBR) and is available to brewers producing up to 60,000 hectolitres of beer in a calendar year (around 2727.3 gallons of beer). Under SBR some very small brewers can pay only 50% of the Duty Rate, which helps to keep the price of the beer in your glass down. Since introduction in 2002, SBR has led to a lot of diverse and innovative breweries developing which has led to thousands of new jobs, and has increased choice for the beer drinker. Some in the beer industry think SBR needs adjustment so that some larger family brewers can also be included, but it is a system worth keeping, so lobby your MP to keep the SBR.

Tony Morgan,
Public Affairs Officer,
Liverpool & Districts CAMRA.

The VOLUNTEER CANTEEN



4 ever-changing guest ales

- CAMRA Community Pub of the Year 2014
- At least one LocAle on at all times
- Table service in the lounge
- Outstanding range of whiskies
- Malt of the Month
- Award winning Guinness

A cosy traditional pub housed in a Grade II listed terraced building, the 'Volly' as it is locally known, still provides table service and quiet area in the lounge, to enjoy your pint. Nestling in the back streets of Waterloo

Opening Hours
2-11; 12-midnight Fri & Sat; 12-10.30 Sun

A pub with a Nationally Important Historic Interior

45 East Street, Waterloo, L22 8QR



The Beer List-introduction

With over 200 beers on the list, and all styles of beer we do ask you to be patient if any mistakes creep in to the descriptions, ABV's etc. as all the compiling work is done by volunteers and is checked from various sources, so if you do spot any mistakes then please let us know so we can correct it for the future.

You will notice that this year the number of beers from local brewers have in most cases been cut back to three. This is due to the ever increasing number of brewers opening up in Merseyside and if we had carried on with the old system the festival beer list would have been made up or more than half from local brewers and our selection of beers from the rest of the country and the North West would have been greatly reduced as a result.

Although we start with over 200 beers this will gradually decrease so by Saturday evening we are often down to still well over half of the beers left, so we apologise if the beer you particularly wanted has run out but over the festival we have a strict policy of if a beer is ready it goes on sale and stays on sale till it run out or goes off. This year we will also be using your round as a means of keeping

up to date with the beers as they run out and for the full beer list in advance so please contact www.yourround.

As some of our staff may be as unfamiliar with the beers as you are or if you are not sure of a beer then please ask for tasters, but our staff are warned to look out for serial tasters! We will not swap a beer if you don't like the taste, style etc. so tough! So please ask for a taster first if not sure. But if you do think that a beer has gone off then please see the bar staff so we can take it off sale or inform other customers before purchase. If any beers have notices on i.e. "Naturally Cloudy". "Taste Before You Try" we ask you to bear these in mind when purchasing your beers.

Finally I would like to thank the beer ordering team **Pete Elloy, Colin & Pam Hadfield and Howard Perry** for the extensive choice of beers available.



In the beer list 'Merseyside' refers to breweries in Merseyside branches of CAMRA

YOUR ROUND



This year we are using the 'yourround' website to manage our beer list. To access the list either scan in the QR code or go to www.yourround.co.uk and search for **Liverpool Beer Festival**. The **BeerCAM** Web page keeps track of which beers are available and allows you to find out more information on each brewer. The website is mobile phone friendly.

The Belvedere

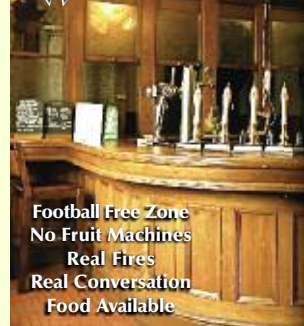
Traditional 2 room community pub Grade II Listed situated in the heart of Liverpool's Georgian Quarter. Winner of CAMRA pub of culture 2011

Cask Ales from Local and Regional Brewers

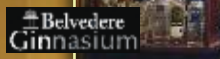
One minute from Philharmonic Hall
Ideal for pre-show drinks

The Only Liverpool Pub with Lined Glasses for Cask and European Lagers

Large Selection of Gins available at the




Football Free Zone
No Fruit Machines
Real Fires
Real Conversation
Food Available



8 Sugnall Street (off Falkner St), Liverpool

The AUGUSTUS JOHN

Known locally as the AJ, the Augustus John is a CAMRA Good Beer Guide listed pub set in the heart of campus, behind Blackwells bookshop on Brownlow Hill. A warm welcome is offered to students; university staff and anybody else lucky enough to stumble upon us. As many will testify, a night in the AJ is an education in itself!



5 ROTATING CASK ALES

- Regional Cider and Perry Pub of the Year 2012
- Liverpool and District Branch CAMRA Cider Pub of the Year 2015
- LocAle accredited • A Minimum of 6 Real Ciders available

Opening Times
 Monday 11.30am - 11.00pm
 Tuesday 11.30am - 11.00pm
 Wednesday 11.30am - 11.00pm
 Thursday 11.30am - 11.00pm
 Friday 11.30am - 11.00pm
 Saturday 12.00 noon - 11.00pm
 Sunday Occasional
 12" Chicago Town Pizza available daily until 10.00pm
 Great selection of sandwiches and bar snacks available daily

OPEN SATURDAY OF THE FESTIVAL

The AJ

PEACH STREET L3 5TX (Off Brownlow Hill, next to Blackwell's Bookshop) 0151 794 5507

ROSCOE HEAD

The Roscoe Head is a true English public house with lots of character. One of the few pubs in Liverpool and indeed Great Britain to have survived the onslaught of the super pub chains and remains unspoilt. The Roscoe Head is a very special watering hostelry.



6 CONSTANTLY CHANGING GUEST BEERS

Try our delicious home-cooked food served Mon- to Fri 11.30am - 2.30 pm

QUIZ NIGHT Tuesday Commencing 9.30pm
FREE BUFFET PLAY YOUR CARDS RIGHT FOR CASH PRIZES Tuesday night after quiz
CRIBBAGE NIGHT Every Wednesday Evening

www.roscoehead.co.uk

Winner of many awards and one of only SEVEN pubs to feature in every edition of the Good Beer Guide. Over 40 years of Good Beer Guide entries!

24 Roscoe Street L1 2SX Tel: 0151 709 4365

FESTIVAL BEER LIST 2016

BAR SPONSORS (You can find these beers on the bar)

Liverpool Organic Brewery, Liverpool, Merseyside



Started brewing in August 2009. The brewery only uses certified organic malted barley. Brew plant is a 12.5 Barrel all stainless steel system. They now have 6 fermenters, including a combination FV/lagering vessel so cask lager can be produced.

1	24 Carat Gold	Golden	4.2	A smooth drinking hoppy beer best enjoyed with friends and barbeque food
2	Cascade	Pale	3.8	A Hoppy Light Session Bitter
3	Honey Blond	Golden	4.5	A morish beer with moderate hops and organic wild flower honey: one pint is n ever enough
4	Imperial Russian Stout	Stout	7.5	Rich strong hoppy bitterness with a full bodied sweetness & bitter coffee finish with a little fruity malt on the aftertaste

Burscough Brewing Company Limited



Burscough commenced brewing in 2010 in old stable buildings in the courtyard to the rear of the Hop Vine, Currently brewing on a four-barrel plant but plans are underway to relocate and to expand.

5	Black Cannon Stout	Stout	4.5	Dark luscious stout with hints of coffee and liquorice
6	Duke of Lancaster	Amber	4	A robust amber best bitter. Full flavoured with a noticeable blackcurrant finish from the use of bramling cross hops late in the boil
7	Priory Gold	Golden	3.8	A golden session ale with a light body and moderate bitterness. The initial sweet hoppy finish gives way to a fragrant citrus aroma with hints of pine and lemon
8	Thoroughgood Bitter	Golden	5.1	A powerful dangerously drinkable ale. Golden in colour with a citrus finish made with English and Slovenian hops

Parker Brewery, Southport, Merseyside



Established in 2014 using a 25 litre plant. In November 2014 production was moved to a 5 barrel plant, producing cask conditioned ales and bottled beers.

9	Centurion	Pale	3.9	A light refreshing pale ale with a zingy zesty fruit flavour and a crisp dry, hoppy finish
10	Dark Spartan	Amber	5	Hints of chocolate and coffee and silky smooth think bonfire night and treacle toffee
11	Saxon Ale	Ruby	4.5	A stunning ruby red ale. A morish smooth drinking ale packed full of warm fruit flavours and a subtle spice on the finish
12	Viking Blonde	Blonde	4.7	A delightful blonde ale. Subtle blackcurrant leaf and red berry fruit flavours and a refreshingly dry finish

FESTIVAL BEER LIST 2016

MERSEYSIDE BREWERIES

3 Potts Brewing Co, Southport, Merseyside



A nano brewery based in Southport Merseyside. Creating small batch beers to share with the people of the north west.

13 Sprocket IPA	IPA	5.5	A darker IPA that pours almost amber flavoured with Citra and Falconers Flight hops. Cask version is unfiltered
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Brimstage Brewery, Wirral, Merseyside



Brewing started in 2006 on a 10-barrel plant in a redundant farm dairy in the heart of the Wirral countryside. This is Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s.

14 Brimstage IPA	IPA	6	A modern India Pale Ale using aromatic English and New World hops, initially produced as Brimstage's celebratory 1000th brew
15 Oystercatcher Stout	Stout	4.4	Award winning smooth easy drinking stout with rich chocolate aromas leading to a mellow roasted coffee flavour and lingering bitter finish
16 Sandpiper Light Ale	Pale	3.6	Brewed with the Citra hop this extremely moreish session beer has sublime balance and is light and refreshing with tropical fruit flavours
17 Trapper's Hat Bitter	Golden	3.8	A refreshingly hoppy session beer. Gold coloured with a complex bouquet it provides a mouthful of fruit zest with hints of orange and grapefruit

Connoisseur Ales, St Helens, Merseyside



Launched in 2014, but built on many years' brewing experience. The team behind the brewery, Mark, Gillian and Kevin Yates, formerly ran Liverpool's Baltic Fleet and the Albion in Warrington.

18 Ruby Ruby Ruby Ruby	Ruby	4.1	A tasty balance of Marris Otter and dark crystal malts provide a rich ruby base over which Columbus and Junga hops have been delicately overlaid to preserve the ales' malty character.
19 Rum & Raisin Stout	Stout	6	Strong stout with Raisins and Woods' 100 rum added for a rich and complex flavour
20 Sparkling Wit	Wheat	4.6	Fenland 'Sparkling Wit', now brewed exclusively by Connoisseur Ales. Crystal Clear Wheat Beer with Peppery Honey & Spice Notes

The CRAFT Brewery, Southport, Merseyside



Launched in 2015, the CRAFT Brewery is a privately owned, small batch micro-brewery that produces quality beers and ales using traditional techniques

21 Golgotha	Dark	5	A rich dark old English style ale packed full of flavour with a refreshingly dry finish
22 Shibboleth	Pale	5.5	A very light pale ale made using oats to give a different dimension and depth of flavour finished with a subtle hit of Nelson Sauvignon

George Wright Brewery, St Helens, Merseyside



George Wright started production in 2003. The original 2.5-barrel plant was replaced by a five-barrel one, which has since been upgraded again to 25 barrels with production of 200 casks a week.

23 Drunken Duck	Pale	3.9	A light citrus ale combining 3 hops from the Americas. Perfect for the hop lover
24 Mocne Piwo	Golden	5.1	Golden coloured a strong fruit flavour. Bitter, lasting, full malt finish
25 Roman Black	Dark	4.8	A dark premium ale smooth quite creamy leaving a long dry sweet aftertaste
26 Steve's Brave New Beer	Amber	4.8	An amber coloured ESB. Aroma of grassy floral hops with hints of toasted malt. Taste is slightly sweet with notes of malt, caramel and ripe fruit - this leads onto a bitter, moderately, dry finish. Brewed in memory of Brewer Steve Huxley from Barcelona, Spain. (see article page 8)

Liverpool Craft Brewery, Liverpool, Merseyside



Liverpool Craft moved premises to the other side of the city centre early in 2015 where visitor facilities should be introduced in due course. The 10 barrel plant supplies arts and music venues as well as pubs.

27 American Red	Amber	5	A blend of Bavarian red malts, Apollo, Chinook, Cascade, Columbus and East Kent Golding hops create our vision of the classic American Red style
28 Rye Pale Ale	Pale	5.6	A crisp pale ale made using Apollo, Fuggles, Bramling Cross and Cascade Hops
29 West Coast Pale Ale	Pale	6.2	A hoppy pale ale bringing together the best of West Coast American hops and British malts

Mad Hatter Brewing Co, Liverpool, Merseyside



Mad Hatter began brewing in 2013 combining traditional techniques with new flavours and approaches to brewing. Most of their output is in bottled form with some kegged versions, specialising in higher ABV and specialist styles. Relocated to the Baltic Triangle in Feb 14

30 Nightmare on Bold St	Stout	5.3	A luxuriously smooth milk stout cold infused with the finest coffee beans from Nicaragua
31 Mild Life Crisis	Mild	6.8	Our glorious leader Gaz is 40. Instead of buying him a motorbike we brewed him this rich, nutty strong mild
32 Unhinged Amber	Amber	7.4	A mad amber ale hopped with Vic's Secret - the ultimate dank resinous hop

Melwood Beer Co, Knowsley, Merseyside



Husband & wife team John and Julie Marsden have now been joined by brewer Stan Shaw. The Melwood Beer Company began brewing in 2013 using a five-barrel plant in the old dairy that used to house Cambrinus Brewery. In 2016 the brewery has moved to bigger premises in the nearby Old Kennels on the Knowsley Estate.

33 Bootleg #1	Amber	3.8	This is one of a series of our core beers that we experimentally dry hopped in the cask to completely change the flavour and aroma. Lovelight with Mosaic was so popular we have since brewed it several times. Unfiltered, unfiltered and naturally hazy vegan Beer
34 Bootleg #4	Amber	4	Paleface dry hopped with Citra hops



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Melwood Beer Co, contd

35 Derby Stout	Stout	5	Stan Shaw's award winning recipe- this stout has hints of coffee and bitter chocolate. Delicious!
36 Lovelight	Blonde	3.8	Light very hoppy blonde beer. Three types of American hops make this beer a bold yet refreshing drink with tons of hop aroma and a crisp biting flavour. Proper hop bomb

Neptune Brewery, Liverpool, Merseyside



Founded July 2015. 1 Barrel Micro Brewery based in Maghull, Merseyside. Brewing cask and bottle conditioned beers. Vegan friendly. They do not use Isinglass finings.

37 Abyss	Stout	5	Rich full bodied oatmeal stout with hints of chocolate and coffee
38 Brown Ale	Amber	3.7	Traditional brown ale with chocolate and nutty flavor
39 King of the Sea	Golden	4.7	Best bitter with fruity flavours

Peerless Brewery, Wirral, Merseyside



Peerless began brewing in 2009 and is under the directorship of Steve Briscoe. Beers are sold through festivals, local pubs and the free trade.

40 Knee Buckler IPA	IPA	5.2	Amber coloured full-on IPA. This beer is hopped with US Cascade Columbus and Citra hops
41 Oatmeal Stout	Stout	5	Wonderfully smooth and dark. This oatmeal stout has good body a creamy head and just the right level of sweetness
42 Red Nelson	Ruby	4.5	Rich fruity red ale. Deep malt flavours are balanced with Nelson Sauvin hops from New Zealand
43 Red Rocks	Ruby	5	The red colour and rich malt flavours come from the use of caramelised rye which are balanced with the fruity overtones from 'Bramling Cross' hops
44 Storr	Golden	4.8	Storr' is a pale and hoppy cask pilsner. The name is derived from the old Norse word meaning great or strong. Though Continental in style Storr gains its fresh citrus hop finish and pleasant malt backbone solely from the use of UK-grown lager malt & Sovereign hedgerow hops
45 Tectonic	Golden	6.2	Deep honey coloured ale bursting with hop aroma and flavour. Brewed and dry hopped with a blend of US hop Simcoe Green Bullet & Columbus

Red Star Brewery, Formby, Merseyside



Production started in May 2015 on a 10-barrel plant.

46 Formby Blonde	Blonde	3.9	Hoppy Blonde session ale with hint of orange
47 Havana Moon	Stout	4.2	An oatmeal stout that puts together 6 malts, roasted barley, oats and a lightly hopped Willamette. This mooreish stout has notes of chocolate, coffee and caramel
48 Lakota	Copper	4.1	Smooth bitter with caramel/toffee finish



Martland Mill Brewery is a six barrel plan micro-brewery established in March 2014.

At the heart of our brewery is the aim to use the finest natural ingredients; malt from England's oldest maltster, Warminster, hops from Charles Faram, brewers yeast and water to create traditional hand crafted real ales.



Martland Mill Brewery
 Unit 5 Otterswood Square, Wigan, Lancashire WN1 2BB
 email: paul@martlandmillbrewery.co.uk | web: www.martlandmillbrewery.co.uk

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Rock the Boat, Brewery Crosby, Merseyside



Rock the Boat began brewing in June 2015 in a converted 16th century wheelwright's workshop in Little Crosby Village.

49 Sittin'on the dock	Dark	3.5	5 malts combined for a smooth malty ale with added treacle. Nutty and chocolate overtones
50 Bootle Bull	Amber	3.8	A traditional north-west old style bitter, light brown in colour, a smooth malty ale balanced with a good hop character which is evident in the finish. Named after the noise of the old Bootle fog horn
51 Dazzle	Golden	3.6	Pale golden beer bursting with UK hop flavour, smooth in the mouth with a long bitter finish. Named after the WW1 Dazzle warships

Southport Brewery, Southport, Merseyside



Established in 2004 on a 5 Barrel plant. Outlets in Southport, North West of England and nationally. Six regular ales plus seasonal specials.

52 Carousel	Golden	4	Refreshingly floral hoppy best bitter
53 Dark Night	Mild	3.9	A classic traditional mild with rich flavours and dark in colour backed up with a stronger ABV of 3.9%
54 Natterjack	Amber	4.3	Premium bitter with fruit notes plus hints of coffee

Stamps Brewery, Liverpool, Merseyside



Began brewing in April 2012. Beers named after famous world postage stamps. Environmentally friendly beer production, power from 52 solar panels and biomass boiler. Rainwater recycled and used for floor cleaning. Used grain sent to local city farm for feed.

55 The Russian	Best Bitter	4.2	A beautiful copper ale with a hoppy finish
56 Mail Train	Bitter	4.2	Traditional bitter, an abundance of Fuggles and Golding hops, leaves a noticeable bitterness with a delightful malt character
57 Swedish Blonde	Blonde	4.3	A generous amount of Simcoe hops, dry hopped, above a session ale but very quaffable. Strong hint of citrus

Wapping Brewery, Liverpool, Merseyside



Wapping brewery was established in 2002 in the cellars of the pub on the waterfront in Liverpool using the old Passageway Brewery plant. A new brewer, Tom, took over in mid-December. The brewery is now concentrating on brewing Summer ale, but others may be produced in future.

58 Amarillo Pale	Pale	5	Bitter Pale Ale heavily late hopped with Amarillo. Belgian Curacao and Sweet Orange Peel give this beer a unique marmalade touch
59 Summer Ale	Pale	4.2	Straw coloured ale with a citrus nose and a long finish
60 Swansong	IPA	6.6	Brewer Angus Morrison's final brew for the Wapping brewery

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OTHER BREWERIES

Allgates Brewery, Wigan, Greater Manchester



Allgates commenced brewing in 2006 in a fully restored Grade II-listed tower brewery at the rear of Wigan's General Post Office. A modern five-barrel plant is used.

61 Cripple Gate Sloe Stout	Dark	7.2	The acidity of the sloes provides a perfect foil to this complex beer and additional conditioning also dries the beer.
62 Dry Bones	Pale	4	Light golden hoppy and refreshing. With tropical fruits and lovely hints of melon and pineapple

Arbor Ales, Bristol, South West



Arbor Ales began brewing in 2007 and has relocated and expanded several times, the latest being in 2012 and now using a 12-barrel plant.

63 Oz Bomb	Pale	4.7	Aussie Pale
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Ascot Ales, Camberley, Surrey



Ascot Ales started production in 2007 on a four-barrel plant in a small industrial unit. The brewery has successfully expanded over the years and is now brewing 11 regular beers and many seasonals including a single hop series.

64 Aureole Ale	Golden	4	Golden Ale heavily hopped with Summit to give a citrusy aroma & flavour
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Bank Top Brewery, Bolton, Greater Manchester



Bank Top was established in 1995. Since 2002 the brewery has occupied a Grade II-listed tennis pavilion. In 2007 the brewing capacity was doubled with the installation of a 10-barrel plant and in 2008 David Sweeney became the sole proprietor.

65 Dark Mild	Mild	4	A full bodied dark mild with a malt and roast aroma rich mouthfeel and a complex taste including roast malt and liquorice
66 Old Slapper	Blonde	4.2	A Blonde Bitter which has an initial fruitiness complimented by a pronounced hoppiness in the finish

Beartown Brewery, Congleton, Cheshire



Congleton's links with brewing can be traced back to 1272. Two of its most senior officers at the time were Ale Taster and Bear Warden, hence the name of the brewery. Beartown began brewing in 1994, a 25-barrel plant is used.

67 Bearskinful	Malty	4.2	Tawny beer with malt and fruit in the taste leading to a clean and compromisingly bitter hop finish
68 Peach Melbear	Blonde	4.4	This unusual and distinctive beer has a sweet aroma of peaches and elderflower perfectly balanced by a hoppy bitterness in both the flavour and finish

Big Shed Brewery, Shawbury, Shropshire



Big Shed Brewery opened in 2014 on a smallholding in rural North Shropshire using a new 20-barrel plant and brewing in a traditional manner.

69 Battlefield Gold	Amber	3.8	Hoppy Golden Ale
70 Coppermine	Amber	4	Smooth copper bitter very quaffable!

Blackedge Brewery, Horwich, Greater Manchester



Established in 2011, is a traditional five-barrel brewery producing hand-crafted ales using only natural ingredients. No extracts or pellets are used in the brewing process.

71 Black Port	Porter	4.9	A multi award winning Porter. Deliciously complex. Roasted coffee & chocolate flavours with a hint of liquorice & sweet port finish
72 Gold	Golden	4	A golden ale with lemony blackcurrant and spicy honey flavours and aroma
73 American Pale Ale	Pale	4.2	Pale and hoppy. Plenty of west coast american hops are added to give a delightful citrus floral hit of flavour. Pleasant aroma and smooth finish

Boggart Brewery, Newton Heath, Greater Manchester



A continually growing brewery, now an eight-barrel plant in its third home, with its own distribution arm, working extensively with north-west breweries and outlets.

74 99 Steps	Pale	3.8	A very pale ale with herby characteristics
75 Mud Brawler	Porter	4.4	A robust rich porter complemented with fresh vanilla

Bushy's Brewery, Braddan, Isle of Man



Launched in 1986 as a brew-pub, Bushy's relocated in 1990 when demand outgrew capacity. Bushy's goes one step further than the Manx Pure Beer Law preferring the German Reinheitsgebot (Pure Beer Law)

76 Star of India	IPA	4.5	Pale and fruity aroma. Golden amber coloured and hoppy with a crisp and dry malt finish
77 Old Bushy Tail	Malty	4.5	An appealing reddish brown beer with a pronounced hop and malt aroma the malt tending towards treacle. Slightly sweet and malty on the palate with distinct orangy tones

Caveman Brewery, Swanscombe, Kent



First brewed in July 2012 using the plant of Kent Brewery while their own plant is installed. Their own plant, previously used by Devilfish Brewery, went operational in April 2013.

78 Evolution 11	Amber	5	Pale and Hoppy
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Chadwick's Brewery, Kendal, Cumbria



Brewery is based in the historic town of Kendal, 'the gateway to the lakes'. They opened in the summer of 2014 and are based in a lot on the old Goodacre carpets site.

79 Castle Mills Mild	Mild	4.2	A black, full-bodied dark mild, smooth and rounded with a liquorice aftertaste
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Cheshire Brewhouse, Congleton, Cheshire



Shane Swindells didn't just open a brewery. Using his engineering skills he built the brewery equipment himself. The first brew was in July 2012.

80 Cheshire Gap	Pale	3.8	Brewed with Pure Cheshire Water English Pale Malt East Kent Goldings & Bodecia Hops
81 Engine Vein	Copper	4.2	Brewed with Pure Cheshire Water English Pale & Crystal Malts, this is a traditional but contemporary copper coloured best bitter smooth dry and biscuity with a wonderful hop finish thanks to abundant late hopping with English First Gold Hops

Coach House Brewery, Warrington, Cheshire



Established in 1991 by three former employees of Greenall Whitley Brewery which had brewed in Warrington since 1786. The 40 barrel plant produces up to 240 barrels per week.

82 Banoffee Bitter	Brown	4.2	A chestnut coloured bitter smooth and slightly sweet and the distinctive flavour Bananas and Toffee
83 Blueberry Classic Bitter	Golden	5	A traditional brewed beer but with the addition of fresh Blueberries. The beer is a wonderful golden colour with a light hoppy aroma and a distinctly fruity after-taste. SIBA National Gold Medal Winner 2011 now "Best Speciality Beer in the Country"

84 NO SHOW

85 NO SHOW

Dancing Duck Brewery, Derby, Derbyshire



Dancing Duck established in 2010 by Rachel Mathews is a 10 barrel brewery in Derby, it's name comes from the local greeting "ay up me duck"

86 Nice Weather	Copper	4.1	A copper coloured fruity summer ale packed full of flavour. Blackberry strawberry and floral rose notes in perfect balance with just the right amount of malt character. A refreshing summer thirst quencher
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Dunham Massey Brewing Co, Altrincham, Cheshire



Established by John Costello on National Trust land behind Big Tree farm in the village of Dunham Massey the first brew was in October 2007. All ingredients are sourced as locally as possible and only water, malt, hops, and yeast are used - no added sugars

87 Chocolate Cherry Mild	Mild	3.8	Chocolate Cherry Mild has all the class of "Dunham Dark" with a dry hint of cherry that cuts through the beer
88 Dunham Dark	Mild	3.8	Dunham Dark is a smooth easy drinking dark mild based on the traditional North Western mild's of old

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The brewery drew inspiration from its surroundings and the strong agricultural history in the area. The animals found in our beer designs are often spotted on the Leverhulme land on which we are based, giving the brewery a strong link to its location and traditions.

Brimstage Brewing Co Ltd Home Farm Brimstage Lane Brimstage Wirral CH63 6HY
Tel: 0151 342 1181 Mob: 07870 968323



@brimstagebeer

info@brimstagebrewery.com

Dunscar Bridge Brewery, Bolton, Greater Manchester



Began brewing in 2009. In 2012, a 25 barrel plant was installed in a new brewery within the business park at Dunscar Bridge, Bolton.

89 Best Bitter	Bitter	4.1	Uses classic English hops to produce a robust ale with a fascinating malt profile with elements of citrus, biscuit and lightly roasted toffee
90 Gold	Blond	4	Formerly named 'Clockin Off' Gold has a nose of fruit biscuit and lightly burnt toffee and a pallet of cereal malts with a hint of blackcurrant - finished off with a dash of earthy bitterness
91 Dunscar Monroe	Blond	3.8	A blonde session ale that stimulates the taste buds with a mix of three English hop varieties giving a clean, refreshing slightly sweet, very slightly spicy finish on the palate. Very popular particularly as a session ale for younger drinkers

Flipside Brewery, Nottingham, Nottinghamshire



Andrew and Maggie Dunkin established their 6-barrel brewery in an industrial unit in Colwick in May 2010. With production at full capacity the brewery was expanded to 12 barrels in June 2013 and relocated to a larger adjacent unit.

92 Flipping Best	Brown	4.6	A traditional dark brown best bitter. Strong malt flavours complemented with good bitterness and gentle hop flavours. At 4.6% a popular beer for the bitter lover
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Foxfield Brewery, Broughton in Furness, Cumbria



Foxfield, now a four and a half barrel plant (with new fermenter) attached to the Prince of Wales.

93 Big breakfast Mild	Mild	4	Traditional dark mild, low hop bitterness is compensated for with sweetness and roast malts
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Franklins Brewery, Bexhill-on-Sea, East Sussex



Currently brewing on a 10 barrel kit in a converted milking barn. There are currently plans for expansion to a 15 barrel kit.

94 Mama Knows Best	Amber	4.1	Refreshingly inspirational traditional English Best Bitter made with entirely English malt and showcasing Mosaic hops rich in mango lemon and earthy pine
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Fuzzy Duck Brewery, Poulton-le-Fylde, Lancashire



Established in early 2006 as a commercial home based brewery. It relocated to Poulton-le-Fylde later that year, expanding capacity to an eight barrel plant.

95 Cunning Stunt	Amber	4.3	Amber coloured single-hop beer brewed with American Willamette hops. The rub of the hops gives an estery/blackcurrant/herbal aroma
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96 Ruby Duck	Ruby	5.3	Dark ruby full bodied with a complex fruity flavoured finish
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Gemstones Brewery, Maidstone, Kent



Established in March 2015, Maidstone Kent, by Valerie Gillingham.

97 Emerald	Amber	4.3	Dark, Golden Malty character
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Gower Brewery, Llanrhidian, Glamorgan



Established in 2011 on a 5 barrel brew plant at the Greyhound Inn, Llanrhidian. Moved to a new 20 barrel brewery in Crofty, Gower in 2015.

98 Gower Best Bitter	Brown	4.5	A traditional light bitter ale. Whole hops and floor malted barley give a balanced malty taste & bitter finish
99 Gower Gold	Golden	4.5	Thirst quenching golden ale refreshing citrus flavours and the lovely aroma of the cascade hops
100 Gower Power	IPA	5.5	Brewed with traditional floor malted barley and packed full of a choice quality hop to give a powerful Welsh example of a true British classic Indian Pale Ale
101 Rumour	Amber	5	A strong ruby red ale with amazing complex tastes and aromas produced from a delicate mix of malts and hops

Great Orme Brewery, Llandudno, North-West Wales



Established in 2005 in the Conwy Valley but have recently moved to larger premises in the Victorian seaside town of Llandudno, within sight of the Great Orme from which the brewery takes its name. It is now an 18 barrel brewery.

102 Red Dragon	Amber	4.5	Reddish hue with a good dose of crystal malt
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Green Jack Brewery, Lowestoft, Suffolk



After 10 years at Oulton Broad Green Jack moved to the Triangle Tavern Lowestoft in 2003 and then to a nearby 35 barrel plant in 2009.

103 Orange Wheat Beer	Wheat	4.2	Orange Wheat Beer is light with grainy citrus & marmalade flavours
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Grey Trees Brewery, Aberdare, Glamorgan



Started brewing beer on the outskirts of Aberdare and re-located to its present location in 2013, upgrading to a 10 barrel plant that was originally used by Breconshire, with 5 fermentation vessels.

104 Valley Porter	Porter	4.6	Warming and rich, with notes of dark fruits, coffee, chocolate and hazelnuts. Crafted with malts, roasted barley, hops
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Hafod Brewing Co, Mold, North-East Wales



Began brewing in 2011 on a small scale and moved to new premises in 2014 whilst retaining the original kit for low volumes. A number of speciality beers using ingredients from the local upland areas and heathlands are also produced on a limited basis.

105 Hopper Brewers reserve	Amber	6.5	A pumped up edition of Hopper, our award-winning pale ale. Bags of US Hops create a fruity aroma and a mouth-watering bitter finish
106 Macaroon	Amber	5.5	A rich, chocolatey ale with coconut notes from Sorachi Ace hops
107 Moel Arthur	Copper	4.5	Fruity favourite crafted with Clwydian Range bilberries. Copper brown ale with moderate bitterness and a malty fruit finish
108 Moel Famau	Dark	4.1	Part of a range of specialist beers we produce called the Clwydian Range. A speciality dark ale brewed using local heather giving a dry roasty taste with an underlying sweet malt flavours



Liverpool CAMRA promotes healthy drinking

1. Drink real ale in moderation, many studies show that drinking a moderate amount of alcohol is beneficial to health, plus the malt is a good source of nutrients and vitamins and the hops are anti-oxidants.
2. Enjoy the well-being of responsible drinking with others in the pub, rather than drink alone at home.
3. Try and take an alcohol free break of one or two days a week. Studies show your liver can recover very quickly.
4. Most real ale is made entirely from natural ingredients. Don't drink cheap supermarket booze made from artificial chemicals.

Hammerton Brewery, London, Greater London

Brewing began in London in 1868. It ceased to brew in the late 1950s and the brewery was later demolished. In 2014, a member of the Hammerton family decided to resurrect the family name in brewing. A 15-barrel plant is used.



109 Life on Mars	Ruby	4.6	Our Red Ale is brewed with a mix of English and German malts giving the beer a taste of berry and caramel and a deep ruby appearance. Cascade, Bramling Cross, Columbus, Chinook & Northern Brewer gives off an aroma of grapefruit, pine and earthy hop and a medium to high bitterness
110 N1	Pale	4.1	A session pale ale with a variety of fruity and aromatic hops from around the globe. The malt and hop combination creates an interesting flavourful thirst-quenching beer
111 Pentonville	Stout	5.3	In 1938 the original Hammerton Brewery was famous for being the first in the world to use Oysters as part of the brewing process. In this new recipe we've used a variety of flavoursome malts including a good dose of oats. Fresh wild Maldon oysters are then added to the boil to add a subtle extra complexity to the taste of this stout

Hardknott Brewery, Millom, Cumbria

Brewing began in 2005 at the Woolpack Inn in Boot. The brewery relocated to Millom and expanded in 2010. they supply beers both nationally and internationally, in a variety of formats. The 16hl brewery is complimented with modern multi-purpose fermentation tanks and up-to-date bottling line.



112 Brownian Motion	Porter	4.5	Salted smoked porter
113 Ice Maiden	Blonde	4	A very light fruity session beer obtained by using very lightly kilned Marris Otter Malts with Dwarf Hops for bittering and flavour
114 Lancashire Best	Golden	3.8	A true lancashire bitter made for 4 dwarf hops rye malt amber and best maris otter pale



Opened at the Cartford Hotel, Little Eccleston in 1995 and moved to Preston in 2010

Hawkshead Brewery, Staveley, Cumbria



The brewery takes its name from the village in which it was founded in 2002. It outgrew its original barn and so moved to Staveley in 2006 to a purpose-built 20-barrel brewery. Capacity has been increased several times since, a new micro packaging plant added and The Beer Hall.

115 Dry Stone Stout	Stout	4.5	A traditional dry oatmeal stout & as dark as lakeland slate. Named in celebration of one of the defining features of The Lake District landscape - dry stone walls
116 Hawkshead Bitter	Pale	3.7	A pale hoppy and bitter ale: a slight elderflower aroma from Slovenian "Celeia" hops followed by long bitterness. A great session bitter
117 NZPA	IPA	6	NZPA (New Zealand Pale Ale) is a complex strong modern pale ale made using four specially imported New Zealand hops: Green Bullet Riwaka Motueka & Nelson Sauvin. It is packed with wild fruit flavours such as green apple peaches and lemon sherbert with plenty of hoppy aromas and finishes dry and bitter
118 Windermere Pale	Pale	3.5	Maris Otter Pale Ale malt with a bit of wheat. Loads of fruity hop flavours from a medley of traditional and modern hops. Not as bitter as our other pale beers

Hooded Ram Brewery, Douglas, Isle of Man



Brewing started in September 2013 on a 2.5 BBL Oban Ales kit from Three Kings Brewery in North Shields. Upgraded October 2014 to a 10BBL Oban Ales kit.

119 Fat Ram	Pale	4.5	American and New Zealand Hops are combined with British Malt to give a NOT SO pale ale with a sweet toffee malt mouth a good hop aroma
120 Toasty Ram	Copper	5	A ramped up Best Bitter with some very different hops from Slovenia and England to brighten up those dark winter nights bitterness.

Hop Fuzz Brewery, West Hythe, Kent



Hop Fuzz was started by two friends in 2011, it is situated on an industrial estate next to the Royal Military Canal at West Hythe. Major expansion took place in summer 2014.

121 The English	Golden	4	Golden bitter is a malty ale with a hoppy melon aroma and similar flavour with a dry hop finish
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Hophurst Brewery, Wigan, Greater Manchester



The Brewery was started in 2014 by Stuart Hurst whose passion for producing craft ales combined with 20 years of supporting businesses and re-skilling unemployed people created a unique social enterprise brewery that employs people over the age of 50 and guides them through their training programme in the Wigan area.

122 Debonair	Stout	4.9	A luxurious robust stout with flavours of roasted coffee liquorice and an aftertaste of pleasant bitterness
123 Flaxen	Pale	3.7	An English pale golden ale. The use of East Kent Golding hops give a fresh earthy hoppy aroma with hints of honey and a long refreshing finish. Flaxen is an easy drinking session ale

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Merseyrail - Blundellsands & Crosby station - 10 min walk

Hopstar Brewery, Darwen, Lancashire



Hopstar first brewed in 2004 on a 2.5-barrel plant and expanded in 2010 to a new unit with a six-barrel plant.

124 Dizzy Dannyale	Blonde	3.8	Hopstar's best seller and a real natural blonde. Light in colour strength and body but not in taste. Smooth and compelling session bitter
125 JC	Copper	4.1	A well balanced beer with a tad less hop than our other beers copper in colour and a real thirst quencher

Hornes Brewery, Bow Brickhill, Buckinghamshire



A purpose-built 6-barrel brewery established in 2015 and producing a range of cask and bottle-conditioned beers called 'Triple Goat' after the three goats kept in a paddock at the brewery.

126 Triple goat IPA	Amber	5	Deep golden beer, well balanced with notes of orange and a touch of spice
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Joseph Holt Brewery, Manchester, Greater Manchester



The brewery, established in 1849 by Joseph and Catherine Holt and brewing on the same site since 1860. It is still a family-run business, in the hands of the great, great-grandson of the founder.

127 Mild	Mild	3.2	Dark brown colour with frothy beige head. Malty roasted nose with notes of dark fruit caramel and chocolate. Roasted malty taste with caramel burnt malt and dark fruit. Light body mainly dry. Well roasted and rather tasty mild
128 Two Hoots	Golden	4.2	Brewed using pale malt choice East Kent Goldings and Slovenian celeriac hops

Kent Brewery, Birling, Kent



Kent Brewery was founded in 2010 by Toby Simmonds (ex-brewer from Dark Star) and Paul Herbert. Originally brewed at Larkins, a ten-barrel plant has been in operation at the Birling site since April 2011.

129 Black Gold	Dark	4	Rich and dark coloured with many of the flavours and easy drinking qualities of a Golden Ale
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Lancaster Brewery, Lancaster, Lancashire



Brewing began in 2005. The brewery moved to new premises in 2010 and installed larger 60 barrel brewing plant.

130 Amber	Amber	3.7	Dark gold in colour Amber complements its flavour profile with an abundantly hoppy bouquet allowing the drinker to relish subtle floral and citrus aromas. Both aromatic and bursting with flavour
131 Blonde	Blonde	4.1	This most stylish and contemporary beer is crafted from pale Maris Otter Malt and carefully combined with Germanic style Munich Malt. The slightly citrus and delicate earthy aromas are created by a combination of First Gold and imported Saaz hops

Loch Ness Brewery, Drumnadrochit, Scotland



Brewing began in 2011 using a two-barrel plant in the grounds of the Benleva Hotel. The brewery moved in 2012 to nearby premises using an eight-barrel plant.

132 Hoppy Ness **Golden** 5 A very hoppy golden ale

Lytham Brewery, St Annes, Lancashire



Well established family brewery brewing six core beers and a selection of seasonals throughout the year. The brewery started brewing in 2007.

133 Lytham IPA **IPA** 5.6 A pale bitter with good fresh sweet and hoppy flavour leading to a long dry finish

134 Lytham Royal **Ruby** 4.4 A fuller-bodied English ale with a crisp fruity aroma and smooth dry finish

Mad Cat Brewery, Faversham, Kent



Established by Peter Meaney in 2012 with brewing commencing in December using an 8-barrel plant in refurbished cold store.

135 Red Head **Best Bitter** 3.9 This is a dark ruby red bitter. Boadicea and First gold hop varieties blend to create a smooth but robust bitterness which balances the sweet crystal and caramel malts. Extra First Gold hops are added at the end of the boil to lend a spicy flavour and aroma

Magic Rock Brewing, Huddersfield, Yorkshire



Magic Rock Brewing Co. is the result of three peoples passion for beer. Brothers Richard and Jonny Burhouse* aided by head brewer Stuart Ross were inspired to start the brewery by their love of great beer and the burgeoning U.S craft beer scene in particular.

136 Ringmaster **Pale** 3.9 Pale in colour, we use plenty of US hops to give the beer a floral/grassy aroma and lip smacking citrus flavours which combine with a defined malty character to make a magically moreish and quenching beer

Martland Mill Brewery, Martland Park, Wigan



Wigan's micro-brewery established in March 2014. They are located a stone's throw from the town centre in the busy area of Martland Mill Park.

137 Clog Maker **Golden** 4 A rich golden full bodied ale with a refreshing fruity flavour and an inkling of cedar and honey

138 Lancashire Loom **Golden** 4.2 A light golden ale bursting with a real fruit punch of grapefruit lychees and lemons with a slight floral note

139 Spinner's Gold **Golden** 3.8 An enjoyable easily quaffable golden ale. Created with a well balanced hoppiness a pleasant citrus taste with a hint of spiciness

Millis Brewing Co, Dartford, Kent



John and Miriam Millis started with a 0.5-barrel plant at their home in Gravesend. Demand outstripped the facility and Millis moved in 2003 to its current location - a former farm cold store - using a 10-barrel plant.

140 Guinea Guzzler **Blonde** 3.7 Originally a light mild this 3.7 per cent beer has proved extremely popular as a session pint. It is amber-coloured with a malty and fruity taste and a dry finish

Milton Brewery, Waterbeach, Cambridgeshire



The brewery has grown steadily since it was founded in 1999. In 2012 the brewery moved from Milton itself to much larger premises in the neighbouring village of Waterbeach.

141 Minerva **Blonde** 4.6 Brewed with US NZ and British hops for a powerful hop punch and satisfying bitterness

142 Nero **Stout** 5 A satisfying full-flavoured black brew with a good balance of malt roast and fruit. Bittersweet flavours carry through to a dry finish

143 Pegasus **Malty** 4.1 Complex copper-coloured beer. The initial hoppiness is balanced with a long fruity malty finish. Very moreish

Monty's Brewery, Montgomery, Mid Wales



The first brewery in Montgomeryshire since the closure of Eagle Brewery Newtown in 1990. Monty's began brewing in 2009.

144 Masquerade **Amber** 4.6 A **gluten free** premium golden bitter with tropical fruit flavour and Citra hop aroma. The beer has had the gluten removed to less than one part per million (less than 10ng/ml), but still retains a good body

145 Sunshine **Golden** 4.2 A gloriously hoppy floral golden ale with a refreshing tang and a dry finish

Moorhouse's Brewery, Burnley, Lancashire



Opened in 1865, this brewery began producing cask ale in 1978. A new brewery and visitor centre opened 2012

146 Black Cat **Dark** 3.4 A dark refreshing ale with a distinctive chocolate malt flavour and a smooth hoppy finish. Supreme Champion Beer of Britain 2000 International Brewing Awards Double Gold Medal Winner 1998

Mumbles Brewery, Swansea, Glamorgan



Mumbles was established in 2011 and began brewing in 2013 at the district of Mumbles. In 2015 the brewery moved to a new location, with a 10 barrel plant on Swansea's Enterprise Park.

147 Life Saver **Amber** 5.1 A smooth malty ale, with a handsome bronze colour, deceptively easy, going down with a clean rewarding hop finish

148 Oystermouth Stout **Stout** 4.4 This classic oyster stout has dark roasted malt flavours and the slightest hint of the sea with real oysters added! Ingredients: Water malted barley hops and oysters yeast

Musket Brewery, Maidstone, Kent



In October 2013, the Musket Brewery started production in refurbished mushroom sheds at Loddington Farm, Linton in the heart of the Kent countryside.

149 Flintlock **Pale** 4.2 A best bitter which evokes a taste of an old English woodland with shafts of dappled sunlight striking through green cedar trees. Flintlock will ignite your taste buds with its spicy orange undertones and just a hint of marmalade

Naked Brewing Co, Lancing, West Sussex



Brewing began on a five-barrel plant in 2014.

150 Streaker	Pale	4	A fantastic session pale ale with a slight sweetness from the Caragold malt. It has a dry finish from the Magnum bittering hop. It carries a light grapefruit and citrus aroma born from the USA Amarillo hop used
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Nelson Brewery, Chatham, Kent



Formed following the takeover of The Flagship Brewery during the late spring of 2003. The brewery uses the same plant and location as Flagship. The brewery was taken over once more in July 2006.

151 Admirals IPA	Pale	4	A pale coloured ale brewed with a combination of hops to give a citrus taste on the palate
152 Friggin in the Rigginn	Malty	4.7	A very drinkable premium bitter with a smooth malt flavour and a bitter sweet aftertaste
153 Nelson's Blood	Malty	6	Malty with mellow roast tones. Slightly nutty and fruity with a warming affect to the throat
154 Pieces of Eight	Malty	3.8	A light golden ale with full flavoured hops and a hint of chocolate aftertaste

North Riding Brewery, Scarborough, North Yorkshire



Brewing commenced in 2011 using a two-barrel plant situated in the cellar of the pub, which is now brewing to capacity with three fermenting vessels.

155 Citra Pale	Pale	4.5	Citrus in a glass the hop that keeps on delivering. Easy drinking premium pale ale with a grapefruit and lemon taste and aroma
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Norton Brewing, Runcorn, Cheshire



Situated within the grounds of Norton Priory, with a 2.5 barrel plant, the brewery was created as a social enterprise by Halton Borough Council to provide employment opportunities for people with learning disabilities, autism and other disabilities. Opened in 2011.

156 Priory Ale	Amber	4	An amber beer brewed in the shadow of Norton Priory's walled gardens
157 Priory Gold	Golden	4	A refreshingly crisp Traditional amber coloured ale

Oakham Ales, Peterborough, Cambridgeshire



Started brewing in 1993, moved to Peterborough in 1999, taking over the old Job Centre and turning it into reputedly the biggest brewpub in Europe. Brewing has now shifted to larger premises.

158 Inferno	Pale	4	This light igniting ale flickers complex fruits across your tongue leaving a dry fruity bitter finish smothering your thirst.
159 JHB	Golden	3.8	A golden beer whose aroma is dominated by hops that give characteristic citrus notes. Hops and fruit on the palate are balanced by malt and a bitter base. Dry hoppy finish with soft fruit flavours

Odyssey Brewery, Bromyard, Herefordshire



This six barrel brewery was bought in 2014 from Brew ON CIC by Alison and Mitchell Evans who also own the Beer in Hand in Hereford.

160 Righteous Rye	IPA	5.8	Pale golden, hopped up American Rye. The rye brings a drying bitterness to the beer and accentuates the
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orange, grapefruit and tropical notes provided by the hop combo we used. However, the bitterness is all up front making this beer crisp, refreshing and dangerously moreish

161 NO SHOW

Ossett Brewery, Ossett, West Yorkshire



Brewing began in 1998 moving to a new site in 2005 and an extra 40bbl fermenter was added in 2014, bringing total brewing capacity up to 280bbl per week.

162 Snowdrop	Blonde	4.2	A very pale beer. Moderate bitterness and delicate maltiness on the palate. Due to a generous addition of hops at the end of the boil fruit and spice notes are detected in the aroma
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Phoenix Brewery, Heywood, Greater Manchester



Established in Ellesmere Port in 1982 Oak Brewery moved to the old Phoenix Brewery and adopted the name in 1991.

163 Monkeytown Mild	Mild	3.9%	Traditional creamy Dark Mild
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Pictish Brewing Co, Rochdale, Greater Manchester



The brewery was established in 2000.

164 Brewers Gold	Golden	3.8	A refreshing thirst quenching pale golden session beer. Malty undertones and a powerful spicy hop aroma combine to produce a dangerously moreish beer
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Problem Child Brewing, Parbold, Lancashire



The Brewery is within the Wayfarer Inn at Parbold, and is owned by Jonny & Rachel Birkett. First brewed June 2013.

165 Rapsallion	Brown	4.2	Rapsallion is a deep golden ale with flavours of toffee and a gentle liquorice background. Brewed with chinook & galaxy hops
166 Scoundrel	Pale	4.6	Straw-coloured, strong and hoppy smooth ale. Cluster Hops

Prospect Brewery, Wigan, Greater Manchester



Prospect brewery was founded in 2007 relocating to present premises in 2010 to allow expansion to a 12-barrel plant.

167 Clementine	Dark	5	A spicy, dark and luscious beer packed with seasonal aromas and a classic clementine flavour in the smooth finish
168 Nutty Slack	Mild	3.9	A delicious dark mild with hints of liquorice

Purple Moose Brewery, Porthmadog, North-West Wales



Purple Moose opened in 2005 using a 10-barrel plant in a former iron works in the coastal town of Porthmadog. In 2013 a new 40-barrel plant was installed, significantly increasing production.

169 Calon Lan	Amber	4	An amber coloured best bitter with a pleasant fruity hop finish
170 Dark Side of the Moose	Dark	4.6	A pale and refreshing elderflower beer with a good citrus fruit aroma, bittersweet taste, and a zesty, hoppy, mouth-watering finish
171 Elderflower	Blonde	4.6	A pale and refreshing elderflower beer with a good citrus fruit aroma, bittersweet taste, and a zesty, hoppy, mouth-watering finish

Real Ale Direct



172 Brewski	Pale	4	Brewed by Grey Tree Brewery to a recipe formulated by Real Ales Direct as an American hopped session ale
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Ramsgate Brewery, Broadstairs, Kent



Ramsgate was established in 2002 at the back of a Ramsgate pub. In 2006 the brewery moved to its current location, allowing for increased capacity and bottling.

173 Dogbolter	Porter	5.6	A sturdy dark porter brewed with six different malts for a satisfying rich body full of toasty chocolatey flavours all balanced by a deep hop bitterness.
174 Seaside	Amber	4.3	A very decent malty body with a balancing sweet hop flavour

Rudgate Brewery, York, North Yorkshire



The original brewery was in a former ammunition building at RAF Marston Moor Airfield, which was home to Halifax Bombers in WW2, expanding into a modern facility in 2011.

175 Grain Storm	Copper	3.6	Chestnut bitter with toasted malts complemented by hints of honey and cedar
176 Ruby Mild	Mild	4.4	Nutty Rich Fruity Ruby Ale champion twice and most recently in 2012

Salopian Brewery, Hadnall, Shropshire



The brewery was established in 1995 in an old dairy on the outskirts of Shrewsbury. It has now moved to its new location in an industrial unit in the village of Hadnall, just outside of Shrewsbury, where it now produces more than 150 barrels a week.

177 Golden Thread	Golden	5	Powerful citrusy flavours and vinous aromas with plenty of body and sweetness balancing the assertive bitterness
178 Lemon Dream	Golden	4.5	A light golden ale brewed with wheat malt and subtly flavoured with fresh lemons
179 Shropshire Gold	Golden	3.8	Golden with a flora aroma and a full hoppy flavour that is balanced by a crisp dry maltiness and a rich finish
180 Treasure Trove	Pale	4	A fruity golden ale with flavours of tropical resinous fruits abundant in the mouth and a sensuous citrus finish. Brewed with the new American hop Citra

Sarah Hughes Brewery, Dudley, West Midlands



Traditional Black Country Victorian tower brewery, taken over by Sarah Hughes in 1921. Brewing ceased in the 1950s and recommenced in 1987. The original grist case and rare open-topped copper give a unique character to the brews.

181 Ruby Mild	Ruby	6	Dark ruby coloured ale with a complex balance of fruit and hops leading to a pleasant lingering hops and malt finish. An award winning festival favourite
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Slightly Foxed Brewery, Sowerby Bridge, West Yorkshire



Brewer Simon Trapp, who was previously a multi CAMRA award winning landlord.

182 Bengal Fox	IPA	5.2	A bright golden colour from Maris Otter malt and using some of the fabulous New Zealand hops: the pine and citrus flavour of Green Bullet layered with grape and vanilla flavours and aromas of Nelson Sauvignon and Hallertau Aroma hops
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Spitting Feathers Brewery, Waverton, Cheshire



Spitting Feathers was established in 2005. The brewery is located in a sandstone building set around a cobbled yard.

183 1862	Blonde	4	This straw coloured beer has a zesty dry flavour and a fresh hoppy aroma. The name 1862 is taken from the year in which the brewery buildings were built
184 Special Ale	Brown	4.2	A malty chestnut brown beer. Sweet malt complimented with distinctive UK hops

Stockport Brewing Co, Stockport, Greater Manchester



In May 2014 after much building work an 8 bbl plant was installed. Brewing commenced in September 2014. The brewery now has a regular brewing capacity of 100 firkins per week and it brews more than 15 different ales.

185 Bitter Lemon	Pale	4.2	Refreshing pale ale with a lingering lemon overtone
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see page 44 for an extra Stockport beer Stock-Porter

Stringers Brewery, Ulverston, Cumbria



Stringers is a family-run, small craft brewery. Brewing started 2008 on a five-barrel plant run on 100% renewable energy.

186 Plan B	Pale	3.7	Pale light and zesty. With a touch of honey! Gluten Free
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Tarn Hows Brewery, Outgate, Cumbria



A small micro-brewery near Hawkshead specialising in traditional British ales using oak casks that provide a further dimension to the beer flavour.

187 Beertrix Porter	Porter	4.1	In Oak firkins specially made from former Whisky Barrels, Whisky, liquorice, chocolate and Vanilla
188 Pigling Blond	Blonde	3.8	Session ale with hints of caramel and peach
189 Puddled Duck	Golden	5.2	Dark Golden IPA in Oak Firkins, with fruit, vanilla and woody flavours.

Thornbridge Brewery, Bakewell, Derbyshire



Production started in 2005 using a 10-barrel brewery, housed in the grounds of Thornbridge hall. A 30-barrel brewery opened in Bakewell 2009.

190 Jaipur	IPA	5.9	A citrus dominated India Pale Ale its immediate impression is soft and smooth yet builds to a crescendo of massive hoppiness accentuated by honey. An enduring bitter finish
191 Melba	IPA	5.2	A Peach IPA
192 Pollards	Stout	5	Roast malt and coffee aroma. Tastes of coffee malts caramel slightly sweet and roast

Tir Dha Ghlas Brewery, Dover, Kent



Brewing began in 2012 using a two-barrel plant.

193 Pigs Ear	Pale	3.7	Pale ale with tastes of pear
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Titanic Brewery, Stoke-on-Trent, Staffordshire



Founded in 1985 and named after Captain Smith, a Potteries man and the captain of the Titanic. 2014 saw a major investment in the brewery and brewhouse creating a brewery shop and sample room.

194 Chocolate and Vanilla Stout	Stout	4.5	Multi award winning delightfully rich sweet stout. The sweetness comes from the addition of Chocolate and Madagascan Vanilla
195 Plum Porter	Porter	4.9	Served on Keg as apposed to cask so it's a bit colder and carbonated but still strong and well rounded with a natural plum flavouring. Beer of the year 2015!

Whitstable Brewery, Grafty Green, Kent



Whitstable Brewery was founded in 2003.

196 Oyster Stout	Stout	4.5	A classic Stout with deep chocolate and mocha flavours; this rich velvety and wonderfully drinkable beer is the perfect accompaniment to roast beef oysters and game
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First Chop Brewery, Salford, Greater Manchester



Brewing began at Outstanding Brewery in Bury in 2012 before transferring to Salford in June 2013. It operates out of a railway arch which also contains a secret garden and reggae sound system. It now boasts its own 8 barrel plant.

197 DOC	Golden	4.1	New Zealand hops extra pale
198 CHA	Golden	5	Proper hoppy APA

Stockport Brewing continued from page 43



199 Stock-porter	Porter	4.8	Liquorice and malty nose with coffee and chocolate notes
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Welcome to the 2016 Cider Bar at the Liverpool Beer Festival



January and February are without doubt the most difficult months to provide a cider bar. The cider pressed the previous October will not be ready for months so the bar manager has to search far and wide

for stock remaining from the pressings of 16 months ago. This year it has been particularly difficult to find interesting stock but we really have done it and are very pleased to offer you around 34 boxes of cider. Several of the boxes are duplicates as we are well aware that some ciders only last a single session.

We are really proud to have obtained our 2015 Cider of the Festival again. East Stour medium

cider hails from a stunningly beautiful village in Kent. The village was at the heart of Battle of Britain country and was surrounded by airfields and hosts it's own mini Battle of Britain museum.

The Kent ciders we offered last year gained plenty of comment as they are rarely found outside that county. We again have sourced Dudda's Tun and Gibbet Oak to keep returning customers happy.

No CAMRA Liverpool festival would be complete without ciders from Rosie in north Wales. We are always asked for them and they are first class in every way. We have duplicate boxes of Black Bart our former Cider of the Festival 2012 and the signature Triple D' dry cider.

Whatever your taste you will find a quality cider to suite your style, WASSAIL !!

Steve Berks, Cider Bar Manager.



CIDER & PERRY Bar List

Dry Cider

Little Stour Orchard	Dry	6.0	Kent
Gibbet Oak	Falstaff	6.0	Kent
Gibbet Oak	Special Blend	6.0	Kent
Circle Cider	Cats Tongue	6.1	Wiltshire
Twisted Cider	Desert Dry	6.0	Dorset
Butford Organics	Medium Dry	7.2	Shropshire
Hardshaw Cider	Dry	6.0	Merseyside
Thistly Cross	Whisky Cask	6.9	East Lothian
Rosie's	Triple 'D'	7.2	Denbigshire

Medium Cider

East Stour	Medium	6.9	Kent
Lilley's Cider	Rum	4.0	Somerset
Hecks	Port Wine of Glastonbury	6.5	Somerset
Apple County	Naughty Horsey	7.0	Monmouthshire
Ross on Wye	Medium	6.5	Herefordshire
West Croft Cider	Janets Jungle Juice	6.0	Somerset

Sweet Cider

Rosie's	Black Bart	7.2	Denbigshire
Orchard Pig	Maverick	4.0	Somerset
Twisted Cider	Wild Orchard	6.0	Dorset
Moorlands Farm	Medium Sweet	6.4	East Yorkshire

Perry (made from pears)

Dudda's Tun	Perry	5.5	Kent
Double Vision	Perry	7.5	Kent
Gibbet Oak	Perry	6.0	Kent
Butford Organics	Perry	7.1	Shropshire
Hecks	Hendre Huffcap	6.5	Somerset
Hogans	Poachers Perry	5.8	Warwickshire
Ross on Wye	Alpaca Perry	6.5	Herefordshire
Gwynt-Y-Ddraig	Two Trees Perry	4.5	Mid Glamorgan

Please note, due to shelf space not all products are available at once.



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Matt Valentine,
Phil Davidson | Tickets
Martin Powell,
Sonia James-Henry | Layout Design
Dennis Jones |
| Secretary
Dave Cunningham | Staffing
Sonia James-Henry,
Gary Sleigh | Website & Social Media
Mel James-Henry |
| Beer Ordering
Howard Perry, Pete Elloy,
Pam Hadfield, Colin
Hadfield | Head Steward
Tony Williams | CAMRA Branch Chair
Sonia James-Henry |
| Treasurer
Pete Elloy | Entertainment Organiser
Jan Sorsby | And a big thank-
you to our 160
Volunteers |
| Bar Managers
Ian Nichol, Andre Fu,
Colin Hatfield | Programme
Mel James-Henry | |

Liverpool CAMRA Coach Trips

Coach trips are run every month to a variety of destinations.

There is a standard price of **£12 for CAMRA members, or £15 for non-members.**

For full details of upcoming trips and how to book please check out the coach trip page on the branch website. www.liverpoolcamra.org.uk The page is updated after the 1st of each month with details of the next trip being launched.

Any non-member considering coming on a CAMRA coach trip can save £15.

FREE COACH TRIP

Anybody who joins CAMRA for the first time and affiliates to the Liverpool & Districts branch, will be offered a free seat on a future branch coach trip. Check Liverpool CAMRA website for details

Saturday March 19th- Shiple/Saltaire and Bradford. Saltaire is a World Heritage site, with many good pubs, and the branch has not been to Bradford for some time.

Saturday April 16th- Coventry. To coincide with their Beer Festival weekend.

Saturday May 14th- Sheffield. Always a popular destination, with a wealth of excellent pubs, so likely to sell out quickly.

Saturday June 11th- Wolverhampton. Beer Festival weekend.



£12
CAMRA Members

Visit the membership stand at this festival for further information, or if you join later, full details will be sent to you.



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