

Marquee beer list (16)

Friday 2nd to Sunday 4th October 2015

Brewery	Notes	Appearance	ABV	Taste
ANIMAL Long Crendon	Single hop	K-9 Pale Ale	4.6	American Amarillo gives spice and citrus flavour, orange bouquet.
BATTLEDOWN Cheltenham	Botanicals	Gin House Hazy Amber Ale	4.0	Clever use of gin botanicals along with Simcoe hops with a balanced malt finish
CONWY Colwyn Bay	American IPA	San Francisco Golden Ale	5.5	Strong hop & citrus notes followed by malty biscuity flavours & a long bitter finish.
FISHER & CO Noke, OXON	New brewery	Vicars Daughter Golden Ale	3.7	Caramel and hoppy earth aroma, lightly floral with some nuttiness, dry tea, spicy finish.
FLIP SIDE Nottingham	SIBA gold '13	Copper Penny Dark Amber Ale	4.2	Light coloured session ale, moderate bitter with good hop flavours, hints of tangerine.
FRANKLINS Bexhill-on-Sea	Single hop	NZ IPA Amber Ale	5.5	Rakau single hop, complex malt provides depth, hints of apricot and resinous pine.
GLOUCESTER West Quay	4 malts + 2 hops	Red Sorachi Red Ale	4.4	A red rye beer with Japanese hops and a hint of lemongrass.
HB CLARK Wakefield	SIBA Silver '12	West Gate Gold Golden Ale	4.2	Copius quantity of Cascade hops, floral nose, gentle bitter balance, hint of sweetness.
LOOSE CANNON Abingdon	One-off brew!	Tap Tastic Red Ale	3.5	Festival session ale with hints of peaches, tropical fruits, Vic Secret hops from Australia
MAGPIE Nottingham	Fuggles & Goldings	Thieving Rogue Straw Yellow Ale	4.5	Thirst quenching, fruity & floral, hint of nuttiness.
MILK STREET Shrewsbury	American Red, SIBA silver '13	Uncle Johns Prohibition Ale	4.6	American style red ale, cascade hops, gentle maltiness, hints of nuttiness, IPA style finish
PARTNERS Livers Edge, Yorks	SIBA gold	Tabatha Pale Ale	6.0	Belgian style triple beer with a strong, fruity, hoppy character and a subtle hint of coriander.
PIN UP E. Sussex	CAMRA '13	Autumn Red Ruby Red Ale	4.2	Malty sweet aroma, full rich body, pine hints from the hops, slightly bittersweet finish.
LINCOLN GREEN Hucknall	SIBA Silver '13	Buttermuch Dark Ale	5.5	Butterscotch sweetness balanced by hop bitterness in winter warmer style ale.
XT Long Crendon	NEW beer launch	Coffee Black Porter	5.5	A hoppy dark beer with roasty, coffee undertones on a base of nine malts.
YEOVIL Yeovil	CAMRA '07 Silver	Summerset Golden Ale	4.1	A blonde style ale with light rounded mouth feel and a tangerine fruity hop finish.

FOOD festival selection of homemade pies and various BBQ treats from our smoker, subject to availability!

Pies our own recipes, most with crisp shortcrust, that have all become big hits on our lunch and evening menu.

Usually serving: Lamb & Mint, Beef Cheek & Morland Ale, Roast Chicken Pot Pie, Vegetable Pithivier. Please check at the bar or in the marquee for availability and for any specials. £5

Smoker authentic BBQ from our Bradley smoker! 6-hour beef brisket, 8-hour pork shoulder. Prices from £3

Festival Specials we can only make so many pies so look out for smoked sausages and other great accompaniments to beer. Prices from £3