

Marquee beer list (18)

Friday 1st to Sunday 3rd April 2016

Brewery	Notes	Appearance	ABV	Taste
MONTY'S Montgomery	SIBA & CAMRA gold	Midnight Stout dark & rich	4.0	Full of dark fruit and roasted malt, a smooth rich brew with hints of coffee, vanilla & cocoa
GOWER Swansea	Cascade, Summitt	Gower Power copper red	5.5	Mind blowing trad IPA, full hoppy flavour, brewed with floor malted barley!
LIVERPOOL ORGANIC	barley, wheat, oats	Styrian Pale pale ale	4.2	Initial malty aromas dominate, balanced malt & hop palate leads to lemon citrus notes
MR GRUNDY'S Derbyshire	Challenger, Fuggles	Sniper amber	4.6	Amber coloured smooth refreshing bitter with a hint of toffee and a satisfying malty aroma
VALE Brill	all English hops	First Call pale golden	4.3	Light citric straw nose, tangerine and pine hints in the palate, soft malts, fine carbonation
LOOSE CANNON Abingdon	NEW for festival	TapTastic II chestnut	3.7	New for the festival. Floral hints, balanced bitterness, smooth malt, crisp hop finish
WICK WAR Gloucs	SIBA gold '11 CAMRA '12	Bob dark amber ale	4.0	3 malt varieties, Challenger and Fuggle hops, promote balanced hoppy palate. Moreish
ELECTRIC BEAR Bath	Pale & Munich malts	Persuasion golden ale	3.8	Fuggles, Willamete, Cascade, Fuggles lead to refreshing grapefruit & mellow pine notes
360° E Sussex	Cascade, Citra, Pale	West Coast # 50 American pale	5.0	Using solely American hops, this is a contemporary, SIBA award winning pale ale
BLACK HOLE Burton	SIBA champ	Cosmic II amber	4.2	An amber glow and initial malt aroma, English hops and balanced malts gives nutty dry finish
MILESTONE Mosley, Lancs	all English hops	Little John dark copper	5.0	Aroma is fruity, sweet, buttery and malty. Caramel malts, nectar and straw notes, spice
SLATERS Stafford	single hop	Black IPA straw yellow	5.0	6 English and German malts provide the colour, popular American Cascade hops the rest
POTBELLY Kettering	SIBA supreme champ	Beijing Black dark mild	4.4	Strong dark mild, 'mild but not meek!' SIBA national "Supreme Champion" 2006
GREEN KING Bury St Edmunds	NEW for festival	Marmelade On Toast auburn	4.5	Warming malty beer, subtle hint of orange liqueur giving zesty aroma
BABY ANIMAL Long Crendon	NEW for festival	Black IPA genuine one off	6.0	Crystal rye & Chocolate malts with 10 different hops from around the world. Tap exclusive!
ANIMAL Long Crendon	single hop Columbus	Newt pale ale	4.6	Single hop pale ale brewed to show the charms & character of the US Columbus hop
ABBAY ALES Bath	NEW for festival	White Friar golden bronze	5.0	Fruity aroma, toasty caramel malt background, apple fruit and some earthy hop bitterness
WOODFORDES Norwich	dry hopped	Reedlighter US pale ale	4.2	Five hop varieties complements complex malt base of Maris Otter, lager malt and wheat

Prices: 5.0% or more - £4 pint; £2 1/2; £1.80 1/3, 4.9% and under - £3.50 pint; £1.80 1/2; £1.60 1/3,

Marquee cider list (6)

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Orchard	Notes	Appearance	ABV	Taste
BARBOURNE Worces	M/S	Strawberry slightly hazy	4.0	Light strawberry cider
ABRAHALLS Cullompton, Devon	M	Dry still	6.5	Well rounded still dry cider made from 100% cider apples grown on the farm
CORNISH ORCHARD	CAMRA '12 gold	Farmhouse still	4.8	Award winning cider pressed, blended and boxed on the Duloe farm. Rich & fruity
CORNWALL CIDER CO	M	MLG hazy	4.0	Mango, lime and ginger infused craft cider, slightly fizzy and a little sharp
LILLEYS Somerset	D	Darkcider clear	7.5	Truly mystical cider, quite dark in colour with a slight caramel flavour. A strong one!
LYMEBAY Devon	M	Eventide pale gold	5.0	Clean crisp bite, bittersweet finish. Intense apple with notes of cloves, orange & dried grass

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

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

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

Available at the bar through the festival

Brewery	Notes	Appearance	ABV	Taste
LOOSE CANNON Abingdon	SIBA gold '13	Abingdon Bridge ruby red	4.1	Copper hue belies the floral aroma. Smooth malty notes, balanced hoppy finish
LOOSE CANNON Abingdon	Pilsner malt	Recoil straw	4.2	Indian pale dry but with Pilsner malt and carefully chosen hops. Citrus and hop finish
MORLAND Bury St Edmunds	Fuggles, Cascade	Original chestnut	4.0	Moreish, refreshing beer with subtle malt and fruit character and a pronounced, bitter finish
YOUNGS Bedford	Golden, Galaxy hops	Special amber	4.5	Rich, malty, orangey hop aroma, fine, tangy hop flavour, dry long-lasting smoky finish
THEAKSTONS Masham	CAMRA bronze	Vanilla Stout porter	4.5	Smooth roasted malt stout with rich aromas and flavours of vanilla
BUTCOMBE Bristol	NZ hops	Haka light gold	4.5	Nelson Sauvignon aromas of tropical fruit, unique grapefruit sharpness, hints of grape & peach
CALEDONIAN Edinburgh	Northdown hops	First Dawn red ale	3.7	Golden pale, spicy aroma, dark soft fruit then zesty finish
DEUCHARS Sheffield	Willamette hops	IPA gold	3.8	Remarkably aromatic, hints of fresh citrus, distinctive light malt, fresh floral flavours, refreshing zesty citric hop finish