

### **1. Tring – Lunardi’s Pale Ale (4.3%)**

From our friends at Tring Brewery who resurrected brewing in Tring in 1992 after a gap of 60 years using mainly local products with Tring’s ideal ‘hard’ water.

Lunardi’s Pale Ale is crafted as a typically English pale ale, this dark gold brew is singularly hopped with East Kent Goldings. The result is wonderfully fruity.

### **2. Tring – Side Pocket for a Toad (3.6%)**

Named after an old Hertfordshire saying alluding to the uselessness of anything, Side Pocket for a Toad is making a welcome return to the festival.

Unmistakable citrus notes from only the best Cascade hops balanced with a floral aroma and crisp dry finish make this straw coloured ale a fantastic session beer.

### **3. Crouch Vale – Summer Breeze (4.2%)**

Crouch Vale Brewery was established in 1981 by two CAMRA enthusiasts. A small, independent company situated close to the River Crouch near Chelmsford in Essex.

Crouch Vale’s beers have won many awards including the ultimate cask ale accolade - CAMRA’s “Supreme Champion Beer of Britain”, gained by ‘Brewers Gold’ in both 2005 and 2006.

Summer Breeze features classic Challenger hop character and best quality East Anglian barley.

### **4. Mighty Oak – Simply the Best (4.4%)**

A small brewery from Malden in Essex. In 2007 Mighty Oak Malden Gold took the silver medal in CAMRA’s “Supreme Champion Beer of Britain”

Simply the Best is a well-balanced, mid-strength bitter with a sweet start and dry bitter finish.

### **5. Acorn – Green Bullet IPA (5.0%)**

Having worked for Barnsley Brewery as Head Brewer for two years Dave Hughes decided to go it alone, purchased a ten barrel brewplant and established the Acorn Brewery in May 2003 with wife Judi, Acorn Brewery is east of the Pennines in the village of Wombwell,

Dave has a passion for showcasing ales produced from single New Zealand hops and Green Bullet IPA is fifth in the series . Citrus and subtle spiciness on the aroma are gained from this hop.

### **6. Leyden – IPA (4.5%)**

Leyden brewery was established in 1999 and is a small, three barrel operation operating in the side room of the family owned inn, The Lord Raglan in Bury, Lancashire.

Leyden IPA is a traditionally styled India Pale ale brewed with an abundance of hops.

## **7. Ossett – Cristal (3.9%)**

After 40 years brewing beer for other people, Bob Lawson and a partner decided to start their own business and in 1997 a small micro brewery was built at the rear of the Brewers Pride public house in Ossett, West Yorkshire. The first beer aptly named Bobby Dazzler was brewed in August 1998 and was an instant success. As the beers were sold further afield, Ossett Brewery began to win awards at festivals up and down the country.

Ossett beers greatest achievement to date was in 2003 when Excelsior was voted National Champion Beer at the prestigious Society of Independent Brewers (SIBA) Beer Awards.

Cristal is a very pale, straw coloured ale with malty sweetness on the palate.

## **8. Dark Star – Best (4.0%)**

The name Dark Star was given to a dark strong bitter brewed by the young Rob Jones in 1987 for The Pitfield Brewery in London. In Rob's long-haired hippy days he named the brew after the music of The Grateful Dead. The beer went on to be Champion Beer of Britain and then later the 25 year Champion of Champions.

In 1994 Rob joined Peter Halliday and Peter Skinner to form The Dark Star Brewing Company starting life in the cellar of The Evening Star pub in Brighton.

Dark Star Best is brewed as a traditional Sussex bitter using Maris Otter, Crystal and Chocolate malt and East Kent Golding hops. Typical of Dark Star ales this beer relies on the abundance of flowery late hops.

## **9. Frog Island - Shoemaker (4.2%)**

Based in Northampton where they have been brewing since 1994 Frog Island – Shoemaker was Awarded “Beer of the Festival” at the 1996 Northamptonshire CAMRA Festival

The initial malty taste is complimented by the citrus flavours and bitterness of the English Target & American Cascade hops. The thirst-quenching character of the beer is enhanced by a lasting malty, bitter aftertaste.

## **10. Goffs - Jouster (4.0%)**

First brewed in 1994 in Winchcombe, in The Cotswolds ‘Jouster’ has twice been a finalist at CAMRA's Great British Beer Festival and voted as one of CAMRA's “Champion Beers of the Year.”

In 1999 it was also recognised as ‘Gloucestershire's Champion Best Bitter’ as well as winning several other CAMRA regional beer festivals.

A drinkable, tawny coloured ale, with a light hoppiness in the aroma. It has a good balance of malt and bitterness in the mouth, underscored by fruitiness, with a clean, hoppy aftertaste