

# BEER & GIN Festival



17<sup>TH</sup> – 20<sup>TH</sup> OCTOBER 2019

## BEER

**NORTH YORKSHIRE**  
**GREAT HECK BREWING**

**Great Heck, Mount Mosaic - 4.5%**  
Mosaic is added in the boil to release the tropical fruit flavours this hop is known for and then its dry hopped with Mount Hood which imparts a spicy, almost herbal like aroma and finish. The perfect end to a satisfying beer!

**GUN BREWERY SUSSEX**

**Gun Brewery, Scaramanga - 3.9%**  
A laid back, session-strength IPA bursting with juicy hop aromas and flavours of citrus & tropical fruits, it's best served with music

**MOUNTWEAZEL STOUT**

**Mountweasel, Greyhound - 7.5%**  
A deliciously rich stout with notes of coffee and liquorice. We combine the UK's finest pale, dark and chocolate malts with a generous amount of oats to create this luxury velvety ale. Delicately hopped to give just the right bitterness.

**NENE VALLEY BREWERY**

**Nene Valley, Hop Stash - 5.0%**  
Big additions of Enigma and Citra Cryo hops added post fermentation give big tropical/citrus/guava character while keeping a soft mouthfeel. HAZY.

**& AMPERSAND BREW CO.**

**Ampersand, Cocow - 4.8%**  
A rich decadent stout with big flavours of bitter chocolate tempered by milk sugars. Subtle undertones of dark caramel and coffee give a great depth of flavour and keep the sweetness balanced whilst the large quantity of raw cocoa nibs provide that unmistakable dark chocolate finish.

**WIPER AND TRUE**

**Wiper & True, Kaleidoscope - 4.2%**  
Just like the three mirrors that make up the internal chambers of these optical instruments to create an ever-changing picture, our Kaleidoscope series combines three different hops to create a seasonally evolving flavour profile. Whilst the hops change, our intention remains the same to create a beer that is harmonious, bright and refreshing.

**BEDLAM BONESHAKER**

**Bedlam, Boneshaker - 4.5%**  
American Brown Ales has recently had a facelift and has become one of the fastest growing beer styles. This beer is perfect for the close of the Summer and beginning of Autumn, with its big malt and roast flavours and dark amber colour. A complex blend of England's own Maris Otter, Crystal, Brown and Special Roast Malts and Americas Cascade and Summit Hops, this beer keeps its British roots and lets some American sunshine in.

**Bedlam, Wilde East Coast - 4.4%**  
Using Simcoe, Citra and Idaho hops along with fresh fruit purees this superlight, unfiltered East Coast Pale Ale explodes with bags of Passionfruit and Guava character. Enjoy this beer cold and with friends, Bedlam Wilde is perfect for all occasions - rain or shine.

**LISTER'S Autumn ALE**

**Listers, Autumn Ale - 3.8%**  
Made with roasted malts and rounded goldings hops making this a smooth session ale. Dark and Stormy with Oak and Toasted Malt fragrances. A full Malty, Rich and Fuity taste, Bitterness: 3/5 and Sweetness 3/5.

**THE WILD BEER COMPANY**

**The Wild Beer Company Early Doors - Pale Ale - 4.5%**  
American Pale Ale, which has repeatedly earned high reviews. Long afternotes with a clean finish, hints of cherrywood and apple pie, with a mature draught.

## CIDER

**TRENCHMORE SUSSEX BEER CIDER & GRAINS**

**Silly Moo - 4.8%**  
Silly Moo Sussex Cider is made from 100% fresh Sussex apple juice and is a marriage of East and West Country cider styles - a civilised farmhouse cider, pressed and fermented here on the farm at Trenchmore. Our orchard has over nineteen varieties of traditional cider apple trees - bittersweet, sharp and bittersharp apples, which we planted in 2011. These are blended with apples from the gardens of Sussex which are brought to our farm in the Autumn to be swapped for cider.

**Whispers In The Shadows**

**Ascension Cider, Whispers in the Shadows - 4.0%**  
Wild Cider, fresh apple juice and red plum combine to create a jammy little number. Balanced and moreish.

**ROSS CIDER COMPANY**

**Ross Cider Company, Michelin Norman & Sharps - 6.5%**  
Another Michelin blend for 2018 - which was a very good year for Michelin - with Bulmers Norman and mixed sharps into the blend. An immensely crushable cider with gentle, lingering perceived sweetness thanks to the smoothness of Michelin and the tartness from the eating and dessert apples. We have added 10% water to reduce the ABV!

## GIN

**PSYCHOPOMP**

**Psychopomp, Kojin 40.0%**  
A collaboration between Andrew Kojima of Koj Restaurant in Cheltenham and Psychopomp. This a Japanese inspired gin with Juniper, burdock, cherry wood, nori, mandarin, sesame and sanshoyu.

**GIN TING**

**Gin Ting Berries Gin 42.5%**  
Delivers what it says on the bottle, berries, berries, berries! Packed with berry flavours ready to deliver notes of strawberries, blueberries, blackberries and raspberries to your mouth. This is set to be a crowd pleaser!

**OLD TOM**

**Old Tom Poetic License Gin 41.6%**  
Delivers a sweeter and more peppery taste. From the botanicals alone, its nurtured sweet taste from oak casks continues to add flavour and colour. The inclusion of rose petals infuses a distinct character to the sweetness as well as a slight rose gold tinge.

**TINY REBEL DUTTY**

**Dutty Gin, Citra Mosaic Hopped 42.0%**  
The hops provide masses of zesty lemon flavour, a hint of bitterness, and an incredible light green hue. It's zingly, lemony, perfect with tonic, and abso-freaking-lutely delicious.

**RING OF FIRE**

**Jynerva Ring Of Fire Cilli Gin 43.0%**  
Ring of Fire is named after the variety of chilli and put into each and every bottle of this small batch hand made gin. All hand picked and grown on site to be then distilled in a traditional copper pot still in a distillery powered by the wind and Cornish sunshine.

**ETSU**

**Gin Etsu 43.0%**  
From Hokkaido in Japan meaning 'pleasure' as in the Geisha depicted on the bottle's artwork. Japanese botanicals are used including : berries, pepper, tea and the yellow Yuzu flower. The nose is very floral, dominated by the Yuzu flower with some citrus.

**Blue Gin**

**Persian Blue Marshmallow Gin 40.0%**  
Persian Blue Gin is a deep aquamarine coloured gin that is made using marshmallow root. Before you get any ideas of a super sweet liquid, marshmallow root is, well, a root. It is also found in tea and is supposed to have some healing properties.

**FOUR PILLARS**

**Four Pillars Bloody Shiraz Gin 37.8%**  
Something a little different, made using Four Pillars exceptional gin and locally sourced Yarra valley shiraz grapes. The Grapes are steeped in the gin for eight weeks, before being pressed to reveal the ginny juice which is full of colour with sweet spicy shirazness.

**Elephant Gin**

**Elephant London Dry Gin 45.0%**  
From an award winning distillery just outside Hamburg and created with spring water, local ingredients and apple, elderflower, ginger, mountain pine, baoba, buchu and Africa wormwood. With a distinct nose and taste ideally drunk neat, with good quality tonic or in cocktails. Every bottle allows a 15% donation to conservation for the Africa Elephant.

**Orange Sherbet Gin**

**Orange Sherbet Gin 37.5%**  
Orange Sherbet Gin brings the nostalgic qualities of sherbet Dip Dabs. Full of refreshingly zingy, orange zesty sherbet flavoured to give that retro sherbet fizz that everyone remembers.

**DUTCH COURAGE**

**Zuidam Dutch Courage Old Tom Gin 40.0%**  
Zuidam's Dutch Courage Old Tom Gin is single pot distilled with 10 botanicals, juniper, elderflower, Italian orris root, Moroccan coriander, angelica, sweet orange, whole fresh Spanish lemons, Indian liquorice, whole vanilla beans from Madagascar.

**MOMBASA CLUB**

**Mombasa Club Gin 41.5%**  
Named after a gin produced in England and exported to the British protectorate of Zanzibar for English workers in the British Africa Empire. Over 50 recipes were tasted before the final selection was chosen for Mombasa Club Gin. It contains botanicals such as cloves and cumin.