Beer & Cider Festival – Drinks List Page 1

Brewery	Beer	Tasting Notes
9 Lives Brewing *Ystradgynlais, Swansea.* ☐	Merry Berry **Style:** Strong Ale **Colour:** Red **ABV:** 6.9%	A dark red ale bursting with autumn fruits, spice and rich malt flavours. Definitely a winter warmer as the days start to draw in.
Abbeydale *Sheffield, South Yorkshire.* ☐	Absolution **Style:** Golden **Colour:** Amber **ABV:** 5.3% Gluten Free. Vegan Friendly.	Fruity, premium strength golden ale showcasing hops from around the world. Willamette and Cascade in the American corner with fruity, floral flavours, plus Pacific Jade from the Southern Hemisphere for a tropical boost, all beautifully balanced by Bobek and Spalt hops grown by our neighbours over on the continent.
Atom *Hull, East Yorkshire.* ☐	Quantum State **Style:** Pale **Colour:** Amber **ABV:** 4.2% Gluten Free.	Bursting with a vibrant blend of tropical US hops, it delivers zesty citrus notes and a wave of smooth crisp tropical fruit.
Barking Cat *Poole, Dorset.* ☐	Jaggerpuss **Style:** ESB **Colour:** Amber **ABV:** 5.5%	Extra Special Bitter made with a Chevallier heritage Pale Malt base, a wheat & oat backbone; all balanced by generous hop blend of Challenger, Target, EKG & Brewers Gold. Black Jaggery blended into the mixture delivers a rich silkiness and an edge of molasses.
Blue Monkey *Giltbrook, Nottingham.* ☐	Cinder Toffee Stout **Style:** Stout **Colour:** Jet Black **ABV:** 5.0%	A rich full bodied stout with huge toffee aromas and delicious caramel undertones lingering nicely on the tongue, a crunchie in a can!

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Brewery	Beer	Tasting Notes
Bluestone *Cilgwyn,* *Newport, Pembrokeshire.* 	Strwmbl **Style:** Bitter **Colour:** Bronze **ABV:** 4.0% Gluten Free.	Rich biscuit and toffee malt flavours meet bright citrus hops from Opus, Ernest and Fuggle, with a balanced bitterness and a crisp dry finish. Dangerously easy to drink.
Bragdy Twt Lol *Treforest,* *Pontypridd.* 	Crazy Peacock **Style:** IPA **Colour:** Golden **ABV:** 4.8%	This hoppy American IPA takes its strong flavour from the North American Cascade and Columbus hops. It's dry hopped with Columbus and Cascade to complement and enhance the taste.
Brew York *York,* *North Yorkshire.* 	Tonkolo Milk Stout **Style:** Stout **Colour:** Jet Black **ABV:** 4.3%	Tonka beans, hand-toasted coconut, Madagascan vanilla and Belgian sourced cacao nibs combine to make this one silky smooth and indulgent milk stout. Many have called it liquid Bounty!
Buxton *Buxton,* *Derbyshire.* 	Thermal Shock (Collab With St Austell) **Style:** IPA **Colour:** Golden **ABV:** 4.5%	Pine-led and bright, with zesty citrus and grapefruit from Target, Jester and a lift of Chinook. Cornish Gold Malt provides a subtle, clean malt backbone, while the light, crisp body keeps everything fresh and highly drinkable, finishing with a refreshing, almost cold-plunge sharpness.
Coles *Llanddarog,* *Carmarthenshire.* 	Llanddarog Ale **Style:** Brown **Colour:** Amber **ABV:** 4.2%	A traditional Welsh brown ale with a rich, rounded malt character. Smooth caramel and lightly toasted malt flavours are joined by hints of biscuit and nuttiness, with a gentle earthy bitterness providing balance.

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Brewery	Beer	Tasting Notes
Cwrw Otley *Treforrest, Rhondda Cynon Taf.* 	Taniwha **Style:** Pale Ale **Colour:** Straw **ABV:** 4.3%	Balanced pale ale, aromas of stone fruits, mango and grape, balanced body, fruit and resin tones.
Dancing Duck *Derby, Derbyshire.* 	Aye Up **Style:** Pale **Colour:** Golden **ABV:** 3.9%	This beer pairs a biscuity malt aroma with a bright, floral hop bouquet. The palate offers a highly drinkable balance of soft malt sweetness and vibrant citrus flavours, ending in a crisp, refreshing, and dry finish.
Farm Yard Brew *Cockerham, Lancashire.* 	Hoof Coffee Milk Stout **Style:** Milk Stout **Colour:** Jet Black **ABV:** 4.3%	The aroma is filled with enticing notes of freshly roasted espresso coffee, rich cacao, and a hint of latte-like sweetness. On the palate, it delivers a harmonious blend of dark chocolate and roasted malt flavours, rounding off with a silky-smooth, velvety finish driven by added lactose.
Fat Cat *Norwich, Norfolk.* 	Tom Cat **Style:** Golden **Colour:** Golden **ABV:** 4.1% Gluten Free.	Tom Cat delivers crisp citrus and bold tropical fruit flavours driven by Mosaic hops. It finishes with a clean, refreshing, and pleasantly bitter aftertaste.
Glamorgan Brewing Co. *Llantrisant, Rhondda Cynon Taf.* 	Cwrw Gorslas **Style:** Best Bitter **Colour:** Copper **ABV:** 4.0%	A traditional bitter with aromatic notes of spice and hop resin. A rich buttery biscuit flavour from the malt dissipates to a clean bitter with notes of dry fruit and toffee. Named after the village in Carmarthenshire where it was first brewed.

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Brewery	Beer	Tasting Notes
Glamorgan Brewing Co. *Llantrisant, Rhondda Cynon Taf.*	Jemima's Pitchfork **Style:** Golden **Colour:** Amber **ABV:** 4.5% 	A crisp pale brew with Chinook and Eldorado hops producing brilliant undertones of citrus, pear and melon. **Silver Award Winner – 2023 Premium Best Bitter Category – Champion Beer of Britain.**
	Lemon Time **Style:** Golden **Colour:** Golden **ABV:** 4.0% 	A very pale and interesting ale – inspired by the Italian community who settled in Wales in the 19th and 20th centuries, this drinkable ale brings citrus refreshment when the temperature gets Mediterranean! Tasting Notes: Bright fruity hop aromas and a pithy lemon finish make this ultra pale ale refreshing and sessionable. Hops: Bramling Cross, Cascade, Eldorado & Citra
	Thunderbird **Style:** Bitter **Colour:** Mahogany **ABV:** 4.5% 	Dark, rich and classically bitter, Thunderbird is an easy drinker. Berry fruits and citrus notes sing through against a deliciously malty backbone.
	Welsh Pale **Style:** Pale Ale **Colour:** Golden **ABV:** 4.1% 	A well rounded pale ale with citrus and exotic fruit notes, a hint of pine and a clean, hoppy bitter finish.
Good Chemistry Brewing *St Philip's Marsh, Bristol.* 	Long Way Home **Style:** Pale **Colour:** Straw **ABV:** 4.6% Vegan Friendly.	A pale ale packed with bright citrus and a touch of resinous pine from Citra, Cascade and Columbus hops. Fresh, punchy and full of character, it's made for those moments when you've got nowhere else to be.

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Brewery	Beer	Tasting Notes
Grey Trees *Robertstown, Aberdare.* ☐	Afghan Pale Ale **Style:** IPA **Colour:** Golden **ABV:** 5.4%	Grey Trees Afghan Pale Ale is crafted like an American pale ale and uses Cascade, Citra and Simcoe hops. The Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops.
Gwaun Valley *Fishguard, Pembrokeshire.* ☐	White IPA **Style:** Wheat IPA **Colour:** Amber **ABV:** 5.1%	Cwrw Gwyn (White Beer) is a White IPA: a hybrid of a Continental Wheat Beer and an American IPA. A complex full-bodied wit beer. Brewed with spring water, Bohemian pilsner barley malt, wheat and oats. Fermented with Munich wheat beer yeast and double dry hopped with Citra and Simcoe hops.
Hopback *Salisbury, Wiltshire.* ☐	Beereux Tapestry **Style:** Brown Ale **Colour:** Mahogany **ABV:** 4.2%	This rich brown ale threads malt and history in every sip, celebrating the Bayeux Tapestry's long awaited return to British soil after 900 years. Olicana and Godiva hops stitch in gentle notes of stone fruit and soft spice, adding a contemporary flourish to this tapestry of tradition.
Left Bank *Brecon, Powys.* ☐	Ty Coch **Style:** Red Ale **Colour:** Ruby **ABV:** 4.0%	This tangy red ale boasts a rich malty foundation complemented by vibrant fruity notes, delivering a well-balanced, flavourful experience that earned it the bronze medal at the Untapped Awards 2024, highlighting its craft and appeal.
Mantle *Cardigan, Ceredigion.* ☐	Dis-Mantle **Style:** Strong Ale **Colour:** Deep Amber **ABV:** 5.8%	Deep amber ale that delivers a full-flavoured, robust malt profile balanced by a unique blend of British and East European hops. It offers a smooth, classic bitter finish with rich undertones characteristic of a traditional strong ale.

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Brewery	Beer	Tasting Notes
Nash Point Brewing *Barry,* *Vale of Glamorgan.* 	Ammonite **Style:** IPA **Colour:** Straw **ABV:** 5.0%	A heritage-led IPA with a solid malt backbone. Fresh grass, light citrus and subtle lemon zest from target, First Gold and East Kent Goldings. Clean, composed, and quietly confident.
North Riding *Snainton,* *North Yorkshire.* 	Irish Cream Porter **Style:** Porter **Colour:** Jet Black **ABV:** 4.5%	North Riding Ice Cream Porter delivers a nostalgic aroma of sweet milk chocolate, vanilla bean, and roasted malts. The flavour evokes a classic vanilla ice cream cone, balancing upfront dairy sweetness and cocoa with a smooth, distinctly creamy finish.
Oakham Ales *Peterborough,* *Cambridgeshire.* 	Interstate **Style:** Amber **Colour:** Amber **ABV:** 4.2%	Three USA sourced powerhouse hops combine to speed down the freeway in this robust and thirst quenching amber ale. Citrussy orange and grapefruit bitterness plus tropical peach and passion fruit nicely complemented with subtle spicy, earthy, pine resin notes.
Orkney Brewery *Stromness,* *Orkney Islands.* 	Puffin **Style:** Amber **Colour:** Amber **ABV:** 4.5%	Puffin is a burnished bronze beer with aromas of spices, sweet nutty malt and dark fruits. An inviting rich malt palate is balanced with notes of herbs and spicy fruitiness.
Ossett *Ossett,* *West Yorkshire.* 	Silver King **Style:** American Pale **Colour:** Golden **ABV:** 4.3% Gluten Free.	Ossett Brewery Silver King pours a bright pale gold, releasing an inviting and well-balanced aroma of citrus fruit, lemon, and fresh hops. Powered by American Cascade and Chinook hops, this 4.3% pale ale delivers a crisp, light-bodied palate of grapefruit and citrus pith before easing into a refreshingly dry and clean bitter finish.

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Brewery	Beer	Tasting Notes
Purple Moose *Porthmadog, Gwynedd.* 	Dark Side of the Moose **Style:** Dark Bitter **Colour:** Ruby Black **ABV:** 4.6%	Using a delicate blend of dark crystal malt, roasted barley and Bramling Cross hops the 'Dark Side' exhibits a rich malty flavour balanced with fruity bitterness.
Siren Craft *Wokingham, Berkshire.* 	Broken Dreams Breakfast Stout **Style:** Stout **Colour:** Jet Black **ABV:** 6.5%	Expect an intense, welcoming aroma of freshly roasted espresso coffee, dark chocolate, and sweet, lactose-driven milk sugar. The taste delivers a beautifully balanced wave of rich, roasty malt bitterness and a hint of liquorice, culminating in a profoundly smooth, velvety, and creamy mouthfeel with a touch of dryness on the finish.
Stancill Brewery *Sheffield, South Yorkshire.* 	Barnsley Bitter **Style:** Bitter **Colour:** Copper **ABV:** 3.8%	Their first ever brew, Barnsley Bitter is still made true to the much loved Oakwell Brewery recipe using the original yeast strain. Silver Champion Beer of Sheffield 2022 in Sheffield's Steel City Beer & Cider Festival 2022 and Silver in category in the Barrow Hill Rail Ale Festival 2026.
Swansea Brewing Co. *Bishopston, Swansea.* 	Anthracite **Style:** Stout **Colour:** Ruby Black **ABV:** 4.3%	The flavour profile delivers a rich and satisfying combination of subtle milk chocolate and bittersweet liquorice undertones.
Thornbridge *Bakewell, Derbyshire.* 	Kashpur (Collab with Salopian Brewery) **Style:** IPA **Colour:** Golden **ABV:** 5.7%	Kashpur pours a vibrant golden-amber, releasing intense aromas of fresh grapefruit, crushed pine, and tropical fruit. Its clean pale malt backbone perfectly balances a powerful wave of citrus zest, finishing with a sharply refreshing, dry bitterness that lingers beautifully.

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Brewery	Beer	Tasting Notes
Tiny Rebel *Rogerstone, Newport.* 	Sunburnt Disco **Style:** Pale **Colour:** Amber **ABV:** 4.0%	Sunburnt Disco is a vibrant Pango Pale bursting with juicy peach and mango flavour with a smooth, easy-going finish. It's the taste of golden-hour beats, sticky dancefloors, and one-too-many pints in the sun. Bright, playful, and made for good times.
Tring *Tring, Hertfordshire.* 	Colley's Dog **Style:** ESB **Colour:** Dark Ruby **ABV:** 5.2%	This dark ruby premium ale is all about the malt. It's nutty, it's malty and full of body. An old school strong English bitter.
Triple FFF *Alton, Hampshire.* 	Pressed Rat & Warthog **Style:** Mild **Colour:** Ruby **ABV:** 3.8% Vegan Friendly.	Ruby coloured, with coffee and chocolate aroma; hints of dried fruits and sour cherry leads to a soft, yet full roast flavour. Fruit and malt vying with the rounded hoppy bittersweet finish.
Weird Dad *Newport.* 	Makerfield Pro State Examination **Style:** Pale Ale **Colour:** Amber **ABV:** 4.5%	Makerfield Pro State Examination is a clear, golden-amber English Pale Ale that delivers a classic, sweetish profile reminiscent of a traditional bier ordinaire. Its aroma combines soft, earthy British hops with a mild, bready malt background, leading into a lightweight, smooth, and highly sessionable mouthfeel on cask.
Vale Brewery *Brill, Buckinghamshire.* 	Old Toby **Style:** Porter **Colour:** Jet Black **ABV:** 4.0%	Combines traditional malt sweetness with a delicate hop balance and a distinct smoky character.

Available at the kitchen area

Share at Festival with friends or take home

Grey Trees Stormy Skies Porter



After being nurtured for 12 months in Penderyn Madeira barrels, this barrel aged Porter is extraordinary. From the first sip layers of flavour hit the palate. The aroma of dark fruits and caramel set the stage as rich sweetness of raisin and sultana are followed by bitter sweet chocolate which play in harmony as the subtle warmth of whiskey finishes the journey.

Medieval Mead for sale by glass or bottle

ABV	Style	Tasting Notes
12%	Sweet Red	Mead is the oldest alcoholic drink ever discovered. Mead was found in the tomb of Tutankhamun, highly valued by the Romans and medieval monks seem to have been weaned on Mead for many hundreds of years.



Available at the kitchen area

BAR SNACKS

AVAILABLE









Prosecco, Red and White Wine available
by the glass at food stall.



Low alcoholic beer – please ask for what's available



Ciders

As selected by our Cider organiser, Matt Abel.

Producer	Cider	ABV	Type	Description
Greggs Pit *Much Marcle, Herefordshire.*	Browns /Kingston black ☐	5.5%	Medium	Medium dry cider made from a classic blend of 60% Kingston Black and 40% Browns Apple. Rich deep full fruit flavours, dark orange colour.
Llanblethian Orchards *Cowbridge, Vale of Glamorgan.*	Orchard Blend ☐	6.0%	Medium	Traditional medium dry farmhouse style cider. Drying with a balance rounded flavour.
	Mayday ☐	6.2%	Sweet	Sweet light and fruity, perfect for a Summers day.
Mr Whiteheads *Four Marks, Hampshire*	Plum Cider ☐	4.0%	Medium	A thirst-quenching summer tipple, but can equally be enjoyed throughout the year as it provides light and easy drinking. It is not too sweet and has a gentle plum aroma. The plum gives it a light maroon colour and subtle sweet undertones.
	Strawberry Cider ☐	4.0%	Medium	This starts life as a light cider of about 3% alcohol. Fresh strawberries is added to the fermented drink, allowing them to infuse for a couple of weeks, before lightly pressing the rest of their juice out. The colour from the strawberries gives this cider a light pink hue, with a medium to sweet taste.
	Rum Cask Cider ☐	7.0%	Medium	A Strong medium cider with a kick. Made with a mixture of apples including Cox & Russet. Great for fuelling your inner pirate, this cider will definitely shiver your timbers!

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Ciders Continued...

Producer	Cider	ABV	Type	Description
Rob's *Longhope, Gloucestershire.*	Sweet Coppin 	5.9%	Dry	A light and refreshing single-variety cider made from Sweet Coppin apples, with fresh ripe-apple character and delicate floral notes. Soft tropical hints of melon and banana mingle with gentle citrus, balanced by mild tannins and a clean, crisp finish.
Olivers *Much Marcle, Herefordshire.*	Shazam 	6.2%	Medium	A wild yeast fermented farmhouse cider, still, fruity blend of the best bittersweet and bittersharp cider apples from the 2024 harvest.

Perry

Producer	Cider	ABV	Type	Description
Llanblethian Orchards *Cowbridge, Vale of Glamorgan.*	Pick And Mix 	6.7%	Dry	Dry yet approachable perry with good pear flavour and a drying finish.
Rob's *Longhope, Gloucestershire.*	Gloucester Brown 	6.5%	Medium / Dry	A medium to dry perry with natural sweetness coming from the fruit sugars of the pear. Soft delicate flavours, but plenty of body, like a light sauvignon wine. Made with natural wild yeasts.

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