

wetherspoon

Wed 12 - Sun 23 Oct

REAL-ALE

FESTIVAL NEWS AND TASTING NOTES



Up to 30 ales | A celebration of British hops
**Read about the beers, the brewers
and the breweries.**

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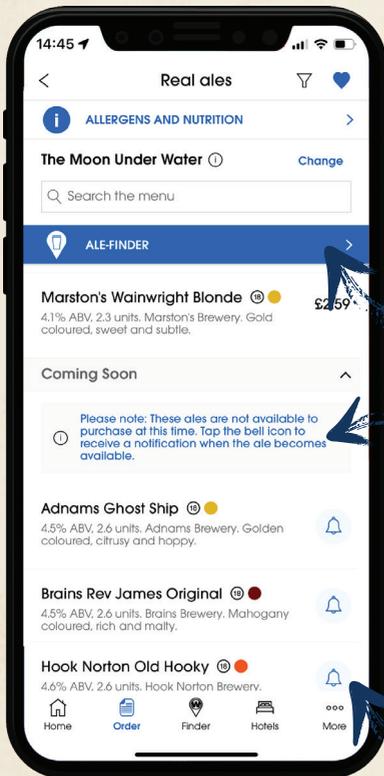


MAKING THE MOST OF REAL ALE ON THE APP



Ales to the table?

Use the Wetherspoon app to order any available ale from your table. Download the Wetherspoon app or scan the QR code on your menu.



Ale-finder



Use the app's ale-finder function to check ales' availability across all Wetherspoon pubs. Ale-finder can be accessed through the home page and the real-ale menu.

Coming soon



Using the app, see which ales are due on next and set an alert to notify you when they are ready.

Ale-finder and cellar-settling ale options are not available via the QR code app.



HIP HOPS HOORAY!



The beauty of British hops by Paul Corbett of Charles Faram hop merchants

Traditional great British bitters and milds have been at the front of UK beer sales for many years, but are now being surpassed by the pale ales, IPAs and NEIPAs which require the flavours and aromas currently coming only from hops from other parts of the world.

..but what if those flavours were available in locally grown hops? This is why the Charles Faram team decided to develop hops to compete in the fruity, high-aroma category... not easy – past British hop-breeding efforts have been 100% focused on producing Fuggles/Goldings types.

It takes a long time to develop new hop varieties, but this is where local plant expert Peter Glendinning comes in. Faram and Peter started, 14 years ago, to develop new UK varieties with more intense, fruity characteristics. These varieties have far more flavour and aroma than they could ever have imagined – with more to come.

One of the spin-off benefits, which Faram never envisaged, is the use of 20 per cent less fertiliser and pesticide – this has the company brimming with excitement and trialling some of its varieties under organic production. Having strong, disease-resistant varieties will reduce the hop industry's reliance on pesticides and be a mainstay in the Faram-available gene pool. Charles Faram would like to say a big thank you to all Wetherspoon drinkers who are already drinking beers using the new British varieties.

Did you know:

- British hops used in the UK travel fewer miles, making for a lower carbon footprint than most imported hops.
- British hops are produced to some of the world's highest pesticide residue standards: many fewer active ingredients are approved for use in the UK, compared with those in Germany or the US (for example).
- Britain's hop-breeding programmes are the envy of the world: our gene bank of disease-resistant males is much sought after.
- By choosing British-hopped beers, you are supporting the local economy: the farmer, farm workers, tractor and picking-machine technicians.
- You will play your part in protecting our environment, as much of Britain's food is produced in a sustainable way which enhances the countryside.



KEY TO THE FESTIVAL ALES

Each festival ale has a symbol next to it, telling you what type of ale it is, whether an ale is brewed especially for this festival, a brand-new ale brewed only since 2022 or an ale brewed with unusual ingredients. The key below explains it all.



Festival ale

Festival ale – brewed for the first time, exclusively for this festival



International brewer

International brewer – non-UK brewer



New ale

New ale – not brewed before 2022



Seasonal ale

Seasonal ale – an ale not brewed permanently



Special ale

Special ale – a rare ale brewed again, especially for this festival



Speciality ale

Speciality ale – brewed with unusual ingredients/an unusual style

REAL-ALE TYPES



Pale; very light; blond; straw



Golden



Amber; mid brown



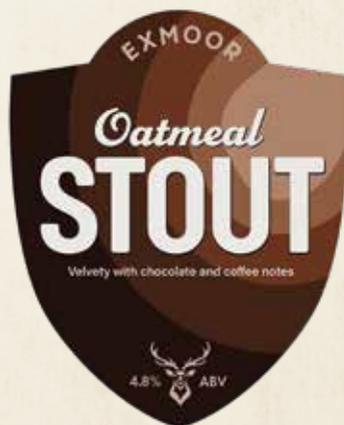
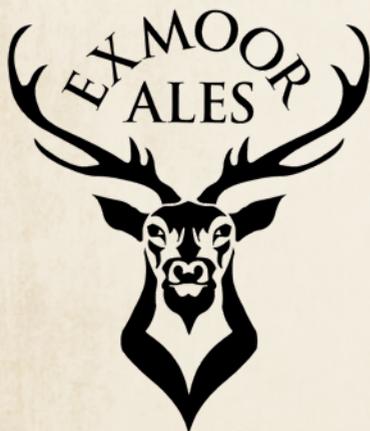
Dark brown; ruby



Black; deep ruby; very dark



EXMOOR ALES: EXMOOR OATMEAL STOUT



The beer

Tom took us through his choice for an autumn festival ale: “I love hops... and plenty of them! However, at this time of year, as the leaves change colour, I always think it feels right to turn to the maltier styles.”

Tom added: “I believe that cask ale has entered a time of transition. So, to reflect this, we wanted to find a way to mix modern and traditional in a maltier autumn beer, yet without making it too strong and wintry.

“I have always been a massive fan of oatmeal stouts – there’s something very comforting in the dark colour, the tan-coloured head and rich, silky, chocolate notes you get from these stouts. In this one, we were keen to balance the lovely, sweet coffee character with some modern English hops in Archer and Phoenix.”

Exmoor Oatmeal Stout

Exmoor Ales, Somerset. Est. 1979
4.8% ABV

This new black stout has aromas of roast coffee and biscuit, leading to flavours of chocolate, nut and coffee, with a rounded sweetness and smooth velvety malt mouthfeel, while its low level of bitterness in the finish is balanced by the sweet mocha malt profile.

Hops: Archer, Phoenix



**Black;
deep ruby;
very dark**



**New ale – not brewed
before 2022**





Exmoor Ales brewery



Tom Davis

Meet the brewer

Tom's journey into brewing was quite an unusual one, spending most of his working life in web development and IT. Having grown up in South Devon, things changed massively for him in 2007, when he went to Australia with his wife for a change of scenery and lifestyle.

"When I arrived in Melbourne, I got into homebrewing, making me yearn to delve deeper into the art of brewing. The passion just grew, I got a job in my spare time in a homebrew shop and worked on some qualifications. It seemed like small breweries were springing up almost weekly, back then!"

In 2017, Tom followed his heart and looked for a chance to brew full time in the UK. Offered a position as an assistant brewer at Exmoor Ales, he developed his skills quickly and soon took over the reigns as head brewer.

"Though being a brewer is hard work, our small team loves the responsibility of keeping our core ales consistent, while finding ways to take the brewery forward with new lines/ideas. We all have a responsibility to produce beers which uphold past traditions and also explore and innovate.

"Cask ale is part of the country's fabric - we all must ensure that that continues, whatever form it takes."

The brewery

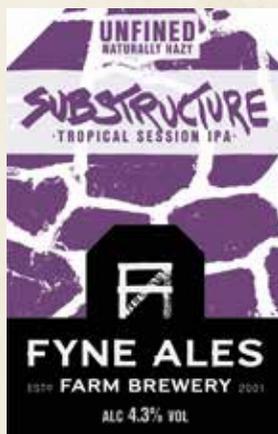
Founded in 1979, on the edges of Exmoor National Park, in Wiveliscombe (Somerset), Exmoor was one of the early innovative breweries which helped to pioneer the cask revival of the early 1980s. Many awards and beers have followed over the years, including current Wetherspoon favourites Exmoor Beast, Exmoor Gold and Exmoor Stag.

More recently, in 2015, Exmoor Ales moved from its original historic brewery site to a larger, more modern facility down the road.

Together with its long-established core range, Exmoor continues to create new and interesting beers as part of its seasonal, Pathfinder and Exile ranges.



FYNE ALES: SUBSTRUCTURE



The beer

Débuting as part of this Wetherspoon autumn real-ale festival, Substructure is a brand-new hazy tropical pale ale, brewed using UK hops.

Inspired by a small-batch special (brewed in 2021 to celebrate the brewery's 20th anniversary), Substructure is a showcase of Fyne Ales' brewing ideals - bringing together traditional brewing techniques and modern beer styles and flavours.

Brewed using Jester and Olicana hops in the brewery's full-sized hop back, then dry-hopped with the same hops, plus Opus, Substructure is brimming with tropical fruit and citrus juicy notes, on top of a soft, pillowy malt body - it's a moreish, thirst-quenching session ale which will appeal to traditional ale-drinkers and craft beer-lovers alike.

Fyne Ales Substructure

Fyne Ales, Argyll. Est. 2001

4.3% ABV 

This new vegan-friendly beer is a golden session IPA, naturally hazy in appearance, with tropical fruit aromas, juicy citrus flavours and a long, soft, floral finish.

Hops: Jester, Olicana, Opus



Golden



Festival ale - brewed for the first time, exclusively for this festival





Fyne Ales farm brewery

The brewery

Fyne Ales was founded in 2001 by a husband-and-wife team Jonny and Tuggy Delap, as a way to revive Tuggy's childhood family farm in rural Scotland and bring jobs, tourism and a bit of life back to their quiet corner of the world.

Over the past 20 years, Fyne Ales has developed a reputation for producing progressive ales and craft beers of the highest quality, with a range rooted in the traditions of British brewing.

The brewery has won numerous CAMRA 'champion beer of Scotland' awards for its cask ales, as well as a huge number of international brewing awards for its year-round range in keg, cask, bottle and can. Jarl, its flagship session ale, and the first brewed in Scotland using Citra hops, is the current 'champion beer of Scotland'.

From day one, the brewery set out to work in harmony with its unique, beautiful Scottish environment – all Fyne Ales beers are brewed using rain water drawn from the hills of Glen Fyne. Over the years, it has undertaken several sustainability initiatives, including biodiverse reforestation of the Glen Fyne hillside, restocking the River Fyne with salmon and powering the brewery's taproom and offices using solar power.



Malcolm Downie

Meet the brewer

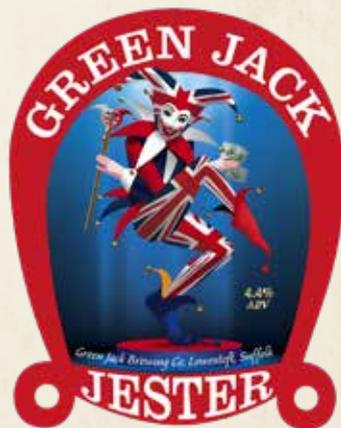
Taking the BA degree route in brewing and distilling, at Heriot-Watt University, Edinburgh, Malcolm Downie then started in the industry in 1998 in Scotland, working at Belhaven Brewery.

He said: "I then started at Fyne Ales in 2005 and have worked here ever since, now as head brewer – and no two days are the same! I recall – the first time you see someone in a pub drinking something you have brewed is such a great feeling. Then, seeing your beers at UK-wide festivals and abroad was the next step.

"It's such a great industry to work in, yet not huge, so only friendly rivalries exist – and you get to know a lot of people. My greatest achievement was winning CAMRA's champion beer of Scotland a couple of times."



GREEN JACK: JESTER



The beer

When Wetherspoon approached Green Jack to brew a British-hopped beer for our festival, the brewery was so pleased – and Jester was its hop of choice.

A relatively new hop, Jester was released in 2013, bred from the American hop Cascade which is, itself, a cross between British Fuggles and Russian Serebrianka.

Jester has a pronounced fruity character... think 'lychees, blackcurrant and grapefruit' – these flavours are quite restrained, when compared with those of new-world hops. It also has some herbal zest, coming from its British breeding and terroir.

Let's hope that you pick up these notes in the beer – to appreciate the delicate, exquisite nature of British hops!

Green Jack Jester

Green Jack Brewery, Suffolk. Est. 2003
4.4% ABV

This golden beer has a fruity aroma followed by hints of tropical fruit, grapefruit and blackcurrant flavours, with subtle herbal notes in the refreshing finish.

Hops: Jester



Golden



Special ale – a rare ale brewed again, especially for this festival





Tim Dunford

The brewery

Based in Lowestoft, Suffolk, Green Jack Brewery is Britain's most easterly brewery. Its cask beers have won over 100 awards in CAMRA and SIBA beer competitions, including two 'champion beer of Great Britain' awards.

The brewery is passionate about fresh British beer (cask beer is like bread and milk: it has a short shelf life and needs to be served fresh), using locally grown barley and favouring the subtlety of British and European hops over the bold, brash flavours of new-world hops.



Green Jack brewery

Meet the brewer

Since my very early teens, I have loved beer. In my early 20s, I fell in love with pubs and discovered cask beer.

Straight away, I could tell whether my beer was from the top, middle or bottom of a barrel, a skill which stood me in great stead when, in 2003, I took over a local brewery which started and shut down shortly after.

I changed the name of the brewery to Green Jack and taught myself to brew. My beer wasn't up to much in the early days, yet I persevered and it wasn't long before we were winning awards.

Twenty years, two 'champion beer of Great Britain' awards and three brewhouses later - I still have a passion for fresh British beer and the great British pub.



MAD GIANT: AUTUMN AMBER



SMACK A SMILE ON

The beer

Mad Giant is brewing a celebration of the season – a balanced brew, showcasing local hops and malts.

So, why not sit back and soak in everything beautiful about autumn?

The brewery uses a range of malts, toasted at varying temperatures, to create layers of subtle complexity and depth.

A generous addition of new-world UK hops lifts the aroma and brings balance to a very enjoyable brew.



International brewer
– non-UK brewer



Mad Giant Autumn Amber

Mad Giant, Johannesburg
South Africa. Est. 2014

4.3% ABV

Eben Uys has travelled to Hook Norton Brewery (Oxfordshire) to brew this amber ale. This reinterpretation of Mad Giant's seasonal beer delivers generous citrus and fruity hop notes, balanced by solid biscuit malt notes, resulting in a crisp, full-flavoured character.

Hops: Endeavour, Jester, Olicana,
UK Chinook



Amber;
mid brown





Mad Giant brewery

The brewery

Mad Giant's mission is to brew beer which smacks a smile on every customer's face, while striving to reduce emissions to zero.

Known for finding creative solutions to reduce packaging waste, Mad Giant boasts a near-zero plastic output for its beers, with most of them in returnable packaging.

During the late 1800s, miners rushed to Johannesburg in search of gold and fortune.

In 2015, Mad Giant secured investment to construct its brewery in the heart of the oldest part of Johannesburg.

In 2018, the brewery was awarded the 'best beer in Africa' award, from the Institute of Brewing and Distilling, for its American pale ale called Killer Hop.

Today, the brewers create and supply liquid gold to Johannesburg and its surrounding suburbs.

Meet the brewer

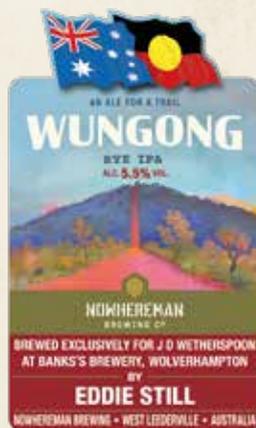
Eben Uys co-founded Mad Giant in 2014. A PhD chemical engineer who, while completing his degree at the University of Stellenbosch, fell in love with brewing, Eben said: "It is the ultimate challenge to harness what nature provides in a skilful and exploring way."



Eben Uys



NOWHEREMAN: WUNGONG



The beer

Wungong red IPA or red ale, with its slight tweaks to suit the UK market, is an autumn seasonal beer, brewed to celebrate its creator Eddie Still's love of trail-running, the beginning of winter (when trail-running is at its best) and the amazing places there are in Western Australia to run and race along.

Wungong, the first in the series of these beers, is a local national park near Eddie's house. The brewery has since also made a similar beer called Walyunga, named after the start point of his favourite trail race in Perth, Transcend Ultra.



International brewer
- non-UK brewer

Nowhereman Wungong

Nowhereman Brewing
Western Australia. Est. 2017
5.5% ABV

Eddie Still has travelled to Banks's Brewery (West Midlands) to brew this russet-coloured beer. Its blend of hop varieties used delivers a feast of assorted fruity flavours, balanced by a rich malt base.

Hops: Ernest, Jester, Keyworth's Early, Olicana, UK Chinook



Dark brown;
ruby



The brewery

Behind Nowhereman is a bunch of people who believe in doing good things and making great beer. Set in West Leederville (near Perth, Western Australia), Nowhereman Brewing Co opened in 2017. It brews and packages all beers on site at its brewpub.

Led by head brewer Eddie Still, the brewery produces four year-round beers and almost countless limited releases, experimenting with ingredients like citrus peel, oak, spices, fruit and, of course, new and wonderful hop varieties. Nowhereman's beers have also enjoyed numerous awards, like:

2022 Royal Adelaide Beer Awards

Champion small brewery
Champion porter or stout
– AlphaRon Stout

Gold – Mr Otter's Barley Wine

2022 Australian International Beer Awards

Gold – Mr Otter's Barley Wine

Gold – AlphaRon Stout

Gold – Rhapsody XPA

Nowhereman is also proud of its charitable arm, HospoFam, working, through fundraising and community engagement, with the broader hospitality industry. HospoFam was awarded (in 2020 and 2021) champion trophy for community initiative from

the Independent Brewers' Association and has worked with charitable organisations such as Pride WA, Homeless Healthcare and MixHaus, a support network for women in hospitality.

We acknowledge the Whadjuk people of the Noongar nation – the traditional custodians of the boodja ('land') where we live, entertain and create moorditj ('great/strong/excellent') memories and pay our respects to the elders, past and present.



Eddie Still and team

Meet the brewer

Eddie started brewing when he moved back from London in 2010.

He had been working in hospitality – doing all sorts of jobs. His interest in beer then started in Covent Garden, in pubs like The Harp and The Porterhouse.

He subsequently travelled to Belgium and was blown away by what beer could be. His time at Little Creatures Brewing (Fremantle) on the 100HL Krones brew kit solidified his passion.



Eddie Still



PURITY: WARRIOR



The beer

Delving deep into the archives, Purity's brew team has taken one of the most popular recipes from its pilot kit and bought it back exclusively for this festival.

Warrior is an American-style IPA, brewed with English pale, rye and caramalt, creating a warming copper colour.

It is hopped with British hops Emperor and UK Chinook, delivering both citrus and tropical stone fruit tones, balanced with a pine resin bitterness.



Special ale - a rare ale brewed again, especially for this festival

Purity Warrior

Purity Brewery, Warwickshire. Est. 2005
5.0% ABV 

This occasionally seen, vegan-friendly ruby IPA has aromas of berries, stone fruits and pine, leading to a creamy character, with flavours of rye bread, chocolate and malt.

Hops: *Emperor, UK Chinook*



Dark brown;
ruby



The brewery

Based on a working farm in the heart of the Warwickshire countryside, Purity Brewing is one of the UK's leading cask and craft beer breweries.

Created in 2005 by best friends and colleagues Paul Halsey and Jim Minkin, together with Tess (UBU) the dog, Purity now employs more than 40 staff and brews over 12 million pints a year.

When Purity Brewing started, its mission was simple: brew great beer without prejudice, with a conscience, a consistency and an attention to detail second to none.

Purity is committed to brewing beer with a conscience. The brewery's practices are designed to be environmentally friendly and, in the case of its industry-leading passive wetland system, environmentally enriching. In 2020, Purity was named SIBA green business of the year and has won numerous industry awards for its sustainable practices.

Purity is a name synonymous with music and the arts, thanks to its support for music events such as Mostly Jazz, Funk & Soul, Moseley Folk and Camper Calling Festivals.

As a business engrained in quality experiences and the local community, it likes to keep its finger on the cultural pulse.



Purity brewery



Flo Vialan

Meet the brewer

Purity's brew team is led by director of brewing Flo Vialan. Flo was born in the Beaujolais wine region of France and graduated in 2001 with a degree in bio technologies and fermenting processes. From there, he started as a brewer in the Alps (Brasserie Alphan) before the lure of adventure and his other passion of rugby took him to the UK.

After spending a few years at Archer's (Swindon) and Larkins (Kent), honing his craft, Flo moved to the Midlands.

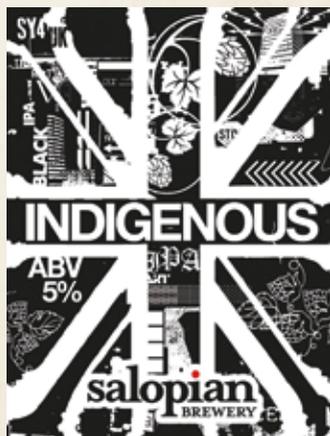
In 2006, he was hired as Purity's head brewer. Since then, the brewery has seen incredible growth which now sees Purity become one of the UK's leading breweries. In 2013, the brewery invested in a state-of-the-art BrauKon brewhouse, seeing capacity treble and allowing Purity to brew new and different beer styles.

Among the many awards for the quality of its beers, Purity was named The Good Beer Guide 'brewery of the year' in 2018; in 2015, Purity was named Made in the UK 'sustainable manufacturer of the year, with Flo winning the 'all-parliamentary beer group brewer of the year' in 2017.



SALOPIAN: INDIGENOUS

salopian



The beer

Brewed especially for this Wetherspoon real-ale festival, with English Challenger and Target hops, Indigenous is a vibrant, refreshing IPA in style, with hints of berries and spice, coupled with a crisp, clean palate, evolving into a lingering, zesty finish.

Salopian Indigenous

Salopian Brewery, Shropshire. Est. 1995
5.0% ABV

This seasonal black ale is a vibrant and refreshing IPA, with a crisp, clean palate, hints of berries and spice and a lingering, zesty finish.

Hops: *Challenger, Target*



Special ale - a rare ale brewed again, especially for this festival



Black;
deep ruby;
very dark





Salopian brewery

The brewery

On the outskirts of Shrewsbury, Salopian, brewing since 1995, has built a reputation as one of the country's leading independent breweries. The world of beer is very fluid, with styles, techniques and ingredients continuing to evolve. Salopian prides itself on embracing innovation and trying things differently, evidenced in its black beer range - growing from the craft beer explosion, bringing the opportunity to drink some beers from new brewers and giving Salopian the inspiration and impetus to develop, innovate, experiment and to collaborate with friends.

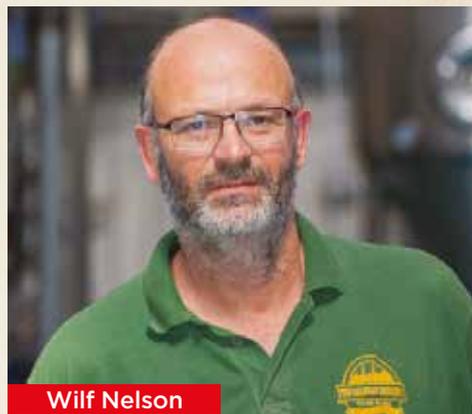
Its core range embraces flavour, drinkability, consistency and a dependability on which landlords can rely. This uncompromising approach to quality has enabled Salopian to be stocked across the UK and beyond. 2014 saw the brewery make its final move to a state-of-the-art, purpose-built brewery - now expanded to include its own in-house bottling and canning facilities. The site is complemented by the much-loved taproom and shop, enabling drinkers and brewers to meet. While cask remains Salopian's beating heart, it is now complemented by keg, cans and bottles.

Meet the brewer

Founder Wilf Nelson joined the brewery in 1998, bringing a life-long passion and love for brewing, along with stability and his vision for growth.

Having overseen Salopian's journey from the country's smallest commercial brewery to a modern trailblazer, Wilf and the Salopian team have played a vital role in the UK beer scene's growth.

Wilf believes the key to success to be the dedication to maintain the highest standards in brewing and to strive always to brew beers of the highest quality which ooze drinkability. Salopian's various prestigious awards are down to his brewing team's dedication.



Wilf Nelson



Festival ales available on the Wetherspoon app.

19

TELEMARK: RAV



TELEMARK
MIKROBRYGGERI



The beer

This ale came about when, in early in 2022, the Norwegian government sales organisation Vinmonopolet (Wine Monopoly) announced tenders for new beers. Telemark responded with an offer for a red IPA called Rav – which was accepted.

The Norwegian (original) version is at 6.5% ABV, with Australian hops. For the English market, the beer had to be modified, as British beer-drinkers prefer lower alcohol levels. The hop bill was also changed from Australian to British.

Rav is among this brewery's most recent beers. Its complex malt composition makes it somewhat conservative, while generous amounts of progressive hops and low bitterness make this a very modern creation.



International brewer
– non-UK brewer

Telemark Rav

Telemark Bryggeri, Skien, Norway

Est. 2018

5.0% ABV

Kjetil Jikiun has travelled to Shepherd Neame Brewery (Kent) to brew this red session IPA. Its inviting malt profile is balanced by a gentle hop bitterness, while tropical fruit and citrus notes dominate and continue into the long, smooth finish.

Hops: Ernest, Godiva, Jester, Olicana



Dark brown;
ruby





Telemark Bryggeri

The brewery

Established in 2018/19 as an independent Norwegian craft beer brewery, Telemark is a community-owned brewery, based on the values of unity, diversity and friendship – bringing people together to collaborate and cultivate the culture of craft beer.

Its 3,000 shareholders have a shared passion for creating premium craft beer. The brewery, based in Telemark, Norway, offers a tight selection of quality craft beers, staying true to the original recipes. In addition to its core selection, it produces limited-edition seasonal and collaborative beers.



Kjetil Jikiun

Meet the brewer

Kjetil Jikiun used to work as a Scandinavian Airlines captain. Through long-haul flying, he became familiar with craft beer.

This led to some extensive home brewing – but, since he was unable (through his job) to stay at home with his brewing, he founded Norway's first modern craft brewery, Nøgne Ø, in 2002. What's more, flying routes to Japan also put him in touch with sake. In 2010, he was the first person to brew sake commercially in Europe.

In 2015, he went to the Greek island of Crete, with the intention of making wine. Instead, he ended up founding a brewery there – Σολο.

Parallel to running his own brewery, he has helped many others as a start-up consultant and brewmaster – Sake Wien in Austria, Axiom Brewery in the Czech Republic and now, in 2022, brewmaster for Telemark Bryggeri.





REAL-ALE TYPES

 Pale; very light; blond; straw

 Golden

 Dark brown; ruby

 Amber; mid brown

 Black; deep ruby; very dark

 **FA** Festival ale – brewed for the first time, exclusively for this festival

 **IB** International brewer – non-UK brewer

 **NA** New ale – not brewed before 2022

 **S** Seasonal ale – an ale not brewed permanently

 **SA** Special ale – a rare ale brewed again, especially for this festival

 **SP** Speciality ale – brewed with unusual ingredients/an unusual style

1 Bath White Rabbit 3.6% ABV 

Bath Ales, Somerset. Est. 1995

This new straw-coloured IPA has hoppy and zesty flavours bursting with grapefruit, lime and citrus notes, delivered by the hop varieties used and complemented by a fleeting, crisp and intense bitterness.

Hops: Harlequin, Target



2 Rudgate Epic Endeavour 3.7% ABV 

Rudgate Brewery, North Yorkshire. Est. 1992

This seasonal golden-brown beer has been brewed again to celebrate two of the great new British hop varieties – delivering generous citrus and red fruit flavours to its refreshing character.

Hops: Endeavour, Epic



3 Coach House Hoptober 3.8% ABV 

Coach House Brewery, Cheshire. Est. 1991

This straw-coloured beer was first brewed for our 2016 autumn festival. It has a light lemony floral hop aroma, leading to a clean, refreshing flavour, with spicy orange notes on the finish.

Hops: First Gold, Minstrel, Pilot



4 Hogs Back Home Harvest Ale 4.0% ABV 

Hogs Back Brewery, Surrey. Est. 1992

This seasonal amber-coloured ale has been brewed using hops grown on the brewer's own farm. These deliver an inviting citrus nose, rich hoppy flavours and a gentle bitterness in the finish.

Hops: Farnham White Bine, Fuggles, UK Cascade



5 Windsor & Eton Green Gold 4.0% ABV 

Windsor & Eton Brewery, Windsor. Est. 2010

This new copper-coloured best bitter uses fresh-picked green hops, delivering a floral aroma and a fresh, grassy and resinous flavour, balanced by subtle biscuit notes, before resulting in a lingering bitterness in the finish.

Hops: WGV



6 Greene King Bonkers Conkers 4.1% ABV 

Greene King Brewery, Suffolk. Est. 1799

This seasonal beer is amber in colour, with a distinctive fruitiness in both its aroma and flavour, balanced by a biscuit malt character and a clean, crisp bitterness in the finish.

Hops: Admiral, Bramling Cross, First Gold, Fuggles, Goldings, Pilgrim



7 Black Sheep Astronomer 4.2% ABV

Black Sheep Brewery, North Yorkshire. Est. 1992



This seasonal black porter is brewed using a blend of tasty dark malts and chocolate, delivering a rich, warming character, with heaps of chocolate in both the aroma and palate, complemented by subtle silky vanilla hints.

Hops: WGV



8 Adnams Regatta 4.3% ABV

Adnams Brewery, Suffolk. Est. 1872



This seasonal gluten-free straw-coloured ale is light and crisp in character, with the generous hop notes balanced by a biscuit malt backbone.

Hops: First Gold, Mystic



9 Conwy Red 4.3% ABV

Conwy Brewery, Conwy. Est. 2003



This seasonal red beer is brewed in the style of an American red ale, with distinctive citrus hop notes balanced by rich roasted and dark malt flavours.

Hops: East Kent Goldings, Goldings, WGV



10 Fyne Ales Substructure 4.3% ABV

Fyne Ales, Argyll. Est. 2001



This new vegan-friendly beer is a golden session IPA, naturally hazy in appearance, with tropical fruit aromas, juicy citrus flavours and a long, soft, floral finish.

Hops: Jester, Olicana, Opus



11 Mad Giant Autumn Amber 4.3% ABV

Mad Giant, Johannesburg, South Africa. Est. 2014



Eben Uys has travelled to Hook Norton Brewery (Oxfordshire) to brew this amber ale. This reinterpretation of Mad Giant's seasonal beer delivers generous citrus and fruity hop notes, balanced by solid biscuit malt notes, resulting in a crisp, full-flavoured character.

Hops: Endeavour, Jester, Olicana, UK Chinook



12 Thornbridge Hopton 4.3% ABV

Thornbridge Brewery, Derbyshire. Est. 2005



This golden-coloured English pale ale is brewed using all British ingredients, delivering a gentle citrus aroma and a robust bitterness, balanced by emerging notes of malty sweetness.

Hops: Goldings



13 Evan Evans Boadicea 4.4% ABV

Evan Evans Brewery, Carmarthenshire. Est. 2004



This new dark amber beer has spicy hop notes on the nose, leading to a delicious malty flavour which continues through to dry malt and rich berry fruit notes in the finish.

Hops: Boadicea, Challenger, Goldings



14 Green Jack Jester 4.4% ABV

Green Jack Brewery, Suffolk. Est. 2003



This golden beer has a fruity aroma followed by hints of tropical fruit, grapefruit and blackcurrant flavours, with subtle herbal notes in the refreshing finish.

Hops: Jester



15 Elgood's Double Swan 4.5% ABV 

Elgood's Brewery, Cambridgeshire. Est. 1795

This occasionally seen, gluten-free beer is blond in colour, with a floral and hoppy aroma which leads to a crisp character, resulting in a refreshing, long, biscuity finish.

Hops: Bramling Cross, Challenger, Sovereign, UK Cascade



16 Shepherd Neame Rebel Flame 4.5% ABV 

Shepherd Neame Brewery, Kent. Est. 1698

This seasonal deep red beer has a full, rich and satisfying character, with blackcurrant, citrus and spicy hop notes achieving a perfect balance with the caramel and roast malt flavours.

Hops: Endeavour, UK Cascade



17 Maxim Olicana 4.6% ABV 

Maxim Brewery, County Durham. Est. 2007

This new blond beer is a celebration of new UK hop varieties, with hints of peach on the nose and a blend of tropical fruit flavours, delivering a refreshing, distinctive character.

Hops: Ernest, Olicana



18 Lancaster Kaleidoscope 4.7% ABV 

Lancaster Brewery, Lancashire. Est. 2005

This new straw-coloured beer has a blend of mango, blackberry and lime flavours which explodes on the palate, resulting in a crisp, refreshing and memorable taste experience.

Hops: Godiva, Opus



19 Brewster's All The Leaves Are Brown 4.8% ABV 

Brewster's Brewery, Lincolnshire. Est. 1998

This new amber-coloured beer is brewed in the style of a California common ale, using lager yeast at an ale temperature, delivering a toasted malt and caramel character, complemented by the zesty orange and spicy notes supplied by the blend of English hops.

Hops: Admiral, Emperor, Endeavour



20 Exmoor Oatmeal Stout 4.8% ABV 

Exmoor Ales, Somerset. Est. 1979

This new black stout has aromas of roast coffee and biscuit, leading to flavours of chocolate, nut and coffee, with a rounded sweetness and smooth velvety malt mouthfeel, while its low level of bitterness in the finish is balanced by the sweet mocha malt profile.

Hops: Archer, Phoenix



21 Purity Warrior 5.0% ABV  

Purity Brewery, Warwickshire. Est. 2005

This occasionally seen, vegan-friendly ruby IPA has aromas of berries, stone fruits and pine, leading to a creamy character, with flavours of rye bread, chocolate and malt.

Hops: Emperor, UK Chinook



22 Salopian Indigenous 5.0% ABV 

Salopian Brewery, Shropshire. Est. 1995

This seasonal black ale is a vibrant and refreshing IPA, with a crisp, clean palate, hints of berries and spice and a lingering, zesty finish.

Hops: Challenger, Target



23 Telemark Rav 5.0% ABV

Telemark Bryggeri, Skien, Norway. Est. 2018



Kjetil Jikiun has travelled to Shepherd Neame Brewery (Kent) to brew this red session IPA. Its inviting malt profile is balanced by a gentle hop bitterness, while tropical fruit and citrus notes dominate and continue into the long, smooth finish.

Hops: Ernest, Godiva, Jester, Olicana



24 Wadworth Swordfish 5.0% ABV

Wadworth Brewery, Wiltshire. Est. 1875



This deep-copper-coloured beer has a fruity nose and gentle rum notes, leading to a smooth, full-bodied flavour, caramel overtones and a rounded hop finish.

Hops: Fuggles, Goldings



25 Wychwood Hobgoblin Red Ale 5.0% ABV

Eagle Brewery, Bedfordshire. Est. 1876



This new ruby ale's blend of all-English malt and hops delivers a complex fruity nose and balanced flavour, resulting in a rich, full-bodied character.

Hops: Fuggles, Goldings, Progress



26 Inveralmond Daracha 5.2% ABV

Inveralmond Brewery, Perthshire. Est. 1997



This seasonal ruby-coloured beer has a dry, malty character, with its oak-maturing imparting aromas and flavours of coffee, vanilla and tobacco, resulting in a pleasing, mellow oak-malt character.

Hops: Goldings



27 Hook Norton Flagship 5.3% ABV

Hook Norton Brewery, Oxfordshire. Est. 1849



This seasonal bronze IPA-style beer has a sweet aroma, with marmalade and fruit notes, leading to a fruity mouthfeel, with hints of orange and a full, rich, bittersweet flavour.

Hops: Admiral, Fuggles, Goldings



28 Nowhereman Wungong 5.5% ABV

Nowhereman Brewing, Western Australia. Est. 2017



Eddie Still has travelled to Banks's Brewery (West Midlands) to brew this russet-coloured beer. Its blend of hop varieties used delivers a feast of assorted fruity flavours, balanced by a rich malt base.

Hops: Ernest, Jester, Keyworth's Early, Olicana, UK Chinook



29 Titanic Slipway IPA 5.5% ABV

Titanic Brewery, Staffordshire. Est. 1985



This new amber-coloured IPA's blend of fresh English hops will delight your senses, then balancing malt flavours launch into a flavour crescendo, before gently drifting away in anticipation of the next mouthful.

Hops: Harlequin, Jester, Northdown



30 Batemans Victory Ale 6.0% ABV

Batemans Brewery, Lincolnshire. Est. 1874



This dark amber strong ale has an inviting marmalade aroma, leading to a character brimming with biscuit malt and succulent fruit flavours. These combine with peppery spice notes to deliver a lasting finish.

Hops: Challenger, Goldings



FESTIVAL ALE CHECKLIST

REAL-ALE TYPES

 Pale; very light; blond; straw

 Golden

 Dark brown; ruby

 Amber; mid brown

 Black; deep ruby; very dark

 Festival ale – brewed for the first time, exclusively for this festival

 International brewer – non-UK brewer

 New ale – not brewed before 2022

 Seasonal ale – an ale not brewed permanently

 Special ale – a rare ale brewed again, especially for this festival

 Speciality ale – brewed with unusual ingredients/an unusual style

Notes

Score out of 10

1	Bath White Rabbit 3.6% ABV	 	<input type="checkbox"/>
2	Rudgate Epic Endeavour 3.7% ABV	 	<input type="checkbox"/>
3	Coach House Hoptober 3.8% ABV	 	<input type="checkbox"/>
4	Hogs Back Home Harvest Ale 4.0% ABV	 	<input type="checkbox"/>
5	Windsor & Eton Green Gold 4.0% ABV	 	<input type="checkbox"/>
6	Greene King Bonkers Conkers 4.1% ABV	 	<input type="checkbox"/>
7	Black Sheep Astronomer 4.2% ABV	  	<input type="checkbox"/>
8	Adnams Regatta 4.3% ABV	 	<input type="checkbox"/>
9	Conwy Red 4.3% ABV	 	<input type="checkbox"/>
10	Fyne Ales Substructure 4.3% ABV	  	<input type="checkbox"/>
11	Mad Giant Autumn Amber 4.3% ABV	 	<input type="checkbox"/>
12	Thornbridge Hopton 4.3% ABV	 	<input type="checkbox"/>
13	Evan Evans Boadicea 4.4% ABV	 	<input type="checkbox"/>



14	Green Jack Jester 4.4% ABV	 	<input type="checkbox"/>
15	Elgood's Double Swan 4.5% ABV	 	<input type="checkbox"/>
16	Shepherd Neame Rebel Flame 4.5% ABV	 	<input type="checkbox"/>
17	Maxim Olicana 4.6% ABV	 	<input type="checkbox"/>
18	Lancaster Kaleidoscope 4.7% ABV	 	<input type="checkbox"/>
19	Brewster's All The Leaves Are Brown 4.8% ABV	 	<input type="checkbox"/>
20	Exmoor Oatmeal Stout 4.8% ABV	 	<input type="checkbox"/>
21	Purity Warrior 5.0% ABV	  	<input type="checkbox"/>
22	Salopian Indigenous 5.0% ABV	 	<input type="checkbox"/>
23	Telemark Rav 5.0% ABV	 	<input type="checkbox"/>
24	Wadworth Swordfish 5.0% ABV	 	<input type="checkbox"/>
25	Wychwood Hobgoblin Red Ale 5.0% ABV	 	<input type="checkbox"/>
26	Inveralmond Daracha 5.2% ABV	  	<input type="checkbox"/>
27	Hook Norton Flagship 5.3% ABV	 	<input type="checkbox"/>
28	Nowhereman Wungong 5.5% ABV	 	<input type="checkbox"/>
29	Titanic Slipway IPA 5.5% ABV	 	<input type="checkbox"/>
30	Batemans Victory Ale 6.0% ABV	 	<input type="checkbox"/>

DIETARY SYMBOL  Vegan

for the facts
drinkaware.co.uk [jdwetherspoon.com](https://www.jdwetherspoon.com)

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TRY 3 ALES

**For the price of a
festival pint**

1/3-pint tasting glasses



**All festival ales are available
on the app.**



**Use the app's ale-finder function
to check ales' availability
across all Wetherspoon pubs.**
