



THE STAR INN BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND
SATURDAY 25TH, SUNDAY 26TH & MONDAY 27TH
NOON – 11PM

THE BEERS

CHURCH END – WARWICKSHIRE

BREWERS TRUTH 3.6% (PALE)
COFFIN STOUT 4.6% (BLACK)
CUTHBERT'S 3.8% (COPPER)
GOATS MILK 3.8% (AMBER)

CROUCH VALE – ESSEX

BLACKWATER MILD 3.7% (RUBY)
BREWERS GOLD 4.0% (GOLD)
CLUSTER 4.0% (PALE)
MOSAIC 4.0% (PALE)

GREAT HECK – YORKSHIRE

BLONDE 4.3% (BLONDE)
COMET 4.5% (GOLD)
DAVE 3.8% (DARK)
TRAFALGAR 4.0% (EXTRA PALE)

GREEN JACK BREWERY – SUFFOLK

FLOWER POWER 6.0% (PALE)
JESTER 4.4% (PALE)
RIPPER 8.5% (AMBER)
TRAWLERBOYS 4.6% (COPPER)

(CONTINUED OVER)

BARBECUE

12.30-3&6-8.30PM (NOT MON EVENING)

TASTING NOTES

PIZZA

SUNDAY 8.30 -10.00PM & MONDAY 5-9PM

MEET THE BREWER

BANDS



THE STAR INN

THE BEERS (CONTINUED)

POTBELLY – NORTHAMPTONSHIRE

HOP TROTTER 4.1% (GOLDEN)

POT BELLY BEST 3.8% (CHESTNUT)

STREAKY 3.6% (STRAW)

TWINWOOD 4.2% (GOLDEN)

WYE VALLEY – HEREFORDSHIRE

WYE VALLEY BITTER 3.7% (COPPER)

BUTTY BACH 4.5% (GOLD)

GOLDEN ALE 4.2% (GOLD)

HPA 4.0% (STRAW)

THE CIDERS

GIGGLER - SUFFOLK

GIGGLER CIDER 6.6% (DRY)

MILLWHITES - SOMERSET

APPLES AND PEARS

RIOJA CASK 6.7% (DRY)

SOMER GOLD 7.2% (MEDIUM)



THE STAR INN

THE MUSIC

SATURDAY 25TH

3PM THE BLUE-PLATE SPECIALS

8PM PRISM

SUNDAY 26TH

2.30PM THE LATE RISERS

7.30PM THE RANDOM BLUES COMPANY

MONDAY 27TH

2PM KIT KANE

7PM BLACK HORSE SPENCER



THE STAR INN

THE FOOD

BARBEQUE

(COOKED TO ORDER)

12.30-3PM & 6-8.30PM (NOT MON EVENING)

£4.50

CHOOSE FROM:

EITHER A HANDMADE BEEF OR LAMB BURGER, A JUMBO BUTCHERS SAUSAGE OR A GRIDDLED MUSHROOM WITH GOAT'S CHEESE.

SERVED WITH A HANDMADE BUN

THEN HELP YOURSELF TO TOMATO & CUCUMBER.

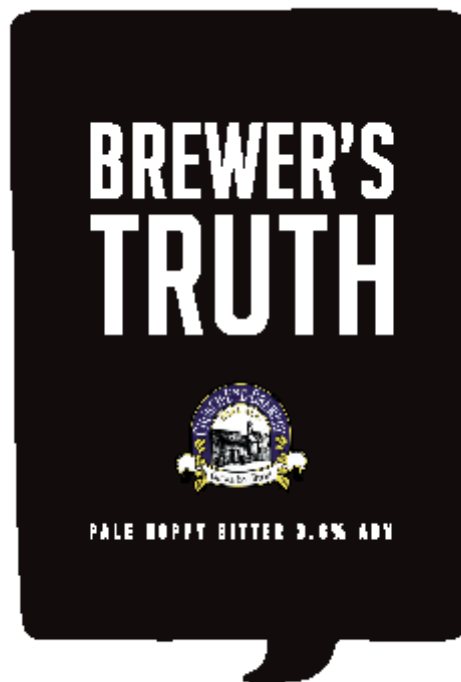
PIZZA

8.30 -10.PM ON SUNDAY – 5-9PM ON MONDAY

HANDMADE PIZZA – PLEASE SEE THE MENUS ON THE BAR
THESE ARE MADE TO ORDER AND THERE MAY BE A DELAY.

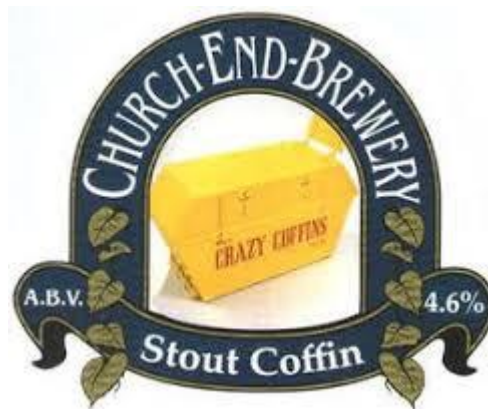


THE STAR INN



Church End - Brewers Truth 3.6% (Pale)

Light golden hoppy beer with a distinct mango and vanilla aroma.



Church End - Coffin Stout 4.6% (Black)

Black, chewy, tasty and creamy. A first-class example of what a stout should be.



THE STAR INN



Church End - Cuthberts

3.8% (Copper)

A light brown session bitter that drinks well above its gravity. A deceptively full flavoured beer with a clear sharp finish.



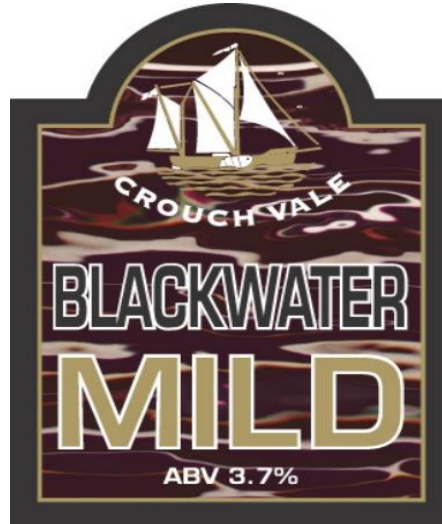
Church End – Goats Milk

3.8% (Amber)

Golden yellow nectar in colour, pale barley, crystal malt and oats blend to fill the palate with flavour. Aromatic hops dance over the tongue for a gentle hop finish. Please note no goats are sacrificed in the production of this beer.

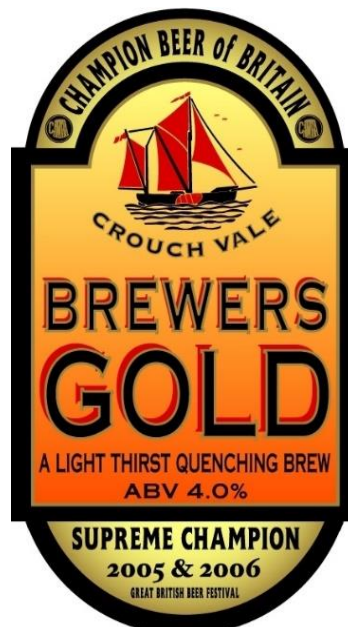


THE STAR INN



Crouch Vale – Blackwater Mild 3.7% (Ruby)

Smooth and malty dark mild for drinking in quantity! Fruity and full – the use of roast barley in the mash provides not only deep-ruby colour, but also a subtle, clean and dry flavour.

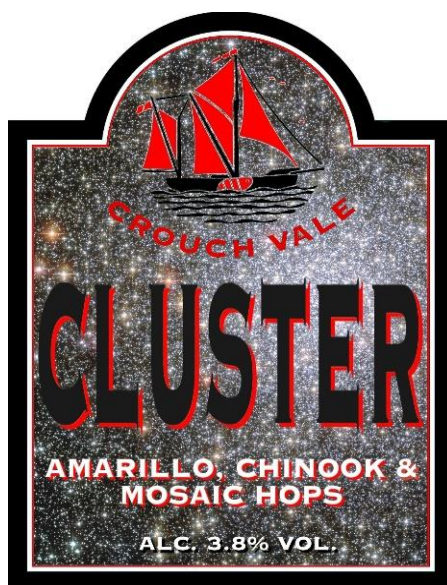


Crouch Vale - Brewers Gold 4.0% (Gold)

Supreme Champion Beer of Britain at the Great British Beer Festival 2005 and 2006, this multi-award-winning beer is pale, refreshing and extravagantly hoppy with gorgeous aromas of tropical fruits. Brewed with 100% extra-pale English barley malt and flavoured with heaps of choicest Brewers Gold hops, sourced with care from small-scale growers in the Hallertau.

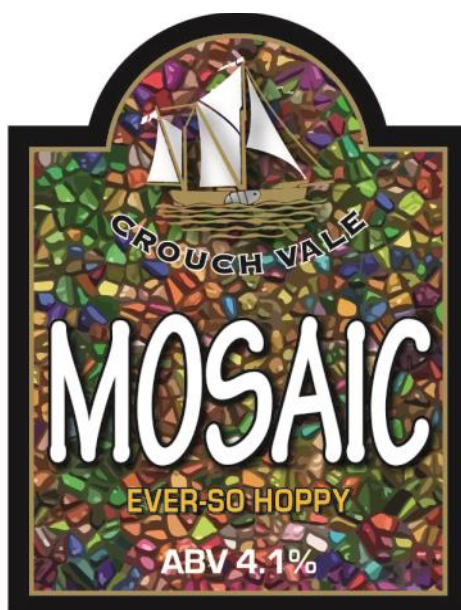


THE STAR INN



Crouch Vale - Cluster **3.8% (Pale)**

Another stonking summer pale ale. Amarillo, Chinook and Mosaic hops form a potent cocktail, counterpoised by a 100% English pale malt background. Love it!

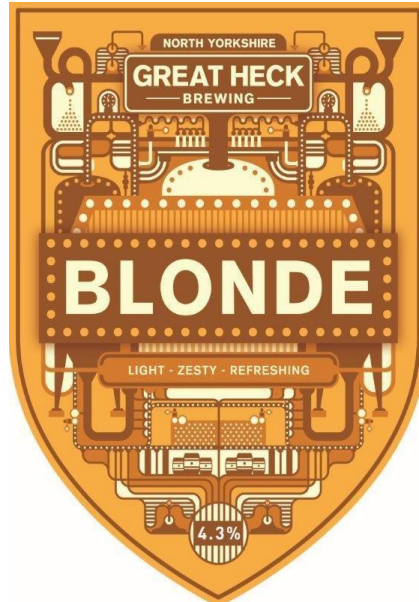


Crouch Vale - Mosaic **4.1% (Pale)**

The return of a favourite! There's nothing quite like the extraordinarily pungent character which the US Mosaic hop brings to this pale beer. Incomparably more-ish!



THE STAR INN

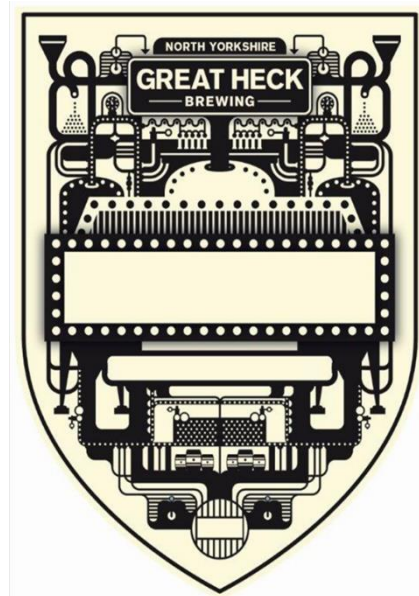


Great Heck - Blonde 4.3% (Blonde)

Brewed with the finest British Maris Otter malted barley and a touch of wheat malt for rich, golden, satisfying ale hopped with a blend of English and Slovenian hops for a zesty finish. You might detect a hint of fennel, that's the flavour of the hops and the wheat combining to play tricks on your senses.

One of our original beers and a perennial favourite.

Winner of Yorkshire's Finest Taste Award 2008.

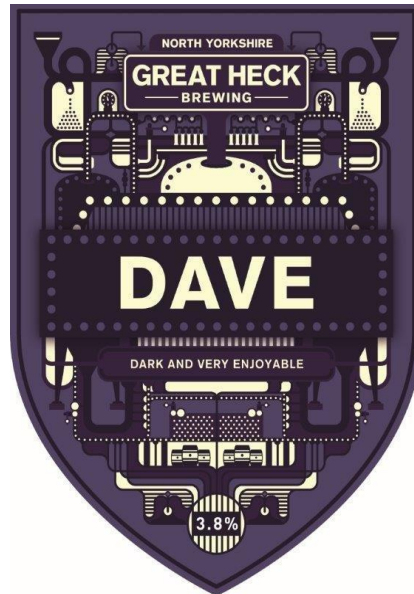


Great Heck - Comet 4.5% (Gold)

All US hopped pale golden ale, well rounded with earthy, spicy, grapefruit like flavours and aromas and a lingering bitter finish.



THE STAR INN



Great Heck - Dave 3.8% (Dark)

Dark, silky smooth session bitter brewed with copious quantities of finest English chocolate and crystal malts whose richness is balanced to perfection by the subtle bitterness and hints of berries from the addition of whole English hop flowers. Come to the bar and meet your new best mate, Dave.
Champion Beer of the Festival Wakefield CAMRA 2008.



Great Heck - Trafalgar 4.0% (Extra Pale)

Extra pale ale with moderate bitterness but packed with tons of exotic, fruity flavours and aromas. Featuring heaps of Columbus hops late in the boil and Nelson Sauvignon during fermentation, the beer is named in honour of Admiral Lord Nelson, of the Battle of Trafalgar and Christopher Columbus, Cape Trafalgar being close to Cadiz, from where the latter embarked on many of his explorations of the New World.
With its unique blend of New World hops it's well worth battling your way to the bar for a pint.



THE STAR INN



Green Jack Brewery – Flower Power 6.0% (Pale)

The stronger version of their most popular seasonal ale Summer Dream, only brewed once a year on the ten-barrel plant, the forty firkins they brew are in high demand. A clean crisp pale ale with fantastic fresh floral aromas.



Green Jack Brewery – Jester 4.4% (Pale)

Jester a brand-new brew for 2018, Jester has been brewed using the new English hop Jester which showcases tropical fruit flavours giving this hoppy pale ale a fruity aroma with a long bitter finish.



THE STAR INN



Green Jack Brewery – Ripper 8.5 (Amber)

Ripper is the Green Jack Brewing Company's champion Barley Wine. Inspired by Belgian tripel ales, this multi-award winning brew is dangerously drinkable. Rich amber in colour, Ripper is sweet and fruity with a robust hop character and a warming finish.



Green Jack Brewery – Trawlerboys 4.6 (Copper)

Trawlerboys Best Bitter is a full-bodied, copper coloured, premium bitter brewed with English whole cone hops, rich and malty with fruity hoppy hop flavours. The pump clip features the Lowestoft-built stern trawler (1978) the Boston Sea Stallion, launched by none other than Mrs Thatcher.



THE STAR INN



PotBelly – Hop Trotter 4.1% (Golden)

Golden in colour, spicy aromas with citric notes from the hops, balanced by warm malt and a wonderful burst of zest. Beautifully balanced, refreshing beer.

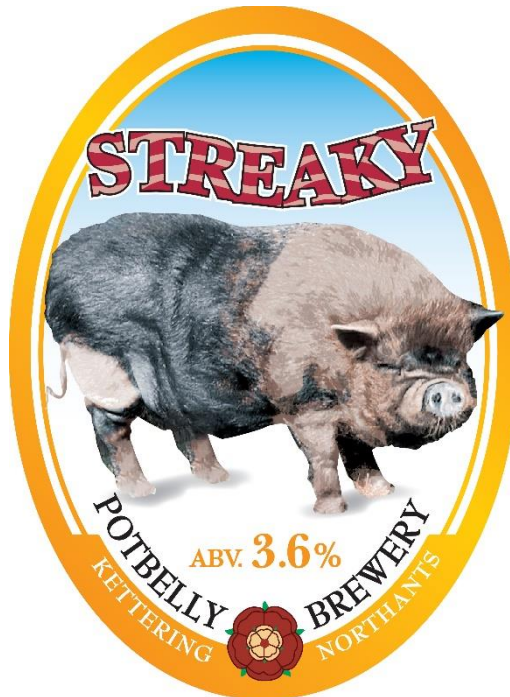


PotBelly –Pot Belly Best 3.8% (Chestnut)

Brewed using a mixture of 4 different Malts together with Goldings hops to give a traditional Chestnut Coloured Bitter.

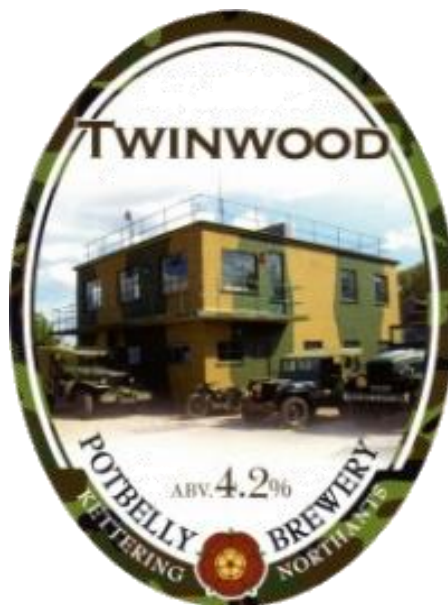


THE STAR INN



PotBelly –Streaky 3.6% (Straw)

Straw coloured bitter Light and refreshing. Perfect easy drinking pale ale brewed especially for the summer months. Smooth and slightly floral.



Potbelly - Twinwood 4.2% (Golden)

Light coloured summer citrus bitter.

THE STAR INN



Wye Valley - Wye valley Bitter 3.7% (Copper)

Brewed using Maris Otter and Crystal malts together with locally grown Target and Goldings hops, Wye Valley Bitter has a delicate hoppy aroma leading on to a full malty flavour and ending in a crisp, clean bitter finish.



Wye Valley - Butty Bach 4.5% (Gold)

‘Butty Bach’ is Welsh term meaning ‘little friend’. This smooth and satisfying premium ale is burnished gold in colour, and certainly has made a few friends in its time – including the judges at The Great Welsh Beer Festival, where it has been crowned ‘Beer of the Festival’ on three occasions! Butty Bach is brewed using Maris Otter and Crystal malts, flaked barley, malted wheat, and locally grown Fuggles, Goldings and Bramling Cross hops. With such fine ingredients, no wonder it remains a firm favourite among their followers.



THE STAR INN



Wye Valley - Golden Ale 4.2% (Gold)

Two of Herefordshire's finest hop varieties, Goldings and Fuggles, were selected alongside Maris Otter pale malt for our Golden Ale and it truly is a winning combination. Our Golden Ale is a crisp and zesty beer that tastes great on its own or enjoyed with chicken dishes, salads and pasta.



Wye Valley – HPA 4% (Straw)

A HPA is a truly delightful pale ale. It's smooth on the palate, and boasts a citrus hop aroma leading to a balanced bitter finish. Locally grown Target and Celeia hops play an important part in making this such a distinctive beer. With Maris Otter pale malt and malted wheat also being used, this is very much a pale ale with all the right ingredients



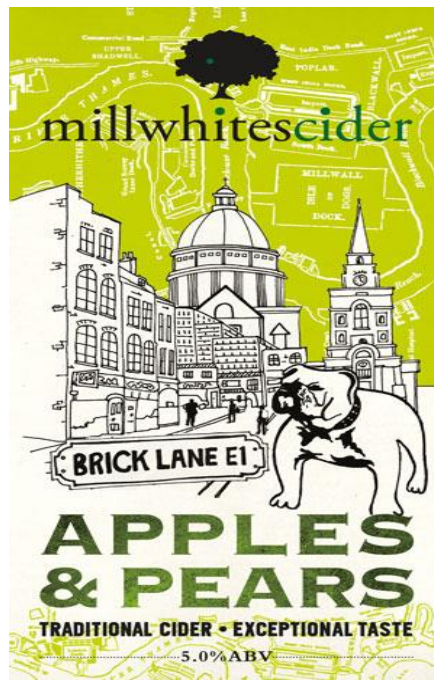
THE STAR INN

THE CIDERS



Giggler - Giggler Cider **6.6% (Dry)**

Lovely and dry made from a blend of dessert apples and traditional cider apples
It's easy drinking, light in colour and smooth with a soft apple after taste.

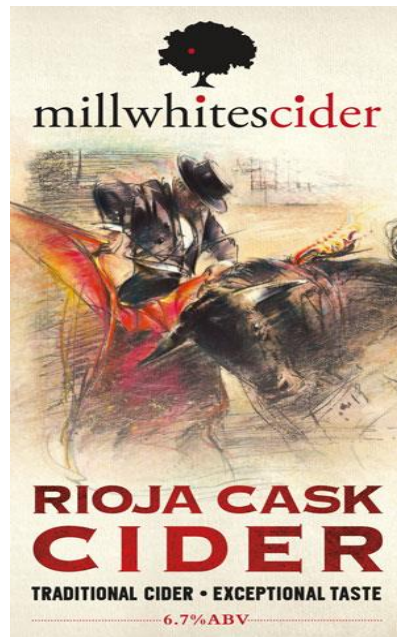


Millwhites - Apples & Pears Cider **5.0% (Medium Sweet)**

Cor' blimey guvnor, a proper Winona to quench ya' Geof f so call ya' chinass, get down the battle
armed with some bangers and av a Gar y on this little Edna. Shouldn't get u too Oliver'd and your
loaf won't be a Lionel in the morning.

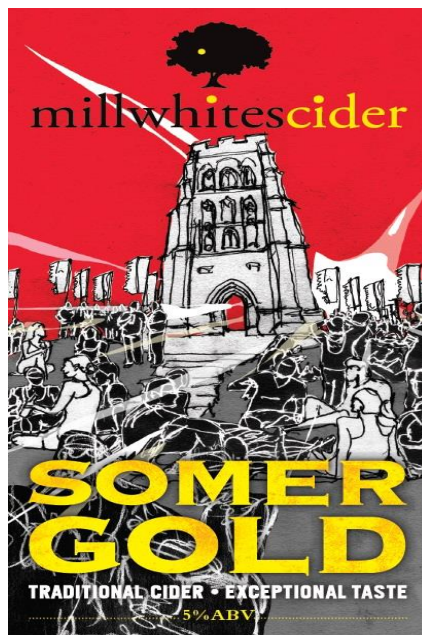


THE STAR INN



Millwhites -Rioja Cask Cider 6.7% (Dry)

This cider conjures up thoughts of long lazy days in the heat of the Spanish sun. Aged in Rioja casks this cider is our driest offering, full of fruit flavour, with a warm glow of red wine and hints of wood tannin.



Millwhites – Somer Gold 5% (Medium)

An easy drinking, proper cider Bright, smooth and overflowing with a true taste of Somerset.



THE STAR INN

THE BREWERS

CHURCH END – WARWICKSHIRE

From small and humble beginnings in 1994, starting out from an old coffin workshop behind the Griffin Inn in nearby Shustoke, the brewery has steadily grown from an initial output of 4 brewers' barrels per week to a steady 40. The brewery was started by Stewart Elliott, an electrical engineer, seeking refuge in the Midlands from the South of England. It started in the wave of 'new' breweries which sprang up during the early 1990s because of the 'Beer Orders', a change in legislation created to allow independent breweries access to the Big Brewery dominated market of the time. As the business grew over the next seven years, more staff were taken on to cope with increased demand and, in 2001, the decision was made to move to the current site in Ridge Lane and to increase the size of the plant from 5 barrels per brew to 10 barrels per brew.

CROUCH VALE – ESSEX

Founded in 1981, Crouch Vale Brewery has survived (and even prospered) to be today, the longest-established brewery in the diverse, eclectic and damn fine county of Essex. We are immensely passionate about what we do and massively proud of our hand-crafted, multiple award-winning beers. The company is (and has always has been) independent and privately, family owned.

GREAT HECK – YORKSHIRE

Established in 2008 in the heart of the Selby coalfield, Great Heck Brewery has gained a reputation as one of the best brewers of cask ales in Yorkshire. We proudly produce both traditional and excitingly modern beers with love. Each recipe is crafted by beer lovers, for beer lovers. Accountants and marketeers don't get much of a look in.

GREEN JACK BREWERY – SUFFOLK

Green Jack was founded in 2003 by Tim Dunford, we are a multi-award winning traditional real ale brewery based in Lowestoft, Suffolk. From humble beginnings, Green Jack has now grown into one of the largest real ale breweries in East Anglia. In 2009 we built a new 38-barrel brew house in an old smoke house in the heart of historic Lowestoft. This enabled Green Jack to produce significantly improved volumes of our award-winning real ales. Green Jack real ales and stouts are now available nationwide and online via our Real Ale Shop. Green Jack beers are known for their subtle balance of sugars, malt and hops, we produce beers of our own design along with a contemporary take on traditional English beer styles.

At Green Jack, we brew champion, award-winning ales and have won over 100 awards at independent CAMRA and SIBA beer festivals. In 2006 Ripper was crowned CAMRA Supreme Champion Winter Beer of Great Britain and gained Silver in 2017. In 2012 Trawlerboys was crowned the Champion Best Bitter of Great Britain and was the overall runner-up at the Great British Beer Festival.

We produce a permanent range of 10 core beers plus several seasonal and one-off specials that are available at different times throughout the year, details of which you can find on our website. We deliver directly into Norfolk, Suffolk and Essex, where we wholesale out our own beers alongside guest ales from some of the best brewery's in the UK, plus bag-in-box ciders sourced from around the country.



THE STAR INN

POTBELLY – NORTHAMPTONSHIRE

The Potbelly Brewery is situated in Kettering, Northamptonshire.
We are a 10 Barrel (2888 pints) plant and commenced brewing in February 2005.
We produce a range of quality Real Ales made with the finest malt and hops.

WYE VALLEY – HEREFORDSHIRE

Wye Valley Brewery is a family business that takes great pride in brewing the best cask-conditioned beer possible and supporting local pubs as places to enjoy the perfect pint.
We are also immensely proud of the team of talented people who make all the magic happen... Incredible as it may seem, there are fewer than 50 of us at Wye Valley Brewery ensuring around 10 million pints of beautiful beer are enjoyed every year! From the brewers and production team who brew, batch and bottle our tasty ales, to the friendly draymen who deliver daily to your local... Not forgetting our sales and customer service teams who make sure Wye Valley Brewery beers are served in your favourite free houses on a regular basis!

1985: Where the Story Begins

Brewing is in the blood... As a family-run brewery we're passionate about what we do; the people we work with and, of course, the people who share our love of good beer! Wye Valley Brewery was started by former Guinness brewer, Peter Amor, who had a dream to brew the best cask-conditioned beer. It all began in the summer of 1985! After brewing for years for Guinness, Peter Amor decided to branch out on his own. He began brewing from the back of a pub in Canon Pyon in Herefordshire but soon moved to the old stable block of The Barrels (formerly The Lamb Hotel) in Hereford - Wye Valley Brewery's very first pub! By 2002, the brewery had well and truly outgrown its stable block at The Barrels and Peter and Vernon were on the look-out for bigger premises. Fortunately, a 9-acre former cider mill in Stoke Lacy was soon to become Wye Valley Brewery's new home.



THE STAR INN

THE CIDER MAKERS

GIGGLER – SUFFOLK

Giggler Cider is produced in Bramfield, Suffolk using 100% apple juice pressed from apples grown in their own orchard and another 5 miles away. Their ciders are free of any additives (sulphates or sweeteners) and are fermented with the natural wild yeasts present in the air.

MILLWHITES - SOMERSET

Millwhites was created to celebrate the White family tradition of cider production over the past 100 years.

Made from apples grown and hand selected from orchards in the heart of the West Country, Millwhites

Cider is pressed, fermented and matured using simple, traditional methods.

They strive to produce a range of craft ciders that acknowledge how things were done in the past whilst keeping up with the tastes of the modern-day cider consumer. They take pride in making their cider from 100% pressed juice and firmly hold onto their values of producing a truly hand crafted product with an exceptional taste.



THE STAR INN

NOTES

**The Star Inn
Blackheath
Wenhaston
Halesworth
Suffolk
IP19 9HF**

Telephone: 01502 478240
www.wenhastonstar.co.uk