

29[™] BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND 2024 SATURDAY 24TH & SUNDAY 25TH NOON - 10PM MONDAY 26TH NOON - 9PM

EAST Vs WEST

FAT CAT - NORFOLK

INCREDIBLE PALE 5.2% **GF** (PALE) MARMALADE CAT 5.5% (COPPER) NORWICH BITTER 3.8% (GOLDEN) WILD CAT 6% **GF** (PALE)

GREEN JACK – SUFFOLK

FLOWER POWER 6% (PALE) LGM 1 4.2% (PALE) LURCHER 4.8% (DARK) ORANGE WHEAT BEER 4.2% (GOLDEN) SUMMER DREAM 4% (PALE)

SALOPLAN - SHROPSHIRE

ACCELERATOR 3.9% (BLONDE) DARWINS ORIGIN 4.3% (COPPER) FLYING SAUCER 4.1% (GOLD) GETTING AWAY WITH IT 4.6% (PALE) HOP TWISTER 4.5% (PALE) ORACLE 4% (GOLD) SHROPSHIRE GOLD 3.8% (LIGHT COPPER)

PURPLE MOOSE - SNOWDONLA

DARK SIDE OF THE MOOSE 4.6% (CHESTNUT BROWN) GLASLYN ALE 4.2% (YELLOW STRAW) MADOGS ALE 3.7% (COPPER BRONZE) SNOWDONIA ALE 3.6% (GOLDEN YELLOW)

THE CIDERS

GIGGLER - SUFFOLK

GIGGLER CIDER 6.6% (DRY) SWEET CAROLINE 5% (MEDIUM DRY)

CRONES - NORFOLK

GWYNTY DDRAIG - WALES BLACK DRAGON 7.2% (MEDIUM DRY)

NORFOLK PERRY 6.1% (MEDIUM DRY)



THE MUSIC

SATURDAY 24[™]

2 PM NONNY & THE BLACKSHORE

7PM THE BLUE-PLATE SPECIALS

SUNDAY 25[™]

2 PM MIKE RETRO

7PM RED MECCA

MONDAY 26[™]

2 PM JANES'S KIES

5PM THE BANDEMICS

The Star Inn 01502 478240 www.wenhastonstar.co.uk





BARBEQUE

SATURDAY & SUNDAY NOON - 8PM MONDAY NOON - 4PM

CHOOSE FROM:

GRILLED PORK SAUSAGE WITH ONIONS IN A ROLL £7

OR

6 OZ BEEF BURGER WITH ONIONS IN & ROLL £8

OR

MUSHROOM BURGER WITH ONIONS IN A ROLL £6 WITH CHEESE £7

OR

HALLOUMI BURGER WITH TOMATO RELISH IN A ROLL £7

OR

VARIOUS SALADS £4

OR

CHILLI CON CARNE WITH RICE £11

OR

3 BEAN CHILLI WITH RICE £10

OR

CHICKEN SKEWERS WITH SIDE SALAD £10

PIZZA

MONDAY 4PM – 8PM



THE BEERS

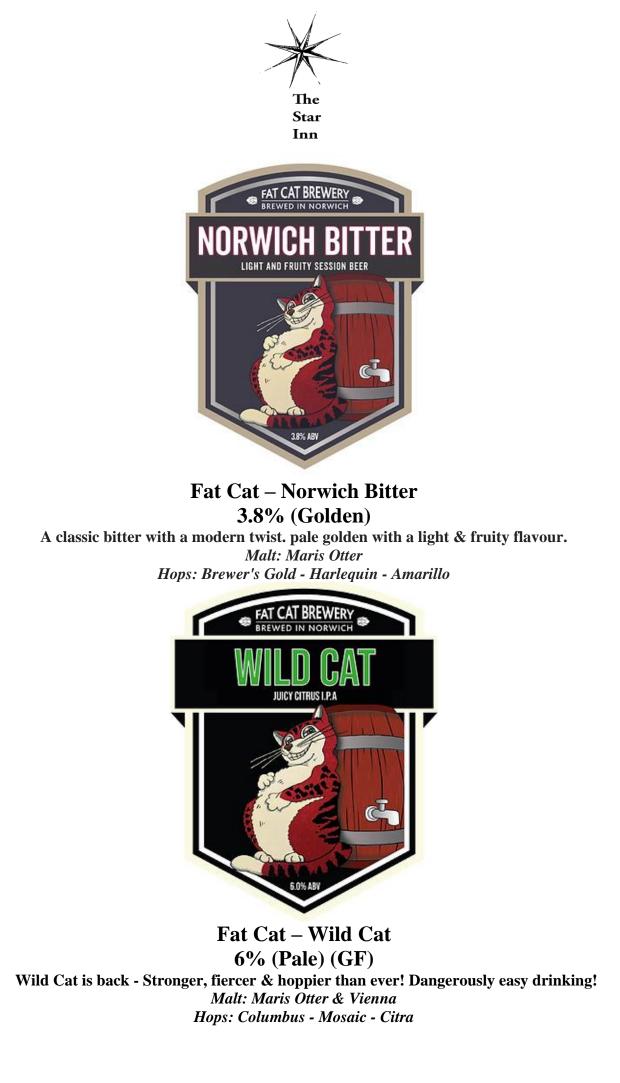


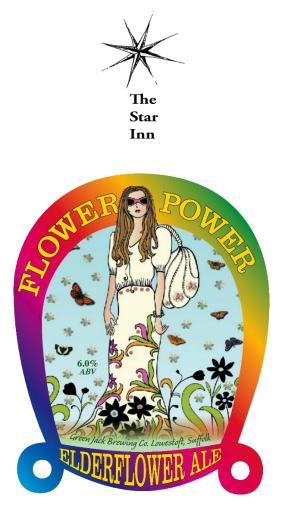
Fat Cat - Incredible Pale (GF) 5.2% (Pale)

Premium strength IPA, full of new world hop character. fresh, hoppy & very drinkable. Malt: Maris Otter - Vienna Hops: columbus - mosaic - waimea - cascade



Fat Cat – Marmalade Cat 5.5% (Copper) Copper coloured premium strength bitter. A full malt body with a bitter orange finish. *Malt: Maris otter - Dark Munich Hops: Goldings - Progress*





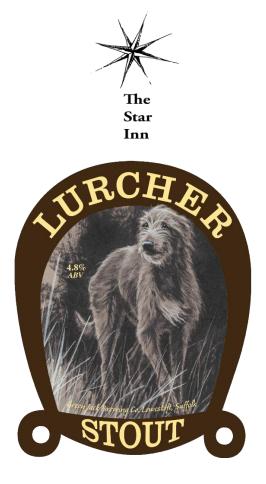
Green Jack – Flower Power 6% (Pale)

Flower Power 6.0% is the stronger version of their most popular seasonal ale Summer Dream, only brewed once a year on the ten-barrel plant. A clean crisp pale ale with fantastic fresh floral aromas.

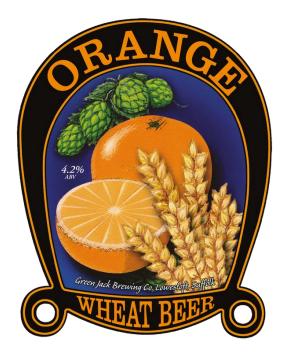


Green Jack – LGM 1 4.2% (Pale)

Named after the first signal received on Earth from outer space, LGM1 is an American hopped pale ale brewed with Comet and Cascade hops. It has a distinct spicy and citrus hop character.

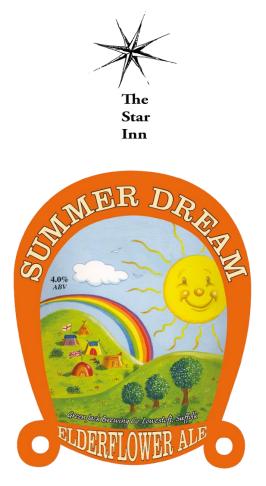


Green Jack – Lurcher Stout 4.8% (Dark) Mahseer IPA 5.8% is an IPA as it was always intended. Strong, bitter and very hoppy.



Green Jack – Orange Wheat Beer 4.2% (Golden)

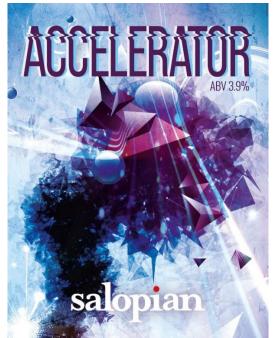
Orange Wheat is brewed with 50% wheat malt, fresh and dried orange peel. Lightly hopped, it has melt in the mouth citrus flavours, a smooth subtle bitterness and a soft sweetish finish.



Green Jack – Summer Dream

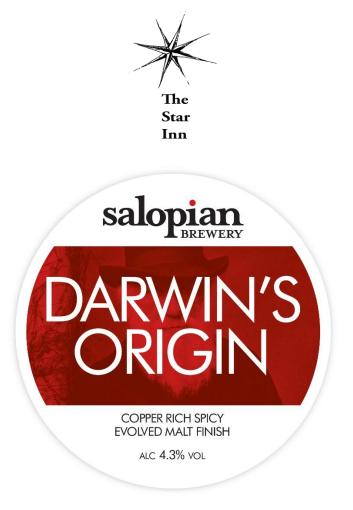
4% (Pale)

Summer Dream is a popular seasonal ale Brewed with fresh Elderflowers, it is a floral clean, crisp, pale ale with a dry finish.



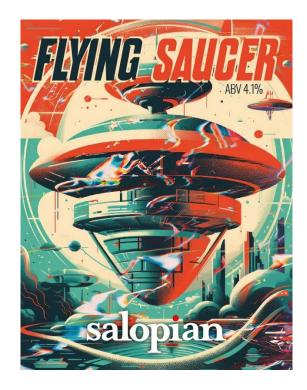
Salopian - Accelerator 3.9% (Blonde)

A vibrant straw-coloured ale, bursting with citrus aromas. A strong palate of mango and grapefruit and a refreshing bitter finish.



Salopian – Darwins Origin 4.3% (Copper)

A specially brewed ale for 2009 to celebrate the bicentennial of Charles Darwin's birth in Shrewsbury. A copper-coloured beer that evolves with a pronounced hop character which leads to a refined malt finish.

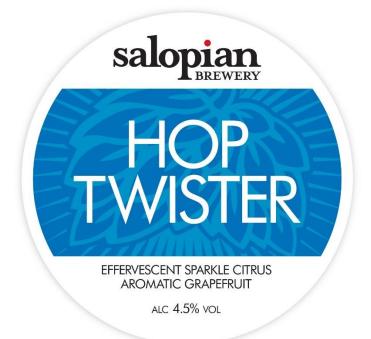


Salopian – Flying Saucer 4.1% (Gold) Citrussy goodness with a subtle Venus hue. A clean lychee aroma spins into flavours of mango and passionfruit.



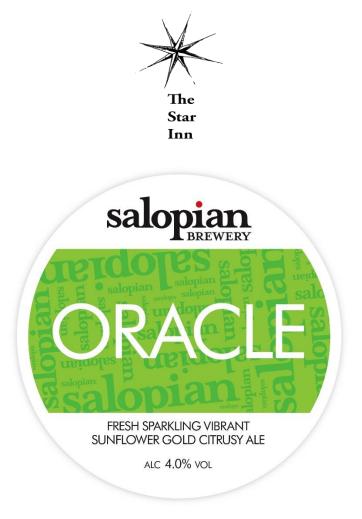
Salopian – Getting Away With It 4.6% (Pale)

An elegant lightly coloured session Indian pale ale, with a crisp cleanness and fresh invigorating hop, disguising its hidden strength.



Salopian – Hop Twister 4.5% (Pale)

The palate is fresh, piercing and focused with soft malt overtones and pronounced citrus flavours. A strong focus of taut, lemony grapefruit on the finish which is balanced by a dry bitterness.

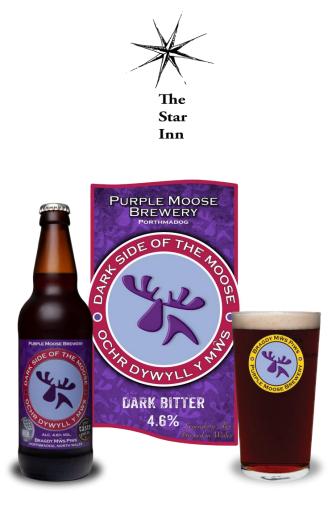


Salopian – Oracle 4% (Gold)

A crisp, sparklingly sunflower gold ale with a striking hop profile. Dry and refreshing with a long citrus aromatic finish.



Salopian – Shropshire Gold 3.8% (Light Copper) Golden, with a floral aroma and a full hoppy flavour that is balanced by a crisp dry maltiness and a rich finish.



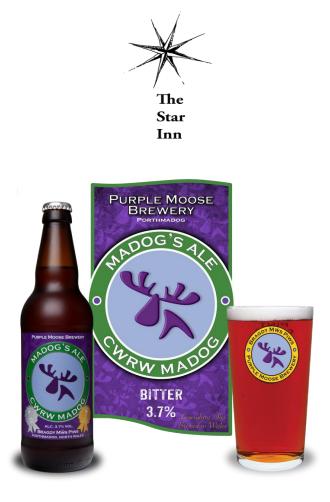
Purple Moose – Dark Side Of The Moose 4.6% (Chestnut)

Dark Side of the Moose is a delicious dark ale. Crafted using a delicate blend of crystal malt, roasted barley and Bramling Cross hops, the 'Dark Side' exhibits a rich malty flavour balanced with a fruity bitterness.



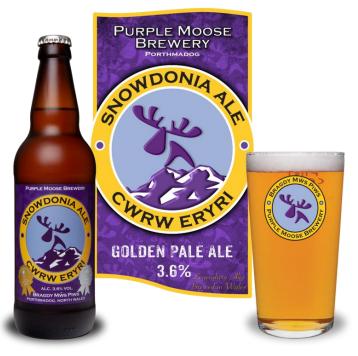
Purple Moose – Glaslyn Ale 4.2% (Yellow Straw)

Glaslyn Ale is a fine golden premium bitter. The name of this beer comes from the Glaslyn river which begins among the upper slopes of 'Yr Wyddfa' (Snowdon) before cascading through the Aberglaslyn Pass until it reaches Porthmadog harbour and the Irish Sea beyond.



Purple Moose – Madogs Ale 3.7% (Copper Bronze)

Madog's Ale is a classic session bitter. The beer takes its name from William Alexander Madocks, who is noted for building the 'Cob' and Porthmadog harbour in the 19th century. The town which grew up around the harbour, originally Port Madoc, took its name from Madocks.



Purple Moose – Snowdonia Ale 3.6% (Golden)

Snowdonia Ale is a fine golden pale ale carefully crafted using pale and crystal malted barley, with a blend of aromatic hops to produce a refreshing and full flavour.



THE CIDERS



Crones – Norfolk Perry 6.0% (Medium Dry)



Giggler - Orchard Cider 6.6% (Dry) Dry complex apple aromas with a bitter-sweet finish.





Gwynt Y Ddraig – Black Dragon 7.2% (Medium Dry)

Black Dragon is matured in oak barrels to produce a cider rich in colour, body and flavour with a fresh fruity aroma.





FAT CAT - NORFOLK

Founded in 2005, by Colin Keatley - landlord of the award-winning Fat Cat Pub - the brewery is tucked behind the Brewery Tap Pub on Lawson Road, Norwich.

Starting with just two beers, they now offer a core range of six beers, covering most traditional and modern styles, complemented by six seasonal offerings each year.

The quality of their beers has been recognised with many local and regional awards; their Marmalade Cat has also been nominated as Champion Beer of Britain.

GREEN JACK – SUFFOLK

Green Jack was founded in 2003 by Tim Dunford, they 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 they 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 their award-winning real ales. Green Jack real ales and stouts are now available nationwide and online via their Real Ale Shop. Green Jack beers are known for their subtle balance of sugars, malt and hops, they produce beers of their own design along with a contemporary take on traditional English beer styles. At Green Jack, they 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.

SALOPLAN - SHROPSHIRE

Salopian Brewery first brewed in Shrewsbury in 1995. Founded by Martin Barry on the site of the old Onions Dairy and like many breweries the initial kit was small and rudimentary at only two barrels. The brew length gave them scope to innovate and brew some wonderfully different and eclectic styles of beers that laid the foundations of what would become their Black Range.

The introduction of Progressive Beer Duty in 2002, saw government producing legislation that helped small brewers – Cheers Gordon Brown – and the resulting reduction in duty gave Salopian the opportunity to invest in the brewery and the footings to grow. Slowly, as cash flow permitted, they upgraded, it was the onset of brewing a more eclectic range of cask ale, whilst embracing both traditional styles and those of their locality.

During the 29 years that they have been brewing, styles, techniques and raw materials have changed massively. They have always loved innovation and the desire to try something different. The 1990's saw the introduction of new world hops into the UK and they absolutely embraced the plethora of flavours they added to their beers as they matched their hankering to brew something different. This helped establish their reputation as one of the leading breweries in the UK.



PURPLE MOOSE - SNOWDONLA

Purple Moose Brewery is based in the historic harbour town of Porthmadog, nestled in the beautiful foothills of Snowdonia, North Wales. Their multi award-winning beers are brewed with love and passion using entirely UK malted barley and water from the hills of Snowdonia. Famous for their exceptional taste and quality, their beers have won over 100 major awards, including Gold in category at the CAMRA Champion Beer of Britain competition, and 'Best Welsh Speciality' at the Great Taste Awards. Their dedicated team put every effort into ensuring the highest quality and consistency in every brew. From stunningly refreshing pale ales and zingy, hoppy IPAs to deep and delicious dark bitters and stouts, our extensive range of cask, keg and bottled beer means there is the perfect pint for any taste and occasion. Lawrence Washington discovered a passion for brewing in 1995, albeit at homebrew scale.

He quickly learned how to calculate his own recipes and use raw ingredients, refining his technique along the way. Some of the early beers he created included names such as 'Merry Ex-Moose' and 'Dark Side of the Moose', hinting at Lawrence's taste for Monty Python and Pink Floyd.

Before long Lawrence realised this was to be his career path, taking satisfaction from seeing others enjoy the beer he'd created. Several years of training, planning and market research followed, until setup of the commercial brewery in Porthmadog commenced in 2004, opening the following year.

When the brewery opened in June 2005, they had a '10-Barrel' brewhouse, giving a weekly capacity of up to 16,000 pints. Further fermenting vessels were added a few years later, before increasing demand signalled major expansion. In 2013 they commissioned their brand new '40-Barrel' brewhouse. This now provides a weekly capacity of over 57,000 pints.

THE CIDER MAKERS **CRONES - NORFOLK**

For over 25 years the Crone family have been making artisan cider, apple juice and cider vinegar using traditional methods and endeavour to minimise their carbon footprint at every opportunity. Crone's cider is made from dessert apples, cookers, and cider apples that are organically grown and no chemicals or concentrate is used. The freshly pressed juice is fermented, and the resulting Cider and Perry is allowed to mature and clear naturally.

GIGGLER - SUFFOLK

Giggler Cider is produced in Bramfield, Suffolk using 100% apple juice pressed from apples grown in their own orchard and another orchard, 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.

GWYNT Y DDRAIG - WALES

Welsh farmhouse cider – shaped by the elements and made traditionally using freshly pressed fruit. In the autumn of 2001, they made their first few barrels of cider on the home farm in Llantwit Fardre, South Wales. What started as a hobbyist's experiment quickly became much more serious and an expanded selection of draught and oak-matured bottled ciders followed - each refined over time. The result is, what they believe, some of the finest traditional ciders available.

Placing flavour and quality at the core.



ALE NOTES

Fat Cat Brewery – Norfolk

Incredible Pale 5.2% (Pale) GF
Marmalade Cat 5.5% (Copper)
Norwich Bitter 3.8% (Golden)
Wild Cat 6% (Pale) GF
Green Jack - Suffolk
Flower Power 6% (Pale)
LGM 1 4.2% (Pale)
Lurcher 4.8% (Dark)
Orange Wheat Beer 4.2% (Golden)
Summer Dream 4% (Pale)
Salopian – Shropshire
Accelerator 3.9% (Blonde)
Darwins Origin 4.3% (Copper)
Flying Saucer 4.1% (Gold)
Getting Away With It 4.6% (Pale)
Hop Twister 4.5% (Pale)
Oracle 4% (Gold)
Shropshire Gold 3.8% (Light Copper)
Purple Moose - Snowdonia
Dark Side Of The Moose 4.6% (Chestnut)
Glaslyn Ale 4.2% (Yellow Straw)
Madogs Ale 3.7% (Bronze)
Snowdonia Ale 3.6% (Gold)



CIDER NOTES

Crones – Norfolk
Nofolk Perry 6.1% (Medium Dry)
Giggler - Suffolk
Giggler Cider 6.6% (Dry)
Sweet Caroline 5.0% (Medium Dry)
Gwynty Ddraig – Wales
Black Dragon cider 7.2% (Medium Dry)

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30th Beer Festival 24th, 25th & 26th May 2025