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31ST BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND 2025
SATURDAY 23RD & SUNDAY 24TH NOON – 10PM
MONDAY 25TH NOON – 6PM

BOWLAND BREWERY – LANCASHIRE

BOWLAND BEST 3.8% (CHESTNUT)
BOWLAND GOLD 3.8% (GOLDEN)
BILLY GOAT 3.9% (GOLDEN)
BOXER BLOND 4% (STRAW)
BUMBLE 4% (BLONDE)
BUSTER IPA 4% (PALE)
HEN HARRIER 4% (GOLDEN)

GREEN JACK – SUFFOLK

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

HANLONS – DEVON

CITRA IPA 4% (PALE)
DEVON BORN 3.8% (PALE)
FIREFLY 3.7% (AMBER)
SIMCOE IPA 4.3% (PALE)
STORMSAY 5% (DARK AMBER)
YELLOWHAMMER 4.2% (GOLDEN)

SETTLE BREWERY – YORKSHIRE

HOFFMAN GOLD 4.1% (GOLDEN)
JERICO BLONDE 3.6% (STRAW)
RIBBLEHEAD BITTER 3.8% (COPPER)

THE CIDERS

GIGGLER - SUFFOLK

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

SANDFORD ORCHARDS – DEVON

DEVON MIST 4.5% (MEDIUM DRY)



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THE MUSIC

SATURDAY 23RD

2PM TBC

7PM BLUE PLATE SPECIALS

SUNDAY 24TH

1.30PM THE OTHERWAYS

7PM BUFFALO BLONDE

MONDAY 25TH

12.30PM TIN FOIL ALIENS

3PM ZIG ZAG BOX CAR

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THE FOOD

BARBEQUE

SATURDAY & SUNDAY NOON – 8PM

MONDAY NOON – 4PM

FROM THE GRILL – BBQ BURGERS & SAUSAGES

ALL MEATS ARE LOCALLY SOURCED – OUR BURGERS ARE FROM LOCALLY REARED HERDS; OUR SAUSAGES ARE PROPER BLYTHBURGH PORK AND OUR VEG IS STRAIGHT FROM THE GARDEN.

EVERY DISH IS SERVED WITH A HOME-MADE SLAW AND FRESH SALAD.

THE STAR BURGER - £7.50

JUICY, FLAME GRILLED, TOPPED WITH CHEESE AND ANY OF OUR GARNISHES...IT'S EVERYTHING A GREAT BURGER SHOULD BE.

RED HOUSE BURGER - £10

DOUBLE THE PATTIES, BACON AND BOLD FLAVOUR. A LOCAL LEGEND IN A BUN.

BLYTHBURGH 8" SAUSAGE - £8

BEAUTIFULLY SEASON BLYTHBURGH PORK SAUSAGE SERVED HOT FROM THE BBQ LOADED WITH YOUR CHOICE OF TOPPINGS.

THE TERIYAKI CLUCKER - £8.50

JUICY, GLAZED TERIYAKI CHICKEN, STACKED IN A SOFT BUN – SWEET, SAVOURY AND SERIOUSLY SATISFYING. SERVED WITH YOUR CHOICE OF EXTRA SAUCES AND GARNISHES TO MAKE IT YOUR OWN.

THE GARDEN STACK - £7.50

ROAST PEPPER, GRILLED HALLOUMI AND MUSHROOM – A BIG HIT WITH THE HERBIVORES AND CARNIVORES TOO.

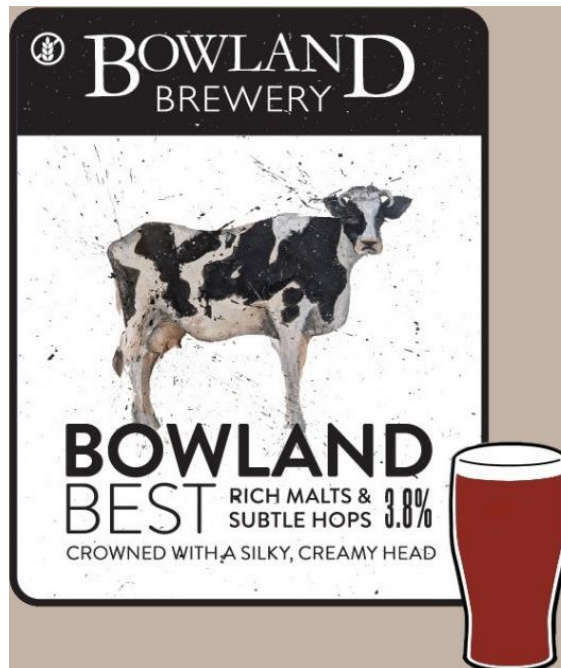
MONDAY 4PM – 6PM

HANDMADE PIZZA

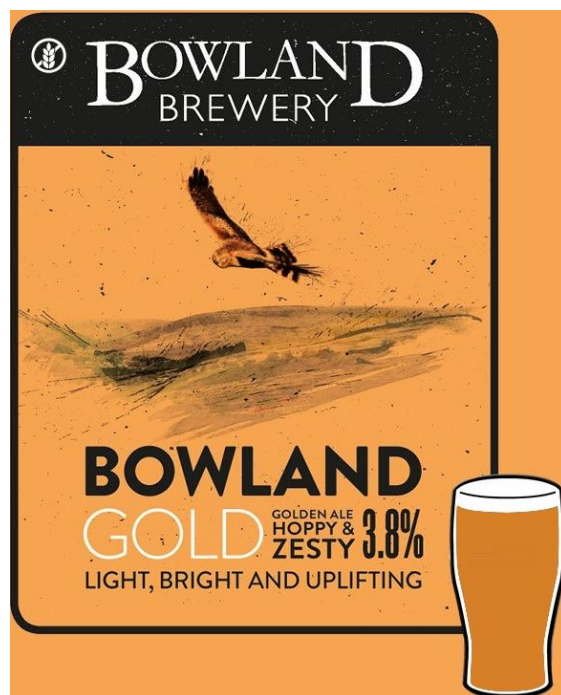


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THE BEERS



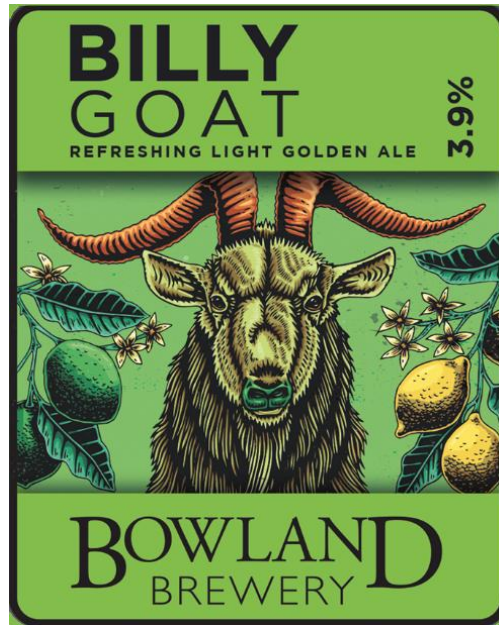
Bowland Brewery – Bowland Best 3.8% (Chestnut)
A traditional Best Bitter. Rich with malt and subtle hops.



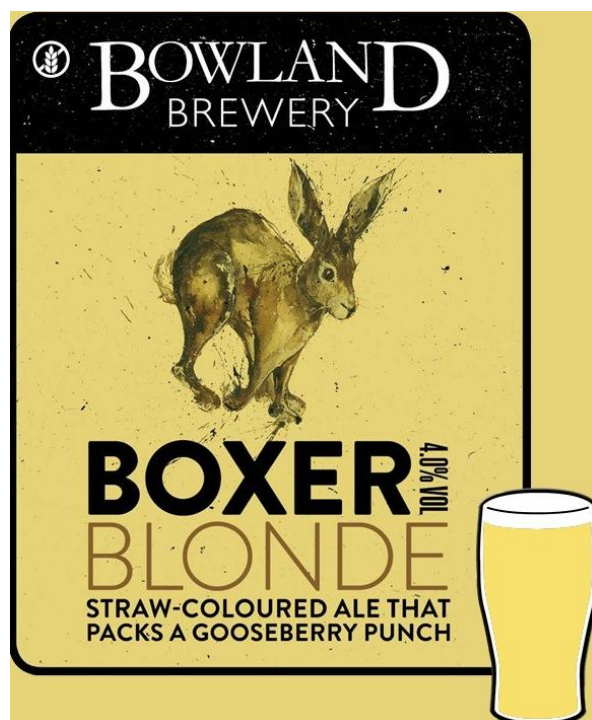
Bowland Brewery – Bowland Gold 3.8% (Golden)
A hoppy golden bitter filled with grapefruit flavours and aromas.



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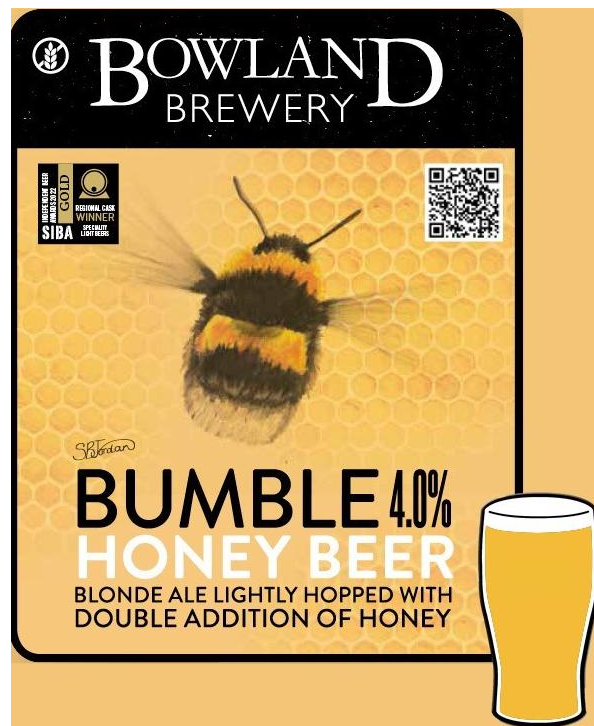
Bowland Brewery – Billy Goat 3.9% (Golden)
A traditional Best Bitter. Rich with malt and subtle hops.



Bowland Brewery – Boxer Blonde 4% (Straw)
A straw-coloured ale that packs a gooseberry punch.

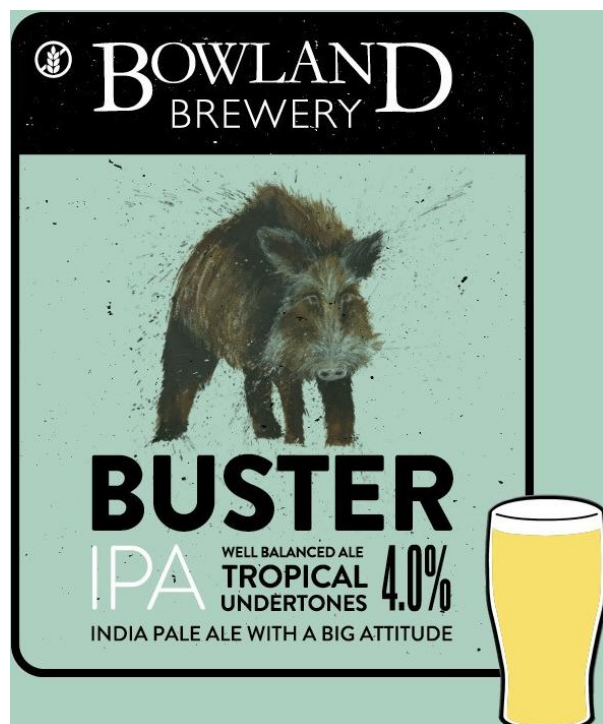


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Bowland Brewery – Bumble 4% (Blonde)

A SIBA regional gold winner, this blonde ale is lightly hopped with the addition of local raw honey.



Bowland Brewery – Buster IPA 4% (Pale)

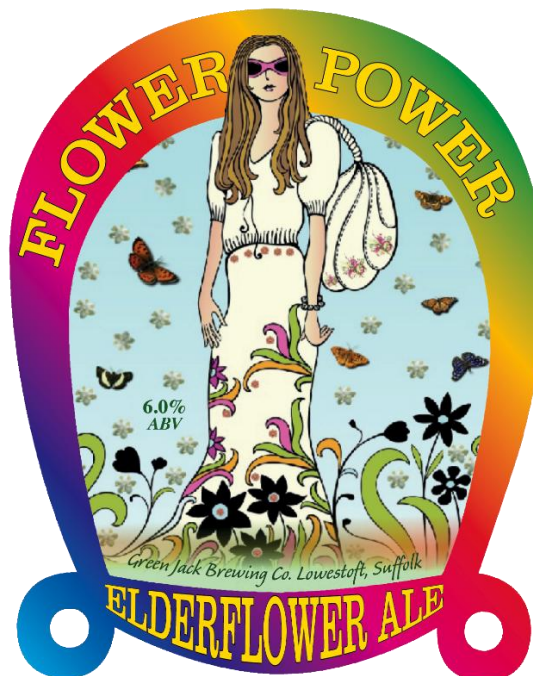
A well-balanced IPA ale with tropical undertones.



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Bowland Brewery – Hen Harrier 4% (Golden)
Soft citrus and peach flavours intertwined in this golden ale.

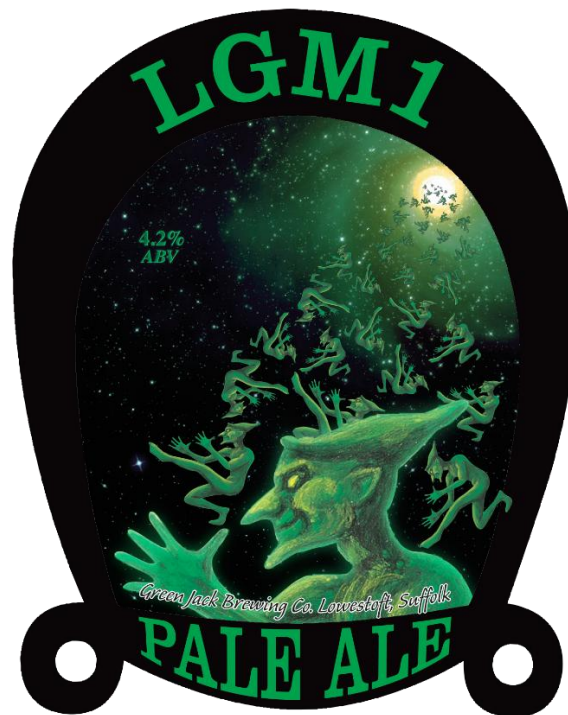


Green Jack – Flower Power 6% (Pale)

Flower Power is 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.



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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.

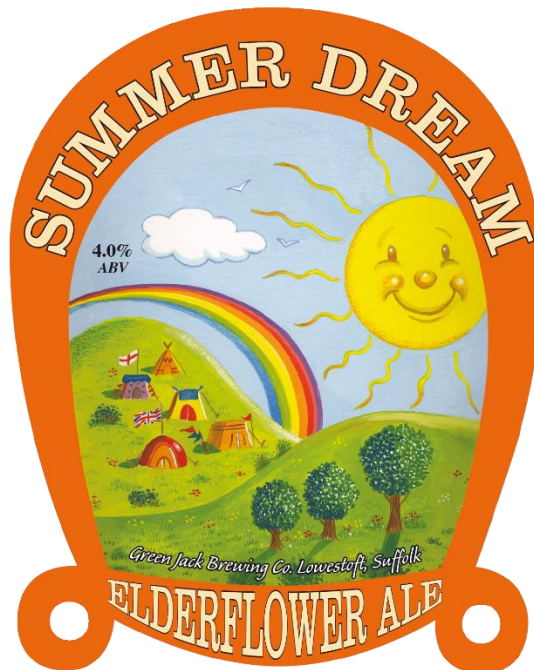


Green Jack – Orange Wheat 4.2% (Golden)

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.



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Green Jack – Summer Dream 4.0% (Pale)

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



Hanlons Citra IPA 4.0% (Pale)

Packed full of Citra Hops for that distinctive citrus aroma and refreshing taste.



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Hanlons Devon Born 3.8% (Pale)

A fantastic session pale ale, mostly hopped with Cascade. Crisp and delicious.



Hanlons Firefly 3.7% (Amber)

An amber bitter. Light malt flavours make this a fabulous session ale.



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Hanlons Simcoe IPA 4.3% (Pale)

Packed full of hops with a predominant late hopping of Simcoe. Big bold hoppy aromas giving way to a fresh tasting pale ale.



Hanlons Stormsay 5.0% (Dark Amber)

A dark amber ale with big malt flavours giving toffee and biscuit notes. Late hopped with cascade to add a little sweetness.



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Hanlons Yellow Hammer 4.2% (Golden)

A signature golden ale. A mix of admiral, first gold and cascade hops for a sweeter aromatic flavour.



Settle Brewery Hoffman Gold 4.1% (Golden)

A flavoursome golden ale with a hint of blackcurrant for a unique twist. Light and refreshing, Hoffman Gold combines fruity notes with a crisp, dry finish.



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Settle Brewery Jericho Blonde 3.6% (Straw)

A light and refreshing ale brewed with Cascade hops. Jericho Blonde offers delicate honey notes alongside a subtle floral aroma, finished with a crisp, clean edge.



Settle Brewery Ribblehead Bitter 3.8% (Copper)

This traditional Yorkshire Bitter shines with a rich copper colour and a perfect balance of malty depth and subtle hop flavours — true to the heritage of classic bitters.



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THE CIDERS



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

Dry complex apple aromas with a bitter-sweet finish.



Giggler – Sweet Caroline **5.0% (Medium Dry)**

Fine fruity aromas with a lovely ripe apple finish.



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Sandford Orchards – Devon Mist 4.5% (Medium Dry)

Devon Mist is medium, hazy session cider, unfiltered for extra flavour and texture. What does this mean? It means it's gently sparkling and bursting with the taste of ripe, heritage West Country cider apples, all with a beautifully rounded finish. It's a traditional cider, made for today.



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THE BREWERS

BOWLAND BREWERY – LANCASHIRE

Bowland Brewery started out in a small milking parlour in the quaint Lancashire village of Bashall Eaves in 2003 brewing traditional ales using traditional methods, some of which are still part of their core range today.

As their reputation in Lancashire began to grow, demand increased from further afield and so it was time to find a new home. In 2015 they relocated Bowland Brewery to its new home at [Holmes Mill](#) in Clitheroe – a former Cotton Mill that has been restored and redeveloped and is now home to an award-winning leisure destination.

The brewery is visible through large floor to ceiling glass windows at the back of [Bowland Beer Hall](#), their award-winning tap house which boasts one of the longest bars in the UK with 42 cask hand pull ales and 24 taps.

As they continue to grow in size and ambition, they remain firmly true to their roots – never compromising on quality or their ethos to create outstanding ales inspired by outstanding surroundings for beer drinkers everywhere.

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 and again in 2024 Trawlerboys was crowned the Champion Best Bitter of Great Britain and was the overall runner-up at the Great British Beer Festival.

HANLONS - DEVON

Hanlons range of beers have been at the heart of the south west pub experience since 1995. The family run brewery is based at Half Moon village in Exeter & our aim is to provide the very best beers to many of the best loved places in the region. Hanlons Brewery is a family-run business based in Half Moon, Devon. Having a history of brewing excellence, we are currently on a mission to produce many distinctive beers, so that everyone can find their own favourite.

Forget added preservatives, forget fancy marketing jargon. they are all about making excellent real craft beer. They use the best quality barley and hops from the UK's top suppliers and water from the rolling Devon hills to ensure that their products will always be packed full of flavour and refreshingly satisfying.



SETTLE BREWERY - YORKSHIRE

Born in 2012, Settle Brewery has been using traditional methods to create award-winning cask ales in the heart of the Yorkshire Dales National Park.

Settle Brewery sits directly alongside the famous Settle – Carlisle Railway Line in Settle, North Yorkshire; they are regularly treated to the likes of The Flying Scotsman thundering past as they are brewing some of Yorkshire's finest ales.

Working alongside the seasons and local producers allows them to brew a full range of quality ales which their customers have been enjoying for over a decade.

THE CIDER MAKERS

GIGGLER – SUFFOLK

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

SANDFORD ORCHARDS - DEVON

Barney started making cider because he couldn't find the cider that he wanted to drink. At first he made just enough for himself and some friends but they kept drinking it, so each year he made more and by 2002 he'd started Sandford Orchards and cider making became his full time job.

He has always made cider in what he believes is the right way.

That is to press true cider apples, ferment from fresh juice, allow that juice to mature, age and develop and then, only when he's happy that it's ready and tastes as it should, they will blend and package that cider and proudly put their name to it.



ALE NOTES

Bowland Brewery – Lancashire

Bowland Best 3.8% (chestnut).....

Bowland Gold 3.8% (golden).....

Billy Goat 3.9% (golden).....

Boxer Blond 4% (Straw).....

Bumble 4% (Blonde).....

Buster IPA 4% (Pale).....

Hen Harrier 4% (golden).....

Green Jack – Suffolk

Flower Power 6% (Pale).....

LGM 1 4.2% (Pale).....

Orange Wheat 4.2% (Golden).....

Summer Dream 4% (Pale).....

Hanlons – Devon

Citra IPA 4% (Pale).....

Devon Born 3.8% (Pale).....

Firefly 3.7% (Amber).....

Simcoe IPA 4.3% (Pale).....

Stormsay 5% (Dark Amber).....

Yellowhammer 4.2% (Golden).....

Settle Brewery – Yorkshire

Hoffman Gold 4.1% (Golden).....

Jericho Blonde 3.6% (Straw).....

Ribblehead Bitter 3.8% (Copper).....



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CIDER NOTES

Giggler – Suffolk

Orchard cider 6.6% (dry).....

Sweet Caroline 5% (medium Dry).....

Sandford Orchards – Devon

Devon Mist 4.5% (Medium Dry).....

**The Star Inn
Wenhaston
IP19 9HF
01502 478240**

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2026 BEER FESTIVALS

**32ND STAR FESTIVAL
MAY 23RD, 24TH & 25TH**

**33RD STAR FESTIVAL
AUGUST 29TH, 30TH & 31ST**

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