



The
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Inn

33RD BEER FESTIVAL

AUGUST BANK HOLIDAY WEEKEND 2026

SATURDAY 29TH & SUNDAY 30TH NOON – 10PM

MONDAY 31ST NOON – 6PM

GREEN JACK – SUFFOLK

EXCELSIOR 4% (GOLD)
FLOWER POWER 6% (PALE)
GONE FISHING 5.5% (AMBER)
LGM 1 4.2% (PALE)
LURCHER 4.8% (DARK)
SUMMER DREAM 4% (PALE)

OAKHAM BREWERY – RUTLAND

CITRA 4.2% (LIGHT GOLD)
GREEN DEVIL 6% (PALE)
JHB 3.8% (LIGHT GOLD)
MAGIC CAROUSEL 5% (GOLD)

SALOPIAN BREWERY – SHROPSHIRE

DARWINS ORIGIN 4.3% (COPPER)
GOLDEN THREAD 5% (GOLD)
HOP TWISTER 4.5% (GOLD)
LEMON DREAM 4.5% (LIGHT GOLD)
ORACLE 4% (PALE GOLD)
SHROPSHIRE GOLD 3.8% (LIGHT COPPER)

SWANNAY BREWERY – ORKNEY

ISLAND HOPPING 3.9% (GOLD)
SCAPPA SPECIAL 4.2% (LIGHT AMBER)
ORKNEY BEST 3.6% (GOLD)
ORKNEY IPA 4.8% (PALE)

THE CIDERS

GIGGLER – SUFFOLK

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

SANDFORD ORCHARDS – DEVON

DEVON MIST 4.5% (MEDIUM)



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THE MUSIC

SATURDAY 29TH

2PM ZIG ZAG BOXCAR

6.30PM BLUE PLATE SPECIALS

SUNDAY 30TH

2PM NONNY & THE BLACKSHORE

7PM THE BANDEMICS

MONDAY 31ST

12 NOON WILL SILVER

2PM THE ANNEXE

The Star Inn
01502 478240

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THE FOOD

BARBEQUE

SATURDAY & SUNDAY NOON – 8PM

MONDAY NOON – 4PM

FROM THE GRILL

BRAMFIELD BEEF BURGER £8

SERVED IN A TOASTED BRIOCHE BUN

WITH YOUR CHOICE OF TOPPINGS

8" BLYTHBURGH PORK SAUSAGE £7

PROPER SUFFOLK SAUSAGES, FLAME GRILLED SERVED

IN A SOFT ROLL WITH YOUR CHOICE OF TOPPINGS

TWO TERIYAKI CHICKEN SOFT SHELL TACOS £8

STICKY TERIYAKI CHICKEN SERVED IN SOFT FLOUR TACOS

WITH SLAW, SPRING ONION & SOUR CREAM & SESAME SEEDS

ADD PULLED PORK TO YOUR DISH FOR ONLY £3

ALL SERVED WITH A TRAY OF SUMMER SIDES

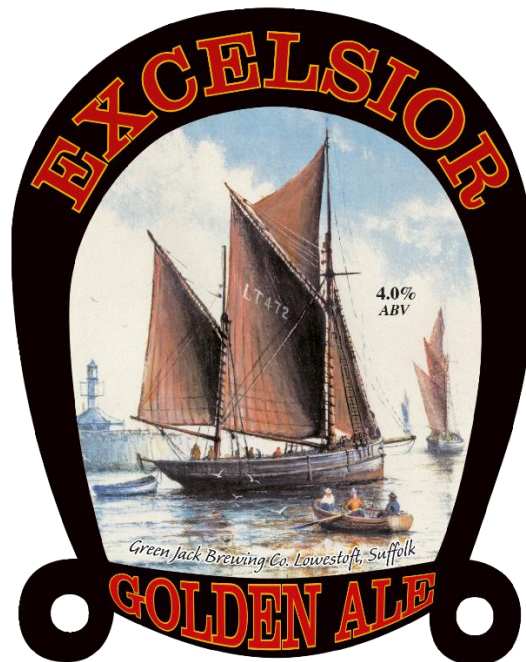
HOMESLAW, POTATO SALAD, COUS-COUS

ALL OUR MEAT IS PRODUCED LOCALLY AND OUR BUNS ARE PREMIUM QUALITY



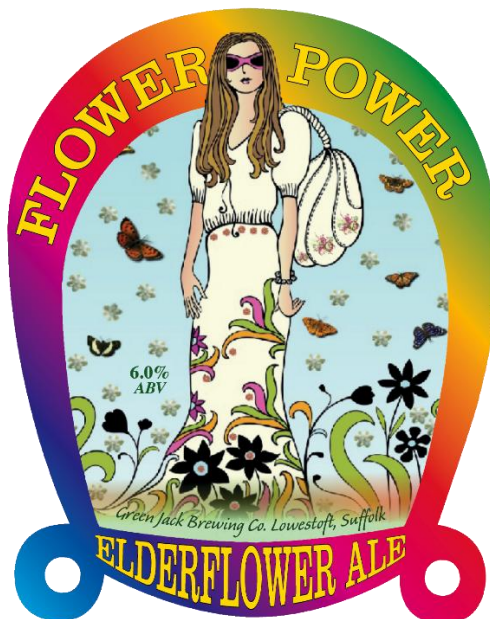
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THE BEERS



Green Jack - Excelsior 4.0% (Gold)

Excelsior is a clean crisp ale with balanced malts. This golden ale has a fruity hop character and a prominent floral aroma.



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 brewed are in high demand. A clean crisp pale ale with fantastic fresh floral aromas.

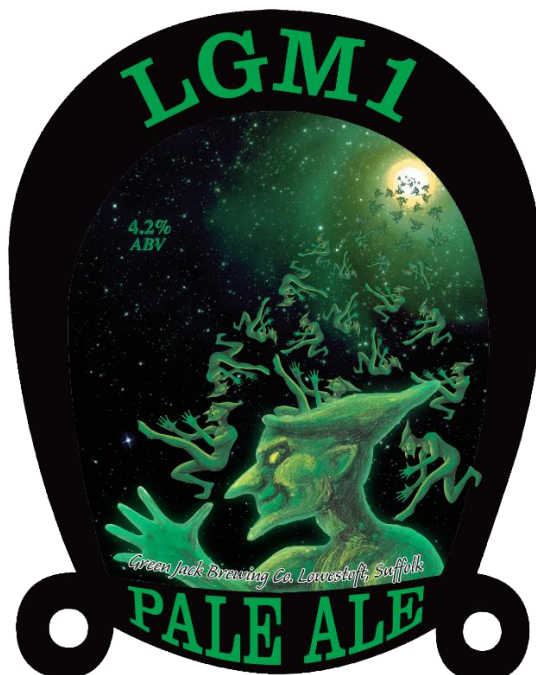


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Green Jack - Gone Fishing ESB 5.5% (Amber)

Gone Fishing is traditional in style, lightly hopped and brewed with a blend of three roasted malts. Our Extra Special Bitter is fruity and malty - it goes down far too easily for a beer of this strength.

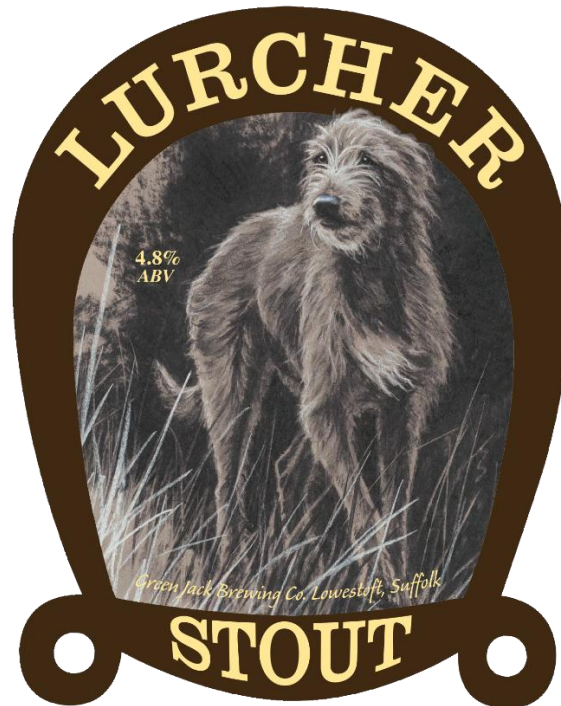


LGM 1 4.2% (Pale)

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

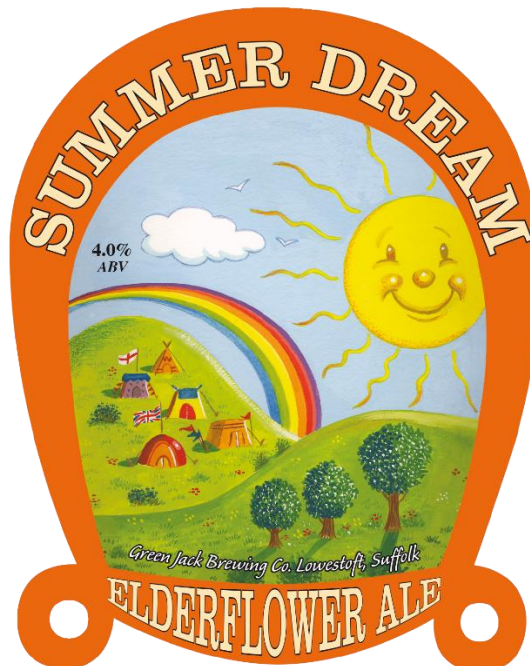


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Green Jack - Lurcher Stout 4.8% (Dark)

Lurcher is a rich smooth English Stout, roasty, malty and dark with a fruity aroma. Fruity hop notes of blackcurrant quickly give way to blackberry in the finish.



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.



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Oakham Ales – Citra 4.2% (Light Gold)

Twice Voted CAMRA Champion Golden Beer of Britain!

Light gold in colour, bursting with citrus and tropical hop flavours and sensationally refreshing.

Oakham were the first UK brewery to brew a beer with 100% Citra hops.

The Silver Medal in the 2025 CAMRA East Anglia/ East Central Area, Champion Beer of Britain Awards.



Oakham Ales – Green Devil 6% (Pale)

A Twice World Champion Cask Beer at the prestigious International Brewing Awards.

This contemporary IPA explodes with amazing hop harvest aromas, packing in big tropical and citrus hop flavours before a crisp, refreshing finish.

Double hopped with 100% USA sourced Citra hops. Green Devil is the big brother of their best-selling Oakham Citra.



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Oakham Ales – JHB 3.8% (Light Gold)

Light gold in colour and distinctively smooth, with citrus fruitiness and a refreshing hoppy finish. Another award for JHB - Gold medal winner at the 2025 CAMRA East Anglia/ East Central Area, Champion Beer of Britain Awards, Session Pale, Blond and Golden Ales category.

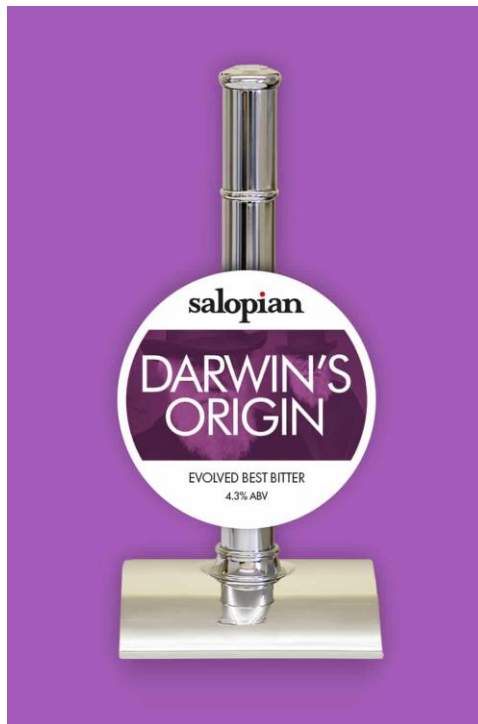


Oakham Ales – Magic Carousel 5% (Gold)

A new Oakham cask aged IPA brewed with an exciting combination of USA and UK sourced hop varieties. Fresh and intense soft citrus, red berry and tropical fruit hop flavours and aromas from Belma and Olicana with Amarillo® and Olicana® conjuring up a spicy, earthy, resinous, bitterness on the finish.



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Salopian – Darwin's Origin 4.3% (Copper)

Rich, spicy and malty. Celebrating Shrewsbury's most famous son, Darwin's Origin represents the evolution of brewing. Using ingredients from three continents, its zesty character descends into a long, lavish finish.



Salopian – Golden Thread 5% (Gold)

Floral, fruity and balanced.

Centennial and Simcoe bring apricot and sorbet notes. Wheat malt imparts a creamy mouthfeel to deliver a subtly sweet finish.



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Salopian – Hop Twister 4.5% (Gold)

Bright, citrus and tropical. The palate is piercing and focused, with Mosaic taking centre-stage, supported by Citra whirlpool additions.



Salopian – Lemon Dream 4.5% (Light Gold)

Sparkling and refreshing. A zesty pale brewed with fresh, hand-cut, organic lemons and fruity US hops for a subtle citrus zing.



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Salopian – Oracle 4% (Pale Gold)

Easy drinking pale.

Dry but not overtly bitter, complemented by fresh lime and sherbet aromas, from Citra, Amarillo and Cascade.



Salopian – Shropshire Gold 5.5% (Light Copper)

Balanced and quaffable. Golden, with notes of toffee and a dried fruit aroma that is followed by a classic, crisp, bitter finish.

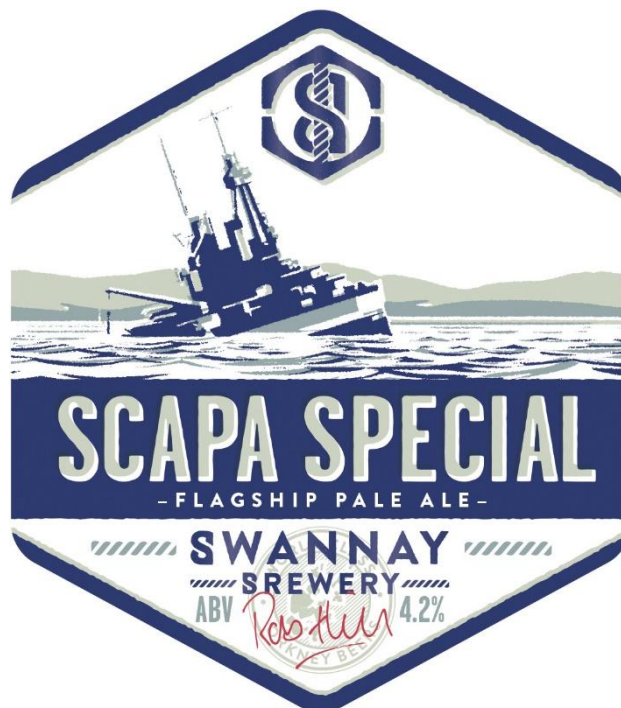


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Swannay – Island Hopping 3.9% (Gold)

A Modern session beer that uses an extra pale malt base to showcase New Zealand's grapefruit-y, passion fruit-y Nelson Sauvignon hop.

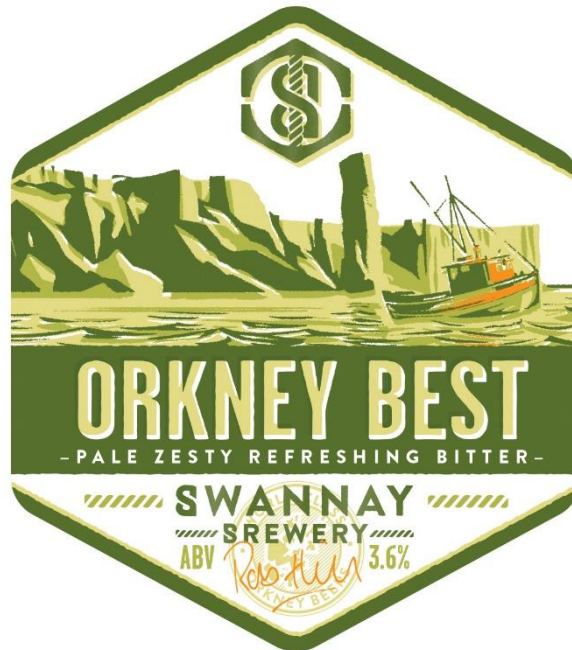


Swannay - Scappa Special 4.2% (Light Amber)

Swannay's flagship beer, a classic pale ale. 100% British malt provides a clean base for American and German hops who's floral, fruitiness builds and builds on the palate for a hoppy finish.

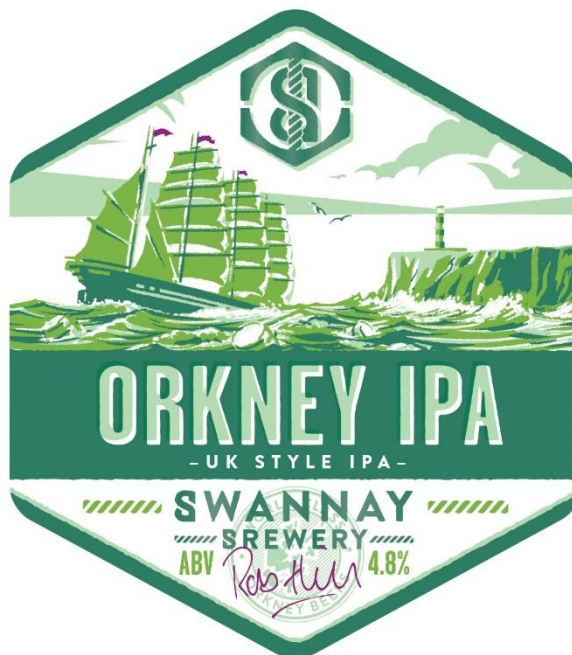


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Swannay – Orkney Best 3.6% (Gold)

A classic British bitter with a modern twist. Loads of low alpha hops give plenty of hoppy bite to keep it interesting yet it's still oh so drinkable.



Swannay – Orkney IPA 4.8% (Pale)

A British style IPA. Pale in colour; UK hops work together to form a sum greater than their parts - the hoppiness builds and builds to a long, smooth hoppy finish.



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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

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.

OAKHAM BREWERY - RUTLAND

Oakham Ales is an English brewery now based in Peterborough, Cambridgeshire, but first established in 1993 in Oakham, Rutland. The original owner, John Wood, left Oakham Ales in 1995.

Its headquarters is the largest brewpub in Europe, The Brewery Tap, which opened in 1998 and is in the old labour exchange in Westgate, Peterborough. The brewery also owns The Bartons Arms in Aston, Birmingham.

Among awards the beers won have been JHB 3.8% picking up the Supreme Champion Beer Award in 2001 and Attila 7.4% was the National Winter Beers Champion for 2009. Green Devil IPA was the Champion Cask Conditioned Ale at the International Brewing Awards in 2015.

Mark Tetlow was appointed as head brewer in 2022 following the retirement of John Bryan, after 27 years with the company

SALOPIAN BREWERY - 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 kit they first brewed on 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 their brewing kit and replaced rusty dented vans with slightly less rusty dented vans. 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. The Black Range grew from the phenomenal explosion of Craft Beer, which brought with it the opportunity to drink some brilliant beers from new brewers and give them the inspiration and impetus to develop their brewing techniques, to innovate and experiment, and to collaborate with friends.



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SWANNAY BREWERY – ORKNEY

Swannay brewery is located on the north-westerly tip of Orkney's mainland, a wind-battered area known as Swannay. Brewing in a rustic farmstead they're in a unique location: showered in spray from the Atlantic Ocean in the winter and surrounded by fertile farmland in the summer.

Their founder Rob Hill - ever the collector - first went to Swannay Farm in 2003 looking to buy the old time clock. One year later, after being let-go from his then current head brewer job, he somehow bought the whole building complex and started to think about how to make beer at Swannay.

With no means or desire to purchase shiny new brewing plant Rob went on the hunt for something that'd been used before. He ended up with not one but three kits(!): a five brewers barrel (BBL), a 20 BBL and a 100 BBL.

Already with twenty-five years' brewing in his boots Rob knew exactly what the first beer needed to be: Scapa Special, their flagship pale ale that still accounts for around a third of all they brew today. It wasn't long before the five BBL kit was up to four brews a week using just three fermenting vessels. This was no mean feat considering Rob was also doing all the delivering, cask washing, sales, admin - literally all tasks involved in running the company - himself.

Around about 2010 Rob's son Lewis returned home from university and (perhaps foolishly) started helping out at the brewery. The 20 BBL plant was soon 'commissioned' and production volumes continued to increase. Today a team of six comfortably brew Swannay's range of modern classic beers four to five times a week.

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 Sanford 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

Green Jack Brewery – Suffolk

Excelsior 4% (Gold).....

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

Gone Fishing 5.5% (Amber).....

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

Lurcher 4.8% (Dark).....

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

Oakham Brewery – Rutland

Citra 4.2% (light gold).....

Green Devil 6% (Pale).....

JHB 3.8% (light gold).....

Magic Carousel 5% (gold).....

Salopian Brewery – Shropshire

Darwins Origin 4.3% (copper).....

Golden Thread 5% (gold).....

Hop twister 4.5% (gold).....

Lemon dream 4.5% (light gold).....

Oracle 4% (pale gold).....

Shropshire Gold 3.8% (light copper).....

Swannay Brewery – Orkney

Island Hopping 3.9% (gold).....

Scappa Special 4.2% (light amber).....

Orkney Best 3.6% (gold).....

Orkney IPA 4.8% (Pale).....



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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).....

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

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NEXT STAR BEER FESTIVALS

MAY 2027

34TH STAR FESTIVAL

MAY 29TH , 30TH & 31ST

AUGUST 2027

35TH STAR FESTIVAL

MAY 28TH , 29TH & 30TH

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