



THE STAR INN

BEER FESTIVAL

MAY BANK HOLIDAY WEEKEND
SATURDAY 26TH, SUNDAY 27TH & MONDAY 28TH
NOON - 11PM

THE BEERS

BLUE MONKEY - NOTTINGHAM

BG SIPS 4.0% (GOLD)
EVOLUTION 4.3% (GOLD)
FUNKY GIBBON 4.1% (PALE COPPER)

BUTCOMBE BREWERY - SOMERSET

ORIGINAL 4.0% (COPPER)

COLCHESTER BREWERY - ESSEX

BRAZILIAN PORTER 4.6% (BLACK)

GREEN JACK BREWERY - SUFFOLK

LGM 4.0% (GOLD)

MILTON BREWERY - CAMBRIDGESHIRE

JUSTINIAN 3.9% (BRONZE)
MINOTAUR 3.3% (MILD)
PEGASUS 4.1% (COPPER)
SPARTA 4.3% (PALE)

NETHERGATE BREWERY - SUFFOLK

FIVE RIFLES RED 4.1% (RUBY)
IPA 3.5% (AMBER)
STOUR VALLEY GOLD 4.2% (GOLD)
UMBEL ALE 3.8% (AMBER)

(CONTINUED OVER)

BARBECUE

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

TASTING NOTES

PIZZA

SUNDAY 8.30 -10.00PM & MONDAY 5-9PM

BANDS

MEET THE BREWER



THE STAR INN

THE BEERS (CONTINUED)

SEVERN BREWERY – GLOUCESTERSHIRE

COPPER ALE 3.8% (COPPER)

DOUBLE HOPPED PALE ALE 4.2% (PALE)

GOLDEN IPA 4.5% (GOLD)

SWANNAY BREWERY – ORKNEY

ADRIFT 3.2% (PALE)

CHANCE YOUR ARM 3.8% (COPPER)

MAGNUS BLONDE 4.3% (BLONDE)

RUNNING BEER 3.8% (PALE)

WANTSUM BREWERY – KENT

DYNAMO LIGHT 4.3% (GOLD)

FORTITUDE BEST BITTER 4.2% (COPPER)

YELLOW TAIL 4.5% (BLONDE)

THE CIDERS

GIGGLER - SUFFOLK

GIGGLER CIDER 6.6%

GWYNT Y DDRAIG - WALES

BLACK DRAGON 7.2%

SNAILS BANK CIDER CO - HEREFORDSHIRE

APPLY DAPPLY 5.2%

WESTON'S - HEREFORDSHIRE

ROSIE'S PIG 4.8%



THE STAR INN

THE MUSIC

SATURDAY 26TH

2.30PM PRISM

7.30PM DECADES

SUNDAY 27TH

2PM THE STEVE T

7.30PM THE INFORMERS

MONDAY 28TH

2.30PM BUMPIN' INTA LAMPPOSTS

7PM THEM WIRED ONES



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.

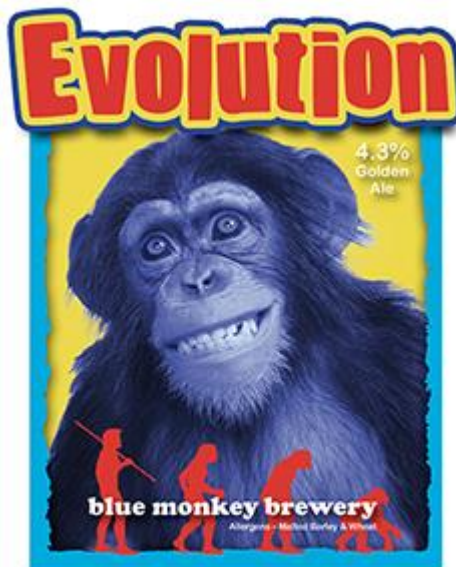


THE STAR INN



Blue Monkey - BG Sips 4.0% (Gold)

A pale and intensely hoppy beer. These Brewers Gold hops in part enticing tropical fruit aromas and a lovely thirst quenching bitterness.



Blue Monkey - Evolution 4.3% (Gold)

A premium pale ale, golden in colour and deliciously fruity, packed full of cascade hops and then dry hopped for extra punch.



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Blue Monkey - Funky Gibbon

4.1% (pale copper)

A traditional light-coppered session ale. Funky Gibbon is infused with Willametter hops from the USA to create a fruity earthy beer which perfectly balances malts and hops.



Butcombe Brewery – Original

4.0% (Copper)

Made with only the best Maris Otter malt blended with a variety of English hops, making this a distinctive bitter, clean with a refreshingly dry flavour.



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Colchester Brewery – Brazilian Porter 4.6% (Black)

A multiple award-winning coffee and vanilla porter. Not at all shy on flavour but perfectly balanced.



Green Jack Brewery – LGM 4.0% (Gold)

A 4.0% pale ale with citrus and grapefruit hop notes, brewed with 70's hop comet dubbed 'citra's little sister'.



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Milton Brewery – Justinian 3.9% (Bronze)

A crisp pale bronze coloured bitter, attractive bitter orange flavours persist into a satisfying lasting finish.



Milton Brewery – Minotaur 3.3% (Mild)

A rich dark mild with bags of character from the lavish use of chocolate malt.



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Milton Brewery – Pegasus 4.1% (Copper)

Complex copper-coloured beer. The initial hoppiness is balanced with a long fruity, malty finish. Very moreish.



Milton Brewery – Sparta 4.3% (Pale)

Refreshing pale bitter, packed full of hop flavours with a clean crisp bitterness.

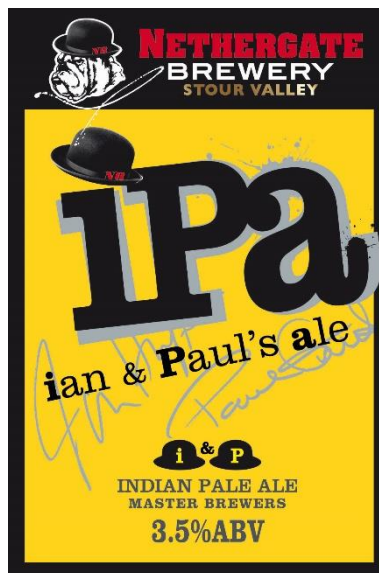


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Nethergate Brewery – Five Rifles Red 4.1% (Ruby)

Ruby bitter, brewed using crystal rye to create a red colour, fruity aroma, and finished with mosaic perle hops.

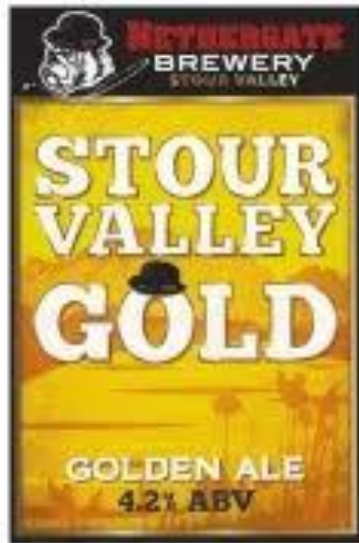


Nethergate Brewery - IPA 3.5% (Amber)

Superb apple-crisp amber coloured session beer. Hoppy throughout, with a lingering bitter end.



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Nethergate Brewery – Stour Valley Gold 4.2% (Gold)

The most recent addition to the core range at Nethergate, Stour Valley Gold is a light refreshing golden ale brewed with a touch of spice early on and a mellow bitterness at the end.



Nethergate Brewery – Umbel Ale 3.8% (Amber)

A thirst quenching and absolutely cracking ale, Umbel Ale gives floral aromas, fruity tang and a well-rounded finish.



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Severn Brewery – Copper Ale 3.8% (Copper)

Classic English Ale using Pilgrim, Cascade and Brambling Cross Hops. A subtle bitterness balanced with smooth malt notes and fruity hops on the finish.



Severn Brewery – Double Hopped Pale Ale 4.2% (Pale)

Hopped in the boil and during fermentation, with Ahtanum hops and the wonderfully aromatic Simcoe hop, to produce flavour and sensation.

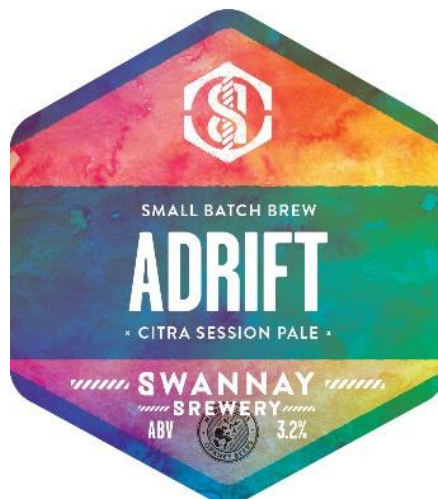


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Severn Brewery – Golden IPA 4.5% (Gold)

Rich and full bodied IPA, using Citra, Cascade and Mosaic hops. A robust, fruity flavoured ale.



Swannay Brewery – Adrift 3.2% (Pale)

Extra pale and hopped wholly with the fabulous and infamous Citra. Superbly fresh, hoppy aroma and flavour. One for drinking in the sun.



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Swannay Brewery – Chance Your Arm 3.8% (Copper)

A classic bitter - Pale in colour from the biscuity British Maris Otter malt; the delicate bitterness is provided by Mosaic and Centennial hops.



Swannay Brewery – Magnus Blonde 4.3% (Blonde)

Extra pale malt provides a clean base for the medley of American and modern German hops. An easy drinking, fresh, hoppy beer.



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Swannay Brewery – Running Beer 3.8% (Pale)

Easy-drinking, refreshing pale ale to hydrate with after running the Orkney marathon. Clean malt bill provides just a little sweetness for the citrusy, floral notes from Citra Mosaic and Simcoe hops.

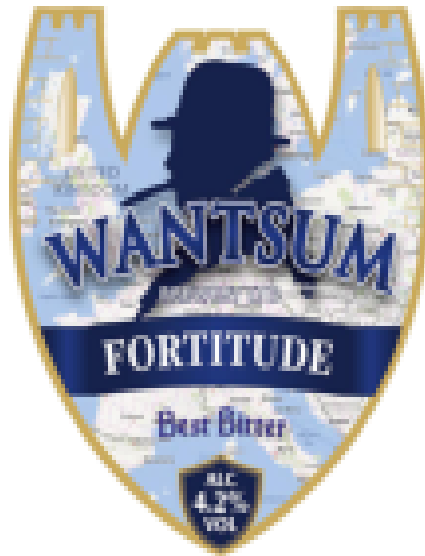


Wantsum Brewery – Dynamo Light 4.3% (Gold)

A crisp, light golden ale, fruity and floral with an orange citrus twist.



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Wantsum Brewery – Fortitude Best Bitter 4.2% (Copper)

This best bitter combines four types of malts to give depth of body, with English and American hops for a pronounced hop finish.



Wantsum Brewery – Yellow Tail 4.5% (Blonde)

A 5 hop spring ale, using New Zealand hops to create a sweet floral taste. This fruity ale is pale in colour, with mild malt flavours and a hint of vanilla.



THE STAR INN

THE CIDERS



Giggler - Giggler Cider

6.6 %

**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.**



Gwynt y Ddraig – Black Dragon

7.2%

Rich in colour, body and flavour with a fresh fruity aroma.



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Snails Bank Cider Co – Appley Dapply 5.2%

A sweet, lively cider that blends traditional bitter sweet apples with a more contemporary Russet apple to make a light, refreshing and quaffable cider.



Weston's - Rosie's pig 4.8%

A cloudy straw-coloured cider. Light, crisp and dry with a balance of sweetness and acidity, to complement the bitterness of traditional cider apples.



THE STAR INN

THE BREWERS

BLUE MONKEY – NOTTINGHAM

Blue Monkey Brewery was born on the border of Nottinghamshire and Derbyshire in 2008. In 2010 we built a lovely shiny new brewery in Giltbrook where we are now capable of producing up to 20,000 pints of beer a week. This might sound like a lot, but compared with the big breweries we're tiny.

We like to think we're big enough though to guarantee quality and consistency, whilst still small enough to remain a tight knit team of beer enthusiasts who are fortunate enough to be able to brew the beers we love. We now brew a dozen different types of beers including: Pale Ales, Stouts, Dark Ruby Ales, Dark Stouts, Black IPAs and more.

BUTCOMBE BREWERY – SOMERSET

Simon Whitmore, Founder of Butcombe and former MD of Courage Western and prior to that with Guinness Worldwide, set up Butcombe Brewery in old farm buildings at his family home in Butcombe, 10 miles south of Bristol, in September 1978. He used his £24, 000 redundancy payment from courage to convert the buildings, and buy most of the brewery equipment from Allied Breweries surplus plant department in Burton-on-Trent. Simon even picked up the plant and bought it back to Bristol in his famously unreliable second hand Bedford 35cwt truck ...luckily he made it!

The brewery has been extended twice since then. In the summer of 1982, increasing the brewery length to first 20 barrels and subsequently to 45 barrels, and again in the autumn of 1992 increasing the brew length to 85 barrels. The superb Boby 4 roller mill, which you can see in our shop today, milled for 27 years between 1978 and February 2005, a staggering 285, 000 barrels of beer or just over 82 million pints ...no wonder it needed replacing!

Simon and the team brewed one beer for the first 21 years – The iconic Butcombe Bitter, no wonder it's called The Original! With Gold finally being added to the stable in 1999. Simon sold the brewery in March 2003 to Guy Newell, Paul Horsley and family friends, whilst remaining a consultant for three years.

Brewing commenced on the new site at Wrington in the newly built brewery on the 26th February 2005. 14,000 square feet, all new equipment and a brew length of 150 barrels, giving up capability of producing in excess of 40, 000 barrels of beer per year (a barrel is 36 gallons) same water, same people, same great beer!



THE STAR INN

COLCHESTER BREWERY – ESSEX

In 2011 three friends, with considerable experience in the brewing industry, decided that they would set up a new brewery.

Tom Knox had been head brewer at a well-respected brewery on the Essex / Suffolk border. He brings 24 years' experience in crafting beers that linger in the memory long after the glass has been drained.

Roger Clark has 35 years of experience in bringing cask ales to the drinking public, and runs the sales team. Andy Bone has run several businesses over the past thirty years including being MD of a brewery; he serves as Chairman and company secretary. Despite being a scion of the Watney brewing dynasty, Andy is a dedicated fan of cask ales, and has promised not to reintroduce the Party 7!

Tom was heart set on having a town centre brewery, but after weeks of searching for suitable premises, and considering the overheads of Colchester business rates and rents, decided it was not practical. Fortunately, suitable premises became available in Wakes Colne, which is still in the borough and only a few minutes outside Colchester.

A lot of hard work saw the creation of the Viaduct Brewhouse, at Wakes Colne Business Centre, just north of the Chappel viaduct. Tom was adamant that he wanted to create **real ale** using traditional methods, and in particular the **double-drop brewing process**, despite the extra cost involved. All the stakeholders wanted to create the best possible brewery with beers to be proud of. The first brew - aptly named No.1 - was ready for sale by February 2012.

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

MILTON BREWERY – CAMBRIDGESHIRE

Founded in June 1999, in Milton, a village on the outskirts of Cambridge. In July 2012, Milton Brewery moved premises to the neighbouring village of Waterbeach, securing the future of the brewery, providing much needed expansion and allowing for further growth.

The genesis of the Milton Brewery occurred high in the Karakorum Mountains of Northern Pakistan when Tony Brooks and Richard Naisby met. Tony was cycling across Asia raising money for charity. Richard was writing a travel book. By the time they left the Islamic Republic of Pakistan beer was becoming an issue.

Two years later...

...in an Iranian restaurant in West London over kebabs, Tony, Richard and Mike Morley pondered where to place their new brewery idea.

March to June was spent finding a suitable site in the Cambridge area. One day we came across a glorious 1950s industrial unit and knew we had a home.

Building the brewery took two months and before we could ever brew we had to learn to become passable bricklayers, plumbers, electricians, painters and carpenters. Only then could we start brewing.

The first beer, Pegasus, was launched on the 9th September 1999. The "classical" range of beers, with red pump clips soon followed. The beers were an immediate hit — winning awards at beer festivals near and far. Pegasus in particular established itself as a beer worth searching for. By the time of the 2000 Cambridge Beer Festival it was time to launch the first of a new series of beers. Named after the Seven Wonders of the World, they too have proved very popular — winning a string of accolades and awards.

Tony left the brewery in October 2000 to pursue a career in expedition management. Clive Fussell joined the board and Tim Cowper started work in the brewery in February 2001, just in time for our biggest coup yet — winning the Cambridge Evening News Business Excellence Awards.

In March 2001 Minotaur won the SIBA Champion Mild of East Anglia award. Milton Brewery was again successful at the 2001 Cambridge Beer Festival.

NETHERGATE BREWERY – SUFFOLK

The Nethergate Brewery was born in 1986, in the small town of Clare, in Suffolk. Like many great ideas, it was conceived in a pub between two friends, one a businessman and the other a Microbiologist...the perfect team to set a brewery up.

We brew high quality distinctive beers and are very proud to have won 40+ significant regional, national and international awards including twice winning Champion Winter Beer of Britain.

We have a fantastic range of permanent beers complemented by an interesting and innovative seasonal range (all of which can be bought in our online store). We use ingredients such as coriander, lemon and ginger in our beers to create what we think are some of the tastiest beers around.

When we're not brewing, we are partial to sampling our beer, so we look forward to seeing you for a pint sometime!

SEVERN BREWERY – GLOUCESTERSHIRE

Severn Brewing is an independent, locally owned and operated brewery on the edge of the Cotswold escarpment overlooking the Severn Vale.

Our ambition is to create classic and unique British beers crafted from only the finest ingredients. Yes, the brewery may be young but boy do we know our beers...and we can't wait for you to try them!



THE STAR INN

SWANNAY BREWERY – ORKNEY

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

THE HISTORY

Our founder Rob Hill - ever the collector - first came 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, our flagship pale ale that still accounts for around a third of all we 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 FUTURE

Swannay's growth has been controlled, steady and strong. We're proud that we have fantastic local support on Orkney and still sell around a quarter of all our beer on our home island. Far from our early days as a one-man, cask beer producing brewery; Rob, Lewis, and an enthusiastic team package beers into cask, keg and bottle for shipment throughout the UK and, increasingly, worldwide.

WANTSUM BREWERY – KENT

In 2009, James Sandy started brewing "Fortitude" the first of what has become an extensive range of beers all named after people or pivotal events in Kent's history. Today the brewery proudly produces 8 regular ales and 10 seasonal and special ales which are sold to pubs and bottle outlets throughout the South East of England. Wantsum Brewery takes its name from the Wantsum Channel, the watercourse separating the Isle of Thanet and what was the mainland of the English county of Kent. During the time of King Henry VIII this channel was the mooring place of the King's Fleet. The brewery sits on what was one of the major tributaries to the Wantsum Channel. The channel was originally guarded by two forts, Reculver and Richborough. The iconic Wantsum crest was designed by local artist Tom Miles and is an adaption of the twin turreted Reculver tower.

Wantsum Brewery was originally a 6 British barrel brewery which brewed 24 firkins a week. In 2012 it had grown to a 12-barrel brewery and the production has risen dramatically to 140 firkins a week. We use British barley and a variety of hops from around the world including, of course, the excellent hops from Kent.



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.

GWYNT Y DDRAIG - WALES

Welsh farmhouse cider – shaped by the elements and made traditionally using freshly pressed fruit. This is our story...

In the autumn of 2001 we made our first few barrels of cider on the home farm here 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 we believe, some of the finest traditional ciders available.

Placing flavour and quality at the core, our range is still traditionally made here on the farm using carefully selected ingredients, simple recipes and striking blends. Now world-renowned, Gwynt Cider is available in 7 countries around the world. We're proud to be multiple award-winning, and refreshingly Welsh!

Picked and pressed by hand

SNAILS BANK CIDER CO – HEREFORDSHIRE

Snails Bank Cider is made in the heart of apple growing country... Herefordshire.

We select the best fruit that the locality has to offer and use our years of experience to craft ciders that are traditional, yet suit the modern palate. We don't believe in chemicals or additives, we work with nature, not against it and, we think you'll agree, the results speak for themselves.

WESTON'S - HEREFORDSHIRE

H. Weston & Sons Limited ("Weston's Cider") is a Cider and Perry producer based in Much Marcle, Herefordshire, England. The family-owned company has been making cider in the same location since 1880 and the managing director, Helen Thomas, is a fourth-generation member of the Weston family.

Weston's use traditional methods in their cider making process, with a large collection of oak vats.

They have their own fruit orchards which are a mixture of bush and standard trees and over 43 acres of organic trees. They also source cider apples from growers within the Three Counties of Herefordshire,

Worcestershire and Gloucestershire and a few within the county of Monmouthshire.

Weston's Cider make a variety of different products including perry, organic and low alcohol ciders in the premium cider sector. Their ciders are widely available, locally and nationally as well as in over 40 countries globally.



THE STAR INN

NOTES

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

Telephone: 01502 478240
www.wenhastonstar.co.uk