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Inn

# 28<sup>TH</sup> BEER FESTIVAL

MAY BANK HOLIDAY WEEKEND 2024  
SATURDAY 25<sup>TH</sup> & SUNDAY 26<sup>TH</sup> NOON - 10PM  
MONDAY 27<sup>TH</sup> NOON - 8PM

## **BISHOP NICK - ESSEX**

CHALICE 4.0% (RUBY)  
DIVINE 5.1% (BRONZE)  
HERESY 4% (GOLDEN)  
MARTYR 4.5% (PALE)  
RIDLEY'S RITE 3.6% (PALE)  
1555 4.3% (AMBER)

## **CROUCH VALE - ESSEX**

ERNEST 4.0% (PALE AMBER)  
ESSEX BOYS 3.8% (AMBER)

## **GREEN JACK - SUFFOLK**

ALBION MILD 3.8% (DARK)  
EXCELSIOR 4.0% (GOLDEN)  
GONE FISHING 5.5% (AMBER)  
LGM 1 4.2% (PALE)  
MAHSEER 5.8% (PALE)  
NIGHTINGALE 4.0% (AMBER)  
ORANGE WHEAT BEER 4.2% (GOLDEN)  
RIPPER 8.4% (AMBER)

## **LONGDOG - HAMPSHIRE**

BASINGSTOKE PRIDE 4.2% (AMBER)  
GOLDEN POACHER 3.9% (GOLDEN)  
LAMPLIGHT PORTER 5% (BLACK)  
ROYAL CORGI 5.2% (AMBER)

## **THE CIDERS**

### **GIGGLER - SUFFOLK**

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

### **CRONES - NORFOLK**

NORFOLK PERRY 6.1% (MEDIUM DRY)

### **GWYNTY DDRAIG - WALES**

BLACK DRAGON 7.2% (MEDIUM DRY)



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## **THE MUSIC**

### **SATURDAY 25<sup>TH</sup>**

2 PM THE BLACK DEEK BAND

7PM DJ JELLY

### **SUNDAY 26<sup>TH</sup>**

2 PM DEL, JEREMY & STEPHEN

7PM THE ANYONES

### **MONDAY 28<sup>TH</sup>**

2 PM THE BACKWOODS BAND

5PM TABLE NO. 9

The Star Inn  
01502 478240

[www.wenhastonstar.co.uk](http://www.wenhastonstar.co.uk)



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## **THE FOOD**

### **BARBEQUE**

SATURDAY & SUNDAY

NOON - 3PM & 6 - 9PM

MONDAY

NOON - 5PM

CHOOSE FROM:

GRILLED PORK SAUSAGE WITH ONIONS IN A ROLL £7

OR

6 OZ BEEF BURGER WITH ONIONS IN A 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

### **PIZZA**

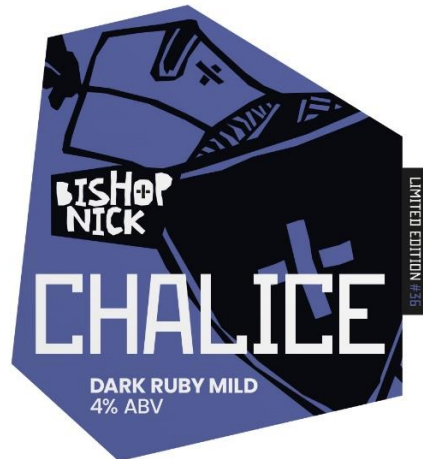
MONDAY

5PM - 8PM



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## THE BEERS



### Bishop Nick – Chalice 4.0% (Ruby)

Deeply roasted chocolate and dark crystal malts provide a luscious liquorice aroma with a heady molasses hit. A rich nutty and toffee flavour. The sweetness is balanced by subtle and spicy goldings hops.



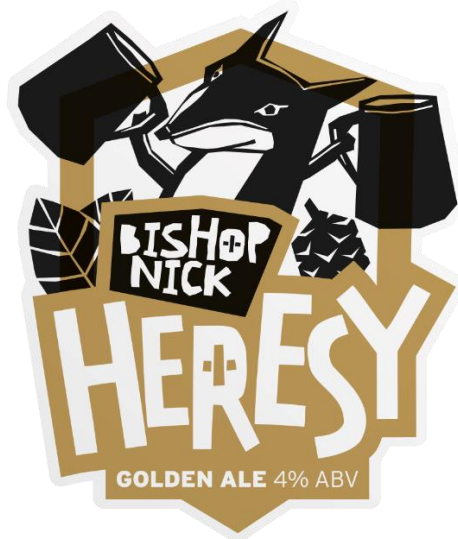
### Bishop Nick – Divine 5.1% (Bronze)

Perfected over six generations of master brewers, this ale is a nod to a classic Ridley's recipe. A festival of English flavours featuring spice, nuttiness and caramel, nicely balanced with a mellow hoppiness. Pours dark amber with a deliciously dense creamy head and a warming malt aroma.

**CAMRA CHAMPION BEER OF BRITAIN 2022 - Bronze (Premium Bitters)**



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**Bishop Nick – Heresy  
4% (Golden)**

**Bishop Nick was executed a heretic because he wouldn't renounce his faith, so we're not compromising either. Heresy is the holy grail of golden ale. Top-notch pale ale malt and Challenger hops commit the brew to spicy bitterness before Goldings set about delivering citrus and florals. GOLD winner – Champion Beers of East Anglia 2018 (Golden Ales)**



**Bishop Nick – Martyr  
4.5% (Pale)**

**Martyr IPA is dedicated to our uncompromising Bishop, this hopped-up ale demands your full attention. This American style IPA is fittingly strong and brash, unleashing full-on flavour. Washington native hops Willamette and Simcoe take centre stage to deliver a symphony of spicy floral bitterness, supported by a sweet malty backbone.**



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### **Bishop Nick – Ridley's Rite 3.6% (Pale)**

The Ridley family knows what Essex wants when it comes to good, honest session beer, so get your taste buds around this classic beauty. English Fuggles and Goldings do a sterling job of balancing crystal and pale ale malts, working their hops off for a floral aroma and a satisfying bitterness that is subtle.

**GOLD Champion Beer of East Anglia (Bitters) 2019 & 2020  
CHAMPION BEER OF BRITAIN 2017 – SILVER Supreme Champion**



### **Bishop Nick – 1555 4.3% (Amber)**

This is a seriously full-bodied ale. No messing. Bishop Nick wasn't burnt at the stake in 1555 so we could sit quietly and sip weak ale. Not a chance. This rich tawny beer is a tribute to defiance. With an unmistakably sweet nutty taste underlined by the ginger and fruit of Styrian goldings.

**GOLD winner – Champion Beers of East Anglia 2018 (Best Bitters)**

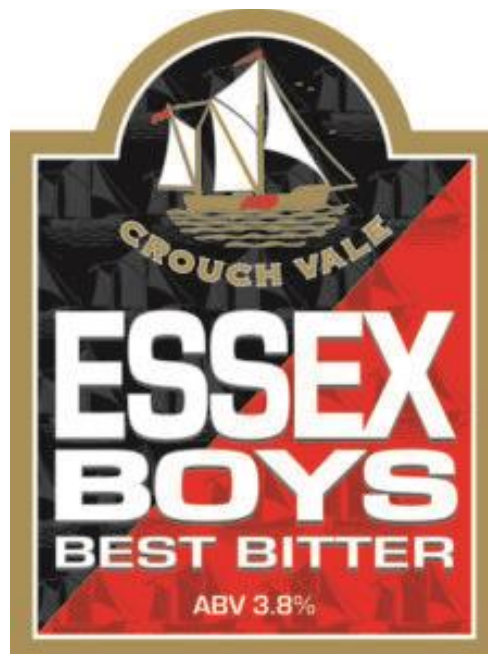


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**Crouch Vale – Ernest  
4.0% (Pale Amber)**

Yet another cracking new English hop, the flavour of which is in harmony with wheat malt used in the grist. Another great pale-amber session beer. These new English hops just keep on coming!

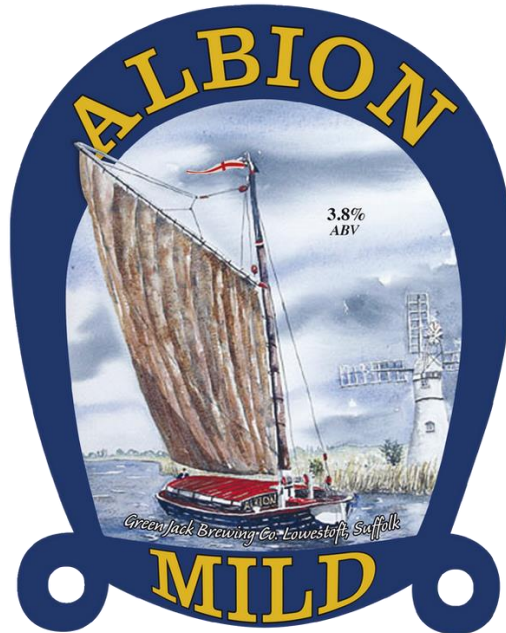


**Crouch Vale – Essex Boys  
3.8% (Amber)**

Full bodied, traditional-style mid-brown “best” brewed from 100% English barley malt and copious English Challenger and Boadicea hops, which shine through. This is a great beer of its type and a classic session beer.



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**Green Jack - Albion Mild  
3.8% (Dark)**

**A full-bodied mild ale, dark and malty with a sweet nutty finish. The pump clip celebrates the wherry “Albion”, built in Lowestoft in 1898.**



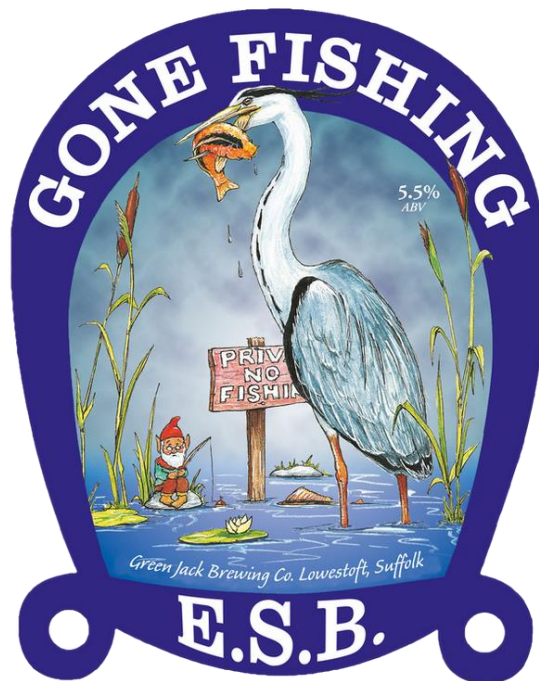
**Green Jack - Excelsior  
4.0% (Golden)**

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



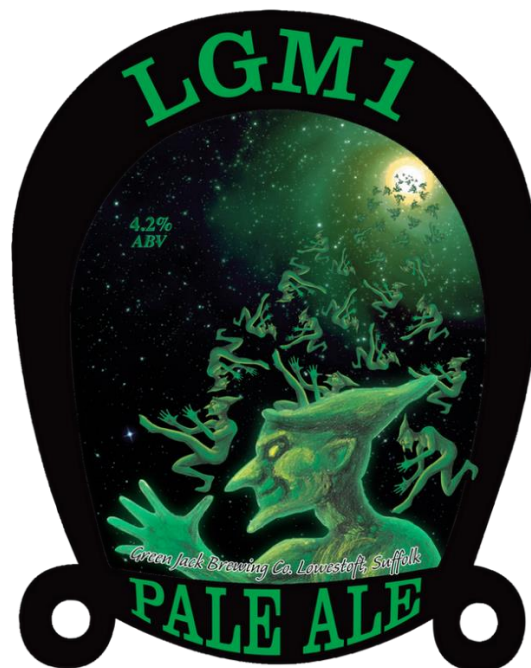


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**Green Jack – Gone Fishing  
5.5% (Amber)**

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.

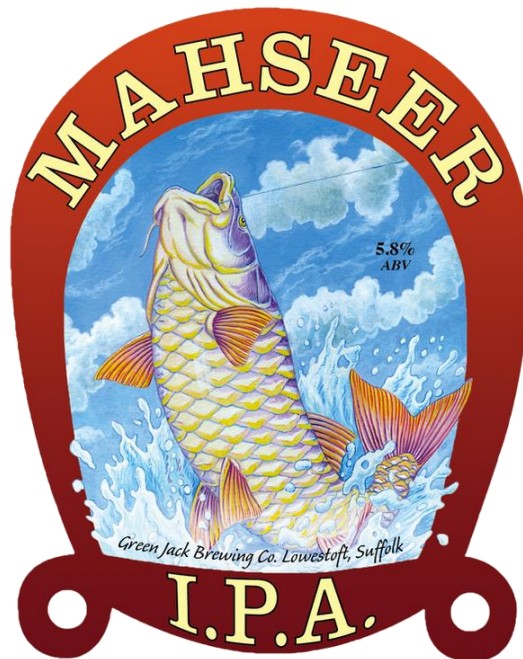


**Green Jack – LGM 1  
4.2% (Pale)**

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.



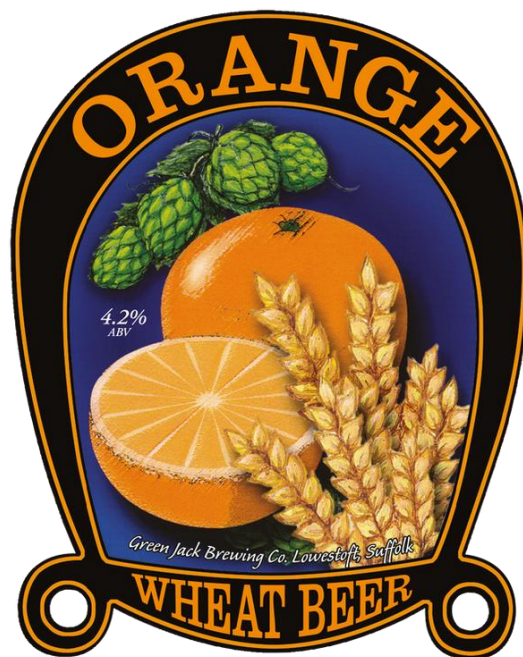
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**Green Jack – Mahseer**

**5.8% (Pale)**

**Mahseer IPA 5.8% is an IPA as it was always intended. Strong, bitter and very hoppy.**



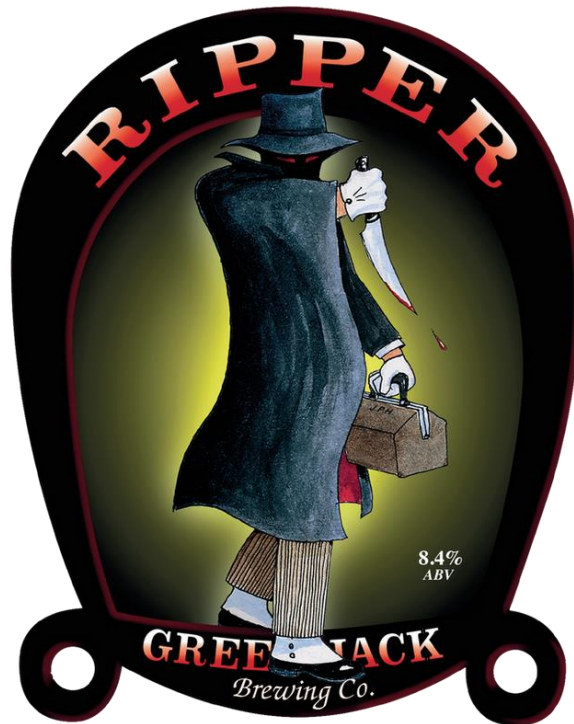
**Green Jack – Orange Wheat Beer**

**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.**



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**Green Jack - Ripper**  
**8.4% (Amber)**

**Champion Barley Wine & Supreme Champion Winter Beer of Great Britain 2007 & 2018 Rich amber in colour and dangerously drinkable. Ripper is sweet and fruity with a robust hop character and a warming finish.**



**Longdog – Basingstoke Pride**  
**4.2% (Amber)**  
**Delicious traditional amber Best Bitter.**



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**Longdog – Golden Poacher  
3.9% (Golden)**

**Golden session ale; zesty, with subtle citrus. Well balanced and refreshing.**

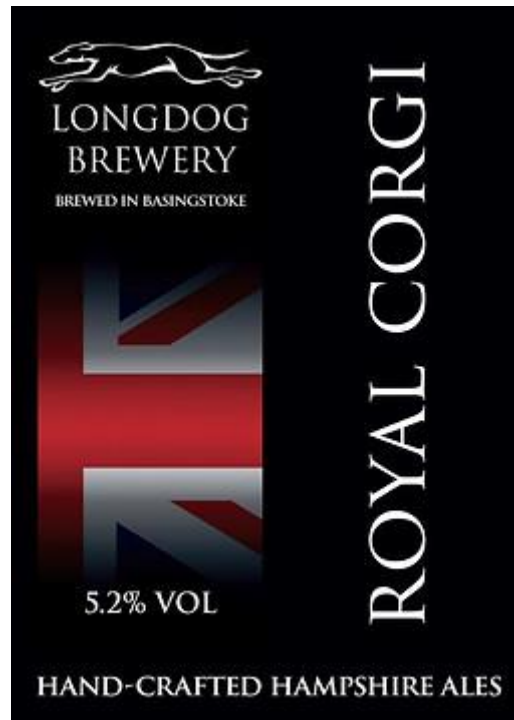


**Longdog – Lamplight Porter  
5.0% (Black)**

**An authentic London Porter – rich, chocolate & coffee notes.**



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**Longdog – Royal Corgi  
5.2% (Amber)**

**Rich amber English premium best bitter, with a dry biscuity finish.**





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## THE CIDERS



### Crones – Norfolk Perry 6.0% (Medium Dry)

Golden colour, short-lived bubbles on top and aroma of pear, woody. Taste is sweet, pear, wood, with biscuity hints and a little tartness. Medium bodied, low carbonation, medium dry finish.



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

Dry complex apple aromas with a bitter-sweet finish.



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

Fine fruity aromas with a lovely ripe apple 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.



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## THE BREWERS

### BISHOP NICK - ESSEX

Nicholas Ridley born 1500, dedicated his life to the church and eventually became Bishop of London in 1550. His questioning of the Pope's supremacy over the Kingdom of England led to his imprisonment in the Tower of London and he was tried for heresy. In 1555 Queen Mary, or 'Bloody Mary' as she became known, got her way and Bishop Nick was burnt at the stake for his religious beliefs. He died a Martyr in Oxford on October 16.

Almost 300 years later in 1842 Thomas Dixon Ridley built his brewery on the banks of the river Chelmer. It was here that the Ridleys' great tradition of brewing was born. The brewery thrived and Ridley's beer was enjoyed at inns from Southend to Saffron Walden. Over the next 163 years six generations of Ridleys honed their skills and perfected their palettes to bring the people of Essex the best local brews, until the brewery was sold in 2005.

Nelion Ridley took up the mantle and in 2011 established Bishop Nick in Ridley heartland - Felsted, Essex. He then expanded and moved the brewery to Braintree in 2013. With a rich heritage of traditional brewing Nelion holds sacred many of the Ridley traditions: using local ingredients to produce a range of high quality and distinctive real ales for today's discerning drinker. Bishop Nick has scooped numerous leading industry awards including the highly coveted Champion Beer of Britain (SILVER overall) for their leading brand *Ridley's Rite* in 2017. Head Brewer Alexander Ratter joined the team in 2018.

### CROUCH VALE - ESSEX

Crouch Vale Brewery was established in 1981 by two beer enthusiasts. Financed by a bank overdraft, Colin Bocking and Rob Walster signed a 25-year lease on a new industrial building in South Woodham Ferrers, Essex. Various second-hand items of plant and equipment were acquired adapted and assembled, with almost all the work being carried out by the founders themselves. After some months of toil, the first brew took place on 3rd October 1981. It was not a trouble-free event but the beer, Crouch Vale Best Bitter (all-malt mash, hopped with English Fuggles and Goldings and fermented with a yeast cadged from Youngs of Wandsworth) wasn't half-bad. From a slightly inauspicious start, Crouch Vale Brewery was born!

The following years saw expansion of the beer range and distribution area as well as the acquisition in 1986, of the first Crouch Vale pub – The Cap and Feathers, in Tillingham. A second pub, [The Queens Head](#) in Chelmsford, was acquired in 1998 and remains in brewery ownership today. It was some years before the awards began to trickle in, but the trickle became a flood with the winning of the ultimate cask ale accolade – CAMRA's "Supreme Champion Beer of Britain", gained by Brewers Gold in both 2005 and 2006. Brewers Gold is an extremely drinkable 4% alc. vol., and now accounts for over 60% of our production. It is acclaimed worldwide as a leading example of the 'Golden Ale' style, with wonderful aromas and flavour, from carefully selected ingredients.

With the expiry of the original lease and demand exceeding the brewery's capacity to supply, the decision was taken to move to new larger premises on the other side of the town, in 2006. Unlike the original plant which was cobbled up from whatever was available cheaply, the new brewery was larger, purpose-built and capable of much more consistent and better product quality. However, the original production ethos was (and still is) maintained – ingredients are purchased on quality rather than price and the brewery is still manned by real people, who hand-craft the beers.





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### **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.

### **LONGDOG - HAMPSHIRE**

Longdog Brewery is Basingstoke's town brewery. Established in 2011, they brew a wide range of cask and bottle conditioned ales from individual recipes, using traditional ingredients, locally sourced wherever possible. In 2019, when Rod and Jenny took over, they were keen to build on the brewery's existing reputation for quality hand-crafted beers, continuing to brew the established favourites and excited to introduce new recipes, developed over a lifetime. The Longdog team consists of Rod and Jenny and their very supportive family, who have worked hard to push the brewery forward and have ambitions to transform it further. A loyal and dedicated band of part time employees and volunteers help regularly at events across the county and in the brewery. They focus on cask and bottle conditioned ales that taste good, and showcase the traditional ingredients of malt, hops, yeast and their rock-hard Basingstoke water, drawn from the chalk aquifers that surround them. Because they brew in modest 1000 litre batches, they can offer a broad range of beers, with something for everyone. Ranging in strength from 1.5% to 6% abv and from golden pales to their famous jet-black Lamplight Porter.

## **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.



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**ALE NOTES**

**Bishop Nick Brewery – Essex**

- Chalice 4.0% (Ruby).....
- Divine 5.1% (Bronze).....
- Heresy 4.0% (Golden).....
- Martyr 4.5% (Pale).....
- Ridley’s Rite 3.6% (Pale).....
- 1555 4.3% (Amber).....

**Crouch Vale Brewery – Essex**

- Ernest 4.0% (Pale Amber).....
- Essex Boys 3.8% (Amber).....

**Green Jack - Suffolk**

- Albion Mild 3.8% (Dark).....
- Excelsior 4.0% (Golden).....
- Gone Fishing 5.5% (Amber).....
- LGM 1 4.2% (Pale).....
- Mahseer 5.8% (Pale).....
- Nightingale 4.0% (Amber).....
- Orange Wheat Beer 4.2% (Golden).....
- Ripper 6.4% (Amber).....

**Longdog Brewery - Hampshire**

- Basingstoke Pride 4.2% (Amber).....
- Golden Poacher 3.9% (Golden).....
- Lamplight Porter 5.0% (Black).....
- Royal Corgi 5.2% (Amber).....



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**CIDER NOTES**

**Crones – Norfolk**

Norfolk 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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Wenhaston  
IP19 9HF  
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**29<sup>th</sup> Beer Festival 24<sup>th</sup>, 25<sup>th</sup> & 26<sup>th</sup> August 2024**