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

MAY BANK HOLIDAY WEEKEND 2025

SATURDAY 24<sup>TH</sup> & SUNDAY 25<sup>TH</sup> NOON – 10PM

MONDAY 26<sup>TH</sup> NOON – 8PM

## ABBEYDALE – YORKSHIRE

ABBEYDALE ABSOLUTION 5.3% (GOLDEN)

ABBEYDALE BLACK MASS 6.6% (BLACK)

ABBEYDALE CASCADE 3.9% (PALE)

ABBEYDALE DAILY BREAD 3.8% (COPPER)

ABBEYDALE DECEPTION 4.1% (PALE)

ABBEYDALE DR MORTONS ROGUE APOSTROPHE 4.1% (PALE)

ABBEYDALE FEN VIOLET 4.3% (PALE)

ABBEYDALE HEATHEN 4.1% (PALE)

ABBEYDALE MOONSHINE 4.3% (PALE)

ABBEYDALE NUGGLE 4.2% (PALE)

ABBEYDALE SERENITY 3.8% (PALE)

## GREEN JACK – SUFFOLK

NIGHTINGALE UKRAINE 7% (BROWN)

REEDLING 4.6% (PALE)

## OTTER – DEVON

OTTER AMBER 4.0% (GOLDEN)

OTTER BITTER 3.6% (BRONZE)

OTTER BRIGHT 4.3% (STRAW)

## TONBRIDGE – KENT

TONBRIDGE COPPERNOB 3.8% (COPPER)

TONBRIDGE COUNTRY BEST 4.0% (TAWNY)

TONBRIDGE EASY STREET 3.9% (PALE GOLD)

TONBRIDGE RUSTIC 4.0% (DEEP BRONZE)

## THE CIDERS

### GIGGLER - SUFFOLK

ORCHARD 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 24<sup>TH</sup>**

2PM NIK & JAC

6.30PM TABLE 9

**SUNDAY 25<sup>TH</sup>**

2PM BACKWOODS BAND

7PM RED MECCA

**MONDAY 26<sup>TH</sup>**

12.30PM MARY-JANE & KEITH

6PM THE BANDEMICS

The Star Inn  
01502 478240

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



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## THE FOOD

### BARBEQUE

ALL MENUS WILL BE SERVED WITH A FRESH SEASONAL, HELP YOURSELF, SALAD  
BUFFET

**SATURDAY** NOON – 8PM

CHILLI DOGS

BLYTHBURGH GRILLED PORK SAUSAGE IN A BUN WITH  
HOMEMADE CHILI CON CARNE & TOPPINGS

OR

VEGGIE SAUSAGE & VEGGIE CHILLI

£10

**SUNDAY** NOON – 8PM

BARBECUE & GRILL  
(A SELECTION OF BBQ MEATS)

OR

TERIYAKE PORTOBELLO MUSHROOM

&

VEGGIE KEBAB

£12.50

**MONDAY** NOON – 4PM

PULLED PORK OR VENISON IN A BUN

OR

MUSHROOM & HALLOUMI BURGER

£10

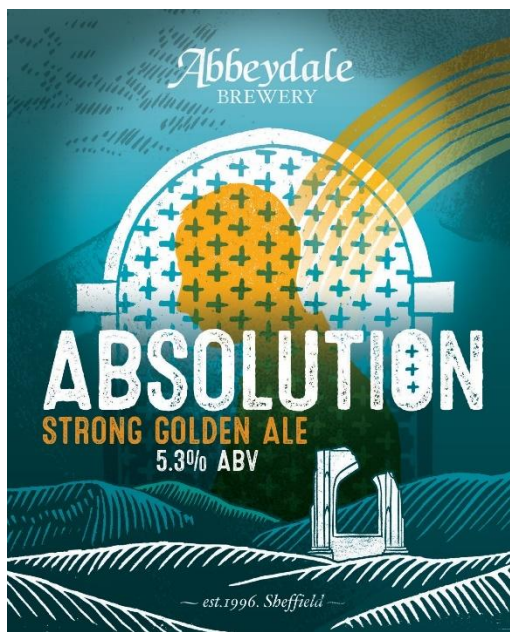
**MONDAY** 4PM – 8PM

HAND MADE PIZZA



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## THE BEERS



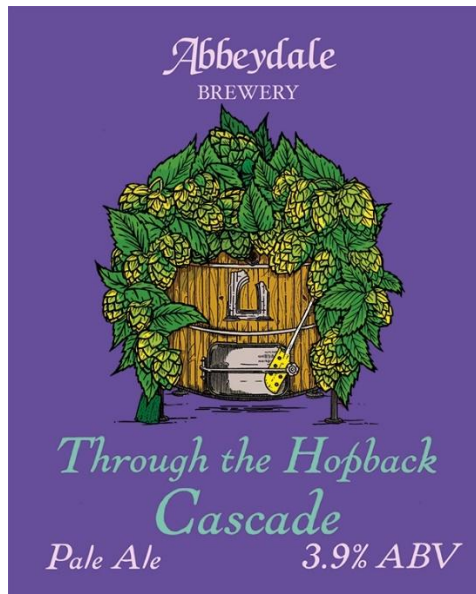
### Abbeydale - Absolution 5.3% (Golden)

Fruity, premium strength golden ale showcasing hops from around the world. Willamette and Cascade in the American corner with fruity, floral flavours, plus Pacific Gem from the Southern Hemisphere for a tropical boost, all beautifully balanced by Bobek and Spalt hops grown by our neighbours over on the continent.



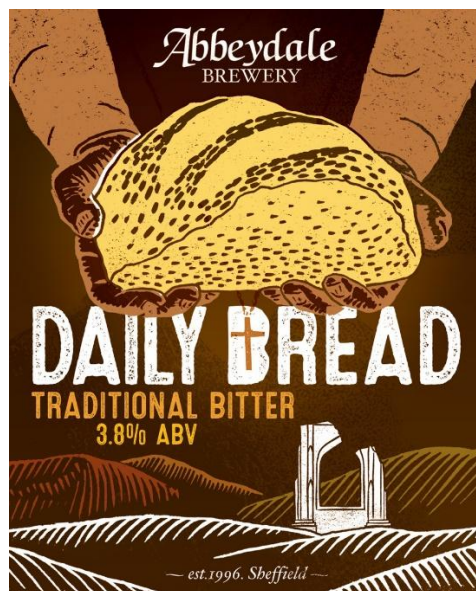
### Abbeydale - Black Mass 6.6% (Black)

One of the world's longest standing Black IPAs and a multiple award winner. Generously hopped with a mix of Columbus, Cascade and Green Bullet. Well-bodied with complex aromas of dark chocolate, pine, coffee and burnt toast, giving way to flavours reminiscent of bitter chocolate, fruitcake and raisins.



### **Abbeydale - Cascade 3.9% (Pale)**

Single hopped with Cascade whole cone hops, expect a crisp, vibrant and balanced beer with rounded citrus notes and a zesty grapefruit finish.

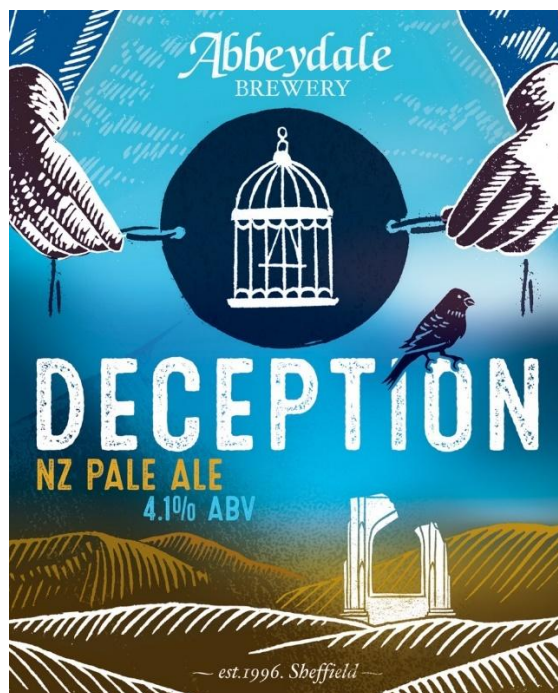


### **Abbeydale - Daily Bread 3.8% (Copper)**

Their take on a classic English bitter: copper coloured, well balanced, malty flavours and a smooth bitter finish. Using British grown Fuggles hops for subtle flavours, enhanced with a touch of Columbus and Bobek.

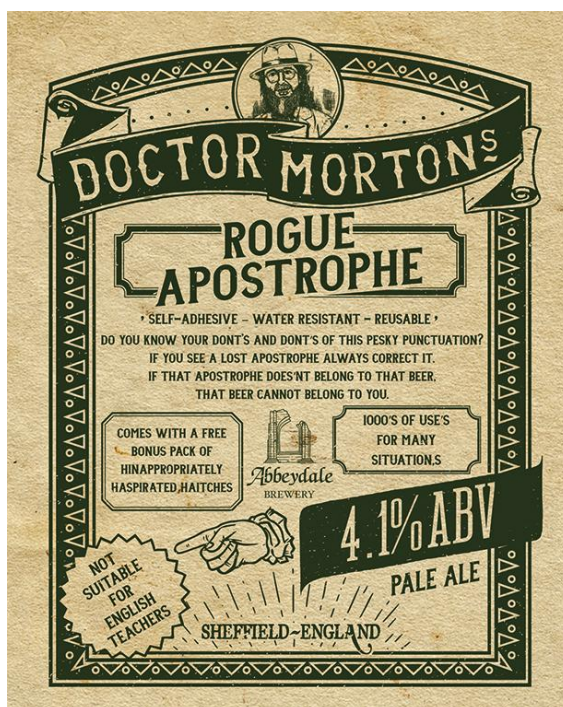


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### Abbeydale - Deception 4.1% (Pale)

Light and refreshing New Zealand pale, showcasing the incredible Nelson Sauvignon Blancs famed for delicious citrus flavours with hints of elderflower, gooseberry and white grape. Primarily hopped with Nelson, balanced by the addition of other hops including Amarillo, Chinook, Galaxy and Columbus giving a crisp bitter finish.

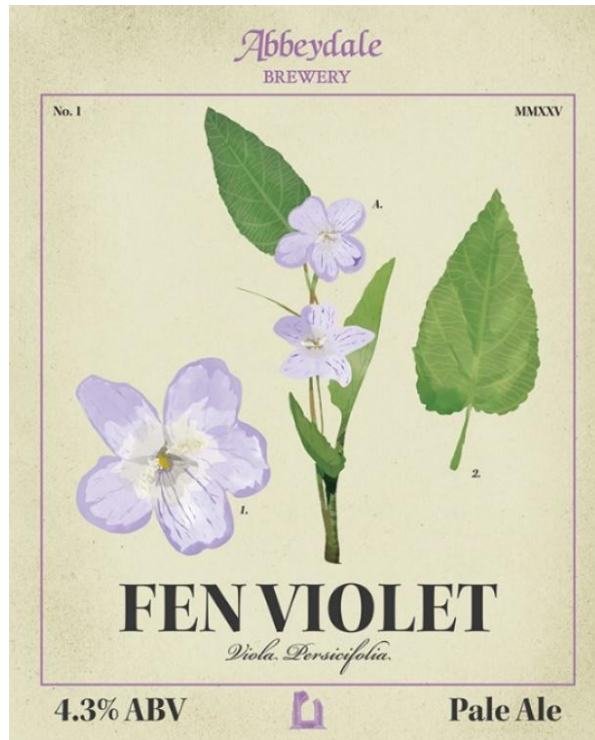


### Abbeydale - Dr Morton's Rogue Apostrophe 4.1% (Pale)

Pale ale with Pacific Gem, Azacca and Cascade hop's. Easy drinking with notes of tropical fruit's and berries. If you see a lost apostrophe always correct it.

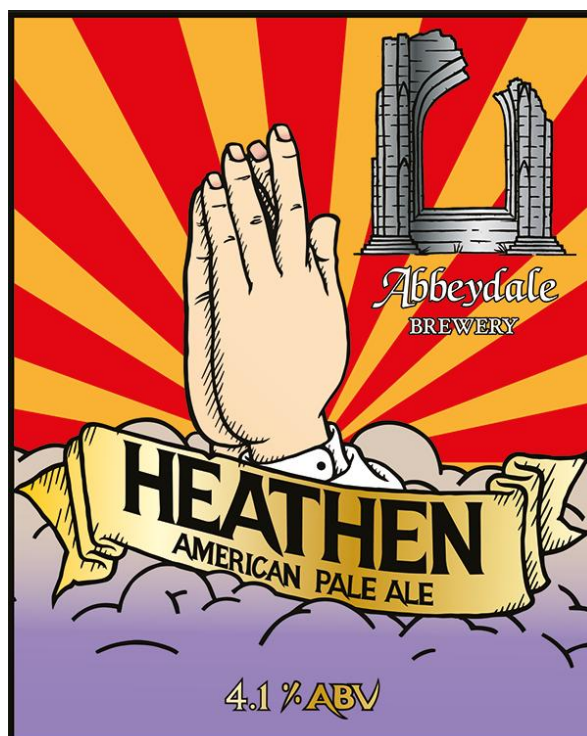


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### Abbeydale - Fen Violet 4.3% (Pale)

Pale ale. Vic Secret and Columbus hops give lovely aromatic qualities, with gentle herbal notes of marjoram in the background and some fruity tropical flavours up front.

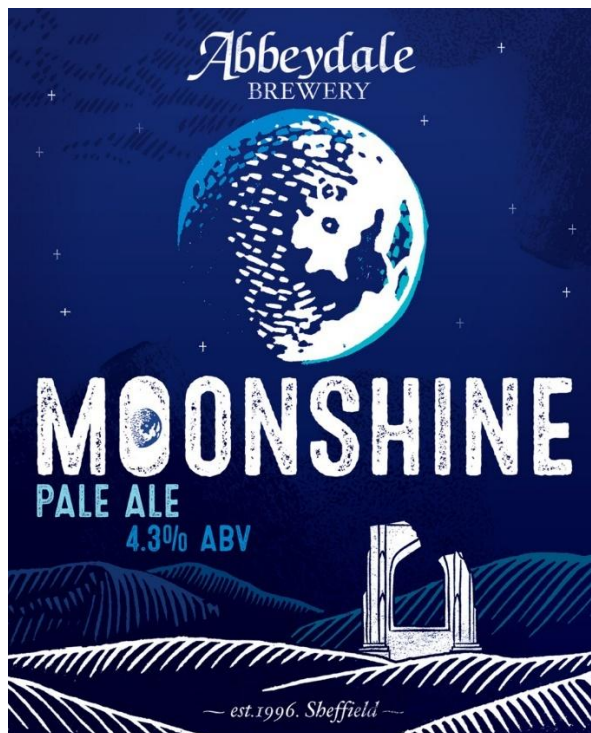


### Abbeydale - Heathen 4.1% (Pale)

Wonderfully refreshing pale session beer showcasing the marvellous Mosaic hops from America. Bursting with tropical fruit flavours and a pleasant citrus bitterness.



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### **Abbeydale - Moonshine 4.3% (Pale)**

Their flagship pale, Moonshine has been in production since 1996, when their brewery led the path to America to experiment with hops never seen in the UK. Almost 30 years down the line and Moonshine is still a firm favourite. Hopped with Willamette, Delta, Citra, Chinook & Centennial - this is a beautifully well-balanced pale perfect for any occasion.

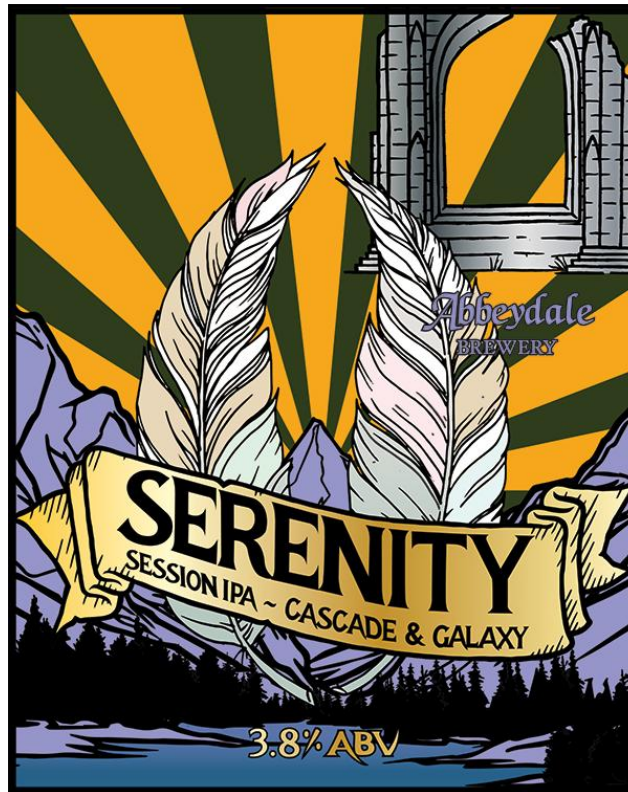


### **Abbeydale -Nuggle 4.2% (Pale)**

A balanced and easy-drinking pale ale, featuring the UK grown hop combo of Nugget and Fuggle! Expect notes of orchard fruits, particularly pears, and delicate hedgerow berry flavours.



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**Abbeydale - Serenity 3.8% (Pale)**

Featuring the sumptuous Galaxy and the ever-reliable Cascade hops, this is a perfectly balanced session IPA, with oodles of hoppy goodness!



**Green Jack - Nightingale Ukraine 7% (Brown)**

A Belgian style well hopped brown ale.

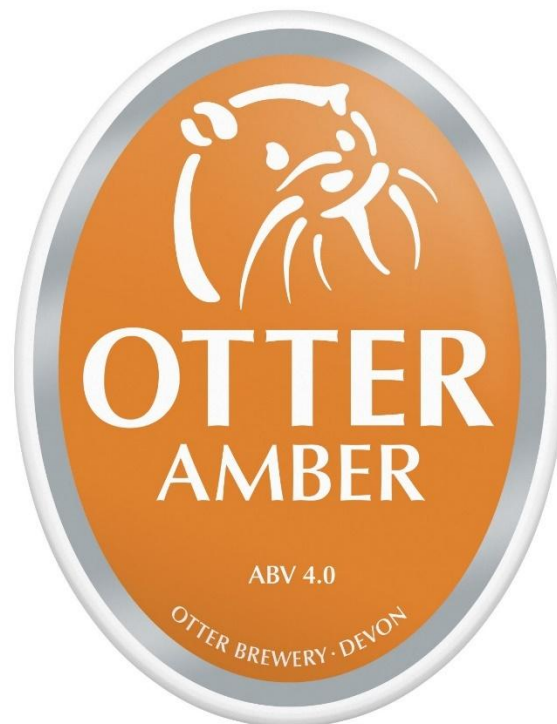


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**Green Jack - Reedling 4.6% (Pale)**

A hoppy pale ale brewed with German Saphir hops.



**Otter Amber 4.0% (Golden)**

Wafts of citrus fruit and spice will entice you to drink. The Cara malt and carefully selected hops in Amber create a balanced, slightly bitter flavour with those fruity, spicy aromas following through to the tastebuds. You might even detect a hint of ginger in there somewhere.



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### **Otter Bitter 3.6% (Bronze)**

Otter Bitter has great condition which adds to its flavour profile. Fruit notes and well-balanced malty flavours are tinged with a hint of bitterness to make Otter Bitter a Devon beer of distinction.



### **Otter Bright 4.3% (Straw)**

Its pale gold colour enhances the great condition of the beer. The strong, citrus fruit aroma follows through into a refreshingly fruity, tasty beer. A subtle bitterness at the end balances the sweeter notes.



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### **Tonbridge - Coppernob 3.8% (Copper)**

A rich Copper robust Bitter, medium Dry with hints of biscuit, fruits, herbs and spices.

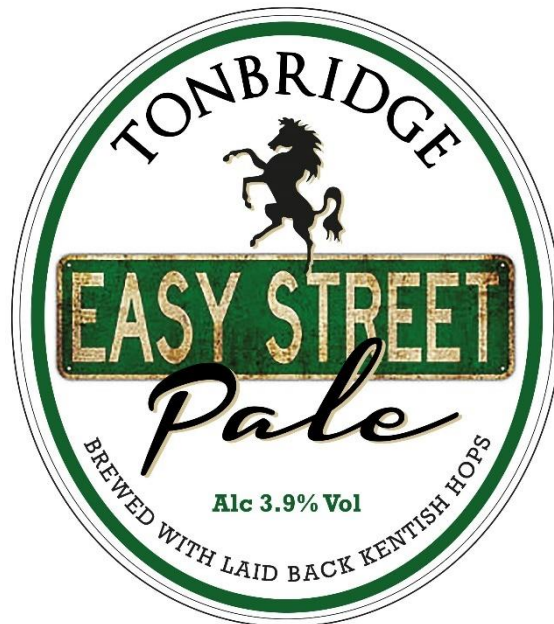


### **Tonbridge - Country Best 4.0% (Tawny)**

A tawny, amber classic style best bitter with hints of caramel, toffee, dark fruits, dark berries and floral herbs.



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**Tonbridge - Easy Street 3.9% (Pale Gold)**

Easy Drinking pale ale, with hints of citrus, stone fruit, peach & mint.



**Tonbridge -Rustic 4.0% (Deep Bronze)**

A best bitter, rich, with hints of coffee and delicate spices.



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## THE CIDERS



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



**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**

### **ABBEYDALE - YORKSHIRE**

An independent brewery founded in 1996 and employee owned since 2024, Sheffield's Abbeydale Brewery blend creativity and innovation with heritage and tradition, reflecting these values across their beers. Their reputation has been built on producing consistently excellent beer, providing exceptional levels of customer service, and just a hint of eccentricity. Abbeydale Brewery truly believe in the power of beer as a mechanism to bring people together, and strive to create a diverse and delicious range which covers the whole spectrum of beer drinkers.

### **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.

### **OTTER - DEVON**

Otter Brewery is a brewery in Luppitt, near Honiton, Devon, and named after the nearby River Otter. The brewery was founded in 1990 by David and Mary Ann McCaig and is still run by the family, who also run two pubs owned by the company, the Holt in Honiton and the Exeter Holt. The company invests heavily in sustainability, with such innovations as a cellar built mostly underground with a sedum roof to save the needs for refrigeration and the use of reed beds to recycle waste water. Otter produce five regular cask beers, two lagers, and two craft keg ales as well as speciality and seasonal beers.

### **TONBRIDGE - KENT**

Established in 2010, Tonbridge have developed a wide range of traditional style and contemporary ales and lagers.

They use high quality malted barley and hops (predominantly Kentish), and a live yeast that is unique to their beers. Being live, rather than dried, their yeast contributes to a full, smooth flavour. They are members of SIBA (Society of Independent Brewers) and are accredited by SALSA, which requires them to meet high standards in production processes, hygiene, product safety and quality control. All their beers are certified as being GLUTEN FREE by an independent UKAS accredited laboratory. They are also suitable for vegans, including their cask ales where isinglass finings are no longer used. They brew with a modern 20 BBL facility which enables them to maintain a wide range of beers in several packaging formats, to meet the needs of all trade sectors.



## **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**

### **Abbeydale - Yorkshire**

Absolution 5.3% (Golden).....

Black Mass 6.6% (Black).....

Cascade 3.9% (Pale).....

Daily Bread 3.8% (Copper).....

Deception 4.1% (Pale).....

Dr Mortons Rogue Apostrophe 4.1%.....

Fen Violet 4.3% (Pale).....

Heathen 4.1% (Pale).....

Moonshine 4.3% (Pale).....

Nuggle 4.2% (Pale).....

Serenity 3.8% (Pale).....



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**Green Jack - Suffolk**

Nightingale Ukraine 7% (Brown).....

Reedling 4.6% (Pale).....

**Otter - Devon**

Amber 4.0% (Golden).....

Bitter 3.6% (Bronze).....

Bright 4.3% (Straw).....

**Tonbridge - Kent**

Coppernob 3.8% (Copper).....

Country Best 4.0% (Tawny).....

Easy Street 3.9% (Pale Gold).....

Rustic 4.0% (Deep Bronze).....

**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  
01502 478240**

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**31<sup>st</sup> Beer Festival 23<sup>rd</sup>, 24<sup>th</sup> & 25<sup>th</sup> August 2025**