



The
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Inn

32ND BEER FESTIVAL

MAY BANK HOLIDAY WEEKEND 2026

SATURDAY 23RD & SUNDAY 24TH NOON - 10PM

MONDAY 25TH NOON - 6PM

BISHOP NICK BREWERY - ESSEX

HERESY 4.0% (GOLDEN)

MARTYR 4.5% (PALE)

RIDLEYS RITE 3.6% (PALE)

GREEN JACK - SUFFOLK

ALBION MILD 3.8% (DARK)

LGM 1 4.2% (PALE)

MAHSEER 5.8% (PALE)

ORANGE WHEAT 4.2% (GOLDEN)

RIPPER 8.4% (AMBER)

HOGS BACK BREWERY - SURREY

HERO IPA 4.0% (PALE)

HOGGIN THE SUNSHINE 3.4% (PALE)

SURREY NIRVANA 4.0% (PALE)

TONGHAM TEA 4.2% (LIGHT AMBER)

TRIPLE FFF BREWERY - HAMPSHIRE

ALTON'S PRIDE 3.8% (AMBER)

APACHE ROSE PEACOCK 4.2% (PALE)

BLACK VELVET 4.2% (BLACK)

COMFORTABLY NUMB 5% (AMBER)

LADY ELEANOUR 4.6% (PALE)

MOONDANCE 4.2% (PALE)

PRESSED RAT & WARTHOG 3.8% (RUBY)

SUNDOWN 4.3% (GOLDEN)

THE CIDERS

GIGGLER - SUFFOLK

ORCHARD CIDER 6.6% (DRY)

SWEET CAROLINE 5% (MEDIUM DRY)

GWYNTY DDRAIG - WALES

BLACK DRAGON 7.2% (MEDIUM DRY)



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THE MUSIC

SATURDAY 23RD

2PM THE BREADCRUMBS

6.30PM ALMOST SUNDAY

SUNDAY 24TH

2PM JAZZFACE

6.30PM RED MECCA

MONDAY 25TH

1PM MARY-JANE & KEITH

3.30PM TABLE 9

The Star Inn
01502 478240

www.wenhastonstar.co.uk



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THE FOOD

BARBEQUE

SATURDAY & SUNDAY NOON – 8PM

MONDAY NOON – 4PM

FROM THE GRILL – BBQ BURGERS & SAUSAGES

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 CHILLI TO YOUR DISH FOR ONLY £2

ALL SERVED WITH A TRAY OF SUMMER SIDES

HOMESLAW, POTATO SALAD, COUS-COUS

ALL OUR MEAT IS PRODUCED LOCALLY AND OUR BUNS ARE SUPPLIED
BY THE BLACK DOG DELI



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THE BEERS



Bishop Nick Brewery – Heresy 4.0% (Golden)

Top-notch pale ale malt and Challenger hops commit the brew to spicy bitterness before Goldings set about delivering citrus and florals.

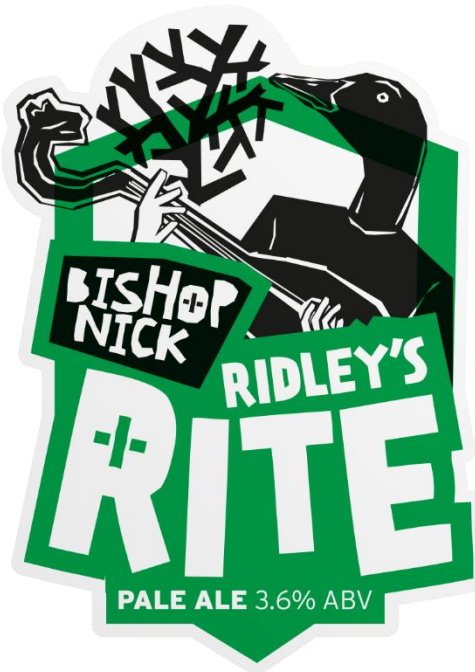


Bishop Nick Brewery – Martyr 4.5% (Pale)

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.

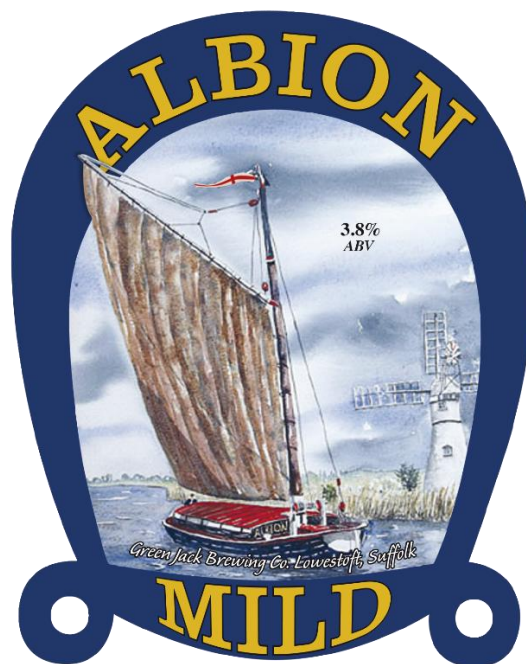


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Bishop Nick Brewery – Ridley's Rite 3.6% (Pale)

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.

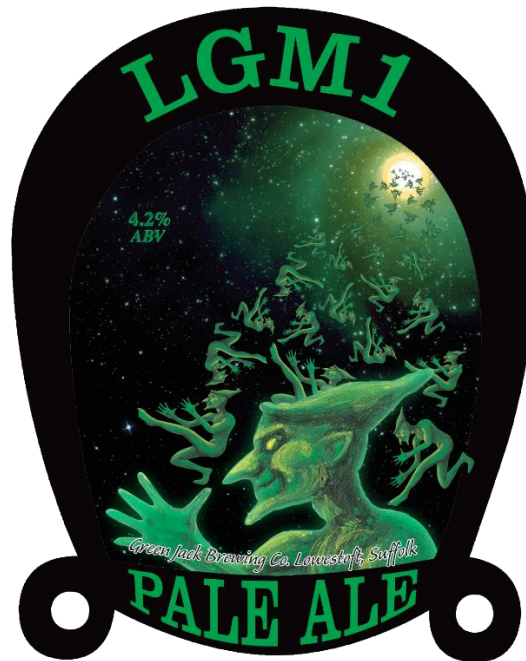


Green Jack – Albion Mild 3.8% (Dark)

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.

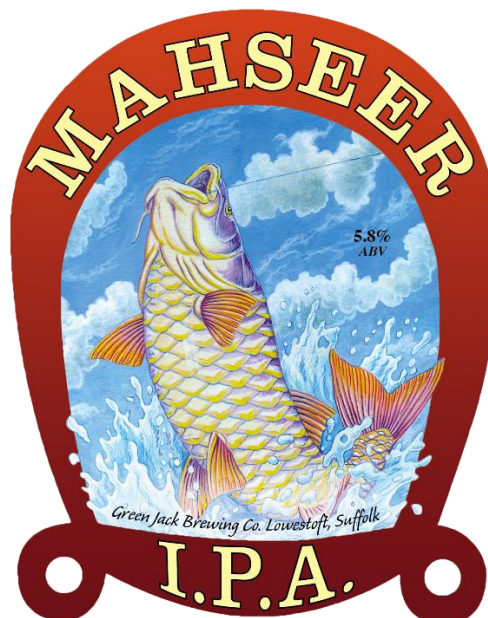


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Green Jack – LGM 1 4.2% (Pale)

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.

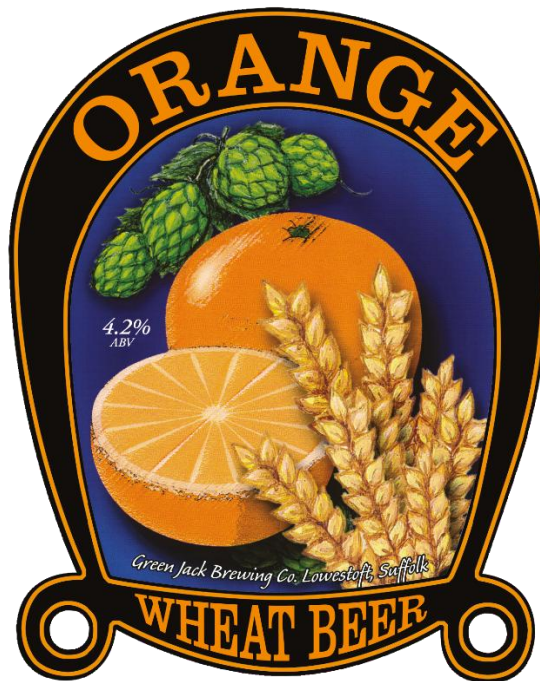


Green Jack – Mahseer 5.8% (Pale)

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



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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.



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.



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Hogs Back Brewery – Hero IPA 4.0% (Pale)

A beautifully balanced Session IPA. Brewed with English Cascade hops, it's brim-full of citrus and tropical flavour, ending with a smooth, dry finish.



Hogs Back Brewery – Hoggin' the Sunshine 3.4% (Pale)

Easy-drinking Pale Ale. Brewed with Pale and Munich malts, along with a touch of wheat for a crisp, light base, before the blend of zingy citrus and mellow tropical fruit notes shine through. Expect a clean, dry finish with zesty grapefruit highlights.

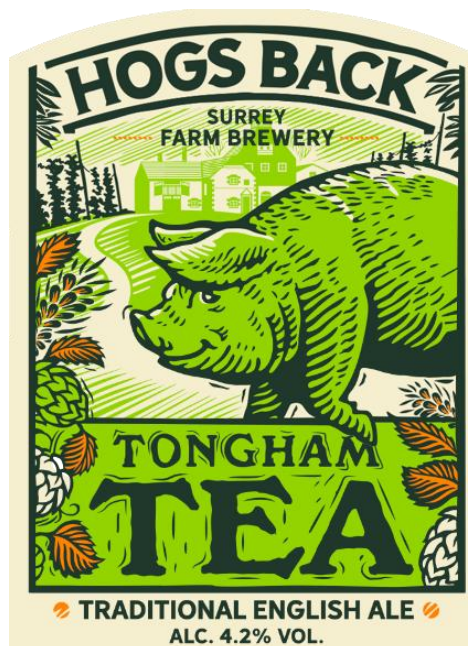


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Hogs Back Brewery – Surrey Nirvana 4.0% (Pale)

A modern and easy drinking, well balanced Session IPA with an enticing aroma blending citrus and tropical notes with a clean, dry finish and characteristic grapefruit high notes. Brewed with Cascade hops from their hop garden and complemented with US Mosaic and Centennial hops added late in the brew to make the perfect tropical marriage.

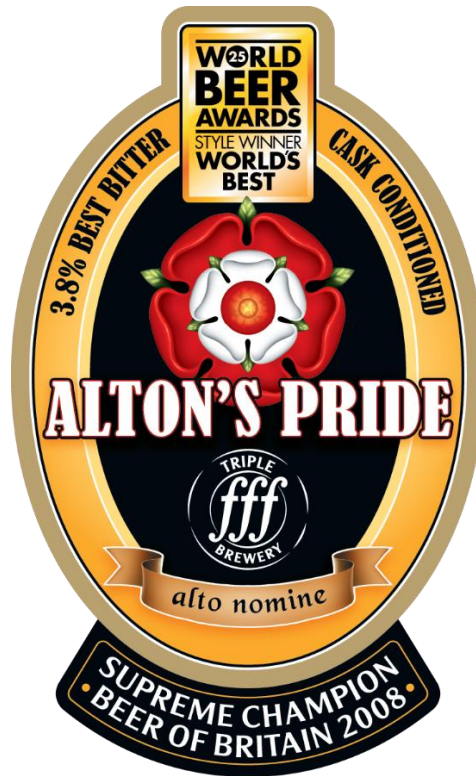


Hogs Back Brewery – Tongham TEA 4.2% (Light Amber)

A classic traditional ale with a malt-forward taste and the hops providing balance. The lingering malt sweetness leads to a long, satisfying finish. Named after the village of Tongham, which they have called home for over 30 years, this Traditional English Ale is small-batch brewed with the finest English malted barley, Surrey-grown hops, and water drawn from the chalk aquifers under the Hogs Back ridge.



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Triple FFF Brewery – Alton's Pride 3.8% (Amber)

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



Triple FFF Brewery – Apache Rose Peacock 4.2% (Pale)

A refreshing pale ale with American Cluster hops to wake up your taste buds. Initial summer fruit flavours recede to hints of blackcurrant with a bitter finish.



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Triple FFF Brewery – Black Velvet 4.2% (Black)

An oatmeal stout - Coffee mouthfeel with a biscuity finish, cascade aroma comes through on the nose, chocolatey and rich.



Triple FFF Brewery – Comfortably Numb 5.0% (Amber)

This deep-amber-coloured ale contains a secret blend of malt and hops which gives a mouth-watering hop aroma, smooth and warming malt flavours and a deep, spicy hop finish.



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Triple FFF Brewery – Lady Eleanor 4.6% (Pale)

A fruity and refreshing pale ale with almost a mild grapefruit up front giving a robust bitterness and a lasting dry finish.



Triple FFF Brewery – Moondance 4.2% (Pale)

A pale ale with copious amounts of American Cascade hops. Wonderfully aromatic floral nose balanced by a gentle bitterness with a hint of sweetness.



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Triple FFF Brewery – Pressed Rat & Warthog 3.8% (Ruby)

A complex mild perhaps not in the traditional sense. Ruby coloured, dark chocolate aroma with hints of blackcurrant and plum leads to a soft yet full roast flavour, fruit and malt vying with the rounded hoppy bittersweet finish. Not only for the mild fanatics but the bitter lovers too.



Triple FFF Brewery – Sundown 4.3% (Golden)

A Golden IPA with mild citra coming through at the end.



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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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**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 BREWERY – 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.

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 Campion Beer of Britain (SILVER overall) for their leading brand *Ridley's Rite* in 2017. Head Brewer Alexander Ratter joined the team in 2018.

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.

HOGS BACK BREWERY - SURREY

Brewing since 1992. Great beer comes from a combination of passion, expertise and the best ingredients, so in 2014 they decided to grow their own hops. It's been a steep learning curve but they nurture, harvest, dry and pack their hops here on the farm.



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TRIPLE FFF BREWERY - HAMPSHIRE

Triple fff launched in 1997 by Graham Trott, a wood worker by trade who was a keen home brewer. In 2023 Triple fff became Triple fff Brewery Ltd with Xen Gladstone coming onboard in partnership and providing a fresh business approach to their very well proven product suite.

The most frequent question they get asked is 'Why are you called Triple fff?'. The answer? Their beers (Alton's Pride aside) are either song or album titles. These now form a very eclectic mix from many genres over many years and continue to grow in number as they create new beers.

From small beginnings with a five barrel plant they now operate **both** a 50 barrel plant and in 2023 commissioned a brand new five barrel plant to enable them to stay true to our creative roots.

The railway station still operates on the stunning steam heritage Watercress Line which runs ten miles between Alton and Alresford only 100 meters from them.

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.

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, are some of the finest traditional ciders available.

Placing flavour and quality at the core.



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ALE NOTES

Bishop Nick Brewery – Essex

Heresy 4.0% (Golden).....

Martyr 4.5% (Pale).....

Ridley's Rite 3.6% (Pale).....

Green Jack – Suffolk

Albion Mild 3.8% (Dark).....

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

Mahseer 5.8% (Pale).....

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

Ripper 8.4% (Amber).....

Hogs Back Brewery – Surrey

Hero IPA 4% (Pale).....

Hoggin' the Sunshine 3.4% (Pale).....

Surry Nirvana 4.0% (Pale).....

Tongham TEA 4.2% (Light Amber).....

Triple FFF Brewery – Hampshire

Alton's Pride 3.8% (Amber).....

Apache Rose Peacock 4.2% (Pale).....

Black Velvet 4.2% (Black).....

Comfortably Numb 5.0% (Amber).....

Lady Eleanor 4.6% (Pale).....

Moondance 4.2% (Pale).....

Pressed Rat & Warthog 3.8% (Ruby).....

Sundown 4.3% (Golden).....



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CIDER NOTES

Giggler – Suffolk

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

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

Gwynty Ddraig – Wales

Black Dragon cider 7.2% (Medium Dry).....

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**NEXT STAR
BEER FESTIVALS
2026**

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

**MAY 2027
34TH STAR FESTIVAL
MAY 29TH, 30TH & 31ST**

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