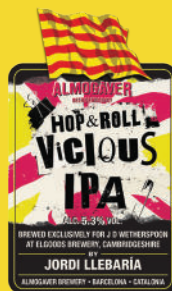


wetherspoon

BEER FESTIVAL NEWS

Wed 4 – Sun 15 Mar



Up to 30 beers | 28 new to Wetherspoon
Including 5 international brewers

CRAFT & DRAUGHT

A new range of draught craft is launching in Wetherspoon's pubs across the UK, including beer from Hertfordshire brewery Mad Squirrel and Greater Manchester-based Seven Bro7hers.

A separate range is available in Scotland, featuring beers from Stewart Brewing and Williams Brothers. The range will vary by pub; use the Wetherspoon app to find availability.

Available in England, Northern Ireland and Wales.



**Seven Bro7hers
Easy IPA**
4.7% ABV pint
Greater Manchester, England



**Mad Squirrel
\$UMO**
4.7% ABV pint
Hertfordshire, England



**Shipyard
American Pale Ale**
4.5% ABV pint
Maine, USA

Available in Scotland.



**Williams Brothers
Joker IPA**
5.0% ABV pint
Alloa, Scotland



**BrewDog
Punk IPA**
5.2% ABV pint
Ellon, Scotland



**Stewart
Hazy IPA**
5.0% ABV pint
Loanhead, Scotland

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Festival beers available on the Wetherspoon app

wetherspoon hotels

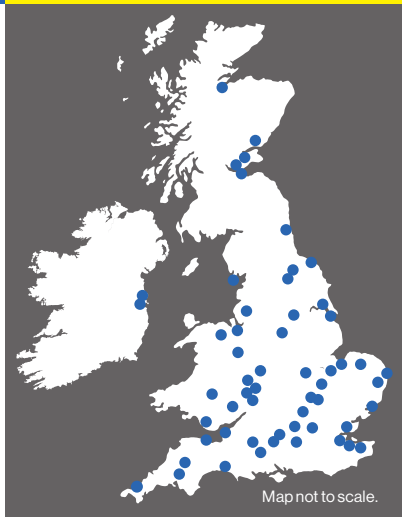
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^{††}UK hotels only.

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across England, Ireland,
Scotland and Wales.



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Food served from
7am to 11pm in the pub.

Included with every booking

Free refills of Twinings tea and
Lavazza coffee in the pub.

Available in every room

Unlimited free Wi-Fi.

Biscuits, kettle, tea,
coffee and hot chocolate.

Complimentary bottles of
still and sparkling water.

Freeview TV.

Hair dryer, iron and ironing board.

Key to the festival ales

Each festival ale has a symbol next to it, telling you what type of ale it is, whether an ale is brewed especially for this festival, a brand-new ale brewed only since 2025 or an ale brewed with unusual ingredients. The key below explains it all.



Festival
ale

Festival ale – brewed for the first time,
exclusively for this festival



International
brewer

International brewer – non-UK brewer



New
ale

New ale – not brewed before 2025



Seasonal
ale

Seasonal ale – an ale not brewed permanently



Special
ale

Special ale – a rare ale brewed again,
especially for this festival



Speciality
ale

Speciality ale – brewed with unusual
ingredients/an unusual style

REAL-ALE TYPES



Pale; very light;
blond; straw



Golden



Amber;
mid brown



Dark brown;
ruby



Black; deep ruby;
very dark

Over 50 hotels across England, Ireland, Scotland and Wales.



Festival beers available on the Wetherspoon app

Bodebrown: Tropical



The beer

Aroma: tropical, fruity, fresh

Taste: light, balanced, refreshing

This session IPA is light, refreshing and highly drinkable. The primary hop, Galaxy, delivers an intense tropical character (passion fruit, pineapple and yellow fruits), supported by Mosaic, adding aromatic complexity, layered fruit character and balance.

The recipe is based on this brewery's well-established beer – Perigosa Baby.

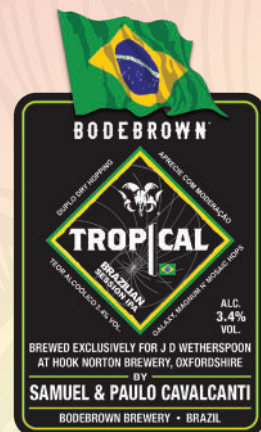
For this special edition, it has been rebranded as Tropical, a name adopted specifically for this Wetherspoon festival, expressing more authentically the recipe's Brazilian nature.



Pale; very light; blond; straw



International brewer



Bodebrown Tropical

Cervejaria Bodebrown, Curitiba, Brazil
Est. 2009

3.4% ABV

This straw-coloured session IPA has aromas of passion fruit, mango and peach, leading to balanced fruit and hop flavours, resulting in a crisp, refreshing character.

Brewed by Samuel and Paulo Cavalcanti at Hook Norton Brewery, Oxfordshire.

Hops: Galaxy, Magnum, Mosaic



Bodebrown's brewery

The brewery

Founded in 2009, it began as a brewery school, having trained more than 8,000 students, playing a central role in the development of Brazilian beer education.

Cervejaria Bodebrown is a small, family-owned, independent craft brewery which, through technical excellence, creativity and consistent product development, has achieved prestige and connections on a global scale, while deliberately maintaining its artisanal character and limited production.

It has gathered over 150 national and international awards and has been named 'best brewery in Brazil' on several occasions, with over 15 medals won in the past three years.

Bodebrown is deeply integrated into the city of Curitiba, recognised as the most multiethnic city in Brazil, with 12 ethnic communities. The brewery promotes free, open-air cultural and folkloric festivals. These events are free of charge, with the beer acting as a cultural glue, connecting people, art and local identity.

Music plays a key role, with strong representation of rock and heavy metal (Iron Maiden, Black Sabbath, Deep Purple, Rush, Yes and tribute bands), alongside folkloric performances such as Wakaba Taiko and traditional European dances.



Jose Augusto, Samuel Cavalcanti, Paulo Cavalcanti and Alois Petz (left to right)

Meet the brewer

Samuel Cavalcanti graduated (2000) in industrial chemistry and has been brewing beer since 2002. He had further training at VLB Berlin (Germany) and the Siebel Institute of Technology (Chicago, USA). Paulo Cavalcanti (Samuel's brother) is also actively involved at the brewery in recipe development, production oversight and strategic decisions.

The brewery's philosophy is rooted in disruption, innovation and the continuous pursuit of new aromas and flavours, while respecting traditional brewing methods.

This project represents the opportunity to bring together two worlds: the genuinely English real/cask ale technique and the modern, tropical and refreshing sensory profile, inspired by Brazil and the new-world approach.

It is a unique experience seeing a beer with a Brazilian tropical character, designed for warm weather, being brewed in an historic UK brewery. It shows how two seemingly parallel worlds can harmoniously meet in a single pint.



Bodebrown's brewery

Good Word: Read the Room

GOOD WORD *Brewing*



The beer

Aroma: leather, dark chocolate

Taste: sweet tobacco, chocolate

This beer is inspired by English brown ales, like Newcastle Brown. We have been developing and tweaking this beer for some time now by using malts (supplied by Thomas Fawcett and Simpson Malts) and including blond roasted oats.

Good Word Read the Room

Good Word Brewing, Georgia, USA
Est. 2017

4.0% ABV

This deep amber beer is brewed in the style of a traditional English brown ale, delivering a balance of deep malt and subtle hop flavours, with hints of dark chocolate.

Brewed by Todd DiMatteo at
Adnams Brewery, Suffolk.

Hops: Goldings



Amber;
mid brown



International
brewer



Good Word's brewery

The brewery

It was established in 2017 in Duluth, Georgia, by Todd DiMatteo, Mike Gallagher, Tom Moore, Andrew Case and Dave Blanchard.

It enjoys a scratch kitchen which hosts beer dinners with some of the best breweries in the country. It also hosts three festivals on its town green, one being lager focused (called Little Beer), featuring 90 of the best craft breweries in the US and beyond.

Another festival is Mighty Fine, the west coast IPA festival, with almost 70 breweries combined with, of all things, professional wrestling. Last of all is the Les Bon, saison and oyster fest, with live bluegrass, oyster farmers and about two dozen brewers.

It has received a Craft Beer & Brewing 20 Best award and was listed in the USA's 10 best brewpubs. It also won first place at ACAT for its cask ale/bitter. Good Word Brewing's mission is a simple one: fostering community through exceptional food, beer and hospitality.

Meet the brewer

Interestingly, Todd DiMatteo had been just a homebrewer before opening Good Word brewery and restaurant. After a few months of being open, the original brewer he'd hired left – and he took the reins... with no experience. The brewery now has the seventh Cask Marque awarded in the USA.

It has poured at festivals around the United States and Belgium and been mentioned in magazine write-ups and two books – one a cookbook and the other The World's Greatest Beers From Pilsen to Portland, featuring its English mild.



Good Word's public house



Todd DiMatteo



Malteza: Session IPA



The beer

Aroma: citrusy, fruity, fresh

Taste: citric/tropical fruits, refreshing, low bitterness

In Mexico, people used to drink 'aguas frescas' (water mixed with fruit and/or spices). One such particularly popular flavoured water in Mexico has hibiscus flowers in it, so to share this concept and a bit of the Mexican culture, this brewery decided to create Session IPA.



Malteza Session IPA

Cervecería Malteza, Mexico City, Mexico
Est. 2014

4.8% ABV

This golden hoppy beer is brewed with the addition of hibiscus flowers, providing a light red tinge to its colour and distinctive notes in its subtle tanginess. With the firm fruity flavour of hops, this gives a very refreshing, pleasant lasting finish.

Brewed by Jess Martínez at
Oakham Ales, Cambridgeshire.

Hops: Amarillo, Cascade, Citra



Golden



International
brewer



Speciality ale
– brewed with
unusual ingredients/
an unusual style



Malteza's brewery

The brewery

Malteza was established in 2014 by Jess Martínez. The brewery has won many medals over the years, with five gold, three silver and one bronze – all of them in Japan, Korea and Mexico. The brewery's philosophy centres on respect for processes and ingredients, quality and professionalism, yet also on experimentation and innovation.

It tries to use unique ingredients to create experiences for beer-lovers. Jess started participating in small beer festivals, with five beer styles. One year later, with improved recipes, she decided that she wanted to grow her brand and produce it in a more exacting way, so she rebranded and started contract brewing, keeping only one: Morrigan, the flagship of Malteza.

It has been awarded medals all around the world and is well recognised in Mexico, because of its quality. In recent years, Malteza has also helped breweries to grow and improve through consultancy work.



Malteza's brewery

Meet the brewer

Jess Martínez (head brewer/founder) started as a homebrewer 14 years ago. Her love for beer brought her to dive into flavours, aromas and the history of beer. She then started training to become a beer judge.

She founded Malteza in 2014. Her favourite part about brewing is bringing the idea of a beer to life, with the highlight of her career so far being receiving the Ninkasi award for 'best female brewer' from the Mexican Craft Brewers' Association for her international achievements in the beer industry.



Jess Martínez

Almogàver: Vicious IPA

CRAFTED IN BARCELONA

ALMOGÀVER

BEER DEMOCRACY

The beer

Aroma: tropical, citrusy, floral

Taste: dry, bitter, fruity

This is a bold west coast IPA, honouring Sid Vicious's authentic, rebellious and defiant spirit. It features aromas of white fruit, blueberry, tangerine, papaya and pineapple. It is bright yellow and clear, with compact pearl-white foam and gentle carbonation. Its fruity body is rounded off by herbal notes and a crisp, dry bitterness, enhancing its excellent drinkability.

One of Almogàver's bestsellers, it has earned five medals since its launch in 2018: two gold, one silver and two bronze, two of which have been in the last three years. This beer festival is the first time it has been available in Wetherspoon's pubs.



Almogàver Vicious IPA

Almogàver Brewery, Catalonia, Spain
Est. 2016

5.3% ABV

This straw-coloured beer has aromas of white fruit and blueberries, leading to intense flavours of tangerine and papaya and a refreshing, dry, bitter finish.

Brewed by Jordi Llebaria at
Elgood's Brewery, Cambridgeshire.

Hops: Cascade, Chinook, Huell Melon, Mosaic



Pale; very
light; blond;
straw



International
brewer



Almogàver's brewery

The brewery

Founded in 2009 by Víctor Cerdan, Almogàver is a pioneering microbrewery and a benchmark in Catalonia and Spain's craft beer scene. Born as a gipsy brewery, it established a state-of-the-art facility in 2017 in La Verneda i La Pau (Barcelona), with high-growth potential.

In the last three years at major competitions, it has earned 24 medals (nine gold, seven silver and eight bronze) across 10 style types. After the pandemic, it opened an in-house restaurant and taproom, hosting gigs and offering its multiaward-winning beers, including gluten-free, organic and zero-mile options.

It stands out for its innovation, quality, diverse sensory experiences, sustainable processes and its beer philosophy, championing genuine variety and freedom of choice for demanding beer enthusiasts and health-conscious consumers.

Meet the brewer

Jordi Llebaria is a prominent brewer from Barcelona who began as a passionate homebrewer. In 2007, he became a professional brewer at a Catalan brewery, using traditional English equipment acquired from the former Wolf Brewery (Norfolk) and brewing real ales, among other styles.

Over the years, his dedication has taken him worldwide, joining beer festivals and collaborating with well-known craft breweries such as Against the Grain (Kentucky), Amager Bryghus and Evil Twin Brewing (Denmark). In 2016, his work received significant recognition with an award for 'best brewery' at the Barcelona Beer Challenge, an event which brought together over 140 breweries from 15 countries.



Jordi Llebaria and Víctor Cerdan



Almogàver's brewery

Birrificio Italiano: Nigredo



The beer

Aroma: roasted, piney, earthy

Taste: chicory coffee, herbal, nutty

Nigredo is the real-ale twist on Birrificio Italiano's classic hoppy dark lager. Boasting a velvety and round body, it showcases the unique character of toasted Fuggles, combined with Admiral, Challenger, Citra, East Kent Goldings and Wolf hops. These are integrated with the chicory coffee, bitter chocolate and hazelnut notes from roasted and dark malts.

Brewed specifically for this festival and exclusive to the event, it is inspired by its original lager counterpart, as well as by the wonderful world of porters, stouts and dark ales typical of the UK and its brewing traditions.



**Black;
deep ruby;
very dark**



International
brewer



Birrificio Italiano Nigredo

Birrificio Italiano, Lombardy, Italy
Est. 1996

6.0% ABV

This black lager has herbal and red fruit aromas, leading to roast malt, chocolate and coffee flavours, balanced by a lingering bitterness in the finish.

Brewed by Agostino Arioli at Batemans Brewery, Lincolnshire.

Hops: Admiral, Challenger, Citra, East Kent Goldings, Fuggles, Wolf



Birrificio Italiano's team, including Agostino Arioli (second from left)



Birrificio Italiano's brewery

Meet the brewer

Agostino Arioli's passion for beer originated during his teens – with early rudimentary homebrewing experiments. Years later, after graduating as an agrarian with an experimental thesis on the colloidal properties of beer foam, Agostino discovered (in 1989) what a brewpub was during a visit to Canada's Granville Island brewery.

Seven years later, he founded Birrificio Italiano in Lurago Marinone (Como), which opened to the public in April 1996. Boasting a two-hectolitre brewhouse, Birrificio launched its first two beers: Rossoscura and Tipopils.

While the former of the two beers has since disappeared, the latter has stayed pretty much unchanged and become a worldwide sensation: the world's first dry-hopped Pilsener, mother of the Italian Pilsener substyle.

The brewery

Birrificio Italiano was established in April 1996 as a brewpub in Lurago Marinone, by brothers Agostino and Stefano Arioli. One of the pioneers on the Italian craft beer scene, this brewery's philosophy focus from day one has been the will to brew beers 'for drinkers', unpasteurised, unfiltered and additive-free.

Originator of the Italian Pilsener substyle with its trademark dry-hopped Pilsener, Tipopils, Birrificio evolved, in 2006, from its original brewpub into a free-standing brewing operation – when the brewery moved out of the building which, to this day, still houses the original pub, situated just three kilometres away.

Thirty years from the start, the philosophy remains unchanged: beers for drinkers, brewed with the utmost respect for the environment, the people and beer itself.



Agostino Arioli

Brains: Crimson Legend

BRAINS



The beer

Aroma: fruity, malty, rich

Taste: smooth, warming, full bodied

This bold, characterful Welsh ale lives up to its striking name. Deep ruby in colour, with a rich malt backbone, it delivers layers of caramel sweetness, toasted grain and subtle dark fruit, balanced beautifully by a gentle hop bitterness.

Smooth, rounded and wonderfully moreish, it offers warmth, depth and a satisfying finish which lingers, with soft hints of toffee and roast malt. Brewed with care, craft and true Brains heritage, this beer celebrates tradition, while bringing a modern edge to a classic ale style. Distinctive, memorable and proudly Welsh, it's a beer made to savour – pint after pint.



**Dark brown;
ruby**



Brains Crimson Legend

Brains Brewery, Cardiff
Est. 1882

4.8% ABV

This traditional ruby ale has a rich malty and fruity character, balanced by a well-rounded hop bitterness and a moreish dried fruit finish.

Hops: *Challenger, Fuggles, Styrian Golding*

Brains' brewery



The brewery

Brains stands as the quintessential drink and an iconic brand, representing the pride of Wales and revered as the nation's toast. In a remarkable tale of continuity, it remains under the ownership of the descendants of its founders, who, in 1882, assumed control of a fledgling brewery tucked behind a Cardiff pub.

Its passion for beer runs deep! Since its 1882 inception, Brains has been crafting exceptional beers in the heart of Cardiff, using only the finest locally sourced ingredients. The portfolio includes the timeless Brains SA and the immensely popular The Rev James range, complemented by a diverse selection of seasonal and craft beers catering to every palate.

Modern additions, such as Bayside Lager and Barry Island IPA, join this illustrious line-up. As a Welsh brewery rooted in family ownership, it takes pride in its independence and celebrates the vibrant journey which has shaped its colourful history.

Meet the brewer

Bill Dobson began his brewing career in 1994 at Burton-on-Trent's Ind Coope brewery, learning the cask beer craft while brewing classics such as Draught Burton Ale, Ansell's and Greenall's.

Following the brewery's transition to Bass, he went on to brew iconic beers including Draught Bass, Worthington and Stones. Awarded as master brewer in 2000, Bill joined Brains as head brewer in 2007, overseeing the brewing of Brains favourites, including SA, Dark and The Rev James.

Passionate about cask beer throughout his career, a true highlight has been leading the design and construction of Dragon Brewery, creating a new home for Brains and enabling exciting new brewing innovation.



Bill Dobson



Brains' brewery

Stu Brew: Exam Room Tears



The beer

Aroma: sweet, nutty, maple

Taste: rich, smooth, syrup

This was first brewed for CAMRA's 2019 Newcastle Beer & Cider Festival as Stu Brew's entry to the Battle of the Beers competition, where it came runner-up in the judging, yet was voted 'canniest beer' by those attending the festival.

This complex blend of dark malts is complemented by the addition of maple and pecan essences. It is perfectly balanced and usually available only within a 20-mile radius of Newcastle. This special collaboration version, brewed with the help of St Austell Brewery, contains all of the traditional recipe's ingredients, yet with the added benefit of St Austell's house yeast strain.



**Black;
deep ruby;
very dark**



Special ale – a rare ale brewed again, especially for this festival



Speciality ale – brewed with unusual ingredients/ an unusual style

Stu Brew Exam Room Tears

Stu Brew, Newcastle University
Est. 2014

5.5% ABV

The brewing team from Stu Brew has travelled down to Cornwall's St Austell Brewery to brew a special, collaborative version of this beer. It is a complex stout, brewed using maple syrup and pecan nuts to deliver a sweet, smooth and decadent experience.

Hops: Cascade, Simcoe, Target



Stu Brew's brewery

The brewery

Stu Brew is an extra-curricular student experience project operated through the Newcastle University students' union's Go Volunteer initiative. Established in 2013, with production beginning a year later, Stu Brew was founded by Red Kellie (now of First & Last Brewery).

It aims to upskill students through running a 6BBL microbrewery, giving them opportunities and experiences beyond the classroom. A 10-strong team of dedicated students, supported by Chris and volunteer co-ordinators Sandy Tse and Lawrie Shrimpton, oversees the production of around 15,000L/year.

Students gain knowhow in brewing, marketing, sales, design, finance and much more by volunteering to help in running the commercial enterprise, with some going on to a career in the sector.



Chris O'Malley

Meet the brewer

Dr Chris O'Malley is a senior lecturer in chemical engineering at Newcastle University and the academic lead and driving force behind Stu Brew. His primary focus is around student education, holding a senior management role in the science, agriculture and engineering (SAGe) faculty.

He is also an external examiner for the Chartered Institute of Brewing & Distilling. With over 15 years' practical brewing experience, Chris first fell in love with the brewing process working part time at the Scottish and Newcastle Brewery during the summer holidays of 2001. He cites as a highlight of his brewing career being asked to judge the 'technical' category of the 2024 British Guild of Beer Writers awards.



Stu Brew's brewery

Stewart: Canongate Best



STEWART
BREWING



The beer

Aroma: biscuity, floral, earthy

Taste: caramel, orange peel, gentle spice

This classic premium best bitter pours a clear, inviting amber, reflecting its traditional roots. Its aroma features balanced biscuity malt, complemented by gentle floral and earthy hop notes from Challenger and Olicana.

On the palate, extra pale, crystal, amber and chocolate malts create a satisfying malt backbone, revealing subtle layers of caramel and soft toast. Hints of orange peel add brightness, while a delicate touch of gentle spice provides both depth and refinement.

The bitterness is smooth and well judged, leading to a clean, refreshing finish. This is a moreish bitter which rewards every sip.



Amber;
mid brown



Stewart Canongate Best

Stewart Brewing, Midlothian
Est. 2004

4.5% ABV

This amber beer has an inviting aroma, leading to a superb balance of floral, earthy hops and biscuit malt, complemented by subtle caramel notes and hints of orange and spice.

Hops: Challenger, Olicana



The brewery team

The brewery

Founded in 2004 by Steve and Jo Stewart, Stewart Brewing is a family-run, independent brewery based in Edinburgh, blending tradition with innovation. With a strong focus on cask ales, the brewery has expanded to include bottles, kegs cans, gluten-free options and the popular alcohol-free Scot-Free range.

Over the past three years, Stewart Brewing has won multiple awards for cask excellence, innovation and sustainability, reflecting its commitment to quality and creativity. Sustainability is central to the brewery's solar-panel power operations, while its CO₂ capture reduces emissions and spent grain supports local farms, with all packaging fully recyclable.

By championing local provenance, ethical practices and inclusive brewing, Stewart Brewing produces beers which the Edinburgh community, and further afield, is proud to support.



Stewart's brewery

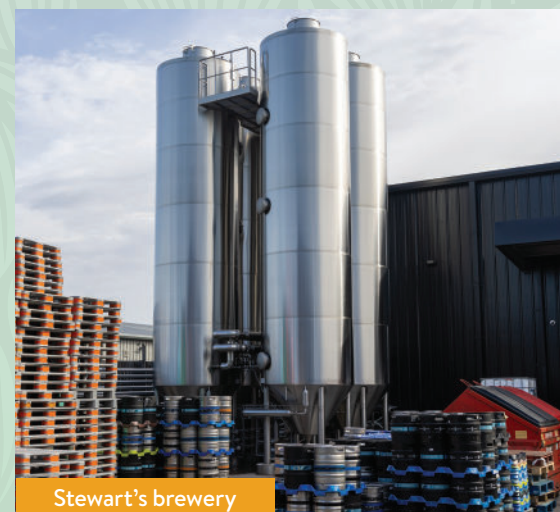


Craig Scotland

Meet the brewer

Head brewer Craig Scotland has been brewing for over a decade. His passion for beer began in his teens, homebrewing with his father for family celebrations, sparking a life-long interest in the craft.

After studying hospitality management, he completed an MSc in brewing and distilling at Heriot-Watt University and joined Stewart Brewing, working his way up to head brewer by 2016. Craig values the balance of tradition, consistency and innovation in real ale, with his career highlight being the brewery's naming as 'brewer of the year' in 2020 at the Scottish Beer Awards.



Stewart's brewery



Real-ale types



- FA** Festival ale – brewed for the first time, exclusively for this festival
- IB** International brewer – non-UK brewer
- NA** New ale – not brewed before 2025
- S** Seasonal ale – an ale not brewed permanently
- SA** Special ale – a rare ale brewed again, especially for this festival
- SP** Speciality ale – brewed with unusual ingredients/an unusual style

1 Bodebrown Tropical 3.4% ABV

Cervejaria Bodebrown, Curitiba, Brazil. Est. 2009

This straw-coloured session IPA has aromas of passion fruit, mango and peach, leading to balanced fruit and hop flavours, resulting in a crisp, refreshing character. Brewed by Samuel and Paulo Cavalcanti at Hook Norton Brewery, Oxfordshire.

Hops: Galaxy, Magnum, Mosaic

**2 Woodforde's Voyager 3.4% ABV**

Woodforde's Brewery, Norfolk. Est. 1981

This black mild has a sweet roasted malt flavour, with hints of chocolate and caramel, resulting in a smooth, creamy, malty character.

Hops: Goldings

**3 Redemption Yard Work 3.6% ABV**

Redemption Brewing, London. Est. 2010

This refreshing light golden pale ale has a pale malt base and smooth body, complemented by fruity hop notes and a balanced bitterness

Hops: Amarillo, Cascade, Chinook

**4 Elgood's Shug Monkey 3.8% ABV**

Elgood's Brewery, Cambridgeshire. Est. 1795

This tawny session bitter has a gentle hop aroma, leading to a full-flavoured, fruity character, with hints of orange and grapefruit, balanced by malty notes.

Hops: Amarillo, Challenger

**5 Hogs Back Juliet 3.8% ABV**

Hogs Back Brewery, Surrey. Est. 1992

This golden beer, a collaboration with Mondo Brewing, is generously hopped to provide complex fruit aromas and flavours, balanced by a sturdy malt flavour.

Hops: Cascade, Citra, Hallertau Blanc

**6 Fyne Ales Driftwood 4.0% ABV**

Fyne Ales, Cairndow, Argyll. Est. 2001

This hazy, deep amber beer has a toasted malt and soft caramel aroma, leading to smooth, nutty, gentle fruit flavours and a refreshing finish.

Hops: Mosaic, Motueka, Rakau

**7 Good Word Read the Room 4.0% ABV**

Good Word Brewing, Georgia, USA. Est. 2017

This deep amber beer is brewed in the style of a traditional English brown ale, delivering a balance of deep malt and subtle hop flavours, with hints of dark chocolate. Brewed by Todd DiMatteo at Adnams Brewery, Suffolk.

Hops: Goldings

**8 Hook Norton Brewed Awakening 4.0% ABV**

Hook Norton Brewery, Oxfordshire. Est. 1849

This red-hued beer is brewed in the style of an American red ale, with aromas of zesty grapefruit and subtle caramel leading to a crisp, refreshing flavour of citrus and gentle malt.

Hops: Azacca, Centennial, Chinook

**9 Oakham Soul Synergy 4.0% ABV**

Oakham Ales, Cambridgeshire. Est. 1993

This red ale has aromas of tropical and citrus fruits continuing into the flavour, balanced by a complex and spicy rye bitterness.

Hops: Cascade, Olicana, Savinjski Golding

**10 Saltaire Elderflower Blonde 4.0% ABV**

Saltire Brewery, West Yorkshire. Est. 2006

This blond beer has a subtle elderflower aroma, leading to a balance of elderflower and fruit notes in the flavour and resulting in a distinctive, refreshing character.

Hops: Magnum, Saaz

**11 Thornbridge Pink Grapefruit Pale 4.0% ABV**

Thornbridge Brewery, Derbyshire. Est. 2005

This straw-coloured beer bursts with a zesty, citrus character, its pink grapefruit notes mingling with tropical hints and balanced by a subtle malt backbone.

Hops: Cascade, Mosaic

**12 Harviestoun Noble Pair 4.2% ABV**

Harviestoun Brewery, Clackmannanshire. Est. 1983

This chestnut-coloured beer has a strong malt character, with notes of caramel, nuts, biscuit and toffee, balanced by mellow grassy hop notes.

Hops: East Kent Goldings, Fuggles

**13 St Austell Good Tides 4.3% ABV**

St Austell Brewery, Cornwall. Est. 1851

This red ale has a predominantly malty character, with a complex blend of crisp, ruity and rich flavours, balanced by an emerging hoppiness in the finish.

Hops: Cascade, Chinook, Harlequin

**14 Acorn Bourbon Vanilla Porter 4.5% ABV**

Acorn Brewery, South Yorkshire. Est. 2003

This ruby beer has a coffee and chocolate aroma, with the addition of bourbon vanilla imparting a creamy character which complements the liquorice and coffee flavour.

Hops: Challenger



15 Castle Rock Navigator 4.5% ABV**Castle Rock Brewery, Nottinghamshire. Est. 1998**

This golden beer has a floral and strong earthy hop aroma, leading to flavours of grapefruit, orange and pine, with hints of spice, to deliver a refreshing character.

Hops: *Cascade, Columbus***16 Shepherd Neame Lucky 'Lips 4.5% ABV****Shepherd Neame Brewery, Kent. Est. 1698**

This golden beer has hints of mango, passion fruit and spice in its aroma, leading to a moderate bitterness, tropical notes and a clean, refreshing finish.

Hops: *Solero (UK)***17 Stewart Canongate Best 4.5% ABV****Stewart Brewing, Midlothian. Est. 2004**

This amber beer has an inviting aroma, leading to a superb balance of floral, earthy hops and biscuit malt, complemented by subtle caramel notes and hints of orange and spice.

Hops: *Challenger, Olicana***18 Brains Crimson Legend 4.8% ABV****Brains Brewery, Cardiff. Est. 1882**

This traditional ruby ale has a rich malty and fruity character, balanced by a well-rounded hop bitterness and a moreish dried fruit finish.

Hops: *Challenger, Fuggles, Styrian Golding***19 Malteza Session IPA 4.8% ABV****Cervecería Malteza, Mexico City, Mexico. Est. 2014**

This golden hoppy beer is brewed with the addition of hibiscus flowers, providing a light red tinge to its colour and distinctive notes in its subtle tanginess. With the firm fruity flavour of hops, this gives a very refreshing, pleasant lasting finish. Brewed by Jess Martínez at Oakham Ales, Cambridgeshire.

Hops: *Amarillo, Cascade, Citra***20 Adnams Flat White 5.0% ABV****Adnams Brewery, Suffolk. Est. 1872**

This black porter is hugely indulgent in character, with fruity, earthy and roasted notes from its infused coffee beans, resulting in a rich and complex flavour experience.

Hops: *Admiral, Goldings***21 Daleside Export 5.0% ABV****Daleside Brewery, North Yorkshire. Est. 1992**

This copper-coloured beer has a predominantly rich and malty character, complemented by floral and bitter hop notes to provide a balanced flavour and lasting finish.

Hops: *Bobek, Cascade***22 Kirkstall Howe Sound 5.0% ABV****Kirkstall Brewery, West Yorkshire. Est. 2011**

This straw-coloured IPA has a resinous hop aroma, leading to zesty citrus, grapefruit and pine flavours, balanced by a subtle malt sweetness and a crisp, hoppy character.

Hops: *Centennial, Chinook***23 Salem Coastal Confusion 5.0% ABV****Batemans Brewery, Lincolnshire. Est. 1874**

This light amber beer is brewed in the style of a west coast IPA, with pine and citrus aromas leading to tropical fruit notes, a balanced bitterness and a smooth, crisp finish.

Hops: *Chinook, Harlequin, Mosaic, Simcoe***24 Vale Pitch Perfect 5.0% ABV****Vale Brewery, Buckinghamshire. Est. 1995**

This light amber IPA has an inviting hoppy aroma, leading to floral and fruity hop flavours, balanced by emerging malt notes in its long, distinctive finish.

Hops: *Bramling Cross***25 Rooster's Nectar 5.2% ABV****Rooster's Brewing, North Yorkshire. Est. 1993**

This straw-coloured pale ale is brewed using New Zealand hop varieties, delivering generous gooseberry and passion fruit flavours and resulting in a fruity, refreshing character.

Hops: *Nelson Sauvin, Rakau***26 Almogàver Vicious IPA 5.3% ABV****Almogàver Brewery, Catalonia, Spain. Est. 2016**

This straw-coloured beer has aromas of white fruit and blueberries, leading to intense flavours of tangerine and papaya and a refreshing, dry, bitter finish. Brewed by Jordi Llebaria at Elgood's Brewery, Cambridgeshire.

Hops: *Cascade, Chinook, Huell Melon, Mosaic***27 Stu Brew Exam Room Tears 5.5% ABV****Stu Brew, Newcastle University. Est. 2014**

The brewing team from Stu Brew has travelled down to Cornwall's St Austell Brewery to brew a special, collaborative version of this beer. It is a complex stout, brewed using maple syrup and pecan nuts to deliver a sweet, smooth and decadent experience.

Hops: *Cascade, Simcoe, Target***28 Robinsons Trooper Red 'n' Black 5.8% ABV****Robinsons Brewery, Cheshire. Est. 1838**

This ruby porter is brewed using a blend of malts, providing a roasted malt and caramel backbone, with hints of liquorice and honey, and resulting in a rich, warming character.

Hops: *Bobek, Cascade, Goldings***29 Birrificio Italiano Nigredo 6.0% ABV****Birrificio Italiano, Lombardy, Italy. Est. 1996**

This black lager has herbal and red fruit aromas, leading to roast malt, chocolate and coffee flavours, balanced by a lingering bitterness in the finish. Brewed by Agostino Arioli at Batemans Brewery, Lincolnshire.

Hops: *Admiral, Challenger, Citra, East Kent Goldings, Fuggles, Wolf***30 Green Jack Orange Wheat Grand Cru 6.0% ABV****Green Jack Brewing, Suffolk. Est. 2003**

This golden wheat beer has a subtle sweet orange aroma, leading to soft citrus flavours which delight the palate and a distinctive, refreshing character, culminating in a subtle sweet finish.

Hops: *Chinook*

Festival ale checklist

Real-ale types



Notes

Score out of 10

| | | | |
|----|--|--|----------------------|
| 1 | Bodebrown Tropical 3.4% ABV | | <input type="text"/> |
| 2 | Woodforde's Voyager 3.4% ABV | | <input type="text"/> |
| 3 | Redemption Yard Work 3.6% ABV | | <input type="text"/> |
| 4 | Elgood's Shug Monkey 3.8% ABV | | <input type="text"/> |
| 5 | Hogs Back Juliet 3.8% ABV | | <input type="text"/> |
| 6 | Fyne Ales Driftwood 4.0% ABV | | <input type="text"/> |
| 7 | Good Word Read the Room 4.0% ABV | | <input type="text"/> |
| 8 | Hook Norton Brewed Awakening 4.0% ABV | | <input type="text"/> |
| 9 | Oakham Soul Synergy 4.0% ABV | | <input type="text"/> |
| 10 | Saltaire Elderflower Blonde 4.0% ABV | | <input type="text"/> |
| 11 | Thornbridge Pink Grapefruit Pale 4.0% ABV | | <input type="text"/> |
| 12 | Harviestoun Noble Pair 4.2% ABV | | <input type="text"/> |
| 13 | St Austell Good Tides 4.3% ABV | | <input type="text"/> |

Notes

Score out of 10

| | | | |
|----|---|--|----------------------|
| 14 | Acorn Bourbon Vanilla Porter 4.5% ABV | | <input type="text"/> |
| 15 | Castle Rock Navigator 4.5% ABV | | <input type="text"/> |
| 16 | Shepherd Neame Lucky 'Lips 4.5% ABV | | <input type="text"/> |
| 17 | Stewart Canongate Best 4.5% ABV | | <input type="text"/> |
| 18 | Brains Crimson Legend 4.8% ABV | | <input type="text"/> |
| 19 | Malteza Session IPA 4.8% ABV | | <input type="text"/> |
| 20 | Adnams Flat White 5.0% ABV | | <input type="text"/> |
| 21 | Daleside Export 5.0% ABV | | <input type="text"/> |
| 22 | Kirkstall Howe Sound 5.0% ABV | | <input type="text"/> |
| 23 | Salem Coastal Confusion 5.0% ABV | | <input type="text"/> |
| 24 | Vale Pitch Perfect 5.0% ABV | | <input type="text"/> |
| 25 | Rooster's Nectar 5.2% ABV | | <input type="text"/> |
| 26 | Almogàver Vicious IPA 5.3% ABV | | <input type="text"/> |
| 27 | Stu Brew Exam Room Tears 5.5% ABV | | <input type="text"/> |
| 28 | Robinsons Trooper Red 'n' Black 5.8% ABV | | <input type="text"/> |
| 29 | Birrifacio Italiano Nigredo 6.0% ABV | | <input type="text"/> |
| 30 | Green Jack Orange Wheat Grand Cru 6.0% ABV | | <input type="text"/> |

Subject to local licensing restrictions and availability at participating free houses.
Photography/illustration is for guidance only. See food menu for symbol explanations.
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BEER FESTIVAL

Wed 4 – Sun 15 Mar



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