

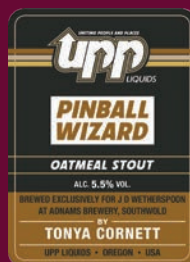
wetherspoon

Beer Festival

News

Wed 7 – Sun 18 Oct

Up to **30** beers, all new to Wetherspoon, including **5** international brewers



Cask ale at Wetherspoon

Use the app to see which beers are available and what's coming next in any Wetherspoon pub.



Wetherspoon is proud to work with over 250 brewers across the UK and Ireland.



ALE

MON to WED

Lower prices - Guest ales

Excludes
14 - 28 Dec (inclusive)
and bank holidays.

Inside this issue

4 Wetherspoon hotels

5 Key to the festival ales

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wetherspoon hotels

**Not available^{††}
on Booking.com
or any website
apart from our own.**

Book direct.

**Our rooms^{††} are
only available at
jdwetherspoon.com,
on the app
or by phone.**

^{††}UK hotels only.

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



The Greenwood Hotel, Northolt, London

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

Included with every booking

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

Available in every room

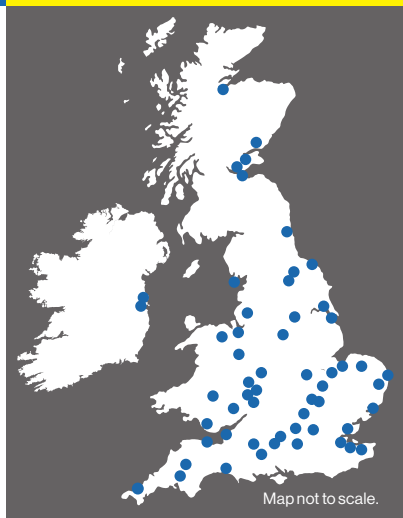
Unlimited free Wi-Fi.

**Biscuits, kettle, tea,
coffee and hot chocolate.**

**Complimentary bottles of
still and sparkling water.**

Freeview TV.

Hair dryer, iron and ironing board.



Scan to find out more.

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

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



Lion: Mango IPA



The beer

Aroma: tropical, mango, summery

Taste: juicy, bright, fresh

A burst of Singapore's endless summer in a glass, this is brewed with a blend of hop varieties, alongside tropical mango.

Lion was inspired to produce this new and exclusive beer, made especially for Wetherspoon, to bring a taste of Singapore to a cask beer here in the UK and showcase southeast Asia's signature fruit.

Fresh, bright and bursting with flavour, this is a bit of sunshine in a pint.

Lion Mango IPA

Lion Brewery, Singapore
Est 2018

4.5% ABV

This golden session IPA is infused with mango, resulting in an intense aroma, a balanced fruitiness and a juicy, thirst-quenching character.

Brewed by Ian Leigh and Will Julius at Elgood's Brewery, Cambridgeshire.

Hops: Citrullicious, El Dorado, Magnifico, Tetra, Warrior



Golden



International
brewer



Speciality ale
– brewed with
unusual ingredients/
an unusual style



Lion

The brewery

Standing proud in the heart of London from 1836 for over 100 years, Lion Brewery was renowned for shipping its exquisite IPAs and ales around the world. Today, established afresh in Singapore and London by Will, Ben and Harry and driven by a fierce passion for brewing the finest sessionable beers, Lion strives to elevate every experience, in the relentless pursuit of the best of times. With a flagship brewpub in the heart of Singapore and a presence across six markets and three continents, Lion continues to go from strength to strength.

Lion Brewery has won awards for its Island Lager, Pale Ale, English Bitter and Paradise Saison at the prestigious Asian Beer Championships – and most recently won a gold medal for its non-alcoholic Free Hit XPA.



Lion



Ian Leigh

Meet the brewer

Ian Leigh has worked in brewing for 44 years. His career began in petrochemicals, yet his passion for beer moved him (in August 1982) to Scottish & Newcastle at Royal Brewery Manchester. After spending time in its UK, Irish and French breweries, he moved internationally to work in China and across southeast Asia.

Ian loves real ale because it's brewed locally, fresh and with no element of mass-production. Additionally, it's live beer, with a balance between layered flavours and aromas, plus that creaminess you just don't get from commercial beers.

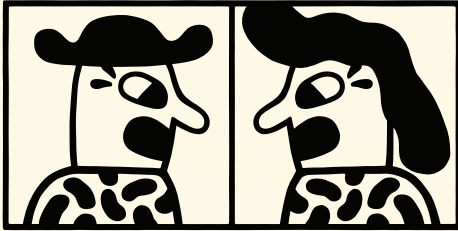
Some highlights include producing McEwan's Export as the first Scottish beer brewed in China and helping to steer brewing excellence at the independent Lion Brewery in the latter stages of his career.



Will Julius



Mikkeller: English Dream Pilsner



Mikkeller

The beer

Aroma: fruity, floral

Taste: tropical fruit, toasted malt

This beer was inspired by one of the oldest beers in Mikkeller's portfolio – a cold IPA called American Dream.

For the Wetherspoon festival, this has been re-created using ingredients all sourced from England – hence the beer's name.



Mikkeller English Dream Pilsner

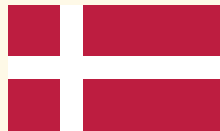
Mikkeller, Copenhagen, Denmark
Est. 2005

4.5% ABV

This hazy golden beer has a fruity and floral hop aroma, while its initial malt and toast flavour leads to tropical fruit notes and a smooth bitterness.

Brewed by Mikkel Bjergsø at
Batemans Brewery, Lincolnshire.

Hops: East Kent Goldings, Harlequin, Target



Golden



International
brewer



Speciality ale
– brewed with
unusual ingredients/
an unusual style



Mikkeller's public house

The brewery

Mikkeller started in 2006 when Mikkel Bjergsø and Kristian Keller began homebrewing in a Copenhagen kitchen. Lacking a physical facility, they pioneered a 'nomad brewing' set-up, collaborating with breweries worldwide, with their inventive brews quickly earning critical acclaim and international renown. This success fuelled rapid expansion into over 40 locations across Europe and Asia.

Beyond bars, Mikkeller fosters global community through its international Mikkeller Running Club and its flagship Mikkeller Beer Celebrations – annual beer festivals uniting top global breweries and thousands of enthusiasts in Beijing, Copenhagen and beyond.

Instead of traditional competitions with industry arbiters, Mikkeller prioritises real drinkers' feedback. Reflecting this philosophy, the brewery was recognised in the Untappd Community Awards as the number-one most-awarded international brewery and fourth most-awarded globally.



Mikkeller's public house



Mikkel Bjergsø

Meet the brewer

In 2003, Mikkel Bjergsø was a maths and chemistry teacher who had begun making home beers with his childhood friend Kristian Keller, trying to replicate beers from the American craft beer scene. Following the 2006 launch of Mikkeller, they used a 'nomad brewing' model, renting spare capacity at established breweries, instead of buying their own equipment. One of the first beers launched was Beer Geek Breakfast, voted best stout in the world (2006).

Mikkel loves the tradition most of all. In a rapidly changing world, where things come and go, cask (real ale) is a way to slow down and enjoy something which has been a part of British beer culture for centuries.

He feels that he has achieved a lot over the past 20 years, so naming some of his highlights is quite tough. Some of the stand-out ones: starting one of the world's biggest running clubs (Mikkeller Running Club); being named third-best brewery in the world; brewing beer, opening bars in London and becoming friends with his childhood idol Rick Astley.



Urbrew: Oolong ESB



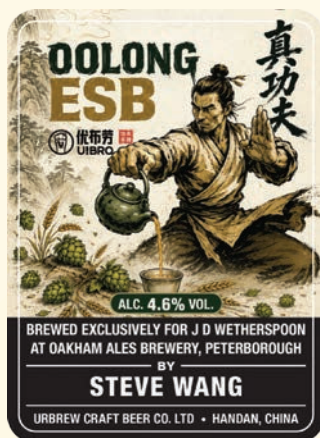
The beer

Aroma: biscuity, floral, honeyed

Taste: malty, balanced, smooth

Brewed exclusively for this beer festival, this beer combines the rich malt character of a traditional English extra-special bitter with the subtle complexity of Chinese oolong tea, contributing delicate floral, honeyed and lightly toasted notes which complement the beer's balanced malt profile and gentle bitterness.

The result is a smooth, easy-drinking ale which remains true to its British roots while introducing a distinctive Chinese influence, the word 'oolong' being an English transliteration of the Chinese 'wū lóng', meaning 'black dragon'.



Urbrew Oolong ESB

Urbrew Craft Beer, Hebei Province, China
Est. 2013

4.6% ABV

This amber beer is predominantly malty in character, balanced by subtle hop flavours, while its addition of tea gives complexity and light tannin notes in the finish.

**Brewed by Steve Wang at
Oakham Ales, Cambridgeshire.**

Hops: Fuggles, Target



**Amber;
mid brown**



**International
brewer**



**Speciality ale
– brewed with
unusual ingredients/
an unusual style**



Urbrew

The brewery

Founded in 2013, Urbrew has grown into one of China's leading craft beer companies, operating the country's largest craft beer taproom network, with more than 3,000 locations nationwide. Built around a commitment to fresh, high-quality beer, the company combines modern brewing techniques with a strong focus on innovation and consistency.

Over the past decade, Urbrew has won numerous awards at major international beer competitions, introducing craft beer to consumers across hundreds of Chinese cities. Alongside brewing, the company actively supports industry education, international collaboration and beer culture development. Today, Urbrew continues to expand globally through export projects, brewing partnerships and the creation of new beers inspired by different cultures and traditions.

Meet the brewer

Steve Wang is the international business director at Urbrew, having spent over a decade working in the craft beer industry. After founding and operating his own brewery in northern China, he joined Urbrew to focus on product innovation, international collaborations and global market development.

A passionate advocate for brewing culture, Steve has worked with breweries across Europe and Asia, creating beers combining local traditions with new ideas. He enjoys real ale particularly for its balance, drinkability and ability to showcase brewing skills without relying on extremes.



Steve Wang



Urbrew



Varvar: Session Golden Ale

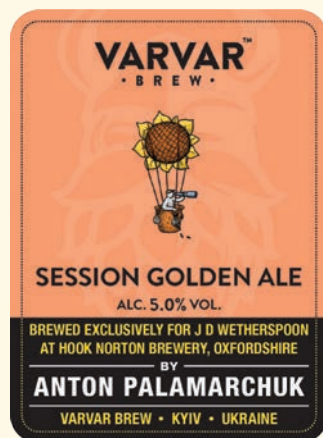


The beer

Aroma: stone fruit, honey, honeysuckle

Taste: sweet, round, medium-bodied

Brewed especially for this beer festival, this is a new, lighter version of Varvar's signature Ukrainian Golden Ale. At 5.0% ABV, it retains the character of its original, while offering a lighter and more drinkable profile. Coriander is the beer's distinctive ingredient, adding a subtle citrus and spicy character. The beer, with its aromas of stone fruit, honey and honeysuckle, was inspired by the idea of presenting a recognisably Ukrainian style for British drinkers.



Varvar Session Golden Ale

Varvar Brew, Kyiv, Ukraine

Est. 2015

5.0% ABV

This golden beer has a malty, fruity aroma, leading to a rich flavour and moderate sweetness, while the addition of coriander delivers subtle spicy notes and a clean finish.

Brewed by Anton Palamarchuk
Hook Norton Brewery, Oxfordshire.

Hops: Huell Melon, Magnum



Golden



**International
brewer**



Varvar

The brewery

Varvar Brew is an independent craft brewery founded in 2015 by Vasyl Mikulin in a former sawmill in Kyiv. Today, it operates two brewhouses and produces traditional, modern, barrel-aged, sour and experimental beers. Quality is central to everything it does, from carefully choosing ingredients to working with seasonal produce and sourcing local fruits, berries and herbs directly from growers.

Ukrainian ingredients play an important role, alongside more unusual additions like tomatoes, gherkins, horseradish, beetroot and birch sap. In 2025, four Varvar beers won a silver medal each at international festivals, competitions and collaborations, sharing its brewing culture, local ingredients and distinctive approach with drinkers worldwide.



Varvar



Anton Palamarchuk

Meet the brewer

Having been brewing professionally since 2015, Anton Palamarchuk is the senior brewer at Varvar Brew. A qualified engineer, he joined the brewery before its official opening, helping to assemble and commission its first 500-litre brewhouse. This practical beginning gave him a deep understanding of both brewing technology and daily production.

Career highlights include international collaborations with breweries from different countries and representing Varvar Brew at major beer festivals, including at Copenhagen's Mikkeller Beer Celebration. He values, above all else, real ale's balance of flavour and aroma. Beer should be enjoyable and create an emotional response. He also sees lager as a brewer's honest exam: if the lager is clean, the rest of the range is usually in safe hands.



UPP Liquids: Pinball Wizard



The beer

Aroma: nutty, roasted coffee, caramel

Taste: nutty, dark chocolate, coffee

This rich full-bodied oatmeal stout is brewed with generous portions of golden promise malt (adding a nutty complexity) and flaked oats, creating a smooth, silky mouthfeel and lasting creamy head. Carefully selected roast malts deliver aromas of roasted coffee, dark chocolate and subtle caramel, while the flavour combines notes of nutty malt, bittersweet cocoa and freshly brewed coffee. It is exceptionally balanced, with a gentle sweetness leading to a satisfying roasted finish. Inspired by traditional British oatmeal stouts, it showcases the depth and complexity which dark malts and oats bring to a modern interpretation of the style.



**Black;
deep ruby;
very dark**



International
brewer

UPP Liquids Pinball Wizard

UPP Liquids, Oregon, USA
Est 2025

5.5% ABV

This black oatmeal stout is brewed as a love letter to those who like dark beers. The soft nuttiness and velvety texture from the oats combine with smooth roasted coffee and chocolate to deliver a complex, memorable beer.

**Brewed by Tonya Cornett at
Adnams Brewery, Suffolk.**

Hops: Northern Brewer





UPP Liquids

The brewery

In 2025, Tonya Cornett partnered with then Immersion Brewing Company, founded in 2016 by Seane Lampe and Amanda Plattner, which rebranded to UPP Liquids (short for 'uniting people and places'), built on the belief that great beer brings people together. As a brewer-owned brewery, it combines award-winning craftsmanship with a strong sense of community, creating innovative beers to share in a welcoming inclusive environment.



UPP Liquids team

Meet the brewer

Tonya Cornett has been brewing professionally for over 25 years, having completed formal brewing studies at Siebel Institute of Technology and Doemans Academy in Germany. At Bend Brewing Company, she earned international recognition as the first woman to be named World Beer Cup 'small brewpub brewer of the year'.

Tonya next moved (in 2012) to 10 Barrel Brewing Company to lead its innovation team, centring on recipe design. One of the first brewers in the US to brew kettle sours (now embraced by the larger brewing community), she was free to explore traditional and experimental brewing methods.

Highlights of her last two years include: 'large brewery of the year' (Oregon Beer Awards); gold, silver and bronze (Festival of Barrel Aged Beer); the Russell Schehrer Award (World Beer Cup) for 'excellence in brewing innovation'; the highest medal count (in 2024) of any brewery (Great American Beer Festival); Cucumber Crush (one of Tonya's signature beers) named one of the 'top 20 beers of 2024' (Craft Beer and Brewing Magazine).

Having brewed for this festival before for other breweries, this time, Tonya is representing UPP Liquids – her own brewery. Her favourite aspect of the job is producing beers with a flavour depth which continues evolving in the cask, gaining the freshest-possible pint.



Tonya Cornett



Conwy: Autumn Red



The beer

Aroma: biscuit, caramel, roasted

Taste: honey, pastry, bittersweet

Conwy Autumn Red is brand new and exclusive to Wetherspoon, brewed to mark the season. The recipe leans on carared malt and a touch of carafa III to build its deep amber-red hue, backed by melanoidin malt for that rich, toasty depth. Hopped with German Herkules (a high-alpha variety often reserved for bittering big, bold beers), it gives a firm, clean backbone. The beer was inspired by head brewer Paul's love of autumn – the leaves turning a blazing red around the brewery. That red, fittingly, is also the colour of Wales, making this ale a reflection of both the season and Conwy's home.



**Dark brown;
ruby**



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



Conwy Autumn Red

Conwy Brewery, Conwy
Est. 2003

4.5% ABV

This autumnal ruby ale has burnt orange on the nose and a full, hoppy character, balanced by rich malty flavours and dry orange notes in the finish.

Hops: Centennial, Comet, Herkules



Conwy

The brewery

Conwy Brewery was established in 2003 by Gwynne Thomas, a chemist by trade, whose passion for ale brewing began with experimental home-brews in his Llandudno garage. It became the first brewery in Conwy for over 100 years, growing from those early days into a 930m² site in Llysfaen, where a small team still hand-crafts every pint.

In the last three years, Conwy's Telford Porter was crowned CAMRA's 'champion beer of Wales', with Rampart Brown Ale also taking bronze in the same competition. Sustainability runs deep too: a rooftop solar system cuts electricity use by around 30%, spent grain goes to local cattle feed and beers are naturally conditioned using minimal water and chemicals – proudly crafted in Wales, with care for the land from which they come.

Meet the brewer

Something of a local icon along the north Wales coast, Paul Hughes has been the brewery's head brewer for 18 years. What he loves most about real ale is its honesty – no shortcuts, no gimmicks, just proper ingredients and time-served skill. At Conwy, that means brewing a range of traditional ales really well, without chasing every passing trend, while still embracing newer styles alongside, rather than instead of, them. The highlight of his career has been watching Conwy's reputation grow from a small local brewery to a name well known across Wales and into neighbouring areas – with Conwy Autumn Red the latest reflection of that journey.



Paul Hughes



Conwy



Mauldons: Maple



The beer

Aroma: caramel, biscuity, sweet

Taste: clean, bitter, malty

This best bitter takes its inspiration from the history and traditional brewing methods at the heart of Mauldons since 1795.

It is a proper English best bitter, carefully crafted to deliver the balance, character and drinkability expected from a classic pint.

A carefully selected malt bill of pale, crystal, caramalt and black malt creates its distinctive deep chestnut hue, while Challenger hops provide a firm, clean bitterness and Fuggles bring a classic, gently earthy hop aroma.

The result is a beautifully balanced and highly drinkable bitter, combining rich malt character, subtle caramel sweetness and a clean, satisfying bitterness. Traditional in inspiration, yet brewed for today's drinker, reflecting both where Mauldons has come from and its continued passion for brewing great cask ale.



Mauldons Maple

Mauldons Brewery, Suffolk
Est. 1982

4.5% ABV

This new, seasonal beer is a traditional chestnut-coloured bitter, displaying classic English hop notes throughout, balanced by a lasting, malty finish.

Hops: *Challenger, Fuggles*



**Amber;
mid brown**



**New
ale**



Mauldons

Meet the brewer

Head brewer Steve Birch has worked at Mauldons for 43 years. He started as a cask-washer, when it was a small company, and is now responsible for producing fine-quality beers which can compete against any brewery in the UK – consistency is key.

Steve sees brewing real ale as a hobby which he loves... and feels very lucky. He said: “You see raw ingredients and end product – you are involved in every aspect from grain to glass.

“I’m excited that you can keep pushing the boundaries with new brews, while staying true to the traditional techniques making Mauldons’ beers what they are.”

The highlight of Steve’s career at Mauldons is when Black Adder was named ‘champion beer of Britain’ in 1991.



Steve Birch

The brewery

Established in 1795 by Anna Maria Mauldon, at the Bull Hotel in Sudbury, Mauldons is the oldest brewery in East Anglia. Today, it continues that tradition from its Suffolk home, producing award-winning ales, including its flagship Silver Adder, Suffolk Pride and Black Adder, alongside seasonal and small-batch brews.

Its beers have earned recognition at regional, national and CAMRA competitions, including ‘champion bitter’, SIBA bronze and East Anglia CAMRA awards. Mauldons is committed to sustainability, from locally grown barley and cattle feed to solar-powered operations.

Brewing at Mauldons is built on passion, experience and people. Steve Birch has been part of the brewery since the early 1980s, with the brewery’s new cold store proudly named in his honour – The Birch Building.



Mauldons



Cairngorm: Autumn Nuts



The beer

Aroma: nutty, fruity, malty

Taste: nutty, autumn fruits, fresh

It has been over five years since this beer has been brewed on draught. It goes down very well in the autumn, with its distinct, nutty, autumn fruit and malty aromas and flavours.

It is a light copper colour, with its roast crystal malt giving a nutty flavour while its blend of European and American hops leaves a fresh autumn fruit finish.



Cairngorm Autumn Nuts

Cairngorm Brewery, Highlands
Est. 1997

4.8% ABV

This copper-coloured seasonal beer is brewed using the finest roast crystal malt, delivering a malty, nutty flavour, balanced by a hoppy, autumn-fruit finish.

Hops: Cascade, Perle



**Amber;
mid brown**



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



Cairngorm

The brewery

Cairngorm Brewery is situated in Aviemore, in the heart of the Cairngorms National Park, and employs 15 full time. The brewery's owner wanted to create a business which created a career (not just a job) for local people.

Being one of the most renowned award-winning breweries in Scotland, it is extremely proud that its beers continue to receive awards from both CAMRA and SIBA at a national level, offering a range of craft kegged and bottled beers, along with a traditional range of real ales.

Based in a national park, the brewery takes its green credentials very seriously. Solar panels are installed on both buildings, with a CO₂ recovery system purifying the CO₂ from fermentation to reuse for carbonating bottles and kegs. The brewery, working towards net zero, repurposes spent grain, as it goes to a local farmer to fertilise his land. Spent hops are recycled as food waste. They say that there is always more to be done to improve sustainability.



The brewery team



Liam Anderson

Meet the brewer

Liam Anderson, 33, was raised in the small village of Boat of Garten, a stone's throw from the brewery. He has worked at the brewery for over 13 years, starting as production assistant. He joined the brew team in 2014, learning the tricks of the trade and eventually progressing into the head brewer's role around June 2016.

He is passionate about craft brewing and developing new products, discovering new ingredients and flavours to help to produce some amazing beers, really enjoying learning about new trends in the sector and using this to develop experimental beers and question the norms of established traditional ales.

Liam said: "There have been many highlights in my time in the industry, from the day I was offered the head-brewer role, to the first time we won 'champion beer of Scotland', with Black Gold, and the recent award wins with Wildcat. Credit must be given to everyone at the brewery... truly the cogs keeping Cairngorm Brewery operating."



Real-ale types

Pale; very light;
blond; straw

Golden

Amber;
mid brownDark brown;
ruby

Black; deep ruby; very dark

Festival ale –
brewed for the first
time, exclusively
for this festivalInternational
brewer –
non-UK brewerNew ale – not
brewed before 2025Seasonal ale –
an ale not brewed
permanentlySpecial ale – a rare
ale brewed again,
especially
for this festivalSpeciality ale –
brewed with unusual
ingredients/an
unusual style**1 Mad Squirrel Red Dawn 3.4% ABV**

Mad Squirrel Brewery, Hertfordshire. Est. 2004

This modern, deep chestnut mild has a light body, with roasted notes and a subdued hop character, leading to a nutty finish on the palate.

Hops: *Bramling Cross, Challenger***2 Otter Reggae 3.4% ABV**

Otter Brewery, Devon. Est. 1990

This new golden pale ale delivers a floral, fruity aroma, leading to a light, fruity flavour and a smooth, refreshing finish.

Hops: *Calypto***3 Titanic On Duty 3.4% ABV**

Titanic Brewery, Staffordshire. Est. 1985

This straw-coloured beer is clean and refreshing, with zesty citrus leading to herbal hop notes, balanced by a subtle sweet malt flavour.

Hops: *Cascade, Challenger, Columbus***4 Loch Lomond Flying South 3.7% ABV**

Loch Lomond Brewery, West Dunbartonshire. Est. 2011

This hazy straw-coloured pale ale delivers generous notes of pineapple, passion fruit, peach and grapefruit – in both its aroma and its refreshing, hoppy flavour.

Hops: *Nectaron***5 JW Lees Old Blighty 3.9% ABV**

JW Lees Brewery, Manchester. Est. 1828

This modern amber ale has layers of citrus and floral hop character, balanced by its smooth biscuit malt, a light caramel sweetness and a gentle roasted edge.

Hops: *Cascade (UK), Goldings, Jester***6 Orkney Orca 4.2% ABV**

Orkney Brewery, Orkney. Est. 1988

This black oatmeal stout has a roasted malt aroma, leading to smooth flavours of coffee and chocolate, with the addition of oats providing a bittersweet balance.

Hops: *Challenger, Columbus*

7 Rebellion Knucker 4.2% ABV



Rebellion Brewery, Buckinghamshire Est. 1993

This red ale delivers tropical and citrus aromas, with hoppy notes providing balance to the smooth sweetness and rich malt flavours, resulting in a full-flavoured character.

Hops: *Dragon, Mosaic, Progress*



8 Salem Coastal Coconut 4.2% ABV



Batemans Brewery, Lincolnshire. Est. 1874

This pale golden beer has a slight haze and a fresh aroma, with tropical fruit and creamy coconut flavours balanced by crisp malt notes, leading to a smooth, refreshing finish.

Hops: *Cashmere, Sabro, Sorachi Ace*



9 Theakston Salted Caramel Porter 4.2% ABV



Theakston Brewery, North Yorkshire. Est. 1827

This black beer is a sweet harmony of caramel and toffee, complemented by roast malt and hints of sea salt and smooth chocolate, resulting in a velvet-smooth character.

Hops: *Challenger, Fuggles*



10 Coach House Barley Moon 4.4% ABV



Coach House Brewing, Cheshire. Est. 1991

This smooth amber beer has gentle orchard fruit notes and a rich, malty backbone, leading to a balanced, satisfying finish.

Hops: *Challenger, Ernest*



11 Elgood's New World Session 4.4% ABV



Elgood's Brewery, Cambridgeshire. Est. 1795

This blond IPA has a spicy hop aroma, with flavours of pineapple, grapefruit and blackcurrant providing a tropical burst and a hoppy finish, balanced by subtle malt notes.

Hops: *Bramling Cross, Chinook, El Dorado, Mosaic*



12 Conwy Autumn Red 4.5% ABV



Conwy Brewery, Conwy. Est. 2003

This autumnal ruby ale has burnt orange on the nose and a full, hoppy character, balanced by rich malty flavours and dry orange notes in the finish.

Hops: *Centennial, Comet, Herkules*



13 Lion Mango IPA 4.5% ABV



Lion Brewery, Singapore. Est 2018

This golden session IPA is infused with mango, resulting in an intense aroma, a balanced fruitiness and a juicy, thirst-quenching character.

Brewed by Ian Leigh and Will Julius at Elgood's Brewery, Cambridgeshire.

Hops: *Citriculous, El Dorado, Magnifico, Tetra, Warrior*



14 Mauldons Maple 4.5% ABV



Mauldons Brewery, Suffolk. Est. 1982

This new, seasonal beer is a traditional chestnut-coloured bitter, displaying classic English hop notes throughout, balanced by a lasting, malty finish.

Hops: *Challenger, Fuggles*



15 Mikkeller English Dream Pilsner 4.5% ABV

Mikkeller, Copenhagen, Denmark. Est. 2005

This hazy golden beer has a fruity and floral hop aroma, while its initial malt and toast flavour leads to tropical fruit notes and a smooth bitterness

Brewed by Mikkel Bjergsø at Batemans Brewery, Lincolnshire.

Hops: East Kent Goldings, Harlequin, Target



16 Butcombe Blonde Melissa 4.6% ABV

Butcombe Brewing, Somerset. Est. 1978

This pale golden beer has a light, malty base which provides a soft sweetness to the flavour, balanced by subtle herbal and citrus fruit notes which lead to a dry, crisp finish.

Hops: Motueka, Saaz, Styrian Goldings



17 Urbrew Oolong ESB 4.6% ABV

Urbrew Craft Beer, Hebei Province, China. Est. 2013

This amber beer is predominantly malty in character, balanced by subtle hop flavours, while its addition of tea gives complexity and light tannin notes in the finish. Brewed by Steve Wang at Oakham Ales, Cambridgeshire.

Hops: Fuggles, Target



18 Nethergate Black Shadow 4.7% ABV

Nethergate Brewery, Essex. Est. 1986

This rich black stout, with its bold malt character and smooth chocolate notes, is balanced by a satisfying hoppy bitterness, culminating in a gentle biscuit finish.

Hops: Chinook, Goldings, Nugget



19 Sambrook's Afterglow 4.7% ABV

Sambrook's Brewery, London. Est. 2008

This modern ruby-red ale has a deep, malty character, with rich biscuit, caramel, toffee and dark fruit notes, complemented by gentle rye spice and an earthy hop bitterness in the finish.

Hops: Fuggles



20 Cairngorm Autumn Nuts 4.8% ABV

Cairngorm Brewery, Highlands. Est. 1997

This copper-coloured seasonal beer is brewed using the finest roast crystal malt, delivering a malty, nutty flavour, balanced by a hoppy, autumn-fruit finish.

Hops: Cascade, Perle



21 Brewster's Weizen Up 5.0% ABV

Brewster's Brewery, Lincolnshire. Est. 1998

This hazy pale golden German-style wheat beer delivers aromas of clove and banana, leading to orange notes and a zesty, refreshing character.

Hops: Mandarina Bavaria



22 Castle Eden Anniversary IPA 5.0% ABV

Castle Eden Brewery, County Durham. Est. 1826

This golden IPA is packed with modern UK hops, delivering blackcurrant, grapefruit and tropical fruit aromas, while its smooth malt flavour is complemented by a punchy refreshing bitterness.

Hops: Harlequin, Jester



23 Exmoor Red 5.0% ABV**Hogs Back Brewery, Surrey. Est. 1992**

This ruby beer has toasted bread and caramelised sugar notes, followed by hints of dried cherry, plum and earthy hops, resulting in a rich (yet smooth) character.

Hops: White Bine**24 Hook Norton Yard Arm 5.0% ABV****Hook Norton Brewery, Oxfordshire. Est. 1849**

This pale golden IPA has aromas of lime, marmalade and light malt which continue into the flavour, joined by orange and biscuit notes, before resulting in a long, citrusy finish.

Hops: Admiral, Bramling Cross, Citra, Endeavor, Fuggles, Motueka**25 Varvar Session Golden Ale 5.0% ABV****Varvar Brew, Kyiv, Ukraine. Est. 2015**

This golden beer has a malty, fruity aroma, leading to a rich flavour and moderate sweetness, while the addition of coriander delivers subtle spicy notes and a clean finish. Brewed by Anton Palamarchuk at Hook Norton Brewery, Oxfordshire.

Hops: Huell Melon, Magnum**26 Salopian 1000 Yard-Stare 5.2% ABV****Salopian Brewery, Shropshire. Est. 1995**

This blond, hop-laden ale provides waves of vivid hop notes encircling the palate and delivering gooseberry and herbal aromas, leading to a zesty, satisfying, bitter finish.

Hops: El Dorado, Motueka, Simcoe**27 UPP Liquids Pinball Wizard 5.5% ABV****UPP Liquids, Oregon, USA. Est. 2025**

This black oatmeal stout is brewed as a love letter to those who like dark beers. The soft nuttiness and velvety texture from the oats combine with smooth roasted coffee and chocolate to deliver a complex, memorable beer. Brewed by Tonya Cornett at Adnams Brewery, Suffolk.

Hops: Northern Brewer**28 Oakham Dressed to Impress 5.8% ABV****Oakham Ales, Cambridgeshire. Est. 1993**

This golden beer delivers bold, vibrant grapefruit and citrus hop aromas and flavours, complemented by spicy resinous notes and a clean bitterness in the finish.

Hops: Belma, Chinook, Harlequin**29 Adnams Broadside Original 6.0% ABV****Adnams Brewery, Suffolk. Est. 1872**

This ruby-red strong ale has bold aromas and flavours of fruit cake and almonds, complemented by chocolate malt notes and a rich, warming, fruity finish.

Hops: First Gold**30 Burning Sky East India Porter 6.0% ABV****Burning Sky Brewery, East Sussex. Est. 2013**

This black beer is a modern take on an historical style, with a rich, malty flavour and deep chocolate and coffee notes, complemented by a pleasing bitterness and a light, resinous finish.

Hops: Chinook, Perle

Festival ale checklist

Real-ale types



Pale; very light;
blond; straw



Golden



Amber;
mid brown



Dark brown;
ruby



Black; deep ruby; very dark



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



International
brewer –
non-UK brewer



New ale – not
brewed before 2025



Seasonal ale –
an ale not brewed
permanently



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



Speciality ale –
brewed with unusual
ingredients/an
unusual style

Notes

Score out of 10

1	Mad Squirrel Red Dawn 3.4% ABV		
2	Otter Reggae 3.4% ABV		
3	Titanic On Duty 3.4% ABV		
4	Loch Lomond Flying South 3.7% ABV		
5	JW Lees Old Blighty 3.9% ABV		
6	Orkney Orca 4.2% ABV		
7	Rebellion Knucker 4.2% ABV		
8	Salem Coastal Coconut 4.2% ABV		
9	Theakston Salted Caramel Porter 4.2% ABV		
10	Coach House Barley Moon 4.4% ABV		
11	Elgood's New World Session 4.4% ABV		
12	Conwy Autumn Red 4.5% ABV		
13	Lion Mango IPA 4.5% ABV		

14	Mauldons Maple 4.5% ABV	 	
15	Mikkeller English Dream Pilsner 4.5% ABV	   	
16	Butcombe Blonde Melissa 4.6% ABV	 	
17	Urbrew Oolong ESB 4.6% ABV	   	
18	Nethergate Black Shadow 4.7% ABV	 	
19	Sambrook's Afterglow 4.7% ABV	 	
20	Cairngorm Autumn Nuts 4.8% ABV	 	
21	Brewster's Weizen Up 5.0% ABV	  	
22	Castle Eden Anniversary IPA 5.0% ABV	 	
23	Exmoor Red 5.0% ABV	 	
24	Hook Norton Yard Arm 5.0% ABV	 	
25	Varvar Session Golden Ale 5.0% ABV	  	
26	Salopian 1000 Yard-Stare 5.2% ABV	 	
27	UPP Liquids Pinball Wizard 5.5% ABV	  	
28	Oakham Dressed to Impress 5.8% ABV	 	
29	Adnams Broadside Original 6.0% ABV	 	
30	Burning Sky East India Porter 6.0% ABV	 	

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for the facts
drinkaware.co.uk jdwetherspoon.com



Beer Festival

Wed 7 – Sun 18 Oct



TRY 3 ALES

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