

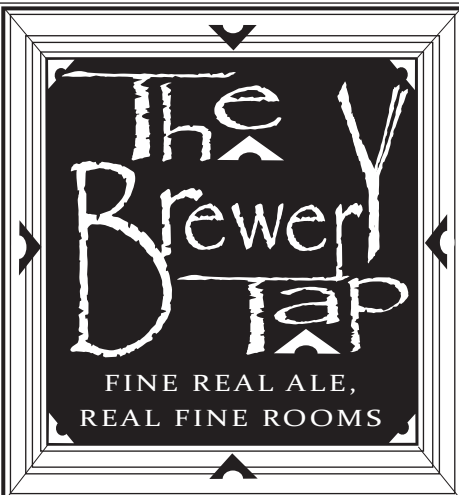
Beer, cider and music festival Friday 26th to Monday 29th March

Welcome to the second beer & cider festival at The Brewery Tap, and the first of this year's four festivals.

As with the last festival, we will be serving 6 cask ales at the main bar counter and 24 cask ales in the beer tent located in the rear courtyard. The 6 festival ciders will also be located in the beer tent.

This weekend is also the Abingdon arts festival and we will have live music with mainstream jazz band 'Boplicity' playing on Friday night and the big band 'Swingtime' on Sunday afternoon.

In a similar fashion to the last festival's 'sausage fest', there will also be food served in the tent throughout the weekend and we will still be serving our very popular Sunday roast (booking advised) in the bar. Have Fun!



- Naylors PINNACLE BLONDE, Keighly, N. Yorkshire 4.3%, blonde..... Please vote 1-5**
Soft refreshing, well hopped ale, with a soft malty bite, and refreshing citrus finish.
- Sheffield Brewery SEVEN HILLS, Sheffield 4.2%, golden best bitter**
An intense hoppy taste with a mixture of Challenger and Fuggles hops (2nd, Oakwood beer festival 2009).
- Sadlers Ales MELLOW YELLOW, Windsor Castle Brewery 4.5%, pale honey ale**
A pale honey ale. Powerful hop characters balanced with a sweet honey finish.
- Willey Brewery Co BEST BITTER, Rugby 4.0%, tawny brown**
A refreshing palate with malt and light caramel sweetness.
- Dark Star Brewery HOPHEAD, Partridge Green nr Haywards Heath 3.8%, pale gold**
A clean drinking pale ale with a strong floral aroma and elder flower notes. Full bodied and dry.
- Festival Brewery EMERALD, Cheltenham 4.0%, copper**
A refreshing golden ale with a clear flavour that continues right through to the finish.
- Nethergate Brewery IPA, Stour Valley 3.5%, light amber**
This amber bitter drinks well above its abv. A well-supported session beer, packed with flavour and Fuggles.
- Tom Woods Highwood Brewery LINCOLNSHIRE LEGEND, Lincs 4.2%, amber**
This beer has an old fashioned bitterness but leaves the palate clean and fresh. Brewed using only target hops.
- Great Newscombe Brewery HOLDERNESS XB, E. Yorkshire 3.4%, dark mild**
Nuttiness from the amber malt combined with chocolate for colour and depth. Goldings and Fuggles aroma.
- Milton Brewery MINOTAUR MILD, Cambridge 3.3%, brown mild**
A rich dark mild with bags of character from the lavish use of chocolate malt.
- Vale Brewery NINKASI, Brill, Bucks 4.0%, deep bronze**
Pale and Crystal Maris Otter malts with Northdown and Centennial hops. Rounded floral finish.
- Broughton Ales MERLINS ALE, Scottish Borders 4.2%, golden**
This golden coloured, hoppy ale has a light refreshing flavour and a mystical aftertaste!
- Hook Norton FIRST LIGHT, Oxfordshire 4.3%, golden**
A very pale, light brew with a complex hop aroma. Styrian Goldings hops give hints of watermelon and lychees.
- Charles Wells BOMBARDIER, Bedfordshire 4.3%, burnished copper**
A rich, tempting aroma of peppery hops and raisins, dark fruit, juicy malt and tangy hop palate.
- White Horse WAYLAND'S SMITHY, Standfor-in-the-Vale 4.4%, red**
Fire at its heart and balanced with buckets of aromatic hops it's enough to give other brewers the hump.
- Pitstop Brewery 60mph, Grove 5%, bronze**
A hoppy bitter specially produced for Dr Hextor's birthday using the Specific Gem hops.
- Pitstop Brewery GRAN TOURISMO, Grove 6.0%, copper**
Powerfully bitter with good malt and hop balance.
- Castle Rock Brewery HARVEST PALE, Nottingham 3.8%, blonde**
Brewed with kilned-malt and American hops, this award winning beer has a well hoped and clean finish.
- Slater's Brewery THE CRACK, Stafford 4.2%, traditional golden brown**
Full bodied bitter brewed with English Challenger hops. A smooth malty finish.
- Greene King JOHN BEXON BITTER, Bury St Edmunds, Suffolk 4.6%, tawny**.....
A one off brew by the head brewer bursting with Cascade hops and nutty undertones.

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- Appleford Brewery BRIGHTWELL GOLD, Oxfordshire 4.0%, golden..... Please vote 1-5**
An extra hoppy golden ale with plenty of Cascade and Golding's. Marris Otter and wheat malt to finish.
- Appleford Brewery POWER STATION, Oxfordshire 4.2%, copper.....**
A malty bitter with Marris Otter, Crystal and chocolate malts. A good deep copper colour and nutty nose.
- Morland's ORIGINAL, Bury St Edmunds, Suffolk 4.0%, tawny.....**
Original is a fully fermented, refreshing ale with a very distinctive and intense bitterness.
- Morland's OLD SPECKLED HEN, Bury St Edmunds, Suffolk 4.5%, light chestnut.....**
A rich colour and fruity aromas complemented by a full, complex, yet deliciously smooth blend of flavours.
- Ruddles BEST BITTER, Bury St Edmunds, Suffolk 3.7%, copper brown.....**
Unique late hop character with an aroma that is packed with soft fruit. Surprisingly full body and clean finish.
- Ocell's OLD SKIPPER, Falcon Brewery, Isle of Man 4.5%, light copper.....**
Lovely and light with a hoppy and fruity aroma sweet flavours lead to an intense, bitter finish.
- Hardy & Hansons OLD TRIP, Bury St Edmunds, Suffolk 4.3%, chestnut.....**
A well-hopped premium ale which has all the qualities you would expect of a traditional bitter.

Cider

- Millwhites MIXED SCRUMPY, Boxmoor, Herts 6.5%, medium dry.....**
Made from the early to late season's content of a single orchard growing several scrumpy varieties.
- Millwhites ORGANIC SINGLE, Boxmoor, Herts 6.7%, medium.....**
A single variety of large, red-flecked cider apples, organically certified.
- Millwhites DABINETT, Boxmoor, Herts 8.0%, medium.....**
Named after Mr. Dabinett, these smooth, waxy and crisp apples originate from the Martock-Kingsbury area of Somerset. This apple has an abundance of rich, sweet fruit aromas which lend itself to a medium cider with a well balanced, soft and full bodied flavour.
- Millwhites APPLES & PEARS, Boxmoor, Herts 5.0%, medium to medium sweet.....**
A refreshing blend of traditional scrumpy apples and freshly pressed pear juice.
- Millwhites KINGSTON BLACK, Boxmoor, Herts 7.0%, dry side of medium.....**
Really good spicy fruit on the nose. Dry and a little tart yet mellow and restrained.
- Thatchers CHEDDAR VALLEY, Sandford, Somerset 6.0%, medium dry.....**
The hazy red colour of this unique cider gives it a vibrant character all of its own with a touch of natural sparkle.

BEST IN FESTIVAL

It would be nice to declare a winner and runner up for the following categories:

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| 1. Overall Cask Conditiond Champion | 1. Overall Cider/Perry Champion |
| 2. Runner Up | 2. Runner Up |
|
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| 1. 'Battle Of The Blondes' Winner | |
| 2. Runner Up | |

Any suggestions, comments or observations for our next beer & cider festival please?