

CASK BEERS

Brewery/Location	Beer	ABV %	Style	Tasting Notes	Sponsored by	Score
Blue Monkey Nottingham	Primate	4.0	Session Bitter	A rich depth and abundance of flavour including hints of chocolate and caramel, offset with a soft lingering bitterness	Smiling Grape	
Box Steam Holt, Wiltshire	Piston Broke	4.5	Premium Golden Ale	A fine, full-bodied deep golden ale with a refreshing hoppy, citrus palate and a subtle fruit-hop aroma		
Castle Rock Nottingham	Harvest Pale	3.8	Session Pale Ale	Pale yellow beer, full of hop aroma and flavour. Refreshing with a mellowing aftertaste		
	Screech Owl	5.5	Premium Bitter	Intensely hoppy aroma and bitter taste with a little balancing sweetness	Smiling Grape	
Dancing Duck Derby	Ay Up!	3.9	Session Pale Ale	Subtle malt and floral notes are matched splendidly with citrus hop, rounded off with a slightly dry finish	St. Neots Badminton Club	
Digfield Ales Barnwell, Northants LocAle	Mad Monk	4.8	Premium Bitter	Fruity beer with bitter, earthy hops in evidence	Art & Soul Café Gallery	
	March Hare	4.2	Session Blonde Ale	A straw-coloured blonde ale with a subtle fruit flavour throughout	The Wildlife Trust, Hunts Local Group	
Fat Cat Norwich, Norfolk	Lockdown IPA	5.7	British IPA	Seven varieties of hop added at five stages of the brew resulting in a juicy, fruity and refreshing IPA	Jez Stone - Deputy Bar Manager	
Fyne Ales Cairndow, Scotland	Jarl	3.8	Session Golden Ale	A showcase for Citra hops, delivering waves of fruity citrus flavours and a clean finish		
Gorilla Mexborough, Yorkshire	Orang-A-Tang	4.5	Speciality (Flavoured)	Fruity, golden ale. A malty backbone and Amarillo hops combine with fresh orange zest to give a fresh orange aroma ✓	Catherine Goodman on behalf of St Neots Community Support	
	Vanilla Gorilla	5.0	Speciality (Flavoured)	Rich porter with complex malt flavour from dark crystal, chocolate and roast malts combined with natural cacao and vanilla extract ✓	The Haywain St Ives	
Grafham Grafham, Cambs LocAle	Hodders Panama	4.8	Premium Pale Ale	Golden pale ale with distinctive tropical fruit flavours and a lasting grapefruit bitter finish ✓	Ray London - Branch Pubs Protection Officer	
	Blackwood	4.5	Session Stout	Smooth & creamy stout, with flavours of chocolate and roasted malts ✓		
Grain Harleston, Norfolk	Lignum Vitae	6.5	Strong Ale	Orange, toffee and banana on the nose and first taste. A smooth digestive sweetness adds depth as bitterness slowly grows	Pig 'n' Falcon	

Brewery/Location	Beer	ABV %	Style	Tasting Notes	Sponsored by	Score
Grain (cont)	Oak	3.8	Session Bitter	Good balance of malt, toffee and bittersweet fruitiness. Caramel in initial taste fades as biscuit and bitterness dominate the aftertaste		
	ThreeOneSix	3.9	Session Golden Ale	Hop and grapefruit dominate throughout as an underlying bitterness slowly stifles a delicate malty echo. Crisp and well defined ✓		
Grainstore Oakham, Rutland	Cooking	3.6	Session Bitter	Tawny-coloured beer with malt and hops on the nose and a pleasant grainy mouthfeel. Hops and fruit flavours combine to give a bitterness that continues into a long finish		
	Ten Fifty	5.0	Premium Bitter	Pungent banana & malt notes on the nose. On the palate, rich malt & fruit is joined by subtle hop on a bittersweet base. Dry malt aftertaste with some fruit	1st St Neots Scouts Beer Festival	
Green Jack Lowestoft, Suffolk	Nightingale	4.0	Session Bitter	A beautifully balanced amber bitter, sweet and malty with fruity and spicy hop notes	The Wildlife Trust, Huntingdonshire Local Group	
Heritage Burton upon Trent, Staffs	Six Nations IPA	5.6	British IPA	A Classic IPA, Brewed for the duration of the competition	St. Neots Rugby Club VP's	
Humpty Dumpty Reedham, Norfolk	Broadland Sunrise	4.2	Session Bitter	Crisp red-orange ale brewed with additions of rye for a dry finish, with citrus American hop notes		
IVO Somersham, Cambs LocAle	Car Park Cuddle	3.8	Session Pale Ale	English malts with American Hops to give a refreshing clean taste with a lasting bitterness ✓	Kathy Hutson TUF Barbell Club	
	Evening Brown	5.0	Brown Ale	A very traditional brown ale with loads of flavour and maltiness ✓	Norman Properties	
	Light on the Chips	2.5	Session Porter	Carefully blended malts create some body and balance this with just enough hop to give you a wonderfully rounded low alcohol beer ✓	Bridge House, St. Neots	
	Wee Heavy	10.0	Strong Ale	A complex strong beer originating in Scotland and characterised by substantial malt influenced flavours. Barrel aged using chunks from bourbon casks to give a rich, mellow, creamy mouthfeel ✓	Nikki - Branch First Aider	
Lacons Great Yarmouth, Norfolk	Falcon	4.2	Session Bitter	Complex, with malt, caramel, hop and plum vying for supremacy. Both smooth and grainy with a well-rounded, bittersweet finale		
Lord Conrad's Dry Drayton, Cambs LocAle	Tuppence	6.0	Speciality (Flavoured)	Black treacle stout, bittersweet rich tar like, with seasonal fruit finish		

Brewery/Location	Beer	ABV %	Style	Tasting Notes	Sponsored by	Score
Milestone Newark, Notts	All Rye Paddy	5.0	Speciality (Differently Produced)	Dark brown, smoked and caramel aroma. Sweet, chocolate and cherry flavour, then some hops transitioning to a bitter bright finish	The Ale Taster	
	Crusader	4.4	Premium Blonde Ale	Belgian style Blond Beer with a zesty clean finish		
Nene Valley Oundle, Northants LocAle	Australian Pale	4.4	Premium Bitter	A rich golden ale with a floral aroma preceding citrus and tropical fruit flavour from the Australian Galaxy hops GF	Local Thirst	
	Bible Black	6.5	Strong Porter	An inviting aroma of malt and fruit leads to a rich tasting beer where blackberry dominates but is balanced by malt, hops and some bitterness. The lingering finish is bittersweet, with fruit assertive GF		
	Here's The Thing	5.8	New World IPA	American style IPA packed with Talus hops, along with a bit of Citra and Magnum. Pine resin, tropical fruits & sage GF, V	John Anderson - Branch Secretary	
	Release the Chimps	4.4	Premium Pale Ale	A pale malt base gives a crisp mouthfeel that allows late-addition and dry hops to come through with a clean punchy bitterness and a good deal of hop flavour for such a light beer GF	Three Horseshoes, Graveley	
New Bristol Bristol, Glos	My Mosaic Romance	4.5	Premium Pale Ale	A brilliant array of tropical fruit, grapefruit blossom, mandarin orange and blueberries V	Excelsior Windows & Conservatories	
New River Hoddesdon, Herts	Blind Poet	4.5	Session Porter	A lightly smoked porter, smooth and dark		
	London Tap	3.8	Session Pale Ale	A refreshing pale ale made with US cascade hops. Hints of toffee, light citrus and a refreshing dry finish		
Oakham Peterborough, Cambs LocAle	JHB	3.8	Session Golden Ale	Straw-coloured golden ale dominated by citrus hop character throughout. Long dry finish		
	Mompessons Gold	5.2	Premium Bitter	Earthy floral aromas and sweet fruit flavours lead to a long, hoppy, bittersweet finish		
	Obsidian Order	6.2	Black IPA	Coffee & toffee flavours are enriched by hints of dark chocolate and caramel interspersed with a fresh citrus zing		
Papworth Earith, Cambs LocAle	Mild Thing	3.5	Mild	A traditional conker coloured mild with light roasted malt flavour		
	Old Riverport Stout	4.5	Session Stout	Well balanced with roasted malt aroma and taste, hints of coffee and chocolate and a dry finish	Nev & Sally Runham	
	Robin Goodfellow	5.4	Premium Bitter	A dark and full-bodied ale with a strong hop aroma. Heavy and complex malts softened with dark fruit flavours give way to a smooth yet hoppy finish		
	The Whitfield Citrabolt	3.8	Session Golden Ale	A refreshing, pale golden ale with a long citrusy bitter finish	The Cambridgeshire Hunter	

Brewery/Location	Beer	ABV %	Style	Tasting Notes	Sponsored by	Score
Potton Sandy, Beds LocAle	Crow	4.5	Session Stout	Roast and coffee aroma. Coffee, chocolate and gentle roasted flavours		
	Village Recycler	4.3	Session Bitter	Copper in colour, light, biscuit and caramel malt flavours with a bitter, gently citrus finish	Three Horseshoes, Graveley	
Rocket Ales Great Staughton, Cambs LocAle	Bloodhound	4.2	Session Bitter	A smooth distinctive malty base coupled with hop flavours to bring out a hint of honey in the aftertaste	Seymour Carpets	
	Titan IPE	4.4	Session Porter	A number of dark malts blended with German Magnum malt for bittering & flavour to produce a beautifully balanced porter.		
Roughacre Clare, Suffolk	Saffron Sun	5.4	Speciality (Differently Produced)	A refreshing craft Lager brewed with flaked maize and Pilsner malts. Tettnang, Perle and aromatic Ultra hops deliver herbal, spicy and sweet honey notes V		
S&P Horsford, Norfolk	Afterglow	3.9	Session Bitter	The full bodied maltiness of Maris Otter marries perfectly with the subtle taste and aroma of English Challenger hops in this morish amber ale U	St. Neots Town Football Club	
Three Blind Mice Little Downham, Cambs LocAle	Juice Rocket	4.5	Premium Pale Ale	A juicy, hoppy session pale ale using Mosaic, Citra & Columbus hops	Brew St. Neots	
	Simple Stout	5.0	Strong Stout	A roasty oatmeal stout. A complex malt bill despite the name. Delivers chocolate, coffee and dark fruit with a silky-smooth roasted finish		
Titanic Stoke-on-Trent, Staffs	Plum Porter	4.9	Speciality (Flavoured)	Dark brown with a powerful fruity aroma. A sweet plum fruitiness gives way to a gentle bitter finish	Juliet Ferris - Our very Social Secretary	
Wolf Attleborough, Norfolk	Grandma's Rich Porter	5.0	Strong Porter	Malty blackcurrant aroma. Dry bittersweet character embellished by a dry roastiness. Thin, short dark chocolate ending		
	Lavender Honey	3.8	Speciality (Flavoured)	Malty caramel aroma leads into a bittersweet beginning with background honey notes. A long drying finish		
	Wolf in Sheep's Clothing	3.7	Mild	Strong fruity nose with roast. A strong caramel beginning with a bitter roast counterpoint. Gently tapering finish. Increasing raspberry sweetness	King of the Belgians	
Woodforde's Woodbastwick, Norfolk	Bure Gold	4.3	Session Golden Ale	Well balanced blend of malt and hop with significant citrus and bitter contributions. Crisp and easy drinking	Woodforde's	
	Nelson's	4.5	Premium Bitter	Malt, hop and vine fruits dominate this full-bodied, well-balanced brew. Caramel and bitterness add depth and contrast	Bar Managers Tipple - Happy Birthday Trevor C	

Brewery/Location	Beer	ABV %	Style	Tasting Notes	Sponsored by	Score
Xtreme Ales Peterborough, Cambs LocAle	BlaX Forest	4.5	Session Stout	An unfinned rich creamy stout with a delightful Black Cherry and Vanilla sweet flavour. It has a moreish tendency, just like the desert itself V	Pig 'n' Falcon	
	GalaXy	5.0	New World IPA	Opens with a dry grapefruit pallet and a refined bitter after taste which gives a vibrant zesty mouth feel		
	PiXie	3.7	Session Pale Ale	A moderate dose of US hops, Chinook, Bravo and Ahtanum give a subtle citrus nose, slight bitter back pallet, which drinks bolder than the ABV		
	SaXquatch Old Ale	8.6	Old Ale	A complex sweet aroma with pear notes. The flavour combines a sweet black treacle and prune with a moderate hop bitterness and a dry finish V	Graham Mulchinock - Treasurer's Tipple	

KEG BEERS

Brewery/Location	Beer	ABV %	Style	Tasting Notes	Sponsored by	Score
Black Storm Chester-le-Street, Durham	Thunder Storm	5.3	Speciality (Flavoured)	Smooth flavours of chocolate and coffee with subtle notes of fresh vanilla pods soaked in bourbon		
Glen Affric Birkenhead, Merseyside	Paradise Reef	4.7	Speciality (Flavoured)	Juicy pineapple and sweet toasted coconut burst in a torrent of tropical flavour		
IVO Somersham, Cambs LocAle	Colne Colsh	5.0	Speciality (Differently Produced)	A Kolsh style lager, brewed with ale yeast and finished with lagering. A light easy drinking pale with a crisp clean finish V		
New Bristol Bristol, Gloucestershire	Cinder Toffee Stout	4.0	Speciality (Flavoured)	Caramelised honey and roasted malt aromas, sweet flavours of honeycomb and chocolate, some hop bitterness in the slightly dry finish V	Darren Ferris - Local Branch Member	
Pentrich Pentrich, Derbyshire	Art of Fiasco	5.2	Premium Pale Ale	A crisp and refreshing pale ale packed full of Mosaic, Centennial and Chinook. Vibrant stone fruit and citrus flavours with light notes of pine and a moderate bitterness on the finish		

GF= Gluten Free, U = Unfinned, V = Vegan

CIDERS & PERRIES

Producer/Location	Cider/Perry	ABV %	Style	Tasting Notes	Sponsored by	Score
Broadoak Clutton Hill, Somerset	Purple Haze	4.0	Fruit	Red and black fruits blended with our cloudy cider to produce a unique, refreshing fruit medley bursting with flavour. Slightly cloudy		
Cambridge Cider Cambridge, Local	Angry Wasp	6.5	Dry	Dry, made with Champagne yeast		
	Much Merriment	6.5	Sweet	Sweet, fruity easy drinking cider		
Camrose Cider Buckden, Cambs Local	Bish Bash Bosh	6.0	Dry	Local dessert & cookers blended with 2 bittersweet cider apples Prince William and Three Counties. A young cider, light straw colour, is dry yet smooth & clean on the tongue		
Cromwell Cider Hemingford Grey, Cambs Local	Cavalier Perry	6.7	Medium	Made from Conference and Comice pears that are allowed to fully ripen on the tree to produce a light and bright medium perry	King of the Belgians	
	Olivers Downfall	6.7	Medium Dry	Oak cask conditioned Oliver's Choice cider that has taken on the full character of the Islay whisky casks used, making it a very special cider indeed		
	Rhubarb & Custard	6.7	Fruit	Oliver's Choice flavoured with rhubarb & custard		
Grainstore Oakham, Rutland	Hornet	4.6	Medium Dry	Made from 100% British apples, this well-balanced golden coloured cider exhibits a well-rounded fresh and fruity taste and lovely apple aroma		
	Lady in Pink	4.5	Medium	Made from 100% British apples, this fruity medium pink cider possesses an intense fruity aroma	Varina Howell - Membership Secretary	
Gwynt y Ddraig Pontypridd, Wales	Two Trees Perry	4.5	Medium	A pale, fruity perry with an aroma of fruit and a hint of honey on the palate		
Lilley's Frome, Somerset	Mango	4.0	Fruit	An aromatic sweet cider expertly blended with exotic mango to create a mouth-watering tropical flavour		
Potton Press Potton, Beds Local	Grounds for Divorce	8.5	Medium	One of the strongest ciders in the UK! Made from Cambridgeshire apples		
	Sweet Spot	7.4	Sweet	A sweet, still cider made from a blend of apple varieties		
Rutland Cider Co. Oakham, Rutland	Bushberry	4.0	Fruit	Hedgerow, garden & orchard combine to give a quintessential taste of the English countryside. Aroma of crushed raspberries and blackberries		
Spinney Abbey Ely, Cambs, Local	Fruity Friar	4.0	Fruit	Strawberry and lime naughty cider		
	Monk & Disorderly	5.6	Medium Sweet	Clear, clean, and crisp, easy drinking cider		

See <https://hunts.camra.org.uk/festival> for full details. Please contact festival@hunts.camra.org.uk if you have any questions about the 'Booze on the Ouse'. Tickets available on the door only (no advance sales). Purchase of all beer, cider, perry and snacks from the bars will require tokens (volunteers serving on the bars will not accept cash). Tokens will be on sale in £5 and £10 amounts. Unused tokens may be exchanged for a full refund or can be donated to our festival charity, the Huntingdonshire group of the Wildlife Trust.