



The 22nd Wedmore Real Ale Festival

Welcome to the Wedmore Real Ale Festival. We thank you for supporting our event and hope you enjoy yourself! This year you will be able to sample over a 100 choices of real ale, craft ale and ciders. We have also included some low alcohol, gluten free and vegan friendly options to help cater for all visitors. There is a great range of red wine, white wine and prosecco to choose from, all hand-selected and sponsored by our local merchant The Mendip Bottle.

Since 2001, our annual Festival has helped educate our visitors in the vast range and quality of real ale. As well as being an annual event highlight for the village, we have also managed to raise and donate over £246,820 to local and regional worthy causes in the process. Of course none of this would be possible without our sponsors, so we would like to take this opportunity to thank them once again for their ongoing support which allows us to continue to put on this wonderful, annual event.

We would particularly like to say a big thank you to 3 of our 119 barrel, keg, cider and wine sponsors, Derek Logan, Sue & Tim Moreman and The Swan who will be celebrating 10 years of sponsorship this year, and an even bigger thank you to Kevin Jones and 2Js Travel, who are both celebrating 20 years of sponsorship this year.

Thanks also go to our four Festival cup sponsors, our Festival top sponsor and our atmospheric Lighting sponsor. We would also like to pay thanks to our hard working volunteers who give their time freely, as well as all the other nameless contributors that make the Festival such a joy to attend.

**Confirmed dates for next year
13th - 15th September 2024**

Organisers:

Alan Page, Chaz Maguire, Dave Stone,
James Loughrey, James Turbitt,
Jo Blackburn, Matt Lloyd, Sam Brown,
Sarah Love, Simon Tremlett &
Tom Reeves

Festival Opening Times:

Friday - 7.00pm - Midnight

Saturday - 11.00am - Midnight

Sunday - 11.00am - 4.00pm

Please respect our neighbours and leave quietly!

www.wedmorerealale.com










Pale  Straw & Golden  Amber  Brown  Red  Black 

Each symbol shows the approximate colour you can expect the beer to be (but we cannot take responsibility for any mistakes!)

Key: **O** - Organic; **VE** - Vegan; **GF** - Gluten Free; **NC** - Naturally Conditioned; **U** - Unfined; **LS** - Lager Style & **C** - Craft

The Low Alcohol Ales in Bottle/Can

- | | | |
|--|--|---|
|  | 1 Galactic Milk Stout (GF) | 0.5% - Big Drop Brewing Co - Suffolk |
| | Think honeycombe covered in chocolate. Rich and unctuous.
Axbridge and Wedmore Medical Practice - www.axbridgeandwedmoremedicalpractice.nhs.uk | |
|  | 2 Paradiso Citra Pale Ale (GF & VE) | 0.5% - Big Drop Brewing Co - Suffolk |
| | Citrus with a sharp crisp and fresh bitterness to finish.
Axbridge and Wedmore Medical Practice - www.axbridgeandwedmoremedicalpractice.nhs.uk | |
|  | 3 Pine Trail Pail Ale (GF) | 0.5% - Big Drop Brewing Co - Suffolk |
| | Rosey floral aromas with a limey citrus bite.
Axbridge and Wedmore Medical Practice - www.axbridgeandwedmoremedicalpractice.nhs.uk | |
|  | 4 Reef Point Lager (GF & VE) | 0.5% - Big Drop Brewing Co - Suffolk |
| | Honey aroma, backbone of malt, gentle bitterness from noble hops, wafts of citrus.
Axbridge and Wedmore Medical Practice - www.axbridgeandwedmoremedicalpractice.nhs.uk | |
|  | 6 Bonfire Stout (GF & VE) | 0.5% - Drop Bear Beer Co.- Swansea |
| | Swansea - Notes of espresso, smoke and dark chocolate. Smokey and roasted with a smooth finish.
The Body Clinic - www.thebodyclinicsomerset.com - Soft Tissue Therapy... | |
|  | 8 Tropical IPA (GF & VE) | 0.5% - Drop Bear Beer Co.- Swansea |
| | Citrus and tropical fruits with a balanced bitter finish.
The Body Clinic - www.thebodyclinicsomerset.com - Soft Tissue Therapy... | |
|  | 9 Yuzu Pale Ale (GF & VE) | 0.5% - Drop Bear Beer Co.- Swansea |
| | Citrus, biscuit and pine. Tart, fruity and fresh.
The Body Clinic - www.thebodyclinicsomerset.com - Soft Tissue Therapy... | |

The Real Ales in Cask

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|--|--|---|
|  | 10 1872 Porter | 6.5% - Elland Brewery - Yorkshire |
| | 2023 Champion Beer of Britain. Rich complex dark ruby Porter. Old Port aromas, coffee & bitter chocolate flavours.
Wedmore Services Ltd | |
|  | 11 Absolution | 5.3% - Abbeydale Brewery - Yorkshire |
| | Fruity and floral flavours from American hops. European hops bring a balance. Dangerously easy drinking.
Maxwells Chartered Accountants | |
|  | 12 Amber | 4.4% - Badgworth Brewhouse - Somerset |
| | Characterful ale balancing pine hop aroma and earthy malts.
Badgworth Brewhouse - www.badgworthbrewhouse.com | |
|  | 13 Baby Faced Assassin (VE) | 6.1% - Roosters Brewing Co. - Yorkshire |
| | Aromas of mango, grapefruit, apricot and mandarin orange with a long lasting juicy tropical fruit bitterness.
Rod Stewart | |
|  | 14 Dorset Knob | 3.9% - Dorset Brewing Company - Dorset |
| | A light amber ale with a malty character and a hoppy floral bouquet..
Sunlit Solar - www.sunlit-solar.co.uk | |
|  | 15 Best Bitter | 4.0% - Long Man Brewery - East Sussex |
| | Well balanced complex bittersweet malty taste, fragrant hops and a characteristic long deep finish.
Alfred and Guthrum Freemasons | |
|  | 16 Best in Show | 4.2% - Cotswold Lion Brewery - Gloucestershire |
| | Tawny best bitter with satisfying autumn fruit flavours.
Steve Haigh Builders | |
|  | 17 Bitter | 4.0% - Uley Brewery - Gloucestershire |
| | Hops and fruits in the aroma, which combine with maltiness on the tongue to give a bitter, dry finish.
Continuum Systems - www.continuumsystems.co.uk | |
|  | 18 Bitter Bully (GF & VE) | 3.8% - Cheddar Ales - Somerset |
| | New World style pale ale with big citrus hop character and thirst quenching dry finish.
2Js Travel | |

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|--|--|---|
|  | 19 Black Band Porter
Smooth and complex. Fruit cake flavours, hints of malted chocolate, coffee and liquorice and some smokiness.
The George Inn - www.thegeorgeinnwedmore.co.uk | 5.5% - Kirkstall Brewery - Yorkshire |
|  | 20 BlackHeath Stout
Full bodied and fruity with oaky bitterness with a smooth and creamy dark fruit finish.
Somerset Sports Therapy Fitness Clinic - www.somersetsportstherapy.co.uk | 5.0% - Fixed Wheel Brewery - West Midlands |
|  | 21 Bonnie and Blonde
Floral and orange aromas leading to a slightly sweet malty biscuit flavour rounded off with a slight citrus finish.
Hope-Stone Research - www.hopestoneresearch.co.uk | 4.0% - Loch Lomond Brewery - Scotland |
|  | 22 Brother Rabbit
A clean, hoppy aroma. The hops bring a punchy lemon flavour with grassy hints. A resinous and bitter finish.
Chosenhill | 4.0% - Thornbridge Brewery - Derbyshire |
|  | 23 Capability Brown (VE)
Classic best bitter displaying characteristic English hedgerow hop flavours.
George Willcox | 4.0% - Roosters Brewing Co. - Yorkshire |
|  | 24 Chesil (LS)
Crisp light Pilsner finished off with Polish Lubelski hops to create a distinctive lavender and magnolia aroma.
MPG Forktrucks Ltd | 4.1% - Dorset Brewing Company - Dorset |
|  | 25 Chocolate Old Peculiar
Aromas of subtle black cherry, banana & dark chocolate. Rich & robust mouthfeel with a fruity bittersweet taste.
Stanley C Baker and Sons | 5.6% - Theakstons Brewery - Yorkshire |
|  | 26 Church Ledge
A late hopped blonde coloured ale which is light, hoppy and zesty.
Tidboald Blythe | 4.0% - Noss Beer Works - Devon |
|  | 27 Corncrake
New World hops compliment the biscuity pale malt to give a refreshing ale with lemon, apricot and peach flavours.
IDM Enviromental Services Ltd - www.idmes.co.uk | 4.1% - Orkney Brewery - Scotland |
|  | 28 Dark Drake
Malty, caramel and liquorice flavours combine for a smooth velvety oatmeal stout, with a coffee and toffee finish.
Tor Luxury Toilet Hire | 4.5% - Dancing Duck Brewery - Derbyshire |
|  | 29 Dark Island
Ripe, fruity & roast coffee aromas. Flavours of dark chocolate, dates and nuts from roasted malts and robust hops.
Chamber Services | 4.6% - Orkney Brewery - Scotland |
|  | 30 Darwins Origin
Lemony hop aroma and fruit dominate, leading to a hoppy aftertaste and lingering bitter finish.
Premier Tophies - www.premiertrophies.co.uk | 4.3% - Salopian Brewery - Shropshire |
|  | 31 DCUK
Great aroma and powerful upfront hoppy bitterness gives way to an explosion of citrus and pine flavours.
The Post and Wicket | 4.3% - Dancing Duck Brewery - Derbyshire |
|  | 32 Dodger (VE)
Roast malts & raisins on the nose. Creamy texture with flavours of soft fruit. Some bitterness to finish.
Wrights Timber - www.wrightstimber.co.uk | 4.8% - Twisted Oak Brewery - Somerset |
|  | 33 Dog on the Roof
Strong and full of character with a fruity finish.
Cureoscity - www.cureoscity.com | 6.0% - Hattie Browns Brewery - Dorset |
|  | 34 Don't Worry be Hoppy
Golden and refreshing. Floral and herbal notes followed by a backdrop of citrus and earthy character.
HM Hole Contracting | 4.4% - Fine Tuned Brewery - Somerset |
|  | 35 Drovers' Return
Ruby coloured Premium Bitter. Full of malt and fruit flavours.
Springboard IT (UK) Ltd | 5.0% - Cotswold Lion Brewery - Gloucestershire |
|  | 36 Ebb Rock
Spicy well-hopped flavour with resin notes and prolonged after taste.
Solum SW Limited | 4.9% - Noss Beer Works - Devon |
|  | 37 Elderquad
Hints of sweetness and a subtle elderflower aroma balance the generous hop addition. A thirst quencher.
Dave & Michelle Powell | 4.0% - Downton Brewery - Wiltshire |

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|  | 38 Element (GF)
Triple hopped session ale bringing fresh bright orange citrus and soft fruit flavours. Smooth with bitter finish.
<i>De Pree Family</i> | 4.2% - Hop Kettle Brewery - Wiltshire |
|  | 39 Flat Cap
Modest fruit aroma leading into a balance of fruit, malt and hops. Good finish of fruit, malt and bitterness.
<i>Somewhere House Ltd - www.somewherehouse.com</i> | 4.0% - Bank Top Brewery - Greater Manchester |
|  | 40 Funk IPA (VE)
Citra hop fuelled, hazy, mango IPA.
<i>Cooper and Tanner - www.cooperandtanner.co.uk</i> | 4.7% - Twisted Oak Brewery - Somerset |
|  | 41 Gold
Light ale with hops and malt in perfect balance.
<i>Sand Engineering</i> | 4.2% - Badgworth Brewhouse - Somerset |
|  | 42 Golden Fleece
Golden IPA. A full-flavoured citrusy ale.
<i>Rose Farm - www.rosefarmsomerset.co.uk</i> | 4.4% - Cotswold Lion Brewery - Gloucestershire |
|  | 43 Golden Poacher
Fruity nose amid plenty of hops balanced by a malty sweetness in the taste. Zesty with subtle citrus. Refreshing.
<i>Maree and Keith</i> | 3.9% - Long Dog Brewery - Hampshire |
|  | 44 Guerilla Choc Amaretto Stout
Hearty stout full of malty complexity. Very smooth with a hint of chocolate and amaretto.
<i>Taxi Studio - www.taxistudio.co.uk</i> | 4.9% - Blue Monkey Brewery - Derbyshire |
|  | 45 Hardrock (GF & VE)
Light gold and very hoppy with spicy, herbal notes and a floral citrus finish. Good flavour and aroma.
<i>Caseley Farm Dairy</i> | 4.4% - Cheddar Ales - Somerset |
|  | 46 Heart and Soul (GF & VE)
Full bodied fruity, hoppy beer. Fruit salad flavour with notes of passionfruit, grapefruit, gooseberry and mango.
<i>JTS Snack Foods</i> | 4.4% - Vocation Brewery - Yorkshire |
|  | 47 Honey Blonde
Light refreshing blonde ale with subtle hints of honey and softly sweet malt.
<i>Richard Palette</i> | 4.3% - Downton Brewery - Wiltshire |
|  | 48 Hussar
Exotic aromas with a complex mix in taste of vanilla and fruit. There is a long refreshing finish.
<i>Artichoke (Kitchen & Cabinet Makers)</i> | 4.2% - Uley Brewery - Gloucestershire |
|  | 49 Indiana's Bones
Rich, malty roast aroma, bursting with strong sweet flavours on the tongue. Good body and slightly dry finish.
<i>Mark White - Lonsdale Wealth Management - www.lonsdaleservices.co.uk</i> | 5.6% - Summerskills Brewery - Devon |
|  | 50 Infinity
Flavours and citrus aromas from mango ,pineapple and lychees. Award-winning golden ale.
<i>Silver Oak Financial Solutions - www.silveroakfs.co.uk</i> | 4.6% - Blue Monkey Brewery - Derbyshire |
|  | 51 IPA
Fresh stone fruit and pine flavour set against a firm bitter finish.
<i>Powertec South West Ltd</i> | 4.4% - Badgworth Brewhouse - Somerset |
|  | 52 Island Life (GF)
Citrus fruit aromas with mouth-watering flavours of grapefruit and peach, lead to a crisp, bitter zesty finish.
<i>Clarke Willmott</i> | 3.7% - Orkney Brewery - Scotland |
|  | 53 Islander
A balance of maltiness and sprightly floral, citrusy fresh hop fruitiness. A tropical and citrus bittersweet finish.
<i>Colour Clad Profiles Ltd - www.colourcladprofiles.com</i> | 4.5% - Exmoor Ales - Somerset |
|  | 54 Jurassic
Crisp golden ale with hints of apricot, lasting bitterness and a clean citrus aroma.
<i>N P Build</i> | 4.2% - Dorset Brewing Company - Dorset |
|  | 55 Lemon Dream
Brewed with organic lemons to give a beautiful zesty aroma and a citrus filled fruity finish.
<i>Inspired Worx - www.inspiredworx.co.uk</i> | 4.5% - Salopian Brewery - Shropshire |
|  | 56 Duet #15 (GF)
English Harlequin hops mix with American Ekuanot to give fresh fruity citrus flavours.
<i>John Hodge Solicitors - www.johnhodge.co.uk</i> | 4.2% - Hop Kettle Brewery - Wiltshire |

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|  | 57 Long Blonde
Distinctive hoppy aroma and crisp clean bitterness on the finish. Smooth light and refreshing.
<i>Tessa Munt</i> | 3.8% - Long Man Brewery - East Sussex |
|  | 58 Lost in Mosaic
Pineapple and citrus aromas lead to orange and melon flavours followed by a fresh citrus finish.
<i>Hectors Family Butchers</i> | 5.0% - Loch Lomond Brewery - Scotland |
|  | 59 Lovely Nancy
Full-bodied with hints of honey, lemon and pineapple with malty sweetness that fades into a bitter finish.
<i>DW Tucker</i> | 4.8% - Long Dog Brewery - Hampshire |
|  | 60 Mew Stone
Fuity taste profile and hoppy nature followed by a satisfying aftertaste.
<i>benjamin+beauchamp architects - www.b2architect.com</i> | 4.3% - Noss Beer Works - Devon |
|  | 61 Moby Dick
Hugely aromatic Pale Ale. U.S & English hops give a subtle bitterness. Oats and rye malt give a complex feel.
<i>Sellwood Planning Limited</i> | 4.7% - Downton Brewery - Wiltshire |
|  | 62 Moonlight
Very refreshing light and crisp. Packed full of citrusy hops but still holding a long sweet finish.
<i>Potters Mews Crafty Ales</i> | 3.8% - Hattie Browns Brewery - Dorset |
|  | 63 Neonate (GF)
An easier drinking West Coast IPA. Expect good hop aromas and flavours from Citra, Chinook and Centennial.
<i>measure2improve - www.measure2improve.com</i> | 4.5% - Hop Kettle Brewery - Wiltshire |
|  | 64 Nice Weather
Full flavoured summer thirst quencher. Blackberry, strawberry and floral rose notes. Fruit salad in a glass.
<i>Gary Smith</i> | 4.1% - Dancing Duck Brewery - Derbyshire |
|  | 65 No Brakes IPA
Full of American hops bringing an upfront fruity citrus flavour. English hops add balance and some sweetness.
<i>Catherine & James Whitmore</i> | 5.9% - Fixed Wheel Brewery - West Midlands |
|  | 66 Northern Light
Citrus flavours combine with hints of fresh bread, giving way to spice, citrus and apricot hoppiness.
<i>Atomic Smash</i> | 4.0% - Orkney Brewery - Scotland |
|  | 67 Old Man
Soft malt notes of coffee & chocolate that combine with a pleasant light hoppiness to create a fully rich old ale.
<i>D.A.F.T</i> | 4.3% - Long Man Brewery - East Sussex |
|  | 68 Old Spot
Full bodied, with a distinctive fruity aroma and a malty flavour, that delivers a mild but bitter, strong and rich ale.
<i>Wells Loose Brain Peddlers</i> | 5.0% - Uley Brewery - Gloucestershire |
|  | 69 Organic Pale Ale (O & VE)
Easy drinking and refreshing, soft on the palate with hints of caramel and a delicate apple aroma.
<i>Trevor & Amanda</i> | 4.0% - Stroud Brewery - Gloucestershire |
|  | 70 Pale
Floral aromas with hints of vanilla and fruit. The finish is notably bitter and long. Slovenian, U.S and U.K hops.
<i>Laurel & Wylde Estate Agents</i> | 3.8% - Uley Brewery - Gloucestershire |
|  | 71 Parody (GF)
Good malt base leads into a storm of modern and traditional hops giving big aromas, a long powerful bitterness.
<i>J C Bethell Services</i> | 4.5% - Firebird Brewery - West Sussex |
|  | 72 Piney Sleight (GF & VE)
Subtle pine forest aroma leads into flavours of ripe mango, blueberry and passionfruit. Oats add a smoothness.
<i>The Neal-Millar family</i> | 4.0% - Cheddar Ales - Somerset |
|  | 73 Pitch Perfect
A full-bodied citrusy amber ale. Big flavours from Citra and Amarillo hops.
<i>Wedmore Shepherd Huts - www.wedmoreshepherdhuts.co.uk</i> | 3.8% - Fine Tuned Brewery - Somerset |
|  | 74 Porthleven
Citrus hop and pine nose. Assertive citrus hop, bitter and fruity flavour. Bitter citrus hop finish. Refreshing.
<i>Somerset Worktops</i> | 4.8% - Skinners Brewery - Cornwall |
|  | 75 Raspberry Pale (VE)
Fruity wheat beer refreshing and light. Raspberry flavours bounce off the hops to give a unique well balanced beer.
<i>MAXTED CLOTHING - www.maxtedclothing.com</i> | 4.7% - Titanic Brewery - Staffordshire |

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|  | 76 Red MacGregor
Aromas of fruit hop zest, spice and malts. Toasted caramel malt flavours lead to citrus hop fruits & hop bitterness.
<i>Sue & Tim Moreman</i> | 4.0% - Orkney Brewery - Scotland |
|  | 77 Rising Star (GF)
Hazy, fruity & balanced. Distinctive stone fruit aroma and fresh zingy orange palate with a lingering bitter finish.
<i>Richard Weight</i> | 4.8% - Hop Kettle Brewery - Wiltshire |
|  | 78 Road Crew
Crisp, refreshing, American-style pale ale packed full of hoppy citrus and blackcurrant flavours.
<i>Woodland Horticulture Ltd - www.woodlandhp.co.uk</i> | 4.5% - Camerons Brewery - County Durham |
|  | 79 Silkie Stout
Robust oatmeal Stout. Roast coffee aroma leads to a rich, chocolate flavour rounded off to a smooth creamy finish.
<i>Orchard farm and cottages</i> | 5.0% - Loch Lomond Brewery - Scotland |
|  | 80 Spun Gold (VE)
Spicy notes to the fruity malt aroma and flavour. Hops in the aroma develop into a bitter finish. A soft mouthfeel.
<i>The Palmers</i> | 4.5% - Twisted Oak Brewery - Somerset |
|  | 81 Stag
A hop aroma fades to a biscuity maltiness. Bold malty taste with hints of chocolate & toffee. Fruity dry finish.
<i>Iain Lewis</i> | 4.8% - Exmoor Ales - Somerset |
|  | 82 Strongarm
Well-rounded ruby red ale. Initial fruitiness but with a good balance of malt hops and moderate bitterness.
<i>Justin and Victoria Ash</i> | 4.0% - Camerons Brewery - County Durham |
|  | 83 Three Swords
3 U.S hops varieties used in abundance. Crisp aromatic pale ale with clean and refreshing citrus fruit flavours.
<i>Ratcliffe Bros Ltd - www.ratcliffebros.co.uk</i> | 4.5% - Kirkstall Brewery - Yorkshire |
|  | 84 Tom Long (O & VE)
Full-bodied with caramel notes and a spicy orange aroma.
<i>Wheatsheaf Inn - www.valleysmokehouse.shop</i> | 3.8% - Stroud Brewery - Gloucestershire |
|  | 85 Entire Stout (VE)
Rich and dark with a strong roasted malt flavour and a long smooth aftertaste.
<i>Bolderhill Ltd</i> | 4.5% - Hopback Brewery - Wiltshire |
|  | 86 Two Horses (GF)
Easy drinking pale ale but with full aroma and flavours from four American hops.
<i>The Savage Bean</i> | 3.8% - Firebird Brewery - West Sussex |
|  | 87 Velvet Bottom (GF & VE)
Luxurious & decadent beer. Brewed with the finest malts and English hops & the addition of rich dark cacao nibs.
<i>Kevin Jones</i> | 4.7% - Cheddar Ales - Somerset |
|  | 88 Voodoo Chocolate Orange
Rich and full-bodied. Smooth with moderate bitterness. Chocolate, orange and vanilla flavours.
<i>Perfect Pave Ltd</i> | 5.0% - Ossett Brewery - Yorkshire |
|  | 89 Western Star (GF)
Complex malts give a bready, dark caramel, honey and rye spice flavour. U.S hops add fruit & citrus notes.
<i>N C Tucker Ltd - www.nctucker.com</i> | 4.5% - Hop Kettle Brewery - Wiltshire |
|  | 90 Wild Thing (GF & VE)
Old school American West Coast Pale Ale. Rich, woody, piney, and very fresh.
<i>EUROSTOVE LTD - www.eurostove.co.uk</i> | 4.8% - Cheddar Ales - Somerset |
|  | 91 Yankee (VE)
Delicate fruity aroma leads into a well balanced taste of malt and hops with aslight sweetness. Fruity bitter finish.
<i>Somerset Swim Babies - www.somersetswimbabies.co.uk</i> | 4.3% - Roosters Brewing Co. - Yorkshire |
|  | 92 Yellowhammer
Aromatic with pineapple and banana fruitiness. Sweetness develops into a lingering aftertaste.
<i>Macarthur Wilson</i> | 4.2% - Hanlons Brewery - Devon |








The Craft Beers in Keg

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|  | 93 Duvet Vous (C)
Soft, hazy, low bitterness. Hoppy over tones, sessionable.
<i>Axe Valley Veterinary Practice - www.axevalleyvets.co.uk</i> | 4.8% - New Bristol Brewery - Bristol |
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|  | 94 Haze (C)
New England IPA intense hop aromas, less sweet than typical NEIPAS - great balance of malt and hop.
Urban Planters - www.urbanplanters.co.uk | 5.5% - Gert Lush Brewery - Fenny Castle |
|  | 95 Helles (C)
Brewers' choice beer of the year 2022. Unfiltered, unpasteurised, soft on palate with malty, biscuity undertones and floral notes.
Garry and Annette Stimpson | 4.4% - Lost and Grounded Brewery - Bristol |
|  | 96 Hop-Hand Fallacy (C)
Unfiltered, Belgian style wheatbeer, soft mouthfeel with low bitterness with citrus notes.
Wedmore Surfers | 4.4% - Lost and Grounded Brewery - Bristol |
|  | 97 Keller Pils (C)
Low bitterness, subtle haze, citrus notes from dried bitter orange and coriander. A hop bitter Lager.
TruffleShuffle.com - www.TruffleShuffle.com | 4.8% - Lost and Grounded Brewery - Bristol |
|  | 98 Running with Sceptres (C)
Unfiltered, IPL with a biscuity base, light malt, dry hopped, peachy and piney.
Wedmore Surfers Cyclists | 5.2% - Lost and Grounded Brewery - Bristol |
|  | 99 Sesh (C)
Hoppy, American IPA, Citra and Centennial hops delivered at a strength that doesn't knock you off your feet.
The Swan - www.theswanwedmore.com | 4.7% - Gert Lush Brewery - Fenny Castle |
|  | 100 Stand and Vanilla (C)
Intensely hoppy, juicy, creamy and infused with vanilla.
Swallow Drinks - www.swalldrinks.com | 5.0% - New Bristol Brewery - Bristol |

The Ciders & Perrys

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|  | 101 Blakeney Red Perry
Refreshing with a fragrant aroma.
Lyndon Knight | 6.0% - Hecks Cider - Somerset |
|  | 102 Browns Apple
Crisp acidic cider with elderflower overtones.
Axe Valley Large Animal Vets - www.avlavets.co.uk | 6.5% - Hecks Cider - Somerset |
|  | 103 Damson Cider
Contemporary fruit cider with hint of plum. Reddish pink colour.
The Glastonbury Retreat - www.glastonburyretreat.co.uk | 4.0% - Dorset Nectar Cider - Dorset |
|  | 104 Dorset Elderflower Cider
Smooth, bitter and sharp with a creamy after taste.
Cool it Refrigeration Ltd - www.coolit-refrigeration.co.uk | 6.5% - Lulworth Skipper Cider - Dorset |
|  | 105 Elderflower Cider
Sweet exuberant cider with with elderflower aroma.
Keith Boulnois | 3.8% - Dorset Nectar Cider - Dorset |
|  | 106 Flash Harrys'
Mango and lime gives this cider a fresh taste with a citrus kick.
Claire and Robert Nimmo | 4.0% - Harry's Cider Co. - Somerset |
|  | 107 Hunnybubble
Lightly sparkling with a twist of real honey.
The FSC Group, Cheddar | 4.0% - Dorset Nectar Cider - Dorset |
|  | 108 Kingston Black
Rounded, velvety texture and full of flavour.
Rousell Plant Hire Ltd | 6.5% - Hecks Cider - Somerset |
|  | 109 Level
Dryness leads the charge, acid twang backed up with calming sweetness.
The Bluebird Cafe - www.bluebirdcafewedmore.com | 5.4% - Pulp Cider - Somerset |
|  | 110 Melba
Peach and raspberry undertones - easy drinking.
Tremlett's Bitter | 3.4% - Pulp Cider - Somerset |
|  | 111 Nimrod
Full bodied dry cider awarded gold medal in the British Cider Championship 2022.
Ad Astra Cider - www.adastracider.com | 7.0% - Ad Astra Cider - Somerset |

Pale  Straw & Golden  Amber  Brown  Red  Black 

Each symbol shows the approximate colour you can expect the beer to be (but we cannot take responsibility for any mistakes!)

Key: **O** - Organic; **VE** - Vegan; **GF** - Gluten Free; **NC** - Naturally Conditioned; **U** - Unfiltered; **LS** - Lager Style & **C** - Craft

	112 Oak Medium Traditional medium cider with an extra layer of flavour from the matured oak barrels. CHIPPERFIELD CLAN	6.5% - Hecks Cider - Somerset
	113 Oaked Barrel Aged Dry English style, dry and full bodied. Friend of the Festival	6.5% - Lulworth Skipper Cider - Dorset
	114 Oaked Barrel Aged Medium English style, medium and full bodied. LSL Architecture Ltd	6.5% - Lulworth Skipper Cider - Dorset
	115 Old Harry Rocks Vintage Dry cider for the real cider enthusiast. Curt and Touche Hogben	6.0% - Dorset Nectar Cider - Dorset
	116 Parsons Choice Dry A traditional dry cider from the heart of the levels. All local apples from around the farm. Chillout Somerset - www.chilloutsomerset.co.uk	6.0% - Parsons' Choice Cider - Somerset
	117 Parsons Choice Medium A traditional medium cider using apples from the heart of the levels. Friend of the Festival	6.0% - Parsons' Choice Cider - Somerset
	118 Pink Harrys' A delicate and refreshing rhubarb cider with a hint of nectarine and vanilla notes. Light pink in colour. C Parker & Son Electrical Contractors	4.0% - Harry's Cider Co. - Somerset
	119 Slack Ma Girdle Wine like cider, fruity on the nose with walnut aftertaste. The Cottage Gallery - www.thecottagegallery.co.uk	6.5% - Hecks Cider - Somerset
	120 Sweet Maiden Traditional farmhouse cider, rich and velvety in taste. O T Seymour Construction Limited - www.seymour-construction.co.uk	5.0% - Dorset Nectar Cider - Dorset
	121 Vintage Full and ripe with bittersweet notes of apple and oak. Full-bodied and balanced. Barny Lee Marquees - www.barnyleemarquees.co.uk	6.5% - Old Jollop Cider - Somerset
	122 Wilkins Dry Roger's proper dry cider from just down the road. The Knight Family	6.0% - Wilkins Cider - Somerset
	123 Wilkins Medium Traditional medium farmhouse cider from just down the road. Somerset Concrete Limited - www.somersetconcrete.co.uk	6.0% - Wilkins Cider - Somerset
	124 With a Twist Light and refreshing with sweetness from elderflower. Tim and Sam Brown	4.0% - Old Jollop Cider - Somerset
	125 Yarlington Mill Full-bodied and rich with fruity plum sweetness. Jo Blackburn Limited	6.5% - Hecks Cider - Somerset

The Wines

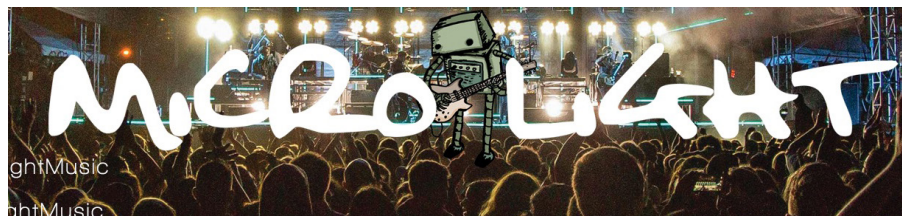
Supplied and sponsored by Mendip Bottle - 01934 710724 ed@mendipbottle.co.uk

	(S) Prosecco DOC, Frivolo – Italy (10.5%) Perfect Prosecco, a lovely refresher that makes the ideal start to any occasion.
	(W) Pinot Grigio Sapuri, Sicily - Italy (12%) Ripe and textured Pinot Grigio with plenty of soft fruit on the palate.
	(W) Marlborough Sauvignon Blanc - Chile (12.5%) Aromas of fresh tropical fruit with delicate vegetal notes. Fresh on the palate with concentrated citrus flavours.
	(R) Silvestre Merlot - Chile (12.5%) Rich, dark cherry aromas with fantastic ripe, red fruit flavours and well integrated spicy oak notes.
	(R) Para dos Malbec, St Juan - Argentina (13.0%) Lovely, full body. Round and ripe tannins provide a soft and young character with a long length.

Live Music Programme

Friday 15th

Microlight	20.00
Enhanced Entertainment	22.45



Saturday 16th

Live & Local Music

Becca Kate	13:30
Holly Simpson	14:30
Silverline	15:30
Snake in the foot spa	16:30

Silent Disco 13.30 - 15.00

The Brightside Killers	20.30
Enhanced Entertainment	23.00



This Year's Food & Gin Bar

We have three great food options for you again this year. For the pizza lovers we have Somerset's own Slice One Pizza, for the spice lovers we have Soi5 Burrito to give us all a Taste of Mexico, and finally a festival favourite Little Van Rouge will also be serving up a selection of great food.

This year's gin bar brings New Beginnings to the festival, another Somerset-based business, who we are delighted to welcome into the mix.

All our food and drink concessions do not take our beer tokens, so please pay them directly for your orders.

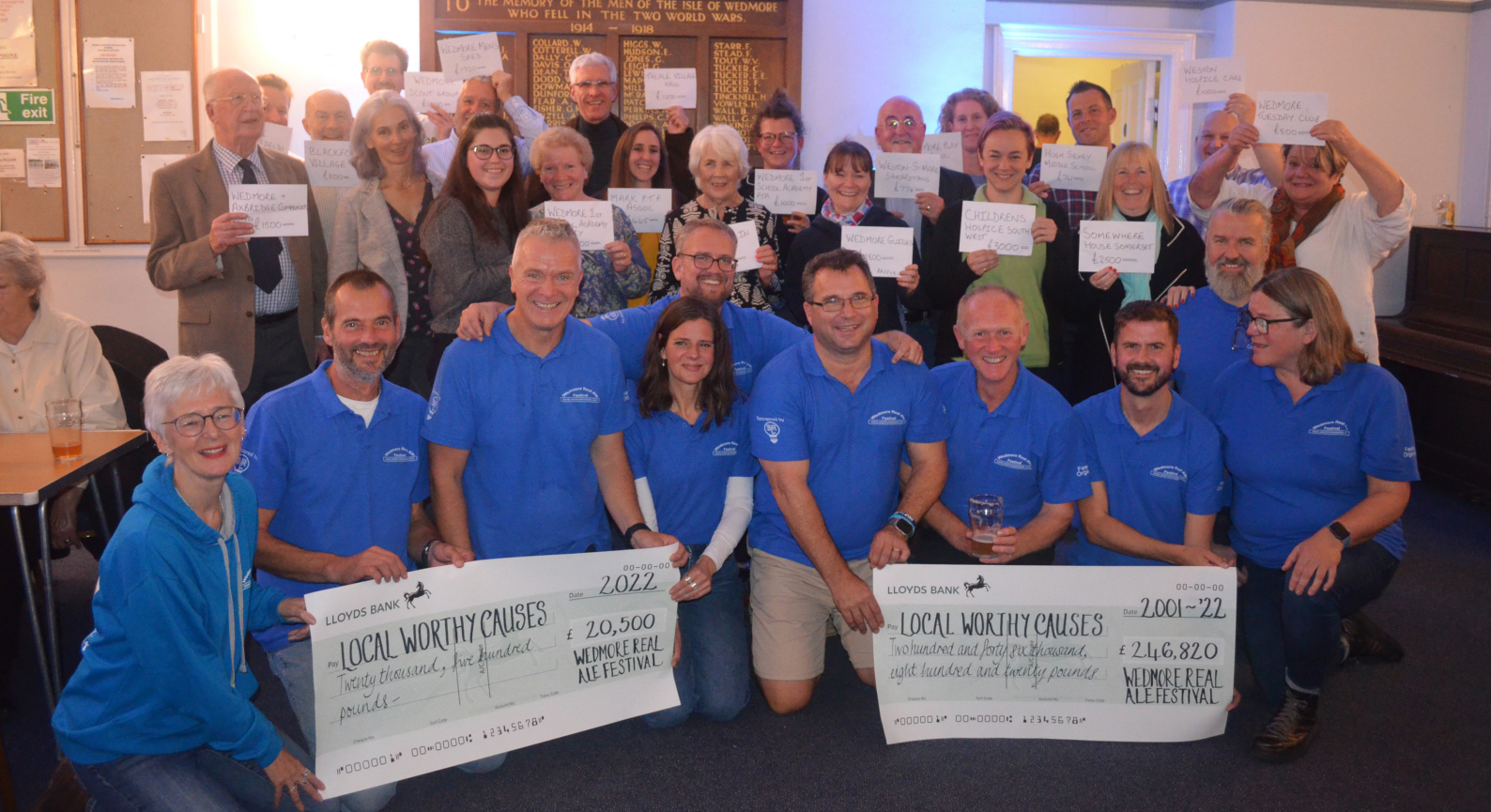
Slice One Pizza (Fri & Sat) - www.sliceone.uk

Soi5 Burrito (Fri & Sat) - www.facebook.com/Soi5tasteofmexico

Little Van Rouge (Fri to Sun) - www.facebook.com/Vanrouge56

New Beginnings Gin Jar (Fri to Sun) - www.newbeginningsbar.co.uk





£246,820 raised for local and regional worthy causes since 2001

One of the true benefits of running the festival is raising money for local worthy causes. By spending money at the festival throughout the weekend with your family and friends, you will help us to donate again this year. Thank you your support.

Festival Feedback

We would love to hear your thoughts on the festival and the venue, so please grab yourself a drink, take a few moments and capture your thoughts below. Then hand this in at the front desk.

Bar service:

Range of ales, ciders and wine:

Food vendors:

Venue and facilities:

Live music & entertainment:

Other feedback & suggestions:

The Festival Raffle & Auction - Sunday from 2pm

Raffle

Don't forget to buy your raffle tickets to stand a chance to win 100 cans and bottles from Cheddar Ales. The full list of prizes is:

1. 100 cans & bottles of beer - Donated by Cheddar Ales
2. £20 Voucher for Hectors Farm Shop, Wedmore. - Donated by Hectors Farm Shop
3. £20 Voucher for Cottage Gallery - Donated by Cottage Gallery, Wedmore
4. Fed and Ben Pizza Gift Voucher Buy 1 get 1 Free

Auction Lots

We are delighted to bring you another bountiful collection of lots to bid for in our Sunday afternoon auction. We would like to take this opportunity to give our heartfelt thanks to all our generous providers, your contributions are very much appreciated.

Not going to be here? Pre-Bids can be taken at the front desk!

1. Festival lost property.
2. Festival shirts & other desirables.
3. Wellie Bag - Donated by D.A.F.T.
4. Solar Powered Lighting for your garden - Donated by Sunlit Solar
5. Mixed Case of Beers from Badgworth Beer - Donated by Badgworth Brewhouse
6. Mixed Case of Beers from Badgworth Beer - Donated by Badgworth Brewhouse
7. Ad Astra Cider Selection Box - Donated by Ad Astra
8. Case of Cider from Old Jollop - Donated by Toby Lee
9. Stormtech Fleece Size XL - Donated by D.A.F.T.
10. Regatta Isotex Raincoat Waterproof and breathable size XXL - Donated by D.A.F.T.
11. Bottle of Champagne - Donated by The Mendip Bottle
12. Nespresso Essenza Mini Coffee Machine - Donated by George Clooney
13. Cookery School voucher with Tyrone Power@Tow House - How to make amazing Pasta
14. Brunch and a Bloody Mary for 2 People at The Swan, Wedmore - Donated by The Swan
15. Half a Lamb - Donated by Gemma and Rob Wilcox, Chestnut Farm
16. Sir Geoff Hurst signed West Ham Football Club photograph - Donated by David Pipe
17. Sir Geoff Hurst signed football - Donated by David Pipe
18. A Jos Buttler Signed The 100 Cricket Top - Donated by Jos Buttler
19. HandyMan for a day's work - Donated by Inspired Worx, Cheddar
20. 12 month membership for the David Pipe Racing Club - Donated by David Pipe
21. Mini Cooper Twin Engine Driving Experience - Donated by Alan Wilcox
22. Bristol City Football Tickets for 2, Corporate Seats plus meal in the Lansdown - Donated by Neil Tucker
23. Rugby World Cup Final. Best table in the house for 4 x people to watch the final at the Post and Wicket with a bottomless beer tab from start to finish. - Donated by The Post & Wicket
24. Crafty Fingers Tap Tour. Exclusive use of Crafty Fingers for 4 guests, lasting approximately 3hrs. A seven tap tasting session, including a food sample for each beer and finishing with a glass of Prosecco and a truffle. Each guest will leave with a complimentary Crafty goodie bag. Finally, all participants will receive 10% off all in store purchases on the night. Dates to be determined by the Crafty team. It'll be either a Monday or Sunday - Donated by Crafty Fingers
25. The George Hotel Wedmore - Meal for 2, plus an overnight stay in the George - Donated by The George
26. Bristol City or Bristol Bears Corporate Match day experience inc box, food, drinks and tickets for 2 people - Donated by Sanderson Recruitment PLC
27. Chairman Tickets @Burnley FC for either Burnley vs Everton or Burnley vs Bournemouth Full match day experience.
28. 3 Night accommodation for up to 4 people in Weymouth - Donated by David and Anna Knight
29. Salcombe Retreat - 1 week accommodation for up to 6 people - Donated by the Ewens Family. Unfortunately, no dogs are allowed. The owners will aim to accommodate your first or second choice of dates, but the earlier you book this, the more likely you will get the dates you want. Please book asap.
30. An evening at Cheddar Ales Brewery for 50 People + Food on a Thursday in March 2024
31. Beer Bucket Challenge. This year's willing volunteers are:

Alfie Lavender
James Mitchell
Sam Tucker

Brian Connell
Matt Drew
Sarah Ralph

Florence Reeson
Mike Rogers
Tessa Munt

Gabriel Bell
Robbie Stephenson



Thank you all for attending the festival, we hope you've had a great time and enjoyed sampling some of this year's offerings.

We look forward to seeing you again in September 2024.