











SST CAMRA Beer, Cider & Music Festival 2025 :- Beer & Cider List

Prices at the Bar:				
Token Values:- 1 Red = 50p 1 Yellow = £2.50	£2. per half pint 4 Red Tokens	£2.50 per half pint 1 Yellow	£3 per half pint 1 Yellow + 1 Red	£3.50 per half pint 1 Yellow + 2 Red Tokens
				
Cask Ales	Less than 4%	4% to 5%	More than 5%	
Key Keg		Less than 4%	4% to 5%	More than 5%
Cider		Less than 4%	4% to 5%	More than 5%









Third measures: A paddle of three x third measures will be available at twice the cost of the highest strength beer or cider on the paddle. Ask at the bar.....

CASK BEERS



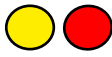

	Brewery	Beer	ABV	Style	Tasting notes
1	Siren, Berkshire 	Tempo	3.8	Pale Ale	A clean, stripped-back malt base lets the hops shine, layered throughout for depth, structure, and mouthfeel. Gluten Free
2	Farm Yard, Lancs 	Sheaf Sponsored by The Marine South Shields	4.1	APA	An American style pale. Full bodied, light & tropical notes from the copious amount of hops we pack in there. A well balanced bitterness & a citrus finish makes this a crushable pale. Unfinished. Gluten Free
3	New Bristol, Bristol 	The Joy of Sesh Sponsored by Blazes Fire Surrounds Ltd, Gateshead	4.2	IPA	Our delicious flagship session IPA that delivers all the fruity, juicy character of a much bigger IPA at a more modest ABV level. A simple clean malt bill with Maris Otter and oats for that lovely mouthfeel. Hop wise, we've packed this little beast with our favourites - Mosaic and Citra. Expect tropical, citrus, stone-fruit notes. This IPA was a joy to brew and a true joy to drink. Vegan Friendly. Gluten Free
4	Arbor, Bristol 	Shangri-La Sponsored by Pivovar, York	4.2	Session IPA	Liberally hopped, and highly drinkable, Session India Pale Ale, brewed with Citra, Columbus, Ekuanot & Mosaic hops for maximum flavour.
5	Tartarus, Leeds 	Ratotoskr Sponsored by The Steamboat, South Shields	4.4	Pale Ale	A soft easy drinking pale ale. built on a simple malt bill, hopped with Citra and Nelson Sauvin hops and fermented with Hornindal Kveik yeast for a super fruity yet easy drinking pale. Vegan Friendly
6	Tapped, Sheffield 	American Flyer Sponsored by The Stags Head, South Shields	4.7	American Brown Ale	Champion Beer of Sheffield 2024. A blend of crystal malts along with extra pale malt for the flavours of a traditional brown ale, with the addition of classic American hops for the extra bitterness and hop character for this beer style. Hopped with Simcoe, Centennial and Idaho 7.




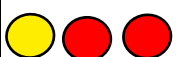
SST CAMRA Beer, Cider & Music Festival 2025 :- Beer & Cider List

CASK BEERS CONTINUED











	Brewery	Beer	ABV	Style	Tasting notes
7	Three Acre, East Sussex 	Elderflower White Sponsored by The Museum Vaults, Sunderland	4.8	Wheat Beer	A soft, white wheat beer, bursting with fresh, locally-grown elderflower, and Mandarina Bavaria hops. Vegan Friendly
8	All Day, Norfolk 	36 Chambers Sponsored by Blues Micro Pub, Whitburn	4.8	Golden Ale	36 Chambers is an American Hopped Golden Ale with a good helping of Columbus giving pine & black pepper up front, followed by a familiar golden malt base for biscuit and light caramel notes, with a dry, dank aftertaste to finish
9	Titanic, Staffordshire 	Last Porter Call Sponsored by The Ivy House, Sunderland	4.9	Porter	Our take on a traditional English Porter. Dark in colour with a creamy head, this traditional English Porter has a strong roasted nose that carries through on the palate. Full-flavoured with a slightly sweet finish.
10	Lakedown, East Sussex 	Extra Special Sponsored by The Dun Cow, Sunderland	5	Best Bitter	Lakedown 'Extra Special' ESB is our rich, malt forward winter warmer. Deliciously smooth caramel notes, perfect for the festive season. Brewed with Sussex spring water. Gluten Free..
11	Pentrich, Derbyshire  	Attack The Choc Sponsored by The Wouldhave, South Shields	5.5	Stout	A rich and decadent chocolate brownie flavoured stout at a borderline sessionable ABV! Expect the smooth mouthfeel and amplified sweet chocolate flavours that you would expect from a stout at double the strength.
12	Siren, Berkshire  	Soundwave Sponsored by The Lighthouse, Seaburn	5.6	IPA	A 5.6% west coast IPA: golden, immensely hoppy and alive with grapefruit, peach and mango flavours. Soundwave carries her drinker to the west coast, to the golden shores of California where craft ale is nectar. She is the driest of Sirens ales full with flavour but subtle with bitterness.

SST CAMRA Beer, Cider & Music Festival 2025 :- Beer & Cider List

KEY KEG BEERS					
ALL ARE SUITABLE FOR VEGANS, VEGETARIANS AND ARE LACTOSE FREE					
	Brewery	Name	ABV	Style	Tasting Notes
1	Shiny, Derbyshire 	Vortex	4.4	Nitro Stout	Rich, bold flavours whirling together in our smooth Vortex, Shiny's first ever nitro stout!
2	Yonder, Somerset 	Aura	4.5	Pale Ale	A Tropical Pale Ale that's all about balance and brightness. A smooth, hazy body carries the juicy warmth of Northern and Southern Hemisphere hops bringing sunshine from both sides of the globe. It's brewed to be laid-back and luminous... Easing you softly in to the haze.
3	Pivovar, Elvington, North Yorkshire 	Mittel	4.7	Pilsener	Gold medal winner at the International Brewing Awards. This wonderfully balanced pilsener is brewed with only German malt and hops in accordance with German purity laws. Weyerman heritage malts and a Germanic water profile give a rich mouthfeel. Mittel Pils is also highly hopped with Hallertau Mittelfrüh to provide a delicate aroma and flavour with hints of lemon.
4	Beak, East Sussex 	Parade	6	IPA	Saturated in Citra, Mosaic and Idaho-7, this 6% IPA is brimming with fruit bubblegum flavours of mango, orange peel, pineapple and ripe flat peaches.

CIDER & PERRY					
ALL ARE SUITABLE FOR VEGANS, VEGETARIANS AND ARE GLUTEN AND LACTOSE FREE					
	Producer	Cider/Perry	%	Taste	Tasting Notes
1	Ascension, East Sussex 	Purple Haze Blackcurrent Blend Cider Sponsored by Blues Micro Pub, Whitburn	3.4	Med Sweet	Ascension birthday blend. Wild fermented cider blended with fresh blackcurrants. The old favourite returns. If Ribena were alcoholic it would taste like this.
2	Duddas Tun, Kent 	Apricot Cider	4	Med Sweet	Apricot infused ; medium sweet and fruity
3	Olivers, Hereford. 	Perry	6	Med Sweet	Wild fermented, medium sweet blend. Burst of sharp acidity creates a further sense of sweetness, followed up with citrusy pear drop notes. Sweeter finish with very light tannins. Incredibly drinkable.
4	Sandford Orchards, Devon 	The General Cider	8.4	Med. Dry	Crowned the tannin-led cider in the world at the 2023 International Cider Challenge. Named after our mighty oak vat in which only our best vintage ciders are aged for a minimum of six months. It is bold and satisfying with notes of Seville oranges, plum and baked apple; rich and rewarding with a long, warming finish.

SST CAMRA Beer, Cider & Music Festival 2025 :- Beer & Cider List

RESERVE CASK BEERS					
	Brewery	Name	ABV	Style	Tasting Notes
1.	Brew York 	Fennec Blonde	3.4	Blonde	A cask special using Cascade and Fuggles hops
2	Pentrich, Derbyshire  	Build a Mountain	5.5	Double Dry Hopped Pale	A heavily dry hopped pale ale that has had a huge amount of Vista, Strata and Citra piled in to it. These impart masses of juicy citrus and sweet tropical flavours as well as a light piney note on the finish to keep you going back for more! Vegan Friendly
3	Wilde Child Yorkshire 	Futures Pats	5	Porter	Part of our 'Old School Range'. This London Porter is true to style, brewed with a London strain of yeast, an array of 5 malts and hopped with an English classic – Fuggles
4	Triple FFF Hampshire    	Alton's Pride	3.8	Best Bitter	A traditional English bitter brewed using water from the Hampshire chalk hills. Full and clean tasting; initially malty, then tangerine fruit and resinous hop build to a quenching bitter finish. CAMRA Supreme Champion Beer of Britain 2008
5	Hawkshead Cumbria 	Mosaic Pale	4	Pale	The malt base is very pale with the addition of carapils to add a light toasted malt complexity and malted oats for enhanced mouthfeel and palate fullness. Hallertau Blanc hops are used for the bittering addition. This is a relatively new hop (2012) to come out of the German hop breeding programme ; it lends flavours and aromas of lemongrass and passion fruit. The aroma/dryhop additions will all be Mosaic with aromas/flavours of Blueberry, tangerine and papaya. Gluten Free
6	Bristol Beer Factory 	Trail Breaker	5	IPA	A ride into the Euro beer lands, stop 2 takes us deep into the mountains of Norway. This trail takes you into the world of citrus. One of the juiciest beers we've ever done. Kveik yeast begins the journey with its signature orange energy. The trail then twists into the U.S summits with Sabro and Citra adding tropical citrus, coconut and tangerine. From farmhouse to mountain summits. Gluten Free.