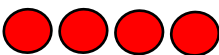


SST CAMRA Beer, Cider & Music Festival 2026 :- Beer & Cider List

Prices at the bar :- Token Values :- 1 Red = 50p, 1 Yellow =£2.50					
	3% to 3.9%	4% to 4.9%	5% to 5.9%	6% to 7.4%	7.5% and above
Cask Ales	£2.00	£2.50	£2.50	£3.00	£3.50
Key Keg			£3.50	£4.00	£4.00
Cider			£2.50	£3.00	£3.50
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					

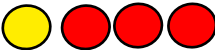
CASK BEERS					
	Brewery	Beer	ABV	Style	Tasting Notes
1	Daleside Harrogate 	Blonde	3.9	Blonde	A full flavoured, golden ale with a hoppy aroma and a crisp finish.
2	Ashover Chesterfield 	Littlemoor Citra	4.1	Pale	This is a citra-hopped, pale coloured session beer. Very popular with pubs in casks and in bottle shops Winner of 6 awards
3	Wensleydale North Yorkshire 	Semer Water	4.1	Pale Ale	Sema' is a light, blonde easy drinking ale. Hopped with Cascade to infuse a balanced and delicate floral undertone. Contains Hops, Barley & Wheat
4	Wenseydale 	Gamekeeper Sponsored by The Steamboat South Shields	4.3	Best Bitter	Gamekeeper has all the traditional traits of a Yorkshire Best Bitter with a modern edge. Rich copper in colour with malty and slightly biscuity flavours; Magnum hops give a subtle hoppy finish. Contains Hops, Barley & Wheat
5	Colbier Bootle 	Country Sponsored by Blues Micro Pub, Whitburn	4.8	Blonde	Maris Otter gives a bright, biscuity base, while Harlequin and Polaris hops add gentle citrussy bitterness. A unique blend of two yeasts combine to accentuate the fruity notes of the hops. Suitable for vegans
6	Colbier, 	Legato	4.8	Dry Irish Stout	5 different malt varieties delivers roasty, chocolate, with a smooth finish. This seasonal brew uses Phoenix and Target hops to add a hint of molasses, sage and chocolate to the mix.

CASK BEERS CONTINUED

	Brewery	Beer	ABV	Style	Tasting Notes
7	Tapped Sheffield 	Brook	5	Porter	London Porter is brewed with a generous mix of brown and chocolate malt to give depth in flavour and colour, dark brown with ruby hints when held to light.. The mix of the dark malts give aromas of chocolate, caramel and subtle notes of coffee which develop in the flavour. UNFINED & VEGAN FRIENDLY
8	Triple Point Sheffield 	Luxe Sponsored by The Marine South Shields	5	Porter	An exclusive cask version of our yearly Luxe brews. Ecuadorian cacao nibs and Madagascan vanilla means deep chocolate, rich coffee and soft vanilla sweetness. Gluten Free
9	Atom Hull 	Sticky Toffee Pudding	5.5	Stout	Rich toffee, creamy caramel and gentle roast sit together in a velvety, smooth stout. Comforting, nostalgic and ideal for dark November nights Vegan Friendly
10	Neptune Bootle  	Rhea Sponsored by The Dun Cow Sunderland	6	ESB	Malt biscuit base of toffee and caramel flavours are intermingled with citrus notes of marmalade rind leading to a soft bitterness
11	Triple Point  	Parkin Sponsored by The Museum Vaults Sunderland	6	Amber Ale	The traditional Yorkshire cake. It's oats, black treacle and ginger. We've brewed a full bodied, oaty amber ale but added ginger and treacle for a warm and satisfying explosion of flavour. Gluten Free
12	Ashover Chesterfield  	Spitewinter Sponsored by Blues Micro Pub, Whitburn	6.5	Winter Warmer	Named after a village near the brewery, this traditional English ale. Deep brown, full-bodied, complex, with fruity notes Allergens: Malted barley (Gluten) Vegan/Vegetarian NO
13	Durham  	St Cuthbert Sponsored by The Lighthouse Sunderland	6.5	Golden Ale	A strong and aromatic India Pale Ale with pronounced citrus and orange notes. Not too bitter with a golden colour. A mixture of English, American and Czech hops develop into a clean peachy bitterness. Brewed to a gluten free recipe
14	Durham   	Peated Wee Heavy	8.2	Wee Heavy	Uses peated malt usually reserved for the whisky distilleries. Big on fruitcake with a touch of peated malt and beech smoked malt to create bonfire and islay whisky notes with a touch of orange bergamot. Rich and indulgent.

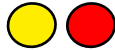
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KEY KEG BEERS

	Brewery	Beer	ABV	Style	Tasting Notes
1	Vault City, Edinburgh 	Raspberry Sour	5	Sour	Bold and tart, this vegan friendly sour is packed with intense fruit aromas and flavours. There is a delicate sour finish
2	Two Flints, Windsor 	Big Suze	8	Double IPA	Brewed with Krush, Peacharine and Nectarine hops. The flavour is led by mangos, backed by nectarine and green fruit pastels. There is a heavy dose of wheat and oats giving a soft body and creamy haze

CIDER

ALL ARE SUITABLE FOR VEGANS, VEGETARIANS AND ARE GLUTEN AND LACTOSE FREE

	Producer	Name	%	Taste	Tasting Notes
1	Dudda's Tun, Kent 	Sweet Apple	5.3	Medium Dry	Sweet blend of eating and cooking apples, a moderate acidity tempered by the natural sugars of the fruit. Incredibly easy drinking.
2	Dudda's Tun 	Disco	5.6	Medium Dry	Discovery apples, a sought-after apple for cider, it is one of the few eating apples that is revered for its cider juice. Expect high acidity with red apple flesh and strawberry notes.
3	Dudda's Tun 	Original	6.5	Sweet	Medium blend, easy drinking
4	Sandford Orchards, Devon 	The General	8.5	Medium Dry	Meet The General, crowned the best 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 orange, plum and baked apple, rich and rewarding with a long, warming finish.