# **STOUTS**

GENERALLY A ROBUST PORTER IS OFTEN MADE WITH VERY ROASTED MALTS. IMPARTING SOME BURNT FLAVOURS. USUALLY VERY DARK OR BLACK AND SOMETIMES FLAVOURED.



**BLUE MONKEY: GUERILLA** – A hearty 4.9%, pitch black beer full of malty complexity balanced by a robust bitter bite. **4.9%** 



DANCING DUCK: DARK DRAKE – Delicious malty, caramel and liquorice combine wonderfully in a smooth drinking velvety, oatmeal stout with a freshly roasted coffee & toffee finish. 4.5%



BLUE MONKEY: CINDER TOFFEE – A rich full-bodied stout with huge toffee aromas and delicious caramel undertones lingering nicely on the tongue – a Crunchie in a glass! 5.0%



TYNT MEADOW – Hints of dark chocolate, liquorice and rich fruit. Full bodied, leaves warm dry finish. Sediment. 7.4%. Available per bottle only. 2 x 1/2 or 3 x 1/3 stamps.



DANCING DUCK: INDIAN PORTER -

A modern twist on a classic style of beer. Smoky bonfire flavours with a spicy hop and pleasant warming afterglow. Very moreish. CAMRA Bronze medal winner Porters category 2018 **5.0%** 

### PAS

LESS MALTY OR SWEET AND MORE PRESERVATIVE HOPS TO WITHSTAND SHIPPING TO INDIA. AMERICAN STYLES TEND TO USE SHARPLY BITTER HOPS WITH THE RESULT OFTEN CALLED 'JUICY'.



LENTON LANE: 200 NOT OUT – Champion beer of Nottingham. Pale, juicy hop monster with stone fruit flavours and a soft finish. 6.0%



CHARNWOOD: IPA - English hops at the start, generously finished with American Simcoe give a full-bodied beer with orange/citrus flavours. 5.6%-KINDLY SPONSORED BY KINGSTON ON SOAR PARISH COUNCIL!



**CHARNWOOD: BLUE FOX** – A refreshing golden beer. American Mosaic hops give a wonderful tropical fruit and blueberry aroma and finish. **4.2%** 



LENTON LANE: 400 – A big-hitting, New Zealand IPA brewed to celebrate our 400th gyle! Packed with fresh Nelson Sauvin, Nectaron & Motueka hops. 7.3% - KINDLY SPONSORED BY SIAN & SIMON HOLBROOK!

### **BEER FESTIVAL MENU 2023**



Admission for the entertainment is £5 per person from 5pm on Sat 16<sup>th</sup> Sept.

# **Bands:**

Steve McGill Music from 5pm until 7pm & Katy James from 7:30pm

PERFORMANCE TIMES APPROX.

Many thanks to all our sponsors, suppliers, volunteers and of course, YOU for attending.

# **PALE ALES**

THE NAME IS DERIVED FROM "PALE MALT". ALE BREWED FROM BISCUITY-FLAVOURED PALE MALT, BITTERED WITH HOPS IS CALLED PALE ALE AND HAS COLOURS RANGING FROM VERY PALE TO AMBER.



DANCING DUCK: AY UP - An eminently drinkable pale session ale. Subtle malt and floral notes are matched splendidly with citrus hop, rounded off with a slightly dry finish.

3.9% - KINDLY SPONSORED BY NICK WILLDER & SARAH BOYLAN! WWW.WILLDER.COM



**DANCING DUCK: DUCK BERRY** - A crisp, pale highly quaffable hoppy session ale, the American hops give powerful citrus and grapefruit notes. **4.0%** 



#### **BLUE MONKEY: BLUBARB & CUSTARD**

 Starts with the creamy taste and aroma of vanilla custard, followed by a burst of cascade Hops and then the tart refreshing taste of British Rhubarb. 4.8%



CHARNWOOD: SALVATION – A light refreshing golden beer, tropical fruit, citrus, and floral flavours. American Cascade and Amarillo hops create a citrus aroma, and crisp clean bitterness on the finish! 3.8%

### **GOLDEN**

MODERN TERM FOR AN ALE THAT HAS SWEET MALT NOTES, A LARGER HOP CHARACTER AND A GOLD COLOUR; USUALLY SERVED COLDER THAN TYPICAL ALES SO AS TO BE VERY REFRESHING.



CHARNWOOD: STEAM TRAIN – Enjoy a nostalgic ride with this smooth, deep golden ale. Subtle English hops and sweet crystal malt bring a fresh, honeyed character to this easy drinking beer. 4.5% - SPONSORED BY STATION TYRES! WWW.STATIONTYRES.CO.UK

# **SPONSORS**



Station Tyres www.stationtyres.co.uk



Kingston on Soar Parish Council



Sian & Simon Holbrook



Nick Willder & Sarah Boylan. www.willder.com, Architects, Kingston on Soar

# **BITTERS & COPPERS**

AMBER TO COPPER COLOURED ALE WITH A BALANCE OF MALTINESS AND BITTERNESS.
MANY PALE ALES CAN HAPPILY BE DESCRIBED AS BITTERS.



**DANCING DUCK: 22** - A wonderfully balanced best bitter with good malty flavour and dark fruit notes, these are offset by a strong hop with a very clean finish. A great thirst-quenching beer for any time of the day. **4.3**%



CHARNWOOD: VIXEN - A well balanced copper-coloured Best Bitter with subtle hints of honey, spice and hedgerow fruits. Late added Pacific Gem hops deliver a fruity nose and finish. 4.0%

# **CIDER**



**FARMHOUSE** - A long fermented cider using a blend of bittersweet cider apples. Refreshing, cloudy, crisp, distinctive, apple taste. **7.2%** 



BLACKCURRANT – Traditional cider blended with ripe blackcurrants. Sweet, well balanced and delicate flavour with a light floral aroma. 4.0%



**VINTAGE CIDER** – Tasting only of sweet, bitter apples, giving way to a crisp, sharp and satisfying dry finish. **6.5%**