

CAMRA COLCHESTER WINTER ALE FESTIVAL



Welcome to the 17th Colchester Winter Ale Festival, run by Colchester CAMRA and hosted by Colchester Arts Centre. If you're reading this you've probably got a beer card and a glass by now. Inside you'll find the beer and cider lists. Not every beer is available all the time, they come on when they're ready, and go off when you've drunk them! Scan the QR code to see the online live list of beers (and maybe even a few extras that didn't make the press deadline!) Glass empty? Go and see one of our wonderful volunteers at the bar to sort that out. The whole festival is organised and run by volunteers. CAMRA Membership earns you free entry to this and hundreds of other festivals across the country - and some free beer too. Join today at the entrance or at the membership bar. We both wish you all a very enjoyable visit to the festival. Boz & Lou Beer Festival Organisers



39th Colchester Real Ale & Cider Festival

Dates for your diary!
39th Colchester Real Ale and Cider Festival.
27th to 30th May 2026.
Colchester Arts Centre

Real Cider & Perry

 Bottled No/Lo Cider

You pick the fruit, press the fruit, allow it to naturally ferment and mature, and then enjoy. Real cider (made from apples) and perry (made from pears) cannot use concentrated juices. Cider and Perry are natural products that vary from season to season so check the cask cards for details of dryness and sweetness - our experienced cider team will have done their detailed tasting! The diverse range of flavours achieved from simple ingredients is incredible. Try a few and discover a different world to the carbonated, flavourless, heavily marketed 'national' brands.

Avalon <i>Spain</i>	Hoggys <i>Estonia</i>	Orwell <i>Ipswich, Suffolk</i>
Sidra0.5%	Apple0%	Old Oaky7%
Celtic Marches <i>Bishops Cleeve, Herefordshire</i>	Pear0%	Wild Free & Fruity7%
Orange & Cinnamon.....3.4%	Luke's Cider <i>London</i>	Sandford Orchards <i>Crediton, Devon</i>
Crones <i>Norfolk</i>	Draught Vintage6%	Slack-Ma-Girdle.....5.8%
Norfolk Perry6.1%	Pomona's Perry6%	Thirsty Farmer <i>Sutton Bonington, Leicestershire</i>
User Friendly5.7%	Manyweathers <i>St. Ives, Cambridgeshire</i>	Mango3.4%
Dorset Nectar <i>Waytown, Dorset</i>	Black Cherry4.5%	Belgian Beers & English Wine
Sweet Maiden5%	Elderflower4.5%	A wide range of Belgian bottled and draught beers are available - to the left of the cider bar.
Harry's Long <i>Sutton, Somerset</i>	Old Scrumpy4.5%	
Scrummage6.2%	Mill Farm <i>Marston, Lincolnshire</i>	
Hogans <i>Alcester, Warwickshire</i>	Mill Farm Sweet6.2%	
Raspberry0.5%	Pineapple4%	
High Sobriety0.5%	Rhubarb4%	
	Strawberry4%	

Beer List

G Gold **B** Bitter **IPA** India Pale Ale **SP** Speciality **O** Old
M Mild **BB** Best Bitter **P** Porter / **ST** Stout **V** Vegan **GF** Gluten Free
 Check the Gluten Free & Vegan Friendly Tags on the cask cards for confirmation.

Ampersand
Bitter**B V GF** .3.9%
 Crystal malts and Ernest hops with apricot, citrus and spice notes
Dark Mild**M V** .3.4%
 Doesn't skimp on rich malty flavours thanks to a trio of Double Roasted Crystal, Black and Chocolate malts
Experiments in Evil #9 **ST V** 10.5%
 English whisky barrel aged imperial stout
Winter Old Ale**O V** .5.8%
 Packed with complex malt flavours; hint of orange and spice from the hops

Anarchy *Newcastle*
Shearer's Foundation **G** 4.2%
 Pale ale with notes of citrus and cucumber. Alan Shearer Foundation charity brew
Urban Rhythm**G** 4.4%
 Golden ale with notes of gooseberry, passion fruit and grapefruit

Atom *Hull, Yorkshire*
Hubble**G V** .3.8%
 Hazy pale with hints of passionfruit
Blackwater Brewing Co *Southminster, Essex*
The Black Water **K ST V** 4.8%
 Stout with a resinous aroma, supported by a roasted, chocolatey body

Bradfield *Sheffield, Yorkshire*
Farmers Ale**B** .3.9%
 Light pale ale with a powerful, floral bouquet which leads to a well-balanced full-bodied character
Farmers Brown Cow **BB** 4.2%
 Chestnut ale with a smooth dry finish
Yorkshire Farmer**G** .4%

Brentwood Brewery
Santa's Blotto **ST V GF** 4.5%
 A jolly good stout
Spooky Moon**B V GF** .3.8%
 English bitter with hints of berries and caramel

Bright Oak *Birmingham*
First Light**G** 4.7%
 British blonde ale with notes of honey, citrus and subtle spice

Last Light**M** .3.6%
 Notes of toasted malt, caramel and a hint of dark fruit
Lunar Light**P** 4.6%
 Robust porter with a subtle nuttiness

Colchester Brewery
Wakes Colne, Essex
Jack Spitty**G** .4%
 Golden easy drinking summer ale. Full of hop flavour with delicate bitterness and light aroma
No1**BB** 4.1%
 A classic English best bitter, copper in colour. Whole Boadicea hops for flavour and the definitive aroma of Golding
Old King Coel**P** .5%
 Brewed the traditional way with brown malt and English leaf hops
Raven**P** 4.3%
 A deep, dark and smooth porter

Datum Attitude *Maldon, Essex*
Air Miles**K IPA V** .5.6%
 Generously hopped with Idaho 7 and Amarillo and brewed to a thick, hazy East-Coast style
Goldhanger**BB V** .5%
 Hopped with Challenger and East Kent Goldings for a spicy, floral finish
Tread the Snow Twice**K ST V** .6%
 An English stout

Drinkstone *Bury St. Eds, Suffolk*
Bitter**B** .3.8%
 Malty undertone with a slight bitter finish
Stout**ST** 4.2%
 Rich dark stout with a smoky flavour and a lingering coffee aftertaste
Tim's Old Spanker**O** .6%
 Warming winter ale with hints of orange, cinnamon and berries

Elephant School *Brentwood*
A Pub's Not Just for Christmas**B V GF** 4.2%
 Amber bitter with notes of toffee and a subtle floral finish
Anchovy**G V GF** .3.4%
 Single hopped pale with watermelon, pine and raspberry notes

Legend of Red Beard**IPA V GF** .5.5%
 Red IPA, collaboration brew with Tap East

Elusive *Finchampstead, Berkshire*
Our Precious**ST V** .5.4%
 Rich stollen stout, collaboration with London Brewing Co
Roseblade**M V** .3.4%
 Creamy mouthfeel with delicious notes of chocolate and dark treacle

Firebrand Brewing *Launceston, Cornwall*
An Howl**K IPA GF** 4.8%
 A radiant golden IPA with vibrant hints of juicy orange and succulent melon
Black Stuff**ST GF** .5%
 A classic twist on a dark styled pub favourite, this stout is bursting with chocolate, liquorice and coffee flavours
Patchwork Rocket **G GF** .4%
 Melon, peach and pine flavours from Apollo and Mosaic hops. Balanced sweet base and smooth bitterness
Shipwreck Coast **B GF** .4%
 Amber-hued ale; an enticing blend of malty richness & delicate floral aromas

Golden Triangle *Norwich*
Hop Lobster**G** .5.5%
 Strong golden ale with plenty of citrus hop character from five different hops: Cascade, Columbus, Chinook, Centennial and Citra

Green Duck *Stourbridge, W. Mids*
Bostin Mild XXL**M V** .6%
 A deep malty flavour with notes of caramel and subtle chocolate with aromas of vanilla and hazelnut - the Bostin Mild recipe turned up to the MAX
Gambit**G** 4.2%
 Nectar and Citra pale ale
Hellraiser**P** .5.4%
 Rum and raisin porter



Beer List



Check the Gluten Free & Vegan Friendly Tags on the cask cards for confirmation.

Gruff Brewery

Stratford St. Mary, Suffolk

(the galaxy on) Orion's Belt**G** 4.5%

No, Elvis is not dead. He just went home. Pale ale brewed with Galaxy hops to give a juicy and zesty hit

Amber**B** 4.1%

Traditional amber coloured bitter, with a dry floral hop bitterness from East Kent Goldings, Fuggles and Willamette hops and a sweet finish

Iron Pier

Gravesend, Kent

Joined at the Hop**G V GF** 3.8%

Light golden ale with a hint of grainy malts
Wealdway**IPA V GF** 4.5%
Brewed using Mosaic, Chinook, Styrian Cardinal and Columbus hops, resulting in a wealth of fruit and spiced flavours with a pine back note

Jack Rabbit

Ardleigh, Essex

Bitter Sweet Symphony**B** 3.8%

English bitter with Fuggles and Cascade hops
Pornstar Bikini **K SP V** 3.4%

Passionfruit and lime sour

Roasted Stout**ST V** 4.3%

A stout with notes of dark chocolate and roasted coffee

Leatherbritches

Ashby De-La-Zouch, Leicestershire

Ashbourne Ale**BB** 4%

Traditional best bitter, copper in colour with a unique malty character

Hairy Helmet**G** 4.7%

Subtle hints of gooseberry and lychees are to be expected

Scoundrel**P** 4.1%

A medium bodied porter with a subtle but sweet profile

Lincoln Green

Hucknall, Notts

Archer**G** 4%

Packed with Chinook and Citra this American Pale punches above its ABV

Frost & Fallow**ST** 5.5%

White Stout

Tuck**P** 4.7%

A rich, smooth and well rounded porter

Lost Pier

Brighton, Sussex

Nonchalant Shark XPA**G V** 3.4%

Made with 100% Mosaic and fermented with London Ale yeast for a smooth tropical, fruity flavour, oats and maltodextrin added for a full weight without the BITE of the booze

Mersea Island Brewery

Mersea Island, Essex

Gold**G** 4.5%

A light lager style ale made to achieve a sweet and refreshing flavour

Mersea Mud**M** 3.7%

A smooth and dark mild

Oyster**ST** 5.1%

Three dozen freshly shucked oysters are added to this ale to create a rich flavour

Skippers**BB** 4.8%

A dark amber coloured best bitter made using Cara and roasted malts

Yo Boy**B** 3.8%

A session bitter with Cara malt for a smooth flavour and cascade hops for bitterness

Milestone

Newark, Notts

Luck of the Irish**ST** 4.8%

Authentic Irish stout

Milton

Waterbeach, Cambs

Dionysus**G** 3.6%

Straw coloured bitter, powerfully hoppy, with a fine citrus finish

Monkey Brewhouse

Lymington, Hampshire

Rye-noplasty**ST** 5.3%

Complex deep stout with nutty, toffee, biscuity notes

Tollhouse**B** 3.8%

Modern full flavoured English bitter brewed with a heritage UK yeast strain

Mr Bees

Felixstowe, Suffolk

Beeclipse**M** 4.5%

Triple hopped mild, finished with honey direct from the hive

Easy Beezy**G** 3.6%

Golden ale, hopped with Goldings

New Bristol

Bristol

Bristol Bitter**B V** 4%

Very sessionable, malt driven Bristol beauty

Pastel De Nata**ST V** 6%

Inspired by the traditional Portuguese tart, collaboration with Elusive

Festival Charity

We are once again supporting Colchester Foodbank. In 2024 they helped nearly 20,000 people in crisis with a three-day emergency food and toiletries parcel. To help them continue their work place your unfinished beer card or cash in the charity box on the way out.



New River Brewery

Hoddesdon, Herts

Blind Poet**P V** 4.5%

Four malt varieties provide lightly smoked, liquorice and chocolate flavours

Five Inch Drop**IPA V** 4.6%

A fine IPA made with malts and hops from UK, New Zealand and USA creating fresh citrus and pine needle flavours

Great Amwell**G V** 4.6%

A golden American Pale Ale with a malt backbone and floral hop character

Northdown

Margate, Kent

Bitter Seas**BB** 4.2%

A moreish best bitter with a modern twist

Tidal Moon**ST** 5.8%

An indulgent stout brimming with dark chocolate, boozy cherry and a hint of vanilla tannins

Northern Whisper

Rossendale, Lancashire

Blimey**B** 3.8%

Copper coloured British bitter

Old Cannon

Bury St. Eds, Suffolk

1000 Gold Pieces**B** 4.4%

Brewed to celebrate 1000 brews at Old Cannon; traditional malt including some beech smoked malt and heritage hops

Canon's Cassock**G** 5.2%

Fruity pale

Gun Port Stout**ST** 6.5%

The strongest of Old Cannon's ales, this Russian Imperial Stout is soft, smooth and mellow

Gunner's Daughter **BB** 5.5%

Extra special bitter, our daughter is dark and dangerous with chocolate notes

Orkney

Orkney

Bay of Caves**IPA** 4.8%

Black IPA, medium body; flavours of bitter chocolate, black grape, spiced fruit

Cloutie Dumping ..**SP** 4.3%

This fruity spiced winter ale exhibits all the warming characters of the traditional Scottish spiced pudding

Man O Hoy**G** 4.2%

Flavours of citrus and mango with a soft malt background

Ossett

Ossett, West Yorkshire

Butterly**B** 3.4%

Made from all-English ingredients, with waves of malt and honey

Chocolate Stout**ST** 5%

Full bodied and decadent chocolate stout, collaboration with Amundsen

Swally Rat**ST** 5%

Caramel coffee stout, collaboration with Vault City

Revolution

Market Drayton, Shrops

Founders Ale**B** 4.5%

Smooth and malty with notes of caramel and biscuit, balanced by crisp citrus and subtle blackcurrant hops

NPA**G** 4.4%

Classic British malts meet bold New World hops, Bramling Cross, Cascade and Chinook

SG Brewing

Coggeshall, Essex

Fainting Goat**K G V** 4%

Distinct dry finish with a hoppy, fruity undertone

Staggering Goat **K G V** 4.5%

Sharp crisp lager with a refreshingly clean after taste

Siren

Finchampstead, Wokingham

Tempo**G GF** 3.8%

Bright, easy-drinking pale ale brewed especially for cask

Small Batch Project

Besthorpe, Norfolk

Malt & Ginger**BB V** 3.7%

A malty best bitter with a ginger twist

Riptide**G** 4.1%

Blonde ale; hints of caramel and sea salt

Tatton

Knutsford, Cheshire

Best**BB** 4%

Classic light amber coloured best bitter with a clean malt flavour and fine hop character from a blend of aroma hops

Liberty**G GF** 4.1%

Light hoppy pale with a sweet malt lingering finish

Triple FFF

Alton, Hampshire

Comfortably Numb **BB** 5%

Smooth warm malt flavours with a spicy hop finish

Pressed Rat & Warthog**B** 3.8%

Coffee and chocolate aroma with hints of dried fruit and sour cherry

Watsons

Colchester, Essex

Omega**M V** 6.7%

The last ever cask of beer from Watsons Brewery. Full bodied, rich depth of character, perfect for the winter

Wharf Brewery

Coggeshall

Dark Days**P V** 4%

No tasting notes available

Scruffy Mild**M V** 3.9%

A traditional dark mild ale

Stone Pier**G V** 4.3%

Brewed with Pale, Crystal and Munich malts

Wibblers

Southminster, Essex

Apprentice**G GF** 3.9%

Copper-gold ale with Marynka hops

Dengie Devil**B** 4%

Deep red with a floral aroma and hint of spice

Gunpowder Plot**B** 4.2%

Smoky dark ale with a spicy tang

Hop Black**IPA** 4%

Aromatic Cascadian dark ale, hoppier than Dengie Gold yet dark in colour

Stoaty McMilshake **ST** 5.3%

Sweet vanilla and lactose stout

Wolf Brewery

Attleborough, Norfolk

Lavender Honey**B V** 3.8%

Honey from The Norfolk Lavender Company is added during the brewing process to give this beer a delicate yet moreish flavour

Tasmanian Wolf**IPA** 5%

A premium IPA using Maris Otter malt with Wakatu and Pacific Jade hops from New Zealand

Twenty26**B** 4%

Light brown full-bodied ale with a well balanced mix of flavours

Whistle**B** 4.7%

A lightly hopped, amber red ale in which locally produced malts shine through making for a howling good ale

No/Lo Beer

Firebrand Brewing

Launceston, Cornwall

Little Wave**G V GF** 0.5%

Crisp, refreshing and flavourful lager with a light malt sweetness and a clean, citrusy finish

Shorebreak**G V GF** 0.5%

Brewed with Simcoe, Citra and Cascade - it's super smooth and light with tons of tropical flavour

Force Majeure

Belgium

Bruin**SP** 0.3%

Dark amber with caramel, toffee and roasted malt notes

Hammerton

London, N7

Crunch**ST** 0.5%

Peanut butter milk stout

Jump Ship

Pathhead, Edinburgh, Scotland

Bramble Sour **SR V GF** 0.5%

Hazy purple with blackberry, citrus and bramble fruit notes

Nirvana

London, E10

Nitro Stout**ST** 0.5%

Dark with creamy head, roasted malt, coffee and chocolate flavours

Non-alcoholic beer, cider & other soft drinks are available from the Belgian bar.

Scan For Live Beer List

