

SPONSORED GRAVITY ALES

Burwell
Burwell,
Cambridgeshire

(21) JUDY'S HOLE 4.5%

SPONSORED BY BUCKINGHAM & STANLEY

Judy's Hole is a dark, rich, warming beer. It is initially sweet in the mouth with a hint of chocolate, full bodied & silky, giving way to a gentle bitterness. Named after a beauty spot in Burwell.

Three Blind Mice
Little Downham,
Ely

(23) LONELY SNAKE 3.4% (*Vegan*)

SPONSORED BY CHOP SHOP

Full body session pale hopped with Mosaic & Simcoe delivering lots of citrus, tropical fruit and a hint of pine.

Oakham
Peterborough

(25) GREEN DEVIL 6%

SPONSORED BY GIN HOUSE FLOWERS

This IPA explodes with amazing hop harvest aromas, packing in big tropical and citrus hop flavours before a crisp, refreshing finish.

Milton
Cambridge

(27) NERO 5% (*Vegan*)

SPONSORED BY HAYWARD MOON

A satisfying, full-flavoured black brew with a good balance of malt, roast & fruit. Bittersweet flavours carry through to a dry finish.

Lord Conrad's
Dry Drayton,
Cambridgeshire

(29) SLAP N'TICKLE 4.3% (*Vegan*)

SPONSORED BY M&M HEATING

American dual hopped bitter pale

Burwell
Burwell,
Cambridgeshire

(31) STEFANS' MUHLE 5%

SPONSORED BY HISTON POST OFFICE

A wheat beer made in the traditional Bavarian style. Unlike Belgian style wheat beers it does not contain additional flavourings (orange, coriander).

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Lord Conrad's
Dry Drayton,
Cambridgeshire

(33) BIG BAD WOLF 4% (*Vegan*)
SPONSORED BY PRINT-OUT
Euro hopped pale with subtle pine citrus notes.

Moonshine
Cambridge

(34) HARVEST MOON MILD 3.9%
SPONSORED BY RICHARD STEBBINGS FUNERAL SERVICE
A distinctive dark mild; A well balanced beer, slightly sweet with plenty of character. Smooth fruit notes combining with coffee & chocolate flavours.

Moonshine
Cambridge

(35) CAMBRIDGE BEST BITTER 4.2%
SPONSORED BY M J SALMON & SON
Copper coloured, English best bitter; malt and hop aromas carry through to the taste and the finish is rounded with a growing hop bitterness.

Grain
Harleston, Norfolk

(36) 3.1.6 3.9% (*Vegan*)
SPONSORED BY THOMSON WEBB & CORFIELD
Extra Pale, dry, with a grapefruit hop aroma.

Grain
Harleston, Norfolk

(37) RED NELSON 4.7%
SPONSORED BY TOPIARY TREE
Mouth-watering full flavour of Sauvignon Blanc grape & gooseberry with gentle caramel from Dark Munich & Crystal Malts.

Digfield Ales
Barnwell,
Northamptonshire

(39) CHIFF CHAFF 3.9%
SPONSORED BY TYLERS
A golden pale ale with a distinctive hoppy aroma. Hopped with Goldings, First Gold, Amorillo and Chinook.

GRAVITY ALES

8 Sail Brewery Heckington, Sleaford	(1) OLD COLONY 5.3% Pale, cara & crystal malts make a pale amber, clean crisp base for English & American Hops to add fruity flavours. Hopped wirth Pilgrim, Columbus & Cascade.
Barsham Fakenham, Norfolk	(2) BITTER OLD BUSTARD 4.3% (Vegan, Gluten free) Russet coloured best bitter that's brewed with three of Britain's finest hop varieties for a perfectly balanced taste. It's named after one of England's finest birds; the Great Bustard
Barsham Fakenham, Norfolk	(3) EASTERN GOLD 4.5% (Vegan, Gluten free) Golden ale. Full of tropical & floral notes
Barsham Fakenham, Norfolk	(5) STOUT ROBIN 4.6% (Vegan, Gluten free) Full bodied dark stout, brewed with a variety of roasted malts. British hops give a balanced blend of bitterness and spicy berry aroma. It's named after our proud little friend that likes to sit by the brewery doors.
Cross Bay Morecambe, England	(6A) HALO 3.6% (Replacement) Colour Pale Aroma Spicy and Citrus Taste Our version of a classic English Pale Ale: Starting with a spicy marmalade and orange rind aroma that's sure to please real ale drinkers. A smooth and light body follows transforming on the palate into a refreshing blend of pleasant hoppyness.
Buntingford Royston, Hertfordshire	(8) 6 DEGREES RYE IPA 4.6% A copper red Rye IPA. Brewed only using Kentish Hops

GRAVITY ALES

Buntingford Royston, Hertfordshire	(9) POLAR STAR 4.4% A single American hop, giving a splash of pink grapefruit and a gentle smokey finish.
Buntingford Royston, Hertfordshire	(10) TWITCHELL 3.8% A session ale with light orange notes, a solid all-round crowd pleaser.
Burning Sky Lewes, East Sussex	(11) FALLOW IPA 5.8% (Vegan) A blend of pale malts give a juicy backbone for this cask IPA. We hopped the beer with Ahtanum, Simcoe and Mosaic varieties for robust bitterness and a fruit forward aroma.
Burwell Burwell, Cambridgeshire	(12) OLD CASTLE BROWN 4% Traditional brown ale with good caramel & chocolate/toffee notes with a gentle bitter finish. Medium bodied.
Cambridge Brew House Cambridge	(14) LIME OF THE SAISON 5% Juicy punch of lime zest backed up by the classic saison yeast character.
Cambridge Brew House Cambridge	(15) MISTY RIVER 4.2% (Vegan) Super Pale Ale. Light & refreshing with hints of citrus.
Lord Conrad's Dry Drayton, Cambridgeshire	(15A) TISCH BIER 3.5% (Replacement) German for "Table Beer". Low alcohol and refreshing.
Cambridge Brew House Cambridge	(16) NIGHT PORTER 4.4% Multi award winning Porter. Intense roasted flavours ranging from dark chocolate to black coffee
Cambridge Brew House Cambridge	(17A) ENIGMA 4.3% (Replacement) (Vegan) Our 'Hopped up' pale ale, full of citrus and tropical notes with a slightly bitter finish.

GRAVITY ALES

Cloudwater Manchester	(18) HAPPY! 3.5% A beautiful marriage of modern softness and traditional drinkability.
Cloudwater Manchester	(19) PICCADILLY BEST 4.5% (Vegan) Cloudwater's take on a classic Best Bitter. Malt forward & deep golden in colour, this fresh and crisp Bitter is easy going and citrusy.
Digfield Ales Barnwell, Northamptonshire	(20) MAD MONK 4.8% Deliciously full bodied, this dark brown ale has hints of malt and chocolate in the finish.
Lacons Great Yarmouth, Norfolk	(22A) ENCORE 3.8% (Replacement) This style of beer takes its name from it's red to copper hue which is the result of using caramel & specialty malts during the brewing process. Encore is our flagship multi-award winning Amber Ale.
Lacons Great Yarmouth, Norfolk	(24A) LEGACY 4.4% (Replacement) A bitter sweet symphony of flavour that packs a citrus punch.
Three Blind Mice Little Downham, Ely	(26A) JUICE ROCKET 4.5% (Replacement) A fresh and zingy Pale Ale with a floral aroma. The biscuity malt flavours and citrus hops develop into a crisp dry finish.
Lacons Great Yarmouth, Norfolk	(28) FALCON 4.2% A classic English Bitter based on an ancient Lacon's recipe dating back to 1926. Peterborough Beer Festival Best Bitter Gold Winner in 2014
Lacons Great Yarmouth, Norfolk	(30) NORFOLK GEM 3.6% Based on a Lacons recipe from 1937 and brewed with a modern twist. Tasty malt base with fruity aromas & a classic bitter finish.
Lacons Great Yarmouth, Norfolk	(32) OLD NOGG 6% Old Nogg reflects the dark days of the 1926 general strike. Slightly nutty with an abundance of woody tones.

GRAVITY ALES

Lord Conrad's Dry Drayton, Cambridgeshire	(38) SUMMER IPA 5% (Vegan) Simple summer ale with a splash of sunshine hopping
Milton Cambridge	(40) MINERVA 4.6% Golden ale. Brewed with US, NZ & British hops for a powerful hop punch and satisfying bitterness.
Milton Cambridge	(41) PEGASUS 4.1% Complex copper-coloured beer. The initial hoppiness is balanced with a long fruity, malty finish. Very moreish.
Moonshine Cambridge	(42) SHELFORD CRIER 3.9% A light bodied amber ale, citrus fruit bouquet and taste that continues to a fresh dry finish.
Nene Valley Oundle, Northamptonshire	(43) BLONDE SESSION 3.8% (<i>Gluten free</i>) Light golden session ale with a refreshing citrus hop finish.
Nene Valley Oundle, Northamptonshire	(44) HOPS5TASH 5% (<i>Vegan, Gluten free</i>) Brewed to celebrate their freshest and favourite hops. Citra, Sorachi Ace, Millennium & Idaho 7 edition.
Nene Valley Oundle, Northamptonshire	(45) NENE VALLEY BITTER 4.1% (<i>Gluten free</i>) Smooth, full-bodied, pale chestnut traditional bitter for everyday drinking
Oakham Peterborough	(46) HAWSE BUCKLER 5.6% This spicy, rich and unique beer has a backbone of chocolate and coffee malt brilliantly balanced by fruity hop flavours.
Oakham with Elucive Peterborough	(47) NIMROD IPA 5% Gold in colour with a light malty body and zesty citrus and tropical fruit hop aromas and flavours from an all American hop line-up.

GRAVITY ALES

Papworth Earith, Huntingdon	(48) CULTURE SHOCK 5% Craft lager in cask! Brewed in the style of a Helles, with an underlying sweetness from Vienna malt & light spice finish from the Nobel hops. Brewed with a very soft water profile, this is an exceptionally clean, crisp & refreshing lager.
Papworth Earith, Huntingdon	(49) MAD JACK 3.8% Chestnut brown in colour, caramel overtones & a gentle citrus aroma lead to a long hop finish.
Papworth Earith, Huntingdon	(50) OFF THE LIP 5% A collaboration between Papworth Brewery and local singer songwriter Victor Velloccette. Brewed with Amarillo, Cascade and Centennial hops, this well hopped IPA is crafted to evoke memories of Californian beach days spent riding the waves.
Papworth Earith, Huntingdon	(51) ROBIN GOODFELLOW 5.4% Heavy & complex malts softened with dark fruit flavours, leading to a distinct velvety hop finish.
Papworth Earith, Huntingdon	(52A) TOOTY FUITY 3.5% This light and fresh golden ale is bursting with delicious fruit flavours with a delightful aroma of peach and apricots. Vienna and Munich malts provide a sweet body which is perfectly balanced by Archer and Rakauhops to provide the perfect fresh French and I'll for a warm summers day.
Thornbridge Bakewell, Derbyshire	(53) JAIPUR 5.9% Recognised as the first UK craft IPA, and was brewed with a huge amount of US hops at a time where this was very unusual, these provide a fantastic experience of grapefruit, lemon and tropical fruit with an enticing bitterness.
Thornbridge Bakewell, Derbyshire	(54) LUCARIA 6% (<i>Gluten free</i>) It's a truly decadent ice cream porter pouring pitch black with a beautifully rich mouthfeel carrying flavours of chocolate and vanilla.

GRAVITY ALES

Three Blind Mice Little Downham, Ely	(55) MILD 3% (Vegan) Dark Ruby Mild; delivering caramel, chocolate & biscuit.
Three Blind Mice Little Downham, Ely	(56) ONLY VILLAINS WEAR CRAVATS 4.6% <i>(Vegan)</i> Amber ale hopped with Mosaic & Enigma delivering grapes, red berries & honey dew melon. Brewed with West Coast ale yeast for a crisp bright finish.
Three Blind Mice Little Downham, Ely	(57) RABBITS ON THE PERIMETER 4.6% <i>(Vegan)</i> New England pale ale; hopped with Eldorado, Bru-1 & Citra delivering pineapple & mango.
Wheatsheaf Huntingdon, Cambridgeshire	(58) UNLOCKED 4.5% A take on a classic IPA, showcasing both Admiral and El Dorado hops, with their fruity notes perfectly complementing a rich base of malty and caramel flavours.
Xtreme Peterborough	(59) CHINOOX 4.3% Single Hop pale ale with ChinooX hop, opens with a floral pallet and a subtle bittering. A summer beer.
Xtreme Peterborough	(60) CHRISTOPHER COLUMBUX 4.5% Summer pale single Cikumbus hop, slightly zesty.

CIDERS & PERRIES

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Blue Barrel Oakington, Cambridge	(C1) COLWICK PERRY 6.5% Award winning, fruity tannic perry with a lasting gentle astringency.
Blue Barrel Oakington, Cambridge	(C2) SHERWOOD BLEND 6.5% A tangy, full bodied traditional cider, with a delicious bittersweet after taste.
Blue Barrel Oakington, Cambridge	(C3) SMOKING BARRELS II 6.5% Full bodied medium cider made with apples from the Nottingham and Cambridge area - wild fermented and finished off in whiskey bourbon barrels - complex with definite notes of whiskey
Cambridge Cider Company Bassingbourn	(C4) ANGRY WASP 6.5% Eastern Style dry cider, the first cider we make each season. Made predominantly with Discovery apples and fermented with Champagne Yeast. A clean sharp cider with an acidic bite.
Cambridge Cider Company Bassingbourn	(C5) MUCH MERRIMENT 6.5% Eastern Style Sweet, made with a blend of Cox, Discovery and Laxton Fortune, fruity easy drinking.
Cambridge Cider Company Bassingbourn	(C6) SCRATTER'S REWARD 6.8% Medium Eastern Style cider, made with a blend of Cox and Bramleys. The cider retains the freshness of the Cox apples
Cromwell Huntingdon, Cambridgeshire	(C7) OLIVER'S CHOICE 6.7% Choice is light in colour and with a slight residual sparkle and distinct apple flavour is possibly the best in Cromwell's range.
Cromwell Huntingdon, Cambridgeshire	(C8) OLIVER'S LAST GASP 7% A 'mean' cider with an abv between 6.5% and 7% that will take your breath away and is not for the faint hearted.

CIDERS & PERRIES

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Cromwell Huntingdon, Cambridgeshire	(C9) OLIVER'S SESSION 4.5% A medium dry cider based on Choice but with reduced alcohol level to 4.5% for those more discerning drinkers. An excellent thirst quencher for those hot summer days sold as both a traditional or keg cider
Blue Barrel Oakington, Cambridge	(C10A) CUCKOO RETURNS 5.5% (Replacement) A medium sweet eastern country style cider made with desert fruit.
Blue Barrel Oakington, Cambridge	(C11A) TREES ARE GOOD 6.1% (Replacement) Apple skin & rose water aromatics with juicy balanced of blackcurrant, lemon drop & honey & a soft tannic finish. Dry, still, as nature intended. Whole juice, wild Ferment, oak conditioned. GF V.
Perry's Ilminster, Somerset	(C12) VINTAGE 7.2% Soft and well balanced medium cider with subtle hints of vanilla and deep apple flavours.
Lilleys Frome, Somerset	(C13A) MERRY MONKEY 4.5% (Replacement) Medium scrumpy, bittersweet
Simons Cider Godmanchester, Huntingdon	(C14) DISCOVERY 6.2% A single variety cider made with "Discovery" apples. This is a medium, fresh and appley cider with fresh apple peel notes on the nose and the finish.
Simons Cider Godmanchester, Huntingdon	(C15) EAST MEETS WEST 6.4% % Eastern Counties style cider blended with Dabinett cider apples. Tannic, Fresh and Scrumpyish.
Simons Cider Godmanchester, Huntingdon	(C16) SHELFORD 6.2% Blend of local Dabinett & Stoke Red cider apples. Medium Dry, tannic & sherbety.