

## Cider and Perry

### A – Dunham Press – Dabblers (6.5%)

A single variety cider made from Dabinett apples, with rich caramel, spicy aromas which is well balanced with a long aftertaste. **Kindly donated by Dunham Press**

### B – Dunham Press – Peterloo Perry (6.5%)

A cloudy easy drinking Perry with a rich pear aroma with a sweet after taste from the natural sorbitol found within the pears. **Kindly donated by Dunham Press**

### C – Thirsty Farmer - Cloudy Medium (7.2%)

A long fermented traditional farmhouse cider using a special blend of bittersweet cider apples. Sweet at the start then dry at the finish. **Sponsored by Visions Design**

### D – Thirsty Farmer - Dry (5.5%)

A still farmhouse cider, rich amber in colour and slightly cloudy with a rich, ripe apple scent. Just as it should be! **Sponsored by Titan Electrical**

### E – Thirsty Farmer - Sweet (5.5%)

Tasting only of sweet, bitter apples, giving way to a crisp, sharp & satisfying dry finish. **Sponsored by Word Orchard**

### F – Thirsty Farmer - Blackcurrant (4.0%)

Sweet and juicy blackcurrants are blended with our traditional cider to create a refreshing, thirst quenching drink with a depth of colour and a light floral aroma.

## Wine supplied by The Wine Kitchen

(Three tokens per 175ml glass)

Sparkling – Mionetto Vivo

Red – Rayun Merlot (Chile)

White – Scribble Verdelho (Australia)



## Food

On Friday & Saturday evening Grill On The Cross will be serving up delicious, freshly cooked lamb, chicken or halloumi kebabs from their wood fired Turkish BBQ

During Saturday afternoon we will have a selection of family friendly bakery favourites from Sextons on sale



## Free Soft Drinks

Free soft drinks for drivers and non-drinkers, sponsored by Kids Planet Day Nurseries.



## Beer Fest Music

### MAIN STAGE

Fri 18:30 ASH PALMER  
Fri 20:00 TBC  
Fri 21:30 UNDER THE TABLE  
Sat 18:00 HUDSUN  
Sat 19:00 KASTELLA  
Sat 20:30 THE LOST LINES  
Sat 22:00 UNO MAS

### TERRACE

Sat 13:00 RHYS HOPKINS  
Sat 14:00 SCOTT SIMPSON  
Sat 15:00 JACK WOODWARD  
Sat 16:00 PUB QUIZ



# LYMM & DISTRICT ROUNDTABLE

Lymm & District Round Table welcome you to the 9<sup>th</sup> Lymm Beer Fest. Since the first festival in 2011, this event has raised over £25,000 for charities and good causes.

Please visit us at [www.lymmbeerfest.co.uk](http://www.lymmbeerfest.co.uk), follow us on facebook at [facebook.com/LymmBeerFest](https://facebook.com/LymmBeerFest) or tweet us @lymmbeerfest.

If you'd like to find out more about Lymm Round Table, speak to one of our guys at the festival, or visit [www.lymmroundtable.co.uk](http://www.lymmroundtable.co.uk).

## The Gin Palace

The gin palace is back with a fantastic selections of speciality gins all served with Fever Tree mixers and garnish.

Gin served in 25ml measures. Five tokens per glass.

- |      |                                |
|------|--------------------------------|
| I    | Nordes Atlantic Galician       |
| II   | Rock Rose Gin                  |
| III  | Aber Falls Orange Marmalade    |
| IV   | Whitley Neill Raspberry        |
| V    | Whitley Neill Rhubarb & Ginger |
| VI   | Bosford Rose                   |
| VII  | Varano Watermelon              |
| VIII | Elephant (Export Strength) Gin |
| IX   | Makar Cherry Gin               |
| X    | Bobbys Schiedam Jenever Gin    |
| XI   | Edinburgh Classic Gin          |
| XII  | JJ Whitley Violet              |
| XIII | Bloom Jasmine And Rose         |
| XIV  | Tanqueray Flor Di Sevilla      |
| XV   | Whitley Neill Blackberry       |
| XVI  | Ophir                          |



# 2019 LYMM BEER FEST



urban  
BUILDING PROJECTS LTD





	<b>1 – Tiny Rebel/Thornbridge – Limonero (4.5%)</b> This 4.5% cloudy lemon ale is like lemon meringue pie in a glass! This beer pours hazy and bright, with a white fluffy head. <i>Sponsored by Dexter &amp; Jones</i>
	<b>2 – Little Valley, Hebden Bridge - Hebden's Wheat (4.5%)</b> A CAMRA Silver Medal award winning organic fruit & hazy wheat beer. <i>Sponsored by Carrington Power</i>
	<b>3 – Prospect, Wigan - Cascade Blonde (4.1%)</b> A pale-yellow ale with zesty citrus notes & clean refreshing lemon taste. <i>Sponsored by Chips Away</i>
	<b>4 – Wily Fox, Wigan – Blonde Vixen (3.8%)</b> This hand-crafted Blonde session ale is light, refreshing and straw coloured with a spicy, citrus character and grapefruit overtones. <i>Sponsored by NetApp</i>
	<b>5 – Beartown, Congleton– Glacier (3.6%)</b> Light hopped pure water session super pale ale. <i>Sponsored by Warrington Round Table</i>
	<b>6 – 4 T's, Latchford – Busman's Gold (4.2%)</b> An English golden ale with a moreish sweetness, light citrus aromas and pleasant bitterness. <i>Sponsored by Site Project Services</i>
	<b>7 – Thornbridge, Bakewell – Brother Rabbit (4%)</b> Lemon zest in colour with a clean, hoppy aroma. Dry palate, resinous finish and some bitterness – a great session beer. <i>Sponsored by Kemtile Flooring</i>
	<b>8 – Tatton, Knutsford – XPA (4.5%)</b> Easy drinking, smooth, creamy extra-pale ale with an interesting malt base and fruity finish. <i>Sponsored by Kemtile Flooring</i>
	<b>9 – Thornbridge, Bakewell – Otter's Tears (6%)</b> A heavily hopped and hugely tasty pale ale. <i>Sponsored by Lymm Shutters and Blinds</i>
	<b>10 – 7 Brothers, Salford Quays – Belgian Blanche (4.7%)</b> A pale and hazy beer with Citrus and spice aromas and a banana citrus spice taste. <i>Sponsored by Eden Building Design</i>
	<b>11 – Dunham Massey – Green Hop Beer (4.1%)</b> Green Hop Beer is an annual beer brewed using our very own hops grown at the brewery. A light, refreshing, easy drinking, fresh hopped beer. <i>Sponsored by Evolution Recruitment Solutions</i>
	<b>12 – Storm, Macclesfield – UXB (4.4%)</b> The latest Unique Experimental Brew from Storm Brewery. <i>Sponsored by Owen Rabbit Plumbing and Heating</i>
	<b>13 – Beartown, Congleton – Lit (4.5%)</b> American triple hopped super pale. <i>Sponsored by Cheshire Creative</i>
	<b>14 – Titanic, Stoke-on-Trent – Black Ice (4.1%)</b> A powerfully hopped black ale with citrus notes (sometimes referred to as a Black IPA). A seriously easy sinkable beer! <i>Sponsored by Lymm Rotary Club</i>

	<b>15 – Dunham Massey – East India Pale Ale (6%)</b> A stronger IPA brewed in the traditional East India style, but using all English ingredients. Light and hoppy. <i>Sponsored by Lane End Developments</i>
	<b>16 – Mobberley Brewhouse – Raindance Grapefruit IPA (4.5%)</b> A grapefruit IPA packed with Chinook and Summit hops, with a zingy mouthfeel and a smooth citrus finish <i>Sponsored by NC Architecture</i>
	<b>17 – Red Willow, Macclesfield - Shameless IPA (5.9%)</b> A gloriously hoppy beer; tropical fruit and a clean grapefruit finish from Mosaic & Simcoe. <i>Sponsored by 1CONNECT Cloud</i>
	<b>18 – Coach House, Warrington – Clipaty Hop (4.3%)</b> An English style IPA, light in colour with a hoppy aroma and flavour but with a well-balanced malty finish.! <i>Sponsored by Lymm Life</i>
	<b>19 – Wily Fox, Wigan - Warrior IPA (4%)</b> A spicy, floral nose followed by a delectable citrus finish make this Golden Ale one that will leave you wanting more. <i>Sponsored by APS Plumbing</i>
	<b>20 – Thornbridge, Bakewell – AM:PM (4.5%)</b> Bags of tropical fruit aromas, pineapple, tangerine, guava and passion fruit are balanced with a chewy, honeyed malt character. <i>Sponsored by Carrington Power</i>
	<b>21 – Blackjack, Manchester – The Pokies (3.6%)</b> Pale session bitter. Hopped with 100% New Zealand hops. Grapefruit, citrus and punchy floral aroma with good clean bitterness. <i>Sponsored by LPW Kitchens</i>
	<b>22 – First Chop, Eccles - MCR (4.4%)</b> Rich and malty with lingering bitterness, and tropical fruit and citrus hop notes coming through. <i>Sponsored by Myerson Solicitors</i>
	<b>23 – Beartown, Congleton - Best Bitter (3.7%)</b> A toffee and light hopped British Amber session beer. <i>Sponsored by Andy Gas</i>
	<b>24 – Prospect, Wigan – Pioneer (4%)</b> A light bodied amber beer with aromas of dry pale malt and earthy hops along with a sweet, smooth flavour. <i>Sponsored by Essential Guide</i>
	<b>25 – 4 T's, Latchford – Busman's Cherry Mild (3.8%)</b> A traditional mild with lashings of cherries added to create a mouth-watering cherry overload. <i>Sponsored by Archways Construction</i>
	<b>26 – Mobberley Brewhouse – 1924 (4%)</b> A traditional session amber bitter, moreish and fruity with a malty backbone. <i>Sponsored by Advance Construction Cheshire</i>
	<b>27 – Titanic, Stoke-on-Trent – First Class (3.8%)</b> This beer uses the choicest ingredients, carefully selected, to create a magnificent golden-brown beer, hoppy yet balanced. <i>Sponsored by Xross Interiors</i>

	<b>28 – Coach House, Warrington – Dick Turpin (4.2%)</b> A chestnut coloured beer with a toffee-like malty palate and a mellow, hoppy nose, with a smooth dry finish. <i>Sponsored by Eagle Brow Dental Care</i>
	<b>29 – Storm, Macclesfield – Silk of Amnesia (4.7%)</b> A champion beer. Full-flavoured dark beer with a hoppy aroma, rich chocolate palate and a clean, bitter finish. <i>Sponsored by Ceramic Solutions</i>
	<b>30 – Hydes, Manchester – Ottawa (4.2%)</b> An exciting amber beer using a combination of three malts that provide sumptuous toffee and malty flavours. <i>Kindly donated by Hydes</i>
	<b>31 – First Chop, Eccles – Salford Red (4.6%)</b> Fruity and spicy with big hop flavours and a pleasant, lingering bitterness. Dry hopped with Columbus. <i>Sponsored by Robert Lizar Solicitors</i>
	<b>32 – Coach House - Innkeeper's Special Reserve (4.5%)</b> A ruby coloured beer with a full malty palate, balanced by a crisp hop flavour and lingering hoppy aftertaste. <i>Sponsored by Globus</i>
	<b>33 – Tatton, Knutsford – Malted Milk (4.6%)</b> A luxurious, full-bodied, silky smooth, malty, chocolatey milk stout. A mouthful of a beer. <i>Sponsored by Prestige Floors of Lymm</i>
	<b>34 – Red Willow - Faithless 121 Blackberry Stout (5.2%)</b> A beautiful, rich blackberry stout with a suggestion of dark fruit on the nose followed by a pleasantly tart acidity. <i>Sponsored by Rumbarber</i>
	<b>35 – Beartown, Congleton – Crème Bearlee (4.8%)</b> A velvety stout with burnt cream, Madagascan Vanilla and molasses. <i>Sponsored by Lymm Spice Lounge</i>
	<b>36 – Little Valley, Hebden Bridge – Dark Vale (4.5%)</b> Dark Vale Vanilla Porter invites you to explore the gentle slopes of rich, dark textures and pass by subtle hints of vanilla and liquorice. <i>Sponsored by Lymm 41 Active</i>
	<b>37 – Lymm Brewing Co - Bridgewater Blonde (4.0%) HAND PUMP</b> A light, refreshing, English blonde ale. The perfect thirst quencher. <i>Sponsored by Slater Heelis</i>
	<b>38 – Stubborn Mule, Altrincham - Who Gose There (4.5%) DRAUGHT</b> A traditional Gose made with freshly picked local Timperley rhubarb, raspberry & ginger. Naturally carb'd, a pinch of salt, a touch of coriander and a light tartness from all that fruit. <i>Sponsored by My Cloud 9 Accounting</i>
	<b>39 – Stubborn Mule, Altrincham - Mandarin Candidate (3.4%) DRAUGHT</b> Packed with mandarin, citrus flavours, it's super tasty for the ABV and with an amazing colour/glow.! <i>Sponsored by U-PLAN</i>
	<b>40 – Cervceria Malteria Quilmes, Argentina – Quilmes Lager (4.9%) BOTTLES</b> A balanced body, softness and bitterness. This beer is refreshing and with its unique taste can be enjoyed by everyone no matter the occasion. <i>Kindly donated by The Wine Kitchen</i>