Cider and Perry

A - Gannons Cider, Big Hands (5.8%)

A delicious clean-tasting, medium-dry Real Cheshire cider, full of fresh apple flavour. Cloudy.

B – Farmer Jims, Farmyard Fruits (4.0%)

A pale, refreshingly fruity blended cider, full of the joys of summer!

C – Thirsty Farmer, Medium (5.5%)

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

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!

E – Thirsty Farmer, Sweet (5.5%)

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

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 (Three tokens per 175ml glass)

Sparkling - Bella Cucina Prosecco, Italy (11%).

Red - Parra Alta Malbec, Argentina (12%)

White - Wairau Cove Sauv Blanc, New Zealand (12.5%)

Food by Sextons

This year, we have a selection of food supplied by the Lymm institution that is Sextons. Expect cold sausage rolls & pork pies, meat & spicy veggie hotpots, and cheese plates specially selected to go with beer.

Free Soft Drinks

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

Beer Fest Music

Fri 6:00pm Street Jazz (Terrace) Fri 8:30pm White Goods (Terrace) Fri 10:30pm Mel's Big Band (Main Hall) Sat 1:30pm Street Jazz (Terrace) Sat 3:00pm Josh Cheap (Terrace) Sat 7:00pm Olly Thornton (Main Hall) Sat 9:30pm Maruja (Main Hall)



Lymm & District Round Table welcome you to the 8th Lymm Beer Fest. Since the first festival in 2011, this event has raised over £20,000 for charities and good causes.

Please visit us at www.lymmbeerfest.co.uk, follow us on facebook at 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.

The Gin Palace

The gin palace is back with an even bigger selection. Gins served with Fever Tree mixers and garnish. Gin served in 25ml measures. Four tokens per glass.

- **Edinburgh Gin Pomegranate & Rose Liqueur**
- Whitley Neil Raspberry Gin II.
- **Bosford Rose Gin** III.
- IV. Jawbox Belfast Cut Classic Dry Gin
- v. **Martin Miller Classic Gin**
- VI. **Bloom London Dry Gin**
- VII. **Bloom Jasmine & Rose Gin**
- VIII. Drumsanbo Gunpowder Irish Gin
- Whitley Neil Rhubarb & Ginger Gin IX.
- X. **Unglava Canadian Premium Gin**
- **Edinburgh Gin Classic Gin** XI.
- XII. **Tanqueray Rangpur**
- Portobello Road London Dry Gin
- Dry Island Gin Four Pillars X Herno XIV.
- Nordes Atlantic Galician Gin XV.
- XVI. Blue Bottle Artisan Dry Gin
- **Rock Rose Premium Scottish Gin** XVII.
- XVIII. J J Whitley Violet Gin
- XIX. **Kew Orgainc Gin Explorer's Strength**
- XX. Malfy G.Q.D.I
- 1897 Quinine Gin XXI.
- **Brighton Gin**
- XXIII. Tanqueray Flor de Sevilla
- XXIV. Aber Falls Welsh Dry Gin
- XXV. Alkkemist Gin
- XXVI. Tumbledown Falkland Islands Gorse Gin

Warrington





























Sponsored by River Legacy

Sponsored by Eden Building Design

Sponsored by Site Project Cleaning













I - Mobberley Brewhouse - Revelation (3.6%)

A nice session pale amber ale.

2 - Wily Fox, Wigan - Azacca (4.4%)

A copper coloured American Pale Ale. A big hitting Azacca hop note which

Sponsored by Lymm 41A Club

3 - 4Ts, Warrington - APA (4.0%)

American Pale Ale. Hopped to produce spicy and citrus hints with a crisp mouthful. Great thirst quencher when in need of a pint or maybe more.

4 - Stubborn Mule, Altrincham - Napoleon US Pale Ale (3.9%)

Prepare for a tropical, citrus orange finish with a fruity mid-range bitterness, an easy drinkin' Pale Ale that's happy to hog the limelight all day long.

Sponsored by Carrington Power

5 - Coach House, Warrington - Honeypot (3.8%)

A dark Amber bitter, brewed with pure honey which adds a floral nose and a smooth luscious silky finish.

Sponsored by Warrington Round Table

6 - Beartown, Congleton - Best Bitter (3.7%)

A copper coloured session bitter with light malty character, toffee yet fruity taste and smooth hoppy finish.

Sponsored by Lymm Ladies Circle

7 - Hydes, Manchester - Lowry (4.7%)

Crafted from Citra and Chinook hops to produce an intensely hoppy, bold and refreshing golden beer.

Sponsored by Hydes Brewery

8 - Red Willow, Macclesfield - Feckless Best Bitter (4.1%)

A classic British bitter, rich toffee and malt balanced with the subtle flavours of Challenger, First Gold and Target Hops.

Sponsored by Carlton Freight

9 - First Chop, Eccles - Mcr (4.4%)

Rich and malty with lingering bitterness and tropical fruit and citrus hop notes coming through. Gluten Free.

Sponsored by Robert Lizard Solicitors

10 - Coach House, Warrington - Post Horn Premium (5.0%)

A rich, straw coloured quality premium ale with a robust malty palate and a well-balanced steely bitterness.

Sponsored by Slater Heelis LLP

II - Tatton, Knutsford - Tatton Gold (4.5%)

A generous and robust golden ale.

Sponsored by Myerson Solicitors

12 - Wily Fox, Wigan - Karma Citra (4.3%)

SIBA national Gold award winning ale. It's quadruple hopped and exudes intense citrus and tropical flavours, hopster heaven!

Sponsored by Lymm Shutters and Blinds

13 - Dunham Massey - Summer Meadow (4.3%)

Light and hoppy, with hints of citrus and blackcurrant.

Sponsored by Dream Doors Warrington























27 - Thornbridge, Bakewell - Lumford (3.9%)

Flavours are floral, apples, peach and orange peel. Hoppy bitter finish with clean and crisp passionfruit, grapefruit and gooseberry.

Sponsored by Prestige Floors of Lymm

28 - 7 Brothers, Salford Quays - Session Craft Beer (3.8%)

A delicious session ale that delivers massive citrus aromas – tropical

Sponsored by Olly Thornton & The Shirts

29 - Thornbridge, Bakewell - Jessamine (4.7%) Jasmine and Orange Pale Ale with Wiillamette hops.

Sponsored by Owen Rabbitt Plumbing and Heating 30 - Tatton, Knutsford - Session Special #3 (3.7%)

Steam beer. Pale ale.

Sponsored by IDS Financial Services

31 - Storm, Macclesfield - Bosley Cloud (4.1%)

Superb golden coloured ale with an aromatic explosion of fruity flavours.

Sponsored by Rumbarber

32 - Dunham Massey - Chocolate Cherry Mild (3.8%) It has all the class of Dunham Dark, with a dry hint of cherry that cuts

through the malt flavours.

Sponsored by Maruja

33 - Stubborn Mule, Altrincham - Chocolate Stout (5.8%) Malts kilned until they've developed a chocolate flavour and a good helping of the best cacao powder makes this an extremely drinkable mid-aby stout.

Sponsored by Evolution Recruitment Solutions

34 - Beartown, Congleton - Creme Bearlee (4.8%) A rich stout, with vanilla and molasses.

Sponsored by Essential Guide

35 - Storm, Macclesfield - Silk of Amnesia (4.7%)

This champion dark beer produces a rich chocolate palate with a clean bitter

Sponsored by Andy Gas

36 - Little Valley, Hebden Bridge - Hebden's Wheat (4.5%)

A CAMRA Silver Medal award winning organic fruit & hazy wheat beer.

Sponsored by Cheshire Creative

37 – Lymm Brewing Co - Lymm Bitter (3.8%) HAND PUMP Standard session bitter. Easy drinking and well balanced, you can't go wrong

with a pint of this. Sponsored by Urban Building Projects Ltd

38 - Lymm Brewing Co - Bridgewater Blonde (4.0%) HAND

A light, refreshing, English blonde ale. The perfect thirst quencher.

39 - Wrexham - Wrexham Lager (5.0%) - BOTTLE A subtly hopped lager with a clean aroma. Light and refreshing and a good

Sponsored by Triathlon Battery Solutions





session beer!











Sponsored by CJM Building Services

delivers a fusion of tangerine, mango and pineapple flavours.

Sponsored by Carrington Power

light, refreshing, easy drinking, fresh hopped beer. Sponsored by Lymm Barber Shop

17 - Dunham Massey - Green Hop Beer (4.1%)

18 - Wily Fox, Wigan - Skylark (4.0%) A seasonal special. A traditional English Pale Ale, full of spicy hop character and very moreish!

An annual beer brewed using our very own hops grown at the brewery. A

16 - Coach House, Warrington - Coach House Blonde (4.1%)

A thirst quenching refreshing Blonde ale with hints of citrus and grapefruit.

Sponsored by APS Plumbing

19 - Red Willow, Macclesfield - Shameless IPA (5.9%)

A gloriously hoppy beer; tropical fruit and a clean Grapefruit finish from Mosaic & Simcoe.

Sponsored by Sextons

20 - Red Willow, Macclesfield - Weightless IPA (4.2%) Made with 100% Mosaic hops; pithy grapefruit and mango flavours with a well-rounded body. An uncompromisingly balanced session IPA.

Sponsored by C4 Consulting

21 - Thornbridge, Bakewell - Jaipur (5.9%)

Soft and smooth but this builds to a crescendo of massive hoppiness accentuated by honey. This converts into an enduring bitter finish.

Sponsored by MP Jones Consultancy 22 - Tatton, Knutsford - Indian Summer (4.0%)

A refreshing pale ale with zesty aroma and subtle biscuity under-tone.

Sponsored by Street Jazz

23 - 7 Brothers, Salford Quays - IPA (5.0%)

An IPA with a touch of citrus and grape fruit – bitter rather than sweet.

Sponsored by Lymm Life

24 - First Chop, Eccles - Pop (5.4%)

A big hoppy US style IPA, pale amber in colour with orange and spicy hop notes, blessed with an extra orange citrus burst. Gluten Free. Sponsored by NetApp

25 - Stubborn Mule, Altrincham - Single-Hop IPA (5.7%) With a strength hidden beneath its smooth caramel notes, the layers of pungent whole leaf hops will show what standalone hops can do.

26 - First Chop, Eccles - Jam (4.0%)

The malt base creates a sweetness to compliment the mango infusion. Late hopping gives a bitterness that balances this beer to perfection. Gluten Free. Sponsored by Lymm Heritage Centre

