

Spring Beer Festival

Thursday 26th April - Tuesday 1st May 2018



Welcome to our 22nd White Horse Beer Festival, enjoy!

Jennings Bitter – Jennings Brewery, Cumbria	3.5%	£3.60	
A distinctively darker deep red, mahogany bitter, with a moreish taste and a very drinkable strength, an ideal session beer.			

Calypso – Leeds Brewery, Leeds	3.6%	£3.60	
A classic summer blonde. A tropical, fruity summer ale.			

Eagle IPA – Wells and Youngs, Bedford	3.6%	£3.60	
Eagle IPA is big in body and bold in flavour. It has heaps of fresh green challenger hops and toasted toffee malt with a real quenching finish.			

Southwold Bitter – Adnams Brewery, Southwold, Suffolk	3.7%	£3.65	
A truly distinct and special bitter brewed with the finest East Anglian malt barley. A blend of hop varieties including fuggles are used which are added late in the boil to preserve the herb flavour, previously known as Adnams bitter.			

Young's Bitter – Wells and Youngs, Bedford	3.7%	£3.70	
Bursting with taste, Young's Bitter is an easy to drink, refreshing cask ale with a fresh, fruity aroma that leaves a long, satisfying bitter finish.			

Wherry – Woodforde's, Woodbastwick, Norfolk	3.8%	£3.75	
With a zesty aroma this is everything you could wish for from a 3.8% beer. A crisp and clean floral flavour developing into a hoppy citrus bitterness.			

Anthem – St Austell Brewery, Cornwall	3.8%	£3.70	
A seasonal amber bitter.			

Black Sheep Bitter – Black Sheep Brewery, North Yorkshire	3.8%	£3.80	
A light amber beer, with a fresh hoppy bite. Born and bred in Marsham, Yorkshire.			

Hop To It – Hook Norton Brewery, Banbury	3.8%	£3.90	
This pale amber beer is a perfect blend of Challenger and Jester hops, built on a bed of Maris Otter malt and a sprinkling of Cara Malt. Light and quaffable, the latest seasonal to rise from Hooky.			

Oxford Gold – Brakspear Brewery, Oxfordshire	4.0%	£3.90	
Brakspear Oxford Gold is a remarkably zesty brew, with fresh, citrusy aromas and a firm, fruity flavour. Pale ale malts provide the beer with its gold-gilt shimmer, spruced by a hatful of crystal malts to give body, texture and a delicate honey'd wrap.			

Old Leg Over – Daleside Brewery, Harrogate	4.1%	£3.90	
A well balanced, mid brown ale, nutty in the mouth with a lingering hoppy, bitter flavour and a tongue in cheek name.			

Atlantic Pale Ale – Sharps, Cornwall	4.2%	£3.90	
Deep golden in colour, Atlantic has a vibrant fruity aroma redolent of lime zest to mango.			

Oakham Citra - Cambridgeshire	4.2%	£3.90	
A light refreshing beer with pungent grapefruit, lychee and gooseberry aromas leading to a dry, bitter finish			

Oakham JHB – Cambridgeshire	4.2%	£3.90	
Hops and fruit on the palate are balanced by malt and a bitter base. Dry hoppy finish with soft fruit flavours.			

Boondoggle – Ringwood Brewery, Southampton	4.2%	£3.90	
This blonde Boondoggle is a deliciously fruity ale affectionately crafted to savour and satisfy.			

Landlord - Timothy Taylor, Keighley, Yorkshire	4.3%	£4.20	
A classic Strong Pale Ale, Landlord has won more awards nationally than any other beer. Refreshingly reliable, nationally renowned, this full drinking Pale Ale, with a complex and hoppy aroma, has real "Pulling Power".			

Ghost Ship – Adnams, Southwold Suffolk	4.3%	£3.95	
This Pale Ale has a good assertive pithy bitterness and a malty backbone. It is brewed with a selection of malts – Pale Ale, Rye Crystal and Cara – they use Citra and a blend of other American hop varieties to create some great citrus flavours.			

Proper Job - St Austell Brewery, Cornwall	4.5%	£4.20	
Proper Job is brewed with a blend of imported American hops. It is a real treat of beer with a growing reputation, packed full of citrus, pineapple and grapefruit resinous flavours with a fine crisp bitter finish. Loved by beer enthusiasts far and wide.			

Seafury - Sharps, Cornwall	5.0%	£4.00	
This exceptional beer was first brewed in 1996. An aroma of inviting roasted and dark berry notes gives way to sumptuous, fruity, malty flavour and a moreish hop finish			