



CAMRA proudly presents...

st albans

beer

& cider

festival
2025



celebrating the centenary of

Ballito Hosiery Mill, 1925-1970

festival programme

beer and cider list

NEW GOLD FOR OLD



INTERNATIONAL BEER CHALLENGE 2025 SUPREME CHAMPION



INTERNATIONAL BEER CHALLENGE 2025 GOLD AWARD



WORLD BEER AWARDS 2025 GOLD AWARD UK WINNER



CAMRA 2025 LONDON & SOUTH EAST CHAMPION BEER OF BRITAIN GOLD AWARD

Brown Ales and Red Ales, Old Ales
and Strong Milds Category

POURING FROM LATE SEPTEMBER

www.harveys.org.uk



HARVEY'S BREWERY



OLD ALE

RICH & DARK

SOFT AND FULL BODIED, WITH HINTS
OF DRIED FRUITS AND DATES

ALC 4.3% VOL

LEWES • SUSSEX

WELCOME



Welcome to the St Albans Beer & Cider Festival 2025!

We're absolutely delighted to welcome you back to the Alban Arena for the 28th St Albans Beer & Cider Festival, running from Wednesday to Saturday. Organised by South Herts CAMRA, this annual celebration has become one of the city's highlights — and this year promises to be bigger, better and tastier than ever.

Inside you'll find an incredible choice of drinks: hundreds of cask ales, craft beers, international brews, ciders, perries, wines, spirits and soft drinks. Whatever your taste, there's something here to enjoy. And if you're after something truly unique, don't miss the handful of exclusive beers available in cask only at this festival — once they're gone, they're gone! This year's regional spotlight bar on the patio showcases the best of Tyneside brewing. It's a chance to sample top-notch beers rarely seen in Hertfordshire.

Across three buzzing floors, you'll find more than just drinks: tasty street food, live music every evening, pub games and a packed programme of tastings, talks and special events.

This year's festival logo tips its hat to local heritage, celebrating the centenary of Ballito Hosiers Mill and its place in St Albans' history.

Of course, none of this would be possible without our brilliant team of volunteers. They're the friendly faces pouring pints, answering questions and keeping things running smoothly. A special shout-out goes to our organising team — you'll spot them in pink lanyards. If you'd like to get involved in future festivals, have a chat with one of them or drop me an email at **organiser@stalbansbf.org.uk**.

We want to hear your feedback! Please take two minutes to fill in our first online customer survey at **stalbansbf.org.uk/feedback**. Or, come along to our Festival Review meeting at 2.30pm on Saturday 22 November at the Royston Club, College Road, St Albans.

And while you're here in this fine city, why not extend your festival experience by popping into one of St Albans' fantastic local pubs? Many are proud champions of real ale and cider, and they're well worth a visit.

Finally, a huge thank-you to our sponsors and partners, whose support helps make this festival possible.

So raise your souvenir glass, fill it with something exciting, and join us in celebrating great beer, great cider, great pubs and great people.

Cheers!

John Tubridy
Festival Organiser

The Royston Club

**SOUTH HERTS CAMRA
AWARD WINNER AGAIN!**



4 Real Ales - Open All Day, Every Day
LIVE MUSIC • MONTHLY QUIZ • BEER GARDEN
DARTS, POOL & BAR BILLIARDS • TNT & SKY SPORTS



A WARM WELCOME TO CAMRA MEMBERS & ALL
12 College Road, St Albans, Herts. AL1 5ND
01727 853656  **@roystonclub**

FESTIVAL INFO

BARS

In the main hall there are no fewer than eight dedicated brewery bars: **Mad Squirrel, Oakham, Ossett, Siren, Timothy Taylor's, Tring, Triple fff** and **Wantsum**.

On the stage you'll find the **Stage Bar**, sponsored by **Vale brewery**, showcasing our eclectic range of UK (and one **American**) cask beers.

The **Cider & Perry Bar**, also situated in the main hall, features ciders and perries from the UK, and alcohol-free apple juice.

New for 2025, the **Herts Bar** moves upstairs to the balcony and features 20 keg beers from local breweries, plus some extra special casks from **The 3 Brewers of St Albans** and **Pope's Yard**.

Downstairs on the lower floor is the **International Bar**, featuring a wide range of bottled beers from around the globe, including **low-alcohol** options.

Back by popular demand, outside is where you will find the **Regional Spotlight Bar**. This showcases a different part of the UK each year, and this time it's **Tyneside**.

In the foyer this year, we have a new bar offering **wines, spirits** and **cocktails**, as well as **no- and low-alcohol beers**.

FOOD

In the main hall this year, we welcome back **The Little Panjab Food Company**, offering samosas, pakoras, spring rolls, chicken tikka, curries, and more. They cater for vegetarian, vegan and gluten-free diets.

Out on the patio, you'll find **Sukanya Thai**, whose menu boasts a rich array of fragrances and flavours across a range of exciting dishes. Alongside them is **Papa Bear's Smokehouse** with their wide selection of high quality smoked meats. Plus our old favourites **The Crusty Pie Company** are back with the most delicious range of pies, pasties, scratchings and other snacks.

In the foyer, look out for **Kotino's** with their range of Greek and Turkish products including nuts, olives and baklava. **Henleys Love Sweets** are bringing the nostalgia with their classic and indulgent treats. Plus we have a range of snacks from **Burt's Crisps** and **Limpopo Biltong**, perfect for soaking up your beer or cider!

MUSIC

Wednesday 24th September:

Bear Pit Band – 8:30pm

Thursday 25th September:

Vinyl Frontier – 5pm

Blissful Thinking – 8:30pm

Friday 26th September:

Strictly A Cappella – 4pm (patio)

Meantime – 5pm

After Eve – 8:30pm

Saturday 27th September:

Cherry – 3pm, 6:30pm

Sweetcornbread – 8:30pm

As well as live music, every evening at 7:30pm, there will be a round of **Music Bingo**. All you need to do to take part is be in the hall at those times.

BREWERY BARS

MAD SQUIRREL – Potten End, Herts

In a new location in the main hall, Mad Squirrel will be offering a selection of delicious, cold and refreshing key keg beer alongside traditional cask ale offerings.

● **Sumo (V) – 4.7%**

Heavyweight hops Mosaic and Summit deliver tropical fruit, dank herbs, bitterness.

● **Admiral (V) – 4.1%**

Bright New Zealand pale with gooseberry, grape, citrus and crisp finish.

● **Cloudburst (V) – 7.4%**

Tropical New England DIPA with citrus, peach, passionfruit, pineapple explosion.

● **Einstein (GF, V) – 4.8%**

Mosaic and HBC 522 power this crisp, citrusy, complex IPA.

● **Festbier (V) – 4.8%**

Classic golden Oktoberfest lager with floral hops, malty backbone, smooth drinkability.

● **Hopfest (GF, V) – 3.8%**

A local favourite! Citra-led session pale bursting with fresh citrus and fruity hops.

● **London Porter (V) – 5%**

Dark, complex porter with layered notes of coffee, chocolate, smoke.

● **Post Rider (V) – 3.4%**

Nectar-hopped pale ale racing with tropical fruit, citrus, stone fruit.

● **Roadkill (V) – 6.5%**

Hazy hop-charged pale with oats, wheat, and juicy smooth finish.

MAD SQUIRREL – Potten End, Herts

● **Sabronado (V) – 4.8%**

Citrusy, tart Sabro sour with lime zest and creamy coconut twist.

● **Sunset (V) – 3.4%**

Low-ABV pale with coconut, peach, passionfruit and crisp lime zest.

● **XX Bourbon Imperial Stout (V) – 11.6%**

A 20th anniversary brew; barrel-aged stout with chocolate, vanilla, caramel.

OAKHAM – Peterborough, Cambs

Famed for their intensely hoppy beers, the Peterborough-based “craft brew legends” are bringing their distinctive range and some rare surprises to our main hall.

● **Bishops Farewell – 4.6%**

A golden beer with a malty background, fruity hop flavours and a refreshing finish.

● **Black Magic – 5%**

Sumptuous chocolate porter, robust and rich, dark and decadent and super smooth.

● **Citra® – 4.2%**

Bursting with citrus and tropical hop flavours and sensationally refreshing.

● **Citra® Unfiltered (U) – 4.6%**

Exploding with Citra hop character and with a sumptuously smooth mouthfeel.

● **Dragon – 5%**

Tropical fruit, grapefruit, lemon, lime and apple characters with hints of woody resin.

● **Green Devil IPA – 6%**

Amazing hop harvest aromas, big tropical and citrus flavours, and a crisp finish.

OAKHAM – Peterborough, Cambs

● **Harmonia (U)** – 5.5%

A Hazy IPA with abundant tropical and citrus fruit hop aromas and flavours.

● **Inferno** – 4%

Bursting with fruity hop flavours, citrus notes and a refreshing finish.

● **Infinity Loop** – 5%

Intense tropical and citrus fruit flavours with undertones of spice and earthy resin.

● **JHB** – 3.8%

Distinctively smooth, with citrus fruitiness and a refreshing hoppy finish.

● **Kingdom** – 5%

Full-bodied and smooth with crisp fruit character and rounded bitterness.

● **Scarlet Macaw** – 4.4%

Classic American Pale packed with spicy, fruity hop character.

● **Skyline** – 5%

Citrus and tropical fruit flavours, herbal hints, aromatic grape, gooseberry notes.

● **Tempest** – 5%

Delicate fruity aromatics and floral, herbal and tangerine notes with a lemon finish.

● **Urban IPA** – 5%

Orange, pineapple, strawberry, melon, spice and pine notes, grapefruit bitterness.

OSSETT – Ossett, W Yorks

Yorkshire-favourites Ossett Brewery are back again by popular demand, but with a fresh line-up of ales. A progressive and passionate independent brewery.

● **Barghest** – 4.3%

Luxurious stout with dark coffee, chocolate and vanilla in smooth body.

OSSETT – Ossett, W Yorks

● **Butterley** – 3.4%

Traditional Yorkshire bitter; pale copper, sweet malt, honey and floral spice.

● **Excelsius** – 5%

Classic pale ale with British malt, Cascade hops, citrus aromas.

● **Hell Rat (V)** – 4%

Crisp Helles lager with pale malt; fresh, smooth and refreshing.

● **Ossett Blonde** – 3.9%

Full-bodied Yorkshire pale; Mount Hood hops give delicate fruity aroma.

● **Silver King (GF)** – 4.3%

Cascade and Chinook hops; crisp Ossett pale with citrus and balance.

● **World Hop Series: USA** – 4.3%

Dry-hopped pale ale; Citra, Mosaic, Cascade deliver citrus and floral notes.

● **White Rat** – 4%

Very pale ale with Cascade, Columbus, Amarillo hops; resinous finish.

● **SALT: Grapefruit & Pineapple Krush (V)** – 4.5%

Sessionable sour bursting with tangy grapefruit, pineapple and tropical fruit.

SIREN – Wokingham, Berks

Joining us again for the second year running, Siren are a modern brewery based in Berkshire, creating flavour-forward beers designed to excite and intrigue.

● **Broken Dream** – 6.5%

Award-winning indulgent stout with chocolate malts, milk sugar, espresso.

● **Holiday of a Lifetime** – 7%

A tropical explosion; coconut, guava, kiwi, mango, orange, passionfruit, pineapple.



The Mermaid

98 Hatfield Road, St Albans, AL1 3RL



Just a short stroll from St Albans City Station.

The Mermaid is the perfect spot to enjoy one of the finest ranges of cask ales and traditional ciders in the area.

Our award-winning cider list is a real draw, featuring many CAMRA-approved houses and styles to suit every palate – from crisp and refreshing to rich and complex.



Beer lovers will find a line-up of perfectly kept cask ales, spanning pale and hoppy through to dark and malty, as well as 3 craft beer taps, ensuring there's always something new to discover. Whether you're in town for the festival or just passing through, The Mermaid promises a warm welcome, great company, and a pint worth remembering.

Why Visit Us?

- 5 minute walk from St Albans train station
- Great range of traditional cask ales
- CAMRA approved real cider & perry
- Multi CAMRA award winning pub



SIREN – Wokingham, Berks

● **Low-Key Loud (V) – 5.5%**

Pineapple-forward ale with pink peppercorn citrus and Neomexicanus hops.

● **Lumina (GF, V) – 4.2%**

Juicy tropical pale with glowing fruit flavours and delicate citrus highlights.

● **Maltiverse – 3.4%**

Robust dark mild; roasted malt balanced by sweet biscuit and creamy mouthfeel.

● **Neal Gets Soundwave (V) – 6.5%**

Collab with Verdant; pale ale loaded with mango, orange, grapefruit and gooseberry.

● **Sandbox (V) – 4.8%**

Hazy pale bursting with mango, lime, peach sweetness and pillowy base.

● **Siren Pils (GF, V) – 4.8%**

Crisp pilsner with citrus brightness and floral Bavarian hop aroma.

● **Tempo (GF, V) – 3.8%**

Sweet tropical fruit ale with peach, citrus zest, crisp clean finish.

TIMOTHY TAYLOR'S – Keighley, W Yorks

One of the UK's oldest family-owned breweries with over 160 years' heritage of brewing award-winning ales, Landlord winning more awards than any other beer.

● **Boltmaker – 4%**

Well-balanced, Yorkshire bitter, with full maltiness and a hoppy aroma.

● **Dark Mild – 3.4%**

Dark ruby beer with roasted notes and a smooth, rich, creamy taste.

● **Golden Best – 3.4%**

Creamy and refreshing, this is the last of the true Pennine light milds.

TIMOTHY TAYLOR'S – Keighley, W Yorks

● **Hopical Storm (V) – 4%**

Triple-hopped pale with flavours of mandarin, mango and passion fruit.

● **Knowle Spring – 4.2%**

Easy-drinking blonde, with floral and grapefruit aromas and aromatic citrus hops.

● **Landlord – 4.3%**

Legendary classic pale ale, well balanced with a complex citrus and hoppy aroma.

● **Landlord Dark – 4.3%**

Fruity, toasted aroma with hints of chocolate, citrus and roasted malts.

TRING – Tring, Herts

Founded in 1992, Tring Brewery have been a key part of our festival for many years, and we're delighted to welcome them back to our main hall for 2025.

● **Alchemist (V) – 4.5%**

Lightly kilned malts with Hersbrucker and Saaz; floral, spicy, sweet grain finish.

● **Colley's Dog – 5.2%**

Malty, full-bodied ruby ale with robust mouthfeel, biscuit and caramel flavours.

● **Death Or Glory – 7.2%**

Rich, sweet barley wine with complex flavours and warming alcoholic nose.

● **Liberator – 4.1%**

Citra and Mosaic deliver grapefruit, pine, lychee, mango and tropical refreshment.

● **Lunardi's Pale (V, U) – 4.2%**

Session pale with Simcoe stone-fruit, Comet citrus, and gentle bitterness.

● **Moongazing – 4.2%**

Amber-hued ale with mango, peach aromas, rye malt complexity and bitterness.

TRING – *Tring, Herts*

● **Piggeries – 3.8%**

English amber with fruit aroma, biscuit, caramel, toffee and balanced bitterness.

● **Pineapple & Kiwi IPA (V, U) – 5%**

Tropical IPA brewed with pineapple, kiwi and floral US hops.

● **Raven King IPA (V, U) – 5.5%**

Full-bodied hazy IPA, Citra and Mosaic bring tropical fruit and aroma.

● **Ridgeway – 4%**

UK malts balanced with fruity Styrian Goldings for a refined, drinkable ale.

● **Side Pocket For A Toad – 3.6%**

Cascade-hopped golden ale with citrus notes and crisp, dry finish.

● **Squadron Scramble – 4%**

Medium-bodied ale with malt sweetness and bold Mount Hood hop aroma.

● **Tea Kettle Stout – 4.7%**

Smooth, creamy stout with roasted malt, oats, and underlying chocolate notes.

● **Turner's Lathe – 3.8%**

Golden ale with First Gold hops; marmalade, spice, caramel sweetness.

TRIPLE FFF – *Alton, Hants*

Hampshire's Triple fff Brewery are a newcomer to the festival who we are very excited to welcome. In music "fff" stands for "fortissimo" and means very loud!

● **Alton's Pride (V) – 3.8%**

Award-winning bitter; full-bodied, clean, with biscuit, tangerine and resinous hops.

● **Black Velvet (V) – 4.2%**

Oatmeal stout with coffee body, biscuity finish, rich chocolate aroma.

TRIPLE FFF – *Alton, Hamps*

● **Comfortably Numb (V) – 5%**

Herbal nose, Styrian Wolf hops give spicy, numbing, full-bodied finish.

● **Dazed & Confused (V) – 4.6%**

Fruit gum aroma, bittersweet malt and hops, deceptively easy-drinking ale.

● **Fool's Gold (V) – 5.4%**

Complex beer with whisky-like malt notes and a dry, moreish finish.

● **Jagged Little Pilsner (V, U) – 5%**

Bohemian pilsner with Saaz hops; melon sweetness, medium dry finish.

● **Midnight Rambler (V, U) – 8.7%**

Brewed specially for the festival! Imperial stout with coffee, wood, brandy, madeira.

● **Moondance (V) – 4.2%**

Elderflower floral nose, hoppy finish, balanced bitterness and subtle sweetness.

● **Pressed Rat & Warthog (V) – 3.8%**

Dark ruby mild with coffee, chocolate, dried fruit, sour cherry complexity.

● **Satisfaction (V) – 3.4%**

Golden session ale; flesh fruits and peaches, flavourful lower-strength option.

● **Sundown (V) – 4.3%**

Smooth, balanced bitter with mild Citra, Celia hops and satisfyingly hoppy finish.

WANTSUM – *St Nicholas-at-Wade, Kent*

Wantsum are a Kent brewery founded in 2009, with a growing reputation for fine, award-winning ales. They are joining us for the first time with their own dedicated bar.

● **1381 – 3.8%**

Session IPA with Mosaic and Centennial hops; fruity, citrus aroma and flavour.

● **Black Prince (V) – 3.9%**

Rich, full-bodied Kent mild; smooth palate, subtle hops, award-winning heritage.

● **Green Hop Emperor – 4.2%**

Warm orange zest, spice and herbal notes suit darker malts. **Available Fri/Sat.**

● **Green Hop Goldings – 4.2%**

Floral aroma with earthy, slightly spicy East Kent Goldings. **Available Fri/Sat.**

● **Heart Of Darkness (V) – 4.5%**

Stout with oat-rich malt base; smooth finish, blackcurrant, liquorice, cedar notes.

● **Hurricane – 4.5%**

Refreshing IPA with Mosaic and Citra; citrus punch, smooth oat body.

● **Imperium – 4%**

Classic best bitter with roasted grains and Kent-grown Bullion hops.

● **More's Head – 3.7%**

Chestnut bitter, roasted malt, fruit character and floral hops. **Available Fri/Sat.**

● **Oktoberfest – 6%**

Traditional Oktoberfest Märzen; malt-forward amber lager, rich and satisfying.

● **Ravens Wolf – 5.9%**

Fruity, citrusy New Zealand IPA with Nelson Sauvin and Motueka hops.

● **Swallow Dive – 4.3%**

Brewed for Six Nations; malty, hoppy ale with smooth flavour. **Available Fri/Sat.**

● **Turbulent Priest – 4.4%**

Full-bodied best bitter with chocolate, coffee, fruity new world hops.

● **UXB? Raspberry – 4.6%**

Smooth porter with chocolate roastiness, raspberry and blueberry flavours.





ST. ALBANS

CAR AND VAN HIRE



T: 01727 838151

E: rentals@carandvanhire.co.uk

1a Ronsons Way, St. Albans, Hertfordshire AL4 9PZ

Not a CAMRA member?
Go straight to
camra.org.uk/join/

HERTS BAR

Taking on a fresh new identity this year, our Hertfordshire Bar moves to the upstairs balcony area and for the first time ever will feature **craft keg beers** from a range of the county's brewers, plus **two extra special cask beers**. For the rest of the Herts cask beers, head to the Stage Bar. Note: we have a **limited number of taps**, so the beers will be constantly rotating. Keep checking the online beer list to see what's pouring!

3 BREWERS OF ST ALBANS – Hatfield

● **SPECIAL: Ballito Blonde – 4.2%**
Brewed specially for the festival! A light, hoppy ale made with Olicana hops.

● **Blonde (V, U) – 4.2%**
Light golden ale with Mosaic hops, fruity citrus flavour led by a hoppy aroma.

● **IPA (V, U) – 4.6%**
Golden ale with orange tint, five hops, clean and dry finish.

BARON – Buntingford

● **Corduroy Pillows (V, U) – 6.8%**
Ultra juicy East Coast IPA with grapefruit, mango and tropical fruits.

● **Fuzz (V, U) – 4.5%**
Hazy pale packed with Mosaic and Strata hops. Dank, hoppy, endlessly drinkable.

● **Horse Play (V, U) – 6.2%**
Mosaic and Sabro hops give tropical orange, mango, coconut flavours.

● **Manhunt (V, U) – 5%**
Traditional unfiltered Pilsner with Hallertau Blanc hops, crisp malt backbone.

● **The Handsome Prince (V, U) – 10%**
Bold triple IPA, smooth, juicy, intensely hoppy with restrained bitterness.

CREATIVE JUICES – Rickmansworth

● **No Time To Regret – 4.2%**
Velvety stout with creamy head, rich chocolate, coffee and sweet malt.

● **Of Course I Still Love You (V) – 4.4%**
Craft best bitter with caramel, toffee, biscuit malt and subtle hops.

● **The Slinky Vagabond (GF, V) – 5.6%**
Heavy-hopped US IPA with grapefruit, tropical and stone fruit layers.

● **Soul Ascending (V) – 3.4%**
Pacifica and Sabro hops bring orange, pineapple, coconut, crisp finish.

● **Your Tasty Beverage (GF, V) – 4.7%**
Crisp German pilsner with cracker malt, floral hops, dry bitter finish.

CROSSOVER BLENDERY – Hitchin

● **Bramble, Thorn & Briar (V, U) – 6.3%**
Oak-aged golden ale blend, refermented on raspberries and blackberries.

● **Persia (V, U) – 6.9%**
Oak-aged golden ale blend, refermented on Kent nectarines.

● **Texas Surprise (V, U) – 6.7%**
Oak-aged golden ale blend, refermented on Sussex-grown tayberries.

CROSSOVER BLENDERY – Hitchin● **Walled Gardens (V, U) – 6.9%**

Oak-aged golden ale blend, refermented on Isle of Wight apricots.

POPE'S YARD – Watford● **SPECIAL: Abbey Flyer – 4%**

Casked specially for the festival! A refreshing and bitter celebration beer.

SIX HILLS – Stevenage● **Black Lightning (V, U) – 4.1%**

Chocolatey session stout with oats, smooth mouthfeel, dangerously quaffable.

● **Moving The Goal Posts (V, U) – 5.5%**

Light, refreshing ale with creamy mouthfeel and lively carbonation zing.

SIX HILLS – Stevenage● **Paul Rides A Polar Bear (V, U) – 4.5%**

Juicy New England pale with Citra, Amarillo, piney undertones.

● **Pining For The Fjords (V, U) – 5.2%**

Piney, resinous pale ale with Mosaic hops, Norwegian Kveik Yeastery collab.

● **Slingshot To Mars (V, U) – 3.8%**

Blackberry edition; a tangy sour with lactic yeast depth, bursting with vibrant fruit.



**We want
to hear
your
feedback!**

stalbandsbf.org.uk/feedback



**THE
3 BREWERS**
of ST. ALBANS

**** New Beer ****

We're proud to launch our new limited edition beer, Ballito Blonde, at St Albans Beer and Cider festival.

You can find it at the Main Stage Bar and upstairs at the Herts Bar

Brewery Taproom Opening:

Monday - Friday	8am - 4pm
Saturday	11am - 5pm

The Potato Shed, Symondshyde Farm,
Symondshyde Lane, nr Hatfield AL10 9BB

t: 01707 271 636 e: info@3brewers.co.uk f: @3brewers i: @the3brewers

STAGE BAR

Offering the Festival's largest and most diverse selection of cask ales, our Stage Bar, sponsored by **Vale**, features a range of beer styles, from breweries all over the UK. We can guarantee you everything from classic favourites to rare finds that none of your Untapped connections will have tried! Not sure what you're looking for? Head straight here.

ABC – Brill, Bucks

● Daily Grind – 4.6%

Smooth, creamy stout with gentle sweetness and fresh-roasted coffee notes.

3 BREWERS OF ST ALBANS – Hatfield

● SPECIAL: Ballito Blonde – 4.2%

Brewed specially for the festival! A light, hoppy ale made with Olicana hops.

● Golden – 3.8%

Light, crisp and refreshing golden ale made with Cascade hops. **Available Fri/Sat.**

● Special English Ale – 4.8%

Robust, full-bodied ale with copper colour, berry notes and smooth balance.

AMBITION – Wilton, ME USA



● Skey Lift (V, U) – 5.5%

Pale ale look, stout at heart; bold coffee, chocolate, vanilla flavours.

ANSPACH & HOBDAY – London

● Golden Bitter (V, U) – 4%

Lighter yet complex bitter with fig, malt sweetness, pine and spice.

BOWTIE – Watford, Herts

● Porter (V, U) – 5%

Victorian-inspired porter with dark chocolate, toffee and liquorice notes.

BRISTOL BEER FACTORY – Bristol

● Pure Shores (GF) – 4%

Citrus-led ale with Elani, Lemondrop, lime, orange zest and smooth malt.

BROCKLEY – London

● Mid Season IPA (V, U) – 6%

English-style IPA with raisins, stone fruits, subtle toffee and caramel.

BUDE – Bude, Cornwall

● Cornish Black – 4.5%

A smooth Cornish oatmeal stout with hints of chocolate and coffee.

BUNTINGFORD – Royston, Herts

● Shepreth Best Bitter (V) – 3.9%

Originally brewed for Shepreth Festival; Cascade and Jester hops shine through.

● Tis But A Scratch (V) – 6.5%

Award-winning English Old Ale at Cambridge BF; sweet biscuity malt body.

BUXTON – Buxton, Derbs

● Peaks And Portways – 4.8%

Collab with New Bristol; Cali-Common with biscuit malt, tropical fruit, pine.

CHILTERN – *Aylesbury, Bucks*● **Original Gravity – 6%**

Anniversary recreation of Gyle #1, the Original brew from 45 years ago.

CHURCH END – *Nuneaton, Warks*● **Fallen Angel – 5%**

Sharp, full-flavoured pale bitter with a lemony edge. **Available Fri/Sat.**

CLOUDWATER – *Manchester*● **Long Are the Nights (V) – 3.4%**

Session pale showcasing UK hops in pairs; bright, easy-drinking character.

COLEY'S – *Manchester*● **Bitter (V) – 4%**

Six-malt best bitter; nutty, fruity, bittersweet marmalade hop finish. **Available Fri/Sat.**

● **Stout (V) – 4.5%**

Robust stout with roasted malts, Phoenix hops, chocolate, espresso and treacle.

DARK REVOLUTION – *Salisbury, Wilts*● **New Tricks (V) – 4.3%**

Six-malt bitter with Idaho 7, Citra, Mosaic; fruity, smooth, modern twist.

ELUSIVE – *Wokingham, Berks*● **Fiction – 5.1%**

Mosaic-led brew with liquid hops, Citra, Mango Madness yeast fermentation.

● **Hustle – 4.6%**

Nelson Sauvignon hops bring sauvignon blanc flavour and gooseberry. **Available Fri/Sat.**

FYNE ALES – *Cairndow, Scotland*● **Oktoberfest (V) – 5.5%**

Unfiltered Franconian-style ale; malty body, noble hops, floral, toasty, mandarin finish.

GOLDMARK – *Arundel, Sussex*● **Dave's Best – 3.8%**

Smooth best bitter; clean, malty and balanced with Kentish and Sussex hops.

HARVEY'S – *Lewes, Sussex*● **Armada Ale – 4.5%**

A dry, subtle beer in which the hop oils dominate. One of the first 'Golden Ales'.

● **Dark Mild – 3%**

Soft, slightly sweet, with a dry aftertaste akin to an infusion of ground nuts.

● **Old Ale – 4.3%**

Soft and full-bodied, with hints of dried fruit and dates. A strong mild ale.

INDIE RABBLE – *Windsor, Berks*● **This Side Out – 4%**

Collab with Crisp Malt; heritage bitter brewed with Marris Otter, EKG.

KENT – *West Malling, Kent*● **Krush – 4.5%**

Single-hop showcase; #44 delivers stunning new hop fruit flavours.

LIQUID LIGHT – *Nottingham*● **Muffin Man – 5%**

Indulgent stout with chocolate and blueberry; a sweet, bakery-inspired treat.

MALLINSONS – *Huddersfield, W Yorks*● **El Dorado Motueka – 3.8%**

Blonde ale with Motueka lime aroma, El Dorado crisp, and a dry finish.

● **Godiva – 3.9%**

Refreshing blonde with gooseberry flavour and a bitter finish. **Available Fri/Sat.**

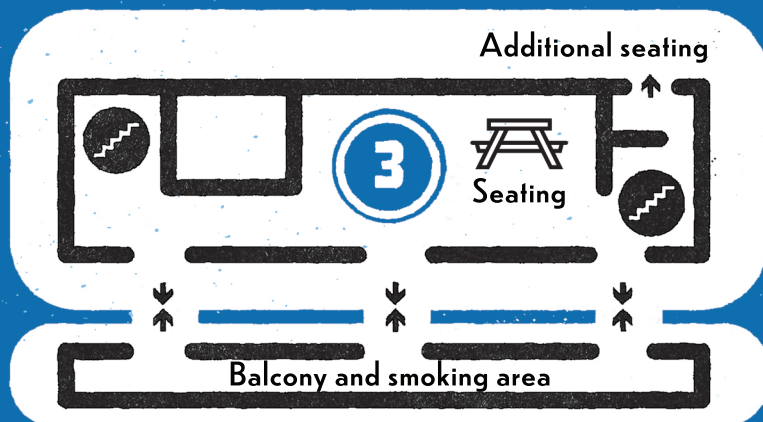
Main Hall

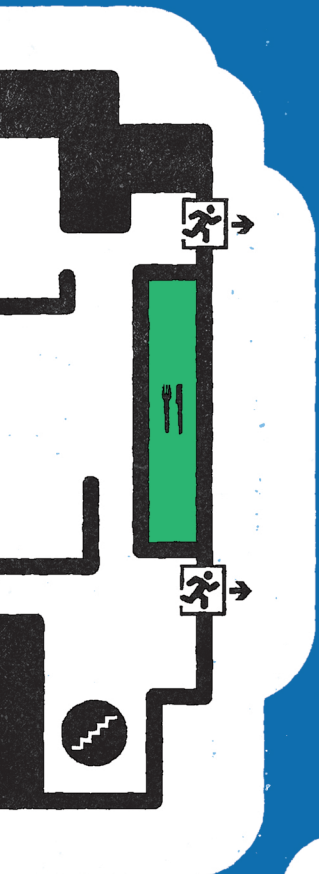
Patio



Main Hall ↔ Patio

Balcony





Basement

St Albans Beer & Cider Festival 2025

- 1

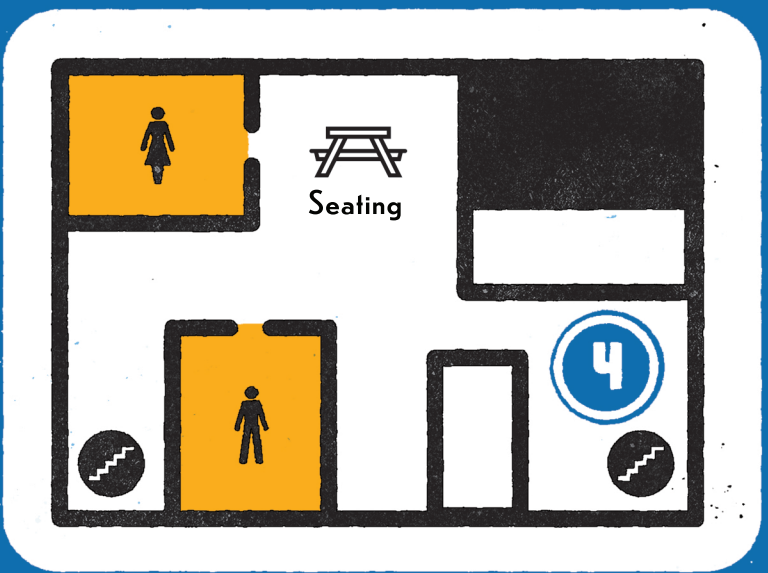
Foyer
 Kotino's, Henley's Sweets, Crisps, Wine & Spirits, Soft Drinks, Low/No Beer, CAMRA Shop, Breweriana, Limpopo Biltong
- 2

Main Hall
 Mad Squirrel, Oakham, Ossett, Siren, Timothy Taylor's, Triple FFF, Tring, Wantsum, Stage Bar, Cider & Perry Bar, Little Panjab, Tokens
- 3

Balcony
 Hertfordshire Bar
- 4

Basement
 International Bar, Games
- 5

Patio
 Tyneside Bar, Crusty Pie Co., Papa Bear's Smokehouse, Sukanya Thai



FRESH TACOS SERVED 12 - 5PM

SATURDAYS + SUNDAYS



CAMRA MEMBERS GET 25P OFF A PINT OF ALE
WITH VALID CAMRA MEMBERS CARD

THE BOOT, 4 MARKET PLACE, ST ALBANS, AL3 5DG

01727 857533

7 Real Ales

2 Real Ciders (plus more over festival weekends)



MARBLE – *Manchester*● **Lido Shuffle (V)** – 5%

Cold IPA with Mosaic, Nelson, Citra, Motueka; citrus, tropical, refreshing finish.

MCMULLEN – *Hertford*● **AK** – 3.7%

An original Mild, brewed for over 185 years; balanced pale, crystal, chocolate malts.

● **Country** – 4.3%

Classic bitter, pear-led aroma with nutty toffee flavour and full-bodied richness.

NEEPSSEND – *Sheffield*● **Hobbamock (V)** – 6%

Hazy New England IPA with oats, wheat, tropical fruit and citrus.

NEW BRISTOL – *Bristol*● **Le Soleil (GF, U)** – 4.5%

Clear, refreshing summer ale with crisp citrus, floral and fruity notes.

NEW RIVER – *Hoddesdon, Herts*● **Blind Poet (V)** – 4.5%

Smooth porter with gentle flavours of chocolate, vanilla and roasty smokiness.

● **Lost River (V)** – 4%

Blonde session ale with a delicate floral aroma from Centennial hops.

OLD CANNON – *Bury St Edmunds*● **1000 Gold Pieces** – 4.4%

A mildly smoky amber ale, brewed with heritage malt and traditional hops.

● **Brass Monkey** – 5.2%

The brewer's unique twist on a classic, well-hopped IPA. **Available Fri/Sat.**

OTHERWORLD – *Dalkeith, Scotland*● **Octavia (U)** – 4%

Collab with Sunken Knave; Chevalier-based 1880s ale, malty, bittersweet, hoppy finish.

PILOT – *Leith, Scotland*● **Big Little Red (U)** – 5.2%

Biscuity amber ale with Enigma, Mosaic hops; piney, delicately fruity finish.

● **Easy Paler (GF, U)** – 4.3%

Malty, citrusy pale with a tropical, bitter Talus and Citra finish. **Available Fri/Sat.**

POPE'S YARD – *Watford*● **SPECIAL: Abbey Flyer** – 4%

Casked specially for the festival! A refreshing and bitter celebration beer.

RIVERTOWN – *Hertford*● **Reed** – 4.5%

Crystal amber ale; fruity, spicy nose, balanced bitterness and sweetness.

SOUTHWARK – *London*● **Blackfriars Black IPA (V)** – 5%

Malty black IPA with cocoa, espresso, hop hit and soft bitterness.

● **Galena (V)** – 5%

Galena single hop ale; bold bitterness balanced with pear, pineapple and citrus.

● **Routemaster Red (V)** – 4.2%

Chestnut-red RedX ale, smooth, balanced with tropical finish. **Available Fri/Sat.**

STARDUST – *Maidenhead, Berks*● **Meldora** – 4.4%

Straw-coloured pale ale with bright citrus, juicy stone fruit flavours.

TARTARUS – Leeds● **Nain Rouge (V)** – 5.4%

Rich red ale; caramel, toffee, biscuit malts with citrus-pine bitterness.

THE KERNEL – London● **Running Porter (V, U)** – 5.4%

Brewed with Neal's Yard Dairy: Goldings, Bramling Cross, perfect with cheese.

THORNBRIDGE – Bakewell, Derbs● **American Pale On The Union** – 5.2%

Deep copper ale with caramel aroma, floral notes and gentle bitterness.

● **Great Outdoors** – 3.4%

Collab with Oakham: Maris Otter base, citrus, pine and tropical hops.

THREE ACRE – Uckfield, E Sussex● **Extra Special Best (V)** – 5.4%

Award-winning chestnut ESB with biscuity malt, rounded bitterness, spice, tangerine.

THREE LEGS – Bexhill-on-Sea, E Sussex● **Special Brew: Helles (GF, V, U)** – 4.6%

Bright classic Helles lager with bready malt, noble hops, crisp unfiltered finish.

TITANIC – Stoke-on-Trent, Staffs● **EXCLUSIVE: Grand Reserve Cherry Porter: Amaretto Infused** – 6.5%

Deep red porter, rich cherry, layered with sweet almond complexity.

● **EXCLUSIVE: Grand Reserve Plum Porter: Port Infused** – 6.5%

Deep red porter with rich plum sweetness and warming port. **Available Fri/Sat.**

● **Hop Noir** – 4.7%

Collab with Oakham. Dark, hoppy, with roasty undertones and punchy NZ hops.

TRIG – York● **Interloper (V, U)** – 5%

Thick oat body porter, roasted malt depth, with smoked coffee, chocolate finish.

● **Wayfarer (V, U)** – 4.4%

Soft pale ale base, gooseberry, grape and tropical NZ hops. **Available Fri/Sat.**

TWISTED TREE – Bicester, Oxon● **Deep Root Dunkel (V)** – 5%

Smooth, German-style dark lager with mango, passion fruit, citrus freshness.

TWO BOB – Datchworth, Herts● **Porter (V)** – 4.2%

Dark porter with chocolate, black malts, coffee, liquorice, blackcurrant and vanilla.

UTOPIAN – Crediton, Devon● **British Best Bitter** – 4.6%

Best Bitter with orange, honey, caramel sweetness and refreshing, light body.

VALE – Brill, Bucks● **Black Beauty** – 4.4%

Porter with roasted malts, chocolate finish, five-malt depth and London heritage.

● **Brew No.4615** – 5%

All-English IPA brewed for their 30th birthday; fruity hops, malt base.

● **Electric Sheep** – 4.3%

Crisp pale ale bursting with bright citrus from 100% Citra hops.

● **Gravitas** – 4.8%

Bold, zesty pale with punchy hops, smooth malt backbone and character.

● **Red Kite** – 4.3%

Rich bitter with toasted malt, chestnut notes and autumnal spiced warmth.

VALE – *Brill, Bucks*

● **Tickety Brew** – 4%

Classic English ale with perfectly balanced Fuggles and Goldings hop pairing.

WOODFORDE'S – *Woodbastwick, Norfolk*

● **Sunbreak (GF)** – 4%

Hoppy session IPA, light golden, crisp, and bursting with tropical citrus fruits.

**Is your local pub
under threat?**

CAMRA has the tools
to help you save it

camra.org.uk/saveyourlocal



**Calling all budding PopMasters
and Hit Listers!**

**Come and join our brand new
pub quiz that's 100% MUSIC!**

BEN'S MUSIC QUIZ

**Next quiz: Friday 24th Oct, 7.30pm
Royston Social Club, St Albans
NON-MEMBERS WELCOME**

**£3 per person. Max team size 6
Follow us on Facebook & Insta!**

**IT'S HOPPY
WITH A
BITE**

**WHITE
RAT**

**OSS
BREWERY
ETT**



TYNESIDE BAR

After launching our regional spotlight bar concept to rave reviews last year, it's back outside on the patio with a brand new part of the UK featured. This time it's Tyneside, a great brewing region which we have scoured to source the very best.

ALMASTY – Newcastle

● Mash Up (V, U) – 4%

Mainly tropical fruits dominant with a layer of citrus cutting through.

● Simple Pleasures (V, U) – 4%

A session strength grapefruit and tropical fruit flavour bomb. **Available Fri/Sat.**

ANARCHY – Newcastle

● Blonde Star – 4.1%

Brim full of lemon, grapefruit, passion fruit; refreshing and satisfying. **Available Fri/Sat.**

● Boot Boys – 5%

Laced up with rich caramel malt flavours and a nutty finish.

● Midnight Metro (V, U) – 4%

Medium-bodied pale ale delivering bright notes of juicy tropical fruit.

BRINKBURN – Newcastle

● Mist Between The Pines (V) – 4.2%

New Zealand pale ale with notes of pine and grapefruit. **Available Fri/Sat.**

● Quayside Blonde II (V) – 4%

Easy-drinking ale, dry hopped; Citra adds bright, zesty citrus notes.

CULLERCOATS – North Shields

● Jack The Devil – 4.5%

Delicious, rich ale with mid-brown chestnut colour and smooth character.

CULLERCOATS – North Shields

● Polly Donkin – 4.2%

All-English stout with roasted coffee aroma, creamy body and blackberry notes.

● Shuggy Boat Blonde – 3.8%

Blonde beer brewed with Challenger, Bramling Cross, Cascade and Jester hops.

DARWIN – North Shields

● Evolution – 4%

Classic copper-coloured bitter with malty backbone and gentle hop character.

● Rare Stout – 5%

Smooth, full-bodied stout delivering satisfying depth and layers of flavour.

● Super Dragon – 4.2%

Pale with Superdelic and Styrian Dragon, tropical fruit aromas. **Available Fri/Sat.**

FIREBRICK – Blyndon

● Toon Broon (GF) – 4.6%

Newcastle brown ale with malt, caramel and light liquorice. **Available Fri/Sat.**

● Wey-Aye P.A. (GF) – 5.8%

English style IPA with West Coast hops. Stone fruit, pine, citrus.

FLASH HOUSE – North Shields

● Shy Bairns Get Stout (V, U) – 4.7%

More almond than honey, but it's sweet, drinkable, and delightful.

FLYING GANG – Ponteland

● Citra Blonde (V) – 3.9%

Blonde ale in traditional style, lightly hopped with bright Citra character.

● Dark Moon (V) – 4%

Dry, bitter, session stout with hints of tobacco and chocolate.

FULL CIRCLE – Byker

● Best Bitter (V) – 4.2%

Delivers malty-sweet notes balanced with floral, earthy depth from Fuggles.

HADRIAN BORDER – Newcastle

● Northern Pale – 4.1%

Crisp, light pale ale with Amarillo hops, mellow citrus and grapefruit.

● Ouseburn Porter – 5.2%

Smooth, creamy porter with coffee and bitter chocolate flavours. **Available Fri/Sat.**

● Secret Kingdom – 4.3%

Dark, rich and full-bodied with roasted malts and a pleasantly bitter finish.

● They Brew Great Beer Here – 4.5%

Refreshing hazy pale brewed with Citra and Nectarone; mango, peach, citrus.

● Tyneside Blonde – 3.9%

Thirst-quencher with Maris Otter, wheat and abundant hops. **Available Fri/Sat.**

STU BREW – Newcastle

● Carry The One (V, U) – 5.3%

Generous Chinook and Simcoe hops create a crisp, refreshing summer pale ale.

● Exam Room Tears (V) – 5.5%

Thick, sumptuous stout; maple syrup sweetness, rich pecan. **Available Fri/Sat.**

THIRSTY MOOSE – Newcastle

● Belta Blonde (V) – 3.4%

Sweet citrus and passion fruit balanced with honey notes and light malt.

● Cocoa Swirl (V) – 4.2%

Luxuriously smooth stout bursting with roasted malts and velvety chocolate finish.

● Nowt But Stout (V) – 4.2%

Silky stout with chocolate, coffee and light charcoal undertones. **Available Fri/Sat.**

THREE KINGS – North Shields

● Darkside Of The Toon – 4.1%

A dry, dark, roast, bitter, creamy ale with hints of coffee and chocolate.

● Shield Maiden – 3.9%

A golden bitter with Bramling Cross and First Gold hops. **Available Fri/Sat.**

TWO BY TWO – Wallsend

● Citra Idaho 7 Azacca (V) – 5%

New England pale with oat-soft mouthfeel and bright tropical hop character.

● Snake Eyes Pale (V) – 4.7%

Hazy, soft house pale with Mosaic hops and tropical juice. **Available Fri/Sat.**

WYLAM – Newcastle

● Gold – 4%

Juicy, tropical pale with mango, passionfruit and citrus on the nose. **Available Fri/Sat.**

● JakeHead – 6.3%

Distinctly bittersweet on the palate with a massive hop complexity.

● The Official Wor Flags – 4%

Hazy pale with Citra, Nelson, Nectarone; mango, passionfruit, citrus flavours.

INTERNATIONAL BAR

Downstairs on the lower floor of the Arena is our dedicated mecca for international beer fans. We'll be offering a carefully curated menu of up to **80 bottled beers** from around the globe, plus **low-alcohol** options. Additional seating is also available on this level, so settle in, browse the menu, chat to our expert staff, and enjoy some delights from overseas!

AMBER

● **Bourgogne des Flandres Red Ale – 5%**
Blended with Lambic beer, matured in oak barrels for a rich finish.

● **De Koninck Bolleke – 5.2%**
Top fermented beer with a lively taste and a velvet-soft aroma.

● **Hitachino Nest Red Rice Ale – 7%**
Saki flavours with malt, stone fruit and strawberry, and umami from red rice.

● **Kwak – 8.4%**
Liquorice-like flavours, a slightly spicy character and mild hop bitterness.

● **Orval – 6.2%**
Very dry, herby Trappist ale with a bouquet of fresh hops. Brewed by Cistercian monks.

● **Pietra – 6%**
Brewed with Corsican chestnut flour - rich froth and nutty undertone.

● **Rochefort 6 – 7.5%**
Trappist Dubbel, rich and complex in taste with a dry finish.

● **Schlosser Altbier – 4.8%**
Rhineland 'lagered ale'. Smooth in body, dry and nutty finish.

BLONDE/GOLDEN/PALE

● **Blanche de Bruxelles – 4.5%**
Unfiltered and hazy white, with hints of coriander and orange peel.

● **Boon Duivelsbier Wild – 6.5%**
Fermented with wild yeast from Lambic barrels. Full of tropical notes.

● **Brasserie Dupont Saison Dupont Dry Hopping – 6.5%**
Hazy, carbonated Saison with a distinct aroma of exotic fruits.

● **Brugse Zot Blond – 6%**
Four malts and two hop varieties give the beer its fruity taste.

● **Chimay 150 Blonde – 10%**
Combines fruity, floral, spicy, and smoky elements. Intense yet refreshing!

● **Chimay Gold – 4.8%**
Blond Trappist, with coriander, floral honey and citrus notes.

● **De la Senne Jambe de Bois – 8%**
Tripel with hop bitterness, malt flavour and scents of pear and banana.

● **EN Stoemelings Jawa IPA – 6.5%**
With Pacific coast hops for grapefruit, floral and herbal notes.

● **Hitachino Nest Daidai – 6%**
Hazy IPA brewed with wild mandarins. Hints of spice and caramel.

BLONDE/GOLDEN/PALE

● **Kasteel Xtra – 4.5%**

Top-fermented table beer. Light in strength, full-bodied, thirst-quenching.

● **Maredsous Blonde* – 6%**

Sprightly fruitiness, soft malt, dry finish. A very drinkable Ardennes abbey ale.

● **Martha Sexy Blond Tripel – 8%**

High fermented Tripel, with notes of stone fruit, candied peel and clove.

● **Mikkeller Burst IPA* – 5.5%**

A “lip-smacking” IPA with a slight bubble-gum and citrus aroma.

● **Omer – 8%**

Made using pure water and summer malted barley from the Loire.

● **Rochefort Triple – 8.1%**

Trappist-style. Sweet marmalade notes balanced by a spicy, dry finish.

● **St Bernardus Tripel – 8%**

Blend of sweet, fruity and spicy flavours with a delicate hop finish.

● **St Feuillien Blonde – 7.5%**

Strong malt taste with stone fruit. Hints of aromatic hops with a dry finish.

● **St Feuillien Grand Cru – 9.5%**

Extra-blond. Absence of spice leads to hoppy aromas with hints of fruit.

● **St Feuillien Saison – 6.5%**

Traditional unfiltered farmhouse ale with an unmistakable flavour. A beer of the terroir!

● **Westmalle Extra – 4.8%**

Top-fermented table beer. Light in strength, full-bodied and thirst-quenching.

● **Poperings Hommelbeir* – 7.5%**

Intense bitterness from the West Flanders hops, with subtle citrus notes.

DARK/STOUT

● **Ayinger Celebrator – 6.7%**

The Pope of beers! A doppelbock with a malty coffee aftertaste.

● **Boon Duivelsbier Donker – 8%**

Strong Ale, with plenty of liquorice, raisin, and brown sugar notes.

● **Brasserie Dupont Monks Stout – 5.2%**

Mild and slightly bitter. Made with organic barley malt, rice, and hops.

● **Brugse Zot Brune – 7.5%**

Six malt varieties create scents of honey, almonds, chocolate, and brown sugar.

● **Desnoes & Geddes Dragon Stout – 7.7%**

Jamaica’s most popular stout. Jet-black, creamy, with molasses and raisin notes.

● **Gouden Carolus Classic – 8.5%**

Grand Imperial beer. Combines the warmth of wine and freshness of beer.

● **Guinness Foreign Extra Stout – 7.5%**

The famous stout but stronger and more heavily hopped!

● **Kasteel Donker – 11%**

Dark port in colour, with spicy clove and sweet caramel tones.

● **La Trappe Dubbel – 7%**

Malty, caramel taste with a subtle influence of dates, honey, and dried fruits.

● **La Trappe Quadrupel – 10%**

A full, warming and intensive taste. Malty with the sweet tones of date and caramel.

● **Rochefort 8 – 9.2%**

Full-bodied with an aroma of fresh fruit, spice, leather, and figs.

DARK/STOUT

● **Schneider Weisse Aventinus Weizenbock – 8.2%**
Bavaria's oldest wheat doppelbock. Spicy chocolate aroma with hints of caramel.

● **St Bernardus Abt 12 – 10%**
Rich, creamy, with a taste that mirrors its fruity, earthy aromas.

● **St Bernardus Pater 6 – 6.7%**
Chestnut coloured and characteristically malty, with notes of fresh banana.

● **St Bernardus Prior 8 – 8%**
Malty, fruity taste and warming finish. A perfect balance between sweet and sour.

● **Straffe Hendrik Quadrupel – 11%**
Spicy blend of malts with hints of coriander, dark fruits, anise, and chestnuts.

FRUIT

● **Brugse Zot Rose de Bruges – 4.8%**
Refreshing fruit wheat beer with notes of cherries and elderflower.

● **Floris Fraise – 3.6%**
Wheat beer with an aroma and taste of fresh strawberries.

● **Floris Framboise – 3.6%**
Cloudy wheat beer with raspberry, coriander and orange zest.

● **Floris Mango – 3.6%**
Very mild with an excellent balance between sweet and sour.

● **Floris Passion Fruit – 3.6%**
Golden ale with passionfruit sourness. Refreshing, bright and thirst-quenching.

● **Kasteel Rouge – 8%**
Kasteel Donker matured with sour cherries. Full-bodied, velvety, deeply complex.

FRUIT

● **Kasteel Rubus Framboise – 7%**
Rich, juicy raspberry flavour balanced by sweet malt and gentle bitterness.

● **Leifmans Kriek Cuvee Brut – 6%**
Perfect marriage of fresh accents, acidic flavours, loaded with cherries.

● **Martha Guilty Rouge – 8%**
Aroma of fresh marzipan with an explosion of cherries and raspberries.

● **Mongozo Banana Beer – 3.6%**
Slightly sweet banana balanced with Wit beer orange peel and coriander.

● **Mongozo Coconut Beer – 3.6%**
Hoppy buckwheat white beer base with the refreshing taste of coconut.

● **Mongozo Mango Beer – 3.6%**
Tropical buckwheat beer, brewed with fair trade mangoes.

LAGER/PILS

● **Augustiner Edelstoff – 5.6%**
Munich brewed pale clear lager, lovingly referred to as "liquid bread".

● **Augustiner Oktoberfest – 6.3%**
Direct from Munich. Long cold storage creates a soft, smooth, full-bodied beer.

● **Ayinger Altbairisch Dunkel – 5%**
Double fermented dark lager with hints of coffee, caramel and toasted bread.

● **Ayinger Kellerbier – 4.9%**
Traditional old Bavarian beer. Unfiltered, yeasty and pleasantly bitter.

● **Flotzinger Wies'n-marzen – 5.8%**
Oktoberfest Marzen with clean bitterness and notes of toasted bread and caramel.

LAGER/PILS

● **Fruh Kolsch – 4.8%**

Highly drinkable with an unsurpassed balance of malt and soft delicate hops.

● **Giesinger Festbier – 5.8%**

Bavarian lager with a malty sweetness, crisp finish, and subtle hop bitterness.

● **Hacker Pschorr Kellerbier – 5.5%**

Rustic unfiltered Bavarian lager, balancing flavourful malt and fruity, fresh hops.

● **Jever Pilsner – 4.9%**

Pure soft water and a heavy hop rate make for a dry, crisp finish!

● **Schlenkerla Unfiltered Helles Lager – 4.3%**

Special unfiltered edition. Retains a natural haziness and fresh, smoky character.

● **St Bernardus Kombine Unfiltered Helles – 6%**

Brewed to the German Reinheitsgebot purity law. Unfiltered, full-bodied lager.

WHEAT

● **Erdinger Weissbrau for Oktoberfest**

Malt aromas with pronounced hop bitterness. Smooth, strong and irresistible!

● **Hacker Pschorr Hefe Weisse – 5.5%**

Unfiltered and cloudy with a smooth mouthfeel and fruity, malty notes.

● **Konig Ludwig Weiss – 5.5%**

Sweet wheat malt with notes of citrus, banana, clove, nutmeg and vanilla.

● **Schneider Weisse Festweisse – 6%**

Citrus Cascade hops, fruity Schneider's yeast balance banana, spice, orange.

WHEAT

● **Schneider Weisse Hopfenweisse – 8.2%**

Wheat doppelbock with hints of chocolate, caramel, and an aroma of tropical fruits.

● **Weihenstephan Hefe Dunkel Weisse – 5.3%**

Dark wheat beer with fruity yeast and rich, roasted malt flavours.

LOW-ALCOHOL

● **Athletic Brewing Co Run Wild IPA – 0.5%**

Comparatively hop-forward. Notes of citrus and pine with toasted malt.

● **Athletic Brewing Co Upside Dawn Pale Ale – 0.5%**

Citrus, herbal notes with a light, crisp finish. Enjoy from dawn till dusk!

● **Chouffe 0.4 – 0.4%**

Blonde ale with the fruity and lightly spiced flavour of the original.

● **Jever Fun Non-Alcoholic – 0.3%**

Brewed the same as the classic. Assertively hoppy and full of flavour!

● **Konig Ludwig Weiss – 0.5%**

Traditional Bavarian-style Weissbier flavour, with hints of banana and melon.



**We want
to hear
your
feedback!**

stalbansbf.org.uk/feedback

CIDER & PERRY BAR

AMPLEFORTH ABBEY – *Yorkshire*

- Ampleforth Abbey Cider (MD) – 6.5%

ASCENSION – *Suffolk*

- Pilot – 4.8%
- Unless You Think – 3.4%

BARBOURNE – *Worcestershire*

- 7 Bore (MD) – 7%
- Cherry Bakewell (D) – 6%
- Painted Lady (MD) – 4.5%
- Raspberry Ripple (MS) – 4%
- Rhoobarb & Custard (S) – 4%
- Sweet Kernel (MS) – 4%
- Traditional (MS) – 4%
- Vumpy (MS) – 5%
- Worcestershire Perry (MS)

BLACKMOOR ORCHARDS – *Hampshire*

- Flash Pond Perry (M) – 4.4%

BLUE BARREL – *Cambridgeshire*

- Black Dabinett – 6%
- Wild Pear – 6.2%

CHEGWORTH VALLEY – *Kent*

- Apple & Raspberry – 0%

CHEGWORTH VALLEY – *Kent*

- Cloudy Apple – 0%
- Pear & Apple – 0%

COULTON MILL – *Yorkshire*

- Dabinett
- Whisky Cask

DORSET NECTAR – *Dorset*

- Dabinett – 5%

DUNKERTONS – *Gloucestershire*

- Black Fox (MD) – 6.8%
- Craft (M) – 5%
- Dry (D) – 6.8%

FOUR ACRES – *Hertfordshire*

- Champagne Sparkling (D) – 8.4%

GROVERS – *Buckinghamshire*

- Grovers Classic (D)
- Happily Appily (M)

GWATKINS – *Herefordshire*

- Game Cock (S) – 4.5%
- No Bull (M) – 4.5%
- Norman Medium (M) – 6%
- Red Diesel Strawberry (MS) – 4.5%

GWATKINS – Herefordshire

● Squeal Pig Perry (MS) – 4.5%

● Stoke Red Sweet (S) – 6%

HUSTHWAITE ORCHARDS – Yorkshire

● Galtres Apple & Elderflower – 3.4%

● Galtres Katy (MS) – 6%

● Galtres Toffee Apple – 3.4%

● Galtres Yorkshire Gold (M) – 5%

KENTISH PIP – Kent

● Craftsman (M) – 4.8%

● Forager (MS) – 3.4%

● High Diver (MD) – 4.8%

● Skylark (D) – 5.5%

LLANBLETHIAN ORCHARDS – Wales

● May Day (S)

● Orchard Blend (MD)

● Summer Funshine (M)

NETHERBURY ORCHARDS – Dorset

● Netherbury Cider (D)

OLD STAG – Cotswolds

● Ashton Brown Jersey (MD) – 7.7%

● Harry Masters Jersey (MS) – 6.2%

● Kingston Black (D)

ROCQUETTE – Guernsey

● Fauxquets Valley (MD) – 4.5%

ROCQUETTE – Guernsey

● Moulière (M) – 6%

● Salty Dog (D) – 7.2%

SANDFORD ORCHARDS – Devon

● Slack Ma Girdle (MD) – 5.8%

● The General (D) – 8.4%

SAXBY'S – Buckinghamshire

● Bottled Cider – 0%

● Cherry – 3.4%

● Original – 4.8%

SNAILSBANK – Herefordshire

● Fruit Bat – 4%

● Mango (M) – 4%

● Peach Melba – 4%

● Very Perry (M) – 5%

TEMPTED – Northern Ireland

● Blackberry

● Cider (D)

● Cider (MS)

● Turkish Delight

THORNBOROUGH – Yorkshire

● Barrel Aged Cider

TUTTS CLUMP – Yorkshire

● Oldbury Dry (D) – 5.5%



Win £1,000 with CAMRA!

**£1 per
Entry**

**1st Prize
£1000**

Join our monthly raffle! You could win cash prizes, vouchers and beers boxes, all while helping us preserve pubs and great beer for future generations.

Each entry gives you a unique number, and if your number is drawn, you win one of our great prizes, it's as simple as that.



**To sign up, visit
camra.org.uk/raffle**



Paul Barker

ESTATE AGENTS

We're a local, independent
estate agency in St Albans,
trusted for our expertise,
integrity, and friendly honest
guidance for sellers and buyers

Contact us for a FREE valuation



01727 223344

www.paul-barker.co.uk



INDEPENDENT BEER, BREWED WITHOUT COMPROMISE.

Available at the bar now!

All for that taste of Taylor's

www.timothytaylor.co.uk

