



DERBY
HERITAGE
BEER
FESTIVAL

FESTIVAL PROGRAMME

WEDNESDAY 14TH - SATURDAY 17TH OCTOBER 2026
DERBY MARKET HALL, TENNANT ST, DERBY DE1 2DB



Welcome everyone to the third Derby Heritage Beer Festival. For the last two years we've been at the historic Museum of Making but this year we're moving to another of Derby's Heritage Buildings – the Market Hall. This magnificent building gives us a much bigger capacity for even more people to enjoy the range of fine beers.

We are also celebrating 160 years of markets in Derby and the 50th anniversary of Derby's twinning with Osnabruck.

As usual we have a great selection of cask beers (some brewed specially for our festival), keg beers, bottled beers from around the world and ciders. A superb selection of food and other drinks is available from outlets within the Market. If you've not yet been to the Market Hall, come along and see what a fantastic

Please remember the festival is organised and staffed entirely by volunteers. We're doing our best to make it an enjoyable visit so please be patient with us. We'd like to thank the organising committee, all our sponsors and especially the Market Hall staff whose enthusiasm has helped to make this festival happen.

Russell Gilbert, Festival Chair
Hana York, Market Hall Manager

Team Thanks

CAMRA Organising Committee

Festival Mgr - Mike Ainsley	World Beer - Les Williams
Festival Mgr - Martin Hough	Entertainment - Gareth Stead
Secretary - Paul Stow	Beer Orders - Andy Sales
Treasurer - Tim Williams	Health & Safety - Stephen Crispin
Cellar - Paul Stow	Programme - Mick Emerson
Keg Beer - Malcolm Newton	Publicity - Heather Knibbs
Infrastructure Manager - Mark Gray	Green Rm - Pete McCormack
Membership - Karen Cooper	Beer King - Les Baynton
Front of House - Talsa Middleton	Trade session - Stephen Cooper
Volunteering - Lin Newton	Cider - Chris Rogers
Sponsorship - Stephen Cooper	Checking in Beer - Andy & Tracy Sales

Market Hall Staff

Hana York – Venue Manager
 Phil Carson – Operations Manager
 Alex Hall – Market & Events Officer
 Amy Marsh – Market & Events Officer
 Dan Brooker – Market Officer
 Dawn Kamberi – Market Officer
 Ronan Roebuck – Market Officer
 Reanna Burnett – Market Officer
 Jamie Calladine – Digital Marketing Officer
 Gill Smith – Market Hall Finance Officer

Festival Sponsors

We are very grateful to our sponsors who have kindly supported the event and funding a number of festival activities allowing us to keep our costs down, and thereby the costs to you.

The Flowerpot - Festival entertainment
Derby City Council - Festival glasses
The Brunswick Group - Festival T-shirts
Browns Builders Merchants
Marketing Derby
PPL/PRS

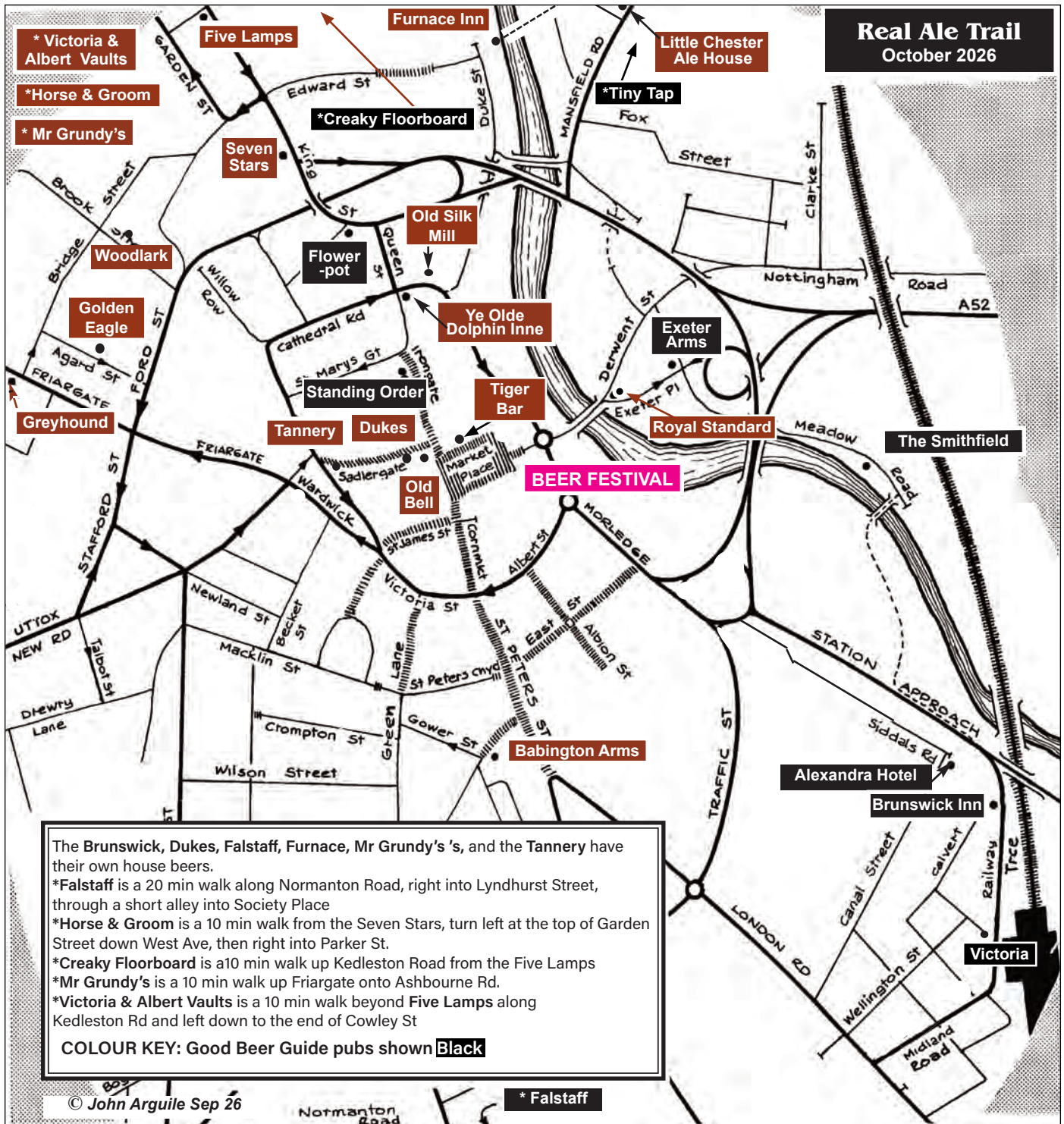
Charities Supported by the Festival

Derby City Mayor's Charity
 Derby Museum
 Derby Mountain Rescue Team



Real Ale Trail

October 2026



Key - Derby PUBS at Sept 2026 (a selection)

Alexandra Hotel - 203 Siddles Road
Castle Rock Harvest Pale + 7 guest and **Trad Cider**

Babington Arms - 11-13 Babington Lane
GK Abbot, **Marston Pedigree**, **Sharpes** Doom Bar
Ruddles Best + 10 inc **Trad Cider**

Brunswick Inn - 1 Railway Terrace (& Brewery)
Brunswick Usual, Railway Porter, Tripple Hop, White Feather, Rocket, **Everard** Tiger, Sunchaser, **Ossett** White Rat, **Taylor** Landlord + 7 guests and **Trad Cider**

Creaky Floorboard* - 179 Keddleston Road
Dancing Duck + 3. See key

Dukes 51a Sadlergate - **Buxton Brewery** beers x 2

Exeter Arms - 13 Exeter Place
Dancing Duck Ay Up, **Marston Pedigree** + 4 Guest and **Trad Cider**

Falstaff* - 74 Society Place (& Brewery)
Falstaff Fist Full of Hops, Smilin Assassin, Phoenix + guest. See Key

Five Lamps - 25 Duffield Road
Draught **Bass**, **Dancing Duck** Ay Up, **Everard** Tiger, **Oakham** Citra / Bishops Farewell, **Thornbridge** Leerys Tipple & **Trad Cider**

Flowerpot - 19 - 25 King Street
Marston Pedigree, **Oakham** Bishops Farewell, **Whim** Hartington PA + 5 guests

Furnace Inn - 9 Duke St
Shiny Affinity, 4 Wood + 6 guest

Golden Eagle - 55 Agurd St
4 changing guest beers

Greyhound - 76 Frier Gate
4 guest beers

Horse & Groom* - 48 Elms / Parker St
Draft **Bass**, **Dancing Duck** Ay Up + 2 guests. See Key

Little Chester Ale House - 4a Chester Green Road
Leatherbritches Ashbourne Ale, Bounder + 2 guests

Mr Grundy's* - 34 Ashbourne Rd
Black Hole & Mr Grundy beers x 3 GK Abbot + guest.
See Key

Ye Olde Dolphin Inne - 5a Queen St
Draft **Bass**, **Castle Rock** Harvest Pale, Screech Owl, **Marston Pedigree** + 3 guests

Old Bell Hotel - Sadler Gate
Draft **Bass** + 6 Guests

Old Silk Mill - 19 Full St
Draft **Bass**, **Dancing Duck** Ay Up + 6 guests

Royal Standard - 1 Derwent St
Ossett White Rat, **Bass** + three guest ales. Six craft beers + trad cider

Seven Stars - 97 King Street
Marston Pedigree + 3 guests

Smithfield - Meadow Road
Draft **Bass** + 7 guests (from small microbreweries)

Standing Order - 28 - 32 Iron Gate
GK Abbot, **Marston Pedigree**, **Ruddles** Best, **Sharps** Doombar + 12 guests

The Tannery 35/366 Sadlergate - **Ashover** beers x 4 + 2 guests

Tiger Bar - Lock up Yard, Mkt Hall. **Marston Pedigree** + 2 guests

Tiny Tap* - Unit 23 Northedge Business Park, Alfreton Road, Darley Abbey, Derby, DE21 4BN, **Little**

Victoria - 12 Midland Place
Leatherbritches Ashbourne Bounder, Dovedale Ale + 5 guests

Victoria & Albert Vaults* - 141 Watson St.
4 locally sourced beers

Woodlark - 76 - 80 Bridge St
Draught **Bass** + 2 guests

* Not on map but worth a visit

Derby Market Hall

History

Market trading in Derby dates back to 1229 when King Henry III granted its first charter, with a permanent enclosed Market Place established in 1610. By the mid-1800s, over-crowding prompted Mayor Frederick Longdon to commission a covered Market Hall, which was completed in 1866 for £29,000 (£2.4 million today). Designed by renowned local engineer Rowland Mason Ordish, famous for his work on London's St Pancras Station and the Royal Albert Hall, the building features a grand barrel-vaulted roof built over ship-like timber boarding, reminiscent of the Cutty Sark.



Image provided by Derby Libraries

The Market Hall modernised throughout the 20th century with major updates in 1938 and 1989. Its roof transitioned from slate and zinc to copper in 1965. The Fish Market was relocated to Lock-Up Yard after a 1926 extension was demolished in 1981.

Recent renovations focused on honouring the building's heritage while opening up new spaces and securing the building's long-term future. The market's signature copper roof had to be completely replaced due to frequent leaks, new flooring installed throughout the building, as well as reestablishing original features like the grand staircase.

Restoration efforts also unbricked long-lost features along the north elevation, recovering original 1930s fanlights and a stair tower doorway. Additionally, unblocking a historic entrance revealed two glass-jar time capsules from 1864 and 1938. The original foundation stone has since been returned to its central location, housing both historic capsules alongside a new one buried in 2024.

Derby Market Hall reopened to the public on 24 May 2025, almost 159 years since its grand opening in 1866. This year, the market celebrates 160 years of serving the people of Derby.

Want to learn more? Scan the QR code and listen to our new audio tour of Derby Market Hall, specially commissioned for our 160th Anniversary.



Food & Drink

As you soak in the historic atmosphere and sample over a hundred exceptional cask ales at the Derby Heritage Beer Festival, make sure to take your tastebuds on a tour of Derby Market Hall's independent food and drink outlets, offering the ultimate festival pairings under one spectacular roof.

Looking for rich, soak-it-all-up comfort food to accompany a dark stout or traditional bitter? Head to **Bethel Kitchen** for hearty French-African cuisine like croque monsieur, fried chicken and rustic stews. If a touch of spice is more your style, grab delicious gluten-free Venezuelan arepas and empanadas from **Arepita**, Caribbean street food from **Potful of Caribbean** or flavoursome Indian favourites like curry, samosas and tandoori chicken at **TikkaTales** - all perfectly suited to balance a crisp golden ale or hoppy IPA.



If you are after a lighter bite between pints, pop by **The Market Deli** for sandwiches, jacket potatoes, sausage rolls and Scotch eggs. Sweet tooth calling? Finish off your session with a classic crumble pot from **Potful of Crumble**, hand-crafted Italian gelato and baked treats at **Nico's Gelato & Coffee**, or fresh pastries and cakes from **Olivia's Coffee & Bakery**.

And for those moments when you want to switch up your palate altogether, head upstairs to **Caffè Prosecco** on the first-floor balcony for a glass of fine wine or a sparkling aperitif while taking in panoramic views of the festival.

Our very own on-site distillery **The Spirit Run** is also a must-see for lovers of spirits and wine, with their range of gins and tipples crafted right here at Derby Market Hall.

Shopping

Discover the vibrant heart of local shopping at Derby Market Hall, where independent stalls, local craftsmanship, and expert services come together under one iconic roof.

If you are stocking up on fresh produce, **Martins Fruits** has served the city since 1989 with quality fruit, vegetables, eggs, and dried goods, while family-run **S Bailey Fish** provides the freshest fish and seafood.

For everyday essentials and specialist hobbies, **Dawkins Pet Supplies** keeps your pets happy, **Doreen's & Eden** supplies fine yarns and haberdashery, and **Mark's Wilder Gardens** offers sustainable tools alongside garden design consultancy. Cycling enthusiasts can visit non-profit **Ayup Bikes** for sales, servicing and workshops.

Fashion and beauty lovers will find plenty to explore across our boutique stalls. Refresh your wardrobe at **Eredità & aDesso** for vibrant clothing, or find adorable outfits for little ones at **Lamama Style**. Browse eco-friendly pre-owned fashion, books, and homeware at volunteer-run **Preloved**, or get custom garments and alterations at **Soheila Tailoring**. Complete your routine with expert treatments from **Goddess Beauty & Aesthetics**, offering everything from lashes and nails to aesthetics.

Looking for a memorable present or a treat for yourself? **A Special Gift** and **The Paint Kettle** feature original local art, jewellery, handcrafted items, and prints, while **Derbyshire's Own** showcases regional gifts, sweet treats, and locally crafted beers and spirits. Finally, hunters of unique treasures can spend hours crate-digging for antiques, retro goods, and classic records at **Vintage & Vinyl**.



Upcoming Events

Once you've sampled the finest real ales under our magnificent Victorian roof, we invite you to return and experience the vibrant calendar of events taking place right here throughout the autumn and winter seasons.

There is always something happening at Derby Market Hall with live music every week, monthly Karaoke and Open Mic Nights, alternating monthly Northern Soul and Cuban Dance evenings and our signature Farmers' Market held on the last Sunday of each month.



Mark your calendars for an unbeatable line-up of autumn highlights and festive celebrations:

Derby de los Muertos (Oct half term): Spooky family fun, Halloween music show and craft workshops.

Haunted Derby Festival (Sat 31 Oct – Sun 1 Nov): Discover haunted history displays, ghost stories, tours and more.

Autumn Book & Craft Fair (Sat 7 Nov): A celebration of local makers and literature, held in partnership with the Derby Book Festival.

Artisans Uncovered Market (Sat 14 – Sun 15 Nov): Discover unique handmade crafts, original artwork, and bespoke gifts.

Derby Vintage Fair (Sat 21 – Sun 22 Nov): Browse timeless fashion, retro homeware, vinyl records and classic collectibles.

Festive Season Kick-Off (Sat 28 – Sun 29 Nov): Double the cheer with our Ethical Christmas Market and Festive Farmers' Market, alongside Derby's Christmas Lights Switch-On.

Sugarplum Market (Sat 5 Dec): An enchanting winter market filled with seasonal food, drink, and artisanal gifts.

Christmas Family Highlights: Unwind at the Festive Afterglow Christmas Cabaret, catch live wrestling action, or bring the family to meet Father Christmas at Santa's Grotto!

Scan the QR Code to see what's On



Health & Wellbeing

First Aid

In the unlikely event of visitors requiring first aid during the festival, a qualified first-aider is available. Please contact a Beer Festival Steward who will call for their assistance.

Toilets

The Market Hall has Men's and Women's toilets on the ground floor. There are also gender neutral toilets on the first floor. Disable access toilets are available on both levels. There are also urinals just outside the Market Hall in Lock Up Yard. Toilets are labelled on the festival map.

Allergen Advice

Allergen advice for products served at this festival is available on request. Just ask a member of our staff, who will be pleased to assist. At busy times, please enquire at the Membership Stand for allergen advice, rather than at the bar.

Gluten Free

Some gluten free beers are available at the bars or at the World Beer stand. To make them easy to identify, Cask gluten free beers have **yellow** cask end labels and are marked GF in the programme.

Vegan

Vegan beers are available at the bars or at the World Beer stand. To make them easy to identify, vegan cask beers have **green** cask end labels and are marked V in the programme.

Under 18's

As the Market Hall will be open for everyone, we welcome under 18's at the festival but we ask that children are supervised at all times. We are operating Challenge 25, so if you are lucky enough to look young, you will be asked to show ID. All festival goers will need to obtain a wrist band to enable them to buy alcoholic drinks.

The Alexandra Hotel

Siddals Rd, Derby, DE1 2QE

Castle Rock: Harvest Pale Ale - always on.

6+ Everchanging Guest Beers

6 Real Ciders / Perries

5 Tasty Keg beers

At least daily beer updates on...



TheAlexDerby



Alex_Pub_Derby



Real Ale Finder



Live beer list on Untappd

3 mins walk from the Railway Station

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Events & Entertainment

As always, we hope to provide a good cross section of Entertainment throughout the Festival. The stage is situated at the bottom of the stairs at the Guildhall Entrance end of the Market Hall. (See Festival Map)

All timings are approximate

Wednesday 14 October

Afternoon

Becki Sings (soloist) – 2–2:30pm
Sticky Bones Jones (soloist) – 3–4pm

Evening

Support to be confirmed.
Skarantinos (ska and reggae band) – 8.30–10pm

Thursday 15 October

Afternoon

The Desperate Cowboys (trio) – 2–2:30pm
Henry John & Milly Ayesha (duo) – 3–4pm

Evening

Paul Tabor's songbook (you choose the music)
7–8pm
Strange Days (pop, rock & motown covers band)
8.30–10pm

Friday 16 October

Afternoon

Wheels of Empire (duo) – 1:30–2pm
Leah Wilcox (soloist) – 2:15–2:45pm
Carl North Band (band) – 3–4pm

Evening

Cain Paisley (acoustic covers) – 7–8pm
New Cranes (folk rock band) – 8.30–10pm

Saturday 17 October

Afternoon

Movember Shanty Bouys choir (various times)
G2S choir (various times)

Evening

Donovylan (60's/70's acoustic covers) – 7–8pm
Peashooter (classic pop & rock covers band)
8.30–10pm

If you'd like to pass on any Comments about the entertainment or would like to perform at next year's event drop us an e-mail to: festival.ents@derby.camra.org.

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Beer Styles

You could get confused, but finding a beer you like is part of the fun of a beer festival. The range includes fruity, hoppy, floral, and toffee notes, so browse around. Each beer has an individual character coming from the variety of hops, malt, and even water used.

Use the beer list description as a guide and if you're still not sure about a beer, just ask the bar staff to give you a taste. In general it is best to work up from weaker beers to the stronger brews. Beer strength is measured as a percentage of the alcohol by volume (ABV).

A guide to the most commonly found beer styles is given below but fuller descriptions are found in the programme and tasting notes. Please note that the beer lists were correct at the time of the programme going to press but there may be some late changes. Also not all the beers will be available at all times. We are sorry if you can't always find your favourite.

MILDS

Milds range from black to dark brown to pale amber in colour. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Alcohol levels are typically low. Pale milds have a lightly fruity aroma and gentle hoppiness. Dark milds may have a light roast malt or caramel character in aroma and taste. Some Scottish cask beers will have mild characteristics with a dominance of sweetness, smooth body and light bitterness. Typical ABV less than 4.3%

BITTERS

Ordinary bitters are typically brown, tawny, copper, or amber but can be paler. They have medium to strong bitterness, light to medium body and a light to medium malt character may be present. Light bitters or 'boys' bitters' are light bodied and low in alcohol but with evident hop character and bitterness; a light malt character may be present. Typical ABV less than 4%

BEST BITTERS

Best bitters are more robust than ordinary bitters. They are typically brown, tawny, copper, or amber but can be paler. They have medium to strong bitterness, light to medium body but with a more evident residual maltiness. A strong hop character should be evident. Typical ABV: 4.0-4.6

STRONG BITTERS

Strong bitters are full bodied and possess assertive hop qualities. They are typically brown, tawny, copper, or amber but can be paler. They have medium to strong bitterness. Residual maltiness may be more pronounced than in other bitters. Typical ABV 4.6% or more.

GOLDEN ALES

Golden ales are pale amber, gold, yellow or straw coloured with powerful aroma hop, low to strong bitterness, light to medium body and a strong hop character, often with citrus fruit tastes creating a refreshing character. Typical ABV: less than 5.3%

SPECIALITY BEERS.

Speciality beers are less specific than standard British cask beer styles and may be produced using one or more novel ingredients including fruits, herbs, honey, cereals other than malted barley and flowers other than hops. The category includes cask-conditioned lagers, wheat beers and fruit beers. Other speciality beers may use specialist yeasts or unusual balances of dark malts or hops, or be of very high gravity

OLD ALES/STRONG MILDS

Typically, black or dark brown but can be paler. Old Ales are full bodied with a malty richness. Strong milds may be richer in caramel, or have a light roast malt character in aroma and taste. Typical ABV: 4.3-6.5%

Beer Listing - South Bar

Brewery	Beer	ABV	Style	V, GF
10AM BREWHOUSE	10AM GOLDEN ALE	4.0	Pale	V
10AM BREWHOUSE	MASSEY'S GREAT ESCAPE	4.3	Pale	V
ALL DAY*	SUNSTEAD	4.2	Pale	
ALL DAY	ELEVENTH HOUR	5.7	IPA	
ALL DAY	CONDOR	7.6	Brown	
ALTER EGO	ECHO CHAMBER	3.4	Pale	V
ALTER EGO	LANGE WAPPER	4.8	Hazy	
ALTER EGO	DO YA LOVE ME? (contains lactose)	5.2	Stout	
AMPERSAND*	BLONDE ALE	3.8	Blonde	V
AMPERSAND	FAST FASHION	3.4	Ruby mild	V
ANDREW PAUL ROWE	HUDSON BAY BITTER	5.1	Bitter	
ASHOVER*	THE FABRIC	4.4	Pale	
ASHOVER	CRIPTON	4.1	Pale	GF
ASHOVER	DERBYSHIRE BREW-NITED	4.4	Pale	
BANG THE ELEPHANT*	LOOSE LIPS SINKS SHIPS	3.9	Pale	V
BANG THE ELEPHANT	THE LAST GUN SLINGER	4.5	Pale	V
BANG THE ELEPHANT	TAKE THE LONG ROAD	4.5	Bitter	V
BANG THE ELEPHANT / MORGAN BREWMASTERS	VAULT KEEPER	5.6	Stout	
BEESTONIA	SIRENS	3.4	Pale	
BEESTONIA	BEER WOLF	5.4	IPA	
BEESTONIA	OSCURO	6.5	Stout	
BENTLEY BROOK	MUK	4.3	Stout	V

Tasting Notes

Bright golden ale with a crisp refreshing finish
English Pale Ale with a blend of UK hops.
British pale ale, big floral, marmalade and subtle spice notes
West Coast IPA bursting with dank citrus and grapefruit aromas
Export biscuit brown ale with a touch of Rye and Candi sugar
Sessionable pale ale with Mosaic hops
Unfined, Nelson Sauvin hopped pale, fermented with Belgian yeast
Irish cream stout
Light Blonde Ale with a combination of Olicana & Challenger hops
Light Ruby mild with dried raisin, date and toffee flavours
No details available
Simcoe hopped golden ale
Gluten free refreshing pale ale
English pale ale brewed with Derbyshire United FC, a charity football club
Pale session ale, Columbus and Cascade hops
American pale ale brewed with Cascade & Columbus
Traditional best bitter
Collab with Morgan Brewmasters, Maple mocha stout
Nectarone and Eureka hops combine for a super sessionable
NEIPA with Citra, Cascade and Eureka hops
Rich Dark Stout made with 7 malts for full bodied, balanced flavour
Stout with roasted coffee and chocolate notes

Beer Listing - South Bar

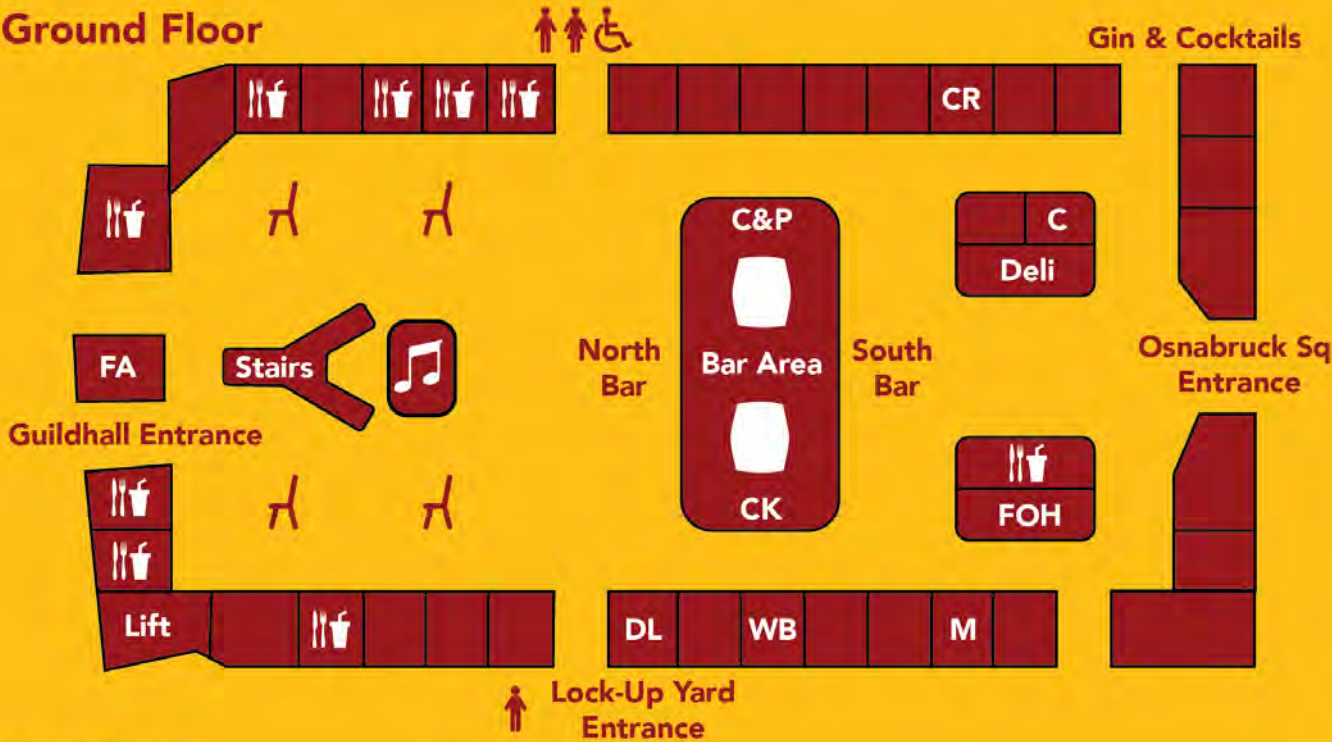
Brewery	Beer	ABV	Style	V, GF
BENTLEY BROOK	NECTARON SMASH	4.5	Pale	V
BENTLEY BROOK	DJAMBO UNTRAINED	5.4	Pale	V
BITTER END	COCKER GOLD	4.0	Pale	
BITTER END	3 STOOGES	5.1	Stout	
BLACK HOLE	BLACK HOLE ALE	3.8	Pale	
BLACK HOLE	NO ESCAPE	5.2	Dark	
BOWNESS BAY	FELL WALKER	4.1	Pale	GF
BREWING BROTHERS*	FUGG LIFE	4.1	Bitter	V
BREWING BROTHERS	STILL DIPPIN'	4.0	Pale	
BRIDGES	CROMFORD	4.2	Bitter	V
BRIDGES	TOWER	4.6	Porter	V
BRIDGES	TE REWA	5.0	IPA	V
BRUNSWICK*	ARTIC	4.2	Pale	
BRUNSWICK	ROCKET	4.7	IPA	
BRUNSWICK	TWIN CITIES	5.0	IPA	
BRUNSWICK	BLACK SABBATH	6.0	Dark	
CASTLE ROCK	BLUEPRINT	4.3	IPA	V, GF
CASTLE ROCK / ARBOR	EASTON MEADOWS	5.5	ESB	
CASTLE ROCK / LOCH LOMOND	FIT TO FLY	4.1	Stout	
CHEVALLIER	YUGEN RUBY	3.9	Spec	
CHEVALLIER	LUDIC BEST	4.2	Bitter	
CRICH	ELECTRIC AVENUE	4.2	Pale	
CRICH	VOODOO LADY	4.3	Stout	
CRICH	MODERN PROMETHEUS	6.6	IPA	
DANCING DUCK*	AY UP	3.9	Pale	GF
DANCING DUCK	DARK DRAKE	4.5	Stout	GF

Tasting Notes

Single hopped pale with Nectaron hops
Pale ale with a slightly sharp, bitter finish
Smooth and creamy golden ale
Rich and roasty oatmeal stout
American hopped session beer with a touch of sweetness
Dark ale with a combination of chocolate, crystal and roasted barley
Golden ale brewed with a combination of European and English hops
Warming session bitter with Fuggles hops
Bright and delicious pale ale with Mosaic, Citra and Strata hops
Traditional best bitter with malt sweetness and a hoppy finish
Smooth London porter with layers of chocolate, toast and light roast
Bold IPA with New Zealand hops, bursting with citrus and gooseberry
American pale ale with Citra hops
Australian and US hopped IPA
English/German hybrid hopped IPA
Dangerously quaffable strong dark ale with a hint of Licorice
Session IPA with Chinook and Ekuanot hops
Collab with Arbor Ales, powerful, rich ESB
Collab with Loch Lomond, moreish stout inspired by Tunnocks Teacakes
Soft fruity red ale with raisin and fig malt palate
Rich copper ale with malty backbone and English hops
American pale, light and citrusy with Citra, Simcoe and Galaxy
Chocolate & Vanilla stout, Crème Brûlée in a glass!
Monstrous unfiltered West Coast IPA bursting with big, juicy, hop flavours
Very drinkable pale session ale
Oatmeal stout with delicious malty, caramel and licorice flavours

FESTIVAL MAP

Ground Floor



First Floor



Beer Listing - South Bar

Brewery	Beer	ABV	Style	V, GF
DANCING DUCK	OSNADÜCK	5.0	Pils	GF
DANCING DUCK	ABDUCTION	5.5	IPA	GF
DURATION	CENTENNIAL GOLDEN ALE	4.5	Pale	
FALSTAFF	MRS COHEN	4.0	Pale	
FALSTAFF	SINDEY	4.3	Pale	
FALSTAFF	THE GOOD, THE BAD AND THE DRUNK	6.2	Strong	
FAT CAT*	EMBERS	4.0	Bitter	
FAT CAT	TOM CAT	4.1	IPA	GF
FAT CAT	INCREDIBLE PALE	5.2	Pale	
GUN*	CHUMMY BLUSTER	4.4	Bitter	
GUN	CHALLENGER GREEN HOP	5.0	Bitter	
HALL'S	RESOLUTE	4.5	Bitter	V
HALL'S	BLACK FIVE	4.6	Stout	V
HALL'S	OLD JOHN	6.0	Vic Mild	V
JENNINGS	DERWENT MILD	3.4	Mild	
JENNINGS	CUMBERLAND ALE	4.0	Pale	
KENT BREWERY	SESSION PALE	3.7	Pale	
KENT BREWERY	KENT	4.1	Bitter	
KENT BREWERY / MOOT*	VICTRIX	3.9	Pale	
KODA BREWING	OAST	5.2	ESB	
LAKEDOWN	KICKING DONKEY	4.2	Bitter	
LAKEDOWN	FIREFALL	4.8	Amber	

Beers marked with * are in reserve and will appear when space permits

Tasting Notes

German style pils for the Osnabruck 50 year twinning with Derby
Dangerously drinkable IPA with a myriad of tropical fruit flavours
Centennial hopped golden Ale
Well hopped session pale
Single aroma hopped pale with a generous amount of NZ Superdelic
Strong full bodied, tawny in colour with a fruity bitter sweet flavour
Traditional bitter with six malts and three English hops
Session IPA with Mosaic hop delivering bold and fruity flavours
Floral, fruity, citrus-like, piney, resinous American pale
English best bitter with 7 malts and 3 different English Hops
Challenger green hops give floral, herbal and lightly spicy notes
Traditional English amber bitter
English Stout with hints of treacle and coffee
Ruby strong Victorian style mild, malty with dried fruit finish
Deep burgundy dark mild, smooth, full bodied and splendidly refreshing
Golden coloured ale, brewed with English pale Ale malt and hops
Light and hoppy session beer
Session bitter with Kent Golding and Fuggles hops
Crisp, light and hoppy collab with Moot for the Invicta Project
ESB using fresh green hops and six malts plus London ale yeast
UK best bitter that's brimming with biscuity malts
American Red Ale that balances caramel with fruit & spice

Beer Listing - North Bar

Brewery	Beer	ABV	Style	V, GF
LAKES & DALES	GOLD	4.2	Pale	GF
LEATHER-BRITCHES	FILTHY GORGEOUS	4.5	Pale	
LEATHER-BRITCHES	RETURN OF THE KING	4.2	Bitter	
LEATHER-BRITCHES	HAIRY HELMET	4.7	Pale	
LEATHER-BRITCHES	BLACK FOREST BOCK	4.9	Dark	
LENTON LANE*	PINK SMASH	4.2	Pale	
LENTON LANE	700	8.2	IPA	
LENTON LANE / GASMAN	LET'S GET NUTS	4.1	Stout	
LITTLE*	STARMAN	4.5	Hazy	GF
LITTLE	EPIPHANY	4.1	Pale	GF
LITTLE	CHOC ICE PORTER	4.2	Porter	GF
LITTLE	TUP	4.3	Bitter	GF
LITTLE	MORELLO	6.5	Spec	GF
LITTLE EATON	DELVER'S DROP IPA	4.8	IPA	
LOGAN BECK	YELLOWSTONE	4.2	Pale	
LOGAN BECK	PROPER CUMBRIAN	6.0	IPA	
LOST PIER*	SNITCHES GET STITCHES	4.3	Pale	
LOST PIER	NONCHALANT SHARK	3.4	EPA	
LOST PIER	THE COMET ISN'T COMING	4.5	Pale	
MORGAN BREWMASTERS	JOHN HAIR & SON NUT BROWN	3.4	Mild	
MORGAN	VAULTS GOLD	4.2	Pale	
MR GRUNDY'S	GOLDEN DAWN	4.0	Pale	

Tasting Notes

Bright golden ale with notes of apricot, honey and gentle spice
Hoppy extra pale ale
Copperish amber bitter
Multi award winning quaffable pale
Bavarian bock with dark red fruits and Cherry
Single malt, single hop pale brewed with the new US hop, Pink
Big-hitting DIPA brewed to celebrate the breweries 700th Gyle
Collab brew with Gasman, Peanut butter stout
Hazy, juicy and a stunning yellow, double dry hopped NE pale
Pale ale rammed with Citra, Mosaic and Simcoe hops
Roasted malt, chocolate sweetness and velvety vanilla cream porter
Premium amber bitter brewed with First Gold, Fuggles and Goldings hops
Belgian style ale, fermented with blackberries and cherries
Punchy IPA with hint of Elderberry, balanced by a dry and crisp finish
Cascade hopped citrusy pale ale
Old style IPA with hops grown in Cumbria by the brewers
Golden ale with a complex tasting profile
Mosaic hopped extra pale ale
Single-hopped American pale ale with the magic of Comet hops
Nut brown mild
Sessionable golden ale
Pale hoppy, honey coloured bitter with New Zealand hops

Beer Listing - North Bar

Brewery	Beer	ABV	Style	V, GF
ONLY WITH LOVE	DAISY	4.7	Pale	V
POUR ME*	IN THE SUNSHINE	4.1	Pale	
POUR ME	GUILDHALL PALE	4.5	Pale	
POUR ME	DRIFTER	4.8	Pale	
POUR ME	THE MESSIAH	5.5	IPA	
RADCLIFFE ON TRENT	RADCLIFFE BEST BITTER	3.7	Bitter	
RBA	MARKET HALL 160	4.4	Blonde	
RBA	KINDER EDGE BITTER	4.4	Bitter	
RBA	LOCK-UP YARD	5.2	Porter	
RED DOG	GLASS HEART	4.6	IPA	
RED DOG	IMPOSTER	5.9	IPA	
SHINY*	GOOSE	4.0	Hazy	V
SHINY	GALAXY TYPE BEATS	4.1	Hazy	V, GF
SHINY	SECRET TREATS	4.7	Hazy	V
SHINY	BACK TO THE BUNKHOUSE	5.5	Hazy	V
STUMP RAT*	DAD VIBES	4.0	Pale	
STUMP RAT	CORKONION	4.2	Stout	
STUMP RAT	RYEDEMPTION	5.4	Hazy	
SWIG	THE GOLDEN FLARCH	4.3	Pale	
SWIG	FLARCH	4.8	ESB	
THORNBRIDGE*	AUTUMNITY	4.8	Amber	
THORNBRIDGE	WILD SWAN	3.4	Pale	
THORNBRIDGE / OSSETT	OVER THE TOPS	4.5	Pale	
THREE ACRE*	AMARILLO PALE	4.1	Pale	
THREE ACRE*	EXTRA PALE	4.5	EPA	
THREE ACRE	SKYLARK STOUT	4.6	Stout	
THREE ACRE	AMERICAN AMBER ALE	4.8	Amber	

Tasting Notes

Super session American pale ale with Cascade and Centennial
Bright, breezy, and entirely gluten-free.
Derby Heritage festival pale ale
Pale ale brewed New Zealand hops
American hopped IPA
Traditional best bitter
Rounded easy drinking blonde festival special ale
Traditional British Best Bitter brewed with Maris Otter
Robust traditional English porter using 7 different malts
Big hitter, brewed with 3 punchy hops from the USA.
Big hitting IPA
Unfined, golden bitter generously hopped with Brewers Gold
Galaxy hopped unfined pale
Hazy NE Pale with Luminosa hops giving soft peach, mango, candied orange notes
West Coast pale brewed with Chinook, Centennial, Amarillo and Mosaic
Golden, smooth and full of character
Nicely balanced dry Irish stout
Hazy gold in colour with a smooth malty flavour from the rye
Full bodied golden ale with hoppy floral / fruity notes
Full bodied ESB with 9 different hops
Autumn ale
Light pale with aromas of light bitter lemon and a hint of herb
Collab brew with Ossett, a new pale ale
Juicy, easy-drinking session beer with Amarillo hops.
Extra pale ale with a light, crisp and refreshing finish
Dark and velvety smooth, with hazelnut notes and a subtle cocoa aftertaste
Amber ale with roasted malts, biscuit and toffee flavours

Beer Listing - North Bar

Brewery	Beer	ABV	Style	V, GF
THREE ACRE	SUNDOWNER IPA	5.0	IPA	
THREE BLIND MICE*	SAVE THE ROBOTS	4.1	Hazy	V
THREE BLIND MICE	VIOLENT PHEASANT	4.1	Pale	V
THREE BLIND MICE	HEAD BUTTING PLANT POTS	6.4	IPA	V, GF
TOLLGATE	HACKNEY BLONDE	3.9	Blonde	GF
TOLLGATE	DUFFIELD AMBER	4.4	Bitter	
TOLLGATE	OLD RASPUTIN	4.5	Stout	
TREEHOUSE	STUMPED	4.8	Pale	
TREEHOUSE	TREESON	5.7	Stout	
TWO MATTS	SESH APPEAL	3.4	Hazy	
TWO MATTS	GINGERBREAD STOUT	4.8	Stout	
TWO MATTS	TROPIC LIKE IT'S HOT	5.5	Pale	
URBAN CHICKEN	SYPHON FILTER	4.2	Hazy	
URBAN CHICKEN	BEHIND HENEMY LINES	5.5	Pale	
UTTOXETER BREWING	BUNTINGS BLONDE	3.7	Blonde	
UTTOXETER BREWING	UXONIAN	4.9	Pale	
UTTOXETER BREWING	SHED 5F	6.0	Stout	
WEST WALLS	KERALA	4.2	Hazy	
WILDCRAFT	WILD NORFOLK	4.2	IPA	
WILDCRAFT	WILD CRUSH	4.8	Hazy	
WILSONS OF WARSLOW	CIVIC PRIDE	4.2	IPA	
WILSONS OF WARSLOW	FIERY FRED	5.4	Bitter	

Tasting Notes

Bold, juicy citrus and tropical flavours
Unfined hazy NE Pale, El Dorado, Amarillo, and Ella hops
Clear, hoppy crisp pale ale. hopped with Mosaic & Ekuanot hops
Hazy NEIPA hop bomb with Eldorado, Amarillo & Ella hops
Crisp pale session ale, refreshing with a citrus finish
Classic, English hopped amber bitter
Dark soft stout with a hint of sweet creaminess
Traditional English Pale Ale with a dry hop finish
Oatmeal Stout with malt, roasty and coffee flavours
New hazy pale ale
Smooth and roasty stout, with a subtle hint of ginger
Pale with subtle tropical flavours, dry hopped with El Dorado and Harlequin
Hazy pale ale
West Coast pale ale
Light ale with a fruity aroma
New World hopped pale ale
Rich, sweet and creamy stout. Named after Uttoxeter Loco Shed 5F.
Hazy pale, hints of Pineapple, stone fruit and soft grapefruit
Flagship IPA, offering fresh citrus, peach and tropical fruit flavours
Soft juicy IPA with flavours of peach, tropical fruit and citrus
The Mayor of Derby's beer, crafted as a modern IPA
Strong malty bitter with a hint of honey

World & Bottled Beers

Welcome to Derby CAMRA World Beer 2026.
This years delights come from - Belgium, Germany, Czech.Rep, Poland, Japan, Denmark, Ireland and the UK.

Styles includes Lambic, IPA, Trappist, Pale Ale, Quadruple, Stout, Imperial Stout, Pastry Stout, Kolsch, Dunkel, Marzen, Doppelbock, Helles, Lager, Sour, Red Ale, Blond, Ice Cream Sour and NEIPA s plus a large range of low/no alcohol free beers.

Country	Brewery	Beer	ABV
Belgium	Vanhonsebrouck	Kasteel Rouge	8.0%
Belgium	Frank Boon	Boon Framboise	5.0%
Belgium	Frank Boon	Boon Kriek	4.0%
Belgium	Lindemans	Lindemans Cassis	3.5%
Belgium	Leffe	Leffe Ruby	5.0%
Belgium	Achouffe	Cherry Chouffe	8.0%
Belgium	Achouffe	Chouffe IPA	9.0%
Belgium	Chimay	Chimay Green(150)	10.0%
Belgium	St Bernardus	St. Bernardus Extra 4	4.8%
Belgium	Orval	Orval	6.2%
Belgium	Trappists Rochefort	Rochefort-10	11.3%
Belgium	Westmalle	Westmalle Extra	4.8%
Belgium	DuPont	Monks stout	5.2%
Belgium	Brasserie des legendes	Hercule	9.0%
Germany	Cölner Hofbräu Früh	Fruh Kolsch	4.8%
Germany	Augustinerbrau	Augustiner Dunkel	5.6%
Germany	Augustinerbrau	Augustiner Oktoberfest	6.3%
Germany	Ayinger	Ayinger Celebrator	6.7%

World & Bottled Beers

As usual we have beers from well known/acclaimed breweries around the world, plus new and unusual beers to wet your taste buds.

Cheers, Prost, Salute, Saude, Salud, Skal, Kampai and for Konrad, Na Zdrowie

Les Williams World Beer Manager

Style	Description (BC=Bottle Conditioned)
Fruit	Blend of Kasteel Donker Quadruple & Oblancinska cherry liqueur delivers a delicious velvety mouthfeel
Fruit Lambic	Fresh Raspberries with old/young lambic
Fruit Lambic	Cherry Lambic, absolutely unforgettable delicious sweet/sour taste
Fruit Lambic	Blackcurrant fruity/ sour lambic award winner
Fruit	Raspberry/Strawberry & Citrus notes
Fruit	Strong Cherry beer with notes of Strawberries & sweet Port
IPA	This beer is an amazing cross between a classic Belgian Triple & India Pale Ale
Trappist Blond	Strong/pale/blond/Trappist/Ale surprisingly refreshing for strength,
Blond	Refreshing Abbey blonde (BC) more hops than other of the St. Bernardus range of
Trappist Pale Ale	Fruity with a touch of caramel and Umami type flavour with a hint of orange
Trappist/ Quadruple	Benchmark for Trappist ales Plum/raisin and blackcurrant notes, and so smoooooth
Trappist Blond	Golden- blond, full bodied & fruity Westmalle taste
Stout	Lovely aromas of coffee and chocolate, classic dry stout
Imperial Stout	Rich Belgium stout , spicy aroma, dark chocolate and coffee,sweet port/raisins taste
Kölsch	Top fermented ale yeast, layered at low temperature, very refreshing
Dunkel (lager)	World class dark lager beer from Munichs oldest independent brewery
Marzen	Original and thought by many to be the best Oktoberfest beers, malty/fruity/hoppy
Doppelbock	Numerous international awards (RateBeer 99/100) Rich/darkmalty/caramel/toffee

World & Bottled Beers

Country	Brewery	Beer	ABV
Germany	Hofbrauhaus	Hofbrau Original	5.1%
Germany	Hofbrauhaus	Hofbrau Dunkel	5.5%
Germany	Hofbrauhaus	Hofbrau	6.3%
Germany	Schneider Weisse	Schneider Weisse Original	5.4%
Germany	Herzoglich Bayerisches	Tegemsee Hell	4.8%
Germany	Weihenstephan	Weihenstephan Festbier	5.8%
Germany	Schonramer	Schonramer Pils	5.0%
Czech Rep	Vinohradsky Pivovar	Vinohradsky 11	4.5%
Poland	Funky Fluid	Gelato Xtreme Matcha	8.0%
Japan	Kiuchi	Hitachino Nest Yuzu Lager	5.5%
Denmark	To ol	To ol Brombajer	5.0%
Ireland	Rye River	Rye River Brogue	4.4%
UK	Jiddlers Tipple	Everyday Pale Ale	3.8%
UK	Jiddlers Tipple	Juicy Chug Hazy IPA	3.8%
UK	Yonder	Banana Split	6.0%
UK	Yonder	Double Choc Fudge Cake	7.0%

Low /Alcohol Free

Belgium	Huyghe	Delirium Delirio	0.3%
Japan	Kiuchi	Hitachino Nest Yuzu/ Ginger non alc	0.3%
UK	Mash Gang	Lesser Evil	0.5%
Ireland	Guinness	Guinness 00	0.3%
UK	St Austell	Proper Job IPA 0.5%	0.5%
UK	Brewdog	Brewdog Hazy Jane NEIPA	0.5%

World & Bottled Beers

Style	Description (BC=Bottle Conditioned)
Helles Lager	Famous Munich beer hall favourite
Dunkel (lager)	Classic smooth malty/spicy flavour
Marzen	Amazing Oktoberfest original ,full bodied,
Wheat	Classic Wheat beer with banana, clove and toasted malt flavours
Helles Lager	Creamy/sweet and malty, straw gold with a medium carbonation
Lager	Smooth gold lager recognised as from the World's oldest continuously operating brewery
Pilsner	Fresh and lively with a dry/fine bitterness aftertaste
Pilsner	Unpasteurized and unfiltered craft Pilsner, rich and hoppy
Ice Cream Sour	40% real fruit from bananas/passion fruit/white guava/ peach&Spirulina(GREEN)
Lager	Citrus from the yuzu fruit gives this brew a refreshing crispness. Lemon/Orange zest
Sour	BlackBerry & Raspberry Sour
Red Ale	Award winning red ale well balanced with notes of caramel, toffee & dark fruit
PALE	2 gold star taste award/tropical/citrus fruit/vegan/gluten/lactose free. V, GF
IPA	Gold star award,vegan/gluten/lactose free, apricots and stone fruit forward hops. V, GF
Ice Cream Sour	Banana/Mango/Caramel generously topped with creamy vanilla, sweet & fruity ooh
Pastry stout	Full on pudding stout, loaded with gooey chocolate sponge smooth fudge & ganache

Blond	Rich & smooth, beer with notes of roasted malt, caramel & subtle chocolate
Ale	Low alcohol craft brew complex flavours from tart yuzu and warming ginger
Stout	Award winning .Dark chocolate,sweet/sour cherry/vanilla and creamy oats
Stout	Creamy roasted/ malted barley no alcohol and only 17kcal per 100ml
IPA	Citrus/tropical hops with malty sweetness & a clean bitter aftertaste
NEIPA	Tropical fruits/oats & wheat, smooth and full flavour

Craft Keg Beers

Brewery	Beer	ABV	Style	V, GF
Bearwood	Goldfinger	6.5%	NEIPA	V, GF
Vault City	Cloudy Lemonade	4.2%	Sour	V, GF
Shiny	Bloop	8.0%	NEIPA	
Pipeline	Tube Session	4.4%	Pale	V, GF
Polly's	Loose Fit	5.0%	Pale	V, GF
Torrside	I'm NOT Spartacus	6.8%	Black IPA	
Torrside	Sandinista	7.4%	West Coast IPA	
Thornbridge	Lukas	4.2%	Lager	V, GF
Thornbridge	Necessary Evil	10.0%	Imperial Stout	
Thornbridge x Stone	West Side Glory	7.0%	West Coast IPA	
Thomas Hardy's Ale	Thomas Hardy's Ale	11.2%	Barley Wine	
Neon Raptor x Interstellar	Incoherent	6.0%	Sour	V, GF
Neon Raptor	Retro Racer	4.6%	Session IPA	V, GF
Neon Raptor x Rock City	Randomness	8.4%	Sour	V, GF
Lonkero	Lonkero	4.7%	Finnish	V
Pomona Island	Pheadra	5.3%	Pale	V, GF

Craft Keg Beers

Tasting Notes
Hazy New England IPA . A juicy craft beer is loaded with HBC 630, Nectarone, and Superdelic hops
Tart and refreshing Cloudy Lemonade bursting with citrus flavours from fresh lemon juice and zest with Citra and Nelson Sauvin hops
A cloudy DIPA with Nelson Sauvin. Strata. And Citra hops.
Silky body with juicy citrus and tropical fruit hop profiles, dry-hopped using Mosaic in the whirlpool alongside Citra T90 and Citra
Hazy pale, Citra, Mosaic, Idaho 7, and Talus hops bring a refreshing wave of citrus, tropical fruit, and pine.
The dark version of the flagship West Coast "IPA I'm Spartacus"
A classic West Coast IPA, hopped to hell and back. Citrus, pine, dankness - it's all there.
Bavarian-style Helles lager. Straw-blonde color, light and crisp malt sweetness, and Hallertau hops
Silky textured with rich notes of chocolate, vanilla, oak, and caramel.
With all U.S. hops, powerful pine and grapefruit aromas then the assertive hop bite leaps onto the palate along with flavours of tangerine and lemon. The robust malt keeps it in balance, leading to a long, bitter finish
Brewed since 1968, this is the 2025 vintage of the well renowned and much sought after Barley Wine
Strawberry, Blackcurrant, Vanilla & Chocolate Ice Lolly Pastry Sour
A Soft and light Pale Ale full of Simcoe and Vic Secret hops.
Chocolate Custard Sticky Toffee Pastry Stout
A refreshing Finnish traditon made with gin and grapefruit soda with added lime and botanicals.
Hazy, frity New England pale ale

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Cider & Perry Bar

Welcome to the cider and perry bar. As always we have a wide range of ciders and perries from all over the country, some of them new to the festival. Hopefully we have something on the bar to satisfy all tastes.

The box labels are the best source of information when ordering since, unlike the program, they are only produced after the ciders have been tasted. Green labels are traditional cider (containing only fermented apple juice), yellow labels are traditional perry (containing only fermented pear juice) and pink labels mean flavourings in addition to apples or pears, usually other fruit.

Broad oak Perry	Med Sweet
Broad oak Rum and Raisin	Sweet
Broad oak Strawberry	Sweet
Bottle Kicking Pineapple Peach & Passion Fruit	Sweet
Bottle Kicking Cranberry & Lime	Med Sweet
Cockeyed Cider Bonobo Banana	Sweet
Cockeyed Mango	Sweet
Duddas Cherry	Sweet
Duddas Tun Salted Caramel	Med Sweet
Farmer Jim's Strawberry & Kiwi	Med Sweet
Gwatkins No Bull Cider	Medium
Gwatkins Red Diesel Strawberry	Sweet
Gwynt y Ddraig Black Dragon	Medium
Gwynt y Ddraig Welsh Warrior	Medium
Monkey Bridge Perry	Medium Dry
Rich's Legbender	Medium
Sandford Orchards The General	Medium Dry
Sheppys Farmhouse Draught	Med Sweet
Sheppys Raspberry	Sweet
Sisson & Smith Cider	Medium Dry
Sisson & Smith Cider	Med Sweet
Snailsbank Fruitbat	Sweet
Snailsbank Raspberry Ripple	Sweet
Snailsbank Rhubarb	Med Sweet
Thistly Cross Whisky Cask	Medium Dry
Three Cats Kingston Black	Medium
Three Cats Traditional	Sweet

All the ciders and perries have been categorized as very dry, dry, medium dry, medium, medium sweet, sweet or very sweet. Bear in mind that on our categorization most commercial ciders would be medium sweet and a lot of fruit ciders sweet or very sweet! It is a bit subjective and you may not agree with us, but it shouldn't be too far off.

Ciders may be hazy, but should not be really 'thick'. They are not served under gas pressure so most will be completely still, although for some there can be a slight sparkle due to residual fermentation in the box. Everything on the bar can be assumed to be vegan unless explicitly stated otherwise.

Wassail! Chris Rodgers, Cider Bar Manager

7.5%	Clutton Hill, Somerset
4.0%	Clutton Hill, Somerset
4.0%	Clutton Hill, Somerset
4.0%	Hallaton, Leicestershire
4.0%	Hallaton, Leicestershire
4.0%	Tiverton, Devon
4.0%	Tiverton, Devon
4.0%	Sittingbourne, Kent
4.0%	Sittingbourne, Kent
4.0%	Newton Abbot, Devon
4.5%	Abbey Dore, Herefordshire
4.0%	Abbey Dore, Herefordshire
7.2%	Pontypridd, Glamorgan
6.0%	Pontypridd, Glamorgan
6.5%	Ironville, Derbyshire
6.0%	Watchfield, Somerset
8.4%	Crediton, Devon
6.0%	Bradford-on-Tone, Somerset
4.0%	Bradford-on-Tone, Somerset
6.5%	Eastwood, Nottinghamshire
6.5%	Eastwood, Nottinghamshire
4.0%	Bromyard, Herefordshire
4.0%	Bromyard, Herefordshire
4.0%	Bromyard, Herefordshire
6.9%	Dunbar, East Lothian
6.5%	Morley, Derbyshire
6.7%	Morley, Derbyshire

TIME TO JOIN CAMRA

Protect your pint, your pub and your pleasure

You obviously enjoy Real Ale. You wouldn't be at this Festival if you didn't.

But do you support CAMRA?

Don't take Real Ale and Traditional Pubs for granted.

Every few weeks we read of brewery takeovers and pub closures.

Encouraging independent breweries to flourish and supporting traditional pubs are foremost in CAMRA's aims. If we fail, we could easily end up with characterless drinking joints run by the big pubcos, serving characterless beer.

The need to Campaign to be as great today as it was when CAMRA was founded in the 1970s.

Join here, now!

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Membership Includes

- ✓ £30 (£40 joint) worth of CAMRA Real Ale, Cider and Perry Vouchers.
- ✓ Up to 10% off selected pints and products, redeemable at thousands of participating pubs.
- ✓ Partner Benefits - access to exclusive offers with industry partners across food, drink, lifestyle and travel brands. New offers are added every month! Check online for comprehensive listing.
- ✓ Events Discounts - CAMRA branches run over 150 beer festivals up and down the country every single year to promote artisan experiences in trying new beers, perrys and ciders, plus other entertainment. As a member, typically you pay less on ticket entry.
- ✓ Beer Magazine - CAMRA's award-winning quarterly magazine. Published quarterly it features some of the best-known beer, cider and pub writers.
- ✓ What's Brewing - your way to keep up to date with the campaign and all the important news around beer, cider, perry, pubs and clubs.
- ✓ Books - we offer a great selection of titles and a wider choice of products for enthusiasts. Even better, CAMRA members pay less.
- ✓ Good Beer Guide Privilege Club - released annually, detailing the best pubs, clubs and bars around the UK for beer choice and quality. For an annual fee, join and receive your Guide immediately after its release date, with early access to your guide - up to two weeks before publication.

If we do nothing, the big breweries & pub companies with tell us what we want. Join CAMRA and together let us tell them!!

Come to the Membership Desk and say hello!

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