



CIDERS

1.		Sloe Gin Med-sweet. The marrying of the flavours of Sloe gin and cider culminate with the characteristics of a fruity cider punch.	Broad Oak 4%	
2.		Old Jollop Exceptional ciders from traditional apple trees having deep roots in this traditional landscape of the levels.		
3.		Farmboy Disarmingly drinkable with a restrained ABV for the style. Fruity, tangy and gently bitter. Orange, black grape and plummy notes. Herbal and floral aromas.	Branch 4.3%	
4.		Yarlington Yarlington Mill varietal with a splash of dabinett and a dash of crimson king, wintery spicy, orange and apple skin, hazy, juicy and bitter with a sharp finish.	Branch 5.3%	
5.		Scrummage A traditional medium cider, unfiltered and matured for a minimum of 6 months. A blend of bittersweet and bittersharp apples which makes a beautifully balanced cider with a slight acidity and sweetness followed by a slight dryness with the aftertaste.	Harry's 6%	
6.		Pink Rhubarb A delicate and refreshing cider, with a hint of nectarine and vanilla notes. Light pink in colour..	Harry's 4%	

We have used online resources and brewers' advice for dietary advice and have marked beers to the best of our knowledge. (GL) = Gluten Free (V) = Vegan.

The hall has a fully stocked bar if none of our beers or ciders are for you. **For designated drivers we offer free soft drinks and up to two non-alcoholic beers or ciders.**

EVENING ENTERTAINMENT

We're delighted to announce that **SPLaT** will be playing live on Saturday 26th during our evening session!! If you love great music and fancy a dance, this is one you won't want to miss!



2026 **BEER,
MUSIC
& FOOD**

**SATURDAY
26TH SEPTEMBER
UBLEY VILLAGE HALL**



**LUNCHTIME
12 - 4PM**

**EVENING WITH
LIVE MUSIC
7PM - LATE**



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BEERS



1.		Potholer	Gold	Palmers	4.3%	
		Brewed with Pale Ale, Maris Otter, Wheat, and Crystal malts, this ale boasts a rich, malty base that balances perfectly with its lively hop profile.				
2.		Mosaic	Pale	Arbor	3.9%	GF
		Gluten Free pale ale with bold floral and tropical fruit flavours and aromas.				
3.		Gold	Gold	Mumbles	4.3%	
		A beautiful pale ale, 4.3%, golden in colour with a bold Styrian Goldings hop taste, let the sunshine in!				
4.		Piney Sleight	Session IPA	Cheddar	4%	
		Mosaic and Simcoe hops give powerful hints of ripe mango, blueberry and passionfruit with a subtle pine forest aroma.				
5.		Joy of Pinting	Pale	Electric Bear	4.4%	
		Notes of clementine, white grape and the subtle citrus bite of lime.				
6.		Firefly	Gold	Windsor & Eton	4%	
		There's a citrus lemony, grapefruit flavour to this otherwise sweet blonde ale.				
7.		Oystermouth	Stout	Mumbles	4.4%	
		A rich creamy head and dark roasted malt flavours distinguish this classic stout with the slightest hint of the sea due to real oysters being added.				
8.		Best	Best	Downlands	4.1%	
		A caramel and toffee nose into a rich, fruity, russet brown brown Best bitter typical of the style.				
9.		Back Marker	Best	Apex	4.5%	GF
		A classic English bitter with rich malts, a subtle fruity lift, and smooth drinkability. Gluten Free.				
10.		Kaleidoscope	Pale	Wiper & True	4.2%	
		Citra, Simcoe and Mosaic: a trio that combine to beautiful affect. A carefully selected blend creates a kaleidoscope of bright citrus and vibrant fruit flavours.				
11.		Ebboriginal	Hazy Pale	Cheddar	4.5%	
		Pale, Cara, and Vienna malts, this refreshing brew is bursting with flavour, thanks to a generous helping of Australian Galaxy, Vic Secret, and Ella hops.				
12.		Dorset Gold	Gold	Palmers	4.5%	
		A stunning golden ale of freshness. Less hoppy, thirst quenching and zesty, made with a blend of malted barley and wheat.				
13.		Code Red	Red IPA	Twisted Oak	4.5%	
		A Ruby red IPA brewed with UK Jester hops, giving a punchy aroma of tropical fruits.				
14.		Best	Best	Badgworth	4.6%	
		Classic best bitter from a local brewery.				

BEERS



15.		Liquidator	Stout	Twisted Oak	4.5%	
		Smooth Irish Stout enhanced by the layering of brown, chocolate and roasted barley malts giving the signature characteristics of coffee and chocolate with a silky mouthfeel.				
16.		Independence	Pale	BBF	4.6%	
		Champion Beer of Britain 2026 - The infamous BBF pale ale, the best of American hops built on a solid malt platform. Double dry-hopped to max-out those US hops in every sip.				
17.		200	Best	Palmers	5%	
		Malty flavours with just enough hop make the mahogany coloured ale Palmers's flagship.				
18.		Fruitcake	Amber Ale	Ashley Down	4.7%	
		Full-bodied amber ale.				
19.		Sheriff Fatman	Amber Ale	Twisted Oak	5%	
		All American hopped, amber ale. Chinook, Comet, Columbus and Amarillo hops have been added in abundance to give this beer a wonderful fresh citrus taste.				
20.		Dancing Dragon	Pale	Pheasantry	5%	
		Palest golden beer packed with peachy, exotic fruit flavours.				
21.		Ultra	Pale	Twisted Oak	5%	
		American pale ale heavily dry hopped with Simcoe. Ultra tasty!				
22.		Hoppiness	IPA	Moor Ales	6.5%	
		West Coast IPA.				
23.		Black Knight	Porter	Goff's	5.3%	
		Very smooth, very rich dry malt flavours with a subtle hoppiness. A classic winter porter.				

FOOD AVAILABLE FOR BOTH SESSIONS

Our **PTA for Ubley School** will be serving fabulous food: Saturday lunch will feature ploughman's with a choice of two from ham, cheddar or brie, plus extras of scotch eggs and pork pie. Saturday evening will include beef burgers, veggie burgers, pulled pork baps, and chips.

