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**CITY CHARTER  
BEER FESTIVAL**



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# CHAIRMAN'S WELCOME



A warm welcome to Derby CAMRA's 34<sup>th</sup> City Charter Summer Beer Festival. I sincerely hope you enjoy your visit to our Festival, to the extent that you will visit us again. We have provided you with a tremendous choice of beers and a variety of entertainment. Please let me know your opinions - your feedback is important

The Festival is organised and staffed by volunteers and without their time and hard work it would not take place. Please consider joining us and help to continue to stage this fine event. So go along to the Membership stand for more details.

I'd like to thank the Assembly Rooms staff who have been very helpful and played their part in making sure this event takes place. And I want to thank you, the visitors, who will ensure the festival is a success.

This is our contribution to the Campaign for Real Ale - Happy 40th, CAMRA.

Cheers - Russ Gilbert, Festival Chairman

Lastly many thanks to my hard working committee:

Festival Mgr & Beer Orders	Secretary - Janie Belhaven
- Martin Roden	Health & Safety - Ray Smith
Treasurer - Carl Brett	Membership - Konrad Machej
Beer King - Les Baynton	Posters - Martin Roden
Cellar - Julian Hough	Programme - John Arguile
Cider - Chris & Sue Rogers	Publicity - Carla Johnson
Continental - Jackie	Sales - Mike Ainsley
& Melvin Poyser	Security - Kath Lilley & Team TANGO
Entertainment - Terry Morton	Sponsorship - Russ Gilbert
Green Room - Chris Gale	Staffing - Julian Tubbs
& Jane Whitaker	Support Mgr - Kate Neale

## **Acknowledgments**

*The Festival Committee would like to thank all our sponsors, suppliers and helpers*

**Special thanks to our 2011 sponsors :**

Main sponsors	Everards Ltd; Fuller, Smith & Turner plc; Marston's plc,
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## Derby City Charter Beer Festival celebrates CAMRA's 40th Anniversary



Welcome to the 34<sup>th</sup> Derby City Charter Beer Festival. The festival arose from a challenge set by Mayor Jeffrey Tillett to Derby CAMRA in 1977 to celebrate the granting of the Charter designating city status to Derby; it has been held every year since.

Forty years ago, you would not be surrounded by the enormous variety of beer on show. This phenomenal change has been brought about thanks to what was hailed as the most successful consumer organisation ever. In 1979 Derby had only 26 different real ales available in the city. By 2011, over 160 different brews were on offer in the city's pubs.

Like so many good ideas, an organisation dedicated to saving traditional British beer resulted from a group of friends sitting in a pub, bemoaning the fact that "beer ain't what it used to be", but unlike many good schemes dreamed up after a good night out, they did something positive and formed the *Campaign for the Revitalisation of Ale*. The epithet 'real ale' was only coined by CAMRA a few years later to simplify the name.

CAMRA's principal aims were to halt the decline in traditional brewing methods, and to preserve the regional variety of beer being threatened by large keg brewing plants. *Good Beer Guide* editor, Roger Protz, recalls the impact that CAMRA was soon having with the brewers, reporting that Watney's shareholders were told that sales of beer were down due to the activities of "a small group of communists and anarchists who were stirring up trouble in pubs."

The first national beer guide produced in 1974 'for the millions of people who spend millions of pounds a year between them on beer - and deserve a product of

quality' pulled no punches; under the entry for Watneys it warns 'Avoid at all costs' toned down from the original 'Avoid like the plague' after a lengthy wrangle with the publisher. Unlike many other guides, *Good Beer Guide* entries are chosen by members, who personally visit and check them all. If the beer does not come up to scratch, the pub is omitted.

Major campaigning issues of the past, such as the quality and availability of real ale, the dominance of big brewers, pub closures and reform of licensing hours remain as important today as they ever were. Current campaigns include LocAle - an accreditation scheme to promote pubs that sell locally-brewed real ale, fighting increased tax on beer, supermarket competition and concern for loss of pubs, especially back-street locals. CAMRA's remit has widened to include the promotion of real cider and perry, and the preservation of historic pubs.



#### EARLY DAYS

Chris Gale (Festival Chairman), Tim Williams (Branch Chairman) with Councillor Jeffrey Tillet opening the 1980 festival

So enjoy your real ale, relish the variety and quality of traditional British beers, ciders and perries on offer. Cheers!

## CHOOSING A BEER and BEER STYLES

With over 200 beers to choose from 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.

### Mild Ales

It is a misconception that Mild ales must be weak and dark. This isn't so. The term 'mild' indicates a lower hop rate; the ale is therefore less bitter than Bitter (see below). Modern milds though tending to be low in alcohol (from 3.5% ABV upwards) are sweeter than bitters and porters and far from tasteless. They range in colour from pale gold (eg *Taylor's Golden Best*) to black. The colour comes from the use of crystal, brown or black malts, the latter giving roast malt and chocolate aromas.

### Bitter

Modern bitters are a commercial version of export pale or IPA ales (see below). They range from 3.5 to 5.5% ABV. The bitterness stems from their high hop rate. In some cases they are also dry-hopped (where hops are added to a cask immediately prior to delivery). They are generally copper-coloured due to the use of

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## CHOOSING A BEER and BEER STYLES

pale malts, but there has been a recent trend for lighter, or **Golden**, beers, especially for the summer trade. These tend to be light in taste with a clean palate (fresh). **India Pale Ales** (IPA) classically are stronger (c5.5%ABV) and well-hopped (eg *Worthington's White Shield*).

### Porters and Stouts

Both porter and stout are dark, rich, bitter beers, the former of London origin and the latter Irish. Both use dark malts to provide the colour but the strongest-tasting (stoutest), hence the name, evolved into a distinctive style of its own, smoother, creamier head and less bitter (eg Guinness). Modern variations have blurred the differences. The colour ranges from mid-brown to jet-black and the gravity from 4.5 to 7.0% ABV. **Imperial (Russian)** stouts, developed for that market (eg *P2 Imperial Stout*), are richer, fruitier and have a higher gravity (8.0 to 10.0% ABV).

### Strong Beers

Many strong beers are heavy and sweetish, and get their alcoholic strength from the use of higher levels of brewing sugar, usually 6.0% ABV range and above.

### Wheat beer

Brewed using a blend of wheat and barley with a cloudy appearance, though a lot of 'golden' beers are described as a 'wheat' beer and are clear. They are refreshingly sharp and slightly fruity. Seldom bitter, wheat beers are usually fragrant and pale.



The advertisement features a large image of a ship's funnel on the left, with a small logo for '25 YEARS OF TITANIC' in the bottom left corner. On the right, the Titanic Brewery logo is displayed, which is a circular emblem with a ship's funnel in the center and the words 'TITANIC BREWERY' around the perimeter. Below the logo, the text reads 'Available throughout the Midlands' and 'www.titanicbrewery.co.uk'. At the bottom of the advertisement, a line of text states: 'For Free trade/SIBA business please contact Ian Hughes on 07791 750 525.'



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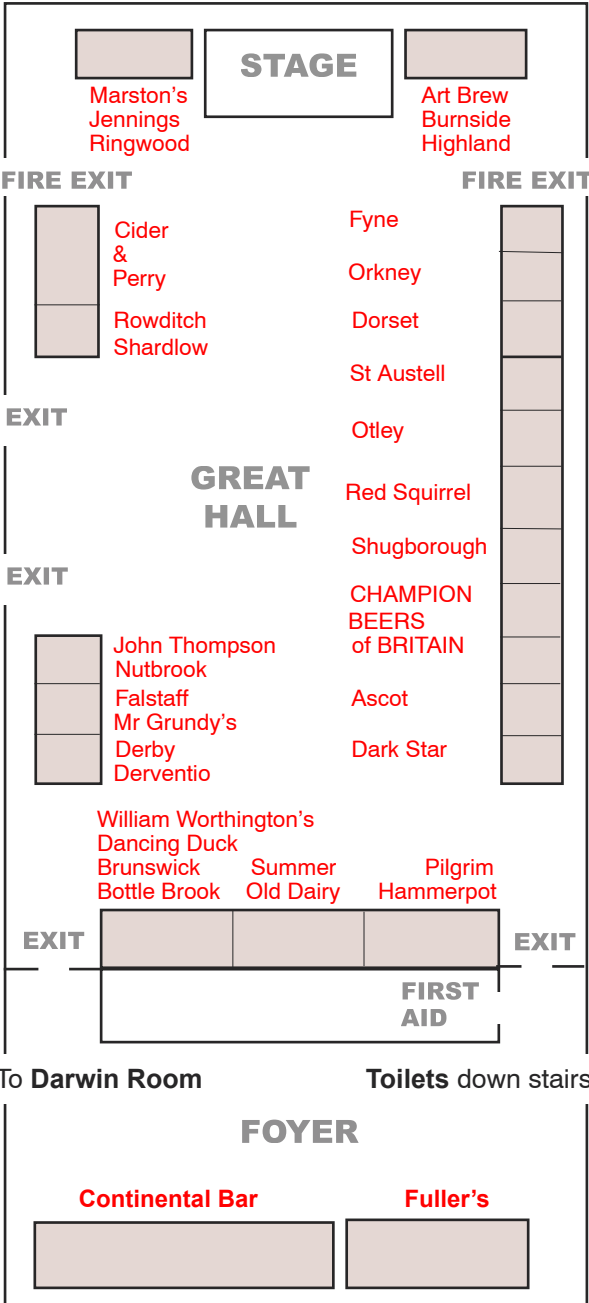
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[www.derbybrewing.co.uk](http://www.derbybrewing.co.uk)



# Great Hall & Foyer plan



# BEER LIST

## Great Hall & Foyer (Fuller's)

**A - Z by brewery** (subject to availability, noting that not all, albeit most, beers will be available all the time)

### Key to beer styles - see also 'Choosing a beer'

- B** = Bitter - Med to strong bitterness, light to medium malt character usually brown / tawny or amber  
- 4.0% ABV or less
- BB** = Best bitter - Colour as for bitter, more evident maltiness - strength 4.1% to 4.9% ABV
- P/G** = Pale/Golden - strong hop character- up to 4.9% ABV
- D/M** = Dark / Mild - low hop character.
- SB** = Strong bitter - Full bodied, assertive hop qualities 5.0%+
- SP/G** = Strong Pale /Strong Golden ales - strength 5.% +
- SY** = Speciality ale - inc Wheat and fruit beers
- ST** = Stouts & Porters (details per 'Choosing a beer')
- OB** = Old ales & Barley Wines - Usually dark, often sweet, can have a dry finish. Vinous appearance & strong.

Brewery / Name	ABV %	Taste notes
<b>ART BREW</b> Dorset <span style="float: right;"><b>Start date: 2008</b></span>		
Lemon	3.9 SY	Gold & hoppy but with a lemon twist
Hip Hop	3.9 P/G	Clean, crisp single hopped & golden
iBeer	4.0 SY	Speciality vanilla beer, sweet flavour offset by fragrant hops
Spanked Monkey	6.4 SY	Version of their Monkey IPA with root ginger and chilli added to cask
<b>ASCOT</b> Surrey <span style="float: right;"><b>Start date: 2007</b></span>		
<b>Alley Cat</b>	3.8 B	Copper session ale, full of flavour award-winner 2009
Posh Pooch	4.2 BB	Their 'flagship bitter', fruity taste award-winner 2010
Gold Cup	4.8 P/G	Premium Golden Ale brewed with 25% wheat and generous hop use
<b>Anastasia's Exile Stout</b>	5.0 ST	Roasted coffee & chocolate flavours Gold award SIBA * 2009 & 2010
Anastasia's Imperial Stout	8.0 ST	Limited edition of award-winning stout, has lightly roasted dried fruit taste.
		* The Society of Independent Brewers
<b>BOTTLE BROOK</b> Kilburn <span style="float: right;"><b>Start Date: 2005</b></span>		
Road Runner	4.8 P/G	Pale straw ale using US crystal hops
Louisiana Smoked Porter	5.6 ST	Deep red, brewed with German malt with slight sweet aftertaste

9th Beer of Fest

3rd Beer of Fest

**Rapture** 5.9 **SP** New Zealand IPA, very hoppy, brewed with Nelson Sauvignon hops

**BRUNSWICK** Derby Start date: 199

**2nd Brew Station Approach** 4.2 **BB** Copper-coloured and malty  
4.7 **P/G** Straw in colour, fine bittersweet balance with a dry finish  
**Black Sabbath** 6.0 **D/M** Dark, strong mild with rich coffee flavours and spicy hop character

**BURNSIDE** Aberdeen [NEW] Start date: 2010

**Mad Dogz** 3.8 **B** Marriage of Fuggle & Golding hops is evident, well-balanced but hoppy  
**Golden X** 4.1 **BB** New beer, bitter  
**Wild Rhino** 4.5 **P/G** Delicate blonde beer with zesty punch. Crisp with long dry finish  
**M-Pire** 5.2 **SB** Deep complex ale using three different malts and Target hops

**DANCING DUCK** Derby [NEW] Start date: 2010

5th Beer of Fest  
**Nice Weather (4 Ducks)** 4.1 **B** Copper-coloured summer ale with a white wine 'fruitiness'  
22 4.3 **BB** Malty with dark fruity flavour and strong hop finish  
**Gold** 4.7 **P/G** First Gold hops provide peppery, plum-like and orange zesty flavour

**DARK STAR** Horsham Start date: 2001

1st Beer of Fest  
**Espresso** 4.2 **SY** Black beer using roasted malt and freshly-ground coffee beans  
**Saison** 4.5 **P/G** Cask version of Belgian farmhouse ale  
**American Pale Ale** 4.7 **P/G** Uses Imported US yeast and hops Light, dry crisp and very hoppy  
**Summer Meltdown** 4.8 **SB** Balanced golden bitter, Chinese stem ginger and other spices flavour

**DERBY** Derby Start date: 2004

4th Beer of Fest  
**Dashingly Dark** 4.5 **D/M** Dark rich beer using eight malt varieties  
**30 Hop Drop** 4.7 **BB** Refreshing, powerfully-hopped with 15 hop varieties, dropped twice  
**Quintessential** 5.8 **SP** Rounded citrus & fruit flavours SIBA\* regional award-winner 2010  
\* The Society of Independent Brewers

**DERVENTIO** Trusley Start date: 2005

8th Beer of Fest  
**Summer Solstice** 4.0 **SY** Light refreshing ginger-flavoured ale  
**Dragon** 4.2 **BB** Red bitter full-bodied with berry fruit aroma  
**Cleopatra** 5.0 **SY** 2010 Derby Beer of the Festival Uses First Gold hops, hint of apricot

**DORSET** Weymouth

Start date: 1996

<b>Tom Brown's Best</b>	<b>4.0</b>	<b>B</b>	Medium-bodied, strong malt and fruit flavours despite its light gravity
<b>Chesil</b>	<b>4.1</b>	<b>P/G</b>	Pilsner style ale
<b>Jurassic</b>	<b>4.2</b>	<b>BB</b>	Clean-tasting bitter, lingering bitterness almond/citrus overtones
<b>Durdle Door</b>	<b>5.0</b>	<b>SB</b>	Full-bodied, hints of marmalade on palate, clean tasting

**FALSTAFF** Derby

Start date: 1999

<b>Maverick</b>	<b>4.0</b>	<b>B</b>	Mid-amber, pear drop aroma, fruity hop flavour, dry hoppy finish
<b>Pennywise</b>	<b>4.2</b>	<b>P/G</b>	Fruity apricot nose, fruity hop flavour, long clean finish
<b>Phoenix</b>	<b>4.7</b>	<b>BB</b>	Tawny, smooth ale, lots of body and subtle sweetness
<b>Stagefright</b>	<b>4.8</b>	<b>SB</b>	Malt honey nose, well-hopped aftertaste

**FULLER'S** Chiswick

Start date: 1685

<b>Summer Ale</b>	<b>3.9</b>	<b>P/G</b>	Light golden ale brewed with malted wheat, uses Saaz hops
<b>London Pride</b>	<b>4.1</b>	<b>BB</b>	Well-known premium classic, rich with a good malty character
<b>HSB ('Gales')</b>	<b>4.8</b>	<b>BB</b>	Rich, sweet, full-bodied with dark fruit aromas, bittersweet finish
<b>London Porter</b>	<b>5.4</b>	<b>ST</b>	Rich, dark with powerful depth of flavour from choc & brown malts
<b>Double Stout 'Past Masters'</b>	<b>7.4</b>	<b>ST</b>	Dark, creamy, with rich fruity aroma, and smoky bittersweet choc notes
<b>Brewer's Reserve No 2</b>	<b>8.2</b>	<b>OB</b>	Full-bodied, silky texture, rich fruity taste, silky smooth finish, very rare
<b>Golden Pride</b>	<b>8.5</b>	<b>SG</b>	Full-flavoured, rich, toasted orange and dried fruit notes, lasting finish

**FYNE** Argyll

Start date: 2001

<b>Jarl</b>	<b>3.8</b>	<b>P/G</b>	Light, golden full-on citrus experience
<b>Vital Spark</b>	<b>4.4</b>	<b>D/M</b>	Very dark red ale powerful fruit and malt flavours, Gold award at P'boro festival
<b>Fiddler's Gold</b>	<b>4.5</b>	<b>P/G</b>	Well-hopped using four or five US hops
<b>Highlander</b>	<b>4.8</b>	<b>SB</b>	Bittersweet ale, full-bodied, hoppy finish. Award-winners 2009 & 2010

**HAMMERPOT** Sussex

Start date: 2005

<b>Shooting Star</b>	<b>3.8</b>	<b>B</b>	Chestnut colour, with malt, toffee & berry tones, lemon / floral hop aroma
<b>Red Hunter</b>	<b>4.3</b>	<b>BB</b>	Ruby red bitter, full-bodied, smooth and rich character
<b>Woodcote Bitter</b>	<b>4.5</b>	<b>BB</b>	Tangy amber bitter with dry finish
<b>Madgewick Gold</b>	<b>5.0</b>	<b>SG</b>	Golden ale, fresh citrus spice hop aroma, refreshing.

**HIGHLAND** Orkney

Start date: 2006

Island Hopping	3.9	P/G	Orkney's most hoppy beer
Dark Munro	4.0	D/M	Well-balanced dark ale
Scapa Special	4.2	BB	Pale ale brewed using blend of four hops but still wholesomely malty
Orkney Blast	6.0	SB	Strong well-balanced ale. English hops added early and late in copper

**MARSTON'S** Burton on Trent

Start date: 183

Jennings Cocky Blonde	4.1	P/G	Light and refreshing with a delicate hint of strawberry
Wychwood Cherry Picker	4.2	SY	Smooth amber ale with infusion of cherries
Ringwood Filly Drift	4.7	BB	Rich, brown bitter, full-bodied, malty taste with fruity hoppy aroma
VSOP	6.7	SB	Very Special Old Pale (Pedigree) matured for five months

**Mr GRUNDY'S** Derby [NEW]

Start date: 2010

Passchendaele	3.8	P/G	All English, straw-coloured, sharp bitter with citrusy overtones
No Man's Land	4.5	D/M	Darkish, hoppy with malty tones
1914	5.0	ST	Meaty stout, roast barley in abundance a hint of blackcurrant

**NUTBROOK** West Hallam

Start date: 2007

Or 8	3.8	B	Subtle hop taste - session bitter
Mongrel	4.5	D/M	Dark ale with fuller taste using complimentary blend of New World hops
Same Again	4.5	SY	Hoppy, with hints of pomegranate and elderflower

**OLD DAIRY** Kent [NEW]

Start date: 2009

Sun Top Pale Ale	3.6	P/G	Very pale, light and refreshing, with a hoppy, citrus aroma
<b>Copper Top Best Bitter</b>	4.1	BB	Rich dark bitter, chewy toffee body fruity bite from Bramling Cross hops
Silver Top Cream Stout	4.5	ST	Sweet toffee body offset by bitter choc taste and hint of coffee, smooth
Blue Top IPA	4.8	SP	Satisfyingly bitter with caramel flavours and hint of lemon

6th  
Beer  
of  
Fest**ORKNEY** Stromness

Start date: 1988

Red McGregor	4.0	B	Ruby red beer, floral and fruity, notes of violet, cherries toffee & caramel
Northern Light	4.0	P/G	Juicy malt character, but hoppy and zesty, increasingly bitter aftertaste
Dark Island	4.6	D/M	Sweetish roast malt, long roasted, slightly bitter finish
Skull Splitter	8.5	SB	Intense velvet malt nose, hoppy taste offset by smooth malt with fruity edges

**OTLEY** Pontypridd

Start date: 2005

<b>O4 Columb-o</b>	<b>4.0</b>	<b>P/G</b>	Very pale using Columbus hops herbal finish, very bitter
<b>O3 Boss</b>	<b>4.4</b>	<b>BB</b>	Traditional chestnut ale
<b>Thai-BO</b>	<b>4.6</b>	<b>SY</b>	Golden ale infused with lemongrass, lime leaf & zest, aromatic
<b>O-Garden</b>	<b>4.8</b>	<b>SY</b>	Clear wheat beer spiced with roast orange peel, coriander & cloves

**PILGRIM** Reigate

Start date: 1982

<b>Surrey</b>	<b>3.7</b>	<b>B</b>	Full-bodied, amber session bitter
<b>Templar</b>	<b>3.8</b>	<b>P/G</b>	Pale, with a hint of Bavarian smoked malt
<b>Progress</b>	<b>4.0</b>	<b>BB</b>	Rich malty beer, Styrian hop flavour
<b>Porter</b>	<b>4.1</b>	<b>ST</b>	Black beer, smooth, roast barley bitterness throughout, bitter finish

**RED SQUIRREL** Hertford

Start date: 2004

<b>Summer Citra</b>	<b>3.8</b>	<b>P/G</b>	Light, floral citrus aroma, guzzling ale
<b>RSX</b>	<b>3.9</b>	<b>B</b>	Amber-coloured aromatic ale, moderate bitterness, citrus notes.
<b>Conservation</b>	<b>4.1</b>	<b>BB</b>	Chestnut brown bitter, hoppy fruity bitterness with biscuity flavours
<b>London Porter</b>	<b>5.0</b>	<b>ST</b>	Gold medalist, full-bodied, rich choc & liquorice flavours, creamy finish

**ROWDITCH** Derby [NEW]

Start date: 2010

<b>St Stephen's</b>	<b>3.6</b>	<b>P/G</b>	Yellow beer, lingering bitter aftertaste
<b>RSB</b>	<b>5.3</b>	<b>SB</b>	Well-balanced smooth bitter, slightly malty finish, hop not dominant

**ST AUSTELL** Cornwall

Start date: 1851

<b>Tinners</b>	<b>3.7</b>	<b>B</b>	Light refreshing flavour, only a hint of bitterness
<b>Dartmoor Best Bitter</b>	<b>3.9</b>	<b>B</b>	Easy drinking session ale, slightly bitter, smooth malty finish
<b>Tribute</b>	<b>4.2</b>	<b>BB</b>	Medium-bodied, copper bronze ale Refreshingly bitter sweet
<b>Proper Job</b>	<b>4.5</b>	<b>P/G</b>	Authentic IPA using spring water

**SHARDLOW** Cavendish Bridge

Start date: 1993

<b>Old Stable</b>	<b>4.1</b>	<b>BB</b>	Award-winner, sweet, smooth and slightly spicy
<b>Reverend Eaton</b>	<b>4.5</b>	<b>BB</b>	Smooth, medium-strong bitter, full of malt & hop flavours, sweet aftertaste
<b>Platinum Blonde</b>	<b>5.1</b>	<b>SP</b>	Cask-conditioned lager

**SHUGBOROUGH** Staffs

Start date: 1996

<b>Longhorn</b>	<b>4.1</b>	<b>BB</b>	Golden brown with zesty hop flavour
<b>Redcap</b>	<b>4.3</b>	<b>BB</b>	Deep red, subtle hop character, rounded
<b>Sore Fingers (nettle beer)</b>	<b>4.5</b>	<b>SY</b>	Golden hoppy beer brewed with carefully picked fresh nettle

**Mi Lady's Fancy** 4.6 **SP** Golden beer, full-bodied but delicately hopped

**SUMMER WINE** Holmfirth **Start date:** 2006

**Zenith** 4.0 **P/G** Dry hopped, citrus lime flavour

**Gambit** 4.2 **P/G** Juicy robust bitterness dominates with grapefruit & orange notes

**Nerotype Black IPA - Herkules** 6.0 **SB** Intense marmalade-like aroma is balanced by herbal/ fruity hop note

**7 C's West Coast IPA** 7.0 **SG** Fruity, citrus IPA, biscuit malt body, with subtle sweetness but hoppy

**JOHN THOMPSON** Ingleby **Start date:** 1977

**JTS XXX Gold** 4.1 **BB** Traditional bitter with hint of fruitiness

**Gold** 4.5 **P/G** Golden, hoppy and smooth bitter

**WORTHINGTON'S** Burton on Trent **Start date:** 1744

**Summer Shield** 4.0 **P/G** Pale straw seasonal with fragrant hop, bitter and clean

**CHAMPION BEERS of BRITAIN**

**BATEMAN** Wainfleet **Start date:** 1874

**XXXB** 4.8 **BB** Russet tan-brown classic, brilliant blend, faint banana maltiness

**CASTLE ROCK** Nottingham **Start date:** 1998

**Harvest Pale** 3.8 **P/G** Pale, full of hop aroma & flavour, refreshing with mellow aftertaste

**KELHAM ISLAND** Sheffield **Start date:** 1990

**Pale Rider** 5.2 **SP** Full-bodied, fruity aroma, strong hop and fruit taste, well-balanced

**RUDGATE** York **Start date:** 1992

**Ruby Mild** 4.4 **D/M** Nutty rich ale, stronger than usual for a mild

**CBOB Competition 2011- E Midlands Gold (G) and Speciality (S) beers & results**

2nd S > **Amber Ales** Ripley - Choc Orange Stout (4.0)

2nd G > **Brampton** Chesterfield - Golden Bud (3.8)

3rd G > **Brunswick** Derby - Triple Hop (4.0)

**Castle Rock** Nottingham - Harvest Pale (3.8)

**Everards** Leicester - Sunchaser Blonde (4.0)

**Grafters** Lincs - Moonlight (3.6)

1st G > **Great Oakley** Northants - Marching In (4.1)

3rd S > **Leatherbritches** Ashbourne - Lemongrass (3.6)

**Malt B** Lincs - Regal Flush (4.3)

1st S > **Milestone** Newark - Raspberry Wheat (5.6)

**Oldershaw** Grantham - Regal Blonde (4.4)

**Peak** Bakewell - Chatsworth Gold (4.6)

**Poachers** Lincs - Hykeham Gold (4.5)

**Springhead** Newark - Roaring Meg (5.5)

# CONTINENTAL BEERS

Continental beers are served in the Foyer

This year we bring you the best in World Beers. Many are bottle-conditioned for extra flavour. All Belgian beers are un-fined, and hence vegetarian, many are potent in alcohol but rich and rewarding to drink; savour these like wines.

<b>Austria</b>	<b>Beer &amp; style</b>	<b>ABV %</b>
<b>Eggenberger</b>	Urbock 23 <i>Strong, dark gold double bock</i>	9.6
<b>Belgium</b>		
<b>Achel</b>	Blond <i>Straw coloured trappist beer</i>	8.0
<b>Bavik</b>	Witterkerke Rose <i>White beer with raspberry</i>	4.3
<b>Dubuisson</b>	Scaldis Amber (Bush) <i>Walloon amber barley wine</i>	12.0
<b>Ecaussinnes</b>	Ultramour <i>Fruits of the forest flavours, Vimto for adults</i>	5.0
<b>John Martin</b>	Guinness Special Export <i>Strong dark stout</i>	8.0
	Gordons Highland Scotch Ale <i>Strong dark beer</i>	9.0
	Gordons Finest Gold <i>Strong amber beer - last drink of the night</i>	10.0
<b>Lefebvre</b>	Barbar <i>Honeyed, strong pale ale</i>	8.0
	Blanche de Bruxelles <i>Cloudy sweet wheat with coriander &amp; orange peel</i>	4.5
	Newton Apple <i>Wheat beer flavoured with apple juice</i>	3.5
<b>Lindemans</b>	Pecheresse <i>Peaches, hint of lambic aroma, sweet drink,</i>	2.5
	Cassis <i>Lambic with blackcurrant, sweet, Intensely fruity</i>	3.5
	Framboise <i>Huge aroma, raspberries, undertones of fruit acidity</i>	2.5
	Kreik <i>Selected lambic beers combined with pure cherries</i>	3.5
<b>Orval</b>	Orval <i>Orangey, dry hopped, twice Beer of Fest at P'boro</i>	6.2
<b>Oud Beersel</b>	Bersalis <i>Amber coloured blonde triple</i>	9.5
	Oud Geuze <i>Crisp, dry &amp; sour</i>	6.0
<b>Slaapmutske</b>	Bruin <i>Dark beer brewed at Melle near Ghent</i>	6.0
	Blond <i>Crisp blond beer</i>	6.4
<b>Val - Dieu</b>	Blond <i>Well made with a good flavoured light crisp beer</i>	6.0
<b>Van Steenberge</b>	Celic White <i>A nice wheat beer</i>	5.0
	Sparta Pils <i>Golden crisp lager</i>	5.0
	Piraat <i>Malty, sweet and strong</i>	10.5

## CONTINENTAL BEERS (Foyer)

### Cyprus Beer & style ABV %

Keo	Pils <i>Golden colour lager</i>	4.5
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### Czech Republic

Regent	Bohemia Dark <i>Strong dark lager</i>	4.4
	Bohemia Golden <i>Light crisp and golden</i>	5.0

### Germany

Erdinger	Alkoholfrei <i>Alcohol free beer - that tastes like beer</i>	0.4
Flensberger	Pilsener <i>Blond lager</i>	4.8
Jever	Jever Pils <i>Intense hop bitterness and aroma, dry finish</i>	4.9
Kuppers	Kolsch <i>Golden with gentle floral hops and refreshing</i>	4.8
Heller-Trum	Rauchbier <i>Dark smoked beer, more wheaty than normal</i>	5.2
Schneider	Schneider Weiss <i>A brown wheat beer</i>	4.5

### USA

Anchor	Anchor Summer <i>Amber beer, lighter than normal</i>	4.5
Brooklyn	EIPA <i>English malt and hops. Bitter alcoholic tasting with hints of grapefruit</i>	6.8
Sierra Nevada	Pale Ale <i>Classic pale ale, spicy</i>	5.5



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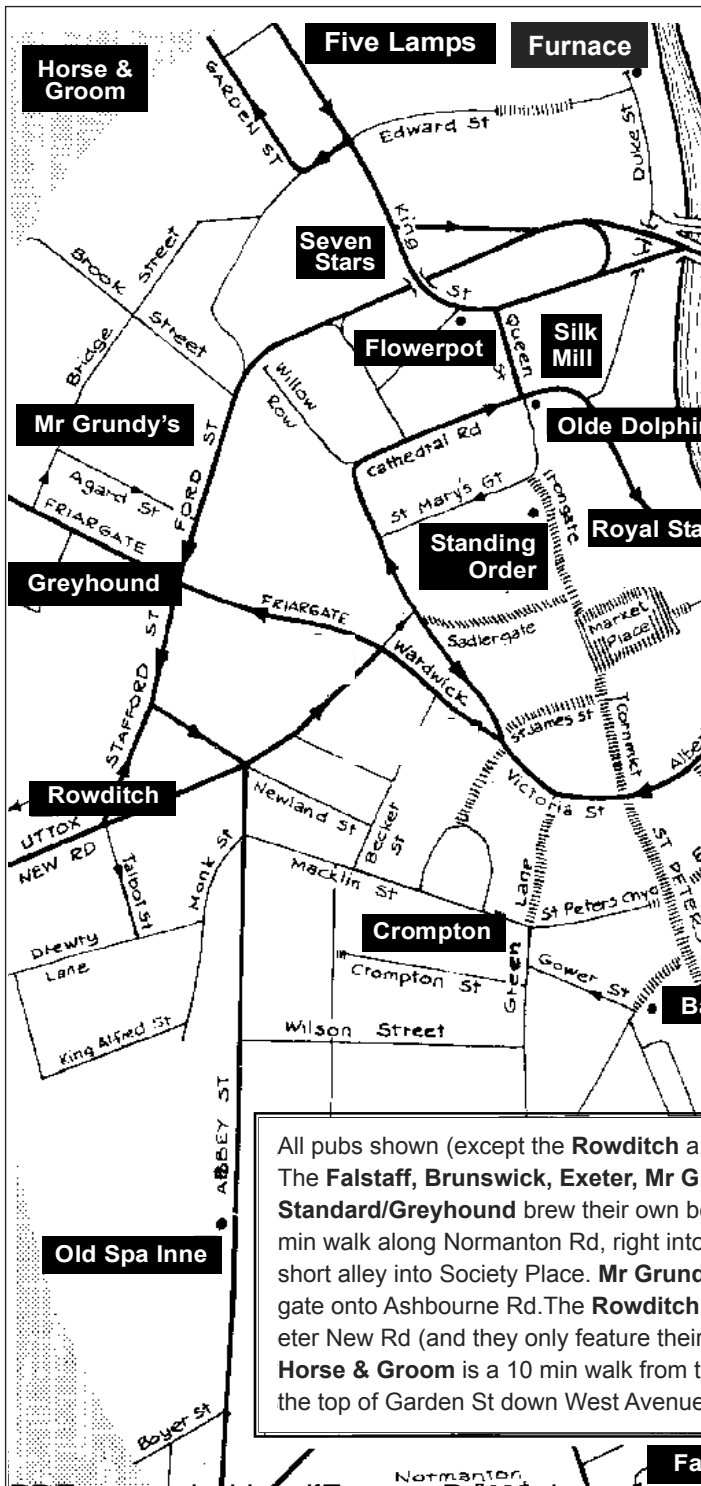
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All pubs shown (except the **Rowditch** and **The Falstaff**, **Brunswick**, **Exeter**, **Mr Grundy's**, **Standard/Greyhound** brew their own beer. **The Falstaff**, **Brunswick**, **Exeter**, **Mr Grundy's**, **Standard/Greyhound** are a 10 min walk along Normanton Rd, right into the short alley into Society Place. **Mr Grundy's** is a 10 min walk from the Friargate onto Ashbourne Rd. The **Rowditch** is a 10 min walk from the top of Garden St down West Avenue.

**Fa**



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# DERBY REAL ALE TRAIL KEY

## THE PUBS at JUNE 2011 (a selection)

**Alexandra Hotel** 203 Siddals Rd.

*Castle Rock Harvest Pale + 6 guests*

**Babington Arms** 11-13 Babington Lane

*Marston Pedigree, Greene King Abbot +16 guests*

**Brunswick Inn** 1 Railway Terrace (& BRY)

*Brunswick 2nd Brew, Father Mike/Black Sabbath, Railway Porter, Triple Hop, White Feather; Everard Beacon, Tiger; Marston Pedigree; Taylor Landlord + 9 guests*

**Crompton** Crompton Street (off Green Lane)

*Marston Pedigree; Taylor Landlord + 3 guests*

**Exeter Arms** 13 Exeter Place

*Dancing Duck Ay Up, 22 / Gold; Marston Pedigree + 2 guests*

**Falstaff** 74 Society Place / Silverhill Rd (& BRY)

*Falstaff Phoenix +3 guests*

**NB see footnote**

**Five Lamps** 25 Duffield Rd

*Everard Tiger; Peak Chatsworth Gold; Buxton Blond + 5 guests*

**Flowerpot** 19-25 King Street

*Blue Monkey PG Sips; Marston Pedigree; Oakham Bishop's Farewell, Citra; Thornbridge Jaipur; Whim Hartington IPA + guests (11 on hand pump, 24 on gravity)*

**Furnace** 9 Duke Street

*Greene King Mild, Hardy Hanson Bitter, Olde Trip + guest*

**Horse & Groom** 48 Elms / Parker St

**NB see footnote**

*Bass; Pedigree +2 guests*

**Mr Grundy's** 34 Ashbourne Rd (& BRY) **NB see footnote**

*Bass; Dancing Duck Ay Up; Derwentio Cleopatra; Mr Grundy's 1914, No Man's Land, Over the Top, Trenchfoot, Pedigree + guests*

**Olde Dolphin Inne** 5a Queen St / Full St

*Adnams Bitter; Bass; Black Sheep Bitter; Deuchars IPA; Dolphin Ale; GK Abbot; Pedigree; Shepherd Neame Spitfire + guest*

**Old Spa Inne** 204 Abbey Street

*Bass; Pedigree; Taylor Landlord + guest*

**Peacock** 87 Old Notts Road. - *Marston Pedigree*

**Rowditch** 246 Uttoxeter New Rd (& BRY) **NB see footnote**

*open 7-11 Mon-Fri; 12-2, 7-11 Sat; 7-10.30 Sun*

*Marston Pedigree, Rowditch St Stephen's + 2 guests*

**Royal Standard / Greyhound** 1 Derwent St / 76 Friar Gate

*Derby Business as usual, Dashingly Dark, Hop till you drop/Triple Hop, Double Mash, Taylor Landlord + 5 guests*

**Seven Stars** 97 King St - *Marston Pedigree + guest*

**Silk Mill** Full St - *Bass (gravity); Dancing Duck 22, Ay Up + 8*

**Smithfield** Meadow Road

*Bass; Oakham Bishops Farewell; Thornbridge Jaipur; Whim Arbor Light, Hartington IPA + 6*

**Standing Order (& Thomas Leaper)** 28-34 Irongate

*Courage Directors; Greene King Abbot; Marston Pedigree; Ruddles Best; Shepherd Neame Spitfire + 6 guests*

**Station Inn** Midland Road

*Bass (jug); Deuchars IPA; Wells Bombadier + guest*

**\* Not on map, but are well worth a visit**

# BEER LIST

## Darwin Suite



Twenty beers only will be served from Wednesday night to Saturday night, one cask of each beer is available, except for Everards' beers which will run through all sessions. For **DARWIN CIDERS & PERRIES** - see the separate pages in the programme.

**Brewery / Name**      **ABV style %**      **taste**

### AMBER ALES Ripley      Start date: 2009

**Jasmine IPA**      4.5 SP      Clean, crisp with big hop flavours and a lingering hint of Jasmine

**Botanic Ale**      5.8 SY      Fragrant, medieval 'braggot' ale 50:50 Maris Otter malt & honey

### BARNGATES Cumbria      Start date: 1997

**Cat Nap**      3.6 P/G      Hoppy with a hint of grapefruit

**Cracker Ale**      3.9 B      Copper-coloured, clean and smooth

**Westmorland Gold**      4.2 P/G      Crisp, flaxen-coloured, strong zest with fruity and hoppy nose

**Tag Lag**      4.4 BB      Golden spicy hop aroma, dry finish

**Chester's Strong & Ugly**      5.2 SB      Slightly fruity with balanced roasted malt and hop flavours

### BLUE MONKEY Nottingham      Start date: 2008

**Evolution**      4.3 P/G      Amber in colour, floral hop aroma bitter and hoppy, dry aftertaste

**Ape Ale**      5.4 SB      IPA using trio of American hops, to give resinous pine aroma

### BURTON BRIDGE Burton on Trent      Start date: 1982

**Eternal Triangle**      4.5 P/G      Golden hoppy beer with refreshing clean palate

**Thomas Sykes**      10.0 OB      Tawny / amber in colour, rich fruity spirited tastes - warming

### CAMBRINUS Mersey      Start date: 1997

**Herald**      3.7 P/G      Hoppy, grapefruit flavour & aroma

**Yardstick**      4.0 B      Dry with malt biscuit roastiness

**Endurance**      4.3 BB      Oakey aroma, underlying bitterness Smooth, malty, bittersweet aftertaste

**COPPICE SIDE** Heanor [NEW] Start date: 2011

Derby Blonde	4.0	P/G	Crisp, hoppy blonde beer
Deception	4.8	BB	Pale copper ale, deceptive first taste

**CUMBRIA LEGENDARY** Cumbria Start date: 2006

Melbreak bitter	3.7	B	Good body, generous use of hops
Dickie Doodle	3.9	P/G	Distinctive flavour of Cascade hops made with Loweswater yeast
Langdale	4.0	P/G	Fruity, refreshing, strong citrus taste
Loweswater Gold	4.3	P/G	Use three malts & German hops Bursting with tropical flavour
Grassmoor Dark	4.3	D/M	Dark, full of complex roasted flavours
American Invasion	5.0	SB	All American hopped pale ale, strong fruit and long bitter finish

**EVERARDS** Leicester Start date: 1849

Whakatu	3.7	SY	Light golden ale, crisp dry bitter finish. Hints of grapefruit & kiwi
Beacon	3.8	B	Pale amber Burton-style bitter
Sunchaser	4.0	P/G	Sweet, lightly hopped with some citrus notes, bitter finish
Tiger	4.2	BB	Mid-brown well balanced bitter, long bittersweet finish
Old Original	5.2	SB	Full-bodied, with a pleasant rich, grainy mouthfeel & long finish

**FULL MASH** Stapleford Start date: 2003

Dogger	4.2	P/G	Pale ale, loads of hops (4 varieties)
German Bight	4.3	BB	Pale ale, hoppy and bitter

**HARDKNOTT** Cumbria Start date: 2006

Light Cascade	3.4	P/G	A well-hopped light ale
Katylst	3.8	P/G	Sweet fruit, citrus tang, bitter & crisp
Interstellar Matter	3.9	D/M	Dark berry juices, hint of espresso, bitter chocolate finish
Continuum	4.0	SY	Blackcurrant & grape nose, juicy berry & lemon flavours, bitter finish
Cool Fusion	4.4	SY	Grassy nose with hint of sweet ginger, mild spicy flavour. Refreshing
Dark Energy	4.9	D/M	Dark, fruity, bitter and spicy
Infra Red	6.2	SB	Crystal malt balanced with US Cascade & Centennial hops, dry hopped

**HAWKSHEAD** Cumbria Start date: 2002

Windermere Pale	3.5	P/G	Yellow, melon hints, bitter aftertaste
Hawkshead Bitter	3.7	B	Slight elderflower aroma from Slovenian hops, long bitterness
Red	4.2	BB	Richly flavoured, lots of fruitiness

**HAWKSHEAD** (continued)

Lakeland Gold	4.4	P/G	Fresh fruity & hoppy, clean aftertaste
Brodie's Prime	4.9	SB	Rich, malty with a roasted edge then comes spiciness and fruit
Cumbrian 5 Hop	5.0	SY	Highly hopped, aroma of tropical fruit flavour from blend of US & UK hops

**LIVERPOOL ONE** Liverpool [NEW] Start date: 2010

Father Tom's Dark Mild	3.4	D/M	Dark Ruby, smooth to taste, coffee & caramel flavours
Kings Regiment	3.8	B	Copper-coloured malty bitter
Mersey Mist	4.0	SY	Pale wheat with hint of coriander
Ein Stein	4.5	P/G	German style lager

**LIVERPOOL ORGANIC [NEW]** Start date: 2009

Everyman's	3.6	P/G	Light session ale; notes of soft fruit
Liverpool Pale	4.0	P/G	Very light, bitter & grapefruit flavour
Joseph Williamson	4.0	B	Smooth malty traditional bitter
Ironmen	4.0	BB	
Higsons Best	4.1	BB	
24 Carat Gold	4.2	P/G	100% Gold hops, orange citrus finish
Best Bitter	4.2	BB	Intensely hopped, citrus finish
Honey Blond	4.5	BB	Subtle honey, hoppy, light malt tones
Josephine Butler	4.5	SY	Pale citrus lead by organic elderflower
Old Porter	4.5	SP	Spice notes with coffee, mellow finish
Russian Imperial Stout	7.9	SP	Burnt blackcurrant, liquorice, black treacle and coffee

**MARLPOOL** Heanor [NEW] Start date: 2010

Otters Pocket	4.0	B	Smooth amber ale
Scatty Ratty	4.4	BB	Pale, lightly hopped bitter, dry finish

**MERLIN** Sandbach [NEW] Start date: 2010

King's Ale	3.6	B	Tawny, full of taste & flavour, uses Fuggles & East Kent Golding hops
Merlin's Gold	3.8	P/G	Light, rounded floral citrusy flavour
Spellbound	4.0	BB	Full-flavoured & bitter, citrus aroma
Wizard	4.2	BB	Light in colour with strong aroma
Dragon Slayer	5.6	SB	Dark, complex flavour with blackcurrant afternotes

**MUIRHOUSE** Ilkeston Start date: 2009

Ruby Jewel	3.9	B	Ruby-coloured, malty beer with tastes of toffee
Magnum Mild	4.5	D/M	Rich, strong mild

**OFFBEAT** Crewe [NEW]

Start date: 2010

- Outlandish Pale** 3.9 P/G Pale ale, fresh lemony hoppiness
- Kooky Gold** 4.1 B Golden session beer, light bitterness
- Odd Ball Red** 4.3 BB Ruby red using Columbus hops to give spicy flavour & finish
- Way Out Wheat** 4.5 SY Cloudy wheat beer, sweet orange peel and coriander
- Out of Step IPA** 5.8 SP US style IPA well-hopped with citrus flavours, dry bitter finish

**OLD COTTAGE**

Burton on Trent

Start date: 2005

- Oak Ale** 4.0 B Tawny, full-bodied, sweet start then slight roast taste, dry hoppy finish
- Redwood** 4.6 BB Fruity, hoppy flavour, slightly malty background, subtle aftertaste

**TOWER** Burton on Trent

Start date: 2001

- Gone for a Burton** 4.6 BB Amber-coloured, well-balanced hop aroma classic Burton ale
- Imperial IPA** 5.0 SB Light Gold, citrusy flavour, good hop aroma

**WATERMILL** Cumbria

Start date: 2006

- Collie Wobbles** 3.7 P/G Slight citrus taste with dry finish
- Black Beard** 3.8 D/M Near black, very light body malty, bittersweet finish
- Bit'er Ruff** 4.1 BB Golden brown, intense hoppy bitterness, dry finish
- Wruff Night** 5.0 SP Pale, finely balanced, delicate fusion of citrus hops
- Dogth Vader** 5.1 SB Dark and powerful with dry bitter aftertaste

**WENTWELL** Derby [NEW]

Start date: 2011

- Derbyshire Gold** 3.9 P/G Light and zesty, light lemony zing and fresh hoppy taste
- Barrel Organ Blues** 4.5 BB Golden brown with a malty aroma

**WHIM with MARBLE** Hartington

Start date: 1993

- Utopia** 5.1 SB Big hop aroma, berry fruit flavours and lingering hop bitterness

**WORTHINGTON'S** Burton on Trent

Start date: 1744

- White Shield** 5.0 SP CAMRA CBOB \* award-winner on draught, fruity aroma, malt touches
- P2** 8.0 ST Huge range of tastes from full roast liquorice to dark toffee, molasses etc  
Fruit emerges blackberry then liquorice

\* Champion Beer of Britain

## CIDERS and PERRIES

Welcome to the Festival Cider and Perry bar. The main bar is located in the Great Hall with a second bar (selling different ciders and perries) in the Darwin Suite. Ciders are labelled in green and the perries in yellow

All been tasted on a 7 point scale from very dry through to very sweet, you may disagree, but it gives you a good start when ordering. Any special features, such as single apple / pear varieties or fermentation in spirit casks are also noted on the label. All the ciders and perries sold here are 'real' in the sense that they are made from 100% apple juice (cider) or 100% pear juice (perry); they are neither artificially carbonated nor served under gas pressure.

The bar staff will be happy to discuss the drinks with you and to give (small) tastes provided we are not too busy. Most of the cider and perry available here will have been made during the autumn of 2010 which fortunately was a bumper year for both apples and pears, so the quality available this year ought to be high. Go ahead, charge your glass and sample what is on offer.

### GREAT HALL - CIDERS

<b>Biddenden Bushels, Ashford, Kent</b>	<b>Med Sweet</b>	<b>6.0%</b>
A clear, very pale cider, from local culinary fruit		
<b>Burrow Hill, Somerset</b>	<b>Medium</b>	<b>6.0%</b>
Mid-brown fruity cider. Burrow Hill is well known for its cider brandy		
<b>Carey Organic, Herefordshire</b>	<b>Med Dry</b>	<b>7.0%</b>
Clean tasting, crisp organic from a rapidly expanding cider maker		
<b>Double Vision, Maidstone, Kent</b>	<b>Med Sweet</b>	<b>7.4%</b>
A clear, mellow Eastern Counties cider		
<b>Gwynt y Ddraig Black Dragon, Glamorgan</b>	<b>Medium</b>	<b>7.2%</b>
A mid-brown, full flavoured cider from Wales's largest cider maker		
<b>Hecks Port Wine of Glastonbury, Somerset</b>	<b>Med Sweet</b>	<b>6.5%</b>
A single apple variety cider, pinkish and delicate		
<b>Jollydale, Stamford, Lincolnshire</b>	<b>Med Sweet</b>	<b>6.5%</b>
Cider from a blend of varieties & culinary fruit <b>[New]</b>		
<b>Millwhites, Ditcheat, Somerset</b>	<b>Med Sweet</b>	<b>7.5%</b>
Dark brown cider fermented in a rum cask <b>[New]</b>		
<b>Naish, West Pennard, Somerset</b>	<b>Dry</b>	<b>6.0%</b>
Somerset farm cider as it was 50 years ago, untouched by progress		
<b>New Forest, Burley, Hampshire</b>	<b>Medium</b>	<b>7.0%</b>
A clear, mid-brown cider with a lingering finish		
<b>Perry Brothers, Dowlish Wake, Somerset</b>	<b>Medium</b>	<b>6.0%</b>
Clear, easy drinking cider from a large Somerset cider maker		
<b>Pickled Pig Porkers Snout, Cambridgeshire</b>	<b>Med Sweet</b>	<b>6.5%</b>
From maker with a fast-growing reputation		
<b>Rathays Old Goat, Herefordshire</b>	<b>Med Dry</b>	<b>7.1%</b>
Uses own orchard apples, planted by Bulmers in the 1960s		
<b>Sheppys, Bradford-on-Tone, Somerset</b>	<b>Sweet</b>	<b>6.0%</b>
Pale, fruity, easy-drinking cider from producer on Devon Border		
<b>Three Cats, Morley, Derbyshire</b>	<b>Sweet</b>	<b>6.7%</b>
Pale, sweet and with a slight sparkle, made with culinary apples		
<b>Torkard Two Bees, Hucknall, Notts</b>	<b>Med Dry</b>	<b>8.4%</b>
A small, craft cider maker using mixed cider apple varieties		

# CIDERS and PERRIES

## GREAT HALL - CIDERS (cont)

<b>Westons Old Rosie, Herefordshire</b>	<b>Med Sweet</b>	<b>7.3%</b>
A cloudy, ever popular cider from a very larger cider maker		
<b>Whin Hill, Wells-next-the-Sea, Norfolk</b>	<b>Med Sweet</b>	<b>6.5%</b>
An outpost of cider making on the North Norfolk coast		
<b>Winkleigh Autumn Scrumpy, Devon</b>	<b>Med Sweet</b>	<b>7.5%</b>
A clear, easy drinking cider with a slight sparkle		
<b>Woodthorpe Hall Ruby Suzie, Derbyshire</b>	<b>Medium</b>	<b>10.5%</b>
A small cider maker in N Derbyshire, the strength is not a misprint!		

## DARWIN SUITE - CIDERS

<b>Crone's Special Reserve, Norfolk</b>	<b>Medium</b>	<b>7.5%</b>
A clear, fruity organic cider. Classic Eastern Counties style		
<b>Gwatkin's Yarlinton Mill, Herefordshire</b>	<b>Med Sweet</b>	<b>7.5%</b>
A single apple variety, dark brown, bursting with flavour		
<b>Hancocks, South Moulton, Devon</b>	<b>Sweet</b>	<b>6.5%</b>
A clear, easy drinking cider made from their own apples		
<b>Hartlands, Tirley, Gloucestershire</b>	<b>Med Sweet</b>	<b>6.0%</b>
A hazy cider made by one of the real characters of the cider world		
<b>Swallowfields, Herefordshire</b>	<b>Medium</b>	<b>6.5%</b>
Pale and fruity from a fast growing cider maker using local fruit		
<b>Westcroft Janet's Jungle Juice, Somerset</b>	<b>Medium</b>	<b>6.0%</b>
A classic and highly popular Somerset farm cider		
<b>Wiscombe Suicider, Colyton, Devon</b>	<b>Medium</b>	<b>8.0%</b>
A dark, full bodied cider fermented in a rum cask		

## GREAT HALL - PERRIES

<b>Broadoak, Clutton, Somerset</b>	<b>Sweet</b>	<b>7.5%</b>
A smooth, sweet and highly quaffable perry		
<b>Double Vision Impaired Vision, Kent</b>	<b>Med Sweet</b>	<b>7.4%</b>
Very pale, easy drinking and deceptively strong		
<b>Gwynt y Ddraig Two Trees, Glamorgan</b>	<b>Medium</b>	<b>5.5%</b>
A delicate, golden perry with floral overtones		
<b>Hartlands, Tirley, Gloucestershire</b>	<b>Med Sweet</b>	<b>6.0%</b>
Pale, hazy full-flavoured with a lingering aftertaste		
<b>Newton Court, Herefordshire</b>	<b>Med Sweet</b>	<b>7.0%</b>
A slightly hazy, flavoursome perry from locally grown organic fruit		
<b>Olivers, Herefordshire</b>	<b>Med Dry</b>	<b>6.0%</b>
Crisp, clean perry with plenty of flavour and some bite		
<b>Swallowfields, Herefordshire</b>	<b>Medium</b>	<b>5.5%</b>
A pale, smooth perry largely from Blakeney Red pears		

## DARWIN SUITE - PERRIES

<b>Hecks Blakeney Red, Somerset</b>	<b>Med Sweet</b>	<b>6.5%</b>
A single pear variety from one of the few perry makers in Somerset		
<b>New Forest, Burley, Hampshire</b>	<b>Medium</b>	<b>7.0%</b>
A full-flavoured perry made from local fruit supplemented from Herts		
<b>Rathays, Herefordshire</b>	<b>Med Sweet</b>	<b>5.5%</b>
Delicate, slightly hazy perry from a small maker with own orchards.		



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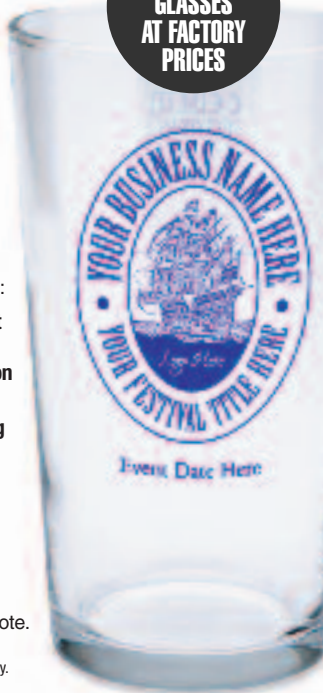
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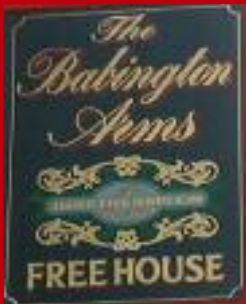
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## **11th Derby CAMRA \* WINTER FESTIVAL 15th - 18th FEBRUARY 2012**

Wed: Trade only 2 pm; public: 4.30 to 11

Thurs 12 to 11; Fri and Sat 11 to 11

*\* provisional - subject to budget approval*



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behind the Railway Station**

more information on:

**[www.derbywinterbeerfestival.co.uk](http://www.derbywinterbeerfestival.co.uk)**



**DERBY CITY PUB  
OF THE YEAR 2010**

**FALSTAFF  
FREEHOUSE**

74 Silver Hill Road. [www.falstaffbrewery.co.uk](http://www.falstaffbrewery.co.uk)

# The Alexandra Hotel

## Derby - 01332 293993



**FREEHOUSE**

3 mins from the Railway Station  
10 mins walk from City,

**Castle Rock Harvest Pale Ale**

plus min 6 guests, real cider + continental beers  
20p / pint discount for CAMRA members

**B&B Rooms from £30 / night**

Siddals Road, Derby, DE1 2QE - with private car park

[www.alexandrahotelderby.co.uk](http://www.alexandrahotelderby.co.uk)

# ENTERTAINMENT

## Wednesday Evening

6.30 - 11.00 Admission £3

**BO' DUDLEYS** (*rock, R&B, ragtime*)

**THE RIPLEY MORRIS MEN & BOW BELLES** (*foyer*)

## Thursday Midday

11.30 - 4.00 Admission £1

**BILL BAILEY** (*jazz*)

## Thursday Evening

6.30 - 11.00 Admission £5

**James Warner Prophecies** (*funky rock*)

Plus **PLEASE Y'SELF** (*skiffle*)

## Friday Midday

11.30 - 4.00 Adm £2

**BEN HOLDER QUARTET**

(*Grappelli & Reinhardt sounds*)

## Friday Evening

5 - 6.30 Adm £3 / 6.30 - 11.00 Adm £6

**The WAM BAM BAND** (*Soul*)

Plus **LI'L JIM'S BIG SQUEEZE** (*Cajun rock*)

*And in the Darwin*

**Lords & New Creatures** (*good time rock*)

## Saturday Midday

11.30 - 4.00 Admission £3

**BEN HOLDER QUARTET** (*Grappelli sounds*)

Plus **WHIP THE CAT** (*womens rapper*)

*And in the Darwin* **Little Giants & Friends**

(*country rock*)

## Saturday Evening

6.30 - 11.00 Admission £6

**KINGS of LYON** (*tribute*)

Plus **REVERB** (*pop rock covers*)

*And in the Darwin*

**Little Giants & Friends** (*country rock*)

## Sunday Midday

12.00 - 2.30 (admission free)

**BLUES TOWN** (*rock blues*)

It's all  
about the



[www.marstonspedigree.co.uk](http://www.marstonspedigree.co.uk)

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