

Ashover Brewery – Ashover

Font	3.8%
Pale hoppy session brewed with chinook & cascade hops.	
Poets Tipple	4.0%
A traditional copper bitter with full mouth feel.	
Littlemoor Citra	4.1%
A hoppy, pale, bright ale with a zesty citrus taste.	
The Fabrick	4.4%
Golden ale with a soft fruity flavour and well bodied mouth feel. Brewed with Simcoe and Cascade hops to give a crisp clear finish.	
Rainbows End	4.5%
American hopped pale ale.	
All Saints	5.5%
Wheat beer brewed with coriander seed and curacao orange peel.	
Butts Pale	5.5%
A strong pale ale in the style of a west coast IPA.	
Coffin Lane	5.0%
Rich, chocolatey stout.	
M Gyle 1000	7.4%
A celebration of our 1000 th brew. Big hopped IPA Mosaic, Citra, Simcoe & Amarillo hops.	
Raspberry Stout	8.5%
Special Birthday brew, celebrating the 10 th anniversary of the brewery made with real raspberries! .	
Barlow Brewery – Dronfield	
Bettys Blonde	4.0%
Light golden in colour, brewed with pale malts, hopped for subtle citrus & passion fruit flavours, clean crisp finish.	
Wakatu	5.0%
New Zealand style Pale Ale	
Batemans - Skegness	
Hooker	4.5%
A golden beer drunk in celebration of English Rugby. Brewed with mature crystallised malts and citrus hope to give a fresh crispness.	
XXXB	4.8%
Maris Otter malt, Goldings and Liberty hops, brewed to give a superb strong bitter with a complex palate	
Black Hole Brewery – Burton on Trent	
Milky Way	6.0%
A pale wheat beer, honey & banana nose, sweet, dry spicy finish.	

Blue Bee Brewery – Sheffield

Chinook Red	4.7%
American hopped red ale, using chinook hops to give a citrus grapefruit and pine like flavours, with a light biscuit sweetness from the malt body.	
Bristol Beer Factory - Bristol	
Bitter Kiwi	5.0%
New Zealand Pale Ale – packed with gooseberry & tropical fruit aromas.	
Burton Bridge Brewery – Burton on Trent	
Stairway to Heaven	5.0%
Gold medal ale – pale in colour with a distinctive hoppy aroma, smooth and easy drinking!	
Castle Rock - Nottingham	
Harvest Pale	3.8%
Pale blonde fresh citrus nose, delicate citrus, subtle & sweet tasting. Cascade Centennial and Chinook US hops.	
Screch Owl	5.5%
Juicy but balanced IPA. Pale amber with a fresh distinctive hip hop aroma, smooth citrus with a long hop finish. Brewed with US Cascade & Centennial hops.	
Dark Star – Sussex	
Hophead	3.8%
Extremely clean-drinking pale golden ale with strong floral aroma and elderflower notes from the cascade hops.	
Festival	5.0%
Chestnut bronze coloured bitter, with a smooth mouthfeel and freshness.	
Elland Brewery - Yorkshire	
Nettle Thrasher	4.4%
A copper coloured flavoursome ale, complex and fruity. Make with 6 malts and English Challenger & Bramley Cross hops, a smooth fruity character with a delicate blackcurrant aroma.	
Everards Brewery - Narborough	
Original	5.2%
Tawny copper full bodied ale with a strong fruity taste. Maris Otter malts, Fuggles, Challenger and Goldings hops.	
Hop Back Brewery – Salisbury	
Summer Lightening	5.0%
Terrific straw coloured beer with a fresh hoppy aroma and well-rounded malty flavour. Intense bitterness leading to a dry finish.	

Kelham Island - Sheffield

Easy Rider	4.3%
Pale ale, easy drinking with a full hoppy palate.	
Pale Rider	5.2%
The legendary golden hoppy pale ale.	
Mobberley Brewhouse - Cheshire	
Elysium IPA	4.7%
A fresh resinous hop character with a zing of citrus and a sharp bitter finish makes for a well rounded and dynamic session IPA.	
Moody Fox Brewery – Hlcote	
Cub	3.8%
English style bitter – session ale.	
Pale Tail	5.4%
A fresh pale ale, hoppy with grapefruit flavours and a bitter aftertaste.	
Naylor's Brewery - Keighley	
Gold	4.0%
Full bodied session beer with a crisp hoppy finish.	
Porter	4.8%
Strong black robust with bitter flavours, roasted barley and generous hopping to give a complex flavoured brew.	
Neepsend Brewery - Sheffield	
Triton	4.4%
Pale American style ale, tropical fruits , pine citrus flavours. Brewed with Citra, Cascade and Chinook hops.	
Passion of St Tibulus	4.5%
Passion Fruit New Zealand style pale ale with Marris Otter malt, and New Zealand Rakau hops.	
Newby Wyke Brewery - Grantham	
Bismark	5.6%
Cloudy German Weiss beer, blond in colour with banana and melon flavours on the palate.	
Oakhm Ales – Peterborough	
JHB	3.8%
Light gold in colour, dominated by citrus notes, hops and fruit on the nose, malt and bitter base. Dry hoppy finish with soft fruit flavours. Challenger and Mount Hood hops.	
Citra	4.2%
A light refreshing beer with pungent grapefruit, lychee & gooseberry aromas, leading to a dry bitter finish.	

Oakham Ales – Peterborough

Enough Rope 4.3%

Amber in colour - Bursting with tropical fruit and citrus flavours, powerful balanced bitter finish. Brewed with Simcoe, Mosaic & Chinook hops.

Pennine Brewing Company – North Yorkshire

Ale Trail 4.0%

Mahogany coloured with a rich creamy head. Subtle bitterness from English Golding hops with a lingering blackcurrant aftertaste.

The Pheasantry Brewery - Newark.

Aurora 4.8%

Refreshing golden ale with subtle fruit & citrus flavours and a spicy finish.

Raw – Staveley

Grey Ghost IPA 5.9%

Powerful American hopped IPA with citrus and grapefruit flavours. Smooth and deceptively easy to drink.

Salopian Brewery – Shrewsbury

Lemon Dream 4.5%

Bright gold wheat beer served bright and top fermented. Small amount of fresh lemon added to complement the citrusy flavours of the wheat malt.

Kashmir 5.5%

Elegant, strong IPA. Citrus, pine, tropical fruit flavours. Dry body with long lingering finish. Hopped with Citra, Riwaka and Saaz.

Sarah Hughes Brewery - Dudley

Dark Ruby 6.0%

Dark Ruby Mild combines a balance of intense colour and flavour, making it an award winning festival favourite.

Shiny Brewery - Derby

New World 3.7%

A golden citrusy big hitter in terms of flavour that drinks more like a 5% beer.

4 Wood 4.5%

A full bodied English Best Bitter.

Slaters Brewery - Stafford

Artic 4.8%

Ruby coloured beer brewed in the style of a German Alt beer, larger malt and German Tettnanger hops

Springhead Brewery – Nottingham

Roaring Meg 5.5%

Golden in colour a smooth classic IPA. Sweet citrus & honey aroma with a dry aftertaste.

Stockport Brewing Company - Cheshire

Ginger Tinge 4.2%

Ginger beer – copper in colour with plenty of flavour.

Thornbridge Brewery - Bakewell

Wild Swan 3.5%

White gold in colour, aromas of light bitter lemon, with a hint of hers and subtle spiciness, a great refreshing beer.

Kipling 5.2%

This wonderful South Pacific Ale has a great grassy note with kiwi fruit in abundance. Fruity mouth gives way to a great bitter finish.

Jaipur 5.9%

A citrus dominated Indian Pale Ale. Soft & smooth building to a massive hoppiness accentuated by honey, with an enduring bitter finish.

Tiny Rebel Brewery - Cardiff

Cwtch 4.6%

Red Welsh Ale – brewed with 6 caramel malts and 6 citrusy American hops!

Titanic Brewery - Burslem

White Star 4.5%

A light refreshing distinctly hoppy beer with a freshness that belies its strength.

Plum Porter 4.9%

Sumptuous – dark strong and well rounded. Flavoured with natural plum – a real plum of a beer! Gold Medal for speciality beers GBBF 201

Wreckage 4.2%

Full of dark fruits & spices, rich & malty with a sufficient hoppy finish.

Tollgate Brewery – Duffield

High Street 4.7%

A dark, strong smooth English bitter brewed with rich malts.

Welbeck Abbey - Worksop

Portland Black 4.5%

A rich smooth black beer with all the flavour of a porter, but without the weight. Smooth drinking with smoke, liquorice & burnt toffee flavours, and a distinct vanilla nose.

Cavendish 5.0%

Blonde beer – with the zing of grapefruit from the Cascade hops, balanced perfectly with the Maris Otter malts.

Farrier 5.5%

A robust version of Red Feather, superb bitterness with caramel tones

Beer Menu

Old Poets' Corner

Spring Beer Festival

2017

Thursday 16th to Sunday 19th
March

Entertainment

Thursday 16th - Open Mic Night Plugged In

Friday 17th - The Pitz - Classics

Saturday 18th - The Bar Steward Sons of Val Doonican –
Comedy Band

Sunday 19th - Chill Out Session

Where to find your Beer!

Ales from our guest breweries are on the 10 pumps on the main bar.

5 Ashover Beers are on the bar extension next to the main bar.

In the Marquee bar out in the car park, you will find our Cider bar and another 5 guest ales. We are running a hog roast on Friday night and all day on Saturday.

Food will be served as normal in the bar.
Table reservations on Friday & Saturday night will be in our upstairs dining room.

Beer listings are colour coded to help you decide what to try
Pale golden ales **Brown /red beer** **Stouts/milds/porter**

Please note that the beers listed will all be making an appearance during the weekend, but check the chalk boards to see what is currently available.

Hope you enjoy the Poet's 13th Spring Beer Festival...
All the best from John, Reza and the Team xx