Newark CAMRA Beer & Cider Festival
Beer List 2026

3 Brewers	*St Albans, Hertfordshire*		
Blonde	4.2%	Mosaic hops giving the beer a wonderful hoppy aroma and a refreshing smack of fruity citrusy flavours.	Pale/Straw
4T's	*Warrington, Cheshire*		
Chocolate & Fudge Stout	5.0%	Moreish English stout, prominent aromas and tastes of chocolate fudge, strong toffee, caramel, vanilla, cinder toffee, and roasted malts with a long drying finish.	Dark/Black
Detectives			
Abbeydale	*Sheffield, South Yorkshire*		
Winter	4.2%	A crisp and flavourful pale ale brewed with Ekuanot hops for an aromatic fruitiness and flavours of citrus and berries, plus a delicate herbal note in the finish.	Gold/Amber
Alter Ego	*Alfreton, Derbyshire*		
Mr Brown	4.2%	A traditional best bitter hopped with Fuggles for a subtle floral aroma to accompany the caramel / toffee malt base.	Copper/Mid Brown
Mantumbi	5.2%	Dark chocolate and orange profile. Smooth, rich, and creamy, underpinned by a subtle, sweet toffee base.	Dark/Black
Ashover	*Ashover, Derbyshire*		
Derbyshire Brew-nited	4.4%	Prominent grapefruit vibes and a bright citrus character. It features a clean, refreshing body that balances traditional English pale malt profiles with modern hop forwardness.	Gold/Amber
Spitewinter	6.5%	Deep brown winter warmer. Rich, comforting malt backbone with deep, warming qualities typical of the style, notes of dark fruits, subtle spice.	Dark/Black
Blue Monkey	*Giltbrook, Nottinghamshire*		
Cinder Toffee Stout	5.0%	A rich full-bodied stout with huge toffee aromas and delicious caramel undertones lingering nicely on the tongue, a crunchie in a glass!	Dark/Black
Mango IPA	4.5%	Brewed with Citra along with mango to deliver a perfectly fruity refreshing pint.	Gold/Amber
Brew York	*York, North Yorkshire*		
Hop Cat	3.9%	Brewed exclusively with Citra hops, bright aromas of grapefruit zest, ripe mango and hints of passion fruit. Balanced by a clean, refreshing bitterness. Very subtle haze.	Pale/Straw
Brewsters	*Grantham, Lincolnshire*		
Weizen Up	5.0%	A hazy wheat beer. A malt base of Pilsner & Vienna with wheat malt for mouthfeel and haze. Notes of clove and banana complimented with clementine notes from the Mandarina Bavaria hops.	Gold/Amber
Canterbury Ales	*Chartham, Kent*		
The Pardoner's Ale	3.8%	A light pale ale, honey notes giving way to spicy, orange & citrus hops.	Pale/Straw
Castle Rock/Arbor	*Nottingham, Nottinghamshire*		
Eastern Meadows	5.2%	Full-bodied & deliciously malty with notes of caramel, toasted biscuit, rich molasses and a whisper of dark cacao.	Copper/Mid Brown

Castle Rock/Brew York *Nottingham, Nottinghamshire*

Stout of Mind	4.3%	Maple, pecan and tonka bean milk stout.	Dark/Black

Caveman *Dartford, Kent*

Neolithic	4.1%	This beer has a straightforward malt profile and a refreshing hop kick. The hops are added in large quantities late in the boil to give this beer a great aroma.	Gold/Amber

Crich *Belper, Derbyshire*

Tenth of Never	4.8%	Double dry hopped hazy pale ale. Slight hint of pine from Chinook which is offset with masses of stone fruit from Superdelic and Nectaron with a dank Strata vibe to finish.	Pale/Straw
Beatbox	4.5%	American Pale with Vic Secret and Sabro hops. Light, crisp and highly refreshing on the palate.	Gold/Amber

Facers *Flint, Flinshire*

DHB	4.3%	Soft floral and citrus notes, while the Pacific North West hop adds fresh citrus, pine, and subtle tropical fruit. Crisp, refreshing with a clean aromatic finish.	Pale/Straw

Front Row *Brindley Ford, Staffs*

Arise Sir Kevin	4.3%	Smooth and pleasant. Hoppy with a slight floral fruity finish.	Gold/Amber

Grumpy Fish *Arnold, Nottinghamshire*

Fish Law	3.8%	Brewed using a blend of Bru-1, El Dorado and Citra hops. Notes of pineapple, mango, orange and juicy stone fruit with a crisp refreshing finish.	Pale/Straw

Harbwr *Tenby, Pembrokeshire*

Pia Whanga	4.2%	This hoppy pale ale is very light in colour but heavy on delicious flavours. Three types of New Zealand hops, provide strong flavours of lemon, lime and tropical fruits.	Pale/Straw
Trawlers' Dread	5.4%	A mixture of British and German malts combined with American Simcoe and Citra hops create a strong yet deliciously fruity flavoured beer, which is topped off a hint of a fresh sea breeze provided by Dulse seaweed plucked straight off the Pembrokeshire coastline!	Dark/Black

Horsforth *Leeds, West Yorkshire*

Nightcrawler	5.0%	A smooth, big-bodied stout that is slightly sweet, featuring classic notes of roasted coffee and chocolate.	Dark/Black

Kirkstall *Leeds, West Yorkshire*

Percolator	4.0%	Influenced by ‘breakfast stouts’ that combine the flavours of espresso coffee and oats.	Dark/Black

Left Bank *Llangorse, Powys*

Mynydd Du Stout	4.0%	This deep brown, opaque brew features prominent coffee and roasted barley aromas, complemented by malt undertones and subtle chocolate notes that add depth and richness.	Dark/Black

Lenton Lane *Lenton, Nottinghamshire*

Twist & Stout	5.0%	Deep, classic roasted grains derived from seven different malts. Sweet undercurrents, prominent notes of rich caramel and underlying sweetness.	Dark/Black
700	8.2%	A big-hitting IPA brewed with Nectaron, Talus & Strata hops for all the stone fruit vibes. Brewed to celebrate their 700th gyle.	Gold/Amber
Pale Moonlight	3.7%	Clean hoppy aroma paired with a light, pleasant fruitiness, a touch of maltiness, and distinct hints of lemon.	Pale/Straw

Little Brewing *Derby, Derbyshire*

Pudd	4.9%	A traditional dark porter brewed with all the classic dried fruits and spices you would expect in a festive Christmas pudding. Featuring prominent notes of roasted malt, dark chocolate, raisins, and holiday spice.	Dark/Black

Little Brewing/Buxton *Derby, Derbyshire*

Spice Road	4.2%	A light, crisp pale ale with an approachable malt backbone. Subtle pine, warming spice, and floral aromatics on the nose.	Pale/Straw

Loch Lomond/Jennings *Dumbarton, Dunbartonshire*

Nelson Lighthouse	4.7%	New Zealand hopped West Coast IPA, brewed in collaboration with the resurrected Jennings Brewery.	Gold/Amber

Lost Cause *Wakefield, West Yorkshire*

We Sent 500 Ravens	5.5%	Combines the crisp, hop-forward character of an IPA with a smooth, roasty, or chocolate/dark-malt backbone without heavy, cloying sweetness.	Dark/Black

Milestone *Cromwell, Nottinghamshire*

Poppy Fields	4.2%	Dark amber coloured bitter with malty fruity flavours and a lovey bitter finish.	Copper/Mid Brown
Dark Galleon	5.4%	Rich smooth premium ale with a subtle hint of black treacle and rum essence.	Dark/Black

Oakham *Peterborough*

Leonid	4.0%	Features a refreshing blend of lime and lemon citrus flavours, complemented by floral and herbal notes, a hint of spice, and a pleasantly bitter finish.	Pale/Straw

Only with Love *Abbotsford, West Sussex*

High Fives	4.5%	Big, hazy notes of tropical fruit including pineapple, passion fruit, orange, and mango.	Gold/Amber

Ossett *Ossett, West Yorkshire*

Triple Hop #11	4.0%	Unsurprisingly made with three types of hops: Cascade's red berry sharpness combines and contrasts with the lime and grapefruit of Topaz, while Enigma's sweet tropical notes bring another twist.	Pale/Straw

Pennine *Bedale, North Yorkshire*

Ghost Clipper	3.8%	Flavours of an IPA with citrus and tropical fruit flavours in a vibrant and lighter ABV style.	Gold/Amber

RedDog Ales *Lenton, Nottinghamshire*

River Dancing	4.8%	A luxurious and robust Irish Cream stout.	Dark/Black

Shivering Sands *Manston, Kent*

Castle Pale	4.5%	Has a touch of dryness, with a light sweetness, orange peel and a touch of apricot.	Gold/Amber

Stancill *Sheffield*

Secret Potion	4.0%	Plenty of zest thanks to the prominent Citra hop, pleasant floral aromas.	Gold/Amber

Tartarus *Leeds, West Yorkshire*

Cask Pantheon 007	5.5%	An English IPA, hopped with Endeavour. A classic bitter and hoppy pint.	Gold/Amber
Rainbow Serpent	5.8%	Thick & luscious stout brewed with lactose to produce a sweet, dessert like milk stout. Vanilla, chocolate, toffee, marshmallow and hazelnut were added during conditioning to give sweet flavours or a rocky road dessert.	Dark/Black

Tidal Range	*Neyland, Pembrokeshire*		
Pembrokeshire Dangler	8.0%	Paying homage to the local weather anomaly, "The Pembrokeshire Dangler." It features rich notes of toffee and dried fruit, designed to be a heavy, warming beer perfect for a cold winter night by the fire.	Copper/Mid Brown
Wizo Saison	4.8%	A citrusy tart saison, dry peppery base. Named for Wizo Flanderis who led the Flemish to West Wales around the 12thC. This is the none rhubarb version - very rare!	Gold/Amber
Tiny Rebel	*Newport, Wales*		
Hyper Nova	4.3%	Light-bodied and ultra-crisp, featuring zesty citrus, soft tropical fruit notes (such as peach and passion fruit), gentle hop bitterness, and a clean, refreshing finish.	Pale/Straw
Trig	*York, North Yorkshire*		
Spur	4.2%	Traditional British Best Bitter. English Maris Otter gives aromas of fresh toast & rich, nutty, biscuity flavours. UK Jester hops bring balance & a hint of modernity.	Copper/Mid Brown
Rover	5.0%	An American IPA with a spicy rye backbone, bringing a peppery rich body & characteristic red colour. Bright citrus and tropical notes from Citra are layered onto a pine and resinous bite from Chinook, and classic grapefruit zest from Cascade ties it all together.	Copper/Mid Brown
Two Dogs	*Crowland, Lincolnshire*		
Dave's Top Dog Stout	4.3%	Strong chocolate malt on the nose with the a powerful roast malt and dried fruit coming through on the palate.	Dark/Black
Warrington Ales	*Warrington, Cheshire*		
Bolt of Lightning	3.8%	Prominent hints of digestive biscuit, toffee, and sweet caramel balanced against a traditional, subtle malt backbone.	Copper/Mid Brown
Yorkshire Heart	*Nun Monkton, North Yorkshire*		
Snowstorm	3.7%	Seasonal winter pale ale. Brewed with Cascade and Willamette hops for a crisp, refreshing easy to drink beer.	Pale/Straw