



OFFICIAL
BEER LIST &
PROGRAMME

# CHESTERFIELD CAMRA IS PROUD TO PRESENT THE

# WINDING WHEEL DINCHESTIVAL





Visit our website at: chesterfield.camra.org.uk



### CHAIRS WELCOME

A warm welcome to the 2024 Chesterfield CAMRA Beer Festival









Chesterfield CAMRA Beer Festival started in 1998. The Winding Wheel is 100 years old this year. Opened in 1923 as a picture house, in 1938 it became The Odeon. In 1960 The Ballroom was painted red and turned into a nightclub. In 1981 the cinema closed. Café closed 1987 and Chesterfield Borough Council purchased it. It became The Winding Wheel, listed Grade 2 in 2000. The festival runs Friday and Saturday, two sessions each day. In the run up volunteers set up the festival: Protection for flooring, wooden stillage for barrels, stack barrels, clean all lines and pumps before fitting and finally tap the barrels ready for your consumption. The Function Room, upstairs, will feature breweries, over 100 years old, and still brewing.

You may have noticed our ticket arrangement - this is CAMRA`s own ticket agency, Tickty. On arrival your ticket will purchase entry, a glass (hire or buy), £5 beer token and a band (evening session only). We will be selling over 60 excellent cask beers, plus a fine selection of craft beers, cider, prosecco, gin, wine and some soft drinks. Food vendors are Fat Pig BBQ and Cheese Factor. T-shirts were kindly sponsored by Rail Ale and Resting Devil Brewery. The Festival Committee would like to thank all our Sponsors and customers. Plus a big thank you to the volunteers who make the festival possible. The nominated charity for this year is Edale Mountain Rescue.

**Steve Monaghan - Chesterfield CAMRA Chair** 



# Chesterfield CAMRA Winding Wheel Beer Festival BEER LIST AND TASTING NOTES

#### **AUDITORIUM BARS LOCATED ON GROUND FLOOR - STILLAGE BAR**

BREWERY	BEER	ABV	STYLE
Durham	Alichino	3.9%	Pale
Durham - Made with harlequin hops from the Farama Hop Development			
Durham	Plum Saison	4.5%	Amber
Durham - Unfined hazy, fresh r	ipe plum farmhouse yeast producing	g a fruit flavoured Be	elgian style taste
Dolomite	B.B.F	4%	Amber
Langworth - Best bitter forever,	toasty warming caramel and crystal	l malts with English g	grown hops
Dolomite	Showtime	4.5%	Pale
Langworth - Hazy pale , brewed	d locally with citrus hops		
Eyam	Doctors Orders	4.9%	Dark
Great Hucklow - Cherry Bakewe	ell stout, with a bitter backdrop from	hops	
Eyam	Plague	4.8%	Dark
Great Hucklow - Traditional En	glish stout using dark malts for a clas	ssic taste	
Ferry Ales (FAB)	Just Jane	3.8%	Amber
Lincoln - Layers of malt and ho	ps with intense fruity finish		
Front Row	Touch	4.1%	Pale
Congleton - Delicate pale with l	hops sourced from wallabies, this mo	odish beer is a real "F	Hooker"
Leatherbritches	Lemongrass & Ginger	3.8%	Pale
Smisby, Ashby de la Zouch - Wi	nner of Beer of the Festival 2023. Ses	sion ale, crisp and re	efreshing
Leatherbritches	Black Forest Bock	6%	Dark
Smisby, Ashby de la Zouch - Germ	an style bock, brewed with bohemian m	alts, dark colour with h	hint of black cherry
Lenton Lane	200 Not Out	6%	Pale
Nottingham - Strong hoppy bee	er brewed to celebrate their 200th gy	le	
Liquid Light	Less Dangerous	4.5%	Pale
Nottingham - Hazy, doubled dr	y hopped with citrus & mosaic hops,	fruity, citrusy aromo	ל
Liquid Light	Wizard of Finance	4.2%	Amber
Nottingham - Best little classic :	style with a blend of bread buscuity l	noney notes	
Lords Brewing Co.	A Winter Rambler	6%	Amber
Huddersfield - Traditional stro	ng ale, ideal for warming hop after b	eing caught out in th	ne cold
Moors	Revival	3.8%	Pale
Bristol - Modern classic, Vegan	friendly Pale		
Muirhouse	Pirates Gold	4.5%	Amber
llkeston - Bitter packed with ad	miral hops		
Munyards	My Father	4.2%	Amber
Louth - Traditional ales pays h	omage to a classic brew, boasting ric	h malty flavour	
Nail Makers Brew. Co.	Anvil	4.5%	Dark
Barnsley - A rich dark porter wi	th chocolate malt		
Nail Makers Brew. Co.	Plum Porter	4.4%	Dark
Barnsley - Sweet infusion of fre	sh plums balanced again a nutty cho	ocolate flavour	
Night Jar	To the Winchester	4.4%	Amber
Hebden Bridge - Blend of 5 malts and English hop with a toasted nutty flavour			
Only with Love	Starlight Stout	4.9%	Dark
Uckfield East Sussex - A lovely malt bill gives notes of chocolate and molasses with a hint of coffee			
Orkney	Northern Light	4.1%	Pale
Strommes Orkney - Citrus flavour combined with hints of fresh bread giving a hoppy aftertaste			

## Chesterfield CAMRA Winding Wheel Beer Festival BEER LIST AND TASTING NOTES

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BREWERY	BEER	ABV	STYLE
Ossett	Superdelic	4.1%	Pale
West Yorkshire - New brew with NZ hops, a playful beer with red fruit, candy, citrus and tropical fruit characteristics			
Peak Ales	Chatsworth Gold	4.6%	Pale
Bakewell - Delicate sweetness, i	made from Honey from the Chatswor	rth Estate	
Peak Ales	NEIPA	4.7%	Pale
Bakewell - Hazy tropical NZ IPA	with notes of melon, pineapple and	peach	
Resting Devil	Kaldi	5.2%	Dark
Chesterfield Arms - Complex co	ffee stout, malt bill with brown, black	k chocolate and roas	ited barley
Resting Devil	Tommyknocker	5.5%	Pale
Chesterfield Arms - Pale ale wit	h floral notes and a citrus burst		
Salt	Suede Stout	4.1%	Dark
Saltaire - Silky smooth with a exte	nsive malt bill producing a delicious aro	ma of roasted barley, o	chocolate and coffee
Swannay	Chance your Arm	3.8%	Pale
Orkney - Classic Maris otter ma	ılts and choice international hops		
Temper Brew. Co.	Wild Light	4.6%	Pale
Dronfield - New beer, NZ Pale A	Me		
Tindall	Big Red Sky	4.3%	Dark
Norfolk - Dark America Red Ale			
Three Acres	Blood Orange	4.9%	Pale
Uckfield - US Hops and fresh bl	ood orange peel added resulting in a	i juicy and citrusy Al	PA
Torrside	Grubby Bastard	6.1%	Dark
New Mills - Rich chocolate body	with a hint of smoky for a perfect w	inter pint	
Townes	Speedwell	3.9%	Pale
Speedwell Inn, Staveley - Sessio	n beer, initially sweet, long, lightly as	tringent aftertaste	
Whim	Big 3 IPA	5.9%	Pale
Buxton - Deliciously hoppy IPA			
Whim	Flower Power	5.3%	Pale
	d intense citrus flavour and dry finisi	h	
Wilson of Waslow	Thor	4%	Pale
Buxton - Session Pale Ale			
Wilson of Warslow	Kinsley	4%	Dark
Buxton - Smooth traditional session stout			
Zapato	Open Eyes	3.4%	Dark
Huddersfield - Dark mild with coffee made from Darkwoods Coffee to give flavours of dried cherry			
and chestnut			

# BEER LIST IS CORRECT AT THE TIME OF GOING TO PRESS AND MAYBE SUBJECT TO CHANGE. CHESTERFIELD CAMRA RESERVES THE RIGHT TO CHANGE THE BEER SELECTION ON THE DAY.

PLEASE use Whatpub.com to score beers at this festival. We apologise if you feel cold, this is so we can try and keep the beers at optimum temperature. If you have any allergies please inform the bar staff who will be able to help, most beers have wheat and barley ingredients.

### Chesterfield CAMRA Winding Wheel Beer Festival BEER LIST AND TASTING NOTES

**GROUND FLOOR - THORNBRIDGE AND CRAFT BEER BAR** 

Woodfordes

Woodfordes

Norfolk - Fresh, zesty rich amber ale

BREWERY	BEER	ABV	STYLE	
Thornbridge	Brother Rabbit	4%	Pale	
Bakewell - Citrus hop aroma, d	ry and fruity with a gentle bitterness			
Thornbridge	Crackendale	5.2%	Pale	
Bakewell - Tropical fruit aroma	aroma with a bittersweet balance			
Thornbridge	Jaipur	5.9%	Pale	
Bakewell - Citrus dominated In	Bakewell - Citrus dominated Indian Pale Ale, over 100 worldwide awards			
Glen Affic	Tart & Typhoon	4.6%	Pale	
Birkenhead - Passion fruit and	Mango Sour			
Heist	Speed Lager	5.5%	Pale	
Sheffield - Sabro hopped dry la				
Heist	Reyt Good Stout	4.3%	Dark	
Sheffield - Deep in colour, irres	istible stout			
Lords	Sleeper Lager	4%	Pale	
Huddersfield - Lightly hopped, crisp and clear				
Salt	Jute	4.2%	Pale	
Saltaire - Hazy with Australian	& American hops for a crisp light ses.	sion IPA		
Salt	Motuekaks	4.7%	Pale	
Saltaire - New England IPA, tro	-			
Thornbridge	Green Mountain	4.3%	Pale	
Bakewell - 4 hopped light haze	soft bodied			
Thornbridge	Lukas	4.2%	Pale	
Bakewell - Crisp bavarian helles lager				
Thornbridge	Quiet Storm Chinook	5.5%	Pale	
Bakewell - Spicy, piney importing crisp and clean citrus notes				
Thornbridge	Salted Caramel Porter	4.5%	Dark	
Bakewell - Sweet and salty roasted malt character to keep well balanced				
Titanic	True Stout	4.5%	Dark	
Bursham, Stoke - Traditional well balance stout				
Woodfordes	Voltage	4.5%	Pale	
Norfolk - American hops bring out tropical, citrus, floral and pine aromas				
WOODFORDES BAR				
Woodfordes	Nelsons Revenge	4.5%	Amber	
Norfolk - Classic bitter with 5 varieties of hops				

4.5%

3.8%

Pale

Amber

**GIN BAR IN FUNCTION ROOM:** A SELECTION OF GINS AND A COUPLE OF RUMS ARE AVAILABLE

Volt

Norfolk - Tropical, citrus, floral and pine aroma with American hops

Wherry

GROUND FLOOR - CIDER BAR			
BREWERY BEER ABV STYLE			
Abrahalls (Celtic Marches) Ruby Tuesday 4% Medium			
Herefordshire - Fresh aroma of raspberries combined with notes of fresh pressed apples			
Abrahalls (Celtic Marches) Pear 4% Sweet			
Herefordshire - Pulped pear, English style Perry			
Ashover Apples and Pears 6% Med/Sweet			
Ashover - A full juice, unpasteurised, unfiltered cloudy sweetened with 100% pear juice			
Ashover Pippin 6% Med/Dry			
Ashover - 100% hand picked apples locally and ancient cider apples from Hereford, light fruity with a sharper finish			
Ashover Strawberry Pippin 4% Sweet			
Ashover - Traditional cider, sweetened with 100% strawberry juice			
Broardoak Pear & Chilli 4% Med/Sweet			
Somerset - Perry with a kick			
Broadoak Purple Haze Dark Fruits 4% Med/Dry			
Somerset - Red & black fruits blended with cloudy cider			
Gwynt y Ddraig Black Dragon 7.2% Med/Dry			
Wales - The legendary Black Dragon, drink with caution			
Gwynt y Ddraig Two Trees Perry 4.5% Medium			
Wales - A pale fruity Perry with a hint of honey on the palate			
Henry Weston Vintage 8.2% Med/Dry			
Herefordshire - Refreshing medium dry cider, rich with fruit			
Henry Weston Tropical Cloudy 4% Med/Sweet			
Herefordshire - Refreshing cider with infused pineapple and coconut			
Lilley's Bee Sting Perry 6.8% Sweet			
Somerset - Fresh tasting with a wonderful pear aroma			
Lilley's Lemon and Lime 4% Sweet			
Somerset - Blend of citrus fruit and crisp Somerset cider to awaken your taste buds			
Seacider Marmalade 4% Sweet			
Somerset - Made with Seville oranges freshly pressed			
Thirstly Cross Whiskey Cask 6.2% Med/Dry			
Scotland - Perfect marriage between Scottish cider and single malt whiskey			
FUNCTION ROOM BAR LOCATED ON FIRST FLOOR			
Adnams Ghost Ship 4.5% Pale			
Southwold Est. 1890 - Citrus pale ale, with rye and cara malts			
Batemans XXXB 4.8% Amber			
Wainfleet Est. 1874 - Bitter with a complex palate, hope character balanced by a maltiness finish			
Brains Reverend James 4.5% Amber			
Cardiff Est. 1882 - Original recipe from 1885, rich well balanced with a malty flavour			
Fullers London Pride 4.1% Amber			
London Est. 1845 - Sweet, biscuit and dried fruit notes, crystal malts, rich and smooth			
Greene King IPA 3.4% Amber			
Bury St Edmunds Est. 1799 - Fresh dry hops, herbal character with crystal malt and little black malt for a dry finish	1		
Marstons Pedigree 4.3% Amber			
Burton upon Trent Est. 1834 - Brewed with Burton water, biscuity malt, spicy, hopped at end for a light fruitness	S		
Shepherds Neame Spit fire 4.2% Amber			
Faversham Est. 1698 - Kentish hops, bitter orange marmalade flavour on top of a sweet biscuit and			
caramel malts for a dry finish			

FUNCTION ROOM BAR LOCATED ON FIRST FLOOR				
BREWERY	BEER	ABV	STYLE	
St Austell	Anthem	3.8%	Pale	
	prings mango, peach, apricot and mo			
Timothy Taylors	Landlord Dark	4.3%	Dark	
	k beer, fruit, toasted aroma with hin			
Theakston's	Old Perculiar	5.6%	Dark	
	with a rich fruity flavour with a hint		and banana	
Wadworth	6X	4.1%	Amber	
	it character emerge on the palate wi	1 1		
Wells	Bombardier	4.1%	Amber	
		11170		
Beajora Est. 1876 - Fruity arom	a, rich malty taste, tangy fuggle hop.	s ana sultana jruit ji	TIISTI	
BA	LLROOM LOCATED ON SECON	ND FLOOR		
Alter Ego	Incognito	5.8%	Pale	
	nnial, Mosaic hop, citrus and pine al		Tuic	
Aldwark	Hare on the Hill	4.6%	Pale	
Matlock - Hoppy golden ale	Trace on the rilli	4.070	1 aic	
Aldwark	Frankenstein Stout	5.4%	Dark	
1 1	f flavour, strawberries, liquorice, citro		-	
Ashover	Elderflower	4%	Pale	
	and-picked elderflowers for a true eld	11.4	raie	
Ashover	Littlemoor Citra	4.1%	Pale	
Clay Cross - Crisp, pale, clean a		4.1%	Pale	
Bakers Dozen	Electric Landlady	5.1%	Pale	
	hopped with mosaic bursting with t		Pale	
Black Iris	Endless Summer	4.5%	Pale	
	osaic & simcoe with subtle pineappl			
Black Iris	Snake Eyes	3.8%	Pale	
	ith juicy tropical notes and a citrus k		Dala	
Blue Monkey	Infinity	4.6%	Pale	
	hops, giving a traditional taste	4.40/	D-I-	
Blue Monkey	PG Sips	4.1%	Pale	
	ensely hoppy beer with fruit aroma	4.50/	D. J.	
Brampton	Stout	4.5%	Dark	
-	ntensely satisfying tradiotnal stout	4.40/		
Brewsters	Decadence	4.4%	Pale	
	ty hop palate lkeadint to a herby fin			
Brunswick	Triple Hop	4.1%	Pale	
	es giving you a hoppy dry finish			
Castle Rock	Harvest Pale	3.8%	Pale	
-	ing ale with crisp citrus character			
Castle Rock	Screech Owl	5.5%	Pale	
9	op finish, brewed to export strength			
Collyfobble	IPA Up	5.2%	Pale	
Barlow - New beer, brewed in a				
Dancing Duck	Ay Up	3.9%	Pale	
Derby - Subtle malt and flora notes matched with citrus hops to give a dry finish				
Dancing Duck	Abduction	5.5%	Pale	
Derby - A myriad of tropical fru	Derby - A myriad of tropical fruit flavours, enjoyable hoppy bitterness for a very clean finish			













#### THE ROSE & CROWN

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### SPRING VIBES & LOTS OF BREWING GOING ON!

THE BRAMPTON BREWERY TEAM ARE READY FOR SOME SPRING SUNSHINE & WE ARE LOOKING FORWARD TO BRINGING YOU SOME LOCALLY BREWED REAL ALES.

ALL OF OUR BEERS ARE AVAILABLE TO BUY OVER THE BAR AT ONE OF OUR FOUR TRADITIONAL PUBS OR IN OUR WELL STOCKED SHOP, IN THE HEART OF BRAMPTON!

A LOCAL BEER DELIVERY SERVICE IS IN OPERATION, PLEASE CALL FOR DETAILS

OUR VENUES ARE PROUD SUPPORTERS OF LOCAL LIVE MUSIC! CHECK OUT OUR SOCIALS FOR MORE INFORMATION

### **BEER... DONE REYT!**





#### THE GLASS WORKS

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