

 @cbf_beerfest
 /cotswoldbeerfest

POSTLIP HALL
WINCHCOMBE
GL54 5AQ

Friday 17th - Sunday 19th July, 2026

THE 48TH
BEER
FESTIVAL
POSTLIP HALL & TITHE BARN



Beer is great, cider
and perry are great,
and festivals should
be a fun place for
everyone to enjoy
them.



Campaign
for
Real Ale

Everyone attending a
CAMRA festival is
expected to abide by
our Festival Code of
Conduct.



Find our Festival
Code of Conduct
online at
[camra.org.uk/
code-of-conduct](http://camra.org.uk/code-of-conduct)



Let us know how we're
doing at
[camra.org.uk/feedback
-and-complaints](http://camra.org.uk/feedback-and-complaints)



Welcome to the 48th CAMRA Cotswold Beer Festival

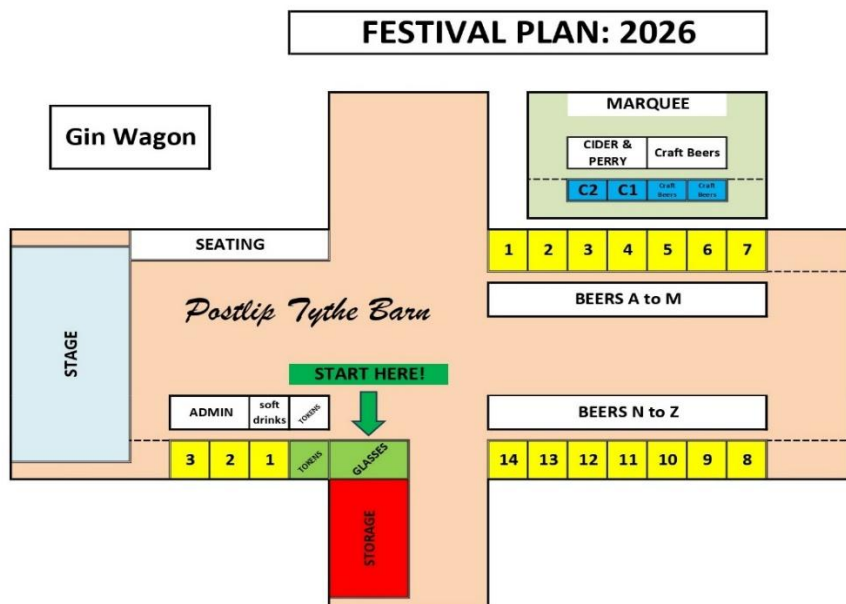
The Campaign for Real Ale and Postlip Hall Association proudly present the 48th Cotswold Beer Festival. One of the longest running CAMRA beer festivals in the same venue. We have learned from last year when the beer ran out too soon and increased the number of casks this year with some popular ones held back for Saturday afternoon. Details of the 112 beers and 45 ciders on offer this year can be found in this programme. The programme also has details of the food offerings, the entertainment on offer on Friday and Saturday and everything you need to know for an enjoyable festival.

CAMRA membership offers free entries to festivals fully run by CAMRA. As a joint festival we can't offer fully free admission but if you are a member CAMRA entry now gives 2 days access for the price of one. So if you are here on Friday why not come back tomorrow.

The organising committee would like to thank all the volunteers who have worked at this year's festival behind the bars, front of house and many other roles. Without their help we would not be able to hold the event.

Thanks to our sponsors **NFU Mutual** and **Clyde & Co.**

Finally, a big thank you to all of you who attend the festival as without you there would not be one.



What You Need to Know

If this is your first visit to the festival or you've been many times before here's the important stuff.

GLASSES

Exchange your glass voucher for one of our souvenir glasses at the front door of the barn. This is yours to keep for the festival. Take care of your glass, If you break your glass you will need to buy a replacement. If you bring Friday's glass to a Saturday session you can claim a free half pint instead. This does not apply if you have bought a weekend ticket as the discount has already been applied. **WE DO NOT OFFER REFUNDS ON FESTIVAL GLASSES.** Bags will be available on exit for you to take away your glass.

BUYING YOUR DRINKS - STRIKE THROUGH CARDS

We use strike-through token cards for all purchases of beer, cider and soft drinks. Cards cost £5 or £10 divided into 10p tokens and can be bought with cash or credit/debit card from the Token stand in the marquee or outside before we open. Please note we can not accept £50 notes. **The tokens can be used on the BBQ but cannot be used for the food trucks or gin bar.**

TOKEN REFUNDS

Cash only refunds for unused parts of Token cards in multiples of £1 can be obtained from the Token stand until 15 minutes after TIME is called. However, why not deposit your unused cards in the Token Aid box on the Token stand or at the door as you leave. The value of these will be donated to charity. (See page 8)

WRISTBANDS

Admission to and from the barn is being controlled by wristbands. Please wear the wristband provide throughout your time at the festival. Beer and cider will only be served to people wearing wristbands.

BEER, CIDER AND PERRY

This year the beers are arranged along the two sides of the barn in alphabetical order by brewery (A is by the exit to the marquee and Z is by the main entrance). The casks are prominently labelled with the brewery, beer name, style and price.

This Ciders and Perries and craft beer fridge selling chilled bottles and cans are in the outside marquee.

A full list of all the cask beers, ciders and perries can be found later in this programme. We can not guarantee all beers and ciders will be available through out the festival however this year we have duplicated some of beers

and the second cask will be opened on Saturday afternoon. Once a beer is sold out it is gone.

Cask beers, ciders and perries are sold in pint and half pint measures. **We only serve beer and cider in Cotswold Beer Festival glasses** which have both pint and half pint lines.

DUE TO CHANGES IN BEER DUTY LAWS WE ARE NOT ABLE TO SERVE DRAFT BEERS & CIDERS TO TAKEAWAY.

LAST ORDERS

Last orders will be called during the final 15 minutes before we close and serving will stop promptly at 11pm on Friday and 9pm on Saturday. Please drink up and leave quickly if only for the sake of our helpers who will have to clean and tidy the barn before they can go home.

GLOUCESTERSHIRE BEER OF THE YEAR

On Friday afternoon, a dedicated panel of judges, led by Leigh Norwood, tasted all the festival beers from Gloucestershire brewers and decided the best. Keep an eye out for the Gold, Silver and Bronze winning beers.

BEER OF THE FESTIVAL

The beer of the festival will be decided based on the first firkin to sell out. Sorry if you are at the late Saturday or Sunday sessions as the winner will not be available. Last year's winner Clavell & Hind Blunderbus sold out on Saturday afternoon.

SOFT DRINKS

Soft drinks including locally produced apple juices are available from the stand in the barn. Designated drivers can obtain free soft drinks - just ask at the stand.

FOOD

A wide variety of food is available from the Postlip Barbeque and our visiting food trucks. Full details on page 23. Crisps and snacks are available from the soft drink stand.

GIN & PROSECCO

For the non beer and cider drinkers we have a gin and prosecco bar operated by our friends from "Sibling Distillery". This can be found just outside the barn.

T-SHIRTS

Our T-shirts and Polo shirts are available to buy from the CAMRA stand.

SMOKING

Smoking is not permitted in the barn or marquees. Vaping in those areas is not strictly illegal but is discouraged. Please do not dispose of vapes in the general waste bins.

YOUNG PERSONS

If you are lucky enough to look under 25 you can prove your age at the door and receive a wrist band to avoid repeated checks at the bar.

CHILDREN & DOGS

Well-behaved children and dogs under good control are all welcome on Saturday and Sunday (but do not let children run barefoot or paddle in the stream due to the risk of broken glass). **Children and dogs are not allowed on Friday.**

BEER LANYARDS

As beer glasses at CAMRA festivals are made from glass, not plastic there is a clear danger of injury to users. As a result, lanyards designed to hold glasses CAN NOT be sold or used at CAMRA festivals for health and safety reasons.

PHOTOGRAPHY

Photographers may be taking photos, and attendance at the festival gives consent for photos to be taken and used (unless individuals make themselves known to photographers).

ENTERTAINMENT

We have a variety of music entertainment for you this year and the main entertainment will be on the stage in the Tythe barn.

Outside on Saturday there is entertainment for all the family.

See page 24 for full details.

THE FESTIVAL SITE

The Tithe Barn, which dates back to at least the 15th century, is the focal point of the Festival. Postlip Hall, the large house at the top of the grass bank, is about 400 years old and is divided into several family apartments. The hall is NOT open to Festival visitors.

The grounds in front of the hall and the Tithe Barn are open to Festival visitors. These are the areas shown in green on the plan. The grassed areas may be used for Picnics but please pick up any litter. The brown area is private drive that can be crossed but please keep clear when possible. The areas shown in grey are out of bounds. Please observe the 'Private' signs that show the boundaries.

Please note that the woods and fields adjacent to the barn are private as is the drive beyond the barn. **Please do not Trespass.**

The floor of the barn is cobbled and uneven and can present a trip hazard take care especially if the floor is wet.

There are marquees at the rear and side of the barn to provide shelter in case of rain.

Toilet facilities are provided in a separate block at the side of the barn.

Free drinking water is available from a tap on the outside corner of the barn nearest the toilets.

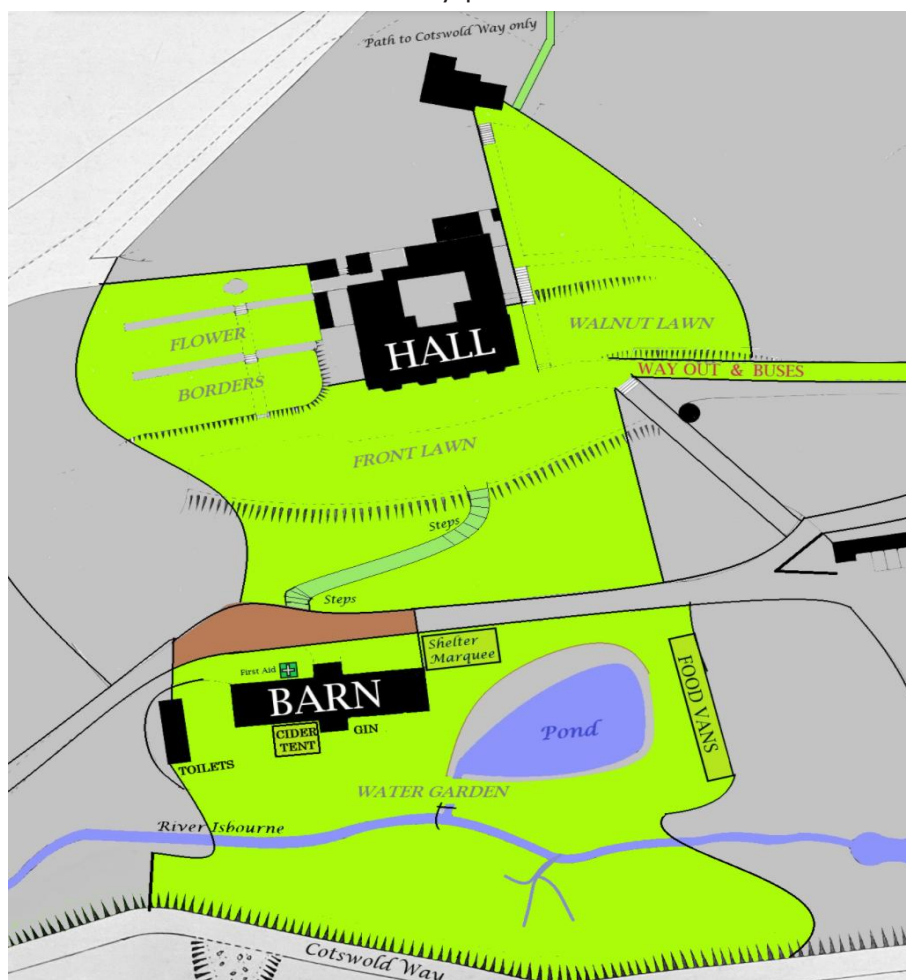
No telephone is available to visitors except in an emergency.

There is no public wifi access at the festival

First Aid is available by the main entrance to the barn.

Lost Property may be handed in and claimed at the CAMRA Stand.

We have stewards from CAMRA's Team Tango, wearing bright orange T-shirts. Feel free to alert them to any problems.



CHARITIES

The money raised by Token Aid this year will be divided between the following Charities:-



GREAT WESTERN
Air Ambulance Charity

Great western Air Ambulance Charity who provide emergency care to people who are in a state so critical that they require the specialist skills of our team at the scene of the accident or medical incident. Though they are part of the

regional 999 response service and work closely with NHS hospitals, they are a charity funded by local people just like you. GWAAC saves lives across Bristol, Bath and North East Somerset, South Gloucestershire, Gloucestershire, North Somerset and parts of Wiltshire. Without you, they couldn't do it. It's your support that allows them to keep the air ambulance going, so our team can keep saving lives.



Macmillan has spent more than 100 years helping people living with cancer. From the moment someone is diagnosed with cancer, they're there with all the information, support

and guidance they need, to help everyone with cancer live life as fully as they can. Right now, cancer care isn't fair across the UK and there are unacceptable differences in the care and support people are getting. Some people aren't getting the treatment or support they need because it isn't available where they live, or it is only available for certain types of cancer. Macmillan are doing whatever it takes to help more people with cancer get the best care the UK has to offer, whoever and wherever they are.

Please consider leaving any unused beer tokens in the token aid box when you leave.



CAMRA is the Campaign for Real Ale, which seeks to protect and increase the availability of traditional cask beers, ciders and the pubs which form such an important part of our heritage.

JOIN CAMRA TODAY at the CAMRA stand and receive TWO FREE PINTS at the Festival

Already a member? Why not get involved with your local branch.

www.cheltenham.camra.org.uk
www.midgloucestershire.camra.org.uk

THE CASK BEER LIST

This year's bars in the iconic tithe barn are serving beers from our Gloucestershire breweries; some 18 local breweries and 34 beers. We have 2 beers from every brewer who offered them.

The winners from our annual Gloucestershire Beer of the Year competition, judged just prior to opening, will be available for you to sample.

Alongside the Gloucestershire brewers we have a range of beers from across the country.

We are also proud to present you a range of categorised as "Speciality Beers – Differently Produced" we've been judging for a round of the CBOB National competition.

Our very own Mills Brewing, based in Stroud and one of the countries leading and most exciting breweries, have produced our Festival Special beer - Biere de Coupage. A spontaneously fermented beer available in cask for the very first time and a festival exclusive.

Our beer heritage is represented by Jaipur from The Union; produced on a unique and almost extinct brewing system. We also proudly present the first beer from a new brewery ; the only other to rescue the revered Union brewing system.

Also available for you is a Stout; robust, complex and velvety served from our special wooden cask; taste the difference.

As well as fruit beers and the hop-forward Pale Ales and IPA's you can try a selection of British classic ales, namely Theakston's Old Peculiar, Fullers ESB and Bass.

We hope you enjoy and love your beers as much as we do.

A Selection of 5 Leading Beers Will Be Opened on Saturday at 5 pm.

CAMRA's LocAle symbol  has been used to mark Gloucestershire breweries, and any brewery within 30 miles of Postlip.

Beers are categorised according to CAMRA's 12 styles of beer. The different beer styles is clearly colour coded in the chart on page 14, programme description and on the barrel signs behind the bar.

"Speciality Beers – Differently Produced" beers are those which either add ingredients, or use significantly different techniques of production, which dominate the appearance or flavour of the beer, rather than just complementing it.

Differently produced speciality beers are those which use techniques such as lagering, souring and wood-aging.

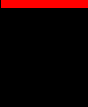
Lagers are bottom-fermented using a different yeast to ales, and stored

(lagered) for weeks or even months at low temperature. They include Pilsners, which range from light to noticeably bready malt, with peppery hop flavours. Vienna lagers are amber in colour and have a clean malty character and some hoppy bitterness. Dark lagers are brown to black and have chocolate and coffee flavours with some sweetness and a little fruit.

Wheat beers are included in this category as the method of production is significantly different. Typically, yellow or gold in colour, they can be dark, will usually be hazy or cloudy and have estery clove and/or banana flavours and aromas.

Sours are usually fermented using wild yeasts, or yeasts other than the standard *Saccharomyces brewers'* yeast, which generally give a prominent acidity to the beer. Lambics and guezes use *Brettanomyces* yeast, whereas Goses (typically salty or spicy) use lactobacilli and have a 'funky' character. Kettle sours use enzymes in the brew to give acidity.

Allergens: Unless the term "Gluten Free" is included in the description it must be assumed that all the beers contain gluten derived from barley and/or wheat. Vegan friendly beers are marked with  and will be unfined. Lactose shown where known. Please ask about any allergens which are not mentioned. Full allergen information at the CAMRA stand.

CAMRA BEER STYLES	ABV%	
1. Milds MLD	4% & below	
2. Session Bitters SB	4.3% & below	
3. Premium Bitters PB	4.4% to 6.4%	
4. IPA minimum 5.5%. British BR IPA , New World NW IPA ,	5.5% & above	
5. Session Pale Ale SPA , Blond SBD , and Golden Ales SGA .	4.3% & below	
6. Premium Pale Ale PPA , Blond PBD , and Golden Ales PGA .	4.4 – 6.4%	
7. Red Ales RED , Brown Ales BRW , Old Ales OA , and Strong Milds SMD .	Up to 6.4%	
8. Session Stouts SS , and Porters SP .	4.9% & below	
9. Strong Stouts SST , Porters including Imperial Stouts/Baltic Porters, SPT .	5% & above	
10. Barley Wines BW , Strong Ales SA .	6.5% & above	
11. Speciality Differently Produced SDP .	Any	
12. Speciality Flavoured SF .	Any	

1	Abbeydale - Dr Mortons Clown Poison (SPA 4.1%, Sheffield) A light and refreshing fruity pale ale with Amarillo and Mosaic hops.	
2	Aleworks - Amethyst (SPA 4.2%, Horsham) Burning Sky - Aurora Australis (5.6%, Eastbourne) Pale Ale	
3 V	Amity - Into the Wild (SF 4.6%, Bradford) Rich and smooth. Roasted malts and ripe plum sweetness. Dark velvet body gives chocolate, caramel, and tart plum balance.	
4	Amity - I Sync Rate (RED 4.8%, Bradford) An American Red Ale that fuses deep caramel malts with sharp, resinous hop energy. Sweet malt, bright pine and citrus.	
5 LocAle	Ashton - Jaffa Cake (SS 6.2%, Cheltenham) Smooth milk stout. Roast malt, chocolate, lactose sweetness, subtle bitter orange, and a long complex citrus finish.	
6 LocAle	Ashton - Kakapo (SPA 4.3%, Cheltenham) Refreshing pale ale with New Zealand Nelson Sauvin hops. White wine fruitiness, flavours of fresh crushed gooseberries.	
7	Bass - Bass (PB 4.4%, Burton-on-Trent) Timeless classic. Sweet caramel malt, fruity hops, raisin sweetness, and a gentle short bitter/dry bitter finish.	
8 LocAle	Brewhouse & Kitchen - Crystal Rock (SB 4.0%, Cheltenham) Amber bitter with roast, malt, bramble fruit, and bitter caramel. Light-bodied, balanced and clean-finishing.	
9 LocAle	Brewhouse & Kitchen - Stata Pale Ale (PPA 4.5%, Cheltenham) A light pale ale showcasing Strata hops. Bright citrus, tropical notes and a clean, refreshing finish.	
10 LocAle	Brewhouse & Kitchen - Shed Head (SPA 4.0%, Gloucester) A light session IPA style beer.	
11 LocAle	Brewhouse & Kitchen - Stevedore (SB 4.0%, Gloucester) A session ale with hints of caramel and a bitter finish.	
12	Bristol Beer Factory - Believe In Lilt (SPA 4.0%, Bristol) Bristol Beer Factory - Pardon Me (4.6%, Bristol) Pale Ale	
13 GF	Bristol Beer Factory - Independence (PPA 4.6%, Bristol) Champion Beer of Britain 2026. Citrus, pine and tropical fruit over biscuit malt. A clean bittersweet aftertaste.	
14	Burton Bridge - Bramble Stout (SDP 5.0%, Burton) Smoky roast aroma with dark fruit. Roast flavour then sharp blackberry to balance. A sweetish-dry blackberry finish.	
15	Burton Bridge - Damson Porter (SDP 4.5%, Burton) Faint roast, caramel, and dark fruit aromas. Damson, bitter fruitiness, and yeasty malt notes.	

16 V GF	Buxton – Deepdale (SPA 4.0%, Buxton) Refreshing Pale Ale bursting with modern hops yet light, highly drinkable vegan and gluten free.	
17 V GF	Buxton – Let There Be Light (SPA 4.0%, Buxton) An easy-going summer ale brewed with UK Cascade and US Comet hops, the perfect pairing for warm, sunny days.	
18	Castle Rock – Planet Caravan (PPA 4.5%, Nottingham) In Ozzy’s honour. Harlequin (UK) for passion fruit, peach and pineapple. Strata Cryo (US) for tropical dank aromas.	
19	Church End – Pheasant Plucker (SB 3.7%, Nuneaton) A pale, low gravity bitter with a refreshingly sharp hop bite.	
20	Church End – Sunshine (PPA 4.6%, Nuneaton) Pale ale with citrus from the Cascade hops balanced by soft spiciness from the Mounthood hops. A refreshing hop blend.	
21 LocAle	Clavell & Hind – Blunderbuss (SGA 4.2%, Cheltenham) Crisp, clean aroma with melon sweetness, tropical pineapple, and citrus bitterness. A long, fresh, dry, balanced finish.	
22 LocAle	Clavell & Hind – Liberty IPA (PPA 4.8%, Cheltenham) Bright, soft mouthfeel, gentle aroma. Light malt sweetness, citrus bitterness, apple, tropical fruit. Brief, dry finish.	
23 LocAle	Corinium – Bathurst Barley Beer (PGA 4.8%, Cirens’ter) Fresh golden ale with organic barley from Bathurst Estate. “Corinium Gold” on steroids, full of bright local provenance.	
24 LocAle	Corinium – Centurion II (SS 4.7%, Cirencester) A rich malty stout with toasty chocolate undertones. Lightly hopped leaving a well-rounded aftertaste. NOT VEGAN	
25 LocAle	Cotswold Lion – Top Notch (SB 4.0%, Cheltenham) Light aroma with earthy hops, sweet malt, caramel biscuity flavours, hedge fruits, and pear drops. A clean dry finish.	
26 LocAle	Cotswold Lion – Top Tup (PB 4.8%, Cheltenham) Chestnut colour. ESB malt base with three counties British hops. Rich malt depth, punchy aroma. A rounded hop finish.	
27 V	Dancing Man – Jack O’Diamonds (RED 4.5%, Southampton) Malty red ale with, predominantly, dark fruits. Roast character, hoppy bitterness, and a hint of orange on the finish.	
28 & 29 LocAle	DEYA – There’s an App For That (SPA 3.8%, Cheltenham) Lightly hazy pale with ripe mango, peach and pineapple aromas, soft stone fruit sweetness and crisp, clean bitterness.	
30 LocAle	Donnington – Best Bitter (SB 3.6%, Stow-on-the-Wold) A pleasant amber bitter with a slight hop aroma, a good balance of malt and hops in the mouth and a bitter aftertaste.	
31 LocAle	Donnington – Cotswold Gold (SGA 4.0%, Stow-O-T-W) Bright gold ale with malty sweet caramel, light fruit, and citrus. A rounded, dry hop bitter finish with some citrus.	

32	Elusive – Flock (SPA 4.0%, Finchampstead) Bright, hoppy, with grapefruit and soft pine from the Centennial hop. Nelson adds a kick of gooseberry and passionfruit.	
33	Enville – Envile Ale (SDP 4.5%, Envile) Sweet malty aroma and taste, honey becomes apparent before bitterness finally dominates.	
34	Enville – Ginger Beer (SDP 4.6%, Envile) Golden bright with a gentle ginger tang, and a satisfying aftertaste of sweet hoppiness.	
35	Enville – Envile White (SDP 4.2%, Envile) Pale straw-coloured beer, brewed with 20% wheat. A gentle hop and fruit aroma. Hoppy but sweet taste and a dry finish.	
36	Fixed Wheel – Blackheath Stout (SS 5.0%, Blackheath) Full-bodied fruity stout with NZ Pacific Gem and Bramling Cross hops. Oaky bitterness and a creamy dark fruit finish.	
37	Fixed Wheel – Century Gold (PGA 4.8%, Blackheath) A Bright golden ale with a big hop presence, firm lemon bitterness with a big orange aroma.	
38 LocAle V	Fresh Standard – Horse Brass (SB 4.0%, Stroud) Fresh, amber ale with an aromatic malt flavour and crisp, hop bitter finish.	
39 LocAle V	Fresh Standard – Umbels (SPA 3.9%, Stroud) Hazy, peachy, passionate and super easy tastiness.	
40	Fuggle Bunny – Hazy Summer Daze (PPA 5.0%, Sheffield) Totally tropical with mango, lime, apricot, melon, lychees and grapefruit with fresh floral aromas. Thirst quenching.	
41	Fuggle Bunny – Stomper (PPA 5.0%, Sheffield) Light and fruity pale ale. Has a slight smell of banana, and a little bit of mango on the taste.	
42	Fuller's – ESB (PB 5.5%, Richmond) The original ESB. Malt, fruit aromas. Malt, orange marmalade, spicy hop and toffee flavours. Dry sultana aftertaste.	
43	Fyne Ales – Like Clockwork (PPA 4.5%, Argyll and Bute) Moor Brewery – N'Or Hop (4.1%, Bristol) Ultra Pale Ale	
44 LocAle	Gloucester – Cascade (SB 4.2%, Gloucester) Best bitter with a full bodied, fruity, and bitter taste and aroma of bold, spicy, and floral hops.	
45 LocAle	Gloucester – Session IPA (PPA 4.5%, Gloucester) Session IPA with a resinous and full-bodied taste and aroma of juicy tropical fruit.	
46 V LocAle	Goffs – Cryo Hp Dolcita (PPA 4.8%, Winchcombe) Vegan friendly and hazy. Vibrant peachy notes. Rich in tropical stone fruit and sweet aromatics from Cryo Dolcita hops.	

COTSWOLD BEER FESTIVAL - BEER STRENGTH AND COLOUR CHART

All beers are numbered. Choose the strength and beer style from this chart then look up the Tasting Notes.

PLEASE NOTE: beer colours are indicative only.

Green Numbers are Vegan Red Numbers are Gluten Free or have Allergens

BEER STYLE	4% & Below	4.1% - 4.5%	4.6% - 5.0%	5.1% - 5.4%	5.5% - 6.0%	Above 6%
Pale Ales	10 12/12 16/16 28/29 32 39 48 53 62/62 72 74 81 85 86/86 109	1 2 6 9 18 43 45 49 52 63 64 79 96 101 102 106	13 20 22 40 41 46 50 71 80 94 98			
Blond & Golden Ales	31 78 88	21 67 69 105 110	23 37 70 90 93 103		59	
IPAs British & New World					75 92 95	82 97
Bitters	8 11 19 25 30 38 83 84 104	7 17/17 44 60/61 111	26 51 55		42 56	
Milds	57				76/77	
Red Ales, Brown Ales, & Old Ales		27	4		91	
Stouts & Porters		73 108	24 36 89		58 107	5
Speciality Differently Produced	54 100	15 33 35 65/66 87/87	14 34	68		
Speciality Flavoured	99		3 47			



Goffs Brewery
COTSWOLDS

NEW TAPROOM & SHOP OPEN EVERY WEEKEND

Fri & Sat 12 – 9pm
Sun 12 – 5pm

Award winning beers
Local food trucks
Drinks & snacks from independent suppliers

Annual birthday bash this year
Sat 1st Aug

Follow us on social media for updates

9 Isbourne Way – Winchcombe – Glos – GL54 5NS
01242 603383

47 LocAle V	Goffs – Jester Brew 6 Mango IPA (SF 5.0%, Winchcombe) Vegan, hazy orange. Mango aroma, citrus complexity, a balanced mouthfeel. Gentle hop bitterness. A dry, bitter finish.	
48	Green Duck – Cloud Piercer (SPA 4.0%, Stourbridge) A tropical Pale Ale born out of love for the BRU-1 hop. Pineapple with notes of lemon zest and lime.	
49	Green Duck – Nimbus (PPA 4.4%, Stourbridge) American Pale with a Citra core. Grapefruit and lime flavours enhanced with sweet mandarin notes from Aussie hops.	
50	Hook Norton – Haymaker (PPA 5.0%, Hook Norton) A strong pale ale of distinctive taste. Plenty of Goldings hops during the brewing give it a certain something extra.	
51	Hook Norton – Old Hooky (PB 4.6%, Hook Norton) A strong bitter, tawny in colour. A well-rounded fruity taste with a balanced bitter finish. A festival favourite.	
52 GF	Howling Hops – Party Wave (PPA 4.5%, Hackney Wick) A clean, bright and delicate modern West Coast pale, with all of the character and none of the gluten.	
53 LocAle	Inferno – Spark (SPA 3.8%, Tewkesbury) Bright gold with tropical fruit, peach, papaya, spice, citrus bitterness. Balanced malt and a long, lingering finish.	
54 LocAle	Inferno – Wheat Storm (SDP 3.8%, Tewkesbury) Belgian Wit style. Fresh zingy aroma. Flavours of banana, clove, coriander, pear, floral spice. A complex balanced finish.	
55	Kinver – Half Centurion (PB 5.0%, Staffordshire) Golden bitter with malt character. American Chinook hops give a balanced hoppy finish, and great aftertaste.	
56	Kinver – Khyber (PB 5.8%, Staffordshire) Golden strong bitter with Centennial hop bite, light malt sweetness, and a long dry finish.	
57 V	Left Handed Giant – Dark Mild (MLD 4.0%, Bristol) Traditional Dark Mild. Mellow and easy drinking with characterful dark malt flavours present in the finish.	
58 LocAle	Little Avon – India Export Porter (SP 5.8%, Dursley) A dark hoppy porter with strong malty flavour.	
59 LocAle	Little Avon/Lucifer – Devil Rides Out (PGA 5.8%, Dursley) Juicy, hazy pale. A collaboration with Little Avon Brewery. Notes of grapefruit and citrus with a grassy finish.	
60 & 61	Loch Lomond – The Gloaming (PB 4.4%, Dumbarton) Award-winning 80 Shilling reddish-brown beer. Rich chocolate, sweet biscuit, toffee aroma, and a slight bitter finish.	
62 V GF	Loch Lomond/Castle Rock – Pub Tropicana (SPA 3.8%, Dumbarton) Hazy, vegan, gluten free. Dolcita and Citra hops. Fruity peach, tropical creamy coconut, and Citra grapefruit zestiness.	

63	Lost Pier – Lost in Strata (PPA 4.5%, Hove) Hazy pale with dank Strata hops. Heady hop flavours of gooseberry, melon, passionfruit, and a fruity finish.	
64	Lost Pier – The Comet Isn't Coming (PPA 4.5%, Hove) American Pale style naturally hazy, with stone fruit flavours and resinous. Slightly sweet. Smooth.	
65 & 66 	Mills – Bière de Coupage (SDP 4.5%, Stroud) This beer has been produced exclusively for the Cotswold Beer Festival. It's a genuinely unique beer from Mills: the brewery's first ever cask beer. It's a blend of young and old spontaneously fermented pale beers. The old brewed in April 2024 from Rye, floor malted Maris Otter, and aged hops. The new brewed in October 2025 with floor malted Pilsner malt, wheat and whole-leaf hops fresh from the 2025 harvest. The beer was fermented in old American oak barrels. Conditioned naturally in cask.	
67	Moorhouses – Blonde Witch (PBD 4.4%, Burnley) Pronounced sweet taste with gentle pithy bitterness and touch of citrus fruit. Dry finish. Slight fruity hop aroma.	
68	Moorhouses – Crossroads (SDP 5.4%, Burnley) A modern American wheat ale. Bold, hazy, golden and slightly cloudy. A soft, pillowy mouthfeel and gentle sweetness.	
69	Oakham – Glass Mountain (SBD 4.2%, Peterborough) Featuring the unique USA sourced hop Lemon Drop. Refreshing, zesty lemon, mint, green tea. Clean, moreish bitterness.	
70	Orkney – Skara Blonde (PBD 4.6%, Orkney) Skara Blonde is brewed with citrusy Columbus, piny Simcoe, and tangy Amarillo hops. Citrusy, zesty, smooth.	
71	Ossett & Marble – Half Pint Rat (PPA 4.9%, Ossett) Ossett & Marble – Silver King (4.3%, Ossett) Pale Ale.	
72	Otherworld – Sappho (SPA 4.0%, Dalkeith) Closet Brewery colab': Idaho 7, Mosaic and Sabro hops give guava, mango, pine and citrus. Light, juicy and refreshing.	
73	Pig & Porter – Apparition (SS 4.4%, Tunbridge Wells) Light, easy drinking but not lacking in complexity or depth of flavour. Very "sessionable" beer for all dark beer lovers.	
74	Revolution – Bees Knees (SPA 3.9%, Market Drayton) Brewed with pale malt. Dry hopped with Cascade and Celeia for soft citrus and floral notes. Light, crisp, refreshing.	
75	Revolution – Ninkasi (British IPA 5.5%, Market Drayton) Bright modern IPA with smooth malt, vibrant orange, apricot and floral hop character from Ernest and Amarillo.	
76 & 77	Sarah Hughes – Dark Ruby Mild (SMD 6.0%, Dudley) Celebrated dark, rich, ruby strong ale with a good balance of fruit and hops. A pleasant lingering hops and malt finish.	
78	Settle – Northern Light (SGA 4.0%, Settle) Delicate blonde ale with light malt and a sessionable hoppy finish.	

79	Springbanks – English IPA (PPA 4.5%, Wolverhampton) clean, crisp bitterness. Rich in tangy marmalade and tropical stone fruit, rounded out by a smooth, earthy finish.	
80	Squawk – Falchetto (PPA 5.0%, Manchester) Triple dry hopped (18g/l) using Pink & Strata. Passion fruit and pink grapefruit, with oats and wheat for a soft haze.	
81	Squawk – Pavo (SPA 3.8%, Manchester) Straw pale ale with a delicate mouthfeel and yellow fruit tang. Dry hopped with Mosaic for a fruity tropical taste.	
82 V	St Austell – Big Job (NW IPA 7.2%, St Austell) Golden with honeyed caramelised citrus. Spicy dry bitterness, and soft fruity aroma. Refreshingly smooth warming finish.	
83	Stancill – Barnsley Bitter (SB 3.8%, Sheffield) Classic English hop bitter still brewed true to the much-loved Oakwell Brewery recipe using the original yeast strain.	
84	Stancill – Canuk (SB 3.8%, Sheffield) A wonderfully woody and resinous ale, with a lemony signature for which Columbus hops are well-known.	
85	Stardust – Easy Pale Mosaic (SPA 3.8%, Berkshire) A fresh and fruity, easy going pale ale.	
86 LocAle V	Stroud – OPA/Organic Pale Ale (SPA 4.0%, Stroud) Stroud - PIA (4.0%, Stroud) NZ Pale Ale.	
87 LocAle V GF	Stroud – Side Quest (SDP 4.4%, Stroud) American Steam Beer. Brewed like a lager. Light, sweet flavour of caramel and biscuity flavour, citrus and fruity.	
88	Sureshot – Lazin' On A Sunny Afternoon (SGA 4.0%, Manchester) Sureshot – The Procedure Will be Parliamentary (4.0%, Manchester) Hazy Pale Ale	
89 LocAle V	Tewkesbury – Dark Knight (SS 4.8%, Tewkesbury) Dark vegan ruby stout. Aromas of chocolate, molasses. Creamy texture. Taste is coffee, smoke, and sweet fruity notes.	
90 LocAle	Tewkesbury – Fifty (PGA 5.0%, Tewkesbury) Clear gold with orange, nectarine, zesty citrus aroma. Balanced malt-hop bitterness. Complex Seville orange peel finish.	
91	Theakston – Old Peculier (OA 5.6%, Masham) Legendary full-bodied, ruby-brown strong ale with malt, liquorice, coffee, dark fruit and a bittersweet chocolate finish.	
92	Thornbridge – Jaipur Union (NW IPA 5.9%, Bakewell) In memory of 'Jaipur John' Crossley former Cheltenham branch chair who passed away in June. 'Burton Union' IPA: rounded, full-bodied, tropical citrus hops, bittersweet finish.	
93	Thornbridge – Long Days (PBD 4.6%, Bakewell) Blonde summer ale with zesty lemon, and delicate floral notes - adding great depth. Light, refreshing, crisp finish.	

94	Thornbridge – Twin Peaks (PPA 5.0%, Bakewell) A refreshing, easy drinking beer. Aromas of tropical fruits. Pineapple and mango balanced by the taste of lemon sherbet.	
95	Thornbridge & Salopian – Kashpur (NW IPA 5.7%, Bakewell) A collab' mash-up of Salopian Kashmir and Jaipur recipes. Citrus fruit, hints of pine, and a lingering dry finish.	
96 Local Ale	Tiley's – Citra Pale Ale (SPA 4.1%, Ham) Light pale ale with Citra hops.	
97 Local Ale	Tiley's – Tiley's IPA (NW IPA 6.5%, Ham) Brewed with a massive 20g of hops per pint. Assertively bitter and hugely aromatic.	
98	Tiny Rebel – Bullet Proof Tony (PPA 4.8%, Newport) Siren Brewery – Tempo (3.8%, Finchampstead) Pale Ale	
99	Tiny Rebel – Hoppaberg (SF 4.0%, Newport) Siren Brewery – Fashionably Late (3.8%, Finchampstead) West Coast Pale Ale	
100 V	Torrside – Ex Cathedra (SDP 4.0%, New Mills) Hazy Patersbier, a lower alcohol abbey-style ale. Amber-brown body, notes of dried fruit and spice. A clean, dry finish.	
101 V	Torrside – Yellow Peak (SPA 4.2%, New Mills) American Pale Ale in style, very drinkable with lovely depth of hop flavour.	
102	Two by Two – Leap Frog (SPA 4.1%, Newcastle) Very hazy session pale ale. Light, bitter, zesty. Simcoe single hopped, tropical character.	
103	Two by Two – Snake Eyes (PGA 4.7%, Newcastle) Significant citrus and fruit aromas lead to a sweet, hoppy, full-bodied golden ale. A lasting hoppy, fruity finish.	
104 Local Ale	Uley – Uley Bitter (SB 4.0%, Uley) Copper-coloured beer with fruity hop aroma, malty fruit taste and hoppy bitterness. A dry balanced hop/malt finish.	
105 Local Ale	Uley – Squeal of Fortune (SGA 4.1%, Uley) Bursting with Zappa hops, this beer is light, refreshing and fruity. It's the perfect summer tippie.	
106 V	Verdant – Future You (PPA 4.5%, Falmouth) A pale, single-hopped Simcoe West Coast style pale ale, dry-hopped for extra hop character.	
107	Vocation – Naughty & Nice (SS 5.9%, Hebden Bridge) A rich and smooth velvety stout. Chocolate and roasted barley develops on the palate. The finish is bittersweet.	
108 V	Wakey Wakey – Slumber (SS 4.5%, Rochdale) BEER IN WOOD CASK! Robust, complex, velvety stout with roasted malt, dark chocolate, liquorice and blackcurrant.	
109 V	Wakey Wakey – Snooze Button (SPA 4.0%, Rochdale) Smooth, juicy pale ale with Krush and Simcoe hops, bursting with berry, citrus and tropical notes.	
110	Woodshedding – By Furrow (PGA 4.5%, Shepton Mallet) Tiley's – Citra Pale Ale (4.1%, Ham) Light pale ale with Citra hops.	

111	Woodshedding – The Jump (SB 4.1%, Shepton Mallet) Goff's - Cheltenham Gold (4.5% Winchcombe) American Hopped Golden Ale	
All beers are correct at time of publishing the programme and could be subject to some last minute changes.		
LATE CHANGES WILL BE DISPLAYED AT THE CAMRA TOKEN STAND		
Allergens: Unless the term "Gluten Free" is included in the description it must be assumed that all the beers contain gluten derived from barley and/or wheat. Vegan friendly beers are marked with  and will be unrefined. Lactose shown where known. Please ask about any allergens which are not mentioned. Full allergen information at the CAMRA stand		

CANNED AND BOTTLED BEERS

The world of beer covers more than just cask real ale. There are now some fantastic beers available in bottles and cans. Many of which are also live and bottle conditioned. Our bottle bar in the cider tent has some of the best on offer. The selection this year includes the special beer brewed for the festival

Mills Brewing - Bière de Coupage 750 ml 4.5% ABV

Plus

Mills Brewing - The Dickens 330 ml 8.4% ABV

Mills Brewing - Running Beer 330 ml 5.8% ABV

Kernel Wheat Beer in 500 ml bottles.

Deya -Steady Rolling Man in 500ml can. 5.2 abv

And a selection of low and non alcoholic beers and lagers.

These beers are available to takeaway.

Free pint and half-pint tokens cannot be used for bottled or canned beers.

THE CIDER AND PERRY LIST

Real Cider and Perry is #NotFromConcentrate

CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices. The word 'chaptalised' as used in the definition refers to a process where the alcohol level in a cider or perry is increased by the addition of sugar to an unnatural level for storage, before it is diluted with water to the desired alcohol content for sale. In order to be real, cider and perry should never be concentrated then diluted – either in terms of the juice used, or the alcohol content.

The ciders and perries this year come for a range of providers from both Gloucestershire and across the country. The ciders and perries are categorised according to sweetness. Where no ABV is shown please ask at the bar for details

Sweet Ciders

Dorset Nectar	Sweet Maiden	4.2%
Ventons	Sweet Maid in Devon	6.0%

Medium Sweet Ciders

Chiblers Cider	Medium sweet	
Priors Tipple	Elderflower infusion	6.7%

Medium Ciders

Baynes	Cider By Banes	
Chiblers Cider	Medium	
Cotswold Cider Co	Yellow Hammer	6.0%
Hallets	PX	6.0%
Newton Court	Browns (single variety)	6.8%
Old Stag	Discovery	
Old Stag	Linch Hill Medium	
Old Stag	Lady Jazz	
Old Stag	Apples and Pears	
Orchard revival	Blended Medium	
McCrindles	Dabinett	
Perrys	Barn Owl	5.5%
Purbeck	Dandy dab (single variety Dabinett)	5.0%
Purbeck	Purbeck pirate.	4.8%

Severn cider	Kernel medium	
Thistly Cross	Traditional	4.4%
Ventons	Apple Vice	6.0%

Medium Dry Ciders

Dorset Nectar	Top O' The Hill traditional farmhouse	4.8%
Gwynt Y Ddraig	Black Dragon	7.2%
Lenches	Allotment	
McCrindles	Yarlington Mill	
Old Stag	Harry Masters	
Old Stag	Slack Ma Girdle	
Orchard Revival	Blended Medium dry	
Perrys Farm	Kingstown Black	7.2%
Perrys Farm	Farmhouse Cider	5.5%
Purbeck	Muddy Scamp cloudy	6.9%
Severn cider	Dabinett	

Dry Ciders

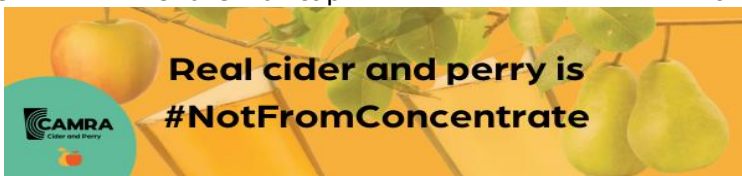
Purbeck	Joes Farmhouse	5.6%
Thistly Cross	Whisky Cask	6.7%

Bone Dry Cider

Robs	RTB Naughty Tom	
------	-----------------	--

Perrys

McCrindles	Blakeney Red	
Newton Court	Panting Partridge	5.3%
99 Pines	Blakeney Red	7.1%
99 Pines	Newbridge/Winnels Longdon/ White Bacne	7.2%
Old Stag	Dumbleton Perry	
Old Stag	Gin perry	
Perrys Farm	Perry medium/dry	6.8%
Priors Tipple	Perry.	
Purbeck	Katy & Perry	
Temple Cider	Hendre Huffcap	6.5%



THE FOOD TRUCKS

The food trucks are located behind the pond

Friday and Saturday - Postlip Barn barbecue. Just burgers. Just delicious. We take pride in our freshly grilled beef burgers. We use only the best handmade locally sourced steak patties from Vale and Hills of Winchcombe, all served in freshly baked fluffy rolls from North's Bakery. Crispy dried onions, gherkin and a wide range of sauces available to add (no extra charge). Gluten free rolls are available. Gluten free burgers are cooked to order. Please note there are alternative food stalls offering scrumptious vegan and vegetarian options. Tokens accepted for payment.



Friday and Saturday - Cotswold Pizza Company. Straight from the wood-fired pizza oven

Classic Margherita, Pepperoni (Jalapeño), Ham & Pineapple, Fungi/Olive, Meat Feast, and Ham & Mushroom. Gluten Free and Vegan options available



Saturday only- Sri-Licious. Street-Food hand-made with love and inspired by the flavours of Sri Lanka. Typical dishes likely to be on offer include **Short Eats**, Sri Lankan snacks similar to samosas and spring rolls, **Kothu**, shredded handmade roti, cooked on the griddle with chopped fresh vegetables and blend of Sri Lankan spices, and **Rice Boxes, Chicken or Pineapple Curry**, served with rice, dhal, coconut sambols and papadoms.



There will also be snacks including crisps and pickled eggs for sale at the soft drinks stand in the barn.



If you need a caffeine fix **The Great Coffee Co** Coffee cart will be on the camping field on Saturday and Sunday morning move down to the main festival site on Saturday afternoon.

ENTERTAINMENT SCHEDULE

Friday

20:45	Neon Rodeo	Pop rock	Barn
22:15	https://neonrodeo.co.uk/	/ modern country	stage

Saturday

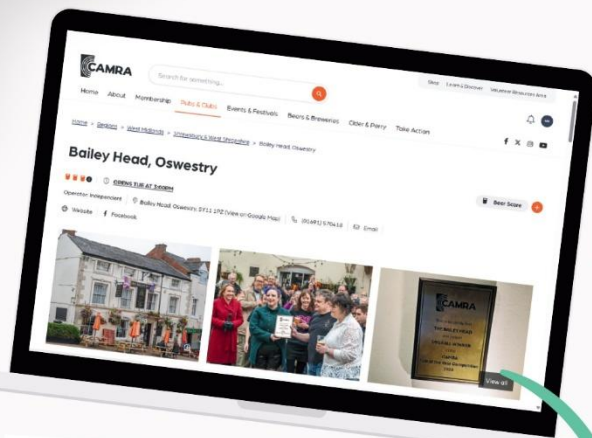
12:00	Tewkesbury Town Band https://ttb.org.uk	Brass Band	Barn stage
13:00	Circus Skills	Circus/ Theatre	Walnut Lawn
14-15:00	Ole Samba	Samba	Water
18-19:00	https://www.olasamba.co.uk		Garden
15-17:00	Down to Georgia	Covers Band	Water Garden
19-21:00	The Spinneys instagram.com/thespinneys	Acoustic Duo	Water Garden

SAVE THE DATE

The 49th COTSWOLD BEER FESTIVAL WILL TAKE
PLACE FROM 16th – 18th JULY 2027

FEEDBACK

We would welcome any feedback on the event, including the quality and range of beers, ciders and perries on offer, to the venue itself. All feedback is appreciated as this enables us to shape the organisation of future festivals. To provide feedback please visit our CAMRA stand and have a chat with staff members regarding your comments on the festival. Ticket holders may also receive a feedback survey from the organisers.



Search for
a pub or
social club

Help keep our information accurate!

Notice an error or missing details? Help us keep our pub & club information accurate by sharing any corrections or updates you spot.

Suggest an edit



Scroll down
to suggest
an edit

Help
update our
pub data

A laptop screen displaying the 'Suggest an edit' form on the CAMRA website. The form is titled 'Please fill out any changes in all the relevant areas before submitting. Changes made in each section will be submitted all at once.' It includes sections for 'Details' (Pub's Name, Pub's Email, Pub's Facebook, Pub's Description), 'Address' (Support an edit to this pub's address), 'Beers' (Support changes to this pub's regular beer range), and 'Images' (Support an edit to this pub's address). There are also checkboxes for 'Features' and 'Images'.

CLYDE & Co



Clyde & Co is a leading global law firm, helping organisations successfully navigate risk and maximise opportunity in the sectors that underpin global trade and commercial activity and enable global prosperity, namely: insurance, aviation, marine, construction, energy, trade and natural resources. Globally integrated, Clyde & Co offers a comprehensive range of contentious and non-contentious legal services and commercially-minded legal advice to businesses operating across the world. It is committed to operating in a responsible way by progressing towards a diverse and inclusive workforce that reflects the communities and clients it serves and provides an environment in which everyone can realise their potential, using its legal and professional skills to support its communities through pro bono work, volunteering and charitable partnerships, and minimising the impact it has on the environment including through a commitment to the SBTi Net-Zero standard and the setting of ambitious emissions reduction targets. The firm has 490 partners, 2,400 lawyers, 3,200 legal professionals and 5,500 people overall in nearly 70 offices and associated offices worldwide. For more information, please visit <https://www.clydeco.com/en>

North Cotswold CAMRA & Moreton C.C.

19th BEER & CIDER FESTIVAL

at Moreton in Marsh Cricket Club
11th & 12th September 2026

45 Beers 20 Ciders & Perry

Food & Soft Drinks, Live Bands

Fri - Freefall

Sat -The Mojo Band, No Tools Required

www.northcotswoldcamra.org.uk

Camping & Parking
See website for details.

Friday 11am to 11pm Entry £4

Saturday 11am to 11pm Entry £4

Free entry for CAMRA members.



NFU MUTUAL CIRENCESTER AND GLOUCESTER AGENCY ARE PROUD TO SPONSOR THE COTSWOLD BEER FESTIVAL

We offer an attentive, local and personal service for your insurance, pensions and investments.

For quality insurance you can rely on contact

CirencesterandGloucester@nfumutual.co.uk or talk to us

01285 654754 | College Farm Buildings, Tetbury Road, Cirencester, GL7 6PY

01452 382272 | 27 & 29 Steadings Business Centre, Maisemore,
Gloucester, GL2 8EY



NFU Mutual
INSURANCE | PENSIONS | INVESTMENTS

D O Briley, T H D Traish, T R Soanes & M R Del Monaco is an appointed representative of The National Farmers Union Mutual Insurance Society Limited.