



GREAT YARMOUTH

BEER

& CIRCUS

FESTIVAL

2026

MENU

WELCOME



Welcome to the 7th edition of the Great Yarmouth Beer & Circus Festival! Back at The Ice House for the second year, we have once again got an exciting line-up of real ales, craft beers and ciders for you to enjoy - and of course, a whole heap of circus and music entertainment!

THE BEER

This is the journal for your beer adventure. Drinks listed here are organised by their category with a tickbox for you to log your progress. Beer and cider are served in pints and half measures.

The Ice House bar (to the left of the cask bar) will be serving chilled lager, red, white & rosé wine as well as spirits.

Soft drinks and tea & coffee are also available from The Ice House bar.

Please note that we cannot guarantee that all drinks will be available at all times. When it's gone, it's gone!

BEER GLASSES



You will need a glass. Glasses are £3 and are yours as a souvenir. Please note that they are non-refundable. You are more than welcome to bring your own glass.

Illustrations: @trish.fried.rice

BEER TOKENS



We run a token system for purchases of our cask beers, lager and cider. This helps us keep the beer flowing smoothly! Additional tokens can be purchased from the box office and various bundles can also be purchased, saving you some pennies. You cannot use tokens to purchase wine, soft drinks and spirits.

FOOD

During the event, we have The Beer Festival Kitchen serving burgers, hotdogs and chips. We also have Benissimo Pizza offering a range of fresh authentic pizzas.

Vegan and gluten free options are available. The Ice House bar will also be selling various snacks.

ENTERTAINMENT

What's a beer and circus festival without the entertainment? The Great Yarmouth Beer and Circus Festival is four days of full throttle, all-in, circus madness with a healthy dose of local music talent.

Check out the full entertainment on page 10 & 11 of this booklet.

Now on to the menu...



BEER

1. GREEN JACK RIPPER

Rich amber in colour and dangerously drinkable. Ripper is sweet and fruity with a robust hop character and a warming finish. An award winning delight.

Barley Wine **8.4%**

SPONSORED BY: G&H Services

2. ST PETER'S BREWERY PLUM PORTER

A dark, sweet and full-bodied plum porter background notes of damson and blackcurrant are followed by the fruitiness of the plum. An easy-drinking beer.

Porter **4.6%**

SPONSORED BY: Pasta Foods

3. LACONS BREWERY OLD NOGG

Slightly nutty with an abundance of warm woody tones. Hints of dark fruits and a delightful pine aroma tingle the senses. Award winner.

Dark Ale **6%**

SPONSORED BY: Brineflow

4. GRAIN BREWERY BLACKWOOD

Smooth and creamy stout, with flavours of chocolate and roasted sweet chestnut.

Stout **4.5%**

SPONSORED BY: Applied Acoustics

5. FAT CAT BREWERY VELVET JOE

This strong, dark and aromatic cream stout is rich black velvet in colour, with coffee and vanilla notes coming from the blend of local malts and hops.

Porter **4.9%**

SPONSORED BY: MOPA

6. ELM TREE BEERS DARK HORSE (ve)

Rich coffee and classic hops dominate the nose. Dark ripe fruit in the mouth and a velvet smoothness - a delightful beer.

Stout **5%**

SPONSORED BY: Great Yarmouth
Town Centre Partnership

7. WOLF BREWERY SIRIUS DOG STAR

A smooth, malty red ale blending six malts to give a unique sweet liquorice taste and a soft fruity finish.

Red Ale **4.4%**

SPONSORED BY: Mitchells Renault

8. NETHERGATE SUFFOLK COUNTY

A chestnut-hued best bitter brewed at Long Melford using soft, mineral-rich water from the brewery's own Stour Valley well. Deep and biscuity.

Bitter **4%**

SPONSORED BY: Mitchells Dacia

BEER CONT.

9. **LACONS BREWERY** **FALCON**

This modern expression has an auburn glint, balanced with charming, complex flavours that are lightly spiced. The finish is fruity and bitter.

Bitter 4.2%

SPONSORED BY: Malcolm Colin-Stokes

10. **ELM TREE BEERS** **SNETTERTON SCARY TREE**

Complex bitterness combined with generous Cascade hop aromas that float through your head. A superb quality, tan-hued beer that is distinctly moreish.

Bitter 4.5%

SPONSORED BY: G&H Services

11. **OAKHAM BREWERY** **INTERSTATE**

Three USA hops speed down the freeway in this robust, thirst quenching amber ale. Citrusy orange and grapefruit bitterness plus tropical peach and passionfruit notes.

Amber Ale 4.2%

SPONSORED BY: Quayside Plaza

12. **LACONS BREWERY** **CONTRAST**

Warming winter spice and fruity aromas finely balance an explosion of big-hitting hops.

Black IPA 4.4%

SPONSORED BY: Colossal Youth

13. **HUMPTY DUMPTY BREWERY** **AQUAMANIAC**

An orange-gold IPA with toasted biscuit, citrus and berry notes. Brewed for the Great Yarmouth Beer & Circus Festival, named after the acrobatic high divers who entertained seaside crowds in the 1930s.

IPA 5%

SPONSORED BY: Humpty Dumpty Brewery

14. **LACONS BREWERY** **HIGHLIGHT**

An IPA with a punch of peach and passionfruit. An easy going biscuity backbone highlights delicate fruity aromas, rounded off with a dry finish. First brewed in 1957.

IPA 6%

SPONSORED BY: Yarmouth Stores

15. **GRAIN BREWERY** **LAZY SUMMER (ve)**

Full bodied but lower in ABV, with aromas of grape, melon and grapefruit.

Session IPA 3.7%

SPONSORED BY: Cassie Catchpole

16. **WOLF BREWERY** **LAVENDER HONEY**

Norfolk honey is infused during the brewing process to give this light golden beer a delicate yet sweet and moreish flavour.
Contains Honey

Golden Ale 3.8%

SPONSORED BY: Hippodrome Circus

**17. GREEN JACK
BIG DOG**

A golden rye beer with hints of caramel and toffee. Brewed for the Geldeston Locks Community Pub and the Big Dog Ferry, which runs to the Locks from Beccles.

Golden Ale 4%

SPONSORED BY: Reprezent Project

**18. ST PETER'S BREWERY
GOLD DUST**

English pale malts coupled with Challenger and Goldings hops provide the bitterness and aroma. The result is a highly distinctive light golden ale, similar to Czech lager.

Golden Ale 4.5%

SPONSORED BY: Flighthouse

**19. LACONS BREWERY
LEGACY**

Delightfully moreish, this blonde ale has an abundantly refreshing citrus aroma that intensifies into a deep wave of lemon and lime, ending with a lengthy, mellowing bitter finish.

Blonde Ale 4.4%

SPONSORED BY: originalprojects;

**20. HUMPTY DUMPTY BREWERY
QUAYSIDE**

An American pale ale with a light golden body, trammed full of citrusy, zesty hops and a crisp finish. Named after the NLER84 Quayside tramway in Great Yarmouth.

Pale Ale 4.5%

SPONSORED BY: Humpty Dumpty Brewery

**21. GRAIN BREWERY
THREE ONE SIX**

Pale golden blonde with white lacing and a lemon cheesecake aroma. Medium bodied and lightly carbonated, with gentle stone fruit hops and a grassy bitterness in the finish.

Pale Ale 3.9%

SPONSORED BY: Marcin Rodwell

**22. GRAIN BREWERY
SKY P.A. (gf)**

Bursting with juicy US hop flavours of mango and passionfruit to accompany Norfolk malts.

Pale Ale 4.7%

SPONSORED BY: Advanced Lifting

**23. FAT CAT BREWERY
INCREDIBLE PALE (gf)**

Premium strength IPA, full of new world hop character. Fresh, hoppy and very drinkable.

IPA 5.2%

SPONSORED BY: Race Time Result

**24. DURATION
GRASSHOPPER**

A bright and expressive pale ale that springs forth with tangy lime and juicy peach from Simcoe and Citra hops, with hints of spruce and citrus zest. Fresh, vibrant and effortlessly drinkable.

Pale Ale 4.4%

SPONSORED BY: Hocus Pocus Theatre

BEER CONT.

25. **OAKHAM BREWERY** **MOHAWK**

Whirlpool brewed with the secret Kiwi experimental hop NZH106. Lime and passionfruit to the fore, with guava, grapefruit, gooseberry, white grape and a hint of resinous pine.

Kiwi Special 4.4%

SPONSORED BY: SPP Digital

26. **MR WINTER'S** **STORM FORCE**

Anniversary brew. A light amber, malty and sweetish beer with a delicate hop aroma and a smooth, moderate bitter finish.

Bitter 5.3%

SPONSORED BY: Acle Winter Beer Festival

27. **OPA HAY'S BREWERY** **MATILDA'S REVENGE**

Golden ale made with Boudicca hops, originally brewed to commemorate the resident ghost that haunts the Kings Head Hotel.

Golden Ale 4.3%

SPONSORED BY: Beer Festival Kitchen

28. **BLACKFRIARS BREWERY** **MAGISTERIAL MILD**

A full-flavoured Victorian strength mild, normally only available at the Blackfriars Tavern in Great Yarmouth.

Mild 6.3%

SPONSORED BY: Blackfriars Tavern

29. **BULL IN THE WOODS** **VAPOUR TRAIL**

A golden ale with the character of citrus fruits, giving it a clean, fresh taste and an assertive bitter finish.

Pale Ale 4.3%

SPONSORED BY: Acle Winter Beer Festival

KEG

30. **ESTRELLA** **DAMM LEMON (ve)**

A refreshing, light drink, perfect for all occasions with its invigorating citrus filled taste.

Lemon Beer 3.2%

SPONSORED BY: Freshly Greated

31. **LACONS BREWERY** **LGR (ve, gf)**

Built on a base of the finest quality Norfolk malting barley. A subtle blend of floral and citrus forward hops leads to a crisp and clean mellow finish.

Lager 4.4%

CIDERS & PERRIES

32. SANDFORD ORCHARDS HANGY DOWNS (ve, gf)

Crafted from traditional Devon apples, including Hangy Downs. Delicious baked apple and butterscotch flavours with a rich cider finish.

Sweet (Apple) 5.5% SPONSORED BY: Maids Head Hotel

33. SANDFORD ORCHARDS THE GENERAL (ve, gf)

The General is the mighty oak vat at Sandford in which only the best vintage ciders are aged. Bold and satisfying, with notes of Seville orange and baked apple and a long, warming finish.

Dry (Apple) 8.4%

34. ASTON MANOR MALVERN GOLD (ve, gf)

Bittersweet apples grown in the shadow of the Hereford and Worcestershire hills create this golden amber, medium dry, fruity cider.

Medium/Dry (Apple) 6%

35. EAST NORFOLK CIDER NORMAL 4 NORFOLK (ve, gf)

Winner of CAMRA's Best Anglian Cider competition in 2022 and 2024.

Medium (Apple) 4%

36. LILLEY'S CIDER BEE STING (ve, gf)

Award-winning medium sweet perry with a subtle pear aroma. Smooth, refreshing and expertly crafted in Somerset, Bee Sting is one of Lilley's most popular drinks.

Medium/Sweet (Perry) 6.8%

37. LILLEY'S CIDER CHEEKY PIG (ve, gf)

A blend of cider and perry, expertly crafted to deliver a rich, full-bodied flavour with a balanced, gently dry finish.

Dry (Apple, Perry) 7.5%

38. LILLEY'S CIDER PINA COLADA (ve, gf)

A refreshing fruit cider inspired by the classic tropical cocktail. Pineapple, rum and coconut blended with crisp Somerset cider for a smooth, sweet and summery flavour.

Sweet (Fruit) 3.4%

39. EAST NORFOLK CIDER BLUEBERRY & POMEGRANATE (ve, gf)

Scrumpy style fruit cider with a delicious mix of blueberry and pomegranate.

Sweet (Fruit) 4%

CIDER CONT.

40. **EAST NORFOLK CIDER** ■ **ELDERFLOWER & HONEY** (gf)

Sweet with a slight savoury balance. Flower notes with honey for a refreshingly easy drinker.

Sweet (Fruit) 4%

41. **NUCLEAR CIDER** ■ **MANGO & GUAVA** (ve, gf)

Tropical mango and guava juice combined with crisp Somerset cider, then given a boost with caffeine and dextrose for a quick pick-me-up. *Contains Caffeine*

Sweet (Fruit) 6%

42. **SNAILS BANK** ■ **RASPBERRY RIPPLE** (ve, gf)

Sweet but gently tangy raspberry, rippled with a dash of vanilla.

Sweet (Fruit) 4%

43. **SNAILS BANK** ■ **PEACH MELBA** (ve, gf)

Juicy peach cider rippled with sharp raspberry.

Sweet (Fruit) 4%

44. **ADNAMS** ■ **WILD WAVE BLUSH** (ve, gf)

English cider with a sunset hue. Made with English apples harvested from Worcestershire and Herefordshire and blended with British rose, it offers a refreshing balance of fruit and floral.

Medium/Sweet (Rose Apple) 4.5%

THE ICE HOUSE BAR

PLEASE NOTE: Beer Tokens cannot be used for the following items. Cash/card welcome.

Wine - Red, White, Rosé

Small (125ml)	£4
Large (250ml)	£7.50
Bottle	£14

Soft Drinks

330ml	£2
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Hot Drinks

Tea	£2
Coffee	£2

Spirits

Single	£3.50
Double	£6.50

+Mixer	£0.50
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FOOD

THE BEER FESTIVAL KITCHEN

6oz STEAK BURGER £7.50

6oz CHEESE BURGER £8.50

SMOKEY STACK, 6oz BURGER
WITH SMOKED STREAKY BACON
& CHEESE £9

PORKY STACK, 6oz BURGER
TOPPED WITH BBQ PULLED PORK
& CHEESE £10

VEGGIE STACK, PLANT BASED
BURGER WITH CHEESE
(CAN BE VEGAN) £8

BUTCHERS JUMBO HOTDOG £5

VEGAN JUMBO HOTDOG £5

SKIN ON FRIES £5

CHEESY FRIES £6

LOADED FRIES: PULLED PORK £11.50

LOADED FRIES: BEAN CHILLI £9

BENISSIMO PIZZA

MARGHERITA CLASSICA
Cheese, Fresh Basil £10

PEPPERONI PICCANTE
Cheese, Pepperoni, Chilli Flakes £12

POLLO RUSTICO
Cheese, Chicken, Mushrooms £12

VEGETARIANA (v)
Cheese, Mushrooms, Sweetcorn,
Olives, Red Onion £12

VEGANO (ve)
Vegan Cheese, Mushrooms,
Sweetcorn, Olives, Red Onion £12

GRANDE SPECIAL
Cheese, Pepperoni, Chicken,
Mushrooms, Sweetcorn,
Red Onion, Olives, Rocket £14

ENTERTAINMENT

Key:  = Circus & Entertainment  = Live Music

THURSDAY

6-6.15PM DULCE DUCA & DRILLAZ

6.30-7PM LOIS

7.30-7.45PM DULCE DUCA & DRILLAZ

FRIDAY

1-1.30PM JADE

2-2.15PM ZIRKUS MORSA

3-3.30PM HOCUS POCUS THEATRE

4-4.15PM ZIRKUS MORSA

4.30-5PM HOCUS POCUS THEATRE

5.30-6PM ZIRKUS MORSA

6.30-7PM HOCUS POCUS THEATRE

8.30-9.45PM THE FOOL'S MOON



The 2026 Great Yarmouth Beer & Circus Festival entertainment line-up has been kindly sponsored by G&H Services, Norfolk's waterside construction specialists, for domestic and commercial clients across East Anglia. Find out more: gandhpiling.co.uk Contact: info@gandhpiling.co.uk



SATURDAY

12.45-1PM JONES & BARNARD

1.30-1.40PM JON HICKS

2-2.30PM ANNI ROSE

3-3.15PM JONES & BARNARD

3.30-4PM NO EXCUSES

4.15-4.25PM JON HICKS

5-5.15PM JONES & BARNARD

6-6.10PM JON HICKS

6.30-7PM FINTON HOWES

7-7.15PM JONES & BARNARD

7.30-7.45PM JON HICKS

9-10.15PM SKAFACE UK

SUNDAY

1-1.15PM DULCE DUCA & DRILLAZ

1.30-2PM FRANKII INES

2.30-2.45PM DULCE DUCA & DRILLAZ

2.45-4PM ZESTY PUB QUIZ

Please note that times are subject to change. Things run late, things run early. If you would like to clarify any times and any changes please ask the gentleman in a very loud colourful shirt, Connor.

THANK YOU TO OUR SPONSORS AND SUPPORTERS

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