

GREAT YARMOUTH

BEER

& CIRCUS

FESTIVAL

BEER MENU

BEER

1.

GREEN JACK

LURCHER

Lurcher is a rich smooth, English Stout, roasty, malty and dark with a fruity aroma with a blackberry finish.

Stout/Porter 4.8%

SPONSORED BY: Yarmouth Steel
2.

ST PETERS

PLUM PORTER

A dark sweet, and full bodied Plum Porter, background notes of damson.

Stout/Porter 4.6%

SPONSORED BY: Hippodrome Circus
3.

LACONS

IMPERIAL STOUT

A long, strong kaleidoscope of malt, caramel, dried fruit and dark chocolate forms a full bodied brew.

Stout 5%

SPONSORED BY: SPP Digital
4.

LACONS

OLD NOGG

Rich and full bodied with prunes, molasses, liquorice, and fruitcake adding variety. Complex and long lasting.

Dark 6%

SPONSORED BY: The Creature from Scroby Sands
5.

TINDALL BREWERY

BLACK HOLE (VE)

An Irish Stout offering rich, roasted coffee and chocolate flavour with that creamy smooth Irish finish.

Stout 4.4%

SPONSORED BY: Collosal Youth

6.

HUMPTY DUMPTY

BLACK BEAUTY (VE)

A rich, roasted malt base enhanced by subtle fruit and and spice notes.

Dark Bitter 4.5%
7.

BLACKFRIARS BREWERY

SPECIAL SCHOLARS

Peanut Butter Edition. A luxuriously smooth pour with a rich, creamy head with an understated PB taste.

Stout 5.6%

SPONSORED BY: Blackfriars Tavern
8.

GREEN JACK

GONE FISHING

Traditional in style, lightly hopped and brewed with a blend of three roasted malts. An Extra Special Bitter.

ESB 5.5%

SPONSORED BY: Quinn Construction
9.

FAT CAT

MARMALADE CAT (VE)

Copper coloured premium strength bitter. A full malt body with a bitter orange finish.

Bitter 5.5%

SPONSORED BY: Applied Acoustics
10.

NETHERGATE

HARVEST STOUT

A rich reward for hard work, boasting full flavour and hopped intricacy for a fulfilling experience.

Stout 4%

SPONSORED BY: Mitchells Dacia
11.

LACONS

SZY

An altbier that blends traditional German brewing with a refreshing Polish twist.

Copper 4%

SPONSORED BY: Great Yarmouth Town Centre Partnership
12.

WOLF BREWERY

BATTLE OF BRITAIN

Copper in colour and lots of bite. English hops Goldings and Challenger combine to make a full bodied brew.

Copper 3.9%

SPONSORED BY: LG Perfect

13.

OAKHAM ALES

SCARLET MAGAW

Tart gooseberry and soft peach on the nose and intense bitter finish.

American Pale 4.4%

SPONSORED BY: Bernard Williamson
14.

TINDALL BREWERY

DITCHINGHAM DAM

Ginger notes lead both aroma and taste. A complex meld of sweet malt, hop and clementine flavours.

Amber 4.2%

SPONSORED BY: MOPA
15.

ST AUSTELL

PROPER JOB

Smooth premium pale ale with citrus, resinous hop aroma. With pink grapefruit and lemon citrus flavours.

IPA 4.5%

SPONSORED BY: SSAF Window Films
16.

TINDALL BREWERY

SUMMER LOVIN (GF)

Hand crafted Spanish Cerveza brewed with Spanish fruits and a lightly toasted biscuit flavour.

Blonde/Golden Ale 4%

SPONSORED BY: Mitchells Renault
17.

MR WINTERS

PEACH TEA PALE ALE

The quintessential storm in a tea cup. Light in body and bright in flavour.

Pale Ale 4%

SPONSORED BY: Acle Winter Beer Fest
18.

WADWORTH BREWERY

150th SPECIAL

Celebrating Wadworth Brewery’s 150th, a surprise for attendees at the Great Yarmouth Beer Festival.

COPPER 4.8%

SPONSORED BY: Applied Acoustics
19.

STEAM-SHED BREWING

SMOKESTACK LIGHTNIN’

Simcoe hops for earthy, fruity characteristics with notes of apricot, berry, citrus, and passionfruit.

EXTRA PALE 3.9%

SPONSORED BY: Acle Winter Beer Fest

20.

WADWORTH BREWERY

6X

A delicious malt and fruit character emerge for intensity on the palate, with a long lingering malty finish.

Amber 4.1%

SPONSORED BY: GIGGY
21.

HUMPTY DUMPTY

VANGUARD PALE

Brewed with NZ Nelson & German Melon hops for a unique fruitiness.

Golden Pale 4.7%
22.

MR WINTERS

CURVEBALL (GF/VE)

Loaded with Mosaic and Amarillo hops, delivering peach, mango and grapefruit flavours

Pale Ale 4.4%

SPONSORED BY: Beer Festival Kitchen
23.

FENGATE

LIQUID ILLUMINATI

Aromas of juicy mango, floral elderflower and tangy fruit pastels. Shrouded in conspiracy and mystery.

Pale Ale 4.5%

SPONSORED BY: Shoulder of Mutton
24.

CHALK HILL

CASK-ADE

Some lager malts and buckets of American hops give this beer a crisp and citrusy profile.

Pale Ale 4%

CONTINUES
OVERLEAF



£2.75 FOR HALF PINT VOUCHER

GREAT YARMOUTH

BEER & CIRCUS FESTIVAL

BEER MENU

BEER CONT.

- 25. FAT CAT BREWERY**
WILD CAT IPA (VE)
Strong, fierce and hoppier than ever! Dangerously easy drinking.
IPA **6%**

- 26. TIMOTHY TAYLOR**
LANDLORD DARK
A black beer with red highlights topped by a coffee coloured head.
Dark **4.3%**

- 27. EARL SOHAM**
MERMAID
A glorious pale ale hopped with a blend of US Slovenian and Czech hops for a delicate but full flavour.
Bitter **3.8%**

- 28. WOLF BREWERY**
GOLDEN JACKET
A gentle lemon citrus aroma precludes a balanced mix of malt and hop with a crisp bitter tang.
Golden Bitter **3.7%**

PLEASE NOTE:

Beers 25 - 28 will not be available at the start of the event (Thurs 18th Sept) and will be tapped once there is room on the racks. Please ask a member of staff for more info.

KEG

- 29. ESTRELLA**
DAMM LEMON (VE)
Made from the finest Mediterranean lemons in Barcelona, a delicious lemon beer for all occasions.
Shandy **3.2%** SPONSORED BY: Freshly Greated

- 30. LACONS**
LGR (GF)
Built on a base of the finest quality Norfolk malting barley. A subtle blend of floral and citrus forward hops.
Golden Lager **4.4%**

- 31. ADNAMS**
WILD WAVE BLUSH (VE/GF)
English cider with a sunset hue. Made with English apples harvested from Worcestershire and Herefordshire.
Cider **4%**

CIDER

- 32. SNAILSBANK**
RHUBARB MANGO (VE/GF)
Made from the finest Mediterranean lemons in Barcelona, a delicious lemon beer for all occasions.
Cider **4%**

- 33. CELTIC MARCHES**
TUTTI FRUITI (VE/GF)
A tropical twist of pineapple and cherry give this Herefordshire craft cider its deliciously moreish flavour.
Cider **3.4%**

- 34. SNAILSBANK**
PEACH MELBA (VE/GF)
A juicy peach cider rippled with sharp raspberry.
Cider **4%**

- 35. LILLEYS**
BEE STING (VE/GF)
Sweet but incredible refreshing with a glorious fresh tasting pear flavour and a wonderful pear aroma.
Perry **6.8%**

- 36. LILLEYS**
PINA COLADA (VE/GF)
Pineapple, rum, and coconut. Perfectly paired with our venue managers shirt.
Sweet **3.4%**

- 37. COCKEYED CIDER**
HEDGE ROSE (VE/GF)
A light and delicate cider, made from predominantly desert apples flavoured with Elderberries.
Dry **4%**

- 38. SANDFORD ORCHARDS**
DEVON RED (VE/GF)
A refreshing, balanced and packed with whole juice flavour and a welcome hint of sweetness.
Medium Crisp **4.5%**

- 39. THISTLY CROSS**
WHISKY CASK (VE/GF)
Scotland's favourite craft cider. Made using single malt scotch whisky casks for notes of oak, vanilla and honey.
Medium Dry **6.7%**

- 40. EAST NORFOLK CIDER**
NORMAL FOR NORFOLK (VE/GF)
A traditional Norfolk sweet fruity cider made from Apples grown in Norfolk and Suffolk.
Medium **4%**

- 41. EAST NORFOLK CIDER**
ROMANY ROSE (VE/GF)
A blend of Norfolk heritage and west country cider apples. The Romany Rose was a steam drifter which won the Prunier Trophy 1946.
Strong Dry **6.9%**

- 42. EAST NORFOLK CIDER**
RHUBARB (VE/GF)
A sweet fruity cider complemented with a crisp flavour of rhubarb.
Sweet **4%**

- 43. EAST NORFOLK CIDER**
RASPBERRY (VE/GF)
Flavoured with a sweet but tart raspberry. Pressed, fermented and matured in Norfolk.
Sweet **4%**

- 44. EAST NORFOLK CIDER**
ELDERFLOWER AND HONEY (GF)
A sweet cider combining elderflower and honey flavours to create a floral taste.
Sweet **4%**

BROWSE THE ENTERTAINMENT PROGRAMME



THANK YOU FOR JOINING US
AT THE ICE HOUSE FOR
THE GREAT YARMOUTH BEER &
CIRCUS FESTIVAL 2025.