



Thursday 9th February 5pm - 10pm*
Friday 10th February 11am - 11pm
Saturday 11th February 12pm - 11pm
Sunday 12th February 12pm - 3pm

*special preview ticket only evening

**LIVE MUSIC FROM 7PM SATURDAY
BLURRED MONDAYS**



The Spyke Golding Challenge

To be held at the Hucknall Beer Festival. A new competition to celebrate the Nottinghamshire brewer with the best new beer produced for and judged at the festival.



LICENCED BAR ALSO AVAILABLE



SEE OUR NEW URL FOR DETAILS: thehucknallbeerfestival.co.uk

Hucknall Beer Festival 2023

Beer Guide



41

Numbered beers will be on sale from the start of the Festival, if ready, until they run out

(Res)

Beers will go on sale when space permits

NEW

Indicates a brand new beer

V

Indicates Vegan beers
(Please check allergen information from your server)



Indicates a beer brewed within 20 miles of Hucknall

+1

Requires 1 extra token
(over 6.5% beer, 7.0% cider)

Welcome to the 2023 Hucknall Beer Festival supported by Nottingham CAMRA at the John Godber Centre.

Entry to the festival is free however there is a ticket only preview evening on Thursday 5pm – 10pm which includes entry to the event, commemorative glass to take home and tokens.

Beer tokens and glasses are available to purchase from the bar along with snacks and other drinks.

Beer tokens are 70p each and are valid for the day of purchase and cannot be used/refunded on any other day.

There are 576 limited edition stemmed glasses created especially for the 2023 festival with the design created in memory of Ben Caunt, local boxer. We encourage you to take home the glasses and add to your collection however you can return to the bar for a £4 refund up to 11pm each day (10pm Thursday).

We also have some of our previous glasses including our special 110th anniversary glasses celebrating 110 years of the John Godber Centre and our founder Canon John Godber, as well as Ada Lovelace and Eric Coates.

2 tokens = 1/3 measure
3 tokens = 1/2 measure

Please Note the following:

(A) ROB'S CIDER (7.8% ABV)

ALL VANILLA, NO FILLER (7.2% ABV)

JAMMY BODGER (11% ABV)

+1

Require one extra token

Follow us on Twitter @HucknallBeer and tweet us your thoughts and comments of the beers during the Festival
#HucknallBeer

Snacks, hot food and cakes available

Thursday 5-8pm, Friday 11am-8pm, and Saturday 12-8pm
by Peacock Catering from the kitchen hatch in the bar.

Cobs and snacks from the bar throughout the festival.

Hucknall Beer Festival 2023

The Hucknall Beer Festival Logo 2023

For the 2023, the festival team took the decision to commemorate another of the celebrity heroes from Hucknall; heroes who have helped put our town on the national map.



This year we remember Ben Caunt who was born in Hucknall on 22 March 1815. Ben was a big lad and when fully grown stood at 6 feet 2 inches tall (1.88m) and weighed some 18 stone (110 kg). His size and build led him into bare-knuckle boxing, and by the age of 18 he had won several bouts by defeating minor local opponents.

Ben really came into prominence in 1834 when he defeated George Graham of Lincolnshire and then in July 1835 he had his first fight - of four in total - against William "Bendigo" Johnson, born and raised in Nottingham; the two would become arch rivals. Although described by some as slow and clumsy, Ben Caunt was strong and durable - he had to be as three of his fights with Bendigo Thompson each went on for 75 rounds. Some reports claim that one of Ben's fights with Bendigo went on for 93 rounds. They also fought under London Prize Ring Rules which were quite brutal compared to the much stricter and safer Marquess of Queensberry Rules.

On 11th May 1841, Ben defeated Londoner Nick Ward in 35 rounds to become the Heavyweight Champion of England which cemented his nicknames of the "Torkard Giant" and "Big Ben".

By 1845 Ben had retired from boxing, worked as a farm labourer, and then became landlord of the Coach & Horses on St Martin's Lane, in the City of Westminster, London; sadly the pub caught fire and he lost two of his children in the blaze. In 1857 Ben had his final fight against a Nat Langham, but after 60 exhausting and brutal rounds, the match was declared a draw.

Ben Caunt died of pneumonia on 10th September 1861 at an address near his old pub in London. His body was brought back to Hucknall and he was buried in Hucknall's Parish Church of St Mary Magdalene, close to the grave of his two children who died in the Coach and Horses fire.



There are only 576 of the 2023 commemorative glasses available as a limited edition, so we do hope you will decide to keep it as a memory to and celebration of Ben Caunt, one of Hucknall's heroes.

Further information about Ben Caunt can be found on the Churches website - <http://hucknallparishchurch.org.uk/ben-caunt/> and Ben's grave is in St Mary Magdalene Churchyard which can be seen from the windows of the festival hall.

We would like to thank all our sponsors for their kind support of this event but also all the volunteers who give their time and support to organise this event, including:

- The Beer Festival Committee members - Andrew Ludlow, Ray Blockley, and Kim Pears.
- The John Godber Centre duty managers, bar team and support staff.
- Andrew Ludlow for selecting the beers and to Lincoln Green Brewing Company, Milestone and Magpie for sourcing and delivering additional beers for us and Ray Blockley for selecting the ciders and all the additional collections to ensure great choice for the festival.
- Nottingham Brewery for the loan of extra stillage and Lincoln Green Brewing Company for their bar.
- All the volunteers who have given up their time and knowledge during the weekend to serve.
- Steph and Wendy from Peacock Catering and John and Susan for their kitchen support to JGC.
- Nottingham CAMRA.
- All the brewers who entered The Spyke Golding Challenge and created 10 incredible new brews for us.
- Hucknall Rotary Club & St Mary Magdalene Church for volunteering their time to help support the event.
- Ray Blockley for the 2023 glass design and festival logo and creating the art work for The Spyke Golding Challenge as well as being our social media guru. Also for designing and sponsoring the 2023 volunteer badges.
- St Mary's Trading Company Directors, John Godber Centre Operating Board, and PCC.
- Anthony Hughes for his ongoing support of the Hucknall Beer Festival & the John Godber Centre.
- Darren from F&F promotional for the additional work and support for the festival T-Shirts.
- Nottingham Print and ASL for helping with the programme printing.
- Adrian Sissons and Monkie for supporting the technical side of the festival and designing the festival programme and artwork.

Our Sponsors

We would like to thank all our sponsors for their kind support of this event.

Profit made by the Festival contributes to the maintenance and improvements of The John Godber Centre which is part of The Ecclesiastical Parish of Hucknall Torkard (Registered Charity Number 1132272).

In 2017 the Centre began a 5-year plan of refurbishments that would see the whole building improved for the benefit of all our users and the local community. Over the last few years as part of this plan the Centre has refurbished many of its public areas however sadly this work was paused due to the pandemic. The work done to date and our future plans is all possible thanks to the proceeds from Hucknall Beer Festival and donors. We hope you enjoy seeing the ongoing developments to the building with each annual festival you visit.

COVID has hit our charity hard as do the ongoing rise in costs, as we know it has for many so fundraising activities such as the Hucknall Beer Festival are more important than ever to us but equally the wish to host a great town event for Hucknall that so many people look forward to and get to enjoy.



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As Hucknall's first establishment of this kind, we welcome you to experience the 'true essence' of a micropub as defined by the micropub association

"A micropub is a small free house which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks". (Wikipedia)



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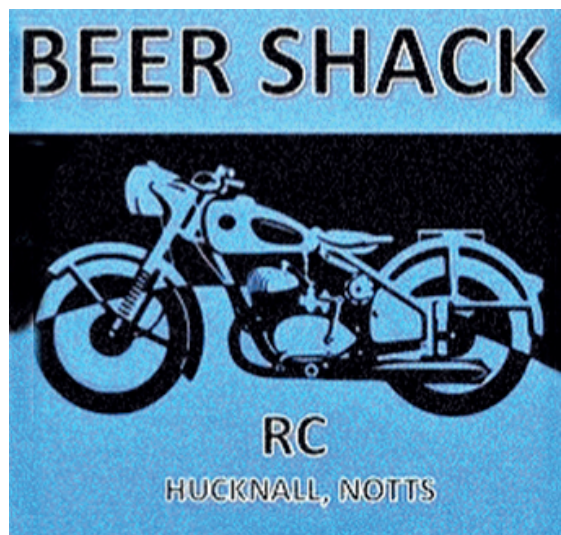
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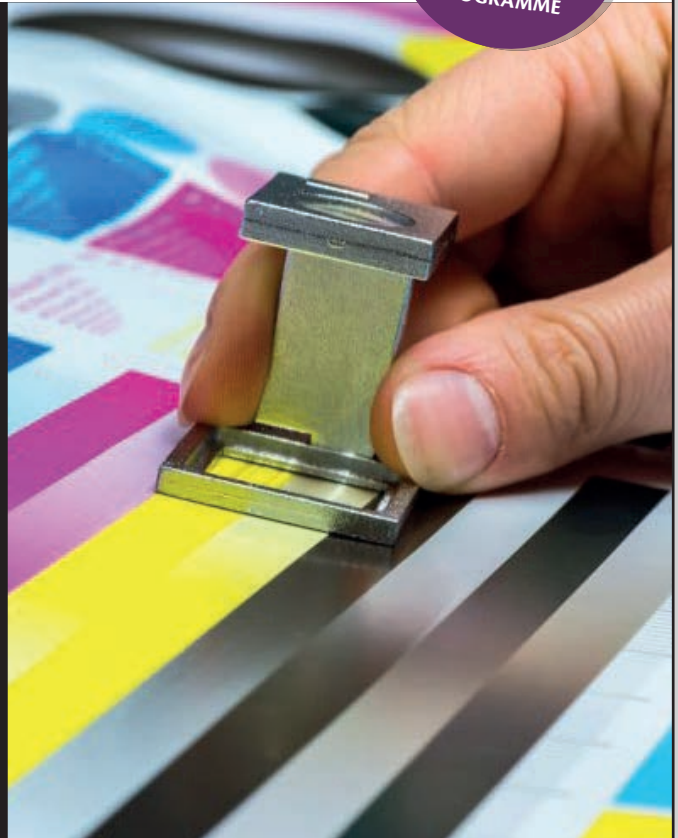
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St Mary Magdalene
CHURCH, HUCKNALL

A shining light in Nottinghamshire's history

St Mary Magdalene Church, Hucknall,
a parish church bursting with stories.

St Mary Magdalene church has a rich history and heritage stretching back 1,000 years. Supported by the Heritage Lottery Fund, the church underwent significant restoration in 2015 and now also serves as a unique heritage hub for the county.

Discover how the world famous poet, Lord Byron came to be interred within the church; let us introduce you to his daughter, Ada Lovelace, the mother of computing; learn how Big Ben was named after a giant bare knuckle boxer buried in the churchyard; and marvel at one of England's largest collections of stained glass windows by famous Victorian artist C. E. Kempe.

There are interactive tours to follow, adult and children's interpretation and a welcoming refreshments area, where you can relax with tea and biscuits.

Lord Byron - world famous poet
and leading figure of the romantic era

Ben Caunt - champion boxer
who gave his name to the bell 'Big Ben'

Ada Lovelace - the world's
first computer programmer

C.E. Kempe - the greatest
Victorian stained glass artist

St Mary Magdalene Church - home to the
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For information and opening times: www.hucknallparishchurch.org.uk



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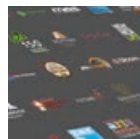
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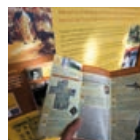
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The Spyke Golding challenge



Peter 'Spyke' Golding – 1949-2010



'Spyke' was one of the earlier members of the Nottingham branch of CAMRA, the campaign for real ale. He became chairman in the mid-1970s and was the one-time editor of the Nottingham Drinker publication and during his time as chairman of the branch the beer festival at the Victoria Leisure Centre became established.

Following the untimely death of Peter in October 2010 Nottingham CAMRA decided to honour his memory, initially with the creation of an annual literary award and in 2016 replaced this with the Spyke Golding Shield to be awarded to the winner of the Champion Beer of Nottinghamshire which was hosted at the Hucknall Beer Festival from 2019.

Now for 2023 the Shield will be awarded in a new competition, the Spyke Golding Challenge, to celebrate the best new beer produced for and judged at the festival by the public. 10 Nottinghamshire Brewers have submitted new brews exclusively for the event and challenge, the beers will be exclusive to Hucknall Beer Festival first before being sold to trade.



The ten entries will be marked "A" to "J" with no brewery name noted, full tasting notes for each beer plus ABV will be listed and customers can then score the beer with the winner being announced during the weekend.



THE SPYKE GOLDING CHALLENGE SHIELD

A 4.6% ABV NOT NAMED

A Hazy Pale Vegan Ale brewed using Mosaic on the hot side, then Simcoe and El Dorado in the dry hop. Expect lashings of juicy Pear, Pineapple and Pink Grapefruit. **NEW**

B 7.3% ABV ALL VANILLA, NO FILLER

A Strong, dark stout with rich chocolate and malt flavours. Subtle vanilla for a slightly sweet kick. Made with chocolate malt and roast barley. **NEW**

+1

C 5.8% ABV NOT NAMED

An American IPA with juicy tropical fruit flavours and aromas. Hops used include Amarito, Citra and Eldorado. **NEW**

D 5.5% ABV ANKLE BITER

A very, very special, Extra Special Bitter, Notes of rich chocolate, roasted coffee and dark berries on the nose, an upfront malty sweetness and a satisfying warmth to follow, all brought into balance by a subtle, but lingering bitterness. **NEW**

E 11% ABV JAMMY BODGER

A strawberry and biscuit Imperial Stout, 11% ABV. Containing 7 different malt varieties in the grist along with Jammy Dodgers in the mash! And conditioned with 20 kilos of strawberry puree. The beer is jet black with a red hue within the head, its sweet and sticky although the balance is just right. **NEW**

+1

F 3.8% ABV REBEL REBEL

A session Pale ale. Hazy/straw pale in colour with a citrus fruits/floral taste and citrus fruit/grapefruit nose with a slightly bitter heavy hop finish. **NEW**

G 4.5% ABV CRUSH

A Peach and Passionfruit Milkshake Hazy Pale beer containing lactose. Little fruit bomb of a beer, smooth, fruity and super refreshing. **NEW**

H 3.9% ABV NOT NAMED

Fruity aromatics with a mixed balance of hop varieties creating hints of zesty citrus flavours and a tactile mouthfeel. Naturally hazy dry hopped vegan friendly unfiltered beer. **NEW**

I 5% ABV SORBETTO MANGO IPA

A speciality full on mango IPA, brewed with a soft water profile and a blend of tropical hops from the Pacific. Hazy vegan and very fresh. This golden hazy sunset coloured beer has a Subtle Mango, hints of tropical fruits, smooth, fresh and creamy taste; a Tropical, Citrus, Soft Fruit and Mango nose with a smooth, silky, soft and tropical fruit aftertaste. **NEW**

J 4.5% ABV DON'T PANIC!

A crisp, refreshing session pale brewed with Galaxy & Comet hops for mixed fruit and citrus undertones with a subtle bitter finish. **NEW**

For Preview night ticket contact: www.johngodbercentre.co.uk/event/hucknall-beer-festival-2023

0115 963 9633 reception@johngodbercentre.co.uk



The Beers



Bang the Elephant Brewing Co

Langley Mill

Spruce Goose Pine Pale Ale 4.1% 34

Pale - Piney and resinous pale ale with a crisp refreshing bitterness.

What Makes Larry Happy Pacific Pale Ale 5.2% V 35

Pale - Hazy Pale Ale with hints of white grape and citrus.



Beermats Brewing Co

Winkburn, Newark

Matte Black 4.7% 1

Stout - A salted caramel smooth stout with chocolate notes and finished with salted caramel sweetness.

Pragmatic 3.8% 7

Golden - Our best bitter, a refreshing amber session ale made with 100% British hops.

Matrix 5.4% (RES)

Straw - West Coast Style American IPA loaded with orange and grapefruit characteristics topped with fresh floral & spicy notes.

Hazmat 4% 13

Pale - Session IPA bursting with mango flavour & tropical-lemon aroma, finished with a crisp citrus aftertaste.

Proudly Sponsored by NG Pest Control



Blue Monkey

Giltbrook, Nott's

BG Sips 4% (RES)

Pale - A pale and intensely hoppy beer. These Brewers Gold hops impart enticing tropical fruit aromas and a lovely thirst-quenching bitterness.

Chocolate Amaretto Guerilla 4.9% V 2

Stout - Pitch black beer full of malty complexity balanced by a robust bitter bite. Vegan Unfined.

Infinity IPA 4.6% 8

Golden - An infinitely satisfying golden ale brewed with massive amounts of 'Citra' hops to give a distinctive yet traditional taste.

4am 4.2% 14

Amber - A modern take on a best bitter, amber coloured and infused with hops from the USA. Contains oats and it's dry hopped with Olicana T45's. **NEW**

Chocolate Orange Guerilla 4.9% V 3

Stout - Pitch black beer full of malty complexity. Very smooth, with a hint of chocolate orange.



Castle Rock

Nottingham

Screech Owl 5.5% 9

Pale - Classic-style IPA with Centennial and Cascade giving citrus notes and a subtle zesty aroma.

Oatmeal Stout 4.6% V 15

Stout - Notes of dried fruit, roasted coffee and caramel are balanced by creamy oats. Smooth and luxurious mouthfeel.

Charnwood Brewery

Loughborough, Leics

Salvation 3.8% 4

Golden - Pale Golden beer, citrus floral aromas from American hops.

Vixen 4% (RES)

Bitter - Copper coloured best bitter with a fruity nose.

Try Hopped 4.4% 10

Golden - Golden ale with three feisty English hops.

Crazy Fox 6.5% 16

Amber - Fruity, punchy American hopped IPA.

Proudly Sponsored by Wildkatz Gymnastics

Elephant School Brewing Co

Brentwood, Essex

My Milk Stout Brings All The Bulls 4.5% 39

Stout - Light roasted malt character chocolate notes, nips of vanilla. Medium bodied with fine condition. Decent balance in the finish, more light cocoa, roast.



Full Mash Brewery

Stapleford

Seance 4% 5

Pale - Fragrant floral aromas precede this crisp blonde ale as it develops into a wonderful smooth vibrant finish.

Illuminati 4.2% 11

Golden - This golden ale has subtle zesty hop aromas. The overall sweetness blends well with the hop flavours that carry a wisp of citrus zing to the aroma.

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Warlord 4.4% (RES)

Amber - A perfectly balanced amber ale. The bitterness is gentle to allow the malt to bring a hint of toffee flavours to the taste. A wash of hop flavour completes this traditionally styled ale.

Apparition 4.5% 17

Pale - A premium beer that is delightfully pale with a sweet grapefruit aroma clearly recognisable as the pint is poured. The finish is refreshing having a sweetness that fades to an addictive hop bitterness.

Beers marked (RES) are reserve beers that will be put on sale as space on the stillage permits.



The Beers



Heritage Brewing Company

Burton upon Trent, Staffs

X Porter 4.6%

6

Porter - Complex malt aroma with a hint of liquorice and smokiness. Smooth and easy to drink with a rich brown colour.

Jolly Boys Brewery

Barnsley

Chocolate Fudge Porter 5%

40

Porter - Full bodied, creamy and well-balanced porter. Brewed with five Yorkshire malts and English hops. Enriched with rich, decadent chocolate and smooth creamy fudge flavours.

Proudly Sponsored by Beer Shack, Hucknall

Kelchner Brewery

Amptill, Bedfordshire

After Dark 4.8%

41

Black IPA - A black IPA a multitude of hops and sits comfortably on a roasty base of dark malts citrus, coffee and chocolate notes with a dry and resinous finish.

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Kings Clipstone Brewery

Kings Clipstone

Royal Stag Stout 4.5% V

42

Stout - Seven different malts plus a generous amount of oatmeal. Triple hopped full bodied & flavoursome.



Lenton Lane Brewery

Nottingham

36 North 3.9%

12

Copper - A superb bitter showcasing the best of British malt and hops.

Twist & Stout 5% V

18

Stout - The latest addition to our core range! T&S uses 7 different malts for a classic, silky stout feel.

200 Not Out 6%

19

Golden - This juicy, hop monster has all the stone fruit flavours with an incredibly soft award-winning finish. Winner of Champion Beer of Nottinghamshire in 2020.

Cherry & Vanilla Twist and Stout 5% V

24

Stout - Twist & Stout with Cherry and vanilla.

Leatherbritches

Ashby De-La-Zouch, Leics

Scoundral 4%

29

Porter - Medium bodied porter with plenty of Cara malt to give a subtle but sweet tasting profile.

Proudly Sponsored by NG Pest Control



Lincoln Green Brewing Company

Hucknall

Beaus Black and Tan 4.5%

43

B&T - Traditional black and tan ale using Tuck and Hood.

Rebel 4.5% V

(RES)

Pale - Session IPA, dry hopped to highlight the impact this has on beer flavour.

Buttermuch 5.5%

20

Special - Butterscotch sweetness is balanced by hop bitterness in this moreish, dark, butterscotch ale.

Fountaindale 4.3%

25

Pale - Balanced pale ale with Brewers Gold and First Gold for bittering and Goldings for aroma.

Crossbow 6%

30

Pale - American IPA with citrus, grapefruit and lime.

Proudly Sponsored by The Robin Hood and Little John, Arnold

Tuck 4.7% V

21

Porter - A rich well-rounded porter with bitter chocolate and blackcurrant aroma.



Magpie Brewery

Nottingham

Magpie Best 4.2% V

26

Bitter - Our Classic traditional best bitter, glowing copper and full of malt character, balanced by some fantastic fruity British hops, First Gold and Bramling Cross.

Hoppily Ever After 3.8% V

(RES)

Pale - Pale session ale hopped with British endeavour for a light aromatic and very drinkable flavour.

One for Sorrow 4.8% V

31

Stout - Silky smooth oatmeal stout with bonfire toffee and coffee flavours. Admiral, Bramling X and First Gold hops.

Cherry Raven Stout 4.4% V

22

Stout - Natural dark cherry fruit flavour added to our rich smokey stout.

Proudly Sponsored by Byron's Rest, Hucknall



Maypole Brewery

Eakring, Notts

Monterey Hop 3.9%

27

Pale - Pale beer, Citra hops dominate with a small addition of Amarillo. Pleasant bitter finish.

Celebration 4%

32

Amber - Amber coloured traditional English bitter. Brewed with Progress and Goldings Hops, slightly nutty bitterness.

Proudly Sponsored by Wildkatz Gymnastics



The Beers



Milestone Brewery

Cromwell, Notts

Cromwell Best 4.4% (RES)

Amber - Traditional Best bitter crisp clean and refreshing with a subtle sweetness.

Hammer head stout 5.6% 23

Stout - Roast malt aroma, some coffee notes black, good tan head, Chocolate & coffee flavour, some fruitiness, dry, lingering bitter finish.

Raspberry Wheat 5.6% 28

Fruit - Continental –style ale infused with fresh fruit.

Proudly Sponsored by Spelt & Rye, Hucknall

Lock Prop & Barrel 4% 33

Amber - Amber brown, malty traditional style bitter, very quaffable.



Navigation Brewery

Nottingham

American 5.2% 45

Pale - Brewed with American hops, this refreshing ale tastes almost resinous. The powerful aromatic elements make it crisp and pleasantly bitter.

Rebel 4.2% 46

Pale - Dry-hopped with Citra and Simcoe, this punchy session IPA delivers aroma and flavour without holding back! A serious crowd-pleaser.

Proudly Sponsored by Hopkins Solicitors

Eclipse 4.1% 47

Stout - Traditional robust stout, with rich, roast almonds and chocolate flavours perfectly balanced with a tight creamy head.

Singularity Simcoe 4.3% V 36

IPA - A session IPA brewed with all Simcoe, luscious grassy hop flavours with a resinous, lemon grass finish. **NEW**

Nethergate Brewery

Sudbury, Suffolk

Old Growler 5% 37

Porter - Rich nose of coffee, dark chocolate, dark fruits. Flavours of chocolate, nuts, coffee, light smoke. Long warming finish.



Moot Ales Brewing Company

Matlock Green, Derbyshire

Dark lane porter 4.9% V 38

Porter - An easy drinking, smooth dark ale with toffee caramel notes.

Proudly Sponsored by KBL Electrical & Mechanical Services

Giddy edge IPA 5.3% V 48

IPA - Pale IPA with bags of tropical fruit aroma and taste.

Hop tor 3.9% V 49

IPA - Dry hopped with bags of galaxy and Simcoe, giving a smooth Passion fruit flavour.



Nottingham Brewery

Radford

Rock Bitter 3.8% 55

Pale - A pale and bitter hoppy beer with a dry finish

Rock Mild 3.8% 51

Mild - Reddish black malty mild with some refreshing bitterness in the finish.

*Proudly Sponsored by the Pears Family
in loving memory of George Pears*

Sooty Stout 4.8% 54

Stout - A traditional recipe oatmeal stout. Food and drink in a glass!

Bullion 4.7% 50

Golden - A single malt premium golden ale.

Proudly Sponsored by All for One Accounting

Parish Brewery

Burrough on the Hill, Leics

Parish Special 3.9% 57

Amber - A refreshing amber session ale. Distinctive floral aroma with mild hints of pine. Sharp hop bitterness balanced with crisp malt flavour in the taste giving way to a lovely lingering floral finish.

Proper Charlie 3.9% 52

LT Amber - A crisp clean light amber session bitter with medium soft vibrant mouthfeel. Distinct hoppiness and delicate malty flavours combine to give a refreshing level of bitterness and satisfying long dry aftertaste.

Proudly Sponsored by Hopkins Solicitors

Burrough Bitter 4.8% 56

Red - Dark red, slight liquorish with a powerful malty taste. Well balanced.

Pheasantry Brewery

East Markham, Nott's

Dancing Dragonfly 5% 58

Golden - The palest golden beer packed with peachy, exotic fruit flavours. Dangerously drinkable!

Best Bitter 3.8% 59

Copper - Well balanced copper coloured beer with fruity highlights and a hoppy finish.

Lincoln Tank Ale 4.2% (RES)

Amber - A classic English amber ale. Malty, hoppy, soft and moorish. Designed to raise money for the Lincoln Tank Memorial.

Black Pheasant Dark Ale 4.2% 60

Dark - Smooth, soft and satisfying. Malty flavours, balanced bitterness, velvety texture.

Proudly Sponsored by Byron's Rest, Hucknall



The Beers



Shadow Bridge Brewery

Barton upon Humber

Battle Standard 3.8% 61

Amber - Amber Session Ale. Gentle and smooth with slightly smoky and sweet undertones.

Dragon Slayer 4.1% 63

Golden - A Golden Ale. Well balanced bitter with a smooth sweet hoppy finish.

Proudly Sponsored by Valhalla Tax Consultancy Ltd

Elvish Fury 4.3% 64

Red - Red Ale. A smooth red bitter with a malty caramelly finish.

Wizards Ruin 4.3% 53

Stout - A smooth sweet stout with hints of chocolate in the aftertaste.



Treehouse Brewery

Cavendish Bridge, Derbys

Woody 4.9% 62

IPA - A brand new beer. A balanced pale ale with refreshing piney notes and a dry spicy peppery finish. **NEW**

Proudly Sponsored by Beer Shack, Hucknall

Wantsum Brewery

Canterbury, Kent

Black Pig 4.8% 71

Porter - Imperial Russian porter recipe, this beer is incredibly smooth with chocolate and smoky malt notes mixed with delicate hop bitterness & floral notes.



Welbeck Abbey Brewery

Welbeck, Nott's

Skylight 4.4% 68

Lager - Palest of beers, brewed with crisp British-grown lager malt. The continental hops used make this a bright and fresh lager-style beer with light floral and grassy tones.

Proudly Sponsored by The Window Depot Ltd

Red Feather 3.9% 67

Amber - Robust auburn ale. Plenty of crystal malt gives this beer a rich colour and combination of bold walnut and bitter-sweet caramel flavours.

Porter Oak 5% 70

Porter - Robust aromatic porter with the addition of traditional spices, nutmeg and cinnamon. Dark roasted malts are balanced with a sweet malt base and mellow English hops.

Cathedral Beeches 3.7% 69

Pale - This bitter is full of heady herbal aromas from British Phoenix hops, making it surprisingly delicious and certainly more interesting than many of its counterparts.



Shipstones Brewery

Old Basford

Hollow Stone Krubera Stout 5.2% 65

Stout - Champion beer of Nottinghamshire 2019. This is a stout brewed with roasted barley and chocolate malt then blended with mocha coffee and fresh blueberries.



Silver Brewhouse

Chesterfield

Coal Face Stout 4.6% 66

Stout - Oat stout. Roasted malt. Contains lactose

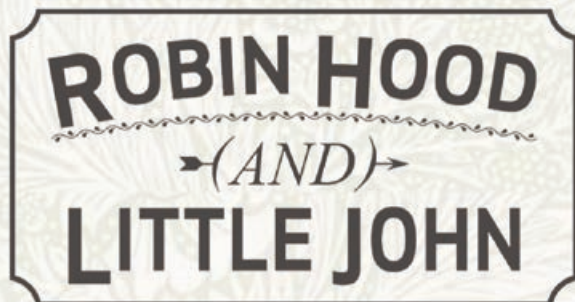


Totally Brewed

Nottingham

Guardian of the Forest 3.8% 44

Pale - Super tasty and sessionable! We've dropped a tonne of fresh Citra and Mosaic hops late in the kettle. Then both of these supercharged green flavour monsters in for a late dry hop, creating one hell of a session beer.



**1 Church Street, Arnold,
Nottingham NG5 8FD**

www.therobinhoodandlittlejohn.co.uk



Ales that become legends



Perrys and Ciders

Cider & Perry - listed alphabetically by maker. SV = Single Variety of apple or pear used.

All of our ciders and perry are whole-juice real natural ciders, made with fresh UK-grown apples & pears picked from the tree. The majority are "live" without being pasteurised. None are sterilised.

PERRY

A Rob's Cider (Longhope, Glos) **"Early Hell"** SV Perry. **7.8% ABV** **+1**

Made solely from the "Helen's Early" perry pear, naturally medium-ish.

Pale straw, light smoky notes, pear drops, & zingy acidity. The ABV is deceptive...

CIDER

B Charnwood Cider (Cropstone, Loughborough, Leics)

"Pure Charnwood" Cider. **5.7% ABV REGIONAL**

Slightly hazy, & pale gold. A medium, fruity & smooth wine-like cider with citrus notes, from apples sourced in the local Charnwood area. Easy drinking.

C Charnwood Cider (Cropstone, Loughborough, Leics)

"Sileby Special" Cider. **6.5% ABV REGIONAL**

Made from apples collected around Sileby. Clear, pale straw in colour, toffee-apple notes; a fruity cider, with soft tannins.

D Ganley & Naish (Kenn, North Somerset)

"Yarlington Mill" SV Cider. **6.5% ABV**

Made from a classic bittersweet cider apple; orange-golden colour, hazy, rich in tannins & with a spicy (nutmeg?) hit.

Medium-ish sweetness.

E Hecks (Street, Somerset)

"Broxwood Foxwhelp" SV Cider. **6.5% ABV**

Crisp, clear, golden; this aromatic mild bittersharp apple produces a palate-cleansing, crisp, fruity & refreshing dry cider.

F Monkey Bridge Cider (Ironville, Derbyshire)

"Michelin" SV Cider. **6.4% ABV LOCAL**

A widely planted bittersweet cider apple of French origin brought to the UK in 1884, usually used in blends but makes an easy-drinking cider. This cider is hazy, old gold in colour, with a spicy & rich finish.

G Palmer's Upland Cyder (Newport, Sth. Wales)

"White Jersey & Foxwhelp" Cider. **6% ABV**

A dry cider made from two varieties of cider apple. The mild bittersweet 'White Jersey' gives body, mouthfeel & rich smooth tannins, while the bittersharp Foxwhelp brings nose/bouquet & acidity. A slightly hazy, dark-gold cider.



H Rosie's Cider (Wrexham, Nth Wales)

"Triple D Vintage" Cider. **6.5% ABV**

An aged, sweet blended cider made from a variety of many apples grown high up in the hills above Wrexham. Cloudy, funky, traditional farmyard style, being old gold in colour.

I Sisson & Smith (Eastwood, Notts)

"Bulmer's Norman" SV Cider. **6.5% ABV LOCAL**

A medium-dry cider made from a bittersweet apple of French origin (Normandy) brought to the UK in the early 1890's by the Bulmer's Cider Company.

J Sisson & Smith (Eastwood, Notts)

"Michelin" SV Cider. **6.5% ABV LOCAL**

Another bittersweet Michelin cider made locally - compare & contrast the two? This version is medium having been back-sweetened with sugar.

K Torkard Cider (Hucknall, Notts)

"Whyburn" Cider. **6.5% ABV LOCAL**

A medium cider - made ½ mile up the road from 100% local-grown 'Harry Master's Jersey' bittersweets & dessert apples. Clear, pale, green-apple notes, with soft tannins.

L Torkard Cider (Hucknall, Notts)

"Straight Outta Hucknall" Cider. **6.5% ABV LOCAL**

A medium-dry cider made ½ mile up the road from a blend of 100% Hucknall-grown apples. Pale straw in colour, hazy, & very easy drinking.



Artisan real cider-makers



We craft English ciders
using apples grown locally
in Nottinghamshire

www.facebook.com/TorkardCider

WONDERFUL WEDDINGS

Wedding Showcase

Sunday 12th March
11am - 2pm **Free entry**

The John Godber Centre Ogle Street,
Hucknall, Nottingham NG15 7FQ

0115 963 9633

www.johngodbercentre.co.uk

Come and view our beautiful reception room and meet local wedding specialists to help make your day truly memorable. Our bar will be open to serve refreshments throughout the event.



SO MANY EVENTS ONE GREAT VENUE

TABLETOP SALE

Sunday 2nd April 1-3 pm (set-up 12 noon)



Raising funds in support of
St Mary Magdalene Church with St John the Evangelist Church



- FREE entry • Up to 25 tables
- Refreshments available

Want to grab a bargain
or sell your unwanted items?
De-clutter and help your local churches.

£8 per table - individuals & charities
£15 per table - businesses



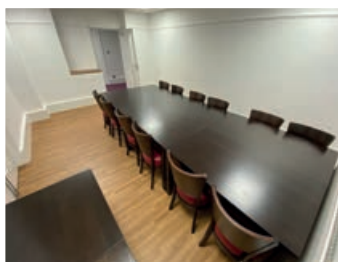
Call the Tabletop Co-ordinator on 0115 963 9633 for further details/to book your table.

EXCEPTIONAL
EVENTS

WONDERFUL
WEDDINGS

COLOURFUL
CELEBRATION

MARVELLOUS
MEETINGS



- Dedicated in house team
- 7 Room Sizes, 3 Function Spaces
- 2 Licensed Bars
- Entertainment Packages
- Competitive Prices
- WiFi Network
- Stage & Sprung Dance Floor
- Car Parking
- Catering & Refreshments

**Pop in and pick up a leaflet or
contact us for more information**



T 0115 963 9633
E reception@johngodbercentre.co.uk
W www.johngodbercentre.co.uk

**Anthea Roberts - St Mary's Trading Company Director,
John Godber Centre Management Committee Member,
Beer Festival Committee, Volunteer and Friend**

1945 - 2013

Anthea was a dear friend to all of us at the John Godber Centre and her vision, kindness, support, efforts and contribution of love and time have made the Centre what it is today. Without her determination the resurrection of the Hucknall Beer Festival would not have been possible in 2011 along with several other projects within the Centre and its development over the years.

Anthea dedicated a lot of time to the organisation of the Hucknall Beer Festival from preparing tokens, serving food, printing programmes, spreading the word of the festival and many other jobs to ensure the festival's success.



**Anthea is missed dearly every day and we will always remember her.
The Hucknall Beer Festival continues to be dedicated to her memory.**

**Nottingham
Robin Hood
Beer & Cider
Festival. Over
750 beers &
150 plus ciders.
Live music &
loads of street
food stalls...
@Trent Bridge
Cricket Ground
11-12th Oct. 2023**

About the John Godber Centre

The John Godber Centre is a community venue at the heart of Hucknall. The Centre is housed in the old Parish Church Hall of St Mary Magdalene, which was built in 1906 following the vision of Canon John Godber to have a hall in the centre of the town to benefit local people. He longed to provide the local community with a place to meet and socialise. The land was generously donated by the Duke of Portland and any monies raised to build the centre were matched by Canon Godber.

For 115 years the Centre has continued this aim, providing such facilities and developing afresh in each new generation. The building is very much at the heart of community life and is much used and valued by the local community and the venue of choice for their life events.

The Centre today is owned by St Mary Magdalene Church and governed by the Church Council with a team of 7 staff employed to manage the day to day running of the Centre.

A newly created operating board is responsible for the creation and delivery of a 5-year strategy plan for the Centre looking at the complete refurbishment of the Centre and its facilities. The premise licence for the Centre is held by the St Mary's Trading Company with a group of Directors responsible for the Centre's bars.

The Centre offers a number of rooms for private hire for weddings, children's parties, christenings, family events and meetings.

The Centre is also home to over 50 different groups, including: theatre groups, social groups for the elderly and bereaved, young person's groups, dance and exercise classes, to name but a few.



John Godber was a significant figure in the life of St Mary Magdalene Church, he was a Sunday school teacher whom after ordination served as curate, and a diocesan preacher. He gave generously to St Mary's in time, work and money; he was passionate about seeing the church accommodating and catering for different groups in the community.

Copies of Mr King Sent Butter and Mrs Mole Gave Bread - A history of the John Godber Centre, printed for our centenary in 2007 are available to purchase from the bar.

Further details can be found in reception or via our website:

www.johngodbercentre.co.uk



The John Godber Centre
Ogle Street
Hucknall
Nottingham NG15 7FQ



The John Godber Centre



#JohnGodberCentr

The John Godber Centre is part of the Ecclesiastical Parish of Hucknall Torkard. Registered Charity No. 1132272

SO MANY EVENTS ONE GREAT VENUE

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