



The John Godber Centre supported by Nottingham CAMRA



CAMPAIGN FOR REAL ALE



LICENCED BAR ALSO AVAILABLE



Thursday 8th February 5pm - 10pm
Friday 9th February 11am - 11pm
Saturday 10th February 12pm - 11pm
Sunday 11th February 12pm - 3pm



LIVE MUSIC THURSDAY FROM 7PM
SUNNY GRACE



LIVE MUSIC SATURDAY FROM 7PM
THE KILLER BEES

The Spyke Golding Challenge

To be held at the Hucknall Beer Festival. Returning for its second year, a competition celebrating the Nottinghamshire brewer with the best new beer produced for and judged at the festival.



CAMPAIGN FOR REAL ALE



Over **100** Beers & Ciders to taste!



SEE THE WEBSITE FOR DETAILS: thehucknallbeerfestival.co.uk

Hucknall Beer Festival 2024

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)

GF

Indicates Gluten free beers
(Please check allergen information from your server)



Indicates a beer brewed within 20 miles of Hucknall

+1

Requires 1 extra token
(over 6.0% beer, 7.5% cider)

Welcome to the 2024 Hucknall Beer Festival supported by Nottingham CAMRA at the John Godber Centre.

Entry to the festival is free, beer tokens and glasses are available to purchase from the bar along with snacks and other drinks.

Beer tokens are 75p 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 2024 festival, commemorating the 200th anniversary of the passing of Lord Byron, world famous poet and leading figure of the Romantic movement. 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) **with your glass receipt.**

We also have some of our previous tankards 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, Eric Coates, and Ben Caunt (stemmed glass).

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

Please Note the following:

(H) A BRIDGE OVER THE RIVER WYE (7.8% ABV)

SITHICIDAL TENDENCIES (10.0% ABV)

STOUT HOTEL PORTER (6.5% ABV)

400 (7.1% ABV)

WITH THE LIGHTS OUT (6.0% ABV)

HIGH SEAS (7.0% ABV)

RASPBERRY WHEAT BEER (7.4% ABV)

MORPHIA (8.0% ABV)

TICKET TO RIDE (6.0% ABV)

Require one extra token

+1

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

Snacks, hot food and cakes available

Zenzerros Pizza (in the car park) Thursday 6pm-10pm,
Friday 7.30pm-11pm, Saturday 7.30pm-10.30pm
and Sunday 12pm-3pm.

Peacock Catering (from the kitchen hatch in the bar)
Friday 12pm-7pm and Saturday 12pm-7pm.

Cobs and nibbles from the bar throughout the festival.

Hucknall Beer Festival 2024

The Hucknall Beer Festival Logo 2024

For 2024, the festival team decided to commemorate the passing of poet Lord Byron; an historical figure who to this day, helps put our town on the international map.



Lord Byron (1788-1824) - Greatest icon of the Romantic Age

Poet, lover, rebel, exile, freedom fighter, Lord Byron lived the life of the romantic heroes he wrote about and set the pattern for all free-spirits challenging convention ever since. The Byronic spirit lives on but his earthly remains rest in the parish church's family vault.

George Gordon Byron was born in London but his formative years were spent in Nottinghamshire in order to be near Newstead Abbey which is four miles from here; the crumbling country house he inherited along with his title when he was just ten years old.

To the teenage Byron, Newstead's lonely gothic ruins, haunted by past glory and slowly being reclaimed by nature, was the essence of a romantic landscape. At fifteen, Byron also found his first love, Mary Chaworth, a distant cousin from nearby Annesley. Both Mary and Newstead would feature many times in his work throughout his life.

By 1812 he was a famous poet whose many unconventional love affairs fascinated and appalled English society. Byron could not conform, and a brief marriage ended when he separated from his wife and eight week old child, Ada. Byron left England in 1816 in search of freedom, never to return alive. His journey ended in 1824, aged 36 fighting for freedom in the cause of Greek independence from the Ottoman Empire.

The romantic hero as an outcast or an exile, attempting to break free from convention and searching for their own personal journey to fulfilment was new and has inspired many since; composers, artists, philosophers, revolutionaries, film and rock stars. Many like Byron would die young having changed the world.

Byron introduced a hero based on his personal journey in his long poem Childe Harold's Pilgrimage. ©StMMChurchHucknall



There are only 576 of the 2024 commemorative glasses available as a limited edition, so we do hope you will decide to keep it as a memory to and celebration of world renowned poet Lord Byron.

Further information about Lord Byron can be found within St Mary Magdalene Church, which can be seen from the windows of the festival hall. A self-guided tour allows visitors to follow a Byron Pilgrimage around the church to his last resting place, beneath the chancel.

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

- The Beer Festival Committee members - Andrew Ludlow, Ray Blockley, Ian Raynor, and Kim Pears.
- The John Godber Centre duty managers, bar team and support staff.
- Andrew Ludlow for selecting the beers and to Lincoln Green, Milestone, Magpie and Nottingham Breweries 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, Zenzerros Pizza, and John and Susan for their kitchen support to JGC.
- Nottingham CAMRA.
- All the brewers who entered The Spyke Golding Challenge and created 11 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 2024 glass design and festival logo and creating the artwork for The Spyke Golding Challenge as well as being our social media guru.
- 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 for the programme printing.
- Adrian Sissons and Monkie for supporting the technical side of the festival and designing the festival programme and artwork.

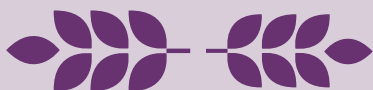
Our Sponsors

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.

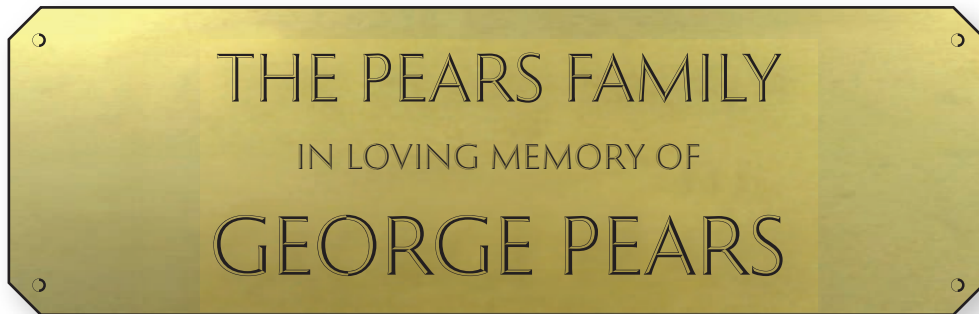


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Just across the marketplace

BEER SHACK HUCKNALL

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)



Real Cask Ales, Real Ciders, Wines and Spirits

We also offer a large selection of bottle & canned craft ales, pilsners, soft drinks, low to zero alcohol beers and traditional bar snacks

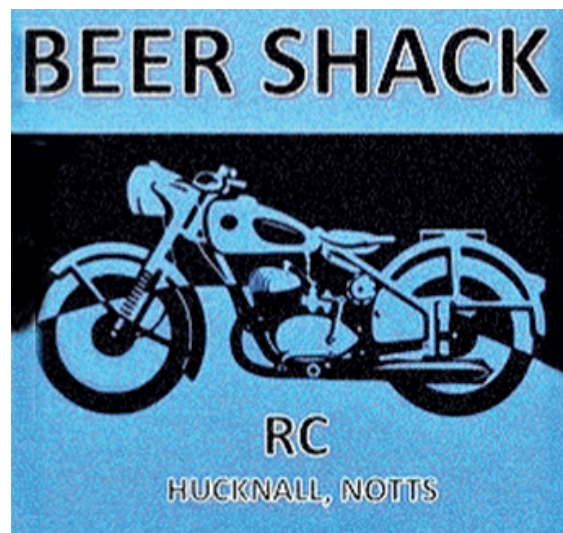
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Opening Times: Tuesday-Saturday 12:00-22:00 Sunday 12:00-17:00

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Hucknall Beer Festival



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41 Club

CONTINUED FRIENDSHIP

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SPELT & RYE

Artisan bakery / deli based in Hucknall

Our aim is to provide the community with the freshest homemade breads, free from additives and using where possible ingredients that are locally produced. We use traditional techniques that promote flavour and enhance the loaf's freshness.

The word artisan signifies handmade and that is what our breads are, ensuring the tastiest crust and crumb.

2A Annesley Road, Hucknall

www.speltandrye.co.uk



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.

St Mary Magdalene Church - home to the greatest story ever told for over 1,000 years

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

Ada Lovelace - the world's first computer programmer

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

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

For information and opening times: www.hucknallparishchurch.org.uk



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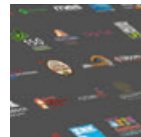
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The Spyke Golding challenge



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 a second year, 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. 11 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 eleven entries will be marked "A" to "K" 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 **7.4% ABV** **RASPBERRY WHEAT BEER**
Emulating a traditional German wheat beer, naturally hazy and cloudy. Our 7.4% Raspberry wheat beer delivers a smooth and velvety mouthfeel with a sweet raspberry punch. Fermented with Munich classic yeast releasing inviting esters of clove and ripe banana, balanced with the fresh raspberry additions on hot side and conditioning. Creating a moreish and thirst-quenching German wheat beer encouraging you for "just one more"! **NEW V** **+1**

B **4.5% ABV** **DOILEM**
A Hazy Pale Ale with Pineapple, Lemon and citrus grapefruit taste and Pineapple Mango and Papaya aroma. Vegan. **NEW V**

C **4.2% ABV** **CAVERN DWELLER**
A hoppy mid-strength pale ale with a Golden Promise base to compliment some big hops. Hazy and soft on bitterness, this beer is lemon and lime lead thanks to New Zealand's Motueka hops with a little help from Citra and Amarillo. Made with modern IPA yeast and triple dry hopped. **NEW**

D **7.0% ABV** **HIGH SEAS**
Strong, dark export porter. Dark muscovado sugar adds a plummy, liquorice note and high hopping rates in the kettle and dry hop and a pine and citrus finish. **NEW** **+1**

E **4.2% ABV** **CITRA PALE**
A very light in colour, citra flavoured Citrus Pale with full hop flavours - 'hop forward'. **NEW**

F **5.3% ABV** **THE BEER WITH NO NAME**
Classic continental 'Dunkelweizen' (dark Wheat Beer), mahogany brown in colour, traditional banana-and-clove yeast character is supported by a toasted bread & light malted wheat flavour with the additional twist of plum fruit flavouring to give a complex but refreshing finish. Un-fined as per the German wheat production process and as such will appear hazy. **NEW V**

G **4.8% ABV** **FRASSASI**
Blood Orange IPA. - A session IPA brewed with 100% Amarillo Hops and blood orange puree. It has a soft profile, has a slight sweetness and a refreshing orange citrus finish. Subtle, smooth and refreshing. Gluten Free and Vegan. **NEW V GF**

H **8.0% ABV** **MORPHIA**
Juicy New England IPA bursting with tropical flavours and plenty of haze. **NEW** **+1**

I **5.0% ABV** **ESCAPE**
A smooth pale ale packed with fruity undertones and tropical flavours. **NEW UNFINED**

J **5.6% ABV** **MADAGASCAR**
Chocolate stout, brewed with first-class Madagascan vanilla beans and real cacao. **NEW**

K **6.0% ABV** **TICKET TO RIDE**
A sweet and chocolatey stout base with a hint of roast layered with highlights of Maple and Pecan. **NEW** **+1**

PLUS ANOTHER 80+ BEERS AND 11 CIDERS & 4 PERRIES ON THE CIDER BAR (FROM NEAR & FAR)



The Beers



Alter Ego Brewing Co

Heanor, Derbyshire

Mr Brown 4.2% **4**

Bitter - A traditional best bitter hopped with fuggles for a subtle floral aroma to accompany the caramel/toffee malt base.

Incognito 5.8% **1**

Pale - A West Coast IPA hopped with some American "C" hops; Columbus, Centennial and Chinook for maximum pine and pithy grapefruit aroma.

Proudly sponsored by NG Pest Control



Bang the Elephant Brewing Co

Langley Mill

Liam 5.2% **12**

Red - Clear Malty Red Festival Winter Ale.

Proudly sponsored by The Window Depot

Nootka Sound 5.0% **9**

Pale - Clear Citrus IPA.



Beermats Brewing Co

Winkburn, Newark

Teammates 3.9% **20**

Pale - A pale ale, with citrus aroma, leading to a light, hoppy finish.

Proudly sponsored by Wildkatz Gymnastics

Sum'mat Blonde 4.4% **16**

Golden - A light, hoppy golden ale, delicately balanced with a subtle honey and citrus finish.

Automation 4.8% **6**

Straw - American blonde beer. Incredibly moreish with orange, apricot and peaches.

Hazmat 4.0% **3**

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



Black Iris Brewery

Nottingham

Snake Eyes 3.8% **18**

Pale - Golden coloured ale with intense hoppy aroma and taste with lingering bitter finish.

Endless Summer 4.5% **23**

Pale - Golden in colour with a tropical citrus fruit presence throughout, from aroma to aftertaste with a gentle bitter finish.

Proudly sponsored by Byron's Rest

Sithicidal Tendencies 10.0% **17**

Stout - Chocolate Fudge Brownie Imperial Stout (Emperors Collab).

Collaboration beer with Emperors Brewery **+1**



Blue Monkey Brewery

Guiltbrook, Nottinghamshire

Chocolate Amaretto Guerilla 4.9% V **14**

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

Infinity IPA 4.6% **11**

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

Proudly sponsored by Ken Burrows Limited

Primate 4.0% **8**

Bitter - 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.

Chocolate Orange Guerilla 4.9% V **2**

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

Cinder Toffee 5.0% V **5**

Stout - Rich full bodied stout with huge toffee aromas and delicious caramel undertones.



Castle Rock Brewery

Nottingham

Round Two 4.5% V GF **13**

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

Proudly sponsored by Spelt & Rye

Oatmeal Stout 4.6% V **10**

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

Cross Pollination 4.5% V GF **7**

Pale - SIPA bring aromas of pineapple, pine, and tangerine from Sultana and Idaho 7 hops. Initial sweetness and fruit juice flavours are backed up by a soft and full mouthfeel, each sip drawn to a close by a subtle, cleansing bitterness.

Collaboration beer with Little Brewing Company

Agamemnon 5.6% V GF **15**

Pale - Bold and refreshing lemon and lime IPA with Motueka hops. Loads of zesty citrus and sherberty sweetness, a soft and floaty mouthfeel and a cheeky bitter finish.

Charnwood Brewery

Loughborough, Leicestershire

Blue Fox 4.2% **(RES)**

Golden IPA - A refreshing golden beer. American Mosaic hops give a wonderful tropical fruit and blueberry aroma and finish.

Black Hen Porter 4.9% **(RES)**

Porter - Sweet malts are balanced with subtle chocolate & espresso flavours.

Black Fox Stout 4.5% **26**

Stout - A combination of darker malts and roasted barley create a traditional stout, classically providing a chocolate, coffee, roasted bitterness.

Proudly sponsored by NG Pest Control

Foundry 4.2% **24**

Red Bitter - Crystal malts cast a traditional red hue. English hops added create a classic best bitter.

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



The Beers



Crossbay Brewing Co

Morecombe

S.M.A.S.H. 4.4% **19**

Bitter - Single malt and hop special.
Proudly sponsored by The Window Depot

Zenith 5.0% **22**

Pale - Tropical IPA.



Flipside Brewery

Nottingham

Dusty Penny 5.0% V **21**

Porter - A full bodied Porter. Bursting with chocolate, caramel and vanilla malt flavours rounded off with bitterness provided by traditional English hops.
Proudly sponsored by 1 For All Accounting Angels

Front Row Brewery

Congleton, Cheshire

Wot no Cheyz 5.0% V **30**

Stout - Oatcake stout full bodied earthy and coffee flavours.
Proudly sponsored by Granite Workwear



Lenton Lane Brewery

Nottingham

Pale Moonlight 3.7% **(RES)**

Pale - A crisp, refreshing session pale ale.

Strawberry Shortcake 4.7% **29**

Golden - A luxurious deep golden ale fermented on strawberry puree with lactose in the boil for a sweet body.

Lemon Sherbet 4.6% **28**

Pale - A refreshing golden sour brewed with real lemon juice for a citrus kick.

Pacific Highway 5.3% V **27**

Pale Lager - A mid-strength pale ale brewed with European hops and fermented with lager yeast.
Proudly sponsored by NET

Stout Hotel Porter 6.5% **(RES)**

Stout - A robust stout with roasted coffee & liquorice undertones and a smooth, sweet finish.

+1

400 7.3% **31**

Pale - 400 is big-hitting, New Zealand IPA brewed to celebrate our 400th gyle.

+1

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

FREE Wi-Fi Lo on to our Guest Network, password: B33RF35TIVAL



Located right here in Hucknall Brewery and Brewery Shop

Units E4 & E5 Enterprise Park, Wigwam Lane, Hucknall, Nottingham NG15 7SZ



Lincoln Green Brewing Co

Hucknall

Marion 3.8% GF **38**

Pale - Full bodied Pale Ale, with grapefruit citrus aroma and a biscuit malt finish.

Purification 5.5% **35**

Bitter - Extra Special Bitter with aromas and flavours of malt, floral and caramel.

Proudly sponsored by Specsavers

Tuck Berry 4.7% **40**

Stout - Smooth and fruity porter with added cherry essence.



Liquid Light Brew Co

Sneinton, Nottingham

Dark Hollow 5.0% **50**

Porter - A super sessionable porter, complex dark malt flavours with soft coffee notes and sweet chocolate.

Proudly sponsored by Ken Burrows Limited

Shake the mind 4.6% **52**

Pale - Refreshing and bitter, grapefruit and pineapple blend with a soft resinous pine for a crisp finish.

Between Tides 3.9% **54**

Pale - A tropical fruit punch of a beer with a sessionable ABV. Packed with Vic Secret and Sabro for maximum luscious tropical fruit flavours.

Less dangerous 4.5% **56**

Pale - Session NEIPA a big juicy NEIPA with a sessionable ABV. double dry hopped with Citra and Mosaic pellet hops to ensure a fruity/citrusy aroma and a surprisingly big juicy mouthfeel for its ABV.

With the lights out 6.0% **48**

Pale - NEIPA Oats and Wheat give this beer a smooth mouthfeel and massive haze. Double dry hopped with 10g/L of Citra, Mosaic and Ekuanot Cryo hops, the result, a massively hazy, smooth and juicy IPA.

+1

Little Brewing Company

Derby

Rambler 5.6% GF **25**

Pale - A fantastic India Pale Ale, hopped with fruity new world hops.

Proudly sponsored by 41 Club

Albion 5.0% GF **34**

Amber - Traditional malts, with English and American hops give this beer a certain pedig, sorry, distinction.

Loop 3.7% GF **(RES)**

Pale - An amazing pale ale packed full of citra and mosaic. A light craps beer with a wonderful hop aroma.



The Beers



Magpie Brewery Nottingham

Ten for a Time of Joyous Bliss 4.7% V 42

Dark - 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 32

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

Proudly sponsored by Loft Self-Storage

One for Sorrow 4.8% V (RES)

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

Cherry Raven Stout 4.4% V 37

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

Milestone Brewery

Cromwell, Nottinghamshire

New World Pale 3.9% (RES)

Pale - Super pale, aromatic ale.

Cathedral Gold 4.3% 55

Golden - Pale golden, refreshing fruity ale.

Proudly sponsored by Valhalla Tax Consultancy

Black Pearl 4.3% (RES)

Stout - A full bodied black, authentic stout, made with American Nugget and Gallena hops.

Cushty Peeve 4.5% V 53

Pale - Hazy Pale with Peach & Apricot notes a touch of citrus in the finish.



Nottingham Brewery Radford

Rock Bitter 3.8% 57

Bitter - A pale and bitter hoppy beer with a dry finish.

Rose's Oatmeal Stout 5.0% 58

Stout - A Beauty in black! Traditional original receipt classic oatmeal stout.... "it's food and drink in a glass".

Foundry Mild 4.7% 60

Mild - Dark in colour, a strong mild with a nutty and caramel finish.

Proudly sponsored by the Pears Family

Plum Porter 5.2% 59

Porter - A classic full bodied traditional plum porter with a dry finish.

Pheasantry Brewery

East Markham, Newark

Best Bitter 3.8% (RES)

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

Pale Ale 4.0% 36

Pale - A light slightly dry modern pale ale. Thirst quenching, a touch of vanilla with a subtle floral aroma.

Black Pheasant 4.2% (RES)

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

Excitra 4.5% V 33

Golden - Bright golden orange with a pungent punch and an expeditious use of the citra hop. A bold but balanced beer.

Proudly sponsored by Wildkatz Gymnastics

Portobello Brewing Co

London

Market Porter 4.6% 39

Porter - Chocolate and coffee noted with a roasted caramel nose.

Proudly sponsored by NET



Red Dog Ales

Ilkeston, Derbyshire

Pit Black, Stout 4.5% 41

Stout - Heavy on chocolate malt with a good dosage of torrified wheat brings a nice body and mouthfeel. Late addition of phoenix hops give liquorish and molasses taste.

Campbell's Bitter 4.4% V (RES)

Bitter - Best Bitter, Malty and caramel on the pallet with slight jammy blackcurrant notes.

Rose Tattoo 4.1% V 44

Pale - A light EPA with biscuit notes and a delicate citrus finish, 2 grain 2 hop combo featuring Admiral & Bramling cross hops.

Proudly sponsored by Beer Shack



Shipstones Beer Co

Old Basford

Hollow Stone Krubera Stout 5.2% V GF 45

Stout - Champion beer of Nottinghamshire 2019. This is a stout brewed with five speciality malts producing a complex chocolate and caramel base, then freshly ground mocha coffee added to give it lots more aroma and plenty of coffee.

Hollowstone Sklyght 3.3% V GF 43

Pale - Session Pale brewed with Citra, Vic Secret and Cascade, a very light, easy beer with plenty of tropical flavours for such a low abv beer.

Proudly sponsored by Specsavers

Shipstone IPA 5.5% 47

Pale - A true English IPA, Golden in colour and has lots of body, very well balanced, with plenty of crystal biscuit and fresh traditional hops which are not overpowering.

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



The Beers



Silhill Brewery

West Midlands

Gold Star 3.9% **46**

Pale - Light crisp golden ale with subtle honey after taste.

Proudly sponsored by Beer Shack

Stockport Brewery

Stockport

Stout 4.5% **51**

Stout - Dark, Creamy Oatmeal.

Hazelnut Stout 4.5% **49**

Stout - Dark, Creamy with Hazelnut.

Proudly sponsored by Loft Self-Storage

The Warwickshire Beer Co

Brownhills, Walsall

Backyard Hoard 4.2% **63**

Golden Bitter - Refreshingly dry, with a pleasantly balanced biscuity malt flavour.

Proudly sponsored by Valhalla Tax Consultancy

Nymph 4.2% **62**

Rye Bitter - 6 Malts & 3 Traditional English Hops lead to a Fruity Refreshing Aroma & Taste followed by a Subtle Rye Flavour.

Lady Godiva 4.2% **61**

Pale Golden Ale - Aromatic with Honey & Malt on the Nose. Sweet Biscuity Malt Notes.

Tollgate Brewery

Ashby-de-la-Zouch

Old Rasputin 4.5% **64**

Stout - Old Rasputin is a rich dark stout, full of flavour and with a creamy head.



Urban Chicken Ale

Ilkeston, Derbyshire

Coffee Brown Ale 5.5% V **65**

Bitter - Smooth Brown Ale, brewed with Papua New Guinea - Mile High Coffee from 47° Coffee.

Wantsum Brewery

St Nicolas at Wade, Kent

Golgotha 5.5% **66**

Stout - Creamy full bodied stout with long smooth finish.

Proudly sponsored by Byron's Rest

Welbeck Abbey Brewery

Welbeck, Nottinghamshire

Misaligned 4.5% V **(RES)**

Stout - Purely English Milk Stout (Unfinned, Vegetarian).

Atlas 5.0% **68**

Pale - Boldly tropical West coast IPA.

Proudly sponsored by Granite Workwear

Red Feather 3.9% **67**

Amber - Auburn ale with hints of caramel & walnut.

Cavendish 5.0% **69**

Pale - American blonde with zingy grapefruit flavours.

White Rose Brewery

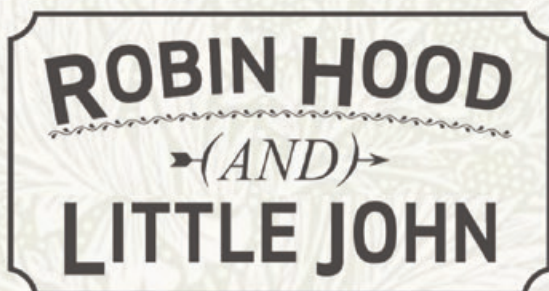
Yorkshire

Buddha The Stout 4.8% **70**

Stout - Rich, solid roast malts, bitter chocolate notes and a hint of spiciness. Smooth mouthfeel.

**Why not check in on Facebook?
use #HucknallBeer**

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



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

www.therobinhoodandlittlejohn.co.uk

Warm and Cosy real ale pub for the winter, with NEW roof terrace for summer to enjoy



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 Hecks (Street, Somerset)

"Blended Perry" Perry. 6.0% ABV

Medium - made from a blend of perry pears.

B Hecks (Street, Somerset)

"Rock" SV Perry. 6.0% ABV

A dry perry made from the small, hard, rare - & aptly-named "Rock" perry pear.

C Rob's Cider (Longhope, Gloucestershire)

"Blakeney Red & Oldfield" Perry. 6.0% ABV

A co-ferment of two perry pear varieties.

D Torkard Cider (Hucknall, Notts)

"Coates' Tipple" Perry. 5.6% ABV LOCAL

Pale, light & medium-dry, made from perry pears hand-picked from young trees growing locally on the floor of the Trent Valley.

CIDER

E Charnwood Cider (Cropstone, Loughborough, Leics)

"Pure Charnwood" Cider. 6.5% 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.

F Charnwood Cider (Cropstone, Loughborough, Leics)

"Sibley Special" Cider. 6.5% ABV REGIONAL

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

G Hecks (Street, Somerset)

"Dunkertons Late" SV Cider. 6.5% ABV

A medium-dry cider, rounded & smooth.

H Monkey Bridge Cider (Ironville, Derbyshire)

"A Bridge Over The River Wye" Cider. 7.8% ABV LOCAL

A medium cider made from mainly Herefordshire Bittersweet cider apples, back blended with local dessert & culinary apples for acidity & body.

+1

I Monkey Bridge Cider (Ironville, Derbyshire)

"Yarlington Mill" SV Cider. 7.4% ABV LOCAL

A classic Bittersweet cider apple; characteristic deep rich colour & flavours, medium-dry with hints of spices plus a little touch of smoke & leather.

J Monkey Bridge Cider (Ironville, Derbyshire)

"Vilbere + Herefordshire Redstreak" Cider. 7.4% ABV LOCAL

A medium co-ferment of two much-underused Bittersweet apples, that have produced a surprisingly light & easy-drinking cider.



K Marshwood Vale (Dorset)

"Tom Putt" SV Cider. 6.1% ABV

A dry cider made from the Tom Putt dual-purpose apple, makes a crisp & refreshing drink with soft tannins.

L Sisson & Smith (Eastwood, Notts)

"Local Blend" Cider. 6.5% ABV LOCAL

An East Midlands cider made from mixed apples collected in Derbyshire and Nottinghamshire.

M Sisson & Smith (Eastwood, Notts)

"Speyside Oak Cask" Cider. 6.7% ABV LOCAL

A blend of dessert & cider apples that has been aged for 6 months in a well-used Whisky Cask from the Speyside area of Scotland.

N Torkard Cider (Hucknall, Notts)

"Floppy Tabs" Cider. 6.5% ABV LOCAL

A fruity & fresh medium cider - made ½ mile up the road from a mix of 100% Nottingham-grown apples.

O Williams Brothers (Caerphilly, Wales)

"Growler" Cider. 7.0% ABV

A traditional-style dry cider made from a blend of bittersweet & bittersharp cider apples grown in South Wales.



Artisan real cider-makers



We craft English ciders
using apples grown locally
in Nottinghamshire

www.facebook.com/TorkardCider



- Dedicated in house team
- 7 Room Sizes, 3 Function Spaces
- 2 Licensed Bars
- Entertainment Packages
- Competitive Prices
- FREE WiFi Network

- Stage & Sprung Dance Floor
- Car Parking • Catering & Refreshments

See our website's 2024 what's on page for: live events, comedy, theatre, music, family parties & disco nights, craft fairs, preloved sales



T 0115 963 9633

E reception@johngodbercentre.co.uk

W www.johngodbercentre.co.uk

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

**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.

Robin Hood Beer & Cider Festival

2024

Wednesday 9th to Saturday 12th October

Trent Bridge Cricket Ground, Nottingham

More information at
www.beerfestival.nottinghamcamra.org/

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 116 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, supported by a volunteer operating board.

In 2017, refurbishment of the building and its facilities was undertaken to reposition the Centre as the town's venue of choice for celebrations, business, and community. The premises licence for the Centre is held by St Mary's Trading Company Ltd., which operates the Centre's bars and financially underpins Hucknall Beer Festival.

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 60 different groups, including: theatre groups, social groups for the elderly, young persons and baby 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. **See our heritage display and Canon Godber's spade in the reception area on the ground floor.**

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

See our website's 2024 what's on page for: live events, comedy, theatre, music, family parties & disco nights, craft fairs, preloved sales



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

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