



Thursday **13th February 6pm - 10pm**
 Friday **14th February 11am - 11pm**
 Saturday **15th February 12pm - 11pm**
 Sunday **16th February 12pm - 3pm**



LIVE MUSIC FROM 7PM SATURDAY
BLURRED MONDAYS

LICENCED BAR
ALSO AVAILABLE



The Spyke Golding Challenge

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



SEE THE WEBSITE FOR DETAILS: thehucknallbeerfestival.co.uk

Hucknall Beer Festival 2025

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

Extra tokens required for:
beers over **6.0%** and
cider/perry **7.0%** and over

SEE DETAILS RIGHT ➡

Welcome to the 2025 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 80p each and are valid for the day of purchase and cannot be used/refunded on any other day. There are 576 limited edition tankards created especially for the 2025 festival, commemorating Zachariah Green, a Victorian framework knitter, later devoting his life to helping the sick of Hucknall. 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 and Eric Coates. We also have stemmed glasses available commemorating Ben Caunt and Lord Byron.

2 tokens = 1/3 measure

3 tokens = 1/2 measure

Please Note the following:

BEERS

PRINCESS SLAYER (EXTRA TOKENS) (11.0% ABV)

1/3 measure **+2** extra tokens 1/2 measure **+3** extra tokens

Infinity +2 (6.6% ABV)

Imperial Dark Drake (6.5% ABV) **+1** extra token

PERRYS

CONFERENCE SV 2022 (7.0% ABV) **+1** extra token

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

Eat ya Fajita will be with us in the car park serving a range of hot food options.

**Thursday 6-10pm. Friday noon to 10.30pm
and Saturday noon to 10.30pm.**

Cobs and nibbles will be available from the bar throughout the weekend.

Hucknall Beer Festival 2025

The Hucknall Beer Festival Logo 2025

For 2025, the festival team decided to commemorate Victorian healer and philanthropist Zachariah Green, who tended to the sick and needy of the town.



Zachariah Green (1817-1897) - First Aid for Hucknall

Buried in St. Mary Magdalene churchyard overlooked by the festival hall he was a framework knitter who spent his life helping to heal the poor of Hucknall; a pillar of the community commemorated by a pillar from the community in Titchfield Park.

Green lived in a cottage on Beardall's Lane Hucknall treating the ailments of poor townfolk who came to his families door. He improved his knowledge by reading medical works. So famous was his skill that it is said that no less than six Mayors of Nottingham came to seek his advice.

Zachariah carried on serving the sick until he died aged 79. The townfolk again showed their appreciation by raising more than £400 for a permanent monument to him, now in Titchfield Park.



There are only 576 of the 2025 commemorative glasses available as a limited edition, so we do hope you will decide to keep it as a memory to and celebration of local Victorian philanthropist and healer Zachariah Green.



Further information about Zachariah Green can be found within St Mary Magdalene Church, which can be seen from the windows of the festival hall. Extensive interpretation allows you to discover the stories of poet Lord Byron, mathematician Ada Lovelace, and many more local historical figures. Alternatively, more can be found about Zachariah Green here on the Church website <http://hucknallparishchurch.org.uk/zachariah-green/>



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, Magpie and Nottingham Breweries for sourcing and delivering additional beers for us and Ray Blockley for selecting the ciders and all the additional collections and delivery arrangements 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.
- The Eat ya Fajita team.
- Nottingham CAMRA.
- All the brewers who entered The Spyke Golding Challenge and created 12 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 2025 glass design and festival logo and creating the artwork for The Spyke Golding Challenge as well as being our social media guru.
- The breweries, cider makers and businesses who made donations to our raffle.
- 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 plan of refurbishments that would see the whole building improved for the benefit of all our users and the local community.

In the past few years many of the public areas have been refurbished and we've invested in improvements to our fabric, fixtures and fittings. All of these works are part of an ongoing strategy plan to improve the building and its facilities for future generations to enjoy.

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. Since last years festival we've replaced the flooring to the ground floor and made a number of lighting improvements and this year we intend to undertake replacement of the exterior doors which you'll see as you enter next year's festival.

The ongoing cost of living crisis does impact on the John Godber Centre and those who call us home, and community spaces such as ours, are more vital than ever as people face isolation and worries and the activities and groups, we offer mean people can continue to come together for support, friendship and mental wellbeing, as well as somewhere warm and welcoming.

Our work to continue to keep our community space running is only possible through reinvestment of earnings and the proceeds made from events such as the Hucknall Beer Festival. These fundraising events are more important than ever to us but equally the wish to host a great town event that so many people look forward to and get to enjoy.

FREE



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Guest Network**

password: B33RF35TIVAL

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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)



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

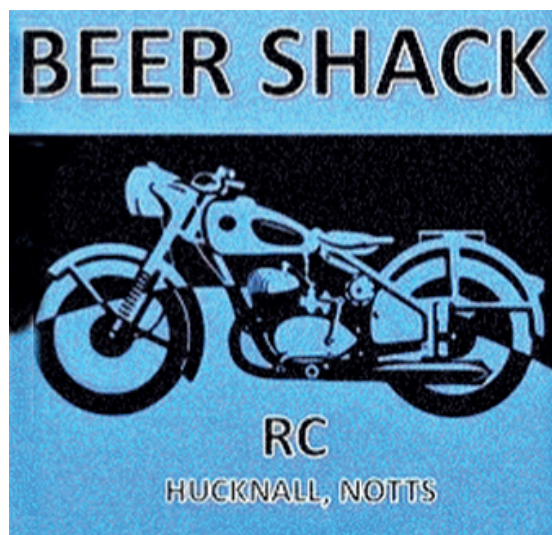
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Ken Burrows Ltd is a trusted provider of Electrical and Mechanical services, with a proud history spanning over 100 years. Operating from our Nottingham headquarters, we serve clients across Hucknall, the East Midlands and Nationwide. Our century of experience ensures expert advice and high-quality solutions for a wide range of sectors, including commercial, Industrial, heritage, residential, new build and refurbishment projects.

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Tuesday 7pm

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Wednesday 9am & 10:30am

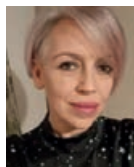
**The John Godber Centre,
Ogle Street**



Call Sarah P on 07726 264451

Wednesday 5:30pm & 7pm

**St Peter & St Pauls,
Ruffs Drive**



Call Sarah K on 07858 168044

Thursday 4pm, 5:30pm & 7pm

Saturday 7:15am, 8:45am & 10.15am

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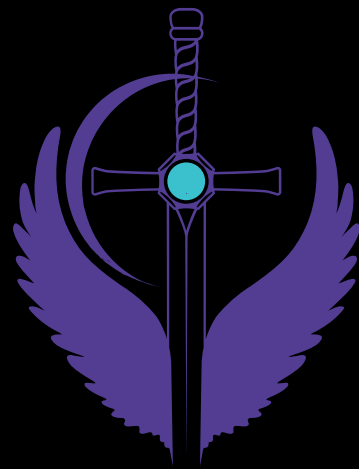
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St Mary Magdalene
CHURCH, HUCKNALL

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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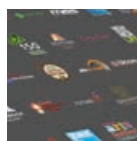
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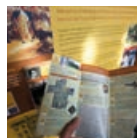
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The Spyke Golding challenge



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 a third 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. 12 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 twelve entries will be marked "A" to "L" 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 3.8% ABV COMPETITION BEER A

Soft, hazy and unfiltered, this double dry hopped American Pale doesn't compromise on flavour despite its session strength. A combination of Citra, Strata, Simcoe and Idaho 7 makes for a beer that's smooth with notes of melon, tropical fruit, citrus and a hint of pine **NEW**

B 5.0% ABV COMPETITION BEER B

Stout Flavours of liquorice and warmth infused from the roasted malt. Slight bitterness and rich full flavour. **NEW**

C 3.4% ABV COMPETITION BEER C

5 x malt stout mashed amber ale. Focusing on the wonderful complex natures of 5 amazing British malts. **NEW V GF**

D 4.8% ABV COMPETITION BEER D

A malt driven Irish rye beer, amber to red in colour with smooth caramel, toffee undertones complimented by a toasty malt flavour from the inclusion of rye in the malt bill. Lightly hopped to give a subtle floral aroma and a medium-dry to smooth finish on the palette. **NEW**

E 5.8% ABV COMPETITION BEER E

A pale hoppy/dry hopped beer. **NEW**

F 4.8% ABV COMPETITION BEER F

A refreshing pale ale full of citrus flavours and a smooth hoppy finish. **NEW**

G 4.4% ABV COMPETITION BEER G

Galaxy and Solero hops offer a complex blend of passionfruit, zesty citrus, and succulent stone fruit aromas. The rich sweetness of juicy mango on the palate culminates in a wonderfully balanced and refreshing dry hop pale. **NEW**

H 5.0% ABV COMPETITION BEER H

With a complex malt character backbone of speciality malts delivering a chocolate and biscuity base, this has lent itself to be conditioning on fresh Guatemala roasted coffee. Ground moments before addition, this has brought subtle notes of Cocoa, Blueberry, Hibiscus and Vanilla. **NEW V/UNFINED**

I 3.4% ABV COMPETITION BEER I

New England IPA. A full bodied low ABV beer. Packed full of strong tropical citrus flavours. A harmonious combination of Krush and Bru-1 hops creates a vibrant juicy beer with a slight resinous finish. **NEW**

J 5.0% ABV COMPETITION BEER J

Cola infused stout – Dark, subtle and sweet with a hint of cola. **NEW**

K 5.0% ABV COMPETITION BEER K

Chocolate Stout. **NEW**

L 3.7% ABV COMPETITION BEER L

Bitter. Orange-amber in colour with a malt, herbal and citrus nose. Resinous, toffee, bitter and marmalade taste with a clean dry finish, light bodied, gentle carbonation mouthfeel. **NEW**

PLUS ANOTHER 90+ BEERS AND 10 CIDERS & 5 PERRIES ON THE CIDER BAR (FROM NEAR & FAR)



The Beers



Aither Brewery Mansfield Woodhouse

Supernova 5.0% **25**

Golden - Hazy beer with a punchy mango flavour.
Heavily hopped beer with strong citrus hops.
Proudly sponsored by Valhalla Tax Consultancy

Artemis 4.0% **1**

Amber - A well balance beer that is a classic British Amber Ale. Easy drinking, with the perfect balance between the malt and hops. Aither's flagship beer that will stand out in quality and taste. The glass is always ½ full on this one.



Beermats Brewing Co Winkburn, Newark

Traumatised 5.3% **4**

Pale - Refreshing Wheat Beer cut with Orange.

Helmat Schmacker 4.4% **2**

Amber - Rustic tan coloured beer with malty flavours complimented by a fruity finish.
Proudly sponsored by Valhalla Tax Consultancy

Kismat 5.2% **(RES)**

Porter - Award-winning porter has that chocolate roast character and caramel-malt flavours that you expect from a porter but its mellowed out with the infusion of our own cold brewed coffee.

Diplomat 4.6% **3**

Stout - Smooth black, malty stout, well-rounded with roast barley & spicy chocolate notes.

Black Hole Brewery Alfreton, Derbyshire

Asteroid 4.0% **43**

Golden - Deep golden with a floral balanced bitterness.
Proudly sponsored by The Beer Shack



Black Iris Brewery Nottingham

Princess Slayer (EXTRA TOKENS) 11.0% **6**

Stout - Bourbon Barrel Aged Chocolate and Cherry Imperial Stout, brewed in collaboration with Emperor's Brewery. **+2** **1/3 measure** **+3** **1/2 measure**

Snake Eyes 3.8% **5**

Pale - Golden coloured ale with intense hoppy aroma and taste with lingering bitter finish.
Proudly sponsored by Byron's Rest

Endless Summer 4.5% **(RES)**

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



Blue Monkey Brewery Giltbrook, Nottinghamshire

BG Sips 4.0% **7**

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

Cinder Toffee 5.0% V **(RES)**

Stout - A rich full-bodied stout with huge toffee aromas and delicious caramel undertones lingering nicely on the tongue, a crunchie in a glass!

Infinity +2 6.6% **9**

Golden - Are you seeing double? Our award-winning Infinity Plus 1, doubled. Yes, doubled, double the amount of hops, and at 6.6% this is not to be missed! **+1**
Proudly sponsored by KBL Limited

Guerilla Chocolate Amaretto 4.9% V **8**

Stout - Brewed with 7 different speciality malts including chocolate malt and oats for the beautiful creamy mouthfeel. We then condition the beer with organic chocolate and Madagascan vanilla to deliver our sweet dessert stout.



Castle Rock Brewery Nottingham

Tackle This! 4.0% **10**

Golden - Classic and super-supple golden ale is brewed with British malt and hops. Delicate malty sweetness, with balanced hop bitterness and subtle notes of citrus and tropical fruit.

Proudly sponsored by 1 For All Accounting Angels

Screech Owl 5.5% **11**

Pale - Screech Owl is a classic, balanced American-style IPA with a long hop finish. Well-hopped with Cascade and Centennial and brewed to export strength.

Charnwood Brewery

Loughborough, Leicestershire

Vixen 4.0% **(RES)**

Copper - A well balanced copper-coloured best bitter with subtle hints of honey, spice and hedgerow fruits. Late added Pacific Gem hops deliver a fruity nose and finish.

Outback 4.0% **12**

Pale - A straw coloured beer dominated by fabulous Australian hops. Apricot and peach fruit flavours come through in both aroma and taste.

Blue Fox 4.2% **13**

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

Proudly sponsored by The Hideout at Hucknall

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

FREE



Lo on to our Guest Network,
password: B33RF35TIVAL

Why not check in on Facebook?
use #HucknallBeer



The Beers



Dancing Duck Brewery

Derby

Imperial Dark Drake 6.5% **16**

Stout - The big bold brother of our multi award winning stout. With all the same delicious malty, caramel and liquorice flavours, still combining wonderfully in a smooth drinking velvety, oatmeal stout with a freshly roasted coffee and toffee finish just at 6.5%!



Wet February 4.2% **14**

Pale - An easy drinking pale ale with citrus flavours and a hint of spice.

Ay Up 3.9% **15**

Pale - An eminently drinkable pale session ale. Subtle malt and floral notes are matched splendidly with citrus hop, rounded off with a slightly dry finish. Champion Beer of Britain Gold medal Bitter 2019.

Proudly sponsored by The Hideout at Hucknall

Nice Weather 4.1% **(RES)**

Copper - Copper coloured fruity session ale packed full of flavour. Blackberry, strawberry and floral rose notes in perfect balance with just the right amount of malt character. A refreshing summer thirst quencher, it's fruit salad in a glass.

Front Row Brewery

Stoke-on-Trent

Crouch 3.8% **(RES)**

Amber - Traditional session English Bitter.

Final Whistle 5.0% **(RES)**

Pale - Strong Aussie Golden/Pale ale.



Hollow Stone Brewing Co

Old Basford, Nottingham

Hollow Stone Krubera Stout 5.2% V GF **39**

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.

Proudly sponsored by Wildkatz Gymnastics

Leatherbritches Brewery

Ashby-De-La-Zouch

Bounder 3.8% **17**

Pale - A very pale golden ale with subtle grapefruit and spice aroma, leading to a long crisp bitter finish.

Dr Johnson 4.1% **18**

Bitter - A smooth well rounded mellow, malty bitter. Enjoyed in many traditional drinking houses, chestnut in colour.

Proudly sponsored by The Beer Shack

Ashbourne IPA 4.9% **(RES)**

Pale - A true pale ale with a flowery, hoppy aroma and a strong bitter finish, crisp & refreshing.



Lenton Lane Brewery

Nottingham

36 North 3.9% **(RES)**

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

Cherry and Vanilla Twist and Stout 5.0% V **19**

Stout - Twist & Stout uses 7 different malts for a classic, silky stout feel, with the added natural flavour of cherries and vanilla.

Twist and Stout 5.0% V **20**

Stout - Twist & Stout uses 7 different malts for a classic, silky stout feel.

Velvet Pour 5.8% **21**

Stout - A smooth, decadent milk stout that drinks well below its ABV, brewed with Grumpy Fish Brew Co..

What is Pint? 4.2% **22**

Golden - A light golden ale that has been packed with Idaho-7, Simcoe and El Dorado hops for a smooth, piney finish.

Proudly sponsored by Specsavers

Train in Vain 4.8% V **23**

Pale - A hop-forward NEIPA packed with Krush, Citra and Mosaic hops.



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, Nottingham

Three Sheets to the Wind 4.5% **49**

Pale - A hoppy and fruity pale with flavours of mango and passion fruit.

Marion 3.8% GF **46**

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

Bowman 5.0% **41**

Bitter - American Pale Ale. Named after the legend's occupation, this is a stand out hoppy little American Pale. If you're a fan of Archer we recommend you give this a try.

Big Ben 6.0% **44**

Mild - A traditional strong mild named after Ben Caunt, 19th Century bare-knuckle champion boxer from right here in Hucknall. Ruby in colour with sweet fruit, rich malt and mellow hop flavour.

Proudly sponsored by The Pears Family in memory of George Pears

Arrow 4.5% **51**

Pale - New England style American pale. Smooth, tropical and citrus, brewed with Galena and Simco hops.

More Lincoln Green ales can be found at the Station Hotel, a short walk from the festival near the train/tram station.



The Beers



Little Brewing Company

Derby

Epiphany 4.1% GF 27

Pale - A premium pale ale rammed with citra, mosaic and simcoe hops.

Hawk 4.4% (RES)

Bitter - A traditional malt base, with caramel biscuits and some beautiful English hops.

Taj 4.6% 29

IPA - A fantastic India pale ale, with tons of fruity, new world hops.

Tonk 5.9% 28

IPA - Mosaic and olicana hops create a punchy aroma, with a delicate, fruity bitter finish.



Magpie Brewery

Nottingham

Hoppily Ever After 3.8% V (RES)

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

Cherry Raven Stout 4.4% V 32

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

Raven Stout 4.4% V 30

Stout - A rich, smooth stout packed full of roasted malt flavours and a little sweet smokiness.

Ten for a Time of Joyous Bliss 4.7% V 33

Brown - Wintery brown ale made with 50 oranges. A hint of hazelnut to create a flavour profile reminiscent of Christmas cake.

Angry Bird 4.0% V 31

Ruby - Heavily Hopped Ruby ale with First Gold and Bramling X.

Proudly sponsored by NG Pest Control



Maypole Brewery

Newark, Nottinghamshire

Bitter & Twisted 3.9% 34

Bitter - An amber session ale with a rich malty body and a light delicate citrus aroma.

Wellow Gold 4.2% 26

Pale - A refreshing golden blonde ale with floral aroma.

Proudly sponsored by 1 For All Accounting Angels

Milestone Brewery

Cromwell, Nottinghamshire

Shine On 4.0% 35

Pale - A refreshing Citrus ale. Made with American, Liberty & Cascade Hops.

Proudly sponsored by KBL Limited

XX Anniversary Ale 4.5% 36

Pale - Pale fruity ale.

DOILEM 4.5% V (RES)

Pale - A Hazy Pale Ale with Pineapple, Lemon and citrus grapefruit taste and Pineapple Mango and Papaya aroma.

Honey Porter 4.9% (RES)

Porter - Rich smooth porter with brewers gold, golding and galena hops.



Nottingham Brewery

Radford

Rock Session Pale 3.8% (RES)

Pale - Slightly paler than traditional bitter beers of the time it was the forerunner of the India Pale Ale for which the brewery was to become famous.

Rock Mild 3.8% 37

Mild - The complement to the bitter beer, with its smooth dark biscuity flavour.

Rose's Oatmeal Stout 5.0% (RES)

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

Sunshine 3.6% 55

Pale - A refreshing pale gold session beer tailor-made for drinking in the sun. Refreshing and quaffable.

Proudly sponsored by The Window Depot

Legend 4.0% 38

Amber - Traditional amber session ale, flavoursome malt character and lively hoppy finish. A beer that will be talked about for generations.

Porter 5.2% 40

Porter - A classic full-bodied porter with fruity notes and a dry finish.



Red Dog Ales

Ilkeston, Derbyshire

Goosestep 25 3.8% V 47

Pale - 3 Big juicy hops shine here with full flavour, hoppy pale.

Shire's Edge Best Bitter 4.0% V 45

Bitter - Copper colored and malt forward. Aroma/taste-earthy, spicy and floral. A double combo of English hops balance perfectly here in this core house bitter.

Proudly sponsored by Byron's Rest

Silhill Brewery

West Midlands

Film Star 5.1% 42

Pale - Classic west coast IPA. Fruity aroma and taste with a surprising sweetness to finish.

Proudly sponsored by Specsavers

Stancill Brewery

Sheffield

Barnsley Bitter 3.8% 24

Bitter - Heritage bitter with a malty taste and aromas of oats and honey..

Proudly sponsored by Liquid Lounge Hucknall

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



The Beers



The Grumpy Fish Brew Co

Arnold, Nottinghamshire

No Job Too Small 4.0% V 52

Pale - Pale ale using Kohatu hops. Tropical fruit aroma and flavour profile with hints of citrus, stone fruit and pine.

Proudly sponsored by NG Pest Control

Freds 4.8% V (RES)

Pale - Pale ale using Nectarone hops. Intense tropical pineapple, passion fruit and stone fruit characters.

The Apprentices 4.0% V 48

Pale - Pale ale using Motueka hops. A fresh citrus aroma with tropical fruit salad, lemon, lime and basil flavours.

JT's 5.3% V 50

Pale - West Coast Pale Ale. Using Cascade, Citra, Mosaic and Citra Hops. With citrus and pine notes this is a very easy drinking westie.



Two Matts Brewing Co

Sutton-in-Ashfield, Nottinghamshire

Speak Easy 4.0% 61

Pale - Tropical hazy session pale, heavily dry hopped with Chinook and Mosaic hops.

Proudly sponsored by Spelt and Rye

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

Beer Festival RAFFLE

Tickets available from the John Godber Centre team or the bar. A range of beer-themed memorabilia and beer/cider prizes to be won.

All funds to the John Godber Centre Charity No. 1139272



Why not check in on Facebook? use #HucknallBeer

Welbeck Abbey Brewery

Welbeck, Nottinghamshire

Kaiser 4.1% 53

Pale - German lager hops which give this extra pale beer it's biscuity-sweet but refreshingly herbaceous flavour.

Skylight 4.1% 54

Pale - 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

Georgiana 3.7% (RES)

Pale - Session IPA with a bright citrus flavour. This highly drinkable platinum-blond beer has a bright, crisp flavour reminiscent of lime zest and grapefruit.

Red Feather 3.9% 56

Amber - Auburn ale with hints of caramel & walnut.

Woodforde's Brewery

Norwich, Norfolk

Tap and Go 4.0% (RES)

Pale - Golden in colour, this brew has a silky mouthfeel with resinous, herbal and orange marmalade aromas. Finished with a clean firm bitterness.

Wherry 3.8% 60

Amber - Mighty fresh, zesty and rich amber ale enjoys floods of flavours, as sweet malts clash with grapefruit hops and big floral aromas in a sensory strike.

Proudly sponsored by Liquid Lounge Hucknall

Bure Gold 4.3% V 57

Pale - Pale & lightly roasted malts to form a classic aromatic, golden ale with notes of passionfruit & orange. Hops from America, combined with the best of British.

Volt IPA 4.5% 59

IPA - The best American hops are all piled into this beer! Tropical, citrus, floral & pine can all be found in this most aromatic brew.

Nog 4.6% 58

Dark - Deep, ruby-red ale graces the senses with comforting splashes of warm hints. Inside, you'll find a rich, chocolatey taste, tucked away with liquorice and treacle. A smooth, unmistakable texture and finish.

**ROBIN HOOD
(AND)
LITTLE JOHN**



Ales that become legends



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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)
"Rock" SV Perry. **6.0% ABV**

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

B Oliver's (Ocle Pychard, Herefordshire)
"Traditional Perry" Perry. **6.0% ABV**

A traditional medium-dry style of perry made from a mix of perry pear varieties.

C Palmer's Upland Cyder (Newport, Wales)
"Medium Perry" Perry. **5.6% ABV**
A blend of locally-grown perry pears.



D Temple Cider (Dorset)
"Hendre Huffcap & Winal's and Longdon" Perry. **6.5% ABV**
Made from two old & prized varieties of perry pear.
On the dry side.

E Udders Orchard (Huddersfield, Yorks)
"Conference SV 2022" Perry. **7.0% ABV** **+1**
Made from the dessert Conference pear - medium-ish, fruity & zingy with "tang-fastic appeal".

CIDER

F Charnwood Cider (Cropstone, Loughborough, Leics)
"2023 Orchard Medley" Cider. **6.0% ABV REGIONAL**
An aged medium cider from apples sourced in the Charnwood area orchards.

G Charnwood Cider (Cropstone, Loughborough, Leics)
"A New One!" Cider. **6.5% ABV REGIONAL**
A new medium blend of the bittersweet "Major" cider apple plus locally-collected apples from Sileby & Normanton on Soar.

H Charnwood Cider (Cropstone, Loughborough, Leics)
"Megablend" Cider. **6.5% ABV REGIONAL**
Blended from a range of ciders & a mix of apple types. Dry.

I Palmer's Upland Cyder (Newport, Wales)
"Chartist" Cider. **6.0% ABV**
A medium-dry cider made from bittersweet & bittersweet cider apples.

J Rawlins Family Cider (Somerset)
"Medium" Cider. **5.9% ABV**
A traditional-style Somerset farmhouse cider.

K Sisson & Smith (Eastwood, Notts)
"Local Blend" Cider. **6.5% ABV LOCAL**
An East Midlands cider made from mixed apples collected in Derbyshire and Nottinghamshire.

L Temple Cider (Dorset)
"Temple Medium" Cider. **5.4% ABV**
Made from a blend of traditional cider apples from their own orchards.

M Temple Cider (Dorset)
"Somerset Redstreak SV" Cider. **6.5% ABV**
A traditional "medium bittersweet" variety of cider apple, that makes a good single variety dry cider.

N Torkard Cider (Hucknall, Notts)
"Hen Gee! One-Five!" Cider. **6.7% ABV LOCAL**
A young, fruity & fresh medium cider - made ½ mile up the road from a mix of cider, dessert & culinary apples grown within the NG15 Post Code.

O Williams Brothers (Caerphilly, Wales)
"Biffyn" Cider. **6.5% ABV**
A traditional-style sweet cider made from a blend of cider apples grown in South Wales.

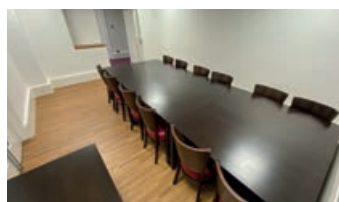


*We craft English ciders
using apples grown locally
in Nottinghamshire*

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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 2025



Wednesday 8th to Saturday 11th October

Trent Bridge Cricket Ground, Nottingham

More information at
<https://nottinghambf.camra.org.uk/>



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 over 117 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 2025 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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