



The John Godber Centre supported by Nottingham CAMRA



**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. 1132272

Thursday **12<sup>th</sup> February 6pm - 10pm**  
Friday **13<sup>th</sup> February 11am - 10:30pm**  
Saturday **14<sup>th</sup> February 12pm - 10:30pm**  
Sunday **15<sup>th</sup> 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 fourth 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](http://thehucknallbeerfestival.co.uk)**

# Hucknall Beer Festival 2026

## 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 2026 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 2026 festival, commemorating Charles Eamer Kempe, a Victorian stained glass designer. Twenty of his windows can be seen in St Mary Magdalene church, next door. 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 10.30pm 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 Zachariah Green. 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

**COMPETITION BEER I (EXTRA TOKENS) (11.0% ABV)**

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

**600 (8.0% ABV) +1** extra token

### CIDERS

**(Monkey Bridge) Yarlington Mill SV (7.3% ABV)**

**175 Tonne Bridge (7.1% ABV)**

**Somerset Redstreak SV (7.2% ABV)**

**(Temple Cider) Yarlington Mill SV (7.3% ABV)**

**+1** extra token (each)

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

**Snacks & hot food available from the car park  
(to the right of the stage)**

**Chuck-Waggon Friday evening 2pm–10pm and  
Saturday 2pm–7pm, Alpha Gyros Thursday evening  
6pm–10pm and Saturday evening 7pm–10pm.**

**Cobs and nibbles will be available from the bar.**

# Hucknall Beer Festival 2026

## The Hucknall Beer Festival Logo 2026

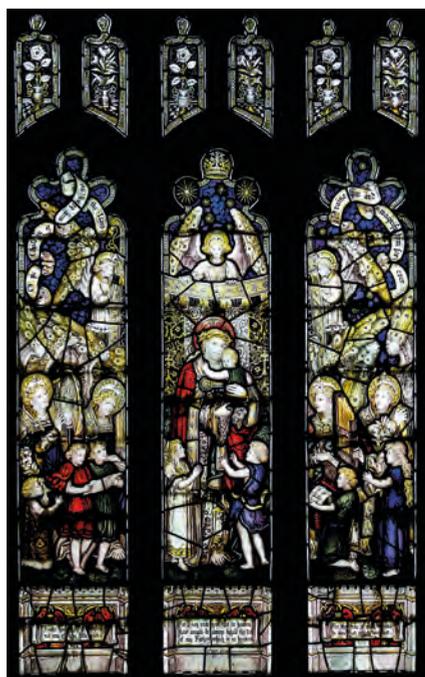
Our 2026 festival glass and logo, created by Ray Blockley, commemorates Charles Eamer Kempe (1837–1907), one of the most significant stained-glass designers of the Victorian era.

St Mary Magdalene Church, Hucknall—of which the John Godber Centre, the festival's home, is the church hall—contains twenty Kempe windows produced by the Kempe Studios in London. This is one of the largest collections of Kempe stained glass in any parish church in England.

These remarkable windows are fine examples of the Victorian Gothic Revival. Many can be seen as you pass the church on the way to the Beer Festival, and when the church is open, they can be explored in more detail via the interactive tour inside.

Sadly, following a church makeover in 1966 and a fire in the 1970s, the title of “the largest collection of Kempe windows in any parish church in the world” was lost. However, twenty stunning windows remain and can still be enjoyed today.

There are also exciting future plans to provide closer access to five of the historic windows in the North Transept, and we hope that visitors to future Beer Festivals will be able to see these developments first-hand.



**Our 2026 festival glass features Kempe's image as part of our Hucknall Heritage Collection, available exclusively at this year's event. Numbers are limited, so be sure to get yours and add it to your collection during the festival.**

Further information about Charles Eamer Kempe 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 Charles Eamer Kempe here on the Church website <http://hucknallparishchurch.org.uk/kempe-windows/>



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 for 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.
- Shipstones 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.
- Chuck-Waggon, Alpha Gyros, Jenny, and St Mary Magdalene church volunteers for supporting the catering during the event.
- 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 2026 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 and Sue from F&F promotional for the additional work and support for the festival T-Shirts.
- Nottingham Print for the programme printing.
- Adrian & Heather for the programme artwork.

# Our Sponsors

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

Profit made by the Hucknall Beer 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).

As a registered charity, our income is generated through room hire, bar sales, and fundraising events, with all proceeds reinvested directly into the Centre. This allows us to continually redevelop and improve our facilities for the benefit of the entire Hucknall community.

In recent years, this investment has included new flooring in our ground floor function space, replacement external fire doors, and upgrades to our IT systems. Prior to the pandemic, we also undertook significant refurbishment works across the building, including redecoration, a new ceiling and lighting in the main hall, new furniture and curtains throughout the venue, the installation of free Wi-Fi, and the refurbishment of both bar areas and the first-floor commercial kitchen.

All of this work forms part of our long-term improvement strategy to ensure the Centre remains a welcoming, modern, and accessible space for future generations. Our most recent improvement, which visitors will notice this year, is the replacement of both the front and rear exit doors.

The ongoing cost of living crisis continues to impact the John Godber Centre and the many people who call it their community home. Spaces like ours are more important than ever, particularly as people face increasing isolation and uncertainty. The activities and groups we offer provide vital opportunities for people to come together for support, friendship, and improved mental wellbeing, as well as offering a warm, welcoming place to spend time.

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. Each year our popularity grows we welcome more and more people to the event.

**FREE** 

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Guest Network



password: **B33RF35TIVAL**

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*"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

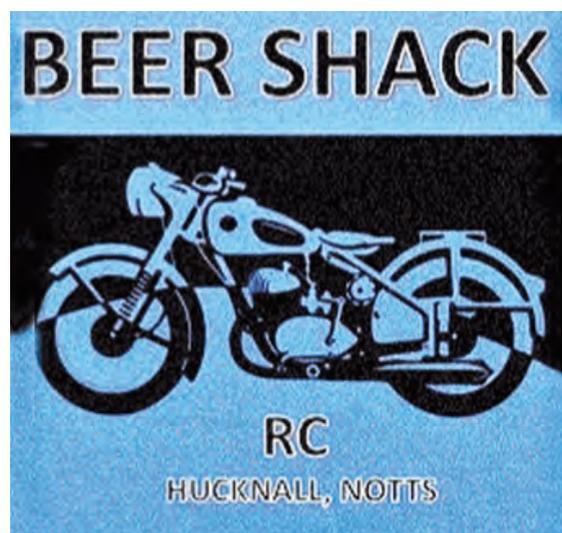
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# Hucknall Beer Festival



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Thursday	5pm - 9.30pm
Friday	5pm - 9.30pm
Saturday	12noon - 2.30pm and 5pm - 9.30pm
Sunday	12noon - 9pm

### Reservations

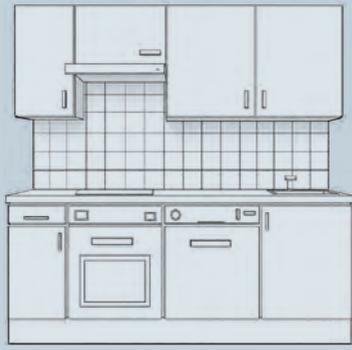
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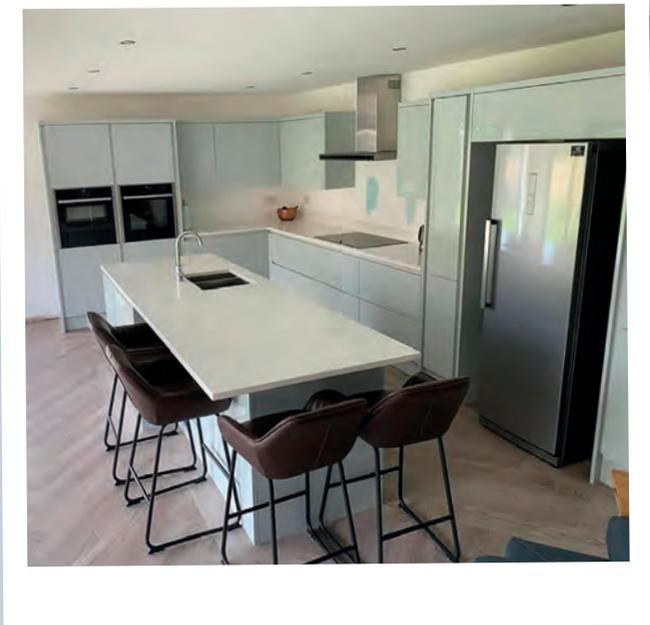
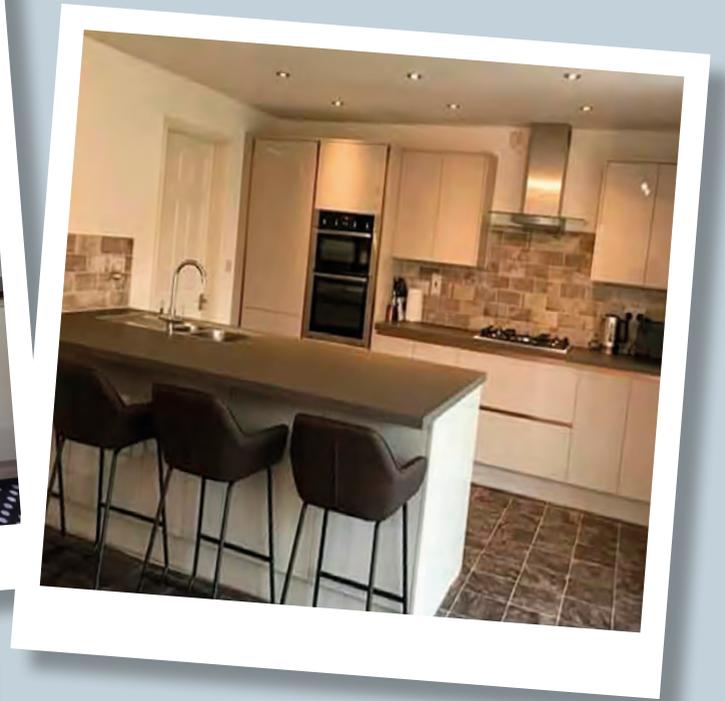
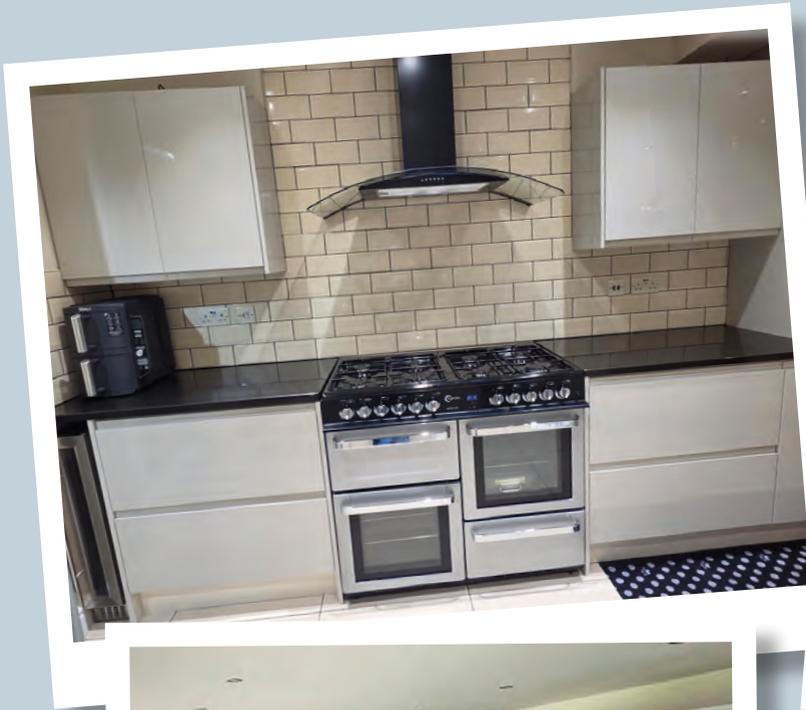


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St Mary Magdalene  
CHURCH, HUCKNALL

# A shining light in Nottinghamshire's history

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

A focal point of Christian worship at the centre of the town, St Mary Magdalene church has a rich history and heritage stretching back 1,000 years. It 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

**Join us: Friday 20th March, John Godber Centre, for our Quiz for All event. Doors open 7pm – eyes down 7.30pm. Refreshments at the bar and raffle on the night. Come as a team (up to 6 people) or join others on the night. Tickets cost £5 (16 years and over) £2.50 (under 16 years). Tickets can be booked online at TicketSource - <https://www.ticketsource.co.uk/st-mary-magdalene>**

For information and opening times: [www.hucknallparishchurch.org.uk](http://www.hucknallparishchurch.org.uk)



Scan to see inside the church



## Get out of the group chat and into the round



Notifications off



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# The Spyke Golding challenge



## Peter 'Spyke' Golding – 1949-2010



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 fourth 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. 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.

'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.



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** 5.5% ABV **COMPETITION BEER A**

An American Brown Ale with Columbus and Amarillo hops creates a delicious balance of rich malt (caramel/chocolate) and assertive hop character, with Columbus providing piney/earthy bitterness and Amarillo delivering bright citrus (orange/grapefruit) and floral notes. **NEW**

### **B** 5.5% ABV **COMPETITION BEER B**

Extra Special Bitter. Rich, biscuity malt balanced by Challenger spice, floral Goldings and Bramling Cross blackcurrant notes, delivering a full-bodied, dry and classic ESB. **NEW**

### **C** 4.7% ABV **COMPETITION BEER C**

A Pale / Straw coloured hazy pale ale, with ripe stone fruit aroma and a soft juicy hop expression with restrained bitter taste leading to a clean, lightly resinous balanced beer. **NEW**

### **D** 4.8% ABV **COMPETITION BEER D**

Pecan, Chocolate & Maple Milk Stout. Roasty stout with a slight creamy sweetness and hints of chocolate, pecan and maple. **NEW**

### **E** 5.2% ABV **COMPETITION BEER E**

A smooth, roasty stout gently conditioned with American oak. Soft chocolate and roasted malt lead, with a light vanilla note and subtle char helping dry out the finish and balance the sweetness. Smooth, rich and easy drinking. **NEW**

### **F** 4.7% ABV **COMPETITION BEER F**

A smooth IPA that we've packed with tropical, fruity flavours and a subtle bitterness to finish. Contains Lactose. **NEW**

### **G** 4.1% ABV **COMPETITION BEER G**

Aromas of mango, papaya and grapefruit, a touch of spice plus grassy and herbal notes. **NEW**

### **H** 4.7% ABV **COMPETITION BEER H**

This New England IPA is hazy, juicy, and unapologetically bold. Expect cloud-like haze, juicy citrus, and a full-on hop personality that demands your attention. It's a beer that doesn't compromise. **NEW**

### **I** 11% ABV **COMPETITION BEER I (EXTRA TOKENS)**

Imperial chocolate pastry stout, conditioned on roasted cocoa nibs. Complex grist, mashed hot and thick - comprised of chocolate, cara and dark crystal malts with a healthy dose of flaked oats for body. Deliciously chocolatey and warming. Contains lactose. **NEW**

+2  
1/3measure

+3  
1/2measure

### **J** 4.5% ABV **COMPETITION BEER J**

Aromatic tropical hazy pale with pineapple, mango & passion fruit flavours biscuity malt base and tropical aroma. **NEW V**

**PLUS ANOTHER 75+ BEERS AND 15+ CIDERS & 2 PERRIES ON THE CIDER BAR (FROM NEAR & FAR)**



# The Beers



## Bang The Elephant Nottingham

**President of What 5.4% V 1**

**Pale** - American pale ale with Columbus and Cascade additions late in the kettle and Cascade and Ekuanot in the dry hop. Low bitterness with citrus, pine and tropical notes from the hops.

**I'd Rather Have a Bowl of... 5.6% V 2**

**Stout** - Low bitterness and chocolate malt forward profile with 60 boxes of cocopops added to the mash for a coco powder and cereal taste and aroma.

*Proudly sponsored by Arunothai Restaurant*



## Beermats Brewing Co Winkburn, Newark

**For the Shirt 4.0% (RES)**

**Pale** - Classic English Pale Ale with a fresh hoppy finish.

**Matterhorn 4.5% 3**

**Stout** - Perfectly balanced dry stout infused with hints of raspberry and white chocolate.

**Matte Black 4.7% 4**

**Stout** - Smooth stout with chocolate notes and finished with salted caramel sweetness.

*Proudly sponsored by Coyles Kitchen and Joinery Services*

**Format 3.9% 5**

**Pale** - Pale ale with a hoppy finish on the palate and a light citrus aroma with a hint of elderflower and grapefruit.



## Blue Monkey Brewery Giltbrook, Nottinghamshire

**Guerrilla 4.9% V 6**

**Stout** - Brewed with 7 different speciality malts providing a balanced complexity. Rich and Robust it imparts a delicious smooth and creamy character. A delicious luxurious vegan stout.

**Chocolate Amaretto Guerrilla 4.9% V (RES)**

**Stout** - Brewed with 7 different speciality malts including chocolate malt and oats for the beautiful creamy mouthfeel. The beer is then conditioned with organic chocolate and Madagascar vanilla to deliver a sweet dessert stout.

**Infinity IPA 4.6% 8**

**Golden** - An infinity satisfying golden ale brewed with massive amounts of Citra hops to give a distinctive taste.

*Proudly sponsored by KBL Limited*

**Cinder Toffee 5.0% V 7**

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



## Castle Rock Brewery Nottingham

**Midnight Owl 5.5% 9**

**Dark** - Rich, warming Black IPA with a distinctive hop and caramel finish.

*Proudly sponsored by Wildkatz Gymnastics*

**Our House 3.4% 10**

**Pale** - Delicate and refreshing Extra Pale Ale. Easy drinking with subtle notes of tropical fruit, citrus and pine on the nose, a beautifully soft mouthfeel and a satisfying crisp finish.

**Screech Owl 5.5% (RES)**

**Pale** - 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

**Black Fox Stout 4.5% (RES)**

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

**Salvation 3.8% V 11**

**Golden** - A light refreshing golden beer, with tropical fruit, citrus, and floral flavours. American Cascade and Amarillo hops create a citrus aroma, and crisp clean bitterness on the finish.

**By George 4.6% 12**

**Bitter** - A traditional English ruby coloured premium bitter. A combination of pale, crystal, and chocolate malts give an upfront sweetness, tempered by the late addition of spicy hops.

*Proudly sponsored by The Pears family, in memory of George Pears*

## Dancing Duck Brewery Derby

**Abduction 5.5% GF 13**

**Pale** - A myriad of tropical fruit flavours in harmonious balance with an enjoyable level of hoppy bitterness, a good malt character and a very clean finish. This is a dangerously drinkable 5.5% IPA!

*Proudly sponsored by NG Pest Control*

**Seduction 5.2% GF 14**

**Ruby** - A malt-led beer, dark fruit flavours are followed by a lingering powerful American hop. A tantalisingly tasty ruby ale.

**Ay Up 3.9% GF 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.

**Duck Down 4.1% GF (RES)**

**Pale** - Delicious pale ale hopped with Chinook and Crystal, flavours of grapefruit and tangerine rounded with soft biscuity malt.

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



# The Beers



## Gasman Brews

Nottingham

**Missed Appointment 4.4% V 31**

**Amber** - A 'Vienna Lager' style amber beer with malty sweetness and aroma.

*Proudly sponsored by Specsavers*

**Palpitation 5.1% V 29**

**Red** - A deep red ale with a malty flavour and light hoppiness.

**Morning After 4.9% V (RES)**

**Pale** - Belgian Ginger Pale Ale. A golden pale ale with a notable ginger kick and slight bitter finish.

## Grainstore Brewery

Oakham, Rutland

**Daniel Lambert Stout 4.3% 16**

**Stout** - A creamy, malty brew, rich with caramel and coffee notes. A deep, dark colour and roasted flavours, topped off with a thick light tan head.

**Calcutta 3.9% 17**

**Pale** - A combination of English, European and American hops whose flavours give a taste and aroma to the beer which produces subtle thirst quenching drinkability.

*Proudly sponsored by The Green Dragon Inn, Hucknall*

**Rutland Osprey 4.0% (RES)**

**Golden** - A refreshing light golden brew, whose flavour is complex and mellow with a finely balanced floral aroma and smooth bitterness.

**Zahara IPA 4.2% (RES)**

**Pale** - Our first foray into American hops, produced an extra pale, zesty little number. Hopped with predominantly Cashmere and Cascade hops.



## Hollow Stone Brewing Co

Old Basford, Nottingham

**Pale Ale 4.2% V GF (RES)**

**Pale** - A light, refreshing pale, dry hopped with Amarillo & El Dorado, giving a slightly citrus finish & notes of grapefruit.

**Ajanta 5.2% V GF 18**

**Pale** - A tropical beer which has been brewed to be full bodied, crisp and very refreshing. Plenty of American hops give it lots of flavour for an India Pale Ale.

*Proudly sponsored by The Hideout at Hucknall*

**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.**



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password: B33RF35TIVAL**



## Lenton Lane Brewery

Nottingham

**Pale Moonlight 3.7% V 33**

**Pale** - A crisp, refreshing session pale ale.

**Cherry and Vanilla Twist and Stout 5.0% V 39**

**Stout** - A robust, 7-malt stout with subtle dark cherry & smooth vanilla flavours.

**Cloudburst 4.6% 35**

**Pale** - A juicy pale, bursting with Amarillo, Summit & Centennial hops.

*Proudly sponsored by The Window Depot*

**200 Not Out 6.0% 37**

**Pale** - This juicy, hop monster has all the stone fruit flavours with an incredibly soft award winning finish. The Champion Beer of Nottingham 2020.

**600 8.0% 41**

**Pale** - A big-hitting DIPA brewed to celebrate the breweries 600th Gyle! Full of Citra, Mosaic & Simcoe T90s and cryo hops, it's not one to be missed.



**Pioneer 4.3% (RES)**

**Golden** - A hoppy pale ale with a dry and satisfying finish.



## 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

**Marion 3.8% GF 47**

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

**Frost and Fallow 5.5% 45**

**Pale** - A white stout slightly sweet with complex flavours of coffee, vanilla and chocolate. Contains Lactose.

**Midnight Pulse 5.5% 43**

**Dark** - Dive into the dark side with our black IPA- bold hops, roasted depth, and a smooth pulse of flavour that keeps you coming back for more.

*Proudly sponsored by KBL Limited*

**Good Measure 4.0% 52**

**Pale** - A crisp session pale ale bursting with bright citrus and gentle tropical hop notes. Light-bodied and perfectly balanced, it delivers a clean, refreshing finish with just the right measure of easy-drinking flavour.

**Snowdrop 4.2% 49**

**Golden** - Crisp and floral with a light malt sweetness and clean finish.

**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

**Aurora 3.9% GF 19**

**Pale** - A blend of Calypso, Cascade, Chinook and Mosaic hops create a citrus hopped golden ale, with a soft, refreshing finish.

*Proudly sponsored by Coyles Kitchen and Joinery Services*

**Lone Ranger 4.0% GF 20**

**Pale** - Mandarinina Bavaria. Citrus is the flavour of the day for this session pale.

**Foxx 3.8% V GF 21**

**Pale** - Hazy and bursting with citrus hop aroma, this is a stunning, low strength pale.

**Hush 4.4% V GF (RES)**

**Pale** - A stunning fruity hop-forward hazy pale ale. Wonderfully balanced with floral and citrus notes.



## Magpie Brewery

Nottingham

**Magpie Best 4.2% V 22**

**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.

*Proudly sponsored by Specsavers*

**Jay IPA 5.2% V (RES)**

**Golden** - Bursting full of British hops, this golden IPA is warming yet refreshing. Fruity and aromatic with Citra notes.

**Raven Stout 4.4% V 24**

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

**Cherry Raven Stout 4.4% V 26**

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

## Milestone Brewery

Cromwell, Nottinghamshire

**New World Super Pale 3.9% GF 23**

**Pale** - Super pale, aromatic ale.

*Proudly sponsored by The Hideout at Hucknall*

**Classic Dark Mild 4.0% 25**

**Mild** - Classic dark mild.

**Honey Porter 4.9% (RES)**

**Porter** - Rich smooth porter with Brewers gold, Golding and Galena hops.

**Hammerhead Stout 5.6% 27**

**Stout** - A dark stout with coffee bitterness.

## Peak Ales Brewery

Peak District, Derbyshire

**Chatsworth Gold 4.6% 28**

**Pale** - Golden beer made with honey. The delicate sweetness is well balanced with bitterness from Goldings and Fuggles hops.

*Proudly sponsored by 1 For All Accounting Angels*

**Bakewell Best 4.2% 30**

**Bitter** - A robust amber coloured ale. It is dry and firmly bitter, with some roasted malt flavours and plenty of grassy hops.

*Proudly sponsored by Spelt & Rye*

**Black Stag 4.8% (RES)**

**Stout** - British Bramling Cross & Target Hops combined with seven different malts producing a roasted coffee and chocolate base, with a spicy blackcurrant and liquorice finish.

**Panache Pale 3.4% 32**

**Pale** - A crisp pale ale with a soft malt base and light citrus, floral, and resin notes from Godiva and Summit hops.

## Pheantry Brewery

Newark, Nottinghamshire

**Steady On Blonde 3.4% 34**

**Pale** - A light blonde ale with tropical and pine notes from the Simco hops. An easy drinker.

**Black Pheasant Porter 4.2% (RES)**

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

**I Love Ruby Red 4.7% 36**

**Ruby** - A smooth dark ruby red ale with malty overtones and flavoured notes of stone fruits.

**Dancing Dragonfly 5.0% 38**

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

*Proudly sponsored by The Green Dragon Inn, Hucknall*



## Pour Me Brewing Company

Chaddesden, Derby

**Great Bambino 3.7% 40**

**Pale** - Hoppy, pale and fresh a great session drink.

**Reet Petite 4.1% (RES)**

**Red** - Deep red American style hoppy with plenty of crystal malt. A real twist from the norm.

**Fingy 4.4% 42**

**Pale** - Full bodied hazy pale. Lots of body from sacks full of oats. Dry hopped with New Zealand hops to give an amazing tropical aroma.

**Sim Simma 6.0% 44**

**Stout** - Jamaican stout. This stout boasts deep notes of roasted coffee, dark chocolate, and a subtle hint of spice.

**The Messiah 5.5% 46**

**Golden** - Golden in colour with bucket loads of American citrus hops. Crisp flavour with a hoppy finish.

*Proudly sponsored by The Beer Shack, Hucknall*

**Dagnabbit 4.3% GF 48**

**Pale** - Brewed for those seeking adventure in every sip – without the gluten. It's light, crisp, and endlessly sessionable.

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# The Beers



## Red Dog Ales

Ilkeston, Derbyshire

**Shires Edge 4.0% V (RES)**

**Bitter** - Traditional bitter, copper in colour brewed with a double combo of English hops.

**Glass Heart 4.6% V 50**

**Pale** - A triple hop combo of Mosaic, Citra and Centennial balance as they should with pine & grapefruit.

*Proudly sponsored by The Window Depot*



## Red Dog Ales (collab with Lenton Lane)

Ilkeston, Derbyshire

**Oceania 1 4.0% V 51**

**Pale** - Aussie Pale. A fruity nose leaving a citrus bitterness that pulls through.

*Proudly sponsored by NG Pest Control*



## Shipstone Brewery

Old Basford, Nottingham

**Original Bitter 3.8% 53**

**Bitter** - A true English session amber ale. Crowded in simplicity and yet full of flavour.

**Mild 3.4% 54**

**Mild** - A wonderful smooth, silky traditional mild ale. Dark in colour and full of sweet malty flavours.

*Proudly sponsored by Arunothai Restaurant*



## The Grumpy Fish Brew Co

Arnold, Nottingham

**Holy Mackerel 5.0% (RES)**

**Pale** - Pale with American hops and Belgian spirit from the malts.

**JT's 5.3% V 55**

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

**Heart and Sole 4.1% V 56**

**Pale** - A juicy, hoppy pale brewed in collaboration with Lincolnshire Poacher using using - Dolcita, Citra & Mosaic hops.

*Proudly sponsored by The Beer Shack, Hucknall*

## Woodforde's Brewery

Norwich, Norfolk

**Tap and Go 4.0% 57**

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

**Bure Gold 4.0% V GF 58**

**Golden** - Inspired by the golden reflections of the River Bure, this crisp and refreshing golden ale is as pure as its namesake. Packed with zesty, citrus notes, a gentle malt sweetness, and a smooth, clean finish, Bure Gold is a celebration of nature's finest. Vegan and Gluten-Free, its crafted for everyone to enjoy. Time to raise a glass to the taste of Norfolk!

*Proudly sponsored by 1 For All Accounting Angels*

**Nog 4.6% 59**

**Dark** - With rich flavours of chocolate, liquorice, caramel, and treacle, this beer is brewed with care to offer a smooth, full-bodied experience. Crafted for those who appreciate tradition, heritage, and a truly satisfying pint, Nog is a beer that resonates with the refined tastes of a true connoisseur.

**Albion 4.2% (RES)**

**Stout** - The Albion is a distinctive smooth and creamy, balanced stout; named after the traditional Norfolk Albion boat known as the 'black sailed trader'. Laced with chocolate and rich fruit flavours, enjoy the Albions enticing aromas and indulgent flavours.

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# ROBIN HOOD →(AND)→ LITTLE JOHN



Ales that become legends



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# Perrys and Ciders

**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 nor filtered. **NOTE:** You will notice that we have some ciders made using the same apple but from different makers. Do try to compare and contrast.



**A Hecks (Street, Somerset)**  
**"Perry" Perry. 6.5% ABV**

A blend of perry pears grown on the Somerset Levels. *Medium*

## PERRY

**B Hecks (Street, Somerset)**  
**"Pyder" Perry. 6.0% ABV**

A blend of apples and pears - or cider and perry! *Medium*



## CIDER

**C Hecks (Street, Somerset)** **"Hangdown SV" Cider. 6.5% ABV**  
 An old Somerset mild bittersweet apple, highly regarded for cider making. *Medium Sweet*

**D Hecks (Street, Somerset)** **"Kingston Black SV" Cider. 6.5% ABV**  
 Made from the classic bittersharp cider apple. Classic easy-drinking cider. *Medium*

**E Hecks (Street, Somerset)** **"Slack-ma-Girdle SV" Cider. 6.5% ABV**  
 A "Late Sweet" Devon apple that produces a wine-like cider with a nutty aftertaste. *Medium Dry*

**F Monkey Bridge (Ironville, Derbyshire)**  
**"Under The Bridge" Cider. 6.5% ABV LOCAL**  
 Ellis/Ashton bitter blend. Two very bold bittersweet apples, the Ellis provides the initial flavour & the Ashton provides a long-lasting mouthfeel. *Medium Dry*

**G Monkey Bridge (Ironville, Derbyshire)**  
**"Kingston Black SV" Cider. 5.5% ABV LOCAL**  
 Second appearance of this classic bittersharp apple: balanced & fruity. *Medium Dry*

**H Monkey Bridge (Ironville, Derbyshire)** **"Yarlington Mill SV" Cider. 7.3% ABV LOCAL** **+1**  
 A classic bittersweet apple makes this rich, mouth-filling cider. *Off Dry*

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

**J Sisson & Smith (Eastwood, Notts)**  
**"Brown Snout SV" Cider. 6.7% ABV LOCAL**  
 A medium bittersweet cider apple that produces a mellow, golden cider. *Medium*

**K Sisson & Smith (Eastwood, Notts)**  
**"Kingston Black SV" Cider. 6.4% ABV LOCAL**  
 Third cider here at HBF26 made from this classic apple. *Dry*

**L Sneinton Cider (Nottingham)**  
**"Seventh Cider" Cider. 6.5% ABV LOCAL**  
 Their 7th year of making cider from locally grown fruit. *Medium*

**M Sneinton Cider (Nottingham)** **"175 Tonne Bridge" Cider. 7.1% ABV LOCAL** **+1**  
 Named in honour of the new Waterside Bridge (built in Hucknall) perhaps? *Medium Dry*

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

**O Temple Cider (Beaminster, Dorset)** **"Somerset Redstreak SV" Cider. 7.2% ABV** **+1**  
 A traditional "medium bittersweet" variety of cider apple, that makes a good single variety dry cider. *Dry*

**P Temple Cider (Beaminster, Dorset)** **"Yarlington Mill SV" Cider. 7.3% ABV** **+1**  
 Rich & bone dry. Compare Dorset grown apples with H which uses Herefordshire grown apples. *Very Dry*

**Q Torkard Cider (Hucknall, Notts)**  
**"Hempsall's Heritage Orchard" Cider. 6.5% ABV LOCAL**  
 Made with fruit picked from a single orchard of old, rare apple varieties in East Markham, Notts. *Medium*

**R Quorn House Cider (Hickling Pastures, Notts)**  
**"Sipping Hare" Cider. 6.1% ABV LOCAL**  
 A cider made from a blend of desert apples grown in their own 70-year-old orchard. *Medium*

**S Quorn House Cider (Hickling Pastures, Notts)**  
**"Red Kite Reserve" Cider. 6.3% ABV LOCAL**  
 An aged cider made from a blend of desert apples which has been matured for 18 months. *Medium Sweet*



**Thank you Ray and Gail for 30 wonderful years of cider making in Hucknall.**



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

- Stage & Sprung Dance Floor
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See our website's 2026 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](mailto:reception@johngodbercentre.co.uk)

W [www.johngodbercentre.co.uk](http://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

## 2026



Wednesday 7<sup>th</sup> to Saturday 10<sup>th</sup> 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 118 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 9 staff employed to manage the day-to-day running

of the Centre, supported by a volunteer operating board.

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.**



Further details can be found in reception or via our website: [www.johngodbercentre.co.uk](http://www.johngodbercentre.co.uk)

See our website's 2026 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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