

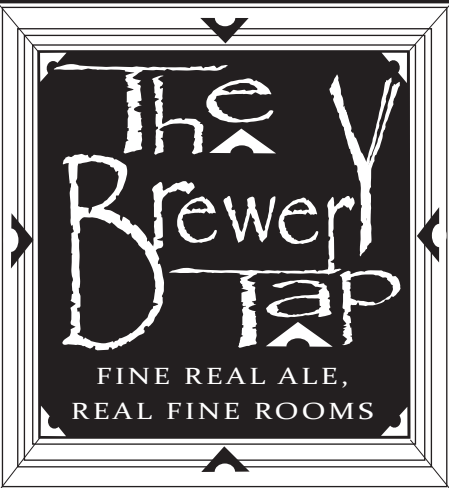
## Cider FESTIVAL Fri 25th - Sunday 27th June

Welcome to the third beer & cider festival at The Brewery Tap, and the second of this year's four festivals.

Unlike the previous festival, this one is mainly ciders and perrys and we are very proud of the selection available including several 'rare breeds' and five locally produced ciders from Lambourne. We also have live music on the Sunday afternoon with 'The Three Musty Steers'.

In a similar fashion to the last festival's 'sausage fest', there will also be a fantastic selection of sausages once again sourced by the London Sausage Company served at various windows throughout the weekend.

Please vote for your favourite cider or perry.



- The Upton Cider Company, Oxfordshire 7%, medium**.....   
Made from 10 varieties of organic apples from certified organic soil. The sweet version was CAMRA overall winner, 2009, but this is the medium version here
- Tutts Clump, West Berks. 6%, medium dry**.....   
Farmhouse style medium dry cider from windfall eating and cooking apples
- Combe Raider, Cidernicks, Kintbury, Lambourne Valley 6.5%, dry**.....   
Local mixed apples, light and dry in style
- Dab Hand, Cidernicks, Kintbury, Lambourne Vally 6.5%, medium dry**.....   
Made from a blend of Dabinett and Michelin cider apples with some Bramleys added for a bit of acidity.
- VAT 3, Cidernicks, Kintbury, Lambourne Vally 6.5%, medium dry**.....   
Made from a blend of cider apples (mainly Dabinett), dessert apples and cooking apples.
- Premium Rum Cask, Millwhites, Herfordshire 7.5%, medium sweet**.....   
Medium sweet, sharp and cloudy. CAMRA 1st place 2009 East Anglia cider competition
- Apples & Pears, Millwhites, Herfordshire 5%, medium**.....   
Fruit aroma, golden coloured and hazy in appearance with a little dryness in a lasting finish.
- Single Variety Stembridge Cluster, Millwhites, Herfordshire 6.5%, medium**.....   
A powerful apple aroma leads into a crisp, clean cider. Subtle, with a notably refreshing character.
- Harry Marston's Jersey, Millwhites, Herfordshire 6.5%, medium**.....   
A full bodied, bittersweet cider.
- Single Variety Yarlington Mill, Millwhites, Herfordshire 7.2%, medium dry**.....   
Made from apples grown in the heart of Somerset, it is fermented and matured in oak barrels.
- Cheddar Valley, Thatchers, Somerset 6.0%, medium**.....   
Naturally fermented and matured in oak vats to ensure the distinctive full flavour is retained. A touch of sparkle.
- Heritage, Thatchers, Somerset 4.9%, medium**.....   
Popular and refreshing. A possible 'best name' winner at this years festival
- Old Rosie, Westons, Ledbury, Heredfordshire 7.3%, medium dry**.....   
Settles out naturally after fermentation resulting in a truly old fashioned, full flavoured, cloudy scrumpy.
- Herefordshire Country Perry, Westons, Ledbury, Heredfordshire 4.5%, sweet**.....   
A still perry. Light in style and strength, and quite sweet. Can be a bit sugary and lacking in character, but easily the most widely available real perry in the UK
- Black Rat, Moles Brewery 4.7%, dry**.....   
A dry premium blend cider full of flavour with a clean apple bite. Produced traditionally in a family Somerset cider farmhouse using a blend of locally grown apples. WINNER, best cider, Bristol, 2009
- Dog Dancer, Gwynt Y Ddraig, Pontypridds, Wales 6.5%, medium dry**.....   
Produced from bittersweet cider apples blended with a true sharp cider apple, it is a light straw coloured cider with a medium dry, smooth, crisp, slightly sharp characteristic.
- Haymaker, Gwynt Y Ddraig, Pontypridds, Wales 6.5%, medium**.....   
A fruity medium cider bursting with the flavour of apples. A true Farmhouse Cider with a smooth finish.
- Black Dragon, Gwynt Y Ddraig, Pontypridds, Wales 7.2%, medium**.....   
Matured in oak barrels to produce a cider rich in colour, body and flavour with a fresh fruity aroma
- Malvern Hills Perry, Gwynt Y Ddraig, Pontypridds, Wales 5.5%, medium sweet**.....   
A wonderful perry produced from the fermented juice of the Malvern hills Pear. Quite acidic but balanced well by the medium sweet finish.