

6-7 February 2026
16th Elysian Winter
Beer Festival



The Maltings Ship Lane, Ely CB7 4BB
Friday 6th 11:00-22:00 & Saturday 7th 11:00-20:00



The 16th Elysian Winter Beer Festival

User Guide

Welcome. Please use this guide, or feel free to ask for assistance from, or report any problems (e.g. spillages or broken glass) to our festival volunteers, who have given up their time to make the festival a pleasant and safe experience. Please remember and respect this at all times. Qualified **First Aid** personnel are on site throughout the festival. Any inappropriate behaviour by festival goers may result in expulsion.

Admission. £10 by cash or card (£5 for CAMRA members), this includes a **glass** (2026 festival goblets *subject to availability*) which you can keep or return (see below), a festival **programme** and a coloured non-transferable **wristband**. Wristbands are valid on the day of issue only, and must be worn throughout the festival. Designated drivers and official carers are admitted free of charge and receive a different coloured wristband entitling them to free soft drinks (available from the Cider bar). Sorry, no under 18s or dogs due to capacity restrictions.

Buying drinks. Beer (including low alcohol options), cider and a limited selection of wines can be purchased by contactless payment or using £10 token cards at the festival bars. Tokens are available from the admissions desk in the Foyer. The Maltings back bar has other drink offerings, payable by cash/card. Please drink responsibly!

Seating is available in the Kempen Room upstairs, or in the Orsay Lounge. Please consider people with limited mobility, and keep gangways clear.

Food. A comprehensive food offering is available, provided by **The Maltings**. See menu in this programme or within the venue.

Toilets including accessible, are located on site (see map) and **smoking/vaping** is only permitted in the designated area outside the rear of the site.

Charity and Refunds. This year we are supporting **Ely Foodbank**. We encourage you to donate any unused tokens, your glass refund (if not taking it with you) or any spare cash, to this worthy cause, at the admissions desk before you leave.

Otherwise, **refunds** can be given for glasses (£5) or any unused tokens up to 20 minutes after closing time. Tokens can be used on both days of the festival.

Fringe Festival. If you have time on your hands, please explore the pubs in Ely. Many are taking part in our Fringe Festival with great ales. See after beer list for details.



Join CAMRA here today, and receive a free £10 Beer Token!

CAMRA membership saves you money on pints, whilst supporting the mission to preserve beer and pubs for future generations.

- Get beer vouchers and discounts at participating pubs!
- Free entry to all CAMRA run beer festivals!
- Local social meetings, visits etc.
- Discounts on books, merchandise, and partner benefits and offers on beer boxes, holidays and more!

Visit our membership stand in the Foyer to join now, or for more information.

The Maltings

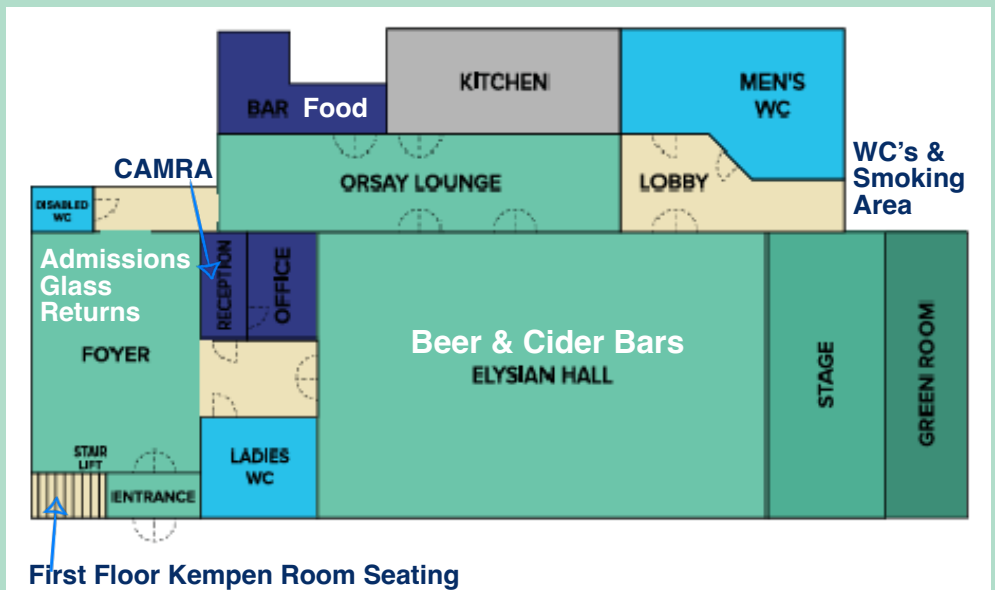
Idyllically located on the banks of the River Great Ouse, the Maltings was built in 1868 for the brewery of Ebenezer William Harlock. Originally a working malt house, locally grown barley was processed here through a multi-level malting system, where it was steeped, sprouted and dried before being stored for brewing. Malting continued on site for many decades, playing an important role in the local brewing industry.

Today, the Maltings is a popular and versatile venue hosting weddings, conferences, meetings, exhibitions, live performances and Ely Community Cinema. The building offers accessible facilities throughout, including disabled

access, hearing loops and a stair lift. As home to Ely Community Cinema, it screens a varied programme of recent releases, foreign-language films and family matinees, all shown with digital projection and supported by a licensed bar.



Festival Plan



Here to help our Community

Together we can make a difference



- Founded in 2012 to tackle food poverty in East Cambs & Fenland
- Over 100 dedicated volunteers supporting our community
- Nine weekly sessions across eight locations: Ely, March, Chatteris, Soham, Haddenham, Waterbeach, Burwell & Cottenham

Scan to donate




Just £10 could provide a 3 day
emergency food parcel for a single
person

Ely Museum

Visit the award-winning Ely Museum, just a short walk from the Cathedral and located in the Old Gaol. Whether you're interested in archaeology or agriculture, the Bronze Age, Romans or the World Wars, a visit to Ely Museum is not to be missed. A programme of events runs through the year. Find out more www.elymuseum.org.uk

Running until April 2026 is our special exhibition **Who Brewed Beer?** Ely Brewers: Making the finest ales since Anglo Saxon Times which explores the local brewing heritage from the perspective of the people who did the brewing.

CAMRA members receive 50% discount on museum admission!




ELY

Who Brewed Beer?

Ely Brewers: Making the finest ales since Anglo Saxon times
12th November 2025
to 26th April 2026

100 years of Ely's brewing history, through the people who made it



ELY MUSEUM

Charity No. 1156024
www.elymuseum.org.uk

Ely Cambridgeshire

Is an ideal destination for group travel organisers due to its rich historical and cultural attractions.

Visitors can explore the four main attractions in one day.

The itinerary includes Oliver Cromwell's House, Ely Museum, Ely Cathedral, and the Stained-Glass museum.

Visit Ely are your 'one-stop shop' planning the day for your passengers, making it simple, and easy to co-ordinate.


Call 01353 662062 or email -
info@visitely.org.uk
www.visitely.org.uk



Cask Beer


4 T's (Warrington, Cheshire, 2010)

1 Squirrels Heaven (4.8%) 

It may not stick to the roof of your mouth, but this stout delivers all the nutty smoothness of peanut butter. Smooth roasted chocolate with peanut butter aromas throughout. Maybe try with a well-known peanut butter treat. 


52 Degrees (Walsall, West Midlands, 2014)

2 Lady Godiva (4.2%) 

An aromatic golden ale with honey & malt aromas with a biscuity flavour balanced by a rounded bitterness. 


8 Sail (Heckington, Sleaford, 2010)

3 Red Windmill (4.4%)

A red ale brewed with a spicy rye malt and complimented with fruity hops. 


Abbeydale (Sheffield, South Yorkshire, 1996)

4 Daily Bread (3.8%) 

Our take on a classic English bitter: copper coloured, well balanced, malty flavours and a smooth bitter finish. Using British grown Fuggles hops for subtle flavours, enhanced with a touch of Columbus and Bobek. 


Acorn (Barnsley, South Yorkshire, 2003)

5 Chocco Porter (4.5%)

Nice blend of chocolate, coffee and toasted malt. A rich, dark ale. 


Ampersand (Diss, Suffolk, 2017)

6 Hypothesis Imperial Stout (10.0%) 

This big stout is the starting point for Experiments in Evil, our Imperial Barrel Aged Stout series. Using a deceptively simple malt bill that focuses on roasted & chocolate flavours that is bittered with plenty of English hops to balance the rich body with a spicy bitterness. 


Black Hole (Little Eaton, Derbyshire, 2007)

7 Lincoln Imperial Ale (3.8%)

Bright dark golden ale with decent foamy head and gentle hop aromas. A tang of malty bitter on the tongue lengthening in soft pleasant finish. 


Bosun's (Wetherby, West Yorkshire, 2013)

8 Bermuda Triangle (4.2%)


Brewed with Chinook hops to create a refreshing blonde beer with fruity notes. 

Buntingford (Royston, Hertfordshire, 2001)

9 Polar Star (4.4%)


A heavily-hopped pale blonde ale with a truly refreshing citrus-hop kick and stellar finish. 

10 Tis but a scratch (6.5%)


Strong traditional ale with dark fruit notes and a warming finish. Beer of the Festival, Cambridge Summer 2025. 


Burnt Mill (Stowmarket, Suffolk, 2016)

11 Bitter Falls (5.5%) 


7 hops for a juicy citrus and pine flavours. A malt base finished with a rounded and refreshing bitterness. 

Burwell (Burwell, Cambridgeshire, 2019)

12 Burwell Sunshine (5.0%) 


Initial citrus notes and a light malt with gentle bitterness. Our most popular beer. 

13 Judy's Hole Winter (6.0%) 

Chocolate and caramel aroma. Initially sweet in the mouth with a hint of chocolate, medium bodied & silky, gentle rich finish. 


Castle Rock (Nottingham, Nottinghamshire, 1997)

14 Preservation (4.4%)

Easy-drinking full flavoured best bitter. Well-rounded with some residual sweetness and balanced with resinous hop character. 


Chevallier (Eye, Suffolk, 2014)

15 Cupshot Bitter (3.4%) 

A light contemporary bitter late hopped with Jester and Harlequin, rounded easy drinker. 


Courtyard (Gosfield, Essex, 2018)

16 Gold (4.1%)

A light golden coloured ale with a crisp fresh taste and a smooth balanced bitterness incorporating Magnum and Challenger hops to give it a moderate hoppy flavour. 


Drinkstone (Bury St Edmunds, Suffolk, 2021)

17 Tim's Old Spanker (6.0%)

A warming winter special, cinnamon, clove and orange. 


Earl Soham (Debenham, Suffolk, 1984)

18 Victoria Bitter (3.6%)

A light, fruity, amber session beer with a clean taste and a long, lingering hoppy aftertaste. 

Fixed Wheel (Blackheath, West Midlands, 2014)

19 Wig Sir (4.3%)

A bright, refreshing pale showcasing juicy strawberry and soft melon from the Belma hops. 

Key to Symbols



Pale Ale



Golden



Lager



Wheat Beer



Mild

Fyne Ales (Cairndow, Argyllshire, 2001)

20 Jarl (3.8%)

Vibrant grapefruit and delicate lemon flavours with a refreshing finish. Jarl is our flagship, flavour-forward, single-hop session blonde ale.

Gadds (Broadstairs, Kent, 2002)

21 No 3 (5.0%)

A sparkling, bright, pale ale using Goldings hops for a tangy, slightly astringent bitterness with Fuggles for earthy balance.

22 No 5 (4.4%)

A rusty red proper bitter ale with complexity. Six different malts for a deep structure are used along with four different varieties of hops for flavour. Look out for notes of toffee, red berry, and spicy blackcurrant.

Goffs (Cheltenham, Gloucestershire, 1971)

23 Lancer (3.8%)

A zesty golden session ale packed full of Cascade hops to give a light citrus aroma.

Grain (Harleston, Norfolk, 2006)

24 Slate (6.0%) V

Smooth, rich, creamy, complex smoked porter.

Grainstore (Oakham, Rutland, 1994)

25 Ten Fifty (5.0%)

A full strength mahogany coloured beer, possessing the fine balance of pronounced hop bitterness & aroma against a natural malty sweetness.

Grasshopper (Langley Mill, Nottinghamshire, 2017)

26 Devil's Horse (4.3%)

This Irish stout brings roasted malt, cocoa warmth, and a smooth, comforting finish... made for cold nights and big thoughts about the year ahead.

Gruff (Colchester, Essex, 2023)

27 Orion's Belt (4.5%)

Golden beer heavy on Galaxy hops.

Hop Back (Downton, Wiltshire, 1987)

28 Summer Lightning (5.0%)

An extremely pleasant straw-coloured beer with an intense bitterness, leads to an excellent, long dry finish.

Iron Pier (Gravesend, Kent, 2017)

29 Cast Iron (4.7%) V GF

Dark chocolate and coffee are hugely prominent in this highly drinkable smooth stout brewed with 7 different malts. Previous SE Gold medal CBOB, features in CAMRA's "The Modern Homebrewer".

30 Wealdway (4.5%) V

Brewed using Mosaic, Chinook, Styrian Cardinal and Columbus hops, resulting in a wealth of fruit and spiced flavours and a pine back note.

Ivo (Somersham, Cambridgeshire, 2020)

31 No Vests At The Bar (3.5%)

A low abv% version of our New England IPA still full of juicy goodness but less alcohol. Brewed to be cloudy and hazy.

32 You've Sean'd It (4.2%)

A full flavoured best bitter brewed with six malts and a trio of hops, resulting in a full bodied ruby coloured ale.

Kent (West Malling, Kent, 2010)

33 Blanc (4.5%)

A fruity hop with similar flavours to Sauvignon Blanc. A single hopped ale.

34 Hygge (5.0%)

Pronounced "hooga". A warming and comforting smooth stout with roasted malt and hints of spruce and pine.

Leighton Buzzard (Leighton Buzzard, Bedfordshire, 2014)

35 Black Buzzard (5.8%)

A marriage of six different malts delivers a wonderful complex robust porter with hints of coffee and chocolate.

36 Restoration (4.6%)

Bitter body with a fruity finish. Hop notes dominate the flavour.

Lord Conrad's (Dry Drayton, Cambridgeshire, 2010)

37 Half Punter (4.2%) V

Traditional bitter lifted with a hint of lime.

38 Zulu Dawn (3.4%)

Dark brown ale with hoppy citrus finish.

Lost Pier (Brighton, East Sussex, 2017)

39 Nonchalant Shark XPA (3.4%) V

Made with 100% Mosaic and fermented with London Ale yeast for a smooth tropical; fruity flavour, oats and maltodextrin added for a full weight without the BITE of the booze.

Mersea Island (Colchester, Essex, 2005)

40 Oyster Ale (5.0%)

A new recipe for a traditional Oyster Ale, using lots of oats, a mixture of light and dark malts, and a small amount of Fuggles hops. The brew has local Mersea Island Oysters added to it, giving it a distinct unique flavour.

Milton (Waterbeach, Cambridgeshire, 1999)

41 Marcus Aurelius (7.5%)

Imperial Roman Stout - an enormous, luscious and velvety stout. Bursting with dark, roasty flavour with an underlying vanilla richness.



Bitter



Stout/
Porter



Old Ale



Specialty



Vegan
Friendly



GF
Gluten
Free

42 Minerva (4.6%)

Brewed with US, NZ and British hops for a powerful hop punch and satisfying bitterness. First brewed in collaboration with Prof. Mary Beard when it was felt that a some feminine wisdom could usefully be added to our range.



Moonshine (Fulbourn, Cambridgeshire, 2007)

43 Cambridge Pale (3.6%)

A well balanced beer with a smooth malt profile that is complemented by a restrained hop flavour.



44 Cellarman's Stout (6.0%)

Sweet stout with rich malt profile. Dark roasted malts are blended with large quantities of oats and wheat to create a mellow, silky smooth and juicy rich stout.



45 Heavenly Matter (4.1%)

A crisp, clean, straw coloured light bodied beer. Citra hops are prominent throughout, with a huge hoppy citrus, tropical fruit aroma and taste which leads to a generous bitterness in the finish.



46 Shelford Crier (3.9%)

A light bodied amber beer with a citrus fruit bouquet and taste that continues through to a refreshing clean and dry finish.



Moor (Bristol, Gloucestershire, 2007)

47 Illumination (4.3%) V

Pale golden colour, fruity aroma, pale malt, yeasty esters and tropical fruit, hints of butterscotch and spice with an overarching bitterness continuing into the aftertaste.



Nene Valley (Oundle, Northamptonshire, 2011)

48 Egyptian Cream (4.5%) GF

Velvety in the mouth feel and full-bodied richness. A fruity hop bite balances this creamy milk stout.



Nethergate (Long Melford, Suffolk, 1986)

49 Old Growler (5.0%) V

A legendary champion porter with a deep, complex character and a distinctive taste. Brings together notes of chocolate, coffee and roasted malt, delivering a smooth, full-flavoured dark beer that's bold, rich and rewarding.



50 Suffolk County (4.0%)

The beer that started it all. Rich with biscuity malt and roasted undertones, and finished with that unmistakable English bitterness. Timeless, full-flavoured, and still brewed with the same care that made it a classic.



New River (Hoddesdon, Hertfordshire, 2015)

51 Blind Poet (4.5%) V

Four malt varieties providing lightly smoked, liquorice and chocolate flavours.



52 Great Amwell (5.0%)

Pale gold American Pale Ale with resinous bitterness and notable floral aromas, hints of nectarine; subtle sweet maltiness.



53 Twin Spring (4.0%) V

Brewed with Caramalt providing mellow, caramel flavours and Wai-iti hops from New Zealand creating a delicate fruity aroma.



Nightjar (Mytholmroyd, West Yorkshire, 2011)

54 Scooby Snacks (4.2%)

Juicily layered with Elani & Citra hops showcasing citrus aromas (Lemon & orange zest), tropical flavours (pine-apple & guava) & interesting notes of peach & grape. All of this wedged into a smooth, hazy & deliciously pale & pleasing session ale.



Northdown (Margate, Kent, 2018)

55 Merry Margate (3.8%)

Light, hoppy, citrus and passion fruit.



56 Pale Ale Mary (4.0%)

A classic English pale ale brimming with delicate orchard-like aromas and a deft balance between earthy hop bitterness and sweet rounded malt character.



Oakham (Peterborough, Cambridgeshire, 1993)

57 Green Devil (6.0%) V

This contemporary IPA explodes with amazing hop harvest aromas, packing in big tropical and citrus hop flavours before a crisp, refreshing finish.



Ossett (Ossett, West Yorkshire, 1998)

58 White Rat (4.0%)

A refreshing pale that burst onto the scene as one of the hoppiest cask beers available. Spiky, lip-puckering and moreish.



Papworth (Earith, Cambridgeshire, 2014)

59 Almonry Garden (4.5%)

Light ruby malt special brewed with fresh hops picked in the almonry garden of Ely cathedral.



60 Brass Monkey Winter Pale (3.4%)

Soft and subtle fruity hop flavours.



61 FSX (6.1%)

Double dry hopped with Nelson Sauvin and Mosaic.



62 Robin Goodfellow (5.4%)

Heavy and complex malts softened with dark fruit flavours, leading to a distinct velvety hop finish.



Pheasantry (East Markham, Nottinghamshire, 2012)

63 Dancing Dragonfly (5.0%)

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



Key to Symbols



Pale Ale



Golden



Lager



Wheat Beer



Mild

Purity (Great Alne, Warwickshire, 2005)

64 Bunny Hop (3.4%) **GF**

A bold beer, which perfectly balances its low abv of 3.4%, pale malts and powerful hops with an IBU 55.



Roughacre (Clare, Suffolk, 2018)

65 Lavenham 1525 (4.0%) **V**

A traditional chestnut-red Suffolk Ale brewed for the 500 year celebration of the historic Lavenham Church Tower. Smooth and easy drinking, 1525 is brewed with speciality barley and wheat malts and a satisfying blend of classic English hops.



66 The Killin Piper (6.8%) **V**

A special limited edition ale brewed with 100% Baird's Scottish ale malt and roasted barley. Fermented with Abbey yeast for a wonderfully fruity flavour and a touch of spice.



Round Corner (Melton Mowbray, Leicestershire, 2018)

67 Down the Road (5.2%)

Collab with Oakham Ales. Lashings of Harlequin, Amarillo, and Citra hops bring vibrant tropical, pineapple, and citrus aromas. A smooth Maris Otter malt body with subtle caramel notes from Cara malt adds gentle sweetness, perfectly balancing a clean, lasting bitterness.



Salopian (Hadnall, Shropshire, 1995)

68 Golden Thread (5.0%)

Floral, fruity and balanced. Centennial and Simcoe bring apricot and sorbet notes. Wheat malt imparts a creamy mouthfeel to deliver a subtly sweet finish.



69 Valley of the Shadow (4.5%)

Dark, rich English stout with a distinctive Salopian twist.



Stancill (Sheffield, South Yorkshire, 2014)

70 Barnsley Bitter (3.8%)

A legendary heritage ale, still brewed true to the much loved Oakwell Brewery recipe using the original yeast strain.



Theakston (Masham, North Yorkshire, 1827)

71 Best Bitter (3.8%)

We use five different hop varieties to make our Best Bitter forming a complex but subtle taste profile.



Thornbridge (Bakewell, Derbyshire, 2005)

72 Crackendale (5.2%)

Crackendale explodes with a fantastic tropical fruit aroma, giving way to guava and ripe citrus which burst through on the palate with a beautiful bitter and sweet balance.



73 Jaipur (5.9%)

A powerfully hopped full bodied true gold IPA with plenty to boast about. The initial hoppy aroma has an indication of the fruitiness ahead.



Three Acre (Uckfield, East Sussex, 2019)

74 Rolling Thunder (5.2%) **IPA**

A Juicy IPA. Heavily hopped with Sabro hops giving tropical flavours.

75 Skylark Stout (4.6%) **V**

Dark, sessionable and smooth, with a subtle coffee-cocoa backbone. Silver Regional Champion Beer of Britain Award Winner.



Three Blind Mice (Little Downham, Cambridgeshire, 2014)

76 Cali Dreamin (5.9%) **V**

A California IPA, hopped with Citra, Amarillo & Eldorado. Clear, crisp with a pleasant bitterness.



77 Simple Stout (5.7%) **V**

We have taken our Simple Stout and dosed it with Buffalo Trace bourbon.



Towcester Mill (Towcester, Northamptonshire, 2014)

78 Black Fire (5.2%)

Treacle and vanilla aroma with hints of roast malt followed by a dry bitter flavour of dark chocolate and a dark pruneey aftertaste.



79 Steam Ale (4.5%)

Sweetish aroma with hints of tropical fruits and grapefruit, followed by a complex flavour with passionfruit and citrus notes and a good balance of sweetness and bitterness persisting in a lingering bitter aftertaste.



Trig (York, North Yorkshire, 2023)

80 Frith (5.2%) **V**

A blend of 7 different malts produce a dense, dark & full-bodied stout. A post fermentation addition of rich natural black cherry & a hint of dark chocolate give smooth, juicy flavours which complement the complex malt base. Avelvety, indulgent and dangerously moreish black beer. Lactose free.



Tydd Steam (Tydd St. Giles, Cambridgeshire, 2007)

81 Beartown (4.5%)

Brewed for the Whittlesey Straw Bear Festival.



82 Golden Kiwi (4.1%)

Straw coloured best bitter brewed exclusively with a blend of four varieties of hops from New Zealand, giving intense citrus flavours and aroma.



Vocation (Hebden Bridge, West Yorkshire, 2015)

83 Naughty & Nice (5.9%)

Indulgent and deliciously naughty, this bold blend of wickedly decadent chocolate, roasted barley and dark crystal malt give this stout a deep, rich flavour, with an intensely smooth finish. This heavenly combination is a little bit naughty but extremely nice.



Wantsum (St Nicholas-at-Wade, Kent, 2009)

84 Grim Reaper (5.5%)

This beer packs a bit of a punch! Plenty of Simcoe & Chinook hops are used to give this beer a fruity and citrusy flavour and aroma, whilst the rye gives light spice notes and added body.



85 Hengist (5.0%)

Winner of the Dover Winter Beer Festival (2010). Golden pale ale has flavours of biscuit malt balancing a long fruit hop. Won bronze medal at the South East Regional Championship in both 2010 & 2011.



86 Red Raddle (5.0%)

A five hop ruby red premium bitter with biscuit and toasted malt base supporting a broad hoppy smooth finish.



Warwickshire (Leamington, Warwickshire, 1998)

87 Lady Godiva (4.2%) V

An aromatic golden ale, with honey and malt on the nose. On the tongue a slightly sweet, biscuity maltiness is balanced by the rounded bitterness of the hops. The honeyed sweetness of the palate surrenders to a lingering bitterness in the finish.



Wharf (Colchester, Essex, 2023)

88 IPA (3.7%)

An East Anglian style copper coloured beer with a delicate flavour. Made using Fuggle hops.



89 Nine Feet Underground (5.2%)

Chocolate Oatmeal Stout. Good body, lots of chocolate, Phoenix Hops.



90 Pale Racer (4.3%)

An old Dominion brewery recipe, lots of extra pale malt and masses of late addition Amarillo for a hoppy finish.



Xtreme (Peterborough, Cambridgeshire, 2013)

91 BlaXberry Oat Stout (4.6%)

A smooth drinking, fruity stout.



92 ElyXr 2 (4.3%)

A pale, hoppy bitter. Brewed for this festival.



93 Red FoX (4.5%)

A foxy hipster easy drinking ale. A malty front pallet with a hoppy finish.



94 SmoXey Mild (4.0%)

A rounded blend of dark malts with a smokey after-taste.



95 SmuXers (6.1%)

Peanut butter and raspberry Jelly porter.



96 Triple Hop Xtra IPA (5.0%)

This light IPA has Chinook, Mosaic and Simcoe, which make it a hoppy little number with a clean fresh tastes. A slightly bitter finish and a little extra kick from a superior malt bill.



Keg Beer

All Day (Norwich, Norfolk, 2013)

97 Big Rig 2026 (7.5%) V

Big pithy, piney West Coast IPA.



Ampersand (Diss, Suffolk, 2017)

98 It's Summer Somewhere (4.4%)

A pale ale hopped with Nelson Sauvin, Motueka & Rakau.



Arpus (Latvia, 2017)

99 Plum x Banana x Peach Smoothie (4.5%) V

A lush, fruit-packed smoothie sour, loaded with Plum, Banana and Peach for that super creamy feeling.



Baron (Great Hormead, Hertfordshire, 2021)

100 Mega Phone (5.2%)

A hazy pale ale hopped with Simcoe, Citra & Talus.



Elmoven (Stockholm, Sweden)

101 The Balance (5.0%) V

Dark berries & pear smoothie sour.



Holla (Potton, Bedfordshire, 2025)

102 Rye Stout (5.5%) V



Pixie (Barrington, Cambridgeshire, 2024)

103 Kiss Me, Hardy (6.5%) V

NEIPA hopped Kohia Nelson Sauvin & Rakau.



Sinnister (Dalkeith, Midlothian, Scotland, 2021)

104 Jackalope (10.7%) V

Sherry & Islay Whisky barrel aged imperial stout - Dark Chocolate, fruity sherry & a touch of peaty whisky.



Three Blind Mice (Little Downham, Cambridgeshire, 2014)

105 Beyond The Ditches (6.0%) V

A NEIPA collaboration brew with Burnt Mill hopped with Nectaron, Krush & Galaxy.



106 Foamy Dome (4.4%) V

A Helles style lager brewed with Lager malt, Golden Promise, Spelt, Chit & Wheat. Hopped with Czech Saaz hops.



107 Small Town Hero (Motueka) (3.7%) V

Part of our nano NEIPA Series. This version showcasing Motueka. Expect a big hit of lemon, lime & tropica fruit.



108 Smile Generator (5.1%) V

A collaboration brew with All Day Brewing. A wheat beer hopped with a mixture of US & NZ hops.



Key to Symbols



Pale Ale



Golden



Lager



Wheat Beer



Mild

Cider & Perry

Blackmoor Orchards (Blackmoor, Hampshire)

- **Ridges Green** (5.5%)

Medium. Classic, easy drinking cider blend of zingy Bramley, Cox and Russet.

Blue Barrel (Oakington, Cambridgeshire)

- **Double Dabbo** (6.5%) UP

Medium Sweet. Made with two Dabinett varieties. Exclusive to Ely Festival!

Bollhayes Cider (Galmpton, Devon)

- **Bollhayes Cider** (6.5%)

Dry. A traditional West Country still cider made from a blend of classic cider apples, with a golden colour and rich flavour, with well-balanced tannins.

Celtic Marches (Bishops Cleeve, Herefordshire)

- **Alice** (4.6%)

Medium Dry. A medium dry well-rounded cider with a moreish sharpness. She sits at the drier end of our core range yet is still smooth and mellow with a very slight tart finish; a result of the balanced blending of our homegrown cider apples. This cider is a true Herefordshire delight!

Cromwell Cider (Huntingdon, Cambridgeshire)

- **Oliver's Last Gasp** (6.2%)

Dry. The driest cider in our range. A 'mean' cider that will take your breath away and is not for the faint hearted.

Downham Cider (Kings Lynn, Norfolk)

- **Vicious Pigeon** (4.5%)

Medium. Norfolk cider made with bittersweet apple varieties. Wonderful fruit and succulent sweetness are balanced by some soft West Country tannins. It is fermented with wild yeast.

Dudda's Tun (Doddington, Kent)

- **Sweet Apple** (5.5%) UP

Sweet. Bursting with fresh picked apple flavour, this sweet cider is deliciously moreish, with soft honey notes.

Green Fen Brewery (Newborough, Cambridgeshire)

- **Elderflower** (0.0%)

Sweet. Sweet eastern country style cider.

Purbeck Cider (Purbeck, Dorset)

- **Muddy Scamp** (6.9%)

Medium Dry. Cloudy balanced traditional farmhouse. Deliciously natural, bittersweet apple taste with a surprisingly smooth, fresh woodland aftertaste.

Simon's Cider (Godmanchester, Huntingdonshire)

- **Bluntisham Pear** (7.3%)
- Medium.** Perry made from dessert pears.
- **Big Man's Mystery** (6.0%)

Dry. Very dry cider made of apples. Only Simon knows which apples.

Spinney Abbey (Wicken, Cambridgeshire)

- **Monk & Disorderly** (6.1%) NS
- Medium Sweet.** Multi-award winning cider.
- **Prior Warning** (4.0%)

Sweet. Sweet session cider with just a hint of grapefruit.

Toye's Cider (Downham Market, Norfolk)

- **From Lochranza With Love** (6.3%)

Dry. Aged in a barrel from Lochranza distillery on the Isle of Arran.

Tutt's Clump (Bradfield, West Berkshire)

- **Ridgeway** (4.0%) UP

Medium Sweet. Blend of finest English apples.

- **Mystery Festival Cider**

See cider bar for details.

Key

UP – Unpasteurised

NS – No sulphites

Try our
Mulled
Cider
because it's
too cold for
regrets.



Bitter



Stout/
Porter



Old Ale



Specialty



Vegan
Friendly



GF Gluten
Free

Elysian Beer Festival Menu

Food is served 10am-9pm

Today's Sandwiches & Snacks

Freshly prepared in house on white or brown bread, and served with salted crisps and side salad.

Gluten-free & Dairy-free options are available.

Sandwiches Choose between Ham, Cheese, Egg mayo, Tuna mayo Vegan Ham, Vegan Cheese, Hummus - **All £7.00**
Extra toppings **£1.00**

Jacket Potato & Side Salad

with homemade Beef or Quorn Chilli **£6.50**
with Cheese, or Beans, or Tuna **£6.00**

Hummus and Vegetables (Vegan) **£3.50**
With Falafel (3) £5.00

Pork Pie **£4.00**

Scotch Egg **£2.75**

Homemade Quiche **£3.50** (Ask Staff for Fillings)

Cheese & Onion Pasty **£3.50**

Sausage Roll or Vegan Option **£3.50**

Minced Beef & Onion Pie **£3.75**

Freshly made Bacon Rolls **£4.00**

Burgers

¼ Beef burger or Vegan burger **£4.20**

NEW Chicken Fillet Burger **£4.75**

Add Cheese **75p**, Egg **£1**, 1 slice Bacon **£1**

Cheese or Beans on 2 Toast (White or Brown) **£4.25**

2 Eggs on 2 Toast (White or Brown) **£4.50**

Chips **£3.00**

Add Cheese **£1.00**

Add Beans **75p**

Add Beef/Quorn Chilli **£2.50**

You will be given a ticket number when ordering – please wait in the Orsay Lounge until number is called. Thank you :)

Allergen Information

Beers and ciders may contain allergens, including gluten (barley, wheat), sulphites and other cereals. Some products may be suitable for coeliacs, but this cannot be guaranteed.

All food is prepared in a kitchen that handles gluten, milk, eggs, mustard, celery, sulphites, soy and nuts. While we take care, we cannot guarantee the absence of allergens due to the risk of cross-contamination.

Please ask a member of staff before ordering if you have any allergies or dietary requirements.

Key notes:

- Gluten-free and dairy-free options are available for sandwiches – please ask.
- Vegan options available (including vegan ham, vegan cheese, hummus, falafel, vegan sausage roll, vegan burger, Quorn chilli).
- Egg mayo, Scotch eggs, quiche, burgers with egg contain egg.
- Cheese, butter, pastries and pies contain milk.
- Bread, rolls, pasties, pies, sausage rolls, pork pie, quiche contain gluten (wheat).

Fringe Festival

Come along to the Ely Fringe Festival and explore Ely's pubs, where you can enjoy special beers and support fantastic local venues.



01 The Cutter Inn

A thriving riverside free house with a restaurant, offering four excellent cask ales to complement a strong and varied menu.



02 Drayman's Son

A gorgeous micropub serving an ever-changing selection of cask and keg ales, brought directly to your table. Snacks also available.



03 3At3 Real Ale & Craft Beer Café

A brilliant little craft beer café with an outstanding and carefully curated beer line-up.



04 Hereward

A large, sports-bar-style pub usually featuring around six varied cask ales. Food is also available.



05 Minster Tavern

Set in the shadow of Ely Cathedral, this popular pub attracts all ages and offers a good range of cask ales alongside a food menu.



06 The Prince Albert

Although part of the Greene King chain, this pub consistently impresses with a great selection of guest ales and an excellent reputation for food.



07 West End House

A true gem of a traditional pub dating back to the 1830s, with low ceilings and an impressive cask ale selection.

Other Beer and Cider Festivals In East Anglia

CAMRA members enjoy free admission except where stated.
Details correct at time of printing. Please check if you intend to visit!

- **Chappel** Winter Beer Festival, 26-28 February 2026
- **Sutton-in-the-Isle** Spring Beer Festival, 13-14 March 2026 (not CAMRA)
- **Biggleswade** Beer and Cider Festival, 7-9 May 2026
- Wicken, **Ely** Beer Festival, 16 May 2026 (not CAMRA)
- **Cambridge** Beer Festival, 18-23 May 2026
- **Colchester** Summer Beer & Cider Festival, 27-30 May 2026
- **Thurrock** Beer & Cider Festival, 2–6 June 2026
- **Braintree** Real Ale Festival, 11-13 June 2026
- The Cutter Inn, **Ely**, Beer Festival, 12-14 June 2026 (not CAMRA)
- **North Norfolk** Railway Rails & Ales Gala, 12-14 June 2026 (not CAMRA)
- **Cambridge** Sausage and Cider Festival 13 June 2026 (not CAMRA)
- **Wilburton** Beer Festival, 19-20 June 2026 (not CAMRA)
- **Gibberd Garden** Beer Festival, 20–21 June 2026, possibly open 19th,
- **Haddenham** (Cambs) Beer Festival, 26-28 June 2026 (not CAMRA)
- Festival of Beer and Brewing, **Stowmarket**, 2-5 July 2026
- **Chelmsford** Summer Beer & Cider Festival, 14-18 July 2026
- **Sutton-in-the-Isle** Summer Beer Festival, 23-25 July 2026 (not CAMRA)
- **Epping Ongar** Railway Real Ale Festival, Ongar, 24-26 July 2026
- **Peterborough** Beer Festival, 25-29 August 2026
- **Clacton** Real Ale & Cider Festival, 26-29 August 2026
- East Anglian Beer & Cider Festival, **Bury St Edmunds**, 26-31 August 2026
- The Prince Albert **Ely**, Beer Festival, 28-30 August 2026 (not CAMRA)
- **Chappel** Summer Beer Festival, 8-12 September 2026
- **St Albans** Beer & Cider Festival, 23-26 September 2026
- **Sutton-in-the-Isle** Sausage & Cider Festival, 16-17 October 2026 (not CAMRA)
- **Norwich** Beer Festival, 26-31 October 2026

34TH EAST ANGLIAN BEER & CIDER FESTIVAL



ENTERTAINMENT
DURING
MOST SESSIONS



REAL ALES | CIDERS | CRAFT BEER | GIN BAR | FOOD STALLS

26TH TO 31ST AUGUST 2026

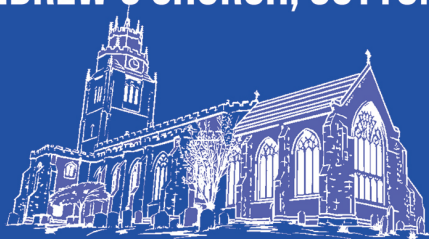
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TICKETS FROM WWW.BURYSTEDMUNDSBEERFESTIVAL.COM

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2026 BEER & CIDER FESTIVALS

Spring Beer Festival: 13 & 14 March

Summer Beer Festival: 23, 24 & 25 July

Cider Festival: 16 & 17 October



Live music from 8pm on Friday and Saturday evening sessions

Free entry family sessions (beer festivals) midday to 5pm with bouncy castle

All other sessions £3 entry. Thursday/Friday 6pm-11pm, Saturday 5pm-11pm

suttonbeerfest.org.uk



Beer Notes



HADDENHAM BEER FESTIVAL



Beer, Cider, Gin
Live Music
Family Fun

GREAT DRINKS, GOOD CAUSES

26th -28th June 2026

Find us on Facebook or visit www.haddenham.beer



WILBURTON BEER FESTIVAL 2026

& Friday 19th June 3:30pm to 11pm

Saturday 20th June Midday to Midnight

The Recreation Ground, Sretham Road, Wilburton CB6 3SQ



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What's on

BURGER WEDNESDAY

Longhorn Beef Burger
and a Pint

£15

DINNER AND JAZZ

Live jazz music on the
first Thursday of every
month from 7pm.

Booking essential

STEAK FRIDAY

8oz Sirloin, Fries and
a Glass of Wine
(or a pint of beer)

£25

THE PRINCE ALBERT

Pub & Restaurant

www.princealbertely.co.uk

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Garden Room Hire

We have built a beautiful oak beamed garden room, perfect for private hire parties for up to 40 people.

Pie & Pint Thursday

Pie, mash or chips, veg and a pint only £20.

Real Ale, Real Cider

9 REAL ALES, 1 REAL CIDER

We have the largest range of real ales in town and a fine selection of wines.

Pizza & Pint Friday

Enjoy a hand stretched pizza and a pint for just £15.

Opening Hours

Mon - Thurs: 11am - 10pm, **Fri - Sat:** 11am - 11pm **Sun:** 12pm - 7pm

Food served Monday to Friday: 12pm - 3pm and 5pm - 9pm,

Sat: 12pm - 9pm and **Sun:** 12pm - 5pm

Proud sponsors of the
Elysian Winter Beer Festival

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Scan the QR code to view our current vacancies.



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