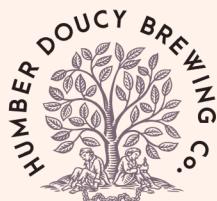


REAL ALES, CRAFT BEERS, GREAT FOOD AND LIVE ENTERTAINMENT

28TH

FESTIVAL
OF BEER &
BREWING

3-6 JULY 2025



Welcome to the 28th Festival of Beer & Brewing

We've got an exciting line-up of real ales, craft beers and ciders for your enjoyment. Thank you to CAMRA and our sponsors this year – Woodforde's Brewery and Humber Doucy Brewing Company.

Dates and Times

Thursday 3 July: 5pm-11pm

Friday 4 July: 12pm-11pm

Saturday 5 July: 11am-11pm

Sunday July 6: 11am-4pm

On Sunday, we're joining up with Stowmarket Food and Drink Festival, which is taking place in venues across the town. At the museum there'll be a market, kitchen theatre with top chefs demonstrating live, a cocktail bar and entertainment for families.

Snacks and Food

Feast Café will be serving hot food all festival long – grab tagine and loaded fries from the hatch, wood-fired pizza from our bread oven or enjoy a gourmet burger from the BBQ area. Head to the rocket hut for savoury snacks and ice cream and if you're not a beer fan, wines, cocktails and soft drinks can be found in the horsebox bar or coffee and tea in the café.



1	Shop & Entrance	6	Rocket Hut – snacks and ice cream
2	The Hatch – loaded fries and tagine	7	Bread oven – pizza on Thursday evening, Friday day & evening and Saturday evening
3	Café – hot drinks, soft drinks, cakes and ice cream	8	Seating and fire pits
4	Horsebox Bar – wine, cocktails, G&T and soft drinks		Purchase beer cards
5	BBQ area – burgers and hot dogs		



**FOOD
MUSEUM**

The Basics

Each drink in our guide is listed with a number, name, the brewer and the area it comes from. The guide also tells you the style and gives tasting notes. **Vegan** beers are marked (V) and **gluten free** beers (GF).

Beer and cider is served in pints, halves and third measures. To ensure swift service, please try to order your drink from the nearest section of the bar to the number of beer you've chosen. We cannot guarantee that all beers and ciders will be available at all times.

Beer Cards

Except on Sunday, we run a token system for purchases of beer, cider and wine. **Additional beer cards can be purchased for £10 from the shop, café or snack hut** and anything unused can be exchanged for a full refund. You can also donate any unused credit to the museum (charity no. 293033) by placing your beer card in a donation box around the site. Your money goes towards our educational programmes and looking after the museum's collection and animals. All amounts are appreciated!

Live Music from 8pm

Thursday: Painting the Silence – piano and vocal from Ipswich.

Friday: A No Good Woman and the Kingsnakes – five-piece blues band from Southend-on-Sea.

Saturday: The Suffolk Slappers – three-piece rockabilly band from Suffolk.

Real Ale

		London	Style
001	Beerblefish	1892	6.9% IPA
A full-bodied, mixed fermentation IPA based on a Victorian Recipe. Darker and maltier than a modern IPA.			
002	Billericay	Zeppelin	3.8% Session bitter
Pale amber real ale. A light, sessionable pale amber with a slight hoppiness and a refreshingly light texture.			
003	Billericay	Blonde	4.0% Golden ale
A refreshingly light golden ale, with a nice hoppiness that balances flavour and texture.			
004	Billericay	Dickie	4.2% Session bitter
A balanced amber ale with a darker yet hoppy flavour reminiscent of old English bitters; and a slight, sweet maltiness.			
005	Bishop Nick	Devout (V)	4.5% Stout
Malted oats and roasted barley: bitter coffee and chocolate flavours are balanced with sweet toffee.			
006	Bishop Nick	1555 (V)	4.3% Session bitter
An unmistakably sweet nutty taste underlined by the ginger and fruit of Styrian Goldings.			

007	Brentwood	Essex	Style	014	Bruha	Suffolk	Style
	C.I.T.R.A. (G)	3.4%	Pale ale		Ludic Best	4.6%	Session bitter
	Extra pale ale, single hopped with Citra. Aromas of stone fruits and passionfruit.				Rich copper ale with malty backbone and fresh cut grass character from English hops		
008	Bishop Nick	Essex	Style	015	Colchester	Essex	Style
	Heresy (V)	4.0%	Golden ale		Freak Show	3.8%	Session bitter
	Top-notch pale ale malt and Challenger hops commit the brew to a spicy bitterness before Goldings set about delivering citrus and florals.				This pale copper ale is flavoured with English hops Goldings, Epic and First Gold.		
009	Brentwood	Essex	Style	016	Colchester	Essex	Style
	Walrus Of Love (V/GF)	4.2%	Stout		Metropolis	3.9%	Golden ale
	Well-bodied dry Irish Stout, smooth and easy drinking with notes of coffee, burnt toast and robust roasted aromas.				Golden session beer, with depth of flavour and a long floral, spicy finish from American Cascade hops.		
010	Brentwood	Essex	Style	017	Colchester	Essex	Style
	Chockwork Orange (G)	6.5%	Speciality		Hyperbole	4.4%	Golden ale
	A deep chocolate malty beer brewed with oranges and matured to provide a classic old ale style beer.				Brewed to showcase the Willamette hop, with a smidge of Columbus and Chinook for good measure.		
011	Brentwood	Essex	Style	018	Drinkstone	Suffolk	Style
	Zeus Juice (G)	4.8%	Pale ale		Clovers Mild	3.4%	Mild
	Electrifying pale ale bursting with notes of ripe mango and apricot.				This mild is ruby red in colour, refreshingly hopped with Fuggles and Goldings with a light malty taste.		
012	Bruha	Suffolk	Style				
	Cupshot Bitter	3.4%	Session bitter				
	Light, contemporary bitter, late hopped with Jester and Harlequin. A rounded easy drinker.						
013	Bruha	Suffolk	Style				
	Lagom Gold	4.2%	Golden ale				
	Light golden ale dry hopped with El Dorado giving a tropical character.						

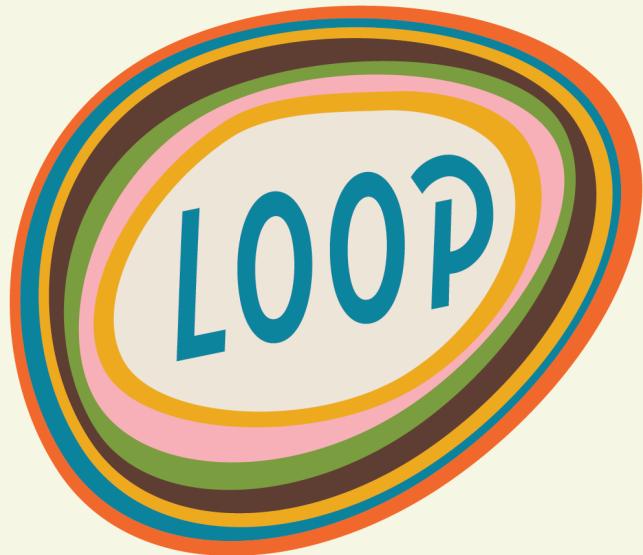
Members get in for free!



Food Museum members get free entry to our Festival of Beer and Brewing! Membership also included a wide range of benefits including discounts in our shop and café.

Scan the QR code to find out more or head to foodmuseum.org.uk/visit/memberships/

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IN THE



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GOING ON IN THE TOWN? SCAN THE QR
CODE TO SIGN UP TO THE STOWMARKET
WHAT'S ON BULLETIN.



		Suffolk	Style
019	Drinkstone Drinkstone Bitter	3.8%	Session bitter Award-winning bitter, with classic, smooth flavours.
020	Drinkstone Stout	4.2%	Stout Rich dark smooth stout with a smoky flavour and a lingering coffee and chocolate aftertaste.
021	Drinkstone Road Apple	5.2%	Premium bitter Well balanced malty caramel taste with a very smooth finish.
022	Earl Soham Brandeston Gold	4.5%	Premium golden Lovely sharp, clean flavour, malty/hoppy and heavily laden with citrus fruit.
023	Cliff Quay Suhali	4.0%	Session bitter Spicy golden Amber.
024	Earl Soham Victoria	3.6%	Session bitter Light, fruity, amber beer with a long, lingering hoppy aftertaste.
025	East London Foundation (v)	4.2%	London Session bitter Amber with East Kent Goldings and New Zealand hops.
026	East London Quadrant Oatmeal Stout (v)	5.5%	London Stout Award-winning, dark, chocolatey oatmeal stout.

027	East London	London	Style	034	Hewitts	Essex	Style
	Jamboree Golden Ale (V)	4.8%	Premium golden		Urbane Gorilla	4.3%	Session bitter
	Golden Ale using all-English ingredients, including Bramling Cross hops.				Traditional English copper bitter with notes of biscuit, toffee & a delicate floral finish.		
028	Elephant School	Essex	Style	035	Hewitts	Essex	Style
	Wanna Coffee (GF)	4.5%	Stout		Un-Hung Hero	5.0%	IPA
	Complex milk stout with rich notes of chocolate and a kick of coffee.				Light golden IPA, with notes of grapefruit & lychee and a slightly sweet, malty backbone.		
029	Elephant School	Essex	Style	036	Howling Hops	London	Style
	Porter In A Storm (G)	4.9%	Porter		Party Wave (GF)	4.5%	IPA
	Rich porter with waves of chocolate, fruity and bitter with successive sips.				A clean, bright and delicate modern West Coast pale ale.		
030	Five Points	London	Style	037	Howling Hops	London	Style
	Railway Porter	4.8%	Porter		Dark Mild	4.5%	Premium pale
	A punch of sweet chocolate and bitter coffee, thanks to a combination of seven different malts.				Collaboration to reimagine the classic English bitter using American hops and a blend of Crystal, Munich, and Chevallier malts.		
031	Five Points	London	Style	038	Howling Hops & Five Points	London	Style
	XPA (V/G)	4.0%	Pale ale		Saddle Up	4.8%	Premium bitter
	Extra pale ale brewed with American & Australian hops (Citra & Galaxy) for notes of orange, peach & passionfruit.				Collaboration to reimagine the classic English bitter using American hops and a blend of Crystal, Munich, and Chevallier malts.		
032	Five Points	London	Style	039	Humber Doucy	Suffolk	Style
	Brickfield Brown	5.0%	Brown ale		Kingslayer (V)	3.6%	Session bitter
	Malt-forward and robust, with earthy aromas and flavours of demerara, oak, and hazelnuts; brewed with Willamette hops.				A traditional bitter brewed in Suffolk and made using Target and Jester hops; piney flavour with hints of blackcurrant.		
033	Hewitts	Essex	Style	040	Humber Doucy	Suffolk	Style
	Red Menis	3.8%	Red		Pale Ale (V)	4.4%	Premium pale
	A refreshing red bitter with a smooth bitterness.				A hoppy, sessionable pale ale with a bitter finish; unfined and unfiltered.		

041	Humber Doucy	Suffolk	Style	Robust Porter (V)	4.4%	Porter	A smooth robust porter with coffee and chocolate flavours. Bronze winner in the 2022 SIBA Regional Bottle & Can Awards.
042	JackRabbit	Essex	Style	Roasted (V)	4.3%	Stout	A black stout with the characteristics of a porter. Notes of dark chocolate and roasted coffee.
043	JackRabbit	Essex	Style	College Hop Out	4.0%	Pale ale	A hazy pale ale brewed with Citra and Simcoe hops to create a beer with a tropical fruit punch!
044	JackRabbit	Essex	Style	Way to Amberillo	4.5%	Red ale	Citrus and orange blossom notes, alongside a subtle hint of tropical fruit. Slightly chewy malt backbone.
045	Kernel	London	Style	Small Pale Ale	4.2%	Session ale	Brewed with oats to enhance the body and hopped with Mosaic and Galaxy for bright tropical notes. Sessionable.
046	Kernel	London	Style	Brown Ale	5.6%	Brown ale	Malty backbone, with a light and crisp toastiness.
047	Mauldon	Suffolk	Session bitter	Silver Adder	4.2%	Session bitter	A refreshing style, very pale malt character with a fresh, crisp and aromatic hop presence.

048	Mauldons	Suffolk	Style	Suffolk Pride	4.8%	Premium bitter	A full-bodied, strong bitter. Light in colour with a powerful bouquet of hops, developed fruit and a dry finish.
049	Mauldons	Suffolk	Style	Black Adder	5.3%	Stout	A dark, bitter stout. Roast and nut aromas with a fruity balance of hops and dark malt provide a lingering finish.
050	Mighty Oak	Essex	Style	Oscar Wilde	3.7%	Mild	Roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish.
051	Mighty Oak	Essex	Style	Calypso	3.9%	Session bitter	Summer Special. Glowing amber session ale hopped with Calypso (US) hops. Lime zest and biscuity maltiness.
052	Mighty Oak	Essex	Style	Gorgeous George	4.2%	Session bitter	Copper-coloured bitter with a balance of malt and hops, underlying fruitiness and a long bitter finish.
053	Nethergate	Suffolk	Style	Melford Mild (V/G)	3.7%	Mild	Rich, malty base, balanced with earthy and floral hops for a satisfying and refreshing taste.
054	Nethergate	Suffolk	Style	Stour Valley Gold (V/G)	4.2%	Golden ale	Gentle zingy citrus hop, a scattering of malt and an expanding bitterness in a mellow finish.

HELP DESIGN OUR

PLAY AREA

FOOD MUSEUM



We're creating a brand new play area at the Food Museum – and we'd love your input!

Scan the QR code by 9 July to share your ideas on what you and your family would like to see.

Your feedback will help shape a space for everyone to enjoy!



SUMMER HOLS '25

23 July – 4 September

Forest School

8th, 15th, 22nd & 29th August

Let the kids unleash their inner adventurers in the glorious woodlands of our 84-acre site. Suitable for ages 6–11, unaccompanied.

School Pudding Workshop

Thursday, Friday & Saturday afternoons during the Summer Holidays. Make your own retro pudding surrounded by our School Dinners exhibition. This is the perfect workshop for all the family to get involved with and share memories of old school days.

Family Baking Pizza

Thursday, Friday & Saturday mornings in the Summer Holidays. Make your own delicious flatbread pizzas from scratch and bake them in our wood-fired pizza oven before tucking into them at lunch!

School Dinners Supper Club

27th August

Enjoy a reimagined three-course school dinner, served communally with local produce and after-hours access to our School Dinners exhibition. Meat and plant-based menus available.

Head to our website for more information:
www.foodmuseum.org.uk/whats-on/



FOOD MUSEUM

055	Nethergate	Suffolk	Style
	Lemon head (v/G)	4.0%	Speciality
A tantalising union of Lemon and Ginger creates an unmistakable thirst quenching surprise.			
056	Old Goat	Suffolk	Style
	Blighty Bitter	3.3%	Premium bitter
Combining barley, wheat, and special biscuit malt; the essence of a toasted malt-forward British bitter.			
057	Old Goat	Suffolk	Style
	Sowin' Oats	4.8%	Pale ale
Crafted using a blend of Mosaic and Apollo hops and dry hopped Chinook, this beer embodies the essence of a West Coast IPA.			
058	Old Goat	Suffolk	Style
	Cherry Wheat	4.9%	Speciality
Cherries are added during fermentation, imparting a subtle cherry note and a touch of red hue.			

059	Other Monkey	Essex	Style
	Empty Streets at Dawn (v)	3.7%	Mild
Deep fruits, hoppiness with a subtle bitterness.			
060	Portobello	London	Style
	Star	4.3%	Session bitter
Aromas of nuts and winter berries combine with biscuit and caramel malt notes: herbal freshness & pleasing bitter finish.			
061	Portobello	London	Style
	Market Porter	4.6%	Porter
Malt and roast aromas, a balanced blend of roast, chocolate, rye and coffee, with a lingering sweet to dry finish.			
062	Portobello	London	Style
	Tropical crush	4.4%	IPA
Hints of passionfruit, mango & pineapple.			
063	Redemption	London	Style
	Urban Dusk	4.6%	Premium bitter
Chestnut bitter with coffee and chocolate notes.			
064	Shortts	Suffolk	Style
	Two-Tone Mild (v)	3.8%	Mild
A sweet dark mild with roasted malt and chocolate flavours.			
065	Shortts	Suffolk	Style
	Rockability	4.3%	Pale ale
Pale ale with a citrusy, American hop character.			
066	Shortts	Suffolk	Style
	Black Volt	4.8%	Stout
Sweet cream buffers the malty notes and offsets the earthy contributions of chocolate malt and roasted grains.			

School Dinners

Exhibition open until February 2027

Explore school dinners past, present and future at the Food Museum as memories and tastes of school food are brought to life in our new exhibition.





A special selection of Woodforde's ales are available at our festival.

Thank you to Woodforde's Brewery for their generous sponsorship of our 28th Festival of Beer and Brewing.

067	Woodforde's	Norfolk	Style
	Bure Gold	4.0%	Pale ale
Pale, lightly-roasted malts with notes of passion fruit and orange. Hops from America, Slovenia and Britain.			
068	Woodforde's	Norfolk	Style
	Nelson's Revenge	4.5%	Premium bitter
Made with five different varieties of hops and roasted Norfolk barley, showcasing a complex citrus and spice aroma.			
069	Woodforde's	Norfolk	Style
	Nog	4.6%	Old ale
Deep, ruby-red ale with a rich chocolatey taste; liquorice and treacle.			
070	Woodforde's	Norfolk	Style
	Old School Special	4.7%	Premium pale
The best of British bitter combined with exciting hoppy flavours.			

Craft Beer – served chilled

071	Bruha	Suffolk	Style
	Temple Helles	4.0%	Lager
Very lightly hopped, full-bodied malt-forward lager; light, clean and refreshing.			
072	East London	London	Style
	Beyond the Tower (v)	3.8%	IPA
Hazy session IPA, with tropical citrus flavours.			
073	East London	London	Style
	East End Lager (v/GF)	4.5%	Lager
A medium-bodied, Pilsner-style lager.			
074	Elephant School	Essex	Style
	P.I.L.S (v/GF)	4.6%	
Award-winning, crisp continental-style lager.			
075	Gravity Well	London	Style
	Cosmic Dust	3.8%	IPA
Double dry-hopped with Mosaic and backed up by Enigma; tropical fruit aroma and a surprisingly full body.			
076	Gravity Well	London	Style
	Distant Glimmer Pilsner	4.2%	Lager
Clean and simple Czech-inspired lager with Saaz hops.			
077	Gravity Well	London	Style
	Null Energy Condition	6.0%	IPA
New England IPA featuring Citra, Superdelic and Riwaka hops.			

078	Hammerton	London	Style	085	Other Monkey	Essex	Style
	Cactus Juice	4.4%	Speciality		Sank in Submarine Light (v)	6.0%	IPA
	A zingy, tropical gose brewed with fresh prickly pear (cactus), papaya, and a touch of Maldon sea salt.				Tropical, hop forward hazy IPA – packed with Amarillo, via whirlpool and dry-hop additions.		
079	Hammerton	London	Style	086	Other Monkey	Essex	Style
	Dia De Los Muertos	5.8%	Stout		Great Journey Begins (v)	4.5%	Pale ale
	Mexican hot chocolate stout: aromas of chocolate, caramel and vanilla, dark malts, and Ancho Grande chillies.				Dry-hopped with Citra and Mosaic to provide a beautifully balanced citrus hit.		
080	Hammerton	London	Style	087	Villages	London	Style
	Zed AF Pale Ale	0.5%	Alcohol Free		Rafiki	4.3%	IPA
	Hopped with Citrus, Amarillo and Columbus to give a crisp, refreshing and easy-drinking pale ale style.				Hopped with Mosaic, Ekuanot Cryo, Chinook, & Centennial for grapefruit, pine and citrus notes. Resinous, pithy and malty.		
081	Humber Doucy	Suffolk	Style	088	Villages	London	Style
	Friday Street. (v)	4.0%	Pale ale		Rodeo	4.6%	Pale ale
	Light and refreshing body with a passionfruit and citrus hit from Simcoe and Amarillo hops.				Citra and Chinook hops bring aromas of fresh tropical fruit, mango, peach, and apricot.		
082	Nirvana	London	Style	089	Villages	London	Style
	Classic IPA	0.5%	Alcohol Free		Dream Boat	6.0%	IPA
	Amarillo hops, perfect for a hot summer's day.				A deliciously soft, full-bodied, hoppy IPA with low bitterness. Expect big tropical, citrus and stone fruit aromas.		
083	Nirvana	London	Style	Ciders			
	Best Amber Ale	0.5%	Alcohol Free	090	Snails Bank	Herefordshire	Style
	Notes of biscuit, maple syrup and toasted nuts; Maris Otter and Amber malts, English Goldings hops and a touch of oats.				Fruit Bat (v/GF)	4.0%	Flavoured
084	Nirvana	London	Style		Crisp apple cider blended with strawberry, raspberry and blackcurrant.		
	Pils Lager (GF)	0.5%	Alcohol Free				
	Noble hops, a light golden hue and a satisfyingly full, bready body.						

091	Snails Bank	Herefordshire	Style
	Mango (V/GF)	4.0%	Flavoured
Medium Herefordshire cider blended with luscious mango.			
092	Celtic Marches	Herefordshire	Style
	Pornstar Martini (V/GF)	3.4%	Flavoured
Hit of lime and the light linger of vanilla.			
093	Celtic Marches	Herefordshire	Style
	Tutti Frutti (V/GF)	3.4%	Flavoured
The balance of the sweet and tartness of the pineapple partners perfectly with the richness of cherry.			
094	Farmer Jim's	Devon	Style
	Farmyard Perry	4.5%	Perry
A light fruity perry made from proper perry pears.			
095	Orwell Cider	Suffolk	Style
	Wild, Free & Fruity	7.0%	Sweet
Crisp, cloudy and fruity, with a scrumpy character.			
096	Orwell Cider	Suffolk	Style
	Russet	7.0%	Dry
A well-rounded cider that's easy to drink, showcasing traditional russet apple qualities.			
097	Orwell Cider	Suffolk	Style
	Old Oaky	7.0%	Dry
Rustic with a traditional apfelwein structure; medium-bodied with balanced depth.			

098	Orwell Cider	Suffolk	Style
	Hedgefund	7.0%	Dry
Smooth sweetness with ripe orchard-fruit tones, without sharp acidity.			
099	Heck's	Yorkshire	Style
	Glastonbury Gold	6.0%	Medium
Made with apples gathered from beneath Glastonbury Tor, this cider is golden in colour, medium sweet with soft tannins.			
100	Heck's	Yorkshire	Style
	Portwine of Glastonbury	6.5%	Medium
Easy on the palate, this is a session cider with light effervesence and lemony tones.			

Feast Café

OPEN TUESDAY-SUNDAY, 10AM-4PM (MONDAYS IN SCHOOL/BANK HOLIDAYS)

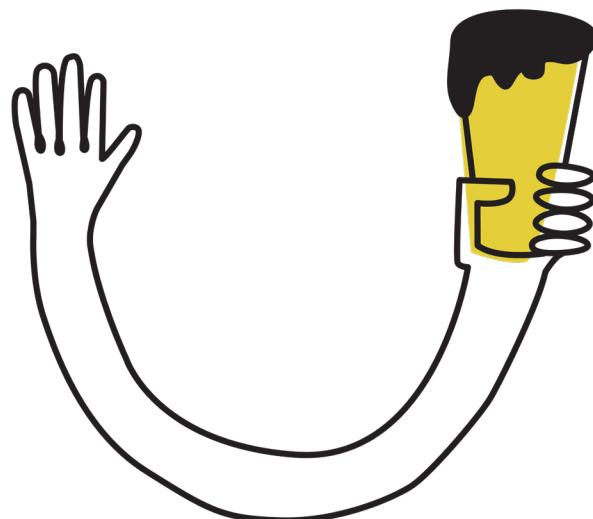
Our on-site café serves a variety of hot and cold dishes, cooked on site by our talented team. Join us for brunch, lunch, tea and coffee, or just an ice cream!

We grow as many of our ingredients on-site as possible, as well as using locally-sourced produce. Our menu and specials change seasonally.

Open to museum and non-museum visitors



101	Harry's Cider	Somerset	Style
	Scrummage	6.0%	Medium
Unfiltered and matured for a minimum of 6 months. Blend of bittersweet and bittersharp apples.			
102	Dorset Nectar	Dorset	Style
Old Harry Rocks 6.0% Dry			
From Dorset's Jurassic Coast, 2015 & 2017 British Champion Organic Cider Cup winner.			
103	Lilley's Cider	Somerset	Style
	Mango Zero	0.0%	Alcohol-free
All the flavour of Lilley's Mango Cider but zero alcohol.			





Weddings and Events

Like what you see today? Our beautiful site is available to hire for weddings, events and corporate functions!

We offer a wide range of options and spaces to suit every occasion and budget, including historic buildings and beautiful countryside.

From our 13th-century barn and Victorian stable block, to Abbot's Hall's picturesque conservatory and dining room overlooking the walled garden, or the large back lawn with draped marquee, we've got something for every type of event.

To check availability and prices or to view spaces, email bookings@foodmuseum.org.uk or phone 01449 612229.

Afternoon Tea

Indulge in a tranquil afternoon on our beautiful island, with exclusive use of the Fishing Lodge and its peaceful surroundings. For £30 per person, enjoy two hours of calm to savour a picnic hamper filled with a historically inspired selection of sandwiches and cakes.

Perfect for small gatherings, our afternoon teas are available for groups of 2 to 8 people.

To book or find out more, call us on 01449 612229.





**Our Festival programme is generously sponsored
by Suffolk brewer Humber Doucy Brewing Co.**

Available to purchase here!
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