

REAL ALES, CRAFT BEERS, GREAT FOOD AND LIVE ENTERTAINMENT



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



**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

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

<b>007 Brentwood</b>	<b>Essex</b>	<b>Style</b>
C.I.T.R.A. (G)	3.4%	Pale ale
Extra pale ale, single hopped with Citra. Aromas of stone fruits and passionfruit.		
<b>008 Bishop Nick</b>	<b>Essex</b>	<b>Style</b>
Heresy (V)	4.0%	Golden ale
Top-notch pale ale malt and Challenger hops commit the brew to a spicy bitterness before Goldings set about delivering citrus and florals.		
<b>009 Brentwood</b>	<b>Essex</b>	<b>Style</b>
Walrus Of Love (V/GF)	4.2%	Stout
Well-bodied dry Irish Stout, smooth and easy drinking with notes of coffee, burnt toast and robust roasted aromas.		
<b>010 Brentwood</b>	<b>Essex</b>	<b>Style</b>
Chockwork Orange (G)	6.5%	Speciality
A deep chocolate malty beer brewed with oranges and matured to provide a classic old ale style beer.		
<b>011 Brentwood</b>	<b>Essex</b>	<b>Style</b>
Zeus Juice (G)	4.8%	Pale ale
Electrifying pale ale bursting with notes of ripe mango and apricot.		
<b>012 Bruha</b>	<b>Suffolk</b>	<b>Style</b>
Cupshot Bitter	3.4%	Session bitter
Light, contemporary bitter, late hopped with Jester and Harlequin. A rounded easy drinker.		
<b>013 Bruha</b>	<b>Suffolk</b>	<b>Style</b>
Lagom Gold	4.2%	Golden ale
Light golden ale dry hopped with El Dorado giving a tropical character.		

<b>014 Bruha</b>	<b>Suffolk</b>	<b>Style</b>
Ludic Best	4.6%	Session bitter
Rich copper ale with malty backbone and fresh cut grass character from English hops		
<b>015 Colchester</b>	<b>Essex</b>	<b>Style</b>
Freak Show	3.8%	Session bitter
This pale copper ale is flavoured with English hops Goldings, Epic and First Gold.		
<b>016 Colchester</b>	<b>Essex</b>	<b>Style</b>
Metropolis	3.9%	Golden ale
Golden session beer, with depth of flavour and a long floral, spicy finish from American Cascade hops.		
<b>017 Colchester</b>	<b>Essex</b>	<b>Style</b>
Hyperbole	4.4%	Golden ale
Brewed to showcase the Willamette hop, with a smidge of Columbus and Chinook for good measure.		
<b>018 Drinkstone</b>	<b>Suffolk</b>	<b>Style</b>
Clovers Mild	3.4%	Mild
This mild is ruby red in colour, refreshingly hopped with Fuggles and Goldings with a light malty taste.		

## 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/](https://foodmuseum.org.uk/visit/memberships/)

# STAY IN THE



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



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

<b>027</b>	<b>East London</b>	<b>London</b>	<b>Style</b>
	Jamboree Golden Ale (V)	4.8%	Premium golden
	Golden Ale using all-English ingredients, including Bramling Cross hops.		
<b>028</b>	<b>Elephant School</b>	<b>Essex</b>	<b>Style</b>
	Wanna Coffee (GF)	4.5%	Stout
	Complex milk stout with rich notes of chocolate and a kick of coffee.		
<b>029</b>	<b>Elephant School</b>	<b>Essex</b>	<b>Style</b>
	Porter In A Storm (G)	4.9%	Porter
	Rich porter with waves of chocolate, fruity and bitter with successive sips.		
<b>030</b>	<b>Five Points</b>	<b>London</b>	<b>Style</b>
	Railway Porter	4.8%	Porter
	A punch of sweet chocolate and bitter coffee, thanks to a combination of seven different malts.		
<b>031</b>	<b>Five Points</b>	<b>London</b>	<b>Style</b>
	XPA (V/G)	4.0%	Pale ale
	Extra pale ale brewed with American & Australian hops (Citra & Galaxy) for notes of orange, peach & passionfruit.		
<b>032</b>	<b>Five Points</b>	<b>London</b>	<b>Style</b>
	Brickfield Brown	5.0%	Brown ale
	Malt-forward and robust, with earthy aromas and flavours of demerara, oak, and hazelnuts; brewed with Willamette hops.		
<b>033</b>	<b>Hewitts</b>	<b>Essex</b>	<b>Style</b>
	Red Menis	3.8%	Red
	A refreshing red bitter with a smooth bitterness.		

<b>034</b>	<b>Hewitts</b>	<b>Essex</b>	<b>Style</b>
	Urbane Gorilla	4.3%	Session bitter
	Traditional English copper bitter with notes of biscuit, toffee & a delicate floral finish.		
<b>035</b>	<b>Hewitts</b>	<b>Essex</b>	<b>Style</b>
	Un-Hung Hero	5.0%	IPA
	Light golden IPA, with notes of grapefruit & lychee and a slightly sweet, malty backbone.		
<b>036</b>	<b>Howling Hops</b>	<b>London</b>	<b>Style</b>
	Party Wave (GF)	4.5%	IPA
	A clean, bright and delicate modern West Coast pale ale.		
<b>037</b>	<b>Howling Hops</b>	<b>London</b>	<b>Style</b>
	Dark Mild	4.5%	Premium pale
	Collaboration to reimagine the classic English bitter using American hops and a blend of Crystal, Munich, and Chevallier malts.		
<b>038</b>	<b>Howling Hops &amp; Five Points</b>	<b>London</b>	<b>Style</b>
	Saddle Up	4.8%	Premium bitter
	Collaboration to reimagine the classic English bitter using American hops and a blend of Crystal, Munich, and Chevallier malts.		
<b>039</b>	<b>Humber Doucy</b>	<b>Suffolk</b>	<b>Style</b>
	Kingslayer (V)	3.6%	Session bitter
	A traditional bitter brewed in Suffolk and made using Target and Jester hops; piney flavour with hints of blackcurrant.		
<b>040</b>	<b>Humber Doucy</b>	<b>Suffolk</b>	<b>Style</b>
	Pale Ale (V)	4.4%	Premium pale
	A hoppy, sessionable pale ale with a bitter finish; unfiltered and unfiltered.		



<b>041</b>	<b>Humber Doucy</b>	<b>Suffolk</b>	<b>Style</b>
	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.		
<b>042</b>	<b>JackRabbit</b>	<b>Essex</b>	<b>Style</b>
	Roasted (V)	4.3%	Stout
	A black strout with the characteristics of a porter. Notes of dark chocolate and roasted coffee.		
<b>043</b>	<b>JackRabbit</b>	<b>Essex</b>	<b>Style</b>
	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!		
<b>044</b>	<b>JackRabbit</b>	<b>Essex</b>	<b>Style</b>
	Way to Amberillo	4.5%	Red ale
	Citrus and orange blossom notes, alongside a subtle hint of tropical fruit. Slightly chewy malt backbone.		
<b>045</b>	<b>Kernel</b>	<b>London</b>	<b>Style</b>
	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.		
<b>046</b>	<b>Kernel</b>	<b>London</b>	<b>Style</b>
	Brown Ale	5.6%	Brown ale
	Malty backbone, with a light and crisp toastiness.		
<b>047</b>	<b>Mauldon</b>	<b>Suffolk</b>	<b>Session bitter</b>
	Silver Adder	4.2%	Session bitter
	A refreshing style, very pale malt character with a fresh, crisp and aromatic hop presence.		

<b>048</b>	<b>Mauldons</b>	<b>Suffolk</b>	<b>Style</b>
	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.		
<b>049</b>	<b>Mauldons</b>	<b>Suffolk</b>	<b>Style</b>
	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.		
<b>050</b>	<b>Mighty Oak</b>	<b>Essex</b>	<b>Style</b>
	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.		
<b>051</b>	<b>Mighty Oak</b>	<b>Essex</b>	<b>Style</b>
	Calypso	3.9%	Session bitter
	Summer Special. Glowing amber session ale hopped with Calypso (US) hops. Lime zest and biscuity maltiness.		
<b>052</b>	<b>Mighty Oak</b>	<b>Essex</b>	<b>Style</b>
	Gorgeous George	4.2%	Session bitter
	Copper-coloured bitter with a balance of malt and hops, underlying fruitiness and a long bitter finish.		
<b>053</b>	<b>Nethergate</b>	<b>Suffolk</b>	<b>Style</b>
	Melford Mild (V/G)	3.7%	Mild
	Rich, malty base, balanced with earthy and floral hops for a satisfying and refreshing taste.		
<b>054</b>	<b>Nethergate</b>	<b>Suffolk</b>	<b>Style</b>
	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

# PL

# AY

# 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/](http://www.foodmuseum.org.uk/whats-on/)

**FOOD  
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<b>055 Nethergate</b>	<b>Suffolk</b>	<b>Style</b>
Lemon head (V/G)	4.0%	Speciality
A tantalising union of Lemon and Ginger creates an unmistakable thirst quenching surprise.		
<b>056 Old Goat</b>	<b>Suffolk</b>	<b>Style</b>
Blighty Bitter	3.3%	Premium bitter
Combining barley, wheat, and special biscuit malt; the essence of a toasted malt-forward British bitter.		
<b>057 Old Goat</b>	<b>Suffolk</b>	<b>Style</b>
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.		
<b>058 Old Goat</b>	<b>Suffolk</b>	<b>Style</b>
Cherry Wheat	4.9%	Speciality
Cherries are added during fermentation, imparting a subtle cherry note and a touch of red hue.		

<b>059 Other Monkey</b>	<b>Essex</b>	<b>Style</b>
Empty Streets at Dawn (V)	3.7%	Mild
Deep fruits, hoppiness with a subtle bitterness.		
<b>060 Portobello</b>	<b>London</b>	<b>Style</b>
Star	4.3%	Session bitter
Aromas of nuts and winter berries combine with biscuit and caramel malt notes: herbal freshness & pleasing bitter finish.		
<b>061 Portobello</b>	<b>London</b>	<b>Style</b>
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.		
<b>062 Portobello</b>	<b>London</b>	<b>Style</b>
Tropical crush	4.4%	IPA
Hints of passionfruit, mango & pineapple.		
<b>063 Redemption</b>	<b>London</b>	<b>Style</b>
Urban Dusk	4.6%	Premium bitter
Chestnut bitter with coffee and chocolate notes.		
<b>064 Shortts</b>	<b>Suffolk</b>	<b>Style</b>
Two-Tone Mild (V)	3.8%	Mild
A sweet dark mild with roasted malt and chocolate flavours.		
<b>065 Shortts</b>	<b>Suffolk</b>	<b>Style</b>
Rockability	4.3%	Pale ale
Pale ale with a citrusy, American hop character.		
<b>066 Shortts</b>	<b>Suffolk</b>	<b>Style</b>
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.

<b>067</b>	<b>Woodforde's</b>	<b>Norfolk</b>	<b>Style</b>
	Bure Gold	4.0%	Pale ale
	Pale, lightly-roasted malts with notes of passion fruit and orange. Hops from America, Slovenia and Britain.		
<b>068</b>	<b>Woodforde's</b>	<b>Norfolk</b>	<b>Style</b>
	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.		
<b>069</b>	<b>Woodforde's</b>	<b>Norfolk</b>	<b>Style</b>
	Nog	4.6%	Old ale
	Deep, ruby-red ale with a rich chocolatey taste; liquorice and treacle.		
<b>070</b>	<b>Woodforde's</b>	<b>Norfolk</b>	<b>Style</b>
	Old School Special	4.7%	Premium pale
	The best of British bitter combined with exciting hoppy flavours.		

## Craft Beer – served chilled

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

<b>078 Hammerton</b>	<b>London</b>	<b>Style</b>
Cactus Juice	4.4%	Speciality
A zingy, tropical gose brewed with fresh prickly pear (cactus), papaya, and a touch of Maldon sea salt.		
<b>079 Hammerton</b>	<b>London</b>	<b>Style</b>
Dia De Los Muertos	5.8%	Stout
Mexican hot chocolate stout: aromas of chocolate, caramel and vanilla, dark malts, and Ancho Grande chillies.		
<b>080 Hammerton</b>	<b>London</b>	<b>Style</b>
Zed AF Pale Ale	0.5%	Alcohol Free
Hopped with Citrus, Amarillo and Columbus to give a crisp, refreshing and easy-drinking pale ale style.		
<b>081 Humber Doucy</b>	<b>Suffolk</b>	<b>Style</b>
Friday Street. (V)	4.0%	Pale ale
Light and refreshing body with a passionfruit and citrus hit from Simcoe and Amarillo hops.		
<b>082 Nirvana</b>	<b>London</b>	<b>Style</b>
Classic IPA	0.5%	Alcohol Free
Amarillo hops, perfect for a hot summer's day.		
<b>083 Nirvana</b>	<b>London</b>	<b>Style</b>
Best Amber Ale	0.5%	Alcohol Free
Notes of biscuit, maple syrup and toasted nuts; Maris Otter and Amber malts, English Goldings hops and a touch of oats.		
<b>084 Nirvana</b>	<b>London</b>	<b>Style</b>
Pils Lager (GF)	0.5%	Alcohol Free
Noble hops, a light golden hue and a satisfyingly full, bready body.		

<b>085 Other Monkey</b>	<b>Essex</b>	<b>Style</b>
Sank in Submarine Light (V)	6.0%	IPA
Tropical, hop forward hazy IPA – packed with Amarillo, via whirlpool and dry-hop additions.		
<b>086 Other Monkey</b>	<b>Essex</b>	<b>Style</b>
Great Journey Begins (V)	4.5%	Pale ale
Dry-hopped with Citra and Mosaic to provide a beautifully balanced citrus hit.		
<b>087 Villages</b>	<b>London</b>	<b>Style</b>
Rafiki	4.3%	IPA
Hopped with Mosaic, Ekuanot Cryo, Chinook, & Centennial for grapefruit, pine and citrus notes. Resinous, pithy and malty.		
<b>088 Villages</b>	<b>London</b>	<b>Style</b>
Rodeo	4.6%	Pale ale
Citra and Chinook hops bring aromas of fresh tropical fruit, mango, peach, and apricot.		
<b>089 Villages</b>	<b>London</b>	<b>Style</b>
Dream Boat	6.0%	IPA
A deliciously soft, full-bodied, hoppy IPA with low bitterness. Expect big tropical, citrus and stone fruit aromas.		

## Ciders

<b>090 Snails Bank</b>	<b>Herefordshire</b>	<b>Style</b>
Fruit Bat (V/GF)	4.0%	Flavoured
Crisp apple cider blended with strawberry, raspberry and blackcurrant.		

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

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

## Feast Café

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

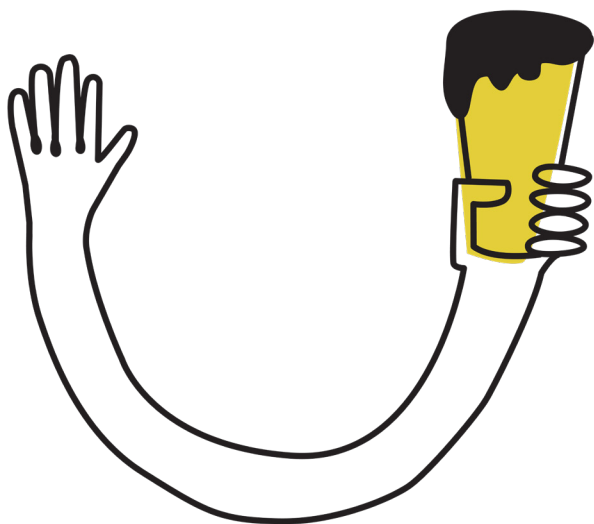
Our on-site café serves a variety of hot and cold dishes, cooked on site by our talented team. Join us for brunch, lunch, tea and coffee, or just an ice cream!

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**



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



# FOMO fest

MAIN STAGE

## KATY B

## KATY B

### THE HOOSIERS



**SHOWHAWK**

*The* **CLAUDE** *THE RILLS* GIRLBAND!

*Delights*



## RAVER TOTS

### AFTERNOON TAKEOVER

with DANNY BLAZE, LEANNE LOUISE & MATT JAM LAMONT

JOHN PEEL  
CENTRE STAGE

## HEADLINER TBA

THE DOWNSETTERS   STATE OF SATTA   BLACK LOUNGE

ARTHUR BLACK   THE PLASTIC YOUTH   WILSWOOD BUOYS   GRACE CALVER

**WWW.FOMOFEST.CO.UK**

**Saturday 30th August**

**Food Museum, Stowmarket**



In associaton with














## 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.

## 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](mailto:bookings@foodmuseum.org.uk) or phone 01449 612229.







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

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