



Witney Round Table
presents the
12th Annual Beer Festival



JURASSIC PINT



A word from our Chairman....

Thank you for joining us at the Witney Beer Festival - Jurassic Pint, the 12th anniversary of our celebration of all things grape and grain and I would like to sincerely thank you all for your continued support.



Witney Round Table have brought you a massive selection of beers and ciders to choose from along with wine and soft drinks so there is something for everyone to enjoy.

Windrush Radio are with us again and have spared no expense in bringing excellent local bands and solo artists to entertain you whilst you discover a new favourite tipple or two.

We operate a challenge 25 policy so if you're fortunate enough to look young for your age please don't be offended if asked for ID.

By joining us today you are helping us raise money for local charities and good causes and for that I thank you.

A massive thank you to our main sponsor Whitley Stimpson and VIP evening sponsor, Howden Insurance, as well as all our barrel sponsors who have chosen to support us this year.

Finally, if you'd like to know more about Round Table and the work we do please come and find me for a chat over a pint.

Craig Brown - Chairman

Beers on the following pages are ordered light to dark as best as we could!

Lagers and kegged drinks are coloured blue and follow the beers, ciders are yellow and follow the lagers.

To help our volunteers behind the bar please order your beers and ciders by number! A token will be exchanged for half a pint.

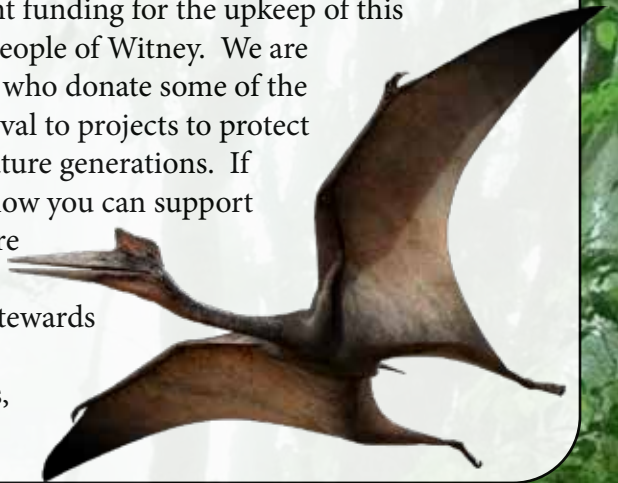
A word from the Church....

On behalf of St Mary's, the Church Wardens are delighted to welcome you to the 2024 Witney Beer Festival here in our civic Church.

St Mary's has been the centre of our community for many centuries. People come to this space from all walks of life to share fellowship and build community. Just by being here you are supporting this ancient building that stretches back to 1243, and indeed to the earlier church on this site.

We don't receive any government funding for the upkeep of this building - it is down to us, the people of Witney. We are grateful to Witney Round Table who donate some of the funds raised from the Beer Festival to projects to protect and improve this building for future generations. If you'd like to know more about how you can support what is going on or find out more about the work of St Mary's in the town, do talk to any of the Stewards throughout the day.

Jeremy Lasman and Kate Banks,
Church Wardens



Wine, Prosecco, soft drinks and tap water are available by the entry till.

Burgers, chips etc. are available from Food4U and pizza from The Oxfordshire Pizza Company- both vendors are located in the Church grounds.

We are extremely grateful to be allowed to hold the Beer Festival in St Mary's Church. Please respect the building and graves and dispose of rubbish in the bins provided.

Please also respect our security team who are here to ensure everyone enjoys themselves responsibly. Thank you.



1

Goffs - Jester 23 - 4.1%

Smooth & refreshing rice beer. Natural sweetness gives way to bursts of citrus from the addition of Yuzu & US hops.



2

Little Ox - Wipeout - 4.2%

A zesty pale ale generously flavoured with US West Coast hops. A riptide of hops with citrus and tropical notes carried on a wave of honeyed malts. Surf responsibly!



3

Little Ox - Yabba Dabba Doo - 4.8%

This juicy IPA will deliver waves of passionfruit, peach and citrus flavours from the finest American hops, on a backbone of soft caramel malt. Low bitterness, big on flavour!



4

Loose Cannon - What's Trub got to do with it? - 4.7%

Wheat and Lager malt provide the backbone to this white IPA infused with coriander and Hopped with Magnum and Citra Hops.



5

LoveBeer - Barney Snuggles - 3.9%

The ale uses one of the latest UK super hops that really will compete with some US and new world hops. It's light and fresh and very drinkable.



6

Stonehenge - Danish Dynamite - 5%

A light golden, dry, strong ale, slightly fruity with a well-balanced hop flavour and bitterness.



7

Animal - Hop Kitty - 3.9%

Bursting with tropical and citrus flavours. Lightly toasted malts give a hint of sweetness. A second round of hops, mango and lychee zest from a Citra third round of dry hopping.



8

Animal - Kingfisher - 4.6%

American Simcoe and Mosaic hops from the Pacific Northwest give a citrus, fruity and earthy flavour profile, with notes of berries rose and spice.



9

Chadlington - Oxford IPA - 4.5%

Brewed using only natural ingredients, Oxfordshire spring water and English hops this is a classic, golden IPA with refreshing citrus and spice notes and a crisp, thirst-quenching finish.



10

Cotswold Craft - Pale Ale - 4.3%

Pale Ale with golden undertones, made with a blend of American hops and dry hopped with Simcoe at the end. Notes of stone fruit, zest and subtle pine.



11

Elec Bear Company - It's Gonna Be May - 3.8%

Just like tropical fruit sorbet swirled through ice cream, this super-sessionable Pale Ale is perfect knowing that in a few weeks, it's gonna be May.



12

North Cotswold - Jumping Jack - 3.9%

Pale vibrant hoppy ale with a fruity finish.



13

Oxford Brewery - Let the Dragon See the Wolf - 4.5%

A blend of Styrian Wolf and Styrian Dragon hops create a wonderful golden ale with a balance of fruity and floral notes, flavours of tropical fruits and complex aromas.



14

Prescott - Chequered Flag - 4%

Golden and light, pineapple and aromatic notes



- 15 **Prescott - Hill Climb - 3.5%**
A wonderfully fruity and refreshing IPA. Cascade and Bobeck hops are combined with Maris otter pale malt and Torrefied wheat to create our awarding winning session ale.



- 16 **Stonehenge - Sign of Spring - 4.6%**
A light green, incredibly smooth and very drinkable beer, rich in both malt and hop aroma.



- 17 **Stonehenge - Spire Ale - 3.8%**
A light golden, hoppy beer brewed using only the finest quality of Stonehenge Spring Water, barley and wheat malts, whole hops and the brewery's own top-fermenting yeast.



- 18 **Stroud - Buddin Pale Ale - 4.5%**
Our characterful and complex pale ale. Aromatic citrus notes from Amarillo hops harmonise with a sweet malt backbone and a balanced grassy bitterness.



- 19 **Animal - George And Dragon - 4.6%**
Brithop IPA using all new CF experimental hops from the UK for that fruity yet earthy hop burst.



- 20 **Church Hanbrewery - Tangerina Wheat - 5%**
A wheat beer with tangerina notes



- 21 **Church Hanbrewery - Teardrop Citra - 4.2%**
Summer and sunshine. A beer that is brewed especially for food and music festivals. Presenting light malt structure and packed with clear tropical fruit salad notes.



- 22 **Elephant School Brewing Co - Aussie Blonde - 4%**
Blonde beer packed with Ella hops from down under.



- 23 **Goffs - Cheltenham Gold - 4.5%**
Award winning American hopped golden ale. Brewed with a blend of the 7 “C” hops, including Cascade, Citra & Chinook to give a light and citrusy hop burst.



HOWDEN

- 24 **Goffs - Jester 19 - 4.6%**
A double dry hopped Aussie Pale with Galaxy for bags of passion fruit flavours & aromas - Juicy & Hazy



- 25 **Goffs - Lancer - 3.8%**
A zesty golden session ale packed full of Cascade hops to give a light citrus aroma.



- 26 **Goffs - White Knight - 4.7%**
A well hopped English IPA with a light colour and full bodied taste. Bitterness predominates in the mouth and leads to a dry, hoppy aftertaste. Deceptively drinkable for its strength!



- 27 **Loose Cannon - Fuse - 4%**
A pale ale bursting with mango, grapefruit and passion fruit flavours.



- 28 **LoveBeer - Not On Your Nelly - 4%**
A handcrafted amber English real ale made with Biscuit malted barley and a caramel and biscuit aroma. English bittering hops and New Zealand hops give a delicate spicy “dried fruit” flavour.



Whitley Stimpson

29

North Cotswold - Shagweaver - 4.5%

A refreshing golden hoppy ale brewed with New Zealand hops. "Shag" is an old English word meaning a heavy or rough woollen fabric. So Shagweaver literally means "wool weaver".



30

Tap Social - Crowded House - 3.4%

Hopped with a blend of El Dorado and Olicana, this easy-drinking pale ale has floral, fruity aromas and flavours punctuated with hints of grapefruit, pears, and stone fruits.



31

Animal - Wasp - 4.6%

Hoppy pale Ale brewed with US Yakima Hops. Belma, Calypso and Nugget hops give a floral and fruity flavour, with hints of orange, melon, strawberry, pear and pineapple.



32

Billerica - Zeppelin - 3.8%

Easy drinking session ale with slight smoky notes.



33

Church Hanbrewery - Bitter Tear - 3.8%

A real ale with international background and a lot of samba.



34

Cotswold Craft - Craft IPA - 4%

Zesty and light



35

Crossed Anchors - American Pale Ale - 4.2%

This American Pale Ale is our most popular selling beer. It is a modern style beer that while full bodied has a refreshing bitterness.



36

Elec Bear Company - Gizmo - 4%

This sessionable pale ale exhibits prominent citrus and stone fruit undertones, with subtle hints of fresh pine and pink grapefruit aromas. Brewed with hop duo Mosaic and Talus.



37

Elec Bear Company - What do you meme? - 5.2%

Azacca and Mosaic lead the way providing heaps of sappy pine and tropical fruits on a pillowy soft malt bill of wheat and oats. A fresh dose of Talus and Citra gives that big juicy fruit punch.



38

Little Ox - Hufflepuff - 3.8%

This pale ale is a concoction of prime hops layered on a soft caramel base. Full and fruity on the palate, it gives way to a lingering hop finish that will cast a spell on you to want more.



39

North Cotswold - Não faz mal - 5.6%

An earthy hoppy fruity IPA



40

Stroud - Organic Pale Ale - 4%

A mellow, golden session bitter with a creamy mouthfeel and delicious malty flavour to give a moreish finish. Gluten free & vegan



41

Chadlington - Oxford Blue - 4.2%

Brewed using only natural ingredients including the finest English hops and malt, Oxford Blue is golden in colour, superbly balanced and has a refreshingly clean and citrus finish



42

Loose Cannon - Chilling Me Softly - 4.5%

Californian Common



- 43 **LoveBeer - Wookie** - 3.9%
Copper golden and brewed for May the Fourth with citrus aroma and tropical fruit flavours



- 44 **North Cotswold - Windrush Ale** - 3.6%
Award winning thirst quenching amber coloured session ale, brewed with English hops for a traditional taste. A malty slightly sweeter palate.



HOWDEN

- 45 **Oxford Brewery - Shotover Prospect** - 3.7%
This is a session bitter, lower in alcohol, yet big in body and flavour. It delivers a surprisingly big mouthfeel and a striking dry hoppiness that is very moreish.



Special Effect

- 46 **Oxford Brewery - Vivid Dreams Of Nectaron** - 4.2%
Nectaron is an amazing New Zealand hop which has taken 17 years to craft. It displays tropical fruit characters of pineapple and passionfruit as well as peach and grapefruit characteristics.



- 47 **Stonehenge - Pigswill** - 4%
A full bodied beer, not so bitter, but rich in hop aroma which gives the beer a delightful aftertaste. The warm amber colour is very appealing to the eye.



- 48 **Virtue Brewing - Crisps In Bowls** - 5.3%
Introducing "Crisps In Bowls" English IPA – because we all know that beer without flavour is as tragic as a party with no snacks! We dare you to resist its siren call!



B BIZZI

- 49 **Virtue Brewing - Kingsley Super Session** - 2.9%
Rev up your taste buds for a high-octane collaboration with Kingsley Cafe. Delivering maximum flavour on the track and packed with Citra and Cascade hops!



“So who do we have to thank for organising the beer festival?”

“Glad you asked - that would be Witney Round Table.”

“Witney Round Table? Is that one of those organisations that you have to do a funny handshake to join?”

“Nope! You just need to be male, aged between 18 and 45 and community minded.”

“What else do you do?”

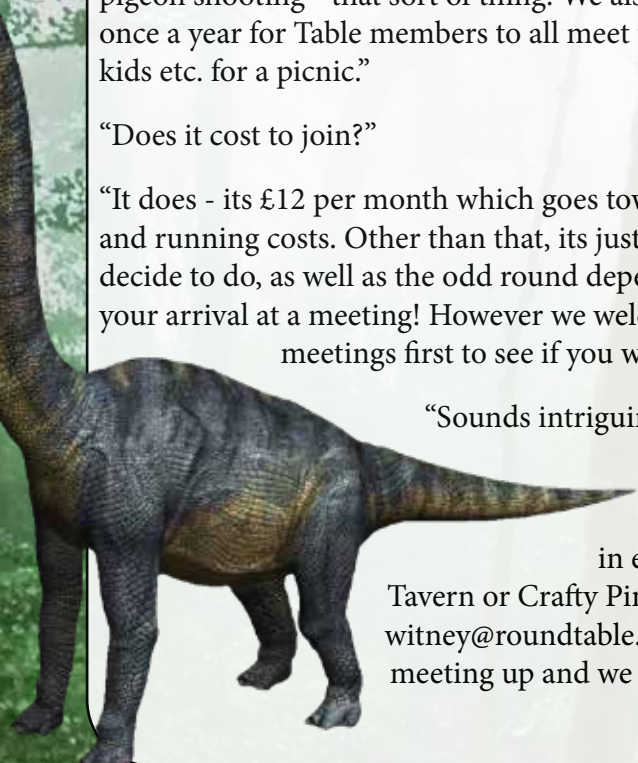
“Our two main events are this beer festival and taking Father Christmas round the local estates raising money for the group collecting with us. Besides those “regular” things, we meet up at least once a month for a pint and sometimes a curry. We do pub-crawl bike rides, air-soft, foot-golf, clay-pigeon shooting - that sort of thing. We also try to arrange a “family day” once a year for Table members to all meet up with their wives / partners / kids etc. for a picnic.”

“Does it cost to join?”

“It does - its £12 per month which goes towards the group’s insurance and running costs. Other than that, its just the cost of whatever events we decide to do, as well as the odd round depending on how well you time your arrival at a meeting! However we welcome you joining us at a few meetings first to see if you want to join up - no obligation!”

“Sounds intriguing - how best to get in touch?”

“Our regular meetings are usually on a Tuesday evening in either the Part & Parcel, Eagle Tavern or Crafty Pint at 19:30 so just email us on witney@roundtable.org.uk and ask when we are next meeting up and we would love to see you!”



50

XT - XT 3 - 4.2%

An American style IPA – packed with Chinook, Columbus and Cascade hops from the American North West – crisp, clean and refreshing with a lasting hoppy bite.



51

XT - XT 4 - 3.8%

A modern session amber ale – a blend of English and Belgian malts matched with American and English hops.



52

Cotswold Craft - Amber - 3.5%

Brilliantly refreshing citrus finish Saaz hops



53

Loose Cannon - Abingdon Bridge - 4.1%

The beer you know and love! Abingdon Bridge, our first and most popular brew. Malty backbone with crisp, fresh British and American hops resulting in a beautifully balanced beer.



54

North Cotswold - Cotswold Best - 4%

An easy drinking copper coloured best bitter made with finest English Challenger Goldings and Fuggles hops. A popular ale appealing to drinkers that like a traditional best bitter.



55

Oxford Brewery - Shotover Scholar - 4.5%

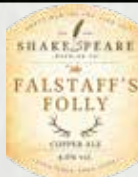
A first-class English bitter with a remarkable complexity of the classical kind. Made from four malts and four hop varieties



56

Shakespeare - Falstaff's Folly - 4%

A deep copper ale awarded Best British Bitter 2024. Caramel and malty



57 **Shakespeare - Shakespeare's IPA - 6%**
Copper old style IPA



58 **Stonehenge - Heel Stone - 4.3%**
A copper best bitter, traditionally brewed using the finest quality of Stonehenge Spring Water, barley, crystal and wheat malts, whole hops and the brewery's own top-fermenting yeast.



59 **Stroud - Tom Long Amber Ale - 3.8%**
Our ever popular amber session bitter. Full bodied, with caramel notes from crystal malt & a spicy orange aroma. Named after the mythical highwayman of Minchinhampton common.



60 **Virtue Brewing - Eddie Ate Dynamite - 5%**
Eddie is a double-hopped Citra+Cascade American IPA beer that explodes with flavours of tropical fruit, citrus, and passionfruit. The aroma is like sitting on a sun-soaked patio.



61 **Chadlington - Oxford Heritage - 4%**
A unique beer brewed with ancient barley untouched by chemicals/herbicides, protecting our soil for the future. A traditional dark red bitter with orangey fruit overtones.



62 **Little Ox - Ox Blood - 4.3%**
You won't find any haemoglobin in this malty red IPA but you can be assured it's dripping with juicy hops including Simcoe and Citra, balanced with a blend of pale and caramel malts.



63 **Stonehenge - Great Bustard - 4.8%**
Dark amber with a deep red hue brewed using only the finest Stonehenge Spring Water, barley, rye, crystal and wheat malts, whole hops and the brewery's own top-fermenting yeast.



64

XT - XT 17 - 4.5%

Single hopped series. A full bodied beer with a clean malt backbone to let the passion fruit and guava flavours of the North American Citra hop shine through.



65

Church Hanbrewery - Bluenette - 5.5%

Honey and Oatmeal Porter



66

Cotswold Craft - Porter - 4.8%

Dark stout fused with ruby port



67

Little Ox - Dark & Seedy - 5.5%

Black as the night and super smooth. Chocolate, roasted coffee and berry fruits embrace your taste buds with a sweet vanilla finish. Full-bodied, rich and decadent to the core.



68

North Cotswold - Hung Drawn n Portered - 5%

A strong, dark treacle coloured porter, brewed with English hops and a malty finish which harks back to 18th century London. A well hopped beer made from dark roasted malt.



69

Oxford Brewery - Oxford Porter - 5%

Our Oxford Porter is the perfect embodiment of this classic beer style. A dark, rich, smooth and intensely flavoured beer with an aroma of coffee and chocolate.



70

Chadlington - Oxford Pale Ale - 3.8%

This has a modern hop ratio balanced with a complementary malt base. Light, crisp and fruity with a refreshing finish. Made with the finest UK malt and hops and Oxfordshire spring water.



71

Little Ox - Daydreamer - 3.6%

Light in body and alcohol, our session pale beer still packs a punch with tropical and zesty flavours that will brighten your day.



72

Little Ox - Bounce Back - 5.2%

Hop on a rollercoaster of flavours with Bounce Back, our Belgian style Saison. A soft malt pilsner character teams up with the spicy and fruit notes of the Belgian farmhouse yeast.



73

Virtue Brewing - Hissy Fit - 4%

Get ready for a flavour tantrum like no other with Hissy Fit Mango and Passionfruit Hard Seltzer! This tropical concoction will have your taste buds throwing a party!



74

Virtue Brewing - Poolside - 4%

Poolside Alcoholic Lemonade is the spirit of sunshine! Pucker up for a tangy lemon flavour and finish on a sweet note with a hint of sugar rimmed with citrus zest.



75

Hawkstone - Lager - 4.8%

The original Hawkstone Lager. Bold, yet balanced, with a smooth body and top notes of light citrus complemented by a subtle, crisp bitterness and malty backbone.



76

Hooky - Berry Cider - 4%

Crafted with real blackcurrant juice and a blend of Worcestershire apples. Berry is a naturally sweet & crisp fruit cider.



77

Hawkstone - Cider - 5%

Juice from local apples is fermented with champagne yeast and matured for up to 6 months then cold-filtering to create a medium dry cider that's full of flavour and character.



78

Gwynt Y Ddraig - Autumn Magic - 4%

This draught cider has a magical colour thanks to the perfect combination of apples and blackberries. And it tastes even better than it looks!



79

Gwynt Y Ddraig - Black Dragon - 7.2%

The legendary Black Dragon! This cider now has quite a following amongst the most discerning cider drinkers. It is rich in colour, body and flavour with a fresh, fruity aroma.



80

Gwynt Y Ddraig - Celtic Warrior - 5.5%

This warrior of a cider is sweet but mighty on flavour. The result is a cider with a full depth of colour, a matured flavour with a smooth, balanced finish.



81

Gwynt Y Ddraig - Dog Dancer - 6.5%

This smooth crisp cider is a light straw coloured cider with a medium dry, slightly sharp characteristic.



82

Gwynt Y Ddraig - Farmhouse Pyder - 6%

An out of the ordinary mix of apples and pears expertly blended to tantalise your taste buds.



83

Gwynt Y Ddraig - Farmhouse Scrumpy - 5.3%

A wonderfully nostalgic scrumpy cider. Golden in colour with a medium taste and a refreshing apple aroma. A smooth balanced flavour like all good scrumpy ciders should have.



84

Gwynt Y Ddraig - Fiery Fox - 6.5%

This sneaky cider is as wily as a fox - one sip and it will creep up on you and become your new favourite drink before you know it! Golden medium cider with a refreshing apple aroma.



85

Gwynt Y Ddraig - Two Trees Perry - 4.5%

A pale, fruity perry with an aroma of fruit and a hint of honey on the palate.



86

Tutts Clump Cider - Bradfield Cyder - 6%

Bradfield Cyder is made entirely from dedicated Cider apples grown in West Berkshire to commemorate Bradfield Golf Course Cyder Cup 2019.



87

Tutts Clump Cider - Coronation - 4.8%

This Cider is to celebrate the Coronation of Charles III as king of the United Kingdom and the other Commonwealth realms on Saturday 6th May 2023 at Westminster Abbey London.



88

Tutts Clump Cider - Dark Fruit - 4%

This medium/sweet Real Cider is lovingly crafted in West Berkshire from a blend of apples before being infused with real juice from the fruits of the forest.



89

Tutts Clump Cider - Jazz - 5.5%

This medium/dry single variety Real Cider is lovingly crafted in West Berkshire from the finest Kent-grown Jazz apples. It's probably the first ever Cider made from this particular apple!



90

Tutts Clump Cider - Mango - 4%

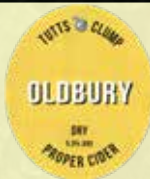
This medium/sweet Real Cider is lovingly crafted in West Berkshire from a blend of apples before being infused with real mango juice.



91

Tutts Clump Cider - Oldbury - 5.5%

This dry Real Cider is handmade in West Berkshire from a variety of hand-picked Cider apples from an old private orchard in Oldbury-on-Severn South Gloucestershire.



- 92 **Tutts Clump Cider - Rhubarb - 4%**
This medium/sweet Real Cider is lovingly crafted in West Berkshire from a blend of apples before being infused with real rhubarb juice.



- 93 **Tutts Clump Cider - Royal Berkshire - 7%**
This crisp medium/sweet Real Cider is handmade from a variety of apples mainly from within West Berkshire. Made from 100% juice with no added water.



- 94 **Tutts Clump Cider - Traditional Farmhouse - 4.5%**
This award-winning medium/dry Real Cider is handmade from a variety of eating cooking and crab apples mainly from within West Berkshire. Made from 100% juice with no added water.



- 95 **Tutts Clump Cider - Tutts Clumper - 8.5%**
This medium/dry Real Cider is lovingly crafted from a blend of the finest Home Counties apples - then we have chaptalized the juice to increase the alcohol content.



The Music...

Line-up and production kindly organised by Windrush Radio.

12 Midday - EDLQ
1pm - Gordon Mackay
2pm - Kiera Gabrielle
3pm - Ryan Clayton
4pm - TBC
5pm - Marlia Rae
6pm - The Prevention



Our Sponsors...

Witney Round Table would like to thank each and every one of our sponsors - their support and sponsorship goes towards covering the costs of the festival, meaning that more of your money goes to local charities and good causes.

If you would like to sponsor next year's festival, please get in touch via witney@roundtable.org.uk. Not only does your business get publicity at the event but you also get exclusive entry to the preview evening on the Friday!

Our Headline Sponsor...



Our VIP Event Sponsor...

HOWDEN

The logo for Howden is the word 'HOWDEN' in a bold, black, sans-serif font, enclosed within a white rounded rectangular border.

Our barrel sponsors...



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See you next year!!!!