

# Blackfriars Tavern

## Provisional Festival Beer List

Dates: 3/Jan/25-4/Jan/25 11am to 11pm

Brewery	Beer	%	Style	Tasting Notes
Lacons	Audit Ale	8	Blonde	Silver Award CAMRA National (as a bottle) - This strong dark copper barley wine has a prominent flavour of berry fruit laced with pronounced spice. The finish is warming smooth and sweet.
Grain	Lignum Vitae	6.5	Baltic Porter	Champion Beer of Norfolk 2024 - light on the palate, bursting with juicy, tropical fruit hop flavours
All Day	POP	4	Pale Ale	tbc
Fengate	White IPA	5.5	IPA	Wheat beer with a Belgium yeast & German hops blended with Earl grey tea
All Day	Archangel	4.5	Belgian Pale	Collab with three blind mice - Belgian style
Ampersand	7 c's Export Porter	5.8	Porter	Collab with Artefact brewing Artefact Brewing this big Porter is brewed with seven of the finest 'C' hops over a big roasty base of Brown, Black and Crystal Extra Dark malt
Blackfriars Tavern	Holy Hermit!	11.4	Barley Wine	Brewed on the premises
Barsham	Oaks	3.6	Session Bitter	Soft vanilla notes complement a creamy bittersweet maltiness. Hop and raisin add to the sweetish, well rounded, easy drinking character
Beeston	Village Life	4.8	Premium Bitter	Copper coloured with a nutty character. Malty throughout, a bittersweet background gives depth. Strong toffee apple finish
Blackfriars Tavern	Reverend's Raspberry Ruffle	7.5	Porter	Raspberry Imperial Porter - Brewed on the premises
Blackfriars Tavern	Scholar's Stout	4.7	Stout	Cask Dry Stout - Brewed on the premise
Opa Hay	Saxon Lager	tbc	Lager	Copper coloured old fashioned English strong ale made with Belgian beer yeast which gives a spicy aroma and peppery tast
Opa Hay	Stout	tbc	Stout	tbc
Fengate	Cardinal 27/2 4.5	4.5	Red	Collab with All Day - Aged on Bourbon-soaked Cherry wood. Big malty and super delish
Tindall	Solar Supernova	4.5	Pale Ale	Blend of Solar Flare and Champagne Supernova one of a series of special one-off experimental casks featured at BFT over the last couple of months
Moongazer	We're Already Here	5	German Porter	Deep, espresso-like colour and malt-forward flavour with a low hop bitterness and an underlying sweetness.
Wolf	Sheep	3.7	Mild	tbc
Blackfriars Tavern	Holy anchoress!	15	Imperial Stout	Coconut and Cacao Pastry Stout, brewed on the premise
Drenchfoot	Barrel Bomber	4.2	Pale Ale	Refreshing pale ale with East Kent Goldings, Mosaic and a Citra dry hop
Tindall	Red Sky	4.8	Red	
Drenchfoot	The Baron	4.1	Pale Ale	English Pale Ale
Wolf	Vanilla Stout	4.2	Stout	From the Wolf Brewery Small Batch Project
Wolf	Malt & Ginger	3.7	Red	From the Wolf Brewery Small Batch Project
Fengate	FHB	3.8	Bitter	Fantastic Session Bitter
All Day	Speedboats & Fast Cars	4.8	Pale Ale	Centennial, Chinook, and Columbus hops. It boasts a robust malt base and is fermented dry, delivering a bitter and resinous finish