

HEART OF WARWICKSHIRE CAMRA

33rd Beer & Cider Festival



4 & 5 September 2026

11am to 11pm

**Beers from Leicestershire, Rutland
& local breweries
Cider & Perry**



Supporting the Warwickshire, Northamptonshire, Derbyshire,
Leicestershire and Rutland Air Ambulance



If you like Beer come and give us a visit!

CAMRA Heart of Warwickshire Winner & Runner Up



The Eagle Pub of the Year

3 The Holloway
Warwick, CV34 4SJ



The Old Post Office
12 West Street
Warwick CV34 6AN

Music Every Saturday 3-5pm

Best Selection of Beer in Warwick

Welcome to the 33rd Harbury Beer & Cider Festival

We are pleased that you can join us for a taste of Leicestershire and Rutland. We have a variety of styles for you to try the 31 beers from the two counties. If you like beers from closer to home, we are also featuring four Warwickshire beers. One of these, Colorado has been specially brewed by Slaughterhouse in memory of Tom Douglas who passed earlier this year. The full story is featured in the programme.

The cider bar features ciders and perries of all different styles from Leicestershire, along with three from Warwickshire cideries.

This year we also have a small selection of fruit cider, wine, prosecco and non alcoholic beers.

If you like an app - we have two! Real Ale Finder and our very own festival app - look for details around the hall and the QR codes in this programme.

We are looking forward to the Hereburgh Morris team who will be entertaining us again on Saturday afternoon.

If you would like to visit the pubs and the club in Harbury, please ask at the admissions desk for a map.

I would like to take this opportunity in thanking the festival committee members and all the volunteers who have so kindly given their time to make the festival a success and, of course, you for attending.

Cheers!

Julie

Chair, Heart of Warwickshire CAMRA
chair@how.camra.org.uk





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Festival Guide

AT THE BAR

Beer, cider and perry will only be served in glasses obtained at the Harbury Beer & Cider Festival. This year's glasses are lined at pint, third and half pint and have been selected to ensure a full measure. This is in keeping with CAMRA's aim to offer plenty of choice but to promote sensible drinking.

CASK LAYOUT

The Warwickshire brews are numbers 1-4 on the Left Hand Bar. The Leicestershire and Rutland beers are laid out alphabetically according to brewery starting with number 5 on the Left Hand Bar and finishing at the Right Hand Bar. Ciders & perries are also laid out alphabetically on their stand by producer. You will also find a selection of fruit ciders, wine, prosecco, non-alcoholic and the designated drivers drinks on this stand.

PAYING FOR DRINKS

Payment for all drinks in the village hall is by strike-through token sheet. The sheets come in £10 units. Refunds are available on part-used sheets. Alternatively consider donating your unused tokens to this year's charity: Warwickshire & Northampton Air Ambulance.



ALLERGEN INFORMATION

Almost all of the beers are made with malted Barley and Wheat and therefore contain Gluten. Lists of gluten free beers and those suitable for vegans are displayed at the bars.

REMEMBER TO VOTE FOR YOUR BEER AND CIDER OF THE FESTIVAL

Your voting slip is within the programme, loose slips are also available at the admissions desk.

Post it in the box located by the entrance.

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HEREBURGH MORRIS (Saturday afternoon)
The local Morris side have attended Harbury Beer Festival since the first event here in 1991. We welcome them once again. Look out for the dancing during Saturday afternoon.

FESTIVAL CHARITY

The Air Ambulance fly two regional air ambulances, across the counties of Warwickshire, Northamptonshire, Derbyshire, Leicestershire & Rutland. These two helicopters provide a rapid response to trauma and medical emergencies over an area of 3,850 square miles. Find out more at theairambulanceservice.org.uk/your-local-air-ambulance



Last year we raised a fantastic **£1,200** and this year we are aiming to smash that amount! Please donate any unused tokens, have a go on the **tombola**, or buy a **raffle ticket**.



RAFFLE

All proceeds to

WARWICK CASTLE
4 Entry Tickets

Warwick Racecourse
Four Tickets to the Races

Windmill Hill Brewery
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Loft theatre company
Loft Theatre, Leamington Spa
2 x Complimentary Theatre Tickets

DOUGH & BREW
Dough and Brew, Warwick
2 x 12inch Pizza voucher

The Toms-Kendall Diaspora
£35 voucher for Decanter Spirit, Regent Street, Leamington Spa

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Two Entry Tickets to historic site

Buck and Bell
Long Itchington Meal for 2 Voucher

the New Inn
New Inn, Norton Lindsey
£25 Gift Voucher

THE CROWN INN
The Crown Inn, Harbury
£25 Gift Voucher

The Merrie Lion, Fenny Compton
Two Course Meal for Two People

The Shakespeare, Harbury
Bottle of Wine

WARWICK ARMS HOTEL
Warwick Arms Hotel
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Old Coffee Tavern, Warwick
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Mad Squirrel Brewery
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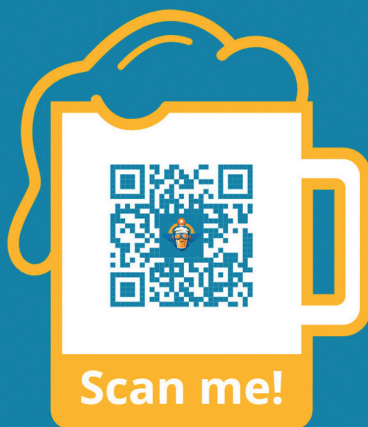
There is a box near the admission desk for you to donate your unused tokens.



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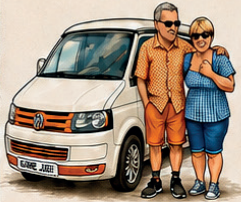
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Colorado – A Tribute to Tom Douglas

This year's festival proudly features Colorado, a special collaboration brew created by Slaughterhouse Brewery and Gemma Douglas, in memory of her father, Tom Douglas — one of Warwickshire's most distinctive and imaginative publicans who sadly passed away in January this year.

Over four decades Tom ran several muchloved pubs, including the Granville in Barford and the Castle at Edghill, and created Warwick's first micropubs: The Old Post Office and Rigsby's (now The Eagle). His quirky style, warm welcome, and passion for real ale made him a favourite among CAMRA members and local drinkers alike.



Brewed with a union of classic English and New World hops, Colorado is a traditional strong IPA designed to match the strength, and character Tom was known for. The name is a nod to his bright green Toyota Land Cruiser — a familiar sight around Warwick and a symbol of his largerthanlife presence.

Gemma said: “My father would be over the moon to have a beer brewed in his memory. It's the perfect way to honour him.”

Tom will be remembered as a publican with real imagination and heart, creating an atmosphere that embodied the spirit of community, good beer, and conversation. His passing earlier this year is a sad loss to Warwick's pub landscape, but his legacy lives on in the welcoming spaces he crafted and the many drinkers who found friendship and character within their walls.

This limited edition beer launches at the Harbury Beer & Cider Festival and will be available for a short time afterwards at selected local pubs, including Slaughterhouse Brewery's tap room in Bridge Street, Warwick.

Raise a glass to Tom — a landlord who brought charm, character, and great beer to every pub he touched.



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- 3 _____

Vote for your cider of the festival

- 1 _____
- 2 _____
- 3 _____

**Please post in the box at the admissions desk
Voting slips are also available**

Discover Harbury Beer & Cider Festival right here in this app!
Navigate through the event listings or use the search function to find
all the details and join the fun at the festival.

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Beer bars sponsored by Fassi

Left Hand Bar

Church Farm - Warwickshire

- Bitter **1 Harry's Heifer - 4.2%ABV**
Suzanne & Alex Galloway
Quaffable session ale with a hoppy aroma. Brewed with a blend of Marris Otter, Vienna and Crystal Malts, with Centennial and Cascade Hops.
Wheat and barley

Fosse Way - Warwickshire

- IPA **2 Sisters of Mercy - 4.5%ABV**
New Inn, Norton Lindsey
A well-balanced easy-drinking beer brewed with American El Dorado and Amarillo hops.
Wheat and barley

Slaughterhouse - Warwickshire

- IPA **3 Colorado - 6.0%ABV**
Gemma Douglas & Greg Williams
A Memorial Ale created for a Legendary Landlord. A strong IPA, brewed with a trio of hops from across the globe. There is an article about the story behind this beer elsewhere in the programme.
Wheat and barley

Windmill Hill - Warwickshire

- Bitter **4 Copper Ale - 4.0%ABV**
The Shakespeare, Harbury
A classic British ale, this well-balanced beer is beautifully golden amber in colour. A perfect blend of caramel and light fruity notes, topped with hints of roasted malts.
Wheat and barley

Bakers Dozen - Rutland

- Black IPA **5 Little BIPA - 2.5%ABV**
The Harvester, Long Itchington
Within this low ABV table beer lies a trick on the eyes and a feast on the palette. The dark black appearance misleads as you tuck into a super sessionable Table IPA. Light & refreshing with a cocktail of American & New Zealand hops providing punchy aroma & flavour.
Barley, oats, wheat

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As featured in the
Good Beer Guide
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OPENING TIMES

Mon - Thurs : 16:00 - 23:00

Friday : 10.30 - 23:00

Saturday : 11:00 - 23:00

Sunday : 11:00 - 20.00

THE BLACK HORSE, MORETON MORRELL, WARWICK, CV35 9AR

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01926 954550

Pale	6 Electric Landlady - 5.0%ABV <i>The Merrie Lion, Fenny Compton</i> Flagship multi award winning single hopped Mosaic pale ale. This beer is bursting with tropical mango, blueberry & passionfruit flavour and aroma. 2023 CAMRA Premium Pale Champion Beer of Britain Barley, oats Charnwood - Leicestershire
Gold	7 Salvation - 3.8%ABV <i>Torry's Hardware and DIY Ltd. Warwick</i> A light refreshing golden beer, with tropical fruit, citrus, and floral flavours. American Cascade and Amarillo hops create a citrus aroma, and crisp clean bitterness on the finish. Barley
Red	8 Tipping Point - 4.2%ABV <i>HireSafe Solutions Ltd</i> Six different grains harvest a wonderful light red coloured beer. American and New Zealand hops provide just the right balance to this early autumnal ale. Barley, Wheat and Rye Dow Bridge - Leicestershire
Gold	9 Legion - 4.1%ABV <i>Fassi UK Ltd</i> Golden hoppy ale. A good balance of malt and fruity hop on the nose and palate. Barley
Porter	10 Praetorian Porter - 5.0%ABV <i>The Boiler Room Gang</i> Dark, rich, full bodied seasonal porter. Slightly sweet with hoppy undertones. Barley Golden Duck - Leicestershire
Chestnut	11 Wristy Fitzy - 4.6%ABV <i>Quarry Park Disc Golf</i> This chestnut ale uses two types of malt and has a smooth richness in taste ending with a creamy satisfying finish. The beer is named after a popular local cricketer, Paul Fitzpatrick renowned for his ability to turn the ball sideways with his particular style of wrist spin. Malt, barley, wheat, hops
Stout	12 Dark Duck - 7.2%ABV <i>The Chapman Clan</i> This particular brew was developed initially as a one off, just to see how strong we could make a stout with traditional methods, So, Dark Duck was born. Using Chocolate and Oats to give a rich warming taste, our Dark Duck has a surprising amount of hops which complement the alcohol content. Malt, barley, wheat, hops

Grainstore - Rutland

- Pale **13 Zahara - 4.2%ABV**
Southam Agricultural Services
An extra pale ale, our first foray into American hops producing a zesty little number. Hopped with predominantly Cashmere and Cascade hops. The flavour is floral with a touch of pear drops and lemon.
Wheat and barley
- Golden **14 Beesting - 4.5%ABV**
Southam United FC
A refreshing light golden honey brew, exhibiting a mellow sweetness, finely balanced against a subtle floral/honey aroma and flavour.
Wheat and barley and lactose
- Mild **15 Dark Mild - 4.0%ABV**
New Inn, Leamington Spa
Succulent & Chocolatey. A complex, rich beer full of dark chocolate flavours and a subtle sweet undertone. Malt: Maris Otter, Chocolate, Crystal. Hops: Bramling Cross
Malted barley (vegan finings)
- Pale **16 Blonde - Festival Edition - 4.6%ABV**
ADL Associates
A lovely beer with traditional English hops (Challenger and Northdown), and English Malts (Maris Otter, Caramalt). The beer is a special for our festival as it is stronger than their normal "Blonde".
Malted barley (vegan finings)
- Amber **17 Workhorse - 4.9%ABV**
The Black Horse, Moreton Morrell
Indulge in a complex and sophisticated amber ale, meticulously brewed with traditional hops to enhance the exquisite notes of toffee and honey. The Hops used are Golding
Malted barley (vegan finings)
- Old **18 Old John - 6.0%ABV**
Clear Space Marketing Ltd.
A rich, extravagant mahogany coloured, Victorian-style dark ruby strong mild ale. Malt: Maris Otter, Crystal. Hops: Bramling Cross, Fuggle
Malted barley (vegan finings)
- Doppelbock **19 Eighteen - 8.0%ABV**
The Thirsty Bear, Warwick
A German-style Doppelbock: beautiful, smooth, rich, dark amber lager with gentle annotations of bread and caramel. Perfect to pair with hearty stews, roast beef, and sticky toffee pudding. The name is derived from the original gravity of the beer: 18° Plato. Malt: Pilsner, Munich. Hops: Magnum, Saaz
Malted barley (vegan finings)

Right Hand Bar

Langton - Leicestershire

- Gold **20 Rainbow Bridge - 3.8%ABV**
The Cape of Good Hope, Warwick
Two of the finest American hop varieties have been used to add a citrus kick to this refreshing golden beer. Citra and Mosaic hops are blended in plentiful amounts to deliver a complex tropical nose. Crisp pale malts combine with the hops to craft this thirst- quenching tipple.
Wheat and barley
- IPA **21 Harborough IPA - 4.5%ABV**
Fassi UK Ltd
A proper English IPA, a golden hoppy beer brewed using a plethora of English hops to give it a bold citrus flavour with a crisp bitter finish.
Wheat and barley
- Gold **22 Bounder - 3.8%ABV**
The Great Western, Deppers Bridge
Pale session ale with hop hints of lychee and grapefruit and spicy notes that lead to a crisp bitter finish.
Wheat and barley
- Speciality **23 Lemongrass & Ginger - 3.8%ABV**
The New Bowling Green, Warwick
Multi- award winning pale ale with big refreshing notes of ginger & lemongrass.
Wheat and barley
- Speciality **24 Raspberry Belter - 4.4%ABV**
The Eagle, Warwick
Pale Ale with hints of raspberries. A proper summer belter!!!
Wheat and barley
- Trappist **25 Tynt Meadow - 7.4%ABV**
Dave Lewis Heritage
This distinctive ale offers intriguing aromas of dark chocolate and liquorice, complemented by notes of dried fruit. Although full-bodied, it skilfully balances flavours of dark chocolate, roasted coffee, pepper, hazelnut, and fig, making each sip a complex and rewarding experience.
Barley, unfinned and vegan friendly

Blond	26 Tynt Meadow Blond - 5.0%ABV <i>Dough and Brew, Warwick</i> A light, golden ale that perfectly balances subtlety and complexity. With its bright golden colour and fine, lasting white head, it immediately catches the eye. The aroma presents a delicate bouquet of floral and fruity notes, with hints of citrus and fresh hops. This combination creates a refreshing and inviting scent. On the palate, it delivers a crisp, clean taste. Barley, unfinned and vegan friendly New Buildings - Leicestershire
Gold	27 Treehouse Marmalade IPA - 4.2%ABV <i>AP Tree Services</i> A crisp little IPA with a citrus and orange twist. Ideal for when you're feeling fruity Wheat and barley
Pale	28 Summerhouse Pale Ale - 4.5%ABV <i>Sunshine Cleaning</i> This special pale ale brightens you up with a summery burst of spicy citrus. Wheat and barley Parish – Leicestershire
Speciality	29 Fruits of the Parish - 3.9%ABV <i>St Mary Immaculate RC Church, Warwick</i> A refreshing amber session ale with a distinctive, fruity aroma with hints of black cherry, strawberry, raspberry, and blackberry. The mild hop bitterness gives way to a lovely lingering berry fruit finish Malted barley, wheat and sulphite
Strong	30 Baz's Bonce Blower - 12.0%ABV <i>The John Griffiths Memorial Beer</i> A Christmas Pudding of a beer! Dark red-amber in colour, it boasts a toffee caramel and liquorish, long-lingering truffle explosion, leaving a warm glow. Malted barley, wheat and sulphite Partizan - Leicestershire
Stout	31 Stout 4.7%ABV <i>The Toms-Kendall Diaspora</i> Packed with roasty toasty malts, this is a great all year-round beer. Rich complex and the sweetness of the malt is balanced by a delicate acidity from the highly kilned darker malts. This beer is only very rarely put into a cask, normally all of Partizan beers are kegged! Wheat and barley

Round Corner - Leicestershire

- Gold **32 Cadillac Ranch - 4.6%ABV**
Linleigh Electrical
A luminous golden ale built on a foundation of Vienna malt, layered with Caramalt and a whisper of Crystal malt for gentle depth. Single hopped with Amarillo, this beer sings with juicy orange, peach, and soft floral notes over a toasty, honeyed malt backbone. Smooth, sunny, and effortlessly drinkable, with a clean, balanced finish that invites the next sip.
Barley
- Pale **33 Kia Ora - 4.7%ABV**
Ronnies Bar, Warwick
New Zealand Pale Ale golden in colour with the nose of tropical fruits; grapefruit and white grape and a taste that is citrus, bitter and crisp. The hops used are Nelson Sauvin and dry hopped with Southern Cross.
Wheat and barley
Zero Six - Leicestershire
- Pale **34 Unfair Dismissal - 4.2%ABV**
The Craftsman, Warwick
A new world hopped pale ale with a slight citrus and pine finish
Wheat and barley
- Bitter **35 Woody's Best Bitter - 4.2%ABV**
Suzanne & Alex Galloway
Full bodied and dark amber in colour with malty aromas. Bitter at the start with a hint of fruit in the middle of the palate
Wheat and barley

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Cider Bar

Real Cider and Perry is #NotFromConcentrate
CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices. The following are classified by CAMRA as real cider or perry.

Black Cat - Warwickshire	
Dry	1 Autumn Gold - 6.8%ABV <i>Gemma Douglas & Greg Williams</i> A traditional cider made in Barford, Warwickshire. Sulphites
Bottle Kicking Cider - Leicestershire	
Medium	2 Rambler - 6.0%ABV <i>ACW Motorsport Plastics</i> A light medium cider, colour of summer straw, smells of subtle brambly apple with grassy meadow over tones and tastes of sweet apple with an apple tang at the end. Sulphites
Caney's Cider - Warwickshire	
Medum	3 Beetle Orchard - 6.0%ABV <i>April, David & Oliver Griffiths</i> Well balanced cider, delicate floral aromas and subtle honeyed notes. Crisp, smooth, medium traditional. Sulphites
Charnwood Cider - Leicestershire	
Med/Dry	4 Dabineater - 7.5%ABV <i>The Old Post Office, Warwick</i> 50% Dabinett and the other half is a blend of eating apples Cox; Braeburn and Elstar. Sulphites
Cidentro - Leicestershire	
Medium	5 Twyford Gold - 5.5%ABV <i>Jodie Webb</i> Crisp and refreshing with a balanced medium-dry finish, showcasing rich traditional apple notes and a smooth character. Orchard blend of Kingston Black, Browns, Lord Derby, Black Dabinett apples. 2024 vintage. Sulphites



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BARFORD MEMORIAL HALL

Medium	6	Mowbray Moon - 6.8%ABV <i>Camperking</i> Fresh crushed apples, Katy variety, with gentle earthy orchard notes on the nose. On the palate crisp and juicy up front, transitioning into a smooth, balanced medium sweetness. Wild fermentation. 2025 vintage. Sulphites
Dry	7	Melton Midnight - 7.4%ABV <i>The Black Pug, Warwick</i> Deep golden color with a subtle honey sweetness balanced by an applewood smokiness characteristic of the Black Dabinett variety. Wild fermentation. 2022 vintage. Sulphites Simply Cider - Leicestershire
Medium	8	Liberty Press - 4.8%ABV <i>The Lord Leycester Hospital, Warwick</i> Easy drinking, medium sweetness, a blend of Red Windsor, Cox's, Russets and a bit of Bramley. Sulphites Thirsty Farmer - Leicestershire
Sweet	9	Sweet - 5.5%ABV <i>Castle Cat Productions</i> A traditional long-fermented, still farmhouse cider, rich amber in colour and slightly cloudy with a rick, ripe apple scent. Tasting only of sweet, bitter apples, giving way to a crisp, sharp and satisfying dry finish. Sulphites
Medium	10	Cloudy - 7.2%ABV <i>The Gamecock, Harbury</i> Traditional long-fermented farmhouse cider, cloudy with a bold apple finish. Sulphites
Medium	11	Vintage - 6.5%ABV <i>TJ Yoga</i> A distinctive, premium, aged, clear, medium dry cider made using traditional bittersweet cider apples. Sulphites Hogans -Warwickshire
Perry	12	Lonely Partridge - 5.8%ABV <i>Great Hall Cafe at The Lord Leycester, Warwick</i> A cloudy, fruity and authentic perry. A labour of love, it evokes a true sense of our rural surroundings. Sulphites

Fruit cider

These ciders have fruit syrups added for a different flavour. They are processed to a lower alcoholic content.

Grainstore - Rutland

Fruit 13 **Mango - 4.0%ABV**

Southam United FC

Exotic mango and cider combine to provide a unique tropical taste to craft cider.

Sulphites

Simply Cider - Leicestershire

Fruit 14 **Strawberry & Lime - 4.0%ABV**

Kelly at Slimming World, Harbury

Sweet fruit cider, refreshing and zesty with a balance of acidity and sweetness using Simply Cider's Liberty Press as a base.

Sulphites

Fruit 15 **Raspberry & Passion Fruit - 4.0%ABV**

Violet Says Salon, Warwick

A raspberry and passionfruit cider, using Simply Cider's Liberty Press as a base.

Sulphites



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Barford, Warwickshire

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Carbonation

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Brands

Wainwright Amber, Wainwright Gold, Hobgoblin IPA



Dispense

Cask handpull, might look 'jerky' during pouring

Mouthfeel

Smooth with a slight fizziness

On the bar

'Brewery-conditioned' on the pump clip

Taste

Slight 'tinniness'

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- booking always
advisable.



PUB GARDEN

South facing
with covered areas
available for
parties.



RELAX & ENJOY

Pool table
and
Darts Board.



OPENING HOURS

Closed Monday

Tuesday & Wednesday 12 noon - 3.00pm
5.00pm till 11.00pm

Thursday 12 noon till 11.00pm

Friday / Saturday 12 noon till midnight

Leam Terrace, Leamington Spa CV31 1DW

FOOD SERVED

Wednesday / Thursday / Friday

12 noon - 2.30pm | 6.00pm - 9.00pm
(last orders 15mins before kitchen closes)

Saturday

12 noon - 3.00pm | 6.00pm - 9.00pm

Sunday

12 noon - 4.00pm

Booking strongly advised!



Call: 01926 422861



Email: mebeck13@gmail.com



GREAT BEER • GREAT FOOD • GREAT COMPANY • GOOD COMMUNITY



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The Harvester

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- REAL ALES & CIDERS
- A WARM WELCOME



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our beer garden

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The Fourpenny

Eat, Drink & Stay



CAMRA GOOD
BEER GUIDE 2026



13 BOUTIQUE
ROOMS



AWARD-WINNING
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food. Properly
looked after.

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was. Book direct for the
best rate.

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Pull up a chair.

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ADL Associates - Your experts in the field of health and safety, food hygiene, fire safety and first aid



“Always get a cracking pint here, they know what they’re doing. Think i’ll have to try the food too, they’ve got a five for food hygiene.”

“Couldn’t agree more. Used to have an awful reputation for food, I wouldn’t have let my dog eat here. How come it changed so quickly?”



“I was told that they got ADL Associates in to train the staff and put in food and hygiene controls in the kitchen.”