MUSIC

The Festival presents fantastic local bands for you to enjoy whilst sampling the brilliant Oxfordshire and local ales. The musicians play to support The Friends of Abingdon Abbey Buildings Trust, the charity which owns and maintains these wonderful medieval buildings. If you like what you hear, please support the bands by booking them for your event.

FRIDAY 25TH APRIL
We begin the evening at the new time of 5.00 pm with local DJ and community supporter Nick Regaard who will spin some great tunes to get the evening off to a lively start. Kicking off our live music are POWER TRAIN who play classic rock covers. Next up are the ever popular, Abingdon favourites, THE UNDERCOVERS who play and sing exciting, dynamic sounds from Led Zepplin to Girls Aloud getting everyone on the dance floor.

SATURDAY 26TH APRIL
We start the evening at 6.00 pm with DJ, Nick Regaard. Tonight we present two Abingdon favourite bands both returning from last year. First up are THE MERCENARIES playing Celtic/Rock/Pop with an emphasis on pop sensibilities. Headlining tonight are GAFFER TAPE, 7 men on a mission, playing music ranging from Abba to Hendrix including the Who and Nirvana, creating a wall of sound to get everyone on the dance floor.

SUNDAY 27TH APRIL
This afternoon starting at 1.00 pm is a final serious drinking session to drink us dry and the sounds are provided by the ever-popular Dodge Brown.

SPONSORS

Huge thanks to all our fantastic sponsors: **Abbey Cinema, Christine Brackley, The Brown Family, Bowards Tree Surgery, Jane Eveleigh, Focus Consultants, Greenwood Projects, Claire Hamilton Consultants, Paul Holt All Stars, Kay & Ian Hunneyball, The Koeman Family, Moss Heritage, Joy McWhirter, Purcell Architects, Pete Brown Enterprises, Sues Taxis, Syndicut Design, Fat Tabby Catering, Berry Bakery.**

VOLUNTEERS

Huge thanks to our very willing and able volunteers who help make this event possible selling tokens and vitally, serving the beer. A special thanks to Pete and Wout for making and managing the stillage and many other tasks. Look at our volunteer leaflet for information about how to get involved.

OFFICIAL TAXI

If you have drunk more than the medieval monk's average of 7 pints, you'll need a driver! Again, this year our official taxi company is Abingdon's **Sue's Taxis** who are also a sponsor. Call them on 01235 554085 or pick up one of their business cards from the token sellers or around the Lower Hall

FOOD

Enjoy the fabulous Festival food this year, supplied by **The Fat Tabby**, leading caterers with many years' experience. They serve a tasty range of beef burgers, chicken and vegie options with salad and sauces and wonderful rainbow fries. The more that you enjoy, the more they donate to our charity! If they can help with your event their contact is: thefattabby@icloud.com. Enjoy here or take home delicious, home made cakes from Berry Bakery.

ABINGDON BEER FESTIVAL

FRIDAY 25TH, SATURDAY 26TH & SUNDAY 27TH APRIL 2025

THE FRIENDS OF ABINGDON ABBEY BUILDINGS TRUST

LOOSE CANNON BREWERY

heritage lottery fund

LOTTERY FUNDED

BEERS

LOOSE CANNON
SESSION IPA - GLUTEN FREE / VEGAN FRIENDLY (KEG) 4.1%
Unfined and unfiltered modern IPA with a passion fruit, peach, orange, mango aroma and flavour.

LOOSE CANNON
676 LAGER (KEG) 4.0%
Brewed with balance and refreshment at it heart this easy drinking Lager is ideal for any occasion.

LOOSE CANNON
GUNNERS GOLD 3.4%
Golden coloured session beer. An initial light Peach aroma on the nose which transfers to the palate with a satisfying crisp finish.

LOOSE CANNON
ABINGDON BRIDGE 4.1%
Traditional with a modern twist. Our first, and still most popular brew. A copper hue belies the floral aroma of this thirst quenching beer.

LOOSE CANNON
DON'T STOP BEER-LIEVING - IRISH RED ALE 4.4%
Malty backbone of Maris Otter, Munich and light crystal malt, with a small addition during the mash stand of Roasted Barley. Hopped with East Kent Golding hops to give a subtel yet distintive spicy, earthy note to this light red ale.

LOOSE CANNON
RECOIL 4.2%
A dry hopped all Pilsner malt brew, crisp and straw coloured with big hits of tropical fruits and citrus flavours.

LOOSE CANNON
MR BREW SKY - NEW ZEALAND PALE ALE 3.6%
The Hops are the (Southern) star of the show with this New Zealand Pale Ale, Riwaka, Motueka and Kohatu hops all grown in the lovely Nelson area at the top of the South Island Of Aotearoa.

AMWELL SPRINGS
MAD GAZ 5.2%
A genuine IPA, stacked full of grapefruit and resinous flavours, derived from heaps of cascade and centennial hops. The floral aroma and refreshing bitter finish gives Mad Gaz the edge.

AMWELL SPRINGS
STAY JAMMY 3.8&
Stay Jammy has charisma and charm in abundance. Our traditional English ale has a soft sweetness from it's delicate blend of malts; with mint and berry hops bursting through, this beer is timeless.

BARN OWL
OLD SCRUTTOCKS DIRIGIBLE 5.0%
A strong dark ale with a velvety maltiness and rich plum and blackcurrant notes.

BARN OWL
GOLDEN GOZZARD 4.5%
Golden Summer ale with crips bitterness and refreshing fruityness.

EARTH ALES
PILLOWS - NEW ZEALAND IPA - HAZY (KEG) 5.2%
Hazy, intense New Zealand hop profile with a grapefruit and guava aroma and pillowy mouthfeel.

EARTH ALES
AMERICAN AMBER ALE (KEG) 6.2%
Cascade and Summit hops pave the way for a subtle spiciness and notes of robust orange, tangerine and grapefruit, ending in a malted cookie dough flavour.

INDIGENOUS
MONOCLE STOUT - VEGAN FRIENDLY 4.6%
A very smooth well balanced stout. The fine blend of speciality malts used gives this beer a fantastic malty aroma, with a slight dry finish.

INDIGENOUS
BILLYNOMATES - AMERICAN PALE ALE - VEGAN FRIENDLY 4.2%
This crisp APA style ale, golden brown in appearance, fairly hoppy with lots of fruity notes, which come from the combination of Cascade, Amarillo and Magnum hops.

LITTLE OX
TANGAROA - NEW ZEALAND PALE - GLUTEN FREE 4.0%
Tangaroa, the Maori god of the sea calms the way for a storm of Nectaron and Superdelic hops to wash over you in intense tropical and passionfruit waves. Respect, and you will be richly rewarded.

LITTLE OX
WIPEOUT - AMERICAN PALE ALE - GLUTEN FREE 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!

LODDON
STREAM CHASER GOLDEN ALE - GLUTEN FREE 4.8%
A hop forward refreshing golden ale. Packed with Golden promise and Cara malt for a lovely mouthfeel and golden hue. Hopped with Slovenias finest Eagle and Celeia, delivering a piney, floral and peachy character.

LODDON
CITRA QUAD - VEGAN FRIENDLY 4.4%
Abundantly hopped with Citra over four stages of the brewing process, this 4.4% beer packs a punch of intense flavours and aromas that will be sure to get your mouth watering.

LOVEBEER
SPINNING SPANIEL - RED IPA 4.3%
LoveBeer's newest brew with lovely fruity hop taste and touch of maltiness.

LOVEBEER
SKYFALL 4.3%
Golden ale with all British ingredients. Superb British hop Harlequin combines with British roasted malt for a deliciously floral and tropical golden ale

OXFORD BREWERY
VIVID DREAMS OF SUPERDELIC - HAZY 4.2%
Superdelic is an exceptional New Zealand hop which has taken over 12 years to craft. Superdelic® is a playful number with hints of red fruit, candy, citrus and tropical fruit (mango).

OXFORD BREWERY
SCHOLAR 4.5%
A classic English premium bitter –mid copper in colour and deep and complex in flavour.

RENEGADE
BREWSKI PEACH LAGER (KEG) 4.1%
The crisp, clean profile of a lager with the sweet, juicy flavour of ripe peaches. Refreshing, smooth.

RENEGADE
SOLO ALCOHOL FREE PALE ALE (KEG) 0.5%
Citrus, Passion fruit and Pine notes abound in this alcohol free Pale Ale.

TWISTED TREE
THE BARK SIDE - BLACK IPA 6.0%
On the nose, expect a captivating blend of dark chocolate, roasted coffee, and a whisper of citrus and pine. The first sip reveals layers of toasty malt and subtle caramel sweetness, quickly followed by a punch of hops delivering notes of grapefruit, orange peel, and a touch of earthy spice.

TWISTED TREE
GROUND STUMP - COFFEE STOUT 5 .9%
Ground Stump is a coffee stout is a rich and robust ale with deep roasted flavours of dark malts with the invigorating essence of freshly brewed coffee with beans used from The Missing Bean in Oxford. Pouring a deep, opaque black with a creamy, tan head, this stout boasts an enticing aroma of espresso, dark chocolate, and hints of caramel.

XT
HERITAGE - EDWARDS NO7 (1923) BEST BITTER 4.4%
First brewed in 1923 by Edwards of Bishops Waltham, Hampshire. A traditional English ale brewed with Goldings and Fuggles hops. Full bodied with a bitter finish.

ANIMAL
SUGAR GLIDER ANTIPODEON GOLD 4.6%
A pale hoppy beer, with a balance of caramel and biscuit notes from Chateau Biscuit and Caragold malts, hopped up with Kohatu and Superdelic hops for tropical fruit, pine needles and ripe berry flavours.

CIDERS

TUTTS CLUMP
TRADITIONAL FARMHOUSE - GLUTEN FREE 6.0%
This award-winning medium/dry Real Cider is handmade from a variety of eating cooking and crab apples mainly from within West Berkshire.

TUTTS CLUMP
BERKSHIRE DIAMOND - GLUTEN FREE 4.5%
This medium Real Cider is handmade in the heart of the Royal County of Berkshire blended from a variety of fresh hand picked apples.

TUTTS CLUMP
RHUBARB - GLUTEN FREE 4.0%
This medium/sweet Real Cider is lovingly crafted in West Berkshire from a blend of apples before being infused with real rhubarb juice.

TUTTS CLUMP
DARK FRUIT - GLUTEN FREE 4.0%
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.