



BURY BEER FESTIVAL 2025 PROGRAMME

THE MET



**MARKET STREET
BURY, BL9 0BW**

FRI 7 & SAT 8 NOVEMBER

Please raise a glass to our sponsors...



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IAN WARBURTON

WELCOME TO BURY BEER FESTIVAL 2025

A warm welcome to
The Met for Bury Beer Festival 2025, our celebration of Bury's brilliant brewers.

Thanks to all the bars and breweries taking part this year. You'll find returning favourites Brewsmith, Brightside and Northern Monkey, plus Northern Whisper, Juggernaut Brew Co, Wakey Wakey and Brid's Cross back with us again.

We're also welcoming Pomona Island and Beartown for the first time in 2025, all bringing a range of beers for you to try. Most importantly, remember to cast your vote for your Beer of the Festival before you leave.

The Met bars will be serving a selection of drinks, including our gin and cider bar, wines, spirits, 0% beers and soft drinks.

This festival is all about celebrating independent brewers from Bury and beyond, and your support is invaluable. Thank you for being here and supporting The Met and the breweries today.

The Met is a charity and money raised helps fund our work to make Bury a better place to live and visit, with brilliant music, theatre

and creative opportunities for the community. Please consider becoming a member or making a donation. Visit themet.org.uk to learn more.

Don't forget to vote! Use the boxes to track the beers you've tried, and the voting slip to tell us your favourite: you could crown **Bury's Beer of the Year!**

BEARTOWN BREWERY

CASK

Hopslap (6.4%) Full-bodied IPA inspired by 18th-century India Pale Ales, blending tradition with a modern Beartown twist, full of character and depth.

Kodiak (4.0%) Simple, sessionable pale ale with a clean malt bill, subtle citrus from German hops, and a refreshingly bitter finish.

KEG

Inception (4.4%) Crushable Session IPA with fruity hop character and a delicate finish. Hop aboard the Beartown beer train for an exciting ride.

Nells Hells (5.2%) Crisp, refreshing German-style lager named after head brewer Graham Nelson. Carefully crafted for a clean, classic taste.

Smore's (5%) Honey malt, flaked oats and 8 malts create biscuity, chocolatey notes, with cacao nibs and vanilla for a sweet, marshmallow finish.

BRIGHTSIDE BREWING CO.

Black Forest Oat Stout (5%) Lush oat stout infused with Morello cherry and chocolate flavours from France. A decadent dessert in a glass, perfect as an after-dinner treat.

Gloaming Oat Stout (5%) Smooth, silky stout with espresso and roasted barley aromas. Biscuity malt flavour and gentle hop bitterness finish this rich, dark, comforting beer.

Odin Blonde Ale (3.8%) Fresh, light-bodied blonde ale brewed with Amarillo and Citra hops. Fruity and citrusy with a crisp, moderately bitter finish. A true crowd-pleaser.

Inn Crowd Dark Mild (4%) Richly coloured dark mild with roasted malt, dark crystal and barley. Creamy, smooth texture and gentle hops for a mellow, balanced pint.

Premium Bitter (5%) Mid-amber bitter with rich malt character

and a firm hop backbone. A take on the classic best bitter — bold, balanced and full-flavoured.

Folk Kveik Beer (4.6%) Brewed with Strata and Zappa hops, this Kveik beer has a dry, citrus character and a refreshing finish. Ancient yeast, modern style, super drinkable.

Brew'd West Coast IPA (5%) Punchy West Coast IPA bursting with citrus, pine and ripe fruit from Amarillo, Centennial and Simcoe hops. Clean and crisp with a lingering bitterness.

Helles Lager (4.8%) Made using classic European noble hops, this straw-coloured lager has mild bitterness, a clean taste, and delicate hop aromas and flavours.

BREWSMITH BEER

Five a Day IPA (6.0%) Pale gold IPA brewed with Ekuanot, Mosaic, Citra and Comet hops. Blueberry, tropical fruit and citrus flavours.

Oatmeal Stout (5.2%) Full-bodied richly textured stout with

coffee, liquorice, black-currant and citrus aromas. Balanced bitterness and a smooth finish.

Riwaka Ultra Pale (3.9%) Ultra-pale and perfect for session drinking. Refreshing notes of grapefruit, kumquat, lollipops and citrus for a crisp, easy pint.


Cashmere Session IPA (4.5%) Juicy and refreshing session IPA with citrus and watermelon flavours. Hopped with Centennial, Motueka and Cashmere.


Brewsmith APA (4.8%) Medium-bodied, hoppy and refreshing American Pale Ale with passion fruit, citrus and a touch of pine for a balanced, vibrant finish.

BRÍD'S CROSS BREWING

CASK


Dead Moon (4.3%) Smooth best bitter with a malty brown bread body, gentle burnt caramel sweetness and a subtle hoppy hit on the finish. Comforting and full-flavoured.

 **Ash & Elm** (4.5%)
Flagship American
Pale Ale with a light
biscuity malt base and resinous
pine and citrus flavours from
Chinook, Cascade & Simcoe hops.

 **Sharp Axe** (4.8%)
Modern American
porter brewed with
seven malts for depth and
body. Classic C hops add
pine, citrus and dank notes
for a rich, complex finish.

KEG
 **Under the Eildon
Tree** (5.5%) A West
Coast IPA with a
touch of caramel malt reminiscent
of old-school styles. Hops bring
grapefruit, orange and piney resin
for a bold, balanced finish.

JUGGERNAUT BREW CO.

 **The Abomination**
(10%) Imperial stout
with rich raspberry
and chocolate nib flavours. Deep,
decadent and full-bodied with a
velvety finish.

KEG
 **MunichBacher** (4%)
German-style lager
with a smooth
malt backbone and gentle noble
hop notes. Clean, crisp and
refreshingly easy-drinking.

 **The FaceWearer**
(4.2%) Citra Pale Ale
bursting with bright
citrus and tropical aromas. Light,
fruity and balanced for a smooth,
refreshing finish.

 **The Basilisk** (6%)
Blackberry sour with a
tangy, juicy
hit and deep berry flavour. Bold,
tart and irresistibly vibrant.

 **The Banshee** (6%)
Passionfruit sour
packed with tropical
flavour. Zesty, tangy and refresh-
ing with a smooth, fruity edge.

COCKTAILS
 **The Siren** (6.2%)
Pornstar Martini Beer
Cocktail.


 **The Leviathan** (6.2%)
Rum-based beer
cocktail with dark
molasses tones and subtle
spice. Smooth, warming and
dangerously drinkable.


MEADS (14%)
Blackberry, Passionfruit,
Juniper, & Traditional Honey
ALCOHOLIC SODAS (6%)
Cherryade, Blue Raspberry, Cherry
Cola, Iron Brew, & Green Apple

NORTHERN MONKEY

CASK
 **Dirty Harry** (4.5%)
Deep amber ale with a
malty backbone,
heavily hopped with Cascade.

 **Steady As She Goes**
(3.8%) Session IPA
with tropical fruits,
mango, and berries to the fore!
The perfect session ale.

KEG
 **Patience is a Virtue**
(5.2%) Pale DDH with
Sabro giving distinct
tangerine, coconut, tropical fruit,
and stone fruit flavours.

 **Frank The Tank**
(4.2%) Session NEIPA
boasting blueberry,
tropical fruits, and papaya.

 **Funky Monkey**
(5.5%) An American
IPA with a big and

bold hop profile, with subtle
grapefruit and orange flavours.

 **The Ratlin' Bog** (5%)
Full-bodied, creamy
Irish stout with roast
barley flavours to the fore.

NORTHERN WHISPER

KEG
 **Shake a Leg** (4.4%)
Rhubarb Custard IPA
pairing two classic
flavours of British childhood.
Smooth, sweet and tangy — a
nostalgic treat in a glass.

 **Tropical Gayle** (4.2%)
Juicy NEIPA bursting
with mango
and pineapple. Soft, hazy and
packed with tropical character
for a fresh, fruity finish.

 **Chinwag - IPA** (5.6%)
Classic IPA brought
into the 21st century
with a hop-forward twist. Big on
aroma, bold on flavour — hops,
hops and more hops.


 **Helles Lager** (4%)
Crisp and refreshing
Bavarian-style
lager with clean malt
character and gentle noble
hops. Simple, smooth and
beautifully drinkable.

 **Steady Eddie** (3.8%)
Light and sessionable
pale ale, heavily
hopped with Citra and Mosaic.
Easy-drinking, highly quaffable,
and perfectly balanced.


 **West Coast IPL**
(4.9%) A crisp, clean
lager base loaded
with West Coast hops. Bright
citrus, pine, and a dry, bitter
finish bring bold IPA character
with lager drinkability.

POMONA ISLAND BREW CO.


KEG
 **Factotum** (4%) Pale
Ale (New England-
style hazy pale).

 **John at the Bar**
(5.3%) Pale Ale (New
England-style
hazy pale).

 **Sie Trinkt in
Nachtklubs** (5.2%)
German Dry-Hopped
Pilsner (collab with Runaway
Brewery).

 **Papa Oom Mow
Mow** (6%) Papaya,
Pineapple and
Mango Sour.

BOTTLE POURS
 **Tamaki IV** (6%) Wild
Saison with plum and
oolong tea.


 **Ibuki X** (6.8%) Brettetd
IPA with yuzu and
Sorachi Ace.

 **Turiya &
Ramakrishna** (10%)
Barrel-Aged Barley
Wine with plum liqueur.




Money raised at this
festival helps The Met
(charity no 701879) to
provide music and
creative opportunities
to the people of Bury.
Pick up a brochure while
you're here to learn more
about what we do!


POMONA ISLAND BREW CO. CONT

 **Rubin & Cherise**
(10%) Barrel-Aged
Barley Wine
with triple sec.


WAKY WAKY BREW CO.


CASK
 **Brew Some Damage**
(4.2%) Pale Ale. A
collab with Kringer

& The Battlekat. Nectarine
and Wai-iti hops bring citrus,
pineapple, and peach to this
punchy pale.

 **Shepherd's Delight**
(4.1%) Red Session IPA.
A rich, smooth red ale
with caramel notes and big hits of
Galaxy, Citra, Mosaic, and Nelson
Sauvin hops.

 **Nightmare Before
Xmas** (4.3%) Pumpkin
Spice Porter. A velvety
porter brewed with cassia, ginger,
clove, nutmeg, and vanilla, aged
in oak for extra warmth and spice.

KEG
 **Pisolino** (4.1%)
Italian Pilsner. A crisp,
modern lager brewed
with Eraclea Pilsner malt and
Olicana hops for subtle biscuit,
honey, and floral notes.

 **Lucid Dream** (5%) UK
Pale. A smooth, easy-
drinking pale
bursting with citrus and stone
fruit, balanced by a light, dry
malt base.

GIN @ NOOK

We are showcasing a seductive
selection of locally sourced gins
and gin liqueurs from Manchester
Gin, Didsbury Gin, and a selection
of other hand-picked distilleries
from Nook on the ground floor.

CIDER BAR

BEARDED BREWERY
Moustache Mango (4.0%)
FARMYARD JIM
Farmyard Perry (4.5%)
HALLETS
Oak Aged (5.6%)

THISTLY CROSS
Strawberry (3.4%)
WILKINS
Farmhouse (6%)
COCKEYED CIDER
Chilli Ginger (4%)
PULP CIDER
Pina Colada (3.8%)
RED BANK
Pear & Elderflower (4%)

FESTIVAL FOOD

Food at Bury Beer Festival
will be served in Nook – our
ground floor bar and kitchen.
Enjoy loaded fries, burgers,
and tasty vegetarian options,
all served fresh throughout
the weekend.

Opening hours 1pm-9pm Friday
and Saturday.

BURGERS
Double smash burger ... £9.50
The low and slow £10.50
Halloumi burger £8.50
LOADED FRIES
Salt & pepper £9.50
Low and slow £9.50
Chicken & bacon ranch .. £9.50
Tikka masala £9.50

ABOUT THE MET



The Met is an award winning
venue noted nationally for its
specialist folk music programme.
It incorporates two performance
spaces, and a Recording Studio.

The Met is operated by Bury
Metropolitan Arts Association, a
company limited by guarantee
(No. 2370868) and a registered
charity (No. 701879) supported
by Arts Council England, GMCA,
and Bury Council.



VOTE!

It's the most important vote we can
think of right now; the right to be
crowned Bury's **Beer Of The Year!**

Fill out your favourite beer of
the festival in the box, tear this
slip off and drop it in one of the
voting boxes before you leave.



I think the
festival's
best beer
is...

