

**BIGGER & BETTER THAN EVER!**

# **HADDENHAM BEER FESTIVAL**



**JUNE 26TH TO 28TH  
2026**



**Haddenham Recreational Ground, CB6 3SR**

**Friday 26th | 17:30–23:30**

**Saturday 27th | 12:00–23:30**

**Sunday 28th | 12:00–18:00**

**Drinks / Food / Live Music / Family Fun**

**[www.haddenham.beer](http://www.haddenham.beer)**

# **Programme 2026**



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## Chairman's Address 2026

Welcome to the Haddenham Beer Festival 2026! It's great to be celebrating our 11<sup>th</sup> Anniversary this year and it's a pleasure to welcome everyone to the event once again. As a founding member of the first festival, I have seen the event go from strength to strength.

This year, I have focused on value for money, especially for families, with a range of free activities for all ages alongside some of the commercial ones. I'm particularly excited about the skatepark takeover and the graffiti workshop! We have worked hard to keep prices down and offer lower cost options to the inflatables and cheaper food items. Sunday is free to get in and there's still loads to do!

Haddenham Beer Festival is building on its reputation for excellent music and this year the mighty Thunder Hammer are our Saturday evening headline band. There is something which everyone will enjoy this weekend, from Fenland Booty to Waterbeach Brass Band and some great young talent from Witchford College! Keep your eyes out for a magical guest on Saturday and Sunday and a truly spectacular event on Saturday afternoon....

The festival would not happen without the hard work and enthusiasm of our amazing volunteers who give their time every year to put up fences and marquees, lift barrels, pull pints, flip burgers and take everything down again on Monday! From me and the entire committee - THANK YOU, you're all wonderful human beings!

Haddenham Beer Festival is a place to relax, have fun and spend time with friends and family. Haddenham is a great place to live and has a fantastic community, so it's a real privilege to be a part of this festival in a village I love!

Cheers!

Jim Collins

Chair of the Haddenham Beer Festival

# The Cask Ales

V – Vegan. GF – Gluten Free.

Style: **Pale, Golden, Amber, Dark, Hazy, Speciality**

## Baker's Dozen - Oakham

### 1. **Pinball Number Count - 4.2%**

Bright and hoppy, with liberal doses of Riwaka, Simcoe & Nelson Sauvin. Citrus, pine, and classic grapey Nelson on the nose.

### 2. **Sinc Stream - 4.0%**

A traditional English amber bitter. Brewed with all English malts and all English hops, balanced, aromatic and moreish.

### 3. **Straight Outta Ketton - 4.5%**

Plenty of oats for great mouthfeel and a trio of American hops; Nectaron, Citra and Sabro. Hoppy with a touch of bitterness.

## Brentford Brewery - Brentford

### 4. **Brentwood Gold - 4.2% GF.**

A rich, golden beer with a slight sweet malt character and heavily hopped with powerful fruity Cascade hops that come through at the end, providing a great finish.

### 5. **Marvellous Maple Mild - 3.7% GF.**

Popular with all who try it, this delicate dark brown mild has just a hint of maple syrup coming through in the finish.

## Buntingford Brewery - Buntingford

### 6. **Polar Star - 4.4%**

A heavily-hopped pale blonde ale with a truly refreshing citrus-hop kick and stellar finish.

## Burwell Brewery - Burwell

### 7. **Beer Fuggled - 4.0% GF.**

Rich gold colour. Grassy aroma from fuggles hops. Gentle malt, medium bodied and medium bitter finish. East of England cask bitter silver medal winner 2025.

### 8. **Burwell Sunshine - 5.0% V. GF.**

Golden colour. Initial citrus notes and a light malt with gentle bitterness

### 9. **Margret's Field - 4.0% V. GF.**

Plenty of oats for great mouthfeel and a trio of American hops; Nectaron, Citra and Sabro. Hoppy with a touch of bitterness

## Digfield - Barnwell

### 10. **ChiffChaff - 3.9%**

A complex array of malts and citrus hops. These hops have high bitterness with grapefruit and citrus notes making it a refreshing beer all year round.

## George's - Southend-On-Sea

### 11. **Waking Gold - 3.8% GF.**

Golden IPA full of fruit & citrus hop aroma & flavour provided by the Mosaic & Centennial American hops.

## Haddenham Special - Haddenham

### 12. **Highway to Haddenham - 4.3% V.**

Probably the greatest beer ever brewed (with a little help from our friends at Papworth Brewery)

## Hop Kettle Brewery - Brentford

### 13. **Cosmic Shake - 3.8%**

A velvety smooth mouthfeel from the lactose combined with delicious fresh tropical fruits on the palate. Think fresh fruit salad smothered with Jersey double cream

### 14. **Moon Walk - 4.6%**

Soft and juicy fruit aromas and flavours of tangerine, grapefruit, pineapple and stone fruits with a hint of coconut.

## Humpty Dumpty - Norwich

### 15. **Four Spot Chaser - 4.0%**

Pale amber crisp ale finished with a refreshing lemon & ginger tang

### 16. **Little Sharpie - 3.8%**

Best-selling golden session bitter – a delicate hop aroma leads to a light clean tasting pleasant finish.

### **17. Reedham Gold - 3.6%**

Very pale & hoppy session ale with US Cascade & Summit hops

### **Ivo Brewery - Cambridge**

#### **18. I've Had Worse - 3.8% V.**

A pale ale, light in colour and made with all New Zealand hops to give it a fruity lighter and less bitter taste

#### **19. No Vest at the Bar - 3.5% V.**

This is a low abv version of our New England IPA full of citrus aromas with a juicy creamy mouthfeel. Brewed to be hazy.

#### **20. 12 Years Unaided - 8.5% V.**

Based on our Porter recipe but pushing up the ABV and infusing it with toasted coconut and cacao nibs for all those Bounty lovers

#### **21. She Keeps It Nice - 4.5% V.**

A real fruit bomb with lashings of hop flavour throughout. Plenty of malt too gives this beer the depth to compensate for the hop overload.

### **Lord Conrad - Dry Drayton**

#### **22. Blonde - 4.0% V.**

Light American Hopped Session Blonde ale..

#### **23. Kaiju - 5.0% V.**

Hazy Tropical fruit IPA. Very crafty.

#### **24. Lateral Flow - 5.0% V.**

Soft Stone Fruit Hop Tones, Light Body

### **Milton Brewery - Waterbeach**

#### **25. Centaur - 4.0%**

Crisp session bitter. A Special to mark Milton's 3000th gyle. Half emperor, half horse

#### **26. Justinian - 3.9%**

Crisp pale bronze-coloured bitter. Attractive bitter orange flavours persist into a satisfying lasting finish.

#### **27. Minerva - 4.6%**

Golden ale. Brewed with US, NZ and British hops for a powerful hop punch and a satisfying bitterness

#### **28. Prometheus - 6.0%**

A true IPA. Strong, hoppy, bitter and delicious. A blend of five hops gives this pale ale a proper punch.

#### **29. Minotaur - 3.3%**

A rich dark mild with bags of character from the lavish use of chocolate malt.

### **Papworth - Earith**

#### **30. Fen Skater - 4.0% V.**

Refreshing fruity hoppiness that glides across the palate. Brewed with Pilsen malt and a combination of Nelson Sauvin and Mosaic hops providing fresh fruity flavours.

#### **31. Hop on a Punt - 4.4% V.**

Bursting with fresh hop flavours, this pale summer ale is a thirst quencher. Juicy fruit flavours yield a long-lasting aroma and finish.

#### **32. Karmaraderie - 4.5% V.**

A complex, fruity golden pale, with tropical notes from Karma, Cascade, Galaxy, Mosaic and Harlequin hops. Brewed for the 2026 International Women's Collaboration Brew Day.

#### **33. Papillon - 3.8% - 4.1% V.**

Refreshing lemon and grapefruit aromas and flavours dominate initially giving way to a lasting dry, bitter aftertaste.

#### **34. Whispering Grass - 3.8% V.**

The subtle character of Maris Otter malt is perfectly balanced with a strong and dry hop finish from First Gold hops.

#### **35. Whitfield Citra Bolt - 3.8% V.**

Refreshing lemon and grapefruit aromas and flavours dominate initially giving way to a lasting dry, bitter aftertaste.

### **Tatton Brewery - Knutsford**

#### **36. Lazy Haze - 3.7% GF.**

Light refreshing ale with subtle honey undertones brewed with Cheshire Honey.

### **Three Blind Mice - Little Downham**

#### **36. Double Trouble - 4.5% V.**

A New England pale ale hopped Mouteuka & Ekuanot. These hops delivering loads of lemon, lime, stone fruit and citrus

#### **38. Juice Rocket - 4.5% V.**

A juicy, hoppy session I.P.A using Mosaic, Citra & Columbus hops.

#### **39. Small Town Hero - 3.7% V.**

A nano NEIPA, expect all the body and hop punch of a regular NEIPA in a session strength ale. Expect passion fruit and mango, with a hint of Strata hop.

## Tydd Steam Brewery - Wisbech

### 40. **Barn Ale** - 3.9%

Refreshing pale session bitter, with a zesty bitterness and a lingering citrus finish.

## Wantsum Brewery - Kent

### 41. **Dynamo** - 4.3% **GF**.

Crisp refreshing golden ale with light fruity floral hops.

### 42. **Montgomery** - 4.0% **GF**.

Balanced American Pale ale with bold hop aroma and flavour.

## Xtreme Ales - Peterborough

### 43. **BlaX Forest** - 4.5%

An unfiltered rich creamy stout with a delightful black cherry and vanilla sweet flavour.

### 44. **Christopher ColumbuX** - 4.6%

A summer blonde with single hop Columbus bursting through, with flavours of citrus and black pepper.

### 45. **ViX** - 4.6%

A fruity IPA flavoured with homegrown rhubarb.

### 46. **Xanadu** - 4.6%

An easy drinking golden session ale, bittered with Chinook and has a light summer aroma from Willamette and Columbus.

# The Keg Beers

## Ivo Brewery - Wisbech

### 47. **Colne Colsch** - 5.0% **V**.

Kolsch Style lager in that it is fermented with ale yeast, but then finished by lagering. The best of both worlds: a light easy drinking pale that finishes crisp and clean.

## Lord Conrad - Dry Drayton

### 48. **Cambridge Lager** - 4.0% **V**.

Unfiltered hazy Lager.

## Papworth - Earith

### 49. **Culture Shock** - 4.2% **V**.

A craft lager brewed in the style of a Helles, with an underlying sweetness from Vienna malt and light spice finish from the Nobel hops.

### 50. **Galaxy Shock** - 4.2% **V**.

Another craft lager of the Helles style, dry hopped with Galaxy hops to provide hits of passionfruit and citrus

### 51. **Koura** - 5.7% **V**.

Golden, cloudy wheat beer with a delicate banana aroma. Well balanced bitterness with a zesty citrus finish.



# The Ciders

## Blue Barrel - Oakham

### **52. Cuckoo Returns - 5.5%**

A medium sweet Eastern Counties cider using local dessert fruit from Oakington and Coton Wildlife's orchard.

### **53. Double Dabbo - 5.5%**

A blend of Dabinett and Black Daninett cider apples creates a moorishly delicious West Country style cider with a gentle tannic twang

### **54. Paradise Perry - 5.0%**

Wild pears and a smattering of perry pears produce a sweet, zesty perry with hints of tropical fruit

### **55. Smokin Barrels - 5.0%**

Single malt whiskey casks give influence of caramel and vanilla oak in this distinctive charismatic cider.

## Spinney Abbey - Wicken

### **56. Blushing Nun - 4.0%**

Apple and Strawberry infused cider, a summer marvel.

### **57. Dirty Habit - 4.0%**

Sweet, easy drinking session cider.

### **58. Monk and Disorderly - 6.1%**

Clean and crisp, a very easy drinking cider, fit for all occasions, a real festival favourite.

### **59. Nice Pear - 5.0%**

An apple cider with a pear twist.

### **60. Prior Warning - 4.0%**

Notes of pineapple in this easy drinking cider.

### **61. Swinging Sisters - 4.0%**

An apple cider with a hint of grapefruit.

### **62. Virgin on the Ridiculous - 6.1%**

A more traditional dry cider. Punchy and provocative.

## Thirsty Farmer - Nottinghamshire

### **63. Blackcurrant - 4.0%**

Simple Blackcurrant flavoured sweet cider.

### **64. Cherries and Berries - 4.0%**

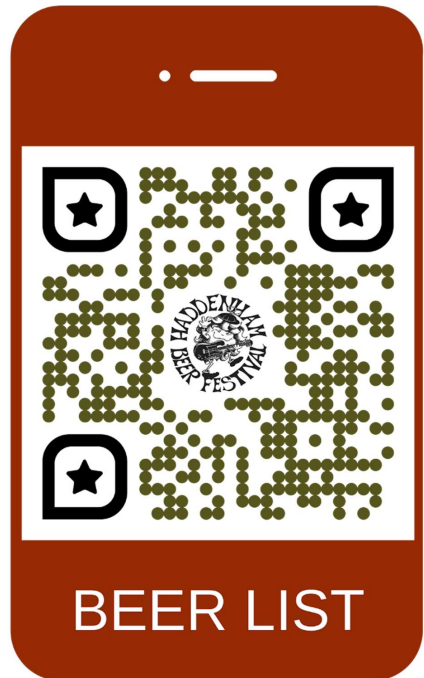
Easy drinking session cider flavoured with summer fruits.

### **65. Lemon and Lime - 4.0%**

A sharper sweet cider, refreshing and citrusy.

### **66. Mango - 4.0%**

An apple cider flavoured with tropical mango.





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# The Spirits

Note: All spirits served in 25ml measures and must be purchased with a mixer.

## Whitley Neill Gin

### **61. Apples and Red Berries Gin - 43%**

Notes of crisp red and green apple meet sweet, Scottish raspberry, black cherry and strawberry notes creating a gin that is packed with flavour.

### **62. Blood Orange Gin - 43%**

A handcrafted Gin of exceptional quality, that's bursting with the dynamic citrus flavour of Sicilian blood oranges in every drop, for a smooth, crisp taste of the Mediterranean sun.

### **63. Distiller's Cut Gin - 43%**

Pairing the iconic baobab tree logo alongside the Union flag, a toast to Britain past present and future.

### **64. Pineapple Gin - 43%**

Aroma Tropical fruit and zesty citrus with notes of freshly cut pineapple, lemon and earthiness. Palate Juniper and a little pepper lead into a crescendo of tropical pineapple and smooth citrus. Finish Rich notes of citrus continue alongside tropical fruit and a hint of spice.

### **65. Pink Grapefruit Gin - 43%**

On the palate, sweet citrusy notes give way to a balanced grapefruit burst. Exceptional quality with a smooth, citrus taste of the mediterranean sun.

### **66. Raspberry Gin - 43%**

An initial and distinct juniper, coriander and liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries.

### **67. Rhubarb & Ginger Gin - 43%**

The essence of rhubarb adds a tart crisp edge to a smooth English gin base whilst the ginger extract warms the palate for a full-bodied finish.



## Absolut Vodka

### **68. Blue- 40%**

Distilled in the small Swedish village of Ahus to exacting standards, this uncompromising, traditional vodka is a deserving winner of its many awards.

### **69. Vanilla - 38%**

Add a luxurious twist to a classic drink. Infused with a touch of warm vanilla, its creamy bourbonesque character provides notes of toffee and caramel.

## Bacardi Rum

### **70. Carta Blanca - 43%**

Aged in American white oak barrels and shaped through a secret blend of charcoal for a distinctive smoothness

# The Cocktails

## **Haddenham Hinty Minty**

A sultry summer's day on the allotment, in a glass. Made with smooth rum and mint, this alluring and refreshing cocktail is perfect for a hot afternoon.

## **9 Acre Nudes**

A reclusive combination of rum, coconut and delectable passion fruit. This cocktail will bewitch you with the promise of a more exotic experience.

## **Sex on the Rec**

A deliciously playful vodka Cocktail. Vibrant and bold (let's face it, you'd have to be) where passion fruit collides with vanilla in a tastefully explicit encounter.

## **Pimm's & Lemonade**

### **Sold by the Jug**

Fruity and refreshing, the traditional English summer punch. First produced by James Pimm in 1873, this beverage can rightly claim to be the crown jewel of the English Garden Party.

# The Wine List

A small selection of wines, Sold by the glass in 125ml or 250ml measures

House Red  
Cotes du Rhone

House Rose  
It's Pink Innit!

House White.  
Sauvignon Blanc

Prosecco  
Sold by the bottle

Nosecco  
Sold by the bottle

A selection of soft drinks and bar snacks are available for cash purchase as well as a range of Low or Zero Alcohol beers.



A special thanks to Histon Beer Festival for all their help this year! The UK's ONLY 7 day beer festival will be held at the Red Lion Pub between 6<sup>th</sup> -12<sup>th</sup> September!

Additional thanks for supplies and waste management



# Raising Funds for Local Causes

Over the last 10 years, Haddenham Beer Festival has raised more than £100,000 for local charities, clubs and good causes – something of which our whole community can feel incredibly proud!

While we are supporting a number of fantastic local causes again this year, we're delighted to announce that our main beneficiary will be Robert Arkenstall Primary School ❤️



Money raised during the festival will help fund new play equipment for the school, creating a better space for local children to play, build confidence, develop friendships and, of course, burn off some of that endless energy 🥰

You can support Robert Arkenstall Primary School directly by visiting our new alcohol-free Mocktail Bar at the festival, run by the brilliant FORAS – Friends of Robert Arkenstall School 🍹. You'll also spot collection boxes around the site, so please feel free to pop in a few extra pounds or tokens if you can.



Many of us either went to Robert Arkenstall ourselves, have children there now, or have spent years standing at those school gates waiting for our little cherubs 😊❤️, so whether you come for the drinks, the food, the music or just the atmosphere of a great community weekend, don't forget to grab a mocktail and help support a fantastic local cause 🍹🍹

We aim to help as many local causes as possible with the proceeds of each festival. If you run or support a local club, society, please let us know! If we can't help this year, we can add you to next years event. We also provide a space for local organisations to fundraise themselves and many of the stalls you see at the festival are raising money to make their clubs and societies better for the local community. If you kick a football, knock over a coconut or play a raffle, you are helping Haddenham!





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# Music and Entertainment!

## Friday 26<sup>th</sup> June

18:45 - 20:00 Max Headroom

20:30 - 23:00 The Ultra Sounds

## Saturday 27<sup>th</sup> June

12:00 - 12:30 Rosewood Dance Academy

12:30 - 13:30 Waterbeach Brass

14:00 - 15:00 David Picarra

15:30 - 16:30 Hot Fat

17:00 - 18:00 Who's Better

18:30 - 20:00 Mix Tape

20:30 - 23:00 THUNDER HAMMER!

## Sunday 28<sup>th</sup> June

12:30 - 13:30 Witchford Village College Bands

14:00 - 15:00 RJ Archer & The Painful Memories

15:30 - 16:30 Fenland Booty

16:45 - 17:45 Oli Bruce



Crowd entertainment including FightKlub and a wandering magician will be around the site on Saturday and Sunday. Plus, there will be a VERY SPECIAL event and a VERY SPECIAL occasion being celebrated on Saturday.....!

Miraiker and her World of Puppets will be with us on Sunday organising games for everyone, providing kids entertainment and hosting Mr Punch, the lovely Judy, a Crocodile and some sausages. That's the way to do it!



# Barcham

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# Foody Festival

## Friday 26<sup>th</sup> June

**HBF Barbeque Extravaganza - Featuring Sausages and Burgers from Harnwells!**

**Papas Locas Loaded Fries**

**All Dough Pizza**



## Saturday 27<sup>th</sup> June

**Papas Locas Loaded Fries**

**All Dough Pizza**

**HBF Barbeque Extravaganza**

**Banjaraa - Indian**

**Kerief - South Africa meets Jamaica!**

**Ely District Scouts - Filled Jacket Potatoes**

**Verrecchia Ice creams**



## Sunday 28<sup>th</sup> June

**Papas Locas Loaded Fries**

**Wrapunzel - Sunday Roast in a Yorkshire Pudding!**

**All Dough Pizza**

**Banjaraa - Indian**

**HBF Barbeque Extravaganza**

**Verrecchia Ice creams**



## All Weekend

**There will be a wide selection of crisps and nuts behind the bar and Emma's Baps will also be available to titillate your tastebuds! From a little nibble to a hearty meal, we've got you covered!**

# Masters

***Masters are proud to sponsor the 2026 Haddenham Beer Festival***

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***Our journey began with a simple mission: to provide reliable, customer-focused logistics solutions that businesses can depend on.***

***From our early days to becoming a trusted name in palletised distribution and warehousing, our commitment to excellence has never wavered.***

***Every pallet we move and every storage solution we provide is handled with the same level of care and attention that has defined us from the start.***

***As we look to the future, we remain focused on growth, innovation, and maintaining the high standards that have made Masters a trusted logistics partner.***

***Our story is one of progress, and we're just getting started!!***

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