



#FYNEFEST24 - ORIGINS BAR

Brewery	Beer	ABV	Style	Description	Vegan	GF	Format
Fyne Ales	Jarl	3.8	Citra Session Blonde	Packed full of balanced, vibrant grapefruit and delicate lemon flavours with a subtly grassy, refreshing finish.			Cask
Origins Brewing	Portair	5.5	Blended Porter	A blended porter consisting of a porter fermented with the Fyne house culture, rum BA clean fermented imperial stout and Origins house culture. Aim to recreate traditional vatted porter. Aromas of chocolate and red fruits. Rich and present acidity pairing with red fruits, chocolate and coffee. Lasting oak tannins, fruity acidity and rich chocolate notes on the finish	Vegan		Cask
Origins Brewing	Östa	5.1	Brettet Scottish Pale	Brewed with the Fyne Ales Taproom Team. Drawing inspiration from historical brewing techniques, recipes and methods. Made with British heritage malt and UK grown goldings hops. Fermented with the Fyne Ales house culture and a brettanomyces isolate. Light malt body with vibrant citrus notes and an earthy farmyard brettanomyces finish.	Vegan		Keg
Fyne Ales	Fyne Helles	4.5	Helles	Fyne Helles is clean, crisp perfection, with a delicate malt sweetness and a balanced hop character. So light and refreshing that you'll definitely want more than one pint.	Vegan		Keg
Origins Brewing	Siris	4	Kriek	A blend of sherry barrel aged golden wild ales and Danish Stevns Cherry juice. The Stevns cherry juice was fermented with our house mixed culture prior to blending. The blend was allowed to rest and the flavours marry together over a period of three months. Rich cherry aromas, acidic deep cherry body, herbaceous hop and light tanin finish	Vegan		Keg
Origins Brewing	Nàdar Bramble	6.5	Spontaneously Fermented Wild Ale w/ Raspberry, Blackberry and Blackcurrant	Spontaneously Fermented Wild Ale w/ Raspberry, Blackberry and Blackcurrant. Juicy red fruits, vibrant acidity with a gentle oak finish.	Vegan		Keg



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Origins Brewing	Nàdar Gooseberry	5.8	Spontaneously Fermented Wild Ale w/ Scottish Gooseberries	A blend of spontaneously fermented golden wild ales aged on Scottish Gooseberries for 2 months. Earthy and floral gooseberry notes align with a tart Brettanomyces led funky finish.	Vegan		Keg
Origins Brewing	Dubh Siris	5	Dark Kriek	A blend of mixed fermentation blended porter and Danish Stevns cherry juice. The Stevns Cherry juice was fermented with our house mixed culture prior to blending. The blend was allowed to rest and the flavours marry over a period of three months. Rich dark chocolate aroma, deep decadent cherry notes with woody tart finish.	Vegan		Keg
Origins Brewing	Stòr	7.5	Biere De Garde	Biere de garde historical strong saison, fermented with a Belgian yeast strain and then aged for a further 2 months with the Origins house mixed culture. Farmyard Brettanomyces led aroma with hints of dried fruits. Rich dried raisin and prune notes, hints of Belgian yeast like bubblegum finishing with funky fruit notes and light acidity.	Vegan		Keg
Origins Brewing	90 Schilling	7.2	Wild Fermented Scottish Wee Heavy	Malt forward with complex rich fruity acidity and dark fruit aroma, finishing with an earthy, vinous Brettanomyces character.	Vegan		Keg
Origins Brewing	Dòideag	3	Seaweed Gose	Seaside led aromas with light funk, bright fresh acidity, floral citrus notes with big salty umami flavours from the salt/seaweed. Tart salty finish.	Vegan		Keg
Origins Brewing	Beag Jester	3.8	Table Beer	A light, lower abv wild beer fermented with Origins house mixed culture. Generously late hopped with Jester. Perfect for pairing with food. Dank grapefruit aroma, prevalent pink grapefruit body with matching acidity, lasting citrus finish.	Vegan		Keg



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Origins Brewing x Linn Cidery	Breac	6.2	Graf - Cider/Beer Hybrid	A collaboration between Origins and Linn Cidery. A blend of barrel fermented and aged wild beers. The blend was then aged on apple pomace from Linn for a further 2 months. Crisp apple, fruity body, apple tannins with a moderate acidity and lasting apple finish.	Vegan		Keg
Campervan	Dry Hopped Golden Sour	5.8	Dry Hopped Golden Sour	Mixed fermentation golden sour, barrel aged for 2 years and finished with a dry hop of Citra and Idaho-7. Tropical fruits, spiced orange & vanilla. Moderately sour and refreshing dry finish.	Vegan		Keg
Epochal	Stock Lager	5.5	Bretted lager	Brewed with Heidelberg Pils malt, hopped with Hüll Melon and fermented in oak with Brettanomyces	Vegan		Keg
Burning Sky	Burning Sky Petite Peche	3.5	Peach Saison	A special edition of our barrel aged Petite. This rustic beer has been rested on second wash peaches for a light, refreshing and slightly tart fruit beer.	Vegan		Keg
Kernel	Foeder Beer Mosaic	5.4	Belgian Style Pale	Expect a lovely complex yeast character, with a slight bitter fruitiness from the hops, all rounded out with a touch of acidity from our house culture. This batch is hopped with juicy Mosaic, inflecting a hefty dose of ripe orange flavour into the beer.			Keg
Balance Brewing & Blending	Jam	6.5	Wild Ale with Damsons	Jam is a blend of mixed culture, barrel fermented wild ale aged for four months on whole British damsons. The base beer is clean with complex yeast character and fruity funk which has developed during contact with the fruit.	Vegan		Keg
Left Handed Giant	Blender Mysterium	5.4	Wild Ale	Wild ale fermented with native yeast from chardonnay and pinot noir juice			Keg
Ross on Wye	Raison d'Etre	8.4	Cider	Bittersweet cider aged in Irish whisky casks	Vegan	GF	Keg



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Ross on Wye	Thorn Perry	5.5	Cider	An acid bomb! Light, sharp and bursting with fruit	Vegan	GF	Keg
Ross on Wye	Dabinett	7.4	Cider	Cinnamon, orange pith, black tea tannins	Vegan	GF	Keg