Ordering your beer

Please order all drinks at the bar: there is no table service. Drinks are severed in PINT measures. A British pint is 568ml or 20 imperial ounces (around 20% larger than the US pint). You can also order a HALF (284ml). The beer is served at ‘cellar temperature’, around 10 to 13°C / 50 to 55°F. This maybe unusual to some of our guests, but it allows you to taste more of what the brewer intended you to taste. At this temperature, it is much harder for the brewer to hide poor-quality ingredients. Don’t knock ‘warm’ beer until you’ve tasted it!

British beer styles

Bitter: the signature English beer style. As the name suggests, more assertive hop flavour than in most mainstream international beers – yet bitter is not meant to be very bitter, but nicely balanced and an easily acquired taste, often at fairly low strength for everyday drinking. Usually amber or copper coloured.

Best bitter: a slightly stronger bitter.

Mild: once the usual alternative to bitter, with a sweeter and maltier taste, now a niche product, but with devoted fans. Usually (though not always!) low in alcohol for session drinking. There are two varieties, dark mild and light mild. Dark mild is dark; light mild isn’t.

Pale ale: famously associated with the great breweries of Burton-on-Trent and other northern brewing towns of the nineteenth century. Though the name ‘bitter’ came later, pale ale is now often reckoned a subspecies of bitter, made using only pale malts, which gives it a light straw colour and often a fairly dry flavour.

India pale ale: now known worldwide as an assertively flavourful style, strong in alcohol and hop bitterness. Sadly, too often international beer fans enthusiastically order a product described as ‘IPA’ in the land of its origin, and are astonished to be served a pint of weak session beer closely resembling dishwater, the result of long-term historical neglect. Yet the fightback is at hand! Our IPA is real IPA.

Porter: descended from the traditional matured brown beer of the London area, nicknamed ‘porter’s beer’ around 1720 for its popularity with the loaders and deliverymen of London’s streets and waterfront. Modern porter is usually black and full-bodied, sometimes sweet, sometimes with more hop bitterness or a roast-malt note.
HSTM BEERS

Atomic Brewery Nautilus (3.6%, dark mild)
Commemorates the world's first nuclear-powered submarine

Joule's Brewery Pale Ale (4.1%, bitter)
A revival of a brew made famous by the Joule brewery of Staffordshire. The founder's brother was also a brewer, in Salford, where his grandson, James Prescott Joule, experimented in the brewhouse cellar towards his famed results in thermodynamics

Lymestone Brewery Ein Stein (5.0%, pale ale)
A stein being a German beer mug, this brew combines English malt and German hops, in memory of a great internationalist

Northern Brewery Cosmic (6.0%, India pale ale)
A universal experience

Salopian Brewery Darwin's Origin (4.3%, best bitter)
Shrewsbury-based Salopian commemorate the town's most famous son, Charles Darwin. Though chiefly legendary as a geologist, Darwin is also remembered by some specialists for interesting amateur contributions to pre-epigenetic biology.

LOCAL(ish) BEERS

All Gates Brewery, Wigan Gin Pit (4.3%)
A speciality saffron-coloured ale, brewed with 1kg of real juniper berries

Beartown Brewery, Congleton Wojtek (5.6%)
Will leave you blearly standing. See more of the Wojtek story here >

BeerGeek Brewery, Aston White (4.5%, hoppy pale ale)

BeerGeek Unique (3.8%, session bitter)

Brightside Brewery, Radcliffe Manchester Skyline (4.6%, golden ale)

Irwell Brewery, Ramsbottom Mad Dogs and Englishmen (5.5%, India pale ale)

Irwell Steam Plate (4.3%, best bitter)

Irwell Tin Plate (3.6%, dark mild)

NOTE: these beers will be on rotation during the week!

Traditional Cider

No beer festival in the UK would be complete without some cider (hard cider for our North American friends). Made only from apples and fermented without additives, these are very tasty products.

HOWEVER, be warned: these drinks are over 7% abv (twice session beer strength) and come in 20oz (568ml) measures. You could (or rather, probably should) ask for a HALF (10oz or 284ml) otherwise you might feel like you've been hit by the whole apple cart in the morning!

Newton's Apple (8.4%). A beer to gravitate towards.

Alan Turing's Old Computable (7.2%). We think it's a shame that the apple is always associated with Turing's death: the fact is that Turing happened to like apples, and would eat one each night before going to bed. Not that he was much of a cider drinker, but then, neither was Newton...

SPECIAL COMMISSION

Tispy Angel Brewery 'Roy Porter'
5.2% abv
Brewed in Warrington

Tipsy Angel Brewery Porter/dark stout (19th Century Recipe)

Roy Sydney Porter (31 December 1946–3 March 2002) was a British historian noted for his prolific work on the history of medicine. Apart from editorship of History of Science, Porter was joint editor of the Wellcome Series in the History of Medicine and acted as consultant to numerous publishers. His monographs include The Making of Geology ('77); English Society in the 19th Century ('82); London: A Social History ('94); Mind Forg’d Manacles: Madness and Psychiatry in England from the Restoration to Regency ('87); The Greatest Benefit to Mankind: A Medical History of Humanity ('97); Enlightenment: Britain and the Creation of the Modern World ('00); and Madness: A Brief History ('02).

HSTMFringe Events @ Jabez Clegg

Monday 22nd July • The Noisy Frame (Folk Band)
Tuesday 23rd July • XS Malarky (Comedy Night: Doors 7pm)
Wednesday 24th July • Bright Club (Stand-up: Doors 9pm)
Thursday 25th July • Dave Haslam (Doors 8:30pm)
Friday 26th July • Email Special (Jazz Band)

For more information, please ask at the bar

Merlin Brewery 'Elixir of Life'
4.0% Abv
Brewed in Alsager (South Cheshire)

Pale Ale
(www.merlinbrewing.co.uk)

History of Jabez Clegg

Originally built in the 1890s as the Holy Name Church Hall, it takes its name from the eponymous hero of The Manchester Man, Isabella Banks's classic nineteenth-century novel of industrial progress.

Website: www.jabezclegg.co.uk