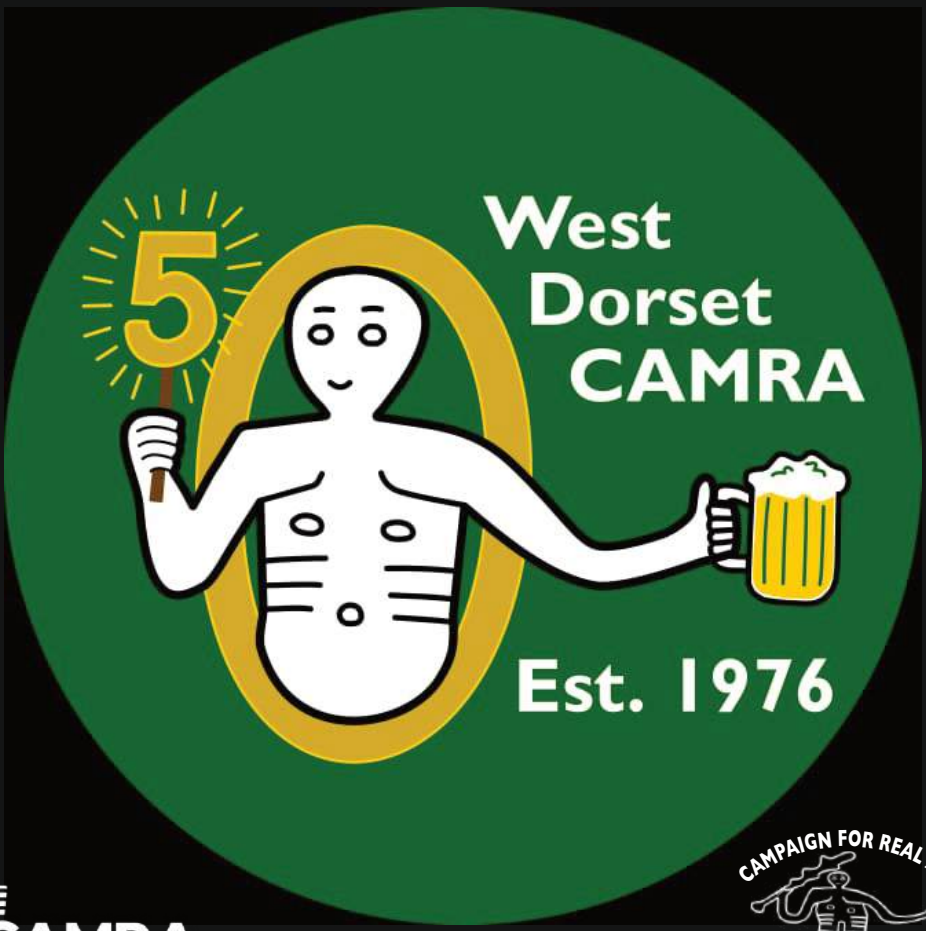
Weymouth Octoberfest 2026

Real Ale & Cider Festival



CAMRA

CAMPAIGN FOR REAL ALE
WEST DORSET BRANCH

The Ocean Room, Weymouth Pavilion

Organised by West Dorset Campaign for Real Ale

Guest Bar by Copper Street Brewery

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Exeter Brewery

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A Warm Welcome to Weymouth Octoberfest 2026

On behalf of the West Dorset branch of the Campaign for Real Ale (CAMRA), the Octoberfest committee would like to extend the hand of friendship and welcome to you all.

Since starting the festival in 2005 in Brewers Quay, Weymouth, a lot has changed, including fresh faces on the committee, but also the state of play within the UK brewing industry. Weymouth Octoberfest was originally run by the Society of Independent Brewers (SIBA, South West), and for several years, as a branch of CAMRA, we carried on that tradition of South West SIBA brewers before branching out into various regions of the UK, with East Anglia being an example of last year's festival.

Now, in West Dorset's 50th celebratory year, it is time to return to the grass-roots of the festival. We plan to do this over two years: this year's theme being Cornwall, Devon and Dorset, and next year's will be Somerset, Wiltshire, Bristol and Dorset.

Many of the original Octoberfest breweries have either closed due to economic pressures, morphed into another business or, sadly, their owners/key members have passed away. However, new breweries and cider makers have carried on the traditions of Real Ale and Cider. Hopefully, there will be beers and ciders you recognise, as well as some new ones.

For the third year running, Dorchester brewery Copper Street are our main sponsor and are running a small bar with some real cask treats. Exciting times lie ahead, as it will not be long before brewing commences at the new location of 1799, Dorchester, which aims to be a multifunctional venue! We would like to extend our thanks to Alistair and Tina Burrell for their continued support.

Entertainment this year sees 'The Big Octoberfest Pub Quiz', where, for a mere £2, you get the chance to participate in the biggest pub quiz ever in Weymouth. Question topics range from Beer, Pubs and General Knowledge, with half the takings as prize money and the other half going to the People First Dorset charity. Saturday night gives you a chance to chill with the cool, upbeat sounds of Dr Jazz.

Hot pasties and snacks from the Pavilion bar complement the range of 65+ cask ales and traditional ciders. Anyone with a student ID card can claim a free pint at the CAMRA stand over the festival, alongside those with a Blue Light Card on Saturday night. Please remember to vote for your favourite beer or cider on the feedback form and, importantly, let us know what you think of the festival and make suggestions going forward.

Please remember that all members of CAMRA staff are volunteers and have given up their free time to make this event happen, so please respect them accordingly, and a huge thank you to them.

See you at the bar.

Rich Gabe, Octoberfest Bar Manager

Adrian Carey, Festival Chairman

West Dorset Octoberfest Committee 2026 (left to right) Kylie Stroud, James Bennett, Adrian Carey (Festival Chair), Bruce Mead (W.D CAMRA Chair) Alex Bardswell and Rich Gabe. Photo Credit. Simon House.

Beer List

#	BREWERY	BEER	STYLE	ABV	COUNTY
CS1	1799 (Copper Street)	I	Best Bitter	4.2%	Dorset
	An experimental batch with a good bitterness and sweeter end flourish.				
CS2	1799 (Copper Street)	II	Golden ale	4.3%	Dorset
	An experimental batch with a full well rounded flavour with a twist.				
CS3	1799 (Copper Street)	III	Pale	4.1%	Dorset
	An experimental batch of a hoppy pale nelson hops and peachy finish.				
CS4	1799 (Copper Street)	IV	Amber Bitter	4.2%	Dorset
	An experimental clean slightly malty amber bitter.				
CS5	1799 (Copper Street)	V	Vanilla Stout	4.5%	Dorset
	An experimental twist on a traditional recipe.				
CS6	1799 (Copper Street)	VI	Session Ale	3.8%	Dorset
	An experimental clean crisp session bitter.				

All tasting notes taken from the Campaign for Real Ale brewery database or brewery websites.

U = Unfined GF = Gluten Free

#	BREWERY	BEER		STYLE	ABV	COUNTY
1	**Apex**	**Laguna Drift**	U GF	**West Coast Pale**	**4.5%**	**Dorset**
	Textbook West Coast IPA with piney bitterness, caramel malt and fruity lift. Hazy, balanced and full of old school character.					
2	**Atlantic**	**Owr**		**Gold**	**3.4%**	**Cornwall**
	Deep golden ale, well bodied with Vienna, Cara and Rye malts combined with Sovereign hops.					
3	**Barking Cat**	**Catacombs**		**Session Stout**	**3.4%**	**Dorset**
	Brewed with oats and nine different grains to create a rich, creamy mouthfeel with distinct chocolate and coffee notes.					
4	**Barum**	**Breakfast**		**Copper**	**5.0%**	**Devon**
	Copper in colour with a floral malty palate leading to a sweet finish.					
5	**Barum**	**Original**		**Bitter**	**4.4%**	**Devon**
	This tawny is smooth in the mouth with light body. A malty fruit nose lingers into a hoppy fruity taste with short lived bitter finish.					
6	**Beer Engine**	**Rail Ale**		**Bitter**	**3.8%**	**Devon**
	An English session pale ale. Fragrant and hoppy from the Beer Engine brew pub in Newton St Cyres, Devon.					
7	**Beer Engine**	**Sleeper Heavy**		**Bitter**	**5.4%**	**Devon**
	Dark brown with a red tinge. Sweet malts predominates, balanced by earthy hops and fruit in taste. A bitter-sweet finish.					
8	**Big Dig**	**Duropolis Rising**		**NEIPA**	**4.0%**	**Dorset**
	A bold 'New England IPA', hazy from the wheat and oats added during the mash. Amarillo, Citra, Mosaic and Nectaron are added throughout the brewing.					
9	**Blue Anchor**	**Middle**		**Bitter**	**5.0%**	**Cornwall**
	A smooth, reddish, malty ale with light hop finish. Notes of heavy grain and aromas of sweet dates and stone fruits.					
10	**Branscombe**	**Normans Olde Ruby**		**Old Ale**	**7.3%**	**Devon**
	A proper 'Old Style' ale. Aromas of sweet orange fruits with smooth malty, slightly bitter flavours.					
11	**Bridge Town**	**Shark Island**		**Stout**	**4.5%**	**Devon**
	A smooth black stout dominated by malt and roast throughout with a slight smokiness. Subtle hints of fruit, liquorice and chocolate bitterness.					
12	**Cerne Abbas**	**Gurt Coconuts Rum Stout**		**Stout**	**6.7%**	**Dorset**
	Multi award-winning speciality stout. Sweet rich aromas and flavours of coconut throughout the tasting experience. Smooth and velvety, a beer to savour.					

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#	BREWERY	BEER		STYLE	ABV	COUNTY
13	**Copper Head**	**Fresh Cream**		**Bitter**	**4.3%**	**Devon**
	Golden in colour with a malty biscuit nose. Cereal grain flavours with a soft biscuit malt finish					
14	**Country Life**	**Old Appledore**		**Bitter**	**3.7%**	**Devon**
	Chestnut coloured classic English standard bitter. Real depth of flavour and character with lingering hoppy aftertones.					
15	**DBC**	**Chesil**		**Pilsner**	**4.1%**	**Dorset**
	A crisp light Pilsner finished with Polish Lubelski hops to create a distinctive lavender and magnolia aroma.					
16	**Driftwood**	**Sea Shanty**	**GF**	**Pale**	**4.0%**	**Cornwall**
	Golden, refreshing pale ale. Light and crisp with tropical and fruity characters.					
17	**Driftwood**	**Stippy Stappy**	**GF**	**English IPA**	**5.5%**	**Cornwall**
	A modern take on an English IPA, well bittered with layers of hedgerow fruit.					
18	**Dynamite Valley**	**Ambrys**		**Amber**	**4.3%**	**Cornwall**
	Amber Cornish bitter with Azacca, Cascade and Simcoe hops giving a fruity full-bodied fragrant bitter with dry hopping from Goldings and Galena.					
19	**Dynamite Valley**	**Gold Rush**		**Gold**	**4.0%**	**Cornwall**
	A refreshing golden ale. Aromas and taste of soft biscuit malt, stone fruits, subtle citrus with hints of lemongrass and lingering bitterness on the finish.					
20	**Eight Arch**	**Pendulum Strata**	**U**	**Pale**	**4.8%**	**Dorset**
	An American pale ale single-hopped with Strata. Super soft and hazy with over-ripe fruit aromas and juicy characteristics					
21	**Exeter**	**Avocet**		**Straw**	**3.9%**	**Devon**
	Devon's organic ale. Light straw in colour with light hoppy and toffee aroma. Mild fruit, vanilla and a light citrus taste.					
22	**Exeter**	**EX4**		**IPA**	**4.8%**	**Devon**
	A crisp IPA with medium body. Citrus and Cascade hops bring grapefruit, pine and tangerine flavours balanced by a clean malt finish.					
23	**Gyle59**	**Flower Power**	**U**	**Pale**	**4.3%**	**Dorset**
	Tropical fruit salad aromas with a strong lemony flavour in this hazy modern style pale ale.					
24	**Hanlons**	**Yellow Hammer**		**Gold**	**4.2%**	**Devon**
	A golden ale with refreshing flavour. Aromatic with pineapple and banana fruitiness with a delicate dry hopping of First Gold.					
25	**Hattie Brown's**	**New Moon Porter**		**Porter**	**5.3%**	**Dorset**
	New Moon Porter is big on flavour with undertones of caramel and coffee, enjoying a long sweet finish.					
26	**Holsworthy**	**Dave The Dog**		**Brown Ale**	**4.2%**	**Devon**
	Dave is a regular at the brewery bar and Dog is the nickname for Newcastle Brown Ale. A classic tribute to this iconic beer, malty with a good helping of hops.					

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CAMRA

#	BREWERY	BEER	STYLE	ABV	COUNTY
27	**Holsworthy**	**Tamar Black**	**Stout**	**4.8%**	**Devon**
	A rich, dark, deep roasted stout. Roast barley and English Golding hops are balanced with just the right amount of sweetness.				
28	**Lyme Regis**	**Black Ven**	**Porter**	**5.0%**	**Dorset**
	SIBA South West award-winning London-style porter, dark brown with pronounced depth of flavour.				
29	**Mine**	**In Vein** U	**Oatmeal Stout**	**4.6%**	**Cornwall**
	In Vein nods to the tin mining industry in the brewery's area of Consols, St.Ives. Rich, creamy with coffee notes and a touch of liquorice.				
30	**Padstow**	**IPA** GF	**IPA**	**4.8%**	**Cornwall**
	Combining floor-malted Maris Otter barley with English and US hop varieties to make this multi award-winning IPA fantastically drinkable.				
31	**Palmers**	**Old Tractor**	**Dark Ale**	**4.4%**	**Dorset**
	The latest seasonal beer from Palmers, a rich dark ale brewed with 100% British ingredients to support our farmers.				
32	**Penzance**	**Lamorna**	**Pale**	**5.5%**	**Cornwall**
	A New World IPA. Lemon and citrus palate turning more bitter on the finish, complemented by a sherbet sweetness and malty juicy backbone.				
33	**Penzance**	**Mild**	**Mild**	**3.6%**	**Cornwall**
	The 2025 CAMRA Champion Beer of Britain. A ruby-brown mild with stone fruit aroma. Light roast coffee and grainy malts dominate the palate with chocolate, toffee, blackcurrant, raisin and prune notes.				
34	**Piddle**	**Portland Bill**	**UK IPA**	**4.4%**	**Dorset**
	An English IPA brewed with 100% English hops. Golden and fruit-forward brewed with UK-grown Chinook and Bramling Cross hops with rounding from Maris Otter and Crystal malts.				
35	**Riviera**	**Devonian**	**Bitter**	**4.1%**	**Devon**
	Easy-drinking amber coloured ale with bitterness from First Gold and Target hops with a floral finish from Styrian Goldings and Cascade.				
36	**Riviera**	**Gold**	**Gold**	**4.2%**	**Devon**
	Deep golden in colour with subtle bitterness from First Gold and Styrian Goldings with citrus fruit flavours from Cascade and Chinook hops.				
37	**Salcombe**	**Island Street Porter**	**Porter**	**5.9%**	**Devon**
	Velvety and delicately bitter with a hint of sweetness. Eight different malts combine to suggest dark chocolate, coffee and black cherry with black forest gateau aromas.				
38	**Skinners**	**Dreckly**	**Red**	**4.5%**	**Cornwall**
	Red Ale/Best Bitter in style. Barbe Rouge giving a subtle floral lift with red berry notes, malty with an easy-drinking finish.				
39	**South Hams**	**Wild Blonde**	**Blonde**	**4.4%**	**Devon**
	Fruity hops dominate the subtle notes of roast, malt and caramel which follow in the initial taste with hints of sweet and bitter fruit in the aftertaste.				

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#	BREWERY	BEER		STYLE	ABV	COUNTY
40	**St. Austell**	**Admiral's Ale**		**Bitter**	**5.0%**	**Cornwall**
	Brewed again to celebrate the brewery's 175th anniversary. Containing Celia and Cascade hops to give floral, pine and berry notes to give bold flavour.					
41	**Summerskills**	**Plymouth Porter**		**Porter**	**5.0%**	**Devon**
	Dark ruby-black with a deep body. Aromas of smoke char, sweet caramel with chocolate, blackcurrant and toffee throughout.					
42	**Summerskills**	**Tamar Best**		**Bitter**	**4.3%**	**Devon**
	A copper-coloured ale with a malt-fruit aroma. Strong bitter-fruit taste with a malt-roast background.					
43	**Taw Valley**	**Devon Jester**	**UF**	**Pale**	**4.1%**	**Devon**
	A hoppy pale ale made with Jester hops, highly quaffable and packed with loads of fruity aromas from late dry-hopping in the fermenter.					
44	**Taw Valley**	**Nymet**	**UF**	**Dark Mild**	**3.9%**	**Devon**
	A milder English bitter with a light amber colour and a nicely-balanced crisp and fruity bitterness. A late addition of Progress hops yields notes of mint, sweet grass and earthy tones.					
45	**Teignmouth**	**Deck Hand**		**Blonde**	**4.5%**	**Devon**
	A refreshing golden-coloured best bitter, brewed with pale malts and citrussy hops.					
46	**Teignmouth**	**Indie**		**IPA**	**6.0%**	**Devon**
	A tropical hop bomb! This super-pale IPA has aromas and taste of mango and pineapple, complemented by a bright wave of citrus.					
47	**Teignworthy**	**Cor Bugga!**		**Dark/Mahogany**	**6.2%**	**Devon**
	Light mahogany to deep amber-orange in colour with aromas and flavours of caramel, ripe fruit, bready yeast and a touch of port in this old-style ale.					
48	**Tintagel**	**Castle Gold**		**Gold**	**3.8%**	**Cornwall**
	Gold-coloured session pale ale with faint bread malt and tropical aroma and flavours. Dry in taste and hoppy in finish.					
49	**Tintagel**	**Merlin's Muddle**		**Dark Amber**	**5.2%**	**Cornwall**
	An ESB-style bitter, strong dark and full-bodied with good balance between hops and malt with a clean refreshing taste.					
50	**Treens**	**Essential**		**Gold**	**3.8%**	**Cornwall**
	A crisp golden ale packed full of biscuit and cereal malt flavours under a robust hop nose of citrus and a hint of spice.					
51	**Treens**	**Resolve**		**Stout**	**5.2%**	**Cornwall**
	A premium dark ale brimming with flavour. Deep-roasted malt competes with dark chocolate and coffee culminating in a smooth comfort finish.					

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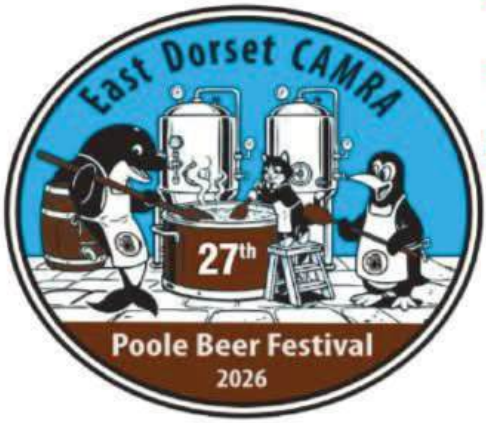

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This festival abides by our

Volunteers' Charter

CAMRA recognises the importance of its volunteers.

CAMRA volunteers contribute their time, energy and skills to support our campaign without payment. They are the lifeblood of our beer and cider festivals and this festival would not take place without them.

We believe that it is important that they enjoy any volunteering they undertake and that they are treated with respect. In addition, you as a visitor to this festival should equally be treated with respect by our volunteers and other customers.

Equality. All activities performed under CAMRA's name must treat everyone (volunteers, staff or members of the public) fairly and without discrimination, regardless of age; gender reassignment; being married or in a civil partnership; being pregnant or on maternity leave; disability; race, including colour; nationality or ethnic origin; religion or belief; sex; sexual orientation.

Concerns and Feedback. Although we hope that there will not be any problems or complaints, CAMRA has documented processes in place to help us deal with the, effectively and fairly. If you have any issues at this festival, please raise them with a CAMRA volunteer or use the QR code below. You can also use this to provide positive feedback to recognise exemplary behaviour when encountered.

www.camra.org.uk

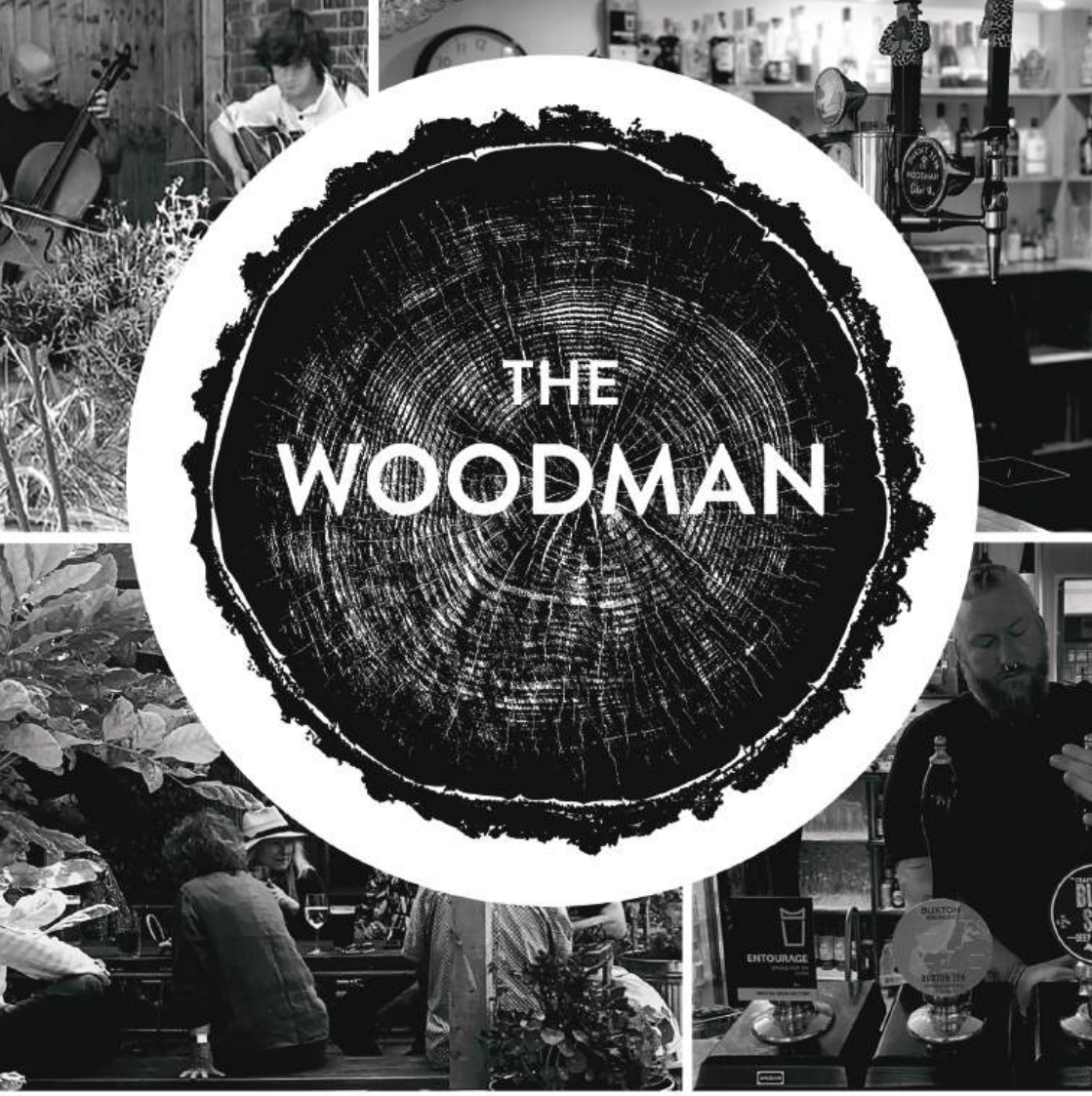
CAMRA

Cider List

Sponsored by The Woodman Inn, Bridport

	CIDER MAKER	CIDER	STYLE	ABV	COUNTY
C1	**Bearded Brewery**	**Swallows Rest**	**Medium sweet**	**5.5%**	**Cornwall**
	Medium sweet in flavour and bronze colour in appearance, with refreshing stillness.				
C2	**Cider by Rosie**		**Medium**	**6.0%**	**Dorset**
	Now made by Matthew, overseen by Rose!				
C3	**Cockeyed**	**Monkey Mango**	**Sweet**	**4.0%**	**Devon**
	Some dessert apples and mango juice.				
C4	**Cranborne Chase**	**Elderflower**	**Medium sweet**	**5.0%**	**Dorset**
	Homemade cordial added.				
C5	**Dorset Star**	**First Press**	**Dry**	**5.5%**	**Dorset**
	From a star-shaped orchard.				
C6	**Farmer Jim's**	**Rhubarb Bob**	**Sweet**	**4.0%**	**Devon**
	Tangy rhubarb and gentle vanilla.				
C7	**Hunt's**	**Wobbler**	**Medium**	**6.0%**	**Devon**
	Traditional.				
C8	**Laycock**	**Raspberry**	**Medium sweet**	**3.4%**	**Dorset**
	Homemade raspberry juice added.				
C9	**Noddy's**	**Ginger**	**Medium dry**	**5.4%**	**Dorset**
	With ginger root.				
C10	**Sam's**	**Autumn Scrumpy**	**Medium dry**	**7.5%**	**Devon**
	Wine-like characteristics.				
C11	**Venton's**	**Sweet Maid in Devon**	**Sweet**	**5.0%**	**Devon**
	Keeved.				
C12	**Wyldlands**		**Medium**	**6.5%**	**Dorset**
	Supreme Champion at Royal Bath & West Show.				

	PERRY MAKER	PERRY	STYLE	ABV	COUNTY
P1	**Dorset Nectar**	**Apples & Pears**	**Medium sweet**	**5.0%**	**Dorset**
	Conference pears, with cider.				
P2	**Temple**	**Perry**	**Medium dry**	**5.7%**	**Dorset**
	Made with Hendre Huffcap pears.				



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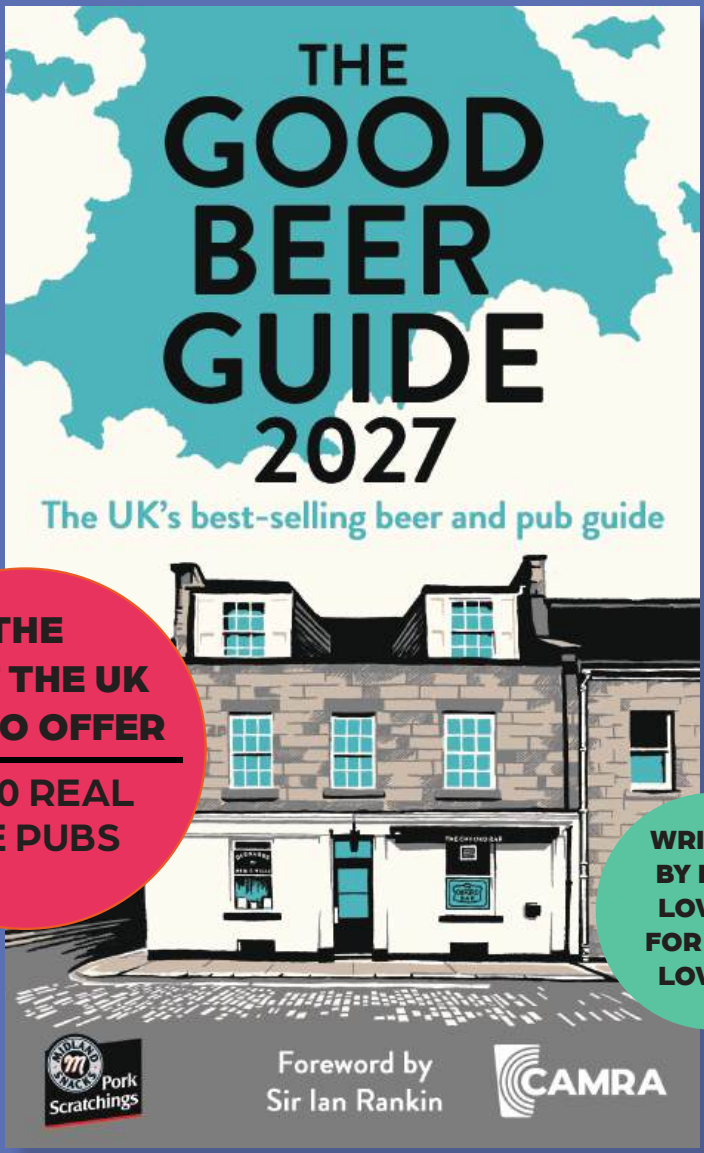

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We'd love to see you again

The Woodman Inn in South Street Bridport hosts the "Wet Wednesday" group the third Wednesday of each month from 1ish. The group numbers more than 30 of which around a dozen or 15 or so will attend at any one time.

It is also the main point of contact for spin-off social events, trips and general get-togethers throughout the month.

Why not pop along on 15th October and see if it is for you? If you are a newbie then your first pint is on me (first 10 people only) – just show this invite..... can't be friendlier than that! JP