

SUSSEX CAMRA BRANCHES  
**BEER & CIDER  
FESTIVAL**



**2016**



**LONG MAN BREWERY**  
FINEST SUSSEX ALES

# SUSSEX PRIDE

4.5% ABV



A classic strong pale ale. Bronze coloured with a fruity nose and full round flavours. A perfect balance between malt and hops.



# Welcome to the 26th Sussex CAMRA BEER & CIDER FESTIVAL

## INTRODUCTION

Hello and welcome to the 2016 Sussex CAMRA Beer and Cider Festival. Having listened to comments from you at last year's festival, we have made a couple of changes. First, we have moved the cider bar so that it is now possible to walk around the central bar. This will hopefully prevent the bottlenecks that occurred last year. We have also added cooling to the beer and cider, which means they should be in the same excellent condition on the Saturday evening, as they are on the Thursday evening.

Please remember that all helpers are unpaid volunteers, without whom this festival could not take place, so please be gentle!

We have over 170 beers and 40 cider and perries available for you to try, so enjoy!

## SPONSORS

I would like to thank **HARVEYS BREWERY** for kindly sponsoring the glasses. I would also like to thank the T-shirt sponsors, **ROTHER VALLEY BREWERY**, **LANGHAMS BREWERY** and **LONGMAN BREWERY**.

Many local breweries rallied when our main sponsor dropped out a few weeks before the festival. I was very impressed by the response and would like to thank each and every one of you who contacted me, whether or not this led to a sponsorship deal.

## FLOOR PLAN

To help you find your way around there is a floor plan on page 18 of this programme. The toilets are situated in the entrance lobby, where you came in.

## FIRST AID

First aid is provided by the St. John's Ambulance Service. If you require first aid, please contact a steward (wearing yellow polo shirts), or any member of staff.

## GLASSES

As you are reading this programme, you should already have a glass. If however, you failed to pick yours up, please return to the entrance foyer

and exchange the glass voucher that was attached to your entrance ticket for your souvenir glass.

Once you have your glass, PLEASE look after it. We are unable to replace lost glasses. Please don't forget to take your glass to the bar!

CAMRA promotes responsible drinking. It is for this reason that the glass is marked with  $\frac{1}{3}$ ,  $\frac{1}{2}$  and 1pt lines.

## TOKENS

We DO NOT accept cash at the bars, so you need to buy tokens from the desk located immediately on your right as you enter the main hall.

The sheets are £5 each, although £1 and £2 sheets are available upon request. Take these to the bar with you and after ordering, the server will cross out the correct number of tokens depending on the price of your drink.

Surplus tokens (multiples of £1 only) can be exchanged for cash at the token desk, but this must be done before TIME is called. Our licence does not permit us to exchange tokens after this time.

If you have any surplus tokens, please donate them to the festival charity; SERV Sussex – Service by Emergency Rider Volunteers. You will find the charity token box in the foyer on your way out and also by the token desk.

## BEERS, CIDERS and ALLERGENS

We have over 170 beers and 40 ciders / perries. The programme has a description of each beer and a coloured glass symbol to indicate the style of the beer. There is also a description of the ciders / perries. The bar staff are happy to give advice if you are still unsure and you are welcome to ask for a small taster.

All the beers are located in the centre of the room with the ciders / perries on the far wall, away from the entrance.

**We have a list of allergens for each beer. If you are at all concerned about allergens in a particular beer, please ask a member of the bar staff.**



*Very pale and malty with a surprising bitter back taste*



Mill Lane, East Hoathly, East Sussex. BN8 6DP.  
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# THE ANCHOR TAP

16 EAST STREET, HORSHAM RH12 1HL

Dark Star Brewing Co's newest pub, featuring a wide selection of beer on cask and keg, and in bottles and cans, accompanied by a fresh seafood menu

[darkstarbrewing.co.uk](http://darkstarbrewing.co.uk)

  [theanchortap](https://www.facebook.com/theanchortap)

Please remember we are serving cask conditioned ale. This means that some beers may not be available at the beginning of the festival, whilst the barrel settles. Also, as beers run out, we are not able to replace them.

### **CAMRA MEMBERSHIP STAND**

This is in the main hall near the tokens. The staff will be happy to explain the many benefits of becoming a member and will be even happier to sign you up!

If you are already a member or join on the day, this is where you can pick up your £2 of beer tokens on production of a valid membership card.

### **CAMRA PRODUCTS STALL AND BOTTLED BEER**

Located just along from the tokens / membership stall you will find a selection of books, Breweriana and other CAMRA merchandise.

The bottled beer selection has, unfortunately, been substantially reduced this year but we still have a few bottles for you to drink at the festival or take away and enjoy at home.

### **CATERING**

The in-house team, JRC Caterers will provide a selection of hot and cold food and snacks, including a vegetarian / vegan option. Their stall is located at the top of the hall by the main seating area. Soft drinks, including tea and coffee will also be available.

No tokens, **only cash** will be accepted at this stall.

A separate queue will be in operation for our volunteer staff. This enables them to get back to their bar to serve you. Thanks for your co-operation and understanding.

### **FACILITIES**

If you wish leave the building for some air, more cash (the nearest cash point is just 1 minute away, located in Jubilee Street, left then immediately right on leaving the venue) or to smoke etc, you will not be able to take your drink with you. However, the Corn Exchange staff will be happy to look after it.

The Gents and disabled toilets are located in the foyer and the Ladies up the stairs from the foyer.

**PLEASE NOTE THAT NO-ONE UNDER THE AGE OF 18 IS PERMITTED IN THE MAIN HALL;**

### **THIS INCLUDES BABIES AND YOUNG CHILDREN.**

### **FESTIVAL CHARITY**

The festival charity, SERV Sussex (please see details on page 19) has one of their fleet motorbikes in the hall. You are welcome to sit on the bike and have your photograph taken on it. Please give generously to this very worthy organisation.

### **A BIG THANK YOU TO EVERYONE**

There are lots of people who have worked hard to ensure the festival is a success. I would particularly like to thank: John Kirkland, Festival Treasurer & the 'do anything man'; Paul Free, Beer Sourcing; Jackie Johnson, Cider and Perry Sourcing; Ingrid Sharp, Staffing Officer; Peter Mitchell, Press Officer; Jo Buckland, Ticket Sales; Pete Coppard & Keith Newell, Products; Paul Allison, Webmaster and Ursula Lockyear, Stewarding.

BIG thanks also go out to the 'set-up' and 'take-down' team, the unseen part of the festival, but absolutely critical; the Bar Managers and their Deputies; the Stewards, who do a really difficult job, very well; the Cellar Crew, especially Steve Leyfield, who look after the beer, and to everyone who volunteers their spare time to help out at the festival. Also thanks to Dark Star Brewery for providing the beer for the set-up crew

On a sad note, we recently heard of the death of Kim Berridale-Johnson, a key member of our Cellar Crew over the years. He will be sadly missed.

Thanks must also go to the ticket outlets for their help: Evening Star, Brighton; Gardeners Arms, Lewes; Duke of Wellington, Shoreham-by-Sea; Selden Arms, Worthing and Beer Essentials, Horsham. We couldn't do it without you guys!

Our sincere thanks go to Nicola and Josh of the Corn Exchange for their help and advice.

Finally, thank you, our paying customers, without whom there would be no festival. Keep buying the tickets and beer / cider!

Have a great festival everyone!

**Ruth Anderson**  
*Organiser*

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## Selected other Festivals during 2016

**25 – 26 March** Big Sussex Market, New Road, Brighton

**29 & 30 April + 1 May** Brewers Arms, Lewes Beer Festival [www.brewersarmslewes.co.uk](http://www.brewersarmslewes.co.uk)

**13 – 15 May - Yapton CAMRA Beerex**, Yapton & Ford Village Hall, Yapton, BN18 0ET, [www.westernsussexcamra.org.uk](http://www.westernsussexcamra.org.uk).

**27 - 28 May** - Southwick Beer Festival, Southwick Community Hall, Southwick. [www.southwickbeerfestival.co.uk](http://www.southwickbeerfestival.co.uk)

**3 – 5 June**- Glastonwick, Church Farm, Coombes. [www.cask-ale.co.uk/beerfestival.html](http://www.cask-ale.co.uk/beerfestival.html)

**19 – 30 May** - Brighton & Hove Spring Food Festival across Brighton. [www.brightonfoodfestival.com](http://www.brightonfoodfestival.com)

**17 - 18 June - South Downs Beer & Cider Festival**, Lewes Town Hall, BN7 2Q5, [www.brightoncamra.org.uk](http://www.brightoncamra.org.uk).

**August** - Brighton & Hove Autumn Food Festival (across Brighton).

**9 – 13 August Great British Beer Festival**, Olympia, London [www.gbbf.org.uk](http://www.gbbf.org.uk)

**2 - 4 September** – Ale at Amberley, Amberley Museum & Heritage Centre, Houghton Bridge, BN18 9LT, [www.AleatAmberley.co.uk](http://www.AleatAmberley.co.uk).

**6 - 8 October – Eastbourne Beer Festival**, Winter Gardens, Eastbourne. [www.visiteastbourne.com/beer-festival](http://www.visiteastbourne.com/beer-festival)

**14-15 October – Worthing Beer Festival**, Assembly Hall, Worthing. [www.aaa-camra.org.uk](http://www.aaa-camra.org.uk).

**CAMRA beer festivals shown in bold.**



**Oakham ales**

[www.oakhamales.com](http://www.oakhamales.com) Tel 01733 370500

**Beer Styles**

-  Bitter under 4% ABV
-  Bitter 4% ABV and above
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

**1648***East Hoathly, East Sussex* **Ruby Mild** 3.6%

Exactly what it says it is; Ruby and Mild with a dry edge.

 **St George** 4.5%

Chestnut coloured, traditional full bodied English Best Bitter.

**360 Degree***Sheffield Park, East Sussex* **Mayflower #56** 5.6%

Brewed using a traditional, all-British malt profile with contemporary American hops to produce a light chestnut-coloured IPA.

 **Single Hop #41** 4.1%

A light pale ale brewed with just one hop variety, which changes from season to season to showcase different attributes.

**Acorn***Barnsley, South Yorkshire* **Barnsley Bitter** 3.8%

A smooth malty Bitter with notes of chocolate and caramel; fruity Bitter finish.

 **Barnsley Gold** 4.3%

This award-winning golden beer has good bitterness levels, with a fresh citrus and hop aroma.

**Adur***Steyning, West Sussex* **Hop Token Summit** 4.0%

An amber-coloured Bitter showcasing the Summit hop; the aroma contains hints of tangerine orange and grapefruit carrying over into the taste, which includes notes of toffee and malt.

 **Steyning Special** 5.5%

A strong, bitter, slightly spicy and lightly hopped ale. Initial sweetness &amp; hints of chocolate, balanced by a drier middle &amp; end.

**Arundel***Ford, West Sussex* **Black Stallion** 3.5%

A smooth tasting, lightly hopped dark ale with chocolate and roast aromas; the soft, malty initial flavour continues through to a clean, dry finish.

 **Smokehouse Porter** 6.0%

One of the new craft range brewed in conjunction with local producers; the malt is smoked by Besmoke who are situated directly opposite the brewery.

 **Springtide** 4.6%

A lovely golden beer using Challenger hops to give a good bitter flavour and hoppy aroma. A well balanced beer that is light and very refreshing.

**Ascot***Camberley, Surrey* **Anastasia's Exile Stout** 5.0%

Packed with chocolate and roasted coffee flavours, with a slight sherry like aroma; the beer has a unique hoppy aroma with orange, pine and resin flavours noticeable. Ends with a silky smooth finish.

**Ayr***Ayr, Ayrshire & Arran* **Rabbie's Porter** 4.3%

The nose has roast coffee, gingerbread and chocolate. The palate is of currant fruit and molasses becoming creamier towards the long warming finish. Beer of this festival 2015.

**Backyard***Walsall, West Midlands* **Hoard** 3.9%

A golden straw coloured beer brewed specially to mark the discovery of the 'Staffordshire Hoard'.

**Ballard's***Rogate, West Sussex* **Golden Bine** 3.8%

Amber-coloured, clean-tasting bitter. A roast malt aroma leads to a fruity, slightly sweet taste and dry finish.

 **Wassail** 6.0%

A strong chestnut ruby Premium ale with an oaky aroma containing sherry and mature fruit. The flavour is warming, fruity and strong.

**Barnegates***Barnegates, Cumbria* **Tag Lag** 4.4%

A pale amber beer, smooth and sweetly malty to begin, but with a long bitter finish.

**Bath Ales***Warmley, Bristol* **Beerd Ampersand** 4.7%

Orange peel and spiciness from Admiral and Summit hops stand out in this balanced American amber ale that is both malty and bitter with a toastiness that belies its colour.

**Bedlam***Albourne, West Sussex* **Benchmark** 4.0%

An amber-coloured Bitter with a refreshing bitterness and sweet fruity notes. A rich character with a hint of chocolate and malted flavours.

 **Porter** 5.0%

Pale, Crystal, Brown and Chocolate malts blended with fresh Fuggles and Golding hops offer plenty of flavours.

**Bespoke***Mitcheldean, Gloucestershire* **Over a Barrel** 5.0%

A richly-coloured fruity strong bitter with generous peppery finish..

**Big Shed***Shaybury, Shrewsbury* **Battlefield Gold** 3.8%

A classic session beer with a touch

of darker malts and a dry background and a hint of citrus grapefruit and lemon.

### Black Cat

*Framfield, East Sussex*

🍷 **Nine Tails** 4.9%

Brewed using a generous blend of pale, crystal & chocolate malts, with two bittering hops, combined with post boil Fuggles to produce an awesome full-bodied flavoured winter warmer.

🍷 **Tip Top** 3.2%

A chestnut and orange coloured beer. Smooth tasting with a perfect balance of hops, perfect as a session beer.

### Boggart Hole Clough

*Manchester*

🍷 **Cascade** 4.0%

A bitter hoppy session ale made with an abundance of cascade hops.

### Brains

*Cardiff*

🍷 **Rev James** 4.5%

Full-bodied and warming, The Rev. James is rich in palate, spicy and aromatic with a deeply satisfying finish.

### Branscombe Vale

*Branscombe, Devon*

🍷 **Mild** 3.7%

Very dark brown in colour with a vanilla and almond aroma; the taste is bitter sweet with vanilla.

### Brentwood

*Brentwood, Essex*

🍷 **Marvellous Maple Mild** 3.7%

Dark brown mild with a hint of maple syrup.

### Brewster's

*Grantham, Lincolnshire*

🍷 **Hophead** 3.6%

This amber beer has a floral/hoppy character; hops predominate throughout before finally yielding to grapefruit in the lasting dry finish.

### Brick House

*Brighton & Hove*

🍷 **Requiem** 4.5%

Big pungent citrusy hop flavours, a malty back drop to throw them against and all coming in at 4.5%.

### Brighton Bier

*Brighton & Hove*

🍷 **Freshman, Vermont** 4.5%

Unfined session strength IPA brewed Vermont style. Traditional early hop additions are replaced with a series of big late hop additions. Resulting in a beer that's soft in mouth feel and rich in hop flavour and aroma.

🍷 **Project Mayhem** 4.7%

Described as a Cascadian Kolsch, this is a brand new collaboration brew with Tiny Rebel.

### Burning Sky

*Firle, East Sussex*

🍷 **Aurora** 5.6%

Premium strength pale ale with a satisfying blend of malts to provide a juicy backbone and a pale amber colour; expansive blend of US hops to give a resinous mouth-feel; big citrus & tropical fruit flavours; prominent yet well balanced.

🍷 **Plateau** 3.5%

Pale gold in colour; crisp malt edge and sharp bitterness; hopped at different stages of the brew with a big mix of US & NZ hops to satisfy the discerning drinker; full in flavour, zesty, refreshing & low in alcohol, this beer will have you returning to the bar for another.

### Burton Bridge

*Burton upon Trent, Staffordshire*

🍷 **Draught Burton Ale** 4.8%

A re-creation of classic Real Ale style; with a bright amber colour, rich malt and fruit character underscored by a solid hop note.

### Cairngorm

*Aviemore, Highlands*

🍷 **Wildcat** 5.1%

A full-bodied warming strong bitter.

Malt predominates but there is an underlying hop character through to the well-balanced after-taste.

### Canterbury Brewers

*Foundry Brew Pub, Canterbury*

🍷 **Foundry Torpedo** 4.5%

An amber ale with crisp explosive finish; brewed with American Cascade and British Brambling Cross hops.

### Castle Rock

*Nottingham*

🍷 **Black Gold** 3.8%

A dark-ruby mild with some bitterness, full bodied, but not overly sweet. An award winning mild that delivers a light fresh taste to one of the more traditional of beer styles.

### Celt Experience

*Caerphilly, Mid Glamorgan*

🍷 **Brigid Fire** 6.3%

A smoked-Rye IPA; a gripping spice backbone held by a piney bitterness. Brewed with oak smoked wheat and borrowed Biere de Garde yeast.

### Coastal

*Redruth, Cornwall*

🍷 **Merry Maidens Mild** 4.0%

A black mild, smooth and creamy with roasted malt, charcoal and liquorice sweetness fading slowly to a refreshing, dry finish.

### Cotleigh

*Wiveliscombe, Somerset*

🍷 **Tawny Owl** 3.6%

Well balanced tawny coloured bitter with plenty of malt and fruitiness on the nose and malt to the fore in the taste, followed by hop fruit, developing into a satisfying bitter finish.

### Cotswold Spring

*Falfield, Gloucestershire*

🍷 **OSM** 3.9%

A complex seven grain mild; initially dry with a bitter sweetness. Chocolate notes and a long finish.

**Beer Styles**

-  Bitter under 4% ABV
-  Bitter 4% ABV and above
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

**Crooked Brook**

*Cophorne, West Sussex*

 **Cascade Carousel** 4.6%

A Crisp and balanced pale ale.

 **Prizefighter** 4.2%

Mahogany copper coloured refreshing and balanced Best Bitter with a hint of Cascade hops in the end.

**Crwrw Ial**

*Eryrys, Mold*

 **Tan Halen** 5.8%

Limited Edition; a salted, treacle, oatmeal stout. Made using Halen Mon's finest Welsh Sea Salt from Anglesey.

**Crystalbrew**

*Brough, East Yorkshire*

 **Crystal Jade** 4.0%

Hoppy, citrus and refreshing blonde beer with a citrus flavour and dry bitterness.

**Dancing Duck**

*Derby*

 **Dark Drake** 4.5%

Malty, caramel and liquorice flavours combine in a smooth-drinking velvety oatmeal stout with a freshly roasted coffee and tea finish.

**Dark Star**

*Partridge Green, West Sussex*

 **Revelation** 5.7%

A blend of Columbus, Chinook, Cascade, Crystal and Warrior aroma hops by the sack full - then dry hopped during conditioning using the 'Hoptimizer'.

 **Wheat Purple** 4.2%

A classic wheat beer enhanced during the brewing process with

the addition of blackberries for a subtle fruity edge to the beer. A naturally cloudy beer.

**Dawkins**

*Easton, Bristol*

 **Bristol Blonde** 3.8%

Pale gold beer with citrus aroma and flavour with tones of vanilla.

**Downlands**

*Small Dole, West Sussex*

 **Devils Dyke Honey** 5.0%

A generous dash of honey adds a rich sweetness to the malty chocolate and coffee flavours of this deep red porter.

 **Northern Hemisphere** 4.8%

A brand new beer, being launched at this beer festival, presumably using hops from the Northern Hemisphere!

**Dynamite Valley**

*Truro, Cornwall*

 **T.N.T. IPA** 4.8%

Light amber in colour with citrus fruit and apple blossom in the aroma. Peaches and grapefruit in the taste.

**East London**

*London E10*

 **Jamboree** 4.8%

Golden beer with lychee and caramelised orange along with some peppery hop in the flavour. The finish is bitter and slightly dry.

**Electric Bear**

*Bath, Somerset*

 **Persuasion** 3.8%

A very persuasive, laid back, easy drinking ale. With a blend of hops revealing refreshing grapefruit and mellow pine notes.,

**Elland**

*Elland, West Yorkshire*

 **1872 Porter** 6.5%

Multi Award-winning rich, complex and dark Porter from an original 1872 recipe, with an old port nose, and coffee and bitter chocolate

flavours on the palate.

**Enville**

*Stourbridge, West Midlands*

 **Ginger Beer** 4.6%

Golden with a gently gingered tangs. A drinkable beer with no acute flavours but a satisfying aftertaste of sweet hoppiness.

**Exit 33**

*Sheffield, South Yorkshire*

 **IPA** 5.1%

A clean sharp pine like aroma is complimented by a hint of citrus balanced with a lush caramalt background.

 **Mosaic** 4.1%

This pale ale showcases the single hop variety at its best with masses of flavour character. Seriously fast selling on the pumps! One pint is never enough, two pints and you're trapped!

**FILO**

*Hastings, East Sussex*

 **Bourne Blonde** 4.0%

A refreshing, light bitter with a smooth hoppy finish. Originally brewed for the Hastings Seafood and Wine Festival 2012 and now a popular seasonal ale.

 **Old Town Tom** 4.5%

Light coloured ale infused with organic ginger that adds to hint of lemon from the classic Bohemian Bobek hop.

**Firebird**

*Rudgwick, West Sussex*

 **No 79** 4.3%

A golden beer with a full-bodied flavour and moderate strength. Brewed with both classic and modern English hop varieties to give full but not overpowering bitterness and a citrus and floral aroma.

 **Old Ale** 4.5%

A dark beer full of warmth and character. Slightly sweet with hints of roasted chocolate. Smooth with a lingering but subtle bitterness.

**Franklins***Bexhill-on-Sea, East Sussex*▼ **Mama Knows Best** 4.1%

A traditional malty English Best Bitter made entirely with English malt and showcasing Mosaic hops, rich in Mango, Lemon and pine.

▼ **Pavilion 35** 3.5%

A light, hoppy pale ale; brewed to celebrate 80 years of the De La Warr Pavilion.

**Front Row***Congleton, Cheshire*▼ **Half Time** 4.5%

A dark, mysterious full of flavour stout with a twist of chocolate and a hint of orange.

**Glamorgan***Llantrisant, Mid Glamorgan*▼ **Jemima's Pitchfork** 4.4%

A pale crisp beer brewed with Citra and Eldorado hops giving an undertone of citrus, pear and melon.

**Goddards***Ryde, Isle of Wight*▼ **Ale of Wight** 3.7%

An aromatic, fresh and zesty pale beer.

▼ **Scrumdiggit** 4.0%

A well-balanced session beer that maintains its flavour and bite with compelling drinkability.

**Goldmark***Poling, West Sussex*▼ **American Hop Idol (Mosaic)** 4.4%

A golden ale with floral and citrus notes. This refreshing crisp, zesty, dry pale ale showcases Mosaic hops balanced with roasted malts.

▼ **Black Hart** 6.0%

A smooth, black double London Stout.

**Goldstone***Ditchling, East Sussex*▼ **Belma** 4.5%

American style pale ale; citrus hops with a little something extra.

▼ **Old Charmer** 4.5%

Golden ale with an assertive bitterness and tropical fruit and spicy aroma, which makes for a thirst quenching beer.

**Goody***Herne, Kent*▼ **Good Life** 3.9%

Fresh-tasting pale ale; bursting with citrus flavours and golden hops.

**Great Heck***Great Heck, North Yorkshire*▼ **Treasure IPA** 4.8%

Smooth golden IPA with moderate bitterness and distinctive tropical fruit flavours.

**Great Oakley***Tiffield, Northampton*▼ **Wagtail** 3.9%

Pale with a unique bitterness derived from New Zealand hops.

**Green Jack***Lowestoft, Suffolk*▼ **Orange Wheat Beer** 4.2%

Marmalade aroma with hint of hops, leading to a well-balanced blend of sweetness, hops and citrus with a malt background. Mixed fruit flavours in the aftertaste.

▼ **Trawler Boys** 4.6%

Full-bodied and a copper-coloured premium bitter brewed with English whole cone hops, rich and malty with fruity hop flavours.

**Gribble***Oving, West Sussex*▼ **Plucking Pheasant** 5.2%

A light dry, hoppy ale with summery flavours of peaches &amp; citrus with a hint of wheat. Deceptively easy to drink.

▼ **Quad Hopper** 4.0%

A light hoppy beer with a pale appearance. Citrus &amp; subtle grapefruit flavours with a dry finish.

**Gun***Heathfield, East Sussex*▼ **Smoked Rye** 4.7%

Originally a one-off special, now brewed on more regular basis.

▼ **Zamzama IPA** 6.5%

A rounded malt body meets an avalanche of hops. Mango, lychee, grapefruit notes, unfiltered, naturally hazy, and suitable for vegans.

**Hammerpot***Poling, West Sussex*▼ **Baltic Porter** 8.0%

Strong, smooth dark porter, balancing some sweetness with good hop bitterness.

▼ **This England** 4.0%

A crisp, hoppy pale tan bitter, with a pleasant biscuit malt.

**Hanlons***Newton St Cyres, Devon*▼ **Port Stout** 4.8%

A black beer with roast malt in the aroma that remains in the taste but gives way to hoppy bitterness in the aftertaste.

**Harbour***Bodmin, Cornwall*▼ **India Brown Ale** 4.9%

IPA crossed with a brown ale! Caramel and hop aromas, lots of orange citrus and mixed fruit.

▼ **Pale Ale** 6.0%

American inspired Pale Ale with massive citrus and tropical fruit notes, moderate malt body, and robust yet balanced bitterness.

**Harveys***Lewes, East Sussex*▼ **1859 Porter** 4.8%

This is brewed to a 1859 recipe, coffee and hop notes are dominant in the taste and the long finish.

▼ **Star of Eastbourne** 6.5%

Old style IPA; full hop aroma, and golden body. The bitterness lingers on the palate giving a dry finish.

### Beer Styles

-  Bitter under 4% ABV
-  Bitter 4% ABV and above
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

### Heart of Wales

*Llanwrtyd Wells, Powys*

 **Welsh Black** 4.4%

A full-flavoured, complex and smooth stout.

### Heathen

*Haywards Heath, West Sussex*

 **Heathen Farmhouse** 4.7%

A brand new beer being launched at this beer festival; Belgian style pale beer with fruity aroma and taste

### Hepworth

*Horsham, West Sussex*

 **Prospect** 4.5%

Pale Ale, with an intriguing bitter note skilfully blended with Sussex grown barley malt to deliver a well balanced natural brew, using organically grown ingredients.

 **Sussex** 3.5%

A fine clean-tasting amber session beer. Bitter with a pleasant fruity and hoppy aroma that leads to a crisp tangy taste. A long dry finish.

### High Weald

*East Grinstead, West Sussex*

 **Chronicle** 3.8%

Brewed using the classic combination of English Fuggles and Goldings hops, this has all the qualities of a fine session ale.

 **First Gold IPA** 5.6%

A brand new beer, featuring First Gold hops!

### Highland

*Birsay, Orkney*

 **Scapa Special** 4.2%

Full of bitterness and background hops; leaving your mouth tingling with the aftertaste.

### Sneaky Wee Orkney Stout

4.2%

Plenty of malt and roast with a mixed berry fruit background. Dry bitter finish.

### **Humpty Dumpty**

*Reedham, Norfolk*

 **Lemon & Ginger** 4.0%

An amber-coloured crisp ale with a ginger and lemon tang.

### **Hurst**

*Hurstpierpoint, West Sussex*

 **1862 Premium Bitter** 4.8%

ESB (extra special bitter) - a full-flavoured, yet smooth, dark ale. Flaunting a deep-ruby hue, this premium bitter yields spicy, nutty, and resinous characteristics, with hints of dark fruits. Each brew undergoes a special fermentation with rum-infused, toasted oak chips, to impart lavish notes of vanilla and molasses.

 **Old Acquaintance** 6.5%

This is a full-bodied beer, exploding with myriad flavours of dark fruits, currants, sherry, spicy marmalade, toffee, and more besides!

### **Inveralmond**

*Perth*

 **Lia Fail** 4.7%

A dark Scottish ale, robust and full-bodied with a deep malty taste, smooth texture and balanced finish.

### **Isfield**

*Framfield, East Sussex*

 **Amberescent** 4.0%

A copper coloured pale ale with a slight caramel flavour and floral aroma. Specially fermented for up to 10 days at low temperature before being casked.

 **Stiltwalker** 5.2%

Deceptively light for this strength. Clean tasting and fresh golden colour. Gentle, citrus fruit flavour with a long, balanced zesty finish.

### **Jaw**

*Glasgow*

 **Fathom** 4.0%

A dense dark ale with a rich and satisfying flavour.

### **Kelburn**

*Barrhead, East Renfrewshire*

 **Dark Moor** 4.5%

A dark, fruity ale with undertones of liquorice and blackcurrant.

### **Kiln**

*Burgess Hill, West Sussex*

 **Boardwalk** 4.5%

English malt combines with American hops to produce a refreshing aromatic beer bursting with citrusy fruit aroma and flavours

 **Bricks and Porter** 5.6%

A combination of 7 malts combined with a single English hop to give a clean crisp flavour with a subtle smokiness.

### **King**

*Horsham, West Sussex*

 **Horsham Best Bitter** 3.8%

A predominantly malty bitter, brown in colour. The nutty flavours have some sweetness with a little bitterness that grows in the aftertaste.

 **Northern Lights** 4.2%

A true fusion brew with a blend of Aurora hops and herbs.

### **Kissingate**

*Lower Beeding, West Sussex*

 **Black Cherry Mild** 4.2%

A full fruit and flavoursome dark Mild; subtle additions of real black cherries in Muscavado with light Amarillo hopping; provides a truly wonderful taste experience.

 **Murder of Crows** 10.0%

A rare and complex double mashed Imperial Stout. Hints of chocolate, wood smoke and well aged brandy.

 **Powder Blue Blueberry Porter** 5.5%

Full bodied dark roasted backbone. Subtle blueberry and raisin notes with a gentle gathering bitterness.

**Langham***Lodsworth, West Sussex*

 <b>AEGR</b>	<b>7.5%</b>
---	-------------

Dark, smooth, rich malty sweet; a smoked Baltic Porter with well-balanced hop, caramel and liquorice malt flavours.

 <b>Decennium</b>	<b>4.0%</b>
--	-------------

A beautiful blonde ale with robust hopping, a fabulous aroma, a delicious mouth-feel and aftertaste.

**Leeds***Leeds, West Yorkshire*

 <b>Midnight Bell</b>	<b>4.8%</b>
--	-------------

A full-bodied strong mild, deep red/brown in colour. Malty caramel character with chocolate present throughout.

**Lees***Middleton Junction, Manchester*

 <b>Moonraker</b>	<b>6.5%</b>
--	-------------

A reddish-brown beer with a strong malty, fruity aroma. The flavour is rich and sweet, with roast malt, and the finish is fruity yet dry.

**Lister's***Ford, West Sussex*

 <b>Best Bitter</b>	<b>3.9%</b>
--	-------------

A well hopped beer with depth of flavour, good aroma and a lasting finish. It's a traditional English bitter and a great session ale.

 <b>Limehouse Porter</b>	<b>4.1%</b>
--	-------------

A traditional Porter, dark in colour, with hints of coffee and molasses. It's surprisingly light and makes for easy drinking.

**Long Man***Litlington, East Sussex*

 <b>American Pale Ale</b>	<b>tb%</b>
--	------------

Made using only the choicest US hops this triple-hopped APA has a pleasant citrus fruit aroma and characteristic robust bitterness.

 <b>Number Eight</b>	<b>4.4%</b>
--	-------------

Celebrates the two great national institutions of Rugby and Real Ale. Full bodied, smooth and malty with a crisp bitterness and fruity aroma from Bramling Cross and East Kent Goldings.

**Mad Dog***Penperlleni, Monmouthshire*

 <b>Submissible Anarchy</b>	<b>6.4%</b>
--	-------------

A golden crafted ale brewed with local honey, with added flavours of citrus and crushed juniper berries

**Milk Street***Frome, Somerset*

 <b>Beer</b>	<b>5.0%</b>
---	-------------

Blonde beer with musky hoppiness and citrus fruit on the nose, while more fruit surges through on the palate before the bittersweet finish.

 <b>Zig-Zag Stout</b>	<b>4.5%</b>
--	-------------

A dark ruby stout with characteristic roastiness and dryness with bitter chocolate and citrus fruit in the background.

**Monty's***Hendomen, Montgomery*

 <b>Monty's Mischief</b>	<b>5%</b>
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Strong Golden Ale with good balance of malt and hop bitterness.

**Oakham***Peterborough, Cambridgeshire*

 <b>Bishops Farewell</b>	<b>4.6%</b>
---	-------------

Citrus hops and fruit on the aroma of the golden yellow beer become bittersweet on the palate. Zesty citrus aftertaste.

**Old Dairy***Rolvenden, Kent*

 <b>Snow Top</b>	<b>6.0%</b>
---	-------------

Brewed with rich dark English Maris Otter, Crystal and Black malts, producing a deeply satisfying ale with delicious fruitcake and marmalade flavours, topped off with spicy notes from English Challenger, East Kent Golding and Bramling Cross hops.

 <b>Up &amp; Udder</b>	<b>4.0%</b>
--	-------------

A full bodied beer with a malty toffee aroma and a sweet fruitiness, balanced by a slight bitterness from four different hop varieties.

**Old Prentonian***Worthing, West Sussex*

 <b>ello Treacle Stowt</b>	<b>4.0%</b>
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As the name suggests, made from treacle this ale has good body not too sweet with lovely coffee overtones on the palate.

 <b>Smokey Joe</b>	<b>4.5%</b>
---	-------------

Dark amber in colour, with a lovely balance of flavours of grain and Fuggles Hops leaving a smoky finish.

**Palmers***Bridport, Dorset*

 <b>Tally Ho!</b>	<b>5.5%</b>
--	-------------

Complex dark old ale. Roast malts and treacle toffee on the palate lead into a long lingering finish with more than a hint of coffee.

**Pells Brewing Co-Op***Lewes, East Sussex*

 <b>House IPA</b>	<b>6.4%</b>
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Brewed at the Elephant & Castle, this is a dark gold beer with a strong floral aroma. Citrus and orange feature in the taste, with a hoppy finish.

**Pin-Up***Southwick West Sussex*

 <b>Mosaic</b>	<b>3.8%</b>
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A fruity and hoppy Blonde; Mosaic hopped bringing you aromas of tropical fruits, balanced with a smooth bitter finish, very drinkable.

 <b>Red Head</b>	<b>4.0%</b>
---	-------------

Ruby red ale, malty sweetness and pine aromas with a full rich body. The malts drive the taste without it becoming too fruit like, with taste from the hops. A pleasant after taste with a slightly bittersweet finish.

**Beer Styles**

-  Bitter under 4% ABV
-  Bitter 4% ABV and above
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

**Plain***Sutton Veny, Wiltshire* **Inncognito** 4.8%

Full bodied night-black ale with sweet roasted malts, aged port and robust fruits of the vine with a complex bitterness.

 **Inspiration** 4.0%

This rich copper coloured beer has an initial depth of flavour: blackcurrants and wild berries, followed closely by a delicate bitterness and malty finish.

**Purple Moose***Porthmadog, Gwynedd* **Dark Side of the Moose** 4.6%

A dark complex beer; quite hoppy and bitter with roast undertones. Malt and fruit flavours also feature in the smooth taste and dry finish.

 **Madog's Ale** 3.7%

Full-bodied session bitter. Malty nose and an initial nutty flavour but bitterness dominates. Well-balanced and refreshing with a dry roastiness on the taste and a good dry finish.

**Redemption***Tottenham, London N17* **Hopspur** 4.5%

Hoppy bitter notes are present in this tawny brown best bitter which has a hint of coffee roast throughout and some caramelised citrus notes.

**RedWillow***Macclesfield, Cheshire* **Smokeless** 5.4%

A smooth smokey porter infused with chipotles.

**Ripple Steam***Sutton, Kent* **Classic IPA** 4.5%

Full-bodied Golden beer that mellows to a savoury sweetness with a hint of grapefruit citrus.

**Riverside***Upper Beeding, West Sussex* **Beeding Best** 4.2%

The beer has a pine / floral characteristic with just a hint of liquorice.

 **Steinyng Stinker** 4.0%

The smoked and chocolate malts achieve a distinctive smoky flavour, the hops used give the beer a slight fruity / spicy edge to compliment the earthy and smoked flavour from the grain.

**Rother Valley***Northiam, East Sussex* **Easter Ale** 4.4%

Hoppy Ale, amber coloured with a reddish tinge and a slightly chocolate finish.

 **Keyworth** 4.5%

This bitter is perfect for those who like a well hopped pint; brewed from a variety of hop not grown commercially for more than 50 years. Grown by hop farmer Chris Nicolas of Hoads Farm, Sandhurst.

**Salopian***Hadnall, Shropshire* **Darwins Origin** 4.3%

A light copper ale with a striking hop profile which is balanced by a refined malt finish.

 **Oracle** 4.0%

A crisp golden ale with noticeable hop character. Dry and refreshing with a long aromatic finish.

**Saltaire***Shipley, West Yorkshire* **Blonde** 4.0%

Thirst-quenching and quaffable, this straw-coloured beer is slightly sweet and well-rounded with fruit, malt and hops in the taste and a fruity hoppy finish.

**Siren Craft***Finchampstead, Berkshire* **Love of Work** 3.6%

A hoppy blonde ale with a gentle kiss of tea; brewed with Earl Grey tea then dry-hopped with Amarillo, Citra and Centennial.

**Skinner's***Truro, Cornwall* **Porthleven** 4.8%

Golden ale with elderflower nose. Smooth citrus hop taste with bitter grapefruit and honey tones. Bitter, dry, citrus hop finish.

**South Hams***Stokenham, Devon* **Wild Blonde** 4.4%

A refreshing golden coloured beer.

**Stewart***Loanhead, Midlothian* **80/-** 4.4%

Traditional Scottish heavy. The complex profile is dominated by malt with fruit flavours giving a sweetish character. Hops provide a gentle balancing bitterness that intensifies in the dry finish.

**Strathaven***Strathaven, South Lanarkshire* **Craigmill Mild** 3.5%

Black ale from a blend of hops producing a chocolate aroma with a subtle orange zest aftertaste.

**Stringers***Ulverston, Cumbria* **Plan B** 3.7%

Pale, light and zesty. With a touch of honey! Gluten Free

**Summer Wine***Honley, West Yorkshire*

 <b>Resistance</b>	<b>3.7%</b>
---	-------------

Dark ruby mild with a malty body and hints of caramel, cocoa and bitter roasted barley combined with a light fruity hop character.

 <b>Valencia</b>	<b>4.0%</b>
---	-------------

Grapefruit/grassy hop nose.

Flavour has similarly prominent juicy citrus notes and some very tidy hop bitterness.

**Three Legs***Brede, East Sussex*

 <b>Dark</b>	<b>4.5%</b>
---	-------------

A stout that you can have more than one pint of, it has a huge roasted character, chocolate and coffee flavours with a dry finish.

 <b>Pale</b>	<b>3.7%</b>
---	-------------

Hoppy session pale ale. The Cascade and Summit hops give it a hugely aromatic nose. Light in body and low in bitterness.

**Tintagel***Tintagel, Cornwall*

 <b>Arthur's Ale</b>	<b>4.4%</b>
---	-------------

Copper-coloured best bitter with malt aroma. Malt, stone-fruit sweetness and citrus hop bitterness.

**Tiny Rebel***Newport, Gwent*

 <b>Cwtch</b>	<b>4.6%</b>
--	-------------

A Welsh red ale made with six malts and two American hop varieties. Citrus and tropical fruit in taste. CAMRA Champion Beer of Britain 2015.

 <b>Full Nelson</b>	<b>4.8%</b>
--	-------------

Maori pale ale using only New Zealand hops. Strong grape flavours are complemented by the sweet Munich malt, making this beer crisp and refreshing.

**Top Notch***Haywards Heath, West Sussex*

 <b>Hop Festival (Elderflower)</b>	<b>3.9%</b>
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Light & refreshing Summer Ale, with a 'hoppy' citrus flavour & floral aroma.

**Tring***Tring, Hertfordshire*

 <b>Moongazing</b>	<b>4.2%</b>
---	-------------

Amber, red-hued with rounded bitterness and hoppy aftertaste.

**Triple fff***Four Marks, Hampshire*

 <b>Alton's Pride</b>	<b>3.8%</b>
--	-------------

Full-bodied session bitter. An initially malty flavour fades as citrus notes and hoppiness take over, leading to a lasting hoppy/bitter finish.

 <b>Pressed Rat &amp; Warthog</b>	<b>3.8%</b>
--	-------------

Toffee aroma with hints of blackcurrant and chocolate lead to a well-balanced flavour with roast, fruit and malt vying with the hoppy bitterness.

**Turners***Ringmer, East Sussex*

 <b>East Sussex Bitter</b>	<b>3.9%</b>
---	-------------

A light, refreshing beer with a floral nose and fruity, hoppy palate.

 <b>Golden Ale</b>	<b>3.5%</b>
---	-------------

A floral, fruity and hoppy beer with a pleasant aftertaste.

**Two by Two***Wallsend, Tyne & Wear*

 <b>Clementine Saison</b>	<b>5.2%</b>
--	-------------

The latest fruit Saison style beer from this micro; sorry no tasting notes yet.

**Ulverston***Ulverston, Cumbria*

 <b>Fra Daivio</b>	<b>4.3%</b>
---	-------------

A dark, rich beer with aromas of roasted malts and flavours of bitter chocolate, espresso coffee and a hint of vanilla.

**UnBarred***Brighton & Hove*

 <b>Benchmark IPA</b>	<b>4.7%</b>
--	-------------

A hop-forward IPA; the first brew from the brewery. Winner of the 2015 Bev Robbins Shield.

 <b>Long Black</b>	<b>5.0%</b>
---	-------------

A dark coffee porter made with small batch coffee from El Salvador.

**Wantsum***Hersden, Kent*

 <b>Black Prince Mild</b>	<b>3.9%</b>
--	-------------

A rich, full-bodied mild. Smooth on the palate with subtle hop notes.

**Weal***Chesterton, Staffordshire*

 <b>Weller Weal</b>	<b>4.6%</b>
--	-------------

A modfather of a beer brewed in honour of the great man. Made with extra pale malt and Mosaic and Citra hops. Additional hops during fermentation ensures it is hoppy throughout with a lovely citrusy finish.

**Weltons***Horsham, West Sussex*

 <b>Equinox Gold</b>	<b>4.3%</b>
---	-------------

Citrus, grapefruit flavours, with a long, pleasant fruit aroma & finish. Hopped with Zeus & Apollo. (A beer of the Gods.)

 <b>Quatre Bras</b>	<b>4.6%</b>
--	-------------

A Golden Cherry (Kriek) Beer, sweet to start but with a bitter finish.

**Wild Weather***Silchester, Hampshire*

 <b>Big Muddy</b>	<b>3.8%</b>
--	-------------

A tawny ale where smooth malt bitterness combines with spicy floral and mild citrus hoppy overtones.

## Cider

### BIG NOSE AND BEARDY

*West Sussex*

**Oast Toast, Medium 4.5%**

Culinary and dessert apples picked in Buxted

### BLACK PIG ORCHARDS

*West Sussex*

**Medium Dry 6%**

(cider apples)

### CHUCKLEHEAD

*Devon*

**Medium 6.5%**

Full fruit, classic easy drinking (cider apples)

### DORSET NECTAR

*Dorset*

**Medium Sweet Maiden 5.0%**

Champion Powerstock Cider Festival 2012 (cider apples)

### DOUBLE VISION

*Kent*

**Medium 7.4%**

Smooth, clean, quaffable (culinary and dessert apples)

### DREYMANS

*West Sussex*

**Chilli Squirrel 6.1%**

No squirrels were harmed in the making of this cider

### GREEN VALLEY

*Devon*

**Medium Dry Stillwood Vintage cyder 8.3%**

Well-made, always popular. (cider apples)

### GWATKINS

*Herefordshire*

**Medium Yarlinton Mill SV7.5%**

CAMRA Cider of the Year 2002, 2009 (Yarlinton Mill cider apples)

### HARRY'S

*Somerset*

**Medium Farmhouse cider 6.0%**

Traditionally made cider (cider apples)

### HECKS

*Somerset*

**Medium Sweet Cider SV 6.5%**

A guaranteed hit every year here at the Collection (Brown's Apple cider apples in oak)

### JB

*West Sussex*

**Medium Dry 6.5%**

(cider apples)

### MERRY MOON

*Kent*

**Medium Dark Cider the Moon 6.0%**

Ribena for grown-ups! (culinary and dessert apples with blackcurrants)

### MOON'S CIDER

*Somerset*

**Dry 6.0%**

Classic "unmucked about with" cider (cider apples)

### MR WHITEHEAD'S

*Hampshire*

**Dry Newtons Discovery 3.8%**

Dry, cloudy 2nd pressing (culinary and dessert apples)

### NEW FOREST

*Hampshire*

**Dry Kingston Black SV 7.4%**

Dry, tannic, classic (Kingston Black cider apples)

### NEWTON COURT

*Herefordshire*

**Medium Dry Yarlinton Mill SV 6.1%**

Well crafted single varietal (Yarlinton Mill cider apples)

### OAKWOOD

*East Sussex*

**Organic Medium Dry 6.4%**

Subtle rum brings out toasty, oaky notes (cider apples)

### PERRY BROS.

*Somerset*

**Medium Vintage Cider 6.0%**

Very approachable real ciders with beautiful balance (cider apples)

### PORTSLADE WILD THING

*East Sussex*

**Medium 6.2%**

(scrumps from the South Downs)

### RADNAGE

*Buckinghamshire*

**Dry Traditional Cider 5.5%**

Not yet tasted

### SEACIDER

*East Sussex*

**Cider tbc%**

### SHEPPYS

*Somerset*

**Medium 6.0%**

Favourites here since 1981; CAMRA Cider of the Year 2014 (cider apples)

### SLUGBITE

*East Sussex*

**Cider tbc%**

### SOUTH DOWNS

*East Sussex*

**Cider tbc%**

### TUTTS CLUMP

*West Berkshire*

**Medium Dry Traditional 6.0%**

**Farmhouse 6.0%**

Hand-crafted from local apples (culinary and dessert apples)

### UNCLE STOAT'S

*East Sussex*

**Dry 6.0%**

Very clever retention of the fruit flavour - drinking an apple! (culinary and dessert apple varieties)

### VACHERY

*Surrey*

**Medium tbc%**

### VENTONS

*Devon*

**Sweet (Sweet Maid in Devon) 6.0%**

Straw-pressed, keeved, Normandy-style, dark and crystal clear (cider apples)

### VILLAGE GREEN CIDER

*West Sussex*

**Medium tbc%**

### WOBBLEGATE

*West Sussex***Medium Dry** tbc%  
(culinary and dessert apples)

## Perry

### BLACK PIG ORCHARDS

*West Sussex***Medium** 6%  
(perry pears)

### DOUBLE VISION

*Kent***Medium 'Impeared Vision' Perry** 7.4%Seriously quaffable, silky smooth  
(dessert and wild pears)

### GWATKINS

*Herefordshire***Sweet Oldfield SV** 7.5%  
Young, soft yeastiness (Oldfield  
perry pears)

### HALLETS

*Monmouthshire***Perry** tbc%  
(perry pears)

### NEWTONS

*Herefordshire***Medium Dry Winnal's Longdon  
SV** 5.3%Winnal's Longdon perry pears  
(perry pears)

### OAKWOOD

*East Sussex***Organic Medium** 5.0%  
Beautifully off-dry with masses of  
fruit and great tannins (perry pears)

### OLIVERS

*Herefordshire***Medium Dry Traditional Perry**  
6.0%Medium dry, straw-bright, with  
spicy rhubarb nose (perry pears)

### ROSS ON WYE

*Herefordshire***Dry** 6.0%  
Perry pears aged in oak (perry  
pears)

### SEVERN SIDER

*Gloucestershire***Medium Hendre Huffcap SV6.8%**  
Classic perry with grapefruity notes  
(perry pears)

### SOUTH DOWNS

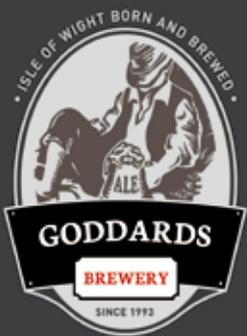
*East Sussex***Perry** tbc%

### W.M.WATKINS

*Somerset***Medium Lazy Days Perry** 6.2%  
Crisp and clean traditional perry  
blend (perry pears)

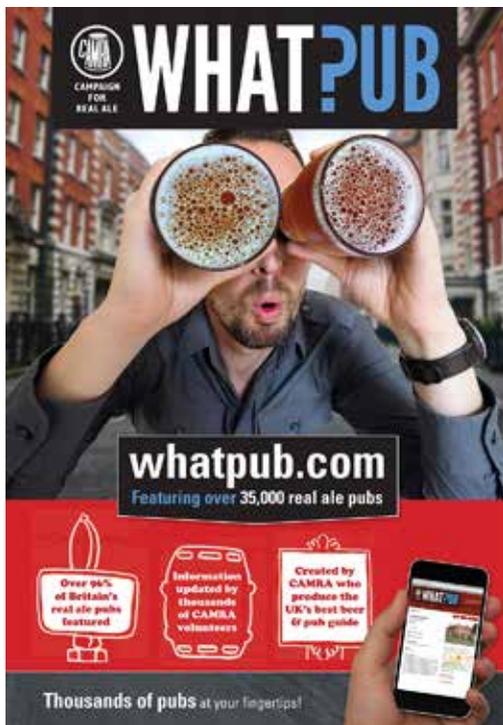
## Cider Perry

### LITTLE RED ROOSTER

*East Sussex***Sweet Cider Perry** 8.4%  
Strong, soft, well-rounded and very  
accessible; culinary, dessert and  
cider apples with pears**(SV) - Single Varietal**


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# WHAT?UB

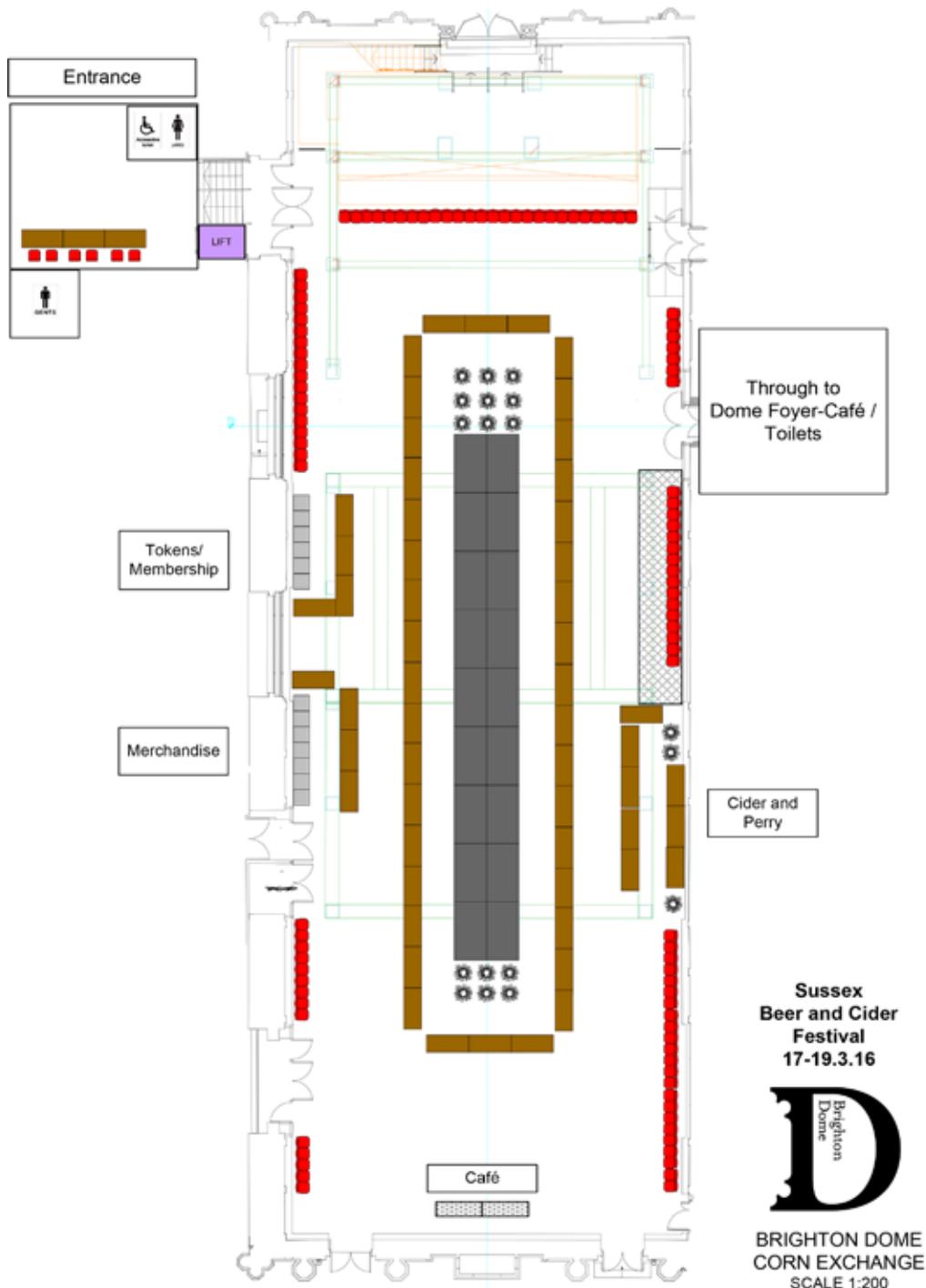
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# Festival Charity for 2016

This year's Festival Charity is **SERV Sussex – Service by Emergency Rider Volunteers**. A UK registered charity (No. 284455).

SERV provide night time transportation of blood, blood products and other urgent medical items for NHS Hospitals across Sussex. The service is provided free of charge to the NHS between the hours of 7pm and 6am, 365 days of the year via a committed team of volunteer riders and drivers, primarily using their own vehicles. SERV also has a fleet of marked bikes and cars that are funded by charitable donations from the public, businesses and charitable trusts.

By providing a free transport service, SERV enables hospitals to focus their resources on patient care and eliminate costly transport bills.

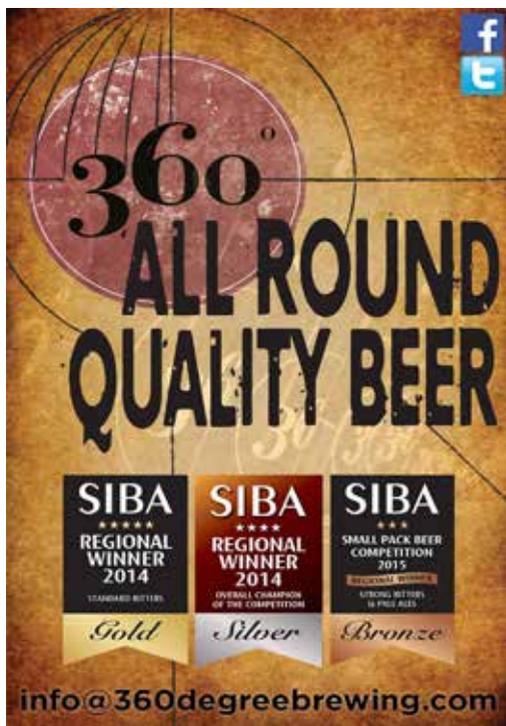
Every member of SERV Sussex is a volunteer. They give their time for free and (unless they are

using a fleet vehicle) pay for the fuel and running costs of their vehicle from their own pocket. Nonetheless SERV Sussex needs donations to:

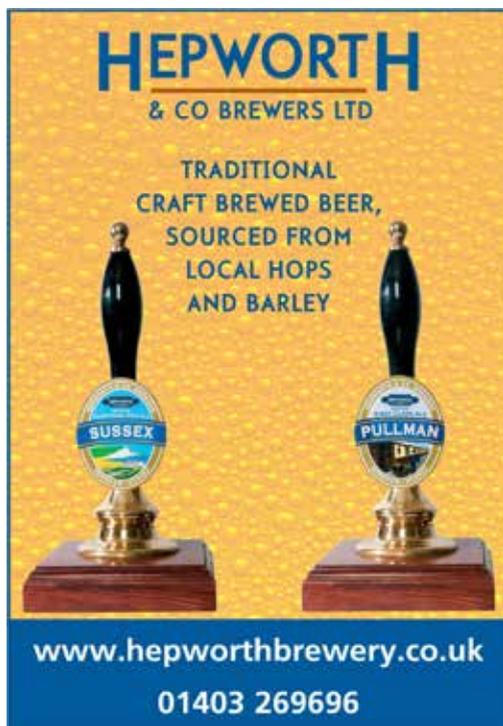
- Keep fleet vehicles fuelled and maintained
- Replace aging vehicles
- Pay for the communications infrastructure needed to service incoming requests from hospitals
- Subsidise safety equipment for riders / drivers
- Raise awareness of the service the charity offers to the general public and the NHS.

SERV will have one of their fleet bikes in the hall. You are welcome to sit on the bike and have your picture taken.

Please give generously into the charity buckets and don't forget to leave any spare tokens in the charity box as you leave the building.



A poster for 360 All Round Quality Beer. The background is a textured, aged paper with a large '360' in a circular frame at the top. Below it, the text 'ALL ROUND QUALITY BEER' is written in large, bold, black letters. At the bottom, there are three award plaques from SIBA (Sussex In-Bottle Awards): 'Regional Winner 2014' (Gold), 'Regional Winner 2014' (Silver), and 'Small Pack Beer Competition 2015' (Bronze). A Facebook icon is in the top right corner. The website 'info@360degreebrewing.com' is at the bottom.



An advertisement for Hepworth & Co Brewers Ltd. The background is a textured, golden-yellow color. At the top, the name 'HEPWORTH & CO BREWERS LTD' is written in blue. Below it, the text 'TRADITIONAL CRAFT BREWED BEER, SOURCED FROM LOCAL HOPS AND BARLEY' is written in black. In the center, two beer taps are shown: one for 'SUSSEX' and one for 'PULLMAN'. At the bottom, the website 'www.hepworthbrewery.co.uk' and the phone number '01403 269696' are displayed in white on a blue background.





**BEDLAM  
BREWERY**

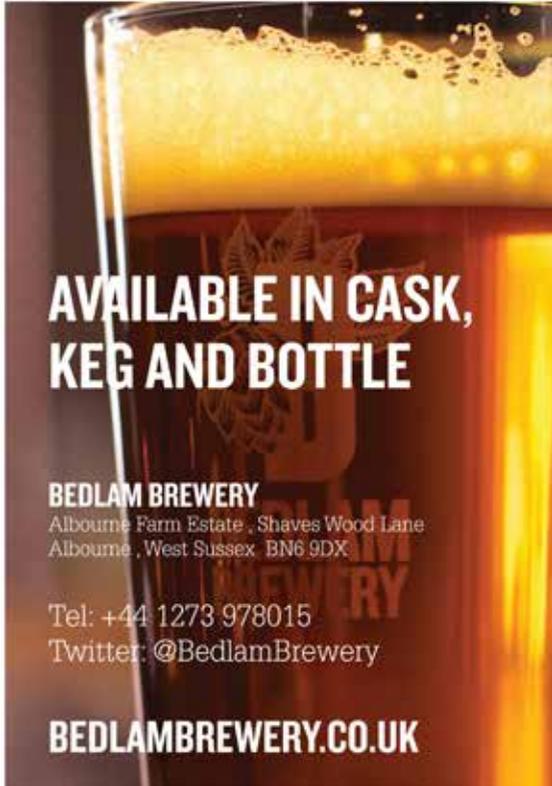
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BREWS**

**CENTURIES  
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# The Wivelsfield



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- Baseline
- Beachyhead
- Darkstar
- Franklins
- Hammerpot
- Hurst
- Kiln
- Kissing Gate
- Longman
- Naked Beer
- North Laine Brewery
- Pin Up
- Weltons

**HOT AND COLD BAR SNACKS AVAILABLE THROUGHOUT**

PRESENTED BY

**Lookers**  
Customers for Life



**OPENING TIMES - 11 AM TO 10 PM**

Sussex Ale Festival coincides with Sussex CCC's  
County Championship match v Derbyshire

Match day ticket £16, gates open at 9:30am, play from 11am.  
Free entry from 4pm. Entertainment provided by  
local artists from 6pm every evening.

**DETAILS ON THE CLUB WEBSITE FROM APRIL 2016**

**[WWW.COUNTYGROUNDSUSSEX.CO.UK/EVENTS/](http://WWW.COUNTYGROUNDSUSSEX.CO.UK/EVENTS/)**



# 'BREWERY OF THE YEAR'

2016 Good Pub Guide Awards

# 2016



# HARVEYS

The Sussex Brewers

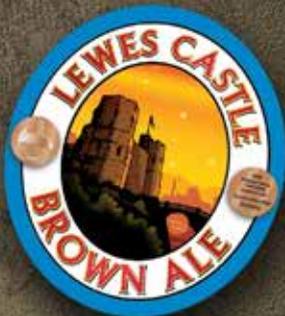


**WORLD'S  
BEST  
MILD ALE**

*World Beer  
Awards 2015*

**WORLD'S  
BEST  
BROWN ALE**

*World Beer  
Awards 2015*



**CHAMPION BOTTLE  
CONDITIONED BEER**

*CAABRA's Champion Beer of Britain  
Competition, Olympia 2015*

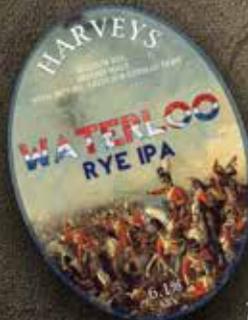
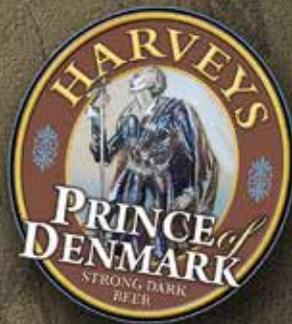


**BEER OF THE  
FESTIVAL**

*Pendle Beer  
Festival 2015*

**BEER OF  
THE FESTIVAL**

*Eastbourne Beer  
Festival 2015*

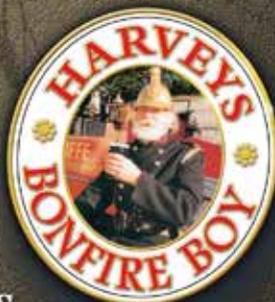


**BEER OF  
THE  
FESTIVAL**

*South Downs Beer  
& Cider Festival 2015*

**SUSSEX  
BEER  
OF THE  
FESTIVAL**

*Worthing Beer  
Festival 2015*



*Award Winning Beers*

## Handmade in Lewes

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