29th Sussex Beer & Cider Festival
22nd – 23rd March 2019
Brighton Racecourse
Freshfield Road
Brighton BN2 9XZ
Harvey’s beers have received 24 awards at international and national competitions last year, including six Gold Medals and UK Brewer of the Year 2018 at the International Beer Challenge Awards.

Our award winning beers encompass diverse styles, both light and dark, from low alcohol beer to barley wines, and include such resilient brands as our Best Bitter and Old Ale.

CAMRA BEER FESTIVAL SUCCESS 2018

SUSSEX NUPTIAL ALE
Beer of the Festival

SUSSEX OLD ALE
Winner

BONFIRE BOY
Beer of the Festival

SOUTH DOWNS BEER & CIDER FESTIVAL 2018

GOSPORT WINTERFEST 2018

SPA VALLEY BEER FESTIVAL 2018

WWW.HARVEYS.ORG.UK
Welcome to the 29th Sussex CAMRA Beer & Cider Festival

INTRODUCTION
Welcome to the 29th Sussex Branches Beer & Cider Festival, our third outing at Brighton Racecourse. We hope you enjoy your session with us, the team have sought out over 120 beers, 20 ciders, and the odd perry and specialty cider (cider with additional fruit!).

If you are new to CAMRA we are not just about promoting real ale and cider but campaigning for consumer rights; be this keeping pubs open as these are the best place to drink real ale and cider; but also on taxation, which affects the price of your drink where, in the past we have influenced the government to remove the beer duty escalator, and we also challenge a change of duty on small cider producers.

CAMRA MEMBERSHIP STAND
This is in the main hall. The staff will be happy to explain the many benefits of CAMRA membership; 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 tokens for two free halves of beer on production of a valid membership card.

FLOOR PLAN
To help you find your way around you will find a plan of the venue on page x of this programme. Please note you cannot take your glass outside, as horses and broken glass do not mix well, place you glass on the nearby table and take a playing card to remind you of its location.

BUS TIME TABLE
From Brighton Station Compass bus No 37B runs to the Freshfield Rd & and rear of the General Hospital @ 10 minutes past the hour.

Bright& Hove buses 22 & 2 run a frequent service from Churchill Square / Old Stein / London Road (Closest walk from Brighton Station for 22) bus time tables are included for the evening return.

CAMRA PRODUCTS STALL
The CAMRA stall is in the main hall. You will find a selection of books, breweriana and other CAMRA merchandise.

CATERING
We have worked with the Racecourse to bring in food concessions from the local area to provide some of the popular tastes from the Brighton area. The concessions provide both vegetarian and gluten free options. Soft drinks, including tea and coffee will also be offered.

No tokens, only cash will be accepted at these stalls.

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

FACILITIES
There is a cash machine in the main hall. You will be charged if you wish to withdraw cash.

Disabled toilets, the toilets in the function halls are accessible however full disabled facilities are located opposite the main entrance to the hall in the owners and trainers building and also on the first floor of the Grandstand.

PLEASE NOTE THAT NO-ONE UNDER THE AGE OF 18 IS PERMITTED TO DRINK; HOWEVER WE ALLOW YOUNG CHILDREN
AND BABIES, HOWEVER PLEASE RESPECT OUR OTHER CUSTOMERS AND KEEP AN EYE ON YOUR CHARGES WE ARE NOT A NURSERY.

FESTIVAL CHARITY
We are proud to have as our festival charity this year Sussex Heart. They were formed to support care of the heart throughout Sussex (for more on our festival charity see www.sussexheartcharity.org or talk to them at their table in the Grandstand Hall). Initially the charity funded local research and community resuscitation training but recently has funded Automated Defibrillators, the first two were on railway stations, many more have entered service and they are saving lives. We hope that your support can help them expand the scheme and fund their activities. The easiest way to give is to place any unused tokens in the collecting boxes near the exit, we will fund the value of these donations in full to Sussex Hart, or you can choose the traditional way with donations in collection boxes.

A BIG THANK YOU TO EVERYONE
There are lots of people who have worked hard to ensure the festival is a success. I would like to thank: John Kirkland, festival Treasurer; Paul Free, who sourced the beer; Paul De Souza, who negotiated our food concessions; Paul De Souza and Mark Lawday, staffing officers; Peter Mitchell, Press Officer; Jo Buckand, ticket sales; Pete Coppard & Keith Newell, products; Paul Alison, webmaster and Ursula Lockyear, stewarding.

Possibly the biggest thank you goes out to those who do the things you do not see, it is the work done before and after the festival by our set up and take down teams; without them the festival cannot happen; a huge thank you is due to those workers. Then there is the thanks to our on the day teams; bar managers and their deputies, also to the stewards you do a difficult job well.

Thanks, must also go to our friends the ticket outlets for their help: Evening Star, Brighton; Gardener’s Arms, Brewers Arms Lewes; Duke of Wellington, Shoreham-by-Sea; Selden Arms, Worthing; Beer Essentials, Horsham; Eagle, Eastbourne; Tower, St. Leonards; Brewery Shades, Crawley.

Thanks must also go to the team at Brighton Racecourse for all their help in setting up the venue.

Finally, thank YOU, our paying customers, without you there would be no festival. If you have enjoyed your time with us, tell your friends and bring them along next year.

Please have enjoy your festival.

Paul Sanders
Organiser, Sussex Branches Beer & Cider Festival
**Buses back to Brighton Station**

**Number 22 bus**
The number 22 Brighton & Hove bus goes from the racecourse (Top of Elm Road) and stops at London Road shops, Old Steine and the Clock Tower, Queens Road. The timings are shown below.

**Friday Afternoon:**
- Race Hill: 2.53, 3.08, 3.25, 3.42, 4.00
- St Peters church: 3.02, 3.17, 3.34, 3.51, 4.09

**Friday Evening:**
- Race Hill: 9.59, 10.29, 10.59, 11.29
- St Peters church: 10.05, 10.35, 11.05, 11.35

**Saturday (late afternoon onward):**
- St Peters church: 4.33, 4.48, 5.08, 5.23, 5.38, 5.53, 6.07, 6.22, 6.38, 6.53
- Race Hill: 7.05, 7.23, 7.42, 8.02, 8.29, 8.59
- St Peters church: 7.13, 7.31, 7.49, 8.09, 8.36, 9.06

**Number 2 bus**
The number 2 bus runs from Rottingdean to Steyning via Churchill Square, Hove, and Shoreham.

**Friday and Saturday Evening:**
Towards Churchill Square leave from Race Hill:
- 5.46, 6.06, 6.31, 6.54, 7.22, 7.54, 8.24, 8.54, 9.22, 9.52, 10.22, 10.52
Towards Woodingdean & Rottingdean:
- 7.05, 7.21, 7.38, 7.54, 8.14, 8.39, 9.09, 9.39, 10.09, 10.39, 11.09
Sussex Bar Beer List

1648
East Hoathly, East Sussex

La Brunette 4.2%
New for 2019, This deep Chestnut Brunette bitter combines the fruity taste of berries with a lasting warming gentle bitter aftertaste.

Triple Champion 4.0%
Old fashioned English bitter with a rich malty back taste.

360 Degree
Sheffield Park, East Sussex

Oatmeal Stout 4.5%
Brewed with five different malts, including Flaked Oats, to create a smooth, dark Stout, with a chocolate sweetness, balanced with the generous use of Fuggles hops.

Single Hop Jester 4.1%
A light pale ale brewed with just one hop variety at a time, his time using Jester, it is fruity, with citrus flavours and aromas.

Adur
Steyning, West Sussex

Hoptoken Citra 4.0%
An amber-coloured bitter showcasing the Citra hop. Flavours include zest of lime and tropical fruits with notes of toffee and malt, giving a long finish.

Arundel
Ford, West Sussex

Black Stallion 3.7%
A smooth tasting, lightly hopped dark ale with chocolate and roast aromas. Low hop addition gives a slightly sweeter character.

Brewhouse Bitter 4.0%
A new but traditional bitter celebrating the opening of the brewery's new brewhouse.

Battle
Battle, East Sussex

Black Arrow Porter 4.5%
A full bodied porter, chocolatey dark ale, with hints of liquorice, roasted malt and followed by a pleasantly hoppy finish. A smooth, robust and laid back beer.

Bedlam
Ditchling, East Sussex

Phoenix 3.9%
An Extra Pale American Ale, brewed with Citra, Amarillo and Cascade. Top fermenting yeast is used, pitched to give its characteristic dry, soft, smooth and clean finish.

Redroaster 5.0%
A Smoked Coffee Porter brewed in collaboration with Redroaster Coffee. Beech smoke and coffee aroma precedes the full roasted flavour with undertones of cocoa. A smooth and medium-full body but with substantial bitterness on the palate.

Brew Studio
Sompting, West Sussex

Acoustic Pale 4.0%
This is a session pale ale with distinctive notes of citrus from the US hops, balanced by English barley and wheat.

Duo Stout 5.2%
A silky yet robust stout with intense dark malt and roast coffee flavours, 2 kinds of oats add a smoothness that balances a pleasant and lingering bitterness to finish.

Brighton Bier
Brighton & Hove

Grand Havana 5.0%
A complex and robust porter brewed with Weyermann beechwood smoked malt. Subtle smokiness combined with layers of satisfying coffee and chocolate flavour.

West Pier 4.0%
Clean and crisp, built around classic American hops including Columbus and Cascade.

Brolly
Wisborough Green, West Sussex

Aurora Brollyalis Porter 6.0%
A 6 month cask aged version of the oatmeal porter, dark, smooth and delicious.

C.O.W 4.8%
Udderly fantastic citrus flavours of melon, lychee and lemon. Malted oats give a lovely smooth mouth-feel. It’s completely unfined, low-bittering, naturally delicious beer and it’s Vegan friendly.

Burning Sky
Firle, East Sussex

Aurora 5.6%
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.

No Place Like Home 4.5%
A Spring pale ale; brewed with 100% Sussex hops.

Cellarhead
Flimwell, East Sussex

Spring Pale 4.0%
A new pale ale hopped with Bullion and another experimental trial hop called Strang’s #7 which has marzipan and coconut notes!

Beer Styles
- Bitter
- Pale Ale
- Golden Ales
- Mild
- IPA
- Old Ales, Porters, Stouts
- Strong Ales, Barley Wines
- Speciality

29th Sussex Beer Festival 2019
Hop Project #001 4.5%
This features a trial Hop from Charles Faram, called CF247. A pale ale with deep peach and tropical aromas.

Chapeau
Horsham, West Sussex
Flamme Rouge 4.2%
A Ginger pale ale.

Dark Star
(now part of Asahi of Japan)
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.
Session IPA 4.2%
A crisp, sessionable pale ale with a fruity hop aroma provided by the Simcoe, Mosaic and Columbus hops. Unfined and unfiltered to retain the fresh hop character.

Downlands
Small Dole, West Sussex
Bramber 4.5%
An American amber ale; punchy tropical hop aromas sit atop a caramel toffee amber malt base.

Devils Dyke Honey Porter 5.0%
Locally sourced Honey is added to the fabulously soft, rounded porter. The hints of honey complement the chocolate, smoky and marmalade flavours.

Engineer
High Hurstwood, East Sussex
Winter's Ale 4.8%
Distinctive malt centred, slightly sweet and nutty dark winter ale.

Firebird
Rudgwick, West Sussex
Festive 51 4.8%
A version of the much loved King and Barnes Festive is a traditional premium bitter. It’s all about a lovely rich malty flavour, well balanced with (not too many) English hops. GLUTEN FREE.
Parody 4.5%
The malt base of this amber ale is a great foundation to a storm of hops yielding powerful bitterness, huge aroma and long satisfying finish. A true Session I.P.A. GLUTEN FREE

Franklins
Ringmer, East Sussex
Champagne Supernova 4.6%
A Chocolate Pale made with organic cocoa nibs and champagne yeast. Originally brewed to celebrate 100 years of suffrage.

Last Waltz 5.0%
A cask Vienna Lager! Clean and crisp like all good lagers should be but with a richer malt backbone bringing forward some toasty and biscuity notes balanced with a light hop bitterness.

Goldmark
Poling, West Sussex
Mermaids Pale 6.8%
This is an unfined dry hopped ale.

Greyhound
West Chiltington, West Sussex
Booster 4.4%
This American style brown ale is a delicious balance of lightly toasted English malts and punchy Cascade hops. Delightfully quaffable with a great bitter finish.
Good Ordinary Bitter 3.8%
English style session bitter. Pale and toasted malts to give this ale a delicious nutty flavour. English hops add a subtle bitterness with good rounded flavours.

Gibble
Oving, West Sussex
Wobbler 7.2%
A dark and warming ale with flavours of sweet spice, lingering into chocolate.

Gun
Gun Hill, East Sussex
Project Babylon 4.6%
A classic American Pale Ale brewed using pale malts and American hops. Vibrant, refreshing with citrus notes and a dry finish on the palate. Unfined and suitable for vegans.

Scaramanga Extra Pale 3.9%
Refreshing, zesty extra pale ale, unfined, unfiltered, vegan. Gluten Free.

Hammerpot
Poling, West Sussex
Baltic Porter 7.4%
Strong, smooth dark porter with beautiful complex malt flavours, chocolate & treacle. Balancing dark sweetness with a good hop bitterness.

Shepherd’s Warmer 5.5%
A rich festive, fruity, mahogany coloured ale brewed with various seasonal spices including cinnamon and ginger.

Hand
Brighton & Hove
Low Five 3.8%
A Vienna pale ale brewed with Ekuanot, Citra & Chinook hops.

Harvey’s
Lewes, East Sussex
1859 Porter 4.8%
A complex, dark and full-bodied beer with prominent roasted malts, reminiscent of date sugars, and a restrained fruitiness.
Dark Mild 3.0%
Malty and Mellow. Soft and
## Beer Styles
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- Pale Ale
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- Mild
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- Strong Ales, Barley Wines
- Speciality

### Holler
*Brighton & Hove*
- **Extra Pale** 4.0%  
  Very light bodied pale ale that is super crisp and refreshing. Mild bitterness and heavy dry hopping for punchy tropical fruit aromas.
- **West Coast IPA** 5.5%  
  A classic US style, this is piney and resinous with heavy citrus and orange notes with a malt bill to back it up. Heavy on both the bittering and aroma hops for an IPA like they used to be.

### Langham
*Lodsworth, West Sussex*
- **Arapaho** 4.9%  
  Brewed with Amarillo and Cascade hops giving a delectable aroma. A golden ale with a beautiful rounded aftertaste.
- **Triple XXX** 4.4%  
  A complex malty, dark chocolatey, mild. Surprisingly light to the taste. Very satisfying!

### Lister’s
*Ford, West Sussex*
- **Premium Gold** 5.0%  
  Export strength Premium Gold is rich and fruity. Golden ochre in colour, with rounded citrus notes, this is a deep and satisfying ale.
- **Westmorland Dark Mild** 3.7%  
  A traditional northern dark mild reminiscent of the brewer’s Lake District origins. It’s a smooth, refined, easy-drinking beer which remains a favourite in many parts of the country.

### Loud Shirt
*Brighton & Hove*
- **Hypnosis Pale** 4.5%  
  This beer is a tangy, tongue tingling experience. An uplifting pale ale with a lovely blend of light malts.
- **Psychedelic IPA** 5.1%  
  This beer is a mouth-watering and vibrant experience. A refreshing, highly hopped, fruity IPA.

### Pin-Up
*Southwick West Sussex*
- **Pale Ale** 5.1%  
  Buckets loads of hops are added throughout the brew, a beautiful blend of Cascade,

slightly sweet with a dry, nutty aftertaste akin to an infusion of ground nuts.

### Old Ale
4.3%  
Soft and full-bodied, with hints of dried fruits and dates. Rich, dark and warming.

### Heathen
*Haywards Heath, West Sussex*
- **ISA** 3.9%  
  Light and pale. Indian Session Ale, a sort of little brother to IPA!
- **Mocha** 7.0%  
  This oak aged Stout has coffee and dark chocolate aromas. Chocolate and coffee on the palate with a warming bourbon undertone. Opulent, smooth mouthfeel, with a bitter liquorice finish.

### Hepworth
*Pulborough, West Sussex*
- **BeeREXIT** 3.6%  
  Seeking solace? Try BeeREXIT, and take yourself away from all the heated nonsense being said. Thoroughly British beer, beautifully crafted, a pint of perfection – whatever else happens, we still have that!

### High Weald
*East Grinstead, West Sussex*
- **Charcoal Burner** 4.3%  
  A traditional English Oatmeal Stout. Great with meat and cheeses or enjoyed on it’s own.
- **Cronicle** 3.8%  
  Brewed using the classic combination of English Fuggles and Goldings hops, this has all the qualities of a fine session ale.

### Kissingate
*Lower Beeding, West Sussex*
- **Black Cherry Mild** 4.2%  
  A dark mild with additions of real black cherries and Muscovado sugar. Subtle fruit aroma and a rich malty finish.
- **Murder of Crows** 10.0%  

### Laine
*Brighton & Hove*
- **Breaker Pale Ale** 4.1%  
  Pale gold with a bold aroma and a balanced finish. Hoppy and refreshing. Unfined.
- **Pale Ale** 5.1%  
  Buckets loads of hops are added throughout the brew, a beautiful blend of Cascade,
Chinook and Amarillo. With a strong malt backbone to balance the flavour.

**Riverside**
*Upper Beeding, West Sussex*
- **Rambling Monarch 3.6%**
  A light refreshing ale, the floral, citrus/spicy aroma of East Kent & Styrian Golding hops is followed by the classic bitter taste of Challenger hops.
- **Tubber’s Tipple 5.6%**
  Named after those intrepid folk who take part in the Adur Bath Tub Race from Upper Beeding to Shoreham. The beer has an earthy/spicy characteristic with just a hint of honey.

**Rother Valley**
*Northiam, East Sussex*
- **Blues 5.0%**
  This dark brooding winter brew is full of complex tastes such as chocolate and raisins. It has a roast finish and yet is deceptively smooth, making it a most quaffable beer for its strength.
- **Smild 3.8%**
  Popular dark mild. A full bodied creamy pint with hints of chocolate.

**Sussex Small Batch**
*(currently brewing at Goldmark)*
*Worthing, West Sussex*
- **Tiramisu Stout 6.5%**
  5 specialty malts, Italian Coffee, Roasted Cacao Nibs, Vanilla Pods, Goldings and Fuggle hops amalgamate to produce a smooth, full bodied sweet milk stout reminiscent of the classic Italian Tiramisu dessert.

**Watchmakers**
*Brighton & Hove*
- **Second Hand APA 5.1%**
  American Pale Ale brewed using pale malts and American hops, refreshing with citrus notes.

**Weltons**
*Horsham, West Sussex*
- **Dr French’s Whisky Old Remedy 8.2%**
  Very smooth and dark, with dried fruits, vanilla and gentle spice from the oak, whisky, hints of mocha with medium carbonation and an oily mouthfeel.
- **Old Harry 5.2%**
  Deep red coloured beer with a malty but nutty flavour, brewed using Sussex & East Kent Goldings hops.

**Grandstand Bar**

**Adnams**
*Southwold, Suffolk*
- **Old Ale 4.1%**
  Aromas of malt and soft cheese, leading into malty and sweet flavours with fruit berries and vanilla. Caramel and roast finish.

**Allendale**
*Allendale, Northumberland*
- **Golden Plover 4.0%**
  Light and refreshing, easy-drinking blonde beer with a clean finish.

**Ayr**
*Ayr, Ayshire & Arran*
- **Rabbie’s Porter 4.3%**
  Robust full-bodied porter with well-balanced toffee, fruity maltiness and a slightly smoked finish.

**Backyard**
*Walsall, West Midlands*
- **The Hoard 3.9%**
  Refreshing, dry golden-coloured ale. Light malt flavour with hint of lemon on the palate.

**Bank Top**
*Bolton, Greater Manchester*
- **Flat Cap 4.0%**
  Amber-coloured ale with a modest fruit aroma leading to a beer with citrus fruit, malt and hops. Good finish of fruit, malt and hops.

**Binghams**
*Ruscombe, Berkshire*
- **Brickworks Bitter 4.2%**
  Chestnut-coloured best bitter with a sweetish, malty nose. Hops balance the maltiness to give a well-rounded flavour with a slightly nutty hint and a sweet, earthy aftertaste.

**Black Hole**
*Little Eaton, Derbyshire*
- **IPA 5.2%**
  This is dry-hopped with American and New Zealand hops providing a fruity aroma, with notes of citrus Grapefruit and pine.

**Bradfield**
*High Bradfield, South Yorkshire*
- **Farmers Blonde 4.0%**
  Pale blonde beer with citrus and summer fruit aromas.

**Burton Bridge**
*Burton upon Trent, Staffordshire*
- **Thomas Sykes 10.0%**

**Charnwood**
*Loughborough, Leicestershire*
- **Salvation 3.8%**

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**Sussex Bar Beer List**

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29th Sussex Beer Festival 2019
A light, refreshing golden-coloured beer with tropical fruit, citrus and floral flavours.

Coach House
Warrington, Cheshire
Gunpowder Mild 3.8%
Biscuity dark mild with a blackcurrant sweetness. Bitterness and fruit dominate with some hints of caramel and a roast flavour.

Elland
Elland, West Yorkshire
Nettlethrasher 4.4%
Smooth, amber-coloured beer. A rounded nose with some fragrant hops followed by a mellow nutty and fruity taste and a dry finish.

Fyne
Achadunan, Argyll & Bute
Avalanche 4.5%
This true golden ale starts with citrus hops on the nose. Good body and fruit, balancing a refreshing hoppy taste. It finishes with a long bittersweet aftertaste.

Great Heck
Great Heck, North Yorkshire
Yakima IPA 7.4%
Deep golden in colour, and low in bitterness balanced by luscious fruity hop flavours and aromas.

Hambleton
Melmerby, North Yorkshire
Stud Blonde 4.2%
A strongly bitter beer with rich hop and fruit. It ends dry and spicy. GLUTEN FREE

Hanlons
Half Moon Village, Devon
Port Stout 4.2%
Strong, black-coloured speciality ale. Mild coffee and chocolate with fruity port notes.

Hawkshead
Staveley, Cumbria
Red 4.2%
An impressive colour for this richly flavoured beer; lots of fruitiness and good hop flavour with a lingering aftertaste.

Holden’s
Woodsetton, West Midlands
Black Country Mild 3.7%
A good red/brown coloured mild; a refreshing light blend of roast malt, hops and fruit, dominated by malt throughout.

Humpty Dumpy
Reedham, Norfolk
Swallowtail 4.0%
Full-bodied marmalade and biscuit aroma with matching flavours. Grainy texture is enhanced by solid bitter notes flowing onward.

Ilkley
Ilkey, West Yorkshire
Ruby Jane Mild 4.0%
The combination of 7 malts give you complex biscuit layers of flavour, with a velvety smooth palate and creamy head. There is a soft bitterness from the hops.

Loddon
Dunsden, Oxfordshire
Hocus Pocus 4.6%
Brewed using the ever popular English Goldings with the addition of Fuggle Hops, pale and dark malts, with a small amount of invert sugar, combine to form a rich, smooth traditional dark ale.

Old Dairy
Tenterden, Kent
Copper Top 4.1%
This dark premium bitter has a delicious toffee caramel body with chocolate undertones from the Maris Otter, Crystal and Chocolate malts. Balanced with a spicy and fruity bite from the Bramling Cross and Challenger hops.

Snow Top 6.0%
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.

Orkney
Quoyloo, Orkney
Red MacGregor 4.0%
This tawny red-coloured ale has a fruit, malt and hop mix. Generally a well-balanced bitter.

Palmers
Bridport, Dorset
Tally Ho! 5.5%
A complex, dark-coloured old ale. Roast malts and treacle toffee on the palate lead in to a long, lingering finish with more than a hint of coffee.

Phipps NBC
Northampton
Gold Star 5.2%
Based on the pre World War I recipe for Phipps IPA; this titan of a beer has the colour and drinking quality of the IPA but with a subtle punch of an export strength ale.

Potbelly
Kettering, Northamptonshire
Piggin’ Saint 4.4%
A pale golden-coloured ale with a dry flavour. GLUTEN FREE.
**Reunion**
*Feltham, Greater London*

**Opening Gambit** 3.8%
Traditional bitter with a pleasant balance of biscuity, hop and bitter orange. Bitterness builds strongly in the lingering finish.

**Talwar** 4.5%
Yellow-coloured beer with sweet earthy hops overlaid with a lemony fruitiness and a touch of spice from the added coriander.

**Robinsons**
*Stockport, Cheshire*

**Brew Monday** 4.1%
A crisp, dark amber ale that projects a fruity aroma and a malty, salty taste.

**Strathaven**
*Strathaven, Lanarkshire*

**Craigmill Mild** 3.5%
A black-coloured ale with a chocolate aroma and a subtle orange zest aftertaste.

**Tring**
*Tring, Hertfordshire*

**Death or Glory** 7.2%
A strong dark-coloured, aromatic barley wine.

**Tryst**
*Larbet, Falkirk*

**Carronade** 4.2%
Distinctive citrus flavours in this prize-winning ale. Using a combination of American hops and Scottish malt, Carronade refreshes the palette with each mouthful leaving you wanting more.

**Twickenham**
*Twickenham, Greater London*

**Dark Gothick** 4.6%
A strong, dark mild brewed using pale crystal and two types of chocolate malt. Full-bodied and malty but with a dryish, chocolatey edge. Inspired by Strawberry Hill House, the Little Gothick Castle, not so far from the brewery.

**Vale**
*Brill, Buckinghamshire*

**VPA (Vale Pale Ale)** 4.2%
An assertive, dry hoppy ale with a citrus nose, combined with a pronounced malt background.

**Wadworth**
*Devizes, Wiltshire*

**Swordfish** 5.0%
A full-bodied, deep copper-coloured ale flavoured with Pussers Rum.

**Wibblers**
*Southminster, Essex*

**Apprentice** 3.9%
Amber-coloured session beer with a hoppy aroma and light, malty taste.

**Wimbledon**
*London SW19*

**Copper Leaf** 4.0%
Burst of citrus, floral and tropical flavours overlay the complex malt characters of rye, caramel and spice. A refreshingly dry finish.

**XXK** 4.8%
Expect aromas of warming spice, red berry fruits and subtle caramel notes. On the palate this beer is smooth with hints of candied orange and a balanced bittersweet finish coming from the British hops and malts. coloured beer with plenty of late Boadicea hops and stem ginger added to the cask for a delicious zing of fresh ginger.
Join up, join in, join the campaign

From as little as £25 a year. That’s less than a pint a month!

Discover why we joined. camra.org.uk/members

Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates
## Cider

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Type</th>
<th>Alcohol %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ascension</td>
<td>East Sussex</td>
<td>Ascension</td>
<td>6.0%</td>
</tr>
<tr>
<td>Sussex Dabinett</td>
<td>East Sussex</td>
<td>Medium Dry Cider</td>
<td>6.0%</td>
</tr>
<tr>
<td>Batcheldors</td>
<td>West Sussex</td>
<td>J.B.</td>
<td>5.0%</td>
</tr>
<tr>
<td>Bignose &amp; Beardy</td>
<td>West Sussex</td>
<td>Hedgerow</td>
<td>6.0%</td>
</tr>
<tr>
<td>Black Pig</td>
<td>West Sussex</td>
<td>Black Pig</td>
<td>6.0%</td>
</tr>
<tr>
<td>Camrose</td>
<td>West Sussex</td>
<td>Camrose</td>
<td>6.0%</td>
</tr>
<tr>
<td>Eden</td>
<td>West Sussex</td>
<td>Eden</td>
<td>5.0%</td>
</tr>
<tr>
<td>Garden</td>
<td>Surrey</td>
<td>Garden</td>
<td>4.0%</td>
</tr>
<tr>
<td>South Downs</td>
<td>West Sussex</td>
<td>South Downs</td>
<td>6.0%</td>
</tr>
<tr>
<td>Trenchmore</td>
<td>West Sussex</td>
<td>Trenchmore</td>
<td>5.0%</td>
</tr>
<tr>
<td>Uncle Stoat’s</td>
<td>East Sussex</td>
<td>Uncle Stoat’s</td>
<td>6.0%</td>
</tr>
<tr>
<td>Village Green</td>
<td>West Sussex</td>
<td>Village Green</td>
<td>5.7%</td>
</tr>
</tbody>
</table>

## Perry

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Type</th>
<th>Alcohol %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bignose &amp; Beardy</td>
<td>East Sussex</td>
<td>Turning Japanese</td>
<td>7.2%</td>
</tr>
<tr>
<td>Black Pig</td>
<td>East Sussex</td>
<td>Black Pig</td>
<td>6.5%</td>
</tr>
<tr>
<td>Oakwood</td>
<td>East Sussex</td>
<td>Oakwood</td>
<td>6.0%</td>
</tr>
</tbody>
</table>

## Specialty

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Type</th>
<th>Alcohol %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eden</td>
<td>West Sussex</td>
<td>Eden</td>
<td>4.0%</td>
</tr>
</tbody>
</table>
Selected other Festivals during 2019

CAMRA beer festivals shown in bold.

29 - 31 March Bognor Beer Festival, the Gordon Centre, Bognor.


24 - 26 May Southwick Beer Festival, Southwick Community Hall, Southwick [www.southwickcommunitycentre.org.uk/beer-festival.html](http://www.southwickcommunitycentre.org.uk/beer-festival.html)

24 - 26 May Beer & Cider by the Sea, Western Lawns, Eastbourne [www.eastbournebeerfestival.co.uk](http://www.eastbournebeerfestival.co.uk).

31 May - 2 June Glastonwick, Church Farm, Coombes [www.cask-ale.co.uk/beerfestival.html](http://www.cask-ale.co.uk/beerfestival.html)

21 - 22 June South Downs Beer & Cider Festival, Lewes Town Hall, Lewes [www.brightoncamra.org.uk](http://www.brightoncamra.org.uk)

6 - 10 August **Great British Beer Festival**, Olympia, London [www.camra.org.uk](http://www.camra.org.uk)

10- 12 October Eastbourne Beer Festival, Devonshire Park, Eastbourne [www.eastbournebeerfestival.co.uk/beer-festival.aspx](http://www.eastbournebeerfestival.co.uk/beer-festival.aspx)

BIGGER KIT, BIGGER PREMISES, MORE BEER!

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Friday & Saturday 12-8pm

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