It may not have gone unnoticed that the brewery has been shrouded in scaffolding since April.

Every six years we undertake redecoration works, painting the wood, iron work and signage to maintain the appearance of our Grade II listed building. It gives us a chance to examine every element of the fabric and, inevitably, attend to the constant wear and tear that occurs with the passage of time.

A programme of works, involving stone masons, joiners, roofing contractors, lead workers and glaziers has ensued under the supervision of our maintenance staff and consultant architects.

The brewery was rebuilt in 1881 by Messrs Card & Son of Lewes from designs of the eminent brewery architect William Bradford of Carlton Chambers, Regent Street, London. During construction work, they unearthed the weather vane that sits on the top of the brewery tower. Dated 1621, it is believed to have originally graced St Thomas a Becket’s Church in Cliffe High Street. In 1985, the smaller tower was added to the original in order to increase our production capacity. Built in the exact style of the existing building, it was the recipient of a Civic Trust Award and our listed status followed shortly afterwards.

In many ways, Harvey’s is a ‘heritage site’. Behind its brick façade you will find a production area that has been maintained over the centuries to reflect a time honoured brewing process. Sacks of UK grown malted barley and bales of locally grown hops are held within the original stores and brewing equipment has been maintained or replaced to perpetuate a method of production that has withstood the test of time. It takes a large number of dedicated staff to ensure that standards and procedures are maintained.

In an age where many companies are relocating to alternative sites and constructing breweries that are more automated and cost effective, we feel that the heritage of Harvey’s is well worth protecting and maintaining. We are fortunate that many devoted customers share these same ideals and continue to enjoy a range of our award winning local beers.

We are very proud to remain brewing in the heart of Lewes.
Welcome to the 21st Worthing Beer Festival and many thanks for your support. It’s important that I thank all the people who have worked for months in planning this event and those you see here serving today. Without their generous volunteering this event simply couldn’t happen and in an age when volunteering in society is in general decline, we owe them all a great deal of thanks!

I don’t want to single out any individual but as we celebrate 21 years of festivals, there is one person who needs a mention; Stuart Elms volunteered at the first festival and at most of them since. It’s a remarkable achievement and we owe him our thanks for a lifetime of dedication to CAMRA.

I suspect that the first beer festival in 1997 was organised by early CAMRA members to try and source real ales in a day when they were a rare commodity. How things have changed! Today in West Sussex there are dozens of local breweries producing amazing beers, with many pubs holding smaller beer festivals. With the advent of the micro-pub revolution we now have access to a great diversity of beer all year! Two of our local micro pubs have been regional pub of the year award winners.

This now begs the question - after 21 years what do future beer festivals have to do to remain relevant and keep pace with this fast-changing beer scene? We would like to hear your views and opinions. You will find a voting form for best beer, best pub and a space to let us know your views on this topic inside your programme.

Finally, our festival charity this year is Guild Care, and I’m delighted that the Ashdown Project for young people will be the beneficiary of any donations you may care to make. Please look out for the collection boxes, to be found near the entrance, on your way out.

We hope you enjoy the Festival.

Cheers,

Peter Brereton
co Chairman CAMRA Arun and Adur Branch

The following information tells you most of what you need to know about this event but please feel free to ask a festival volunteer, who will be wearing staff T-shirts, should you have any queries.

REAL ALE, CIDER & PERRY
This year’s beer list has once again been carefully sourced by Nick Little, the founding owner of the award-winning local micro-pub The Brooksteed Alehouse, whose knowledge of beer is highly regarded.

There are 103 beers in total, 65 of which will be served by CAMRA volunteers and the other 38 will be served from seven Sussex brewer stands, namely Downlands, Greyhound, Hammerpot, Harvey’s, High Weald, Langham plus Polarity and Riverside who share a stall.

Please bear in mind that Real Ale is a living product that needs time to settle and clear before being ready for sale. Occasionally a beer may require longer and so may not be ready at the start of the festival. Our bar managers will always endeavour to try to give some indication of when it might be ready but in this situation we would ask for your patience and understanding. There will be 25 ciders and perries which have again been chosen for your enjoyment by Debbi Pilkington who has successfully chosen the ciders for the last few festivals.
Any last minute replacements can be identified by yellow cask labels and these will be in the same locations as those they are replacing.

**GLASSES & TOKENS**

All alcoholic beverages are paid for with cardboard tokens purchased from a stand positioned to the right of where you collected your glass and programme. Each token has a value of 10p and can be bought in units of £5. Additional tokens may subsequently be purchased in multiples of £1. As you leave you can donate any surplus tokens to our festival charity by placing them in the boxes situated in the main entrance. Alternatively, complete strips of unused tokens, in multiples of £1, can be exchanged back for cash but only before time is called.

**CAMRA Members** can claim free tokens to the value of £2.50 from the tokens desk on production of a valid membership card.

**BUYING YOUR DRINKS**

If you are not sure which style of beer to choose, our friendly volunteer staff will be happy to help. The beers are positioned on the stillage in alphabetical order by brewery name. To further help you, each beer is also numbered from 1 to 103 as shown on the cask labels and in the festival programme. Bar A will have beers 1 to 24; Bar B beers 25 to 48; Bar C beers 49 to 65. The Brewery Bars will be number 66 to 103.

The price of each beer and cider is shown on the cask labels by the number of 10p tokens needed. At busy times it would help our volunteers if customers know which beer they want and also have the correct number of tokens to hand.

The Cider and Perry bar will be arranged in alphabetical order of cider maker.

**CHALLENGE IF UNDER 25 AGE VERIFICATION POLICY**

The Assembly Hall’s premises licence to sell alcohol requires that we conduct an age verification check to prevent anyone under the age of 18 from purchasing or consuming alcohol. The Assembly Hall has adopted a Challenge 25 policy so if you are lucky enough to look under 25 you will be asked to prove your age when you buy your drinks or tokens. You will only need to do this once after which you will be given a wrist band showing you have had your age verified.

**COOLING**

We are again using a cooling system to help ensure that we serve the beers at the correct temperature for your enjoyment.

**FOOD**

All food can be found in the Crush Bar, the room between the main beer hall and the Richmond Room.

This year we are delighted to welcome The Piggery, Magpies Magnificent Pies and Cafheene 2Go Sandwich Bar. These local vendors have on offer a range of freshly prepared food to accompany the beer and ciders we have available. Check out their menus in the Crush Bar area.

**THE EGREMONT GIN BAR**

This year, for the first time, we will have a Gin Bar located in the Richmond Room for those who may wish to drink something other than Beer or Cider. There will be over 40 different gins to choose from together with a range of Fever-Tree premium natural mixers. Check out the gin menu for a listing of all the different gins. The gin bar will also have available wine and soft drinks. Soft drinks are free to designated group drivers. Drinks can only be purchased from the gin bar using the cardboard tokens.
ENTERTAINMENT

Last year the Saturday lunchtime session attendance exceeded all our expectations and had a wonderful relaxed atmosphere. This year we are looking to add to the enjoyment by introducing something new with organist Michael Wooldridge playing a selection of popular well known ‘anthems’ and music hall style tunes on Worthing’s Wonderful Wurlitzer for you to sing along to.

Song sheets will be provided to help you get into the swing of what we hope will be an enjoyable accompaniment to the wide range of drinks and food on offer.

To find out more about the Worthing Wurlitzer go to: http://worthing-wurlitzer.org/

BEER AND CIDER OF THE FESTIVAL PLUS YOUR COMMENTS

We would greatly appreciate you taking time to complete the Festival questionnaire. As an incentive, all visitors who complete this will be entered into a draw to win a free trip to a local brewery and a festival T-shirt.

MEMBERSHIP

Become part of the CAMRA community today; enjoy discounted entry to beer festivals and exclusive member’s 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

TRADITIONAL SIGN WRITER

The festival will feature demonstrations from Wayne Osborne a professional sign writer who will create two atypical pub signs, one of which will be auctioned by Bob Smytherman, the Worthing Town Crier, at the Friday evening session and the second at the Saturday lunch time session, with all proceeds donated to the festival charity.

SPECIAL THANKS

CAMRA Arun & Adur branch would like to say a special thank you to:-

Nick and Sarah Allen of Greyhound Brewery for designing the eye catching art work for the festival poster, tee shirt and glasses.

Nick Little for all his hard work sourcing the beers.

Debbi Pilkington for choosing the ciders.

Nigel Bird of iWalk for continuing to look after the user friendly website that he created free of charge.

Mark Lehmann from Goldmark Brewery for sponsoring the song sheets.

Dark Star Brewing Company who have again sponsored the festival glasses.

Northbrook College Students for providing the cheese bar from which all monies will go to the festival charity.

The following pubs that acted as ticket outlets for the festival:

Anchored in Worthing
Brooksteed Alehouse
The Green Man Ale & Cider House
The Selden Arms
The Georgi Fin
The Stanley Ale House
The Henty Arms
The New Inn
The Evening Star
Duke of Wellington
CRAFTED & TIMELESS

Authentic, original and full of character, London Pride is unmistakably London’s beer.

Brewed with the rich and distinctive tastes of British malt and hops, London Pride is the essence of our capital city and the people who call it home.

THE ORIGINAL ORIGINAL
ABOUT THE CAMPAIGN FOR REAL ALE (CAMRA)

It is a volunteer led organisation with over 188,000 members that seeks to protect the traditions of great British pubs and everything that goes with them.

Locally, we support the national campaign by:-

- organising this festival with any profits used to support CAMRA’s campaigning.
- organising an annual branch ‘pub of the year’ competition that feeds into the Sussex and regional rounds of CAMRA’s national competition.
- monitoring beer quality in local pubs by reporting ‘beer scores’ through the What Pub app. This helps us to understand which pubs are worth considering as entries in CAMRA’s annual Good Beer Guide. The Pub app also feeds into the CAMRA national pubs database, meaning all members can help keep the database current and up to date.
- visiting local pubs to determine those that qualify to be accredited to CAMRA’s LocAle scheme.
- supporting local breweries by appointing Brewery Liaison Officers to maintain a two way relationship with CAMRA.
- Having a range of social activities that include visits to local breweries, country pubs, beer festivals, other beery events and also encouraging pubs to hold meet the brewer evenings for their customers.

Fine Real Ale
HANDCRAFTED IN THE HEART OF HAMPSHIRE FOR SERIOUSLY GOOD TASTE

UPHAM BREWERY

1st Drop
LUGHT & FRUITY ALE WITH A ZESTY FINISH
Hampshire Craft Ale
Real Ale 4.5% Abv

Fields of Gold
A GOLDEN WONDED FRESH MIX OF HOPS FOR A DELICIOUS ALE
Hampshire Craft Ale
Real Ale 3.8% Abv

Autumn Leaves
RICH RUBY ALE SMOOTH AND MALTY WITH A FULL BODY
Hampshire Craft Ale
Real Ale 4.3% Abv

Winter’s T’Ale
RICH WINTER BURST POTENT MIX OF THE BEST BRITISH HOPS
Hampshire Craft Ale
Real Ale 4.5% Abv

facebook.com/uphambrewery  T 01489 861 383  WWW.UPHAMBREWWERY.CO.UK  @uphambrewery
Readers of the quarterly Sussex Drinker magazine may recall an article in the Autumn 2016 edition entitled “Worthing - a new real ale mecca in Sussex” that came about following an early summer visit from the North Sussex branch who were impressed by the diverse range and quality of beers they found in the pubs which we took them to.

At that time, we had the continuity provided by some old GBG favourites such as The Selden Arms, The Parsonage Bar in Tarring High Street and several country pubs such as the Five Bells West Chiltington. There was also the first micro-pub in Sussex - Nigel Watson’s Anchored in Worthing, closely followed by the arrival of Nick & Paula Little’s award-winning Brooksteed Alehouse.

Since then, the re-furbished Castle Alehouse, the Egremont, the Corner House, and the Beach House Café have continued to offer an interesting range of changing guest ales. New arrivals include four more micro-pubs; the Green Man Ale & Cider House in Tarring, The Stanley Ale House in nearby Lancing, The Georgi Fin in West Worthing and the recently opened Grizzly Bear in Tarring. The re-opening of the Richard Cobden was a plus after it was feared that it might be lost when the lessee relinquished his lease.

Around our branch area the Queens Head in West Chiltington returns to the GBG and a variety of LocAle beers can be found in several other country pubs and others such as the Gardeners Arms Sompting, New Sussex Hotel Lancing and the Cricketers Broadwater.

We have also gained two new micro-breweries in Polarity and Brew Studio in nearby Sompting, both of which have impressed so far. Over in Tarring Village, the long-promised new micro-brewery in the Vine pub is said to be not far off.

For many publicans it is not easy to make a reasonable living, let alone a good one especially for those whose ‘pub-co’ leases often restrict the range of beers and other drinks available to them. In Storrington, at the Moon, one longstanding Punch pub-co lessee has recently taken advantage, at some cost, of the SIBA direct delivery scheme and can now offer his customers three well-kept LocAles from the likes of 360 degrees, Greyhound and Langham. This has not only boosted his trade but also made his pub more attractive to the growing number of discerning ale drinkers.

On the down side, we lost Wetherspoon’s GBG listed Sir Timothy Shelley and the Ale House & Kitchen with its small in-house brewery.

Stuart Elms

We’ve said it 2,000 times before, but our yeast is unique.*

*We have our own unique strain of ale yeast, which has regenerated over 2,000 times.

Try something different Find us on twitter and facebook SALTAIREBREWERY.CO.UK
WE LOVE BEING SOCIAL

TO SAMPLE OUR LATEST BEERS OR TO ARRANGE A TOUR, PING YOUR DETAILS TO INFO@TAPITBREW.CO.UK AND WE’LL BE IN TOUCH.

CREATING CRAFT BEER THAT WE LOVE AND YOU DESERVE

TAP IT BREWING CO.
UNIT 6
MUIRA INDUSTRIAL ESTATE
WILLIAM STREET
SOUTHAMPTON
SO14 5QH

T: 023 8071 0737

TAPITBREW.CO.UK
Win a **FREE** trip to a local brewery and a festival T-shirt

Simply fill in the form below and hand it in at the CAMRA stall as you leave the festival.

List your top three Real Ales / Ciders / Perries from this festival in order of preference

<table>
<thead>
<tr>
<th>RANK</th>
<th>BREWERY</th>
<th>DRINK NAME</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Which Sussex Pub do you think regularly sells the best Ale?

<table>
<thead>
<tr>
<th>PUB NAME</th>
<th>TOWN</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

How did you find out about this festival (circle most appropriate)

- WORD OF MOUTH
- SOCIAL MEDIA
- POSTER IN PUB
- SUSSEX DRINKER
- OTHER

Do you think Worthing Beer Festival should continue in current form?  YES / NO

Why?

Please enter your details so we can contact you

**NAME:**

**EMAIL:**

**PHONE:**

Terms: The winner drawn at random from entries received at each festival session will be notified and offered one or more dates to join a trip to a local brewery organised by Arun & Adur branch of CAMRA. Dates and pickup point(s) to be advised.
400,000 YEARS IN THE MAKING

WWW.CAVEMANBREWERY.CO.UK

MOBILE (0)77 6971 0665

Our Signature Ale!
Very pale and malty with a surprising bitter back taste

Mill Lane, East Hoathly, East Sussex. BN8 6DP.
01825 840830 ~ www.1648Brewing.co.uk
BAR A

**360 DEGREES**, Sheffield Park, East Sussex

1. **Stout** 4.9%
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.

AMBER, Ripley, Derbyshire

2. **Barnes Wallis** 4.1%
Named after Ripley’s local hero, Barnes Wallis is the brewery’s staple session ale. Styled as an easy-drinking IPA-style bitter, copper-coloured for a full malt flavour and hopped with Northern Brewer and spicy Syrian Goldings.

ARBOR, Easton, Bristol

3. **Yakima IPA** 7.0%
Arbor’s flagship premium beer - Yakima Valley is packed full of the best American hops. A celebration of everything IPA!

ARUNDEL, Yapton, West Sussex

4. **Uptown NEIPA** 6.2%
This latest Arundel beer is of a new IPA style, which has a smoother mouthfeel and lower bitterness at the finish. This one’s a full on juice bomb with tropical and citrus flavours complimented with piney notes.

BARLOW, Dronfield, Derbyshire

5. **Three Valleys IPA** 5.0%
An American style IPA bursting with tropical fruit and citrus flavours, clean bitter finish.

BLUE SQUARE, Morley, West Yorkshire

6. **Super Nova Pale Ale** 4.3%
Golden amber in colour and brewed using a mix of English and Japanese hops, gives this classic a unique but not overpowering hint of lemon.

**KEY**

<table>
<thead>
<tr>
<th>Gluten Free</th>
<th>Unfined/Vegan beer</th>
</tr>
</thead>
</table>

**BOX STEAM**, Rode Hill, Wiltshire

7. **Tunnel Vision** 4.2%
A well-rounded light amber bitter. Clean tasting, with a slight bitterness on the finish.

BRAMPTON, Chesterfield, Derbyshire

8. **Mild** 4.9%
Dark, roasted and jam packed full of flavour. At its peak of condition it is so rich you feel like asking if it will lend you a tenner. Coffee, toffee and caramel tones tease your taste buds and warm your cockles.

BREWS AT BURSTINGTON, Burston, Norfolk

9. **Unplugged APA** 4.5%
This APA delivers soft tropical and citrus tones from the hops, which balance the lighter body of delicately kilned malted barley and wheat. This produces a truly sessionable American Pale Ale.

BREWING BROTHERS, Hastings, East Sussex

10. **Kennedy’s** 4.0%
This one is a session APA. Lovely juicy citrus notes at session strength from this quality Hastings brewpub – The Imperial.

BRIDGEHOUSE, Keighley, West Yorkshire

11. **Holy Cow** 5.6%
A devilishly different heavenly IPA. A golden beer with some malty notes and plenty of hoppiness!

BRISTOL BEER FACTORY, Ashton, Bristol

12. **Mischief** 5.0%
This single hopped pale ale pours a lush pale gold. The unique US Jaryllo hop gives notes of orange, fruit, banana; even pear is there, then light spice flavours in a spectacular, unique and balanced 5% hoppy golden beer.
**BROLLY**, Wisborough Green, West Sussex

**13. COW (Citra Oats Wai-Iti)** 4.8%

It’s a pale ale with udderly fantastic citrus flavours of melon, lychee and lemon. Malted oats give this beer a lovely smooth mouth-feel that’ll quench any thirst. It’s completely un fined, low-bittering, naturally delicious beer and it’s Vegan friendly!

**BRUNSWICK**, Derby

**14. Rocket** 4.7%

A pale IPA style beer, heavily dry hopped with a multitude of new world hops to give pleasant citrus and apricot flavours.

**BURNING SKY**, Firle, East Sussex

**15. Aurora** 5.6%

A premium strength pale ale, Aurora has a satisfying blend of malts to provide a juicy backbone and a pale amber colour. An expansive blend of US hops give a resinous mouthfeel – big citrus and tropical fruit flavours, which are prominent, yet well balanced.

**CAMPERVAN**, Edinburgh, Lothian

**16. Leith Juice Orange IPA** 4.7%

Seriously fruity IPA loaded with orange zest and van full of West Coast American hops.

**CAVEMAN**, Swanscombe, Kent

**17. Cavedweller** 5.8%

A big rich porter with a full body and balanced bitterness from UK Bramling Cross hops. Chocolate and coffee notes come through in the malt and dark berry flavours from the hops.

**CULLERCOATS**, Wallsend, Tyne & Wear

**18. #23 Ernest (Dry Hop Project)** 4.8%

This hop is named after its breeder: Prof Ernest Salmon. A premium pale ale. Heavily dry-hopped with Ernest, producing a complex flavour with predominantly fruity notes, especially apricot, citrus and spice.

**CUMBERLAND**, Carlisle, Cumbria

**19. Blonde** 4.0%

Melon fruity happiness gives this session pale a subtle touch of flavour making it a most refreshing beer.

**DARK STAR**, Partridge Green, West Sussex

**20. Bock** 5.4%

Bock is a rich dark brown beer with a malty aroma and toasty caramel flavour. It is true to style with a delicate hop aroma and a well balanced bitterness.

**21. Green Hopped IPA** 6.5%

An already full-flavoured IPA is made even bigger by using fresh ‘green’ hops infused into the slowly conditioned beer. Designed for those who like their hops as an extreme sport!

**DERVENTIO**, Darley Abbey, Derbyshire

**22. Eagle Porter** 4.5%

A traditional London Porter with a secret ingredient giving flavours of chocolate and honey. Said ingredient doesn’t involve the harm of any Eagles...

**DUKERIES**, Worksop, Nottinghamshire

**23. De Lovetot** 4.2%

Golden coloured Pale Ale. Well balanced with a citrus fruit aroma and feel, leading to a bitter finish.

**DURHAM**, Bowburn, County Durham

**24. Belle Saison** 4.5%

In the Belgian saison style with classic saison yeast. Lots of plum juice gives a ruby colour. Don’t expect sweet from a real fruit beer. The sugar is fermented out to a dry, spicy and refreshing saison character.

**EGREMONT**, Poling, West Sussex

**25. Kemptown Brewery Strawberry Stout** 4.5%

Smooth, black stout with toffee, chocolate, vanilla and fruit hints, with a strawberry end note.

**BAR B**

**ENNERDALE**, Frizington, Cumbria

**26. Darkest** 4.2%

A quaffable rich, velvety brew with a chocolate flavour and a creamy head. This beer has converted hundreds of ‘light beer’ drinkers to the ‘dark side’.

**FALSTAFF**, Normanton, Derbyshire

**27. Phoenix** 4.7%

Copper brown in colour with malt and toffee aromas. Sweet malt and dark toffee flavours leading to a slightly sharp finish.
BREWING REAL ALE THAT REAL ALE DRINKERS DRINK!

Triple fff

Brewery

www.tripleffff.com
**GEEVES**, Cudworth, South Yorkshire

**28. Fully Laden**  
6.0%

A deep golden coloured IPA with a rich and warming body. On top of this, a blend of hops from around the world have been incorporated to create flavours of sweet, juicy fruits and tart citrus.

**GOLDMARK**, Poling, West Sussex

**29. Pitch Shifter**  
5.0%

Mark is launching this punchy, smooth IPA here at the festival! Pitch Shifter is a light amber IPA, harmonizing a high hop octave, of floral and citrus notes, leading to fruity finale.

**GREYHOUND**, Smock Alley, West Sussex

**30. K-9**  
3.1%

An easy drinking session bitter. Good bitterness with a backbone of biscuit malt. Grassy spice coming through and a pleasant clean citrus hop finish.

**31. Blonde Bird**  
3.9%

A refreshing pale ale. Made using top quality Bavarian lager malts and Hallertaur hops combined with an English ale yeast to give this real ale a well-rounded dry finish. Dry hopped with New Zealand Nelson for a subtle lemon fresh aroma.

**GUN**, Gun Hill, East Sussex

**32. Red Ale**  
4.4%

Gun’s take on an English Bitter. Except it’s more than that. Six malts combine with German, UK and Kiwi hops. Unfined, unfiltered, vegan.

**HADRIAN & BORDER**, Newcastle upon Tyne

**33. Grainger Ale**  
4.6%

Brewed using a single malt, and hopped with a selection of three varieties giving a well-balanced finish. Very pale in appearance because of the Pale Ale Malt used. GLUTEN FREE.

**HAFOD**, Mold, Flintshire

**34. Big Red**  
5.5%

IPA made with a rye and spelt base and 8 world hop varieties for a full-flavoured, juicy IPA.

**HAND BREW CO**, Kemptown, East Sussex

**35. High Five Dry Hopped Pale**  
4.6%

Modern dry hopped cask pale brewed with lots of oats. Low on bitterness. Vic Secret and Bobek deliver the hop magic here.

**HEATHEN**, Haywards Heath, West Sussex

**36. ISA (India Session Ale)**  
4.0%

ISA is a golden session strength West Coast IPA containing a cocktail of new world hops culminating in fresh fruity flavours from the dry hopping with Citra.

**HEPWORTH**, North Heath, West Sussex

**37. Pullman**  
4.2%

First Class Best Bitter from first class brewers. Brewed with finest Sussex grown malts, Admiral and Golding hops, Pullman delivers a first class fresh crisp bite, long on flavour with a silky finish.

**38. Crazy Horse.**  
5.0%

A new Hepworth beer in the IPA style. Some citrus qualities and plenty of punchy bitterness from Chinook and Cascade hops.

**HOP YARD**, Forest Row, East Sussex

**39. Golden Ale**  
5.0%

Golden Ale has a warm malty body and a floral hop flavour. It’s the beer that started Hop Yard, and it’s still a winner. Even the brewer’s mum likes it! Currently brewed at Westerham.

**KISSINGATE**, Lower Beeding, West Sussex

**41. Lazy 10**  
10.0%

An indulgent double mashed golden barley wine. Complex undertones of fig, raisin and berry fruits. Soft and slightly spicy hop finish.

**LENTON LANE**, Nottingham

**42. Nelson Smash**  
4.8%

Single malt and single hop pale ale. A Maris Otter malt backbone with New Zealand Nelson hops to give a punchy citrus taste and clean character.

**LITTLEOVER**, Derby

**43. The Panther**  
4.2%

Rich smooth warming oatmeal stout with hints of coffee and Irish whisky.
LORDS, Golcar, West Yorkshire
44. Tithe House Bitter 3.9%
A light copper coloured session bitter with rich malt flavours that are in perfect balance with a careful blend of choice English hops. A traditional style bitter for the modern age.

MARLPOOL, Marlpool, Derbyshire
45. Blind Boris 3.5%
A clear dark brown traditional mild with roast malt qualities and subtle notes of caramel and butterscotch

MUIRHOUSE, Ilkeston, Derbyshire
46. Shunters Pole 3.8%
Pale in colour, refreshing and hoppy. This session pale ale is brewed with Columbus and Styrian hops.

OLD TREE, BARTLEBYS & WILLIAM NEAME COLLAB, Brighton, East Sussex
47. English Green Hopped Ale 4.7%
Only 10 firkins of this collaboration have been brewed, using freshly picked hops grown by Old Tree themselves. A clean pale beer.

PEERLESS, Birkenhead, Wirral
48. Tectonic 6.2%
Tectonic is a deep honey coloured ale bursting with hop aroma and flavour. This is achieved by ‘dry-hopping’ the beer with a blend of Amarillo, Chinook and Galaxy hops. Bring it on...

PIG & PORTER, Tunbridge Wells, Kent
49. Purest Green 5.2%
Straw pale and bursting with flavour from freshly picked East Kent Goldings giving a hint of zesty marmalade.

PROBLEM CHILD, Parbold, Lancashire
50. Good Spankin 5.1%
American style IPA crossed with a Continental Beer. Packed full of Brewers Gold, Magnum and Galaxy Hops.

BAR C

QUANTOCK, Wellington, Somerset
51. Stag 6.0%
A full bodied, malty, strong ale brewed in the traditional English IPA style with Fuggles and Goldings hops with a hint of banana and toffee to the aroma.

RAN ALES, Stoke on Trent, Staffordshire
52. Hedge Hopper 4.5%
A light golden coloured bitter with refreshing fruity notes

RAW/PIGEON FISHER COLLAB, Staveley, Derbyshire
53. Funky Hop Donkey 6.2%
Unfined, cloudy New England IPA. Golden and fruity with low bitterness and a huge tropical citrus dry hop aroma.

REDCASTLE, Carmyllie, Angus
54. Red Lady 4.0%
British style Ruby Ale made with English hops. Expect a malty beer with a slight sweetness.

ROOSTERS, Knaresborough, North Yorkshire
55. Roots, Rocks, Reggae 6.4%
Brewed with the addition of fresh pineapple and grapefruit (zest and juice), Roots. Rock. Reggae. is an IPA that packs a fruity punch. Using Admiral, Cascade, Summit and Nelson Sauvin hops to compliment the tropical fruit flavours, additions of Centennial and Nelson Sauvin during fermentation were made to enhance things further.

ROWTON, Rowton, Shropshire
56. Moonstruck Mild 3.3%
Easy drinking traditional mild. Low bitterness and some roasty flavours along with hints of caramel. Any navvies out there? This’ll suit you...

SALOPIAN, Hadnall, Shropshire
57. Dangermousse 6.0%
A collaboration brew with Waen Brewery, the aroma is bright and breezy with a sly hand of pine, grapefruit and lemongrass. Light mango and resinous pine slides across a dry floral body and a fruity filled finish.
SMALL BATCH RANGE
FROM LONG MAN BREWERY

A different limited edition beer to choose from every month.
Carefully designed recipes across a range of different styles and ABV's.

Order while stocks last.

THE COLOSSUS
5.2% ABV
Available: August only while stocks last.

WILD MAN
5.2% ABV
Available: September only while stocks last.

SCARY MAN
4.3% ABV
Available: October only while stocks last.

360° VIRTUAL TOUR
Take a 360° Virtual Tour of our brewery here:
www.longmanbrewery.com/360-brewery-tour
SALTAIRE, Shipley, West Yorkshire

58. Onyx 3.8%
A refreshing Black IPA, balancing subtle dark beer character with punchy tropical hop aroma.

SONNET 43, Coxhoe, Co. Durham

59. Aurora IPA 4.4%
An abundant malt bill provides a good body with complexity and a slight sweetness. A copious mixture of hops follows to give an almost botanical feel with some earthiness and subtle bitterness.

STRAVATHEN, Strathaven, Lanarkshire

60. Usquebae 7.0%
This is a rich honey coloured ale matured in specially selected oak casks, exuding a vanilla aroma, chewy toffee palate and a lasting warming finish.

THORNBRIDGE, Bakewell, Derbyshire

61. Cocoa Wonderland 6.8%
A full bodied, robust porter with natural mocha malt flavours from the complex malt grist, complementing the decadent additions of real chocolate to the maturation process.

THREE LEGS, Brede, East Sussex

62. English IPA 5.5%
This beer is like an original IPA, the style that was once shipped to India. It adopts more malt character than an American style IPA. Plenty of locally grown Target hops go into this brew giving a citrus and orange punch and an assertive bitterness to carry the higher ABV.

TOTALLY BREWED, Nottingham

63. Slap in the Face 4.0%
Hoppy blonde ale. Generously hopped with summit and chinook. Refreshing grapefruit and tangerine flavours.

TWO TRIBES, Horsham, West Sussex

64. Passionfruit and Guava IPA 4.5%
A laid back session strength IPA bursting with juicy hop aromas and flavours of citrus and tropical fruits. Delicately infused with passionfruit and guava to create a unique IPA exclusively for us at this festival.

WENSLEYDALE, Bedale, North Yorkshire

65. Black Dub Stout 4.4%
Unsurprisingly this is a black beer! Smooth and well structured, brimming with roasted chocolate taste and aroma, from the combination of four different malts, producing a long, dry, bitter finish.

BREWERY BAR

DOWNLANDS, Small Dole, West Sussex

66. Green Hopped Root Thirteen 3.6%
A crisp modern pale ale that layers floral zesty aromas over a grapefruit and citrus flavours made with hops picked freshly from the bines.

67. Best 4.1%
A caramel and toffee nose leads into a rich, fruity, russet brown best bitter thats typical of the style.

68. Hop Contract #5 4.4%
Blackcurrant, lime, and a soft peppery undercurrent combine in this powerfully hopped pale.

69. Dark Life 4.5%
A creamy oatmeal stout characterised by coffee, chocolate and hints of liquorice.

70. Red October 5.2%
Citra and Centennial provide a hoppy kick across the intriguing malt base of this American Red style beer.

GREYHOUND, Smock Alley, West Sussex

71. K-9 3.1%
An easy drinking session bitter. Good bitterness with a backbone of biscuit malt. Grassy spice coming through and a pleasant clean citrus hop finish.

72. Amber Eyes 4.2%
A rich and well balanced golden amber ale with complex floral aromas, rounded light biscuit malt flavours and a well mannered bitter finish.

73. 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.

74. Tree Frog 4.9%
Pale malts and seven different hops give this fresh, grassy ale and incredibly refreshing zesty spin.

75. White Bird 5.1%
A cloudy light straw beer in the Belgian style, with hints of spice and bitter orange. A most refreshing beer.

76. Rainbow Eyes 5.2%
This bright copper ale with rounded biscuit malt structure has complex hop characteristics from a combination of European and American hops.
HAMMERPOT, Poling, West Sussex

77. Shooting Star 3.8%
A chestnut coloured bitter with malt, toffee, citrus and dark fruit flavours. Citrus/floral hop aroma with a rounded, balanced aftertaste.

78. Mosaic Pale 4.1%
Brewed with extra pale kilned English malted barley and US Mosaic hops giving a crisp, hoppy, fruity pale ale with hints of lemon, peach, mango and pine.

79. Brighton Belle 4.6%
Golden to pale amber American Pale Ale. Fresh floral hops notes, spicy orange, crisp grapefruit and a hint of caramel.

80. Bottle Wreck Porter 4.7%
A traditional pitch black porter with coffee, chocolate and rich roast malt flavours. Balanced with the bitterness of classic English Goldings hops.

81. RIPA 5.0%
Black in colour but light in body. This black IPA has a great resinous bitterness with an intense fresh citrus and floral hop aroma.

HARVEYS, Lewes, East Sussex

82. Dark Mild 3.0%
Soft, slightly sweet with a dry aftertaste akin to an infusion of ground nuts. It is refreshing, hydrating and comforting. ‘Liquid bread’ in every sense.

83. Wild Hop 3.7%
Sussex Wild Hop was inspired by the discovery of a previously unknown hop, growing wild in East Sussex. It is a ‘Blonde Beer’. Old and new varieties of hops are combined to create a lingering bitterness and clean citrus flavours.

84. Sussex Best Bitter 4.0%
A superbly balanced bitter with prominent hop character. Maris Otter malted barley is supplemented with a dash of Crystal malt for balance. The hops are a blend of four different local varieties, to give a distinctive hoppy finish. A multiple award winner.

85. Old Ale 4.3%
A dark, warming brew. Burnt sugars and roasted malts compliment the premium Maris Otter barley, supplanting the light bitterness of aroma hops. With hints of dried fruit and dates, this rich ale has been likened to the oak: steadfast throughout the year, regardless of the season.

86. Armada 4.5%
Armada has a pronounced yet balanced hop character, derived from Fuggles and Goldings hops. Originally commissioned by the National Maritime Museum, it quickly established itself as a piece of living history. Robust, refreshing and still a port of call in any beer-drinker’s voyage of discovery.

87. Star of Eastbourne 5.5%
A strong, old style India Pale Ale reminiscent of the beers exported across the globe by British breweries during the early nineteenth century. Golden in colour with a full hop aroma. The bitterness lingers on the palate giving a dry finish. Bold but balanced.

HIGH WEALD, East Grinstead, West Sussex

88. Chronicle 3.8%
Sweet malt balanced with clean lasting bitterness from English Fuggles and Goldings hops. A classic session beer.

89. Greenstede 4.0%
English and American hops combine to bring crisp citrus flavours and a fresh hoppy aroma to this golden ale.

90. Mosaic Pale 4.2%
Straw-pale ale, hopped with just whole-leaf Mosaic. A showcase for the mango, passionfruit and citrus characteristics of this wonderful hop.

91. Charcoal Burner 4.3%
A dark, smoky and delicious oatmeal stout, brewed with five different malts and a healthy helping of oats.

92. Off the Chart 5.0%
Brewed with plenty of Cascade, Columbus and Bravo hops. Big, bold fruity flavours with a balanced hoppy bitterness.

LANGHAM, Lodsworth, West Sussex

93. Decennium 4.0%
To celebrate 50 years of Maris Otter brewing barley 10 years of Langham. Decennium is a beautiful blonde ale, with robust hopping, a fabulous aroma and delicious mouthfeel and after taste!

94. Autumnale 4.4%
A deep golden honey coloured beer made with local Sussex hops which give a unique spiced fruity hop aroma. Smooth with a subtle honied finish.

95. XXX 4.4%
Dark, chocolate malty winter mild ale with smooth hopping for a slightly sweeter taste.
OUR FIELDS SUPPLY THE HOPS. SOLAR ENERGY FUELS THE BREWERY. LOCAL FARMERS BENEFIT FROM OUR FREE SPENT GRAIN.

THIS IS BEDLAM BREWERY.

AVAILABLE IN CASK, KEG AND BOTTLE

BEDLAM BREWERY
Albourne Farm Estate, Shaves Wood Lane
Albourne, West Sussex, BN6 9DX

Tel: +44 1273 978015
Twitter: @BedlamBrewery

BEDLAMBREWERY.CO.UK
96. Arapaho 4.9%
The clue’s in the name. A generously super-hopped deep gold American Pale Ale with a creamy, foamy head.

97. Black Swallow 6.0%
Fermented longer for a delicious smoother taste, Black Swallow is a supremely hoppy 6% black IPA. A complex taste extravaganza, Black Swallow masterfully combines bitter chocolate flavors with toffee undertones.

POLARITY, Upper Beeding, West Sussex

98. Proton 4.0%
A brown porter with forward chocolate and roast flavors. Delicately hopped with Bramling cross and First Gold.

99. The Elder 4.5%
A refreshing crisp Pale Single hopped with Nelson Sauvin and accompanied with Elderflower and fresh lemon rind.

100. Rosetta’s Comet 5.4%
A Hop forward, fruity IPA using both English and American varieties. dangerously drinkable.

RIVERSIDE, Upper Beeding, West Sussex

101. Rambling Monarch 3.6%
A light refreshing ale with a floral, citrus/spicy aroma of East Kent & Styrian Golding hops that’s followed by the classic bitter taste of Challenger hops.

102. Dirty Arthur 4.9%
A beer brewed with three different hops, all grown in the Flanders area - appropriate in honour of Arthur who died at the Battle of the Somme. It has been dry hopped with Saphir giving it a huge citrus/orange taste.

103. Sneaky Steamer 5.1%
One of the brewery directors has a steam engine passion. The family owned Burrell steam traction engine “Lion” (1916) and can be seen being driven around the locality. Four different hops are used in this beer giving it a pine/floral characteristic with a hint of grapefruit.
### CIDER LIST

<table>
<thead>
<tr>
<th><strong>CHANT CIDER</strong>, Midsomer Norton, Somerset</th>
<th><strong>DREYMANS CIDER</strong>, Nutbourne, West Sussex</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Badger’s Spit</strong></td>
<td><strong>Spiced Cider</strong></td>
</tr>
<tr>
<td>Dry</td>
<td>Medium</td>
</tr>
<tr>
<td>7.5%</td>
<td>5.9%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>GARDEN CIDER</strong>, Chiddingfold, Surrey</th>
<th><strong>GWYNT Y DDRAIG</strong>, Llantwit Fardre, Wales</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vintage</strong></td>
<td><strong>Haymaker</strong></td>
</tr>
<tr>
<td>Dry</td>
<td>Medium</td>
</tr>
<tr>
<td>5.0%</td>
<td>6.5%</td>
</tr>
<tr>
<td>Pale gold, light bodied tangy, tart, woody oak, vanilla and light barnyard notes with some drying tannins.</td>
<td>bursting with the flavour of apples. A true Farmhouse Cider with a smooth finish. Contains sulphites.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Plum &amp; Ginger</strong></th>
<th><strong>Black Dragon</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>4.0%</td>
<td>7.2%</td>
</tr>
<tr>
<td>Made entirely from donated community apples, 100% fresh apple juice, naturally fermented and matured 6 months. Blended with natural Plum juice and Ginger extract.</td>
<td>A special reserve Cider. Aged in oak barrels to produce a rich colour, body and flavour.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Happy Daze</strong></th>
<th><strong>The Devil’s Device</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>4.5%</td>
<td>8.4%</td>
</tr>
<tr>
<td>Smooth, and fresh tasting finish. It’s light and a very easy to drink medium cider. Contains sulphites.</td>
<td>Clear and golden in colour with a full bodied smell. Nutty earthy flavours are dominant in this cider, rich with a good deep body it is medium with a dry aftertaste.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>GWYNT Y DDRAIG</strong>, Llantwit Fardre, Wales</th>
<th><strong>LYME BAY</strong>, Axminster, Devon</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Haymaker</strong></td>
<td><strong>Jack Ratt Scrumpy</strong></td>
</tr>
<tr>
<td>Medium</td>
<td>Medium</td>
</tr>
<tr>
<td>6.5%</td>
<td>6.0%</td>
</tr>
<tr>
<td>bursting with the flavour of apples. A true Farmhouse Cider with a smooth finish. Contains sulphites.</td>
<td>Made from a variety of freshly pressed, locally grown Dabinett, Kingston Black and Yarlington Mill Apples, producing a scrumptious full flavoured Cider.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Black Dragon</strong></th>
<th><strong>Jack Ratt Vintage</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium/Dry</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>7.2%</td>
<td>7.4%</td>
</tr>
<tr>
<td>A special reserve Cider. Aged in oak barrels to produce a rich colour, body and flavour.</td>
<td>Spicy, woody notes and a good clean refreshing dry finish</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Happy Daze</strong></th>
<th><strong>MR WHITEHEADS</strong>, Alton, Hampshire</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>The Devil’s Device</td>
</tr>
<tr>
<td>4.5%</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>Smooth, and fresh tasting finish. It’s light and a very easy to drink medium cider. Contains sulphites.</td>
<td>Medium/Dry</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>The Devil’s Device</strong></th>
<th><strong>Amnesia</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium/Dry</td>
<td>Dry</td>
</tr>
<tr>
<td>8.4%</td>
<td>7.2%</td>
</tr>
<tr>
<td>Clear and golden in colour with a full bodied smell. Nutty earthy flavours are dominant in this cider, rich with a good deep body it is medium with a dry aftertaste.</td>
<td>A connoisseur’s cider, created from a blend of both bittersweet and dessert apples selected for their traditional flavours and soft tannins with a crisp dry aftertaste. “A Pint to Remember”</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Overcast</strong></th>
<th><strong>Rum Cask Cider</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium/Dry</td>
<td>Medium</td>
</tr>
<tr>
<td>6.1%</td>
<td>7.0%</td>
</tr>
<tr>
<td>A blend of ripe bittersweet windfall apples, collected after the autumn storms. This traditional cloudy cider is fruity rich to the nose, goes down like lightening, leaving a striking apple taste.</td>
<td>strong rum flavoured cider with a kick. Made with a mixture of apples including Cox &amp; Russet.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheeky Pig</strong></td>
<td><strong>Crazy Goat</strong></td>
</tr>
<tr>
<td>Medium/Dry</td>
<td>Medium/Sweet</td>
</tr>
<tr>
<td>7.5%</td>
<td>6.8%</td>
</tr>
<tr>
<td>Blended perry and cider packed full of crisp refreshing flavour. Vegan friendly.</td>
<td>Mix of perry and cider expertly blended giving it a mouth watering juicy flavour. Vegan friendly.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Crazy Goat</strong></th>
<th><strong>Strawberry Cider</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium/Sweet</td>
<td>Sweet</td>
</tr>
<tr>
<td>6.8%</td>
<td>4.0%</td>
</tr>
<tr>
<td>Mix of perry and cider expertly blended giving it a mouth watering juicy flavour. Vegan friendly.</td>
<td>A sweet berry burst which complements the refreshing bite of apple. Vegan friendly.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
<th><strong>Scrumpy Wasp</strong>, Newark, Nottinghamshire</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mango Cider</strong></td>
<td><strong>Amnesia</strong></td>
</tr>
<tr>
<td>Sweet</td>
<td>Dry</td>
</tr>
<tr>
<td>4.0%</td>
<td>7.2%</td>
</tr>
<tr>
<td>Sophisticated cider made with an ample portion of Mango juice and Somerset Cider. Vegan friendly.</td>
<td>A connoisseur’s cider, created from a blend of both bittersweet and dessert apples selected for their traditional flavours and soft tannins with a crisp dry aftertaste. “A Pint to Remember”</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Dark Cider</strong></th>
<th><strong>Overcast</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>7.5%</td>
<td>6.1%</td>
</tr>
<tr>
<td>Dark in colour it has woody and caramel notes this mysterious cider has been carefully crafted to appeal to ale drinkers. Vegan friendly.</td>
<td>A blend of ripe bittersweet windfall apples, collected after the autumn storms. This traditional cloudy cider is fruity rich to the nose, goes down like lightening, leaving a striking apple taste.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crazy Goat</strong></td>
<td><strong>Strawberry Cider</strong></td>
</tr>
<tr>
<td>Medium/Sweet</td>
<td>Sweet</td>
</tr>
<tr>
<td>6.8%</td>
<td>4.0%</td>
</tr>
<tr>
<td>Mix of perry and cider expertly blended giving it a mouth watering juicy flavour. Vegan friendly.</td>
<td>A sweet berry burst which complements the refreshing bite of apple. Vegan friendly.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
<th><strong>Scrumpy Wasp</strong>, Newark, Nottinghamshire</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mango Cider</strong></td>
<td><strong>Amnesia</strong></td>
</tr>
<tr>
<td>Sweet</td>
<td>Dry</td>
</tr>
<tr>
<td>4.0%</td>
<td>7.2%</td>
</tr>
<tr>
<td>Sophisticated cider made with an ample portion of Mango juice and Somerset Cider. Vegan friendly.</td>
<td>A connoisseur’s cider, created from a blend of both bittersweet and dessert apples selected for their traditional flavours and soft tannins with a crisp dry aftertaste. “A Pint to Remember”</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Dark Cider</strong></th>
<th><strong>Overcast</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>7.5%</td>
<td>6.1%</td>
</tr>
<tr>
<td>Dark in colour it has woody and caramel notes this mysterious cider has been carefully crafted to appeal to ale drinkers. Vegan friendly.</td>
<td>A blend of ripe bittersweet windfall apples, collected after the autumn storms. This traditional cloudy cider is fruity rich to the nose, goes down like lightening, leaving a striking apple taste.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crazy Goat</strong></td>
<td><strong>Strawberry Cider</strong></td>
</tr>
<tr>
<td>Medium/Sweet</td>
<td>Sweet</td>
</tr>
<tr>
<td>6.8%</td>
<td>4.0%</td>
</tr>
<tr>
<td>Mix of perry and cider expertly blended giving it a mouth watering juicy flavour. Vegan friendly.</td>
<td>A sweet berry burst which complements the refreshing bite of apple. Vegan friendly.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEACIDER</strong>, Ditchling, East Sussex</th>
<th><strong>Scrumpy Wasp</strong>, Newark, Nottinghamshire</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mango Cider</strong></td>
<td><strong>Amnesia</strong></td>
</tr>
<tr>
<td>Sweet</td>
<td>Dry</td>
</tr>
<tr>
<td>4.0%</td>
<td>7.2%</td>
</tr>
<tr>
<td>Sophisticated cider made with an ample portion of Mango juice and Somerset Cider. Vegan friendly.</td>
<td>A connoisseur’s cider, created from a blend of both bittersweet and dessert apples selected for their traditional flavours and soft tannins with a crisp dry aftertaste. “A Pint to Remember”</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Dark Cider</strong></th>
<th><strong>Overcast</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>Medium/Dry</td>
</tr>
<tr>
<td>7.5%</td>
<td>6.1%</td>
</tr>
<tr>
<td>Dark in colour it has woody and caramel notes this mysterious cider has been carefully crafted to appeal to ale drinkers. Vegan friendly.</td>
<td>A blend of ripe bittersweet windfall apples, collected after the autumn storms. This traditional cloudy cider is fruity rich to the nose, goes down like lightening, leaving a striking apple taste.</td>
</tr>
</tbody>
</table>
Blood Orange  Medium/Sweet  4.0%
Made with real blood oranges and blended with Seacider Medium, this cider is refreshing and packed with flavour.

Medium Cider  Medium  4.6%
A cider with plenty of apple flavour and a bit of a twang.

SHIPPYS, Taunton, Somerset

Orchard Dew  Medium/Sweet  6.0%
naturally cloudy cider, Orchard Dew is medium in sweetness, with a crisp refreshing taste.

SOUTH DOWNS CIDER
Wilmington, East Sussex

Apple Cider  Medium  4.5%
cloudy and non-carbonated, and have a strong fresh apple taste with an underlying theme of pineapple. Vegan friendly.

A.I. is too important to be left in the hands of machines.

The A.I. we’re referring to isn’t Artificial Intelligence, it’s Ale Intelligence, of course. We’re not technophobes, we just don’t trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That’s why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor’s is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won’t be around to drink their terrible beer.

All for that taste of Taylor’s
Fresh Egg are delighted to support the local CAMRA festival this year. A digital marketing agency based in Worthing, our mission is to uncover client challenges and transform them into digital success.

The Hospitality department at the West Durrington Campus is pleased to support this event. The college offers both full and part-time courses at Levels 1, 2 and 3 for students wishing to be employed in the Hospitality industry, either in the kitchen or front-of-house. Students benefit from learning in either Brooks Coffee Shop or the Arundel Restaurant which is open to the general public. For more information please contact us on 01903 273160 or arundelrestaurant@nbcol.ac.uk.

Greyhound Brewery are very proud to sponsor its local CAMRA beer festival! Find us at our Sussex Brewers Stand where we will be showcasing 6 beers from our range including last years ‘Beer of the Festival’ Amber Eyes, the ever popular ‘Tree Frog’ and our new low abv K-9! So please come and taste the beers, meet the brewers and have any home brew questions answered too!

“Fresh Egg are delighted to support the local CAMRA festival this year. A digital marketing agency based in Worthing, our mission is to uncover client challenges and transform them into digital success.”

Greyhound Brewery
13-15 London Road, Chichester, West Sussex, PO19 1HG
Tel: 01243 812808
Email: info@greyhoundbrewery.co.uk

SE SIBA REGIONAL BEER COMPETITION 2017 OVERALL CHAMPION CASK ALE WINNER

VISITORS ALWAYS WELCOME FOR TOURS AND TASTINGS
Brewery shop open Mon-Fri 9-6 and Sat 10-4
The Old Granary, Lodsworth, South Downs GU27 9BU • 01798 860861

www.langhambrewery.co.uk
Guild Care is delighted to be chosen as CAMRA Charity of the year for the Worthing Beer Festival 2017. All funds raised will be purchasing outdoor toys and equipment for Guild Care’s Ashdown Centre. Thank you to everyone who is supporting the Festival.

The Ashdown Centre currently helps and supports 90 families who have children with special needs and disabilities. The pressure of caring for a child with complex disabilities means that parents get little or no rest or time to themselves. Ashdown is a lifeline, it ensures each child has the relevant support and staff engages with them to develop communication skills, confidence, team building and life equipping skills.

The programme of activities and events is quite varied and the young people do have the opportunity to input and choose. During the year 73 trips were organised to various venues to engage, empower and challenge our young people and the team delivered 208 sessions to 90 families.

Mandy, a parent - “I have used Ashdown for 15 years- couldn’t have survived without it- it’s been a lifeline!” “My daughters 2 sisters have had opportunities to meet other siblings and realise they are not the only ones”

The amazing work that is happening at our Ashdown Centre has resulted with many children having increased confidence and self-esteem, their social interaction is stronger and they can make new friends. The children are more active and there is an improvement in behaviour with a 100% of children saying they have learnt new skills. The children are being equipped with skills, positive attitudes and behaviours which make them feel more valued and accepted by others and gives them a solid foundation for life.

Ashdown offers services for the whole family and the siblings develop strong friendships, for more information please telephone 01903 528607.
Join up, join in, join the campaign

You are just moments away from a year in beer heaven!

From as little as £25* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form. Visit www.camra.org.uk/joinup or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:
Title ........................................ Surname ........................................
Forename(s) .................................................................
Date of Birth (dd/mm/yyyy) ............................................
Address ..............................................................................
Postcode ...........................................................................
Email address .................................................................
Tel No(s) ............................................................................

Partner’s Details (if Joint Membership)
Title ........................................ Surname ........................................
Forename(s) .................................................................
Date of Birth (dd/mm/yyyy) ............................................
Joint member’s Email .....................................................
Joint member’s Tel No .....................................................

Direct Debit: £25  £27
Non DD

Single Membership
(UK & EU)
Joint Membership £10.50  £12.50
(Partner at the same address)

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum

Signed ........................................
Date ........................................

Applications will be processed within 21 days of receipt of this form. 04/17
Hare & Hounds
79-81 Portland Road Worthing BN11 1QG

Selling Quality Ales Since 1814
Parsonage Bar & Restaurant
In Tarring Village


6-10 Tarring High Street
Worthing
West Sussex
BN14 7NN

01903 820140

www.theparsonage.co.uk

Sussex Ales – Cosy Bar – Patio Garden – Quality Food

Arun & Adur CAMRA Pub of the Year 2014 / 2015