

# South East London CAMRA & Charlton Park Rugby Club



Charlton Park RFC, 60A Broad Walk, Kidbrooke, SE3 8NB

## Programme

@selcamrafest

#kbcfest

# BROCKLEY BREWERY

**OPEN FOR SALE OF BOTTLES &  
FRESH ALES TO TAKEAWAY  
SATURDAYS 10-3PM**



**THINK GLOBAL  
DRINK LOCAL**

**BROCKLEY BREWERY ALE  
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# WELCOME !

On behalf of the South East London branch of CAMRA, welcome to our festival and thanks for your support.

This year we are holding our festival in a brand new location - Charlton Park RFC in Kidbrooke - and are excited at the potential for a great festival this presents.

The festival team have worked hard to bring you a fine range of draft real ales and cider/perry. We hope you enjoy them - don't forget to vote for your favourite!

If this is your first visit to a CAMRA festival, and especially if it's your introduction to the world of real ale or real cider, please don't be afraid to ask for advice if you are unsure of what to try.

Between them, the festival staff have a wealth of knowledge and experience, and are happy to advise you on the various styles of drinks on offer - you can also try a sample before you buy.

# South East London



Beer festivals are an ideal way for us all to support producers up and down the country, discover new brews and rediscover old favourites. It is the great paradox of the last few years that, whilst pubs have continued to close at an alarming rate, the number of breweries has increased dramatically and South East London is no exception to this.

Many viable pubs remain under threat and need local support and campaigns to save them. There is no finer example of what a community can achieve when it puts its mind to it than our own 2014 Branch Pub of the Year, the Ivy House in Nunhead.

Enjoy the festival !

Steve Silcock, Chair, SE London CAMRA



“

*Please don't forget to fill in the feedback form and also vote for your favourite beer and cider/perry.*

*Completed forms should be placed in the box near to the exit.*

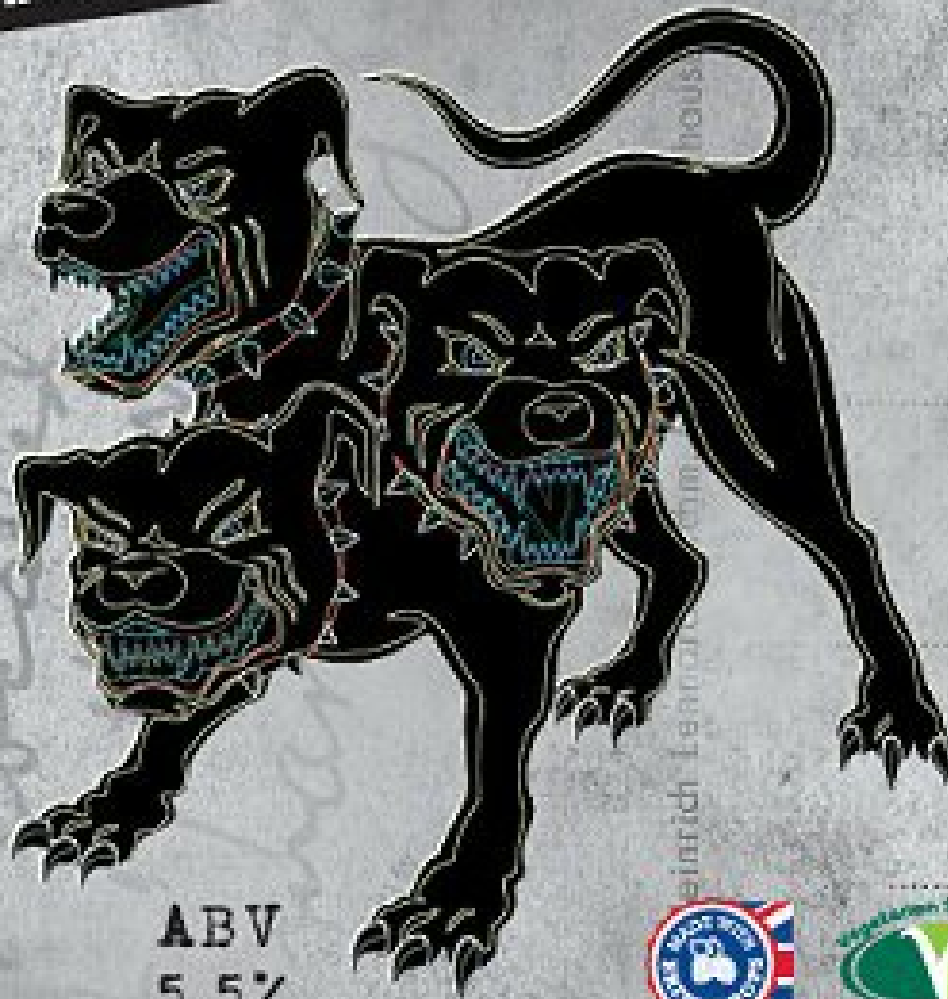
*Thank you.*

”

# HELLHOUND

CLARKSHAW'S

IPA



ABV  
5.5%



NATURALLY HAZY  
BREWED IN DULWICH, LONDON

ASK FOR IT AT YOUR LOCAL  
BOTTLED ALES COMING SOON

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# FESTIVAL GUIDE

## Your Glass

Special festival glasses are available (while stocks last) in pint and half-pint sizes. To ensure you get a full measure, our glasses are oversized and lined.

A deposit of £3 is payable for a pint glass and £2 for a half-pint glass. At the end of your stay you can either keep the glass or return it undamaged and receive a refund.

Any glasses taken home must first be placed in bag – free carrier bags are available at the glass stand.

## Drinks Pricing

Drinks may be purchased in pint, half-pint or third-pint measures. Prices are displayed on the end of each cask / box and vary according to alcohol strength.

Milds are on special offer (while stocks last) as May is CAMRA Mild Month.

## Off Sales

The festival is licensed for the sale of beers and cider/perry to be consumed at home. Please note that only unopened bottles and/or draft beer/cider/perry in closed containers (we can provide these) may be carried home from the festival. Please note that such take-outs must not be consumed outside the festival venue or in the street.

## Cash Machine

The nearest cash machine is located at the Post Office on the section of Rochester Way that runs parallel to the A2, and is around 5 minutes or so walk from the festival.

From the rugby club turn left onto Broad Walk and follow the road around to Rochester Way, then turn right and after crossing over the A2 then immediately turn right. The Post Office is at the end of the row of shops on your left.

## Food

A range of hot and cold food is available during the festival. Weather permitting there will be a BBQ on Fri eve & Sat from 2pm.

## Re-Entry to the Festival

If you need to leave the festival and wish to return later the same day, please ensure that you retain a wristband prior to leaving to ensure that you are not charged another entrance fee upon your return.

## Smoking

Smoking is not permitted anywhere inside the club building or the marquee, so please move outside of these areas to smoke.

## Toilets

Toilets are located to the left as you exit the club bar.

## Disabled Access

If you wish to avoid the step at the front of the venue, please use the entrance at the rear where ramps are available.

## First Aid

Trained first aiders will be on duty during the festival. If you require any assistance please contact the nearest member of festival staff.

## Charlton Park RFC Bar

The club bar will be open during the festival from where soft drinks and alcoholic drinks in addition to beer and cider can be obtained.

Please note that these drinks must be paid for at the club bar and not at the festival bars.

## Live Music

There will be live music in the marquee on Friday evening and on Sat afternoon.

**This festival is organised and staffed entirely by volunteers.**

**Please bear with us, especially during busy periods.**

**We are trying our best but are only human !**



# WESTOW HOUSE

**OPEN MIDDAY 7 DAYS A WEEK**

## **8 ALE PUMPS**

AMAZING CRAFT BEERS  
FROM AROUND THE WORLD

## **BEAUTIFUL FOOD**

**DJ'S FRIDAY & SATURDAY NIGHT**

*PROUDLY PART OF THE ANTIC COLLECTIVE*

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Westow House, 79 Westow Hill, SE19 1TX

# **DOG AND BELL**

## **Up to 6 Real Ales**

Including a  
changing range  
from micro  
breweries

Bottled foreign  
beers

Long term entry in  
CAMRA Good Beer Guide

Garden, Bar Billiards,  
Real Fire, Sun Eve Quiz

Food served 12-3, 6-9,  
Sun lunch 12-3.30

**116 Prince St  
Deptford  
SE8 3JD  
Tel: 020 8692 5664**

Train : Deptford  
Buses : 47 188 199



# THE OLD LOYAL BRITONS



62 Thames Street  
Greenwich, SE10 9BX  
Tel 0203 601 8941

Traditional Ale house and brewery just two minutes' walk from  
Greenwich Town centre, open daily from 12pm

With up to 4 local beers available everyday as well as our own  
brewed in house beers

Families welcome

Outside area

Weekly events Wednesday from 8pm we have an open mic night

Thursday from 9pm is our quiz night with cash prizes

And on Sundays we have Sunday Roast from 12 till 6pm followed at  
6:30pm by live jazz

Follow us at

[www.ewbrewery.com](http://www.ewbrewery.com)



[twitter.com/EWBrewery](https://twitter.com/EWBrewery)



[facebook.com/eastwbrewery](https://facebook.com/eastwbrewery)

**EW**  
EAST WICKHAM BREWERY

# BEER MENU

Beer classification: **Bitter** **Strong Bitter** **Golden Ale** **Stout** **Mild** **Porter**

|                                  |                                   |      |                                                                                                                                              |
|----------------------------------|-----------------------------------|------|----------------------------------------------------------------------------------------------------------------------------------------------|
| ACORN<br>(S Yorkshire)           | <b>Old Moor Porter</b>            | 4.4% | A full bodied Victorian style porter. Rich tasting and smooth throughout with a hint of chocolate and liquorice.                             |
| ANDWELLS<br>(Hampshire)          | <b>Gold Muddler</b>               | 3.9% | Light golden standard bitter. Aroma of hops and malt; characteristics carried into flavour with solid bitterness and a dry, biscuity finish. |
| BANK TOP<br>(Lancashire)         | <b>Pavilion Pale Ale</b>          | 4.5% | A yellow beer with a citrus and hop aroma. Big fruity flavour with a peppery hoppiness; dry, bitter yet fruity finish.                       |
| BANKS & TAYLOR<br>(Bedfordshire) | <b>Edwin Taylor's Extra Stout</b> | 4.5% | A complex black beer with a bitter coffee and roast malt flavour and a dry bitter finish.                                                    |
| BEARTOWN<br>(Cheshire)           | <b>Peach Melbear</b>              | 4.4% | Unusual and distinctive. Has a sweet aroma of peaches and elderflower, perfectly balanced by a hoppy bitterness in both flavour and finish.  |
| BLACK PAW<br>(County Durham)     | <b>Paw's Gold</b>                 | 4.0% | A rich golden bitter with the malt and hop taste coming through.                                                                             |
| BRADFIELD<br>(S Yorkshire)       | <b>Farmers Blonde</b>             | 4.0% | Pale, blonde beer with citrus and summer fruits aromas.                                                                                      |
| BRECON BREWING<br>(Powys)        | <b>Three Beacons</b>              | 3.0% | A truly extraordinary low ABV American Pale Ale - golden hued, full bodied, and extensively hopped with 6 different hops.                    |
| BRICK<br>(SE London)             | <b>Blenheim Black</b>             | 5.1% | Black IPA with little malt bitterness, however, intense hop aroma is created from the use of large quantities of North American hops.        |
| BROCKLEY<br>(SE London)          | <b>Pale Ale</b>                   | 4.1% | Full-bodied and malt driven pale ale. Has an initial bittersweet taste, followed by hints of apricot, leading to a satisfying finish.        |
|                                  | <b>Red Ale</b>                    | 4.8% | A full-hopped balanced mid-Atlantic brew, rich in flavour with a deep reddish tone and a definitive bold, dry finish.                        |
| BUFFY'S<br>(Norfolk)             | <b>Polly's Folly</b>              | 4.3% | Well-balanced with a definitive malty spine. Elderberry notes and a long dry bittersweet finale.                                             |
| CASTLE ROCK<br>(Nottinghamshire) | <b>Harvest Pale</b>               | 3.8% | Pale yellow beer, full of hop aroma and flavour. Refreshing with a mellowing aftertaste.                                                     |
| CLARKSHAW'S<br>(SE London)       | <b>Hellhound IPA</b>              | 5.5% | Spiced and citrus notes in this unfinned amber beer with a bitterness in the flavour and finish, which is dry.                               |
|                                  | <b>Dragon Slayer</b>              | TBA  | Fresh and citrusy Admiral is combined with generous amounts of dry hopped Boadicea to give floral notes to this chestnut coloured beer.      |
| COASTAL<br>(Cornwall)            | <b>Merry Maidens Mild</b>         | 4.0% | Dark red mild with roast malt aroma. Sweet malt, toffee, hop bitterness and roast notes, finishing dry with bitter coffee.                   |

|                                    |                                 |      |                                                                                                                                                 |
|------------------------------------|---------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------------------|
| DARK STAR<br>(W Sussex)            | <b>Hophead</b>                  | 3.8% | A golden-coloured bitter with a fruity/hoppy aroma and a citrus/bitter taste and aftertaste. Flavours remain strong to the end.                 |
| DOW BRIDGE<br>(Leicestershire)     | <b>Bonum Mild</b>               | 3.5% | Complex, dark brown, & full-flavoured. Strong malt & roast flavours, continuing into the aftertaste, leading to a long, satisfying finish.      |
| ELLAND<br>(W Yorkshire)            | <b>1872 Porter</b>              | 6.5% | Creamy and full-flavoured. Rich liquorice flavours with a hint of chocolate. Soft but satisfying aftertaste of bittersweet roast & malt.        |
| FLIPSIDE<br>(Nottinghamshire)      | <b>Russian Rouble</b>           | 7.3% | A strong dark Imperial stout with rich chocolate and malt flavours. Brewed using traditional English hops.                                      |
| GOOSE EYE<br>(W Yorkshire)         | <b>Pommies<br/>Revenge</b>      | 5.2% | Golden strong bitter combining grassy hops, a cocktail of fruit flavours, a peppery hint and a hoppy, bitter finish.                            |
| GREEN JACK<br>(Suffolk)            | <b>Orange Wheat<br/>Beer</b>    | 4.2% | Marmalade aroma with hint of hops, leading to a blend of sweetness, hops & citrus with a malt background. Mixed fruit flavours aftertaste.      |
| GREEN MILL<br>(Greater Manchester) | <b>Greenmill Gold</b>           | 3.6% | A quaffable golden session bitter.                                                                                                              |
| HADRIAN BORDER<br>(Tyne & Wear)    | <b>Secret Kingdom</b>           | 4.3% | Dark, rich and full-bodied, slightly roasted with a malty palate ending with a pleasant bitterness.                                             |
| HAMMERPOT<br>(W Sussex)            | <b>HPA</b>                      | 4.1% | A light, golden tangy pale ale with a full, fresh hop flavour.                                                                                  |
| HASTINGS<br>(E Sussex)             | <b>Hastings Best</b>            | 4.1% | A traditional Best Bitter, made with classic English hops. East Kent Goldings lend a fruitiness; Fuggles an earthy bitterness.                  |
| HOLDEN'S<br>(W Midlands)           | <b>Black Country<br/>Bitter</b> | 3.9% | A straw coloured medium bodied ale, with a distinctive and assertive hop character, balanced with a fruity palate and a malty finish.           |
| HOP BACK<br>(Wiltshire)            | <b>Heracles</b>                 | 2.8% | A refreshing pale yellow lower alcohol bitter, with a good hop taste right through and lasting bitterness.                                      |
| HOP STUFF<br>(SE London)           | <b>Pale</b>                     | 4.5% | A hoppy fresh pale ale, with a refreshing and slightly bitter finish.                                                                           |
|                                    | <b>Fusilier</b>                 | 4.3% | A well-balanced, light session beer. Has a fresh taste balanced with some darker richer malts.                                                  |
|                                    | <b>Renegade IPA</b>             | 5.6% | An IPA packed full of citrus flavour, and balanced with malts Maris Otter and Caramalt.                                                         |
|                                    | <b>Saisonniers</b>              | 4.5% | Packed full of hops, but with rosemary & thyme added. Saison yeast produces a naturally sour beer which balances well with the herbal flavours. |
| HUMPTY DUMPTY<br>(Norfolk)         | <b>Reedcutter</b>               | 4.4% | A sweet, malty beer, golden hued with a gentle malt background. Smooth and full-bodied with a quick, gentle finish.                             |

|                                                                                     |                                          |      |                                                                                                                                             |
|-------------------------------------------------------------------------------------|------------------------------------------|------|---------------------------------------------------------------------------------------------------------------------------------------------|
| KENT BREWERY<br>(Kent)                                                              | <b>Cobnut</b>                            | 4.1% | A fresh ruby ale. Generously hopped, dark and nutty.                                                                                        |
| LATE KNIGHTS<br>(SE London)                                                         | <b>Old Red Eyes</b>                      | 4.5% | A hoppy American-style red ale, crisp and bursting with citrus and spice.                                                                   |
| LITTLE VALLEY<br>(W Yorkshire)                                                      | <b>Hebden's Wheat</b>                    | 4.5% | A pale yellow, creamy wheat beer with a good balance of bitterness and fruit, a hint of sweetness but with a lasting, dry finish.           |
| MAULDONS<br>(Suffolk)                                                               | <b>Black Adder</b>                       | 5.3% | Malty, roasty aroma leads to a well-balanced full-bodied beer, malty with roast and dark soft fruit overtones.                              |
| MORDUE<br>(Tyne & Wear)                                                             | <b>Workie Ticket</b>                     | 4.5% | Complex tasty bitter with plenty of malt and hops, long satisfying bitter finish.                                                           |
| NAYLOR'S<br>(W Yorkshire)                                                           | <b>Velvet Mild</b>                       | 4.0% | Chocolate and roast aromas and flavours predominate in this dark brown mild which has an increasingly roast bitter finish.                  |
| OLD DAIRY<br>(Kent)                                                                 | <b>Silver Top<br/>Cream Stout</b>        | 4.5% | A well crafted complex stout with a good balance of dark malts, roast barley and caramel, and a long finish.                                |
| PHOENIX<br>(Greater Manchester)                                                     | <b>Wobbly Bob</b>                        | 6.0% | A red/brown beer with malty, fruity aroma. Strongly malty & fruity in flavour, with hops & a hint of herbs. Sweetness & bitterness evident. |
| RUDGATE<br>(N Yorkshire)                                                            | <b>Ruby Mild</b>                         | 4.4% | Nutty, rich ruby ale, stronger than usual for a mild.                                                                                       |
| SKINNER'S<br>(Cornwall)                                                             | <b>Helligan Honey</b>                    | 4.0% | Light pale amber coloured beer with Cornish honey. Sweet caramel balanced by bitterness & hops. Lingering bittersweet & dry aftertaste.     |
| THREE B'S<br>(Lancashire)                                                           | <b>Stoker's Slake<br/>Mild</b>           | 3.6% | Lightly roasted coffee aroma and in the initial taste. A well-rounded, dark brown mild with dried fruit flavours in the long finish.        |
| TITANIC<br>(Staffordshire)                                                          | <b>Chocolate &amp;<br/>Vanilla Stout</b> | 4.5% | Chocoholic paradise with real coffee and vanilla support. Cocoa, sherry and almonds lend depth to this creamy, drinkable stout.             |
|                                                                                     | <b>Plum Porter</b>                       | 4.9% | Dark brown with a powerful fruity aroma. A sweet plum fruitiness gives way to a gentle bitter finish.                                       |
| TRING<br>(Hertfordshire)                                                            | <b>Colley's Dog</b>                      | 5.2% | Dark but not over-rich, strong yet drinkable, this premium ale has a long dry finish with overtones of malt and walnuts.                    |
| WILLIAMS BROS<br>(Central Scotland)                                                 | <b>Williams Gold</b>                     | 3.9% | Golden session beer with a crisp mouth-feel and lemony hop aromas from lots of cascade suggesting grapefruit and orange.                    |
| WOLD TOP<br>(E Yorkshire)                                                           | <b>Headland Red</b>                      | 4.3% | A mellow malty flavour, from Wold grown Barley, dark Crystal malt and roasted barley, hopped with Progress hops.                            |
| WOLF<br>(Norfolk)                                                                   | <b>Norfolk<br/>Lavender Honey</b>        | 3.7% | Malty caramel aroma leads into a bittersweet first taste with background honey notes. A long drying finish.                                 |
| <b>Please note that we cannot guarantee availability of the beers listed above.</b> |                                          |      |                                                                                                                                             |

# CIDER & PERRY MENU

## CIDER

|                                                       |                         |              |                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------------------------------------------------|-------------------------|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ALLENS<br>Mikes Eltham Gold<br>(SE London)            | Med Dry                 | 6.0%         | Locally produced (by one of our cider bar volunteers ), made from apples from two gardens in nearby Eltham.                                                                                                                                                                                                                                                                             |
| BROOMFIELD<br>(Kent)                                  | Med                     | 7.0%         | A Family owned, traditionally run apple orchard using equipment dating back to the 1950's/60's. Use 30 types of native English apple, some with magical names including "Peasgood-Nonsuch" and "Warner King". The cider is made from culinary and eating apples and has a light clear colour and crisp flavour.                                                                         |
| CASTLE<br>(Kent)                                      | Med Swt<br>& Med<br>Dry | 7.5%         | Very popular at our festivals. A clear and easily drinkable cider from Chiddingstone. Set up in 1987 and only uses Kentish apples.                                                                                                                                                                                                                                                      |
| DOUBLE VISION<br>(Kent)                               | Dry                     | 7.4%         | Unfiltered cider using Kentish apples. Good apple character, nicely dry and tart with light tannins.                                                                                                                                                                                                                                                                                    |
| DOVE SYKE<br>(Lancashire)                             | Med                     | 6.0%         | Started in 2011. From Clitheroe in the heart of the beautiful Ribble Valley, using Lancashire apples.                                                                                                                                                                                                                                                                                   |
| DREYMANS<br>Golden Squirrel<br>(W Sussex)             | Dry                     | 6.4%         | From Chichester, a new cider from their own unique shoreline orchard. All their ciders are natural and unfiltered. Non-pasteurised with no additives.                                                                                                                                                                                                                                   |
| KENTISH PIP<br>(Kent)                                 | Med Dry                 | TBC          | A new producer from Canterbury that was very popular at last year's festival. The family farm has a magnificent thatched barn with a cider bar!                                                                                                                                                                                                                                         |
| KINGSWOOD<br>(Kent)                                   | Med                     | TBC          | New producer from Canterbury. Delicious cider with tannic tones.                                                                                                                                                                                                                                                                                                                        |
| LONDON GLIDER<br>(NE London)                          | Med &<br>Med Dry        | 7.5%         | London's main producer, founded in 2010 in Woodford Green. They source unwanted fruit from local back gardens and turn it into cider.                                                                                                                                                                                                                                                   |
| MILLWHITES<br>Hedge Layer<br>Rioja Cask<br>(Somerset) | Med                     | 4.8%<br>6.7% | Made from apples free from pesticides & chemicals, grown in their orchards in Somerset, fermented and matured in oak barrels. This cider contains no sulphites.<br>Hedge Layer - A light and refreshing cider. Lovely rounded, medium flavour. A real thirst quencher.<br>Rioja Cask - Aged in red wine barrels, a full flavoured cider with hints of wood tannin. For the connoisseur. |
| ONE TREE HILL<br>CIDER                                |                         |              | Locally made by the Cider Bar manager with help from volunteers on an apple pressing day on One Tree Hill                                                                                                                                                                                                                                                                               |
| Herne Hill Mix                                        | Med                     | 5.0%         | Allotments, using unwanted apples. Herne Hill Mix has cider                                                                                                                                                                                                                                                                                                                             |
| Fairlawn Blend                                        | Med                     | 5.0%         | apples sourced from a garden in Herne Hill.                                                                                                                                                                                                                                                                                                                                             |
| (SE London)                                           | Sweet                   |              | Since small amounts are made, strictly one third per customer. This is the only festival with these ciders.                                                                                                                                                                                                                                                                             |
| SEIDR O SIR<br>(Mid Wales)                            | Dry                     | 6.8%         | Founded in 2000. Makers of traditional cider and a limited amount of perry using 100% fruit, mainly sourced from their own or other orchards in Radnorshire. Entirely natural fermentation with absolutely no additives.                                                                                                                                                                |
| SHERSTON<br>(Wiltshire)                               | Med                     | TBC          | From the village of Sherston, located on the south east fringes of the Cotswolds. They grow 9 traditional varieties of vintage quality apples and produce chemical free ciders.                                                                                                                                                                                                         |

|                                          |     |      |                                                                                                                                                                                                                                                                                                                                         |
|------------------------------------------|-----|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VENTONS<br>CYDERS<br>(Devon)             | Med | TBC  | Ventons' methods are as traditional as they get! Hand-picked, vintage cider apples are crushed and pressed a ton at a time through straw on a traditional oak twin-screw press, then fermented and matured in oak barrels to produce a clear and clean natural cider.                                                                   |
| WILKINS<br>(Somerset)                    | Dry | 6.0% | Founded in 1917 and since 1966 run by Roger Wilkins, a well known character who has appeared numerous times on TV. A pilgrimage to the farm overlooking Westhay Moor Valley is a must for cider lovers. A fairly dry cider, but not in an overpowering way. There is a slight bitterness and tang to it and just a genuine cider taste. |
| <b>PERRY</b>                             |     |      |                                                                                                                                                                                                                                                                                                                                         |
| GWYNTYDDRAIG<br>Two Trees<br>(Glamorgan) |     | 6.0% | Started in 2001, only makes cider/perry using traditional methods and getting a good number of awards.<br>A pale, fruity perry with an aroma of fruit and a hint of honey on the palate.                                                                                                                                                |
| HARTLAND<br>(Gloucestershire)            |     | 5.8% | This small family operation was started by the late Ray Hartland, a local farmer at Flat Farm on the outskirts of Staunton. This award-winning perry is rich and tasty with flavours of pear, wood, spices, mild yeast and some white wine-like notes along with mild sweetness.                                                        |
| HECKS<br>(Somerset)                      |     | 6.5% | A gorgeous, smooth, quite sweet perry with dessert apples/pears and vanilla flavours. Has an attractive fruit-purée character. Very more-ish.                                                                                                                                                                                           |
| NEWTON COURT<br>(Herefordshire)          |     | 7.5% | Started in 2000, they make Perry using traditional methods from organic orchards, and have won many awards.                                                                                                                                                                                                                             |
| RAGLAN MILL<br>(Monmouthshire)           |     | TBC  | Ambitious new family-run project including a cider house. They are planting a museum orchard of two trees of each variety of Welsh cider apple and perry pear tree.                                                                                                                                                                     |

The Cider and Perry bar welcomes visitors to The First Kidbrooke Beer and Cider Festival. We have an excellent range so make one of your visits a session trying the cider & perry.

For anyone not familiar with real cider and perry, they are a lot stronger than the gassy sugary commercial brands found in most pubs. We don't serve any with ice!  
These Ciders and Perrys start life as a real natural product and remain as such, made with traditional processes.

When you arrive at the cider stand, if you aren't sure just ask the staff, we are friendly. We will guide you to find one that will suit your palate and you will be offered a sample first so you purchase a drink that you will enjoy. Some are very dry while some are very sweet so if you don't have any idea as to your preference then we can guide you to find one that you will appreciate.

Another important thing to remember is that beer and cider do not mix very well!

There will be voting forms for your favourite cider and perry so please take the time to fill it in. All that needs to be said now is enjoy.

**Please note that, although we take every care to ensure the accuracy of this list, we cannot guarantee that any particular listed cider or perry will be available through the entire festival, or at all.**

# THE IVY HOUSE

Stuart Road, Nunhead, London SE15 3BE

SE London CAMRA Pub of the Year

[www.ivyhusenunhead.com](http://www.ivyhusenunhead.com)

The Ivy House is London's first co-operatively owned pub, the first pub to be listed as an Asset of Community Value (ACV), and the first building in the UK to be bought for the community under the provisions of the Localism Act.

It re-opened in 2013, and is building a reputation as one of London's finest real ale pubs, and as a venue for music and other live events.



We have 8 real ales and ciders on handpull, and a wide range of craft beer in keg and bottle.

We stock the best of London's breweries as well as a variety of interesting beers from further afield; we also offer an extensive food menu and a carefully-chosen wine list.

Check our website for upcoming events, or just drop in for a warm welcome and a fine selection of beer.

You can also follow us on Twitter:  
[@Save\\_Ivy\\_House](https://twitter.com/Save_Ivy_House)



Ivy House Community Pub Limited is a Community Benefit Society registered in England with the Financial Conduct Authority (no. 31957R)  
Registered office: 40 Stuart Road, SE15 3BE

# Orpington Liberal Club



**RUNNER UP  
CAMRA  
NATIONAL  
CLUB OF THE  
YEAR 2014**

**WINNER  
CAMRA  
GREATER  
LONDON  
CLUB OF THE  
YEAR 2013**

**WINNER  
CAMRA  
BROMLEY  
CLUB OF THE  
YEAR 2013,  
2014**

## REAL ALE EVENTS

**2 May.** Club of the Year and Beers of the festival awards night. Yes, that's tomorrow, tonight or yesterday! Bar opens 7pm. Presentations 9.15pm. Live music.

**23 May.** Downlands/Galleons Band Cloud Physics Night. Brighton Indie/Folk band with their collaboration brew.

**4 June.** Meet the Brewer/Pump Takeover - Hackney Brewery.

**16 July.** Meet the Brewer. Hastings Brewery (vegan/unfined) - three Hastings beers plus one Clarkshaws (Dulwich) beer (also vegan/unfined).

**22/23 August.** August Bank Holiday Beer and Cider Festival.

189 different real ales in 2013

66 different real ales in the first three months of 2014

Specialise in microbreweries

Real cider and perry  
Locale accredited

CAMRA members admitted as guests on production of membership card  
Club prices

**7 Station Road Orpington Kent BR6 0RZ.**

Near the War Memorial Roundabout, opposite Tesco. Limited parking outside.

We are a short walk down the hill from Orpington Station.

Bus Routes: B14, 51, 61, 208, 353, 358, 477, N47, R1, R2, R3, R4, R5, R6, R7, R8, R9, R10, R11.



Sign up for our weekly Ale Mail on the Real Ale and Cider page of our website



[www.orpingtonliberalclub.co.uk](http://www.orpingtonliberalclub.co.uk)



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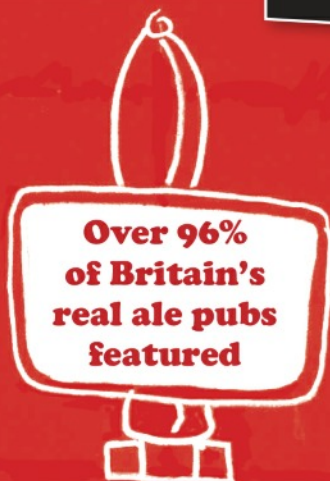
CAMPAIGN  
FOR  
REAL ALE

# WHAT? PUB



## whatpub.com

Featuring over 35,000 real ale pubs



Thousands of pubs at your fingertips!



# The Blythe Hill Tavern

**Winner of SE London  
CAMRA Pub of the  
Year 2012**



**Traditional Victorian  
Corner Pub with three  
bars and 1930s interior.  
Featured in CAMRA's  
Regional Inventory of  
Historic Pub Interiors.**



**Only 10 mins walk  
from Catford/Catford  
Bridge Stations.**

**319 Stanstead  
Road SE23 1JB**



**5 real ales always available  
featuring guest ales from  
regional breweries.**

- **Quiz nights on Mondays  
at 9.00pm (Sept-April).**
- **Irish Music every Thursday  
8.30pm-11.30pm.**
- **Beer Garden at Rear.**

**Opening Times**

**Mon-Wed: 11.00am-11.30pm**

**Thurs-Sun: 11.00am-Midnight**

**SOCIETY for the  
PRESERVATION of BEERS  
from the WOOD**

Founded 1963



- The original beer consumer organisation – still promoting the best of beers and pubs
- We have 6 active branches in the Greater London area (and several more out of town)
- Enjoy pubs crawls, brewery visits and other beer-related activities in convivial company
- Discover where you can find beers from the wood!

Find out more from our website [www.spbw.com](http://www.spbw.com) or talk to members at our stall at this festival

THE LOST HOUR

**CASK ALE  
MONDAY'S  
ALL ALE'S £2.45  
ALL DAY LONG**

We have five cask ale pumps and we regularly change our guest ales.

Cask Marque Accredited

**THE LOST HOUR**

217-219 Greenwich High Rd.

Royal Greenwich

London SE10 8NB

Tel: 020 8269 1411

**The Royal Standard**

**Up to 5 national or local  
real ales available**

**Sports TV, Free Wi-fi,  
Quiz Night on Thurs**

**20p per pint cask ale discount  
upon presentation of valid  
CAMRA membership card**



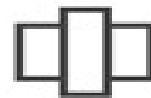
44 Vanburgh Park  
Blackheath  
SE3 7JQ  
Tel: 020 8858 1533

**Brick Brewery**

Producers of a wide variety of small batch craft beers in keg, cask and bottle for the local market.

**BRICK  
BREWERY**

PECKHAM RYE - LONDON



Opened in late 2013 in an arch behind Peckham Rye station.

The brewery tap room is open every  
Saturday 12-6pm

Where you can enjoy a pint or two and see how the beer is made.

For information and sales contact Ian at  
[info@brickbrewery.co.uk](mailto:info@brickbrewery.co.uk)

Follow on Twitter @brick\_brewery

# A Campaign of Two Halves

Fair deal  
on beer  
tax now!

Save  
Britain's  
Pubs!



## Join CAMRA Today

**Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. 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) \_\_\_\_\_

|                                                   | Direct Debit                 | Non DD                       |
|---------------------------------------------------|------------------------------|------------------------------|
| Single Membership<br>(UK & EU)                    | £23 <input type="checkbox"/> | £25 <input type="checkbox"/> |
| Joint Membership<br>(Partner at the same address) | £28 <input type="checkbox"/> | £30 <input type="checkbox"/> |

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_

01/06

**Campaigning for Pub Goers  
& Beer Drinkers**

**Enjoying Real Ale  
& Pubs**

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**



This Guarantee should be detached  
and retained by the payer.

#### Name and full postal address of your Bank or Building Society Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

#### Name(s) of Account Holder

#### Branch Sort Code

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

#### Bank or Building Society Account Number

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

#### Reference

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**9 2 6 1 2 9**

#### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

#### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

#### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.  
- If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

# **South East London CAMRA is about to hit the BIG 4-0 !**



**The inaugural Branch meeting was held at the former  
Lord Derby in Plumstead on 5 July 1974**

**We are planning celebrations of our 40 years of campaigning –  
look out for details later in the year**

**In the meantime, why not join one of our upcoming socials:**

**7 May - Committee & Social  
(7:30) Dog & Bell, Prince St, SE8**

**13 May – Ravensbourne Morris  
(8:00) Ivy House, Stuart Rd, SE15**

**16 May - Bexley Beer Festival  
(7:30) Meet by glasses desk**

**22 May – Catford  
(7:30) Ravensbourne Arms, SE13  
(9:15) Catford Constitutional, SE6  
(10:15) London & Rye, SE6**

**27 May – Herne Hill  
(7:30) Prince Regent, Dulwich Rd  
(8:30) The Florence, Dulwich Rd  
(9:30) Commercial, Railton Rd**