

South East London
Campaign For Real Ale



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

Programme

@selcamrafest

#kbcfest

Programme
Sponsored by

CLARKSHAW'S

BLYTHE HILL TAVERN

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We offer a friendly welcome, a varied range of real ales and real ciders, plus live Irish music on Thurs evenings



- **South East London CAMRA
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Cider Pub of the Year 2015**
- **Society for the Preservation
of Beers from the Wood
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(10 mins walk from Catford stations)**

Opening Times: Sun-Wed 11am-11pm; Thu-Sat 11am-midnight



blythehilltavern.org.uk



blythehilltavern



@BlytheHillTav

WELCOME !

South East London



**CAMPAIGN
FOR
REAL ALE**

On behalf of the South East London Branch of the Campaign for Real Ale, welcome to our festival and thanks for your support.

Following great visitor feedback received last year, we are pleased to be returning for a 2nd time to Charlton Park RFC - and are looking forward to another great festival.

Once again 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!

This year as well as offering cider locally produced cider we are also delighted to have a beer brewed specially for the festival.

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 & experience, and are happy to advise on the various styles of drinks on offer - you can also try a sample before you buy.

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.

If you wish to help us continue to fight against this tide of closures, please speak to a member of the festival staff or get in touch.

Enjoy the festival !
Anna Lancefield, Festival Organiser

We are grateful for the support of our sponsors/partners ...



... and all of our advertisers



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sel.camra.org.uk



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Give Charlton Park a try!

www.charltonpark.org.uk

DROP IN

We're your local pub. You don't have to be a member to drop in for a drink and a chat.

We serve good beer – just come and see.

The first 30 adverts presented at the bar after 2 May 2015 receive a FREE pint!

CONVERT INTO A MEMBER

- Get FREE squash and gym membership.
- Play rugby in one of our seven teams.
- Get entry into the monthly £1,000 draw.
- You can apply for England Home International tickets.

All for £20 per month, or Youth and Students £50 per year.

If you join us before the end of July, we'll throw in a free invite to one of our match lunches.

MAKE YOUR MARK AT CHARLTON PARK

Sponsorship packages are available from £100 to £5,000. Contact Andy Potts; by email: secretary@charltonpark.org.uk or mobile: 07855 503 306.

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 is payable for each glass – at the end of your stay you can either keep the glass or return it undamaged and receive a refund.

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.

A Mild will be 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, follow the road around to Rochester Way, 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.

Toilets

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

Food

A range of hot and cold food is available during the festival.

Allergens

Unless otherwise stated:

Beer: will contain gluten in the form of Barley or Wheat;

Cider/Perry: may contain Sulphites;

Food: please check with the food staff if you have an intolerance to any of the 14 notifiable allergens.

Re-Entry to the Festival

If you need to leave the festival and wish to return later the same day, please retain a wristband to ensure 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.

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 from where soft drinks and alcoholic drinks can be obtained in addition to beer and cider.

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

Live Music

Live music is planned for the Friday evening and Saturday 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 !

THE Park TAVERN

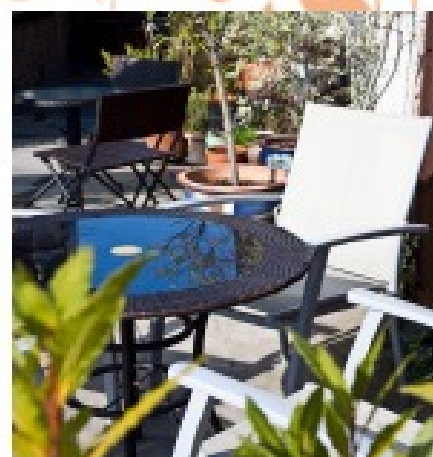
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Eltham

London

SE95DA

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The Park Tavern provides a welcome haven for Eltham residents and visitors to enjoy quality pub food and drinks in calm and beautiful surroundings. The Park Tavern is renowned for its offer of 8 cask conditioned ales and we have been listed in the CAMRA Good Beer Guide since opening in 2009. Our ale selection is regularly changed to give customers a chance to try many of the thousands of beers from major & minor brewers throughout the UK. The garden to the rear is now well established, offering an award winning oasis of calm to enjoy al fresco drinking & dining with cover & heating .



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& pork pies**

Opening Times

	Lunch	Eve
Mon	closed	5.00-10.00
Tue	11.30-2.30	5.00-10.00
Wed	11.30-2.30	5.00-10.00
Thu	11.30-2.30	5.00-11.00
Fri	11.30-2.30	5.00-11.00
Sat	11.00-3.00	6.30-11.00
Sun	12.00-2.30	closed



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mwren4965@gmail.com



thelongpond.co.uk



thelongpond



@thelongpond

110 Westmount Road, Eltham, London, SE9 1UT

BEER MENU

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

ACORN S Yorkshire @acornbrewery	Barnsley Bitter	3.8%	This brown bitter has a smooth malty bitterness throughout with notes of chocolate and caramel. Fruity bitter finish.
ALLENDAL Northumberland @AllendaleAle	Golden Plover	4.0%	Light, refreshing, easy-drinking blonde beer with a clean finish.
ANSPACH & HOBDA SE London @anspachhobday	Smoked Brown	6.0%	Oak aged complex brown ale. Uses Rauch-malt fired over beechwood in Bamberg, Germany.
ARUNDEL W Sussex @ArundelBrewery	Sussex Gold	4.2%	A golden-coloured best bitter with a strong floral hop aroma. Clean-tasting and bitter for its strength, with a tangy citrus flavour.
B & T Bedfordshire @BanksAndTaylor	Black Dragon Mild	4.3%	Black in colour with a toffee and roast malt flavour and a smoky finish.
BANK TOP Gr Manchester @BankTopBrewery	Pavilion Pale Ale	4.5%	A yellow beer with a citrus and hop aroma. Big fruity flavour with a peppery hoppiness; dry, bitter yet fruity finish.
BEARTOWN Cheshire @BeartownBrewery	Peach Melbear	4.4%	Unusual and distinctive. Has a sweet aroma of peaches and elderflower, perfectly balanced by a hoppy bitterness in both flavour and finish.
BEXLEY Kent @BexleyBrewery	Black Prince Porter	4.6%	Dark rich ale using brown, chocolate, black and crystal malts to produce with a roasted, vanilla aroma and a sweet chocolate, coffee flavour.
	Golden Acre	4.0%	Single malt golden ale made from Maris Otter barley, with US & Australian hops. Refreshing with light fruity aroma & zesty citrus flavour.
BOWMAN Hampshire @bowmanales	Wallops Wood	4.0%	No particular flavour dominates this well-crafted beer. Malt flavours throughout balanced by toffee notes, sweetness & slightly dry finish.
BRENTWOOD Essex @brentwoodbrewco	Marvellous Maple Mild	3.7%	Dark brown mild with a hint of maple syrup.
BRICK SE London @brick_brewery	Blenheim Black	5.1%	Black IPA with roasted notes throughout with black cherry and blackcurrant and a trace of hops. Finish is bitter dry and some malt.
	Kinsale	4.0%	Fruity tawny coloured best bitter with a little nutty roast character and hops throughout. Sweetish with little honey on palate.
BROCKLEY SE London @brockleybrewery	Pale Ale	4.1%	Well balanced dry hoppy best bitter with some apricot fruit overlaid with some biscuit malt.
BURTON BRIDGE Staffordshire @Bridge_Brewer	Damson Porter	4.5%	A rich porter with a sweet fruity flavour. The damsons smoothing out the sharp bitterness of Burton Porter.
CASTLE ROCK Nottinghamshire @CRBrewery	Elsie Mo	4.7%	A strong golden ale with floral hops evident in the aroma. Citrus hops are mellowed by a slight sweetness.

CLARKSHAW'S SW London @Clarkshaws	Wheat Beer	3.8%	Cloudy wheat beer with a crisp lemon flavour.
	Phoenix Rising	4.0%	Easy drinking ruby colour session ale with hints of spice and chocolate. Well balanced with a fusion of hops and mellow malt in the mouth.
DANCING DUCK Derbyshire @dancingduckbeer	Ay up	3.9%	Eminently drinkable pale session bitter. Subtle malt & floral notes matched splendidly with citrus hop, rounded off with slightly dry finish.
DORSET Dorset @dbcales	Dorset Knob	3.9%	Complex bitter ale with strong malt and fruit flavours despite its light gravity.
ELLAND W Yorkshire @EllandBrewery	1872 Porter	6.5%	Creamy, full-flavoured porter. Rich liquorice with hint of chocolate from roast malt. Soft, satisfying aftertaste of bittersweet roast & malt.
FRANKLINS E Sussex @FranksBrewSussex	Smoked Porter	5.0%	Beech smoked & chocolate malts give beautiful smoky aroma. The oatmeal provides a smooth velvet mouth feel. Added chipotle chillies.
GIPSY HILL SE London @GipsyHillBrew	Southpaw	4.2%	Pale brown hoppy best bitter with a hint of citrus, some apple fruit and a slightly dry finish.
HASTINGS E Sussex @hastingsbrewery	Blonde	3.9%	American hops meet European elderflowers in a subtly sweet, bitter and hoppy beer. It is a vegan beer.
HOPSTUFF SE London @Hopstuffbrewery	Amarillo Mild	3.5%	An old school mild, blended with a new age citrus hop, Amarillo. Roast, caramel taste with a citrus finish.
	APA	3.8%	Arsenal Pale Ale. American hops give fruit and hops on the nose and flavour, balanced by honey in this easy drinking golden ale.
	Session IPA	4.2%	Big American IPA flavours, citrus & tropical fruit & pine nose. Light and refreshing bitter finish.
KENT Kent @kentbrewery	Brewers Reserve	5.0%	A strong hop flavour of citrus and resin balanced with a delicate malt bill to emphasise the depth of the aroma.
KISSINGATE W Sussex @kissingateales	Chennai IPA	5.0%	Notes of sweet oranges, grapefruit, lemons, resin, pine with a floor roasted malt backbone to carry a lasting bitter sweet finish.
	Six Crows	6.6%	Rich & wonderfully complex dark ale. Smoke & oak aroma notes with a pleasant toffee apple sweetness. Subtle bitterness.
LDN BEER FACTORY SE London @ldnbeerfactory	Chelsea Blonde	4.3%	Golden ale with grapefruit and hoppy notes throughout. Finish is dry and refreshing.
LYTHAM Lancashire @LythamBrewery	Gold	4.2%	A golden beer with a fruity aroma and lasting bitter finish.
MAULDONS Suffolk @Mauldonsbrewery	Micawber's Mild	3.5%	Light, easy drinking mild. Malty smoothness with a rich roast flavour turns into a caramel liquorice aftertaste.
MILESTONE Nottinghamshire	Raspberry Wheat Beer	5.6%	Continental style ale infused with fresh fruit.

NETHERGATE Essex @nethergatebrew	Priory Mild	3.5%	A 'black bitter' rather than a true mild. Strong roast and bitter tastes dominate throughout.
ORKNEY Scottish Isles @Orkneybrewery	Red MacGregor	4.0%	This tawny red ale has a powerful smack of fruit and a clean, fresh mouthfeel. Generally a well balanced bitter.
OUTSTANDING Gr Manchester @Outstandingbeer	Stout	5.5%	Smooth, jet black, dry and bitter. Balanced roasted barley flavours with a hint of liquorice.
PEERLESS Merseyside @PeerlessSteve	Pale	3.8%	Pale session ale. Good initial bitterness and a hint of grapefruit on the finish derived from the use of Cascade, Summit and Columbus hops.
PHOENIX Gr Manchester	Wobbly Bob	6.0%	Red/brown beer with malty, fruity aroma and creamy mouthfeel. Strongly malty & fruity flavour, with hops and a hint of herbs.
PROSPECT Gr Manchester @prospectbrewery	Nutty Slack	3.9%	Dark brown mild ale with malt & fruit aroma. Creamy & chocolatey palate, with malt & fruit in evidence. Malty, moderately bitter finish.
RCH Somerset @RCHBrewery	Old Slug Porter	4.5%	Powerful aroma of roast and dark fruit which continues into the roast malt flavours. Bitter, slightly astringent finish.
REBELLION Buckinghamshire @RebellionBeer	Mutiny	4.5%	Tawny in colour, this full-bodied best bitter is predominantly fruity and moderately bitter with crystal malt continuing to a dry finish.
SOUTHPORT Merseyside	Golden Sands	4.0%	A golden-coloured, triple hopped bitter with citrus flavour.
SOUTHWARK SE London @southwarkbeer	Bermondsey Best	4.4%	Well balanced best bitter with the fruity notes developing in the bitter finish. Some malty notes on the palate.
	London Pale Ale	4.0%	Golden pale ale with a predominance of citrus and apple fruity hops throughout. Hints of bitterness on palate and finish.
	London Classic Best	4.5%	Brewed specially for our festival! Dry hopped with East Kent Goldings to cask condition over 4 weeks for a floral, slightly spicy, bitter finish
TITANIC Staffordshire @titanic_brewers	Chocolate and Vanilla Stout	4.5%	Chocoholic paradise with real coffee & vanilla support. Cocoa, sherry & almonds lend depth to this creamy, drinkable 'Heaven in a glass' stout
TRING Hertfordshire @TringBrewery	Moongazing	4.2%	Amber, red-hued with a rounded bitterness and a hoppy aftertaste.
WOLF Norfolk @WolfBrewery	Lavender Honey	3.7%	Malty caramel aroma leads into a bittersweet beginning with background honey notes. A long drying finish.
YEOVIL Somerset @YeovilAlesBrew	Stout Hearted	4.3%	A smooth, dark beer bursting with full bodied rich roast flavours. The maltiness is balanced by the late hopping style.

Beers are racked alphabetically by brewery.

Please note we cannot guarantee availability of the beers / ciders / perries listed.

CIDER & PERRY MENU

CIDER

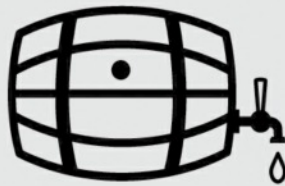
BEARDSPOON Kent	Medium	6.0%	New one for our festival. Hand pressed from Bramley, Grenadier, Howgate Wonder, Discovery and Russet apple varieties.
BROOMFIELD ORCHARD Kent	Medium	7.0%	Family owned traditionally run orchard with 30 types of native English apple, incl magical names Warner King and Peasgood-Nonsuch. Some equipment dates from 1950s/60s. Cider made from culinary & eating apples. Light clear colour & crisp flavour.
CASTLE Kent	Medium Dry	7.5%	A clear and easy drinkable cider from Kent. Business was established in 1987 & only uses Kentish apples.
CIDERNIKS DAB HAND Berkshire	Medium	6.5%	Have been making cider since 2003. This cider is made from a blend of 75% Dabinett and 25% Michelin apples. Has a softer mouth feel, due to higher tannin levels.
DOUBLE VISION Kent	Dry	7.4%	Unfiltered cider using Kentish apples. Good apple character, nicely dry and tart with light tannins.
DREYMANS WASP BLOOD W Sussex	Medium	6.4%	A new cider company with their own unique shoreline orchard. All their ciders are natural and unfiltered. Non pasteurised with no additives.
ELTHAM GOLD SE London	Medium	6.0%	Award winner of last year's festival. Local producer (one of our cider bar volunteers) using apples from two gardens in nearby Eltham.
GREEN VALLEY Devon	Medium	8.3%	Use traditional methods. One of their aims is to encourage the development of farm orchards locally, particularly the replanting of traditional old cider apple varieties. Most of their suppliers do not use chemical sprays or fertilisers.
GWATKIN KINGSTON BLACK Hereford	Dry	7.5%	From original orchards in Golden Valley, Denis Gwatkin's cider has won many awards.
HARLESTON Norfolk	Medium	TBC	CAMRA member who started making cider in 2010. Random apples (dessert and cookers) are collected, some from hedgerows and beside the roads along the Norfolk/Suffolk border, hence Cid'er'oad.
HONEYPOT Somerset	Medium Sweet	TBC	Smallholding surrounded by cider apple trees, grazed with small herd of pure bred Poll Dorset sheep. Their approach is low input, labour intensive, sustainable without use of artificial fertilisers or herbicides.
LONDON GLIDER NE London	Medium Dry	7.5%	London's main producer, founded 2010 in Woodford Green by three people. They source unwanted fruit from local back gardens, so reducing products that would otherwise go to waste and turning it into cider.
MARCHER CYDERS Hereford	Medium	7.0%	A craft real cyder and perry making collective based around Leominster in Herefordshire. A medium cider using only Herefordshire cider apples.
MILLWHITES RUM CASK Herts/Somerset	Medium	7.5%	Made from apples grown & hand selected from their orchards in the heart of the Somerset countryside, fermented & matured in oak barrels. Unique blend of cider apples free from harmful pesticides and chemicals.

NEWTON COURT SURPRISE Herefordshire	Medium/ Dry	7.5%	Started in 2000, they make cider using traditional methods from organic orchards. Have won many awards.
OLIVER Herefordshire	Sweet	7.0%	Founded 1999. Small batches using fresh (mostly hand picked) unsprayed fruit with minimal intervention. Respects the traditions & heritage of the past but has an eye to innovating for the future.
ONE TREE HILL SE London	Medium	5.0%	Local cider made by Cider Bar manager with help from volunteers on a apple pressing day in Oct 2014. Pressed on One Tree Hill Allotments in Honor Oak.
PILTON Somerset	Medium	TBC	New one for us. Artisan producers at the heart of Somerset's cider-land, using the old English method of keeving. Apples collected from traditional cider orchards around Pilton are slowly fermented for six months in a Victorian cellar.
RATHAYS Hereford	Dry	7.5%	Catford festival cider of the festival winner 2004 & 2006. The Blackmores been producing cider from their smallholding (complete with Angora Goats) for a number of years.
ROSS-ON-WYE Hereford	Medium	6.5%	Set up 15 years ago by a cider enthusiast. With increasing planting of more orchards for the future, has become a popular cider and perry maker.
TRICKY Somerset	Medium	6.5%	Made with 100% apple juice from Blackdown Hills. The cider apple blend combined with natural tannins unlocked during the ageing process give a dry, fiery kick to make the perfect balance of flavours.
TROGGI Monmouthshire	Medium	6.2%	Founded in 1986, sources apples only from Monmouthshire. Has plenty of depth and character.
UPPER HOUSE Herefordshire	Dry	6.5%	A very small producer, alas we have no further info!
WEST MILTON Dorset	Medium	TBC	A full, smooth easy drinking cider from an award wining cider maker. Also makes cider using the keeving method.
WM WATKINS Monmouthshire	Dry		Set up in 2003 to make use of the traditional cider orchard on the farm which has been in the family for three generations.
PERRY			
HARTLAND Gloucestershire	Medium Dry	6.0%	Small family operation started by the late Ray Hartland, a local farmer at Flat Farm on the outskirts of Staunton. This award-winning perry is rich & tasty with flavours of pear, wood, spices, mild yeast & white wine-like notes along with mild sweetness.
DAYS COTTAGE Gloucestershire	Medium	7.5%	Uses old varieties of pear from restored, unsprayed orchards. Dozens of different varieties are used, some unique to the county.
SPRINGHERNE Herefordshire	Medium	6.4%	Another new one for our festival, from a smallholder in Ross on Rye.
NEWTON COURT Hereford	Dry	7.5%	Started in 2000, they make Perry using traditional methods from organic orchards, won many awards.
KENT CIDER Co Kent	Medium	TBC	Uses Kent pears, won a number of awards
WM WATKINS Monmouthshire	Sweet	TBC	Set up in 2003, using the traditional cider orchard on the farm that has been in the family for 3 generations.

Festival Bottle Stall Supplied By:

THE **BEER SHOP**

LONDON

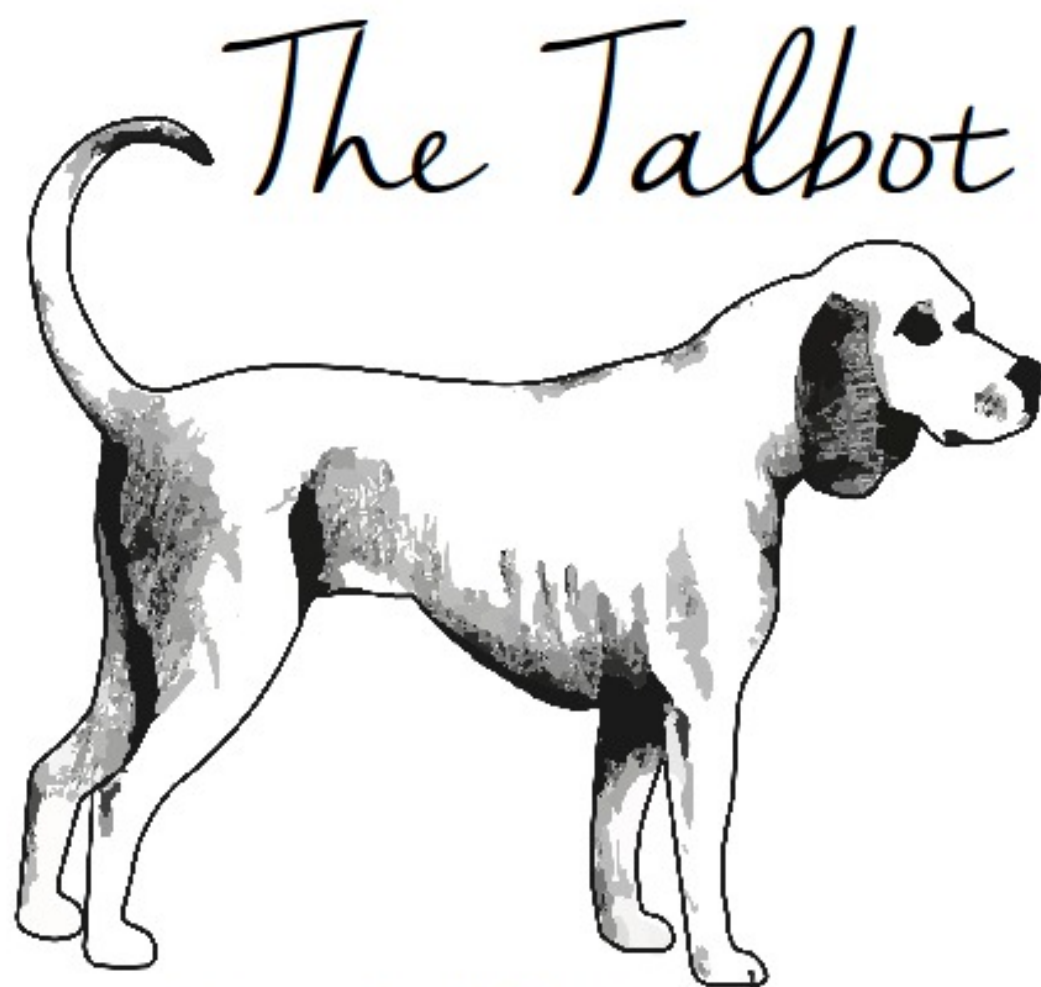


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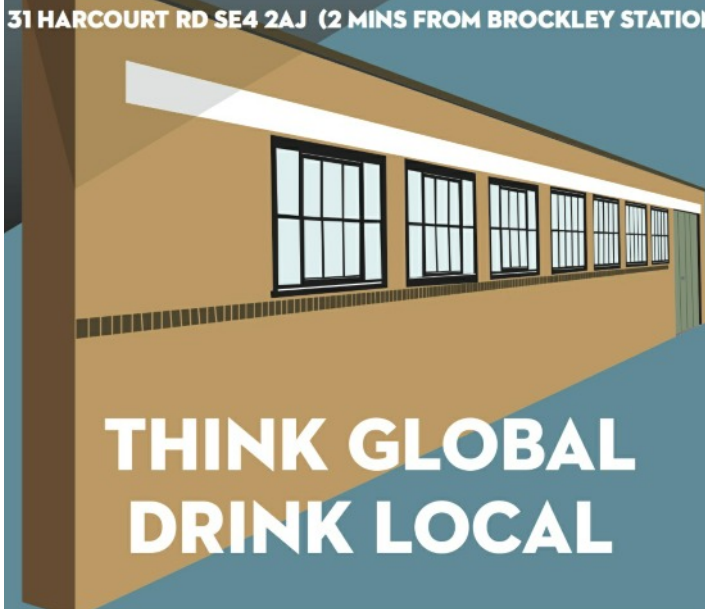
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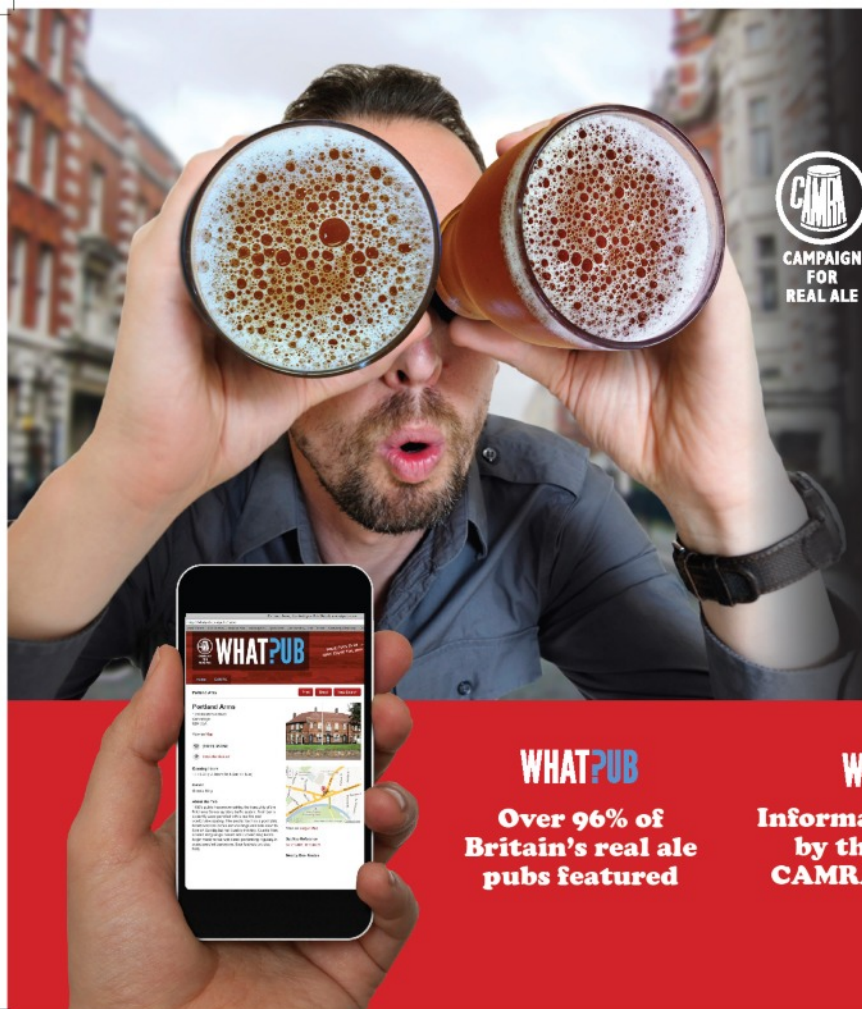
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A Campaign



of Two Halves

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

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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

01/15

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& Beer Drinkers**

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Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

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

Membership Number

Name

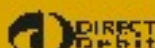
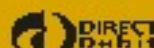
Postcode

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 assumed 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)

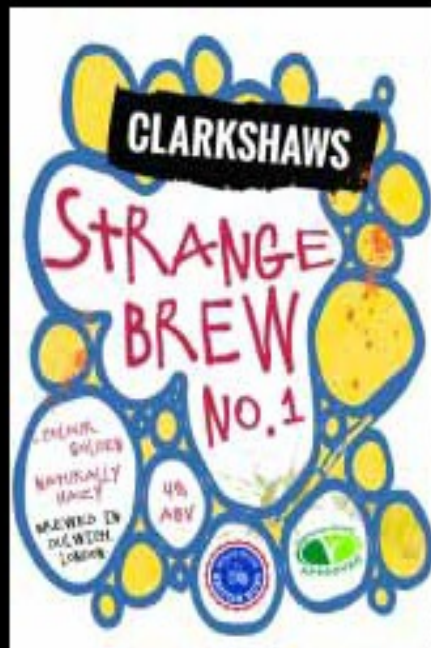
Date



This Guarantee should be detached
and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- 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.



-  Clarkshaws beers are brewed using only UK sourced ingredients, traced from farm to face
-  All our beers are accredited by the Vegetarian Society and are vegan too
-  Brewery taproom open every Saturday 12-6pm: 283 Belinda Road SW9 7DT
-  Visit our online shop: www.clarkshaws.co.uk/shop or follow us on Twitter @clarkshaws

