

South East London Campaign For Real Ale



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

Programme

@selcamrafest

#kbcfest

Programme
Sponsored by

CLARKSHAW'S



**SE London CAMRA
2016 Pub of The Year
Runner-up**

**Up to 6 cask ales on
offer including our own
delicious Pond Life, a
traditional Kentish
Bitter**

**4 real ciders from
Dudda's Tun in
Doddington**

**Selected fine wines
from the award winning
Chapel Down vineyard
in Tenterden**

**Range of soft drinks,
ploughman's lunches
& 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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110 Westmount Road, Eltham, London, SE9 1UT

WELCOME !

South East London



**CAMPAIGN
FOR
REAL ALE**

Welcome to our 3rd Kidbrooke Real Ale and Cider Festival!

We are delighted to be back at Charlton Park RFC once again and thank everyone at the club for their support and hospitality.

If this is your first visit to a CAMRA festival, we are sure it won't be your last! We are the South East London branch of CAMRA, the Campaign for Real Ale. The Campaign has been around for over 40 years now and is currently at a key point in its history, as it takes stock of its successes and future direction through the recently-launched Revitalisation Project. We would encourage all members to get involved in this initiative and have your say. If you're not a member, we'd be happy to talk to you about what CAMRA is and what we do.

Closer to home, we're immensely proud of our local thriving brewery scene and are delighted to have a number of those breweries represented at our festival. We hope that trying

their beers here will encourage you to try them out in your local pub too - and maybe even persuade the licensee to stock them!

Our festival is staffed entirely by volunteers; please do bear this in mind as you enjoy your visit - and if you're a CAMRA member yourself, please do think about getting more involved! Volunteering at a beer festival (or indeed in any other CAMRA activity) is rewarding and great fun, plus you'll meet some fascinating people.

We hope you enjoy your visit and look forward to welcoming you to more CAMRA events in the future.

Enjoy the festival !

Anna Lancefield, Festival Coordinator

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



... and all of our advertisers



contact@sel.camra.org.uk



sel.camra.org.uk



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Available in the following nearby pubs:

- Baring Hall Hotel
- Eltham GPO
- Woolwich Equitable
- Ravensbourne Arms
- Railway Tavern
- Catford Constitutional Club



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 clearly signposted as you exit the club bar.

Food

Food is available each day of the festival, including vegetarian options.

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 Thursday evening and on Saturday.

This festival is organised and staffed entirely by volunteers.

Please bear with us, especially during busy periods.

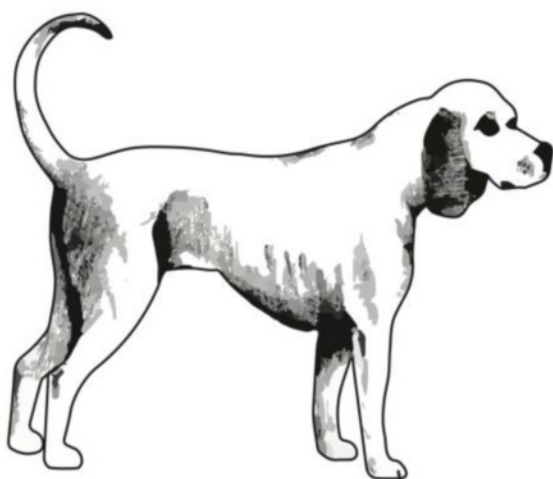
We are trying our best but are only human !

The Talbot

Brockley

Serving excellent fresh homemade food using locally sourced ingredients. We offer a great selection of British ales and fine wines to accompany your meal.

Located in Brockley, there is plenty to do and see in the surrounding area. With regular events, a fantastic beer garden and friendly atmosphere, The Talbot is the perfect place to dine and have a drink with your friends and family.



Mon-Wed 12.00 – 23.00
Thurs-Sat 12.00 – Midnight
Sunday 12.00- 10.30pm

**The Talbot, 2 Tyrwhitt Road, Brockley,
SE4 1QG. Tel: 020 8692 2665**

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www.facebook.com/TheTalbotSE4

BEER MENU

Beer colour coding: **Bitter** **Strong Bitter** **Golden Ale** **Stout** **Mild** **Porter** **Wheat**

Beers are racked alphabetically by brewery name

ANSPACH & HOBDAY SE London @anspachhobday	The Porter	6.7%	Black/brown beer with roasted notes throughout with caramel, fruit and hops in the flavour and finish which is slightly dry.
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	May Place Spring Ale	4.1%	Light amber, dry hopped with Australian Summer hops. Has a melon and fruit aroma.
BREW BUDDIES Kent @Brew_Buddies	Best Bitter	4.3%	Mix of malts give hints of caramel & chocolate, and Challenger & Bobek hops provide rounded bitterness with spicy & fruity & floral notes.
	George's Buddy	4.6%	Packed with English hops, including Pioneer, Endeavour, Goldings and Pilgrim. Has grapefruit & citrus flavours.
BRICK SE London @brick_brewery	Sir Thomas Gardynor	3.8%	Unfined (may be hazy). Grapefruit and orange peel dominating overlaid with hops lingering in the dry finish, increasing bitterness on drinking.
BROCKLEY SE London @brockleybrewery	Red Ale	4.8%	A deep red ale; the malty backbone is complemented by a distinctive hoppy aroma.
BULLFINCH SE London @Bullfinch_Ale	South Eastern Bloc	5.2%	Deep, rich, dark stout with 9 malts giving a deep, complex, deliciously balanced character. A harmony of chocolate, coffee and dark fruit.
BUSHY'S Isle of Man @bushys	Ruby (1874) Mild	3.5%	Classic full-bodied malty ruby mild with sweet caramel flavours throughout, and well-balanced hops.
CANOPY SE London @CanopyBeerCo	Brockwell IPA	5.6%	A hoppy, heady, easy drinking pale ale. Inspired by craft beers of the US using Cascade and Citra hops, plus British Maris Otter malts.
CAVEMAN Kent @CavemanBrewery	Shatkora IPA	5.5%	An IPA brewed with Shatkora fruit (a cross between grapefruit, lime and lemon) and kaffir lime.
CLARKSHAW'S S London @Clarkshaws	Phoenix Rising	4.0%	Unfined (may be hazy). Creamy toffee nose. Bananas, pineapple, hops & caramel flavours. Dryish, short fruity biscuit finish. Veg & vegan.
	Strange Brew	4.0%	Unfined (may be hazy). Yellow 'pale ale'. Flavour: peppery hops, tropical fruits & biscuit sweetness with trace of bitterness. Veg & vegan
ELLAND W Yorkshire @EllandBrewery	1872 Porter	6.5%	Creamy & full-flavoured porter. Rich liquorice flavours with hint of chocolate from roast malt. Satisfying bittersweet roast & malt aftertaste.
GODSTONE Surrey @GodstoneBrewers	Bitter Entropy	5.3%	Strong, smooth, English hopped bitter. Made to celebrate the time Godstone held the monopoly for gunpowder supply to the government.

GODSTONE Surrey @GodstoneBrewers	Pondtail Pale	4.1%	Citrus and exotic fruit flavours predominate from the American hops used.
GREEN JACK Suffolk @greenjackbrew	Orange Wheat Beer	4.2%	Marmalade aroma with hint of hops, blend of sweetness, hops & citrus with malt background. Mixed fruit flavours in the aftertaste.
HANLONS Devon @HanlonsBrewery	Port Stout	4.8%	Black beer with roast malt aroma that remains in the taste but gives way to hoppy bitterness in the aftertaste.
HOP STUDIO N Yorkshire @TheHopStudio	Elder Saison	4.8%	Unfined (may be hazy). Straw coloured hazy saison. Huge elderflower flavour and a floral aroma.
HOP STUFF SE London @Hopstuffbrewery	APA	3.9%	American hops give fruit and hops on the nose and flavour, balanced by honey in this easy drinking golden ale.
	Fusilier	4.3%	Biscuity malty best bitter with spicy hop notes. Finish is sweetish, slightly dry with a faint bitterness. Rich smooth mouthfeel.
	Renegade IPA	5.6%	Smooth dark-gold IPA with grapefruit and spiced hops aroma and flavour. Warm lingering finish that is bitter and dry.
KENT BREWERY Kent @kentbrewery	Simcoe	4.5%	Light & hoppy pale ale using only Simcoe hops to bring out complex fruity & earthy flavours. Magnificent fruity aroma completes the effect.
KISSINGATE W Sussex @kissingateales	Black Cherry Mild	4.2%	Subtle rounded flavours from black & amber malts. Hints of fruitiness from black cherry inclusions. Lasting but mild bitterness.
	Powder Blue	5.5%	Full bodied dark roasted backbone. Subtle blueberry and raisin notes with a gentle gathering bitterness.
LEEDS W Yorkshire @TheLeedsBrewery	Vienna Mild	4.0%	Smooth and dark traditional mild using a complex blend of roasted malts to deliver a classic rich finish.
LITTLE VALLEY W Yorkshire @LittleValleyAle	Stoodley Stout	4.8%	Dark brown creamy stout with rich roast aroma and luscious fruity, chocolate, roast flavours. Well-balanced with a clean bitter finish.
MAXIM County Durham @MaximBrewery	Double Maxim	4.7%	A Brown Ale with a fruity, caramel, malty, nutty taste, & hint of sweetness. Smooth & well balanced.
OAKLEAF Hampshire	Quercus Folium	4.0%	A traditional mid-brown bitter with an initial malty flavour leading to a long hoppy finish.
OLD DAIRY Kent @OldDairyBrewery	Gold Top	4.3%	A well balanced golden ale with a good blend of malt and hops followed by a long, bittersweet finish.
OTLEY Glamorgan @OtleyBrewingCo	O5 Hop Angeles	4.8%	A full bodied, hop bursting American red ale.
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	Gold	4.4%	Well balanced with initial hop bitterness and a citrus finish. The distinct citrus fruit and hop aroma leads to a crisp, dry finish.

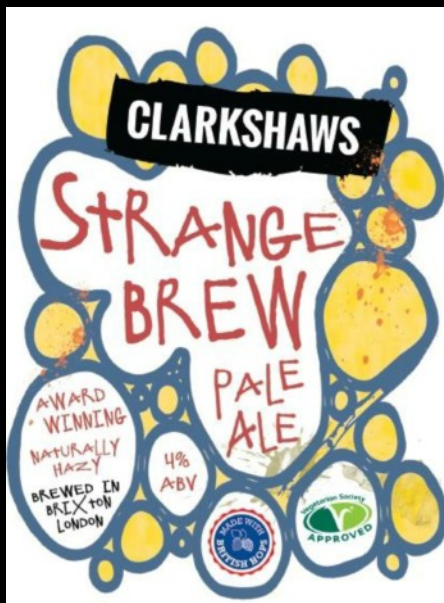
PENNINE N Yorkshire @PennineBrewing	Kinder Scout Porter	3.9%	Subtle, earthy taste with a delicate, slightly spicy aroma with a hint of liquorice.
PHIPPS NBC Northamptonshire @PhippsNBC	IPA	4.3%	A pale amber best bitter recreated from an old recipe. Residual malt sweetness & grapefruit note from the hops gives fine fresh crisp finish.
PHOENIX Gr Manchester @BrewingPhoenix	White Monk	4.5%	Yellow beer with a citrus fruit aroma, plenty of fruit, hops and bitterness in the taste, and a hoppy, 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.
RUDGATE N Yorkshire @rudgatebrewery	York Chocolate Stout	5.0%	Deep rich stout with complex balanced flavours and a subtle chocolate finish.
SALTAIRE W Yorkshire @SaltaireBrewery	Blackberry Cascade	4.8%	American style pale ale, hopped with Cascade and Centennial. Infused with a hint of blackberries.
SOUTHWARK SE London @southwarkbeer	Harvard	5.5%	Honey with sweet orange and grapefruit marmalade character are present in this rich, smooth pale brown beer. Dry bitter finish.
	Maltby Street Mild	3.8%	Balanced chestnut beer, rich & malty, slight burnt notes. Full bodied, delicate bitterness balancing the biscuit flavour. Smooth finish.
	Sorachi Ace Single Hop	5.0%	Developed in Japan & revived in the US, it produces a unique lemony, herbal aroma - a pleasant alternative to standard American hops.
THREE SODS E London @threesodsbrewer	Mud Puddler Black IPA	4.9%	Black in colour but light and very hoppy with flavours of coffee mint with a light spiciness. Packed full of flavour.
	Leap Year Golden Ale	5.0%	Sweetness from the malts combined with tropical fruits from the hops. Has a subtle pineapple flavour and a lovely golden colour.
TITANIC Staffordshire @titanic_brewers	Mild	3.5%	Fresh fruity hop aroma leads to a caramel start then a rush of bitter hoppiness ending with a lingering dry finish.
TOWER Staffordshire	Gone For A Burton	4.6%	Amber coloured with a malt hop aroma. Bitterness provided by Fuggles Northdown hop and aroma from classic hop Styrian Goldings.
VOLDEN S London @VoldenBrews	Session Ale	3.8%	Amber bitter with caramel and orange aroma. Lemon marmalade and sweetish malty biscuit that fades to a bitter dryish finish.
WALL'S COUNTY TOWN N Yorkshire @wallsbrewery	Keepers Gold	3.9%	Brewed from Summit and Cascade hops. Citrus and grapefruit flavours.
WOLD TOP N Yorkshire	Wold Gold	4.8%	A light-coloured summer beer with a soft, fruity flavour with a hint of spice.
WOODFORDE'S Norfolk @WoodfordesAle	Wherry	3.8%	Amber-coloured with an orange citrus nose. A swirling mix of malt, hops, citrus and bitterness combine into a tangy marmalade dryness.
Please note we cannot guarantee availability of the beers / ciders / perries listed.			

CIDER & PERRY MENU

CIDER

BEARDSPOON Kent	Dry	6.0%	Hand pressed from Bramley, Grenadier, Howgate Wonder, Discovery and Russet apple varieties.
CASTLE Kent	Medium Dry	7.5%	A clear and easy drinkable cider from Kent. Business was established in 1987 & only uses Kentish apples.
CROSSMAN Somerset	Sweet	6.0%	Excellent quality cider produced from apples grown in Ben Crossman's own orchards. Well known traditional unfiltered cider. Uses many different varieties of Somerset apples. Very easy drinking.
ELTHAM GOLD SE London	Medium	6.0%	Award winner of our 2014 festival. Local producer (one of our cider bar volunteers) using apples from gardens in nearby Eltham.
GREEN VALLEY VINTAGE Devon	Medium Dry	8.3%	National Cider and Perry Awards 2016 Bronze winner. Uses traditional methods. Aims to encourage development of farm orchards locally, particularly replanting of traditional old cider apple varieties.
HAM HILL Somerset	Medium	6.5%	New to our festival. Some lads recently got together & started making cider. Made from Morgan Sweet, Early Red Jersey & Ellios Bitter, giving a fresh tangy flavour.
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.
HEYGROVE EVOLUTION Herefordshire	Medium	6.5%	New to our festival. No producer info available at time of going to print - please ask at the cider bar.
JOHNSONS Kent	Medium	8.3%	A strong cider from a small producer on the Isle of Sheppy, using organic apples.
LONDON GLIDER NE London	Medium	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.
MARSHWOOD VALE Dorset	Medium	7.2%	New to our festival. Made from top quality apples collected from Dorset, Somerset and Devon. Slightly hazy with medium tannins.
MILLWHITES Herts/Somerset	Medium Sweet	4.5%	Made from apples grown and hand selected from their orchards in the heart of the Somerset countryside, fermented and matured in oak barrels. Easy drinking slightly cloudy cider, - A light and refreshing cider. Lovely rounded, medium flavour. A real thirst quencher.
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 Nov 2015. Pressed on One Tree Hill Allotments in Honor Oak. Naturally cloudy with a hint of dryness.
PILTON Somerset	Medium Dry	6.0%	Artisan producers at the heart of Somerset's cider-land, using the old English method of keiving. Apples collected from traditional cider orchards around Pilton are slowly fermented for six months in a Victorian cellar.

RICH Somerset	Medium	6.0%	Well known all-rounder. Only Somerset Apples are used to make a traditional unfiltered cider. Matured in huge oak vats - the largest is 10,000 Gallons!
SEIDR O SIR Mid Wales	Medium Dry	6.5%	Founded in 2000. Makers of traditional cider and a limited amount of perry using 100% fruit, nearly all sourced from their own or other cider orchards in Radnorshire. Entirely natural fermentation with absolutely no additives. Very fine ciders.
VACHERY Surrey	Medium	TBC	New to our festival. A blend of Dabinett and Michelin with a hint of Bramley. Especially good for a long session.
VIRTUAL ORCHARDS Buckinghamshire	Dry	6.2%	New to our festival. Made from apples from a 15 mile radius of Milton Keynes, using wild yeasts. Eastern county style.
Wilkins Somerset	Dry	6.5%	Founded in 1917. Roger Wilkins is a well known character, appeared numerous times on TV, has been running the business since 1966. A pilgrimage to his farm overlooking Westhay Moor Valley is a must for cider lovers. Fairly dry but not in an overpowering way. There is a slight bitterness and tang to it and just a genuine cider taste.
WISE OWL Kent	Dry	6.0%	New to our festival. After 20 years in the fruit industry managing orchards, it was time to start making cider. Clear and slightly dry.
PERRY			
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.
GWYNTYDDRAIG Glamorgan	Medium	6.0%	Started in 2001, only makes cider using traditional methods and is getting a good number of awards.
HARTLAND Gloucestershire	Dry	5.8%	National Cider and perry awards 2016 GOLD winner. Small family operation started by the late Ray Hartland, a local farmer at Flat Farm on the outskirts of Staunton. Rich & tasty with flavours of pear, wood, spices, mild yeast & white wine-like notes along with mild sweetness.
OLIVER Herefordshire	Medium	7.0%	A pale, fruity perry with an aroma of fruit and a hint of honey on the palate.
TROGGI Monmouthshire	Dry	6.2%	Founded in 1986, sources apples only from Monmouthshire, plenty of depth and character.
The Cider and Perry bar has an excellent range so make one of your visits a session trying them. 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 Perry's start life as a real product and remain as such, made with traditional processes. If you aren't sure just ask the friendly & knowledgeable staff who will guide you to find one that will suit your palate and offer you a taster first. 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 enjoy. Another important thing to remember is that beer and cider do not mix very well!			



- 🍺 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
- 🍺 Home of Award Winning Strange Brew pale ale. Ask for London's Best Beer at your local!
- 🌾 Visit our online shop: www.clarkshaws.co.uk/shop or follow us on Twitter @clarkshaws

