

South East London Campaign For Real Ale



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

Programme

@selcamrafest

#kbcfest

**THE
RIVER**
ALE HOUSE

Enjoy the exciting range of beer
on offer over these 3 days, keep
hydrated with us the other 362.



**SE London CAMRA 2017
Pub of the Year**

**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



07921 579781



mwren4965@gmail.com



thelongpond



@thelongpond

110 Westmount Road, Eltham, London, SE9 1UT

WELCOME !

Hello, and welcome to the 6th Kidbrooke Beer and Cider Festival!

Now in its sixth year, our festival showcases some of the best local cask breweries around, as well as bringing in a great selection of beers and ciders from further afield. We have some one-off and new beers on this year, so make sure you get tasting!

If you get hungry, we have some ace food vendors just outside the main hall, so do sample what they have to offer.

We also have a range of CAMRA books and t-shirts for sale, as well as our own festival t-shirts, which serve as a great memory of the event when perhaps your own is a little hazy! You can also find out more about CAMRA at the festival – if you sign up today there may even be some freebies!

This will be my last year as organiser: much as I love the festival, after six years, it's time to hand over to someone else. If you're keen to get involved, do chat to me over a pint, or email me at festivals@sel.camra.org.uk – I hope that this much-loved local event will

South East London



CAMPAIGN
FOR
REAL ALE

continue long into the future.

Finally, please do fill in your feedback forms – it's great to read all your positive comments, but we do also try to take on board any suggestions about what we could do differently – within reason (there's very little we can do about the weather!)

Special thanks to our festival sponsors, Southwark Brewing, Mechanic Brewery, the River Ale House and The Long Pond. Thanks, too, to our team of amazing volunteers, who have given up their bank holiday weekend to be here. Most of all, thanks to our hosts, Charlton Park RFC.

Have a great time at the festival, and if you're from out of the area, do take the opportunity to explore – SE London has loads to offer!

Anna Lancefield, Festival Coordinator

#everyonewelcome

Like a Challenge & the Chance to Win a Brewery Tour?

Firstly, we have a small number of our cask beers also available in non-cask format. Whether you're a die-hard cask fan, or love all beer equally, why not try both formats and let us know on the feedback forms what you think works best? Alternatively, tweet us @selcamrafest and use the hashtag #kegchallenge

Secondly, our glasses sponsor, **Southwark Brewing**, has supplied 3 single-hopped cask beers. They are keen to know which you prefer, so let us know on the feedback forms. One lucky person who votes will be randomly chosen to win a tour of the brewery for four people. While you're here, send us your pics of you enjoying the beers by tweeting us @selcamrafest and using the hashtag #southwarkchallenge



contact@sel.camra.org.uk



sel.camra.org.uk



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BLYTHE HILL TAVERN

Award winning traditional Victorian corner pub with three bars, a 1930's interior listed in CAMRA's Regional Inventory of Historic Pub Interiors, and a spacious rear garden

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 Pub of the Year 2015 & 2018**
Cider Pub of the Year 2015, 2016, 2018
- **Society for the Preservation of Beers from the Wood**
London Pub of the Year 2015



319 Stanstead Road, Forest Hill, SE23 1JB, tel: (020) 8690 5176
(10 mins walk from Catford stations)

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



blythehilltavern.org.uk



blythehilltavern



@BlytheHillTav

FESTIVAL GUIDE

Your Glass

Special festival glasses are available (while stocks last) in pint and stemmed 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 for a refund.

Free carrier bags are available at the entrance desk.

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.

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

Brockley-based Water Into Beer will be running a bottle shop on Saturday.

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.

Tokens

This year for the first time we are operating a token system for the purchase of draft beer, cider & perry.

Tokens can be purchased in multiples of £5 from either the entrance desk or the merchandise stall. Refunds will be given for the value of any unused tokens.

Payment for tokens can be made in cash or by debit/credit card.

Toilets

Toilets are clearly signposted as you exit the club bar.

Food

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

Allergens

Please ask for full details if required. Unless otherwise notified:

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 are on duty. 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 !

B E E R M E N U

Beers are racked alphabetically by brewery name

ACORN S Yorkshire	Barnsley Bitter (Bitter)	3.8%	Brown bitter with smooth malty bitterness throughout and notes of chocolate and caramel. Fruity bitter finish.
ANSPACH & HOBDAV SE London	Belgian Pale (Golden)	4.0%	Vegan. A Belgian style pale ale, hopped with Amarillo and Hallertau Blanc. Smooth and subtly hoppy.
BEXLEY Kent	Session Golden Ale (Golden)	3.6%	Refreshing golden ale with grapefruit and some honey notes. There is a little peppery hop and a bitter finish.
BINGHAMS Berkshire	Vanilla Stout (Stout)	5.0%	Vegan. Infused with vanilla pods that complement the dark malts to create a smooth-drinking, dark stout.
BLACK DOG N Yorkshire	Whitby Abbey Pale Ale (Golden)	3.8%	A light coloured, hoppy bitter with distinctive flavour from North American hops.
BREWBUDDIES Kent	Juicy IPA (IPA)	5.5%	Vegan. Brand new beer - no tasting notes available at time of going to print.
	Small IPA (IPA)	4.1%	Vegan. Session IPA dry hopped with Centennial and Mosaic. Smooth and easy drinking.
	Table beer (Bitter)	3.1%	Vegan. Has a light, slightly malty base. Copious amounts of Cascade & Hersbrucker hops provide citrusy floral flavour & aroma.
BREWHOUSE & KITCHEN ISLINGTON N London	AAA Amber Ale (Bitter)	4.5%	Vegan. Named after Islington-born actor Adewale Akinnouye-Agbajesis. Packs a fruity punch lifted by Caramel malts & citrus finish.
	Madamois-ale (Bitter)	5.0%	Vegan. American Brown Ale brewed for Intl Women's Collab brew. Dark treacle, with marmalade, showcases dark malts & whisky.
BREWSTERS Lincolnshire	Hophead (Bitter)	3.6%	Amber beer with floral/hoppy character. Hops predominate throughout before finally yielding to grapefruit in the lasting dry finish.
BRICK SE London	Peckham Pale (Golden)	4.5%	Dark gold beer with hoppy, floral aroma. Malt, hops, bitterness, citrus & floral flavours. Long bitter, fruity, hoppy dryish finish.
BULLFINCH SE London	Wolf (Golden)	5.0%	Juicy & punchy, soft bitterness with assertive hoppiness
BURTON BRIDGE Staffordshire	Burton Porter (Porter)	4.5%	Chocolate aromas and sweet smooth taste of smoky roasted grain and coffee.
CANOPY SE London	Snapper Session IPA (IPA)	4.8%	Vegan. Refreshing, smooth yellow beer. Mango, lemon & green pine notes lead to dry bitterish aftertaste with hints of smokiness.
	Sunray Pale Ale (Golden)	4.2%	Vegan. Unfined, zesty, fruity refreshing golden coloured pale ale with a building bitter hoppiness.

CLARKSHAW'S S London	Bunny Hop Extra Pale (Golden) Steam Beer Extra Pale (Golden)	3.9%	Vegan. Light and springy extra pale ale. Malty & fruity aroma with a sweet and light bitter taste.
		3.9%	Vegan. A refreshing pale ale and lager crossover.
CONWY Wales	Beachcomber Blonde (Golden)	4.2%	Vegan. A pale beer with a citrus taste, initially sweetish with delicate hoppiness in the lingering bitter finish
CROUCH VALE Essex	Blackwater Mild (Mild)	3.7%	A dark bitter rather than a true mild. Roasty and very bitter towards the end.
DERVENTIO Derbyshire	Gold (Golden)	4.2%	A pale bitter with subtle character and an outstanding hoppy finish using Citra and Bobek hops with lemon and pine notes.
DOWNTON Wiltshire	Quadhop (Golden)	3.9%	Pale golden session beer, initially hoppy on the palette with some fruit and a strong hoppiness in the aftertaste. All about the hops.
ELLAND W Yorkshire	1872 Porter (Porter)	6.5%	Creamy & full-flavoured porter. Liquorice flavours with chocolate hint from roast malt. Satisfying bittersweet roast & malt aftertaste.
GREENWICH SE London	The Creek (Bitter)	3.8%	A dramatic red ale made from a blend of five different malts and some bold American hops. A complex palate leads to a lasting dry finish.
	Truth Serum (IPA)	4.6%	An all-English IPA bursting with hop flavours and aromas. Sweet orange and spice characteristics are offset by a crisp bitterness.
	Blind Pig (Golden)	4.9%	Smooth, easy-drinking American pale ale that belies its strength. Floral & citrus fruit aromas & flavours complement robust malt backbone.
HERITAGE BREWING CO Staffordshire	Charrington IPA (IPA)	4.5%	Deep amber colour with a pleasant hoppy bite leading to a smooth malty flavour and a balanced lingering bitterness.
HOLDEN'S W Midlands	Black Country Bitter (Bitter)	3.9%	A light, well-balanced bitter with a subtle, dry, hoppy finish.
HOP BACK Wiltshire	Summer Lightning (Bitter)	5.0%	Golden coloured strong bitter with hoppy aroma & slightly astringent bitter taste, balanced with fruit sweetness in dry aftertaste.
IRON PIER Kent	Buck Bodgers (Golden)	4.6%	Vegan. Collab with Elusive Brewing, Solvay Society and 40ft. Mosaic & Amarillo hops & featuring Buckthorn Juice. Fruity, refreshing.
	White Out (Wheat Beer)	5.3%	Tropical wheat IPA with Citra and Galaxy Hops.
KENT BREWERY Kent	KGB - Kent Golding Bitter (Bitter)	4.1%	A full-on dose of Goldings and Fuggles for a taste of historic Kent.
LITTLE VALLEY W Yorkshire	Hebden's Wheat (Wheat Beer)	4.5%	Vegan. Pale yellow, creamy wheat beer with a good balance of bitterness and fruit, a hint of sweetness but with a lasting, dry finish.
MARSTON'S Staffordshire	Mansfield (Bitter)	3.9%	A full bodied, session bitter with a smooth finish. Brewed to a recipe that has stayed the same for generations.

MECHANIC E London	Man Overboard (IPA)	5.0%	Vegan. Light in body and high in flavour. Tropical orange profile yeast, sweet and bitter orange zest, orange marmalade hops, oranges!
	Green Diesel (Stout)	4.9%	Vegan. Dark, velvety Irish stout with dark roasted malts for full bodied, toasted back-ground. Contrasting outburst of lime notes.
MOORHOUSE'S Lancashire	Pendle Witches Brew (Bitter)	5.1%	Well-balanced, full-bodied, malty beer with a long, complex finish.
MUTINEER SE London	Radio Fresh (Golden)	3.9%	Vegan. Bold bittering with Chinook hops, contrasted with a sweet hoppy aroma from a blend of Columbus, Chinook and Citra hops.
PENNINE N Yorkshire	Rhubarb & Ginger (Golden)	4.1%	A pale ale with a biscuit maltiness. Granny's rhubarb crumble in a glass!
PHEASANTRY Nottinghamshire	Mikado Mild (Mild)	5.0%	Strong, long, dark and full bodied.
PROSPECT Greater Manchester	Big John (Stout)	4.8%	Vegan. Pronounced roast flavour, highlights of blackcurrent and hops. Moderate hoppy bitter aftertaste. Fruit in aroma with malt.
ROTHER VALLEY E Sussex	Copper Ale (Bitter)	4.1%	A copper-coloured ale with a good balance of malt and hops.
SKINNER'S Cornwall	Hops 'n Honey (Golden)	4.0%	A gold Speciality beer containing Cornish honey. Balance of light citrus, grassy hops, apple and sweet malt. Pleasing long finish.
SOUTHPORT Merseyside	Golden Sands (Golden)	4.0%	A golden-coloured, triple hopped bitter with citrus flavour.
SOUTHWARK SE London	Kasbek Single Hop (Golden)	5.0%	Packed with melon, grapefruit and lemon. Brewed with 100% Czech Kazbek hops and 100% English Pale Ale Malt.
	Calypso Single Hop (Golden)	5.0%	100% pale ale mash, with 100% Calypso hops, delivering unique aromas, exploding with tropical fruit & sweet apple-pear.
	Barbe Rouge Single Hop (Golden)	5.0%	Pale Ale mash, with 100% Barbe Rouge hops from Alsace. Pronounced red fruit aroma with strawberry and cherry being the main notes.
	Double Stout (Stout)	7.8%	Brewed with traditional English hops/malts. Dark, almost opaque, black appearance. Liquorice, dark chocolate & dark fruits tones.
	Wish You Were Here (Golden)	4.0%	Vegan. Refreshing pale ale with a fantastic citrusy hit and mellow bitterness from one of the brewery's favourite hops - Citra.
SPARTAN SE London	Achilles Heel (Golden)	4.2%	Vegan. A hazy, golden ale made with Olicana & UK-grown Cascade hops. Citrus & passion fruit aroma with citrus & mango notes in body
	Fog of War (Bitter)	2.8%	Vegan. Easy-drinking low ABV pale ale. Light-bodied, but heavily late/dry hopped to give tropical fruit/satsuma hop aroma.
	Phalanx Dark Mild (Mild)	5.0%	Vegan. A dark ruby mild. Smooth & chocolatey body with a hint of blackcurrant upfront.

STRATHAVEN Scotland	Ebony Oatmeal Stout (Stout)	4.4%	A dark inviting oatmeal stout, with a rich chocolate, coffee aroma, hints of dried fruit, with a dry satisfying finish.
TIMOTHY TAYLOR W Yorkshire	Golden Best (Mild)	3.5%	Amber coloured traditional Pennine mild. A delicate fruit hoppy aroma leads to fruity taste with underlying hops & malt. Fruity finish.
Please note we cannot guarantee availability of the beers / ciders / perries listed.			



As usual, the Cider & Perry Bar has an excellent range of cider and perry.

If you are not familiar with real cider and perry, they are a lot stronger than the gassy, sugary commercial brands found in most pubs.

However there is no mystery surrounding them. They are no different to real ale in that they are made naturally and then served as they should be.

If you aren't sure just ask the staff, we are friendly! We will guide you through some samples to find one that suits your palate so you only purchase a drink that you will enjoy. Some are very dry while some are very sweet.

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

Please note most may have sulphites, we have some that are sulphite free, please ask at the cider bar if you are sensitive to Sulphites.

New Cross first micro pub

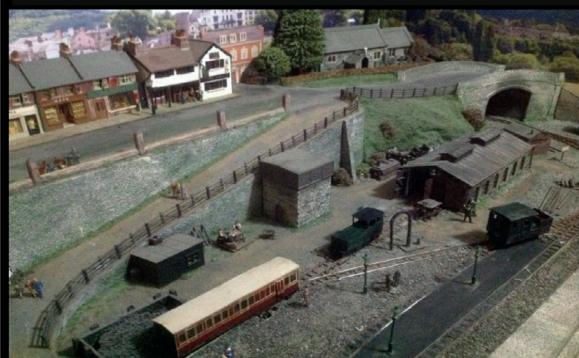
THE ALE BAR

443 New Cross Road, New Cross, SE14 6TA

4 Kent Real Ales always on
MODEL RAILWAY in the bar
Local Cider

CAMRA discounts

1 min from New Cross BR & bus 53, 453 & 177 & we have vegan beer!



www.thealebar.com

CIDER & PERRY MENU

CIDER

Tasting notes are available at the cider bar

BEARDSPOON Kent	Medium Sweet	6.0%	Hand pressed from the following apple varieties: Bramley, Grenadier, Howgate Wonder, Discovery and Russet.
BLACKMORE VALE Somerset	Dry	5.5%	A one-man craft cidemaker, the cider is made from various varieties of untreated cider apples. A light golden cider.
CASTLE Kent	Med Sweet/ Med Dry	7.5%	A clear and easy drinkable cider from Kent. Established in 1987 and only uses Kentish Apples.
CRANBORUNE CHASE Dorset	Medium	6.0%	Started making cider in 2011 as a hobby business at Myncen Farm, Minchington to make use of local fruit which would otherwise have been wasted.
CROSSMAN Somerset	Sweet	6.0%	Excellent quality cider produced from apples grown in Ben Crossman's own orchards. Well known traditional unfiltered cider. Very easy drinking.
DORSET NECTAR Dorset	Sweet	5.0%	Committed to the survival of orchards as a traditional heritage landscape, and believe soil and climate influence characteristics of the cider. No Sulphites.
DORSET SUNSHINE Dorset	Dry Dabinett	6.0%	Traditional West Country cider apples incl Dabinett, Yarlington Mill, and Harry Masters. Fermented using naturally occurring wild yeasts. No Sulphites.
DUCKCHICKEN London	Easter Hill Dry	6.6%	A new producer using apples from Kent, pressed and fermented in small S London flat. Tart, fruity single variety Kentish Cox.
	Gigglejuice Dry	7.0%	Tart, full bodied russet and Bramley blend.
ELTHAM London	Medium	6.0%	Award winner of last year's festival. Local producer (one of our Cider bar volunteers) and made from apples from two gardens in Eltham.
GANLEY & NAISH Somerset	Medium	6.5%	Founded by two friends in 2011 with premise of getting friends together, having a drink, listening to some music and pressing some apples.
HARTLAND Gloucestershire	Medium	6.0%	Small family operation, based in N Gloucestershire, started by the late Ray Hartland, a local farmer at Flat Farm on the outskirts of Staunton.
HAYWOOD Cornwall	Dry	6.0%	Cider has been produced on the farm's granite cider press for centuries, with production restarted in 2003
HERON VALLEY Devon	Dry	4.5%	Orchard has some of the oldest W Country heritage apple varieties. Developing sustainable orchards with pollinator friendly meadows. No Sulphites.
LUKES London/Somerset	Medium	5.0%	New small cider maker based in North London with connection to the family farm in Somerset.
MY'N'ERS Hampshire	Medium	6.5%	A very small and bespoke traditional cider producer from the New Forest.

NAPTON Warwickshire	Dry	6.5%	Established in 2015, a small family run operation.
NIGHTINGALE Kent	Medium	6.0%	Family has been fruit farming in the weald of Kent for 70 years and three generations. This cider operation started as a hobby.
NEMPNETT Somerset	Medium Dry	7.0%	Award winning cider from 100 year old orchards.
ONE TREE HILL London	Medium	5.0%	Locally made in Honor Oak Park by our cider bar manager, with help from CAMRA members. Naturally cloudy with a hint of Dryness.
ORCHARDS OF HURSTHWAITE Yorkshire	Medium Dry	6.0%	Formed in 2009 to replant the vanishing orchards, surplus funds are used to fund local community projects.
PONTYMEDDYG Pembrokeshire	Dry	6.6%	Traditional hand-made cider pressed by the sea in west Wales. Apples collected locally & from far afield, using cider, dessert, cooking & crab varieties.
PRESSHEAD CIDER Wiltshire	Medium Dry	6.2%	Cider without compromise from old orchards pressed on an original Beare press and mill, and run using the original water pump.
VACHERY Surrey	Medium	6.0%	A mixture of cider and eating apples from local orchards and from Vachery estate in Cranleigh.
VENTON Devon	Medium	6.5%	Derelict 100 year old orchard uncovered in 2006. Apples pressed through straw on a rebuilt traditional oak twin-screw press, then fermented in oak barrels.
VILLAGE GREEN Sussex	Medium	6.0%	Very small producer, naturally cloudy cider.
WILKINS Somerset	Dry	6.0%	Legendry cider maker, a visit to his farm is a pilgrimage for cider lovers. Classic traditional golden cider.
PERRY			
HARTLAND Gloucestershire	Medium	6.0%	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.
NEWTON COURT Herefordshire	Medium	7.5%	Started in 2000, they make Perry using traditional methods from organic orchards. Have won many awards.
OLIVER Herefordshire	Medium	6.0%	Another legendary cider maker often in London doing ‘meet the maker’ sessions. Well balanced wild yeast ciders.
PENALLT Monmouthshire	Medium	TBC	Family run business that has restored 100 year old orchards on the slope of the River Wye.
BUTFORD ORGANICS Herefordshire	Medium	6.4%	Small organic (but not registered) small-holding, set up in 2000. Only use wild yeasts, no sulphites used.
NIGHTINGALE Kent	Medium	5.5%	A floral and delicate medium dry, still perry made from Kentish dessert pears with a touch of Bramley apples to balance acidity.



WE ARE OFTEN ASKED WHAT OUR SECRET IS...

We keep things **S**imple, because
why be over **E**laborate?
Our corner of **L**ondon has
an abundance of **C**haracter,
a friendly **A**tmosphere,
but **M**ostly our patrons
love our **R**eal Ciders & perfectly
conditionated **A**les.

ADDRESS

131 Woolwich Rd, SE10 0RJ

HOURS

Mon-Thu 4pm - 11pm

Fri-Sat Noon - 11pm

Sun 1pm - 11pm

 The River Ale House

 @theriveralehouse



Buses 177, 180, 422, 286, 129

