

SUSSEX CAMRA BRANCHES

BEER & CIDER FESTIVAL



2018



CAMPAIGN
FOR
REAL ALE

9 - 12
MAY, 2018
7.30PM
NIGHTLY



MILES JENNER IN QL PRODUCTIONS
IF I CATCH ALPHONSO, TONIGHT!

Pianist: Roger Roser

A new play recalling the life of one of the great Music Hall stars
BILLY MERSON

- in time honoured tradition, drinks may be taken into the auditorium -

Tickets available from the Lamb Theatre, Eastbourne. BN21 1HH
01323 479732 | www.thelittleboxoffice.com/greenroom





Welcome to the 28th Sussex CAMRA Beer & Cider Festival

INTRODUCTION

Welcome to the 28th Sussex Branches Beer & Cider Festival, our second outing at Brighton Racecourse. We hope you enjoy your session with us, the team have sought out over 170 beers, 20 ciders, and the odd perry and specialty cider (cider with additional fruit!). This year sees the return of the Sussex bar, which as its name implies features beer from most of the Sussex brewers.

If you are new to CAMRA we are not just about promoting real ale and cider but campaigning for consumer rights; be this keeping pubs open as these are the best place to drink real ale and cider; but also on taxation, which affects the price of your drink where, in the past we have influenced the government to remove the beer duty escalator, and we also challenge a change of duty on small cider producers.

CAMRA MEMBERSHIP STAND

This is in the main hall. The staff will be happy to explain the many benefits of CAMRA membership; and will be even happier to sign you up!

If you are already a member or join on the day, this is where you can pick up your tokens for two free halves of beer on production of a valid membership card.

FLOOR PLAN

To help you find your way around you will find a plan of the venue on page 18 of this programme. Please note you cannot take your glass outside.

BUS TIME TABLE

The free bus back to Brighton Station will leave every 15 minutes from 21.45 until 23.00. The time table can be found on page

5. Additionally the no. 22 & 2 Brighton & Hove bus time tables are included.

CAMRA PRODUCTS STALL

The CAMRA stall is in the main hall. You will find a selection of books, Breweriana and other CAMRA merchandise

CATERING

We have worked with the Racecourse to bring in food concessions from the local area to provide some of the popular tastes from the Brighton area. The concessions provide both vegetarian and gluten free options. Soft drinks, including tea and coffee will also be offered.

No tokens, only cash will be accepted at these stalls.

A separate queue may be in operation for our volunteer staff. This enables them to get back to their bar to serve you. Thanks for your cooperation and understanding.

FACILITIES

There is a cash machine in the main hall. You will be charged if you wish to withdraw cash.

Disabled toilets, the toilets in the function halls are accessible however full disabled facilities are located opposite the main entrance to the hall in the owners and trainers building.

PLEASE NOTE THAT NO-ONE UNDER THE AGE OF 18 IS PERMITTED; THIS INCLUDES BABIES AND YOUNG CHILDREN.

FESTIVAL CHARITY

We are proud to have as our festival charity this year Sussex Heart. They were formed to support care of the heart throughout Sussex (for more on our festival charity see

www.sussexheartcharity.org or talk to them at their table in the Grandstand Hall). Initially the charity funded local research and community resuscitation training but recently has funded Automated Defibrillators, the first two were on railway stations, many more have entered service and they are saving lives. We hope that your support can help them expand the scheme and fund their activities. The easiest way to give is to place any unused tokens in the collecting boxes near the exit, we will fund the value of these donations in full to Sussex Hart, or you can choose the traditional way with donations in collection boxes.

A BIG THANK YOU TO EVERYONE

There are lots of people who have worked hard to ensure the festival is a success. I would like to thank: John Kirkland, festival Treasurer; Paul Free, who sourced the beer; Paul De Souza, who negotiated our food concessions; Mark Lawday, staffing officer; Peter Mitchell, Press Officer; Jo Buckand, ticket sales; Pete Coppard & Keith Newell, products; Paul Alison, webmaster and Ursula Lockyear, stewarding.

Possibly the biggest thank you goes out to those who do the things you do not see, it is the work done before and after the festival by our set up and take down teams; without them the festival cannot happen; a huge thank you is due to those workers. Then there is the thanks to our on the day teams; bar managers and their deputies, also to the stewards you do a difficult job well.

I would like to pay tribute to one person who will not be with us this year, Ruth Anderson who was the festival organiser died soon after the festival last year. She is missed by all of us in Sussex CAMRA for all her dedication in organising both Sussex Branches Beer and Cider Festival and South Downs Festival.

Thanks, must also go to our friends the

ticket outlets for their help: Evening Star, Brighton; Gardener's Arms, Brewers Arms Lewes; Duke of Wellington, Shoreham-by-Sea; Selden Arms, Worthing; Beer Essentials, Horsham; Eagle, Eastbourne; Tower, St. Leonards; Brewery Shades, Crawley.

Thanks must also go to the team at Brighton Racecourse for all their help in setting up the venue.

Finally, thank YOU, our paying customers, without you there would be no festival. If you have enjoyed your time with us, tell your friends and bring them along next year.

Please have enjoy your festival.

Paul Sanders

Organiser, Sussex Branches Beer & Cider Festival



**Rudgwick Brickworks, Lynwick Street
Rudgwick, W. Sx. RH12 3UW
01403 823180**



Available at this Festival
www.firebird.beer

Buses back to Brighton Station

The free bus will leave from outside the racecourse on Thursday, Friday and Saturday night at the following times 9:45pm, 10.00pm, 10:15pm, 10:30pm; 10:45pm; & 11:00pm.

Number 22 bus

Additionally, the number 22 Brighton & Hove bus goes from the racecourse and stops at London Road shops, Old Steine and the Clock Tower, Queens Road. The timings are shown below.

Thursday, Friday and Saturday Evening:

Race Hill	8.27	8.57	9.27	9.57	10.27	10.57	11.27	11.57
Queens Road (Stop L)	8.42	9.12	9.42	10.12	10.42	11.12	11.42	12.12

Friday Afternoon:

Race Hill	2:49	3.04	3.21	3.36	3.56	4.11	4.26
Brighton Station	3:10	3.25	3.42	3.57	4.17	4.32	4.47

Number 2 bus

The number 2 bus runs from Rottingdean to Steyning via Churchill Square, Hove, and Shoreham.

Thursday, Friday and Saturday Evening:

Towards Churchill Square leave from Race Hill: 8.54pm, 9.22pm, 9.52pm, 10.22pm, 10.52pm, 11.37pm.

Towards Woodingdean & Rottingdean: 8.39pm, 9.09 pm, 9.39pm, 10.09pm, 10.39pm, 11.09pm, 11.36pm.

Friday Afternoon:

Towards Churchill Square leave from Race Hill: 3.18pm, 3.38pm, 4.01pm, 4.24pm, 4.44pm, 5.06pm.

Towards Woodingdean & Rottingdean: 3.20 pm, 3.40pm, 4.00 pm, 4.20pm, 4.40pm, 5.00pm.

BEDLAM'S OLD AND EX DARK STAR GUY, PAUL, STILL RECKONS THAT THE AMERICAN PALE ALE DEVELOPED BY HIS BEST MATE, MARK TRANTER NOW OF BURNING SKY A DECADE AND A HALF AGO CHANGED THE GAME FOREVER. AFTER ALL THIS TIME, THE FRIENDLY RIVALRY BETWEEN THE PAIR REMAINS AS STRONG AS IN THE EARLY DARK STAR DAYS - BOTH GUYS PUSHING TO MAKE THE BEST EXAMPLES OF TRADITIONAL AND NEW STYLES.



THREE THREADS 5.6%

Oak Aged Rye Porter (Big Brother of SIBA Gold award-winning 5% Porter) – A wort rich in dark chocolate flavours fermented with a traditional English ale yeast and then cold conditioning for months with seasoned oak chips. Finally, “krausened” with a specially selected yeast to enrich the ripe fruity & vanilla flavours.



AMAGANSETT APA 5%

This full-bodied signature American Pale Ale uses Mosaic, Amarillo and Citra hops giving fruity flavours. Sweet Dextrin malt with an added shovel of chocolate provide the backbone and balance to the bitterness. A beer potentially responsible for a world shortage of aromatic hops!

Beer Styles

-  Bitter
-  Pale Ale
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

Sussex Bar

1648*East Hoathly, East Sussex*** Chocolate Orange Mild** 3.6%

A brand new beer; featuring erm... Chocolate and Orange!

 Hop Pocket 3.7%

This is a clean and refreshing, hoppy ale named after the hessian sacks (pockets) for hops.

360 Degree*Sheffield Park, East Sussex*** Blood Orange IPA** 4.9%


A well hopped, juicy IPA with orangey infusion

 India Porter 5.8%

Brewed with a strong malt profile with an oat base. Three aromatic and flavoursome New World hops produce a Porter that is strong on body, big on aroma and large on taste. .

Adur*Steyning, West Sussex*** Black William** 5.0%

A rich black Stout; powered by Target hops, containing a very high proportion of chocolate malt contributing to the aroma and flavours.

Arundel*Ford, West Sussex*** Sussex Gold** 3.5%

Golden-coloured with a strong floral hop aroma. It is clean tasting and bitter for its strength, with a tangy citrus flavour. The initial hop and fruit

die to a dry, bitter finish.

 Wild Heaven 5.2%


This American pale ale has refreshing tropical fruit and mango flavours with citrus and pine notes (unfiltered & vegan friendly).

Battle*Battle, East Sussex*** Abbey Pale** 5.0%

A complex tropical fruit aroma and citrus flavours are nicely balanced with biscuit malt in this easy drinking pale ale.

 Conquest 4.1%

Four British hops combine to give a well-balanced beer with a pleasant hop finish

Bedlam*Albourne, West Sussex*** Amagansett APA** 5.0%
A beer potentially responsible for a world shortage of aromatic hops with a recipe that breaks most of the rules.** Three Threads** 5.6%

This is an Oak-aged Rye Porter. There is no delicate hint of citrus floral bouquet but there is mouth-filling pudding of a beer. Only 50 firkins have been brewed!

Brighton Bier*Brighton & Hove*** No Name Stout** 5.0%


A luxurious & creamy stout brewed with a complex grain bill of six malts plus a generous amount of oats.

Brolly*Wisborough Green, West Sussex*** C.O.W** 4.8%



Udderly fantastic citrus flavours of melon, lychee and lemon. Malted oats give a lovely smooth mouth-feel. It's completely unfiltered, low-bittering, naturally delicious beer. and it's Vegan friendly.

 Organiser's Bitter 3.8%

A sessionable, Sussex style Best Bitter. The beer has 5 different malts along with 3 different hops. Challenger, EKG & Sussex.

Burning Sky*Firle, East Sussex*** Plateau** 3.5%
Pale gold in colour; crisp malt edge and sharp bitterness; hopped at different stages of the brew with a big mix of US & NZ hops; full in flavour, zesty, refreshing & low in alcohol.**Cellarhead***Framfield, East Sussex*** Spring Ale** 4.2%

A recently released Pale Ale brewed with Jester and Ernest hops.

Chapeau*Horsham, West Sussex*** Rouleur** 4.0%
Rouleur is a fruity Amber Ale which is an excellent all rounder.**Dark Star***Partridge Green, West Sussex*** Hophead Loral** 3.8%
An extremely clean pale golden ale with a strong floral aroma and elderflower notes from the Cascade hops.** Imperial Stout** 10.5%

Full-bodied and rich, brewed with roasted barley and Target hops before being matured to create a complex black beer.

Downlands*Small Dole, West Sussex*** NZ Session IPA** 4.5%

A light golden, fruity, hoppy session IPA.

 Papa JR 4.4%

A session strength Passionfruit American Pale Ale.

Engineer*High Hurstwood, East Sussex*** Festival Special Mild** 4.0%

This is a traditional dark mild, brewed especially for the festival.

Firebird

Rudgwick, West Sussex

🍷 **Heritage XX** 4.0%

Fresh, hoppy and full, a traditional best bitter brewed to Bill King's great, great, grandfather's original Double X recipe.

🍷 **Single Hop Citra** 4.1%

Full of citrus aroma, this beer provides a light malt and moderately bitter foundation to a nose full of aroma. Gluten free.

Franklins

Ringmer, East Sussex

🍷 **Champagne Supernova** 4.6%

It is a Chocolate Pale made with 20kg of organic cocoa nibs and champagne yeast. Brewed with Emma Inch of Fermentation Radio to celebrate 100 years of suffrage.

Goldmark

Poling, West Sussex

🍷 **Oldmark** 5.6%

Dark winter ale with toffee, caramel hints balanced with generous noble hops and an orange end note.

🍷 **Red IPA** 4.3%

Brewed with Centennial, Chinook, Cascade hops balanced with caramelised German red malt.

Greyhound

West Chiltington, West Sussex

🍷 **K-9 Session Bitter** 3.1%

Easy drinking session bitter, good bitterness with a backbone of biscuit malt. Grassy spice coming through and a pleasant clean citrus hop finish.

🍷 **White Bird** 5.1%

A cloudy straw beer in the

Belgian tradition, with hints of spice and bitter orange.

Gribble

Oving, West Sussex

🍷 **Lazy Buzzard** 4.8%

A light straw coloured beer with Elderflower & slight citrus. Ideal for lazy drinking.

Gun

Gun Hill, East Sussex

🍷 **Red Ale** 4.4%

Seven malts combine with UK and American Hops to create a gentle, fruity, well rounded ale. Unfined, unfiltered, vegan.

🍷 **Scaramanga Extra Pale** 3.9%

Refreshing, zesty extra pale ale, unfined, unfiltered, vegan. Gluten Free.

Hammerpot

Poling, West Sussex

🍷 **Double Helix** 5.1%

A strong golden ale with sweet fruit and citrus notes balanced by a satisfying resinous bitterness.

🍷 **This England** 4.1%

A crisp, pale tan bitter with pleasant biscuit malt flavours and fresh aromatic citrus and floral hop aromas.

Hand

Brighton & Hove

🍷 **High Five** 4.6%

This is a rotating hop selection beer with this batch containing NZ hop Vic Secret.

🍷 **Tomahawk Chop** 5.0%

All malt, little hop plus a ton of oats to make a super creamy, moreish stout. This beer is unfined so will be naturally hazy and suitable for vegetarians and vegans.

Harvey's

Lewes, East Sussex

🍷 **Lewes Castle** 4.8%

A traditional brown ale, it has a

sweet, malty palate and a bittersweet finish derived from Fuggles and Progress aroma hops.

🍷 **Porter** 4.8%

Brewed to Henry Harvey's recipe of 1859, pale, crystal and black malts combine with a generous hop grist of Fuggles and Goldings to produce a full, rounded palate with roasted malts to the fore.

🍷 **Wharf IPA** 4.8%

A heavily hopped IPA; it is brewed with new hop varieties creating an outpouring of fresh flavours from the bine. Zesty and fragrant, this beer contains the very essence of our local hop gardens.

Heathen

Haywards Heath, West Sussex

🍷 **Heathen Honey** 5.5%

Honeyed West Coast IPA, brewed with four new-world hop varieties. We add locally sourced honey to the boil to create a smooth taste.

🍷 **Mr Wit** 5.0%

A new wheat beer brewed with blood red oranges

Hepworth

Horsham, West Sussex

🍷 **Iron Horse** 4.8%

This full-bodied best bitter has a fruity, toffee aroma. Citrus flavour is balanced by caramel and malt leads to a clean dry finish.

High Weald

East Grinstead, West Sussex

🍷 **Mosaic Pale** 4.2%

Straw-pale ale, heavily hopped with just whole-leaf Mosaic. A showcase for its mango, passionfruit and citrus characteristics.

🍷 **Off The Chart** 5.0%

Brewed with plenty of Cascade, Columbus and Bravo hops. Big, bold fruity flavours with a

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balanced hoppy bitterness make this a popular choice for lovers of American hops.

Kiln

Burgess Hill, West Sussex

 **Bricks and Porter 5.6%**

A combination of 7 malts together with a single English hop variety gives a clean crisp flavour with a subtle smokiness. Vegan friendly.

 **Pathfinder 4.0%**

A new vegan friendly pale ale...

Kissinggate

Lower Beeding, West Sussex

 **Black Cherry Mild 4.2%**

A dark mild with additions of real black cherries and Muscovado sugar. Subtle fruit aroma and a rich malty finish.

 **Blue Murder 8.0%**

A strong stout, expect strong dark roast flavours.

Langham

Lodsworth, West Sussex

 **Aegir 7.5%**

Silky smooth smoked Baltic porter.

 **Decennium 4.0%**

Decennium is a beautiful blonde ale, with robust hopping, a fabulous aroma and delicious mouthfeel and after taste!

Lister's

Ford, West Sussex

 **Battersea Tail Wagger 4.1%**

Brewed to mark the association with Battersea Dogs & Cats Home, this is a deep ochre pale ale with a satisfying lasting

finish. A donation from the sale of this beer will be made by the brewery.

 **Westmorland Dark Mild 3.7%**

A traditional northern dark mild reminiscent of the brewer's Lake District origins. It's a smooth, refined, easy-drinking beer which remains a favourite in many parts of the country.

Long Man

Litlington, East Sussex

 **Copper Hop 4.2%**

Copper in colour and hoppy by nature; Vienna and Caramalt provide a balanced backbone for the intense tropical fruit aromas.

 **Long Blonde 3.8%**

A light-coloured golden ale with a distinctive hoppy aroma and a crisp, clean bitterness on the finish. Smooth, light and refreshing.

Loud Shirt

Brighton & Hove

 **Ecstasy Stout 6.6%**

A classic dark stout, rich and chocolaty.

 **Hallucination Brune 5.6%**

A Belgian style complex malty brown ale.

Pin-Up

Southwick West Sussex

 **Session IPA 4.1%**

Light pale coloured beer, brewed with American and German hops, this is a great flavoured beer without losing the crisp bitterness. Citrus and floral aromas.

 **White IPA 4.8%**

Normally only available as a keg beer, a heavily hopped fusion of Whitbier and IPA. With unwaxed orange peel and coriander seeds adding to the aroma and flavour of this marvellous hazy beer. Vegan

friendly.

Polarity


Worthing, West Sussex

 **Rosetta's Comet IPAs 5.4%**

Light, crisp and full of flavour a combination of comet, cascade and first gold hops gives this a citrus spike of grapefruit and spicy orange.

Riverside

Upper Beeding, West Sussex

 **Dirty Arthur 4.2%**

Celebrating the 150 years of St. Marys School Washington, and named after Arthur Adsett. He was caned at school for being muddy hence his nickname. Arthur was killed at the battle of the Somme in 1914, this is brewed with three Flanders hops. It has been dry hopped with Saphir giving it a huge citrus/orange taste.

 **Steyning Stinker 4.0%**

Smoked and chocolate malts achieve a distinctive smoky flavour. The hops give the beer a slight fruity / spicy edge to compliment the earthy and smoked flavour from the grain.

Rother Valley

Northiam, East Sussex

 **Easter Ale 4.4%**

Hoppy Ale, amber coloured with a reddish tinge and a slightly chocolate finish.

 **Furious Bru 6.0%**

This a new red ale using rye malt and English cascade hops.

Three Legs

Brede, East Sussex

 **Black Pale 4.5%**

A new beer, said by the brewer to like a Black IPA!

 **Pale 3.7%**

Hoppy session pale ale. The Cascade and Summit hops give it a hugely aromatic nose. Light in body and low in bitterness.

Top Notch

Haywards Heath, West Sussex

🍺 **XPA (Extra Pale Ale) 4.6%**

Simple extra-pale base malt with lashings of Amarillo and Citra hops in late, flame-out and dry hop additions - A punchy little pale!

Weltons

Horsham, West Sussex

🍺 **English IPA 3.9%**

Light, hoppy and popular.

🍺 **Horsham Pale 3.7%**

A Golden yellow beer, with smooth malt & hops, then with a bombardment of aroma from the American hops.

Grandstand Bar

Adnams

Southwold, Suffolk.

🍺 **Southwold Bitter 3.7%**

Aromas of toffee apple, caramel and sulphur. Taste is a complex mix of malt, toffee and roast bitterness with hops. Malty bitterness and apple flavours linger into the aftertaste.

B & T

Shefford, Bedfordshire

🍺 **Shefford Mild 3.8%**

A dark beer with a well-balanced taste, sweetish roast malt aftertaste.

Bang On

Bridgend, Glamorgan

🍺 **Cariad 4.1%**

A new beer introduced for St Valentine's Day, Vegan friendly.

Barnegates

Barnegates, Cumbria

🍺 **Cracker Ale 3.9%**

A full-bodied, hoppy beer with some balancing sweetness and fruit.

🍺 **Red Bull Terrier 4.8%**

An assertive and roasty red beer with full mouthfeel. Initial sweetness and luscious fruit,

give way to lingering bitter finish.

Beartown

Congelton, Cheshire

🍺 **Bearskinful 4.2%**

Biscuity malt dominates the flavour of this amber-coloured best bitter. There are hops and a hint of sulphur on the aroma. The balance of malt and bitterness follows through to the aftertaste.

Binghams

Ruscombe, Berkshire

🍺 **Doodle Stout 5.0%**

A blend of dark malts provide a complex character.

Blue Monkey

Giltbrook, Nottinghamshire

🍺 **99 Red Baboons 4.2%**

Red in colour with a malty fruitiness. Not overly hoppy.

Bob's

Liversedge, West Yorkshire

🍺 **Black Lion Mild 3.9%**

Roasted malts deliver a smooth ale with a unique character.

Bragdy Twt Lol

Trefforest, Glamorgan

🍺 **Buwch Goch Gota 3.7%**

Little Red Cow is boldly brewed with European and American hops, the best of German bittering hops and USA citrusy freshness are brought together.

Bridgehouse

Keighley, West Yorkshire

🍺 **Porter 4.5%**

Dark brown beer with red hints. Aromas of malt and liquorice lead to coffee and wine flavours, which carry through to a dry finish.

Butcombe

Wrighton, Somerset

🍺 **Original 4.0%**

A brown-coloured bitter with little aroma. Sweet and malty

taste with faint fruit notes. The hop gradually asserts itself, leaving a slightly bitter finish.

Cairngorm

Aviemore, Highlands

🍺 **Gold 4.5%**

Fruit and hops to the fore with a hint of caramel in the sweetish brew.

Campervan

Edinburgh

🍺 **North Eastern 3.6%**

Described as a New England Table Pale, the colour is a hazy orange, the aroma has citrus and toffee notes. The taste is citrus and biscuit-toffee.

Castle Rock

Nottingham

🍺 **Sherwood Reserve 4.5%**

An earthy yet smooth tasting dark stout with a smoked roastiness through to a roast bitter finish.

Castles

Caldicot, Gwent

🍺 **White Knight 4.1%**

American-style pale with peach aroma.

Cheddar

Cheddar, Somerset

🍺 **Bitter Bully 3.8%**

Light session bitter with flowery hops on the nose and a dry bitter finish.

Church Farm

Budbroke, Warwickshire

🍺 **Pale Ale 3.8%**

Lightly-hopped, easy-drinking golden-coloured ale with a tangy finish.

Coastal

Redruth, Cornwall

🍺 **Poseidon Extra 4.5%**

Yellow-coloured ale. Oranges and lemons aroma. Strong bitterness and grassy hops with grapefruit notes. Long bitter

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and dry finish.

Connoisseur

St Helens, Merseyside

 **Toff in a Shed** 4.3%

A rich, smooth bitter with Munich malt and German hops.

Country Life

Abbotsham, Devon

 **Old Appledore** 3.7%

A traditional chestnut coloured ale using Marris Otter and roasted malt combined with Fuggles and Golding hops. Offering a real depth of flavour and character with lingering hoppy after tones.

Croft

Bristol

 **Uproar** 5.6%

Made with 75% English hops. A fresh earthy aroma profile combines with pleasant mint, grass, floral and citrus tones.

Cross Bay

Morecambe, Lancashire.

 **Halo EPA** 3.6%

Classic pale ale with a spicy marmalade and orange aroma.

 **Ripa Red** 4.0%

Session IPA with a Passionfruit, Pine and berry aroma.

Cullercoats

Wallsend, Tyne & Wear

 **Rocket Brigade IPA** 5.5%

An English IPA, strong and bitter yet easy drinking.

 **Shuggy Boat Blonde** 3.8%

A refreshing blonde beer.

Dancing Duck

Derby

 **Ay Up** 3.9%

A pale session bitter. Subtle malt and floral notes are matched with citrus hop, rounded off with a slightly dry finish.

Dark Revolution


Salisbury, Wiltshire

 **Atomic Session Pale** 3.8%

Multiple late hop additions blended with Vienna, Maris otter and Oat malts. Lower in alcohol but bursting with flavour.

Dartmoor

Princetown, Devon

 **Jail Ale** 4.8%

Well-balanced yet complex. Lingering malty, caramel aroma with hints of hops and fruit continues into full aftertaste.

Errant

Newcastle upon Tyne

 **Comanche** 4.5%

A black porter with chocolate, roasted and treacle notes.

Exe Valley

Silverton, Devon

 **It's Phil's Ale** 4.8%

Deep golden-coloured hoppy beer.

Exeter


Exeter, Devon

 **Avocet** 3.9%

Golden-coloured bitter that is smooth, fruity and hoppy with a sweet aftertaste. Crisp, light and refreshing.

Exmoor


Wiveliscombe, Somerset

 **Stag** 5.2%

A pale brown beer, with a malty taste and aroma, and a bitter finish.

Fallen Acorn

Gosport, Hampshire

 **Double Tide** 5.0%


Hoppy, light and refreshing; this cask Lager is named after the famous double tide seen on The Solent.

 **Expedition IPA** 5.5%

This beer is initially dry and bitter. Full-flavoured and complex marmalade/aniseed notes to follow, which leaves a lingering bitterness on the palate.

Firebrand

Altarnun, Cornwall

 **Graffiti IPA** 5.0%

A sooth, malty, full-bodied ale with a fruity finish.

Forge

Woolley, Cornwall

 **Discovery** 3.8%

Gold-coloured bitter bursting with hops from start to finish. Some subtle hints of fruit on the discerning palate too.

 **Litehouse** 4.3%

Golden in colour, hints of Elderflower with a citrus notes.

G2

Ashford, Kent

 **Plough** 4.4%

A delicious deep gold classic IPA. Crisp and refreshing to taste, soaked in citrus aroma.

Goacher's

Torvil, Kent

 **Crown Imperial Stout** 4.5%

A well-balanced roasty stout, dark and bitter with just a hint of caramel and a lingering creamy head.

Goose Eye

Keighley, West Yorkshire

 **Chinook Blonde** 4.2%

An increasingly tart bitter finish follows assertive grapefruit hoppiness in the aroma and

tropical flavours in this satisfying brew.

Great Heck

Great Heck, North Yorkshire

🍺 **Black Jesus** **6.5%**

Black as the coal mined from beneath the brewery Black Jesus is a black IPA brewed with biblical quantities of premium American hops and special dehusked German roasted malt.

Green Jack

Lowestoft, Suffolk

🍺 **Ripper Tripel** **8.5%**

Inspired by Belgian tripel ales, this multi-award winning brew is dangerously drinkable. Rich amber in colour; Ripper is sweet and fruity with a robust hop character and a warming finish.

Gyle 59

Thorncombe, Dorset

🍺 **Caribbean Cocktail** **4.5%**

Pale and interesting! A smooth wheat beer with a silky mouthfeel underpinning tropical fruit flavours and aromas. A long bitter finish with notes of grapefruit pith and spice.

Hattie Brown's

Swanage, Dorset

🍺 **Moonlite** **3.8%**

A hoppy pale ale with strong citrus notes and a big finish.

Heavy Industry

Henllan, North East Wales

🍺 **77** **4.9%**

A strong bitter with a powerful smack of fruit and hops. Tangy fruit flavours and hoppy bitterness feature strongly in the aroma, taste and finish.

🍺 **Electric Mountain** **3.8%**

A full-bodied session bitter, dry and well-balanced with a satisfying hoppy finish

Hop Back

Downton, Wiltshire

🍺 **Entire Stout** **4.5%**

A smooth, rich, ruby-black stout with strong roast and malt aroma and flavours, with a long bitter sweet and malty aftertaste.

Hop Stuff

Woolwich, London SE18

🍺 **Fusilier** **4.3%**

Biscuity, malty best bitter with spicy hop notes. Finish is sweetish, slightly dry with a faint bitterness. Rich, smooth mouthfeel.

Irving

Portsmouth, Hampshire

🍺 **Admiral Stout** **4.3%**

Well-balanced stout, with plenty of fruit and roast, together with pleasant hint of coffee and short bitter finish.

🍺 **Frigate** **3.8%**

Satisfying session bitter. Hoppy with a floral aroma and initial sweetness, leading to bitterness and a smooth, slightly dry finish.

Kelburn

Barrhead, Glasgow

🍺 **Dark Moor** **4.5%**

A dark, fruity ale with undertones of liquorice and blackcurrant.

🍺 **Misty Law** **4.0%**

A dry, hoppy amber-coloured ale with a long-tasting bitter finish.

Kent

Birling, Kent

🍺 **Brewers Reserve** **5.0%**

A strong hop flavour of citrus and resin

🍺 **Twelfth Night** **7.4%**

A luxurious, aged barley wine with a rich fruity body.

Kettlesmith

Bradford-on-Avon, Wiltshire

🍺 **Skyline Saison** **5.6%**

A yeast-driven, fruity, Belgian farmhouse ale that's

uncompromisingly complex. Explore its spiciness and earthiness, notes of orange and lemon, and refreshingly tart finish.

Keystone

Berwick St Leonard, Wiltshire

🍺 **Gold Spice** **4.0%**

The multi-award winning light-coloured beer with plenty of late Boadicea hops and stem ginger added to the cask for a delicious zing of fresh ginger.

Ludlow

Ludlow, Shropshire

🍺 **Gold** **4.2%**

A golden-yellow ale with a papaya, pineapple and lemon aroma and a soft, full-bodied creamy taste.

Mallinson's

Huddersfield, West Yorkshire

🍺 **Dana Centennial** **4.1%**

Brewed using Dana Slovenian hops for bittering, and US Centennial hops for aroma. It has distinct hints of citrus aroma, the hops combine to give a solid, fruity flavour and a fruity finish.

Mantle

Cardigan, West Wales

🍺 **Moho** **4.3%**

Robust and aromatic Welsh pale ale.

Marble

Manchester

🍺 **Chocolate** **5.5%**

A long-standing recipe brewed with an emphasis on chocolate malts; this beer straddles milds to porters, tasting of coffee, cocoa and liquorice with a quenching bitter finish.

Mumbles

Swansea

🍺 **Lifesaver** **4.9%**

A smooth, malty bronze-coloured ale with a clean,

Beer Styles

-  Bitter
-  Pale Ale
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

rewarding hop finish. Created to honour the brave crews of the RNLI Lifeboats, with a donation from the sale of this beer being made to the Mumbles Lifeboat.

Orkney

Quoyloo, Orkney

 **Skull Splitter** **8.5%**

An intense velvet malt nose with hints of apple, prune and plum. The hoppy taste is balanced by satiny smooth malt with sweet, fruity, spicy edges leading to a long dry finish with a hint of fruit.

Park Brewery

Kingston, Surrey

 **Killcat** **3.7%**

Unfined golden-coloured bitter with grapefruit throughout and a strong, hoppy bitter flavour and finish which is dry and slightly tart.

Penzance


Penzance, Cornwall

 **Scilly Stout** **7.4%**

A black strong stout, with the faintest tinge of red on the edge when held up to the light. Brown malt gives, strangely, a hint of chocolate you might expect from chocolate malt.

Pershore

Pershore, Wiltshire

 **Oh Betty** **5.0%**

Juniper IPA; a rich amber ale with a floral aroma. It has a delicate yet citrus bitterness and finishing the palate with a dry finish.

Portobello

Kensington, London, W10

 **American Pale Ale** **5.0%**

Full-bodied, straw-coloured strong ale. The honey sweetness and soft citrus fruit are balanced by bitter hops. Dry aftertaste.

Ramsgate

Broadstairs, Kent

 **Gadd's No3 Kent Pale Ale** **5.0%**

This pale ale is brewed simply with pale malt and Goldings hops grown on Humphrey's farm. It's fresh, hoppy, clean and bitter. Champion Beer of Britain Finalist 2017.

 **Gadd's Oatmeal Stout** **4.6%**

Natural crushed oats, help to create this deliciously smooth and flavourful dark ale. A luxurious chocolate maltiness perfectly balanced by a robust Fuggle hop bitterness in this warming brew.

Raw

Staveley, Derbyshire

 **Funky Hop Donkey Big Funky** **6.2%**

An unfined New England IPA with a gold colour and hoppy aroma. Fruity and bitter-sweet in the taste.

 **Grey Ghost** **5.1%**

Powerful American hopped IPA with citrus and grapefruit flavours. Smooth and deceptively easy to drink.

Redemption

Tottenham, London N17

 **Fellowship Porter** **5.1%**

Sweetish and smooth, Licorice, treacle and caramelised fruit balance the dry, dark roast coffee and chocolate in the flavour.

 **Hopspur** **4.5%**

Smooth, brown-coloured best bitter. Sweet coffee roast notes,

a little nuttiness with resinous hops on the flavour. Dry bitter finish.

Robinsons

Stockport, Cheshire

 **Old Tom** **8.5%**

A full-bodied, dark beer with malt, fruit and chocolate on the aroma. A complex range of flavours includes dark chocolate, full maltiness, port and fruits leading to a long bittersweet aftertaste.

Rooster's

Knaresborough, North Yorkshire

 **Baby-Faced Assassin** **6.1%**

Aromas of mango, apricot, grapefruit and mandarin orange, along with a lasting juicy, tropical fruit bitterness.

Rudgate

Tockwith, North Yorkshire

 **Viking** **3.8%**

An initially warming and malty, full-bodied beer, with hops and fruit lingering into the aftertaste.

 **York Chocolate Stout** **5.0%**

Deep, rich stout with complex balanced flavours and a subtle chocolate finish.

Salopian

Hadnall, Shropshire

 **Darwins Origin** **4.3%**

A light copper-coloured ale with a striking hop profile, which is balanced by a refined malt finish.

Sambrook's

Battersea, London SW11

 **Imperial Russian Stout** **10.4%**

This a complex yet smooth beer, it is has raisin, plum and dark fruit overtones with a rich malty finish.

Settle*Settle, North Yorkshire*

🍷 **Mainline** **3.8%**

Creamy, traditional Yorkshire bitter. Good balance of rich malt and bittering hops, giving a pronounced raspberry fruitiness and hints of nuts in both aroma and taste.

Siren*Finchampstead, Berkshire*

🍷 **Yu Lu** **3.6%**

A pale ale made with lemon zest and loose leaf Earl Grey tea. It has a hoppy bitterness, bergamot orange and lemon notes with a peach and apricot finish.

Strathaven*Strathaven, Lanarkshire*

🍷 **Drookit Rabbit** **4.0%**

A delicious golden ale celebrating the coming of spring and the prospect of less rain. A welcome refreshing citrus tone with hints of lemon and lime.

🍷 **Old Mortality** **4.2%**

A chestnut coloured ale with a well-rounded malty aroma and a rich dried fruit flavour.

Summer Wine*Honely, West Yorkshire*

🍷 **Firefly** **4.7%**

A New Zealand hopped pale ale, golden coloured, aromas of light resin some tropical fruit. Taste is light bitter, resinous hops.

🍷 **Moteuka Pale** **4.0%**

A single hop pale ale; bright gold in colour with citrus notes.

Surrey Hills*Dorking, Surrey*

🍷 **Shere Drop** **4.2%**

A hoppy ale with some balancing malt. A pleasant citrus aroma and a noticeable fruitiness in the taste, with some sweetness.

Swan*Leominster, Herefordshire*

🍷 **Ruffled Feathers** **3.8%**

A red-amber session beer brewed with Herefordshire Cascade hops. There are hints of tropical fruit on the aroma and a clean, crisp hop flavour that lingers.

Swannay*Swannay by Evie, Orkney*

🍷 **Scapa Special** **4.2%**

A copy of a Lancashire bitter, full of bitterness and background hops, leaving your mouth tingling in the lingering aftertaste.

Timothy Taylor*Keighley, West Yorkshire*

🍷 **Dark Mild** **3.5%**

Malt and caramel dominate throughout in this sweetish beer with background hop and fruit notes.

Tillingbourne*Shere, Surrey*

🍷 **Dormouse** **3.8%**

Brewed in conjunction with Surrey Wildlife Trust to help protect the habitat of the Hazelnut Dormice which live in the woods behind the brewery. Chestnut in colour and light on the pallet. Biscuit and caramel malts are balanced with a selection of English Hops.

Titanic*Burslem, Staffordshire*

🍷 **Mild** **3.5%**

Fresh, fruity hop aroma leads to a caramel start then a rush of bitter hoppiness ending with a dry lingering, dry finish.

Triple fff*Four Marks, Hampshire*

🍷 **Alton Pride** **3.8%**

Full-bodied, bitter. An initially malty flavour fades as citrus notes and hoppiness take over

leading to a lasting hoppy/bitter finish.

🍷 **Moondance** **4.2%**

Aromatic citrus hop nose, balanced by bitterness and sweetness in the mouth, Bitterness increases in the finish as fruit declines.

Untapped*Raglan, Gwent*

🍷 **Coldharbour** **6.5%**

A modern take on a classic I.P.A. Combining a long slow fermentation with a blend of aromatic American hops and then dry hop on lees for even more flavour. This produces a beer that is rich, powerful and hugely complex and satisfying.

Vale*Brill, Buckinghamshire*

🍷 **Black Swan Mild** **3.9%**

Dark and smooth with hints of chocolate and coffee on the nose and a malty, dry finish.

Veterans Brewing*Coatbridge, Lanarkshire*

🍷 **Tracer** **4.2%**

With its rich red colour, mildly bitter flavour and spicy aroma, its well-balanced flavours do not overwhelm the palate. Veterans Brewing are planning to open an operation in Brighton, so look out for them.

Windswept*Lossiemouth, Moray*

🍷 **Wolf** **6.0%**

Dark, strong tasting, slightly sweet, roasted malty brew with chocolate and a vanilla coffee background

Yorkshire Heart*Nun Monkton, North Yorkshire*

🍷 **Dark Heart** **4.0%**

Coffee-coloured ale with a smooth treacle flavour.



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CAMPAIGN
FOR
REAL ALE

Cider

Ascension

East Sussex

Pilot (Medium) *, GF 4.8%

Batcheldors

West Sussex

J.B. (Dry) 7.5%

Bignose & Beardy

East Sussex

Hedgerow (Dry) 6.0%

Black Pig

West Sussex

Medium 6.5%

Celtic Marches

Herefordshire

Slack Alice (Medium Dry)

4.6%

Garden Cider

Surrey

Vintage (Medium) 6.0%

Newton Court

Herefordshire

Yarlington Mill (Medium

Sweet) 6.1%

Hallets

Wales

National Treasure (Sweet)

5.0%

Harry's

Somerset

Haystack (Medium Dry)

6.2%

Hunts

East Sussex

Conquest (Medium) 4.9%

Oakwood

East Sussex

Organic (Medium Dry)

5.0%

Pookhill

East Sussex

s.v. Dabinett keeved cider

(Dry) 6.5%

Snails Bank

Herefordshire

Orchard (Dry) 5.2%

Seacider

West Sussex

Hardcore (Medium) 7.2%

South Downs

East Sussex

Sucker Punch (Medium)

6.1%

Vachery Cider

Surrey

Medium

Village Green

West Sussex

Dry 5.9%

Medium 5.7%

Wild Thing

East Sussex

Dry 6.8%

Wobblegate

West Sussex

Brighton Rocks (Medium

Dry) 4.5%

Perry

Bignose & Beardy

East Sussex

Medium 7.2%

Black Pig

East Sussex

Medium 6.5%

Oakwood

East Sussex

Organic (Medium) 6.0%

Oliver's

Herefordshire

Classic (Medium) 6.0%

Specialty

Little Red Rooster

East Sussex

Cider Perry (Sweet) * 8.4%

Seacider

West Sussex

Mango (Medium) 4.0%

Marmalade (Medium) 4.0%

South Downs

East Sussex

Rhubarb Rendezvous

(Medium) 4.5%

Elderflower

(Medium) 4.5%

Wobblegate

West Sussex

Pink (Blackcurrant)

(Medium) 4.5%

West Sussex

Pink (Medium) 4.0%

Allergen advice:

* = No Sulphites;

GF = Gluten Free



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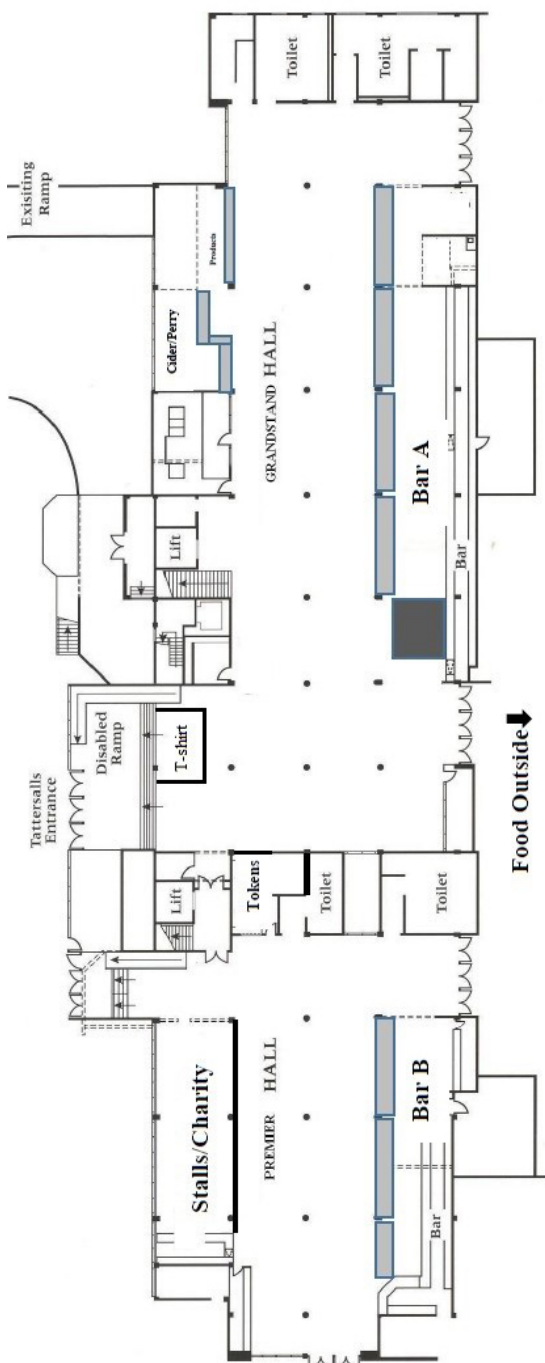
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Selected other Festivals during 2018

CAMRA beer festivals shown in bold.

27-29 April - Tap Takeover, Various Venues, Brighton. www.taptakeover.co.uk

18-20 May - **Yapton CAMRA Beerex**, Yapton & Ford Village Hall, Yapton BN18 0ET. www.westernsussexcamra.org.uk

25-26 May - Southwick Beer Festival, Southwick Community Hall, Southwick, BN42 4TE. www.southwickcommunitycentre.org.uk/beer-festival.html

25-27 May - Eastbourne Beer & Cider Festival, Western Lawns, Eastbourne. www.eastbournebeerfestival.co.uk

1-3 June - Glastonwick, Church Farm, Coombes, BN15 0RS www.cask-ale.co.uk/beerfestival.html

22-23 June - **South Downs Beer & Cider Festival**, Lewes Town Hall, Lewes BN7 2QS www.brightoncamra.org.uk

7-11 August - **Great British Beer Festival**, Olympia, London. www.gbbf.org.uk

6-16 September - Brighton & Hove Food Autumn Festival, Hove Lawns, Hove. www.brightonfoodfestival.com

26-27 October - **Worthing Beer Festival**, Assembly Hall, Worthing, BN11 1HQ. aaa.camra.org.uk

1-3 November - **Redhill Beer Festival**, Merstham Village Hall, Station Road North, Merstham, RH1 3ED, www.camrasurrey.org.uk/festivals/festivals-redhill.

1-2 March 2019 - **Horsham Spring Equinox**, Drill Hall, Denne Road, Horsham, RH12 1JF .

BRITAIN'S ORIGINAL
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FINE ALE in the FINE CITY

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24 MAY - 3 JUNE 2018

"It's the original British beer week!"

Matt Curtis

"The event has put Norwich on the map as one of the premier beer cities in the UK"

Pete Brown

"One of the most vibrant and exciting beer-related events going on in the UK"

Adrian Tierney Jones

"A fabulous flurry of activity with the historic city of Norwich as your playground"

Susanna Forbes

"Brilliant event - be there!"

Roger Protz

BEER
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MEET THE
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MATCHING
•
TUTORED
TASTINGS



It may not have gone unnoticed that the brewery was shrouded in scaffolding last year

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

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

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

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

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

We are very proud to remain brewing in the heart of Lewes.

