

CIDER & PERRY MENU

CIDER

Tasting notes are available at the cider bar

BEARDSPOON Kent	Undecider Medium	6.2%	Uses traditional Kentish grown eating and cooking apples including Bramley, Grenadier, Howgate Wonder, Discovery and Russet.
BIGNOSE & BEARDY Sussex	Little Gil Medium	5.8%	Started in 2014 at the school gate in a small East Sussex village, they say it is an out-of-control hobby! Wild fermented.
BRIDGE FARM Somerset	Sweet	TBC	Traditional cider apples from local orchards, all within a tractor journey from the farm.
BUTFORD ORGANICS Herefordshire	TBC	TBC	Uses a 300-year old cider mill and wild yeast fermentation.
CASTLE Kent	Chiddingstone Med/Dry	7.2%	A clear and easy drinkable cider from Kent. Established in 1987 and only uses Kentish Apples.
DORSET NECTAR Dorset	Dabinett Medium	5.5%	Organic craft artisan cider, open for tours and camping in orchard. This is a single variety cider from a classic cider apple.
DUCKCHICKEN London	Discovery Med/Dry	5.8%	Apples from 3 Kentish orchards and wild fermented.
ELTHAM London	Gold Medium	6.0%	Local producer (one of our Cider bar volunteers). Unwanted fruit collected from SE London, pressed and fermented in Eltham.
GREGG'S PIT Herefordshire	TBC	TBC	Uses ancient stone press apples and Perry pears from restored traditional orchards.
GWATKIN Herefordshire	TBC	TBC	Long term cider maker situated in the Golden valley.
LLANBLETHIAN ORCHARDS Glamorgan	TBC	TBC	Fruit is sourced from our own orchard and from other traditional orchards around Monmouthshire and Brecknockshire.
MR WHITEHEAD Hampshire	Rum Cask Med/Dry	7.0%	A cider that has been matured in a rum cask. A strong medium cider with a kick. Made with a mixture of apples including Cox & Russet.
NIGHTINGALE Kent	Tenterden Medium	5.5%	A wild fermented minimal intervention cider.
	Discovery Medium	6.0%	Discovery apple is first to mature and be picked in autumn. Discovery is a medium fruity cider with delicate rosé blush.
ONE TREE HILL London	2022 Blend Medium	5.5%	Locally made in Honor Oak Park by our cider bar manager, made from locally donated dessert and cookers.
PILTON Somerset	Labyrinth Medium	5.9%	Exceptionally balanced. Sharp bitter upfront, melting into a buttery sweetness.

PONTYMEDDYG Pembrokeshire	Med/Dry	6.2%	Small holder near the coast, good tannic ciders.
ROSS-ON-RYE Herefordshire	TBC	TBC	Set up 20 years ago by a cider enthusiast. With increasing planting of more orchards for the future, pressed at Broome Farm mainly from own fruit.
TEMPLAR'S CHOICE Normandy	Pays d'Auge Dry	7.0%	All apple trees are varieties recommended for the local "terroir", that surrounds the town of Vimoutiers. Originally from Gloucestershire.
TURNER'S Kent	Dry	7.0%	Beautifully light, white wine-esque cider. Fresh, bright, fruity.
	Elderflower Med/Sweet	5.0%	Refreshing! Fruity, floral, sharp and sweet.
WILKINS Somerset	Farmhouse Medium	6.0%	Legendry cider maker, a visit to his farm is a pilgrimage for cider lovers. A fairly dry cider, but not in an overpowering way.
PERRY			
BUTFORD ORGANICS Herefordshire	TBC	TBC	Uses a 300-year-old cider mill and wild yeast fermentation. Well balanced perry.
GREGG'S PIT Herefordshire	TBC	TBC	Uses ancient stone press apples and Perry pears from restored traditional orchards.
GWATKIN'S Herefordshire	Medium	6.0%	Long term cider maker set in the Golden valley. Easy drinking perries.
HECKS Somerset	Medium	6.5%	Established 1841, uses fruit from unsprayed orchards. Smooth, tasty perry.
LLANBLETHIAN ORCHARDS Glamorgan	TBC	TBC	Fruit is sourced from their own orchard and from other traditional orchards around Monmouthshire and Brecknockshire.

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. We don't serve any with ice! These Ciders and Perries start life as a real product and remain as such, made with traditional processes. There won't be any made from concentrate or that have been chapitalised (adding sugar to increase alcohol content).

If you aren't sure just ask the staff. We will guide you to find something that will suit your palate and you will be offered a sample first, so you only purchase a drink that you will enjoy. Some are very dry, while some are very sweet, so if you don't have any idea as to your preference we can guide you.

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

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

Note: some ciders and perries are being collected after the program goes to print, so please enquire at the cider bar for updates.