



# Dulwich Beer Festival

22nd - 24th  
May 2025

**Dulwich Hamlet Football Club**  
**Open Times: 12pm - 10.30pm**

## **Festival Programme**

Admission: CAMRA Members £ 3 / Non-Members £5  
Includes Programme & Non-refundable Glasses

@SELondonCamra  
[www.sel.camra.org.uk](http://www.sel.camra.org.uk)  
<https://dulwichhamletfc.co.uk>

# The best selection of Cask Ales on the Bermondsey Beer Mile!



*Proudly Crafted in SE1*

**SOUTHWARK  
BREWING CO.**



**46 Druid Street, SE1 2EZ**

**020 3302 4190**

**Taproom Opening Times: Tuesday, Thursday, Friday 5pm - 10pm**

**Saturday 12pm - 7pm Sunday 1pm - 5pm**



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[southwarkbrewing](https://southwarkbrewing)



[@southwarkbeer](https://southwarkbeer)

# Welcome!

Welcome to our 2nd Dulwich Beer and Cider Festival.

After the fantastic support we received here last year, it is great to be back once again with even more cask beer and cider/perry for you to enjoy. We've been able to source some wonderful limited-edition brews as well as some old favourites from South East London and beyond. Don't forget to vote for your favourite, as this helps us when deciding which beers to choose for future events, and also provides welcome recognition for the brewers at this difficult time for the industry.

Portobello and Southwark breweries have once again stepped up to sponsor our T-shirts and glasses, which helps make this festival possible, and we really appreciate it.

Thanks also go to Eric Camfield and the rest our organising committee, the staff here at Dulwich Hamlets FC, the volunteers serving behind the bar or supporting behind the scenes, and all our advertisers and suppliers who make the festival what it is.

Finally, if you like what we do, and you're not already a member, why not join CAMRA? There's no better time than at a beer festival as we'll even give you a couple of free pints to enjoy while you are here!

Cheers

Andy Large, Chair  
SE London CAMRA



FIND OUT MORE

**Death or Glory?**  
Just a pint please,  
actually...

**Join CAMRA,  
save on beer,  
support pubs.**

Pubs, Pints, People.





**VISIT THE BROCKLEY BREWERY TAPROOMS FOR PREMIUM CASK BEERS**



**CLICK AND COLLECT BEERS FROM THE TAPROOMS OR  
ORDER HOME DELIVERY [WWW.BROCKLEYBREWERY.CO.UK](http://WWW.BROCKLEYBREWERY.CO.UK)**



# Festival Info

## Opening Times

The festival is open 12pm-10.30pm each day, with last orders at 10pm.

## Your Glass

This year we have once again decided to include a non-refundable glass within the entry price. Whilst we appreciate some of you would prefer to have the choice of whether to keep your glass, we hope you will understand that the economics of running a small festival such as ours currently preclude this. To ensure you get a full measure, our glasses are oversized and lined.

## Drinks Pricing & Payment

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.

Beers are priced at £4.20 p/pint up to ABV 4.9% and £4.80 for ABV 5.0% and above, apart from any super strength beers (ABV above 7.5%) which are £5.40 (but only sold in half or third pints).

The beer and cider bars accept card or token payment only. Payment in cash can, however, still be made at the entrance desk where drinks tokens can be purchased in multiples of £5. Refunds will be given for the value of any unused tokens.

## Off Sales

Following the change in draft beer duty regulations and guidance from CAMRA HQ, the sale of beers and cider/perry to be consumed at home is currently not permitted at CAMRA beer festivals.

## Toilets

Toilets are clearly signposted and are located both under the seating stand and inside the main entrance.

## 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 notifiable allergens.

## Re-Entry to the Festival

If you need to leave the festival and wish to return later the same day, please obtain a wristband to ensure you are not charged another entrance fee upon your return. If you wish to return on a different day, either obtain a wristband or bring your festival glass with you to gain free access.

## Smoking

Smoking is permitted outside the club building.

## Disabled Access

Step free access to our pitch-side festival is available via the blue gates to the left of the main club building, behind the car wash.

## First Aid

Trained first aiders are on duty. If you require any assistance, please contact the nearest member of festival staff.

## Dulwich Hamlet FC Bar

The club bar will be open evenings and all day Sat from where soft drinks and alcoholic drinks can be obtained in addition to beer and cider. These drinks must be paid for separately at the club bar.

# BEER MENU

Beers are racked alphabetically by brewery name

The beer names below are **colour-coded** according to beer style


ACORN S Yorkshire	<b>Barnsley Bitter</b> (Session Bitter)	3.8%	A smooth malty brown bitter with notes of chocolate and caramel. Fruity bitter finish.
	<b>Govlovka</b> (Strong Stout)	6.0%	This black stout is rich and smooth and full of chocolate & liquorice flavours with a fruity creamy finish.
ANSPACH & HOBDAY SE London	<b>Smoked Brown</b> (Speciality Brown Ale)	5.0%	Smoke, chocolate orange & caramel on nose & palate creates well-balanced dark brown beer. Taste initially sweet with roasted malt & some earthy hops. (V)
	<b>The IPA</b> (New World IPA)	6.0%	Strong hoppy nose, flavour hints lemons, grapefruit, citrus & spicy peppercorns, biscuity malt character. CAMRA Champion Beer of Britain 2024 - Silver (V)
	<b>Jumbo IPA</b> (British IPA)	7.0%	Collab with Kirkstall Brewery. Notes of pithy marmalade, sweet malt and bitter grapefruit. (V)
BANK TOP Gtr Manchester	<b>Flat Cap</b> (Session Pale)	4.0%	Golden amber coloured beer with a malty aroma and balanced flavours of malt, fruit and bittering hops.
BEXLEY Kent	<b>Bursteds</b> (Session Bitter)	3.4%	Quaffable, tawny bitter with a sweetish character. Biscuity, with toffee, caramel and stone fruit notes, balanced with a gentle hoppy astringency. (GF)
	<b>Peach Pale</b> (Speciality Pale)	4.0%	Peach, floral and citrus aromas. Taste is sweet, peach and fruity. Peach in a glass! (GF)
BROCKLEY SE London	<b>Breakspears</b> <b>Blonde</b> (Session Blond)	4.1%	Crisp, light, mildly hazy with citrus notes and a faint spice aroma.
	<b>Garage Porter</b> (Session Porter)	4.3%	Roast malt (coffee and sweet chocolate) with a hint of blackcurrant becoming more hoppy and bitter late in the taste and fairly dry finish.
BULLFINCH SE London	<b>X</b> (Premium Pale)	5.8%	A new hazy pale. One of trio of collaborations (named X, Y & Z!) with London Beer Lab, Brixton.
CLARKSHAWS SW London	<b>American Amber</b> (Red Ale)	4.1%	Well balanced with flavours of biscuit, malt and fruity hops. (V)
	<b>Hellhound IPA</b> (British IPA)	5.5%	Hazy & amber. Aroma fruity, malty, light hop notes. In mouth, malt presents but fruit intensifies with both orange marmalade & subtle spiciness present. (V)
CROUCH VALE Essex	<b>Blackwater Mild</b> (Mild)	3.8%	Smooth and malty dark mild. Fruity and full – the use of roast barley in the mash provides not only a deep-ruby colour, but also a dry roast character.
	<b>Amarillo</b> (Premium Gold)	5.0%	Amarillo hops aroma, lasting spicy & orangey flavour. The light body belies its strength. CAMRA Champion Beer of Britain 2024.

DARKLAND W Yorkshire	<b>Auld MacGowan Irish Coffee Stout (Session Stout)</b>	4.7%	Well balanced, moorish coffee stout. Roasted barley & coffee combine well and the aftertaste is sweet and smoky, with a subtle hint of whiskey. (V)
DEEPLY VALE Gtr Manchester	<b>Optimum (Session Pale)</b>	4.2%	Initial malt, fruit and caramel flavours are soon replaced with a lasting hop bitterness. (V)
DISRUPTION IS BREWING Surrey	<b>Memoirs of a Geezer (Session Bitter)</b>	4.2%	Pale brown session bitter with malt flavours present throughout. Dry with a lasting sharp and bitter finish.
	<b>Chaos More Chaos (Premium Pale)</b>	5.0%	Premium pale with New World hops delivering passion fruit, mango and stone fruit flavours.
FIVE POINTS E London	<b>1995 Mild (Mild)</b>	3.3%	Collab with Turning Point Brew Co, inspired by vintage 1995 recipes. With aromas of brown sugar, dried fruit & coffee, it's a blend of sweet & bitter.
	<b>Saddle Up (Premium Bitter)</b>	4.8%	Collab with Howling Hops. This ESB reimagines the classic English bitter, using bold US hops and a blend of Crystal, Munich & Chevallier malts.
	<b>1895 Mild (Strong Mild)</b>	5.5%	Collab with Turning Point, based on 1895 recipe from Rose's Brewery in Malton, N Yorks. Base is Chevallier malt, alongside Crystal & Caramel.
FOREST ROAD SE London	<b>Sesh (Session Pale)</b>	4.3%	US & NZ hops give unusual, refreshing aroma of soft fruit & juicy tropical notes. Hop character is low & fresh, delivering slight bitterness & hint of citrus. (V)
	<b>Work (Premium Pale)</b>	5.0%	Soft orange blossom aroma with a touch of caramel thanks to small addition of malt. Toasted malt notes hit first then hop bitterness. Floral notes linger. (V)
IGNITION SE London	<b>Jump Start (Premium Gold)</b>	4.6%	Fully hopped, punchy, full of floral flavour, lasting bitter finish. Brewery employs & trains people with learning disabilities. Their first cask just for us! (V)
KERNEL SE London	<b>Table Beer (Session Golden)</b>	2.5%	Refreshing, citrusy, smooth mouthfeel. Hoppy earthy notes becoming slightly spicy. Gentle growing bitter dry finish. Citrus, apricots & earthy hops on nose. (V)
	<b>Small Pale Ale (Session Golden)</b>	4.0%	Light amber, slightly hazy. Solid pine hops on the nose, some lighter peach top & sweet at the end but relatively fresh. Citrus & pine with the taste, (V)
KIRKSTALL W Yorkshire	<b>Black Band Porter (Strong Porter)</b>	5.5%	Dark, smooth, rich stout with fulsome aroma and even bigger flavour. Fruity taste, well balanced between sweet & bitter with hints of chocolate & liquorice.
LANCASTER Lancashire	<b>Red (Red Ale)</b>	4.8%	A characterful beer with plenty of fruits, roast malt and hops, well balanced with a lasting finish.
LEIGH ON SEA Essex	<b>Six Little Ships (Session Bitter)</b>	4.2%	A British best bitter, hopped with suitably titled seafaring hops; Admiral and Columbus. (V)
	<b>SS9 (Strong Stout)</b>	9.0%	Seriously strong stout characterised by deep boozy notes of coffee and chocolate from the range of dark malts used. (V)
LUNEBREW Lancashire	<b>Session IPA (Premium Pale)</b>	4.6%	Nelson Sauvin, a Kiwi hop varietal, brings all the fruit juice but with noticeable white wine hit as well, with Amarillo contributing orange, stone fruit and melon.
MAGIC DRAGON NE Wales	<b>Old Magic (Mild)</b>	3.6%	Dark mild using traditional methods and ingredients with a added extra of a new world hop to give it a bit extra.

MIGHTY OAK Essex	<b>Oscar Wilde (Mild)</b>	3.7%	Roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish.
	<b>Cascade (New World IPA)</b>	6.2%	Robust character, nicely bitter but balanced with intense floral hop flavour. Subtle hints of grapefruit on the aroma, followed by very long bittersweet finish.
PORTOBELLO W London	<b>Summer Blonde (Session Blond)</b>	4.2%	Light drinking amber, fruity bitter with a biscuity malty flavour, that is also present on the nose. Lingering, dry bitter finish.
	<b>Market Porter (Session Porter)</b>	4.6%	Contemporary take on classic London beer style, with mix of 8 malts. Coffee & chocolate notes with roasted caramel nose and beguiling depth of flavour.
	<b>APA (Premium Pale)</b>	5.0%	Light amber coloured with smooth mouthfeel. Apricot & orange flavours on sweet, honey biscuity base. Little spicy hop alongside developing dry bitterness.
REDEMPTION N London	<b>Urban Dusk (Premium Bitter)</b>	4.6%	Ruby-brown with chocolate notes throughout. Orange flavour with a little peel, sultanas, apricot & dark fruits overlaying malty sweetness. Roasty dry finish.
	<b>Big Chief (New World IPA)</b>	5.5%	Smooth with sweet & earthy hoppy aroma. Citrus, apricot & tropical fruit plus honey sweetness and hops noticeable on palate. Honey & fruit notes in finish.
RUDGATE N Yorkshire	<b>Ragnar (Session Pale)</b>	3.4%	Light and smooth with hints of citrus. Zesty and refreshing. <b>(GF)</b>
	<b>Battleaxe (Session Bitter)</b>	4.2%	A well-hopped bitter with slightly sweet initial taste and light bitterness. Complex fruit character gives a memorable aftertaste.
SALTAIRE W Yorkshire	<b>Titus (Session Bitter)</b>	3.9%	Sweet and malty with subtle nutty caramel undertones with a pleasant smooth citrus bitterness.
	<b>Blonde (Session Blond)</b>	4.0%	Straw-coloured with soft malt flavours & subtle spice from Bohemian Saaz hops.
SETTLE W Yorkshire	<b>Old Smithy Porter (Session Porter)</b>	4.7%	Roasty porter with coffee and dark fruits. Hints of liquorice and plums in the aroma. The finish is bitter & roasty.
SOUTHWARK SE London	<b>VE Day 80 (Session Bitter)</b>	3.8%	Traditional recipe with English malts & Fuggles hops, but with subtle hops twist from US allies in form of Sorachi Ace (bitterness) & Mosaic (hoppy finish).
	<b>Routemaster Red (Red Ale)</b>	4.2%	Taste starts earthy & hoppy then develops grapefruit & bitter lemon notes. These fade in aftertaste where spice notes develop to a dryish and slightly bitter finish.
	<b>Zappa Pale Ale (Session Pale)</b>	4.4%	Originally bred from a New Mexico wild hop, Zappa developed its own rebellious aroma & unique flavour: passionfruit, mint, spice, tropical fruits, fruity pebbles.
	<b>Cashmere Single Hop (Premium Pale)</b>	5.0%	Cashmere offers intense flavour & smooth bitterness - a dual-purpose hop, exhibiting herbal & citrusy aroma and tropical notes, flavour of lemon, lime and melon.
ST PETER'S Suffolk	<b>Organic Best (Session Bitter)</b>	4.1%	Very dry, bitter beer with growing astringency. Pale brown in colour with gentle hop aroma which makes the definitive bitterness surprising.
	<b>Cream Stout (Strong Stout)</b>	6.5%	Strong, dark and aromatic with coffee & vanilla notes coming the blend of local malts & hops. Smooth & creamy chocolate flavour with bittersweet aftertaste.



WILY FOX Gtr Manchester	<b>Karma Citra</b> <b>(Session Gold)</b>	4.3%	Citrus fruit in aroma and taste with a growing bitterness, and a dry finish.
WIMBLEDON SW London	<b>Keller Helles</b> <b>(Speciality Lager)</b>	4.8%	This Bavarian-style lager has hoppy aroma with citrus notes. Hops with citrus & cherry in taste leading to hoppy, fruity finish. Unfined & matured for 3 months.
	<b>Fortitude Blended</b> <b>ESB</b> <b>(Premium Bitter)</b>	5.4%	75:25 blend of Best Bitter and XXXK Vintage Ale 2025. Notes of vanilla, orange, caramel from XXXK, balanced by biscuit malt notes from the Best Bitter.
<b>Please note we cannot guarantee availability of the beers listed.</b>			

 <b>Guide to CAMRA's Beer Styles</b>		
<b>Beer Style</b>	<b>Main Characteristics</b>	<b>ABV</b>
Mild	Usually dark brown to black but may be pale amber or gold. Light drinking, not very hoppy, malt flavour dominates.	Up to 4.0% Strong 4.1%-6.4%
Bitter	Usually amber to dark brown. Malt flavour, noticeable hops; typically earthy, peppery & spicy, fruit may be present but not dominate.	Session up to 4.3% Premium 4.4-6.4%
Pale/Blond/ Golden	Pale: dark gold to amber; light malt, hops noticeable. Blond/Golden: straw to gold; malt minimal; Golden more fruity than Blonds.	Session up to 4.3% Premium 4.4-6.4%
IPA	Strong, hoppy, moderate-strong bitterness. Long & complex finish. New World IPAs tend to be fruitier than British IPAs.	5.5% & above
Brown/Red Ales	Brown: darker, malty, sometimes smokiness /roast, flavour may incl nut or fruit, eg raisins; Red: similar to brown, may have rye tartness	Up to 6.4%
Stout/Porter	Stouts typically black, less hopped, roasted malt flavours. Porters have roasted notes balanced by hoppy character with some fruit.	Session up to 4.9% Strong 5.0% +
Barley Wine/ Strong Ale	Rich, complex, full bodied, may vary from dry to sweet. May be aged before selling leading to wine-like notes. Medium-strong bitterness.	6.5% & above
Speciality	Covers beers made with non-conventional ingredients ('Flavoured Speciality Beers') or techniques ('Differently Produced')	



## **Bottle and Can Bar**

(subject to availability)

### **Belgium**

**Boon Gueze Mariage Parfait** 8% Lambic  
**Boon Kriek** 4% Fruited Lambic  
**Saison Dupont** 6.5% Classic Saison  
**Timmermans Framboise Hibiscus** 4% Fruited Lambic  
**Chimay Blue** 9% Belgian Quadrupel  
**Orval** 6.2% Trappist Ale  
**Duvel 666** 6.66% Belgian Blond

### **Germany**

**Augustiner Helles** 5.2% Helles Lager  
**Ayinger Albairisch Dunkel** 5% Dark Lager  
**Schneider Weisse Original** 5.4% Wheat Beer  
**Fruh NaturRadler** 2.2% Lemon Radler

### **UK**

**Mount St Bernard Tynt Meadow Ale** 7.4% English Trappist Ale  
**Mount St Bernard Tynt Meadow Blond** 5% English Trappist Blond  
**Vault City Peach & Ginger Lychee Lemongrass Coconut Session Sour** 4.7%  
**Abbeydale Serenity** 3.8% Session IPA (Gluten Free)  
**Arbor Helles** 4.2% Lager (Gluten Free)  
**Burning Sky Bass Drums Guitar** 6.5% Coolship IPA

### **Low/No Alcohol**

**Cloudwater Fresh** 0.5% Low Alcohol Pale Ale  
**Mash Gang Stoop Lite** 0.5% Low Alcohol Lager  
**Chouffe Sans Alcool** 0.3% Low Alcohol Belgian Blond

# CIDER & PERRY MENU

At the time of programme printing we were still sourcing a number of ciders, so please check availability. We expect ciders/perries from the producers below - from 1-person escapades to larger operations, but all follow tradition of autumn apple pressing, fermenting over winter/spring, ready for drinking in late spring. No concentrate or chaptalisation (adding sugar to ferment to high ABV% then watering down!).

BUTFORD ORGANICS (Herefordshire)	Est 1999 to produce drinks in a more sustainable way. Planted orchards, including a perry pear.
CRONES (Norfolk)	Organic producer for many decades.
DORSET NECTAR (Dorset)	Family-run farm, started in 2008. Organic orchards. Offer tours of orchards and farm shop.
DUCKCHICKEN (SW London)	Small producer est 2016, apples from 3 Kentish orchards. Ciders fully fermented (dry), non-sweetened/pasteurised Eastern style
ELTHAM GOLD (SE London)	Made in Eltham with apples from local gardens, making very dry ciders.
GREGG'S PIT (Herefordshire)	Establish in 1994, has orchards of old varieties of Perry pears, so can produce a number of different blends.
HECKS (Somerset)	Established 1841, fermented in oak barrels, uses classic cider apples, expect tannins to give a good depth.
KENTISH PIP (Kent)	Located outside Canterbury, massive old timber barn, culinary & cider apples mix produces well-balanced easy drinking ciders.
NEW FOREST (Hampshire)	Based in Burley, cider from apples in their own traditional orchards. Also a Borough Market stall holder. Hosts several events each year.
NUTHURST ORCHARD (Surrey)	Small operation with just one orchard of many different varieties, allowing them to experiment with different blending/production.
ONE TREE HILL (SE London)	Uses otherwise wasted apples from Honor Oak Park & Beckenham gardens, helped by local volunteers. Cider bar manager's product!
POM CIDER (SE London)	Camberwell based. All ciders made with an orchard blend of three traditional cider varieties - Dabinett, Browns, Harry Masters Jersey.
PONTYMEDDYG (Wales)	From small holding near the coast in Pembrokeshire. Ciders with depth and tannins.
ROSS-ON-WYE (Herefordshire)	Nearly 100 years old, well known producer using a wide range of cider apple varieties, for the connoisseur.
SHEPPY (Somerset)	200+ years old and 6 generations, has 90 acres of trees, making well balanced ciders. Based just outside Taunton, worth a visit.
WILKINS (Somerset)	Legendary cider maker, pilgrimage has to be made to Lands End farm in Mudley by any cider drinker! Good bodied ciders.

wetherspoon

## THE BROCKLEY BARGE

184 Brockley Road  
London, SE4 2RR

## THE FOX ON THE HILL

149 Denmark Hill  
London, SE5 8EH



**Both pubs are featured in the  
Good Beer Guide 2025.**

**The Brockley Barge has been  
included for the last ten years  
in a row and The Fox on the Hill  
for the last five.**

for the facts  
[drinkaware.co.uk](https://www.drinkaware.co.uk)

[jdwetherspoon.com](https://www.jdwetherspoon.com)

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Subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only.  
JD Wetherspoon plc reserves the right to withdraw/change offers (without notice), at any time. See main menus and customer  
information screen for allergen information, symbol explanations and additional details of our terms and conditions.