



3rd Dulwich Beer Festival

21st - 23rd May 2026

Festival Programme

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

Join CAMRA,
save on beer,
support pubs.

JOIN AT
OUR FESTIVAL
-
RECEIVE 2
FREE PINTS!



JOIN TODAY



@SELondonCamra

sel.camra.org.uk

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



facebook.com/southwarkbrewing



southwarkbrewing



[@southwarkbeer](https://southwarkbeer)

Welcome!

Welcome to our 3rd Dulwich Beer and Cider Festival.

It's great to be back here for what we hope will be our biggest and best festival yet. We have managed to secure some limited-edition brews as well as many favourites from SE London, Essex and beyond. Please **vote for your favourite beer & cider/perry** - this helps us decide our range for future events and provides valuable recognition for the brewers and makers.

This year for the first time we are trialing a **live beer board** on the Real Ale Finder app – do give it a try and let us know your thoughts.

Once again we are grateful to Portobello and Southwark breweries for sponsoring our T-shirts and glasses which helps make this festival possible. Thanks also to Eric Camfield, and the rest of organising committee, the staff here at Dulwich Hamlets FC, the volunteers serving behind the bar or supporting behind the scenes, and all of our advertisers and suppliers who make the festival what it is.

Finally, there's never been a better time to join CAMRA with members getting free access to all CAMRA festivals. **If you like what we do and you're not already a member, join here and we'll give you a couple of free pints to enjoy.**

Cheers!

Andy Large, Chair, South East London CAMRA



Never miss favourite beers
Find out what's on nearby
Instant notifications
www.realalefinder.com/download

REAL ALE FINDER
ON TAP NEAR YOU

Live map showing pubs and beers

Comprehensive tasting notes

Real time notifications from your favourite pubs

Alerts when favourite beers are available nearby



CONNECTING PUBS AND PEOPLE WHO LOVE REAL ALE, CRAFT BEER & CIDER

Do you own or manage a pub?

We have a version of our app for pubs that can help you promote your real ale, craft beer, ciders & perries.

Features include: Inventory Management, Easy Social Sharing, Live Beer Board, Reports Suite, Tools and Downloads, TV Screen Support!

Getting started couldn't be easier. Simply download our pub app, fill in a few details and you'll be up and running in no time!





Friendly - Local - Independent

Great beer & good sit down

Function room - free hire

9 Lewisham Way, New Cross

@theshirkersrest

SE CAMRA Lewisham

Pub of the Year 2026



Festival Info

Opening Times

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

Your Glass

This year we have once again decided to make our souvenir glasses non-refundable. Whilst we appreciate some of you would prefer to have the choice 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.

Draught Drinks Pricing & Payment

Available in pint, half-pint or third-pint measures. Prices are displayed on end of each cask/box & vary according to alcohol strength. Beer pint pricing: £4.20 <5%ABV; £4.80 5.0%-6.9%ABV; above 7.0% ABV pricing may vary. Cider: £4.80 p/pint.

The festival bars accept card or token payment only. However, cash can be used to buy token cards in multiples of £5 at the entrance desk or products stand.

Unspent tokens can be refunded at the glasses stand or donated to our nominated charity.

Off Sales

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

Toilets

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

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 wish to return to the festival later the same day, please either obtain a wristband or retain your festival glass to ensure you are not charged another entrance fee upon your return.

You can return on a different day with free entry upon production of your souvenir glass.

Smoking

Smoking is permitted outside the club building and away from the covered bar area.

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. Please ask for assistance entering & leaving via this route.

First Aid

If you require any assistance, please contact the nearest member of festival or DHFC staff.

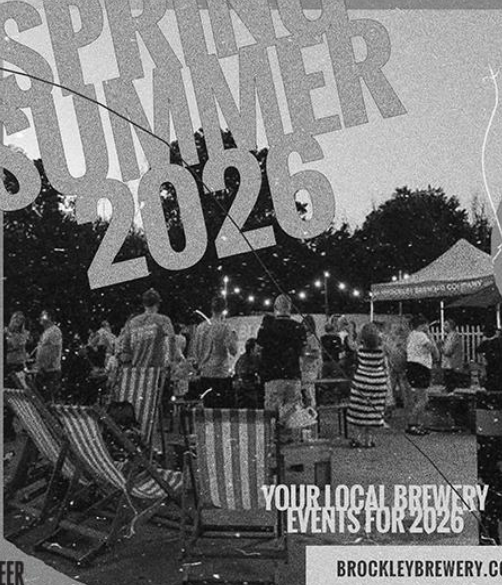
Dulwich Hamlet FC Bar

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

BROCKLEY BREWERY

HITHER GREEN TAPROOM

SPRING SUMMER 2026



YOUR LOCAL BREWERY
EVENTS FOR 2026

BROCKLEYBREWERY.CO.UK



UNIT 28 CHILTONIAN INDUSTRIAL EST. MANOR LANE SE12 OTX

Sunny Saturday Afternoon Gigs

MAY

Sat 2nd 3pm Fallen Heroes - Masters of Pop Rock Blues covers
Sat 9th 3pm Bella - Singer Songwriter soulful w goth overtones
Sat 16th See us at the Hither Green Festival and back for a pint!
Sat 23rd 2pm Six bands; Rock, World, Folk, Piano and Funk!!
Sat 30th 3pm Montage Pumps, acoustic guitar duo and friends

JUNE

Sat 6th 3pm Crow's Feet Americana / Blues / Rock
Sat 13th 3pm Kapowski Indie Rock covers
Sat 20th 3pm The Big Firkin Band - 20 piece orchestra
Sat 27th Los Musicos - Latin, Salsa sounds

JULY

Sat 4th 3pm Fallen Friday - Indie Rock
Sat 11th 3pm Siobhan Parr & Rick Batey - Soulful Blues (acoustic)
Sat 18th 3pm Soul Choir - Huge community choir - pop covers
Sat 25th 3pm The True Believers - Country / Americana

AUG

Sat 1st 3pm The Early Swerve - Indie / Gangster Folk / Nu Skiffle
Sat 8th 3pm Good Times Revival - DJs - Reminiscing Norman Jay
Sat 15th 3pm Weird Sleeping Kittens - Indie Rock
Sat 22nd 3pm Nibara - laid back jazz classics

SEPT

Sat 5th 3pm Nunhead Folk Circle - Multi instrumental / originals
Sat 12th The Dirty Collective - DJs rock / pop / disco / funk
Sat 19th 3pm Straddling Lanes - Soulful acoustic duo
Sat 26th 3pm Nunhead Community Choir - pop covers



HAND & MARIGOLD

A PROUDLY INDEPENDENT
FREE HOUSE

4 Real Ales, 12 Keg Lines + Ciders
CAMRA Discount for Members

244 Bermondsey Street, London SE1 3UH

15 Minute Walk - London Bridge or Borough Stations
C10, 1, 188, or 42 Bus Routes

Monday 4-11
Tuesday-Thursday 1-11
Friday-Saturday 12-11
Sunday 1-10



Branch
Pub of The Year
2026





THE GREEN GODDESS

Beer Cafe | Microbrewery

Where every day is a beer festival!



An ever changing selection of beers, including:
20 keg lines | 3 cask lines
plus a fridge full of delights!



menu & events



www.thegreengoddess.pub

43a Vanbrugh Park, Blackheath, SE3 7AA

BEER MENU

Beers are racked alphabetically by brewery name

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

ACORN S Yorkshire	Old Moor Porter (Session Porter)	4.4%	A rich tasting porter, smooth throughout with a hint of chocolate and liquorice.
	Gorlovka (Strong Stout)	6.0%	A smooth malty brown bitter with notes of chocolate and caramel. Fruity bitter finish.
ANSPACH & HOBDAY SE London	Danelaw (Brown Ale)	5.5%	Rich, full brown ale brewed with Chevalier malt. Aromas of toasted bread, dark fruits & hint of coffee. Collab with Danish bar Vaeskebalancen. (V)
	The IPA (New World IPA)	6.0%	Strong hoppy nose. Flavour hints grapefruit, lemons citrus & spicy peppercorns biscuity malt character. CAMRA Champion Beer of Britain 2024 Silver. (V)
BEXLEY Kent	Peach Pale (Speciality Pale)	4.0%	Peach, floral and citrus aromas. Taste is sweet, peach and fruity. Peach in a glass! (GF)
	Redhouse (Session Bitter)	4.2%	Strong malt aroma, grapefruit & earthy hop notes, roast undertones. Bitter flavour, earthy/spicy hops, caramel malt sweetness. Bittersweet finish. (GF)
BOWNESS BAY Cumbria	Fell Rider (Session Pale)	3.4%	Hoppy, crafted with innovative English hop variety, Harlequin. Delivers bold flavours with low bitterness, offering vibrant pineapple & citrus notes.
BRADFIELD S Yorkshire	Farmers Cruci-Bull (Session Bitter)	4.1%	An amber coloured best bitter with well balanced malt & hop flavours, leaving a distinctive aftertaste.
BROCKLEY SE London	Harcourt Red (Red Ale)	4.8%	Roasty chocolate, toffee apple, marmalade & blackcurrants on nose & flavour. Sultanas & sweet peach on smooth palate. Growing dry roasty bitterness.
	Up In The Clouds (Premium Pale)	5.0%	Collab with Wantsum. Juicy stone & passion fruit lead, lifted by gooseberries & hint of lime. Soft, bready base balances it out. Smooth, full mouthfeel.
BULLFINCH SE London	Born to be Mild (Mild)	4.0%	Malty aroma & flavour with roasted notes and cocoa. Dry & nutty on palate, with hints of tobacco and hops. Aftertaste is a sweetish and nutty, chocolatey finish.
CLARKSHAWS SW London	Gorgon's Alive (Session Bitter)	4.0%	Unfined. Spicy hops throughout, with a touch of flowery hops on nose. Flavour has hints of orange & peach with dry bitterness, developing in finish. (V)
	Hellhound (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)
CRAVEN BREW N Yorkshire	Session Pale Ale (Session Pale)	3.7%	A classic session ale, lightly hopped but still full of flavour with a lovely hop aroma.
CROUCH VALE Essex	Essex Boys (Session Bitter)	3.8%	Full bodied, traditional-style mid-brown "best" brewed from 100% English barley malt and copious hops, which shine through. A classic session beer.
	Brewers Gold (Session Pale)	4.0%	Pale gold with a striking citrus nose underpinned by touches of biscuity malt. In the mouth, balanced citrus hop & malt with backdrop of sweet fruitiness.

FIVE POINTS E London	XPA (Session Gold)	4.0%	Biscuit & crackers on nose with noticeable lemon, grapefruit & pepper notes from hops. Flavour bitter sweet with subdued malts & assertive citrus notes.
	Best (Session Bitter)	4.1%	Bitterness balanced by sweet nutty maltiness on palate with tobacco, orange & apricot. Little caramel flavour & some spiciness, also in bitter finish.
	Derailed Porter (Speciality Porter)	5.0%	Aged on wild yeast. Damsons, currants, treacle, a little smoke, molasses & chocolate on sweet palate with tart notes. Dry bitter slightly tart spicy aftertaste
HAWKSHEAD Cumbria	Mosaic GF Pale (Session Pale)	4.0%	Expect blueberry, tangerine & papaya from Mosaic hop, with addition of bittering hop Hallertau Blanc bringing lemongrass and passionfruit. (GF)
	Drystone Stout (Session Stout)	4.5%	This black stout progresses from a slightly sweet, fruity start to a mouth filling balance of lasting dry roast and hop bitterness.
KERNEL SE London	London Porter (Strong Porter)	5.1%	Creamy, dark brown with powerful hit of chocolate & coffee in nose. Some damson & sultanas alongside chocolate & coffee in flavour. Roasty bitter finish (V)
	East India Pale (British IPA)	5.7%	Based on 1897 Fuller's recipe. Marmalade, toffee, spice & gunpowder/flint aromas. Flavour moves into marmalade warmth. Dry tea-like finish. (V)
	Victorian Mild (Strong Mild)	5.9%	Collab with Redemption. Plums on the nose. Full bodied. On the palate rich fruitcake flavours. Quite long, with a bitter sweet finish. (V)
LEIGH ON SEA Essex	Mayflower (Session Bitter)	4.0%	Smooth maltiness with caramel sweetness followed by flavours of dark berries. Bitterness and sweetness in perfect balance. (V)
	Old Leigh Ale (Old Ale)	5.7%	A traditional English hop selection brings rich dark vine fruits to this strong, dark malt forward traditional ale. (V)
MIGHTY OAK Essex	Brock Mild (Mild)	4.0%	Dark with mild coffee and chocolate maltiness and gently hopped with Zappa.
	Saxon Strong (Barley Wine)	6.5%	Glowing amber ale with fulsome malt flavours balanced by a strong hop finish. On the palate are caramel & dark berry with hints of wood and toffee.
MOORHOUSES Lancashire	Pendle Witches (Premium Bitter)	5.1%	Well-balanced, full-bodied, malty beer with a long, complex finish.
MOUNT ST BERNARD Leicestershire	Tynt Meadow (Old Ale)	7.4%	English Trappist beer. Aroma hints of dark chocolate, liquorice, rich fruit flavours. Full-bodied, balancing chocolate, pepper, fig tastes. Bottles also on sale. (V)
ORBIT SE London	West Coast IPA (New World IPA)	5.5%	Big, hoppy IPA in Californian style. Super resinous, piney and pleasantly dry & bitter in the finish, all on top of a fairly simple malt bill. (V)
OSSETT W Yorkshire	Silver King (Session Gold)	4.3%	Simple combination of UK grown pale malt & US Cascade hops results in crisp, dry & refreshing pale ale. Citrus fruit aromas & balanced bitterness. (GF)
PORTOBELLO W London	Central Line (Red Ale)	4.4%	Strong malt aroma with blackberry and caramel sweetness. Bitter flavour with some earthy and grapefruit hop notes. Lingering bitter finish.
	Hedgerow Pale (Premium Gold)	4.5%	Complex pineapple & grapefruit flavour with hint of gooseberry. Initial sweetness & full body are balanced by lasting pink grapefruit bitter finish.
	Stiff Lip (New World IPA)	5.5%	Richness from underlying alcohol warmth, complex citrus, tropical fruits, spice & resin. Lots of balanced maltiness, alcohol warmth, bitterness, hop flavor.

REDEMPTION N London	Trinity (Session Gold)	3.0%	Floral, fruity aroma. Bitter with hops & stone fruit, with malt and some sweetness & spice in dry taste leading to dry bitter finish, hints of spice & honey.
	Big Chief (New World IPA)	5.5%	Smooth with sweet & earthy hoppy aroma. Citrus, apricot & tropical fruit plus honey sweetness & hops noticeable on palate. Honey & fruit notes in finish.
ROOSTERS N Yorkshire	Yorkshire Pale (Session Blond)	4.1%	A pale-coloured aromatic summer ale with delicate peachy & berry fruit flavours. A two-time gold medal winner at the prestigious World Beer Cup. (V)
SALTAIRE W Yorkshire	South Island (Session Pale)	3.5%	Has an intensely hoppy aroma which follows through to a well balanced fruity, citrus, hop flavour and a long hoppy finish.
	Montezuma Triple Choc (Speciality Stout)	4.8%	Collab with Chichester-based Montezuma Choc. Rich, decadent & dangerously drinkable. Marries Fuggle hops with layers of luxurious chocolate.
SAMBROOK'S SW London	Junction (Premium Bitter)	4.5%	Sweetish; roasty chocolate notes on nose & palate. Sultanas & orange fruit in flavour, with spicy hops & bitterness. Finish bitter/dry, balanced sweetness. (V)
	Block Party (British IPA)	5.5%	Usually keg-only. Hops, malt, citrus & tropical fruit aromas. Powerful bitterness followed by citrus, hops & spice with some malt & pepper. Bitter finish. (V)
SOUTHWARK SE London	ABC Tropical (Session Pale)	4.2%	ABC hops (Amarillo, Belma, Citra) give juicy tropical taste - notes of orange, melon, strawberry, pineapple, hint of grapefruit. Gentle bitter aftertaste. (V)
	Routemaster Red (Red Ale)	4.2%	Malt & sweet hops in nose plus resinous pine notes. In mouth pine & nuttiness from malt becomes more noticeable. Finish dry & bitter but well balanced. (V)
	Bermondsey Best (Premium Bitter)	4.4%	Malty nose with orange & hints of roast & chocolate. These are on sweet smooth palate with spicy hops that lingers in the dry, slightly bitter aftertaste. (V)
	Elderflower Pale (Premium Pale)	4.7%	Full of Elderflowers that provide spring freshness. Lemon Drop hops add herbal & citrusy flavour in addition to the Elderflower. Crisp and moreish. (V)
	Ernest Single Hop (Premium Pale)	5.0%	Ernest has clear 'New World' characteristics giving complex flavour with predominantly fruity notes, especially apricot, citrus & spice. (V)
ST PETER'S Suffolk	Organic Best (Session Bitter)	4.1%	Very dry, bitter beer with a growing astringency. Pale brown in colour, it has a gentle hop aroma which makes the definitive bitterness surprising.
	Cream Stout (Strong Stout)	6.5%	Coffee & vanilla notes coming from blend of local malts & hops. Smooth & creamy chocolate flavour, together with a satisfying bittersweet aftertaste.
THREE BROTHERS Co Durham	Northern Pale (Session Pale)	4.0%	Light, bright citrus notes from mosaic and calypso hops. (GF)(V)
TITANIC Staffordshire	Classic Mild (Mild)	3.5%	Fresh fruity hop aroma leads to a caramel start then a rush of bitter hoppiness ending with a lingering dry finish. (V)
	Plum Porter (Speciality Porter)	4.9%	Dark brown with fruity spangles on the nose. Sweet plum fruitiness gives way to a gentle malty bitter finish with some cherry sides. (V)
VOCATION W Yorkshire	Chop & Change Galaxy (Premium Pale)	4.5%	Limited-run single hop series. Galaxy hop version gives passionfruit, peach & apricot layered with ripe melon & hints of pineapple. Has bright, juicy finish.
WANTSUM Kent	Black Prince (Mild)	3.9%	A rich, full bodied Kent Mild, smooth on the palate with subtle hop notes. (GF)(V)

WILY FOX Gtr Manchester	Karma Citra (Session Gold)	4.3%	Citrus fruit in aroma and taste with a growing bitterness, and a dry finish.
WIMBLEDON SW London	Supernova (Premium Pale)	4.5%	Collab with Big Smoke Brew Co. American pale ale, super pale and light. American hops with fruity, tropical notes and very easy drinking. (GF)(V)
	Keller Helles (Speciality Lager)	4.8%	Bavarian-style lager with hoppy aroma, citrus notes. Hops with citrus & cherry in the taste leading to a hoppy, fruity finish. Unfined & matured for 3 months.
	Brother Frater (Speciality IPA)	6.8%	Blend of Quartermaine IPA 5.8% & Armagnac XXXX Vintage Ale 10.5%, which co-ferment in cask. Expect hints of sherry, oak, fruitcake, Seville orange.

Please note we cannot guarantee availability of the beers listed.

View our live beer board on Real Ale Finder:

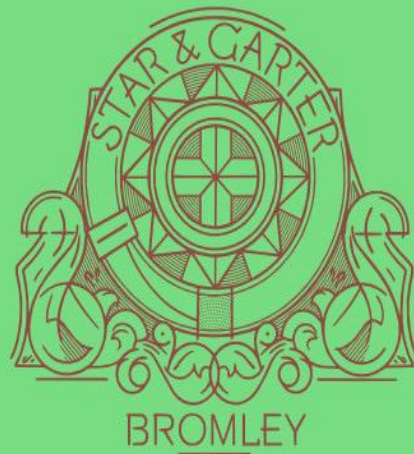


<https://www.realalefinder.com/beerboard/?3rd-dulwich-beer-and-cider-festival-dulwich>



Guide to CAMRA's Beer Styles

Beer Style	Main Characteristics	ABV
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 include 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')	



The Star & Garter Summer 2026 Beer Fest

18th-19th June
11am-10pm

More than 60 Beers, Ciders and Meads to try!

Live performers and talks, charity tombola,
and bottle shop.

Tickets available in-person or online!

starandgarterbromley.com

Day tickets £20 including glass, programme,
£10 beer credit and 10% off takeaway.

Two-day tickets £25.

Children go free.



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% Trappist Dark Strong
Orval 6.2% Trappist Ale
Duvel 666 6.66% Belgian Blond

Germany

Augustiner Helles 5.2% Helles Lager
Ayinger Altbairisch 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% Belgian Style Blond
Great Beyond PB&J Sour 4.4% Peanut Butter & Jelly Sour
Abbeydale Serenity 3.8% Session IPA (Gluten Free)
Arbor Helles 4.2% Lager (Gluten Free)
Gravity Well Galaxies Apart 6% New England IPA



Low/No Alcohol

Cloudwater Fresh 0.5% Low Alcohol Pale Ale
Vinohradsky 12 N/A 0.5% Low Alcohol Czech Pilsner
Chouffe Sans Alcool 0.3% Low Alcohol Belgian Blond

our
PUB
in THE GOOD BEER GUIDE 2026

the
DOLPHIN



/thedolphinse26 
<https://thedolphinsydenham.com> 

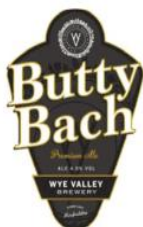


 121 Sydenham Road, SE26 5HB
 020 8778 8101

our
GARDEN



our
REGULARS (and more...)



CIDER & PERRY MENU

At the time of printing we were still sourcing a number of ciders, so please check availability on the day. 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!).

AGAINST THE GRAIN (SE London)	New producer, based on Bermondsey Beer Mile. Fruit sourced from west country & Kent and apples that would go to waste.
AMPLEFORTH (N Yorkshire)	Made by monks at Ampleforth Abbey. With 1,500+ trees, is one of largest commercial orchards in north of England. Full juice cider, matured 8 mths.
BUTFORD ORGANICS (Herefordshire)	Est 1999 to produce drinks in a more sustainable way. Planted orchards, including a perry pear.
CRANBORNE CHASE (Dorset)	Started 2011 on long-term family farm, expanded orchards with more varieties. Have mobile 'Cider Shack' based on a traditional shepherd's hut
DUCKCHICKEN (SW London)	Small producer est. 2016, using 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)	Established in 1994, has orchards of old varieties of Perry pears, so can produce a number of different blends. For connoisseurs.
GLYDERS (Somerset)	Small producer, husband & wife team, using apples from their orchard.
KENTISH PIP (Kent)	Located outside Canterbury, in a massive old timber barn, a culinary & cider apples mix produces well-balanced, easy drinking ciders.
NEWTON COURT (Herefordshire)	Based in Burley, make cider from apples in their own traditional orchards. Also a Borough Market stallholder. 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)	Crystal Palace based, with access to an orchard in Surrey. All ciders are made with an orchard blend of traditional cider varieties.
ROSS-ON-WYE (Herefordshire)	Nearly 100 years old, a well known producer using a wide range of cider apple varieties. For the connoisseur.
TUTTS CLUMP (Berkshire)	Award-winning maker, using apples from unsprayed orchards, with many donated, resulting in a mix of cider and culinary apples.
TOYE'S (Norfolk)	Recent new cider producer who comes from a whiskey background. Likes experimenting, so let's see what is delivered!
VENTONS (Devon)	Uses traditional method of pressing apples between layers of straw and fermenting the juice in oak barrels with wild yeasts.

We also expect to have meads from SE London producers Drunken Bee (Sat only), and Gosnells.



**Make
yours a
mild this
May**



camra.org.uk/mild-month



We're Back!

Hosted at
Kingston Workmen's Club & Institute,
25 Old London Rd,
Kingston upon Thames, KT2 6ND.

Over one hundred cask and craft beers,
ciders and perrys and a fully stocked
wines and spirits bar.





Bricklayers Arms



*237 High
Street,
Beckenham,
BR3 1BN*

**Live Sports, Bands, & some Sunday
Afternoon Live Music Sessions**

Beer Patio

Well kept beers, craft beers & cider

And a warm welcome guaranteed

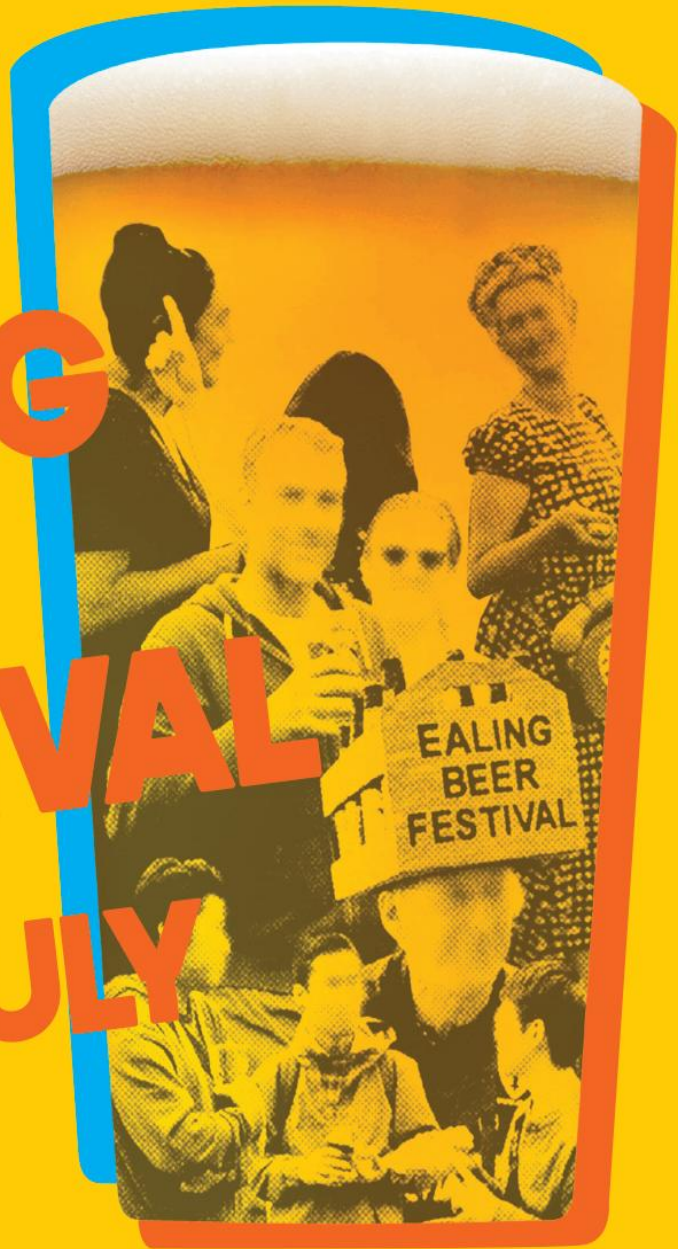
Find us on Facebook (Bricklayers Arms)

50p per pint cask beer discount for card carrying CAMRA members



EALING BEER FESTIVAL

8-11 JULY
2026



OVER 350 Real Ales • Craft Beers
Imported Beers • Ciders • Perries • Wines
Live Music • Street Food • Pub Games



Ticket Info
ebf.camra.org.uk

WALPOLE PARK • MATTOCK LANE • LONDON • W5 5EQ

🚶 15 MINS FROM LONDON PADDINGTON TO EALING BROADWAY



THE 47TH

PETERBOROUGH

BEEER FESTIVAL



THE EMBANKMENT TUESDAY, AUGUST 25 - SATURDAY, AUGUST 29, 2026

FEATURING

HUNDREDS OF REAL ALES

GIN, RUM, WINE, CIDER AND WORLD BEER BARS

PLUS LIVE MUSIC, FOOD AND TRADITIONAL GAMES

NEW FOR 2026!
US CASK &
UK LAGER
BARS!



FREE ENTRY FOR ALL CAMRA MEMBERS!

TUESDAY
TRADE SESSION 3PM
5.30PM TO 11PM £7

WEDNESDAY TO SATURDAY
NOON TO 3PM £3
3PM TO 11PM £7



SCAN TO BUY TICKETS & BEAT THE QUEUES



VISIT PBOROBEEFEST.CAMRA.ORG.UK FOR MORE INFORMATION

PHOTO BY JOHN MOORE

wetherspoon
THE FOX ON THE HILL

149 Denmark Hill, London, SE5 8EH



**BROCKLEY
BARGE**

184 Brockley Road
London, SE4 2RR

**SURREY
DOCKS**

185 Lower Road
London, SE16 2LW

**ROCKINGHAM
ARMS**

119 Newington Causeway
London, SE1 6BN



The Brockley Barge, The Surrey Docks
and The Rockingham Arms are featured
in the Good Beer Guide 2026.

for the facts
drinkaware.co.uk

jdwetherspoon.com

Subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only. J D 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.