

South East London Campaign For Real Ale



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

Programme

@selcamrafest

#KBCFest

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 the 8th Kidbrooke Beer and Cider Festival here at Charlton Park Rugby Club. It's great to be back once again, thanks to the continued support of the club over the years.

Last year I wrote about what a difficult two years it had been for the brewing, cider making and pub industries. Unfortunately, the only thing that has really changed this year is that it is now three years. Sustained increases in costs for both producers and households, particularly in energy and foodstuffs, is squeezing producers and pub operators on all sides.

So far the pubs in our area seem to have survived, with a few closures but also a few new openings. There does, however, seem to be an increase in planning applications for conversion of pubs to other uses. We shall continue to oppose these, where appropriate, as we believe that freeholders should not be allowed to cash in at the expense of the long-term provision of these vital social and community facilities.

Unfortunately, smaller brewers in particular, are not fairing so well. There have been increased closures, relocations and consolidations, though fortunately so far, London has fared better than most areas in this regard. We hope that this continues to be the case.

With this in mind, we remain exceptionally grateful to both Portobello Brewery and Southwark Brewing who have once again sponsored the t-shirts and glasses for the festival. Their generosity is truly appreciated as we could not put on a festival without them.

Also, thanks once again to Eric Camfield, our festival organiser, the organising committee, Pauline and the team here at Charlton Park Rugby Club, the volunteers serving behind the bar or supporting behind the scenes, and all of our advertisers and suppliers who have made this event possible.

My final thanks go to you, our guests. Whether you be first time visitors, festival veterans, beer/cider/perry lovers, CAMRA members or non-members, we hope you enjoy your visit and keep supporting the great pubs, clubs and breweries here in south east London and beyond.

Cheers

Andy Large
Chair, SE London CAMRA





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

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 in general vary according to alcohol strength.

Beers are priced at £4.20 p/pint apart from Milds (£3.60) and beers with ABV 6%+above (£4.80). 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

The festival is licensed for the sale of beers and cider/perry to be consumed at home. Please note that only unopened bottles or draft beer/cider/perry in closed containers (we can provide these) may be carried home from the festival. Also note that such take-outs must not be consumed outside the festival venue or in the street.

Toilets

Toilets are clearly signposted as you exit the main club bar.

Allergens

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

Beer: will contain gluten in the form of Barley or Wheat; **Cider/Perry:** may contain Sulphites;

Food: please check with the food staff if you have an intolerance to any of the 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, bring your glass with you to gain free access.

Smoking

Smoking is not permitted anywhere inside the club building or the marquee, so please move outside of these areas to smoke.

Disabled Access

If you wish to avoid the step at the front of the venue, please use the entrance at the rear where ramps are available.

First Aid

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

Charlton Park RFC Bar

The club bar will be open from where soft drinks and alcoholic drinks can be obtained in addition to beer and cider. These drinks must be paid for at the club bar and not at the festival bars.



The Long Pond Alehouse supports
SEL CAMRA's Kidbrooke Beer Festival

We serve the best Kentish Real Ales in
SE London. Come and pay us a visit

4 real ciders from Dudda's Tun

Selected fine wines from the award
winning Chapel Down vineyard

Range of soft drinks, Ploughman's
lunches & pork pies

110 Westmount Road, Eltham, London, SE9 1UT

thelongpond.co.uk

@thelongpond



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%
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
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

BEER MENU

Beers are racked alphabetically by brewery name

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

ACORN S Yorkshire	Yorkshire Pride (Session Bitter)	3.7%	Golden in colour with pleasing fruit notes. A mouth-watering blend of malt and hops create a fruity taste which leads to a clean bitter finish.
ANSPACH & HOBDAV SE London	Ordinary Bitter (Session Bitter)	3.7%	Light brown beer with malty aroma. Spicy & resinous hop & biscuit malt flavours combine well. Subtle bitterness with sweet malt emerging.
	Bermondsey Pale (Session Pale)	4.0%	Showcasing English hops. Tribute to hardworking Bermondsey families who, during 'Oppin' season, spent their holidays picking hops for local breweries.
BANK TOP Gtr Manchester	Dark Mild (Mild)	4.0%	Coffee roast aroma. Smooth mouthfeel, with roasted malt prominent throughout and some fruit. Moderate bitterness in aftertaste.
BRICK SE London	UK Pale Ale (Premium Pale)	4.5%	Collaboration with Worcestershire-based hop merchant Charles Faram. Prominent stone fruit and lemon pith with a characteristic bitterness.
	Peckham Rye (Speciality-Rye)	4.7%	Caramel character, pine, citrus & spice from the hops. Citrus on the nose with dry, spicy characteristics, rich & full body, medium bitterness & residual sweetness.
BROCKLEY SE London	Spring IPA (Premium Bitter)	4.5%	Vibrant blend of pacific hops impart juicy tropical fruit flavours, zesty peels of citrus & fresh botanical notes. Well rounded, gentle bitterness, subtle malt profile.
	Stouter (Stout)	5.0%	Complex mix of malts give a dark chocolatey flavour. Naked oats make velvety smooth body & thick creamy head. Roasted notes of coffee & cocoa. Dry finish.
CLARKSHAWS SW London	Bunny Hop (Session Bitter)	3.9%	Light and hoppy extra pale ale.
	Hellhound IPA (British IPA)	5.5%	Spiced and citrus notes in this unfiltered amber beer with a bitterness in the flavour and finish, which is dry.
COACH HOUSE Cheshire	Gunpowder Mild (Mild)	3.8%	Aromas of roast malts and caramel attract you to a pleasant sweet and toasty tasting mild with a gentle finish.
CRAVEN N Yorkshire	Best Yorkshire Bitter (Session Bitter)	3.8%	Traditional brown bitter. Malt led in the taste, balanced with a roasty nuttiness and citrus overtones. Finish is increasingly bitter.
ELLAND W Yorkshire	1872 Porter (Strong Porter)	6.5%	Creamy, full-flavoured porter. Rich liquorice flavours with a hint of chocolate from roast malt. A soft but satisfying aftertaste of bittersweet roast and malt.
KERNEL SE London	Table Beer (Session Golden)	3.0%	Punches above its weight. Citrus, hops & hint of resin on the nose. Taste is slightly bitter, hoppy, with hints of grapefruit & mango, continuing into the long finish.
	Pale Ale (Premium Pale)	4.9%	Adding wheat to the grist lightens body, giving more zestiness & brightness, accentuated by bold character of Mosaic hops. Refreshing, fruity, low bitterness.

KIRKBY LONSDALE Cumbria	Monumental (Premium Blond)	4.5%	Distinctly hoppy, a fruity, sweet, pale-coloured, full-bodied bitter.
MOORHOUSES Lancashire	Pendle Witches Brew (Premium Bitter)	5.1%	Well-balanced, full-bodied, malty beer with a long, complex finish.
OSSETT W Yorkshire	Voodoo Choc Orange Stout (Speciality)	5.0%	Smooth, full-bodied, black more-ish stout with a chocolate, orangey, vanilla flavour coming through.
PENNINE N Yorkshire	Scapegoat (Session Golden)	4.2%	Sweet palate and subtle aroma with a hoppy, smooth aftertaste.
PHOENIX Gtr Manchester	Arizona (Session Golden)	4.1%	Yellow in colour with a fruity and hoppy aroma. A refreshing beer with citrus, hops and good bitterness, and a shortish dry aftertaste.
	Monkeytown (Mild)	3.9%	Light roast aroma. Mild creamy roast flavour with sweet malt and some astringency. Lasting dry bitter finish.
PORTOBELLO W London	Westway Pale (Session Pale)	3.8%	Bitter grapefruit & tropical flavours overlaying digestive biscuit sweetness. Lingering finish is hoppy, bitter dry and slightly sweet. Sweet fruity nose.
	Summer Blonde (Session Blond)	4.2%	Light drinking amber, fruity bitter with a biscuity malty flavour, that is also present on the nose. Lingering, dry bitter finish.
	Star (Session Bitter)	4.3%	Has caramel toffee character. Orange & apricot fruits in flavour and notes of orange on nose. Spicy slightly dry bitter finish that has chocolate notes that fade.
	Market Porter (Speciality - Rye)	4.6%	Chocolate balanced in aroma & flavour by red fruits & tart lemon notes from added Rye creating a complex very drinkable dark brown porter. Finish is lingering.
	Stiff Lip IPA (Premium Pale)	5.0%	Premium pale with caramelised citrus, earthy hops & sweet honey notes. Apricot & mango flavours. Finish is sweet, increasingly spicy with a lingering bitterness.
RENEGADE Berkshire	Mr Chubbs (Session Bitter)	3.4%	A drinkable, balanced, session bitter. A malty caramel note dominates aroma and taste and is accompanied by a nutty bittersweetness and a hoppy aftertaste.
	Good Old Boy (Session Bitter)	4.0%	Well-rounded, tawny bitter with malt and hops dominating throughout. A balancing bitterness accompanies the taste and aftertaste.
	Maharaja IPA (Premium Pale)	5.1%	Full-flavoured, complex and hoppy. New World hopped with full on tropical fruit flavours, mouth-watering bitterness and a rich, earthy finish.
SALTAIRE W Yorkshire	Amarillo (Premium Pale)	4.5%	The vibrant Amarillo hop infuses fresh, orange flavours into this bright, refreshing beer.
SOUTHPORT Merseyside	Golden Sands (Session Golden)	4.0%	A golden-coloured, triple hopped bitter with citrus flavour.
SOUTHWARK SE London	Routemaster Red (Red Ale)	3.8%	Hints of chocolate and caramelised fruits on aroma & flavour, where there are notes of bitter lemon, red berries & sweet toffee. Finish remains slightly sweet.
	Mayflower (Session Golden)	4.2%	Sweet citrus & tropical fruit dominates flavour with notes of honey & little spicy floral hop, which is also on the nose. Sweetness remains in the finish.

SOUTHWARK	Coronation Gold (Premium Pale)	4.9%	Moderate-high hop aroma, brewed with English hops and malts to give characteristic herbal and floral notes and deliver a drinkable & refreshing flavour.
	Sovereign S/Hop (Premium Pale)	5.0%	With floral, grassy and herbal aromas with a hint of mint flavours, this beer has a complex and relatively delicate set of aromas.
	Harvard APA (New World IPA)	5.5%	Rich, smooth with honey sweetness throughout. Orange & grapefruit marmalade are prominent in aroma and taste becoming bitter and dry and lingering.
SPARTAN SE London	Elysian Fields (Session Bitter)	4.1%	Well balanced, smooth, aromas of marmalade, apricot & caramel. Orange & apricot fruit character is joined in flavour by caramelised toffee & hints of coconut.
STRANGE TIMES Gtr Manchester	Memento Mori (British IPA)	5.5%	A classic English IPA - strong, hoppy and bitter.
THREE PEAKS Lancashire	Pen y Ghent (Session Bitter)	3.8%	The malty character of this mid-brown session bitter is balanced by fruit in the aroma and taste. The finish is malty and hoppy.
TITSEY Surrey	Gresham Hopper (Session Golden)	3.7%	Golden ale with citrus and refreshing pine notes and some bitterness.
	Leveson Buck (Session Pale)	3.7%	Session English pale ale with citrus, passion fruit and grapefruit notes
	Gower Wolf (Session Bitter)	4.0%	Caramel and honey sweetness contrast with spicy flavours.
UP THE CREEK SE London	Hench (British IPA)	5.5%	Sweet and mighty with use of experimental English hops Olicana and American Azacca and Citra. Gives a lot of melon and peach aroma on the nose.
	Baltic Porter (Strong Porter)	6.8%	Heavy malty beer with rich texture reminiscent of plums, prunes and cherries. Dark brown in appearance with medium-low bitterness. Smooth and warming.
WILY FOX Gtr Manchester	Crafty Fox (Session Bitter)	4.0%	Well-balanced bitter and malty sweetness, with fruity hops. Creamy mouthfeel, and bitter finish.
Please note we cannot guarantee availability of the beers listed.			

Love beer?

Love pubs?

CAMRA membership is for you!

Join here

From as little as **£28.50*** a year. That's less than a pint a month!

Includes **£30*** Real Ale Cider & Perry Vouchers

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.



VISIT THE BROCKLEY BREWERY TAPROOMS FOR PREMIUM CASK BEERS



**CLICK AND COLLECT BEERS FROM THE TAPROOMS OR
ORDER HOME DELIVERY WWW.BROCKLEYBREWERY.CO.UK**



RENEGADE
THE BREWERY

Sunway
Beers

RENEGADE
THE BREWERY
EST





BLYTHE HILL TAVERN

**319 Stanstead Road
Forest Hill
London SE23 1JB**

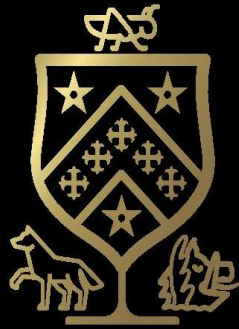


**CAMRA South East London
Pub of the Year 2012 and 2015
Live sport, Irish music sessions
and food pop-ups
Large beer garden and function room
Well kept beers and ciders
And a warm welcome guaranteed**

Find us on Facebook (Blythe Hill Tavern)

Twitter (@BlytheHillTavern)

Instagram (blythehilltavern)



TITSEY
- BREWING CO. -

**NEW TAPROOM
& BREWERY
NOW OPEN!**

WITH INCREDIBLE VIEWS & DELICIOUS BEER

**A brilliant day out within the M25
at Clarks Lane Farm, near Tatsfield**

**Follow us on socials for all
beer & taproom updates:
[@titseybrewingco](https://twitter.com/titseybrewingco)**

**Buy our traditional session strength ales,
authentic lager & exciting seasonals at:**

TITSEYBREWINGCO.COM



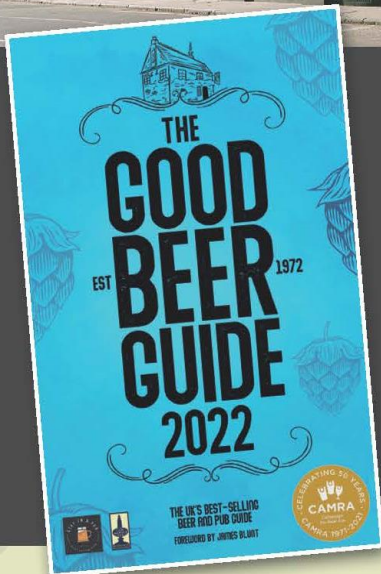
wetherspoon

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 2022.

The Brockley Barge has been included for the last seven years in a row and The Fox on the Hill for the last two.

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.