

SUSSEX CAMRA BRANCHES

BEER & CIDER FESTIVAL



2017



OUR PUBS

THE LOCKHART TAVERN, HAYWARDS HEATH

41 THE BROADWAY, HAYWARDS HEATH, RH16 3AS

lockhart@darkstarbrewing.co.uk

THE ANCHOR TAP, HORSHAM

16 EAST STREET, HORSHAM, WEST SUSSEX RH12 1HL

anchor@darkstarbrewing.co.uk

THE PARTRIDGE, PARTRIDGE GREEN

CHURCH ROAD, PARTRIDGE GREEN, NR HORSHAM, RH13 8GW

partridge@darkstarbrewing.co.uk

THE EVENING STAR, BRIGHTON

55-56 SURREY ST, BRIGHTON, BN1 3PB

info@eveningstarbrighton.co.uk

CRAWLEY

COMING MID 2017

DARKSTARBREWING.CO.UK

   @DARKSTARBREWCO





Welcome to the 27th Sussex CAMRA BEER & CIDER FESTIVAL

INTRODUCTION

Hello and welcome to the 2017 Sussex CAMRA Beer and Cider Festival.

I very much hope that you will enjoy our new venue which has more space & seating. If the weather is good, it also has excellent views! I'm sure you will agree it is well worth the extra effort in getting here.

We have added cooling to the beer, which means they should be in the same excellent condition on the Saturday evening, as they are on the Thursday evening.

Please remember that all helpers are unpaid volunteers, without whom this festival could not take place, so please be gentle!

We have over 180 beers and 35 cider and perries available for you to try, so enjoy!

SPONSORS

I would like to thank **DARK STAR BREWERY** (especially for the free vintage bus from the station to the racecourse) & **HARVEYS BREWERY** for kindly sponsoring the glasses. I would also like to thank the T-shirt sponsor, **LANGHAMS BREWERY**.

FLOOR PLAN

To help you find your way around there is a floor plan on page 18 of this programme. Please note you cannot take your glass outside.

BUS TIMETABLE

The free bus back to Brighton Station will leave every 15 minutes from 21.45 until 23.00. The timetable can be found on page 17. In addition the no. 22 & 2 Brighton & Hove bus timetables are included.

FIRST AID

If you require first aid, please contact a steward

(wearing yellow polo shirts), or any member of staff. Qualified members of staff will help you.

GLASSES

As you are reading this programme, you should already have a glass. If however, you failed to pick yours up, please return to the entrance and exchange the glass voucher that was attached to your entrance ticket for your souvenir glass.

Once you have your glass, PLEASE look after it. We are unable to replace lost glasses. Please don't forget to take your glass to the bar!

CAMRA promotes responsible drinking. It is for this reason that the glass is marked with 1/3, 1/2 and 1 pt lines.

TOKENS

We **DO NOT** accept cash at the bars, so you need to buy tokens from the desk located in a kiosk to your right as you enter the main hall (see map p 17).

The sheets are £5 each, although £1 and £2 sheets are available upon request. Take these to the bar with you and after ordering, the server will cross out the correct number of tokens depending on the price of your drink.

Surplus tokens (multiples of £1 only) can be exchanged for cash at the token desk, but this must be done before TIME is called. Our licence does not permit us to exchange tokens after this time.

If you have any surplus tokens, please donate them to the festival charity, St. John's Ambulance. You will find the charity token box in the main building on your way out, by the glass desk & in the foyer where you came in. The charity will have buckets for you to deposit any spare change or beer tokens & I encourage you to do so.

BEERS, CIDERS and ALLERGENS

We have over 180 beers and 35 ciders / perries. The programme has a description of each beer and

a coloured glass symbol to indicate the style of the beer. There is also a description of the ciders / perries. The bar staff are happy to give advice if you are still unsure and you are welcome to ask for a small taster.

There are two bars for beers & they are arranged in alphabetical order. The beers starting with 'A' will be available in the large hall, with those later in the alphabet available in the smaller room to your right as you enter the hall.

We have a list of allergens for each beer. If you are at all concerned about allergens in a particular beer, please ask a member of the bar staff.

Please remember we are serving cask conditioned ale. This means that some beers may not be available at the beginning of the festival, whilst the barrel settles. Also, as beers run out, we are not able to replace them.

CAMRA MEMBERSHIP STAND

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

If you sign up by direct debit you will be invited to a tour of Harvey's Brewery on Saturday 8 April 2017. There is a 3 year waiting list for this tour.

If you are already a member or join on the day, this is where you can pick up your £2 of beer tokens on production of a valid membership card.

CAMRA PRODUCTS STALL AND BOTTLED BEER

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

You can also find two excellent offers here:

- Harvey's Brewery has a 3 year waiting list to have a tour of the brewery. You can tour it on Saturday 8th April 2017 at 12 noon by visiting the membership stall & paying just £5. The visit to the tasting room is well worth the money

alone! Go on; treat yourself or someone you know!

- Dark Star Brewery opened The Lockhart Tavern in Haywards Heath late last year. They have kindly offered a certificate for a main course meal & a drink for 4 people up to the value of £70. I have eaten & drunk there & can honestly say that the £1 raffle ticket is absolutely excellent value. I'm buying one myself!

STALLS

We have a number of stalls in the smaller bar. We have fantastic T-shirts; Olives & chocolates! What more could you ask!

CATERING

The in-house catering team, have organised 'street food' caterers who have their stalls outside the venue. We have requested that there are vegetarian options available. 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 co-operation and understanding.

FACILITIES

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

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

FESTIVAL CHARITY

The festival charity is St. John's Ambulance (please see details on page 19). I am sure you are aware of this charity. They have a stall in the smaller hall, where you can ask any questions, volunteer, join or 'give' generously. They will tour the hall with a 'bucket' during the festival & will have their buckets available on the door as you leave. Please give generously to this very worthy organisation.

A BIG THANK YOU TO EVERYONE

There are lots of people who have worked hard to ensure the festival is a success. I would particularly like to thank: John Kirkland, Festival Treasurer & the 'do anything man'; Paul Free, Beer Sourcing; Paul Sanders, Cider and Perry Sourcing; Ingrid Sharp, Staffing Officer; Peter Mitchell, Press Officer; Jo Buckland, Ticket Sales; Pete Coppard & Keith Newell, Products; Paul Allison, Webmaster and Ursula Lockyear, Stewarding.

BIG thanks also go out to the 'set-up' and 'take-down' team, the unseen part of the festival, but absolutely critical; the Bar Managers and their Deputies; the Stewards, who do a really difficult job, very well; the Cellar Crew, especially Steve Leyfield, who look after the beer, and to everyone who volunteers their spare time to help out at the festival.

Thanks must also go to the ticket outlets for their help: Evening Star, Brighton; Gardeners Arms,

Lewes; Brewers Arms, Lewes; Duke of Wellington, Shoreham-by-Sea; Selden Arms, Worthing and Beer Essentials, Horsham. In addition we would like to thank The Brighton Beer Dispensary & The Lord Nelson, Brighton, who agreed to sell tickets after the Evening Star closed for refurbishment. We couldn't do it without you guys!

Finally, thank **YOU**, our paying customers, without whom there would be no festival. Keep buying the tickets and beer / cider! I know it must feel that we have moved the beer festival 'out of town', but I hope you will go & tell your friends that this is a fantastic place to hold the 'Brighton' beer festival.

Have a great festival everyone!

Ruth Anderson

Organiser



Mill Lane, East Hoathly, East Sussex. BN8 6DP.
01825 840830 ~ www.1648Brewing.co.uk

Selected other Festivals during 2017

31 March – 2 April - Tap Takeover, Various Venues, Brighton. www.taptakeover.co.uk

12 – 14 May - Yapton **CAMRA Beerex**, Yapton & Ford Village Hall, Yapton BN18 0ET. www.westernsussexcamra.org.uk

18 – 29 May - Brighton & Hove Food Festival across the city. www.brightonfoodfestival.com

26 – 27 May - Southwick Beer Festival, Southwick Community Hall, Southwick. www.southwickbeerfestival.co.uk

26 – 28 May - Eastbourne Beer & Cider Festival, Western Lawns, Eastbourne. www.eastbournebeerfestival.co.uk

2 – 4 June - Glastonwick, Church Farm, Coombes www.cask-ale.co.uk/beerfestival.html

2 – 4 June - Sussex Ale Festival, Sussex County Cricket Ground, Hove. www.countygroundsussex.co.uk/events/beer-festival

16 – 17 June - **South Downs Beer & Cider Festival**, Lewes Town Hall, Lewes BN7 2QS www.brightoncamra.org.uk

8 - 12 August - **Great British Beer Festival**, Olympia, London. www.gbbf.org.uk

26 – 28 August - Brighton & Hove Food Autumn Festival, Hove Lawns, Hove. www.brightonfoodfestival.com

1 - 3 September - Ale at Amberley, Amberley Museum & Heritage Centre, BN18 9LT. www.aleatamberley.co.uk

5 – 7 October - **Eastbourne Beer Festival**, Winter Gardens, Eastbourne. www.eastbournebeerfestival.co.uk/beer-festival.aspx

13 – 14 October - **Worthing Beer Festival**, Assembly Hall, Worthing. www.aaa-camra.org.uk

CAMRA beer festivals shown in bold.



- A selection of draught and bottled real ales
- Ideal for parties, weddings and functions
- Visit our brewery shop - week days 8-4
- Free local home delivery!
- Online orders and payment (See our website for details)



The Old Sawmill, Nyewood,
Nr Petersfield, hants GU31 5HA
Telephone: 01730 821 362
www.ballards-brewery.co.uk



FIREBIRD BREWING CO.

Featured today....



Beers styles from around the World, hand brewed at our Brickworks Brewery

Firebird Brewing Co, The Brickworks, Rudgwick, RH12 3UW
01403 823180 hello@firebird.beer www.firebird.beer



BEER & CIDER

BY THE SEA



Over 100 real ales, ciders & perries

Wine, bottled beers & cocktails

Live music on the undercover
Festival Stage

26 - 28 May • Western Lawns

Fri 5.30pm - 10.30pm

Sat 10.30am - 3.30pm & 5.30pm - 10.30pm

Sun 12pm - 7pm

Tickets On
Sale Now!



EASTBOURNE
BREATHE IT IN

TICKETS 01323 410611

EastbourneBeerFestival.co.uk

Beer Styles


-  Bitter under 4% ABV
-  Bitter 4% ABV and above
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

1648*East Hoathly, East Sussex* **Hop Pocket** 3.7%


This is a clean and refreshing pale ale with a hoppy aftertaste.

 **Winter Warrant** 4.8%

Dark Porter for the winter; smooth with a hint of coffee and chocolate flavours.

360 Degree*Sheffield Park, East Sussex* **Rye Pale** 5.2%

Seven different malts, including Rye, provide a rich platform for the combination of North American and Australian hops.

 **Stout** 4.5%

Five different malts, including Flaked Oats, create a smooth, dark Stout, with a chocolate sweetness, balanced with Fuggles hops.

Acorn*Barnsley, South Yorkshire* **Old Moor Porter** 4.4%

A rich tasting porter, smooth throughout with a hint of chocolate and liquorice.

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.

 **Ropetackle Golden Ale** 3.7%

A light, golden ale with an initial sweetness and delicate aroma

balanced by a dry finish.

Arundel*Ford, West Sussex* **Black Stallion** 3.5%

A smooth tasting, lightly hopped dark ale with chocolate and roast aromas; the soft, malty initial flavour continues through to a clean, dry finish.

 **Easy Hopper** 3.4%


Pale gold, citrus flavours and featuring floral hoppiness.

Ayr*Ayr, Ayrshire & Arran* **Rabbie's Porter** 4.3%

The nose has roast coffee, gingerbread and chocolate. The palate is of currant fruit and molasses becoming creamier towards the long warming finish. A past winner of Beer of this festival.

B & T*Shefford, Bedfordshire* **Black Dragon Mild** 4.3%

Black in colour with a roast malt flavour and a smoky finish.

 **Dragon Slayer** 4.5%

A golden beer with a malt and hop flavour and a bitter finish. More malty and less hoppy than usual for a beer of this style.

Ballard's*Rogate, West Sussex* **Best Bitter** 4.2%

A copper-auburn coloured beer with malty, fruity hoppy aromas. Full bodied, with soft fruit flavours and a dry finish.

 **Midhurst Mild** 3.5%


Traditional mahogany brown mild, smoky, roasted nutty aroma, with sweet, molasses, dark chocolate flavours and a biscuity finish.

Beachy Head*East Dean, East Sussex* **Lighthouse** 3.5%


This golden-coloured beer is a light refreshing bitter, using pale malt, First Gold and Boadicea hops to give a fruity taste.

 **Parson Porter** 5.0%


Pale, Crystal, Chocolate and Wheat malts, alongside Roast Barley in the mash give a full deep flavour. Challenger and Cascade hops are added to the brew to give an unique taste.

Beartown*Congleton, Cheshire* **Polar Eclipse** 4.8%

Classic black, dry and bitter stout, with roast flavours to the fore. Good hop on the nose follow through the taste into a long dry finish.

Bedlam*Albourne, West Sussex* **Benchmark** 4.0%

An amber Bitter with a refreshing bitterness and sweet fruity notes. A rich character with a hint of chocolate and malted flavours.

 **Golden** 4.2%

A session ale with bright bitterness on the palate.

Bespoke*Mitcheldean, Gloucestershire* **Money for Old Rope** 4.8%


Classic stout, with rich dry flavours of malt and grain with deep hop bitterness.

Binghams
Ruscombe, Berkshire **Vanilla Stout** 5.0%

Infused with vanilla pods that complement the dark malts to create a smooth-drinking, dark stout.

Black Cat*Framfield, East Sussex* **Crossale** 5.1%

An ale/lager cross, full-flavoured and refreshing.

 **Nine Tails** 4.9%
Brewed using a generous blend

of pale, crystal & chocolate malts, with two bittering hops, combined with post boil Fuggles.

Tip Top 3.2%

A chestnut and orange coloured beer. Smooth tasting with a perfect balance of hops, perfect as a session beer.

Black Sheep

Masham, North Yorkshire

Special Ale 4.4%

A premium bitter with robust fruit, malt and hops.

Brains

Cardiff

Dark 3.5%

Classic dark brown mild, a mix of malt, roast, caramel with a background of hops. Bittersweet, mellow with malt and roast finish.

Brampton

Chesterfield, Derbyshire

One Trick Pony 4.8%

Spicy and hoppy ale brewed using Cascade hops in the boil and for dry-hopping.

Branscombe Vale

Branscombe, Devon

Summa This 4.2%

Amber-coloured ale with a herbal aroma and deep fruit flavours.

Brewsmith

Ramsbottom, Greater Manchester

Oatmeal Stout 5.2%

A full-bodied richly textured stout.

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.

South Coast IPA 5.0%

A full on IPA made South coast style. Brewed with four different hops.

Brinkburn Street

Byker, Tyne & Wear

Byker Blonde 4.0%

Bright citrus notes with light malt and bitterness make this an exceptionally easy drinking blonde ale for the session drinkers out there.

Tino 4.8%

A lightly hopped chestnut brown ale made with Cascade and Chinook leaf hops and additional chocolate malt to provide a mellow bitterness with a hint of chocolate.

Burning Sky

Firle, East Sussex

Aurora 5.6%

Pale ale with a satisfying blend of malts to provide a juicy backbone and a pale amber colour; expansive blend of US hops to give a resinous mouth-feel; big citrus & tropical fruit flavours.

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.

By The Horns

Summerstown, London SW17

Lambeth Walk 5.1%

Well-balanced black porter with hops and a little fruit throughout. The roasted bitterness is complemented by the malt notes.

Cairngorm

Aviemore, Highlands

Wildcat 5.1%

A full-bodied warming strong bitter. Malt predominates but there is an underlying hop character through to the well-balanced after-taste.

Camel

St Brevard, Cornwall

Amber 4.0%

A brand new ale; no tasting notes yet.

Castle Rock

Nottingham

Elsie Mo 4.7%

A strong golden-coloured best bitter with floral hops evident in the aroma. Citrus hops are mellowed by slight sweetness

Clun

Clun, Shropshire

Citadel 5.9%

A hoppy strong Golden ale with a hefty bitterness. Rich and fruity malt flavours are met head on by intense hop bitterness with a long dry finish.

Conwy

Llysfaen, North West Wales

Clogwyn Gold 3.6%

A golden ale featuring strong citrus fruit flavours throughout. Hoppy bitterness dominates the full mouthfeel and lasting finish.

Crouch Vale

South Woodham Ferrers, Essex

Eldorado 3.9%

Featuring the US Eldorado hop, this is a cracking session ale for the discerning palate. Soft bitterness, high aroma.

Snowdrop 4.2%

Pale brown best bitter with a hoppy finish. Features fruity flavours from Cascade and Santiam hops.

Daleside

Harrogate, North Yorkshire

Monkey Wrench 5.3%

Premium ale, deep chestnut red in colour with a spicy fruit aroma and a warming spicy flavours.

Dark Star

Partridge Green, West Sussex

American Brown 5.0%

A refreshing American Brown Ale brewed with addition of Simcoe

Beer Styles

- 🍺 Bitter under 4% ABV
- 🍺 Bitter 4% ABV and above
- 🍺 Golden Ales
- 🍺 Mild
- 🍺 IPA
- 🍺 Old Ales, Porters, Stouts
- 🍺 Strong Ales, Barley Wines
- 🍺 Speciality

dry hops to help provide a well-rounded finish.

🍺 **Art of Darkness** 3.5%

A range of dark malts give classic roasted flavours with a hint of sweetness. Aroma hops add fruit and spice flavours.

🍺 **Festival** 5.0%

A bronze coloured best bitter with a smooth mouthfeel and freshness.

Dartmoor

Princetown, Devon

🍺 **Best** 3.7%

An amber-coloured ale with a citrus fruit character.

Derwent

Silloth, Cumbria

🍺 **Whitwell & Mark's Mild** 3.7%

Ruby-coloured mild with a sweet, fruity character brewed to the old Whitwell and Mark recipe.

Downlands

Small Dole, West Sussex

🍺 **Hop Contract #1** 4.4%

Bold citrus and grapefruit aromas combine with deeper dark fruit flavours

🍺 **West Indian Pale Ale** 6.5%

A brand new IPA using Sorachi Ace, Cascade, Simcoe hops.

Driftwood

St Agnes, Cornwall

🍺 **Alfie's Revenge** 6.5%

Brown old ale with malt, sweet fruit aroma and flavours, balanced by spicy hop bitterness. Fruity finish with rising

astringency.

Drygate

Glasgow

🍺 **Seven Peaks IPA** 5.0%

A bold cacophony of Mosaic hop aromatics on a crisp malt backbone. Bittersweet with zesty, floral and fruity top notes.

Eight Arch

Wimborne, Dorset

🍺 **Corbel** 5.5%

A highly hopped India Pale Ale brewed with massive amounts of Mosaic hops from the U.S. giving a huge hit of tropical fruit aromas and flavours.

Emal

Salterton, Devon

🍺 **Isca Gold** 4.0%

An easy-drinking golden ale balancing a hint of caramel sweetness with a gentle bitter finish, and a fruity hop aroma.

FILO

Hastings, East Sussex

🍺 **Crofters** 3.8%

A fine quaffing amber ale, richly hopped with Fuggles and Goldings to give a refreshing nutty flavour with just the right amount of dryness to make you want more.

🍺 **Gold** 4.8%

Premium gold coloured bitter with refreshing hints of Elderflower that add to a wonderfully smooth texture to make it dangerously moreish.

Firebird

Rudgwick, West Sussex

🍺 **Sorachi Ace** 4.4%

A single variety ale; look out for lemon citrus notes in the aroma and taste.

🍺 **Two Horses** 3.8%

Intensely hopped with bold Simcoe, Willamette, Centennial and Cascade varieties from the

US with a full flavoured blend of Crystal, Caramalt and Munich malts.

Franklins

Ringmer, East Sussex

🍺 **Optimist Agent Orange** 4.9%

Wheat beer made with orange and coriander seed. It is a collaboration between Franklins, Bagelman and Toast beer.

🍺 **Resurrection EPA** 4.2%

A new beer pale ale – no tasting notes yet.

Ghost

Baildon, West Yorkshire

🍺 **Phantom IPA** 5.3%

The taste made up of tempting malts, heaped with chewy, resinous hops will mysteriously appear on your taste buds from nowhere.

Gloucester

Gloucester

🍺 **Gold** 3.9%

A crisp, hoppy golden ale.

Goldmark

Poling, West Sussex

🍺 **Moshpit IPA** 5.6%

A refreshing crisp IPA with strong tropical fruits, cactus and cucumber notes. Made with a rowdy trio of hops balanced with German caramelised barley.

🍺 **Wah Wah IPL** 5.2%

A brand new beer being launched at this festival.

Great Oakley

Tiffield, Northampton

🍺 **Tiffield Thunderbolt** 4.2%

A pale beer brewed with with two different New Zealand hops. A thirst-quenching delight.

Great Western

Hambrook, Bristol

🍺 **Moose River** 5.0%

Golden in colour, Crisp grapefruit

with undertones of caramel. The nose is a lemon-sweet mix. Brewed with all American Hops Mound Hood and Chinook. Not too bitter, not too sweet, zesty and fruity to the last drop.

Green Jack

Lowestoft, Suffolk

▼ **Trawlerboys** 4.6%

Full-bodied and a copper-coloured premium bitter brewed with English whole cone hops, rich and malty with fruity hop flavours.

Grey Trees

Aberaman, Glamorgan

▼ **Diggers Gold** 4.0%

A golden ale with fresh citrus aromas and a subtle bitterness.

Greyhound

West Chiltington, West Sussex

▼ **Blackbird** 5.4%

Dark chocolate and deep roast flavours, perfectly balanced with a dry bitter finish.

▼ **Blonde Bird** 3.9%

A refreshing golden pale ale with a well-rounded dry finish and a subtle lemon aroma.

Gribble

Oving, West Sussex

▼ **Ale** 4.1%

A golden beer with full fruit flavours of apricot and peaches with a really good clean finish.

▼ **Reg's Tipple** 5.0%

A dark amber ale with a smooth nutty flavour, a hint of sweetness and very pleasant after bite.

Gun

Gun Hill, East Sussex

▼ **Imperial Stout** 7.4%

Limited edition Imperial stout aged in oak whisky casks – suitable for vegans.

▼ **Project Babylon** 4.6%

Brewed using a combination of very pale malts and American

hops. Vibrant, refreshing and zesty on the nose, with citrus notes and a dry finish on the palate. Unfiltered, naturally hazy, and suitable for vegans

Hackney

Hackney, London EC2

▼ **American Pale Ale** 4.5%

A light copper-coloured pale ale with a sweet citrus aroma and full, smooth mouthfeel. Classic American hops on the finish.

Hambleton

Melmerby, North Yorkshire

▼ **Stud Blonde** 4.3%

A refreshing easy drinking, blonde ale, it is also gluten free and a proper Yorkshire cask ale that can be enjoyed by all customers equally.

Hammerpot

Poling, West Sussex

▼ **Bottle Wreck Reserve** 6.0%

A rich and full-bodied porter with chocolate, treacle and dark fruit notes.

▼ **Copper Bitter** 3.7%

A copper coloured bitter, fruity and fresh with a touch of caramel.

Hand

Brighton & Hove

▼ **Quicker Than The Eye** 5.4%

Combines big malts and big hops for a full flavoured, brew. Hopped with Centennial, Chinook, Cascade and Ahtanum. Unfiltered and suitable for vegetarians and vegans.

▼ **Shaka** 4.0%

Modern hop forward pale ale using Cascade, Columbus and Summit hops – unfiltered and suitable for vegetarians and vegans.

Hanlons

Newton St Cyres, Devon

▼ **Stormstay** 5.0%

A toffee and floral hop nose with

hints of tangerine. Malt, caramel and biscuit nestle with hoppy aroma.

Harvey's

Lewes, East Sussex

▼ **Lewes Castle Brown** 4.8%

A traditional brown ale, it has a sweet, malty palate and a bittersweet finish derived from Fuggles and Progress aroma hops.

▼ **Prince of Denmark** 7.5%

A strong, dark beer of great complexity and depth.

▼ **(New IPA)** ??%

A brand new high-strength IPA.

Hawkshead

Staveley, Cumbria

▼ **Windermere Bitter** 3.7%

Well-balanced thirst-quenching beer with fruit and hops aroma, leading to lasting bitter finish.

▼ **Windermere Pale Ale** 3.5%

Crisp and fruity yellow beer with hints of melon and grapefruit and a strong bitter aftertaste.

Heathen

Haywards Heath, West Sussex

▼ **India Session Ale** 3.9%

A low-gravity alternative to other Heathen brews, albeit still full of hops!

▼ **Hoppler Effect 2nd Wave** 6.4%

A new release of the award-winning IPA; bittered with Simcoe hops. Galaxy and Lemondrop hops to provide the aroma and flavour.

Hepworth

Horsham, West Sussex

▼ **Iron Horse** 4.8%

There's a fruity, toffee aroma to this light brown, full-bodied best bitter. Citrus flavour balanced by caramel and malt leads to a clean

Beer Styles

- ▼ Bitter under 4% ABV
- ▼ Bitter 4% ABV and above
- ▼ Golden Ales
- ▼ Mild
- ▼ IPA
- ▼ Old Ales, Porters, Stouts
- ▼ Strong Ales, Barley Wines
- ▼ Speciality

dry finish.

▼ **Prospect** 4.5%

Organic Pale Ale, with an intriguing bitter note; a well balanced natural brew.

Heritage

Burton upon Trent, Staffordshire

▼ **St Modwens Golden Ale** 4.1%

Refreshing but not too bitter with a subtle malted wheat biscuit taste.

High Weald

East Grinstead, West Sussex

▼ **Chronicle** 3.8%

Brewed using the classic combination of English Fuggles and Goldings hops, this has all the qualities of a fine session ale.

▼ **Greenstede** 4.0%

English and American hops combine to bring crisp citrus flavours and a fresh hoppy aroma to this golden ale.

Hurst

Hurstpierpoint, West Sussex

▼ **Keepers Golden Ale** 4.4%

A smooth, burnished golden ale with an aroma of grapefruit, citrus, and spice. Hoppy notes are balanced with a simple, malt profile, and a subtle infusion of South Downs honey.

▼ **Watchtower London Porter** 5.5%

A strong dark porter with a distinctive bitterness created by highly roasted malts.

Kelham Island

Sheffield, South Yorkshire

▼ **Pale Rider** 5.2%

A full bodied straw-coloured pale ale with a good fruity aroma and a strong fruit and hop taste. Its well-balanced sweetness and bitterness continues in the finish.

Kendrick's

Willey, Warwickshire

▼ **1823 Mild** 3.5%

To commemorate the birth of the rugby game, a magnificent full bodied dark mild, with hints of caramel finishing with a smooth malty palate.

Kennet & Avon

Melksham, Wiltshire

▼ **Savernake** 5.3%

Full-bodied black beer with aromas of liquorice, roast coffee and chocolate, and delicate pleasant aftertaste. A Gluten free stout.

Kent

Birling, Kent

▼ **Prohibition APA** 4.8%

A citrusy pale ale highly hopped with some of the latest US hop varieties.

Kiln

Burgess Hill, West Sussex

▼ **Bricks and Porter** 5.6%

A combination of 7 malts combined with a single English hop to give a clean crisp flavour with a subtle smokiness.

▼ **Southern Pale** 5.2%

An antidote to the industrial dispute on Southern Rail – overcome the pains of the lack of trains with this refreshing pale ale

Kissingate

Lower Beeding, West Sussex

▼ **Black Cherry Mild** 4.2%

A dark mild with additions of real black cherries and Muscavado sugar. Subtle fruit aroma and a

rich malty finish.

▼ **Black Cherry En Plus 7.0%**

Supercharged version of the Black Cherry Mild – do not confuse the two beers! Lovingly crafted with more of everything!

▼ **Murder of Crows** 10.0%

A rare and complex double mashed Imperial Stout. Hints of chocolate, wood smoke and well aged brandy. Winner of the Bev Robbins award for the best Sussex beer at this festival 2016.

Langham

Lodsworth, West Sussex

▼ **Halfway to Heaven** 3.5%

Full flavoured chestnut coloured with biscuit maltiness. Citrus and fruit hop character with a hint of spice. Great session bitter!

▼ **Triple XXX** 4.4%

Dark, smooth chocolate malty winter mild ale, gently hopped for a slightly sweeter taste.

Leeds

Leeds, West Yorkshire

▼ **Best** 4.3%

A pleasing mix of malt and hops makes this smooth, copper-coloured, bittersweet beer very drinkable.

Lister's

Ford, West Sussex

▼ **American Pale Ale** 4.2%

Light and hoppy with a citrus hit that typifies this type of beer, brewed exclusively with West Coast Hops. It's easy drinking nature makes it extremely moreish

▼ **Special Ale** 4.6%

A premium bitter. It is dark, rich and malty. Russet brown in colour with roasted and toasted malts. It is smooth and satisfying.

Long Man

Litlington, East Sussex

▼ **Golden Tipple** 4.7%

Brewed using Tipple Barley from

the farm where the brewery is based, Hoppy and refreshing with aromas of orange and tangerine.

▼ Old Man 4.4%

Soft malt notes of coffee and chocolate that combine with a pleasant light hoppiness to create a rich, full tasting Old Ale of times gone by.

Lymestone

Stone, Staffordshire

▼ Stone The Crows 5.4%

A rich, dark beer. Fruit, roast and hops abound to leave a deep, lingering bitterness from the hop mix.

Mauldons

Sudbury, Suffolk

▼ Black Adder 5.3%

Malty, roasty aroma leads to a well-balanced, full-bodied beer, malty with roast and dark soft fruit overtones.

Moorhouse's

Burnley, Lancashire

▼ Pride of Pendle 4.1%

Well-balanced amber bitter with a fresh initial hoppiness and a mellow malt driven body.

Mordue

North Shields, Tyne & Wear

▼ Allelic Drift 5.0%

Pale golden ale featuring floral pine, citrus with a clean bitterness.

New Lion

Totnes, Devon

▼ Totnes Stout 4.4%

Silky and smooth due to the addition of oats, this stout offers a good mouthfeel coupled with deep roasted and coffee notes. Unfined.

Oakham

Peterborough, Cambridgeshire

▼ Citra 4.2%

Refreshing grapefruit and peach

aroma and flavour characterise this golden ale. Bittersweet palate gives way long, dry aftertaste.

▼ Green Devil IPA 6.0%

An amazing hop harvest aroma with tropical fruit bursting through. Smooth and fruity passion fruit, and mango with a crisp aftertaste.

Orkney

Quoyloo, Orkney

▼ Red MacGregor 4.0%

This tawny red ale has a powerful smack of fruit and a clean fresh mouthfeel. Generally a well-balanced bitter.

Ossett

Ossett, West Yorkshire

▼ Big Red 4.0%

Deep red, malty Yorkshire bitter.

Outstanding

Bury, Lancashire

▼ Imperial IPA 7.4%

A golden, dry, strong and hoppy beer. This complex ale is matured over several months.

Palmers

Bridport, Dorset

▼ Tally Ho! 5.5%

Complex dark old ale. Roast malts and treacle toffee on the palate lead into a long lingering finish with more than a hint of coffee.

Pig & Porter

Tunbridge Wells, Kent

▼ Red Spider Rye 4.8%

A ruby red ale made with rye malt and Centennial and Columbus hops. The rye lends a peppery spiciness and the Centennial gives a massive burst of citrus. Full of - flavour and really distinctive.

▼ Temporary Truth 4.2%

The third in a series of single hop ales. Centennial gives a big citrus

hit.

Pin-Up

Southwick, West Sussex

▼ Fernie Red 4.7%

Deep red ale, malty sweetness and pine aromas with a full rich body. The malts drive the taste without it becoming too fruit like, with taste from the hops. A pleasant bittersweet finish.

▼ Gold Rush 4.2%

Fruity and hoppy dirty blonde beer. Mosaic hopped throughout bringing amazing aromas of tropical fruits, balanced with a slight bitterness and sweetness from the malts.

Polarity

Sutton Veny, Wiltshire

▼ Rosetta's Comet IPA 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.

Portobello

Kensington, London, W10

▼ Market Porter 4.6%

This blend of six malts, five hops & roasted barley speaks to the diversity that has characterized the Portobello Road for almost a hundred years. Expect coffee & chocolate notes with warming alcohol on the finish

Prospect

Standish, Greater Manchester

▼ Nutty Slack 3.9%

Dark brown mild ale with malt and fruit in the aroma. Creamy and chocolaty on the palate, both malt and fruit in evidence. Malty and moderately bitter finish.

Purple Moose

Porthmadog, Gwynedd


▼ Dark Side of the Moose 4.6%

A dark complex beer; quite hoppy

Beer Styles


-  Bitter under 4% ABV
-  Bitter 4% ABV and above
-  Golden Ales
-  Mild  IPA
-  Old Ales, Porters, Stouts
-  Strong Ales, Barley Wines
-  Speciality

and bitter with roast undertones. Malt and fruit flavours also feature in the smooth taste and dry finish.

 **Elderflower** 4.0%
A refreshing pale ale brewed using Cascade hops with the added indulgence of elderflower. Formerly a summer special now available all year round

Quantock

Bishops Lydeard, Somerset

 **Nightjar** 3.9%
A copper coloured ale, generously hopped with New Zealand hops imparting a full flavour with lots of aroma with a fruit filled finish.

RCH


Hewish, Somerset


 **Chocolate Slug** 4.5%
A twist on the old favourite (Old Slug Porter). A subtle hint of dark, creamy chocolate complemented by a pleasing bitter finish.

 **Hewish Mild** 3.6%
Black mild with light roast nose. Hints of roast malt and slight apple taste with a sweet finish.

Rectory


Streat, East Sussex

 **Rector's Light Relief** 4.5%
This Golden ale has a fresh, floral aroma and distinctly hoppy, bitter characteristics.

 **Rector's Revenge** 5.0%
Traditional style mid-brown coloured strong bitter with good balance of malt and hops and a long bitter finish.


Ripple Steam


Sutton, Kent

 **Classic IPA** 4.5%
Full-bodied Golden beer that mellows to a savoury sweetness with a hint of grapefruit citrus.

Riverside


Upper Beeding, West Sussex


 **Beeding Best** 4.2%
The beer has a pine / floral characteristic with just a hint of liquorice.

 **Tubber's Tipple** 5.6%
Named after those intrepid folk who take part in the River Adur bath tub race. It has an earthy/spicy characteristic with just a hint of honey.

Rother Valley


Northiam, East Sussex

 **Boadicea** 4.5%
A straw coloured beer brewed with 100% Boadicea hops. Delicate fruity flavour, strong but subtle for its strength.

 **Juniper Porter** 4.2%
A brand-new porter style beer flavoured with juniper berries.

Salopian

Hadnall, Shropshire

 **Shropshire Gold** 3.8%
A bitter in spite of the name; a light, copper-coloured ale with an unusual blend of body and dryness.

Saltaire


Shipley, West Yorkshire


 **Pride** 3.9%
A deep gold-coloured beer with a toasty malt flavour and rich, spicy hop flavours.

 **Triple Chocolate** 4.8%
A creamy, dark brown, roast, chocolate stout with a dry bitter finish and a rich chocolate aroma.

Sambrook's


Battersea, London SW11

 **Battersea Rye** 4.5%
Deep tawny brown in colour with a roasted spicy fruit aroma. With flavours of Rye bread, hints of spice, pepper, smooth chocolate and a mature fruit finish.

 **Pumphouse Pale** 4.2%
Refreshing golden beer with a hint of citrus aroma becoming more pronounced on the palate, lingering into the bitter finish.


Settle

Settle, North Yorkshire

 **Blood Orange IPA** 4.8%
Packed with fresh blood oranges and mouth watering citrus pith for perfect balance with American hops in this pale ale.


Severn Vale

Falfield, Gloucestershire

 **Nibley Ale** 3.8%
An award-winning light and refreshing ale with soft fruity notes..

Skinner's

Truro, Cornwall

 **Lushingtons** 4.2%
Yellow golden ale with citrus hop aroma. Citrus hops dominate. Bitter with sweetness, tropical fruits. Long dry, citrus finish.

Sonnet 43

Coxhoe, County Durham

 **Making a Case** 4.8%
Triple Hop Extra Pale; prepared using Citra, Centennial & Ahtanum. Tropical & lychee flavours at the front followed by a strong but highly drinkable bitterness at the back makes for an all-round full flavour extra pale ale.

 **Seraphim** 4.1%
A golden, straw-coloured wheat-style beer with a sweet, delicate and slightly bitter aftertaste.

Stonehenge*Netheravon, Wiltshire*▼ **Danish Dynamite** 5.0%

A golden-coloured strong bitter with good hop and fruit aromas. Complex flavours in the initial taste with a beautifully balanced, full-bodied aftertaste with hops and fruit to the fore.

Thornbridge*Bakewell, Derbyshire*▼ **Brook** 4.1%

A velvety dark, exceptionally smooth and creamy stout. With a soft treacle, smokey flavour and a full body.

▼ **Jaipur IPA** 5.9%

Packed with citrus hoppiness that's nicely counterbalanced by malt and underlying sweetness and robust fruit flavours.

Three Legs*Brede, East Sussex*▼ **English IPA** 5.5%

Adopts more malt character than an American style IPA. Plenty of locally grown Target hops go into this brew giving a citrus and orange punch and an assertive bitterness to carry the higher ABV.

▼ **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.

Tiny Rebel*Newport, Gwent*▼ **Cwtch** 4.6%

A red ale made with six malts and two US hop varieties. Citrus and tropical fruit in taste. CAMRA Champion Beer of Britain 2015.

▼ **Fugg Life** 4.2%

Wholly hopped using British hops, giving an earthy, woody flavour that makes for perfect bittering.

Titanic*Burslem, Staffordshire*▼ **Plum Porter** 4.9%

Dark brown with a powerful fruity aroma. A sweet plum fruitiness gives way to a gentle bitter finish.

Top Notch*Haywards Heath, West Sussex*▼ **Olicana Smash** 4.5%

Part 1 of the single malt, single hop series, tropical notes with mango, passion fruit and grapefruit.

Tring*Tring, Hertfordshire*▼ **Death or Glory** 7.2%

A strong, dark, aromatic barley wine.

Triple fff*Four Marks, Hampshire*▼ **Pressed Rat & Warthog** 3.8%

Toffee aroma with hints of blackcurrant and chocolate lead to a well-balanced flavour with roast, fruit and malt vying with the hoppy bitterness.

Tudor*Llanhilleth, Gwent*▼ **Bloreng** 3.8%

A light, pale ale ale with a fresh citrus undertone.

UnBarred*Brighton & Hove*▼ **Grapefruit IPA** 5.0%

Zesty fresh grapefruit with big aroma hops. Light copper colour. Dry crisp finish.

Vibrant Forest*Lymington, Hampshire*▼ **Amarillo Pale** 5.0%

A rich, full-bodied mild. Smooth on the palate with subtle hop notes.

▼ **Kick-Start** 4.8%

A rich, jet-black, roasty stout with a smooth texture, made with

freshly roasted Columbian coffee beans.

VOG*Barry, Glamorgan*▼ **Dark Matter** 4.4%

Rich and smooth blackcurrant porter with liquorice and chocolate notes from dark roasted malts, balanced by late added hops.

Weird Beard*Hanwell, London W7*▼ **Black Perle** 3.8%

Vegan coffee milk stout with roast notes throughout this sweetish black beer. Finish has some roast bitter dryness. Contains Lactose. Little Things That Kill 3.9% Part of a series where the grain bill is the same but the hops differ in each batch to make one hoppy session beer. Full-bodied because of additions of lactose and oats. Suitable for Vegetarians.

Weltons*Horsham, West Sussex*▼ **Ira Jones** 6.0%

This is a tribute to a Fighter pilot Ace who flew in the First & Second World Wars and is a Double IPA using only British hops.

Red Rose Mild 4.9%

This beer has deep, rich dark toffee & malt which your taste buds scream out for more of.

Woodforde's*Woodbastwick, Norfolk*▼ **Wherry** 3.8%

Amber-coloured with an orange citrus nose. A swirling mix of malt, hops, citrus and bitterness combine into tangy marmalade dryness.

Cider

Batcheldors

West Sussex

J.B. (Dry) 7.5%

Apple and oak in perfect harmony; as real as it gets

Biddenden Vineyard

Kent

Dry 8.0%

Smooth and ever-popular. Cider for the beer drinker

Bignose & Beardy

East Sussex

Hedgerow (Dry) 6.0%

Left in the corner of a field to mature under, storms and sun

Black Pig

West Sussex

Medium 6.5%

Garden Cider Company

Surrey

Dry 6.0%

Dry vintage still cider

Gwatkins

Herefordshire

Stoke Red (Sweet) 7.5%

Sumptuous, succulent, full-bodied

Hecks

Somerset

Kingston Black

(Medium-Dry) 6.5%

Copper coloured, rounded, almost velvety in texture, CAMRA Cider of the Year 2006

Hunts

East Sussex

Conquest (Medium) 4.9%

Very easy drinking made with cider apples.

Oakwood

East Sussex

Organic

(Medium-Dry) 6.4%

Pleasantly tart with a soft finish

Pine Trees Farm

Kent

Dudda's Tun (Sweet) 5.5%

Big, juicy gorgeous apple-y flavour

Seacider

West Sussex

Whiskey aged (Medium-Dry) 6.9%

As the name implies Sussex cider aged in whiskey casks

South Downs

East Sussex

Sucker Punch

(Medium) 6.1%

*V A cloudy, still, eastern counties style cider, a strong fresh apple flavour with a hint of pineapple

Sheppys

Somerset

Medium 6.0%

Favourites here since 1981; CAMRA Cider of the Year 2014

Vachery

Surrey

Medium 7.7%

Village Green

West Sussex

Medium 5.7%

V blended post fermentation to produce a perfectly balanced medium fresh apple taste

West Croft

Somerset

Janet's Jungle Juice

(Medium-Dry) 6.0%

CAMRA Cider of the Year 2007 and 2015

Wild Thing

East Sussex

Dry 7.0%

* Multiple award winner at this festival

Wilkins'

Somerset

Farmhouse (Dry) 6.0%

Created by a living legend. Superb real cider

Wobblegate

West Sussex

Medium 4.5%

Perry

Black Pig

East Sussex

Medium 6.0%

Double Vision

Kent

Impeared Vision (Medium)

7.4%

Seriously quaffable, silky smooth

Hecks's

Somerset

Medium 6.5%

blended pear juices, fragrant odour and fruity taste

Gwatkin

Herefordshire

Farmhouse Perry (Medium)

7.0%

Old fashioned varieties harvested from the few remaining pear orchards

Gwynt Y Ddraig

Glamorganshire

Two Trees (Medium) 4.5%

2015 Champion Perry of Britain fruity with hint of honey

Oakwood

East Sussex

Organic (Dry) 5.0%

Beautifully off-dry with masses of fruit and great tannins

Oliver's

Herefordshire

Classic (Medium-sweet) 5.0%

Very approachable real perry pear perry

Pine Trees Farm

Kent

Pear O'Dudda's (Medium) 5.0%

Medium, pale and lightly hazy Perry has a subtle fresh pear aroma, and honey notes

Specialty/ Flavoured

Double Vision

Kent

Vision in Pink (Medium) 5.3%

A grown-up fruit cider with strawberries, not over-sweet

Little Red Rooster

East Sussex

Cider Perry (Medium) 8.4%

Strong, soft, well-rounded and very accessible

Millwhite's

Somerset

Blackberry blush (Medium-Dry) 6.5%

Medium dry scrumpy blushed with blackberry juice

Seacider

West Sussex

Mango (Medium) 4.0%

Made with mango pulp.

South Downs

East Sussex

Horsey Girl (Medium) 4.5%

*V

Wobblegate

West Sussex

Pink (Medium) 4.0%

Allergen advice: * = No Sulphates; V = Vegan friendly



Buses Back to Brighton Station

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

Number 22 Bus

In addition the number 22 Brighton and 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	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: 8:53pm, 9:23pm, 10:23pm, 10:53pm & 11:38pm

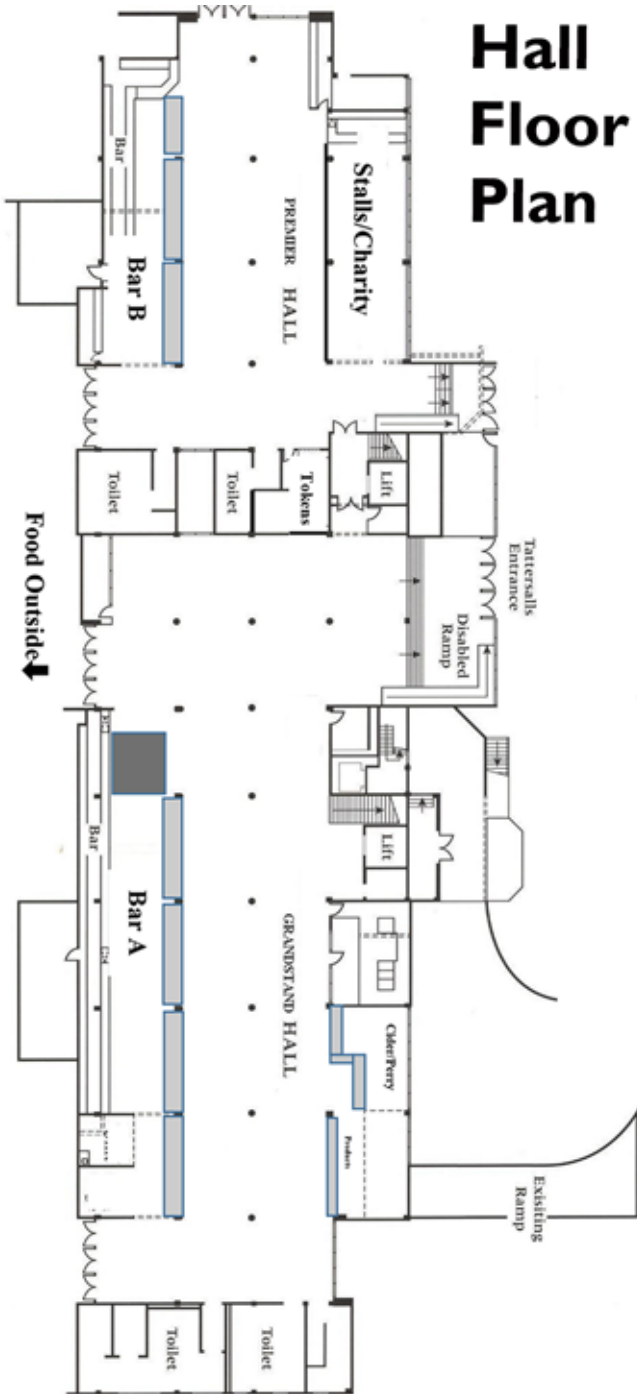
Towards Woodingdean and Rottingdean: 8:40pm, 9:10pm, 9:40pm, 10:10pm, 10:40pm, 11:10pm, 11:38pm & 12:18pm.

Friday Afternoon:

Towards Churchill Square leave from Race Hill: 3:18pm, 3:38pm, 4:03pm, 4:23pm & 4:43pm

Towards Woodingdean and Rottingdean: 2:59pm, 3:19pm, 3:39pm, 3:59pm & 4:19

Hall Floor Plan



Festival Charity 2017

This year St John Ambulance celebrates its 140th year of delivering first aid in our most historic moments and is the charity of the festival.

St John Ambulance was founded in 1877 to train the public in first aid and provide ambulance transport. The organisation carried out its first official public duty the same year, when 50 volunteers attended Queen Victoria's jubilee. Just two years later, the first street ambulance service was established in London. St John Ambulance volunteers performed their first duty for a major sporting event at the 1908 London Olympics, marking the beginning of a long-standing relationship between the charity and the sporting world. The outbreak of the First World War in 1914 saw St John Ambulance join forces with the Red Cross to form the Joint War Committee, providing medical care for war casualties in hospitals in England and overseas.

Every year, 400,000 people learn how to save a life through our training programmes.

Portslade & Shoreham St John unit was formed in 1929. We are a small but perfectly formed unit covering a large range of duties, including football at the Amex, Brighton Marathon, Horse racing, London to Brighton Bike Ride and Pride, as well as many smaller duties in our own locality. Last year our unit achieved over 3,000 volunteering hours. We run Badger & Cadet units, which cater for children between the ages of 7 to 18.

St John Ambulance is a non-government funded organisation; we raise money via duties, first aid training and fund raising and are proud to be the festivals nominated charity this year.

If you have an interest in first aid, please contact us on 07881 202437 or come and talk to us at the festival, new members are always welcome.

Please give generously into the charity buckets and don't forget to leave any spare beer tokens in the charity box as you leave the building.



Five Oakham Ales beer tokens are displayed in a row. From left to right: 1. JHB Jeffrey Hudson Bitter (3.0% A.B.V.), 2. Wernero (4.0% A.B.V.), 3. Green Monster (4.2% A.B.V.), 4. Scarlet Macaw (4.4% A.B.V.), 5. Bishops Farewell (4.0% A.B.V.).

 oakham ales

www.oakhamales.com Tel 01733 370500

Real Ale Pubs Near the Racecourse

If you do not live in Brighton or do not reside in the Hanover area of the city, you may be surprised to know that there are a number of excellent real ale pubs near the racecourse. Now obviously CAMRA promotes responsible drinking, so we are not suggesting that you visit these establishments after the beer festival. However you may wish to visit some of them on another day, as a change to your local. All the pubs are shown on the map opposite. They are all a short walk from the racecourse.

1. The Hanover, 242 Queen's Park Road, BN2 9ZB

A large, open-plan pub, with a friendly atmosphere and helpful bar staff. It has four changing ales, real cider and beers on key keg. It has a varied menu, including a large selection of stone-baked pizza, which are also available to take-away. There is an outside patio for those sunny days.
www.hanoverbrighton.co.uk

2. The Southover, 58 Southover Street, BN2 9UF

A hop and skip from The Hanover, the pub serves up to six real ales, mainly from Sussex micro-brewers plus Brewdog (and other) beers on key keg. Orchard Pig cider is also served, together with an interesting selection of bottled beers. It is a deceptively large, yet cosy pub, with several different areas over two floors. It also has an outside courtyard area. Thai food is served, which looks quite appealing, plus traditional Sunday lunches. www.southover.pub

3. The Reservoir, 1 Howard Street, BN2 9TP

The Reservoir is a fairly large, smart, rustic pub with stripped flooring. There is a main bar area and a more cosy area downstairs, with sofas that leads to a surprisingly spacious sheltered beer garden. It sells up to five cask beers, real cider and craft beers on key keg. You can watch the pubs Thai food being cooked on a kind of stage at the back of the pub. The food is also available to take-away. Traditional Sunday lunches are also served.

4. Sir Charles Napier, 50 Southover Street, BN2 9UE

A small, historic/Victorian corner locals' pub, with a single bar divided into two distinct areas. It also has a small courtyard garden, which can be a bit of a sun trap. It is a Fullers pub serving up to five Fullers and

Gales ales. It serves homemade pizza during the week, bangers and mash on Friday and Saturday plus roasts on Sunday. www.sir-charles-napier.co.uk

5. The Constant Service, 96 Islingword Road, BN2 9SJ

A cosy one bar locals' pub with an award winning garden. A Harvey's pub, it usually stocks three of their fine ales. The deck behind the bar plays a variety of vinyl LP's and it holds regular live music nights. Homemade food is available and the Sunday lunches are very popular.

www.harveys.org.uk/pubs/constant-service

6. The Admiral, 2-6 Elm Grove, BN2 3DD

Located at the bottom of Elm Grove, so useful if you just miss your bus on Lewes Road. It is a laid back, small one-roomed pub with a small garden. It serves up to four beers from near and far. It has frequent live music and food offers every day, including '2 sarnies for £5' at lunchtime, 2 mains for £12 on Tuesday and a bottomless brunch on Saturday.

www.theadmiralbrighton.com

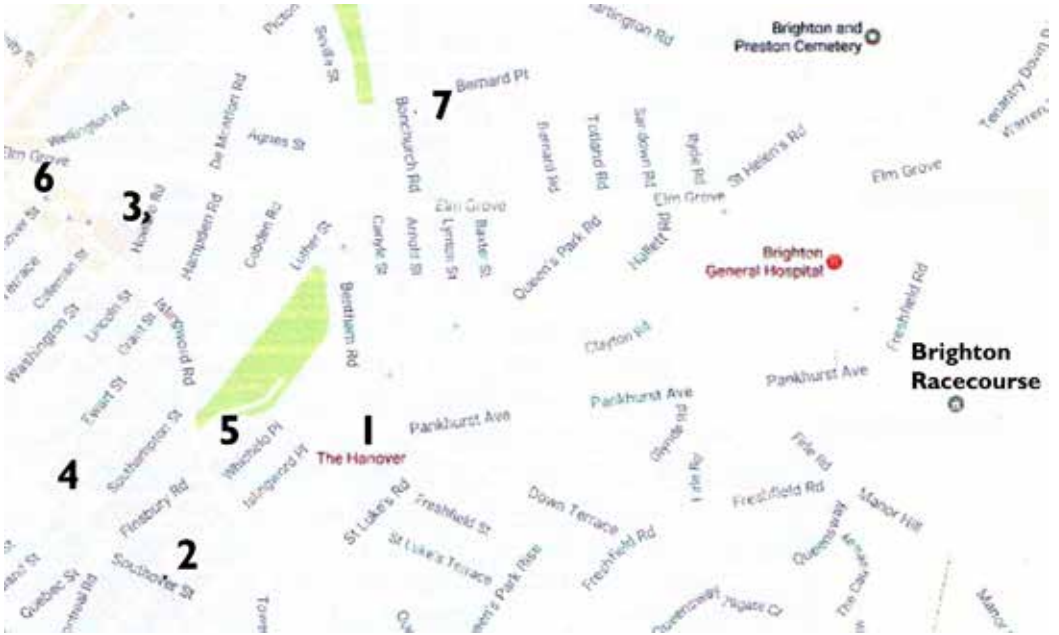
7. The Hartington, 41 Whippingham Road, BN2 3PF

A large, family friendly pub, with a courtyard fairy garden. The pub prides itself on great customer service and a friendly atmosphere. It serves up to three cask ales, including Harveys Best and a guest. They serve homemade seasonal food using local produce and have various foodie offers from Monday to Friday. It hosts a wine and cheese club, pub quizzes, live music and a DJ. www.the-hartington.co.uk

For more information search for these pubs in WhatPub.

All the pubs are dog friendly. As these pubs are in residential areas, many do not open until later in the afternoon, so please check their opening times before setting off. This is just a small selection of pubs near the racecourse, many others are available! Please support your local pub; they are an important part of our communities. If you don't use them, we may lose them. CHEERS!





Est 2005

LANGHAM BREWERY

Independent craft beer

WWW.LANGHAMBREWERY.CO.UK

Visitors welcome to our friendly brewery shop Mon-Sat
Or why not book a tour?

Check our website for latest Beer News & Events.....
STOP PRESS ... music * hog roast * LIVE@LANGHAMS 22 April, 7-11pm

The Old Granary, Langham Lane, Lodsworth, West Sussex GU27 9BU
01798 860 861 07789112559 07795233480



Community
PUBS
A Perfect Fit

SPORT PUB GAMES SOCIAL CLIPPING LIVE MUSIC
PUB GARDEN MEETING FRIENDS
SPECIAL OCCASIONS FOOD & DRINK
PUBS CHARITY

Please support your local pub,
or your community might end up
missing a vital piece.

Find community pubs near you with
WHAT?PUB
www.whatpub.com

COMMUNITY
PUBS
CAMPAIGN
www.pubs.org.uk

A Passion For Great Beer?
Check Us Out



GREYHOUND BREWERY
BLONDE BIRD
GOLDEN PALE ALE 5.2% ABV
WEST SUSSEX

GREYHOUND BREWERY
AMBER EYES
GOLDEN ALE 4.2% ABV
WEST SUSSEX

GREYHOUND BREWERY
BOOSTER
American Brewed Ale
WEST SUSSEX

GREYHOUND BREWERY
BLACKBIRD
PORTER
WEST SUSSEX

GREAT BEER - COOL GRAPHICS
WHAT'S NOT TO LIKE?!

www.greyhoundbrewery.co.uk



Gribble Lane,
Oving,
West Sussex
PO20 2BP



THE GRIBBLE
INN & BREWERY

Open All Day Seven Days a
Week for Pub, Dining & Ales

Open 11am-11pm Mon-Sat, 12-10pm Sun
www.gribbleinn.co.uk { 01243 786893
info@gribbleinn.co.uk  TheGribbleInn





LONG MAN BREWERY
FINEST SUSSEX ALES

Sustainably brewed award winning beer.
Our exceptional line up at a bar near you.

UK SILVER



Long Blonde
Light golden hoppy
3.8%

UK CHAMPION



Best Bitter
Traditional Sussex best
4.0%

UK CHAMPION



American Pale Ale
Seriously hopped APA
4.8%

UK SILVER



Old Man
Original old ale
4.3%

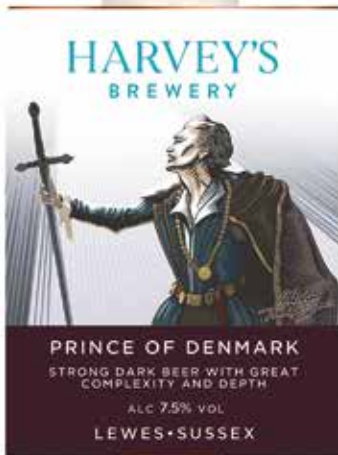
Long Man award winning beers are crafted in a converted flint barn
in the heart of the South Downs National Park.
We put environmental sustainability at the heart of everything we do

BARLEY FROM OUR FARM | WATER FROM OUR BORE HOLE | ELECTRICITY FROM OUR SOLAR PANELS | NOTHING WASTED





HARVEY'S BREWERY



Cambridge Beer
Festival 2016

‘Joint Beer of
the Festival’

Woking Beer
Festival 2016

‘Old Ale of
the Festival’

www.harveys.org.uk

01273 480 217