# The Beer List Halloween 2019

# **CASK BAR**

# Acorn Brewery, Barnsley, South Yorkshire

**1. Drop Kick 4.0%** Just one or two Rugby World Cup themed beers at the festival. This is a light straw colour, well hopped with a fruity palate.

Battersea Brewery, 12-14 Arches Lane, Battersea Power Station, London SW11 Situated at the iconic Battersea Power Station, Battersea Brewery is dedicated to creating new beers in SW London. With a taproom on site, the beer can't get any fresher as it's pumped directly into their tanks from the brewery.

**Simcoe 4.0%** Battersea are now brewing cask ales and following a programme of single hop beers to kick off with

**Citra 4.0%** Golden citrus beer in a series of single hop varietals

**Black IPA 5.0%** A new cask beer from Battersea debuting here at Wandsworth Common

# **Bexley Brewery, Erith, London**

**Old Mill 4.5%** A dark malty ale perfect for Autumn drinking. Strong flavour with very slight chocolatey notes.

# Bingham's Twyford, Berkshire

**Twyford Tipple 3.7%** Easy drinking tawny coloured beer with a malty flavour **Space Hoppy IPA 5.0%** Golden ale with citrus hops.

#### Bushy's, Douglas, Isle of Man

**Manx Bitter 3.5%** Originally a home brew pub. in 1987has since expanded greatly to accommodate huge demand for beers produced under the Greman purity laws. This traditional malty brew is all flavour to the bottom of the glass

# By the Horns, Summerstown, London SW17 (see also more beer from By the Horns on the Keg Bar)

**Green Hop Blonde 5.0%** Challenger green hops from Kent paired with a Belgian yeast strain

**Stiff Upper Lip, Pale Ale 3.8%** A pale ale with a big character. Golden appearance. A well balanced mellow malt gives the beer a clear and rich body whilst a myriad of well selected hops leaves the beer with a wonderfully crisp late bitter finish.

**Lambeth Walk, Porter 5.1%** Black coloured porter. Has gained more awards than any other beer from By the Horns

**Diamond Geezer, Red Ale 4.9%** Nicely balanced sweetness, bitter and big US Hops **Rambull On 7%** An oatmeal stout brewed in collaboration with John Hatch (ex Youngs brewer) who has been brewing at the site of the Ram Brewery.

## Conwy Brewery, Conwy, North Wales.

Scrum Down 4.0% Golden ale with sweet malty finish

## Daleside, Harrogate, North Yorkshire

**Pride of England 4.0%** Pale gold in colour. Hoppy, floral aroma, dry finish

# **Downton Salisbury, Wiltshire**

**Pumpkin Ale 4.2%** Made with the flesh from fresh pumpkins a seasonal favourite. **Honey Blonde 4.3%** Straw coloured golden ale Fresh and fruity light ale made with honey

### **Zesty Jester 4.4%**

**Espresso Stout 5.0%** Black coffee stout, dry bitterness up front, coffee grounds, darkly roasted chocolate malt and lots of depth.

**Fudgemental Stout 5.1%** Pours deep brown/black, nose has plenty of fudge, roasted, coffee, taste is chewy, caramel, vanilla, chocolate.

**Chocolate Orange Delight 5.8%** A long time festival favourite and previous winner of "Best in Wandsworth. Enriched with a bottle of Cointreau in every brew

## Dark Star,

**Hophead 3.8%** Golden colour, hoppy citrus taste and aroma remain until the bottom of the glass.

**Revelation 5.7%** A blend of Centennial, Liberty, Cascade, and Citra aroma hops by the sack full – then dry hopped during conditioning using a 'Hoptimizer' (Industrial sized hookah).

# Framework, Leicester

**Peach & Orange Hazy Pale 4.3%** A hazy pale orange with strong aromas of peaches. Strong flavours of tropical fruit, orange, and peach with mild grapefruit and pine following. CLOUDY

## Fuller, Smith & Turner, Chiswick W3

**Vintage 2019 8.5%** Pours a deep amber colour and greets the nose with rich aromas of cherry, almond and warming alcohols. On the palate, familiar fruitcake flavours mingle with tropical notes from the Olicana® hop, while the Crystal malt lends the beer a distinctive biscuity sweetness. This is the first batch of the 2019 series of Vintage Ale. And this festival will be the first to sample.

**Imperial Stout 10.5%** Rich, dark and special, Imperial Stout delivers roasted dark chocolate notes against a slightly fruity acidity. Sovereign and Centennial hops, meanwhile, bring floral flavour, enhanced by dried rose buds that hint at Turkish delight. There's a taste of liquorice there too, ahead of a lasting finish with fairly high bitterness. MUST TRY

## Fuzzy Duck, Poulton le Fylde, Lancashire

**BooBoo 3.8%** A beer with the same name as one of Lord Battersea's cats! So its a must for this festival. Fruity and golden.

## **Geeves Brewery, Barnsley, South Yorkshire**

**Clear Cut 4.4%** Extra pale ale with a citrus kick.

#### Greenjack, Lowestoft, Suffolk

**Orange Wheat 4.2%** An interesting wheat beer. The beer is light with faint citrus & marmalade flavours. Brewed with Citra hops.

# Hambledon, Melmerby, North Yorkshire

Pink Grapefruit Beer 4.1% A pale ale brewed with fresh grapefruit

# High Weald, Hartfield, East Sussex

Off the Chart 5.0% Big hoppy IPA style. Bold tropical fruit flavour

## Humpty Dumpty, Reedham, Norfolk

**Lemon & Ginger 4.0%** Amber coloured award winning beer with crisp ginger and lemon tang.

## Ilkley Brewery, Ilkley, West Yorkshire

**Mary Jane 3.5%** Made with vast quantities of Amarillo hops. Pale crisp and refreshingly citrus.

# Kent, Birling, Kent

**Cobnut 4.1%** Founded in 2010 by ex Dark Star brewer, Paul Herbert. Ruby Ale – Generously hopped, dark and nutty, with no nuts involved!

**Zingiber 4.1%** Ginger Golden Ale - American hops with ginger for a fruity and warming light beer.

**Black Mirror 4.5%** Dry Hopped Stout – A traditional Stout with modern US and NZ hops for extra aroma and flavour

**Lemon Scream 4.7%** Citrus Pale Ale – Fresh Lemon fruit and citrus hops in a refreshing summer pale.

**French Kiss 4.9% Strawberry IPA** – A passionate cocktail of fresh strawberries and French Barbe Rouge hops.

**Key Lime Rye 5.3%** Milkshake IPA (Unfined) – An explosive aroma and taste of Key limes in a fruity and creamy IPA.

## Mauldon's, Sudbury, Suffolk

**Autumn Gold 4.2%** Amber coloured beer just the job for an for autumnal evening pint

**Blackberry Porter 4.8%** A full bodied black coloured porter. Chocolate and blackberry flavours and aroma.

## Maxim Brewery, Houghton Le Spring, Tyne & Wear

**Samson 4.0%** I remember drinking Samson at the mighty Vaux Brewery in Sunderland back in 1982. It was an evening brewery trip with the best free buffet I have ever had on such a tour. This was the beer to quench the thirst of steelmakers on Teeside. Once the best selling beer on Tyneside. A very distinctive beer that delivers a lingering bitterness with a deceptively dry finish. A step back in time \*\*\*MUST TRY\*\*\*

## Mr Grundy, Derby, Derbyshire

Big Willie 4.3% A golden ale named after a World War 1 British heavy tank

# **New Bristol Brewery, Bristol**

**Boogie Below Golden 5.0%** New Bristol Brewery is a small, but daring, brewery located slap bang in the middle of Bristol. Owned and operated by husband and wife team, Noel and Maria. the beer pours a cloudy dull yellow gold with a small white head. Aroma of hops, citrus, grapefruit, passion fruit, flowers, lactose and vanilla ice cream. A new wave of beer from a new wave of brewer.

# Orkney, Quoyloo, Orkney Isles

**Skullsplitter 8.5%** Intense velvety beer. With hints apple, plum. Long dry, nutty finish. Best have a pint here as its a long, long way to the brewery tap and visitor centre of this remarkable brewery.

# Peerless, Birkenhead, Merseyside

**Galaxian 5.0%** A dry hopped pale ale. Australian Galaxy hops impart a tropical papaya and passionfruit flavour.

## Pheasantry Brewery, Newark, Nottinghamshire

**Pheasantry Pale Ale 4.0%** Pale ale with citrus & floral notes Dry finish.

**Brown Ale 4.3%** Who remembers Brown Ale? A revived style once the backbone of pubs in London. Brown ale is a style of beer with a dark amber or brown colour. The term was first used by London brewers (like Mann's) in the late 17th century to describe their products, such as mild ale, though the term has a rather different meaning today with modern Brown ales tending to be brewed from American hops.

Orange Pheasant 6.0% TBC ask pourers

#### Red Cat, Winchester, Hampshire

**Art of Tea 3.6%** Earl grey & lemon. Easy drinking and refreshing. A bit like the tea itself

Mr. & Mrs. Porter 4.5% Rich fruity porter. Great taste. MUST TRY

# Reedley Hallows, Burnley, Lancashire

**Haunted Hallows 4.0%** A ghostly golden haunted beer for a haunted beer festival. This is the time of year that the Royal Victoria Patriotic Building has sightings of its very own ghost. Charlotte Jane Bennet burnt to death here in 1862. Lord Battersea made the most recent sighting in the cellar below Le Gothique. Spooky but true!

## **Roosters Brewery of Harrogate, North Yorkshire**

Capability Brown 4.0% Classic best bitter. Deep amber colour

## Sarah Hughes Brewery Sedgley, Dudley

**Mystic 4.6%** A golden ale. Brewed with the new Mystic hop variety that is part of the Jester hop family.

**Dark Ruby Mild 6.0%** A former winner of Best in Festival. Wonderfully eccentric, extremely drinkable 6% mild . Uniquely flavoured due to use of a Victorian open topped copper. As usual we sent a van all the way to Dudley to collect this. When asked what your favourite record, film, or beer is, it is usually quite hard to decide. But in my case this is the best beer in the World. Now and always.

## Settle Brewery, Settle North Yorkshire.

**Ernie's Milk Stout 4.5%** Rich, malty and full bodied. Coffee & chocolate tones. A unique rich stout. The nearby Settle to Carlisle viaduct and railway remains the Holy Grail of train spotters throughout the UK.

# Signal Brewery, Beddington Farm Lane, Croydon

**Sticky Hoppy Pudding 4.3%** Deep rich caramel. The Signal Brewery is the subject of an article in this months London Drinker.

**Solo 4.6%** A deep, dark, chocolatey porter being trialled for the first time at this festival

# Strathaven Brewery, Strathaven, Lanarkshire.

**Duchess Anne 3.9%** Straw coloured light ale using a blend of wheat and lager malts and flavoured with fresh meadowsweet. As its name suggests, meadowsweet is a sweet-smelling flower of the rose family found in meadows and riverbanks.

# Summerskills, Plymouth, Devon

**Menacing Dennis 4.5**% Mid-brown colour. Aroma of dark malts, hint of liquorice. **Plymouth Porter 5.0**% Almost opaque black colour. Caramel aroma. Hint of blackcurrant in the aftertaste

#### Tiny Rebel, Wales

**Hop Showcase - Chinook 4.3%** Cask Chinook IPA. The latest in a single hop series from Tiny Rebel

#### Titanic, Burslem, Stoke On Trent

**Plum Porter 4.9%** A festival favourite here and everywhere. Much copied but never quite equalled. Dark brown. Manages to marry the sweetness of the plums to the bitterness of the beer that no other fruity beer has ever managed. *Ask pourers about the Grand Reserve*.

## Tryst, Larbet, Fife, Scotland

**Marshmallow Porter 4.4%** Malty aroma with clear sweet notes of vanilla and marshmallow. Dark malts give a malt loaf base with vanilla and marshmallow being the main drivers of flavour. Very little in the way of hops. Finish is sweet, smooth and malty with notes of milk chocolate, vanilla and again that sweet marshmallow flavour (how do they add that flavour?) still evident. **MUST TRY.** 

# Vibrant Forest, Lymington, Hampshire

**Shoal 4.3%** Peaches & Vanilla Pale Ale Shoal floats on a bed of simple sweet malts, is hopped entirely on Mosaic, and has a massive amount of peach thrown in to it. Vibrant Forest finished it off with a touch of vanilla to add a little sweetness. **Barbarella 6.2%** Rhubarb is a favourite fruit to throw at beers. For years it has been added to various sours but now it has been turned into an IPA. Hopped with Barbarella and Mosaic, for its mix of tropical and berried flavours, and Centennial, for that trademark hit of refreshing citrus and pine. Into this has gone a whole bunch of rhubarb fermented on house yeast to lend a rounded, fruity finish. **MUST TRY** 

# Wimbledon Brewery, Wimbledon, London SW.19

**Quartermaine 5.8%** We sell a lot of Wimbledon beers across the bar at Le Gothique when the festival is not on. But the Quartermaine is a class above all else. \*\*\*MUST TRY\*\*\*

# The KEG Bar

# Battersea Brewery, Battersea Power Station, SW11

**Imperial Stout 12.5%** Block buster dark stout which was premiered in August at the LBA festival. This batch has benefited from a 6 month ageing.

## Beavertown, Tottenham Hale, N.17

**Bravo 4.4%** Pivo is the Czech name for beer and Beavo is the Beavertown slant on this style of beer. Inspired by super premium lager by German and Czech pilsners. Beavo is a light, crisp, session beer packed with lightly kilned pilsner malt, bright and floral noble German hops and fermented with a traditional German lager yeast. **Neck Oil 4.3%** Started life as a home-brew. The name Neck Oil comes from founder.

**Neck Oil 4.3%** Started life as a home-brew. The name Neck Oil comes from founder, Logan, remembering his Grandad stating that he was "off down the pub for a pint of neck oil". An 'easy' IPA.

**Gamma Ray 5.4%** A juicy tropical beer. day, rammed with juicy malts and huge tropical aromas of mango and grapefruit. Massive additions of American hops are added to the whirlpool giving huge hop flavour. The beer is then dry hopped.

# **Brixton Brewery, Brixton, London SW9**

Only started in 2013 in a railway arch in Brixton Market. Sensationally benefitted from massive inward investment from mega brewers Heineken in 2017 which allowed for new plant and expansion into nearby Industrial Park.

**Low Voltage Session I.P.A. 4.3%** Low Voltage may be more relaxed but it still delivers a jolt of flavour from ripe, juicy New World hops. All the flavour of an IPA at session strength. Easy drinking with a powerful hop hit.

**Reliance Pale Ale 4.2%** Named after the art deco arches of Reliance Arcade where local cobblers and tailors still practice their crafts. Premium English Maris Otter Barley provides the clean, crisp backdrop to bright hop flavours. Pale Ale – Biscuity malts, pine aromas and citrus flavours. An easy drinking beer for all occasions.

**Atlantic A.P.A. 5.4%** Brixton's famous street market winds down Atlantic Road. A deluge of aroma hops after the boil and generous dry hopping deliver a juicy tropical flavour. Extra Pale malt keeps it crisp and lets the hops rule. American Pale Ale – Bursts of citrus and tropical fruit. Bold, modern and refreshing.

# By the Horns, Summerstown, London SW17

**By The Horns Lager 4%** Winner of best lager in SE England in recent SIBA awards - Will be going into national awards in March

**Fresh Tracks - Lager 4.5%** - Collab lager with Flavourly.com This lager is clean and fresh yet with an underlying balance of light biscuity malt and German hops (Perle & Manadarina Bavaria).

Ichi-Go Ich E - Kasu Rice Lager 5% - Collab with Sake brewers Kanpai in Peckham Black Forest Gateau 11% KEG Imperial Cherry Chocolate Stout - Aged in whisky barrels for 10 months then conditioned on sour cherries and chocolate

# **Fuller, Smith & Turner, Chiswick**

**Frontier 4.5% KEG** Somewhat of a cross-over beer. To some a lager bitter. To others a bittery lager. Available inside Gothic Bar on keg

**Honey Dew 5.0% KEG** Organic Honey Dew imparts gentle honey sweetness both on the nose and the palate. Orange fruit flavours rise from the yeast, while the First Gold hop adds its own citrusy notes. Refreshing and zesty.

### Mondo, Battersea, SW11

Road Soda - 4.8% New England Pale. Juicy, hoppy & hazy

**Dennis Hopp'r - 5.3**% West-Coast IPA - Flagship beer - fruity, hoppy & with a pronounced classic West Coast bitterness.

## Sierra Nevada, Chico, California.

**US IMPORTED BEER** 

**Pale Ale 5.0% KEG**. A brand new golden IPA. Piney with big citrus flavour. Power packed medley of Simcoe, Crystal, and Chinook hops.

**California IPA 4.2% KEG** Super hoppy version brewed in California and exported in kegs to the UK where they are refilled with London Pride and sent back to the US.

## Tiny Rebel, Wales

**Amplified Imperial Marshmallow Stay Puft 12.8% KEG** Bonkers mad beer from Tiny Rebel. It comes in a 20L keg and costs over £180 (so £5 a pint for Lord Battersea to buy in)

Best sampled on the Preview Night. Or, before LB drinks it all.

#### THE CIDER BAR

Another list of traditional and new wave Craft ciders sourced by Sean Mc.Fetrich of "Fetch the Drinks"

## **Traditional Cider**

| Mr. White                            | <b>8.4</b> % |        |      |
|--------------------------------------|--------------|--------|------|
| Dunkerton's Black Fox Organic MEDIUM |              |        | 6.0% |
| Iford's Wi                           | ndfall       | MEDIUM | 6.5% |
| Big Nose 8                           | 6.5%         |        |      |
| Wilce's                              | Sweet Cider  | SWEET  | 6.0% |

# **New Wave Craft Fruity Ciders**

| Seacider              | Blood Orange             | 4.0%         |
|-----------------------|--------------------------|--------------|
| Pulp Cider            | Mango & Lime Cider       | 4.0%         |
| Mr Whitehead's        | Toffee Apple Cider       | 4.0%         |
| Mr. Whitehead's       | Strawberry Cider         | 4.0%         |
| <b>Celtic Marches</b> | Cherry & Pineapple       | 4.0%         |
| Dudda's Tun           | Salted Caramel           | 4.0%         |
| <b>Hunt's Cider</b>   | Pixie Juice Blackcurrant | <b>3.8</b> % |
| Wise Owl              | Cherry Cider             | <b>5.5</b> % |