

The background is a dark, atmospheric illustration of a Halloween festival. It features a large, dark silhouette of a castle or manor house with several windows glowing with orange light. In the foreground, there are two large, carved jack-o'-lanterns with glowing orange faces. To the left and right of the jack-o'-lanterns are tombstones and crosses, some of which are also glowing. The sky is dark with several bats flying around. The overall color palette is dark with orange and yellow highlights from the lights and pumpkins.

16TH WANDSWORTH COMMON
HALLOWEEN
BEER & CIDER FESTIVAL
October 29th November 1st

COME OVER TO THE DARK SIDE
150 BEERS AND CIDERS

Live Music Friday & Saturday

Wednesday 29th Preview Night (all beer and cider included) £60. Early bird tickets £15.
Thursday-Saturday £17.50 entry, free commemorative glass, 24 page colour programme.

LE GOTHIQUE, GREAT HALL & GARDEN

Royal Victoria Patriotic Building, John Archer Way, Wandsworth Common, SW18

IN CONJUNCTION WITH LE GOTHIQUE BAR & RESTAURANT.

WWW.LEGOTHIQUE.CO.UK. TEL: MARK JUSTIN 07850 057604

Welcome to the 16th annual Halloween Wandsworth Common Beer & Cider Festival

Lord Battersea writes...

Welcome to the 16th annual Wandsworth Common Halloween Beer & Cider Festival which this year fully encompasses the actual Halloween date of October 31st. Once again we have an enormous choice of both cask and keg beers. The news of the huge losses incurred at the GBBF in Birmingham this year have come on top of the losses at the last Olympia GBBF and have sent ripples through the entire industry. What is for sure is that putting on large scale Beer Festivals is an expensive business. Here at the Wandsworth Common Beer Festival we have taken steps to cement our ties with the Royal Victoria Patriotic Building following the taking on of the lease for the Great Hall. The Hall now forms part of the operation which trades as Le Gothique. Making it technically one of the largest pubs in London.

About the building & Le Gothique...

Many people ask about this wonderful building we operate from. The history is so rich and colourful I could not make it up. But here is a potted history by year.

1854 Patriotic Fund set up to raise money for the erection of an orphanage and school for children of officers lost in the Crimea. The money for the building came from

Prince Albert's Royal Patriotic Fund, which raised nearly £1.5 million by public subscription for the widows and orphans of soldiers killed in the Crimean War. However, only £35,000 was actually used in the building's construction by George Myers of Lambeth.

1857 Queen Victoria lays foundation stone on 11 July 1857; the building was completed in only 18 months. The rapid construction was facilitated by offsite prefabrication of many components such as cast iron windows, stone dressings, roof trusses, iron floor joists and decorative pieces of lead work.

1859 The Monarch makes a rare 2nd visit to actually open the The Royal Victoria Patriotic Asylum on June 1st writing in her diary about her trip by horse and carriage to Wandsworth Common.

1862 Charlotte Jane Bennet dies in a fire at the RVPB after being locked in the super- intendants bathroom for being rude towards one of the staff members. The subsequent investigation into Charlotte's death revealed that although two orphans had reported hearing screams at about six o'clock, the Matron in charge had assumed that Charlotte was merely throwing a tantrum and scolded them instead. Too scared to say anything more, the girls sat at prayers in the Great Hall, terrified and listening for further screams from the tower above. An inquest on 10th January found that Charlotte had died accidentally as the result

of her clothes catching fire, and she was buried the following day in the churchyard of All Saints' Church on Wandsworth High Street. She continues to haunt the building to this day with frequent sittings of her white night dress.

1914 The orphans are moved to a safe house in Hertfordshire and at 12 midnight on the eve of War being declared the entire building is requisitioned by the War Office to become the Third London General Hospital. The walking wounded and shell-shocked victims of the trenches recuperated here disembarking from troop carrying trains at a specially constructed halt in a cutting at the front of the building. A selection of pictures of the building around this time can be viewed on the walls of Le Gothique's main bar.

1939 The Second World War saw occupation of the building by M.I.5, M.I.6 & M.I.9. Plus use as a detention and interrogation centre. In all, 20,000 refugees fleeing Northern Europe passed through the building (then known as the London Reception Centre) on their way to a new beginning in Britain. Most were genuine but in amongst them were spies and fifth columnists. Rudolph Hess was kept for several days in the cellars below Le Gothique following his ill-fated attempt at brokering a cease-fire.

1945 The Orphans never return to the building following the end of the War.

1952 Bought by London County Council.

1955 The RVPB housed Honeywell Secondary Mixed School, followed by Spencer Park Comprehensive School for Boys until 1974.

1974 The Royal Victoria Patriotic Building falls into disrepair, losing most of its windows, and thousands of feral pigeons moved in. Thieves stole lead from the roofs and water tanks, allowing rain into the building's fabric: dry rot then destroyed much of the timber structure including floors and door frames. The building came under threat of demolition, but was saved by campaigning by the Victorian Society and the Wandsworth Society, and became a Grade II listed building.

1980 The present re-birth with mixed use and residential occupancy is entirely the result of entrepreneur Paul Tutton who purchased the building for £1 (yes £1 pound) renovates and restores the entire building at his own expense with no assistance from Wandsworth Council. 25 luxury apartments, a drama school (ALRA) and 29 assorted business lessees rise from the ashes of a fire which broke out days after the sale was completed

1985 Civic Trust award is made for the hall ceiling restoration.

1987 The Civic Trust awarded another commendation for the restoration of the building as a whole. Also in the same year, the

Introduction

restoration won the Europa Nostra Order of Merit. In April Le Gothique is established as a free house and restaurant.

1990 The RVPB and its bar and restaurant Le Gothique quickly acquire a “rock n roll” clientele with no less than 3 chart topping Acts all residing in the building at the same time. The Thompson Twins, Duran Duran guitarist Andy Taylor plus 80’s heart-throb Mark Shaw from Then Jericho.

2022 After 44 years ALRA, the Academy of Live and Recorded Arts closes suddenly on April 4th citing financial difficulties. 180 students forfeit their degree course and 25+ staff lose their jobs. The Great Hall is empty for the first time in nearly 50 years. Le Gothique owner Mark Justin (aka “Lord” Battersea) becomes London’s longest serving Publican at the same venue.

2025 Following the demise of ALRA, the lease to The Great Hall is re-assigned to Le Gothique making it one of the largest licensed spaces in London.

About the food...

Affordable and very tasty food with an French/Italian theme is available throughout the festival from the kitchens of Le Gothique for only £5 to £6. Please order your food from the main bar and collect from the table in front of the kitchen.

About Health & Safety...

Please ensure that the corridors (cloisters) surrounding the garden

on three sides are clear at all times. Furniture and seating may not be brought in from any part of the premises and placed in the corridors. Please assist staff at all times to keep fire exits and entrances clear. Please remember that the Royal Victoria Patriotic Building is mainly residential. Please drink responsibly and leave the building quietly both outside and through the estate all the way along to the main road.

About the entertainment...

On Friday we have **Run for Cover** opening the nights entertainment followed by 1980’s glam rock, superstars **Glamstar**.



On Saturday we have 24 year old whizz kid **Hugo Boitel-Gill** on at 5pm. An Irish chef and musician, based in London, with a special interest in blues and classic rock. Pierre will commence his one man show at 5pm on Saturday night followed by Festival regular **John Crampton** at 7pm. Back with his unique blend of harmonica, steel dobro guitar and stomp.

AboutDrinks for the Dead

As usual we have an article from Ben Nunn

Halloween has its origins in the ancient Celtic festival of Samhain – the time of year between the Autumnal Equinox and Winter Solstice when the spirits of the dead were invited to ‘breach the veil’ of the living world, hence the association with ghosts, spectres and apparitions. It sounds like the stuff of horror films, but a few thousand years ago such appearances, however unlikely, would be welcomed and encouraged rather than feared.

Offerings of food and drink to dead ancestors were a key part of the Samhain celebrations, and there are some neo-Pagans who continue the tradition to this day – more in the hope of eventually eating and drinking the offering themselves rather than summoning somebodies great-great-grandmother back into the mortal plane!

It’s unlikely that the ancient Pagans were offering up pumpkins as part of their Samhain rituals, attractive though the image is, because they weren’t introduced to the UK until the Tudor era, but an early form of cider - made from what we would now consider to be crab apples - would’ve been possible. Mead was a highly coveted drink, and may have been considered when attempting to attract ghosts to the feast. (I don’t

like honey, so if I were the dead relative that would definitely put me off returning!)

But what about beer? We know that ale has been brewed in this country since about 500 BC, so there is more than 1000 years overlap with active Paganism. This means we can be almost certain that at some point an offering of ale – perhaps brewed with nettles, bog-myrtle or some sort of herbaceous woodland plant – would’ve been offered to the spirits of the deceased at a Samhain celebration.

I do wonder what it would’ve been like to attend such an event – do you toss your beer into the fire, and assume that it’s going to be graciously consumed by Great Uncle Gerald? Do you just watch the level of liquid in the cup, and when it magically decreases, it must be because a ghost has taken a sip? Did everyone just drink so much that it didn’t matter any more?!

The barrier between living and dead is said to be at its thinnest at this time of year, so be sure to be careful while you enjoy your beer and cider here today, just in case a spirit breaks through the veil and drinks it for you!

Who would you like to summon back to life for a last pint? Share your views by tweeting @BenViveur

THE BEER LIST HALLOWEEN 2025

THE CASK BAR

Attic Brewing, Stritchley, Birmingham

1. Tusk 4.2%

Attik is primarily a keg brewer. But sells cask locally in Birmingham. In an area akin to London's Shoreditch beer mile. Excellent brewery operating out of an industrial estate near Bourneville Station.

Barneys Edinburgh, Scotland

2. Volcano 5.0%

Malt forward floral bitter. Uses Czech, US and European hops.

Battersea Brewery, Arches Lane, Battersea Power Station SW11

3. Admirals Best 4.2%

Malty, amber bitter. Hints of Seville orange, cocoa and dates.

Brew York, Walmgate North Yorkshire

4. Calmer Chamelon 4.1%

An American Pale Ale made with Simcoe & Mosaic hops.

5. Tonkoko 4.3%

Milk stout with vanilla, cacao nibs & coconut.

Burning Sky, Firle, East Sussex

6. Aurora 5.6%

A well balanced strong ale. Malty base and citrus flavour.

Burton Bridge, Burton, Staffordshire

7. Fox & Goose 3.8%

Hints of citrus and pine. Amarillo, Mosaic and Centennial hops.

Double Barrelled, Reading Berkshire

8. Skyline Pale Ale 4.0%

A vibrant medley of classic American hops - Columbus, Citra and Centennial - delivering bright citrus and lush tropical fruit flavours on the palate and an enticing citrusy, floral aroma on the nose.

Downton Salisbury, Wiltshire

9. Honey Blonde 4.3%

Straw coloured golden ale. Fresh and fruity infused with real honey. One of only a handful of beers that have been at every Wandsworth common beer Festival.

10. Chocolate Orange 5.8%

A long time festival favourite and previous winner of "Best in Wandsworth" Enriched with a bottle of Cointreau in every brew. MUST TRY.

11. Chimera 6.8%

Golden yellow strong IPA.

Heritage Brewing Co, Burton on Trent, Staffordshire

12. Charrington IPA 4.5%

Anyone over 60 will recall this as London's best selling bitter throughout the 1960' & 70's. Sold in over 6,000 Charrington Pubs which were broken up as a result of the ill-judged Beer Laws. A malty ale worth remembering. This is what IPA used to taste like before it was appropriated by the US style of IPA.

Harveys, Lewes, Sussex

The oldest independent brewery in Sussex. A family business, the brewery has been in the guardianship of seven generations of John Harvey's descendants since 1790, with five family members from the seventh and eighth generations currently working here. Still a privately-owned limited company, Harvey's remarkably has no shares marketed for external investment. We have 3 beers not always available even at their own tied houses

13. Old Ale 4.3%

Full-bodied, with hints of dried fruits and dates. Rich, dark and warming. only available in limited quantities in the autumn and winter months.

14. Star of Eastbourne 5.5%

Golden IPA with a full hop aroma and subtle hints of marmalade.



A strong, old style India Pale Ale reminiscent of the beers exported across the globe by British breweries during the early nineteenth century.

15. Prince of Denmark 7.5%

One of the great beers of the World and rarely available on draught even in Harveys tied houses. A strong, dark beer of great complexity and depth. Brown, amber and black malts are mixed with pale ale malts to give this beer its strong aroma and colouring. MUST TRY.

Hook Norton, Hook Norton, Oxfordshire

The brewery is well worth a visit being possibly the best surviving example of a Victorian tower brewery. Powered by a 25hp steam engine running leather belts to all parts. Deliveries to local pubs made by horse drawn carts. Everything that Youngs used to be here in Wandsworth the Young's family sold up and became millionaires instead of Brewers.

16. Old Hooky 4.6%

A wonderful strongish tawny coloured ale. Quite superb.

Hopback, Downton Wiltshire

17. Summer Lightning 5.0%

Golden Ale that despite the name is a beer that is available all the year round.

Kirkstall, Leeds, West Yorkshire

18. Dissolution 5.0%

Golden beer that is hoppy with hints of orange peel.

19. Black Band Porter 5.5%

Dark and smooth with dried fruit and caramel overtones.

Kissingate Brewery, Horsham, Surrey

Started life at a private address in Crawley, West Sussex. In April 2010 registered as a commercial brewery and with planning consent and other permissions granted began the Kissingate journey.

After just a few months brewing from home they ran out of capacity. In September 2010 they found a suitable unit on Church Lane Farm Estate in Lower Beeding near Horsham brewing predominantly dark milds porters & stouts. So, in other words, the perfect brewing operation in the view of Lord Battersea.

20. Black Cherry Mild 4.2%

A full fruit and flavoursome dark mild. Real black cherries added.

21. Chocolate Cherry Dipper 4.5%

A Porter full of morello cherry and chocolate additives with just a hint of vanilla.

22. Little Green Nutter 5.0%

A green hopped amber beer using hops and nuts picked on site. Subtle garden hop bitterness balanced with

Draught beer from around Britain and beyond

full biscuit maltiness and a hint of hazelnut on the nose.

23. Smelters Stout **5.1%**

A deep rich traditional stout. Black and amber malts give a chocolate flavour with a sweet finish and a hint of wood smoke.

24. Powder Blue Porter **5.5%**

Full bodied dark roasted beer. Name derived from the blueberries infused into the brew.

25. Six Crows Stout **6.6%**

A rich, dark and decadent stout with intense notes of molasses, bourbon, oak and woodsmoke.

26. Black Eyed Susan **6.8%**

A strong mild with notes of chocolate, sweet malt.

27. Raisin the Bar **14%**

Flagship double mashed Imperial Stout. Extremely complex fusion of dark chocolate and bourbon confection. MUST TRY.

Lakedown, Burwash, East Sussex

28. Kicking Donkey Best Bitter **4.2%**

An all-UK malt and hop beer with UK Pioneer, Cascade and Jester hops along with local malts and yeast. Blend of 7 of the best grains making it a proper "best" MUST TRY.

Leeds Brewery, brewed at Kirkstall

29. Leeds Pale **3.8%**

An easy drinking pale ale. Brewed using Slovenian Bobek hops; this session beer is light and hoppy with delicate floral aromas and a well balanced finish.



London Brewing, North Finchley, London N.12

30. London Lush **3.8%**

Fruit mango and passion fruit on the nose. Lemon and floral hop taste.

31. Beer Street **4.0%**

Dry chocolate aromas with toffee, nutty red rye flavour.

Northern Monk, Leeds, West Yorkshire

32. Sup **3.4%**

A golden ale brewed specially to tap

into the Governments lower tax rate for beers 3.4% and under making it easily the cheapest beer here at the Festival.

33. Eternal 4.1%

Usually a keg beer. But offered here in cask. Pleasing mix of citrus fruits. Gold in colour.

**Oakham, Peterborough,
Cambridgeshire**

34. Three Witches 4.4%

Orange aromas with a dry fruity finish.

Osset, West Yorkshire

35. Excelsius 5.0%

A pale sweetish, hoppy beer with a long aftertaste.



**Sambrook's, Wandsworth
London SW18**

What can you say about this wonderful brewer who started as Young's left us. Then lost their Yelverton Road brewery to developers only to be offered the Heritage Brewery site on the old Young's site. Truly a Phoenix from the ashes story. Once again John Hatch has produced a memorable one off for this festival only.

36. Tomahawk 4.5%

Juicy and vibrant Extra Pale Ale. It pours a hazy golden colour with a fluffy white head. The finish is refreshing and dry with a subtle bitterness and biscuity flavour.

37. Evergreen 4.3%

A green hopped beer with the hops dominating. Bitter, hoppy and dry.

38. Stingo Barley Wine 8.2%

A John Hatch one-off special brewed ONLY for this Festival. So little Barley wine is produced these days due to the long process and high taxes on the final product. Even less Dark barley wine is made which is an ancient name thought to have originated in Yorkshire. If Stingo was an animal it would be on the endangered species list. MUST TRY.

**Renegade, Yattendon,
Berkshire**

39. Mon Cheri 4.2%

A rich and indulgent stout bursting with dark cherry character. Velvety

smooth with layers of roasted malt, dark chocolate, and a subtle cherry tartness. Full-bodied and warming.

Roosters, Harrogate, Yorkshire

40. London Thunder 4.2%

Dark Porter with chocolate maltiness.



Sixpenny Cranborne, Dorset

41. IPA 5.2%

A premium UK pale ale that tastes like the classic IPA and not a foreign US imposter. Try a pint and remind yourself what IPA should actually taste like.

Skinner's Truro, Cornwall

42. Betty Stogg's 4.0%

Amber/Gold. Sweetish, with grapefruit and tropical fruit flavours which fade into a long bitter finish.

Theakston's, Masham, North Yorkshire

43. Portergeist 4.2%

Theakston Portergeist is a spooky salted caramel inky black porter, Haunting harmony of caramel and toffee, wrapped in roasted malt

and a whisper of sea salt. I am not normally a fan of themed beers. But this really is good. MUST TRY.

44. Peculier IPA 5.1%

Yorkshire brewer T&R Theakston is cashing in on the worldwide success of Old Peculier with this interpretation of India Pale Ale. This is a UK IPA with a very English pedigree. It doesn't blow your head off with a massive hop kick, as is the case with many American versions. The hop varieties are all English - Harlequin, Jester and Olicana - and they blend beautifully with pale malt. The beer has a pale bronze colour and a superb aroma of juicy malt and fruity hops. There's a fine balance of honeyed malt and spicy hops on the palate followed by a bittersweet finish with biscuit malt and bitter and fruity hops. MUST TRY.

45. Old Peculier 5.6%

Dark ruby red. Possibly one of the country's most well-known and loved ales. This unique, beautiful brew is often imitated but never matched and is sold literally all over the world. With countless awards to its credit, it is something of which every Briton can be very proud and is the epitome of the greatest of British brewing tradition. The name pays tribute to the unique ecclesiastical status of Masham as a 'Court of the Peculier' and is also a reference to the strong characteristic of the beer.

Thornbridge, Bakewell, Derbyshire

46. Tropical Swan 3.4%

Big Grapefruit flavour. Zesty citrus notes throughout and a palate cleansing bitter bite in the finish.

47. Jaipur 5.9%

Flagship beer, and the one that really put Thornbridge on the map back in 2005. It's usually recognised as the first UK craft IPA.

Titanic, Burslem, Stoke on Trent

48. Plum Porter 4.9%

Dark brown with fruity aroma. Sweet plum fruitiness eventually gives way to bitterness on the finish. The all time Festival Favourite is back once more. This beer has defined the "speciality" beer market with its popularity. Often imitated but never equalled.

Triple fff, Four Marks, Alton, Hampshire

All beers are either song or album titles. Triple fff in music stands for fortissimo and means (very very!) loud. One of the few breweries in the World you can visit by steam train. Opened in 1997 but saw some recent inward investment in 2023

49. Moondance 4.2%

One of their original recipes and brewed continuously since 1997. A Pale Ale with copious amounts of American Cascade hops. Aromatic,

floral, nose balanced by a gentle bitterness with a hint of sweetness.

50. Pressed Rat & Warthog 3.8%

A complex mild. But more hoppy than you expect from a traditional mild. Ruby coloured, with coffee and chocolate aroma; hints of dried fruits and sour cherry leads to a soft, full roast flavour. Not only for the mild fanatics but the bitter lovers too.

51. Sundown 4.3%

A Golden IPA with Citra hops coming through on the finish.

52. Black Velvet 4.2%

Oatmeal Stout with a coffee mouthfeel and a biscuity finish, Cascade hop aroma comes through on the nose. Chocolatey and rich.

53. Nothing Else Matters 4.7%

Single hopped beer with Polish Magnum to give a rich, full bodied beer, biscuit notes with an elegant bitter finish.



**Vale (ABC) Brewery, Brill,
Buckinghamshire**

54. Witch Trial 4.2%

An all American hop line up giving that citrus flavour which is presently so popular amongst brewers.

Verdant, Penryn, Cornwall

55. Lightbulb 4.5%

Lightbulb is a modern hazy pale ale full of bright hop flavours and a certain sweetness. At only 4.5% this beer would give most 7% IPAs a run for their money.

**Vocation, Hebden Bridge,
West Yorkshire**

**56. Sticky Toffee Pudding
Stout 5.8%**

Black, with cappuccino coloured foam. Aroma of toffee, sweet, pudding and caramel. The taste is surprisingly dry after the initial sweetness.

**Wylde Sky, Linton,
Cambridgeshire**

57. Gold 4.0%
Single hop Simcoe. Crisp, citrus & fruity.



Draught beer from around Britain and beyond

THE KEG BAR

The beers will rotate throughout the festival.
These beers are all in the Great Hall

Azvex Brewing Co, Gibraltar Row, Liverpool

K58. Monster Aquarium 5.2%

IPA packed full of New Zealand's Nelson Sauvin and Motueka hops.

Battersea Brewery, The Arches, Battersea Power Station, London SW11

K59. Black Forest Gateau Stout 7.5%

Rich dark chocolate, tart cherries, and a swirl of vanilla come together in a smooth, creamy stout. It's like a dessert in a glass. Currently one of Lord Battersea's favourites.

K60. Helles Lager

Helles or hell is a traditional German pale lager beer. The German word hell can be translated as "bright", "light", or "pale". Helles-style beers are typically full-bodied, mildly sweet and light-coloured, with low bitterness.

Beak, Lewes, East Sussex

K61. Dolce 6.5%

This IPA is loaded with Citra and Ella hops, along with two new varieties: Dolcita and Krush. Expect guava, mango, papaya and stone fruit flavours.

Beyond Belief Brewing, Borehamwood, Hertfordshire

At Beyond Belief Brewing Co their goal is to produce drinks with a positive impact in every pint. They use the waste products from the pasta industry to produce real beer using a patented process. The benefits of reducing waste go beyond the immediate and obvious. In every beer they produce, 50% of the base malt is replaced with surplus waste materials from other producers, meaning they use half the amount of malted barley that a regular beer does.

Their mission is to revolutionise the brewing and food production industry with their patented brewing process. Please make a big effort to sample these beers.

K62. Zenith 5.0%

An East meets West' IPA. Citrus and tropical fruits on the nose, this light and hazy IPA (made from 52g of surplus fresh pasta delivers on the classic East Coast characteristics. Finished by dry hopping with plenty of American hops, they give the beer a delectable dry and slightly bitter note. Citrus, Tropical Fruit, Pine.

K63. Payload 4.7%

English Pale Ale. Made with 52g of surplus pasta that would otherwise go to waste, Tropical fruits and citrus aroma. Light amber in colour, with very little bitterness to finish, making

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it the perfect choice for an easy drinking session.

K64. Downlink Vienna Lager 4.2%

A lightly hopped amber lager. Made with 52g of surplus pasta, Downlink is bold, flavourful, and full of character. This beer stays true to the Vienna style, with malty notes of toffee and caramel, a lightly hopped aroma, and a crisp lager finish.

K65. Jetsam Stout 4.5%

A classic Irish stout made with surplus flapjacks! Not only does this save food from going to waste, it adds to the deep malty sweetness enhancing notes of roasted coffee and cocoa.

Brew York, York

K66. Golden Eagle 4.5%

A classic Czech style pilsner with a crisp finish and just a hint of spice.

K67. Juice Forsyth 5.4%

Good game, good game! Do you wanna go higher? Or lower? A juicy fruited IPA that combines Cascade, Citra, Columbus and Mosaic hops with guava and mango for a tropical and juicy flavour.

K68. Time Travelling Taxi 5.4%

Hazy IPA.

K69. Nothing Is Real 4.5%

Inspired by The Beatles' Strawberry Fields Forever, this psychedelic sour blends ripe strawberries with fragrant basil and a twist of black pepper. Tart, refreshing, and unexpectedly complex.

K70. Njords Fate 6.5%

Fruit sour. A collaboration with Vault City Brewing. Tropical flavours of guava, mango, and papaya.

K71. Hellfire Cherry Rhubarb 6.0%

This Cherry and Rhubarb Pie Sour has a tart fruit and a biscuity pastry finish. Sharp & sweet.

Burnt Mill. Ipswich, Suffolk

K72. Diamond Lake 4.8%

Diamond Lake is a New Zealand Pale Ale. Motueka hopped in the whirlpool brewing process. Fresh and vibrant lemon and lime flavours. Dry hopped with Nelson Sauvin and an unusual hop called, Eggers Special. The resulting beer has a bright citrus and tropical fruity flavour with notes of white peach grapefruit backed up with a balanced bitterness.



Drop Project, Mitcham, Surrey

An Eco conscious brewery, who attempt to create as little a negative impact on the world as possible when brewing. Spent grain is recycled into local agricultural as animal feed and they have reduced CO2 usage in the brewery by 90%. They have a one tree one brew policy, where Drop Project commit to planting a tree for every batch brewed. At their Mitcham Taproom, every 100 pints you drink, they plant one tree

K73. Shifty 5.2%

Flagship pale ale. Available in main bar inside Le Gothique.

K74. Crush (Hazy) 4.2%

New England session beer. Expect an explosion of orange peel, mango, melon and pine.

K75. Trinken Lager 5.5%

A collaboration with "German Kraft" A kellerbier.

Funky Fluid (Warsaw, Poland)

Funky Fluid is a craft brewery from Warsaw. It is composed of three people: Michał Langier, Karol Mizielski and Grzegorz Korcz.

They brew beer without compromise or shortcuts - powerfully hopped IPA, fruit-loaded Sours, and massive Imperial Stouts. In 2019, Ratebeer recognized Funky Fluid as 3rd best new brewery in the world. Funky Fluid is a custom brewery, unparalleled & unpredictable.

K76. Gelato Banana & Pineapple 5.5%

Ice cream sour inspired by the flavours of Mexico.

K77. Super Classy 6.5%

West Coast IPA packed with extra hops.

K78. Tricycle 6.5%

New England Hazy IPA.

K79. Royal Cookie Salted Stout 12%

Sticky and decadent Imperial stout using salted caramel and sea salt.

K80. Royal Cookie 12%

Dessert stout. Drawing inspiration from Australia - the home of Rocky Road, a classic treat packed with chocolate, marshmallows, and nuts.

Pressure Drop, Tottenham Hale, North London

K81. Le Gouter 7.2%

New England IPA with Citra, Riwaka & Alora hops Sweet, Peachy, limey & soft tasting.

Track Brewing Piccadilly Trading Estate, Manchester

K82. Midday Melody 5.2%

Soft and juicy pale ale varieties using 3 hop varieties Citra leads with grapefruit peel and lime zest, Ella gives depth with fragrant florality and subtle spice, whilst Krush brings sweet peach and plenty of tropical vibrancy.

K83. Crossfade 6.5%

New England / Hazy. Full of Moteuka and Nectarone hops.

Vault City, Edinburgh, Scotland

K84. Truffle Berry Bliss 4.6%

Sweet, tart and moreish – this creamy white chocolate truffle sour was conditioned with juicy raspberries and cherries for a fresh and smooth flavour.

K85. Orange Chocolate Crush 6.0%

Zesty orange, sweet honeycomb and rich chocolate.

K86. Cherry Choca Mocha Melt 8.2%

A rich and decadent sour combining bold dark chocolate, tart cherries, and subtle coffee additions for the ultimate winter warmer.

K87. Gold Standard 15%

A luxurious Imperial Stout inspired by the iconic Ferrero Rocher, layered with rich chocolate, roasted hazelnuts (using nut-free flavouring), and velvety smooth sweetness.

Vibrant Forest, Hardley, Hampshire

K88. Altitudes Version 5 6.9%

Brewed using Idaho 7 hops, this single hop IPA is full of tropical fruit and pine character with citrus notes. Bitterness is quite low and fermentation on their house yeast offers up stone fruit flavours.

K89. Black Forest 4.9%

A rich, thick London-style porter

with dark chocolate, espresso, roasted coffee, and a bittersweet, fruity finish.

K90. Faithful Steed 4.5%

Crisp, unfiltered German Pilsner brewed with Saaz and Magnum hops, floral, citrus bitterness and refreshing balance.

K91. Crosswind Baltic Porter 7.0%

Crosswinds is a Baltic Porter fermented low and slow with 7 different malts combining to give depth of flavour to this smooth, robust, biscuity porter.

K92. Forest Lager 4.1%

Gluten free hazy Helles lager brewed with German ingredients. Balanced bready malt and refreshing finish.

K93. Doubtful Sound Dry Hopped Lager 5.5%

A refreshing hop-forward lager, with a combination of hops from Germany and New Zealand. Fermented on layers of Nelson Sauvin, Huell Melon and Mandarina Bavaria in the dry hop. Nelson Sauvin takes the forefront with its winey, gooseberry characteristics and is in turn backed up with melon, citrus and soft herbal notes from the German hops, and finishes with a crisp bitterness. Excellent.



Draught beer from around Britain and beyond

K94. Umbral Abyss 11.5%

Deep & dark. Tons of crushed debris give testament to this ancient nightmare. Emerging from the darkest ancestry of Black Oktober, the Abyss is oakey with brandy, and coffee. A true Imperial Stout.

Wylam Newcastle Upon Tyne

K95. Keeper's Ale 8.3%

Stock Ale is one of 3 strong ale styles like Barley Wine and Old Ale.

Rich and malty with a liquorice and dried fruit flavour.

Yonder Brewing, Radstock, Somerset

K96. Baked Alaska 5.0%

A pastry sour tasting of lemon and strawberry covered in vanilla.

K97. Double Chocolate Fudge 7.0%

Dark and Chocolatey. Rich and fudgy pastry stout.



Wandsworth Common 16th Halloween Beer Festival 2025



THE CIDER BAR



All cider is just £5 a pint/ £2.50 half
An amazing and diverse selection for French Normandy
cider through to Scrumpy, Fruit cider and Traditional

The list is split between fruity craft ciders all at 4% and genuine artisan ciders made in the traditional manner. We do appreciate the difference between the two. And hope that cider aficionado's will accept the "wine ciders" as they are so popular with the Festival crowd.

Templars - Dry Real Cider (dry) 6.3%

Strong dry 100% apple

Mr. Whitehead's - Devils Device (dry) 8.4%

Clear golden in colour

Thistly Cross - Jagged Thistle Vintage cider 7.0%

Matured in wooden casks

Mr. Whitehead's - Toffee Apple (sweet) 4.0%

Dudda's Tun - Salted caramel (Sweet) 4.0%

SeaCider - White Peach (sweet) 4.0%

SeaCider - Strawberry (sweet) 4.0%

SeaCider - Passion Fruit (sweet) 4.0%

Barboune - Cherry Bakewell Cherry and Almond (sweet) 4.0%

Broad oak - Mango (sweet) 4.0%

Snails Bank - Pineapple and Pink grapefruit (sweet) 4.0%

Mr. Whitehead's - Novo Pyrus Perry (dry) 7.0%

Strong pear cider

Katy Perry (medium sweet) 5.5%
Pear & Apple

Gwent Y Doraig Champion Perry of Britain (medium sweet) 4.5%



FESTIVAL FOOD MENU

(PLEASE ORDER AND WAIT TO RECEIVE ALL FOOD FROM INSIDE MAIN BAR)

TRIPLE COOKED CHIPS WITH
ROSEMARY SALT £4.50

ARANCINI RICE BALLS 2 FOR £5.00

PASTA AMATRIANA
SPICY TOMATO AND
BACON LARDONS £9.95

BAO BUNS WITH 3 DIFFERENT
FILLINGS - CHOOSE FROM £6.00

I) BBQ PULLED PORK

II) DUCK CONFIT WITH HOISIN
SAUCE

III) AUBERGINE WITH PLUM SAUCE

TRIPLE MAC AND CHEESE £8.95

CHICKEN KORMA
WITH RICE NAN BREAD £12.95

PUMPKIN SOUP £4.50

HALF POUND BURGER
WITH CHEDDAR CHEESE
AND BUN £10.95

CHICKEN BURGER £12.95

CHILLI BEEF NACHOS £7.95

FOOT LONG BRATWURST
SAUSAGE WITH ONION
IN LONG BAGUETTE £8.95

AVAILABLE FROM THE BAR SELF SERVE

LARGE PACKET OF CRISPS £4.50

MELTON MOWBRAY PORK PIE AND COLESLAW £5.00

LARGE HOME-MADE SAUSAGE ROLL WITH MUSTARD £5.00

FILLED BAGUETTES
(VARIOUS FILLINGS SEE BOX ON BAR) £5.50



Best In Wandsworth Common Festival Voting form

- 1.**
- 2.**
- 3.**

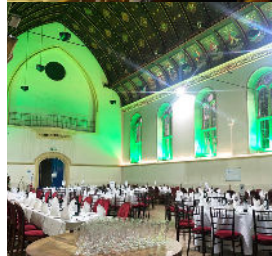
Your email address (print clearly)

(please tick box if we already have your email address) ☐

Please try to fill this form in. One lucky festival goer will be chosen at random and receive a case of beer



YOUR DREAM LONDON
WEDDING HERE IN THE GREAT
HALL AT LE GOTHIQUE.



Le Gothique

BAR, RESTAURANT
& GARDEN



*L*e Gothique bar, restaurant and beautiful award winning gardens with free off-street parking, have been host to wedding parties large and small for nearly 40 years. Head chef Michel Guzzo (from Sicily) and proprietor Andrew Justin have been at the restaurant situated in this unique Grade II listed historic building since 1987.

With some 2500 weddings under their belt you are not just booking a function you are buying into wealth of wedding experience. Le Gothique is a most affordable wedding, civil partnership and christening venue.

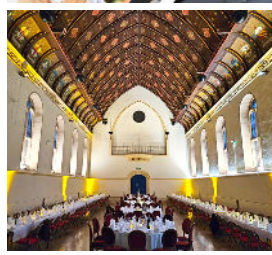
A champagne reception followed by 3-course sit down menu, half bottle of wine, a champagne toast plus minerals, tea/coffee will only cost you around £120 per head all in, including service and VAT. Champagne and canapé receptions can also be catered for in the award winning garden which can be covered, heated and lit.

Make an appointment to view NOW.

Wandsworth In Bloom Winner.

**Le Gothique, The Royal Victoria Patriotic Building,
John Archer Way, off Windmill Road, London SW18 3SX.**

Telephone: 020 8870 6567 / 020 8871 0130
Email: marklegothique@aol.com www.legothique.co.uk



BOOK THE ULTIMATE **CHRISTMAS** *Party* IN A UNIQUE SETTING

There's still time to book a PROPER venue for your Christmas Office party here at Le Gothique.

FED UP OF THE SAME OLD, SAME OLD??

Then be sure that your boss books Le Gothique with plenty of real ales (and cider).
The upstairs mezzanine floor plus the Gothic Bar are ideal locations for small or large AFFORDABLE Christmas parties.

Choose from:

Christmas Canapes and bowl food £15 per head
Christmas Roast Turkey buffet and salad bar £35 per head
3-course seated Menu £39.95 per head



Le Gothique

*BAR, RESTAURANT
& GARDEN*

Speak to Andrew behind the bar or email us at marklegothique@aol.com