

THE BEER LIST SPRING 2026

CASK BAR

Battersea Brewery, The Arches, Battersea Power Station.

Possibly the best of the local micro brewers who consistently produce excellent beer in both cask and keg

1. Admiral's Best 4.5% Malty, amber bitter. Hints of Seville orange, cocoa and dates.

2. Landlord's Golden Ale 4.2% A hoppy aroma to this amber Golden ale. Bitter to the fore in the taste and aftertaste along with hops and fruit (nectarine) with some malt throughout.

3. Braggot 8% An ancient hybrid beverage that combines beer (malt) and mead (honey) Dates back to Viking traditions. This is the kind of beer you will only find at festivals like this. **MUST TRY**

4. Mixed Signals 8% This double IPA is an intensely hop-forward beer style featuring massive hop character balanced by substantial malt backbone, creating surprisingly drinkable beers despite extreme hop intensity. Also known as Imperial IPA,

The Double IPA story begins in the mid-1990s when American craft brewers sought to create the ultimate hop experience while maintaining drinkability. Unlike traditional IPAs that emphasized preservation or balance, Double IPA represents pure hop celebration—an artistic statement brewing creativity and hop cultivation excellence.

Brew York, York

5. Hop Cat 3.9% Single hopped Citra. A pale ale with a very subtle haze. Aromas of grapefruit zest, ripe mango, and hints of passion fruit. On the palate, juicy citrus and tropical fruit.

6. Calmer Chameleon 4.1% American Pale ale. Uses a combination of T90 and Cryo hops. The addition of Brewers Clarex reduces the levels of gluten below the 20ppm so it can be called 'Gluten Free'.

7. Centennial Valley 4.1% A new beer for 2026 using single hop Centennial. The 2nd in a Hop Valley series, showcasing hops selected from the Yakima Valley hop harvest in the USA.

Bright grapefruit, lemon peel and sweet orange lead, backed by subtle florals and a touch of pine.

Cloudwater, Manchester

- 8. Quizas 4.2%** Pale ale. Dry hopped with Mosaic, Loral and Nelson Sauvin delivering a combination of lemon, lime leading onto white peach, sweet orange and lemon thyme. MUST TRY
- 9. Butterfly Effect 4.8%** Pale ale. Takes inspiration from the In Your Heart series of beers often made for cask. Pale, gently hazy with tropical and citrus notes from Mosaic and Strata CGX. Dry hopped
- 10. Acadian + Neptune Collab 5%** A Red Ale the result of a collaboration with Neptune Brewery, Merseyside.
- 11. Mine to Give 5%** A juicy cask pale ale hopped with HQG-1 and Audacia.

Deya Brewing, Lansdown Industrial Estate, Gloucester Rd, Cheltenham, Gloucester

- 12. Best Foot Forward 4.4%** Traditional English bitter made with Brookhouse hops. English malted barley brings biscuit and light caramel character to the beer, while locally grown and processed hops bring a moreish dark fruit flavour and a firm bitterness.

Downton Salisbury, Wiltshire

Long time supplier to the Wandsworth Common Festival Martin Strawbridge is at the forefront of modern cask brewing and has stayed loyal to cask preferring not to go down the route of keg like so many other brewers. Instead, his ever changing seasonal range, plus core favourites, remain faithful to traditional beer production methods and techniques.

- 13. Honey Blonde 4.3%** Straw coloured golden ale. Fresh and fruity infused with real honey
- 14. Dragon IPA 4.5%** Citrusy I.P.A. Additions of 100% Slovenian Dragon hops to 100% Maris Otter malt ensures an abundance of floral, citrus, and berry flavours throughout this 'SMASH' beer. Bitter and fruity with a dry, clean finish.
- 15 Moby Dick 4.7%** Aromatic New England Pale Ale. American and English hops combine to give bitterness. Oats and rye malt add create a complex mouthfeel.
- 16. Chocolate Orange 5.8%** The ONLY beer that has been at all 34 Wandsworth Common beer festivals. A long time festival favourite and previous winner of “Best in Wandsworth” Enriched with a bottle of Cointreau in every brew.
- 17. Chimera Strong IPA 6.8%** Strong Golden 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.

18. Harveys Best 4.0% Celebrated, award-winning English bitter regarded as the "embodiment of Sussex." It is known for its balanced, hoppy character, featuring Maris Otter malt, four local hops, and a unique 60-year-old yeast strain. It offers notes of stewed fruit, biscuit, and caramel, with a dry, bitter.

19. 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

20. Porter 4.8% Harvey's Seasonal beer for March is Porter, an authentic recreation of Henry Harvey's Porter recipe of 1859. The same year incidentally that The Royal Victoria Patriotic Building opened. The name 'Porter' is thought to derive from the beers' popularity with street and river porters of the 18th Century. A combination of pale, crystal and black malts with a generous hop grist of Fuggles and Goldings. Full and rounded with roasted malts to the fore.

Conditioned in cask for four weeks before being released from the brewery cellars.

21. 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**

Iron Pier

22. The Importance of Being Ernest 4.2% Hoppy Pale. Bright. Made with Ernest's soft orange marmalade and gentle spice leading the charge. El Dorado layers in juicy pear drop, melon and a hint of candy-sweet citrus. Clean, refreshing and quietly complex with a crisp, balanced finish. Gluten Free

23. Perry Street 3.7% Light, crisp & fruity. Brewed with Centennial, Citra & Simcoe. This session pale is guaranteed to give you that citrus kick.

New Bristol Brewery

25. Bristolian Rhapsody ESB 5.2% Deep chestnut-coloured ale with caramel malt sweetness and subtle notes of spice and orange. Mellow bitterness with a long finish.

26. Cinder Toffee Stout 4.5% Described as liquidised Crunchie Bars in a stout.

Maris Otter, Crystal, Rolled Oats, Wheat, Roasted Barley, Chocolate Malts and blow-torched honeycomb. Vegan Friendly.

Otherworld Brewing, Manchester

27. Kindling Fig 80/- Shilling 4.0% A rare cask beer from top Manchester brewers, Otherworld. This Scottish 80 Shilling style includes fig syrup to accentuate the rich red fruit, raisin, burnt caramel and toffee flavours of this malt forward deep ruddy ale. **MUST TRY**

Redemption Brewing, Tottenham

This year's glass sponsor is Redemption, one of the pioneering founders of London's craft beer movement and was the first brewery in Tottenham, North London, in almost 100 years. Started in 2010

100% independently owned by long time supporter of this Festival, Andy Moffat. The Match Day Taproom is open every weekend for disgruntled Spurs fans wanting to drown their sorrows including Lord Battersea.

28. Trinity 3% An award-winning Golden Ale brewed with three malts and three hops. Generous late hopping provides Seville orange aromas and the initial malt sweetness is dominated by citrus flavours which explode on the palate. Brewed with plenty of malt to provide decent body, so it has some backbone for a low ABV beer. There's also a pronounced bitterness throughout.

29. Rock the Kazbek 4.0% Blonde ale single hopped with Czech Kazbek hop for refreshing zesty lemon, lime and grapefruit flavours with delicate lemon aroma.

30. American Pale Ale 4.0% Brewed with a blend of American hops. Balanced malt backbone that complements the hop profile.

Offers flavours of citrus, pine, and floral notes.

31. Hopsur 4.5% Amber Ale with some citrus fruit aromas, chewy biscuity malt flavours, slight sticky sweetness and grapefruit piney hop flavours. Well balanced with hop flavours to the fore and an easy bitter finish. SIBA Gold Medal winner. Was intentionally misspelt so as to always be available throughout North London without upsetting the neighbours.

32. Urban Dusk 4.6% Chestnut coloured Premium Bitter with malts providing coffee aromas and some hazelnut and caramel on the palate, while Bramling Cross hops offer some dark fruit flavours. Citrus notes and an earthy bitterness lasts into the finish.

33. Extra Special Bitter (ESB) 5.3% Malt forward premium bitter. A great no nonsense pint.

34. Big Chief IPA 5.5% No, not the late great Big Chiv that all Spurs fans will

remember. This is instead a big hoppy IPA style beer, packed full of Kiwi hops with hints of honey and nectar and plenty of tropical citrus and floral notes.

Sambrook's, The Ram Quarter Wandsworth SW18

35. Valhalla 5.0% A cask version of the normally keg beer. Deep red coloured, brewed using a special Norwegian yeast, resulting in a toasted aroma, leading to a distinctive flavour with floral notes, hints of orange and a long, dry finish.

36. Block Party 5.2% American Pale Ale. This is a cask version of the keg beer first brewed in 2021

37. Green Hop 4.3% Fresh-hopped beers, often called 'green-hopped' beers, retain many of the delicate aromatics that are lost when the hops get processed, in the same way that dried herbs used in cooking just don't taste the same as when they are fresh. This green hopped beer has been made "out of season" by John Hatch using hops from his freezer

Stardust Brewery, White Waltham, Berkshire

38. English Bitter 4.0% The leading article elsewhere in this programme (by Ben Nunn) points to a resurgence of good plain British Bitter as a backlash to the endless Citra pale ales and outlandish over the top New World hop infusions. This is a back to basics proper malt forward amber bitter. **MUST TRY** if only to remind yourself of what beer tasted like before the Craft Beer revolution over-egged everything.

39. Goose 6.2% A New Zealand IPA. Big bright tropical tasting beer. **BIG** flavour

Thornbridge

40. Kelham Pale Rider 5.2% A modern pale ale. Pale Rider was Kelham Island's flagship beer and won the Champion Beer of Britain in 2004, it was the first winner to use hops from the USA and is still the only beer in South Yorkshire to have ever received the accolade. Was rescued by Thornbridge and still brewed using the original recipe today

41 Jaipur 5.9% A sensational IPA and Thornbridge's flagship beer and the one that really put them on the map back in 2005. It is usually recognised as the first UK craft IPA

42. Thornbridge Imperial Stout 7.7% Imperial stout is a beer style with a long history, traced back to the late 1700s, brewed by the porter brewers of London for export to Russia and the Baltic countries. An extra-strong stout porter in style, imperial stout is rich, dark and powerful in both bitterness and roasted flavours. It

apparently gained its 'imperial' title through being supplied to the Russian imperial court of Catherine the Great. Weighing in at 7.7% ABV, this is on the slightly light side for an imperial stout. But all the more approachable.

Three Brothers Brewing, Durham

43. Trilogy Blonde 3.9% Blonde Ale. Light citrus notes from Azzaca, Citra and Simcoe and a sweet malt character for session drinking. Gluten Free

44. Good as Gold 4.1 % A New Zealand hopped golden bitter with a clean finish.

Titanic, Burslem, Stoke

45. Plum Porter 4.9% First brewed in 2011 as a one-off seasonal, this multi-award winning Plum Porter has gone on to become a genre-defining speciality beer often imitated but NEVER equalled. Well-rounded speciality porter with a sweet, fruity nose. Notes of plum and other stone fruits are present throughout, balanced against a delicate blend of classic hops. a totally brilliant beer **MUST TRY**

Windsor & Eton,

Great to have beers again from Paddy Johnson at W & E a long time supplier to the Wandsworth Common Festival

46. Kohinoor 5.0% An Indian Pale Ale. Based on a classic IPA recipe which uses Imperial Malt along with Chinook, Simcoe and Pacific Jade hops. However the additional special ingredients of Jaggery (raw cane sugar from India) plus Jasmine Petals, Cardamom and Coriander produce a distinctive twist to this "Indies Pale Ale".

The beer is named after the original "Kohinoor", the large diamond at the centre piece of the Coronation Crown used in 1953

47. Father Thames 4.8% A premium ESB with notes of toffee and caramel,

48. Windsor Knot 4.5% Originally brewed for the wedding of Prince William and Kate Middleton, Windsor Knot is made with a combination of hops - Sovereign and Nelson Sauvin.

The KEG Bar

The beers will rotate throughout the festival

Azvex Brewing Co, Gibraltar Row, Liverpool

K50 Brownian Motion 6.5% This IPA delivers a dense hop profile with layers of ripe citrus, juicy pineapple, mango, and subtle stone fruit. Citra brings bright lime

zest and tropical punch, while Idaho 7 adds notes of apricot, orange peel, and a gentle resinous edge. “Brownian Motion” is the random movement of particles suspended in a liquid (or gas) This beer is Gluten free

K 51. Unreadable Metal Logos 6.66% New England IPA. Fruity and mildly bitter with 3 different hop varieties. The hop varieties are Citra, Mosaic & El Dorado.

Battersea Brewery, The Arches, Power Station SW11

K52 Battersea Lager 5.0% An unfiltered lager made right here in Battersea

K53 Milk Stout 9.0% This is one of my favourite beers when drinking down at the Arches in the new Battersea Power Station re development. Milk stout is a beer where lactose (milk + sugar) is added to the boil which the yeast cannot ferment leaving the beer with a wonderful sweet after taste. Developed in the early 1900’s as a restorative beer and given to nursing mothers.

Braybrooke Beer Co, Market Harborough, Leics.

A brewery in the British countryside producing high-quality lagers according to exacting German principles. Importing the malt from Bamberg and the hops directly from a farm in Tettngang. All beers are brewed with local British water that has undergone reverse osmosis to make it perfect for lager brewing. No filtering or fining agents are used, which also ensures the beers are vegan. Brewing techniques include colder, slower fermentation than is standard, and the beers are cold-stored (lagered) for a minimum of 30 days before release. The result is beers that are naturally carbonated, smooth, and bright.

K54. Braybrooke Helles 4.2% Traditional Bavarian Helles. Malt forward, light and easy drinking, this straw-coloured beer is brewed with Pilsner and Munich malts and gently hopped with Hallertau Tradition hops. Matured for 30 days, unfiltered and unpasteurised, this is a very sessionable lager with plenty of flavour for its strength.

K55. Braybrooke Pilsner 4.5% With 100% Franconian Pilsner malt base, this beer has a delicate, crisp taste complemented by a fine, grassy and citrusy aroma and flavour, which is given by a generous amount of modern and traditional German hops. These hops are sourced directly from the Locher-Hopfen farm in Tettngang, Germany.

K56. Braybrooke Keller Lager 4.8% Kellerbier, meaning cellar beer. This is a proper lager, full bodied, complex and refined.

Brew York , York

K57. Golden Eagle 4.5% Gluten free Czech style Lager with slightly sweet aftertaste

K58. Time Travelling Taxi 5.4% New England IPA superb MUST TRY

K59. Brewmaster 007 7% An IPA made with rinds, pulp and juice from fresh grapefruits

Cloudwater, Manchester

K60. Piccadilly Pilsner 4.2% Hopped with Pacific Jade & Columbus, Classic modern lager infused with hints of citrus, pine. This beer is gluten free.

K61. Bird on a Swing 8% Brewed to celebrate Baltic Porter Day 2026. Rich, dark beer, fermented at a low temperature with an additional four weeks of lagering.

K62. Once Upon a Time in Manchester 10.5% Barley Wine.

Brewed using the house yeast from JW Lees. This barley wine gives aromas of toffee apple with deep sweet cherry cola flavours. A hint of banana adds into a full bodied strong beer which is full of complexity. MUST TRY

Deya Brewing, Lansdown Industrial Estate, Gloucester Rd, Cheltenham, Gloucester

K63. Tappy Pils 4.4% A crisp, hoppy lager with beautiful snappy noble hop character and a long bitter finish. Vegan friendly. Gluten-free!

K64. Into the Haze 6.2% IPA with citrus and tropical-fruit laden flavours. This beer has a clean malt structure, peachy yeast esters, and the presence of Citra and Simcoe hops.

Drop Project, Mitcham, Surrey

K65. Shifty Shifty (7.0% instead of usual 5.2%) This is a tweaked up version of their Flagship Shifty pale ale only available in the bar inside Le Gothique. A New England Pale, Medium-bodied beer that is fermented with Vermont yeast and combined with classic Citra and Mosaic hops. Think punchy, think fruity, think tropical; this is the taste bomb you've been dreaming of. Available in the main bar at Le Gothique.

K66. Crush 4.2% HAZY This beer is on the bar inside Le Gothique. Crush is Drop Projects take on the New England session style of beer. Big on flavour but only 4.2%. Brewed with a combination of Barley, Wheat and three types of Oats it pours a hazy pale straw colour. The hops. Simcoe, Citra, Mosaic, Ekuanot and Azacca collectively deliver an explosion of orange peel, mango, melon and pine.

K67. Razza Raspberry Wheat Beer 4.8% Bright, pours a soft blush hue with a light, hazy body with the aroma of ripe raspberries.

K68. Drop x Silent X 5.2% A special one off for this festival brewed by Drop Project in conjunction with Silent X Being brewed at the time of going to Press. Be the first to try this all New Zealand Nelson Sauvignon hopped beer.

Kirkstall

K69. Judious 4.8% Soft, clean and highly-hopped juicy pale ale with flavours of pink grapefruit, pineapple, mango, lychee, passion fruit and peach, with a gentle hint of coconut.

Otherworld Brewing, Manchester

K70. Armada Pale 4.0% Juicy, hazy pale ale made with a selection of American hops. Tropical fruit, pineapple, and mango flavours from Galaxy and Bru-1 hops are brightened up with citrus fruit notes from El Dorado and Azacca.

K71. Abandon 6.4% New England IPA made with New Zealand hops Rakau and Riwaka for aromas of passionfruit, guava and apricot, while US hops Krush, Idaho 7, and Citra lend soft pine and citrus fruit flavours.

K72. Cerebus Barrel Aged Imperial Stout 10.7% Roasted malts and hints of cherry lead into molasses, tobacco, smoke, and cacao. A complex, layered and delicious strong stout, brewed in 2024, and aged in a Caol Ila whisky cask

Ponoma, Salford, Greater Manchester

K73. I'll Even Kiss a Sunset Pig 5.1% Hazy Pale Ale, Name references Joni Mitchell's song lyric in the early 1970s

K74. Lend Me Some Sugar 6.5% A coffee & caramel stout

Pressure Drop, Tottenham Hale, N17

K75. Vienna Lager 5.2% This lager has a little more oomph than your average. Lightly kilned malts bring a subtle toasty note to the dry, crisp finish.

K76. Crabs 6.5% NEIPA A hazy New England Pale ale. Be the crab. Drink the crab.

Redemption Brewing, Tottenham.

K77 TBA

Polly's, Mold, North Wales

Polly's is an entirely different brewery to the one that came into the world back in January 2018. Now a modern, set up; capable of brewing up to ten times a week employing 15 Wales' most highly rated and sought-after brewery.

K78 Rosebud 5.9% Hazy IPA's are what this little known brewery is all about. Fresh and fruity. A flagship beer, Rosebud is an IPA in the New England style –Hopped with Citra, Galaxy, Mosaic and Simcoe to create a tropical punchbowl of flavour.

Saint Monday Brewery, Hackney, London E8

K79 American Pale Ale 5.2% Bright with a malty backbone and a hoppy finish of pine and citrus flavours

K80 West Coast IPA 6.9% Golden beer with strong aroma of fruit and a bitter finish. Classic West Coast IPA

Supercute Brewing ***NEW BREWERY*******

K81. LaLaLa Lager 4.5% Classic Bavarian hops Hallertau Blanc and Huell Melon hops deliver zingy subtle flavours of gooseberry, lemon zest & melon. Balanced bitter with low malt sweetness. Crisp, refreshing mouthfeel.

K82. Kissy Kissy 4.7% Red tangy sour beer, real Scottish cherry purée on oats and wheat, giving a smooth body. Tangier and fruity.

K83. Big Coat 6.0% New England IPA Rye, naked and torrefied oats and malted wheat enabling a thick juicy mouth feel with notes of mango, pineapple, apricot, sweet orange & apple crumble.

Thornbridge. Bakewell, Derbyshire

K84. Bayern Lager 4.5% Bavarian-style late hopped Pils, brewed with German hops, malt and yeast to be as true to this classic style as possible. Late-hopped with the fantastic Spalter Select, renowned for its spicy and earthy flavours with hints of citrus. Bayern is certified Gluten Free

K85. Czech Mates 4.8% Brewed as a collaboration with Budvar, the national brewery of the Czech Republic, combines Budvar's expertise in Czech lager excellence with Thornbridge passion, quality and innovation.

K86. Cocoa Wonderland 6.8% Chocolate Porter. The winner of a large number of accolades in the UK and internationally, Distinct touches of mocha and raisin. The beer base allows the intense cocoa flavours to stand out, without overpowering the beer itself. MUST TRY

Track, Piccadilly Trading Estate, Manchester

K87. Free Around You 5.0% Pale ale showcasing Galaxy's complex fruit flavour and Dolcita's unique sweet complexity. Passion fruit, pink guava, blackberry, sweet stone fruits, pineapple in syrup, mandarin, rum and coconut cream. **MUST TRY**

K88. Into the Sky 6.5% IPA with citrus and tropical fruit flavour and big resinous herb notes. Citra strikes with lime, grapefruit, mandarin and mango, Strata packs a punch with passionfruit, strawberry and heady earthiness whilst Moutere offers up guava and sticky pine. **MUST TRY**

Vault City, Edinburgh, Scotland

K89. Dragon Fruit Peach Vanilla 8% Sour. The dragon fruit brings a burst of kiwi and pear-like flavours, layered with ripe, juicy peaches and rounded off by sweet, creamy vanilla.

K90. Triple Fruited Mango 4.8% Sour Rich, juicy Alphonso mangos are used in this wonderfully original session sour. Expect **BIG** flavour

K91. Wasteland Imperial Vault Dweller 8.4% A sour that pushes the Geiger counter firmly into the red. Charged with lemon, lime, kiwi, and apple, Wasteland delivers an intensely sour blast and an intense glowing green (yes green) colour. **Mental**

K92. Instant Spark 12% A tangy raspberry and dark chocolate stout

K93. Espresso Martini 13% A sticky, full-bodied imperial stout inspired by the iconic cocktail. Rich coffee character and velvety sweetness with a layered malt bill of Carafa® Special 3, chocolate wheat, oats and Crystal T50™. Made in conjunction with local coffee baristas the Coffee Collective

K94. Swiss Peaks 14% A tribute to everyone's favourite mountainous chocolate bar. This decadent imperial stout combines a layered bill of chocolate, pale and amber malts with smooth oats, cacao nibs and a touch of soft honey. Likely to be the beer of the festival. Despite being £10 for a half. Blame the Government for progressive taxation on beer strength. Neither ourselves nor brewers Vault City make more money on this beer than any other.

K95. Gold Standard 15% Stout made with Ferrero chocolate. Was the sensation of last years Festival

Windsor & Eton, Windsor, Berkshire

K96. Solero Supernova 4.7% Hazy NEIPA - style. Made with Solero hops, Expect a tropical notes and a smooth mouth feel

K97. Treason 5.8% A bold, uncompromising beer, packed with hops at 4 different stages in the brewing process. Imperial and Munich malts give the beer enough

body. The hop aromas are quite noticeable forward. This beer is a favourite with beer lovers, writers and judges and has won an amazing 8 gold medals in national and international competitions. MUST TRY

Yonder Brewing, Radstock, Somerset

K98. Passion Fruit Nectarine Sorbet 2026 4.5% A beer that thinks it's an ice cream from Yonder's make-believe gelato factory, Very fruity, dairy-free ice cream sour! YOU SIMPLY MUST TRY

K99. Tiramisu 6.5% Pastry stout. Layered with flavours of chocolate, coffee, cake, vanilla cream, and a touch of coffee liqueur, Tiramisu has it all. So if you're looking for a beer that thinks it's a dessert. This could be for you.

THE CIDER BAR

An amazing and diverse selection for French Normandy cider through to Scrumpy, Fruit Cider and Trad & Perry

The list is split between fruity craft ciders all at 4% and genuine artisan ciders made in the traditional manner.

CIDER

Templars Choice (France)	Normandy Dry 6.0% EXTRA DRY
Tutts Clump (West Berkshire)	Mango Cider 4.0% MEDIUM SWEET
Bearded Brewery (Cornwall)	Cherried Treasure 4.0% MEDIUM
Hunts Cider (Devon)	Bull Walloper 7.5% MEDIUM SWEET
Mr. Whitehead's (Hampshire)	Devils Device 8.4% DRY & GOLDEN
Mr. Whitehead's (Hampshire)	Toffee Apple 4.0 MEDIUM SWEET
Snail's Bank Cider (Herts)	Pineapple & Grapefruit 4.0% SWEET
Pulp Cider (Herts)	Peach Mojito 3.4% COCKTAIL SWEET
SeaCider (Sussex)	Hardcore 6.8% DRY
SeaCider (Sussex)	Strawberry 4.0% MEDIUM SWEET
Barbourne Cider (Worcs)	Cherry Bakewell 4.0% SWEET
Ampleforth Abbey (Yorkshire)	Traditional 40 Apple 6.5% MED DRY

PERRY

Heck's Cider (Somerset)	Perry 6.5% MEDIUM SWEET
Mr Whiteheads (Hampshire)	Novo Pyrus Perry 7.0% DRY PERRY

Farmer Jim (Devon)

Farmyard Perry 4.5% MEDIUM