

PROVISIONAL BEER LIST SUMMER 2026 CASK BAR

Baynhams Brewery, New Forest

Chorus 12% ABV Be the very first to sample this **Bottled Sparkling Beer** A genuinely new beer. Sparkling, complex, with all the character of a fine sparkling wine. Brewed with wine yeast normally associated with Chardonnay wines to develop fresh vineyard fruit notes and complex flavours, with a blend of light malts fermented longer to create a biscuity finish with persistent bubbles. **MUST TRY**

Brew York, York

1. Hop Cat 3.9% A pale ale with a subtle haze and a whole lot of flavour. Brewed exclusively with Citra hops. Aromas of grapefruit zest, ripe mango, and hints of passion fruit. On the palate, juicy citrus and tropical fruit lead the way, balanced by a clean, refreshing bitterness

2. Calmer Chameleon 4.1% Note This new recipe is no longer gluten free Super juicy and resinous hops Columbus, Mosaic, Simcoe and Idaho 7 unite for a full on pint

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.

3. Quadhop 3.9% Downtons most popular bitter. Pale in colour, now with five varieties of hops! Great summer pint with Challenger, East Kent Goldings, Pioneer, Citra and Styrian Goldings hops providing a full range of floral and citrus aromas and bitterness

4. Elderquad 4.0% A pale, generously-hopped beer with hints of sweetness and a subtle elderflower aroma.

5. Honey Blonde 4.3% Straw coloured golden ale. Fresh and fruity infused with real honey

6. 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.

7. 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.

8. Tom Paine 5.5% A dry hopped, robust Pale Ale that launched the concept of seasonal brews ‘for one month only’ and celebrated independent brewers. Named after the author of ‘Rights of Man’, who was an Excise Officer in Lewes between 1768-1774. Originally released for Independence Day, twenty-five years ago. **MUST TRY**

9. Sussex Stronghold 6.0% Special barley wine produced in June as part of the Sussex Day celebrations. A warming pale barley wine, with ripe stonefruit flavours, luscious malt character, and a balanced hop bitterness, Sussex Stronghold showcases the very best of Sussex-grown ingredients.

The barley is grown at in West Sussex, while the hops are sourced from growers all over Sussex. They combine to create a beer that is unmistakably local in character. Could easily be the Beer of the Festival **MUST TRY**

10. Prince of Denmark 7.5% One of the Great beers of the World
A complex beer with aromas of leather, chocolate and liquorice, with a lingering taste. **MUST TRY**

Hogsback, Tongham, Surrey

11. Tongham Tea 4.2% The top selling, award winning, classic Traditional English Ale. Amber in colour, a malt-forward taste with the hops providing balance. A lingering malt sweetness leads to a long, satisfying finish. Small-batch brewed with English malted barley, Surrey-grown classic bittering hop, Fuggles, and water drawn from the chalk aquifers under the Hogs Back ridge. Named after the village of Tongham,

London Brewing, Finchley, London N.12

12. London Lush 3.4% Extra pale ale. The lightest ale in our selection of cask beers at this festival. Lush is an easy-drinking pale ale with a light malt sweetness

balanced with gentle bitterness and a bright citrus aroma from classic American hops

Sarah Hughes, Beacon Hotel, Dudley

13. Pale Amber 4.0% A well balanced straw coloured bitter which is initially sweet but with a hoppy aftertaste close behind. Makes this a good session beer.

14. Sedgley Surprise 5.0% A golden premium ale brewed with Maris Otter and hopped with goldings to give the beer a hoppy bitter taste with a malty body and sweet finish.

15. Dark Ruby Mild 6.0% Combines a balance of intense colour and flavour, making it an award winning festival favourite here and everywhere.

My favourite beer in the World (Lord Battersea) At most Festivals it either never arrived or has already gone. We have 2 barrels. This has almost always won Best in Festival in Wandsworth. Having been to the brewery I know the everyday secret ingredient that makes this beer so special. An ingredient shared with Carolus, in Mechelen Belgium which is my 2nd favourite beer in the World

Ossett, Yorkshire

16. Blonde 3.9% A blonde ale. The warm golden hue of this pale ale captures Hops added late in the boil creating fruity aromas and contributing to a fuller flavour.

Pentrich

17. Clown College 4.5% HAZY Pale Ale. A naturally hazy pale ale brewed with Citra & Galaxy hops. Bright fruit flavours of mango and passion fruit combine with grapefruit notes.

Sambrook's, The Ram Quarter Wandsworth SW18

18. Blonde on Blonde 5.0% A special one off from John Hatch at Sambrooks commemorating the 60th anniversary of the Bob Dylan Album.

19. Valour English IPA 5.5% Traditional IPA brewed on the micro set up inside the Old Ram brewery especially for Lord Battersea.

20. Export Stout 7.4% Completing a trio of one off brews from Sambrooks.

Thornbridge, Bakewell, Derbyshire

21. Brother Rabbit 4.0% Golden Ale A long-time favourite from Thornbridge and one of their earliest recipes, Brother Rabbit is a Golden Ale often in cask but usually bottle only. The beer features a Norfolk malt which gives a great base to

the beer and a lightly resinous character, the hops give a more punchy, lemon flavour with grassy hints.

Brother Rabbit pours lemon zest in colour with a clean, hoppy aroma.

22. 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

Titanic, Burslem, Stoke

23. 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**

Theakston's Masham, North Yorkshire

24. Old Peculier 5.6% 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. 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!

Old Peculier is a beautiful, yet very simple beer, brewed using a very generous blend of finest pale, crystal, and roasted barley with two bitter hops combined with the majestic and noble Fuggle' hop to produce a beer of awesome full-bodied flavour with subtle cherry and banana fruit overtones.

Vocation, Hebden Bridge, West Yorkshire

25. Chop & Change 4.5% Bitter made with 100% mosaic hops Chop & Change is cask only series, brewed in small, limited production runs. Each release is unique, you may never see the same beer twice.

Using a simple pale malt base, each release highlights a single hop variety, allowing its character to shine through.

26. American Pale Ale 4.8% More of a lager than a Pale Ale.

27. Lazy Days 4.9% Blonde Ale. Sunshine-gold summer blonde with a soft, sweet & bready malt base. Citra and Cashmere bring bright grapefruit, lemon and peach, while HBC 630 layers in juicy raspberry and cherry candy notes for a fruity cask pint.

The KEG Bar

The beers will rotate throughout the festival

Arbor, Easton, Bristol

K28. Greenwood Friar 6.0% HAZY New England IPA A collab with Northern Monk. According to brewers its an IPA with flavours of gooseberry, mango and passionfruit. So not an IPA at all.

Azvex Brewing Co, Gibraltar Row, Liverpool

K29. Dockers Umbrella 4.8% A clean, crisp lager brewed exclusively with German ingredients and inspired by traditional brewing methods. A foundation of Munich malt brings a breadly sweetness and subtle biscuit character. Dockers Umbrella is an old Liverpool expression referring to the overhead railway that once ran along the city's docks. Workers on the docks jokingly called it the "Dockers' Umbrella" because it provided shelter from the rain as they walked beneath.

K30. Immortal Jellyfish 6.2% VEGAN Hop-forward IPA brewed with Mosaic, Citra and Cascade hops.

Named after the immortal jellyfish, a creature known for restarting its life cycle.

Bristol Beer Factory

K31. Laser Juice 4.2% IPA Gluten free and vegan .An easy drinking IPA for everyone. Supercharged with new wave hop energy. A Tangerine and orange Cryo Pop tropical blend. MUST TRY

Burnt Mill

K32. Pintle 4.3% Pale ale brewed with wheat, oats and Vienna in the grist. Whirlpooled and dry hopped with Cascade, Citra and a touch of Kazbek. Has a restrained bitterness and dry finish.

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 Tettnang. 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.

K 33. 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.

K 34. 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 Tett nang, Germany.

K35. Braybrooke Keller Lager 4.8% Kellerbier, meaning cellar beer. This is a proper lager, full bodied, complex and refined.

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

K36. Magazine Cover 4.2% Gluten free and Vegan. Crisp IPA yet soft hoppy session ale with Idaho-7, Simcoe, Citra and Mosaic hops.

Drop Project, Mitcham, Surrey

K37 ???

K38 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.

K39 ????

K40 ????

Duration, Norfolk

K41 Daisy Chains 4.0 Easy drinking Extra Pale. Aleextra pale ale stays light on its feet, with notes of grapefruit, hints of pineapple and a clean citrus finish. Fresh, juicy.Hops: Nectaron, Citra, Simcoe

Floc

Otherworld Brewing, Manchester

K43. Baleen 5.2% A bright hazy pale ale. White grape and gooseberry flavours from Nelson Sauvin, Idaho 7 & Riwaka. A juicy session beer with a bright and refreshing finish.

Polly's

K44. Surrealistic 5.3% We are big fans of Polly's. The brewery has really come on in the 8 years since it started in North Wales. An absolutely insane amount of punchy grapefruit, fresh orange, and muddled limes.

K45. Moon Mountains 5.7% Polly's are all about the latest and newest hop technology. Pysma was first used in 2025. Utilising the Citra variety of this liquid hop, this pale ale absolutely sings with fresh orange, pink grapefruit and lime notes, before a pellet addition of Australian in-house favourite Enigma brings white grape, raspberry and cantaloupe flavours, balanced with addition of hot-side Citra BBC to impart a subtle bitterness for balance

Pressure Drop, Tottenham Hale, N17

K46. Little Squeeze 2.5% A vegan Lemon Raddler with fresh cloudy Sicilian lemon juice and touch of zest

K47. Ja ! 3.2% HAZY IPA Vegan friendly session beer which is fruity & spritzzy

K48. Pale Fire 4.8% HAZY Pale Ale Brewed every week since the birth of the brewery. Mosaic and Citra hops bring tropical aromas,.

Renegade, Yattendon, Berkshire

K49. Renegade Lager 4.1% A bit of a crossover beer that may attract bitter drinkers. This lager has considerably more flavour than most lagers

K50. Brewski Peach Lager 4.1% Tremendously refreshing. Try a half of this if you are all beefed out in order to reset your palate.

Rothaus, Grafenhausen, Germany

K51. Pilsner 5.1% The brewery's most successful product, a Pilsner-style beer, "Rothaus Tannenzäpfle" or simply "Zäpfle", Baden-Württemberg. It is well known as a "cult beer" throughout Germany Tannenzäpfle literally means "little fir cone" and is a reference to the shape of the bottled version.

Signature Brewing, Blackhorse lan London E.17

K 52. Studio Lager 4.0% Crisp and classic lager from a musically themed brewery

K53. Backstage 5.2% IPA Winner of SIBA SE's Gold Award for Best IPA. Tropical flavours including passion fruit, tangerines and berries. Vegan Friendly.

Shindigger, Manchester

K54. Shindigger IPA 5.4% Big American hopped beer with malty backbone. Flagship IPA, very popular and with good reason!

Stone & Wood. Byron Bay, Australia

K55. Pacific Ale 4.4% A hazy golden Pacific ale made with Australian barley wheat and hops.

Two Flints, Windsor

K56. Night Drive 5.5% Hazy Pale Ale Hazy pale ale with our hand selected Mosaic and Freestyle Motueka. Expect green fruit pastilles, juicy mango and a subtle pine finish. Two Flints is a modern-focused, independent brewery nestled under a railway arch under Windsor Central Station.

Vault City, Edinburgh, Scotland

K57. Cherry Cola Float 4.5% The nostalgic taste of cherry cola has been given a Vault City twist. Juicy, refreshing cherry and zingy caramel-cola meets our tangy sour base beer, topped off with a big scoop of smooth vanilla ice cream. Vault City, is the UK's largest dedicated sour beer producer.

K58. Triple Fruited Mango 4.8% A tropical sledgehammer with a triple serving of Alphonso mango, paired with our mouth-watering sour base beer.

K60. Double Mars Bar Stout 8.0% Rich chocolate malt, DRC Crystal and toasted oats deliver waves of chocolate, caramel and biscuit-y sweetness, creating a smooth, full-bodied stout reminiscent of your favourite planet-inspired chocolate bar. **MUST TRY**

Verdant

K61. Lightbulb 4.5% Extra pale Ale Lightbulb is a modern pale ale full of hop flavours and mild sweetness that rounds out the whole beer and makes it more substantial. At only 4.5% this beer would give most 7% IPAs a run for their money.

K62. Sundialler 5.0% Pale Ale Moreish, hop saturated New England style pale ale with a trio of wonderfully fruity hops. A totally opaque canary yellow with a soft, mouthfeel, a dry finish, and a lively touch of bitterness.

K63. Neon Colour Spreading 5.2% Pale Ale. Named and designed after the visual phenomenon in which colour appears to bleed beyond its physical boundaries, illuminating the surrounding negative space. Citra and Idaho 7 provide a solid, grounding backup, this is Nectar's spotlight moment. It glows bright, pushing past boundaries and filling the room with its peachy and citrusy notes.

K64. Neal Gets Things Done 6.5% A Nelson Sauvignon centred IPA where mango, orange, grapefruit and gooseberry flavours leap out

Vocation, Hebden Bridge, West Yorkshire

K65. Crush Hour 4.6% Hazy Was voted the World's best pale ale back in 2024. A crisp, well hopped, modern pale ale with citrus notes and a slight haze. Fresh and well balanced **MUST TRY**

K66. Hilltop Lager 4.3% A new Lager – Inspired by the hilltop location, of the brewery. Crisp and refreshing lager.

K67. Naughty & Nice 5.9% A bold blend of chocolate, roasted barley and dark crystal malt give this stout a deep, rich flavour, with an intensely smooth finish. **MUST TRY**

K68. Tiger Trail 5.5% India Pale Lager with a clean, crisp malt base that lets the hops shine. Fermented with classic lager yeast. hop of Mosaic, El Dorado and Citra deliver bold mango, pineapple and citrus character, with a clean, balanced finish.

K69. Chocolate Truffle 5.7% Chocolate stout. The combination of chocolate, roasted barley, and dark crystal malt contribute to a complex and robust flavor profile. Rich and luxurious with caramel undertones.

K70. Ripple Effect 6.4% A smooth white stout combining sweet raspberry and creamy white chocolate with a soft, rounded malt base. Notes of vanilla and rich chocolate add depth, leading to a silky, full-flavoured finish.

Yonder Brewing, Radstock, Somerset

K71. Salad Days 5.2% Salad Days IPA blends Northern and Southern Hemisphere hops for bright citrus and ripe stone fruit character, balanced by a clean, refreshing bitterness.

K 72. Caramel Frappe 5.8% Caramel Frappe is a rich and indulgent coffee stout brewed with roasted coffee and flavours of sweet caramel and soft vanilla. Smooth & creamy **MUST TRY**

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
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

PERRY

Mr Whiteheads (Hampshire)	Novo Pyrus Perry 7.0% DRY PERRY
Farmer Jim (Devon)	Farmyard Perry 4.5% MEDIUM