

# **THE BEER LIST SPRING 2025**

## **CASK BAR**

### **Alnwick, Lesbury, Northumberland**

1. Belgian Blonde 5.0% Beautifully crafted blonde hazy beer with citrus banana and clove flavours. A light bodied Belgian style wheat beer.
2. Pale Ale 3.8% An American Pale Ale

### **Anarchy Brewery, Newcastle upon Tyne**

3. Self Destruct 4.0%

### **Battersea Brewery, The Arches, Circus West, Battersea Power Station SW11**

4. Admiral's Best 4.2% Malty amber bitter. Roast nuttiness on nose and taste remain with Seville orange, cocoa and dates. Dry, bitter sweet aftertaste.
5. Black Abyss Cask Version 5.0% This is a one-off cask version of the award winning KEG Black Abyss. Perhaps pop into the Hall and get yourself a half of the keg version that was overall winner in last years Wandsworth Common Beer Festival and do a taste comparison.

### **Bexley Brewery, Erith**

6. May Place Spring Pale Ale 4.1% A rotating combination of hops every year, but always crisp and refreshing just like Spring itself
7. Redhouse Ruby Ale 4.2% Malty, ruby bitter brewed with Kentish hops, notes of Caramel and molasses and a hoppy bitterness to finish.
8. Cherry Brandy Stout 5.9% As featured on Robert Elms BBC Radio London food & drink. Cherry Brandy infused Stout. Rich and sweet to start, then balanced with the sharp, burnt malt notes to finish.

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

9. Friend of the Podcast 3.8% A modern hoppy Pale Ale made with Citra & the new hop variety, Emperor. Intense aroma of grapefruit and juicy orange
10. Hokum Stomp 4.6% Pale Amber colour with US hops giving that big citrus mouthfeel and tropical fruit palate

### **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.

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

12. Chocolate Orange 5.8% The ONLY beer that has been at all 30 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. With it being Halloween and Lord Battersea being very superstitious we just cannot contemplate not having a couple of Martins Strawbridge's excellent beers.

### **Durham Brewery, Bowburn, County Durham**

13. Cherry Bakewell Milk Stout 5.2% A complex malt based beer with added lactose. Black cherry and marzipan notes

14. Rum & Raisin Milk Stout 5.2% Rich and full bodied with rum soaked raisins, a hint of spice, vanilla and dried fruits

### **First & Last, Bellingham, Northumberland**

15. Damson Porter 4.8% Smooth, robust porter now with double the damsons from previous brew. A rich dark chocolate and sweet aromatic malt character is balanced with the distinctive tang of ripe damsons. The brewery only use locally sourced & foraged ingredients.

### **Fyne Brewery, Cairdow, Scotland**

16. Jarl 3.8% Grapefruit and lemon flavours. Single hop Citra

### **George's Brewery & Hop Monster, Great Wakering, Essex**

Two breweries using the same brewing facilities

17. Wakering Gold 3.8% A summery refreshing golden IPA with Citra hops

18. Child of the Jago 4.4% A refreshing New World IPA brewed with Mosaic and citrus hops giving a citrusy punch.

### **Hadrian Border, Newburn, Tyne & Wear**

19. Northern IPA 5.2% Hoppy with notes of tropical and citrus fruit flavours. Brewed using American Summit, Chinook and Simcoe hops.

### **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.

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

22. Harveys Christmas Ale 7.5% We put one of these deep into our temperature controlled cellar at Christmas to have for this festival. It gets better with age and will be totally unavailable anywhere else. There were originally 2 casks. But Lord Battersea drank the other one.

### **Hog's Back Brewery, Surrey**

23. Tea 4.2% The top selling flagship beer from Surrey A light amber colour. "Tea, the best drink of the Day"

### **Jacaranda Brewing, Southwell, Nottinghamshire**

Craft brewer started in Nottinghamshire in 2022 with beer names based on bird names

24. Jenny Wren 3.8% A gentle toffee colour. Marmalade bitterness from the all English hops

25. Wagtail 4.2% Added oats and wheat with US hops give delicate citrus mouthfeel and taste

### **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.

26. Black Cherry Mild 4.2% A full fruit and flavoursome dark mild. Subtle additions of real black cherries and gentle hopping provide a truly wonderful taste experience.

27. Chocolate & Oatmeal Stout 4.8% Smooth, dark roasted malt and oatmeal flavours. Soft and subtle vanilla notes with a mild bitter finish.

28. Chennai IPA 5.0% Notes of sweet oranges, grapefruit, lemons, resin, pine with a floor roasted malty backbone to carry a lasting bitter sweet finish.

29. Smelters Stout 5.1% A deep, rich traditional stout. Notes of dark chocolate derived from black and amber malts. Gentle bitter sweet finish with a hint of wood smoke.

30. Powder Blue Porter 5.5% Full bodied dark roasted backbone. Name derived from the colour of the blueberries infused into the brew.

31. Extreme Jamaica Stout 6.0% A rich bitter-sweet stout. Subtle liquorice, coffee and molasses flavours with a hint of rum on the nose.

32. Raisin the Bar 14% Flagship double mashed imperial stout. A beautifully complex fusion of dark chocolate confection and bourbon biscuit.

**MUST TRY BEFORE YOU DIE**

### **Left Handed Giant, St. Phillips , Bristol**

33. Open Trial 5.0% Expect waves of fig & peach Nectar, Stone Fruit & Lime.

### **Ossett, West Yorkshire**

34. Yorkshire Blonde 3.9% Sweetish beer with peachy fruity flavours and gentle bitter finish

### **Rigg & Furrow Brewery, Morpeth, Northumberland**

35. Braken 4.4% Another great pint from Northumberland on show here in London for the very first time. A best bitter with British grown Bramling Cross and Ernest hops.

### **Rude Giant, Salisbury**

36. Rude Giant Best 4.0% Cask Easy drinking traditional bitter with a delicate balance of hoppy bitterness with a malty backbone.

37. Rude Giant Juicy IPA 4.6% Tangerine & Passionfruit aroma, with a pineapple & lemon sherbet taste profile

38. Rude Giant Special IPA 4.3% - A fruity & smooth beer with a crisp bite that will leave you wanting more

### **Sambrook's, The Ram Quarter Wandsworth SW18**

39. Braggot 6.5% Another first for the Wandsworth Common Beer festival. A cross between beer and mead. Be the first to sample not only this beer but this STYLE of beer. Brewed especially for this festival by John Hatch using the Sambrook's microbrewery. **MUST TRY**

40. Odyssey 5% Hazy pale ale with tropical fruits of pineapple, grapefruit and passionfruit. This pairs well with two US hops, El Dorado and Citra, boosting the stone and citrus fruit flavours.

41. Block Party 5.5% A perfect crossover IPA, this beer has the intense, juicy tropical aromas from a modern New England style IPA, coupled with the drinkability and balanced bitterness of the old-school West Coast IPAs that changed the craft beer world. It uses all US hops and has a bright golden colour.

### **Theakston's, Masham, North Yorkshire**

42. Old Peculiar 5.6% Deep, dark, ruby coloured ale with a rich, fruity flavour with hints of black cherry and banana. Possibly one of the country's most well-known and loved ales. This unique brew is a personal favourite of Lord Battersea and is sold literally all over the world. 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. An awesome full-bodied flavour with subtle cherry and rich fruit overtones.

MUST TRY

### **Thirsty Moose Brewery, Northumberland**

43. Oot and About 5.6% A saying both Geordies & Canadians are familiar with, "oot n' about" Northern IPA. This brew boasts robust North American hops, yielding vibrant notes of citrus, mango, pineapple and stone fruits. complemented by a gentle malt character with a striking blonde colour and a touch of haze, its bold bitterness delights the palate.

### **Three Brothers Brewing, Stockton on Tees**

Founded in 2016 by brothers Kit and David Dodd, along with their brother-in-law, Chris Wright. What started as a passion project quickly grew into something far more. Kit, who studied chemical engineering, began his brewing journey at a microbrewery, where he spent five years honing his skills. It was there he worked his way up to Head Brewer, gaining invaluable experience that would eventually shape the direction of Three Brothers Brewing.

44. Cherry Chocolate Milk Stout 4.4% A layered malt driven milk stout with hints of chocolate and ripe cherries

45. Watermelon Blonde 4.5% A Blonde, bright and fruity ale

### **Three Kings, North Shields**

46. Silver Darling 5.6% A floral citrus and grapefruit style IPA

47. Jario 4.0% Gluten free Hoppy aroma of banana and blackberry from the unusual hop varieties Jarrylo and Pacific Gem

### **Titanic, Burselem**

48. Cherry Porter 4.9% A popular speciality beer in the same style as the best selling Plum porter

49. 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

### **Twice Brewed, Hexham, Northumberland**

50. We Are The Weirdo's Mister 5.5% Expect the hoppy tropical flavours of a NEIPA and creamy oat malt base with a low bitterness. Malt sweetness and a very subtle touch of roasted malt.

51. Year in Hibernation 8.7% Blackberry & Chocolate Imperial Stout

### **Wantsum, St Nicholas at Wade, Kent**

52. Montgomery 4.0 GLUTEN FREE A light golden American Pale Ale. Very aromatic and flavoursome

53. Hurricane 4.5% An IPA in the traditional style.

54. Golgotha 5.5% Oatmeal Stout. A rich, deep and broad malt base creating a very long finish

55. Ravening Wolf 5.9% A New Zealand IPA made with the famous (ubiquitous?) Nelson Sauvin hop variety

### **Wimbledon Brewery, London SW19**

Big thanks to Derek Prentice and his team at local brewers Wimbledon who have come up with 4 beers you will not come across on your travels brewed and blended especially for us.

56. Common to Common 3.4% As in Wimbledon to Wandsworth a one off blend using the parti-gyle method.

57. Copper Leaf 4% Copper coloured beer of immense character and flavour by Master Brewer, Derek Prentice. If only all lower gravity beer was this good

58. Party Gyles 2 4.0% Parti-Gyle brewing, sometimes incorrectly called party-gyle brewing, is an ancient technique where more than one beer is made from multiple runnings of a single mash. In the 1700's, English and Scottish breweries widely made three brews from a single batch – strong, common and small beers. The Belgian names Trippel, Dubbel and Single are derived from this method

Typically the first high gravity batch is made from a no-sparge draining of the mash tun using only the water present in the mash. Then additional water is added and drained to form the second batch which will have a lower original gravity than the first. If enough

grain or extra grain added, you can even plan a third weaker batch made from the third sparge of the same grain bed.

59. Keller Helles Cask Lager 4.8% Something of a sensation when first brewed. A cross over beer for those who want a lager but without the gassy bloat that often follows.

60. XXXK23 Barley Wine 12.5% A full on Vintage Barley Wine which just gets better and better. Only available in a 36 pint pin on the bar in the garden

### **Wye Valley Brewery, Stoke lacy, Herefordshire**

61. Butty Bach 4.5% Full bodied golden beer

## **The KEG Bar**

The beers will rotate throughout the festival

### **Allsopp's, Kirkstall, Leeds**

One of the most famous brands and brewing names in British brewing, is back and being recreated by a descendant of the founders.

Jamie Allsopp is the seven times great grandson of Samuel Allsopp, a leading brewer in Burton-upon-Trent in the 19<sup>th</sup> century. Allsopp harnessed the mineral-rich waters of the Trent Valley to develop new pale ales that revolutionised brewing both in Britain and on a global scale.

Jamie had a stroke of good luck when veteran brewer Steve Holt, who runs the Kirkstall brewery in Leeds, bought a ledger in an auction that contained Allsopp's recipes

The ledger contained the recipe, dating from 1934, of Double Diamond one of the most iconic British beers. Due to extensive advertising this was one of the leading keg beers of the 1960s and 1970s with its slogan "A Double Diamond Works Wonders!"

K62 Double Diamond Pale Ale 3.8% The new iteration has retained the essence of the original, with its pale, golden colour and crisp, hoppy flavour profile. Ask Lord Battersea to taste and see if he remembers.

### **Azvex Brewing Co, Gibraltar Row, Liverpool**

K63 Dockers Umbrella 4.8% Munich style Helles Lager. Gluten free and Vegan

K64 Swedish Buzzsaw 8.2% Dry hopped with citra, Mosaic and Nelson Sauvin so expect monster strength with crisp grapefruit/lemon taste Gluten free and vegan

K65 Imaginary Time 6.2% Sledgehammer New World IPA. Gluten free and vegan

### **Battersea Brewery, The Arches, Power Station SW11**

K66. Distant Embers 4.0% Best bitter with very slight smokiness

K67. Black Abyss 5.0% Winner of Wandsworth Common Best in Festival in October 2024. A must try for those who missed out last year. Makes all the Dublin based stout look piss poor by comparison. An excellent stout making good use of London's hard water.

### **Beak, Lewes, East Sussex**

K68. Parade 6.0% IPA combining London Fog yeast with three hop varieties, Citra, Mosaic and Idaho 7, resulting in fruit bubblegum flavours of mango, orange peel, pineapple and ripe flat peaches.

### **Campervan, Edinburgh, Scotland**

Started with a garage, a 1973 VW Campervan called Olive and a brew kit.

New brewery opened in 2017 in Leith, Edinburgh. The opening of the brewery was followed by the opening of Lost In Leith, one of the few specialist beer bars in Scotland catering to a variety of styles from across the world.

Fast forward to today, the brewhouse is equipped with top-of-the-line machinery and technology to ensure the highest quality standards for our craft beers.

K69. Auld Brig 5.0% Nitro Scottish Export. Deep caramel and toasted malt flavours from double decoction mashing. Creamy, with caramel and dried fruits.

K70. Extra Black 4.5% Gluten free and vegan. Like a cold press coffee. Smooth

### **Cloudwater, Manchester**

K71. Phuture 2 6.0% 2. Trifecta of Idaho 7, Mosaic and Loral make a fantastic triple hopped for this six percenter. The aroma is all bubblegum and sweet mango which continues onto the taste. Fruit salad of an IPA that gives you a reminder it's 6% without any loss of sweetness. Like cutting open a fresh honeydew melon.

### **Columbus Craft Brewing South Carolina, USA**

K72. Carolinian 4.7% Vegan. A malty backbone with a touch of honey sweetness.

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

K73 Magazine Cover 4.2% Crisp yet soft hoppy session ale with Idaho-7, Simcoe, Citra and Mosaic hops. Vegan

K74. You Can't Grow Concrete 5.5% A study in Citra. Vegan. Sledgehammer grapefruit and citrus flavours from a single hop monster

K75. Into the Haze 6.2% IPA. Soft, juicy, citrus and tropical fruit laden IPA. This beer has clean malt structure, peachy yeast esters, and the saturated presence of Citra and Simcoe. Refreshing, clean and beautiful to drink



K76. Super Glue 8.0% Supercharged version of DEYA's IPA Glue. Massive flavours of citrus and tropical fruit. Aroma of mango, dipped in pineapple juice, then rolled in icing sugar. Full-on ripe tropical fruit with a hint of lime zest peeking through. The body is big and the finish sweet and sticky. Hopped with Citra, Motueka and Nelson. MUST TRY

### **Drop Project, Mitcham, Surrey**

K77. Shifty 5.2% Flagship pale ale. 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 all the year round in the main bar at Le Gothique.

K78. 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.

K79. Blast 4.9% Passion fruit Pale Ale. Because this is from Drop Project it will be brilliant. MUST TRY before it runs out

K80. Juice Pig 6.2% NEIPA I bomb of an Ale. Everything turned up to "11"

### **Duration, Norfolk**

Duration is a modern farmhouse brewery in West Norfolk

K81. Good Times 4.2% Light yellow. An American lager. Sprightly and malt sweet with minimal bitterness.

K82. Doses 5.1% This classic German Pilsner is dry, crisp and floral. Clean and crisp with accentuated German hops. Sometimes you just need a straight up top notch Lager. This is it.

### **Hackney Church Brewery, East London**

K83. Ascension 5.1% Balanced Munich style craft lager. Full bodied and slightly sweet, Halo is bittered with Hallertau Mittelfrüh hops for that quintessential Bavarian flavour, before undertaking the crucial extensive lagering period. Naturally carbonated by the yeast used to create lovely soft bubbles for the most pleasant drinking experience.

### **Hammerton Brewery, Islington London**

K84. Peanut Butter Milk Stout 5.4% After 3 months and 37 experiments, this Stout has the perfect ratio of Peanut Butter, Lactose, and Biscuit. A massive hit of roasted peanuts and biscuit on the nose, followed by a silky-smooth mouthfeel, and a sweet CRUNCH as it goes down.

Winner of numerous awards

SIBA Champion Specialist Stout 2020, GOLD Speciality Keg 2019, Siham

The first 2 beers to emerge from Jeremy Clarkson's Hawkstone Brewery

K85. Hawkstone Premium Lager 4.8% According to Jeremy Clarkson the original Hawkstone Lager is "Bold, yet balanced, with a smooth body and top notes of light citrus complemented by a subtle, crisp bitterness and malty backbone. Setting the standard for a British Premium Lager"

K86. Hawkstone Pils 3.8% This Pils places the hops at the forefront and packs character into this light-bodied lager. Once poured, the beer gives off distinct fruity and floral aromas and, upon tasting, provides grapefruit notes up-front followed by a light, bittersweet finish.

### **Left Handed Giant, St. Philip's Bristol**

K87. Rolling Memories IPA

### **Neon Raptor, Nottingham**

K88. Carol 6.6% Beers from this brewer are always special. Expect mango, lime, and gooseberry flavours emanating from the Idaho 7, Ekuanot, Mosaic and Nelson Savin hops

### **New Bristol, Bristol**

K89. Vietnamese Affogato 6.5% A collab with Siren. Having visited Vietnam recently I can confirm that they have a special coffee dating back from the War when milk was in short supply made with eggs instead of milk or cream. It was so popular the Vietnamese still drink it today. This stout has condensed milk, ice cream and Vietnamese coffee.

More like a dessert than a beer

Sticky Toffee Stout 6.5% A collab with Amundsen. Rich indulgent toffee and clotted cream stout full of dark caramel flavours. Smooth, sweet and incredibly creamy

### **Polly's, Holland Farm, Black Brook, Mold. North Wales**

K90. Polly's x Thornbridge 6.8% A white IPA Expect the cut of a fresh orange, peach and pineapple with a hint of banana and clove. Very complex.

K91. Polly's x Pomona Island 10% A triple IPA. The flavour of this beer is turned up to "11". Passionfruit, tangerine, sweet berries, hint of coconut, rosewater and sage for complexity.

### **Rude Giant, Salisbury**

K92. Rude Lager 4.3% - This Pilsner inspired lager is crisp & refreshing, with a gentle & smooth malt flavour that lingers on the palate. The brewers are here on Wednesday Preview Night. Let them know your thoughts on this new lager.

### **Tiny Rebel, Wales**

K93. Electric Boogaloo 4.5% Passionfruit IPA. Medium dry with sweet stone fruit flavours finishing with a passionfruit wave of flavour.

### **Vault City, Edinburgh, Scotland**

K94. Peach Iced Tea 3.4% Fruited sour. Crushed peach iced tea sour, conditioned on sweet peach and all steeped in black tea.

K95. Shake S'More 6.2% Combination of blueberry with tangy fruit beer base with layers of toasted marshmallow and maple syrup.

K96. Pineapple Upside Down 8% Fruited sour. Pineapple puree, tart cherries, vanilla. Mouth puckering palate

### **Verdant, Falmouth, Cornwall**

K97. Conventional Tactics 6.5% IPA The most Nelson Sauvignon hops I have come across in a beer. So it will be tangy, orange lemon gooseberry.

### **Yonder Brewing, Radstock, Somerset**

K98. Raspberry Ripple 4.2% Pastry Sour. A barrel of tart and fragrant cherries pumped into a vanilla laden pastry sour beer. You may need a straw for this one.

K99. Biscoff Brownie 7.0% Pastry Stout. Rich, sweet dark chocolate cut with vanilla and topped with crumbled Biscoff biscuit.

## **THE CIDER BAR**

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.

Templars Real French Farmhouse Cider (dry) 6.0%

Barbourne Cider Co Cherry Bakewell (sweet) 4.0%

Dudda's Tun Salted Caramel (sweet) 4.0%

Gwynt Doraig Dog Dancer (medium dry) 6.5%

Newton Court Farmhouse Scrumpy (dry) 7.4%

Mr Whitehead's Toffee Apple (sweet) 4%

Mr Whiteheads Devils device (dry) 8.4%

Seacider White Peach (sweet) 4.0%

Seacider Passion fruit (sweet) 4.0%

Thistly Cross Strawberry 3.4%  
Tutts Clump Mango (sweet) 4.0%  
Ventons Sloppy Scrumpy Vintage Cider (dry) 6.5%  
Gwent Doraig Two Trees Perry 4.5%  
Broadoak Premium Perry 7.5%  
Dorset Temple Perry (dry) 6.5%