

BLUEBELL RAILWAY BEER FESTIVAL 2023 BEER LISTING

PLEASE NOTE:

All the beers provided in this list are subject to availability and alteration at the time of this list being published.

SHEFFIELD PARK

360 Degree – Sheffield Park, East Sussex

- ▶ **Bluebell Best** (4.3% Bitter) Bittersweet, fruity, round, and beautifully thirst-quenching. It is crafted from only the best English malt to deliver a beautifully modern take on this most English of beers. (GLUTEN FREE & VEGAN) SP/1
- ▶ **Session IPA** (4.3% IPA) A simple malt bill creates the platform for an abundance of juicy Mosaic hops to shine in this dangerously sessionable pale ale. (GLUTEN FREE & VEGAN) SP/2
- ▶ **Tacoma** (3.9% Pale Ale) Brewed with caramelised and crystal malts, and a triple addition of Cascade. Expect citrus, spicy, and floral flavours, complemented by a subtle bitterness. (VEGAN) SP/3

ASCOT – Camberley, Surrey

- ▶ **Gold Cup** (4% Golden Ale) A lemon aroma leads to a dry bitter taste, with more citrus flavours. Hoppy finish with a hint of sweetness SP4

BATTLE – Battle, East Sussex

- ▶ **Abbey IPA** (5% IPA) Refreshingly hoppy beer named after Battle Abbey. A complex tropical fruit aroma and citrus flavours are nicely balanced with biscuit malt in this easy drinking ale. SP/5
- ▶ **Conquest** (4.1 Bitter) Traditional English bitter recipe with four British hops combine to give a well-balanced beer with a pleasant hop finish. SP/6

BRIGHTON BIER – Brighton & Hove

- ▶ **Dry Stout** (4.8% Stout) Irish style dry Stout. With dark chocolate and coffee notes. SP/7
- ▶ **One Hundred** (4% Pale Ale) American style Pale with whole hop-leaf additions. SP/8
- ▶ **Wheatabrix** (4.7% Pale Ale) Pale ale brewed with wheat malts. SP/9

BRISTOL BEER FACTORY – Ashton, Bristol

- ▶ **Milk Stout** (4.5% Stout) Roasted malt aroma, and creamy flavours of chocolate dusted cappuccino with dark fruit, leading to an increasingly bitter aftertaste. (GLUTEN FREE, Contains LACTOSE) SP/10

BROLLY – Wisborough Green, West Sussex

- ▶ **Be Like Steve** (5.2% Bitter) An Extra Special Bitter which has been brewed in in memoriam of a friend of the brewer. (VEGAN) SP/11
- ▶ **Lifeline** (4% Mild) delicious Dark Mild with Rauch (smoked) malt and Sabro hops. (VEGAN) SP/12
- ▶ **Madre** (4% Pal Ale) A beautiful modern pale with Citra, Mosaic, and El Dorado hops. (VEGAN) SP/13

BURNING SKY – Firle, East Sussex

- ▶ **Aurora** (5.6% Pale Ale) Premium strength pale ale with a satisfying blend of malts to provide a juicy backbone and a pale amber colour; expansive blend of US hops to give a resinous mouthfeel; big citrus & tropical fruit flavours; prominent yet well balanced. (VEGAN) SP/14
- ▶ **Fallow** (5.8% IPA) A blend of pale malts gives a juicy backbone for IPA. Hopped r with Ahtanum, Simcoe and Mosaic varieties for robust bitterness and a fruit-forward aroma. (VEGAN) SP/15

CLOUDWATER – Manchester

- ▶ **Happy** (3.4% Pale Ale) A beautiful marriage of modern softness and traditional drinkability. Vibrant aromatics from a blend of hops. Full-flavoured, yet soft, juicy, and refreshing. (VEGAN) SP/16

DOWNTON – Downton, Wiltshire

- ▶ **New Forest Ale** (3.8% Bitter) Amber-coloured bitter with subtle aromas leading to good hopping on the palate. Some fruit and hoppiness in the aftertaste. SP/17

FAUNA – Arundel, West Sussex

- ▶ **Bushy Tail Bitter** (3.8% Bitter) The flavour is floral and fruity, complimented by the complex, caramel flavours of crystal rye malt. Bushy Tail will support the important work of The Red Squirrel Survival Trust and its work to reintroduce the Red Squirrel. (VEGAN) SP/18
- ▶ **Meadow Maker** (4.6% Golden Ale) lightly sweet and malty with a hint of fruit and low to medium hop bitterness with a light aroma. Meadow Maker is on a mission to rewild Sussex, planting five hundred wildflower seeds for every cask sold. (VEGAN) SP/19

- ▶ **Wild Dog** (4.2% IPA) Hoppy and juicy, a British malt base containing crystal rye for added spice and colour. Comet and Summit hops bring a spicy fruit kick to finish. Sales aid the Painted Dog Conservation Fund in Africa. (VEGAN) SP/20

FIREBIRD – Rudgwick, West Sussex

- ▶ **Citra** (4.1% Pale Ale) In the Single Hop range. Brewed with the American Amarillo hop for a robust bitterness and full aroma. Smooth drinking and easy to drink! (GLUTEN FREE) SP/21
- ▶ **Heritage** (4% Bitter) A Sussex classic, developed from an old recipe of Bill King's great, great grandad. Full malt flavour, robust bitterness, and a subtle dried fruits aftertaste. (GLUTEN FREE). SP/22

FLOWER POTS – Cheriton, Hampshire

- ▶ **IPA** (6% IPA) Rich and full-bodied, uncompromising hoppiness and strong grapefruit character, robust maltiness and a rich fruity finish. SP/23

FLYING TRUNK – Forest Row, East Sussex

- ▶ **ERNEST** (4.5% Bitter) A traditional best bitter. SP/24
- ▶ **Forest Way** (4.2% IPA) This session IPA is hopped with loads of Goldings. SP/25
- ▶ **Wild Sussex** (4.5% Unusual) This stout is flavoured with blackberries and vanilla pods. SP/26

GOLDMARK – Arundel, West Sussex

- ▶ **Black Igloo Porter** (6.2% Strong Ale) Smooth, black, satisfying porter with toffee, coffee, and chocolate flavours. SP/27
- ▶ **Dave Best** (3.8% Bitter) Dependable session Best Bitter amber ale, perfectly balanced roasted barley with generous fruity noble Kentish and Sussex hops. SP/28
- ▶ **American Pale** (4.8% Pale Ale) An aromatic floral, citrusy, dry hopped, modern USA pale. Dry hopped for lemon grass, grapefruit, tangerine flavours. SP/29

GUN – Gun Hill, East Sussex

- ▶ **Dry Hopped Summer Best** (4% Bitter) Bitter, but not as you might expect. Light in ABV, with a lovely malt base. Dry hopped with Simcoe and Amarillo. (VEGAN) SP/30
- ▶ **Zamzama** (6.5% IPA) This IPA is a thoroughly modern take, where a rounded malt body meets an avalanche of hops. Mango, lychee, grapefruit. (VEGAN) SP/31

HAND – Worthing, West Sussex

- ▶ **Bird Bitter** (4.2% Bitter) A blend of malts bring notes of biscuit, cinder toffee and nuts. Backed up by a refreshing hop bitterness, and a delicate earthy dry finish from our traditional ale yeast. East Kent Goldings and Fuggles hops provide a hit of hedgerow fruits and bitter orange throughout. SP/32
- ▶ **High Five Oat Pale** (4.6% Pale Ale) A smooth and fruity pale ale brewed with heaps of oats for a soft mouthfeel. Hopped with Mandarina Bavaria, Mosaic and Azacca, which bring aromas of fleshy peach and apricot, plus a zingy burst of grapefruit peel. Notes of ripe stone fruit and citrus continue the palate, backed up by sweet biscuity malt and subtle bitterness. SP/33

HARVEY'S – Lewes, East Sussex

- ▶ **Armada Ale** (4.5% Bitter) Hoppy, amber best bitter. Well-balanced fruit and hops dominate throughout with a fruity palate. SP/34
- ▶ **Dark Mild** (3% Mild) Dark copper-brown, roast malt dominates aroma and palate leading to a sweet, caramel finish. A CAMRA Champion Beer of Britain, style winner. SP/35
- ▶ **Old Ale** (4.3% Old Ale) Soft and full-bodied, with hints of dried fruits and dates. Rich, dark and warming. To be enjoyed in the autumn and winter months by a roaring fire. SP/36
- ▶ **Wild Hop** (3.7% Golden Ale) Brewed with the Sussex Hop; a local variety discovered in a hedgerow in the Sussex countryside! Enjoy a light and earthy beer with a sharp citrus kick. SP/37

HEATHEN – Haywards Heath, West Sussex

- ▶ **Busted Pump** (10% Strong Ale) A super smooth and strangely easy-going Imperial stout, ruby-hued at the edge, but deep and dark at the centre. Flavours include Chocolate cake, and toasty marshmallows. (VEGAN) SP/38
- ▶ **Pallet** (4% Pale Ale) A brand new ale, expect hop notes! (VEGAN) SP/39
- ▶ **Rotations** (4% IPA) Session IPA sporting a 50/50 blend of US Chinook & UK Chinook hops. Flavours are spicy, herbs, lemon zest and breakfast grapefruits. (VEGAN) SP/40
- ▶ **V4 NEIPA** (6 % IPA) A modern style IPA brewed with Kviek yeast. (VEGAN) SP/41

HEPWORTH – North Heath, West Sussex

- ▶ **Prospect Organic** (4.5 % Pale Ale) An intriguing bitter note skillfully blended with Sussex-grown barley malt to deliver a well-balanced natural brew. The organically grown ingredients mature slowly to create a traditional real ale. (GLUTEN FREE, VEGAN) SP/42
- ▶ **Sussex Pale Ale** (3.5% Pale Ale) Sussex is a well hopped traditional Pale Ale. Thirst quenching and traditionally brewed with the finest Sussex grown ingredients: malted barley, Golding and Admiral Hops. (VEGAN) SP/43

IRON PIER – Gravesend, Kent

- ▶ **Hoppy Wheat Pale** (4.7% Pale Ale) Brewed with Wheat for a fuller body and dry hopped with Rakau (NZ) hops. Tropical and stone fruit flavour and aroma from the hops and yeast character. SP/44

KISSINGATE – Lower Beeding, West Sussex

- ▶ **Black Cherry En Plus** (7% Strong Ale) A black cherry, chocolate, and sweet malt crescendo. Subtle sweet gentle hop finish. SP/45
- ▶ **Powder Blue** (5.5% Unusual) Full bodied dark roasted backbone. Subtle blueberry and raisin notes with a gentle gathering bitterness. SP/46
- ▶ **Six Crows** (6.6% Stout) A rich, dark, and decadent stout with intense notes of molasses, bourbon, oak and woodsmoke. SP/47

LAKEDOWN – Burwash, East Sussex

- ▶ **Harmonium** (5.7% IPA) American style IPA; Chinook, Cascade, Centennial and Citra bring a hop spectrum of flavour including Pine, Citrus hits of Grapefruit, Orange, and Tangerine skin. Bitterness is balanced with notes of toffee and honey from the malt bill. Floral aroma with hints of melon. SP/48
- ▶ **Kicking Donkey** (4.2% Bitter) Brimming with biscuity malts, it's a proper best, using UK Pioneer, Cascade and Jester along with local malts and yeast. A blend of seven of the best grains make Best Bitter, the best it can be. SP/49

LANGHAM – Lodsworth, West Sussex

- ▶ **Blessed** (4.1% Bitter) The bitterness from the carefully selected English hops is balanced by a rich malty flavour. This truly authentic bitter has a gentle carbonation to leave a silky-smooth finish. Quenchingly good, this is a 'proper' bitter beer. SP/50
- ▶ **Hip Hop** (4% Golden Ale) Clean and crisp, loaded with floral hop aroma. The pale malt aroma is overtaken by a pleasing dry finish. Four times award winner. SP/51
- ▶ **Session Bitter** (3.4% Bitter) Flavoursome and quaffable deep golden smooth and malty beer with pleasantly dry and delicately floral finish. SP/52

LISTER'S – Ford, West Sussex

- ▶ **Best Bitter** (3.9% Bitter) Traditional in style but triple hopped giving it a deep and lasting finish. It is amber in colour, full flavoured, balanced, and moreish. SP/53
- ▶ **Scrummy** Ale (3.8% Bitter) A slightly malty session ale, smooth and russet brown in colour, ideal for enjoying while watching the Rugby. SP/54

- ▶ **Pride of Sussex** (4.2% Pale Ale) This American Pale Ale has a classic Cascade finish. Brewed to support Pride. SP/55

LONG MAN – Litlington, East Sussex

- ▶ **Indian Summer Pale** (4.8% IPA) West Coast (US) IPA. Simple malt bill to allow resinous and citrus hops to stand out. Hopped with Azacca, Idaho 7 and Columbus. SP/56
- ▶ **Long Blonde** (3.8% Golden Ale) A light-coloured golden ale with a distinctive hoppy aroma and a crisp, clean bitterness on the finish. Smooth, light, and refreshing. SP/57
- ▶ **Old Man** (4.8% Old Ale) This original dark beer has soft malt notes of coffee and chocolate that combine with a pleasant light hoppiness to create a rich, full tasting Old Ale of times gone by. SP/58

MAD SQUIRREL – Potten End, Hertfordshire

- ▶ **Kodiak** (4.7% Unusual) A full-bodied brown ale with a twist, it gets its tropical fruity flavours from American hops like Centennial, Simcoe, and Chinook. The modern alternative to your traditional English brown. SP/59

MARBLE – Salford, Gtr. Manchester

- ▶ **Pint** (3.9% Golden Ale) Fresh hop aroma of grapefruit. Clean citrus hop flavour with pale malt base. Dry bitter aftertaste and lasting hop. SP/60

MILESTONE – Newark, Nottinghamshire

- ▶ **Lion's Pride** (3.8% Bitter) Traditional English bitter; well rounded, crisp bitter finish. SP/61
- ▶ **Honey Porter** (4.9% Porter) Rich smooth porter with Brewers Gold, Golding, and Galena hops, and infusion of Nottinghamshire honey. SP/62

NEW BRISTOL – Bristol

- ▶ **Joy of Sesh** (4.2% IPA) session IPA packed full of flavour. Maris Otter and oats malts. Hop wise – Mosaic and Citra. Expect tropical, citrus, stone-fruit notes. SP/63

NUTTYCOMBE - Wiveliscombe, Somerset

- ▶ **Cotleigh Tawny** (3.8% Bitter) Distinctive well balanced best bitter with a subtle hop palate. SP/64
- ▶ **RCH Pitchfork** (4.3% Bitter) Golden bitter made with two traditional classic English hops with a floral aroma. SP/65

OAKHAM – Peterborough, Cambridgeshire

- ▶ **Chaos Engine** (4.1% Golden Ale) A deep gold coloured ale with delicate blackcurrant and rich fruit aromas, steaming along to a moreish, dry, bitter finish. SP/66

ONLY WITH LOVE – Uckfield, East Sussex

- ▶ **Bonza** (4.5% Pale Ale) Australian Pale Ale, light and super fruity, Galaxy and Topaz hops combine to give you heaps of passionfruit on the nose and a smooth mouthful of ripe peach and juicy lychee backed up with a clean, moreish bitterness. (VEGAN) SP/67
- ▶ **Chuck** (4.7% Pale Ale) A brand-new American Pale Ale, with Simcoe, Equanot, and Calypso hops. (VEGAN) SP/68
- ▶ **Firecracker** (5.2% Bitter) SIBA NATIONAL British Best cask GOLD medal winner and BRONZE medal winner for all cask beer. A deep, warming cask of malty caramel, biscuits, and raisins, with a subtle bang of tropical fruit on the nose. (VEGAN) SP/69

PILGRIM – Reigate, Surrey

- ▶ **Progress** (4% Bitter) Well-rounded tawny-coloured bitter. Predominantly sweet and malty with an underlying fruitiness and a hint of toffee, balanced by a subdued bitterness. SP/70
- ▶ **Surrey** (3.7% Bitter) Pineapple, grapefruit, and spicy aromas. Biscuity maltiness with a hint of vanilla balanced by a hoppy bitterness and refreshing bitter-sweet finish. SP/71

ROOSTER'S – Harrogate, North Yorkshire

- ▶ **Yankee** (4.3% Pale Ale) Hops and gentle fruitiness make this an easy-drinking, well-balanced, light gold beer, some grapefruit present, finishing dry. SP/72

SALTAIRE – Shipley, West Yorkshire

- ▶ **Titus** (3.9% Bitter) Traditional bitterness meets a twist of citrus in this clean, contemporary take on a classic. SP/73

SIREN – Finchampstead, Berkshire

- ▶ **Suspended in Mosaic** (4% Pale Ale) Latest in the series of single-hopped pale ales; this time with Mosaic. SP/74

STARDUST – White Waltham, Berkshire

- ▶ **Just Stout** (4.2% Stout) A dry Irish Stout. Serves black in colour and packs plenty of caramel and roast malt flavour. A sessionable stout with a thick and creamy mouthfeel. SP/75

THORNBRIDGE – Bakewell, Derbyshire

- ▶ **Jaipur IPA** (5.9% IPA) Flavoursome IPA packed with citrus hoppiness that's nicely counterbalanced by malt and underlying sweetness and robust fruit flavours. SP/76

THREE ACRE – Blackboys, East Sussex

- ▶ **Best Bitter** (4% Bitter) A modern take on the traditional Best Bitter. Using only premium Maris Otter, select crystal malts and English hops to deliver a satisfying and reliable pub favourite. SP/77
- ▶ **Charcoal Mild** (3% Mild) Warm, smoky aromas, with a rich, malty flavour. Its name is an ode to the deep history of charcoal making in the village of Blackboys, dating back to the Roman period and beyond. SP/78

TIMOTHY TAYLOR – Keighley, West Yorkshire

- ▶ **Dark Mild** (3.5% Mild) Dark ruby beer with roasted notes and a smooth, creamy taste. SP/79
- ▶ **Landlord Dark** (4.3% Old) A black beer with red highlights topped by a coffee-coloured head. Burnt caramel on the nose, dark fruits with caramel on the nose, dark fruits with caramel in the taste, leading to a light bitter finish. SP/80

TITANIC – Burslem, Stoke-on-Trent

- ▶ **Plum Porter** (4.9% Unusual) Dark brown with a powerful fruity aroma. A sweet plum fruitiness gives way to gentle bitter finish. SP/81

UNBARRED – Brighton & Hove

- ▶ **Old Ale** (5.2% Old Ale) A pleasingly complex dark ale, with plenty of roast character and sweet dark molasses. Soft and full-bodied, with hints of dried fruits and dates. Rich, dark and warming. (VEGAN) SP/82

WATCHMAKERS – Brighton & Hove

- ▶ **///shins.former.mild** (3.9% Mild) Traditional English Mild brewed with four malts and Bramling Cross hops. The name is from the What Three Words app which is the exact spot that the brew kit stands on. SP/83
- ▶ **Pendulum Choc/Hazelnut Porter** (5.2% Porter) Pendulum Porter with the addition of chocolate and hazelnut. SP/84

HORSTED KEYNES

CHILTERN – Terrick, Buckinghamshire

- ▶ **Beechwood Bitter** (4.3% Bitter) Rich butterscotch-toffee aroma. Fruity and slightly nutty, with a long bitter finish. HK/1

FIREBIRD – Rudgwick, West Sussex

- ▶ **Paleface** (5.2% Pale) An American Pale; a wide range of malts and Pacific North-West hops create a with a Strong, Zesty and Aromatic beer with a biscuity character and a very slightly sweet finish. (GLUTEN FREE). HK/2

THREE ACRE – Blackboys, East Sussex

- ▶ **Sorachi Extra Pale** (4.5% Pale Ale) The Sorachi Ace hops seamlessly blending their softer citrusy flavours into the grain bill, creating a truly sessionable pale ale. HK/3

THREE LEGS – Broad Oak, East Sussex

- ▶ **NZ Pale** (4.8% Pale Ale) The latest cask addition. Creamy mouth feel and mellow bitterness - a juicy and hazy all-day extra pale ale. All New Zealand hops - Rakau, Wai-iti, Kohatu and Taiheke bring heaps of Apricot, Peach, Grapefruit, and lime. HK/4
- ▶ **Pale #4** (4.2% Pale Ale) English pale showcasing locally grown Bullion hops - Floral and citrus notes of grapefruit and tangerine with a smooth bitterness. Thirst-quenching, modern English cask beer. HK/5

TRACK – Manchester

- ▶ **Sonoma** (3.8%. Golden Ale) Prominent fruit aroma. Balanced, sweet, fruity taste. Moderate bitterness at first with punchy citrus hop after. (VEGAN) HK/6

TWICKENHAM – Twickenham, Greater London

- ▶ **Grandstand** (3.8% Bitter) A well-hopped and well-balanced refreshing, amber-coloured session beer. HK/7

WHITE HORSE – Standford in the Vale, Oxfordshire

- ▶ **Black Beauty** (3.9% Mild) Dark ruby colour with malt and toffee aroma. HK/8

EAST GRINSTEAD

ASCOT – Camberley, Surrey

- ▶ **Little Giddy** (3.8% Pale Ale) This is a light and fresh session-able pale ale that delivers grapefruit on the nose with hints of delicate spice. EG/1

BREW YORK – Osbaldwick and York

- ▶ **Fennec Pale** (3.4% Pale Ale) This super approachable beer uses classic British hops to produce a well-rounded and easily drinkable beer. (GLUTEN FREE & VEGAN) EG/2

BURNING SKY – Firle, East Sussex

- ▶ **Plateau** (3.5% Golden Ale) Pale gold in colour, with a crisp malt edge and sharp bitterness. (VEGAN) EG/3

DORKING – Capel, Surrey

- ▶ **Pilcrow Pale** (4% Golden Ale) Flagship pale ale, Citra, and Chinook hops from Yakima valley. (VEGAN) EG/4

TWICKENHAM – Twickenham, Greater London

- ▶ **El Dorado** (4.2% Pale Ale) Light session APA, heavily dry hopped with El Dorado providing strong soft fruit aromas. EG/5

UNBARRED – Brighton & Hove

- ▶ **Dark Mild** (3.9% Mild) A showcase of flavours from malts. Sticky dried fruit at the forefront gives way to gentle coffee, chocolate, and roasted notes, making for a moreish pint of traditional ale! (VEGAN) EG/6
- ▶ **Pale Ale** (4.8% Pale Ale) A pale ale brewed with Azacca, El Dorado & Mosaic hops. EG/7

VERDANT – Penryn, Cornwall

- ▶ **Penpol** (3.8% Pale Ale) A moreish, hop bitter and aromatic single hop Citra cask pale ale. EG/8

CIDER LIST

South Downs Cider

Rhubarb 4% medium

Elderflower 4% medium- sweet

Sucker Punch

6.1% strong medium dry.

Ascension ciders

Star Rover, 6.4%,

Braeburn & Bramley medium dry cider

It's not a trick, 6.2%, medium wild fermented Perry.

Jewel Runner, 4%, medium blackberry, strawberry & hibiscus.

Sonic Titan, 8.1%, strong dry.

Nuthurst Dry, Passionfruit and vintage.

Bignose & Beardy Session, 5% sweet and also a dry-cheeky Mick, (a medium)

Cockhaisy (dry)

Terrible DisGrace (med-sweet).

Cider from Ben Crossman and Middle Farm (tbc)

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