Celebrating the Real Ale Scene in Sussex

Sussex Drinker

Winter 2026 Free





(see pages 3 & 5)

Published and Financed by the Sussex Branches of the Campaign For Real Ale

HARVEY'S
BREWERY



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FAMILY BREWERS SINCE 1790

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13th CAMRA Spring Equinox Beer Festival Horsham Drill Hall, March 19th & 20th 2027



We are delighted to confirm that the 2027 CAMRA North Sussex Spring Equinox Beer & Cider Festival is able to go ahead again, with the same session times and tickets prices as last year.

The venue remains the Drill Hall, Denne Road, Horsham town centre, RH12 1JF, which is about 15 to 20 minutes' walk from the railway station and less from the bus station.

As in prior years, the beer list will have about 40 cask ales, with the usual balanced mix of light and dark ales, plus 8 ales served chilled on the keykeg bar. There will also be a selection of other low alcohol beers and ciders available in cans/ bottles. While not yet confirmed, there is the possibility that we will have a gin bar for 2027.

All our excellent Branch brewers will again be featured at the event, alongside other breweries from near and far. Sussex cider makers will feature on Stringer's Cider bar, with a mix of traditional and flavoured ciders and perries.



We aim to order sufficient beer and cider so that we run low but do not run out before the end of the festival, so that those attending the final session still have an interesting and exciting selection to the end.

Food and snacks will be available at all sessions, with a new caterer for 2027 following the retirement of the previous food van team.

If you are not already a CAMRA member but go to several CAMRA festivals a year, the decision to give members free entrance to all festivals run by CAMRA gives you a big extra incentive to join. If you join at our event in March, we will give you £10 of beer tokens to spend at our Festival.

Tickets for the Friday 11am-4pm session are £8, Friday 6-10pm session are £10, and Saturday 11am-4pm session £7. Your entry fee includes a festival glass, which can be returned at the end of the event for a £2 refund if you wish. CAMRA members will receive beer tokens on presentation of their membership card equal to the value of their ticket price less £2.

A small number of tickets will be available to buy on the door, however we strongly recommend buying a ticket in advance as all three sessions were close to selling out in 2026.

Tickets go on sale in early January. As well as being able to purchase tickets in Horsham from the Beer Mine and the Anchor Tap, Crawley's Brewery Shades and East Grinstead's Engine Room they will also available via tckty.camra.org.uk and at northsussex.camra.org.uk/equinox. For more information, including a beer list in due course, contact: camra.equinox@gmail.com, or northsussex.camra.org.uk, or northsussexcamrabranch on Facebook.

SUSSEX PUB SCRATCHINGS

News of new developments and updates on the Sussex pub scene will be gratefully received by the Editor for consideration in Scratchings. The standard disclaimer on page 30 applies to all items.

■ ASHURST WOOD

The **Three Crowns** is proving a popular food venue and Harvey's Sussex Best was on good form on a recent lunchtime visit.

■ BALLS CROSS

If you fancy seeing some vintage vehicles while enjoying a decent pint, then lunchtime on the last Wednesday of the month at the **Stag** is well worth a visit.

■ BODLE STREET GREEN

The popular **White Horse** has had to close to enable structural works to the front of the building, but it hopes to re-open in time for Christmas.

■ BOGNOR REGIS

While the **Dog and Duck at the Claremont** remains closed, its role is taken by the **Green Dragon** at the D & D's former home in The Steyne. The quality of the cask ales on offer remains the same.

■ BURGESS HILL

At the **Signalbox**, there's a lot going on! Over the festive in-between days - saucy Christmas bingo, the Big Fat Quiz of the Year, a knockout Toads tournament, Karaoke, and a murder mystery NYE party. Moving into the New Year, the weekly quiz returns on 7th Jan. As is now tradition £4 cask throughout January & February is back. There's a Tap Takeover with Battle Brewery between 27th-31st Jan, and the Winter Beer Festival will run 17th-28th Feb.

■ CHAILEY

The **Five Bells**, Harvey's Best plus, at least one guest ale scheduled to be an Old from a couple of the local breweries now Bonfire Boy has gone. 3rd Sunday lunchtime in the month includes live Jazz 1-3pm.

■ CHICHESTER

At **Ghost at the Feast**, Fauna Brewery are no longer supplying their cask ales. From 5th November they have two cask pump lines. One of these will be solely used for beers by Langham Brewery. The other will be for guest ales from craft breweries. They also stock a range of craft and Belgian beers in bottles and cans.

The **Bell** in Broyle Road has been fundraising for Breast Cancer, serving specially badged brews, with the much appreciated support of the Electric Bear Brewery and the Only With Love Brewery. Beer sales alone raised £2k (40p donation per pint), towards a total of £14k, including a sponsored walk by Landlady Michelle of the Great Wall of China.

The former **Crafty Bishop** is now called **Roxby's**. It now calls itself a café and bar, though the emphasis on regularly changing, local keg beers remains. No cask ale is served.

■ CHELWOOD GATE

The **Red Lion** has new management, with the Harvey's Sussex Best in good condition on a recent visit.

■ CRAWLEY

The **Swan** reopened in early November. They plan to have two or three ales on. Black Sheep Snowflake and Fullers London Pride were in decent condition on opening night.

■ CROWBOROUGH

The **Cooper's Arms** will hold its now regular Dark and Delicious Beer Festival over the last weekend of January next year: Friday 29th, 12pm-10pm; Saturday 30th, 12pm-10pm; Sunday 31st, 12pm-8pm.

■ DANEHILL

Fundraising is under way to acquire the **Coach and Horses** as a community owned pub. Full details at keepcandhlocal.org

■ DUNCTON



The **Cricketers**, a main-road freehouse south of Petworth, has two hand pumps. Langham Hip Hop and the excellent Pots

CAMRA NORTH SUSSEX BRANCH PRESENTS

SPRING EQUINOX BEER FESTIVAL

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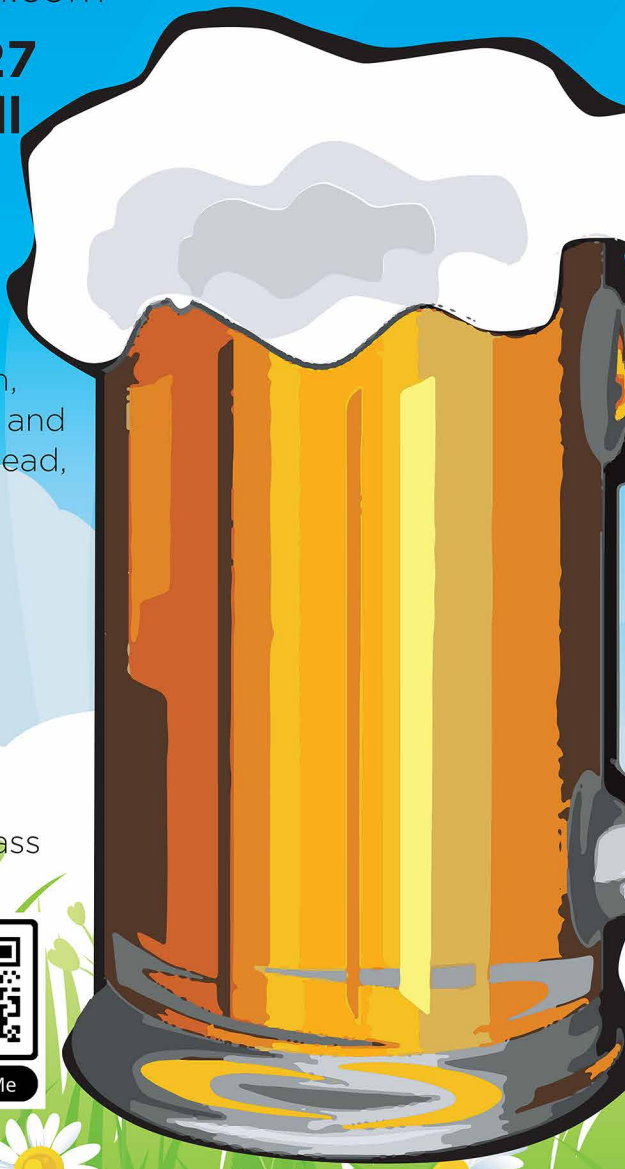
19-20 March 2027
Horsham Drill Hall
Denne Road
RH12 1JF

Tickets on sale from January at the Beer Mine and Anchor Tap in Horsham, Brewery Shades in Crawley and Engine Room in East Grinstead, or online via website or email above

Friday 19 March
£8 open 11am-4pm
£10 open 6-10pm

Saturday 20 March
£7 open 11am-4pm

Ticket includes a festival glass



CAMRA

CAMRA NORTH SUSSEX

Scan Me

Bitter from Hampshire's Flowerpots Brewery were available on a recent visit.

EASTBOURNE

Popular South Street pub, the **Dolphin**, has a new landlord, Liam Barham, former footballer and customer of the pub. He has made a good start with the Long Man Best Bitter on offer recently which was in top form. We wish him every success in his first venture in running public houses.

The **Wheatsheaf**, in Willingdon village, is saying goodbye to Karen and Angie who have been at the helm for nine years. We wish them success in the future.

EASTERGATE

The **Wilkes' Head** is thriving under its new licensees, Aaron & Sue. The kitchen is open again with Sunday roasts a speciality. Regular events include monthly quiz nights as well as occasional live music. The six cask ale pumps continue to support both local and regional cask producers.

EAST GRINSTEAD

The **Engine Room** held a celebration of the third anniversary under its current owners at the start of November. A cask of Harvey's Lost Brew No.156 (7.7%) was on sale along with the usual wide variety of other beers from across the styles, and ciders. A few weeks earlier the Oktoberfest was extremely popular as ever. One of their occasional Meet the Brewer evenings, this time featuring Lakedown, will be held on Thursday 3rd December. Looking ahead, as well as the regular musical offerings, quizzes and other events, a cider festival is being planned for the weekend of 30th and 31st January. Details will be found on social media as dates approach.

EAST HOATHLY

The **King's Head** opening times are Tuesdays 3pm-10pm; Wed to Sat 12pm-10pm; Sundays 12pm-8pm. Food is now available Wed to Sat 12pm-2.30pm and 6pm-9pm; Sundays 12pm-6pm.

ELSTED

The **Three Horseshoes** is at the foot of the South



Downs in an isolated position southwest of Midhurst. Cask ale is served in the traditional way, direct from the cask on stillages, and the extensive, sheltered beer garden, with free-roaming chickens, looks out over the Downs. Ringwood Fortyniner, Langham Hip Hop, and Bowman's Swift One were available during my visit in September, and Flowerpots Brewery's Pots Bitter had just been on.

The **Elsted Inn**, once home to the late-lamented Ballards Brewery, is currently closed and looking for a new leaseholder.

FOREST ROW

The **Flying Trunk Tap Room** has been such a success that they will be expanding in the New Year into the area where the brewing kit is currently, with new brewing kit being set up next door. The tap room is likely to be closed for part of January and February while works take place.

The **Swan** regularly has Harvey's Sussex Best and a beer or two from Long Man on cask. A recent visit also featured Hawkstone's Hops and Glory (brewed at Butcombe) - a decently hopped pale ale.

GRAFFHAM



A September visit to the **Foresters Arms** in this pleasant village near Midhurst found Langham Hip Hop and Glide, plus Hogs Back TEA, available on the three hand pumps. The pub is closed on Mondays and Tuesdays.

HAILSHAM

The **King's Head** at Cacklebury is a Harvey's tied house (a former Branch Pub of the Year), under



AWARD WINNING BEER, BREWED WITH OUR OWN REGENERATIVELY FARMED BARLEY









longmanbrewery.com **01323 871850**

the guidance of licensees Pete and Lisa, and has a minimum of three of the brewery's ales on at all times. On a recent visit, branch members enjoyed very good Best, Old and Armada with the latter being very highly regarded. A fourth line is used for popular seasonal ales so Christmas Ale may feature in December. The large enclosed beer garden at the rear of the pub regularly features live events from the covered stage.

The **Crown Inn** in High Street is part of the South Coast Inns chain. The group has a tie to Molson Coors and Sharp's DoomBar is the permanent ale. However, Matt and his team are able to go 'free of tie' for other real ales and following a refurbishment of all four cask lines, a guest from Three Acre brewery will now always feature alongside DoomBar. Recent visits have seen Sundowner IPA, Ruby Porter and Amarillo Pale all in good condition. A cask ale loyalty card is offered with the ninth pint free.

The **Railway Tavern** in Station Road, the last independently owned pub in the town, remains closed after the owner handed back the licence following an incident outside the pub in August 2025 in which he was assaulted. There are currently no immediate plans for the pub to re-open.

■ HAYWARDS HEATH

At the **Hop Sun Taproom**,- jazz nights are the latest edition to the regular events on the first and third Thursdays of every month, alongside variety nights, run clubs, monthly quiz, and much more! Keep an eye on the website and social channels for Christmas opening hours. As always, you'll find the freshest and newest Heathen beers pouring alongside the best Sussex guest beers.

The **Hairy Dog Taproom** is open from 4pm every Friday and on Saturdays and Sundays from midday. As well as their ever changing range of beers, they have a selection of wines and spirits. We also have soft drinks and children and dogs are more than welcome. Food is always available from one of the street food trucks that frequent the brewery. The food range includes Wood-fired Pizzas, Thai Curry, Indian Street Food, Gourmet Burgers, Egyptian Street Food, Nepalese, Greek Souvlaki and many more. Check their socials to see who is here on any particular day or look at the events calendar on the website.Sunday roast lunch happens every other week from September to April.

■ HENFIELD

The **Henfield Club** has recently refurbished its snooker room with their 100 year old tables. They serve Downlands Best plus another rotating Downlands guest and host many events for the community. Card-carrying CAMRA members can be signed in at the bar.

The **George Hotel** still remains closed, with its future uncertain.

■ HEYSHOTT



Wickwar Bob (3.9% amber ale) and Flack's Waiheke (4.5% NZIPA) were the unusual choices available at the **Unicorn Inn**, a freehouse south of Midhurst, on a September visit. The pub is closed on Mondays.

■ HORSHAM

North Sussex branch will be out and about visiting a number of the great Horsham ale pubs on Monday December 28th. For details of the planned route, please see the branch website or contact secretary@northsussex.camra.org.uk.

■ HOVE

The **Blind Busker** is celebrating its entry into the Good Beer Guide for 2027, and it is still running its £3.30 offer for cask ales on Tuesday evenings. Over the festive period, the pub will be having a dark beer on at all times, from brewers Only with Love, Long Man, and Portobello.

The **Watchmaker's Arms** are having a Dark Beer Showcase over the weekend 26-28 February 2027 with several special cask and keg dark beers over the weekend and into the following week. Details to follow!

■ ICKLESHAM

The **Robin Hood** has retained its entry in the Good Beer Guide, which is an accolade to the cellarmanship of the team at this family run pub.



Three handpumps now pour cask ales. On offer recently were Bass Ale, Romney Marsh Marsh Midnight and Harvey's Dark Mild. The latter was sampled and was in fine form. As usual it is important to note that cash is the preferred method of payment in view of the high charges made by banks on the use of cards, though of course these are accepted. A discount on the price of a pint of ale or cider is given to card carrying members of CAMRA.

LAGNESS

The **Royal Oak**, a former Fullers pub, will be serving no more beer; it is set to become a kitchen showroom.

LEWES

The **Brewers Arms** remains one of the most popular pubs in Lewes, and locals and visitors are always made to feel very welcome. It is a genuine family-run free house, with a wide and interesting range of cask ales regularly available, from Harveys, ales from Sussex and beyond, cider, keg beers as well as an excellent food menu.

The **Elephant and Castle** reopened in early November under new management, refreshed and smart after some careful refurbishment. Seasoned pub experience is at the helm, Pat's Pizza renowned, with a distinctive Austrian twist. Four cask ales — two Harveys plus guests from Sussex and further afield — sit alongside keg, craft, world beers and cocktails. With live music and more in store, this Lewes landmark is ready to welcome you back.

At the **Lansdown Arms**, in addition to their four cask ales, which include Harvey's and Thornbridge Jaipur, there is regular live music at the weekends, and a jam session held on the first Sunday of each month.

At the **Lewes Arms**, there is a lot going on! Apart from their well-kept cask ales, there is Chess club every Monday night, Life Drawing every other Tuesday and Folk night every Thursday. There are also the annual events - The World Pea Throwing Championships, Spaniel Racing & Dwyle Flunking. For all these events check their socials for dates and news @lewesarms.

At the **Snowdrop**, following a 17-year tenure at the helm, the long-standing licensee has stepped into retirement, passing the keys to a well-known local hospitality team. Reopening under its new stewardship in October 2026, the incoming owners are focused on preserving The Snowdrop's distinct, bohemian charm while keeping local ales central to its identity, alongside a refreshed offering of pub food.

The **Gardeners Arms**, is having Dark Fest 2027 from Wed 3rd – Sun 7 March 2027, featuring strong dark ales.

LINDFIELD

The **Stand Up Inn** is charging through the festive season with favourites from Gun and Three Acre, and Hophead making an appearance again. Events wise, there is always open mic on the first Tuesday and a quiz on the last Tuesday of the month. Christmas will bring us the Denmans Lane dash on Boxing Day at 1pm. Certainly a sight to see!

MAPLEHURST

Wassailing at the **White Horse** is on Saturday January 9th.

NEWHAVEN

At the **Newhaven Tap**, in addition to their great range of cask ales and ciders, there is monthly live music on Saturdays and a quiz every other Wednesday. Again, check details and dates on their socials @newhaventap.

NEWICK

At the **Royal Oak**, session beers of Harvey's Best and Long Man Blonde plus the current guest ale of Harvey's Old were all found to be in good condition at a recent visit. The kitchen has also re-opened other than Tuesday.

NUTBOURNE

The **Barleycorn** on the A259 has closed. However, eaters and drinkers have only to go round the corner and, less than a mile down Cot Lane, the **Old House at Home**, once a brewpub,

offers a wide range of real ales, and a reasonably priced menu.

■ PETT

Congratulations to the **Royal Oak** in Elm Lane on returning to the Good Beer Guide for 2027. Robin Lyons and his team continue to offer a warm welcome to both drinkers and diners. Four handpumps means there is always a selection of ales available to suit every taste, including ones from a local brewery. Three which were recently enjoyed were from Pig and Porter, being Apparition, Caravan and Scarecrow.



An extensive and varied menu from the pub's own kitchen includes pub classics. Additionally on Monday evenings wood fired pizzas are provided by Bell'e Buono Pizza Napoli. Live music events take place every Sunday afternoon. The pub holds regular charity events. Funds are currently being raised for Pett Level Independent Rescue Boat.

■ RYE



The **Garage Culture Brewing Tap** opened in June in premises on Fishmarket Road. Initially the taproom served ales from other local brewers until its own ales were available. They now are, so their Session Bitter and Session Pale Ale are on handpump. There is an outdoor drinking area as well as the taproom in the brewery.

Located on the Strand Quay, the **Ship Inn**, has three well-kept beers from Harvey's and Long Man. On a recent visit the latter's Rising Giant was well received, and at £5 a pint, great value!

■ RYE HARBOUR

The **Inkerman Arms** reopened in June after five years closed. The interior has been remodelled from its previous multi room aspect into a single large minimalist bar area. There is also a large outdoor area to the rear serving as a beer garden. On a recent visit Fuller's London Pride and Lakedown IPA were on the handpumps. Now a family run pub, every success is wished to the owners with their new venture.



■ ST LEONARDS ON SEA

The **Tower** were really pleased with their recent Tap Take-Over featuring Fyne Ales. They will be holding a beer festival from 26-28 February 2027.

Also delighted with their contribution to the recent Hastings Tap Take-Over were the **Prince of Wales**, having their busiest Saturday since re-opening in March. A collaboration brew with Ideal Day was very popular.

Now the rear room has been prepared for service, the **Horse & Groom** is planning a beer festival in March 2027

■ SOUTH HARTING



Bowman's Wallops Wood Bitter and Dark Star Hophead were available at the **White Hart**, the pleasantly historic pub in the centre of the village, when visited in September.

■ SUTTON



The **White Horse**, close to the famous Roman villa and ancient church at Bignor, is principally a food-led gastropub but is open all day for drinkers. Langham Glide, Hip Hop, and Best Bitter were available on the three hand pumps on a September weekday visit.

■ WITHYHAM

The **Dorset Arms** has now reopened following the fire earlier this year.

RAISING MONEY FOR WORTHING FOOD FOUNDATION

35 BEERS + CIDERS

THE SELDEN ARMS



4TH - 7TH FEBRUARY 2027

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Bru News

The Sussex Breweries Pages

Information here is generally supplied by the Brewery Liaison Officers (BLOs) named at the end of each report. BruNews is compiled by Roy Bray. A complete list of the breweries operating in Sussex, and their contact details, can be found on the breweries page on the Sussex branches website sussex.camra.org.uk/breweries

ALEWORKS

It's been a busy few months at Aleworks Brewing Co., with new seasonal beers and growing distribution across Sussex. Also, Aleworks has been pleased to see its beers reaching more pubs across the country, thanks to its growing relationships with regional wholesalers and further afield. The brewery has recently introduced Autumn, a 4.6% copper ale brewed exclusively for the cooler autumn months. Aleworks will be hosting a Christmas Open Day on Saturday 12th December, from 12pm until 6pm, at the brewery on the Knepp Estate. Visitors can enjoy up to six cask beers, including special seasonal brews, all completely free of charge, alongside complimentary snacks. Bottled beers, mini kegs and merchandise will also be available to purchase. Everyone is welcome, and the team looks forward to sharing a few festive pints!

BLO Ian McIntyre

ARUNDEL

The two Christmas specials of Maple Stout and Dragonfly DIPA are now available, and Arundel Taphouse is holding a Christmas beer festival from December 10-13. We also have Castle Best Bitter in bottles for the first time.

BLO Jonathan Purdom

BATTLE

It's been an exciting time at Battle Brewery, in collaboration with the British Museum their specially brewed Bayeux Lager is on sale throughout the Museum and restaurant, quite an achievement. Bonfire in Battle is a big deal, and they have produced a fitting beer to celebrate this, it's an ESB 'Oldest Guy' 5.8%. The Tap room in the High Street continues to be popular, putting on different events.

BLO Mac McCutcheon

BEAK

Coming up at Beak! Their taproom will be open every weekend, with a rotating line-up of street food vendors, events and plenty of good beer. There will also be some limited-edition beer releases on the way. Tickets are now on sale for their annual beer festival, These Hills, returning on 7th and 8th August 2027 to Glynde Place, a historic estate in the South Downs just outside Lewes. Bringing together 45+ of the best breweries from the UK and around the world, alongside live music and a celebration of Sussex folk traditions, it's set to be another brilliant weekend.

BLO Graham Eaton

BREWING BROTHERS

The planned opening of the Duke of Wellington in Hastings Old Town High Street has been delayed due to the property being in poorer condition than anticipated.

BLO Peter Page Mitchell

BURNING SKY

2026 has been their busiest year to date. Since increasing their capacity by 30% late last year, they continue in the position of having "no spare beer ". Local sales have been exceptional while national sales remain equally strong. Both cask and keg beers turn over incredibly quickly with the expanded core range keeping them very busy. As ever, a visit to their website provides an insight into what is available to purchase online.

BLO Ian Hodge

FLYING TRUNK

Flying Trunk held a successful beer festival on the 31st of October. It featured many of their beers and a couple of guests. Recent brews include new versions of Forest Way (4.2%) and its big cousin Way Beyond (6.2%) both of whose hops often vary between brews, Belle Quince (4.8%) made with fresh local quinces, and a new beer - EST (Extra Special Tomtits, 5.9%) - a strong premium version of the very popular Tomtits best bitter

(4.0%). In November there was a Flying Trunk tap takeover at The Signal box micropub in Burgess Hill. The Taproom is outgrowing not only its customer area but also the capacity of the brewery to keep it supplied. Watch this space (and/or social media) for exciting news in the new year about some proposed improvements.

BLO Jonathan Samways

GARAGE CULTURE

Garage Culture Brewing Company opened its doors in Rye this summer. Owned by Joe and Jazz, the new microbrewery and on-site taproom is their first independent venture together. Joe brings ten years of brewing-industry experience, while the brewery's name pays tribute to its beginnings in the garage at the bottom of his parents' garden. Using a five-hectoliters kit, Garage Culture produces cask session best, session pale and dark mild, alongside keg hazy pales, IPAs and stouts. Several beers are also available bottle conditioned. Visitors may even meet Bru, the appropriately named brewery dog. Some tasting notes for our cask beer: Session Best- A balanced, easy drinking bitter with gentle caramel malt, light biscuit notes, and a subtle earthy hop character. Session Pale- A bright, refreshing pale ale with light biscuit and honeyed malt, balanced by gentle floral and citrus hops. Dark Mild- A smooth easy drinking beer with a dark rich malt character. Expect notes of roasted nuts, caramel, toffee and gentle chocolate.

BLO Roy Bray

HAND BREW

Production continues to ramp up at the Yard Brewery Site with recent releases including Cappa West Coast Pale and Hersha English Hopped Kolsch, brewed in collaboration with Women in Beer. Brewer Kate has just been listed as a finalist in the British Guild of Beer Writers Annual Awards as Brewer of the Year, to be announced at the end of November. Brewery Visits, Talks and Tastings will be starting at the Yard Brewery & Taproom in the new year, these can be pre-booked now and are also available as gift vouchers. They will be held on the first Saturday of the month with places limited to 10 people per tour. With planning permission granted the tap room is now open 3 days a week (Friday - Sunday, hours below) with cask now pouring alongside house and guest keg and cider options. A new all-singing Events page has been added to the Hand Brew Co website with up-to-date listings and ticketing for all events across the Yard Brewery & Taproom, the Hand in Hand pub in Brighton and Toad in the Hole in Worthing. The Yard Taproom is also running Thursday Night Christmas Bookings through November and December. Details and booking are all available via the new events page on the Hand Brew Co Website.

BLO Henry Kirk

HARVEY'S

The Brewery has had a phenomenally successful year. Lost Brew No. 156 7.7% ABV has been faithfully recreated from an original recipe dating back to 1890. Among their many recent awards, Lewes Castle Brown Ale was awarded Gold at the World Beer Awards. Further success followed at the International Beer Challenge, with another Gold Medal and the Trophy for Best Ale up to 5%, while the British Bottler's Institute Competition added a third Gold Medal.

The Brewery are the new front of shirt sponsor of Lewes FC men's first team, cementing their long-standing relationship with the club.

BLO Ian Hodge

HBC

HBC will be brewing a rum and raisin porter in collaboration with the Horsham Homebrew Club which will be available over the Christmas period, if anything like the last collab with the Homebrew Club you will not want to miss this.

BLO James Thornton

HEATHEN

Heading into the darker colder months you can expect a brand new smooth Old from Heathen, backed up by a new Black IPA out in late November. The Rotations IPA has also had a revamp with a tweaked recipe. A new edition of the house Saison will be coming out of the oak on time for Christmas.

BLO Roy Bray

HEPWORTHS

There's plenty brewing at Hepworth Brewery this winter, with exciting new additions to the cask range alongside the return of a festive favorite. Leading the way is Cornucopia 6.2%, a bold new IPA brewed with corn, available in both cask and 440ml

cans. Also making its debut in cask is Crazy Horse 5.0%, an American Pale Ale bringing a fresh addition to Hepworth's real ale offering. As the colder months draw in, the brewery is also welcoming back Christmas Cracker 4.8%, its much-loved seasonal Winter Ale, now available in both cask and 500ml bottles. With two exciting new cask releases and a festive favorite returning, there's plenty for Sussex beer lovers to discover and enjoy from Hepworth this winter.

BLO Roy Bray

KISSINGATE

A surprise win for Black Cherry Mild 4.2 at the CAMRA Bluebell Railway Beer & Cider Festival secured the Bev Robbins Shield for the second year in a row. The brewery team are immensely proud to be six times winners of the prestigious Shield since first winning with Mary's Ruby Mild 6.8 in 2012. During the festival Murder of Crows 10.0 won Gold Champion Beer of Britain London & Southeast (Strong Ales & Porters). Both awards were presented during Kissingate's very busy October Festival on what turned out to be a warm and sunny day. Green hopped beer Little Green Nutter 4.5 benefitted from an abundant home grown harvest this year. Gary and Bunny returned from a long September holiday and were doubtful the hops could be picked. However, local villagers saved the day and picked them all just in time for the hastily organized brew day. The re-brewing of Old Ale 4.8 has been on the to-do list for several years now but has finally happened. In the run-up to Christmas most of Kissingate's occasionally brewed dark favorites will be available including Chocolate Cherry Dipper 4.5, Blackeyed Susan 6.8, Undertakers Varnish 7.0 and Raisin the Bar 14%. There will be an extensive selection of beers available at the brewery's annual Carol Night on Friday 18th December. For news regarding all Kissingate Events visit www.kissingate.co.uk

BLO Roy Bray

LANGHAM

Whilst continuing to produce the classic beer styles that Langham is well known for, we have had some great reviews following the introduction of a diverse rotating selection of beer styles. From light saisons, bold English IPAS and Red Autumn Ales we have more contemporary takes on classic and progressive beer styles. Newly released is our Hazy Pale Ale, INCUS 6% ABV which is bursting with apricot and tropical fruit aromas whilst sitting on a beautifully layered malt base. Eclipse Porter 4.6%ABV is now available on cask, perfect for the winter nights when cocoa, coffee and gentle roast character are what people are seeking. New to the seasonals, an Extra Special Bitter (ESB) 5.6% ABV on cask and can which give incredible fruitcake, spice and candied orange notes thanks to the unique blend of English malts and hop varieties alongside a juicy character from the yeast. Finally, our first premium lager HELLES 4.8%ABV, which is our Sussex takes on an iconic Munich style of Helles lager. Many of these beers will be poured locally and featured in cans to enjoy at home. What is happening at the brewery in November and December. We are proudly sponsoring the Midhurst Jazz, Blues and Food festival where all beers poured at the event will be Langham. Comedy Night hosted by Getaway Comedy in the brewery itself on 28th November. Our website will be updated with new and exciting beers and gifts, perfect for Christmas, such as brewing days and tours. Keep your eyes on our events section, socials media and Taproom opening hours, around the festive period.

BLO James Bell

LONG MAN

The new canning line is now fully operational and the first beer through the line was Oktoberfest special Marzen (5%), a malt forward full-bodied lager - available now in can and keg. Lots more beers are planned between now and the end of the year to sit alongside the eight permanent offerings; starting with a brand new and bold Black Forest Gateau Stout (6.5%) available early November in can and keg. This will be followed quickly by a second batch of the popular Seven Sisters Pale (3.7%) also in can and keg, Mosaic (4.8%) returns early December in keg and can, Plum Porter (4.7%) is available in cask through October and Wild Man IPA (5.2%) will be back in cask in November after a 2 year absence, lastly, and as ever, the brewery's fruity winter warmer Inn Keeper (4.8%) returns for December. Brewery Tour & Tastings can be booked online with dates available until Spring 2027, plus more to follow soon. The shop and tap room remain

open 7 days per week with a minimum of 7 beers pouring at all times. A Christmas Market will be held at the Brewery on Saturday 5 December.
BLO Richard Scullion

NORTH GARDEN

we have a new stout out in cask, kegs, and cans, and our old ale has just been packaged. We are expanding the brewery slightly by installing another fermenter, and our birthday event will be in February (just waiting on the date) where we'll have new beers and music.
BLO Jeremy Brinkworth

ONLY WITH LOVE

Beers that are on now. Cask: Dukes Best Bitter, 4.2%. Six different malts make for a lovely smooth and roasted backbone. Brewed with Endeavor and Jester hops for mellow notes of blackcurrant, spice and cedar woodiness. Firecracker ESB, 5.2%. SIBA NATIONAL British Best cask GOLD medal winner and BRONZE medal winner for all cask beer. Firecracker is a deep, warming barrel of malty caramel, biscuits and raisins, with a subtle bang of tropical fruit on the nose. This extra special pint of British Best is perfect for the fireside and guaranteed to give you a proper glow. Hops: Olicana and Fuggles. Nightjar Stout, 4.6%. Silky smooth. Roasted coffee, chocolate malt notes and a hint of woody pine from Simcoe. Keg: Hustle Hazy IPA, 5.5%. The super sassy Audacia leads the way alongside a stack of Amarillo and Anchovy for a gorgeous big bang of red berries and pomegranate, plus a heady floral nose. Bandit Nitro Stout, 4.2%. Our new Nitro is a super creamy, smooth and toasty pint of chocolate. Brewed with a big grist of roast barley and choc malts and locally grown Bullion hops to give subtle notes of red berries and biscuit. Kerfuffle DDH Juicy Pale, 5.4%. Our juicy, hazy, commotion of double dry hop goodness. Vibrant aromas of white grape and pithy lime from Nelson Sauvin and Motueka blend into layers of tropical and blueberry from Mosaic - balanced with a light, grassy bitterness.
BLO Jeremy Brinkworth

THREE ACRE

The folk at the brewery are waiting with excitement for next March to see how Bonfire Beer (6.7%), winner of the regional cask champion award at SIBA Southeast, does in the national finals at BeerX 2027. Recent new releases to look out for include the now autumn regular Green Hop Pale (4.8%), brewed with Fuggles hops from Tenterden, American Amber Ale (4.8%), a premium bitter made with American hops, and Viewpoint (3.5%), a session pale which uses German Hallertau Blanc hops to create white grape and tropical notes. Coming soon is The Long White Cloud (5.5%), a premium pale ale made with New Zealand hops, while for Christmas (but available from November) there will be Christmas Eve (7.2%), a festive Old Ale limited to a batch of just 24 casks, one for every night of December leading up to Christmas itself. This is likely to be a seasonal regular. Speaking of new beers, I would like to congratulate James Brock who was recently appointed to the position of Head Brewer at Three Acre, having gained the necessary professional qualifications. James joined the brewery five years ago and, in that time, has been responsible for some of its most successful recipes, including Amarillo Pale, one of the brewery's top sellers this year. The frustrating wait for the completion of building works by the council at the Uckfield signal box continues but the good news is that the planning application for the proposed Heathfield taproom has now been approved.
BLO John Quick

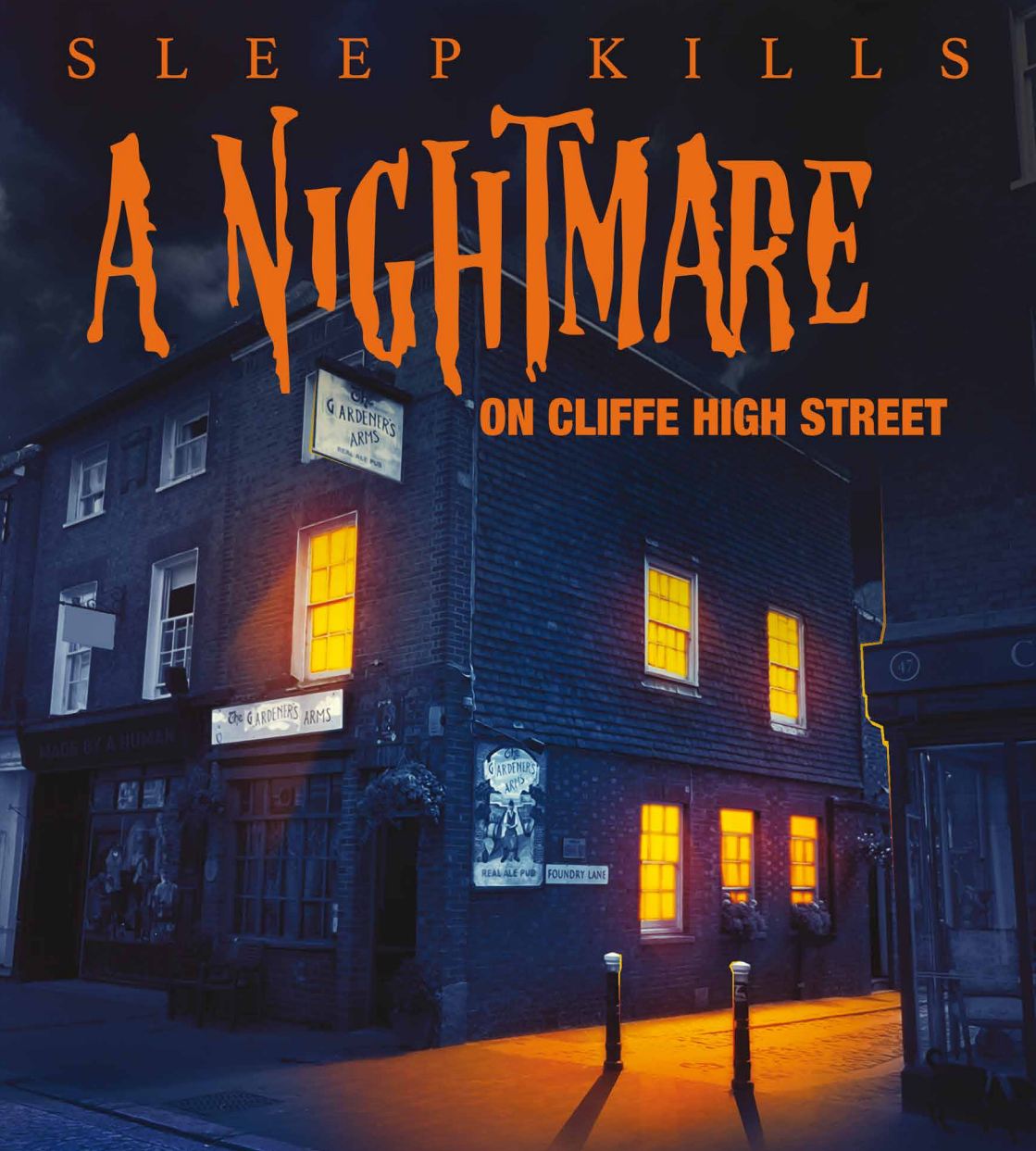
UNBARRED

It's been another busy few months at UnBarred. Their Worthing production brewery continues to go from strength to strength, and in early November, the brewery is in full swing packaging this year's Stoutzilla. It arrives in three variants this season: the original alongside Bourbon barrel-aged and Amburana barrel-aged versions. UnBarred's Brighton brewery has been busy too, with recent releases of Extra Pale and Best Bitter, and a Mild on the way. Their new Fruit Riot Smoothie has gone down a treat, and there's plenty more to come before the year is out, with a new IPA, a stout and a pastry sour all in the works. Meanwhile, their Brighton taproom is gearing up for Christmas. There is a monthly quiz, music bingo and open mic nights that continue throughout the season, so head to our website for dates and more info. The team at UnBarred look forward to seeing you there.
BLO Graham Eaton

SLEEP KILLS

A NIGHTMARE

ON CLIFFE HIGH STREET



DARK FEST 2027

FEATURING STRONG DARK ALES

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SOUTH DOWNS

LANGHAM



CHRISTMAS WITH LANGHAM BREWERY

As the festive season approaches, Langham Brewery has a range of Christmas gift ideas for beer lovers, outdoor enthusiasts and anyone who appreciates great local produce.
We have stocking fillers, unique experiences, mixed packs and party beer to share with friends and family over the holidays - something to suit every taste.

Brewery Tours - Offer a behind-the-scenes look at how our award-winning beers are brewed. Guests can explore the brewhouse, learn about our brewing process and, of course, sample a selection of Langham favourites.

Brewer for the Day - For the ultimate beer enthusiast, this experience provides a hands-on opportunity to brew our beer alongside our brewing team, gaining a unique insight into the craft from grain to glass.

Gift Vouchers - The perfect solution for those difficult-to-buy-for friends and relatives. Redeemable against brewery tours, merchandise, experiences and beer purchases. The choice is theirs!

Party Beer - Choose from award-winning ales and lagers available in bottles and cans, or our convenient **5L, 10L and 20L** beer boxes, perfect for entertaining family and friends at home.

Scan our QR code and discover why we've been part of the region's beer-loving community for more than two decades. Cheers to a festive Christmas and a prosperous New Year.



01798 860 861
hello@langhambrewery.co.uk
Langham Brewery
Unit 3 Langham Lane
Lodsworth
West Sussex
GU28 9BU



Situated in the heart of the South Downs National Park, Langham Brewery has been brewing beer for over 20 years. We began with a focus on hop-forward cask ales and have built a strong reputation across Sussex, Surrey, and Hampshire. Brewed in our 18th-century granary barn, Langham beers are a companion for adventure - crafted for days in the great outdoors. They evoke the feeling of achievement, celebration, and connection with people and nature. We blend tradition with innovation to create beers that elevate any occasion - whether you're out exploring or recharging.

Spotlight on BREWERIES

Garage Culture Brewing - Why We Chose The Slower Route



We're Joe and Jazz, and in June 2026 we opened our first joint venture, a small brewery and on-site taproom in Rye. Joe has worked in breweries in the UK and Australia for the past ten years and, before that, was a keen homebrewer. After returning from a few years travelling, we began brewing as Garage Culture Brewing Company in 2024 using a small set-up in the garage at the bottom of Joe's parents' garden. When the opportunity came along to take on a unit amongst the boatyards in Rye, we expanded (although only very slightly) and Garage Culture found a new home!



We decided to use the more traditional method of bottle conditioning because it reflects the values that came from our simple garage set-up. It is a straightforward process that produces something special without needing unnecessary steps. It creates natural carbonation, a small bubble and a beautifully conditioned ale, while allowing the flavour of the beer to develop. Waiting for it also brings excitement and anticipation. We sometimes refer to it as the champagne of the beer world.

Bottle conditioning means that fermentation continues once the beer is inside the bottle. Before bottling, sugar is added to beer containing live yeast, starting a secondary fermentation. The bottles are then kept at an ideal temperature for around two weeks whilst the yeast creates carbon dioxide naturally. This gives the beer its condition without injecting CO^2 when bottling.



Our process is very hands-on. We fill, cap and label every bottle individually, producing around 300 bottles during each run. They condition inside the brewery, where we try to maintain the warmth the yeast needs to remain active. We can estimate when a batch is likely to be ready from the conditions in the brewery, but we also open and test a few bottles along the way. Ultimately, the beer tells us when it is ready!

A run of 300 bottles means 300 individual fills, caps and labels. It is repetitive and certainly not the fastest way to package beer, but it keeps us close to every part of the process. The conditions in the brewery also vary with the season. Warmer days help the yeast work more quickly, while colder weather requires more patience. That is why the calendar only guides us: tasting the beer is what confirms it is ready.



Of course, choosing this method is not without its drawbacks. The beer takes longer before it can be sold and needs somewhere suitable to condition in the meantime. When the whole brewery and taproom is less than 1000 square feet, finding room for 300 bottles can be a real challenge! It also means that the final experience partly relies on the customer storing and pouring the beer properly at home.

Lots of people understand that bottle-conditioned beer contains some sediment, but explaining how to look after and serve it adds a more personal side to selling it. It gives us an opportunity to talk directly to the person who will drink it and explain the work that has gone into their bottle.

Bottle conditioned beer should be stored upright below 18°C and ideally served at around 12°C. It should be poured slowly and steadily because some sediment will remain at the bottom of the bottle. This sediment is harmless yeast that's dropped out of suspension, although disturbing it can affect the clarity of the beer. Whether a drinker leaves it behind or prefers it in the glass is ultimately personal preference.

At a time when the world seems to be moving faster every day, we believe in allowing a living product the time it needs. We hope that when someone opens one of our bottles, they enjoy it for what it is: naturally conditioned beer made slowly, carefully and by hand on a very small scale in Rye.

Harvey's Brewery - Beer dating back to 1890 revived after journal find

Harvey's brewery has recreated an 136-year-old beer from a long-lost recipe after it was re-discovered in an archive.



Harvey's Brewery in Lewes has brewed its latest ale after a recipe dating back to 1890 was recreated from the journal of the son of one of it's head brewers.

The brewery now says that it also aiming to recreate more lost recipes from the journal, which was originally unearthed in 2019.

Peter Yarlett, the current head brewer at Harvey's said: "It's not every day you get the chance to brew a beer from a recipe that's been lost for over a century, particularly in the very brewery where it was first created."



Henry John Barrett's journal, which included the recipe for the new beer and five others.

He added: "Working from the original brewing notes has been fascinating, and the extended fermentation has given us something quite different from our usual beers."

The beer, a 7.7% ABV ale, was revived after its recipe was discovered by historian Ron Pattinson in the Henry John Barrett, whose father Henry Titlow Barrett was Harvey's third head brewer since .

Henry John Barrett learned how to brew beer from his father before moving to Beard's, another Lewes brewery which closed in 1984, and taking his notes with him.

The Harvey's recipe, dubbed Lost Brew No.156, was discovered in the Beard's Brewery archives alongside another five recipes which the brewery also hopes to recreate.

Barrett's journal has now been digitized at The Keep in Falmer to further preserve the recipes, a Harvey's spokesperson said.

Three Acre Brewery - From classical singer to new Head Brewer



Arguably the most crucial position in a successful brewery is that of Head Brewer and for award-winning Three Acre Brewery in East Sussex James Brock has just been appointed to that post.

James is no newcomer to the Blackboys operation, having joined Three Acre five years ago. Since when he's been studying hard to achieve his professional qualifications and that commitment has paid off with the new appointment.

Responsible for brewing and designing an increasing range of popular beers, James has made his mark on the brew floor where he can be found stirring in the mash or filling casks and kegs, making sure every drop of beer is just right. As a classically-trained singer, he has also been known to whack out some opera to keep the yeast happy.

‘’When I started at Three Acre, over five years ago, I was excited at the prospect of becoming a brewer, now all these years later, achieving the role of head brewer feels like a dream come true”, says James. “Now running the brewery floor, taking on more of a leadership role, is a proud moment and I’m looking forward to what’s next.”

While a head brewer needs to like all the beers he produces, among James’ favourite Three Acre tipples is Best Bitter: “It’s a timeless classic and notable as the first beer Three Acre released which, despite strong local competition has made its mark with a loyal following”. Another of James’ creations, Amarillo Pale, has become one of the brewery’s top sellers this year. He’s rightly proud of this session pale ale which has turned out to be a real crowd pleaser.

“The first time we met James it clear that, despite no brewery experience, he had an enormous passion and would be an asset to the team here at Three Acre”, says operations director and brewery co-founder Jamie Newton. “He’s worked and studied hard over the past few years and I am delighted that he’s able to take up the helm at what is an exciting time for the brewery.”

James has witnessed enormous expansion in the time he’s been at the brewery. “When I joined, we had three little fermentation tanks capable of 2,500-litres in total. Today we have got 40,000-litre capacity. It’s been a big learning curve, but super satisfying”, he says.

During his time at Three Acre, James says there have been a raft of lovely beers produced. A standout moment was designing, brewing and releasing his first commercial-scale recipe in 2022 as Chocolate Oat Stout was launched at the Stout Out festival at the Jenny Lind in Hastings.

“Seeing Azacca Haze, another of my recipes, pouring on the main bar at SIBA Beer-X in Liverpool last year was another key moment”, he adds. “While heading over to Norwich, for a collaborative brew with All Day Brewery, and meeting so many in the trade who had served and enjoyed our beers was the first time I really understood just how far and wide Three Acre’s work was being recognised.”

Pressing News

Fruit harvests, as with most crops this year, were much earlier than normal – up to a month earlier - due to the long hot dry summer. So cider making started earlier, and I personally pressed 1 gallon of my cider (2 gallons last year) in August, and this year much stronger (and drier) than last year – 8.5% as opposed to 5.8%. Nationally and internationally, from heat-shrunk apples in England and Germany to freeze-damaged orchards and wildfire threats in North America, cider makers are having a challenging time. Hot, dry conditions can leave the fruit smaller while concentrating sugars. Higher sugar at harvest means higher potential alcohol after fermentation, while smaller apples mean less juice coming off the press, hence the results of my cider making.

Nowadays, due mainly to the proliferation of micropubs, where they have no restrictions on how they source their beers and ciders/perries, there is a much greater availability of decent ciders and perries in our area (BSD) – perhaps other branches could comment in future articles. A good example of more main stream pubs also taking more real ciders as well is the Blind Busker in Hove, where they have always had a range of Lilley’s ciders (not considered real by CAMRA) but now stock 2 or 3 approved ciders. The Hole in the Wall (the smallest traditional pub in Brighton) also has 3 real ciders on, the Southwick Beer Engine boasts 4 or more real ciders (mainly local), and Piston Broke, Shoreham-by-Sea, has up to 5 real ciders and perries, some local.

Let Sussex Drinker know of your experiences in other branches, and watch out for Wassails in the New Year. Wassail!

Jackie Johnson
Brighton & South Downs Branch

Is your local pub under threat?

CAMRA has the tools to help you save it

camra.org.uk/saveyourlocal





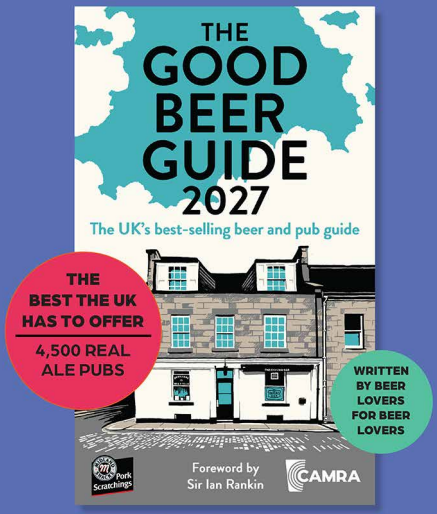
ASK, "IS IT CASK?"

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer – which is far from the case.

Serving so-called 'Fresh Ale' though a handpump also boots a genuine cask beer off the bar, depriving consumers of choice.

CMBC claim to champion cask beer but have instead closed breweries and removed cask lines from bars.

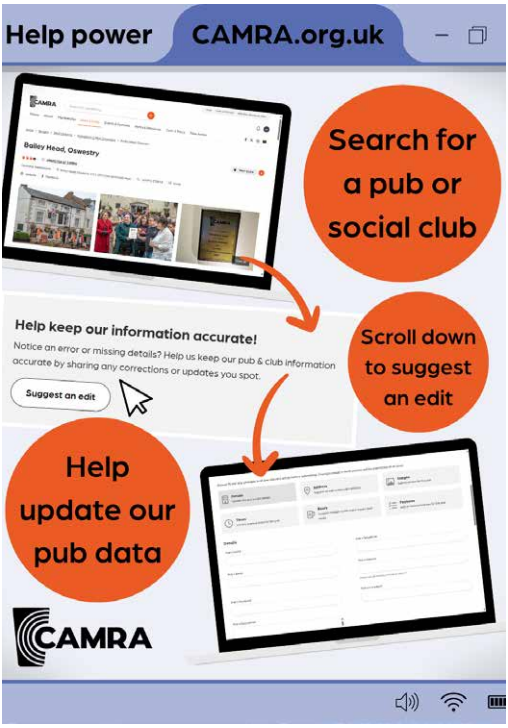
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Arun & Adur

2026 Worthing Beer Festival report

The 2026 Worthing Beer festival was the 28th such event organised by the Arun & Adur branch of CAMRA. The event was held at ROOMS, Worthing upstairs in the Guildbourne centre and despite the weather was busy and a good time was had by all.

There were 41 cask ales, 12 Keg beers and 10 ciders.The drinks sold out well across the board, so thank you to Henry Kirk who chose the beers and to Clare Longhurst for choosing the ciders. We would especially like to thank UnBarred brewery (of Brighton and Worthing) for sponsoring the event and donating casks and also Harveys of Lewes who donated a cask of their newest Lost Brew ale which was the first to sell out. We signed up a number of new members to CAMRA. The festival charity again was Care For Veterans, a local charity (now part of Royal Star & Garter Homes), festival goers were asked to donate any unused drinks tokens and £301.30 was donated in addition to £1100 raised by charity volunteers during the festival. CAMRA had invited a number of guests who came to support us and enjoy the event, including Tom Rutland MP, the new owners of Goldmark brewery, staff from Unbarred brewery, plus a number of owners and staff from local pubs.

Brighton & South Downs

Ale Trail 2026

A big thanks to all who took part in this years' Ale Trail and made it such a success. The number of passports received was up over 25% on 2025. Some great feedback has been received; it's clear that this is enjoyed by all and really helps our local pubs and taprooms. Watch out for details of the 2027 Ale Trail.

Looking ahead

The branch plans to continue building on the range of events started in 2026, including more events, in-person socials and members' meetings, heritage walks, Ale Trail walks and more! Please check details on our website (and the calendar) at brighton.camra.org.uk.

Graham Eaton
Brighton & South Downs

North Sussex

Bluebell 2026 beer & cider festival news

The 6th Bluebell Railway event, held in September and run in association with CAMRA Sussex Branches, was another hugely enjoyable event. About 1,300 festival goers enjoyed the 103 ales and 21 ciders spread over the bars at Sheffield Park, Horsted Keynes, Kingscote and East Grinstead stations, and also for the first time on a bar on one of the steam trains.

There were joint winners of Beer of the Festival. Kissingate retained the Bev Robbins Trophy awarded to the top Sussex beer of the festival,



with Black Cherry Mild repeating its success from 2025. Gary and Bunny Lucas received their award at their open day in October, presented by Roy Bray and Mike Head.

The other joint winner was Wantsum's Ravening



Wolf, a very tasty IPA. Nathan from the brewery accepted the award at their brewery taproom in Kent.

On the cider and perry bar, Ascension Mothership won cider of the festival, with Black Pig Orchard's Perry winning perry of the festival.

As ever, a huge thanks to our brilliant team of CAMRA and Bluebell volunteers, and to the team from Heathen Brewery who again set up and ran the keg wall at Sheffield Park.

Finally, may I end with a plea. We need several more volunteers to come forward and join the organising team, set up team and Bar manager team. It's a demanding but hugely satisfying event to be a part of. Please contact me at secretary@northsussex.camra.org.uk if you would like more information.

Mike Head, *CAMRA Festival Organiser*

North Sussex 2027 Ale Trail

Our Ale Trail returns for 2027, with a slightly earlier start and about 36 great venues to visit including some new ones. The Trail is open to all, members and non-CAMRA members, as the Trail is all about supporting our great local pubs and taprooms.

The event starts with a trip to our current Pub of the Year, the Engine Room in East Grinstead, from 1pm on Saturday January 30th, and ends on Friday May 28th with the draw to choose the prize winners. The Engine Room are planning their first ever Cider festival for the last weekend of January, giving an even bigger incentive to head there then.

Ale Trailers will need to pick up the Trail Leaflet, which will detail all the Ale Trail venues to visit and collect a sticker at each. Leaflets will be available at each venue and also at our Spring Equinox beer & cider festival on March 19th and 20th. To receive a sticker, you need to spend money at each venue. We'd love it if that was a pint of the great local Ale or Cider available there, but we appreciate that might not always be practical.

The Branch will be running trips to some of the Ale Trail pubs during the four months. Details of the events will be published on the Branch website and social media channels, along with our monthly emails to Members.

There will again be six prize winners this year, who will receive a voucher to spend in the Ale Trail venue of their choice.

- Top prize is a voucher for £60, for those who have collected over 80% of the stickers
- Two second prizes of a voucher for £40, for those who have collected over 60% of the stickers
- Three third prizes of a voucher for £20, for those who have collected at least 40% of the stickers

We hope you enjoy the Trail. If you want more info, please email secretary@northsussex.camra.org.uk. Cheers.

Mike Head
North Sussex Branch Secretary

North East Sussex



Assistant barman Jim accepts the GBG 2027 pack for the Cooper's Arms, Crowborough



Catlin from the King's Arms, Rotherfield, receives their GBG 2027 pack



Crowborough Cross manager Craig with the GBG 2027 poster



Ellie, licensee of the Brecknock Arms, Bell Yews Green, with new arrival and the GBG 2027 pack



GBG 2027 presentation to Annie at the New Inn, Hadlow Down



Presentation of the GBG 2027 pack to Clare at the Hare & Hounds,



Shannon from the Nevill Crest & Gun, Eridge, with their GBG 2027 pack

South East Sussex



The Robin Hood in Icklesham is a multiple branch award winner, notably for its cider. This year it was Runner Up Cider Pub of the Year and landlady Carly called in from her maternity leave to accept the award, three generations of the pub family are seen surrounding Branch Pubs Officer Peter.



The Waterworks in Rye was presented with three awards in one evening. Cider Rep Angela is pictured with Landlord David as he accepts the Branch Cider Pub of the Year award, while behind his right arm are Runner Up Branch Pub of the Year and for the pub's brewery, Beer of the Festival at Eastbourne for its beer, Pissoir.



The Albatross (RAFA) Club in Bexhill has been the Branch Club of the Year many times over and as often this year it was also Sussex Club of the Year. The two awards were presented on the same evening, club officials are shown with these and four of their five handpumps showing a good range of ales.

South East Sussex Branch Ale Trail

South East Sussex Branch are running an Ale Trail in 2027.

This will run from January to the end of March and will feature pubs chosen for the quality of their beer and to give a wide selection across the branch from Eastbourne to Rye.

Participants will be given a photo sticker to put in their passport on the purchase of a pint of cask ale or cider.

The aim is to increase footfall in this quieter time of year. Pub selections are being finalised as we go to press, and passports will be available in those pubs as well as from the branch.

Full details will be on the branch web-site from mid December.

Western Sussex

Western Sussex Treasure Hunt

The Western Sussex Treasure Hunt is a new initiative by the Branch to entice more people to pubs. Questions are asked which can only be answered by going to the pub (and hopefully, buying a drink).

Sign up on CAMRA Tckty; tckty.camra.org.uk/e/626/western-sussex-treasure-hunt it's free to enter.

You will then be sent an email with a link to download the question sheet.

Prizes are a vintage collector's Yapton ½-pint glass and a Western Sussex T-shirt.

The Western Sussex T-shirt will be issued free to the first 20 people to complete the Treasure Hunt and return their question sheets; the T-shirt can be bought for £10 by any other completers.



The Ship & Anchor, Ford

Riverside Pub - Est. 1664



Proudly featured in The Good Beer Guide 2027

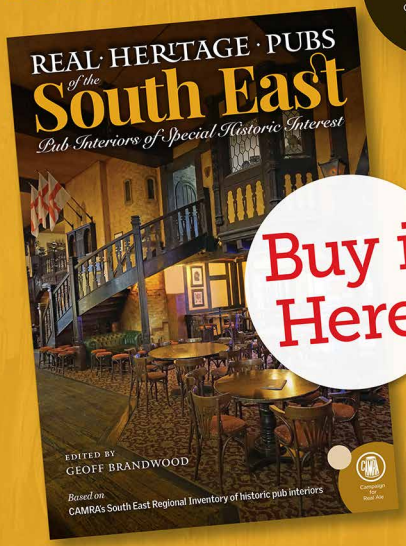
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Bus to the Pub (Bttp)

Bus to the Pub (Bttp) is organised on a weekly basis. All trips are on Thursdays meeting at noon and usually visiting three pubs.

We mostly travel by train but also use buses as well. The majority of the locations visited are urban ones as town pubs usually have a better choice of beers.

If YOU would like to "join us on our weekly trips" then please contact me at max204.bgnr@gmail.com to be added to the mailing list.

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Beer Festivals and other Delights

CAMRA EVENTS IN BOLD. For FREE inclusion in this column and on the Sussex Branches website, contact the Editor; for PAID advertisements contact Neil Richards. Copy-by date and contact details on the contacts page 30. For up to date information on beer festivals and other beer and cider related events in Sussex, and often more details than appear here in print, please visit the Beer Festivals page on the Sussex Branches website, sussex.camra.org.uk/festivals.

12 Dec Aleworks brewery open day
27-31 Jan Signalbox, Burgess Hill, Tap Takeover with Battle Brewery
29-31 Jan Cooper's Arms, Crowborough, Dark and Delicious Beer Festival
29-31 Jan Engine Room, East Grinstead, Cider Festival
17-28 Feb Signalbox, Burgess Hill, Winter Beer Festival
26-28 Feb Tower, St Leonards on Sea, Beer Festival
26-28 Feb Watchmaker's Arms, Hove, Dark Beer Showcase
3-7 Mar Gardeners Arms, Lewes, Dark Fest 2027
19-20 Mar **Spring Equinox Beer & Cider Festival 2027**, see page 3 & 5

Branch Diaries

The following are the details of planned meetings and socials of the six Sussex CAMRA branches for December-February.

Arun & Adur

19 Jan 7.30pm, Branch Meeting, Egremont, Worthing
23 Feb 7.30pm, Branch Meeting, George & Dragon
See aaa.camra.org.uk/events.html.

Brighton & South Downs

10 Dec Christmas Social, Rook Taproom, Brighton
See brighton.camra.org.uk/diary.

North Sussex

8 Dec 7.30pm, Branch Social, Crawley starting at the Swan in West Green
28 Dec Beertwitxmas day in Horsham, from 12noon
12 Jan Branch meeting at the Dog & Bacon, Horsham
See northsussex.camra.org.uk/diary.

North East Sussex

See nesx.camra.org.uk/diary.

South East Sussex

12 Dec Christmas Drinks: Eastbourne, start 2pm at Victoria Hotel
16 Dec Christmas Drinks: St. Leonards, start 2pm at Tower
19 Dec Christmas Drinks: Bexhill, start 2pm at Three Legs Brewery
See southeastsussex.camra.org.uk/diary.

Western Sussex

5 Dec Christmas Lunch at Anchor, Chichester, 1pm
16 Jan Minibus to Hog's Back Brewery, leaving 11am
See westernsussex.camra.org.uk/diary.

SCORE YOUR BEER

Excellent
Very good
Good
Acceptable
Poor
Undrinkable

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CAMRA

Sussex Branches of CAMRA

South East Regional Director:

Paul Sanders, 07778 035971

rd.southeast@camra.org.uk

Sussex Area Organiser:

To be appointed

area.organiser@sussex.camra.org.uk

Website: sussex.camra.org.uk

***PotY**: Fox, Felpham,

***CotY**: Albatross Club (RAFA), Bexhill on Sea,

***CPotY**: Hopp Inn, Selsey

Arun & Adur

Malcolm Barnes,

branch.contact@aaa.camra.org.uk,

www.aaa.camra.org.uk

Beer Festival: Worthing, October 2027

PotY: Sportsman, Amberley

CPotY: Green Man Ale & Cider House Worthing;

COTY: none

Brighton & South Downs

Graham Eaton

chair@brighton.camra.org.uk

www.brighton.camra.org.uk

Beer Festival: South Downs June 2027

PotY: Signalbox, Burgess Hill;

CPotY: Signalbox, Burgess Hill

COTY: none

North Sussex

James Thornton

chair@northsussex.camra.org.uk

www.northsussex.camra.org.uk

Beer Festival: Spring Equinox, 19-20 March 2027

PotY: Engine Room, East Grinstead;

CPotY: Engine Room, East Grinstead; CotY: none

North East Sussex

Richard Saunders,

branch.contact@nesx.camra.org.uk

www.nesx.camra.org.uk

PotY: New Inn, Hadlow Down;

CPotY: Cooper's Arms, Crowborough; CotY: none

South East Sussex

Howard Millichap 07599 257522

contact@southeastsussex.camra.org.uk

www.southeastsussex.camra.org.uk

Beer Festival: Beer and Cider by the Sea, 14-16 May 2027

PotY: Brickmaker's, Bexhill;

CPotY: Waterworks, Rye;

CotY: Albatross Club (RAFA), Bexhill on Sea

Western Sussex

Max Malkin

contact@westernsussex.camra.org.uk

www.westernsussex.camra.org.uk

Beer Festival: Yapton May 2027

PotY: Fox, Felpham;

CPotY: Hopp Inn, Selsey CotY: none

*PotY: Pub of the Year; CPotY: Cider Pub of the Year; CotY: Club of the Year



Sussex Drinker: Winter 2026 No. 125

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Standard Disclaimer:

Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA.

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Visit the Citizens Advice Website

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9 Finway, Dallow Road, Luton, LU1 1TR

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Sun 1-5pm

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www.ryewaterworks.co.uk

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Sun 12pm - 8pm

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