

Celebrating the Real Ale Scene in Sussex

Sussex Drinker

Winter 2024

Free



Campaign
for
Real Ale



**White Horse in Maplehurst celebrates appearing in the
Good Beer Guide for 40 consecutive years**



All of these 40 years the pub was under the expert management of Simon and Beth. The branch spent a hugely enjoyable afternoon at the White Horse, with lots of reminiscing in the sunny beer garden over a pint or two. In the photo are from the left Roy Bray, Penny Stringer, branch chair James Thornton, Simon and Beth, and Robin Charles, with thanks to Sarah Crouch for organising the day and for the photo.

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Darkfest 2025 Presents



The Night Porter
RATED XXX

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FEATURING STRONG DARK ALES

20TH-23RD FEBRUARY 2025

THE GARDENERS ARMS - 46 CLIFFE HIGH STREET - LEWES - 01273 474808

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.

Please use WhatPub.com for details of all Sussex pubs, and we've made every effort to ensure details on WhatPub are accurate, however we strongly advise checking ahead before visiting, by phone, website or Facebook page.

On our correspondent's visits, several licensees have said that while trade has been good, especially at weekends, they are only just breaking even on a good week because of energy costs etc. Please go to pubs & clubs often to ensure they survive.

■ ASHURST WOOD

The **Three Crowns** closed for a few weeks but has since reopened with new management and is once again proving popular.

■ BILLINGSHURST

The **Billi Tap** provided an excellent start for the North Sussex branch September Billi to Brolly walk, with two top quality cask ales plus a varied range on the keg taps, giving lots of choice for those wanting to try their paddle of thirds.

■ BOGNOR

The **Wheatsheaf**, a Hungry Horse pub, is under new management and will in future get changing real ales from the M & B list. For the moment there will still be the one hand pump, but with the beers rotating; currently Landlord, Purity Wild Goose and Wainwright Gold.

The **Punch and Judy**, where real ale is now available in the form of Old Speckled Hen, is up for sale.

■ BRIGHTON

With a new licensee since September 2024, the **Mitre Tavern**, retains its backstreet corner house vibe and by day is not too busy for people to talk and enjoy the range of Harvey's beers. With Harvey's Best and Mild on the handpump they're planning the inclusion of Harvey seasonal ales including Old, Bonfire Boy and Christmas Ale in coming months. Under the new owner, there is now a pool table for general use with live music on a Saturday night with plans in place for a quiz night on Tuesdays and Open Mic on Thursdays.

In September 2024, the **Evening Star**, celebrated its 33rd year of consecutive inclusion in the *Good Beer Guide* and is again included in the 2025 edition. This independent pub is popular with a varied clientele of all ages and features seven hand pump beers including but not limited to local breweries plus three real ciders and a vast selection of worldwide beers. They also have an interesting selection of unusual 750ml sharing beers, which are certainly worth exploring. It's a supporter of local events and it's worth looking out for their own beer festivals. There is live acoustic music 3rd Sunday of the month.

The **Post & Telegraph** is a Wetherspoons balcony pub in the centre of Brighton in what was once the offices of the Post and Telegraph newspapers. They continue to sell local Burning Sky beers from the Sussex village of Firle to complement other rotating beers along with other Wetherspoons core beers.

The **Basketmakers Arms** is a much loved institution on the edge of the famous bohemian North Laines area that embraced the September 2024 cask ale week. The walls are adorned with old metal signs and tobacco tins, inside which you will find messages, secrets and codes written by customers over the years. This is a twin-

roomed street-corner pub, popular with young and old alike. Eight hand pumps serve seven beers from the Fuller's/Gales/Dark Star range including seasonals and a Westons cider and stocks a large selection of whiskies. Locally sourced home-made food is also available throughout the week with very popular traditional Sunday roasts. Live Jazz music 1st and 3rd Wednesday of every month.

■ BEXHILL

Sussex Pub of the Year, the **Brickmakers Arms** generously donated polo shirts to the volunteers at the recent Eastbourne Beer Festival. Pictured are a group ready to open up on the first day.



Our thanks go to all who give their time so freely to make CAMRA beer festivals so successful.

■ BURGESS HILL

Another season means another ale festival at the **Signalbox** starting on 13th November until 24th so plenty of time to get a few jars in. The final Toads Tournament of the year will be held on 19th November, and the now legendary pub quiz continues to run every single Wednesday from 7.30pm and is only £1 to enter.

■ COCKING

The **Blue Bell** has a new manager and will be sourcing both cask and keg beers from Fauna of Arundel

■ CRAWLEY

The **Apple Tree** has new tenants from October. Opening times are Wednesday to

Sunday noon to 11pm, with one cask hand pump initially.

■ CROWBOROUGH

During the summer four of the extra handpumps that were installed in the **Cooper's Arms** for the beer festivals earlier this year were repurposed to dispense draught cider. The "Inn Cider Trading" bar is self-service and has proved to be very successful. Between two and four different ciders, sourced locally and nationally, are usually available and so far all have been on CAMRA's list of real cider producers. However, ardent cider drinkers should be aware that in the event of a future beer festival, the pumps are likely to be returned to their original purpose, at least temporarily.

■ DANEHILL

The **Coach and Horses** was delighted to be in the *Good Beer Guide* for its 10th consecutive year, with a visit planned for Oct 26th to present a certificate and the Cider/Perry of the Festival certificate to Black Pig Orchard from the village.

■ EASTBOURNE

It is with sadness that we learn that Adrian and Annabel Straatman will be moving on from the **Hurst Arms**. Since taking on the tenancy the pub has become renowned for having probably the best selection of Harvey's cask ales in the County. We wish them both success in the future, and hope that the quality and range of beer offered in this popular pub is maintained.



Beerarama

Two of Eastbourne's craft beer bars are now in the *Good Beer Guide* for the first time. Congratulations to Jamie Mooney and John Spriggs of **Beerarama** in Bolton Road. Pictured are Jamie (left) and John (centre) receiving



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their *GBG* pack from branch campaigns office, Richard Scullion. Also to Jo and Andy Plumbley and their team at **Ninkaci** in the Enterprise Centre near Eastbourne Railway Station.

■ EAST GRINSTEAD

The **Engine Room** continues to convey a cornucopia of cask concoctions from near and far, the latest venture bringing them 'in cahoots' with the local Flying Trunk brewery to produce a series of brews with hops chosen each time by a different lucky regular. In Cahoots beers will be available only in cask at the pub. Keep an eye on the Instagram page for their release dates, and for other special and regular events.

■ FAIRLIGHT



The **Cove** has recently 'Returned Folk to Fairlight'. Way back in the 70's and 80's, the Hayloft upstairs at the



Cove was a famous venue for live folk music. Last Summer this was reprised for a couple of sessions with original artistes. Time moves on, and now 'Swinging Sundays' takes over at the same place. Drinkers are now

made more welcome than ever with booths and even a footbar. Whilst these pediments have disappeared from many a pub, the reappearance here revives memories of their usefulness, especially so for placing a foot underneath to sustain balance should any unsteadiness occur for whatever reason! The pub still only has two handpumps, one serving Harvey's Best Bitter and the other a beer from a more

local brewery. The Harvey's was in fine condition on a recent visit.

■ FOREST ROW

Although mainly a food venue, the **Swan** has increased its cask offering and typically has two beers from Long Man and two others. On a recent visit a well kept pint of Hophead was imbibed.

■ HASTINGS OLD TOWN



Four pubs in the Old Town took part in the Hastings Tap Takeover, 4-6 October. These were the **Crown**, which featured beers from Fauna Brewing; the **Jenny Lind** had beers from Loud Shirt Brewing; the **Jolly Fisherman** had beers from Left Handed Giant; and the **Albion** had beers from Three Acre Brewery.



Coming up, from 8-16 November, the 2024 Hastings Old Town Cider Festival will include those four pubs, plus the **First In Last Out**, the **Dolphin Inn**, and **East Hastings Sea Angling Association**. Plenty of real cider as well as real ale to imbibe in the Old Town!



■ HAYWARDS HEATH

To bolster an already busy monthly schedule, the **Hop Sun** will now be hosting a monthly Sunday afternoon toads mini-tournament. A free beer for all entrants, and



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prizes to be won! Pouring the freshest Heathen Brewers beer, including some smaller specials that don't leave the premises. See the taproom website for all the latest news and events.

■ HORSHAM

The **Dog and Bacon** closed in October for a few weeks for refurbishment. Recent visits have commented on good beer quality, and a visit is planned as part of North Sussex branch's annual Christmas day out in Horsham on December 28th.

The **Malt Shovel** held its annual beer festival over the August bank holiday, with 20 beers in the marquee in addition to its usual six handpumps. Great beer selection, as ever, although attendance numbers sadly down a bit on previous years.

■ HOVE

The **Poets Ale and Smokehouse** are celebrating their first appearance in the *Good Beer Guide*. They serve the full standard range of Harveys beers, and will be showcasing some seasonal options in the autumn.

The **Blind Busker** will be hosting a brewers' evening on 17 December, starting at 5 pm, when brewers will be invited to meet customers and information materials will be provided. The evening will also be a Christmas Ale night.

■ ICKLESHAM



Mick D'Arcy, the well respected landlord of the **Robin Hood** since the 1990's, sadly passed away in the summer.

In August, his wake was held at the pub, as was to be expected. He was given a grand send off. There was a special beer on in his honour, D'Arcy's Diesel, a 3.7% bitter, which was much enjoyed by his friends and



customers. D'Arcy arrived at the pub to be greeted by a crowd of over 200, the coffin was placed on the trailer of his tractor and he had a final trip round the meadow he loved to mow. He then left the pub for the last time, to a

round of applause, whilst a toast was drunk and the Pink Floyd music played on. On a happier note, the pub has made its first appearance in the *Good Beer Guide*, and having been selected as Cider Pub of the Year by the local CAMRA branch, has now progressed on through regional selection to compete for the National award.

■ ITCHENOR

The **Ship** has reverted to Winter opening, so will be closed on Mondays and Tuesdays until Easter time

■ LAGNESS

The **Royal Oak** closed in the Summer and is now "seeking its next operator", according to Fuller's. Hopefully, local rumours of conversion to housing are unfounded.

■ LEWES

The **Gardeners Arms** Darkfest beer festival is taking place from Thursday 20 - Monday 24 February 2025. Sub-titled "The Night Porter", it is described as "Our most controversial festival ever featuring strong dark ales."

■ LINDFIELD

The **Stand Up Inn** still hosts regular open mics and quiz nights. Beer wise there are new offerings of craft from Beak and Northern Monk and some old favourites from Gun and Three Acre with up to five cask ales. This list goes through until March.

■ LITLINGTON

On a recent visit to the **Plough and Harrow**

it was good to see four different Long Man beers on offer. The seasonal Indian Summer (4.8%) was particularly well received.

■ MAPLEHURST

The **White Horse** was on top form for the North Sussex branch event there to celebrate 40 consecutive years in the *Good Beer Guide* for Simon and Beth.

■ MIDHURST

The **Half Moon** reopened at the beginning of October. London Pride is on hand pump.

The **Crafty Pint** off-licence in Midhurst has closed after ten years dispensing local real ales in bottles and from the cask.

■ NEWICK

At the **Royal Oak**, there is always a good pint of Harvey's Best or Long Man Blonde plus a seasonal guest ale. The pub is currently available for a new tenancy but is still open for the foreseeable future to drinkers and for food (Wednesday to Saturday lunchtimes and evenings plus Sunday lunchtime).

■ PEASMARSH



The **Horse and Cart** has a new landlord. Marc Fleischer, until recently landlord of the Oak at Rye Foreign, and previously at the Two Sawyers in Pett, has now taken over this pub from the previous owners. He served consistently excellent ale at his previous pubs and this promises to continue at his new one. Although there are



just two handpumps at present, the intention is to install a third one shortly. On a recent visit Harvey's Best Bitter and Waterworks Golden Flush were on, the latter was tasted and was in fine form.

■ PETT



The **Royal Oak**, seen here with its new signage, continues its success, having recently been awarded

Good Beer Guide status for a second year. Recent innovations have included the introduction of regular Sunday afternoon music sessions, which are well attended. Support of local charities continues with substantial donations having been made to local charities Pett Level Preservation Trust and Pett Level Rescue Boat, with funds raised by holding quizzes and similar events. The pub is both Cask Marque and LocAle approved. Details of the ales being served can be found on the Real Ale Finder app. Greene King Yardbird and Pig and Porter Caravan have been on handpump recently and both were excellent.

■ PLAYDEN

The **Rye Waterworks Microbrewery and Taproom** serves its own outstanding range



of ales, from Golden Flush Pale Ale at 3.3% abv, through uRYEnal Best Bitter (3.4%) and IPeeAlot IPA (4.4%) to Pissoir Porter (4.9%). Recently these have been joined both by a reiteration of last year's highly successful green

hopped ale, Jolly Green Olly, made with local hops, and by a Blood orange IPA named Taking the Pith. The venue is now open on Friday, Saturday and Sunday. On Sunday afternoons there is live music, described as “Sunday chill relaxing music”.
PLUMPTON

The **Plough** has now reopened under new management. This Harvey’s pub was offering Best, Old and Dark Mild when visited recently.

■ RUSTINGTON

The **Windmill** closed after fire damage. It is unlikely to re-open and unfortunately planning permission has been sought to replace it with residential housing.

■ STAPLEFIELD

The **Jolly Tanners** should re-open following refurbishment and a larger dining area in September under new management following the long deserved retirement of previous landlord Chris.

■ ROBERTSBRIDGE

The **George** is delighted to be in the Good Beer Guide for the first time. Three locally produced cask beers are available.

The **Robertsbridge Club** held their 2nd Octoberfest recently, three German lagers were available.

■ RYE

The **Waterworks Micropub**, has been serving a couple of seasonal ales brewed at its companion and namesake Waterworks Brewery. These were Jolly Green Olly, a

green hopped ale, and Taking the Pith, a Blood Orange IPA. Always



on tap are the pub’s own brewery’s 4 signature ales, uRYEnal Best Bitter, Golden

Flush Pale Ale, IPeeAlot IPA and Pissoir Porter.

The **Bedford Arms** has now reopened after a refurbishment. It is now known as the **Cricketers** and is serving one cask ale.

■ ST LEONARDS

At the recent Hastings Tap Takeover, the **Tower** chose Bristol Beer Factory beers for the event and all eight barrels were consumed over the weekend, the **Piper** got four different cask beers from Kernel Brewery, plus several keg beers, and the **Goat** had three keg beers from the Earth Brewery.

The **Marina Fountain** now offers three locally produced beers including a house beer from Three Acre Brewery.

The **Prince of Wales**, Western Road, recently reopened and offered two keg beers from Brewing Brothers. A holiday caused the pub to close, it’s hoped it will reopen again soon.

■ SELMESTON

The **Barley Mow** on the A27 has reopened after a refurbishment.

■ WILMINGTON

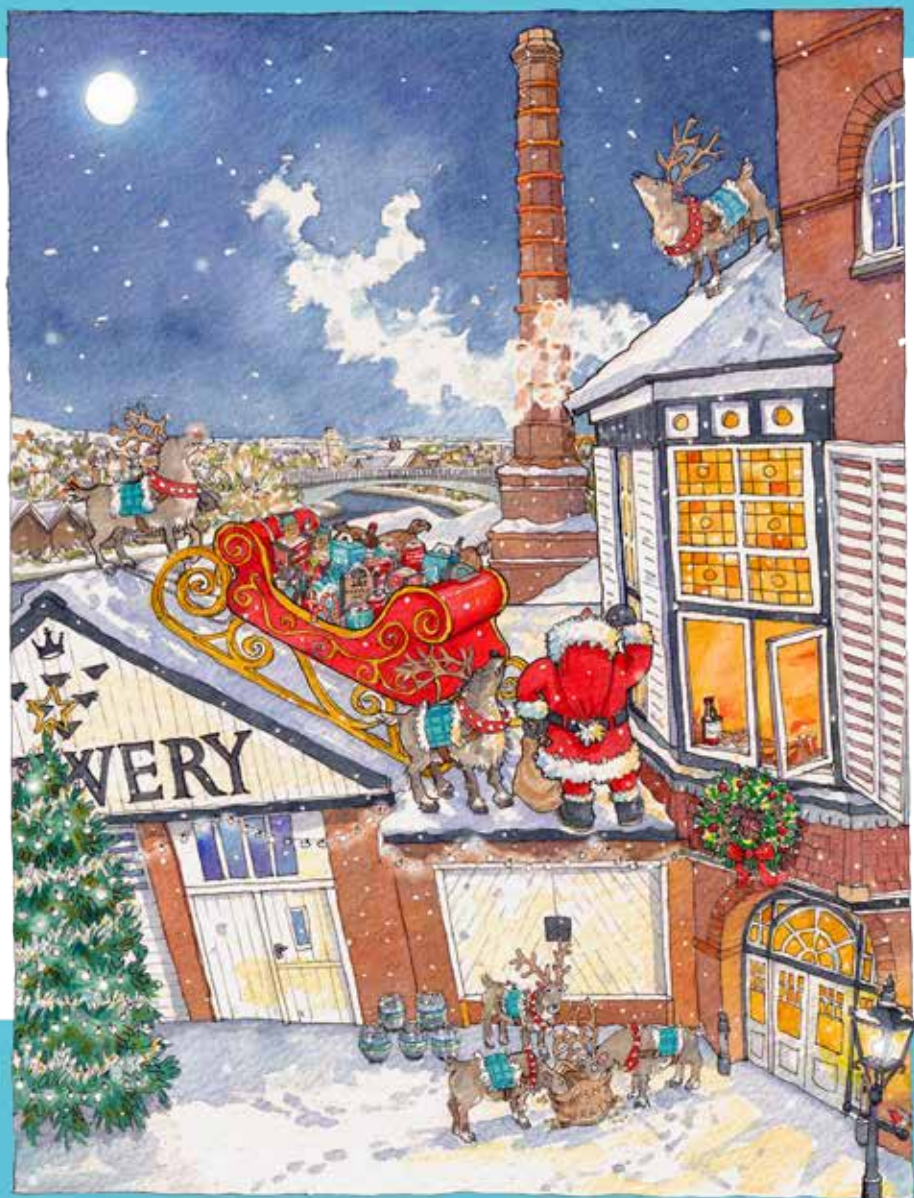
Following it’s re-opening the **Long Man Inn**, formerly the Giant’s Rest, continues to offer a warm welcome and a selection of Long Man beers served by gravity, and in great condition.

■ WORTHING

Progress is being made in what will be Worthing’s newest micropub the **Foresters** at 13 Station Parade, BN11 4SS, opposite West Worthing railway station. The bar, cold room and stillage are in place and a second toilet has been added in what was the scullery area. Opening has been delayed and is now not likely until late October.

The **Selden Arms** had the first of its September beer festivals which went very well. So expect both February and September next year.


HARVEY'S
BREWERY



**SEASON'S GREETINGS FROM
THE HEART OF HARVEY'S**

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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](https://sussex.camra.org.uk/breweries) page on the Sussex branches website <https://sussex.camra.org.uk/breweries>

1648

It has been a busy time in the Brewery with upgrades being made and lots of brewing activity. A new beer for Autumn that's gone down well and shown at Eastbourne Beer Festival, **Harvest Ale**, 4.2% malty with berry back taste, a bright golden brown the colour of falling leaves. Regular brews available are **Winter Solstice** 4.3% dark and spicy with root ginger and smoked barley. **Hop Pocket** 3.7%, **Triple Champion** 4%, **Signature** 4.4% and **Laughing Frog** 5.2%. Plus the possibility of something new coming soon.

BLO Barry Blewitt

ABYSS

Celebrating three years in the Abyss at the Maltings in



Lewes on the 12th October, we head towards the end of 2024 with many tasty beers, some returning favourites and plenty of fresh and flavoursome fancies. Having just released collaborations with our pals in Pastore and Holy Goat, we have plenty fun coming up real soon - you can expect a new version of our fantastic sour, **Rave**, a return of **Tropical Thunder** (amongst others) and a few cheeky collaborations that we can't wait to share with you.

BLO Graham Eaton

ARUNDEL

Two new beers being launched including a plum & blackberry sour called **Chefs Tears** and a new crispy pale called **Service Please**. In addition **Uptown** and **Sussex Dark** (formerly Old Knucker) are being re-brewed with a rare cask of Sussex Dark going to the

Worthing beer festival

BLO Jon Purdom

BATTLE BREWERY

Battle Brewery have recently had a rebranding, they are concentrating on three ales. **Tostig** 3.9% is now called **Arrowhead**.

Conquest 4.1% is now **Battle Axe** and **Abbey IPA** 5.0% is now **Cross Fire**.

BLO Mac McCutcheon

BEAK

Autumn has been a busy time for Beak with lots of collaborations with different breweries, special release beers and many beer festivals! Winter is also looking busy with collaborations with both UK and international breweries and many more exciting releases. Two of our brewers recently went to the USA to select our main US hop varieties. They met the farmers in Washington and selected batches of Citra, Mosaic and Idaho 7 - we look forward to using these hops in the coming months. This Winter, at Beak taproom, we have our ever changing roster of street food vendors popping up at our taproom over the weekends, as well as events and live music. We will also be staying open on Sundays up until Christmas. Make sure to sign up to our newsletter via our website to be the first to hear about any new releases.

BLO Graham Eaton

BREWING BROTHERS

Recently the Prince of Wales, Western Road, St Leonards-on-Sea reopened after a long time closed. Two Brewing Brothers Keg beers were available on a visit during this time. After a holiday it is hoped the pub will shortly reopen again soon.

BLO Peter. Mitchell

BURNING SKY

The brewery remains as busy as ever. They had a strong presence at the Tripel Alliance Beer Festival held in the rear brewery yard at Harvey's brewery in August which showcased their collaborate brew with Harvey's and Brasserie de la Senne. The event was a great success with tickets having sold out early. Different cast ales are being produced on a monthly basis with Inclination, an **American Brown Ale** at 4.8%, being particularly noteworthy. **Aurora** and **Plateau** remain their core cask ales alongside the ever popular **Arise**. A visit to their website provides a comprehensive view of all their beers, bottled and canned.

BLO Ian Hodge

FIREBIRD

Firebird have had a very busy summer. **Azacca** is being replaced by a new single New Zealand hop beer, **Nectaron**, and a new hazy IPA **Overtime** (in cans/keg), using Nectaron and

Superdelic hops, is also being produced. **Old Ale** will be available from mid-November and **Coffee Porter** will be back for the winter. Check the website for one-off brews. Food on Sunday lunchtimes is being trialled and Thursday evening events are also happening again, alongside the normal Fridays and Saturdays.

BLO Dave Sharp

FLYING TRUNK

It's been a good few months for Flying Trunk. Firstly came the unexpected news of receiving a runner-up award at the Brighton & South Downs Beer Festival in Lewes with **Big Daddy** (5.4% UK Hop forward IPA), which seems to have gone down well. Other recent beers include **Silver Fox** (3.6% Pale), a light hoppy beer brewed for the brewer's dad as an appreciation of his love of the original King and Barnes Sussex, and **Zebu** (4.5% IPA), a classic IPA with loads of UK hops. Upcoming beers (at time of writing) include a bonfire beer brewed for East Court Bonfire Society; this is an amber-coloured warming autumnal ale (5.0%), fermented with a Belgian yeast strain and with bonfire toffee flavours from the black treacle that was added to the boil, and **Coffee Way Past Your Bedtime** (7.2%), the CAMRA gold award winning stout

brewed with five dark malts which in this version has been rested on a bed of single origin Kenyan coffee beans for a real treat for stout lovers. Flying Trunk are also "in cahoots" with the North Sussex CAMRA Pub of the Year, for the Engine Room in East Grinstead, creating a collaboration beer with a difference. Each month one of their fine patrons will select one or two hops to create their own signature brew. These will be available at The Engine Room in cask only. Keep an eye on social media for release dates (the first at 4.4% hopefully in November). There are plans in place to move just next door to a larger space with provision for a small tap room. Flying Trunk will keep everyone posted on progress, but fingers are firmly crossed for some Christmas Cheers!

BLO Jonathan Samways

GUN

The summer saw the taproom busy with drinkers enjoying brewery fresh beers. Occasionally they were even doing it in the sunshine! We were thrilled when in July, the brewery was recognised by the Guild of Fine Foods as one of the top food and drink producers in the country. Our **How's The Serenity** Vermont pale ale was awarded Three Stars in the Great Taste Awards. To give

you an idea of how difficult this is to achieve, 13,672 products were judged (across all categories) and just 266, Three Star Great Taste Awards given. Chapeau to the brew team! Recent cask specials have included a 5% **Summer Dry Hopped Pale**, a 3.6% **Mild** and a 5% **Green Hop Beer** made using Fuggles from Hukins Hops. Going into winter sees the return of an old favourite **Base Ejection**, our 4.7% smoked rye as well as our 4.5% **Old Ale**. The latest addition to the Gun Brewery Team is a bar trailer in the form of a vintage airstream land yacht. This will be out and about soon at events, allowing us to serve a really good selection of our beers (cask and keg) to a wider audience.

We hope to see you standing in front of it soon!

BLO Keith Brown

HAND BREW

Hand Brew Co have very kindly sponsored the Worthing Beer & Cider Festival this year 25-26th October at The Guildbourne Rooms and will be providing **Bird** their best bitter and **A-OK**, the delicious treacle infused old ale which is getting its seasonal release under the new name **KORA**. The brewery has also been busy with a collaboration making a 4.6% Welsh red ale called **Robin Goch** to be released in November. Fest, their

5.5% **Marzen** Oktoberfest lager is available now

BLO Henry Kirk

HARVEY'S

The Triple Alliance Beer Festival held in the rear brewery yard in August was a great success with the tickets having sold out early. Brewery tours have continued throughout the summer months. The Dancing-in of the **Old Ale** took place on Saturday, 5th October, and saw a record attendance, with St. Thomas' Church being full for the Harvey's Harvest Festival service immediately beforehand. The Old Ale is now widely available and is selling well. **Bonfire Boy** will be available in November and **Christmas Ale** will make its welcome return in December. The regular cycle of planned maintenance continues apace.

BLO Ian Hodge

HBC

HBC are now and running in their new premises, if you have yet to visit their new site it is only 35 yards from their old one. The taproom is now open from Wednesday to Sunday featuring both HBC and local guests ales. With regular events ranging from monthly pub quiz to live music, Morris Dancers and even now host a darts team in a local league. Follow them on social media for details upcoming events. Following on from the

amazing as always **Old Friday** there are limited supplies of the **Old Ale**, in the run up to Christmas HBC will be brewing some old and seasonal favourites.

BLO James Thornton

HEATHEN BREWERS

Celebrating 10 years this year, Heathen have brewed a special **Red IPA** with their local friends and neighbours Top Notch Brewing Pouring at the Hop Sun Tap, and around Sussex on cask and keg. Alongside this is Heathen's latest small batch saison, **Lively. Famed. Loved**, lightly sour and plenty funky from six months aged in a sherry puncheon. Keep your eyes peeled for special darker Christmas releases over the coming months.

BLO Jeremy Brinkworth

HEPWORTH

Hepworth's are becoming an increasingly eco-friendly, carbon neutral brewery. They are passionate trail blazers in all things ecological throughout the company. Their ethos is to be as eco-friendly as possible by keeping their environmental footprint to a minimum in every aspect of the business. The quality and taste of the beers however will in no way be affected by their policy of reducing carbon emissions. The brewery makes some of their superb dark beers throughout the year but now is the time with the cooler days and darker

nights when they are fully appreciated and really come into their own and production is increased accordingly. While **Old Ale** and **Conqueror** are real winter treats, look out also for **Christmas Cracker** in cask and bottle. At 4.8% this is eminently drinkable. They are also continuing to brew the historical **Thomas Hardy's Ale**, available at the wonderful, well stocked brewery shop

BLO Chris Payne

KISSINGATE

Black Cherry Mild 4.2% in bottle has recently won a CAMRA Gold Champion Beer of Britain London & Southeast award. Although the Black Cherry has had many successes over the years it is the first time the bottled version has triumphed. The brewing schedule is steady with core beers still in demand in local free houses. Beers such as **Stout Extreme Jamaica** 6.0%, **Blackeyed Susan Mild** 6.8% and imperial stout **Raisin the Bar** 14.0% will all be available on cask dispense direct from the brewery during the festive months ahead. Kissingate's annual Christmas Carol Evening will be held on Friday 20th December where at least ten cask beers will be available during the evening. For more information visit Kissingate's website 'Events' page

BLO Roy Bray

LANGHAM

30th August marked the end of an era. 15 years ago the brewery hired its first staff member, part-time brewery assistant, Saulo Parreira. Sal has been a dedicated, diligent, supportive great colleague and cracking brewer! On behalf of all at Langhams we wish him and his family every happiness and success for the future. And a big welcome to James Banks, Langhams new Brewery Manager and Head Brewer (formerly Wight Knuckle and Farnham Brewery). James has a fabulous repertoire of exciting brews and we are launching his first on 13th October at our 17th Annual Bonkers for Conkers. **Green & Gold** is a green hopped 3.7% golden ale. Collaborating with Fran Weston (assistant brewer – On the Hop); **Green&Gold** is light and floral, with a citrus sweetness, offering a satisfying bittering bite, followed by smooth spicy notes and a lingering marmalade aftertaste. Beer bliss! The **Green&Gold** also celebrates the brewery winning a South Downs Gold Green Tourism accreditation for its continuing sustainability initiatives. Other highlights include the arrival of our new hot liquor tank, which will help us to save water and energy and we're over the moon that our welcoming brewery tap is in

the *Good Beer Guide* for a third year. Look forward to seeing you over a brew or two.

LITTLE MONSTER

The massive news that we've been hinting at Little Monster, we have gone from strength to strength this year, developing our team, However, we want to evolve and take our brewery, situated just outside Chichester in Chilgrove to the next level. To take us to that level, we're launching our Crowdfunder on October 17th 2024 with the aim of raising between £35K- £45K. Firstly, we want to streamline our production in the brewery by installing a small, 2-4 filler head canning line. This will allow us to release beers quicker and increase production by over 8,000L worth of beer every month. Secondly, we're striving to turn our brewery, nestled in the South Downs, into a location for our customers to enjoy all year round. Our small office will be knocked through and, where it once stood, a mezzanine will be extended to create a seating area and small bar so that you can drink in the brewing area. New beers - **Babu**, a West Coast IPA, 6.8%, one of our core range is back. Babu has wafts of tropical fruit, hitting you with a dry, earthy mouthfeel from Belma, Chinook & Strata hops. It wasn't right to launch our first

Crowdfunder without the beer that pays homage to Brenden's father. **Finding Das Good Stuff**, German pale ale, 4.4%, it was our turn to host Only with Love and we're super excited to launch this German pale ale, brewed with only the best hops & malts. Expect notes of melon, wild strawberry & peach from the Huell Melon, Hallertau Blanc & Callista hops. **Blue Java**, banana, coffee & vanilla stout, 6%: One of our most ambitious stouts yet! Banana at the forefront with coffee and vanilla to complement, this thick 6% stout uses natural ingredients and isn't lacking in flavour. Delicious. **Yul Yul**, DIPA, 8%: The first of two limited edition core range DIPAs. We took Yul and jazzed it up to the max. This DIPA boasts a high abv with smooth mouthfeel and everything you'd expect from the Mosaic & Citra hops in Yul. **Manaaki Manaaki**, DIPA, 8%: The second of two limited edition core range DIPAs. We took Manaaki and, even though we know it's a big beer already, gave it a big boost of flavour and abv. Like Yul Yul, this DIPA will boast high abv with smooth mouthfeel and everything you'd expect from the Nelson Sauvignon, Motueka & Nectarone hops.

BLO James Bell

LONG MAN

It's been a huge year of accolades for the brewery

with 8 different regional, national and international awards in 2024, and having already won SIBA Southeast Overall Champion Cask, we wait to see how Long Man Best Bitter gets on at the national finals in March. Four new tanks are being manufactured and delivered by Christmas as Long Man future proof the brewhouse for a range of exciting new beers coming in 2024. The second ever batch of **Vintage Old Man**, a barrel aged old ale, will be released in November. It sold out in a week last year so keep an eye on the brewery socials and website for announcements. Former Eastbourne Beer of the Festival winner, **Oatmeal Stout**, is now available again in cask and can, and new **Long Man Lager**, a 4% session lager which is gluten free, has now launched in keg and can, and won a Silver Medal at the SIBA Southeast Awards within a week of its release.

BLO Richard Scullion

MISSING LINK

Missing link has brought back mocha porter **Vervet** available now on tap and in cans. All core range still available.

BLO Oliver Westgate

MERAKAI

Worthing

Merakai is celebrating five years of independent brewing in October with two dark beer releases. The

first is **Serious Gourmet Stout** a 5.8% indulgent milk stout brewed with maple, Madagascar vanilla, chocolate, and Blue Mountain Jamaican coffee. The second release is **One Stout** a 4.5% dry Irish-inspired stout. Their mini beer fest, **Pastry Palooza**, now in its second year, is a collaboration with five other independent venues in Worthing. Taking place from the 8th to the 10th of November, it promises an extravaganza of dark, pastry, and fruited beers. Follow their socials for the full lineup and participating venues.

BLO Jonathan Purdom

PEPPERPOT

Pepperpot Brewery has just been launched, and is based on Bevendean Farm on the South Downs National Park. Just three barrels in size, the brewery uses water from a borehole on the farm and electricity from solar panels. The name and logo come from a local water tower based in Queens Park, close to home. Concentrating on cask beers using the finest ingredients, including Maris Otter and Golden Promise malts, there is a range of beers to suit most tastes. This includes **Bevvy Best**, a 4.3% malty and hoppy bitter, **Goldrush**, a golden beer with a citrus finish and **Harvest Moon**, a rich strong premium bitter with a deep red colour from the speciality Simpsons malts.

A **Porter** and **Winter Warmer** are also on the way. Over 25 years of homebrewing led to the final recipes. Good feedback has been received from the recent Hanover beer festival in Brighton, with the Bevvly Best selling out quickly. Plans are to expand to cover an area within a 20-mile radius from Brighton.

BLO Graham Eaton

ROUTE 21

A third fermenter has just been added to the brewery to allow for increased output. Recently a beer has been brewed in collaboration with Beer Riff Brewery (Swansea) called **Krusher**. Using a newly produced hop (Krush) it is a tropical and hazy pale, available in the Eastbourne and Lewes area as well as in South Wales

BLO Peter Adams

SUNKEN KNAVE

Sunken Knaves has been collaborating with Otherworld Brewery of Edinburgh on a 4% **80/- Shilling** beer which will be making appearances in Brighton and the surrounding areas come November and has also made a 4% **Dark Mild** to a 1950s recipe with Heritage Brewery of Burton Upon Trent. **Boffle** our barley wine will be released just in time for Christmas.

BLO Henry Kirk

THREE ACRE

New cask beers coming soon include **Harlequin Green Hop** (5%), a “bold English IPA” and the brewery’s first green hop beer; **Galaxy’s Rain** (3.4%), a new juicy pale ale brewed with Galaxy hops. Both are scheduled for late October. In addition, returning beers this autumn and winter are **Bonfire Beer** (6.66%), **ESB** (5.4%) and **Cloud Drifter NEIPA** (5.3%).

Acquisition of a new bottling line means that in the run up to Christmas and beyond many beers will be available in 500ml and 330ml bottles. Initially these will be **Best Bitter**, **Mighty Mosaic Pale**, **Cloud Drifter**, **Christmas Old Ale**, **Citra APA** and **Hayloft Lager**.

The mobile bar’s presence in Luxford’s Field, Uckfield, over the August Bank Holiday proved to be a great success once the early Saturday afternoon rain stopped. Other events included a tap takeover in the Albion in Hastings in early October and the annual Stout Out at the Jenny Lind, a celebration of local, national and international dark beers held just before Halloween.

Ruby Porter (4.2%) recently won a silver award in the Stouts and Porters – Session Category in the CAMRA 2024 Champion Beer of London & the South East competition. The final blind judging took place at the Ealing Beer Festival after selection of entrants by

CAMRA members and panels of trained tasters. Also, **Skylark Stout** (4.6%) received a bronze award at the 2024 CAMRA Peterborough Beer Festival. The brewery continues to urgently look for a suitable venue for its new Uckfield taproom following the loss of the original site.

BLO John Quick

UNBARRED

We’re gearing up for winter and Stoutzilla’s return this year, we’ll have three different iterations of the beast this year all launching in November. We’ve recently brewed and launched our first alcohol free beer, **LowKey** pale ale 0.5% which you’ll find in kegs and soon in cans. Our taproom continues to be open Tuesday – Sunday with a wide selection of beers (keg and cask), takeaway cans and pizza.

BLO Graham Eaton

WATERWORKS

Brewing of the regular ales continues on a four weekly rotation basis, with **uRYENal** best bitter 3.6%, **Golden Flush** pale 3.7%, **IPeeAlot** IPA 4.4% and **Pissoir** porter 5.3% always available at the onsite taproom and the Waterworks micropub in Rye. Local outlets including the Horse and Cart, Peasmarsh and the New Beach Club, Pett Level are also serving these.

BLO Mike Pinkney



PRESSING NEWS

We are at the start of autumn, cider making time, this part of what makes cider and perry so precious, apples and pears only fruit once a year and now is the time they are ready. If you are not sure how the fruit becomes cider or perry you can read and watch plenty of content on CAMRA's learn and discovery platform or go and see it happen at a cidery. Many of our local producers let you come and watch and even help in the process, fun for all the family and educational.

We are also entering the season when our branches are evaluating pubs to be branch pub of the year, don't forget there is also a Cider Pub of the Year. Please put forward your suggestions to your branch, also let them know of any pubs selling compliant cider (let them know the maker(s)!) so they

can update the symbols on our WhatPub database and in the Good Beer Guide.

Finally, a quick update on winners. Everyone likes those. The national Cider Pub was awarded to That Beer Place in Chester a venue well worth a visit if you are in that neck of the woods. The county (and Surrey & Sussex regional cider pub) is the Robin Hood, Icklesham, well done to them it was a tough competition this year.

Watch out as we move into January for Wassailing events at pubs and orchards, always a good night out.

Wassail

Paul Sanders

Regional Cider Coordinator

Find the most comprehensive list of real cider and perry in the UK

Is your cider #NotFromConcentrate?

Visit camra.org.uk/cider

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 whu@maxmalkin.plus.com to be added to the mailing list.

South East Sussex Branch

Multi award winning St. Leonards pub, the Tower, was branch Pub of the Year Runner Up for 2024. In our picture below, Peter Page-Mitchell, pub regular and ex Branch chair, presents licensee Louisa (centre) and staff member Maisie with the award.



At Bexhill's Brickmaker's Alehouse, branch vice chair Roger (right) presents head brewer at Rother Valley Brewery, Colin, (an ex branch chair) with the Branch Beer of the Year 2023 award for Level Best. This results from compiling members' beer scores throughout the year.



The Picture Playhouse, Bexhill's Wether spoon's, was voted branch LocAle Pub of the Year. Members gathered to witness the first branch award for this pub, as branch vice chair Roger (right) presents the award to manager, Sonia.



Branch vice chair Roger (right) presents the award to manager, Sonia

The George Inn in Robertsbridge made its first ever appearance in the Good Beer Guide in the recently published 2025 edition. Branch member Peter Page-Mitchell took the licensee's notification and a copy of the book to licensee Alison.



From the 2023 Eastbourne beer festival, Lakedown Brewery's beer Harmonium won Sussex Beer of the Festival. A coach party of members went to the brewery, some of whom are shown with Head Brewer Clark.



Brighton & South Downs Branch

Brighton & South Downs branch have again been presenting a variety of awards.

From the South Downs Beer and Cider Festival (SDBF) back in June, a number of presentations have been made.

The joint-runner up award for the best beer of the festival was made to Miles Jenner of Harvey's Brewery, for the excellent exclusive Special Cask Pilsner, brewed to celebrate the 50th anniversary of Brighton & South Downs branch. The photo below shows Miles (left) being presented with the award from Branch Chairman, Jason Phillips, at the 'Triple Alliance' beer festival, held at Harvey's brewery in early August.



Whilst still on the awards for the South Downs Beer & Cider Festival, we made the presentation for best cider

of the festival to South Downs Cider for their excellent 50th Anniversary Vintage Cider, another prepared especially for our branch's 50th! The photo below shows the certificate being presented to Paul Slott of South Downs Cider (left) by Branch Chairman, Jason Phillips.



At the same presentation, a cheque for a total of £719 was presented to our festival charity, Raystede Centre for Animal Welfare. This is a fantastic amount raised - many thanks to all those at South Downs Beer & Cider Festival for their generosity. Photo left: Jason Phillips (Branch Chairman) making the presentation to Raystede.



And finally for SDBF (for this issue, anyway) is the presentation for the best perry of the festival, with Steve Leyfield (Branch Cider Representative, left) making the award to Beechwood, for their excellent 2023 Perry.



A special joint celebration was held in late September, just after the launch of the 2025 *Good Beer Guide*. The event was to celebrate the Evening Star pub, being the pub in our branch area with the most continuous entries (33) in the Good Beer Guide, as well as this being our branch 50th anniversary year. A celebration was held in the Evening Star, with the presentation being made by award-winning beer writer Emma Inch to Nick (manager), on behalf of owners Peter Halliday and Mark Hazell.



Graham Eaton

Brighton & South Downs Branch

North Sussex Branch

North Sussex 2025 Ale Trail Coming Soon

After the success of our Anniversary Ale trail earlier this year, we are launching a bigger and better Trail for 2025, running from March to May with hopefully twice as many venues.

We will be contacting likely venues shortly, but if your local pub supports local brewers and cidemakers and would like to be on the trail, or if you want more info, please email

secretary@northsussex.camra.org.uk



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Bluebell beer & cider festival steams ahead

The Bluebell Railway, in association with CAMRA Sussex Branches held their 4th beer & cider festival this September. Around 2000 festival goers enjoyed the over 110 ales and 30 ciders spread over the bars at Sheffield Park, Horsted Keynes and East Grinstead stations, along with the steam trains and live music.

The beer range was expanded this year with the addition of a keg wall at Sheffield Park. Mark from Heathen Brewery did a great job setting this up and managing it throughout the event. Having cider at all three locations, and re-locating the bar at Horsted Keynes from a small waiting room to a train coach, were also big successes.

Joint winners of beer of the festival were Cranes from Heathen and Bad Kitty from Brass Castle. Black Pig Vintage was cider of the festival, with Double Vision Impaired Vision winning perry of the festival.



The picture, taken by fellow volunteer Ian McIntyre, shows East Grinstead Mayor

Steve Ody helping behind the bar at East Grinstead.

St Peter & James Hospice was the festival charity, with the donations of money and beer tokens raising almost £800.

As ever, a huge thanks to our brilliant team of CAMRA and Bluebell volunteers. Hope to see lots of you at our post event social at the Hop Sun in Haywards Heath.

Mike Head
CAMRA Staffing Officer

SIBA South East Competition

The competition was held at Big Social (The former Truman's site), 1 Priestley Way, London E17 6AL on Friday 23rd August.

Overall winner of the Competition and Gold winner of the British Bitter category was Longman Brewery Best Bitter 4.0%. Other Sussex brewery winners were:

Gold

Double, Triple & Imperial IPA (over 7.5%)
Hand Brew Co Evil 3 11.5%

Silver

Cask Pale Ale Only with Love Bobson 5.5%
Cask Best Bitter Brewhouse & Kitchen
Horsham Rock 4.0%
Keg Continental Style Beer Hand Brew Co
Sparren 6%
Keg Pale (4.4% to 5.5%) Burning Sky
Quench 5.2%

Bronze

Cask Best Bitter Only with Love The OG
4.2%
Cask Session Pale Ale Burning Sky Plateau
3.4%
Keg Session Lager (up to 4.0%) Longman
Brewery Lager





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Spotlight on

BREWERIES

Expansion and a New Brewing Facility for Lost Pier Brewing!

Lost Pier Brewing has officially left behind its gypsy brewing roots and proudly opened a brand-new brewing facility in Brighton this June! Co-founder Dan Gale describes the move as “a breath of fresh air” for the team, providing much-needed freedom to experiment and, at last, enabling them to brew cask beer.

The new facility is located near the old gas works in Brighton, sharing the same industrial estate as Loud Shirt Brewery and Brighton Bier. With all three breweries now featuring taprooms, this spot is shaping up to be a fantastic destination for a casual afternoon of brewery hopping.

Aside from taproom staff, the day-to-day operations of Lost Pier have been largely driven by Dan, who manages everything from brewing to deliveries, social media to sales. Reflecting on the workload, Dan shares: “It’s been a tough slog, especially with my first son arriving a couple of months early during our busy May period. But you find that extra gear and keep pushing forward.”

The expansion has opened up opportunities to grow the team, and Lost Pier is excited to welcome their new brewer, Liam (formerly of Otter and Gun). Over the next year, the team plans to bring on a head of sales and an operations manager to support their growing business.

In addition to the Brighton brewery, Lost Pier maintains a storage facility in Burgess Hill, which doubles as a popular taproom located on Sheddingdean Estate. Boasting eight taps—including a newly installed cask

tap—the taproom also offers a curated selection of spirits, wines, and soft drinks.

With several cask releases already under their belt, Dan remarks, “It feels great to be brewing cask. It’s as important a style as anything else we produce, and we’re excited to brew more. We’ve picked up new customers, and it feels like we’re making proper beer for proper pubs!”

You can find Lost Pier beers at most of the local Brighton and Worthing micropubs, with their keg offerings featured in many Indigo pubs around Brighton. For those dining out, their cans are also available in some of the city’s top restaurants.

From garden shed to burgeoning brewery, Three Acre mark a milestone

It began in a garden shed but just a few years on and an East Sussex Brewery has come a long way, this month celebrating its fifth birthday.

Three Acre Brewery takes its name from the field that three school friends used to play in. Today it’s the home of their business as they struggle to keep up with demand and supply bars as far away as Sweden with their much sought after craft ales.

Humble beginnings

As co-founder Chester Broad recalls, “Back in October 2019 the world was a very different place. Our first beers (Farmhouse Ale, Session Pale, Best Bitter) were brewed specially for a beer festival at our local pub, the Blackboys Inn. They sold out in record time and the next day we were back brewing far more, to roll out to our first Sussex pubs.”

But the brewery's beginning goes back even further as Peter Mayhew recalls how the trio developed a minor obsession with home brewing. "Our self-stated aim was to create the ultimate session IPA. Having watched far too much Top Gear, we asked ourselves, how hard can it be?"

Peter's garden shed became the launchpad. "Our rudimentary home-brew kit consisted of a converted cold box, 28-litre kettle and plastic fermentation vessel, which were put through their paces. Dozens of brews later, we released our now-fabled No.8 IPA", he says. "What started as a hobby, snowballed into a business idea."

Global sales

An astonishing 700,000 pints of beer later, having created over 35 different craft ales and with the original team of three growing to nine, the brewery finds its ales in demand as it regularly supplies over 1,000 UK venues.

Nestling in the countryside between ancient forests and rolling hills, not far from Heathfield, the brewery has maintained a continued expansion programme, boosted by equity from friends and supporters.

"We still remember the excitement when our first 'big' brew-kit arrived", says head brewer Jamie Newton. "All that we do is inspired by the region's rich brewing history, natural surroundings and eccentric characters. We wanted to create a brewery which combines the very best of old and new."

Pandemic problems

No sooner had the three school friends started their enterprise than the pandemic hit. In March 2020 pubs were ordered to close but the brewery had 9,000 pints of beer ready. Quick thinking led to a home-delivery service as the team were out every day delivering to doorsteps cartons of their cask ales.

Booming future

Having invested in new plant to expand brewery capacity from the initial 1,300-litres to 24,000-litres, plans for Three Acre's future include a taproom, ideally in Uckfield, and further expansion as money can be raised from supporters.

But, what about creating the beers?

"Crafting a beer is simple – it must be easy-drinking, full of flavour, and sippable all day long", explains Jamie. "Inspired by a new-age of craft beers and the heritage of cask, we set out to combine the best of both worlds, creating the ultimate line-up of cask-inspired beers, fit for the modern drinker."

"It's well-known that when done properly, a cask beer is probably the best you'll ever find. Somewhere between art, science and magic, cask is widely recognised as being one of the most difficult mediums to get 'just right'", he adds.





10 great reasons to join CAMRA

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for great beer, cider and perry

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BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

Save
5 YOUR LOCAL

Find the
**6 BEST PUBS
IN BRITAIN**

Get great
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BEER FESTIVALS AND OTHER DELICENTS

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.

8-16 Nov Hastings Old Town Cider Festival

13-24 Nov Signalbox, Burgess Hill Beer Festival.

15-17 Nov Brewers Arms, Lewes annual beer festival

31 Jan-2 Feb Coopers Arms, Crowborough, Winter Ales Festival, See page 23.

31 Jan-2 Feb Selden Arms, Worthing, beer festival. See page 27.

7-9 Feb Watchmaker's Arms, Hove, annual Dark Beer Showcase.

20-23 Feb Gardeners Arms, Lewes, Darkfest 2025. Sub-titled "The Night Porter - Our most controversial festival ever featuring strong dark ales." See page 2.

21-22 Mar **CAMRA Equinox festival.** Venue yet to be confirmed.



Branch Diaries

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

Arun & Adur

12 Nov Branch Meeting

21 Jan Branch Meeting

See aaa.camra.org.uk/events.html.

Brighton & South Downs

See brighton.camra.org.uk/diary.

North Sussex

Branch events are on the second Tuesday of the month, starting 7.30pm

12 Nov Branch Meeting, Horsham Tap

10 Dec Branch Social, start at The Railway, Crawley

20 Dec Carols at Kissington

28 Dec Horsham day out

14 Jan Branch Meeting

See northsussex.camra.org.uk/diary.

North East Sussex

See northeastsussex.camra.org.uk/diary.

South East Sussex

4 Nov Bexhill Gathering, Brickmakers Alehouse

9 Nov Robin Hood Icklesham, Presentation

12 Nov Hurst Arms, Eastbourne, at 3.30pm, farewell to publicans Adrian & Annabel

18 Nov Community PotY Presentation, John Logie Baird

3 Dec Branch Meeting: Crown & Anchor Eastbourne

14 Dec Christmas Drinks St Leonards, start at Tower 2pm then onto lower St Leonards

17 Dec Christmas Drinks Eastbourne, start at the Marine 2pm

21 Dec Christmas Drinks Bexhill, start at the Brickmakers 2pm

See southeastsussex.camra.org.uk/diary.

Western Sussex

See westernsussexcamra.org.uk/events.



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