

September 2015. SIBA National Silver award 2016.

And our Ciders

Turners Ciders from Kent

Dry (7%) Still, light, crisp cider with high acidity and low sweetness. Unfiltered and unpasteurised. *Very Highly Commended at the British Cider Championships, Royal Bath & West Show, 2015*

Elderflower (5.5%) Still, fruity and floral, naturally sweetened with elderflower syrup. Unfiltered.

Single variety Russet (8%) Still, wine-like and easy-drinking. Medium-sweet, unfiltered. (5.5%)

Medium (5%) Still, cloudy, naturally sweetened with fresh-pressed apple juice, giving a full, fruit flavour. Unfiltered.

Apple Pie (4%) Flavoured with spices and sweetened with fresh apple juice.

Gold (4%) A low abv cloudy apple cider, sweetened with the fresh juice of Cheerfull Gold apples.



Orpington Liberal Club

Real Ale and Cider Festival

19th—22nd April 2018

Thursday, 19th April 6-11pm

(Club & CAMRA members only)

Friday, 20th April 12-11pm

Saturday, 21st April 12-11pm

Sunday, 22nd April 12-3pm

19 stunning real ales plus real ciders

Craft keg, cans and bottles. Hot food Saturday.

Nonesuch Mummers will performing a St George's play in the hall on Saturday night

CAMRA National Club of the Year Finalist 2016, 2014

CAMRA Greater London Regional Club of the Year 2017, 2015, 2013

CAMRA Bromley Branch Club of the Year 2018 - 2013

CAMRA Good Beer Guide 2018, 2017, 2016, 2015, 2014

CAMRA Guide to London's Best Beer, Pubs and Bars (2nd edition 2015)



Glasses

We charge a deposit on glasses to save us constantly having to collect abandoned ones. You can take your glass home with you or get your deposit back, it is up to you.

If you would like us to freshen up your glass, just ask at the bar (the one with the handpumps on).

When it is time to go home, if you want to exchange your glass for a fresh one to take home, just ask at the bar.

orpingtonliberalclub.co.uk

7 Station Road, Orpington, Kent BR6 0RZ

Beer and Cider tasting notes

On the Main (Club) bar

Bexley (Bexley) - Anchor Bay (IPA 4.8)

Named after the stretch of the river Thames next to the brewery this IPA is brewed with a blend of two American whole leaf hops, Mosaic & Cascade. A deep golden beer with a fruity, citrus taste and a floral, spicy aroma.

Gadds (Ramsgate, Kent) - No 3 (Pale 5.0)

The true taste of East Kent, this pale ale is brewed simply with pale malt and Goldings hops grown on Humphrey's farm, just down the road. It's fresh, hoppy, clean and bitter. Champion Beer of Britain Finalist 2017.

Roosters (Knaresborough, Yorks) - YPA (Pale 4.1)

A two-time gold medal winner at the prestigious World Beer Cup, YPA® (Yorkshire Pale Ale) is a pale, aromatic, summer ale that offers up delicate peachy and berry fruit flavours.

Southwark (London) - Belgian IPA (IPA 6.0)

Specially brewed for our festival, we can't wait to try it.

Twickenham (London) - Wolf of the Woods (Best Bitter 4.8)

Clean, cutting and robust strong bitter. Brewed and dry-hopped using all British hops, an initial chocolate malty character leads to a grassy lemon hop bite. Sink your teeth into a true English ale.

Westerham (Westerham, Kent) - Experimental No5 (Pale)

Finchcocks Hops has been growing 7 experimental hops for the last 6 years and now have enough hops from the 2017 crop for full brewing trials. This is a beer from the recent tasting evening held at OLC using one of those hops.

On the Festival bar

Bedlam (Albourne, E Sussex) - Bedlam Porter (Porter 5.0)

Pale, Crystal, Brown and Chocolate malts, blended with fresh Fuggles and Goldings hops offer this brew a full on roasted aroma, combined with rich hints of chocolate and coffee flavours.

Cellarhead (Uckfield, E Sussex) - Spring Pale Ale (Pale 4.2)

A refreshing straw coloured pale ale has amazing aromas of tropical fruits and grapefruits with alight bitterness courtesy of the Ernest, Jester and Challenger

hops.

Conwy (Conwy, N Wales) - Beachcomber Blonde (Pale 4.2)

A delicious hoppy blonde ale. The beer is crisp, dry and refreshing with a delicate grapefruit flavour.

Downlands (Henfield, E Sussex) - Devils Dyke Porter (Porter 5.0)

Chocolate flows through to smooth coffee in this deep red, malty and warming porter.

Dunkeries (Worksop, Notts) - Baronet (Best Bitter 3.8)

Chestnut in colour. Slight citrus aroma with strong malt flavours with a mid bitter finish.

Elgoods (Wisbech, Lincs) - Fork Handles (Best Bitter 4.0)

An easy drinking amber beer, subtly hopped with English hops.

Elland (Elland, Yorkshire) - Live and Let Rye (Golden 5.0)

A combination of English and German malts giving a flavoursome golden ale. Generously hopped for a citrus aroma to compliment the dry mouthfeel produced by the Rye malt.

Iron Pier (Gravesend, Kent) - Iron Pier Porter (Porter 5.3)

Rich and roasty with a smooth chocolate malt character. Roasted crystal malt and English hops provide a stone fruit and berry finish.

Loddon (Reading, Berks) - Gorgeous George (Best Bitter 4.3)

A traditional, English beer brewed to celebrate our most famous George! This is a true English bitter brewed every April to celebrate St Georges Day.

Limestone (Stoke, Staffs) - Stone Cutter (Pale 3.7)

A fusion of Maris Otter malts and Pilot and Fuggles hops explode on the palate as biscuit and juicy fruit flavours give way to citrus and berry hops, good hop aroma and hoppy after taste.

Moor (Bristol) - Stout (Stout 5.0)

Unpretentious, highly drinkable black beer. Dark, smooth and rich.

Peerless (Birkenhead, Merseyside) - Mocha Matari Milk Stout (Stout 5.0)

Made with Mocha Matari coffee beans from Yemen this is a silky coffee and chocolate milk stout.

Wantsum (Birchington, Kent) - Black Prince Mild (Mild 3.9)

The eldest son of Edward III who was married to Joan of Kent and buried in Canterbury Cathedral. A rich, full bodied Kent mild, smooth on the pallet with subtle hop notes. Gold Medal at the South East Regional Championship -