

Cider and Perry

Its simples. Cider made from apples. Perry made from pears. Real ciders and perries are made from fresh juice with minimal processing. Sweet cider is dry cider with added sweetener or inverted sugar, medium cider is a mix of sweet and dry cider, and dry cider is what God intended. The UK is a rare sweet spot for apple and pear growing, our ancestors have bequeathed us an incredible range of specialist cider and perry apple varieties, and it would be a terrible shame not to sample this national natural treasure.

Denis Bowen

Cider Bar Manager

In the listings below,  indicates cider and  perry.

ABRAHALL

Bishops Frome, Herefordshire

A medium fruity cider called Lily the Pink. Medicinal compound?

BOLLHAYES

Cullompton, Devon

Proper Devon cider produced by the Managing Director of Vigo Ltd, an iconic cider press manufacturer.

BUTFORD

Bodenham, Herefordshire

Organic certified producers, the main variety of pears in this perry are Blakeney Red and Brandy.

CJ'S

Usk, Monmouthshire

400 years after Shakespeare's death, why not drink cider from apples grown at Bottom Farm.

COACHBUILDER

Old Wolverton, Bedfordshire

Fruity flavoured made-wine ciders in black cherry and ginger formats.

DAYS COTTAGE

Brookthorpe, Gloucestershire

Family farm producing cider from unsprayed mature orchards.

DORSET NECTAR

Bridport, Dorset

Organic certified farm producer, whose West Dorset loamy soil produces a clean unadulterated real cider.

GREYFIELD

High Littleton, Somerset

Somerset ciders usually named after a medical theme.

GWATKIN

Abbey Dore, Herefordshire

Denis Gwatkin uses apples and pears from the farm's original orchards and other local orchards which grow along the Golden Valley. We have medium and dry ciders and a perry available.

HECKS

Street, Somerset

Traditional cider fermented in oak barrels.

DRAGON ORCHARD

Ledbury, Herefordshire

Harry Taylor's Thrown Hat medium cider, named for an eponymous method of checking if an orchard has been sufficiently pruned!

LAMBOURN VALLEY SWANSONG

Hungerford, Berkshire

After 21 years, this producer's last ever batch of real Berkshire cider made from culinary apples. Mind you he said that in 2012, so if the calls for encore are loud enough??

MEARE

Taunton, Somerset

Made from apples grown in the orchard opposite the Abbot's Fish House in the village redolant of Meare.

 **MILLWHITES**

Bourne End, Hertfordshire

Blackberry blush cider.

 **NEWTON COURT**

Newton, Herefordshire

Made by father and son team Tom and Paul Stephens.

 **PARSONS CHOICE**

West Lyng, Somerset

No apples from further than 10 miles from the farm, grown on the edge of the Somerset Levels.

 **RICH**

Highstone, Somerset

Gordon Rich started making farmhouse cider over 50 years ago and the business is now run by his daughter. We have a dry and a medium example.

 **ROSS ON WYE**

Peterstow, Herefordshire

Broome Farm has both modern bush and traditional orchards, producing over 70 varieties of apples and pears.

 **SALT HILL CIDER**

Sough, Berkshire

Ealing's localmost cider producer, produced by the Cider Bar Manager from our neighbouring CAMRA branch! A staff favourite.

 **SEVERNCIDER**

Awre, Gloucestershire

Farmhouse perry made from chemical free pears, mainly Blakeney Red.

 **SPRINGFIELD**

Llangoven, Monmouthshire

UK cider champion in 2013.

 **THREE SAINTS**

Llantrisant, Monmouthshire

Artisanal cider produced by Jessica Deathe. Dalmatian friendly.

 **VENTONS**

Clyst St Lawrence, Devon

Apples pressed the traditional way, using barley straw rather than mesh bags.

 **WAULKMILL DRY**

Langholm, Dumfries and Galloway

Muckletoon Rosie dry and Black Betty cider and blackcurrant produced up the road from Gretna Green.

 **WILKINS DRY**

Wedmore, Somerset

Totally natural blend of bitter sweet and bitter sharp cider apple varieties.

  **WM WATKINS**

Grosmont, Monmouthshire

Formed in 2003 to use the traditional orchard on the farm. Fermented and matured in oak barrels, mainly ex-rum barrel.