



Bignose & Beardy Trade Price List – August 2026

Delivery - free on East Sussex orders over £250, otherwise £20. National orders free on orders over £750 or we will obtain costs at the time of your order. **NO VAT** - we are VAT exempt.

Batch Name	Vintage	Style	ABV	Description	20L BiB	10L BiB	Bottles 24x330ml
Session	-	Dry or Med or Med Sweet	5%	Bignose & Beardy Session offers a lower alcohol volume for a more accessible pint. Eastern Counties style crisp, clean acidity with layers of complexity from the slow maturation: our ciders are a minimum of 12 months old. Made from local waste apples our ciders are wild fermented, unfiltered, unpasteurised and uncarbonated (Keg will deliver product at tap with light carbonation). Made in Framfield East Sussex	£79	£45	n/a
Little Digger	2024	Med Sweet	5.6	This field blend combines apples from Little Shepherds with our first harvest from our new friends at Newick Allotment Orchard. Looking forward to sharing together! Expect a clean acidic hit with fresh tones, good sweetness and a pleasing long finish.	£79	£45	£66.50
Turning Japanese	2024	Med Pyder	6	This easy drinking Pyder, blends Japanese Pears with Michelin and Cabaret apples. We harvested on a wet staff day with the team at St. Piers School. Hard work but worth it for a complex acid-led drink layered with interesting woody pear tones.	£79	£45	£66.50
Little Terror	2024	Med	6.2	This field blend includes apples from Little England Farm, Terrible Down Barn with Michelin, Dabinett & Browns cider fruit from Quarry Farm. Smooth, crisply acidic with bright apple tones. Ready to go with nothing added at all.	£79	£45	£66.50
King of the Castle	2021	Dry	6	A blend of apples from Laurel Tree Farm at Boars Head, Little Shepherd in Blackboys and Quarry Farm near Bodiam Castle. This slow matured vintage cider has a mellow finish and an oaky aroma.	n/a	n/a	£66.50
Ugly Dog	2023	Med / Sweet	7	A blend of juices pressed from apples harvested from six different orchards. Now matured into a most accessible drink - an affectionate hound of dubious origins.	n/a	n/a	£66.50
Cockhaisy	2023	Dry	7.2%	We took cider apples from the back orchard at Cockhaise Mill Farm and blended them with eaters to give a pleasing dry with plenty of complex notes. After the picking we picnicked with Roger and Cathy and friends from the Cider Club right on the edge of the Bluebell Railway while steam trains whistled by.	n/a	n/a	£66.50
Turning Japanese (Pyder)	2023	Med	7.1%	Our friend Jenni lets us pick her orchard in Horam. The Japanese Pears almost look like apples but with a very different flavour. We pressed these with Michelin, Dabinett and Bramley apples to create a well balanced acid led Pyder with a pleasing long finish.	n/a	n/a	£66.50

To order please call Phil on 07842 749205 or email enquiries@bignoseandbeardy.com



Mixed Case of 24 bottles	-	-	-	Mix of 24 bottles from above batches – 8 x Med Sweet 8 x Medium 8 x Dry	n/a	n/a	£66.50
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Apple Cider Vinegar	Our low acidity Apple Cider Vinegar is a natural living product, unpasteurized and unfiltered, it contains ‘the mother’, visible as wispy strands. Bignose & Beardy Apple Cider Vinegar is created from wild fermented ciders that have been allowed to spontaneously re-ferment before maturation over 8 years – made in Sussex from local waste apples	6 x 500ml Bottle - £36.00 5L BiB - £22.50 10 BiB - £43.50 20l BiB - £84.50
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Shrub (Non Alcoholic Aperitivo)	Our Shrub is a traditional drink based on our eight year old raw apple cider vinegar infused with hedgerow bitters, botanicals and a hint of lemon. Mix it with sparkling water & ice for a sophisticated, refreshing and revitalising experience. Each bottle contains 20 x 25ml servings and is vegan.	1 x 50cl Bottle - £15 6 x 50Cl Bottle - £84
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