

BIRD HOUSE

BREWERY

THE BREWERY

Our brewery is dedicated to producing clean, crisp and refreshing beers that are served across our bars and beyond.

Housed beneath the railway arches in Herne Hill, this working brewery is the heart of Bird House. Our brewing arch is both a fully operational brewery and a distinctive private hire space. With capacity for up to 100 guests, a dedicated cocktail bar, PA system and flexible seated and standing layouts, it's an ideal setting for parties and events.

Surrounding the brewery we have a spacious taproom, dedicated event arch, pizza kitchen and beer garden.



THE BREWERS

Our Head Brewer, Will Hiscocks, is Heriot-Watt trained and is constantly developing new and exciting beers to keep our taps fresh and innovative. His team of four experienced brewers share a genuine passion for crafting exceptional beers and creating memorable experiences for our loyal customers.

Together, Will and the production team oversee the entire brewing process, providing a true end-to-end service - from carefully selecting the finest raw ingredients to delivering the freshest possible pint to our venues and beyond.



OUR BEERS

Our independent brewery produces an eclectic range of beers that are served fresh from tank, keg and cask. Our core range includes House Lager, Pale, Stout, Gold, Amber and Tracks and is complemented by a rotating selection of seasonal and limited-edition brews.

As production continues to grow, we are expanding our reach beyond our own venues, creating new opportunities to supply third-party partners.

Throughout the year we host and partner on events that celebrate independent brewing.



EVENTS & COLLABORATIONS

In 2025, we hosted the 15th Anniversary of the London Brewers Alliance Festival. Welcoming more than 70 breweries across 4 days, guests enjoyed an extensive line up of beer, open-fire cooking from Kitchen 94, live music and DJs.

Alongside larger-scale events, we also collaborate with producers to create limited-edition beers. In April, we teamed up with Wild Farmed to launch No Traces, a Belgian-style Pale Ale made with regeneratively farmed barley and oats. To mark the launch, we hosted an evening event featuring a curated pizza menu from local restaurant Lu Lu's, live music and DJs.



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Bird House Brewery
Arch 1127, Bath Factory Estate
41 Norwood Rd
London
SE24 9AJ

02037805195
@birdhousebrewery
reservations@birdhousebrewing.com