

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



**Heavy Woollen
Pub of the Season
Summer 2011
Saville Arms,
Mirfield**

**Heavy Woollen
Pub of the Season
Autumn 2011
Shears Inn,
Hightown**



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leave for others
to enjoy

Winter 2011

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2000



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Festivals

Local & National

For updates and further information, see www.heavywoollencamra.org.uk/When.htm

January

18th - 21st - National Winter Ales Festival, Manchester, www.nwaf.org.uk

26th - 29th - Navigation, Mirfield Beer Festival

February

2nd - 3rd - Ossett Town Hall Beer Festival run by Denby Dale Lions

9th - 11th - Annual Beer festival at the White Cross, Bradley, Huddersfield

10th - 11th - Ilkley Beer Festival, www.ilkleybeerfestival.org.uk

23rd - 25th - Bradford Beer Festival, www.bradfordcamra.org.uk

March

29th Feb - 3rd Mar - Rotherham Real Ale Festival, www.magnarealale.co.uk

15th - 17th - Leeds Beer Festival, Pudsey Civic Hall

16th - 17th - Denby Dale Pie Hall Beer Festival

Brewery News

The HW District now has another Brewery, Cap House brewery located in Batley.

Initially the 2.5 barrel brewery is producing 2 standard beers, 'Love at First Brew' and 'Miners A Pint' for various local outlets.

The brewery tap is the Reindeer at Overton where the beers are always available. The old Caphouse Colliery, now the National Mining Museum, is across the main road.

The brewery was created with the enthusiasm of the 2 partners, Peter Lister & Gary Wardman. They have achieved consistent progress in their first few months of production and have plans to extend their capacity.

More details will follow in the Spring RAT.



Victoria Works, 444 Bradford Road, Batley, West Yorkshire, WF175LW
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Miners A Pint 4%
Our second brew, once again using only the finest English ingredients.
A delectably, superbly tangy bitter. Smooth mouth filling balanced by a toffee under tone and a deep dry finish with lingering fruit notes.
A real session ale.

PLEASE NOTE:
Both of our ales are available all year round for your bar.

The 202



Ale Bus

We have all heard of the Rail Ale Train, which runs between the Cellar Bar in Batley to Stalybridge, but how about the 202 bus route that runs between Huddersfield and Leeds? This route, while travelling through the Heavy Woollen Branch, passes some of our better known prize winning pubs. Call in at a Metro bus station and pick up a timetable or download one from www.wymetro.com where a North Kirklees route map is also available. Bus stop locations are also shown on Google maps and all pubs are shown on the branch pub map at www.heavywoollencamra.org.uk/Pubmap3.htm.

The 202 runs every half hour during the day and hourly in the evening and Sunday. The service is run by Arriva. As at November, an Arriva day ticket is £4.20 or an all-companies bus day rover is £5. For 2 people travelling together (plus up to 3 concessions), an alternative covering all buses and trains in West Yorkshire is the Family Dayrover for £9.50.

Starting at the Huddersfield end of the route, we start a few yards out of our branch area and include the **White Cross** at Bradley (1). This pub has been run by John and his wife for more years than they would like to admit. Although belonging to one of the major pub



companies, Enterprise, John has managed to include up to six real ales on his bar at a very reasonable price. The White Cross also has an annual Beer Festival (around 9-11 February) which is worth looking out for. This, together with superb lunches every day, with the exception of Saturday, makes the White Cross an ideal place to start (or finish if coming the other way). The bus stop is on the bridge running over the River Calder close to the Landrover garage on one side or the Total petrol station on the other.

From here, take the bus towards Dewsbury and get off at the **Saville Arms Pub** in Mirfield (2). The free house stands on a crossroads and again has up to six real ales at the bar at around £2.40 per pint every day except Wednesday when



it reduces to £2.20. A smart interior with some high quality fittings and furnishings makes for an agreeable and comfortable visit and the pub has recently been awarded the Pub of the Season (POTS) certificate from the Heavy Woollen Branch.

Still in Mirfield, half a mile away, the next pub on the 202 bus trail towards Dewsbury is the **Old Colonial** (3) at Dunbottle Lane. Well known as a club when it won third place in the Yorkshire Regional Club of the year for 2009 and again in 2010, it has also



won a branch POTS twice. The Old Colonial, a free house, has recently changed its status to be a pub and offers up to six ever changing real ales including some rarities plus entertainment and good food some evenings. There are many fascinating colonial-themed items of memorabilia on display and some unique garden features. Check their web site for all the latest news.

Hop back on the bus towards Dewsbury and hop off at the **Shepherds Boy** (4). This Ossett Brewery pub not only has a large selection of ales for which it has also been awarded the Branch POTS, but also sports a selection of Real Ciders for which it has won the branch Cider Pub of the Year award. Well worth a visit, the Shepherds Boy also runs Beer and Cider Festivals at various times throughout the year.



Next stop is Dewsbury bus station. From here we have the **West Riding Licensed Refreshment Rooms**



(5), which is a short walk up the hill behind the bus station; just follow the signs for the railway station to find it.

A very popular bar for those who have done the Rail Ale Trail, with a large selection of Real ales and ciders to choose from. Opened as a pub in 1994. it gives the impression of having always been there and has won many awards including Yorkshire Regional Pub of the Year and a runner-up in the CAMRA national Pub of the Year competition a couple of years ago.

Not far to go now with only two more suggestions

for the 202 route. Hop on the bus towards Leeds and get off at the **Fox & Hounds** (6), a fine, popular community pub in Hanging Heaton. This is a Punch pub which serves Tetley's and a good selection of guest ales from Yorkshire and beyond and has won a Branch POTS award for their efforts.



Finally, back on the bus to visit the **Huntsman** (7) at Shaw Cross, twice a winner of the branch POTS award. Hop off the bus at the bottom of

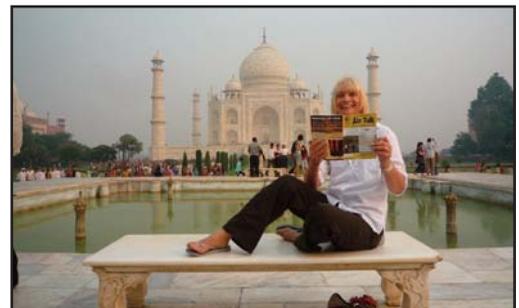


Chidswell Lane, by the rugby field, then walk across the road and up Chidswell Lane for about 700yds. This is well worth the uphill trek for a homely country pub with open fields in front and behind where you can find two rotating guest beers alongside Taylor's Landlord and house beer Chidswell Bitter brewed by Tom Wood.

If you get carried away and miss a bus or if you fancy a refreshing walk between stages, walking distances are:-

- 1 to 2 2 miles; 2 to 3 0.5 miles; 3 to 4 2 miles; 4 to 5 0.7 miles; 5 to 6 1.4 miles; 6 to 7 1.1 miles.

"Catch the right bus or who knows where you'll end up!"





Heavy Woollen Pub of the Season Summer 2011 Saville Arms, Mirfield

The Heavy Woollen branch of the Campaign for Real Ale awarded its Summer Pub of the Season award to The Saville Arms, Mirfield.

With so much bad news about pub closures and difficulties in the trade, the award is designed to recognise those places where the management have made a special effort to boost the popularity of the pub and provide a sociable place for people to meet and to enjoy a decent drink of traditional ale, particularly where the pub was previously trading poorly or closed.

In the case of the Saville Arms, as has been the case with a number of our local pubs, the place was run by a pub company until trade dwindled such that they put the pub up for sale freehold. Quite often, such pubs are bought by developers and converted for other uses so are lost forever, including such gems as the Market House in Dewsbury, but local businessman George Huluk saw potential in the Saville in the Winter of 2009 and bought it. George takes pride in the quality of the refurbishment where

local craftsmen used fine materials to bring the interior to a high standard of finish, including a well-polished solid mahogany bar top and well-crafted long saddle seating, complemented by tasteful furnishings and décor.

In Spring 2010, the pub re-opened successfully with a new licensee but really found its feet when management passed to Steve and Rachel Woodhead who also ran the nearby Thirsty Man. The couple purposely aim to attract a different clientèle to each of their two pubs and the Saville has an over-21 rule. A pool table and occasional Sports TV provide entertainment for some while background music helps to create a convivial atmosphere. Like several other recently successful local pubs, there is no food beyond the traditional bar snacks but there is a fine choice of ales; Tetley Cask Bitter and Ossett Big Red are the regulars, with three rotating guests from the likes of Copper Dragon (Skipton) and Riverhead (Marsden), chosen for quality and to provide a mix of styles to suit most palates, with keen pricing of £2.40 with 20p off all day Wednesday.



Heavy Woollen Pub of the Season Autumn 2011 Shears Inn, Hightown

The Heavy Woollen branch of the Campaign for Real Ale awarded its Autumn Pub of the Season award to The Shears Inn, Hightown.

The new owners and their managers, Paul and Janet from Lancashire, have done a great job of bringing this historic pub back to life after a period of closure when it looked like it was going to be lost forever despite its part in the history of the Luddites who used to meet in secret upstairs. Beer quality is a priority and the Tetley's, Black Sheep, Moorhouse's Luddites Ale and rotating guest are well enjoyed by many new-found regulars, while the log fires, stained glass and refreshed decor make for a lovely atmosphere. A folder behind the bar contains pictures and information about the pub's history. Last year, local people were very concerned as Punch, the previous owners, had seen the pub decline and the disgruntled licensees leave and there had been vandalism and a lack of protection of the empty building. Like many other pubs which are now thriving again, the pub company had written off the pub as unviable but it was rescued by new owners with vision together with a couple of dedicated managers.

The couple were very appreciative of the award and the pub was full, with football fans watching the TV in the rear bar while those in the lounge settled down for the regular Tuesday quiz which was followed by a generous free supper including sandwiches, chips, pork pie and a large pot of sweet and sour chicken.

THE BULL'S HEAD



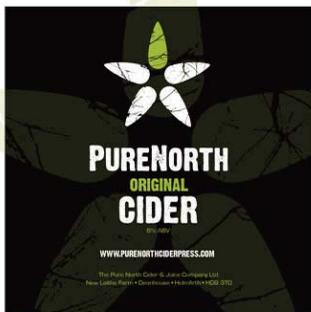
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Miners a Pint 3.8%

Our second brew, once again using only the finest English ingredients. A delectably, superb tangy bitter. Smooth mouth filling balanced by a toffee under tone and a deep dry finish with lingering fruit notes. A real session ale.

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'Udders Orchard WHISKY CASK

IS CAMRA'S YORKSHIRE

CIDER OF THE YEAR 2011

Dave Kendall-Smith is celebrating the news of his latest success. His 'Udders Orchard Whisky Cask Cider (6.5% ABV) has been named Yorkshire Cider of the Year 2011 by CAMRA. This follows on closely from being voted "cider of the festival" at the recent Huddersfield Oktoberfest Beer & Cider Festival.



Cider and perry producers from Yorkshire were invited to supply a real cider or real perry for the competition. This resulted in four finalists, the other three being from Pure North (Holmfirth), Ampleforth (North Yorks), and Moorlands (East Yorks), being judged in a blind tasting at Norwich beer festival at the end of October. The judging panel included experienced real cider drinkers from various parts of the country. Organizer Chris Rouse said "The quality of all the entries was high and the winner was most worthy." The judges commented that the Whisky Cask Cider has a "dry, crisp and refreshing taste, with a bitter sweetness finish, an appealing aroma with a full flavour throughout." It also proved very popular with the public at the festival. The cider will now go forward to the National Cider and Perry Championships at Reading in early May 2012.

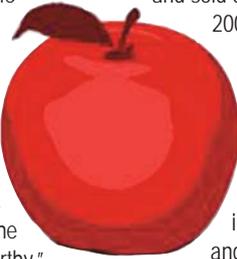
The winning producer said, "I am really surprised but absolutely delighted and honoured to have won this highly regarded competition."

He is Huddersfield's first modern cider producer and had his flash of inspiration in 2008 while sitting under an apple tree in Paddock, Huddersfield. "In rather Newton-esque fashion, I had an idea! But where Newton thought of



gravity (I'm sure he means gravity), I thought of cider." he said.

Dave used to sell real cider at the Rat & Ratchet pub in Huddersfield and decided to try his hand at making the stuff. The first problem to overcome was obtaining a supply of apples as there are no orchards of any size in the locality. He decided to advertise around the town and managed to gather together a sufficient quantity from various local districts (Lepton, Lockwood, Paddock) and from some known sites in Wetherby and Lincolnshire to make around 13 gallons. This was an excellent first attempt and sold out at the Rat & Ratchet Cider Festival in May 2009.



In late August 2009 Dave made his first cider press and managed to squeeze almost two gallons of juice from a box of apples. Fermentation started after just two days, the natural yeast in the apples working almost immediately. More apples were soon collected and together with a large quantity of donations received from the appeal in recent articles in Aletalk, The Huddersfield Examiner and a leafletting campaign pressing soon commenced. However, the apple press could not take the pressure and split. This set-back spurred him on to make key modifications and with the sterling efforts of friends Andy and Tony a much larger and sturdier construction was created.



The fruits of Dave's labours yielded around 70 gallons which made three products: Dry Cider, Medium Dry Perry and Lincolnshire Hedgerow (apples for which were collected as the name suggests over a weekend from the hedges of Lincolnshire), all weighing in at around 7.0% ABV. They were particularly well received at the 2010 Rat & Ratchet Cider Festival in May and the Huddersfield

CAMRA Oktoberfest. Much of the rest was snapped up by Yorkshire brewery, Great Heck, to sell in their own pub and for distribution to selected outlets in the county.

This year Dave produced around 1000 litres of juice to create Huddersfield Cider, Huddersfield Perry, Bourbon Cask Cider and Whisky Cask Cider. These all sold very well and by October only that saved for the Oktoberfest and the Yorkshire Competition remained.



Dave aims to double production for next year and is also on look out for land to plant an orchard whilst retaining his commitment to using local garden apples.

A marvellous achievement for Dave whose cider has proved extremely popular.

David Litten

CAMRA's Yorkshire Regional Cider Co-ordinator

HORSE & JOCKEY

currently 3 real ales with two more handpulls being installed in near future.

Castle rock harvest pale/copper, dragon golden pippin plus a rotating guest currently flying scotsman. with festive cheer & rosey nosey coming over xmas (cask marque)

wishing all our customers old & new a merry xmas & a happy new year.

Quiz night Thurs Sat karaoke. (not for persons who like a quiet night)

We do not allow children or pets and we also have a no headwear policy.....wigs are allowed.

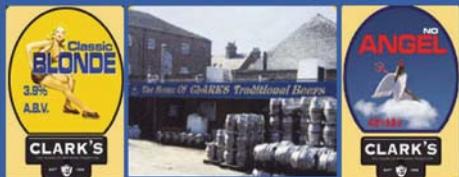
Food for the immediate future is currently not being served.



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Tales from the Taproom

Draught Bass

Last time we had a natter I mentioned that supping underage, but under supervision stood me in good stead for my next stage in my career in beer – Draught Bass. Yes, you can still get it, but it's not what it was. Trouble is, it never was. Over forty years ago when my old dad let me come with him to his regular Bass pub, the locals said the same thing - *"it's not what it was"* Where was this? Well it's no longer a pub, but certain people are still alive, and you know the old motto *–no names no pack drill*. So we'll just say it was in the Heavy Woollen District.

Come to think of it, the beer that I particularly remember there was not the pukka Bass, but a new beer by the name of Brew Ten. Now, that turned out to be an ale that could sort out the best of them. Fellows who shifted a gallon of Tetley bitter without ill effect, were "fresh" on their fifth pint. No, I don't know what the a.b.v. of Brew Ten or Bass was, but it was often one in the morning before we packed in singing, so it must have been fairish. That was if the landlord gave us "the nod". Well actually it was a more obvious than a nod. He would put us all out of our misery about twenty-to-eleven by announcing *"Come on lads. Fill up. I've got a cellarfull"*

Of course you were expected to be on parade before closing time to take advantage of these unofficial extensions. Once my old dad and his mate turned up late with the excuse that the car had broken down. It hadn't really, so they rubbed their hands on the oily engine block and showed them to the landlord as proof of their mishap. Once or twice someone complained about the noise to the Police, and it was the opinion of the "aftertimers" that it was probably the wife of one of their choir, fed up of waiting up for him.

But it was a proper boozier. The tap-room was one or two pence cheaper, and oddly enough I was told that the old ladies in there were the exception to the rule that it was men only, because they were all widows, and deserved to get the discount.

Going back to how strong was Bass. Since we last met someone told me that in one Huddersfield pub you got your money back if you could down ten pints (and keep them down). Anyway it turns out to be true. You know Bruce Travis at the King's Head, well, he recollects that it was in the mid-seventies and it was the landlady at the Ramsdens Arms in Cross Church Street. One bloke, Big Lawrence whom we both knew from the Rock and Roll Club, tried, but came to a halt after seven pints. Thing was he'd been in the Builders Club all afternoon. Anyway next time he started sober at five o'clock opening time and won the challenge. To cater for the lasses the figure was reduced. It was to either five or six pints. Someone will know the right tale about this, and whether any Brackenhall Belle was successful or not. Would it be classed as sex discrimination nowadays?

So you make your own mind up regarding tales about Bass. It's 4.4 a.b.v now, but what was it forty years ago, and how did it compare to other bitters?

J.Grant

Real Ale Talk

Pub News

Batley: The Cellar Bar is doing a roaring trade with Rail Ale Trailers and now has 5 pumps with Everard's Tiger, Black Sheep and Golden Pippin and two rotating guests. For a healthy snack, pickled eggs are available at 40p.

Batley Carr: The closed Old Shoulder of Mutton has plans to convert to an "education and training centre". The Woodman (behind the Vauxhall garage off Bradford Road) is a fine example of a true community pub and dispenses lots of Tetley Bitter.

Birkenshaw: Birkenshaw Liberal Club has Tetley's and a rotating guest. The Golden Fleece has varying guest beers and there are plans for a major refurbishment. The George IV has Tetley's and a rotating guest as does the Halfway House which has always sold lots of Tetley's..

Birstall: The Greyhound has Tetley's and increasingly popular rotating guest beers while the Black Bull is being redecorated and continues to offer a frequently-changing microbrewery guest beer alongside Golden Pippin, John Smith's Cask and Sharp's Doom Bar. The Scotland has Tetley's and two increasingly popular rotating guests usually including a locally brewed choice (oh, and pickled eggs). The Pheasant has up to four ales including rotating non-Greene King guests.

Briestfield: The Shoulder of Mutton re-opened after several years of closure and seems to be busy with real ale drinkers enjoying beers from Bob's Brewery and Black Sheep..

Cleckheaton: The Old House at Home has Taylor's Landlord and Copper Dragon Best Bitter while the Rose & Crown is awaiting new management. A good variety of beer styles from Mild to Premium Bitters is consistently available at the Wickham which also offers accommodation and morning coffee. The Priory (formerly the Brown Cow) has Tetley's Bitter and Mild. The Broomfield is a free house with a rotating guest, recently Withins Pale. The Station Tavern

(ex-Royal) has a new landlady awaiting delivery of Black Sheep Bitter. Cleckheaton Sports Club has Thwaites Original and Wainwright. The Ex-Service Men's Club has Tetley's and an occasional guest. Cleckheaton Golf Club has Tetley Bitter. The Marsh is unique in having up to 5 Old Mill beers available including the tasty Old Mill Mild, Bitter, Blonde Bombshell, Bullion and a monthly-changing seasonal beer which is usually rather special. Food is available in the new conservatory-style dining room and there is a large smoking shelter.

Dewsbury: Central Station Hotel has a popular taproom and a varying choice of real ale. The Shepherd's Boy held an excellent beer and cider festival in October; real cider continues to be very popular with at least three always available. A short walk away, Beer Street is a lovely pub with Tetley's Mild and Bitter. Tapps appears to have closed permanently amid rumours that it is to be turned into shops (as if we haven't enough empty shops in the town). Wetherspoon's three pubs in Dewsbury, Batley and Cleckheaton, the Timepiece, Union Rooms and Obediah Brooke, had a fine selection of guests throughout their nationwide beer festival. The Whistler remains closed despite assurances from owners Enterprise Inns. The Black Labrador at Crackenedge has quietly gained planning permission for conversion to housing, with the pub name not being mentioned on the title of the planning application (this happens quite often).

Dewsbury Moor: Plans have been submitted to demolish the Woolpack for housing.

Gomersal: Gomersal Cricket Club has Tetley's and a rotating guest (often from Titanic Brewery). The West End has John Smiths Cask, Copper Dragon Golden Pippin and Taylor's Landlord and will have a special seasonal beer available through the Winter. The Saw is for sale freehold despite earning a good reputation for food.

Hanging Heaton: The Fox and Hounds has fast-selling Tetley's and up to three rotating guests from near and far.

Hartshead: The Hartshead has Jennings Cumberland and two rotating guests.

Hartshead Moor: The Old Pack Horse stocks Theakston's Lightfoot, Jennings Cumberland and guests, recently Robinson's Young Tom, while across the road the New Pack Horse no longer has real ale despite its popularity under the previous management.

Heckmondwike: The New Charnwood is for sale; with an 80-seat function room in demand, a good kitchen, restaurant and established real ale bar in a fine, historic building with parking and an attractive garden, this could be a good investment for an enthusiastic, experienced publican.

Hunsworth: The Savile Arms has Tetley's and Theakston's Bitter alongside its food offering.

Liversedge: The Swan has 4 varying ales often including Ossett and Moorhouses. The Toby Jug has Tetley's and John Smith's Cask. The Shears has won the Autumn Pub of the Season award after quickly establishing itself as a welcoming free house with Tetley's, well-kept Black Sheep Bitter, Moorhouse's Luddites Ale (which is a secret blend of beers from Moorhouse's range) and a rotating guest beer. The Albion has Tetley's and occasional guest. The Black Bull has nine real ales with some interesting guests alongside Fuller's London Pride and beers from Ossett's four breweries each of which has some fine and unique beers.

Lower Hopton: Lower Hopton WMC have completed a refurbishment of the function room. The new bar seems to have no handpulls but cask ale is available from the main bar.

Mirfield: The Saville Arms is increasingly popular with a good range of well-kept ales and a conservatory extension is planned. The Shoulder of Mutton and the Flowerpot have new licenses, the Plough has re-opened with new owners while the Thirsty Man is changing hands. Around 1,000 protesters turned out to show their disapproval of the landmark Black Bull being converted into a Tesco Express, across the road from the Co-op and Lidl. The Old Colonial has changed status from a club to a pub and in October they held a mini-

festival of rare beers. The Airedale Heifer was reported to have Black Sheep Bitter or Copper Dragon Bitter and Leeds Pale in good condition. The Pear Tree has a selection of well-kept ales and a rotating cider or perry on handpull. The Navigation has three ciders, 5 Theakston's beers, John Smith's Cask and 3 Caledonian beers on permanently including Flying Scotsman, coinciding with commencement of the Grand Central train to London calling at Mirfield. Health permitting, there will be a beer festival with 30+ beers available from Thursday 26th to Sunday 29th January.

Scholes: The Walkers Arms has well-kept Everards Tiger. The Rising Sun has Tetley's, Black Sheep Bitter and Golden Sheep plus occasional guests. On our recent visit, the Stafford Arms had Copper Dragon Challenger IPA and a Partners (formerly Anglo-Dutch) beer.

Thornhill: At the Savile Arms, Black Sheep Bitter remains a firm favourite with the regular customers. Guest beers have been served from the Dewsbury brewery Partners, and amongst others Wainwright and Clarks. In the tap room the traditional but rare Bar Billiards game can be played.

Over the border..

Just outside the branch area, the Spotted Cow at Drighlington has Taylor's Golden Best and three rotating guests with one usually from Dewsbury's own Partners Brewery in which they hold a major stake. The 254 and 255 buses pass by here. Also in Drighlington, Manor Golf Club has cask marque and stocks Black Sheep Bitter, Copper Dragon Bitter, Leeds Midnight Bell and Pale and Partner's Blonde.

Pub News Extra – Dec 2011

Despite earlier assurances from Enterprise Inns that the pub would re-open, Tesco are proceeding to convert the Whistler in Dewsbury to an Express supermarket. This adds insult to injury after mass protests against their conversion of the Black Bull in Mirfield to a similar establishment.

Look out for beers from Batley's new Pennine Brewery.

PUBS ON THE INTERNET

It is surprising how few pubs in the area have online presence given how prominent the internet is today. Through social networking sites such as facebook.com and twitter.com, you can keep up to date with some of your favourite breweries and cider makers, but there is a distinct lack of pubs using this opportunity to promote themselves.

Pubs such as The Grove in Huddersfield have had an online presence for years, regularly updating on their own website what is currently on the bar, what bottles they have in their extensive range, and any events the pub is running. In more recent times, the staff of the pub regularly update their facebook page, keeping customers completely up to date with what they have on sale. Many other pubs in the Huddersfield area also utilise these websites to promote themselves which proves to be ideal for those with smartphones to keep an eye on when their favourite brews are being served in which pubs.

So what about in the Heavy Woollen district? I am sad to say we do not seem to have many pubs taking advantage of this free publicity. With so many pubs in the area having beer festivals, meet the brewer events, open mic nights and charity events, it seems a shame to miss out on advertising online.

I urge other licensees to take advantage of the internet, it is a very simple process to sign up to these social networking sites and there are tools out there which make it really easy to keep your customers updated on the latest news and events in your pub.

For those who are using these social networking sites, to keep up to date with the local pubs already using Facebook and Twitter, here are some links for you:

[facebook.com/dewsburybeerfestival](https://www.facebook.com/dewsburybeerfestival)

(keep up to date on the annual beer festival in Dewsbury here)

[facebook.com/shepherdsboy](https://www.facebook.com/shepherdsboy)

(For updates on what's on the bar, charity events and beer festivals)

[facebook.com/westridingrefreshmentrooms](https://www.facebook.com/westridingrefreshmentrooms)

(for bar and menu updates and events)

[facebook.com/platform3.westriding](https://www.facebook.com/platform3.westriding)

(for music events at the West Riding Licensed Refreshment Rooms plus events)

[facebook.com/cricketersarmshorbury](https://www.facebook.com/cricketersarmshorbury)

(for updates on what's on the bar plus events)

*Katie Green
Landlady, Shepherd's Boy*



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PURE CIDER UP NORTH!

One of the newer cider producers in Yorkshire is "The Pure North Cider and Juice Company Ltd", a small artisan cider producer based on a farm at Deanhouse in the Holme Valley, near the Last of the Summer Wine town of Holmfirth.



The owner, Rob North, has been busy over the past 5 years developing his knowledge of the art of cider making which led to him pressing his first batch for commercial sale in 2009 under the brand of Pure North and officially launching his first serious cider at his local pub, The Cricketers Arms on July 24th 2010.

Rob's cider has been lovingly nurtured, pressed by hand and delivered with care not only to the Cricketers but also to the Nook in Holmfirth and the Sportsman in Huddersfield town centre and has been well received at all three. The cider is made from a blend of traditional cider apples, fermented naturally, free from all preservatives and is full of anti-oxidants.

Six years ago, Rob and his family bought an old farmhouse just outside Holmfirth.

The house came with an old apple orchard from which Rob starting producing cider as a hobby. After much research Rob embarked on planting a further 'test' cider apple orchard to make sure that the varieties mainly grown in the South West of England would adapt to the Pennine climate. The trees all did very well and as a result, a further 235 have been planted this year with more to come. These include Yorkshire, Scottish, cider and perry varieties.



The old stables have been completely renovated as the new cider house and now contain the press, fermentation vessels and oak maturation barrels. This was celebrated recently with the traditional ceremony of Wassailing to ward off evil spirits. Almost 100 guests gathered for this community event where the ladies wore flower garlands and the gents dressed in traditional country outfits and flat caps.

Rob produces a range of ciders all crafted the natural way with no foreign yeast strains and free from all chemicals.



The two main products on sale in selected pubs around Huddersfield, Dewsbury and Keswick are Pure North in bottles, a medium dry cider and Valley Gold a still, medium cider sold as a bag in box product. These superb ciders have also been available, and incredibly popular, at various events and beer & cider festivals.

Purity - No concentrates, sugars, sulphites or colourings.

Natural - Pure apple juice, fermented slowly the traditional way.

Nurtured - Hand crafted and lovingly matured.

Quality - Produced locally in limited supply.

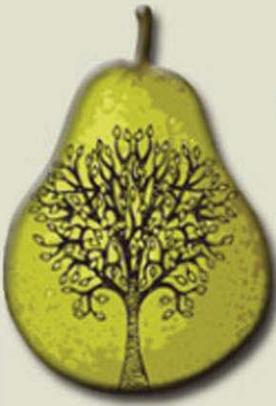
Variety - Range of premium & strong ciders.

To find out more, please contact Rob North on 07720 398706 or by

e-mail: info@purenorthciderpress.com

Website: www.purenorthciderpress.com





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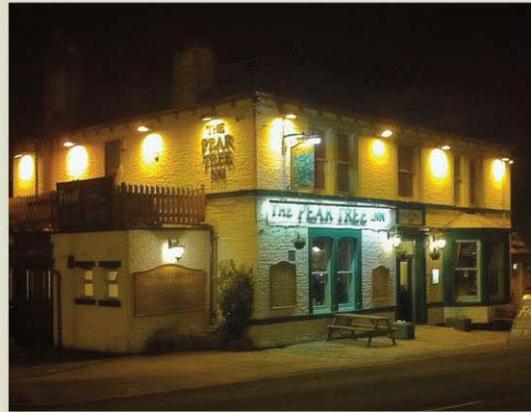
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Local Microbrewer awarded Beer of the Festival

By popular vote, the winner of the Beer of the Festival award at Dewsbury Beer Festival was **Five Towns Brewery** of Outwood, Wakefield.

In 1987, Malcolm Bastow began home brewing and learned how to brew properly after being disappointed with the results from kits. With the increasing popularity of beer from new small breweries, Malcolm decided to make more use of his experience and began commercial brewing part-time in his garage in September 2008 while continuing his full-time job with the NHS. Malcolm usually brews on Saturdays and puts the beer into casks and delivers to his customers after work. The equipment is based on a 2.5 barrel plant (where a barrel is 36 gallons) so each brew fills just ten standard 9-gallon casks, which in Five Towns' case are colour-coded in Leeds United colours of blue, yellow and white.



It didn't take long before awards were received from beer festivals around Yorkshire and beyond. Last year one of Malcolm's beers, Niamh's Nemesis, was runner-up in Dewsbury's Beer of the Festival vote but this year the top award was won by Peculiar Blue, a 6% fruity and distinctive ale which is flavoured with a single variety of New Zealand hop, Nelson Sauvin.

There are a few regular outlets for Malcolm's sought-after beers so keep an eye open for them in your local free-house pubs. They will also be available again at the next Dewsbury Beer Festival to be held at the Town Hall in May.

Malcolm was presented with his award certificate from members of the Heavy Woollen branch of CAMRA on a visit to Wakefield's famous Red Shed, where George the steward (pictured next to Malcolm with the certificate) made sure there was some Peculiar Blue in fine form on the bar.

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Moorhouse's Challenge – 17th November

A party of 22 enthusiastic, willing, and thirsty volunteers undertook the Moorhouse's Challenge by kind courtesy of Paul the Landlord of The Shears, Liversedge. Of course a starter taster or two of the "Luddites" was quickly downed before a prompt departure to Burnley, to Moorhouse's new brew house.

The most impressive, imposing frontage was quickly surpassed by a high tech, very comfortable, modern interior. The visitors centre housed the "Cauldron" a bar with 10 hand pumps, the 5 standard brews of the Challenge inviting immediate tasting, from Black Cat to Pendle Witches Brew. No witches present as Halloween was over but consumption never relented. The staff kept ongoing interesting discussions about the brewery and the beers. It was explained that The Shears "Luddites" is a secret mix but other specials are brewed seasonally.

An extensive brewery tour ensued, as a tower brewery this involved a steady climb passing an array of brand new

brewing plant on a vast scale, with a microbiology lab at the heart where tight control is maintained on all ingredients and processes. The variety and benefits of the grains and hops were explained but the sight of all of the fermenters was awesome. The aromas from each of the brews were eagerly sampled regenerating a longing thirst.

Next was the General Scarlett, the Brewery Tap across the road where the Challenge was completed by some and doubled by others. A Lancashire version of Pie & Peas was eagerly consumed, even though the pies were beef and instead of mint sauce there was gravy. Nevertheless the supper was gratefully received and then with some reluctance all aboard for the trip back to the Shears for some more Luddites.

All completed the challenge so were presented with their tee shirt and were very complimentary about what they had witnessed and the brews they had consumed. The thanks of all go to Paul and Moorhouse's (Simon the host) for their excellent hospitality.

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JOIN OUR REAL ALE REVOLUTION

All Aboard the Cider Bus!

A couple of months ago some of the staff of the West Riding Pub Group had an idea for something rather different to celebrate CAMRA's Cider Month in October. It was to have a mini-cider festival at each of the group's three pubs, each in a different CAMRA Branch, and to transport a merry band of over 60 eager cider nuts between them on a double-decker bus, hired especially for the occasion.

It came to pass on a cloudy and wet October Saturday afternoon and a fine time was had by all on what became known as the West Riding Cider Bus Tour.

At around 1.30 pm the travellers began gathering under cover in the extension of the West Riding Licensed Refreshment Rooms, Dewsbury, and each was presented with a wooden rack accommodating three third-pint measure glasses christened by the West Riding as "Jills". At the start of the event these were filled with two ciders and a perry including Pure North Deanhouse Dry (7.2%), a pale crisp sharp cider, full of zest from sponsor Rob North based near



Holmfirth. Three other ciders were also available at the bar but by three o'clock it was time to leave. Glug! And so the party boarded the ex-Sheffield 1961 AEC Bridgemaster double-decker bus with go-faster red wheels and black wings and set off for the Cricketers Arms at Horbury.

Armed, wooden racks at the ready, we soon arrived for the next round of three thirds of different ciders, this time Pure North Valley Gold (6.0%), Moorlands Medium/Sweet (6.4%), both from Yorkshire, and Burnards Oaky Dokey cider (5.5%) from Norfolk, the latter having been fermented in oak rum casks, imparting a lovely oak and vanilla edge to the flavour. Several other ciders were available at the bar including Skidbrooke Vintage (5.5%) from Lincolnshire and the lovely single variety Port Wine of Glastonbury (5.0%) from Hecks. These were nicely complemented by sandwiches provided from the outside hog roast, supplemented by stuffing and apple sauce of course.

By now it was six o'clock, dusk was approaching and the jolly troupe poured back on to the bus for the trip to Huddersfield. Time passed quickly as we agonized over a tricky cider quiz which was deservedly won by two experts from Stockport. In no time we arrived at the Sportsman, recently a deserving winner of an English Heritage conservation award, for thirds of Pure North Sam's Session (5.0%), a mellow one-off Pure North creation, Moorlands Medium (6.5%) and Dove Syke Ribble Valley Gold (6.2%) from over the hill in Lancashire. As with the other venues, further choices of cider and perry were available at the bar. Homemade pie and peas were on offer for the peckish to keep their hunger at bay. At eight o'clock, the Ugly Mug Jug Band struck up with some traditional skiffle and rock and roll to make a great evening even greater.

What a day! For some it was a laugh, for others it was an education, but for everyone it was a "Grand Day Out!"

Partnership goes from **Strength to STRENGTH**

Partners Brewery started trading on 1st June 2011. Business partners Paul Horne, who runs a real ale pub called The Spotted Cow in Drighlington and local businessman Richard Sharp bought the brewing equipment and recipes from the Anglo Dutch Brewery in Savile Bridge Mills Dewsbury. At first they continued to brew the original Anglo Dutch beers, but after a few quality and consistency problems it was realised that the brewery would need updating. To this end the two new owners invested in a new cask washing system, two new fermenting vessels and two new conditioning tanks enabling an increase in production of 50%.

Having invested in the new equipment, they also decided it was time to broaden the range and styles of ales being brewed. So at the beginning of November three new Partners beers were launched, Pure Gold a 3.5% session ale, Partners Blonde a 3.9% hoppy blonde and a 4.5% Porter named Shoddy Porter to celebrate the rich history of the Heavy Woollen districts textile trade. Three of the most popular Anglo Dutch recipes were also adapted to improve the head retention and with a redesign of all the pump clips and beer mats to include an image of a bridge on the local canal, along which shoddy and mungo was transported, the makeover was complete.

These six beers will be brewed as a regular feature at Partners Brewery together with bi-monthly specials to complement them. Next year will see an IPA, using the best American hops, and a Mungo Mild added to the seasonal ales list to complement the regular beers.

Demand continues to grow with Christmas Cracker, a 4.2% dark fruity ale with its cheeky pump clip having been completely sold out within seven days. National chains including Wetherspoons, Enterprise Inns, Punch Tavern, Flying Firkin and Ales R Us are now stocking Partners beers, but they are still looking to introduce their beers to more of the local free-houses and to offer a great service and discounts to help the many local pubs in the area. After a rocky start things are looking very positive with daily enquires from new pubs and distributors hitting record levels. Brewing is to increase by another 25% next month and recruitment of more staff is now necessary to keep up with the current demand. Partners Brewery are looking for local people, interested in working in a local brewery, with a good knowledge of the brewing process and a clean driving licence, contact Paul Horne on 01924 457772 for more details.

Looking to the future, the growth in real ale is continuing at a pace, so Partners Brewery will be expanding again in 2012 with the addition of two new fermenting vessels and more conditioning tanks and maybe the addition of their first pub. 2012 will also see Partners hosting events and tasting sessions at local pubs so keep checking their new website www.partnersbrewery.co.uk for dates and details of these venues and come along and sample the Quality ales produced by Dewsbury's only brewer.

Paul Horne - Partners Brewery

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Contacts & Diary

CAMPAIGN FOR REAL ALE LIMITED

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Home Page: <http://www.camra.org.uk>

HEAVY WOOLLEN BRANCH CONTACTS

Home Page: <http://www.heavywoollencamra.org.uk>

Branch Contact: Paul Dixey, 197 Raikes Lane, Birstall, WF17 9QF. Tel: 01924 420029;
Fax: 0870 7062353; Email: pauldixey@iee.org

Branch Chair: Alan Mapplebeck, 6 Back Lane, Mirfield, West Yorks. WF14 9QA. Tel: 01924 517766;
Mob: 07740 240381; Email: mapps@hotmail.co.uk

Editor & Pubs Officer: Mike Fretwell, Tel: 07810 582799; Email: mikefretwell@hotmail.com

Magazine Contact: Gary Whiting, Tel: 07855 141383; Email: gm.whiting@ntlworld.com

Advertising Contact: Neil Richards MBE, Tel: 01536 358670; Email: n.richards@btinternet.com

HEAVY WOOLLEN BRANCH DIARY

Branch Meetings and Socials, 8:00pm unless otherwise stated (please check the branch web site, above, for any possible changes)

Fri 16 th Dec 7:30pm	Xmas social/dinner at the Old Colonial; fully booked
Tue 10 th Jan	Meeting, New Inn, Roberttown
Tue 24 th Jan	Social, Lillibet's then Swan and Toby Jug, Liversedge
Mon 6 th Feb	Meeting, Navigation, Mirfield
Wed 22 nd Feb	Social, Savile Arms, Thornhill then Alma
Mon 12 th Mar	Meeting, Huntsman, Shaw Cross

REAL ALE TALK

The Real Ale Talk is published by the Heavy Woollen District Branch of CAMRA, and the views expressed are not necessarily those of the Campaign or the Editor.

Contributors are asked to provide email or hard copy with contact name and number to the Magazine contact above. Similarly, any contact regarding advertising enquiries should also be directed to the Magazine Contact above.

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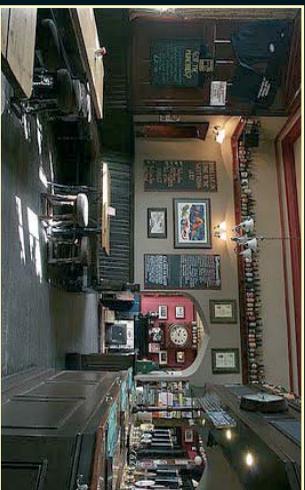
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