

BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

ISSUE 9



THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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for
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WINTER 2023

ISSUE 9

Hello and welcome to the winter issue of Beer Leeds. The recent Autumn Statement saw some help for the hospitality trade however CAMRA is calling for tax reductions on all alcohol duty to ease the cost-of-living crisis, comments from CAMRA Chairman Nik Antona are in this magazine.

In this issue read about an alcoholic ginger ale brewery and taproom newly established in Leeds, their beers do have a spicy kick so give them a try if you see it on tap.

There are 2 articles reporting on 2 different beer festivals, one is organised by Nottingham CAMRA and the other is an established festival at the Craven Arms in Appletreewick. Both well worth a visit.

Cider producers are hard to find around Leeds unlike breweries which count upwards of 30 in full/part time production. Ravenscroft brew co are one of the few cider producers we have and their cider is in local shops.

Check out the illustrations of Leeds pubs supplied by clock tower studios, calendars and other items available online. Stanningley has a varied range of pubs and bars, a short bus ride out of Leeds, read about them in this issue.

My thanks to all magazine contributors over the last year and wishing everyone a happy New Year. We have our AGM in January so hope to see you for that.

Nigel Halton
Magazine Editor



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WINTER 2023

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A REAL ALE PARADISE

Business Rates help to protect pubs welcome but duty freeze 'missed opportunity': CAMRA

Chancellor should have cut tax specifically on pints in pubs to boost pub-going says consumer group

Commenting on what the Autumn Statement means for pub-goers, pubs and breweries CAMRA Chairman Nik Antona said:

"Extending the 75% discount on business rates bills for pubs in England for another year beyond next April is very much welcome – and much needed for pubs facing rising prices and the impact of the cost-of-living crisis. "The Chancellor admitted that temporary measures like this couldn't go on forever, so it is vital that the Government urgently reforms the grossly unfair business rates system which penalises pubs and puts their future at risk.

social clubs and taprooms by cutting tax on draught beer and cider served in pubs instead of an across-the-board freeze in all alcohol duty.

"Reducing the tax burden specifically on pints in pubs must be extended in the future to keep pub-going affordable and to help keep pubs open and at the heart of both community life and local economies by giving them a fighting chance of competing against cheap supermarket alcohol."

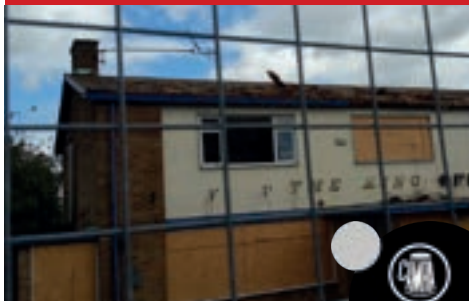


"CAMRA is calling on the Scottish and Welsh Governments to commit, now, to offering similar help for pubs with the burden of business rates. We'd also like to see the UK Government find a way to help with business rates for the beer and pub sector in Northern Ireland if there continues to be no Executive ministers in post to do so.

"Freezing all alcohol duty until August 2024 is certainly to be welcomed. However, this is a missed opportunity to give targeted help to protect the nation's pubs,

Is your local pub under threat?

CAMRA has the tools to help you save it



camra.org.uk/saveyourlocal



PUB & BREWERY NEWS

PUB NEWS

Alley Cats bar and cafe in Chapel Allerton which closed in September has been taken over by North Brewing Co and re-opened in November.

The Venue is a new bar and music hub which opened late November on Town St in Horsforth under the partnership with Horsforth brewery and the management behind the Tavern pub close by. There are 4 cask ales from Horsforth brewery and local breweries along with food served up by Slap & Pickle burgers.



The **Black Bull** in Horsforth has also been taken over by the same team who will run it as a sports tv pub with 21 screens, there will be a Horsforth cask beer and a local guest ale.

Sadly just up the road the **Little Monk** (a German & Belgian beer house) have decided to call it a day and will close at the end of this year. A niche beer house that will be missed.



Northern Market opened early November in

what was Assembly Underground. **Northern Monk** brewery have set the bar to a prime position with 10 tap lines and 2 cask ales all dispensing beers from their range. They are in partnership with the Falafel Guys serving Middle Eastern food. Other food vendors are offering their market street food.

A new food and drink hall in the White Cloth Hall on Crown St in Leeds is due to open in Spring 2024. This will be local food and drink vendors along with established Leeds breweries represented.

Korks in Otley closed for a few years has been bought by **Treehouse Bar & Kitchen**. They already have a "modern pub built around a treehouse concept" in Haworth. It is planned to open in early 2024 following refurb works.

Mixed fortunes for 2 other pubs in Otley. **Otley Tavern** re-opened in October under new management and ownership. They have put real ale back on the bar with 4 to 5 cask ales on offer sourcing from local and national breweries.

It's reported that Thwaites have sold the **Manor House** pub to an undisclosed bidder for alternative use. This is despite an offer from a Yorkshire brewery who wanted to buy it and invest to restore it from serious neglect.

DMC Brewery have opened a Taproom on Railway street in the city centre. They specialise in alcoholic ginger beer but also have craft ales and occasionally cask on sale. There is a separate article about them in the magazine.

Despicable news that the taproom at the **Grove Inn** in Leeds was set alight in an arson attack and has forced the pub to close for repairs. It hopes to re-open as soon as possible.

BREWERY NEWS

ANTHOLOGY

Have a new beer coming out with Amity soon, it's been barrel ageing since January!

Liam has brewed a new beer called Canopy, a West Coast Pale that he's really pleased with. Also has a collaboration lager with Sarto Pasta, and brewing a new Helles in November.

AMITY BREW CO

Are looking for investors to help them with locating and developing a second site. They have released some barrel aged imperial stouts in bottle, ideal for the winter months.

NORTH BREW CO OR NORTH

As they are to be now known as, have also opened a bar/taproom a "little" further afield in Treviso, Italy (not far from Venice). This has 13 tap lines with 9 of them dedicated to their own range of beers.

In November the brewery celebrated 8 years in production originally commencing brewing in Sheepscar before moving to the Springwell site. They have re-branded with a new logo and can designs and changed the brewery name to **North**. The celebratory birthday beer is a quadruple fruited Gose and will be the first sold in the new branding.

BOSUN'S BREWERY

Remain busy and are running brewers specials/test brews on sale at their Wetherby taproom. Look out for 2 Xmas beers, Jingle Bell festive blonde and a Mocha stout. They are holding monthly events at the taproom.

MEANWOOD BREWERY



Annual release of their Purple Goddess due out in December will be a 4.9% plum and vanilla porter. It will be on the bars of Foundation and Terminus.

TARTARUS BEERS

Have been busily brewing several different canned beers for December including 2 versions of an oatmeal stout and a black lager.

KIRKSTALL BREWERY

Have done a collaboration brew with Amity simply named Winter which is an 8.4% tripel, their XXXX mild at 6.5% is on the bars and tastes great. Kirkstall have taken over the Narrow Boat in Skipton and giving it a refurb, worth a visit when it re-opens.

QUIRKY CRAFT ALES

Have released a milk stout called "it's a stout time" and a session bitter called "massive twitcher".





DMC BREWERY

INTRODUCING ANOTHER BREWERY TO OUR AREA (& OH THEY'VE ALSO DONE A BEERMAT)



Having reached the end of a 5 year series of articles on breweries from our area past and present through the beer mats they produced (or so I thought) another one suddenly appeared.

DMC Brewery came about as a result of lockdown when Morley couple Gez & Ele Romano were furloughed from their jobs, and suddenly had a lot of time on their hands.

Both were enthusiastic home brewers and lovers of ginger beer, and were keen to experiment with producing alcoholic versions. In the 1700's naturally fermented ginger beer had been popular in Yorkshire around the Hull area as a result of left over imported ginger being combined with left over fruit in ship's barrels, and left to ferment before being sold to the local pubs.

After several attempts they came up with the genesis of a product that seemed to work.

By the time lockdown ended Gez's job had become a casualty, and they decided to take the plunge, and set up a brewery full time. In doing so they became only the 4th such brewery in the world to specialise in alcoholic ginger beers and the first in Europe (Australia, Canada & USA).

Originally the couple set up in Wakefield, but as demand grew for their products from both home and the rest of Europe they decided to expand to somewhere where they could also incorporate a taproom. Units on Railway Street in Leeds under the railway viaduct became available, and the brewery and taproom opened at the end of October 2023.

They had already showcased their products at the Leeds International Festival at Kirkstall Abbey in September 2023 which is where I first tried an alcoholic ginger beer



DMC BREWERY



(Aradia). I can honestly say it was the nicest drink I had all afternoon.

When I visited the newly opened taproom I tried the Aradia again followed by a ginger beer closely following the original 1700's formula (except for the need to use a yeast for consistency). They also have guest keg beers on, and occasionally ones of their own using traditional brewing methods plus a mead and a cider.

The taproom is at units 78 & 79 under the railway arches on Railway Street, LS9 8HB.

From the Leeds 'bus station cross the road, and go up the right hand side of the Quarry Hill complex (York Street). Cross to the right hand side, and use the pedestrian crossings to get over the dual carriageway (Marsh Lane). Once

across there is an arch under the railway viaduct which brings you out on Railway Street. The brewery is about 100 yards up the road.

Opening times are currently:

Mon – Wed closed

Thurs 4pm – 11pm

Friday 4pm – 2am

Sat. 2pm – 2am

Sun noon – 6pm.

They also have a website and online shop (dmcbrewery.com), and are on facebook.

The place is cosy, the people friendly and the drinks are good so why not give it a try?

The brewery have issued one mat, and both sides of it are shown here.

Keith Sunderland



Nottingham Robin Hood Beer & Cider Festival 2023.

11-12th October.



I have attended the Nottingham Robin Hood Beer & Cider Festival for a number of years now starting with when it was at Nottingham Castle, onto Motorpoint Area and this being the third year it has been held at Trent Bridge Cricket Ground. This year is the 47th such festival. A great venue which has lots of history around it and lots of different areas to explore, You can even sit in the stands overlooking the ground.

A great layout with lots of improvements since the previous year. This year all the beers were in the same area by the Bridgford Road end by the Blue Monkey entertainment stage. This includes the Nano Bar which features breweries which generally produce batches of 3 barrels or less. Most of these you wont have seen anywhere before. The range of beers is outstanding and features those from all around the country (a lot of them never seen in the area before)

A large selection of brewery bars are available around the festival including Castle Rock Brewery, Blue Monkey Brewery, Little Brewery, Lenton Lane Brewery, Ossett Brewery, Nottingham Brewery, DMC Ginger Beers, Bang the Elephant Brewery, Ampersand Brew Co, Two Matts Brewery, Magpie Brewery, Black Iris, Lincoln Green Brewery and Shipstones Brewery. These were spread out between The Pavilion, Hound Road, The Undercroft, Bridgford Road End, The Smith Cooper Stand area and Woodhead Hall.

A cider bar with a dedicated East Midlands Cider and Perry section alongside ciders from around the UK including lots from Wales. Also a key keg bar featuring another wide range of breweries, the beers rotate as they run out. Both were located in the Smith Cooper Stand area this year. The atmosphere is brilliant down here when the festival is in full swing.

Nottingham Robin Hood Beer & Cider Festival 2023.

Two live music stages, one in the Bridgford Road Area, and the second at the other end in Woodhead Hall. Both featuring live acts throughout the day. Lots of food venues throughout the festival aswell offering Cheese Toasties, Burgers, Crisps, Greek Food and Kebabs to name just a few. Something for everyone!

Lots of beers tried, old friends caught up with and a great time had over Wednesday and Thursday. Here's to next year! And a shout out to the most unusual beer from Blue Monkey Brewery this year. A Blueberry Crumble Pale!

<https://micropubadventures.co.uk/>

Editor: Additional facts and figures

The attendance was 12,000.

There were 613 different cask beers and 144 different keykeg beers, plus 150 different real ciders.

The cider competition has 3 categories draught cider, draught perry, bottled cider.

The results for this year are:

DRAUGHT CIDER

Gold

Sisson & Smith "Sweet Cider"

Silver

Thirsty Farmer "Vintage Cider"

Bronze

Oakfield Farm "Taste of the Orchard"



DRAUGHT PERRY

Gold

Blue Barrel "Colwick Perry"

Silver

Three Cats "Barnet Perry"

Bronze

Sisson & Smith "East Midlands Perry"



BOTTLED CIDER

Gold

Blue Barrel "Kingston Black"

Silver

Oakfield Farm "Taste of the Orchard"

Bronze

Sisson & Smith "Naturally Sweet"





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Pubs of Leeds

with illustrations

The Templar



The Templar is a grade 2 listed pub constructed in the 19th century, standing on the corner of Templar Street and Vicar Lane. The building has an exterior of Burmantoft's green and cream tiling with Tudor elements to both the exterior and interior also. With the Melbourne Ales signage as well, it really is a beautiful pub. I think the Templar is also Leeds' cosiest pub with the main lounge having a roaring fire and decorative plates on display on the walls as well as traditional wooden panelling and bell pushes. It is very much a local pub within the city centre, funny, welcoming and warm and with its good mix of real ales and the chain lagers, it is also one of the best value pubs to frequent.

The Scarbrough Hotel



Named after its' first owner Henry Scarbrough this Grade 2 listed pub on Bishopgate Street dates back to 1823 and celebrated its 200th birthday back in May. A blue plaque is outside to commemorate its location of Leeds medieval Manor House. Presently, as part of the Nicholson's chain, the pub serves 10 real ales and with Toby the landlord being consistently there in all the time I've frequented it, it is a safe and welcoming pub with it being a bit more lively and boisterous (in a good way) when Leeds are playing at home.

The Duncan



This pub has been recently reopened having sadly been closed since the Covid pandemic. A Samuel Smiths pub, it has the ambience you'd expect with no phones, laptops etc allowed and no swearing. Unfortunately all of the Leeds United memorabilia has been removed from the walls, and it seems to be lot less busier, though as word spreads of its' reopening, hopefully this will improve. This is the ideal place to go if you want a cheap, quiet, old fashioned pint amongst likeminded people.

The Duck and Drake

Standing on the corner of Kirkgate and New York Street, this historic pub offers an extensive collection of real ales and pie and peas in the way of food. The

Pubs of Leeds: with illustrations



room to the left of the pub offers live music most evenings with the emphasis on blues and rock. There is a quieter snug to the right with both rooms having period wooden floors throughout. A mural of Pablo Hernandez is painted to the

outside wall visible from the train line which is always something to look out for when returning home from travels afar. The pub has also recently featured in the Netflix film, Bank of Dave although it was portrayed as being in Burnley!



characters with a definite reputation of sorts and is almost now classed as a tourist attraction.

The Ship

The Ship is one of 4 ginell pubs on Briggate with an interior of nautical type fittings with a narrow front bar including standing booths and a larger seating area to the back. The Ship has always been my favourite pub on Briggate, I think because the layout



encourages chatter with strangers and it always has a cosy atmosphere. This pub along with it's real ale selection also serves traditional pub food.

Three Legs

Standing on The Headrow, this pub is a beautiful mid 19th century building with an ornate frontage of brown and cream. Probably the liveliest pub in the city centre with karaoke on daily from 2pm, it's full of Leeds

About me:



I started drawing various pubs in lockdown mainly because I missed them so much. I like to draw places that have a sentimental meaning and the pubs definitely fit into this category. All of the illustrations are available as silk prints in various sizes as well as

making up an illustrated pubs of Leeds calendar for 2024.

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TURNED OUT NICE AGAIN

Making our way from home to the train station, we were pleased to see the let up in the rain and hoped that all would be fine at our destination. Alighting at Ilkley though we found that Storm Babet had decided on a final flurry.

We joined the thrice weekly service bus that would take us to the woolly heart of Keighley and Craven branch's area in Appletreewick and the Craven Arms where a beer festival was promised with a face-off between Northumberland and Yorkshire. We had planned to spend most of the day at an iconic venue but sadly we were informed that due to several partially flooded roads the later service would be cancelled for safety reasons. We would have less than two hours to sample the fine beers on offer from many different breweries.

The pub itself is a 16th century building, later converted to an inn, with log fires and gas lamps. Plenty of exposed oak beams and stone flagged flooring lead to plenty of dining space and a proper kitchen where some fantastic offerings are produced. You can eat posh or simple, the choice is yours. The open fireplaces are a warming and welcome sight especially when burning bright with terrible weather outside.

The pub itself was originally a farmhouse, and developed it is said over the years into a pub by the farmers wife brewing ale in the kitchen and selling it to passers by to supplement the family income. This ale was brewed without hops as they were not available in the area at that time or indeed used in the making of ales until the early 1600s in the south of England. By



TURNED OUT NICE AGAIN

the 17th century Englishmen had accepted the bittering of their ale and hopped beer became the norm.

The building has been used as a courthouse with the Court Leet being held there that dealt with petty crimes in the area until 1926. Indeed the village stocks are just to the left of the building. Mains electricity did not arrive until the 1950s and lighting was provided by gas lamps, using carbide gas. Some older residents in the area recall that when the lights went dim the landlord was obliged to go round the back and water his carbide.



The building itself has been enhanced with a Cruck Barn, and was the first to be built in Cravendale for at least 300 years. It was constructed using traditional methods and the bent oak trees forming the crucks, were donated from Broughton Hall Estate, the roofing comprises of ling heather from Bolton Abbey Estate and it is insulated with sheeps wool. Traditional lime and horsehair plaster cover the walls. The barn was constructed by Robert Aynesworth a member of the family who own the Craven Arms.

Beer from the wood is available at this venue with Theakstons Old Peculier being available. The landlord collects this from Masham himself, normally once a fortnight.

The pub is named after Sir William Craven – aka Dick Whittington and his coat of arms hangs over the door, and there is a portrait of him in the pub. It is said that he was born in 1550 to a pauper's family in Appletreewick.

He found his way to London after the Rector of Burnsall found him a job there, no doubt having been educated by the rector. He worked his way up through the business, eventually taking it over, maybe Puss in Boots did slay those mice.....

On his return to Appletreewick, he enlarged the High Hall, built the road from Appletreewick to Burnsall, built Burnsall Bridge and repaired St Wilfids church. He had enormous influence with his descendants becoming the Earls of Craven. The pub was part of his estate and it is fitting that the heavy oak beam over the fireplace in the Cruck Barn came out of the High Hall during recent renovations.

A photo of Linda Grey (Sue Ellen of Dallas) hangs on the wall near Mr Punch and a barstool proudly proclaims that her derriere graced one of the bar stools. The venue itself has been used in several programmes and films and will no doubt continue to be used due to the fantastic heritage that it has. A visit is highly recommended and in the spring next year I fully intend to return to enjoy more of this fantastic venue.



Ravenscroft Brewing Co. Ltd

I came across this name when I saw bottles of cider in a local bottle shop in Guiseley and realised it was a local cider producer so bought a bottle, enjoyed it so decided to find out what I could by visiting the owner.

John Watson began producing cider for his own consumption back in 2017, an interest he developed having noticed a local house had fallen apples, asked them if he could have them, then tried making a cider. He managed to produce 40 pints by buying some kit and following instructions in Andrew Lea's Craft Cider Making. This first batch tasted good to him so the following year he doubled production, gave some bottles away to people around him who had supplied apples and helped him, they approved of the cider. John wanted to try carbonating the cider and his wife suggested trying the traditional method, so in year 3 he had a go on a small scale. After various experiments at freezing the bottle necks and disgorging he managed to produce a few bottles of good quality clear cider, and that sparked the decision to try and sell it commercially.

2020 was setting up the company and an attempt at increasing the volume of the sparkling variety, which went well enough to plan for first sales in 2022. His business name Ravenscroft was taken from the DJ, John Peel's, family name.

His process begins with hand-picking the apples, washing and transferring these to a commercial grade shredder to pulp them giving buckets of pulped apples. This is put through a hand built traditional rack & cloth press. This gives the juice which is put into a fermentation tank and yeast is added. After fermenting for a few months and measuring the specific gravity it's moved (racked) to a separate tank to get the juice off the lees (waste products – apple solids and spent yeast mostly). Hand bottling is done by himself and a mate.

In the 3rd year John wanted to try a carbonated cider and researched how to use the traditional method – the same process that is used for carbonating Champagne. This involved fermenting the apple juice, bottling it into sparkling wine bottles with additional yeast and sugar, before capping. The yeast and sugar mix causes a second fermentation and the carbon dioxide produced is trapped in the bottle. The bottles are stored vertically and turned, "riddling" for 2 months so the yeast settles in to the cap. When ready the bottle necks are frozen and "disgorged" to remove the



sediment before topping the bottle up with cider and then hand corking.

This process gave a good successful batch of bottles. In preparation for selling he bought more kit and acquired more apples from the local area via social media requests. The increased volume and interest from local shops all helped with the decision to buy some cider variety trees and a few perry pear trees. There has also been some work on a naturally fermented cider – letting the juice ferment using the natural yeast present on the apples – instead of adding packet yeast. This has worked well so far.

Moving forward to 2022 and 2023 sales to shops were going well so bought a few more tanks which upped capacity to approx 1,200 litres. John also has some Yorkshire variety trees on order for planting and room to expand in his cider brewing area. Thoughts are there for a medium cider and his first perry.

Bottles available are Dry Still at 6.4% and 2 varieties of Dry Sparkling, 1 made with packet yeast at 5.9%, the other naturally fermented at 6.4%.



Why we love the rain in Yorkshire

Taylor's brewery sits upon The Knowle Spring, the unique source of water we use to brew our beers. This particularly pure and consistent spring water is one of the reasons we're able to brew beer of such reliable quality and taste. Filtered over time through layers of sandstone and black rock, Knowle Spring water has special mineral qualities that marry perfectly with our Golden Promise barley malt. This unique combination is the foundation of the complex flavour and subtlety of Landlord. And it all begins with rain falling upon the Yorkshire hills. That's why we're always happiest when it pours.

All for that taste of Taylor's





Warren Yabsley continues his wanderings around the western area of the Leeds branch area

A couple of editions ago I bumbled around Bramley heading in the direction of Stanningley. Upon finishing at Halfway House (727 Leeds and Bradford Road), I promised to saunter around Stanningley for a future article. I estimate no more than one person has been waiting with bated breath for it but here goes anyway (no more than one includes zero, which is the likely true number!).

Let's start at Oddfellows, which is the furthest pub from Bramley and work backwards.

As a quick aside, I often think this name would be an apt collective noun – an oddfellows of CAMRA members!

Now before you say anything, I proudly include myself as part of this 'quirky' collective. And shouldn't Equality, Diversion and Inclusion (EDI) be about truly embracing everyone for who they are rather than box ticking and including/excluding people when it does/doesn't suit their agenda?

Anyway, let's get back on safe ground and mention public transport, a topic close to CAMRA members' hearts.

Buses: All pubs are close to bus routes. Yorkshire Buses operate 9 and First operate 14, 16, 16A, 72 and 91.

Trains: 16 min walk from New Pudsey rail station to the first pub, Oddfellows. 16 min walk from the last pub, Against the Grain, to Bramley rail station.

Walking: 21 min in total from Oddfellows to Against the Grain.

Don't forget, it costs just £4.50 for an unlimited day ticket that can be used on all buses in West Yorkshire irrespective of the operator.

ODDFELLOWS

*(96 Richardshaw Lane, 4 min walk from
buses 9, 16, 16A, 72 and 91)*



The pub was temporarily closed on my visit at the end of October with a sign outside advertising the freehold for sale, which means whoever buys the building is not tied to a pubco or brewery. However, buying the building obviously costs a lot more money than being a tenant where you rent the pub.

Peering through the window everything seemed intact including handpulls on the bar. Before closure, WhatPub listed one cask beer as being available.

In case you're not familiar, WhatPub is the CAMRA website that lists all pubs and social clubs throughout the country providing a short description of the premises, number of beers, opening times, transport options and features, such as family- and dog-friendly, real fire and traditional pub games.

SILVER DOLLAR

(114 Richardshaw Lane, 2 min walk from Oddfellows,
2 min walk from buses 9, 16, 16A, 72 and 91)



This small, angular corner building squeezes in three floors plus there are a couple of outside tables. The ground level has wooden strip flooring and a few tables whilst the tiny bar, which was serving Kirkstall Bitter (£1.70 for a half) and Three Swords, is located on the middle-level. Here is the main location for conversation with fixed seating against some of the walls and a TV screen shows music videos.

Up a further couple of steps brings you to the third room that has American themed paintings/artwork. The furniture is more relaxed, consisting of cloth chairs and upright settees.

GREAT NORTHERN

(213 Richardshaw Lane, opposite Silver Dollar,
2 min walk from buses 9, 16, 16A, 72 and 91)



WhatPub indicated this pub was temporarily closed but thankfully it was open when I visited though no cask beer is available. A friendly, youngish couple appeared to be running it.

It's fairly dark when you enter due to

the low ceiling and wooden flooring. The long bar has stools around, is diagonally right from the entrance and has a carpeted area opposite at the front of the building.

Wooden tables and chairs are throughout with some red floral-patterned fixed seating. To the rear is a pool room, where play is free on Wednesdays and Thursdays, and beer garden.

TRAVELLERS

(170 Town Street, 1 min walk from Great Northern,
1 min walk from buses 9, 16, 16A, 72 and 91)



One of the busier pubs of the evening, there was a pleasant atmosphere with many conversations between the regulars of various ages.

There is a seating area either side of the central entrance though I suspect these were originally two small rooms separated by a corridor. To the right is a pool table at a jaunty angle to squeeze it in. Intriguingly, leather-style padding is on the walls that I suspect is the upright remains of fixed seating that was removed upon installation of the pool table. One player was told off by the barman for using a strong expletive.

Fixed seating remains to the left and the tiny bar is in the corner, which also serves the rear room though a (modern) bell needs to be pressed for service here. The drinks fridge on this side isn't in use other than to store crisps! Greene King Morland Original Bitter and Copper Dragon Recoil Craft Blonde (£2.00 per half) were the two beers available.



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Sauntering Around Stanningley

The carpeted rear room was warm and cosy with fixed red seating against two walls. The fireplace contains an electric fire and there is a large TV on the chimney breast. Alongside is a dart board, complete with many trophies, though a table needs to be moved to play.

OLD CROWN

(146 Town Street, 1 min walk from Travellers, 2 min walk from buses 9, 16, 16A, 72 and 91)



The décor here is more akin to Great Northern than Travellers Rest with dark brown lower walls, flooring and bar.

The long bar is against the facing wall with red and black floor tiles around. Timothy Taylor Landlord was available (£1.80 per half) with the other two pumpclips turned around, one of which I suspected to be another beer from said brewery judging by the pumpclip shape. Too much beer drinking or autistic tendencies, I wonder?

Large wooden tables and chairs are spread around but given the premises size, there are surprisingly few seats. To the right of the large central pillar is a pool table and beyond that a small, raised stage area whilst to the left of the entrance is a smaller seating area that has a dart board.

JUG AND BARREL

(56 Town Street, 5 min walk from Old Crown, 2 min walk from buses 72 and 91)



Greene King inherited some pubs through acquisitions that, in my opinion, didn't seem to fit their 'portfolio' and I expected these to be closed or sold. Surprisingly, most seem to be trading though why you'd want to promote your business with, for example, a certain pub on Headrow in Leeds city centre is beyond me – yes, Greene King branding is above the door! – unless you think daily karaoke from early afternoon is the way forward.

I'm pleased to say Jug and Barrel is far from being the inferred pub though sadly the three handpulls are not in use.

The single storey extension at the front has brown flagstones either side of the entrance with the bar against the left wall in the original part of the building plus a large, square seating area opposite. This has red, floral carpet and a mix of chairs and low & high stools.

This was the busiest pub of the evening with plenty of conversation, a range of ages, background music and silent TVs.

Before moving on, it would be remiss of me not to highlight the excellent, Simpson-esque caricatures of regulars in the extension to the left of the entrance that arguably makes the pub worth visiting even if you're a die-hard cask fan.

Sauntering Around Stanningley

WAGGON AND HORSES

(2 Town Street, 4 min walk from Jug and Barrel,
1 min walk from buses 72 and 91)



In the centre of the pub is a handpull-free, long bar against the facing wall with a seating area to the left and another opposite that is long and thin.

The latter has fixed seating with modern light wooden tables and cream leather-style chairs. As a touch of grandiose, three 'bronze' busts are located on the windowsill. Further, it has a fireplace (now with an electric fire) set below a fantastic mantelpiece (perhaps Edwardian) that is about 4ft high and has a wooden back that stretches up to the ceiling and contains an oval mirror.

A disco was in operation on my Friday evening visit and the semi-partitioned larger room to the right of the bar had its doors open but no lights on. Opening it would have approximately doubled the size but reduced the vibe.



AGAINST THE GRAIN

(Swinnow Grange Mills by Stanningley Road/
Swinnow Lane crossroads, 9 min walk from Waggon
and Horses, 2 min walk from buses 14, 72 and 91)



And now for something completely different.

Opened in 2022, this is the only new premises for quite a distance in any direction so I can see the attraction of a 'modern' bar that offers interesting cask and keg beers despite the mills appearing uncompromising from the roadside.

At the front is a decking area and upon entering the building is a small overflow seating area consisting of a couple tables and chairs/fixed seating. Heading right takes you into the warm, cosy and intimate bar.

A mix of high and low tables comprise the six available, all of which have stools. Each wall is different in design with tiles, exposed bricks or bold coloured paint. Exposed lightbulbs spider from the ceiling and fairy lights adorn the area around the toilet door.

The bar front is crowded displaying snacks, keg font clips, free dog biscuits and packaged beer in the fridge. Shelves above exhibit glasses, merchandise and general beer items.

The two cask beers were Harrogate Blood Blonde and Turning Point Wavelength. As a drinker of halves (and thirds of imperial stouts, barley wines and sours) I was disappointed to see a premium is charged (£2.50 half versus £4.50 pint) so I didn't stay for a second as originally planned.



Through a tiled archway to the left of the bar is another seating area, which was a 2023 extension and is worth exploring for a seat if the main area is busy.

PUB PLEA

You'll likely be reading this during the first couple of months of the new year, which is always the most difficult time for pubs so please do your best to support them.

Poor weather and dark evenings don't encourage going out but don that coat if it's raining, pop on an extra layer if it's cold and if you want to avoid the dark try a weekday or weekend afternoon.

If you don't, that pub may have closed by the next time there's nice weather and light evenings.

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JANUARY 2024

Tuesday 9th

7:30pm Branch AGM at the Pack Horse, city centre.

FEBRUARY 2024

Tuesday 9th

7:30pm Branch meeting at the Lamb and Flag, city centre

Times, dates and venues are subject to change. Check the website and social media for confirmation of events.

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