

BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

WINTER 2024

ISSUE 13

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THE MAGAZINE OF LEEDS BRANCH OF CAMRA



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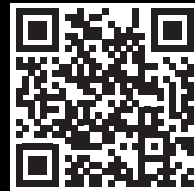
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BEER LEEDS

WINTER 2024

ISSUE 13

Hello and welcome to the Winter issue of Beer Leeds.

We undertook our real ale pub and bar city census in August and found that there were around 250 real ales on sale in the 66 establishments surveyed. The Duck and Drake having the most choice, a Report is in the magazine.

The Fenton pub is well known amongst Leeds folk, there's an article with some history about the pub to read in this issue which I hope is of interest.

The pubs around Roundhay offered quite a choice of cask ales which our regular correspondent, Warren, has written about. Another regular contributor, Scott of micropub adventures, visited Huddersfield, we all know there are some great pubs there.

Drinking in pubs in 1974 was a different experience to what we enjoy today. Read about exploits in Leeds pubs during December of that year.

Hope you have enjoyed the festive season and sampled a few beers. Our meetings are planned for the next few months so come along and see what our Branch is about.

Nigel Halton
Magazine Editor



Did you know?

Almost three-quarters of UK drinkers have tried a low or no alcohol product, with 32% choosing these products 'semi-regularly'



Source: portmangroup.org.uk, "Consumer views on Low and No Alcohol products" (2022)

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BEER LEEDS

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BEER LEEDS

WINTER 2024

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PUB & BREWERY NEWS

PUB NEWS

There have been a couple of new bars opened up in Aire Park over the last few months. **North Bar-Aire Park** is the latest in the chain and opened in late August. It has some keg taps, bottled and canned beers as well as Tacos and cocktails.

The **Woodside** opened on Crown Point Road in November, the third connected with the Brunswick in Leeds. It is described as a neighbourhood bar and eatery

Talking of the North Bar group, it was recently announced that John Gyngell and Christian Townsley have decided to step away from their roles at North Brewing Co to pursue other opportunities. They are concentrating on the nine venues in the group. Christian said "Establishing the brand and values that brought success to North Brewing alongside working with amazing people is an achievement we're incredibly proud of. We wish the new ownership the very best in the future. We opened North Bar in 1997 and currently have 9 bars over Leeds, Manchester, Harrogate and Otley."

The **Griffin** city centre re-opened early November after a refurb. 4 cask ales to choose from and food at reasonable prices.

BREWERY NEWS

OLD MILL BREWERY

We had some correspondence from Ian Cowling at the **Old Mill Brewery**.

They are launching a "sister brand" to Old Mill brewery on 01/11/2024.

It is called "Grilled Saint" and has some nice new graphics to show off our new approach to the cask ale market.

We have spent a lot of time looking into all the processes in the brewery here at Old Mill Brewery . This included a whole range of new equipment alongside a full restructure of brewing practices, cleaning chemicals, temperature control in ALL areas.

After that with our new Head Brewer Michael Wynnyczuk (Ex Elland brewery of 1872 Porter fame) who joined us in February 2022, we started with the long list of issues that Carl had reported to us. So we are now ready to launch our new brand to market which we are confident will be well received by old and new customers.

KIRKSTALL BREWERY

Kirkstall Brewery have been releasing a range of BARREL AGED PRIZE ALES. An 8.4% BARREL AGED BARLEY WINE aged in Bourbon and Irish Whiskey casks for two years and a 10.2% VIENNA IMPERIAL STOUT showcases Vienna malt to bring biscuity, nutty and chocolatey flavours alongside indulgent notes of bourbon and whiskey from the barrels.

BINI BREW CO

Bini Brew Co began four years ago when they launched the first beer, "Under the Manhole Cover," at Fuggle & Golding in Ilkley and embarked on the Bini Brew Journey. They have come a long way since then, transitioning from brewing small 100l batches in Nick's shed to now brewing over 2000l in a large unit in Leeds. Our taprooms, which used to be open only once a month, now welcomes guests at two bars every week.

They have some exciting plans in the works for the [@bini_taphouse](#).

Just to point out that Terry Watson of the New George at Kirkstall keeps a good garden at the back of his pub along with beers worth supping when in the area.

LEEDS CITY CENTRE CENSUS 2024

On Sunday 18th August two dozen volunteers turned up at the Leeds Brewery Tap to undertake our 5th census of city centre real ale pubs. Of these a third were new faces, and very welcome. Hopefully they may be encouraged to come back in 2 years time.

The weather behaved itself, and we successfully surveyed the 66 bars that were available with the results shown below.

In 2016 we had probably reached saturation point for Leeds, and the figures have tailed off since. The census in 2021 following the lockdown showed an increase in the use of Yorkshire breweries probably due to the lack of variety from third part wholesalers over the uncertainty of whether they could sell it. Thus local breweries were more in demand. It is disappointing that this trend hasn't continued, but we have lost some breweries in the meantime. Names such as Bad Seed, Elland, Nomadic, and Ridgeside have gone, and Kirkstall are now brewing Leeds beers following their closure.

The figures are likely to be slightly skewed by our holding the census this time on a Sunday. On reflection a Saturday in July would be better to both miss the football crowds, and the possibility of bars running out of beer, and not replacing it. Some bars also don't open on Sunday. The number of different beers available has risen slightly since the post covid census, and it is noted that the 5 Wetherspoons contributed a total of 17 beers that were not to be found anywhere else.

The pub with the most beers available yet again is the Duck & Drake with 15. Commendably 14 of the 15 were from Yorkshire breweries with the remaining one from Scotland.

Timothy Taylor Landlord repeated the previous result of being the most common beer available with the winner from the 1st three censuses (Kirkstall) Leeds Pale coming equal second with Kirkstall Three Swords.

Roll on 2026!

Keith Sunderland

YEAR OF CENCUS	2014	2016	2018	2021	2024
NO. OF REAL ALE PUBS	66	80	76	67	66
TOTAL OF REAL ALES	300	372	329	271	255
TOTAL OF DIFFERENT ALES	189	211	184	149	157
% FROM YORKSHIRE	61%	55%	64%	71%	60%
NO. OF BREWERIES	91	118	93	71	77
NO. OF YORKSHIRE BREWERIES	40	49	45	50	34
PUB WITH MOST ALES	Duck & Drake (15)	Duck & Drake (15)	Duck & Drake (15)	Duck & Drake (15)	Duck & Drake (15)
MOST POPULAR BEER	Leeds Pale	Leeds Pale	Leeds Pale	Timothy Taylor Landlord	Timothy Taylor Landlord

Autumn 2024 Pub of the Season



The Grove Inn in Leeds was voted our Autumn PoTS, a well established pub in the city centre. Since re-opening at the end of May after a fire the pub has retained it's historic features. A choice of 8 cask ales all served in top condition, music on several nights in the week. Ash, the new Manager was pleased to accept the award.

“BLUE PLAQUE PRESENTATIONS”

to Leeds pubs in the first Good Beer Guide continued

The Old Unicorn in Bramley is much changed from the pub back in 1974. Brad the Manager is seen with the plaque alongside Steve who is a nephew of the landlord 50 years ago.



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AROUND ROUNDHAY

By the time you're reading this, Warren Yabsley's four month epic overland odyssey from Pakistan to Jordan via Afghanistan, Iran, Oman and Saudi Arabia will be drawing to a close. However, such is his dedication to Beer Leeds he submitted an article two months before the deadline for this edition. He insists it wasn't an excuse for last minute beers before having to go 'dry' for an unprecedented amount of time!

Exploring some areas heading towards the north of the Leeds Metropolitan District, I'm starting at Roundhay then visiting Shadwell before heading to Alwoodley and finishing at Moortown.

ROUNDHAY FOX

*(Princes Avenue, Roundhay. First 2 and 12,
2 min walk from nearest bus stop)*



Located towards the north end of Roundhay Park, this large pub has a rustic feel in the areas around the L-shaped bar, which are aimed towards drinkers and dogs, given the free biscuits (dog biscuits obviously, drinkers tend to prefer crisps, nuts and pork scratchings!). I strongly suspect the exposed stone walls, wooden ceilings, flagstone flooring and wooden dividers between seating areas are all modern features - but it works.

What also works is the cask beer quality. The Timothy Taylor Landlord I had was in absolutely superb form. I'm not a regular visitor so I can't say whether it's always this great or just a one-off. If the beer choice was more interesting (Black Sheep Bitter and Sharp's Doom Bar were the other two available) I'd definitely be back again very soon but the offering in Mitchells and

Butlers Vintage Inns venues tends to be 'mainstream'.

Going back to the positives, a price list is displayed on the pillar to the left of the handpulls. In all places, food menus display prices so why shouldn't customers know how much drinks cost too? I could easily go on but let's finalise this pub's narrative.

Beyond the bar is a dining area whilst outside at the front is a long seating area.

DEER PARK

*(Street Lane, Roundhay. First 2, 1 min.
11 min walk from Roundhay Fox)*



Although definitely upmarket with nearly everyone smartly dressed, I was surprised how busy it was with drinkers around 6pm, including two families. All dozen of the small tables opposite the L-shaped bar were full yet the two restaurant areas with laid tables were quiet. An hour or two later and perhaps the opposite may be true.

AROUND ROUNDHAY

The decor is contemporary with plush furnishings throughout and it feels much more like a bar than a pub but just avoids being pretentious.

From a choice of Oakham Citra and Timothy Taylor Landlord, I opted for the former and it was in absolutely superb condition. I settled into a soft chair and was pleasantly surprised by my observation of how many people opted for the cask beers.

THOMAS OSBORNE

*(Street Lane, Roundhay; First 2, 1 min.
1 min walk from Deer Park)*



Once the black sign with block capital, white letters on the side of the building is observed it's apparent this is a Stonegate Craft Union pub. However, given the number of mature trees in the very pleasant beer garden the sign may not be obvious.

Also outside is a large smoking area, plenty of benches and fairy lights. Inside, there is fixed seating to the left, high tables and chairs in the centre and a pool table to the right plus TVs dotted around.

St. Austell Proper Job was being served from the modern wooden bar that has an intriguing brick step at the base. This is an old feature and perhaps a fairly rare one as I can't remember seeing something like this before. I wondered if it was for customers to place one foot on while standing at the bar.

This is the locals' pub for the area and I was very impressed to see numerous charity certificates on the wall and an indicator that £17,500 had been raised towards a target of £21,000. Highly impressive stuff.

BAR ON PARK LANE

(Park Lane, Roundhay; First 2, 7 min and Squarepeg 9C, 10 min. 10 min walk from Roundhay Fox, 12 min walk from Thomas Osborne)



Knowing that Craft Union pubs aren't to everyone's tastes, I feel a gap in the market was spotted when this venue converted to its current guise.

Situated next to the golf course, this was the '19th hole' of Roundhay Golf Club but has turned into a public venue where everyone is welcome and I'd have been hard pressed to identify a golfer on my visit.

The flat roofed building isn't pretty, to say the least, and I can imagine the open plan, L-shaped interior could have once been bereft of atmosphere. But no more.

Comfortable chairs of funky designs in colours such as yellow, green and grey are throughout. A couple of fake bushes are adorned with fairy lights. Filament lights are housed in glass lampshades. It's now a suitable spot for a quiet drink either by yourself, accompanied by a dog or with family or friends.

There is a pool table but if you want to observe a somewhat more energetic sport, tables and chairs outside look onto the golf practice area.

The bar was serving Saltaire Blonde and there is regular live music and a weekly quiz.

The toilets are new and extremely clean. Above a urinal was a detailed notice about the financial status and outgoings of the venue. From owing £100,000 in 2019, the finances are now healthy with all debts paid. I suspect the turnaround is due to a small band of potentially under-recognised/appreciated individuals.

AROUND ROUNDHAY

RED LION

(60 Main Street, Shadwell. First 75, 2 min.
37 min walk from Bar on Park Lane via roads but
substantially less using footpaths)



One of the first Leeds CAMRA branch events I attended was a Pub of the Season presentation to this premises, quite a few years ago now. As a student, this was one of my earliest ventures to somewhere that wasn't Leeds city centre or 'studentland'. I've visited a few times since and, thankfully, the character has been retained. On one heart-warming occasion, I remember seeing two men, the younger of whom had Down's Syndrome. I assumed it was father and son who were enjoying a pint and engaging in conversation with other customers. This is everyday diversity and inclusion (D&I) that pubs offer - no need for fanfare or labels. Returning to the description, this traditional, two roomed pub has a smaller Bar room to the left aimed at drinkers whilst the larger Lounge room to the right tends to attract diners looking for homemade pub food. The bar has a serving area in each room and the handpulls are split across the two so it's best to ask what's available. Black Sheep Burrow's Blonde, Brew York Centennial and Turning Point Mosaic were the cask beers available on my visit. The Bar room has fixed seating against the long wall accompanied by half a dozen wooden tables plus chairs. By the bar is wooden strip flooring with carpet elsewhere except around the dart board. In terms of style, textured walls haven't fared well with time but the grey painted exterior and delightful flower baskets make the pub look inviting.

DEXTER

(Wigton Lane. First 75, 4 min. 19 min walk from Red Lion)



Ember Inns is another Mitchells and Butlers brand, to which Dexter belongs. Before the boom in microbreweries, the business model of Ember Inns seemed to focus on a high number of cask beers from medium sized, lesser-known breweries. Post-boom, I felt the range started to show a lack of imagination and localism, and now a small number of beers from large breweries tend to be stocked. Black Sheep Bitter and Carlsberg Marston's Wainwright Gold were available on my visit with Sharp's Doom Bar and St. Austell Tribute coming soon. On Mondays and Thursdays cask beer is reduced by £1 pint/50p half making it very competitively priced. Large pillars split the pub into various areas that attract a mix of drinkers and diners. Many keenly priced food offers are available to all but two steaks and a bottle of wine for £29.50 can only be purchased through the Ember Inns app. The decor is fairly standard for a chain pub. There is red patterned carpet or light wooden flooring, a mix of high and low tables with chairs, and neutrally coloured, painted walls. Some old photos of the Leeds area add a touch of individuality as does the pleasant outdoor seating area.

AROUND ROUNDHAY

LORD DARCY

(618 Harrogate Road, Alwoodley. Transdev 36, 1 min.
33 min walk from Dexter)



Approaching from the road junction, rather than the car park, a pleasant paved area is passed through that is surprisingly secluded from the road. Once inside, there's a seating area immediately to the right and another to the left, the latter's decor, such as wall tiles of bold designs, being characteristic of Greene King pubs.

Against the facing wall is the bar with all five cask beers displayed - Bosuns Blonde, Kirkstall Leeds Pale, Rooster's Easy Going Assassin, Timothy Taylor Landlord and a 3.9% house bitter (I didn't see a brewery listed on the pumpclip) on my visit.

My beer was in excellent condition and a 10% discount for CAMRA members was applicable, as per many (but not all) Greene King pubs.

Passing a couple of tables directly opposite the bar where some regular old boys were supping, I sat in the rear right area that has retained a number of old features. For example, the windows cover three-quarters of the wall height and are comprised of tiny panes, and there is floor to ceiling dark wood panelling either side of the fireplace, which extends two-thirds of the way to the ceiling.

Downstairs is a seating area that can be used for functions. Also here are the toilets though I think this level can be accessed via the car park.

At the time of writing, a seniors' 2/3 course meal was offered for £7.49/8.49 and I availed of the two meals

for £14.49 deal. My excuse for pigging out was I'd walked over 40 miles the previous weekend and on the evening of 'research' for the article had cycled over 15 miles by the time I got home.

KING ON THE LANE

(1 Moor Allerton Retail Centre, Moortown. First 7, 7A, 38 and 39, and Squarepeg 9C, 2 min. 28 min walk from Lord Darcy)

Unusually located, this estate looking pub is at the entrance of a retail park. Importantly, should you have children, the outdoor paved area at the front has gates to stop them running into the car park.

It's pleasantly furnished with little indicators to me from the decor that it's a Star (Heineken) venue. The small print of the menu confirmed my inclination whilst the other 99% served its main purpose by promoting competitively priced pub food, such as two meals for £13.50 from Monday to Thursday and £9.50 for fish and chips with a drink on Fridays.

The bar is against the facing wall but neither handpull is in use. On many walls throughout are photos - some generic, some of Leeds.

Wooden tables with cloth chairs of various colours are throughout except to the left of the semi-partition where the pool table is housed. On my late evening visit (sadly, it was just too dark by this point for a decent photo), most customers were gathered here, either playing or watching, and I could hear plenty of conversation and laughing.

BUS TICKETS

At the time of writing, any single in West Yorkshire costs no more than £2.00 whilst a Day Saver for the same area, which allows unlimited travel on all buses, irrespective of operator, costs £5.00.

If you're travelling only on First buses, a First Day costs £4.75 and is valid across West Yorkshire. Since my last article, the First Day Group ticket has changed. It's still valid for up to five people but now costs £11.00 irrespective of the day and, according to their website, can only be purchased after 9.30am no matter what the day.

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For more information about our forthcoming walks, scan the QR code opposite or visit itsthebeertalking.co.uk

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A REAL ALE PARADISE

THE FENTON

WOODHOUSE LANE, LEEDS, LS2 3ED

Former British Beer Writer of the Year Simon Jenkins has been writing about Yorkshire's pubs and beers for over thirty years. In his first column for Leeds CAMRA magazine, he visits a much-loved place of poetry and pool, music and maths.

"We call it our fluid research laboratory."

The Fenton has been an integral part of campus life for generations. Deep in the past it was known as a place of literature and culture; in the 1960s the opening of Leeds University's vast EC Stoner Building delivered a cadre of scientists to its door.

Just as the Pack Horse up the road in Woodhouse has long serviced the need of thirsty engineers, so the Fenton remains at the heart of life and learning for physicists, mathematicians and astronomers. Though the opening of the beautiful new Bragg Building a few years ago shifted the centre of their academic world, a certain gravity still draws them back to this wonderfully understated, rough-hewn and slightly bruised yet convivial little alehouse.

At the end of a long day in their lecture halls and laboratories, some of the cleverest minds in physical science repair here to recuperate, to socialise – and no doubt to ponder some gnarly puzzle of science. Perhaps at times each of us uses the benign ambience of a public house and the simple lubrication of a pint of real ale to mull over the great questions of life, the universe and everything. These folk do the same, but have the numbers and formulae to give some strength

to their meandering.

More than a decade after it abandoned the city, Tetley Brewery's iconography still dominates the Fenton, the instantly-recognisable red lettering and famous huntsman motif stretches between two windows high on the second floor. He's there again on a lantern above the doorway, and on glass panels in the hallway. But the one place you won't find him is on the bar. I'm not sure when Tetley was last served here, but the huntsman's loss is a significant gain for the many other smaller breweries whose beers regularly grace the roster here.

Deya Brewing was one conspicuous name when I called in with the after-work crowd a short while ago. Founded less than a decade ago, the Cheltenham brewery has gradually expanded its reach bringing its hop-forward range of American-influenced pales to drinkers across the country. Their taproom boasts an impressive 25 draft lines too, if you've ever down that way.

I start with their fresh hand-pulled Fresh Hop ale (5%), created with green Mystic hops harvested from a farm a short drive from the brewery. It's a genre of beer which has grown in popularity in recent years, fuelled by groups such as the Leeds Co-Hoperative,



THE FENTON

who create an annual autumn ale founded on the hard work of members who train and nurture their own hop plants in gardens and on allotments.

The Deya version has a politeness to it which rather belies its strength; some lovely sweetish fruit aromas, and – in contrast to the determination and endeavour behind its creation – a gentility that eases one away from the working day and into the sociable conversations of the evening. I pick up pineapple and toffee, and the rounded, soothing honest nature of a beer which might well have lulled me into a second pint, had the demands of this article not forced me to diversify.

Next up was Deya's New England pale Steady Rolling Man (5.2%), a keg beer but no less wonderful for it, and perhaps more typical of their range. Depending on your prejudices, you could describe the colour as anything from an enticing hazy gold to a pejorative murky yellow, but whichever you prefer its impact on the other senses is remarkable. Aromatic, slightly musty fruit hop notes assault the nose as you raise the glass; on the palate there is a refreshing blend of mango and pineapple and some of the bitter bite of grapefruit. Keg yes, but lovely all the same.

I wander around the pub with my pint, trying to look inconspicuous, but failing spectacularly, particularly when I'm drawn upstairs by the live music. I emerge into the concert room assuming I'll be joining a decent crowd at the gig – only to discover a band deep in rehearsal. They tolerate my presence, perhaps hoping I'm some well-heeled impresario, as I take in the colourful murals of a room which hosts all manner of events.

In the years of post-war austerity, this space brought a splash of colour to a social landscape hemmed in by grief and rationing. In what became a prototype for Artists In Residence schemes worldwide, a series of artists, sculptors and poets funded by local

businessman Eric Gregory, gained for the University a special reputation for creativity and the avant garde. The Fenton became their pub of choice; young poets who would go on to gain international repute first shared their material here.

As well as the live music, plenty more happens every week to keep the punters rolling in, quiz nights, open mic nights, poker nights – and there's a fulsome menu loaded up with fries and wings, hotdogs and burgers.

I leave the band and head back downstairs, passing beneath a life-size painting of Rod Stewart cavorting with a pair of hula girls and towards the noisy pool room, where drinkers clatter balls around the table, watched by others perched on tartan banquettes. A vast old-style juke box dominates one wall.

Across the hallway is the pub's largest drinking space, all polished wood and comfy seating, and I re-join my friends in the chequerboard-floored area at the front, where a much-abused dart board hangs over a green-tiled fireplace. You can almost imagine this hasn't changed since those poets first quenched their thirst here.

A central island bar, topped by a rather grand clock, serves each of these spaces, and I settle back with my final drink of the day, Brew York's hand-pulled Clifford's Red IPA (4.9%). This proves an instant favourite – a funky caramel aroma leading to proper full-on bitterness captured in a traditional real ale of a deep, translucent russet brown, topped by a firm and determined creamy head.

Proper beer, great conversation – and a wonderful Yorkshire ale. Joshua would surely approve.

Simon shares his passion for Leeds pubs through walking tours of the city centre, where guests learn plenty about local history, with a few drinks along the way. To find out more, visit itsthebeertalking.co.uk

Images supplied by Mick Bickerdike



A Visit to Cross Green

14th December 1974

As 1974 was approaching its final month supping partner and myself had visited most districts of inner city Leeds calling at every pub we found. We were desperately searching for a decent pint, preferably hand pulled. We were usually disappointed. Not many pubs served the real thing in 1974. Leeds Camra, prior to its inaugural meeting in September 1974 had identified sixty pubs only in the entire Leeds Metropolitan District offering cask beer. Of these approximately fifty were Tetley houses. The situation was dire – there were more than 500 pubs in the city. One area we had not been to was Cross Green, and for a very good reason: we had never heard of it. This was to change on Thursday 12 December. That evening I accompanied a mate who was returning a hired van to Mabgate. We took a detour along East Street towards Ellerby Road and Cross Green Lane. I was amazed at the number of traditional looking boozers we passed. I identified “a good – looking run of nine pubs”. Two days later I met supping partner and embarked upon what we would both regard as the best pub crawl we had found and would prove to be the first of many in Cross Green. All out chosen pubs were unspoilt. Eight still offered cask beer with six having managed to retain their hand-pumps. At 7.00pm we began in the Waterloo.

WATERLOO, EAST STREET

The Waterloo was included on Leeds Camra's list of real ale pubs with the Tetley's being dispensed from electric pumps, which I considered “pretty good”. Two separate rooms were available, connected by a corridor. The Lounge was deserted when we called. The spacious Public Bar was traditional, with the usual pub games available and where drinks

were ordered from a small bar.

Hand-pumps were installed not long after our visit. The Waterloo was comfortable, friendly and the Tetley's first class. We returned many times and enjoyed some memorable evenings, with darts and darts. Whilst on occasions being entertained (or otherwise) by live music emanating from the lounge.

In 1892 J Spencer was recorded as proprietor of “Waterloo Brewery” Tetley's acquired the pub in 1925 and Waterloo Brewery ceased brewing four years later. I am unsure when the Waterloo closed. In 1999 major road improvements took place in the immediate vicinity and I am guessing it would have closed about this time. The building was subsequently demolished. Apartments now occupy the site.

BLACK DOG, EAST STREET

I recorded that a choice of four rooms was available: a typical Tap Room, Lounge, a smaller room and a “Ladies Room” where men were not permitted. This was something I had never encountered before. We chose not to enter. Having subsequently met some of those Cross Green girls, it was, in hindsight a wise decision. The hand pulled Tetley's I described as “superb”. The Black Dog was one of my favourite pubs from this era and we returned many times, frequently detained in the Tap Room by quality beer- and making sure we remained well away from the Ladies Room.

The Brewery History Society's listings of Melbourne houses includes the Black Dog, Hill house Bank, the brewery having taken possession in 1920. Prior to this date Lewis Robinson was recorded as brewer. Tetley's acquired Melbourne Brewery in 1960, along with 245 pubs.

I believe the Black Dog closed towards the end of the nineties or possibly a year or two

A diary of pub visits in 1974 by Mop Ead's

later. By 2004 the premises were boarded and demolished soon afterwards. The immediate vicinity has been extensively re-developed and bears little resemblance to the early seventies.

FISHERMANS HUT, ELLERBY LANE

Fishermans Hut seems an unlikely name for a Leeds Pub, yet within the city there were two such establishments, both Tetley houses. The other was located on Westgate at the junction with Armley Road and was one of six pubs demolished in C1969 to make way for the Inner Ring Road. The Cross Green pub offered customers a choice of three rooms. Lounge, Tap Room and a third smaller room. I described the hand-pulled Tetley's as "very good" and concluded that it "was not a bad pub"

Looking back I suggest this was an under-statement. The Fishermans was an excellent pub. It was renowned for the quality of its beer and was included in both the 1977 and 1978 Good Beer Guides, as described as a "friendly working class local". It was popular and usually busy, sometimes packed especially at weekends and was invariably included in our frequent visits to Cross Green. The Fishermans Hut served its final drinks towards the end of the nineties. The building remains having been converted to Ellerby House Apartments in 2018/2019. A date stone located above the main entrance is engraved 1929. It seems certain that the building had replaced an earlier beer house. The Brewery History Society's list of Tetley pubs includes the Fishermans Hut, Cross Green Lane indicating that it was acquired in 1900.

CROSS GREEN HOTEL, 54 CROSS GREEN LANE

Our fourth pub that evening was the Cross Green Hotel, located less than 5 minutes walk from the Fishermans Hut. Leeds Brewery had acquired the Cross Green in 1918 probably from Joseph Stead who was listed as brewer. The pub was later acquired by Ind Coope before ownership passed to Tetley's and it was their beer we sampled. I was however, unimpressed noting that "for hand-pulled beer, ropey". Maybe this single experience deterred me and only rarely did I return. The Cross Green was never a favourite. Two rooms were available, Tap Room and Lounge, which I described as "smooth". Both were served by a single bar.

To my knowledge the Cross Green closed in C2010 and by October of the year the building was shuttered. Towards the middle of 2011 a re-fit was underway to convert the premises to a Restaurant. In early 2024 the building was

still there but once again vacant and appearing worse for wear.

BRIDGEFIELD HOTEL, CROSS GREEN LANE

Upon leaving the Cross Green Hotel we followed Cross Green Lane to its junction with Pontefract Lane and to the Bridgefield. My description was not the most vivid. "Tap Room and usual Lounge not bad beer". The Tetley's was dispensed front electric pumps at the time of our visit. Soon afterwards hand pumps were introduced and the Bridgefield was included in the 1977 Good Beer Guide, being described as a "pre-war suburban pub".

A photograph from 1937 reveals that the Bridgefield was owned by Ind Coope and Alsopp. This brewery merged with Tetley's in 1934. The building appears new and I am assuming that the pub had recently opened. The new Bridgefield may have replaced an earlier pub located nearby. The Brewery History Society reveals that Leeds and Batley Breweries Ltd acquired the Bridgefield Hotel with Brew house, Accommodation Road in 1898.

The Bridgefield closed in 2006 with the premises remaining vacant. The condition deteriorated and the building was demolished in 2008. A Care Home now occupies the site.

YEW TREE, ELLERBY LANE

Our sixth pub was the Yew Tree a Whitbread house and the only one of our evenings venues not offering cask. The Yew Tree was a medium sized pub which I described as "a reasonable place" with two rooms Tap Room and Lounge. I rated the beer as simply "ok". I recall a decent pub, although the keg beer on offer did not tempt me to return. The current building had replaced an earlier pub. Leodis features several photographs of both old and new. The original was one of a terrace adjoining a shop. Images from 1928 of the original Yew Tree show a prominent sign advertising Albion Brewery's "Fine Ales". Albion had acquired the pub in 1912 from Findlay's Brewery which went in to receivership that year. Albion ceased brewing in 1927 when the business was acquired by Kirkstall Brewery. The pub was older and recorded in the 1881 census. The Council purchased the property in 1928 and the building was demolished probably the same year. The replacement Yew Tree owned by Kirkstall Brewery was located on a site set back a little from the original building. Leodis reveals that the Yew Tree was refurbished in 2005, closed in 2015 and demolished in 2018.

A diary of pub visits in 1974 by Mop Ead's

SPRING CLOSE, 20 SPRING CLOSE STREET

Located a short distance from the Yew Tree was Spring Close. This was another Tetley house with hand-pumps. Following this, my first visit, I wrote "a challenger for Leeds best pint- beautiful" The Spring Close certainly justified its inclusion in the early editions of the Good Beer Guide. Where it was described as a "small attractive pub in a redevelopment area". I returned many times and witnessed alterations to the interior, including the addition of a small tap room. Following a visit in May 1975 I endorsed my original opinion and rated the beer as "the best pint in Leeds".

The Spring Close had been acquired by Melbourne Brewery in 1932 and was friendly and popular. It was everything a good pub should be and a nominee for my favourite pub from the 1970's

I understand it closed in either 2013 or 2014 with the premises remaining vacant. A Planning Application was submitted to demolish and replace with apartments. On 23 June 2023 the partially derelict building sustained fire damage.

HAMPTON HOTEL, 15 HAMPTON TERRACE

Pub number eight was the Hampton and I took an immediate liking to it, recording "hand-pulled Tetley's at its best, good ale, good people, good pub". Over the next few years I made several return visits and never revised my opinion. I am informed that a map of Leeds from 1780 includes the Hampton, describing it as a coaching inn. The pub was acquired by J W Hemingway in 1907 together with Brew house, Ownership was transferred to Tetley's in 1967. The Hampton was granted

Grade 11 listed status in 1975/76 and in 1978 was extensively refurbished. The Lounge and Public Bar were refigured and a function room created on the first floor.

By May 2011 the pub was boarded up following closure a few years earlier possibly 2007. The premises were sold in 2014 with the new owner expressing his intention to transform the partially derelict building to provide accommodation for young people. An on-line photograph shows the restored building. It looks well.

THE CAVALIER, ELLERBY ROAD

Our final pub was the Cavalier, a small Bass Charrington house. In the early seventies BC owned about twenty pubs in Leeds and I have no recollection of sampling cask beer in any of their pubs, until we entered the Cavalier.

I remember being astounded and thrilled when we were greeted by hand-pumps. I wrote "another first class pub. A few separate areas, all respectable. Again a fantastic pub. Leeds No 1 pint of Bass Charrington. I didn't know it existed as good as this". High praise indeed, or was my judgement impaired after eight earlier pints? For some reason I have no records of having returned until June 1977. I am unsure why, possibly the pub may have changed or the hand-pumps removed. I have a vague recollection this may have been the reason.

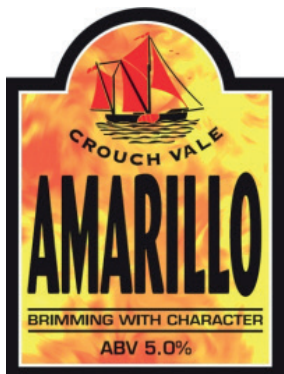
In 1920 Arthur Blades was brewer with Armley Brewery, acquiring the Cavalier, Cavalier Hill, Far Bank at some time. I am assuming this was the same pub. Armley Brewery was acquired by Thomas Ramsden and Son in 1929 and the brewing ceased that year. The Cavalier closed in 2015. The premises remained vacant and in April 2017 were destroyed by fire. A spokesman for the Fire Brigade reported "the building well alight and 100% involved in fire" The building was demolished.

FOOTNOTE

Late on Friday afternoon in 2013 I returned to Cross Green. I was aware that most of the pubs had gone but I had heard that the Spring Close remained. It was probably in excess of 20 years since I last enjoyed a pint there. The area was not as I remembered. The debris and rubble from demolished street had been cleared. Many new buildings had appeared. The area was silent. Even the travelling community with their caravans, vehicles and horses had departed. And so had the crowds of revellers, moving enthusiastically between the many local pubs. But the Spring Close was still there, as it had been for possibly 250 years, and open standing in defiant isolation. I entered hoping to reminisce with the regulars those halcyon days of Cross Green pub culture. I was immediately struck by the interior. It was shabby and not as I remembered. The bar had been

re-located and the tap room. The venue of my great evenings had gone. Two customers were propping up the bar, but otherwise the pub was deserted. Conversation became muted as I approached and my pint was pulled in silence. I retreated to a seat feeling conspicuous. I no longer belonged here. I surveyed a depressed and dying pub, and could not avoid contrasting this to that evening, almost 40 years earlier when I first walked through its doors. I quickly finished my pint and departed. Not long after my visit the Spring Close closed permanently.

David Jameson



named **Best Beer in Britain**

Amarillo (5% ABV) by Crouch Vale Brewery was named the overall winner of CAMRA's prestigious Champion Beer of Britain (CBOB) award.

The winner was exclusively revealed at Kelham Hall Beer and Cider Festival trade session on 23rd October in Newark, following a rigorous and hard-fought final round of judging. The long-standing CAMRA award is one of the most coveted and well-respected cask beer competitions in the world, putting the winner firmly in both the national and international spotlight.



Champion Beer of Britain judging panel organiser Christine Cryne described the beer as having "a tangy aroma with a faint note of biscuit. The flavour is full of tropical and citrus notes on a sweet biscuit base. Dry sweetish bitter

finish. A full flavoured beer." She added that it was a "commendable winner, worthy of the respected title despite exceptionally strong competition."

Directors, Colin and Fiona Bocking said: "We are delighted. We have been doing this for half of our lives. We won in 2005, and we won in 2006, and there has been a 19-year hiatus. Hopefully, this will demonstrate to people that we are still around, and we are still making great beer. This is a beer that has been brewed for 30 years, at the time, when a lot of these very exciting American hops were coming on the market, we decided to use Amarillo hops from Washington State in the USA, and we are still using them today."

Runners up in the 2024 Champion Beer of Britain competition were:

Silver prize winner was The IPA (6% ABV) from **Anspach & Hobday**, which judges described as "A wonderful fruity new world IPA. Aromas of citrus and tropical that are also on the palette where the developing bitterness is perfectly balanced by the bitterness leading to a dry, spicy finish. Morish for a six per cent beer."

Bronze winner Trawlerboys Best Bitter (4.6% ABV) from **Green Jack Brewery**, was described by judges as being an "Attractive orangey brown beer with a honey biscuit nose. Sweet orange marmalade with nutty notes and slight hint of chocolate. Finish is fruity and sweet, becoming bitter and dry. Complex and very drinkable."

APPOINTMENT WITH B.E.E.R!

JANUARY

Tuesday 7th - 7:30pm

Annual General Meeting at the Tetley, Leeds.

FEBRUARY

Tuesday 4th - 7:30pm

Open Branch Meeting at the New George, Kirkstall.

Wednesday 12th to Saturday 15th

Great British Beer Festival at the Magna Rotherham.

Thursday 27th Feb – Saturday 1 Mar 2025

Bradford Beer Festival at the Victoria Hall, Saltaire.

MARCH

Tuesday 4th - 7:30pm

Open Branch Committee Meeting at the Cardigan Arms, Kirkstall.

APRIL

Weds 2nd - 7:30pm

Open Branch Meeting at Horsforth Brewery

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

<https://leeds.camra.org.uk/diary>

<https://www.facebook.com/leedsrealale>

<https://twitter.com/leedsacamra>

A number of pubs/clubs in our area very kindly offer a discount on real ales to card carrying CAMRA members. The discount will vary from place to place, and may or may not only apply to pints. A number of pubs/clubs also participate in the CAMRA voucher scheme principally Stonegate and Wetherspoon pubs. Rules for their use are explained on the vouchers themselves. A few places actually give both discounts, but do not expect to get a CAMRA discount in the same transaction as the pubs/clubs have to make a living!

The participants are listed below for your convenience. Please do not demand a discount, but politely ask if one applies. Some members may choose not to take the discount so as to let the participants retain more income.

If there are any participants that we have missed we apologise for the oversight, and would ask you to contact the magazine editor with details. Similarly if there are other pubs/clubs thinking of doing something similar please feel free to contact us.

CAMRA DISCOUNT SCHEME

Adelphi – city centre	Mews - Wetherby
Angel – Robin Hood	New Inn – Headingley
Barnbow – Crossgates	Owl - Rodley
Brewery Tap – city centre	Pack Horse – Woodhouse Moor
Dragon – Wortley	Penda's Arms - Whinmoor
Editors Draught – city centre	Potting Shed - Guiseley
Eldon – Woodhouse Moor	Quirky Ales BT - Garforth
Fleece - Farsley	RAFA club - Yeadon
Fleece – Horsforth	Regent – Chapel Allerton
Fleece – Pudsey	Roundhay - Oakwood
Fox & Hounds - Cookridge	Roundhay Fox - Roundhay
Fox & Newt - Burley	Scarborough – City Centre
Griffin – City Centre	Seven Hills - Morley
Hawthorne farm - Yeadon	Silver Dollar – Stanningley
Head of Steam – City Centre (Mill Hill)	Skyrack – Headingley
Head of Steam – City Centre (Park Row)	Station – Crossgates
Head of Steam – Headingley	Templar – City Centre
Hop – City Centre	Travellers Rest – Armley
Horse & Trumpet – City Centre	Treehouse Bar – Otley
The Horsforth - Horsforth	West End House - Kirkstall
Inn at Scarcroft - Scarcroft	White Cross - Guiseley
Lord Darcy – Alwoodley	White House - Oakwood
Lord Gascoigne - Garforth	Woodies - Headingley
Manor Inn - Pudsey	Wrens – City Centre

CAMRA VOUCHER SCHEME

Becketts Bank – City Centre	Hedley Verity – City Centre
Bowers Tap – City Centre	Horse & Trumpet – City Centre
Bowling Green – Otley	The Hyde Park – Hyde Park
Briggate – Garforth	The Library – Woodhouse Moor
Charles Henry Roe – Crossgates	Old Unicorn - Bramley
Clothiers – Yeadon	Picture House - Morley
Crossed Shuttle – Pudsey	RAFA club - Yeadon
Cuthbert Broderick – City Centre	Royal Park – Hyde Park
Dry Dock – Woodhouse Lane	Scribbling Mill – White Rose Centre
Editors Draught – City Centre	Stick or Twist – City Centre (Arena)
Fox & Grapes – Kiddal (A64)	Three Hulats – Chapel Allerton
Golden Beam – Headingley	Wetherspoons (Railway Station)

Huddersfield & Brighouse

31/08/24

The day commenced in Huddersfield, the birthplace of British Prime Minister Harold Wilson, where a statue commemorating him stands prominently at the Railway Station. This town is also renowned for its pivotal role in the establishment of Rugby League in 1895 and its significant textile industry. Today, I participated in the "Huddopoly" event, which highlights independent venues across Huddersfield, and I explored a few additional locations. On my return journey, I made a stop in Brighouse, celebrated for the Brighouse and Rastrick Brass Band, one of the most distinguished brass bands in the United Kingdom. During my visit, I explored four venues, enjoying a diverse array of pubs, taprooms, café bars, and micropubs throughout the day.

King's Head



Huddersfield Railway Station features two pubs, collectively referred to as the "Real Ale Bookends," both offering an impressive selection of real ales. My first stop was the "King's Head", which boasts an attractive façade, complemented by the station's status as a listed Grade I building that has received a railway heritage award. Upon entering, one is greeted by a spacious interior characterised by high ceilings, tiled flooring, and ample seating, creating an inviting atmosphere. This morning, I received a warm welcome.

This establishment offers an impressive array of beers, featuring 11 cask options and 7 keg selections.

The assortment highlights a variety of local breweries, as well as some from more distant locations. I chose to sample "Citra-Holic," a pale ale from Tigertops Brewery, located in Wakefield. It is a flavourful and hoppy brew that delivers a delightful taste experience.

The Head of Steam



The second establishment on the Railway Station is the "The Head of Steam". This spacious pub comprises four distinct rooms; upon entry, patrons will find keg beers to the left and cask beers to the right, with additional rooms located at the rear, adjacent to the platform. Each room boasts its own unique ambience, featuring impressive high ceilings and an array of beer

memorabilia adorning the walls. This morning, I was greeted with a warm welcome from the staff behind the bar.

The variety of cask and keg beers available is outstanding, featuring 14 cask options and 26 keg selections, along with well-stocked refrigerators containing an array of cans and bottles. I opted for "A Little Faith," a tropical pale ale from Northern Monk Brewery based in Leeds. This delightful brew is juicy, hazy, and perfect for a session.

Magic Rock Tap



A brief stroll from the town centre leads me to Magic Rock Tap by Magic Rock Brewing. It has been several years since my last

Huddersfield & Brighouse

visit. Upon arrival, one is greeted by an impressive outdoor area featuring ample seating options, both sheltered and exposed, accompanied by the enticing aromas emanating from the food vendor present today. Upon entering, I pass by wooden barrels of maturing beer, with the bar situated against the back wall, constructed from exposed brick. Today, I received a warm welcome from the staff behind the bar. It is particularly enjoyable to observe the fermentation vessels while seated, with windows clearly labelled to indicate their contents. An impressive assortment of 3 cask and 10 keg beers is available, alongside a diverse range of canned selections, which includes several "Small Batch Brews". One particularly noteworthy beer is called "Botanicalist," characterized as a Gin & Tonic IPA. This unique brew combines eight distinct botanicals with a West Coast IPA, resulting in a refreshing, citrusy, and zesty flavour profile that is remarkably easy to enjoy.

The Sportsman Beerhouse



Returning towards the town leads me to "The Sportsman Beerhouse", an exquisite bar from the 1930s that underwent renovations in the 1950s

by Hammonds, as evidenced by the 'H' displayed on the windows. The establishment features a splendid curved bar in the main area, complemented by a few smaller rooms. Additionally, there is a charming and private beer garden located at the back. The hospitality from the staff behind the bar is exceptionally warm.

Upon examining the bar, one is presented with an extensive selection of 8 cask and 8 keg beers. In addition, there is a comprehensive menu featuring bottled Belgian, German, and various international beers and ciders. Choices abound in this establishment. I chose to sample a beer from a relatively new brewery, "Colbar Brew Co.," located in Bootle, Merseyside, which was established in 2024. The beer I selected was "Chorus," a classic pale ale enhanced with the German Polaris hop, imparting a distinctive spicy character to the brew.

Williams Beer & Gin House



Directly across from the train station stands "Williams Beer & Gin House", a bar characterized by its modern design. The establishment features contemporary lighting and, despite its seemingly small façade, extends further back than

one might expect. Upon entering, patrons are greeted by a beautifully curved wooden bar situated to the left, which adds to the venue's appeal. The staff offered a warm welcome.

Today, the bar featured a selection of four cask ales, complemented by various keg options. I opted for "Random - Citra Motueka," a creation from the Wishbone Brewery located in Keighley. This particular beer is part of a new series where the brewery alternates the hops and the clarity of the beer. On this occasion, it was clear. It proved to be a light, refreshing pale ale that was quite enjoyable.

Arcade Beers



A brief stroll led me to "Arcade Beers". My initial visit occurred several years ago when it was merely a single unit functioning primarily as a bottle shop. Since then, they have expanded by incorporating the adjacent unit, resulting in a spacious bar area complemented by additional seating. It was a pleasure conversing with you, Alistair, during my time there.

The venue features an extensive array of 18 keg beers available on tap, complemented by a diverse assortment of bottled and canned options, many of which are rare

Huddersfield & Brighouse

and not commonly found. I opted for a Fruit Lambic from the Belgian brewery Brasserie Cantillon. The "Vigneronne" presented a delightful combination of lambics infused with Viognier grapes. It was a truly pleasurable beverage, offering a refreshing departure from my usual preferences.

Parish



My subsequent call was to "Parish". The last time I visited, it was situated at its former location on Kirkgate; however, it has since relocated to The Old Courthouse. This Grade II listed structure, which dates back to the 19th Century, underwent several transformations during the 1990s, becoming a split-level pub known as The Old Courthouse, then evolving into a "brewhaus" venue in 2015, and later a nightclub. The interior is stunning, featuring wooden floors, high ceilings, and tasteful decorations. The front boasts a spacious outdoor seating area. The establishment offers a warm welcome. The establishment provides a great variety of keg beers, enhanced by a notable selection of canned beverages. Among the keg

offerings is a product from Zapato Brewery, located near Marsden. This is a highly drinkable, fruity, and hazy pale ale called "Onwards," which is brewed with Citra, Mosaic, and El Dorado hops.

The Grove



I proceeded to the outskirts of town to explore "The Grove", a charming sandstone pub from the 19th century. While its exterior may appear unassuming, the interior reveals a haven for beer enthusiasts. The establishment features various rooms adorned with a combination of tiled and wooden flooring. The walls are decorated with mounted animal heads, artwork, and an array of intriguing artefacts. At the back, there lies a concealed treasure in the form of a beer garden, ideal for enjoying the pleasant weather. The pub offers a warm and inviting atmosphere.

I encountered an extensive array of cask and keg beers at the centrally situated bar, which caters to two connected rooms. The selection features 8 cask beers and more than 22 keg options, providing ample variety. I opted for "Northern Soul," a delightful golden pale ale from the local Briggs Signature Ales, characterized by its full body and refreshing taste.

Plumbers Arms



The subsequent visit was to Plumbers Arms, an excellent representation of a Grade II Listed structure originating from the late 18th to early 19th Century. Several years prior, it underwent a comprehensive refurbishment, resulting in its current appealing appearance, with an inviting and comfortable interior. Externally, a spacious beer garden extends across the street, attracting considerable patronage, with a further beer garden at the rear. Upon entering, I was greeted with warmth from behind the bar. I was delighted to discover a great selection of three cask ales offered at the bar. I chose to indulge in one of my favourites from the local Ossett Brewery, "White Rat," which is a delightful, flavourful, and hoppy pale ale.

The County Beerhouse

My next call was to "The County Beerhouse", previously known as "County," which was acquired by the Beerhouses group and reopened its doors in March 2022 following a comprehensive refurbishment. The interior boasts a modern aesthetic complemented by various decorative elements. Notable historical features, such as the Magnet windows and the

Huddersfield & Brighouse

John Smiths lamp, remain visible from the exterior. In addition to the main area, there is a smaller room located towards the back, as well as a charming hidden beer garden situated along the side. Customers are greeted with a warm welcome from the staff behind the bar.



The establishment presents an extensive array of cask and keg beers, primarily highlighting brews from Yorkshire, while also featuring a limited selection from other areas. There are six cask beers available, and I opted for the "Pale Ale Series 1 – Citra/Simcoe" produced by Howling Hops, a brewery located in London. This pale ale is characterized by its hoppy and refreshing profile, delivering a rich flavour experience.

The Rat & Ratchet



A stroll to the outskirts of town, followed by a brief descent down Chapel Hill, leads me to The Rat & Ratchet, previously known as "The Grey Horse." The Rat Microbrewery originated in the basement of this establishment in December 1994 and underwent enhancements in 2000. In 2004, it was acquired by Ossett Brewery, and brewing activities resumed on-site in 2011. The interior exudes a remarkable traditional ambience, featuring a beautifully crafted stone bar with a wooden countertop and wooden flooring throughout. Access to a beer garden is available via a staircase at the back of the pub. The establishment offers a warm and inviting atmosphere, complemented by prompt service. An excellent variety of cask and keg beers is offered, with numerous options crafted by the on-site microbrewery. Today, there are nine cask beers available at the bar, and I chose to enjoy "Posh Rat" from the Rat Brewery located on the premises. This golden hoppy pale ale is exceptionally easy to drink and perfect for a session, making it a remarkable choice.

The Star Inn

My final visit in Huddersfield took me on a somewhat extended walk beyond the town centre to "The Star Inn". This well-regarded establishment is frequently highlighted in various guides dedicated to pubs and real ale venues in Huddersfield. It boasts a charming traditional ambience, characterized by beamed ceilings and an inviting atmosphere upon entry. At the back, there is a lovely,

secluded beer garden accessible through a side door. The hospitality from the staff behind the bar is exceptional.



The exceptional service was enhanced by an outstanding assortment of nine cask ales sourced from various breweries, including both local and more distant options. I opted for "Not What I Planned," crafted by Empire Brewing, located in Slaitthwaite. This delightful beer features Nectaron hops and boasts a striking straw hue.

MAMIL Café Bar



I made a stop in Brighouse on my way home to explore four different locations. The first was "MAMIL Café Bar", a charming

Huddersfield & Brighouse

establishment themed around cycling, adorned with bicycles on the walls and various related memorabilia. It features an outdoor seating area at the front and a few stools at the back, providing a view of Freeman's Cut. Additionally, there is a bike workshop on-site, along with a selection of bike spare parts for sale. Upon my arrival, I received a warm and friendly welcome.

I was delighted to discover a commendable selection of keg beers alongside two cask options. I opted for "Pride & Joy," an American Pale Ale from Vocation Brewery, located in Hebden Bridge. This beer is exceptional—flavourful, enjoyable, and remarkably smooth to consume. It is truly a delightful choice.

The Market Tavern



A brief stroll around the corner leads me to "The Market Tavern", situated directly across from Blakeley's Fish Shop and adjacent to the outdoor market. Upon entering, one is greeted by a warm and inviting atmosphere, featuring a bar area, a more intimate lounge

at the back, and a quaint outdoor beer garden. The establishment has previously received several CAMRA awards. I was warmly welcomed by Andrew "Snap" and the staff behind the bar upon my arrival.

Upon my arrival, I discovered a remarkable selection of six cask ales, each differing in style and potency. Additionally, there were a few keg options available, including Lager and Cider, to enhance the cask ale offerings. I chose to sample "Wallace and Comet" from Nightjar Brew Co., located in Mytholmroyd. This exceptional beer, crafted with a blend of Comet, Simcoe, and Citra hops, is notably smooth and flavourful.

The Crafty Fox



A brief stroll leads me to Commercial Street, where I find "The Crafty Fox". This well-regarded family-operated bar features a spacious downstairs area and outdoor seating at the front, as well as an additional room on the upper level. The establishment is adorned with charming wooden panelling on the walls and floors, contributing to its inviting atmosphere. Although the bar is quite bustling, the service is remarkably efficient.

This evening, I was presented with

a varied assortment of six cask ales and eight keg beers, showcasing a range of styles and strengths. I opted for "Berried Treasure," crafted by Silent Brew Co., located in Buxton. This beer features a delightful blend of strawberries, raspberries, and blackberries, offering a tart and sour experience.

The Commercial/Railway



The final establishment of the day is situated adjacent to Brighouse Railway Station and is known as The Commercial/Railway. This traditional pub features a variety of distinct rooms, one of which is dedicated to a musical theme. Additionally, there is an outdoor beer garden that includes a sheltered area for inclement weather. It is a highly frequented pub, offering a warm reception and prompt service.

The establishment features an extensive array of four cask ales, complemented by a variety of keg beers. I opted for "Heart & Soul," a product of Vocation Brewery located in Hebden Bridge. This beer is characterized by its full-bodied, fruity profile, with tropical and hoppy notes. It serves as an excellent choice to conclude the day.

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Brewed in Yorkshire.

Inspired by the life of the famous martyr of Rome, St Laurence, Grilled Saint is a legendary beer from the family-owned, Old Mill Brewery in Snaith, East Yorkshire.

Under the watchful eye of head brewer, Micheal Wynnyczuk, we craft every drop using traditional skills and the finest ingredients. The result is an outstanding pint that's nothing short of heavenly to drink.