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SUPPORTING REAL ALE AND CIDER IN LEEDS

SUMMER 2025

ISSUE 15

FREE



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BEER LEEDS

SUMMER 2025

ISSUE 15

The following is from our Branch Chair, Christine Jane.

Welcome to our latest issue of Beer Leeds, I hope everyone has been enjoying some great times at the many splendid venues here in Leeds and surrounding areas and at some outstanding beers and festivals around the Yorkshire region. If you have pictures and stories you'd like to share we'd love to hear from you.

Shockingly, despite the government claiming kudos for reducing beer tax by a whole penny per pint in the last budget, the British Beer and Pubs Association has revealed that out of every three pounds that is spent in your local one pound of that goes directly to the government. It seems that beer drinkers are shouldering a drive to fill the £22bn black hole ourselves.

Leeds branch does try to get around the area as much as possible, and all our pubs of the season are open to all members to nominate or vote on. We do want as many people active in the branch as possible, your Committee works hard to make the branch thrive, though we always need help in so many tasks. Similarly, if you think we need to be visiting your local and enjoying great beer then please let us know.

In April this year the Supreme Court made a ruling on sex, and who is legally defined as a woman in law. I know that you're thinking what has this to do with beer and pubs. Quite a great deal actually and this is why. By following the new (potential) guidelines made by the Equality and Human Rights Commission, and please note they are guidelines, there are no toilet laws in the UK, and who may use them, in pubs and clubs. Every business is now being faced with having to provide a third and probably a fourth space to accommodate safely all its potential users. That is Male, Female, Disabled and Universal toilets. This potentially will mean collectively that venues will have to spend many millions in providing correct facilities. Leeds CAMRA is leading this debate at regional level and probably onto national level within CAMRA.

GBBF is at the NEC in Birmingham in August and tickets are available now and the GBBFW event will return to Rotherham (dates tbc) in February next year. As one of the event organisers for GBBFW, we hope to have tickets on sale soon. Please see the separate notice in the magazine for GBBF.

CONTENTS

| | |
|---|---------------|
| PUB & BREWERY NEWS | Pages 4 & 5 |
| LEEDS CAMRA PUB OF THE YEAR | Page 6 |
| LEEDS CAMRA CLUB OF THE YEAR | Page 7 |
| THE HIGHLAND LADDIE | Page 8 |
| BREW + BAO | Page 9 |
| NORFOLK - ON THE COAST | Pages 11 - 13 |
| MEANDERING IN MORLEY | Pages 14 - 17 |
| KIRKSTALL BREWERY | Pages 18 & 19 |
| THE PALACE | Pages 20 & 21 |
| A DIARY OF PUB VISITS IN 1973 BY MOP EAD'S & APPOINTMENT WITH BEER! | Pages 22 - 24 |
| MEMBERSHIP | Page 26 |

BEER LEEDS

Beer Leeds is produced by the Leeds Branch of the Campaign for Real Ale. Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA. All content © Leeds Branch of CAMRA.

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Subscriptions cost £3.50 for 4 issues, email the editor with your details and we'll tell you how to pay.

Contributions are welcome from any CAMRA member, and may be sent to the above email address. Contributions may be edited for reasons of space, and may be held over for future issues.

2,000 Copies are distributed, free of charge, quarterly to outlets in Leeds and the surrounding areas.

Publication Dates:

The next issue of Beer Leeds (#16) will be published in September 2025.

Beer Leeds #16 copy deadline is August.

Advertising:

For advertising enquiries contact: Paper Red Media

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paperredmedia@outlook.com

Website: www.paperredmedia.weebly.com

PUB & BREWERY NEWS

PUB NEWS

The **Brew and Bao** in Chapel Allerton is a new venture by Brew York who have teamed up with Yuzu street food to open the bar in late April.

Also opened late April was the **Highland Laddie** near Burley, Leeds. 4 cask ales.



There's an article about these 2 pubs in this issue.

A new Irish bar in Horsforth opened recently called **Thomas Hardy's Irish Bar**, no real ale.

What was Salt in Oakwood is now called the **Clock Inn**, still run by SALT Beer Factory. It has undergone a characterful refurbishment and re-opened late April. The new name is an ode to the iconic clock tower from Kirkgate market. 4 Ossett brewery cask ales and 5 SALT craft beers. Street food by BaoBros23.

Truth Hurts Brewery and Tap in Morley opened at the beginning of May, their brewed beer will be on the taproom bar along with other rotating guest ales and 8 keg lines. Monthly weekend food van.

Also in Morley, **Seven Hills** has 3 cask ales, always try to source from local breweries.



Restoration work on the **Cross Pipes** in Otley is in full swing, the exterior is looking good, work continues on the interior. Look out for news in June.

Windmill Inn, Linton has re-opened under new management.

Pub closures noted recently are **Brownhill & Co** in the city centre, **Royal Oak** in Wetherby and the **Potting Shed** in Guseley (this is undergoing a change of ownership).

Whitlock's owners are this summer planning to open a new riverside pub called **Brewery Wharf Tavern**. It's position will allow a large outdoor terrace and the pub will be showcasing a wide range of independent beers and real ales and will champion local Yorkshire-based food and drink suppliers.

BREWERY NEWS

BOSUNS BREWERY

The Wetherby tap room is now open from Wednesday to Sunday serving a range of their own casks along with guest keg. Currently on the bar is their summer special **Razzmatazz**. They are holding a mini beer festival to coincide with Cask Ale week. Saturday 20th September from 12 noon. Live music, food and much more!

Two new beers have been added to the core range along with new pump clips. **Black sea stout** is a 5.3% smooth and rich stout. **Castaway** is a new 4.2% Citra IPA.



TRUTH HURTS BREWERY

Truth Hurts brewery in Morley has new owners called Karl and Lenny. They operate a bar fitting business in Wakefield, and have taken over the running of the brewery, and tap. A new part time brewer has been installed called Simon producing beer on a 4 BBL kit. First beers seen on the bar were "Hope" and another called "Launch". There will be "Juicy Jester" and a dark beer to follow.

HB Clark are distributors, look out for the beers in the pubs around Leeds, Wakefield and Huddersfield.



NORTHERN MONK

Spanish beer company Damm will distribute Northern Monk's Faith and A Little Faith brands across the UK on-trade from May. Founder and MD Russell Bisset said "the brewery would see a 20% year-on-year expansion in its capacity in 2025, enabling it to produce an extra two million pints."

OSSETT BREWERY

A good supporter of pubs in Leeds, they are refreshing their core brand to reflect who they are today and where the future lies. You'll see it in their updated look, inspired by Yorkshire's landscapes and folklore.

The beer Yorkshire Blonde becomes Ossett Blonde. Joining the core line-up is Barghest, a 4.3% stout, named after the legendary beast said to haunt the Yorkshire moors.

Excelsius will drop from 5.2% to 5.0% ABV and Butterley will drop from 3.8% to 3.4% ABV

These changes reflect wider trends in drinking habits, with a move towards lighter, more sessionable beers.

SHADOW BREWING

In Otley the latest beer from the brewery on their taproom bar is Beamer, a 4.2% porter .

BINI BREW CO

Since 2023 Bini have been based in Leeds but now are returning to the original home in Ilkley. They have secured a larger venue that will bring both the brewery and the Bini Tap Room together under one roof. 25 Little Lane, in the heart of Ilkley, will be the new home for the brewery and the tap room.

KIRKSTALL BREWERY

They have teamed up with ASDA to create a 4.5% Yorkshire Best Bitter to commemorate the supermarket's 60th anniversary.

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Leeds CAMRA Pub of the Year



The Grove Inn, Leeds

The Grove Inn in Leeds won the title Pub of the Year following a CAMRA scoring system conducted by Leeds members who visited the 4 Pub of the Season winners and the last Pub of the Year winner. It was a very narrow winning margin but a deserved winner.

Ash, the manager, has done a great job in keeping the cask ales in top condition and his passion for real ale and the pub is worthy of note. He paid tribute to his staff at the presentation, all who serve the pub well and keep it as a front runner in our city's great pubs.



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Guiseley Factory Workers Club

Following a vote at our AGM **Guiseley Factory Workers Club** won Club of the Year. There are quite a few clubs around Leeds and district which stock cask ale, this club has kept a choice of 3 to 4 for many years now and has been a past Yorkshire and national winner so a good pedigree.

It is open to non-members and CAMRA members if signed in.

Tom, the steward, has been there 8 years and recognises that members and visitors enjoy their real ale so does his best to serve beers that keeps that requirement satisfied. The Club has undergone an interior refurbishment and has a pleasant garden to enjoy the summer weather.

THE HIGHLAND LADDIE



Occasionally amongst all the gloom of pub closures there is a ray of sunshine, and the rebirth of a historic pub. In this case the pub in question is the Highland Laddie a 100 year old building which had served as a pub until 2023. It was built by Walkers of Warrington in 1925, and the brewery later merged with the Leeds based Joshua Tetley to form Tetley Walker.

It was rescued by Sam Pullan and Nicole Deighton who co-own the successful Empire Cafe on Fish Street in the city centre near Kirkgate Market, and opened again in April this year. The triangular shaped building has been sympathetically restored to retain an old fashioned feel complete with old fashioned portraits in the left hand room, and Tetley prints and mirrors in the right hand side. The bar sits in the left hand side as you go in with up to 4 changeable hand pulled beers plus various keg offerings.

The premises are very much food orientated with modern bistro food including oysters, and at busy times

it can be difficult to find a table in this fairly compact building. Therefore if you intend eating booking is recommended.

The premises are not easy to find since the link downwards from near the Fox & Newt on Burley Road was gated a few years ago. The best approach is from the A65 just after the inner ring road (heading west), go past Napoleon's Casino, and turn up the right hand side of the Radiant apartment block on Bingley Street. (Readers familiar with Kirkstall Brewery can get to it by turning immediately left outside the Tap, and following the road parallel to the A65 for about 400 yards as it winds around a hotel before reaching the pub).

The pub is open from Wed. To Sun. and whilst I have not tried the food the beer is certainly well worth making the effort to try it.

A word of caution for those wishing to visit the toilets the gents is labelled "Laddies."

BREW + BAO

When Brew York closed their bar in the city centre in September last year they promised that they would return to Leeds in the near future. As it turned out we only had 7 months to wait before they re-emerged not in the city centre, but in Chapel Allerton.

The bar is located in what was previously the Black Sheep baar just down from the Mustard Pot.

The premises have been tiled in white with a conservatory area at the front. There are up to six changeable ales consisting of 4 from Brew York, and two guests. As the name suggests there is Asian cuisine in the shape of bao buns with various fillings plus fries and sides.

The beer is well kept, and the bar well worth a visit. Note in this area of Chapel Allerton there are other bars to try as well namely Woods, Further North, the Regent, and Severn all within 150 yards plus the aforementioned Mustard Pot.



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A REAL ALE PARADISE

NORFOLK - ON THE COAST



Not been to Norfolk before, so I thought I best have a look before it's too late. And so, accompanied by Paul the Photo, we embarked on a mammoth coach journey to the seaside town of Great Yarmouth by a most circuitous route.

Over the four nights we tried a small number of the town's hostelries. Not fifty yards from our hotel and opposite Britannia pier was the only pub on the sea front that served cask ale. The **PUB ON THE PROM**. This is a large residential hotel with a large, well-appointed comfortable lounge facing the pier, predominantly wood and with a centrepiece of stained glass Tiffany domes. The bar is of dark oak and there is a large world map dominating one wall. There is a small games room to the rear, with a further bar adjoining. The three beers were all tried: Lacons Encore; Wolf Golden Jackal and Adnams Ghost Ship.

A wander up Regent Road brought us to the town centre and a large residential Wetherspoons hotel, the **TROLL CART**. Very modern and typical of newer Wetherspoons, not much to say about it and the range of beers was less than impressive: Greene King Abbot; Ruddles bitter; Sharps Doom Bar; Thornbridge Jaipur IPA; Vale Red Kite and Nottingham Legend. (Not a Norfolk ale in sight.)

After a serious wander around the town centre, getting lost in the alleys, passages and ginnels, and, after eventually getting directions, we made our to the **TOMBSTONE BAR AND BREWERY**. This is a single room micro-pub, with micro-brewery to the rear. An ex-shop, recognisable by the amount of glass windows.

Walls and floors are predominantly wood, with a brick alcove for darts. The walls are decorated with a number of cowboy and western pictures. In fact a serious looking darts match was in progress when we entered and the place was heaving. Getting served was difficult at the long bar, behind which was a range of ten pins, all served by gravity. They usually serve two Tombstone beers and eight guests. I couldn't see what was on and ended up with Tindall Seething, (a local beer) and Hewitts Menis from Grimsby. All Tombstone beers have a Western theme, such as Six Shooter; Hopalong; Stage Coach; Gunslinger; Lone Rider and Big Nose Kate. (There were a number CAMRA and other beer organisations awards displayed.)

Not only did we have difficulty finding the Tombstone, but the other two pubs we were seeking were invisible, wandering amongst the back streets and terrace houses in the dark. In fact we gave up until daylight on the following day. We were glad we persevered as, in our opinion, they were the best two.

The first was a corner end terrace pub, close to the Time and Tide museum. The **RED HERRING** is a two room house with a divided lounge and games room with pool table and darts. It has traditional furnishings, fabric bench seats,



The Red Herring

NORFOLK - ON THE COAST

wood tables and chairs and high bar stools, (note the brass foot rail.) It is blue carpeted and the terracotta walls are covered with old black and white photos of Great Yarmouth. The Landlady was very friendly and we were served with Oakham Icon and Cryptologist and Mr. Winters Evolution.

Not far from the Red Herring, at the end of a section of the town walls, next to the Blackfriars Tower, sits the **BLACKFRIARS TAVERN**. This is a street end, Victorian, terrace pub with two rooms and with a mix of traditional and modern wood furniture. At the rear is a courtyard and the Blackfriars microbrewery. Both rooms have a large selection of bottled British and Belgian beers for sale. It is a comfortable and welcoming pub. It also has a wondrous selection of board games and individual tables are set out for backgammon and chess and there is a rare bar billiards table. (Look out for the chess set with Star Wars figures!)



The Blackfriars Tavern

Seated close to the bar gave me chance to note the beers on offer, Blackfriars Blessed Bitter and Scholars Special; Mr. Winters Yeaster Bunny and Vanilla Latte; Wolf Wolfs Whiskers; Drenchfoot Biggus Dickus; Fengate Liquid Illuminati; Grain Lignum Vitae; Burton Bridge Overhand and Tindall Caramel Stout. The vast majority of beers sold here are Norfolk or East Anglian.

It is the East Norfolk PotY and cider PotY for 2024 & 2025; Norfolk PotY & cider PotY for 2024 & 2025 and East Anglia Regional PotY 2024. It is not really surprising.

Our first full day took us up the coast to Sheringham and Cromer. Firstly Sheringham, a town with two railway stations, divided by a main road. To one side is the British Railways station, on the other the North Norfolk heritage line. Originally it was a small farming and fishing village, though now it is generally crab and lobster that are caught. It has developed into a traditional seaside venue with a number of sandy beaches. The town has an interesting range of houses and shops, mainly from the late 19th/early 20th century, that are built of flint.

We arrived before general opening times and after a number of false starts found our first open pub in the shape of the **CROWN**. This is a modern open plan building painted an insipid green. Nicely furnished with a mix of benches and wood furniture and wood flooring and panelled walls. It is mainly an eatery and the beer range was Black Sheep bitter; Hobgoblin Gold; Fullers London Pride and our choice the local Lacons Legacy. It has a beer garden to the rear, adjacent to the museum and overlooking the sea.



The Robin Hood

Our second venue of this brief visit was the **ROBIN HOOD**. Situated on Station Road this is a characterful, large multi-room pub, has a wood parquet floor and black and grey painted solid wood bar. There is a brick fireplace in the front lounge. It has a fine collection of bottles and a selection of copper and iron ware. There is also an interesting number of vending machines. In the

NORFOLK - ON THE COAST

large tap room do not be surprised by a large cloaked skeleton sitting at the bar. Three beers on offer: Taylors Landlord, Sharps Doom Bar and Mr. Winters Tranquillity Best Bitter.

It is a short four mile ride to Cromer, another seaside town, similar to Sheringham in size, though Cromer has a pier and the tallest church tower in the county, (Ss. Peter and Paul.) We chanced upon our first pub, it was not one on our list, but it was a fine discovery.

The **WELLINGTON** is a traditional, classic, two room pub, with a large lounge to the front. It is furnished with marble topped wrought iron tables, leather padded chairs and bench seats. It has a substantial bar, faded with age, walls, wood panelled and papered with animal wallpaper and decorated with sporting pictures and framed cigarette card collections. To the left of the bar is a dartboard and jukebox. The lounge is bright and airy with masses of tall, etched windows. At the rear is a pool room and large courtyard. Three beers to try: Woodfordes Wherry, Adnams Ghost Ship and a pleasant Moongazer Cheeky Jack.

A stroll on the beach, with its masses of beautifully shaped pieces of flint pebbles, along the promenade and an ill-fated attempt to find Cromer's Banksy, (it turned out to be on the seafront and a mile out of town,) brought us back to the pier. Walking up the pier brought us to the Pavillion Theatre and the **PAVILLION BAR**.

This is a wooden conservatory-type structure sat towards the end of the pier. Plenty of glass and the pale blue paintwork makes the single room bright and cheery. Furniture is modern wood and plastic and there are 360 degree views of the town, cliffs and sea. Three Lacons beers to try: Falcon, Norfolk Gem and Legacy. (A bit pricey at £6 a pint.)



Lacons brewery symbol

Our final pub was close to the aforementioned church of Ss. Peter and Paul on Church Street. This is the single room **ALBION**. The elaborately decorated frontage leads into a wood and tiled floor room, with bench seats and church pews, armchairs and padded spindle backed chairs. The walls are painted a combination of beige and sage green and there is a dartboard to one end, adjacent to a brick fireplace. A good range of five, mainly local, beers: Green Jack Trawlerboys and Nightingale; Lacons Legacy and Encore and Fullers London Pride.

R.I.P.

BEER LEEDS

Previous editions available online



Did you know?

An analysis of 34 scientific studies found that moderate drinkers lived longer than other groups



Source: Castelnuovo, S. et al, "Alcohol dosing and total mortality in men and women" (2006)



MEANDERING IN MORLEY



Covid was used as an easy excuse for all manner of things across society for a couple of years but surely Warren Yabsley, despite always being extremely busy, has taken this to the extreme. Five years after his first article on Morley the sequel has at last been submitted (though he has covered over 100 pubs across the Leeds branch area in the subsequent 14 editions).

Back in early 2020 I wrote an article for this magazine featuring pubs in Bruntcliffe and the suburbs of Morley. The plan for the next two editions was to cover Morley Bottoms and the town centre, with some pub 'research' already performed when Covid hit.

Five years later and I've finally had opportunity to explore all the venues in the centre, plus one extra, so this article has been a long time in the making (and not a scotch egg in sight!).

I'm sure anticipation has been palpable so my composition had better live up to standards, which it will provided your expectations are set very low! For cask ale availability, it's best not to have high expectations either as only a couple places stock it.

Scribbling Mill

(White Rose Centre, at the opposite end to the bus stops, 5-minute walk)



I know this Wetherspoon pub isn't in Morley town centre but it didn't exist when I wrote my previous article so have included it here.

I'd proudly managed to avoid setting foot in the aforementioned shopping centre for the 16 years I've lived it Leeds but felt this feat was worth breaking to

enable article completeness. The lengths I go to.

As an aside, it was a mere 13 years before entering Meadowhall shopping centre. I was eventually lured in by the Wetherspoon pub there, purely to kill time obviously, after walking a section of the Sheffield Country Way that passes the adjacent railway station. Scribbling Mill is much smaller and more intimate than most pubs in the chain. The square building has the bar on the right side and booth seating with electrical sockets on the left side. As is common, there are many tightly packed tables in the centre.

Greene King Abbot and Ruddles Best, Kirkstall Leeds Pale and Three Swords, and Thornbridge Jaipur were the five beers available. On my May visit, most of the beers were £1.99 with Jaipur attracting a 30p premium but on 'Ale Wednesday' all were only £1.79. Given the last-named beer was in very good condition, what a bargain.

However, where substantial profits aren't made on the cask beer they are on the food. I've just checked on the Wetherspoon app and prices are more expensive than London pubs. Sausages, chips and beans will set you back £12.02 here, £11.36 in a couple of the capital's central railway station pubs but only £6.98 in Picture House, Morley centre.

As it was a pleasant evening, I walked the 1.5 miles to Morley centre with the first half being tracks and fields before passing through suburbs.

Truth Hurts Brewery and Tap

(City Mills, South Parade)

This venue isn't far from the main street (5-minute walk from Queen St) and cask beer is available according to WhatPub but opening days are limited to Friday - Sunday so I wasn't able to visit on my midweek meander.

MEANDERING IN MORLEY

Given I would be catching a bus from the Town Hall (Queen St), I started at the venue furthest away and made my way towards it.

Tipsy Cow

(Corner of Wide Ln and B6123 Fountain St/Middleton Rd, 8-minute walk from the Town Hall)



Unfortunately, it was closed at 7pm on a Wednesday with all the blinds down but everything was in-situ inside. There were no opening times or signs on the door so I don't know whether it's a weekend only venue or is closed for business.

Commercial Inn

(Corner of Commercial St and B6123 Fountain St/Middleton Rd)

Situated opposite Tipsy Cow, this is an imposing looking



pub built in 1906 with the purple wheely bin next to the entrance porch not enticing entry. However, it was pleasantly furnished inside and attracted a good number of locals of various ages.

No handpulls are on the bar, which is opposite the entrance so a half

of generic, keg cider was ordered. To the right of the bar and beyond is a seating area whilst there is a pool table to the left plus the way to the outdoor area.

On some of the walls are stencil drawings of Morley scenes and buildings together with freehand drawings

of Don Revie and Billy Bremner who are described as the "Pride of Yorkshire".

Eighteen90

(Corner of Queen St and B6123 Fountain St)



Occupying a building erected in 1890, this upmarket, modern bar closes mid-evening on Wednesday, Thursday and Sunday but opens until late on Friday and Saturday. The keg products are mainstream with a large number of spirits available.

Beyond the contemporary, prominent staircase that leads down to the toilets and up to another room, are high tables and stools. I liked the touch motion light attached to an empty wine bottle on each table. If you look up, you can see the plasterwork at the junction of the wall and ceiling providing insight into the original room plan.

Looking through the large sash windows affords views of the many benches at the front of the building and Fountain Inn opposite.

Fountain Inn

(Corner of Queen St and B6123 Fountain St)



MEANDERING IN MORLEY

Sumptuously and traditionally decorated, this Samuel Smith pub has two separate rooms with regulars favouring the one to the right. Although there weren't many people in, most were participating in the group conversation.

Unfortunately, there are no handpulls on the bar so I plumped for the keg Dark Mild. I noticed the pricelist on the wall at the end of the bar had promotional pictures of spirits, wines and cocktails. As I settled back into dark brown leather seating, I wondered how many cocktails are served per week as the pub doesn't have the décor that's associated with stereotypical cocktail drinkers.

Alongside a lovely, free booklet describing the brewery's heritage and beers that I picked up in White Horse, Beverley (the interior is "of outstanding national historic importance" with a visit highly recommended), I wonder if we'll see further 'promotional' features in upcoming years? I suspect Humphrey will be having words if these are interpreted as advertising.

Anyway, I had the left room, which has a pool table at the rear, to myself. For these articles, I scribbled rough notes on a piece of paper, which is far more conspicuous now than using a phone to do so, but here it's beneficial due to the company's ban on all electronic devices.

Sportsman Inn (Hunger Hill)

Just 100m from Fountain, this pub closed in 2023 though a Friends of The Sportsman Inn organisation formed and made a successful application for the premises to be made an Asset of Community Value (ACV).

It features in the spring brochure of Everard Cole, a "commercial property consultancy specialising in the licensed, leisure and hospitality sector" with the freehold available for offers in the region of £340,000.

Doghouse (Queen St)

Back to Queen Street and I passed Westy's Bar, a small venue that specialises in cocktails, before arriving at this sports bar. There's a small room at ground level with the bar stocking keg products that aren't from the multi-national breweries. Upstairs you can play pool, darts and shuffleboard and I saw a couple of people

enter carrying cues.

On the walls around the stairs are modern, large, framed images of various dog's heads on human bodies in sporting and music related situations. As per a number of pubs I've noticed recently, Sir Woofchester's dog treats are for sale. A nice touch was a vase with real carnation and leaf sprig on each table.



Picture House (Queen St)



As previously mentioned, this is a Wetherspoon pub. A cinema occupied the building from 1913 to 1960. There's an outside balcony area at the front that had closed mid-evening on my visit though an outdoor area to the rear was still open.

Inside, there's a high ceiling in the main section that hosts the bar. The size and décor of the pub is as you'd expect for a 'Spoons though a rarity is step-free access to toilets at ground level. Quite a few people were taking advantage of the very competitively priced food, which was pointed out earlier in the article.

In addition to Greene King Abbot and Ruddles Best, Molson Coors Sharp's Doom Bar and Thornbridge Jaipur, the guest beers were Kirkstall Black Band Porter and Theakston's Old Peculiar, both of which were in very fine form (despite having the last pint from the barrel of the latter) and priced the same as Scribbling Mill. Another guest beer ran out whilst I was at the bar

MEANDERING IN MORLEY

with the pumpclip removed, I suspect it was one of Daleside Blonde, Hogsback Surrey Nirvana or Rudgate Valkyrie, which were all listed on the app.

Queen Hotel (Queen St)



The Craft Union brand is 10 years old with Stonegate owning the pubs since 2019 having bought Ei (Enterprise Inns), which was the UK's largest pub operator at the time.

Most Craft Union pubs focus on price rather than cask beer and here is no exception. It's £2.10 and £2.80 for a pint of keg bitter and cider, respectively, on weekdays but the bar is bereft of handpumps.

That said, speaking to the mercurial, chatty and very open landlord of Garden House when I recently visited Norwich, he explained his is the only Craft Union pub in the Good Beer Guide – and deservedly so given the quality and range (10+) of cask beers whilst seamlessly creating an ambience that's welcoming to both locals and appreciative students.

But back to Queen Hotel – there are distinct sections in the single, sizeable room that gets quieter and has darker décor as you progress from the front to the rear. It was fairly busy on my visit and there was a pleasant atmosphere with conversations within many small groups of various ages, a couple people chancing their luck on the fruit machines and a few playing pool.

Borough Arms (Albion St)

According to CAMRA's WhatPub website, it reverted to this name after a refurbishment in 2022, before which it was called Slip Inn for a substantial period.

Irrespective, on my May visit it was sadly tinned up with a for sale sign displayed. The freehold was listed in December 2024 with offers in the region of £275,000 and features in Everard Cole's spring brochure together with Sportsman Inn.



Asquith's (Commercial St)



Sadly, this is another venue that has closed relatively recently and there's wood across the door sections where once there was glass. I haven't been able to find out information about its future. Do you know? If so, please update the pub's entry on WhatPub or email whatpub@leeds.camra.org.uk.

Public Transport Information

Morley Railway Station: 17-minute walk to Topsy Cow passing Truth Hurts Brewery and Tap after 11 minutes.

A summary of bus routes is provided but it's best to consult the fantastic bustimes.org website for all operators' timetables, route maps and live tracking.

White Rose Centre: First 3/3A/9A/12/47/47A/55C/65, Squarepeg 9/9C, Station Coaches 116, Yorkshire Buses 116, Arriva 118/200/201/202/203.

Morley Town Hall: First 47/47A/51/52/65, Arriva 200/201/425, TLC 205, Station Coaches 213.

For journeys between Leeds centre and Morley, First 51/52 will likely provide the quickest and most frequent services. The last bus of the night that I caught left two minutes early despite the Town Hall being a timing point so don't cut time too fine.



KIRKSTALL

BREWERY

It's been a few years since I had a look around the brewery, since then production has increased along with the cask ale choice so I thought I'd join one of the weekly tours and hear the current situation.

In 2011 Steve Holt, owner of Vertical Drinks, acquired the rights to the brewery (originally formed in 1833 and closed down in 1983) and set up brewing operations in a unit near Kirkstall Bridge pub. This was there until 2017 when he took the plunge and took over the current site (an ex dairy warehouse). The tanks were supplied and installed by SSV Ltd of Leeds and 3 years later the Tap Room was added.

The 4 key ingredients of beer production: Yorkshire tap water is pumped in through a filter which strips out all the chlorine so its back to pure water, a hard water which is best suited to traditional Bitters, Milds and IPAs.

The 3 main yeasts used are an original West Yorkshire yeast commonly used in all cask ales which amplifies the malt profile. A California yeast used in IPAs and pales. The Leeds Brewery yeast was adopted when Steve bought the rights of their beers.

A lager yeast, adopted from Veltins, is used in the Kirkstall pilsner.

Malt is 65 - 70% of the beers recipes and is supplied by Simpsons Malt based at Berwick upon Tweed.

The USA based Yakima Hop company is the main supplier, hop pellets are used. They also source from

the UK using Charles Faram for their hops suited to traditional English Ales.

Beer production is on a large scale compared to how they started in 2011. The original kit is now used for development and small batches.



There are now 19 Conditioning tanks holding 36,000lt of beer. Add on all the casks in the cold room makes for a lot of beer ready to be sold.



In 2020 95% of production was going to off sales as cask and keg with 5% bottled (at Saltaire brewery). Off sales went to zero when COVID hit and the



KIRKSTALL
BREWERY

decision was taken to purchase a canning line from Magic Rock brewery. This helped get beer out there in times of uncertainty.

They have contracts for canned beer with ASDA, Morrisons and Sainsbury as well as selling to local specialist off licences.

Artwork for the canned product is done in house by James in Design.

At the time of COVID work started on the Tap room to prepare for hospitality re-opening.

Following difficult times for 2 Leeds based breweries, Steve Holt has stepped in to rescue them. In December 2022, Kirkstall acquired the Leeds Brewery brand and now brew their core beers at the Kirkstall site. In January 2024, Kirkstall announced it had purchased North Brewing, their Springwell brewery and taproom. The North brew brands have since been acquired by Keystone Brewing Group.

Including the Taproom & Kitchen at the brewery itself, Kirkstall currently has seven award-winning pubs across Leeds and West Yorkshire, including the historic Kirkstall Bridge Inn, the Grade II-listed Cardigan Arms and The Three Swords in Horsforth. In January 2024 they announced a new joint venture to take on The Victoria Hotel with the team behind Whiteclock's Ale House. This is an ongoing project.

Established in 2023, The Great Exhibition of Prize Ales was devised by Kirkstall Brewery to acknowledge and celebrate the growing reappreciation of beer inspired by history. Inspired by the Kirkstall Brewery of 1833-1983, Kirkstall has resurrected a number of 19th and 20th century recipes from brewing archives of its predecessor, in its Revival Series of Prize Ales.

The first edition of the festival took place at Kirkstall Brewery in May 2023, and exhibited over 85 different

beers from over 35 different breweries from across the country.

An overall champion beer medal was awarded after another round of judging, which went to Amity Brew Co's Spinning Mill Project 000 Imperial Stout.

In 2024, Round Corner Brewing from Melton Mowbray took the top prize with Underwater Song, an Imperial Baltic Porter. In 2025, the Overall Champion was Theakston Old Peculier served from the Wood.

Kirkstall Brewery has grown into a leading beer supplier around Leeds and Yorkshire with sales stretching nationally. Long may it continue.

Nigel Halton

**Sign the petition for cask
beer to get UNESCO
heritage status**



Scan here to sign





THE PALACE

Kirkgate, Leeds, LS2 7DJ

Former British Beer Writer of the Year Simon Jenkins has been writing about pubs and beers for over thirty years, notably in his long-running Taverner column for the Yorkshire Evening Post. In his latest column for Leeds CAMRA, Simon visits a pub which has endured numerous changes over many years – yet has always offered great hospitality and quality beer.



The second quarter of the 19th century was a period of seismic change for Leeds, as the industrial powerhouses of wool, flax and engineering saw this market town grow in power and prosperity. In 30 years, the population ballooned from 140,000 to a quarter of a million, as workers lured from the land by the promise of steady employment.

Canal barges remained our prime mode of long-distance transport, particularly for wool. Though a railway had brought coal to town from Middleton Colliery for the best part of 75 years, the first passenger trains didn't begin trundling from Marsh Lane to Selby until 1834.



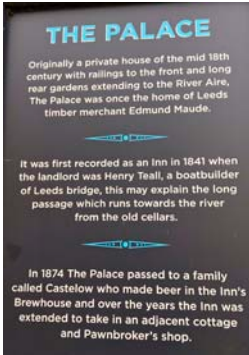
1841 was a landmark year. A stone bridge opened over the canal, creating a new link north and south, Leeds Parish Church was consecrated, and next door The Palace first opened its doors.

That the street is called Kirkgate is a clue that the Victorian church was not the first. In fact, people have worshipped here since the 11th century. To walk these streets is to journey through the earliest parts of our city. An Elizabethan map of shows a layout of Kirkgate, Lowerhead Row, Briggate and Vicar Lane whose geometry remains largely unchanged today.

The arrival of the Leeds-Liverpool canal and Aire and Calder Navigation transformed this part of town into a thriving hive of commercial activity. The Palace itself dates back to Georgian times, when it was the grand home of timber merchant Edmund Maude. When first built, it stood outside the city boundary, whose

eastern limits were marked by the East Bar Stone, which can still be seen set into the Minster wall.

The slow post-war decline of this part of the city might



have been terminal, but for the invention of 'city living' and the rapid gentrification of this area of neglect. The arrival of new flats, businesses and hotels – each clustered around the same canal and riverbanks which were so important to Leeds for centuries – created for this distinguished old pub a fresh constituency. Today,

almost 200 years since it served its first pint, it remains a landmark at one of the busiest junctions in the city.

It's early on a midweek spring evening when I wander down here for the first time in a couple of years. The sinking sun is peeping out from behind the Minster tower and the skies are a picture book blue.

From the Maude Street entrance, I first reach a row of brightly-coloured lager and keg-beer fonts. I fear momentarily that the Palace's proud reputation for great cask ale has been consigned to history. Surely not? Even in the dark days of Carlsberg Tetley this remained a Festival Alehouse, where hand-pulled ale was still prized and the range second to none.

Dismay soon gives way to relief as I continue along the bar to a line of ten handpulls. Perhaps they took a hammering over the bank holiday weekend that had just passed, or perhaps they're gearing up for a busy one ahead, but four pumps, including those for Timmy Taylor ales Landlord and Boltmaker, and for Wainwright from over the Pennines in Blackburn, are strung with little chalkboard signs marked 'coming soon'.

Happily, the choice is still pretty decent, and after brief deliberation I plump for Calmer Chameleon (4.1%) which I'd first enjoyed on a night out at Brew York's tap in Walmgate. "That's a good choice," says the bartender, putting her expert finishing touches to the

bright white head. She's right. This zesty, zippy golden, slightly hazy ale is packed with sweet notes of mango and pineapple before some bitterness creeps in at the finish.

I take it to the high-ceilinged room at the end of the bar, where comfortable leather-backed booths afford a social drinking space. Monochrome images of brewery scenes compete for attention with big screen TVs and menus offering a well-priced range of sandwiches and salads, burgers, sausages and scampi.

I enjoy a wander around this classic alehouse's U-shaped arrangement of rooms gathered around a central bar whose main drinking space is dominated by a brick fireplace and a great old clock atop a column. Out back is an attractive courtyard area, at the front, a paved area affords yet more outdoor drinking space, decorated with attractive hanging baskets. A sturdy stone wall fringed with forbidding spike-tipped railings divide the drinkers from those at rest in the churchyard. I'm soon back at the bar, for a pint of the sessionable Anthem Pale (3.8%) – clear golden, sharper and more determinedly bitter – from those lovely folk at St Austell in Cornwall. It's a brewery I regularly visit in November, when their Celtic Beer Festival is an annual end-of-year blowout to celebrate beers from around these island's Celtic fringes. It's a schlep to get there, but if you stay a few days, and get out to enjoy some of the remarkable local scenery, it's well worth a visit.

Serving beer from the far-flung regions maintains a tradition which began even before the Festival Alehouse days, in a pub which has survived many changes of ownership with its mission pretty much undented. A mural outside recalls its time as a Melbourne house – a fact it has in common with the Templar and many others merged into the Tetley estate in 1960. It has been Allied Domecq, Nicholson's, and now it's Mitchell's and Butlers. And through it all, it has continued to serve this city well.

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 itssthebeertalking.co.uk

Real Ale in LS1 to LS18

At the commencement of 1973 there were few beers to select from and quite simply most were not worth drinking. The choice of cask ale was abysmal. During the late fifties and early sixties a total of 149 mergers had taken place, significantly reducing the number of breweries and as a consequence the availability of different beers. In 1954 305 brewing companies operated 479 active breweries. By 1973 88 companies controlled 162 surviving breweries. The six largest brewers (The "Big Six") now owned almost 30% of all pubs and accounted for something like 80% of UK beer production.

Of the 309 Leeds pubs I have identified and trading at the beginning of 1973 279 (91%) of them were tied to the Big Six. The other thirty were either Free Houses or supplied exclusively by a further six breweries. The recent trend had been to remove hand pumps dispensing cask and to promote mass produced keg and "bright" beer. Delivery tankers were a familiar sight in the city, discharging their still and lifeless products into storage vats located in the pub cellar. Real ale was limited to a minority of pubs.

Prior to Leeds CAMRA's first meeting in September 1974, a list of the City's pubs offering real ale was prepared. A total of 49 pubs in LS1 to LS18 were identified. Forty three were Tetley houses, three were owned by John Smith's with the remaining three tied to Whitbread. And that was it for real ale pubs. The situation 20 months earlier was even worse. I have identified 35 pubs only which were serving cask at the beginning of 1973.

The choice of cask beers was limited. A Bass Charrington Beer (prob Stones Best Bitter) may have been on offer in the Cavalier Inn (LS9) and Davenports may have delivered cask to the Seacroft Hotel (LS14) Inclusive of these beers a maximum of ten real ales could have been sampled. Otherwise the remaining 337 pubs offered a combined choice of seven cask beers. John Smith's Bitter, Tetley Bitter and Mild and Whitbread Trophy. In Whitelocks Scotch Bitter, IPA and No3 were available. By 1982 the situation had improved with approximately 160 pubs – just less than half of those in the City-were offering cask. Sixteen brewers were now represented as opposed to a maximum of twelve, 10 years earlier.

Breweries The Big Six

BASS

No of pubs 19

Permanently closed 11

Real Ales: Stones Best Bitter

In December 1974 the Cavalier Inn was serving a single cask beer, dispensed from a handpump. I believe this was stones bitter. All remaining Bass pubs offered keg only.

JOHN SMITHS

No of pubs 53

Permanently closed 26

Real Ales: Bitter

Leeds CAMRA's 1974 list of pubs with cask beer included three John Smiths houses. The Cemetery (LS9), The Grove (LS11) and the Primrose (LS7). It seems likely that real ale would have been available

A diary of pub visits in 1973 by Mop Ead's

in these pubs in 1973. The Brewery discontinued cask production in 1974.

TETLEYS

No of pubs 186

Permanently closed 116

Real ales: Bitter & Mild

Of the 399 pubs in Leeds 186 served Tetley's only. Cask was available in approximately 43 of these outlets. A choice of bitter or mild was offered although latter was not always available. A pint of "mixed" was also popular. From the mid-seventies Tetley's promoted cask, and re-instated hand pumps in many of their tied houses. By 1982 cask was available in something like 75% of their pubs.

WEBSTERS

No of pubs 4

Permanently closed 4

No real ale

Four pubs in LS1 to LS16 were tied to Websters. Brown Cow Hotel (LS13) Peel Hotel (LS1) Royal Oak (LS12) and Stanhope Hotel (LS18) with the exception of what was the Peel all buildings have been demolished.

WHITBREAD

No of pubs 44

Permanently closed 25

Real ale: Trophy Bitter

I am aware of three pubs which offered cask in 1973. Cardigan Arms (LS13) New Inn (LS13) and Abbey Inn (LS5) I never visited the Milford Inn (LS4) and I am guessing that in common with the other pubs, hand pumps would have been in use. All were old pubs and all had closed permanently by the end of 1976

YOUNGERS

No of pubs 3

Permanently closed 2

Real Ales: Scotch Bitter, IPA & No3

Three pubs were tied to Youngers: Nelson (LS12) Tam O'Shanter (LS2) and Whitelocks (LS2). Tartan Bitter was available in the General Wade (LS2) A Free House Whitelocks only offered cask with a choice of three beers. All were dispensed from hand

pumps and served in "Knobbly" glasses with handles. In October 1973 the hand pumps became redundant.

Other Breweries

CAMERONS

No of pubs 11

Permanently closed 11

No real Ale

During the early sixties, early seventies Camerons opened eleven pubs in Leeds. Three located in the Merriion Centre. Most of the others were situated on the new housing developments on the outskirts of the city. These pubs were new, spacious, frequently with several rooms and bore little similarity to the typical inner-city traditional boozers.

DAVENPORTS

No of Pubs 1

Permanently closed 1

Real ales: possibly Bitter and mild

Davenports supplied the Seacroft Hotel (LS14) The Brewery's only Yorkshire outlet. Approximately 50% of their pubs offered real ales. I consider it unlikely that the Brewery would have elected to deliver cask from their base in Birmingham to Seacroft.

GREENALL WHITLEY

No of pubs possibly 2

Permanently Closed 2

I am unsure if the Brewery was represented in Leeds in 1973, By 1982 GW owned three pubs, but I think all were acquired after 1973

HOME

No of pubs 1

Permanently closed 1

No real ale

The Wellesley Hotel (LS1) was the city's only outlet. Cask was not available.

A diary of pub visits in 1973 by Mop Ead's

SAM SMITH'S

No of pubs 9

Permanently closed 5

No real ale

Sam Smith's owned nine pubs in LS1 to LS18 in 1973, five of which have closed. This could change the Brewery has a recent history of pub closures and reopening. To my knowledge none of their pubs served cask in 1973. From 1975 hand pumps were installed in several of their houses.

VAUX

No real ale

No Leeds pub offered Vaux in 1973. The Brewery's single outlet was the Barge located on the River Aire. Although not actually a pub it is included in my research on merit, although keg only was offered.

Different cask beers 1973

| | |
|-------------------|--------------------------------|
| Bass | Stones Best Bitter (I believe) |
| Camerons | None |
| Davenport's | (Possibly) Bitter, Mild |
| Greenhall Whitley | None |
| Home | None |
| John Smith | Bitter |
| Sam Smith | None |
| Tetley | Bitter, Mild |
| Vaux | None |
| Websters | None |
| Whitbread | Trophy Bitter |
| Youngers | Scotch, Bitter, IPA, No 3 |



APPOINTMENT WITH B.E.E.R!

JULY

Saturday 5th - 2pm

Open Branch Committee Meeting and social at Bosuns Brew Co, Wetherby

AUGUST

Tuesday 5th - 7:30pm

Open Branch Committee Meeting at the Fox & Newt, Burley Street, Leeds.

SEPTEMBER

Tuesday 2nd - 7:30pm

Open Branch Committee Meeting at the Grove Inn, Leeds.

OCTOBER

Tuesday 7th - 7:30pm

Open Branch Committee Meeting at the Boot & Rally, Meanwood.

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

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