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AUTUMN 2025

ISSUE 16

FREE



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BEER LEEDS

AUTUMN 2025

ISSUE 16

Hello and welcome to this Autumn issue of Beer Leeds.

During the summer locally there have been a few new pub openings which is always good to hear and unfortunately some closures. Nationally it appears to be one pub a day closing, a concerning statistic, CAMRA and the hospitality trade are asking the Government to take action in the Autumn Budget.

The Great British Beer Festival moved north to Birmingham this year with the Champion Beer of Britain announced as Penzance Brewing Co – Mild.

There is still time to vote for your favourite beers online which will all count towards this competition. Here's the link: <https://cbob.camra.org.uk/login>

Yorkshire CAMRA region announced their Pub and Club of the Year winners as well as the Yorkshire Cider Pub of the Year These will go into the national judging competition, good luck to those.

Our Branch membership stands at just over 1,500. It would be good to see some new faces at our forthcoming meetings.

Thanks as always to the regular contributors to this magazine.

Cheers

Nigel Halton

Think you've spotted Carlsberg 'Fresh Ale'?



Warning: 'FRESH ALE'

Scan to report:

CAMRA

CONTENTS

PUB & BREWERY NEWS AND APPOINTMENT WITH BEER!	Pages 4 & 5
BRANCH AWARDS	Pages 6 & 7
TOP BOTTOMS	Pages 8 - 11
CAMRA CHAMPION BEER OF BRITAIN	Pages 12 - 14
PUB CLOSURES SET TO RISE	Page 15
NORFOLK - CITY & COUNTRYSIDE	Pages 17 - 20
DARKER BEER STYLES FOR AUTUMN & WINTER	Page 21
ICONIC LOST PUBS	Pages 22 & 23
CAMRA DISCOUNTS & VOUCHERS	Page 24
MEMBERSHIP	Page 26

BEER LEEDS

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PUB & BREWERY NEWS

PUB NEWS

The **Cross Pipes** in Otley re-opened late July after a 2 year closure. There are 2 regular beers from Timothy Taylor and a guest ale, check out the sunken well in the garden. Accomodation is available in rooms above the pub, they are all named after lost pubs of Otley.



Also in Otley, work has commenced inside and outside of the **Bay Horse** which has been closed for a short while. We understand a local brewery is involved but to be confirmed.

The **Junction** in Otley have revamped the outside seating area to the rear of the pub, check out the mural on the wall. A guest beer can now be sourced from the SIBA range.

Coopers in Guiseley closed at the beginning of August but good news it has been taken on by Kirkstall brewery and re-opens late September.

White Hart in Pool in Wharfedale has undergone a refurbishment with an interior and a garden make over. As before an enticing food menu tempts people in, a cask ale is on the bar.

Brewdog in Leeds closed on 25th July giving the staff only a few days notice. It follows a strategic review amid rising costs and tough hospitality conditions.

Also in Leeds the **Town Hall Tavern** closed early August and the freehold put up for sale, we wait to see what happens there.

The **Junction** in Meanwood is now called **Stone Green Social**, There is 1 cask ale from Northern Monk.

Brewery Wharf Tavern opened at the end of August. A modern bar overlooking the river with a choice of 4 cask ales, a pizza oven will provide the food offering.

Look out for beers from **Harveys Brewery** on the bar at all the **Kirkstall Brewery** pubs in our area.



A new craft beer bar is being planned in a unit on Cherry Tree Walk Leeds. The application is lodged by **Talking Tides Brew Co** who are based in Marske by the Sea. They produce cask and keg ales.

Work seems to be going on at the **Victoria F & C Hotel** in Leeds, expecting it to re-open by the end of October. This will be a joint operation between Kirkstall Brewery and 5 Points Brewery.

BREWERY NEWS

TARTARUS BREWERY

Tartarus brewed their 200th gyle in July, this will be to celebrate their 5th anniversary. The birthday beer named Laetitia is a 13% "Birthday cake Imperial Stout" barrel aged. Their high strength beers keep

coming with the launch of Slenderman a 11% barrel aged cookies and cream imperial stout .



ANTHOLOGY BREWERY

Anthology recently launched a nitro version of Tony, the 4.8% Irish stout, Leeds bars Friends of Ham and Eat your Greens stocked it, Liam hopes it may become a permanent line. He brewed a beer with Friends of Ham for Oktoberfest, a Festbier called Framstein, hopped with Mandarina Bavaria.

MEANWOOD BREWERY

Meanwood brewed their annual Purple Goddess which is a Plum and Vanilla porter 4.9%, it will be released at the beginning of October.

QUIRKY ALES

Quirky Ales celebrated 10 years in production in August, their latest beer is a 5.8% IPA called Haze over Amritsar.

PIGLOVE BREWING CO

Piglove Brewing Co are launching something very special during their September festival: Hekura Nitro Stout brewed in collaboration with our friends at Andres Project, a Venezuelan coffee roaster based in the UK.

APPOINTMENT WITH B.E.E.R!

OCTOBER

Tuesday 7th - 7:30pm

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

NOVEMBER

Tuesday 4th - 7:30pm

Open Branch Committee Meeting at the Black Horse, Otley.

DECEMBER

Saturday 6th - 1pm

Branch Christmas Social at the Guiseley Factory Workers Club.

JANUARY

Tuesday 6th - 7pm

Annual General Meeting at the Bridge End Social, Leeds.

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/leedscamra>



Drinking local beer is good for the environment, as it reduces 'beer miles'

camra.org.uk/locale

Summer Pub of the Season



The Kirkstall Bridge Inn

The **Kirkstall Bridge Inn** is our Summer Pub of the Season, a pub that was taken on by Kirkstall Brewery in 2013, a couple of years after they commenced brewing back in 2011. It is right by the River Aire which in previous years has caused it to be flooded, the flood defence barriers will hopefully avoid this in future.

The downstairs bar with Kirkstall beers on 6 handpulls leads out into a pleasant garden looking over the river. The upstairs bar with breweriana has another 6 cask ales so there can be a choice of up to 8 different beers over the 2 bars.

Food is available all day and includes imaginative pizzas alongside good pub favourites, it always seems a popular venue weekdays and weekends.

The photo shows Rachael and Paige who manage the pub, along with their staff (Tom and Aaron) who they feature with on the front page.

Sign the petition for cask beer to get UNESCO heritage status



Scan here to sign



BEER ENGINE IS NAMED CAMRA'S YORKSHIRE PUB OF THE YEAR 2025

The Beer Engine in Skipton, has been named 'Yorkshire Pub of the Year 2025' and is now celebrating their second year of taking the prestigious title, after being Joint-Winners last year.

The Beer Engine is situated at 1 Albert Street, SKIPTON, BD23 1JD, and has two directors, Adam Davies and Steven Gregory.

It is described in the CAMRA Good Beer Guide 2025 as: "A well-established micropub in a tiny street between the town centre and the canal. Six handpumps dispense varying beers, always including one blonde or pale ale and one dark beer, plus a character beer. The cask beers are stored in large refrigerated cabinets behind the bar. The ambience is friendly and welcoming. Well-behaved dogs are welcome."

CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "The result of this year's competition shows that micropubs continue to be popular with CAMRA members and discerning drinkers. We are recognising the efforts made by enthusiastic and hard-working management, and their staff."

The COUNTRYMAN'S INN IN HUNTON was the Runner-up in the competition.



WORTLEY MEN'S CLUB IS NAMED CAMRA'S YORKSHIRE CLUB OF THE YEAR 2025

The Wortley Men's Club in Wortley has been named 'Yorkshire Club of the Year 2025' and is now celebrating winning NINE times in the past eleven years, after also taking the prestigious title from 2014 to 2019, 2023 and 2024.

Wortley is a village that is just over 8 miles away from Barnsley in South Yorkshire. The club is situated in the centre of the village, at the back of the Wortley Arms public house. It is run by Club Stewardesses, Teresa Pickering and Pam Jones.

The club is described in the CAMRA Good Beer Guide 2025 as: "A multiple CAMRA award-winning club, including local, regional, and National Club of the Year. This is the 12th consecutive year the club has been in the Guide. Show your CAMRA membership card, or a copy of this guide on entry. The club is situated in the pretty rural village of Wortley, near Wortley Hall and gardens. The lovely building has had exposed timber frames, ornate ceilings, wooden panelling and a real fire. Guest ales are sourced from local and national breweries. The club runs an annual beer festival in July."

CAMRA's Yorkshire Regional Director, Kevin Keaveny, said "This ninth win shows the club's continued commitment to high standards. It also shows that a club in a village can thrive if the management offer the members the products, facilities, and level of service that they require."

The KNOWL CLUB IN MIRFIELD was the Runner-up in the competition.

TOP BOTTOMS

Having explored Morley centre for the last edition, Warren Yabsley is now mooching around Morley Bottoms. Sometimes his articles cover quite a distance to include all pubs in an area but those who prefer to minimise travelling time and maximise drinking time will be pleased to know the distance from the first to last venue is less than 0.2 miles.

When I wrote my first article for the branch magazine way back in 2012, whilst still a student, this article wouldn't have been possible. I believe there was only one pub here whereas at the time of writing there are nine venues open, all very close to the junction of Queen Street, Station Road, Chapel Hill and Brunswick Street.

One or two venues in an area may struggle to attract drinkers who don't live nearby but if there's a suitable number of good places people will visit because it makes the effort of travelling worthwhile.

As an example, three cracking Good Beer Guide pubs in Heeley, Sheffield have recently cottoned on to this so are promoting the pubs as a collective. Also, staff in George & Dragon, Barnsley CAMRA's Pub of the Year, are extolling the virtues of the town as a brilliant beer destination to which I whole-heartedly concur. As I'm not an employee of Visit Barnsley (yes, it really does exist), let's get back to Morley Bottoms.

Station Hop

Many old adverts for beers and breweries adorn the dark painted walls – this breweriana is typical of a Kirkstall Brewery venue. The small, single room has a sophisticated feel and has lots of tiny tables squeezed in together with a short bar that surprisingly has four handpulls serving beers.



On my visit these were from the aforementioned brewery (Three Swords, Red Velvet Dark Mild and Eva West Coast Pale) and Leeds Brewery (Pale), which was acquired by Kirkstall Brewery in 2022 following its sad demise. To note, Camerons Brewery bought the seven Leeds Brewery pubs in 2016, two years after purchasing Head of Steam pubs.

Half price pizzas are available from Monday to Friday and regular quizzes are held.

Royal



This is the only 'traditional' pub in the area and the sole place open in 2012. It has a completely different style and clientele to the other venues. At 5pm on a Friday it was also the busiest with approximately 30 customers of mixed age. There was much conversation within small groups and soul/Motown music was being played.

Cask beer availability was tried for a brief period pre-Covid but sadly wasn't successful. Keenly priced multi-national keg products are available, some for £2 pint during offer times or £2.75 otherwise.

The large, main room has a curving bar in the centre and many (disused) fireplaces indicate the pub was once multi-roomed. There are two semi-separate areas to the right containing a dart board and pool table – viewed from outside it appears these were originally part of a different building that has Devonshire Pub Co inscribed on the window lintel.

Prospect

I suspect part of the building was once a shop given the floor to ceiling windows in the main room. Here, the street corner door is no longer used, instead the entrance is now via what I assume was the hallway that provided access to the shopkeeper's two, small private rooms now incorporated into the venue. Dark blue fixed seating and low light levels characterise the rear room whereas the bright front room has a funkily painted wall above the fireplace.

Wood strip flooring and an exposed red brick wall are present in the main room. At the back is the tiny bar, which normally serves one cask beer (Kirkstall Three Swords on my visit) and is available for £3 pint on Sundays until the barrel runs out, a sensible policy given it's shut at the start of the week. There is a mixture of fixed seating and high stools with metal tables.

The venue was closed for a substantial period but reopened at the end of June 2025.

Mr Inman's

This bar had been closed for quite a while at the time of my visit and was for sale by auction. If open, it would have been the fourth drinking establishment in adjacent properties following the three above.

Bottle and Tap

Located on the opposite side of main road, this bar is slightly larger and has a higher ceiling than the others in the vicinity. When closed, red blinds fill the large windows but are pulled back upon opening. The décor is modern including exposed lightbulbs, a large metal clock near the bar and photo prints that are primarily grey with striking red elements. No cask beer is sold and most of the keg products are mainstream.



A disabled toilet is available though there is one smallish step to enter the premises.

Oscars

When recrossing the main road, you can't miss the striking orange exterior of this bar, which was the first of the new venues to open here. Under various ownership, it's had some ups – including winning branch Pub of the Season and Good Beer Guide listing – and downs over the



years. It seems to be progressing in the right direction again with relatively new owners and, in my opinion, offered the most interesting beer selection on my visit across keg and cask – consult the large blackboard on the yellow painted wall for details.

The two cask beers were Kernel Small Pale Ale and Verdant Miniature Cymbals. Cask is available on Thursdays for £1.75/£3.50 half/pint. Cushions and pillows lie atop wooden benches against one wall and the large front window. Tables comprise of old school desks with lift up lids. A word of warning – don't put your beer on top then wonder what's under the lid!

TOP BOTTOMS

Both here and Prospect, directly opposite, have approximately 10 tables outside on the extended pavement that was created when the road (Queen Street) from the Town Hall was narrowed. It was a lovely evening on my visit, with many people enjoying the summer sunshine, but the ambience was shattered by rise-able bollards below the road that made a loud noise every time they were driven over.

Seven Hills



Arguably the cosiest venue, there are eight small wooden tables and each of the three walls is painted in a different colour, the fourth side being yet another floor to ceiling window. Cask and keg clips occupy the top of one of the walls whilst hanging from the ceiling is a metal frame that has stars, silver baubles and knitted/crocheted flowers.

The traditionally styled bar serves three cask beers – on my visit these were Theakston Old Peculier, Wild Child Delaying the Inevitable and Razzmatazz from a brewery that I didn't note at the time. Despite the small size, an open mic evening alternates with a quiz on Wednesdays.

Otto

I believe this bar is owned by the same operators as Oscars given the staff member who seemed to be in charge appeared in both venues. Only open on evenings from Thursday to Saturday, this modern styled bar has a weekend vibe with funky dance

music playing and pizza available (unlimited slices on Thursday if booked), which can be eaten in Oscars.

Unlike Oscars, no cask beer is available and the keg selection is mainstream. However, the keg cider is from Hogan's, a reputable producer of real cider, and the difference in taste compared to offerings from multinational producers is striking. Why? Because only 35% 'apple content' is required for a drink to be legally classified as cider!

There are a couple of tables near the bar and a few more towards the rear plus upstairs seating. Surprisingly, given the target audience, a small board on the bar states card payment is accepted but cash is preferred "due to fees".

Nomad



Heading up the hill towards the Town Hall, this bar is on the left after 100 metres. Probably the smallest bar in the area, there are a few stools by the large window and only four small tables, each of which had a real sunflower in a vase. Walls have dark grey wood panels on the lower section and white paint above that rise to the high ceiling and metal ducts. I liked the bold, black wallpaper in the toilet entrance that had images of lemurs and brightly coloured flowers.

No cask is served from the tiny bar though a couple of the keg beers are 'interesting' as is the small range of cans.

Rhythm and Rye



From Nomad, cross the road to Dawson Hill then turn immediately right. Pass the front of the old, stone building that has green slats across the windows and door to reach the entrance on the side.

This is the only venue that doesn't have large windows – the ground

level room, which contains the bar, is quite dark. Upstairs is larger and brighter. Given the absence of cask and interesting keg beers, I anticipate the target audience is cocktail drinkers at certain times. There is a lovely decking area by the entrance, opened in June 2025, enhanced by equally impressive potted plants and flowers.

Would you like a bonus venue? Yes or no? Well, you're getting it anyway.

Truth Hurts Brewery and Tap

(City Mills, South Parade. 0.5 miles from both Morley Bottoms and Morley rail station)



I mentioned this venue in my previous article that covered the centre of Morley but because I performed my 'research' mid-week couldn't visit as it's only open Friday to Sunday.

Given I normally walk 18-32 miles on Saturdays with Long Distance Walkers' Association, which requires

catching a very early train, my least favourite evening for going out is Friday. However, I made an exception because I felt my previous article was incomplete – the lengths I go to for Beer Leeds magazine!

At ground level to the right of the entrance is a narrow room that contains the bar, bespoke murals for the brewery on the walls and two large space inefficient booth seating areas. Three cask beers from the microbrewery were available on my visit including a chocolate orange stout.

To the left of the entrance is another small seating area with brewing vessels beyond whilst upstairs is more brewing equipment and a couple of tables with chairs. On the stairs are black and white drawings of famous people and their beer-related quotes.

My favourite of these, from Hunter S. Thompson, is applicable to cask beer imbibers: "Good people drink good beer."

Opening Hours and Public Transport

Most of the venues operate limited hours and/or days so do have a look on CAMRA.org.uk and search for Morley. I find the map feature extremely useful. Please bear in mind the information is based on CAMRA members' submissions (updates are always very warmly welcomed) and may change.

Train: 0.5 miles/12-minute walk from Morley rail station to Morley Bottoms.

Bus: Morley Town Hall is 0.3 miles/6-minute walk from Morley Bottoms and is served by First 47/47A/51/52/65, Arriva 200/201/425, TLC 205 and Station Coaches 213.

The nearest stop is Bank Street (0.2 miles/5-minute walk) and is served by First 51/52/65 – if you're cutting timings fine, this stop is handy because buses in the direction of Leeds call a couple minutes after leaving the Town Hall. Also, 51/52 will likely provide the quickest and most frequent services to and from Leeds.

As I always advise, it's best to consult the excellent bustimes.org website for all operators' timetables, route maps and live tracking.

CAMRA Champion Beer of Britain 2025



Mild by Penzance Brewing Co

Mild by Penzance Brewing Co has been crowned CAMRA's Champion Beer of Britain 2025 at the Great British Beer Festival, NEC Birmingham, today.

Twelve amazing finalists were whittled down to the Gold, Silver and Bronze winners by an expert judging panel.

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 UK-wide and international spotlight.

The competition is fiercely independent, with judging taking two years to complete. Each year kicks off with individual nominations from CAMRA members and volunteer tasting panels, then regional competitions. Every round of judging uses a strict blind tasting policy.

Lewis Elliott and Richard Hickman (pictured left) of Penzance Brewing said: "It's quite overwhelming. I'm really glad the style has come back. It's down to the founder of our brewery Peter Elvin and his nephew Rob, who showed me the ropes. I can't believe we are here right now, its mad!"

CAMRA Champion Beer of Britain 2025

Christine Cryne, Champion Beer of Britain Judging Coordinator described Mild as: "The aroma of this classic dark mild has all the enticing aromas one would expect. Chocolate and sweet cocoa on the nose. Chocolate, sultanas and dry roast on the palate where the gentle pleasant sweetness is balanced by a roasty, subtle, dry bitterness. Packs a lot of flavour for a 3.6% beer!"



The Silver and Bronze winners for 2025 were:

Silver:

Snowflake, **Sarah Hughes** was described by the judges as: "a gorgeous barley wine and a classic example of the style. The flavour is complex, with sweet bitter marmalade on a smooth palate."

Bronze:

Fallen Angel by **Church End** was described by the judges as having: "A sweet honey toast, butterscotch aroma with a little spice. It's a rich pale ale with bitter spicy hops that are balanced by notes of honey."

Gary Timmins, CAMRA Awards Director said: "I'm over the moon for Penzance, with Mild being a deserving Champion Beer of Britain. From CAMRA members nominating their favourites, through to those tough regional rounds, to the final panel of judges, this is a vigorous and fiercely independent competition, and Mild has come out on top."

Gold, Silver and Bronze winners

Gold: Penzance, Mild

Silver: Sarah Hughes, Snowflake

Bronze: Church End, Fallen Angel



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PUB CLOSURES SET TO RISE TO ONE A DAY

The beer and pub industry will face huge economic pressures over the next 12 months as closures are expected to rise to one a day, according to latest figures from the British Beer and Pub Association (BBPA).

The industry body, which represents more than 20,000 pubs, estimated that 378 of them will close this year across England, Wales and Scotland, which would result in 5,600 direct job losses.

The BBPA claimed government can help solve the problem by overhauling business rates for brewers and pubs, as they are one of the most highly taxed sectors. The trade association said reducing the cumulative tax and regulatory burden would help more pubs stay open, leading to more investment and jobs while also protecting spaces that, for many communities, are the only places left to gather.

BBPA chief executive officer Emma McClarkin said: "Pubs are trading well but most of the money that goes into the till goes straight back out in bills and taxes. For many it's impossible to make a profit which all too often leads to pubs turning off the lights for the last time.

"When a pub closes it puts people out of a job, deprives communities of their heart and soul, and hurts the local economy.

"However, it's not too late to change this sad state of affairs. We know government recognises the economic and social value of pubs and we're not asking for special treatment, we just want the sector's rich potential unleashed."

The BBPA warned pub closures will have a further impact on those in the supply chain, including farmers, brewers and other industries which form part of the sector's wider ecosystem.

Official Government figures have revealed that more than 200 pubs have closed across the UK in the first half of 2025, with closures accelerating amid mounting tax burdens and cost pressures on the sector.

CAMRA's own figures, which show 137 pubs lost in the first six months of the year, and 149 already gone in total this year, are broadly in line with the Government's, underlining the scale of the crisis facing the industry.



CAMRA Chairman Ash Corbett-Collins said: "These latest figures are yet more proof that pubs are being pushed to the brink by unfair and unsustainable tax burdens. We warned earlier this year that rising Employer National Insurance Contributions, alongside a cut in business rates relief, would hit pubs hard, and sadly we are now seeing those warnings borne out in closures on a devastating scale. Every pub that shuts its doors is a blow to jobs, communities and our cultural heritage."

"What makes this even more devastating is that so many of them are not just shutting their doors temporarily but being demolished or converted to other uses. CAMRA has consistently called for stronger planning protections to stop our locals being wiped out overnight. Pubs are more than just businesses; they are community lifelines. Without action in the Autumn Budget, figures like this will be just the tip of the iceberg."

Timothy Hampson

NORFOLK CITY AND COUNTRYSIDE



This article is a continuation of the Norfolk visit that was in the summer issue

The second day was to be a walk through the Norfolk countryside. It was obviously going to be flat and it had to be reasonably accessible by public transport from our base in Great Yarmouth. There had to be something of interest along our trail and most importantly it had to have pubs!

The X1 bus, Great Yarmouth – Norwich, took us from the coast to the village of Acle, approximately 10 miles, in only 16 minutes. Never stopped once until we reached the Kings Head in the centre of the village. The main feature of the village is the 13th century parish church of St Edmunds, with its thatched nave and turreted tower. Acle is classed as the 'Gateway to the Broads,' (Acle meaning oak clearing in old English,) and is sat on the lower reaches of the river Bure. The only bridge to cross the Bure is at Acle and you can follow the river upstream to Wroxham and downstream to Great Yarmouth and the sea.

Taking the main road out of the village, passing the Travel Lodge, we crossed the A1064 and took a footpath into the quiet of Roman Wood. We meandered our way through the trees and passed a sprinkling of allotments until we reached the Hermitage pub. We were a little early and the doors were firmly closed. We took Boat Dyke Lane, passing on the left hand of an inlet of the river which provided hundreds of moorings for pleasure craft. Making our way back to the main

river we passed a crane perched on the prow of a boat, eagerly watching for fish and a flight of swans coming in to land. From here we followed the Bure, by way of a network of footpaths and part of the Weavers Way, with open views of wild marshes, passing Mill House Farm, a very modern building, perched on stilts and with a roof of thatch.

Shortly later we came to the aforementioned bridge and the ACLE BRIDGE INN. This is an old, large inn, set in spacious gardens with good views of the river and with a large number of moorings for diners and drinkers arriving by boat. The inn consists of a number of traditional white painted buildings with red tiled roofs, plus one conical extension with a thatched roof. The inn also has a number of letting rooms. This is a multi room pub and restaurant, nicely furnished throughout and a mainly grey livery. Three beers to choose from: Woodfordes Wherry, Adnams Ghost Ship and Broadside.



NORFOLK CITY AND COUNTRYSIDE



From here we continued along the riverbank for two or three miles, passing the Northern Rivers Sailing Club before entering a wooded plantation and eventually emerging on a dirt track, bounded by acres of oil seed rape. We entered the compact village of Upton by way of the quaintly named lane, Horses Head, passing Upton Green pond, (fishing limited to under 14's,) onto Chapel Road, eventually reaching the WHITE HORSE.



This pub, dated 1798, renovated 2012, is owned by the local village community trust and it is the '2025 Broadland Pub of the Year.' It is a two room country inn, with a wonderful low ceilinged lounge, with two brick and iron grated fireplaces, one at each end, terracotta tiled floors and a mix of comfortable traditional furniture and modern bar stools and subtle lighting. It has home cooked pub food and the second room is mainly used for dining. To the rear is a large, lawned beer garden.

There were two hand pumps serving Humpty Dumpty Bad Egg and Woodfordes Wherry and five beers on gravity: Tiny Rebel Pump up the Jam; Wantsum Black Prince; Nethergate Stour Valley Gold; Mauldens Cuckoo and Wildcraft Wild Lines. They also served eight ciders. Also attached to the pub is a community shop which sells basic provisions.

We retraced our steps to the end of Horses Head, then down a hedge enclosed footpath, for a good mile or so, through recently ploughed fields, strewn with large lumps of flint to the isolated church of St Marys Fishley. No village, just a church, with round tower and slate roof, in the midst of arable land, sitting on top of a tree-crowned mound. Continuing our way for a further mile we re-entered the village of Acle, and at the end of an unmade country lane came to Acle recreation grounds, with football, hockey, cricket and tennis courts. On the far side is ACLE SOCIAL CLUB.

This is a multi-sectioned, very modern club, carpeted throughout. It serves a goodly range of street food. There is a dartboard and pool table, has various function rooms and a couple of gyms. Adjoining the main building is a huge, artificial, indoor bowling green. The club serves two beers, on my visit: Oakham Cryptologist and Mr. Winters Yeaster Bunny.

A ten minute walk brought us back into the centre of the village and the KINGS HEAD. This is well appointed pub with restaurant with three rooms, furnished with leather and fabric bench seats and chairs. Walls are mainly brick and floor wood parquet. Being a seven room, residential hotel, two rooms are mainly set out for dining, though there is a room for drinkers to the rear. Outside is a large lawned garden and courtyard. Just two beers: Woodfordes Nelsons Revenge and Lacons Encore.

The final day was a very brief visit to Norwich. The county town of Norfolk sits on the river Wensum and is the home of one of England's largest medieval cathedrals. The castle was constructed just after the Norman conquest in 1066. With time so short we only visited the cathedral, guild hall and Royal Arcade and a number of cobbled streets before getting down to the business in hand. That being pubs!

NORFOLK CITY AND COUNTRYSIDE



We caught a local bus to Dereham Road, alighting at St Philips Road, crossing and making our way up Nelson Road to the famous FAT CAT. This is a four room, street corner terrace pub and the current Norwich CAMRA 'Pub of the Year.' It has also been 'National Pub of the Year' in 1998 and 2004. It has a wonderful traditional feeling, with old wood bench seats and iron tables, tiled floor and wood panelling, screens and booths. It is full of local brewery and pub signs and related advertisements and assorted beer memorabilia. The long single bar had a range of 16 beers on hand pump and an unspecified number on gravity.



Too many beers to list, though we sat, in what looked like a converted garage, with perspex roof and black tiled floor, enamel pub and cigarette signs and large dangling array of ceramic beer pots and tried Southwark Harvard Pale Ale and two from Fat Cat's in-house brewery; Top Cat and Norwich Bitter. To the side of this building was a covered courtyard, with further pavement seating on two sides.

We retraced our steps, re-crossing Dereham Road and made our way down Gladstone Road to the ALEXANDRA, on the corner of Stafford Street. This is a lovely, unspoilt, two room pub, with a public bar and lounge. The former is furnished with bench seats, traditional wood furniture and wrought iron tables

and painted red and cream. The lounge is equally comfortable and both rooms have a log burning stove in a tiled fireplace. The walls of the public bar are decorated with pictures and photographs of a maritime theme, though the main feature is a working Galaxy 200 juke box playing old 45 rpm records, (although you need to change modern coinage for old ones at the bar.) Food is also served. Five beers were on the bar: Titanic Plum Porter; Adnams Broadside; Vocation Heart and Soul and our choices, Moongazer Pintail and Mr. Winters Best Bitter.



We headed back into the city, with only time for a quick drink before heading home. Alighting the bus the first pub we came across was the MURDERERS ARMS, (officially the Gardeners Arms.) The building, on Timber Hill, dates back to 1696 and is an old, low ceilinged, city centre pub on multiple levels, with a maze of nooks and crannies. The frontage is a black and cream livery and

NORFOLK CITY AND COUNTRYSIDE



attached to the pub is the Murderers Cafe Bar, where food is served all day. The name Murderer's comes from the murder by the landlord, of his wife, in 1895.

There is a large range of ales, with Wolf Murderers Ale and Edith Cavell and Adnams Ghost Ship permanent, supplemented by at least another six.

Over the five days we spent in Norfolk we managed to sample beers from at least a dozen Norfolk and East Anglian breweries and probably up to 30 different ales. Well worth the trip.

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DARKER BEER STYLES FOR AUTUMN AND WINTER

As the days grow shorter, the weather colder and our hearts yearn for the comforts of the festive season our tastes turn towards the darker, unctious comforting and complex world of darker beers.

Thankfully, there are a lot of dark beer styles to choose from to soothe our winter and work weary selves, whether that be dark beer styles from abroad like dark lagers, dunkels and doppelbocks or heritage British beers.



STOUTS

The classic British dark beer style. Expect variation in how stouts taste. Colour ranges from darkest brown to inky black. Stout can taste of dark roast coffee, dark chocolate and in some cases liquorice. If those flavours aren't your bag do still give stouts a try. The brewer harnesses an incredible breadth of flavour creating incredibly well balanced and accessible beers that are far more than the sum of their parts. Stouts can be creamy and lighter in flavour too. Many people who didn't like beer previously find that stouts are their way into enjoying beer for the first time.

IMPERIAL STOUTS AND PORTERS

Imperial stouts and porters turn their respective characteristics up to 11. To the drinker deciding what to choose at the bar the prefix Imperial often indicates a higher ABV and a more intense flavour experience. Imperial stouts and porters might also have completed the final leg of their fermentation in wooden barrels which may have previously contained spirits adding to

the complexity and depth of flavour of the beer. The mouthfeel can be more viscous and syrupy and, when combined with a higher level of alcohol, Imperial stouts and porters can be enjoyed slowly and savoured in thirds or halves. Preferably next to a roaring fire.

MILK STOUTS

Milk Stouts incorporate milk sugar (lactose) to give a silky and creamy texture and mouthfeel. The addition of lactose produces a sweeter beer and, in combination with darker malts, is likely to present flavours and aromas you might associate with other wintry treats like puddings and desserts e.g. chocolate, vanilla; honeycomb and caramelised or burnt sugar. Modern experimentation in brewing that combines the high alcohol content of Imperial stouts and porters with lactose, spices and other flavouring additives (like chocolate or marshmallows) produces something in between styles and might be referred to as a pudding or a pastry stout.

MILDS

Usually dark brown in colour, due to the well-roasted malts although pale milds can be found. Look for a rich malty aroma and flavour, with hints of dark fruit, chocolate, coffee and caramel, with a gentle underpinning of hop bitterness.

Locally look out for the following beers that can be found in cask, bottle, can and keg:

Kirkstall - *Black Band Porter*

Leeds - *Midnight Bell*

Anthology - *Tony*

Horsforth - *Nightcrawler*

Wilde Child - *Brownie Hunter*

Tartarus - *various Imperial stouts*

Northern Monk - *various Imperial stouts*

Timothy Taylor - *Dark Mild, Golden Best*

ROSCOE

29 Chapeltown Road



Of all Leeds pubs open in 1973 the city has lost in excess of 200 of them over the last five decades. Arguably the most contentious was the demise of the Roscoe. This was the most authentic Irish pub in Leeds, a gem consisting of several small rooms and serving quality hand pulled Tetleys bitter and mild. It was included in the early editions of the Good Beer Guide which was described as "A small pub with Irish flavour". It was first licensed in 1857 and was later owned by William Brown and William Grisdate Barker, Springfield Brewery, Wellington Street, Yeadon. The Brewery was established in 1866 and merged with Whitaker and Co Ltd in 1890, along with their thirteen pubs.

The Roscoe was the last beer house in Leeds retaining this status until 1976. Only then was the licence amended to permit the sales of wines and spirits.

I paid my first visit on Friday 21 June 1974. The Roscoe was the sixth of our evening's eight pubs, which provided us with "a good nights supping". I described the Roscoe as serving "good hand pulled beer. Local Irish pub, but a bit of a risky place. Good Juke Box". Risky place? Never. No doubt as a naive twenty one year old I misinterpreted the craic. I was not deterred and over the following few years returned often. It was a brilliant pub. On more than one occasion I described the atmosphere as "lively" but in a positive sense. Impromptu music sessions were regular. I distinctly remember one particular evening. We were sitting in one of the small rooms playing dominos when a singer began a rendition of "A Town I love so well". The classic song written by Phil Coulter. The vocalist I recognised as the singer with Penda's Way, an excellent local folk group which I had listened to many times at various folk clubs. I had heard this particular song on numerous occasions, not only in folk clubs, but in concert halls, in addition to recorded versions, but never sang with such passion or emotion. It was superb, as well as moving.

Unfortunately the Roscoe was one of several pubs located on the route of the Sheepscar Intersection scheme and it had to go despite a "Save the Roscoe" campaign and a 6 hour public enquiry when a petition signed by 326 customers was presented the Roscoe was compelled to close in 1982 and was demolished the following year.

The Barge

River Aire

The Barge was not a pub, but it was as good as any pub and better than most and deserves to be remembered. It was a retired canal barge, moored on the River Aire to the rear of what is now the New Penny. Access was from the Calls, I think via Pitfall Street, a short stretch of road leading to the river or possibly along an unnamed yard a few meters away. Other than the course of the river itself the area has changed considerably and there are few clues as to precisely where the Barge was located or where the gang plank allowing access on board would have been situated.

I discovered the Barge in November 1972 and I am sure that at that time it had only recently opened. A folk club met there and on 3 November we paid our first visit. The venue was licensed until midnight, entry was free, but the Vaux beer cost 20p a pint and was I recorded "pretty ropey".

That evening the Moonshiners provided the musical entertainment. Who remembers the Moonshiners? I saw them on several occasions during the seventies at various folk clubs. Lively and invariably creating a vibrant atmosphere. They were not a bad band either. It was a band member who (allegedly) claimed that the ladies toilet at the Barge was guaranteed to overflow into the saloon at least once during the evening. I cannot vouch for the validity of this statement.

During the first half on 1973 we regularly headed for the Barge to conclude our weekends entertainment, not least for the 1 ½ hours extra drinking time. Folk music usually featured with regular appearances by the Moonshiners. The Friendly Folk and Thyme. Sometimes other genres were offered and in December 1972 we each paid 10p admission to listen to a rock band. In the early months of 1973 we would arrive just before the 10.30pm closing time and be sure of admission, but by March/April 1973 more revellers had discovered the Barge, the majority with the same intentions as ourselves. The venue had become extremely popular with queues forming well before pub closing time. The

Barge was licensed for a limited number of patrons and latterly the amicable doorman had no alternative but to decline entry to late comers. The Barge was a brilliant place to conclude your evening in the early seventies, especially for those who liked folk music. Most patrons had enjoyed several drinks earlier and the atmosphere was lively. The chorus singing passionate and above all we were one friendly happy family. And finally to conclude the evening perfectly, a late night weekend bus service home. I have many fond memories of the Barge.

David Jameson



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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	Manor Inn - Pudsey
Angel – Robin Hood	Mews - Wetherby
Barnbow – Crossgates	New Inn – Headingley
Brewery Tap – city centre	Owl - Rodley
Clock Inn - Oakwood	Pack Horse – Woodhouse Moor
Dragon – Wortley	Penda's Arms - Whinmoor
Editors Draught – city centre	Quirky Ales BT - Garforth
Eldon – Woodhouse Moor	RAFA club - Yeadon
Fleece - Farsley	Regent – Chapel Allerton
Fox & Hounds - Cookridge	Roundhay - Oakwood
Fox & Newt - Burley	Roundhay Fox - Roundhay
Griffin – City Centre	Salt Calls Landing - City Centre
Hawthorne farm - Yeadon	Scarborough – City Centre
Head of Steam – City Centre (Mill Hill)	Silver Dollar – Stanningley
Head of Steam – City Centre (Park Row)	Skyrack – Headingley
Head of Steam – Headingley	Station – Crossgates
Hop – City Centre	Templar – City Centre
Horse & Trumpet – City Centre	Travellers Rest – Armley
The Horsforth - Horsforth	Treehouse Bar – Otley
Inn at Scarcroft - Scarcroft	White Cross - Guiseley
Lamb & Flag - Leeds	White House - Oakwood
Lord Darcy – Alwoodley	Woodies - Headingley
Lord Gascoigne - Garforth	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	Old Unicorn - Bramley
Briggate – Garforth	Picture House - Morley
Charles Henry Roe – Crossgates	RAFA club - Yeadon
Clothiers – Yeadon	Royal Park – Hyde Park
Crossed Shuttle – Pudsey	Scribbling Mill – White Rose Centre
Cuthbert Broderick – City Centre	Stick or Twist – City Centre (Arena)
Editors Draught – City Centre	Three Hulats – Chapel Allerton
Golden Beam – Headingley	Wetherspoons (Railway Station)



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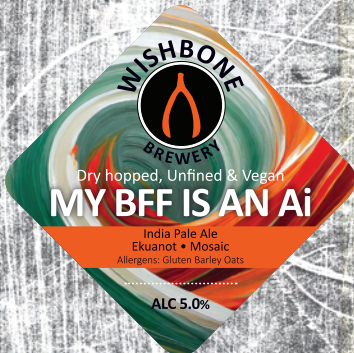
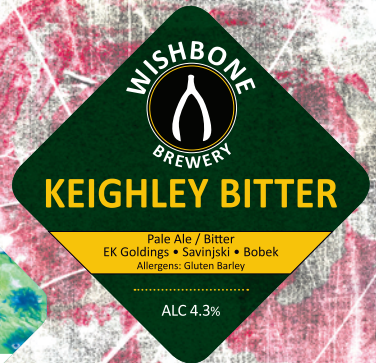
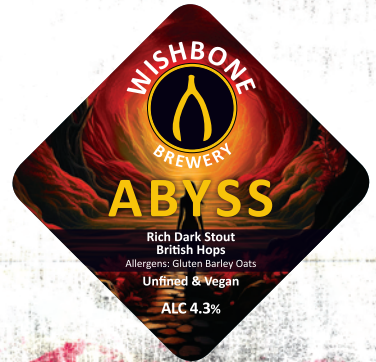


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