

# BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

WINTER 2026

ISSUE 17

FREE



THE MAGAZINE OF LEEDS BRANCH OF CAMRA

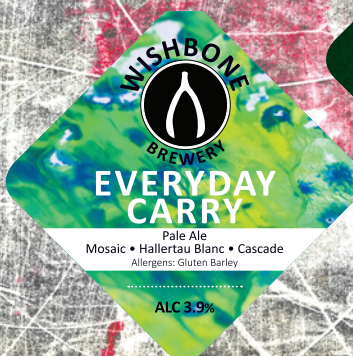
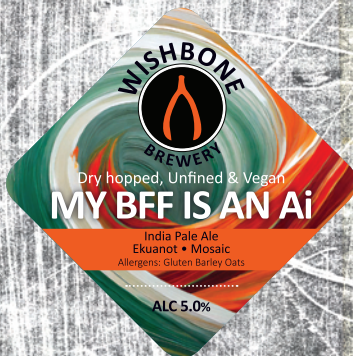
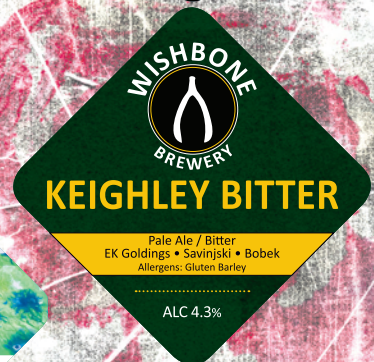
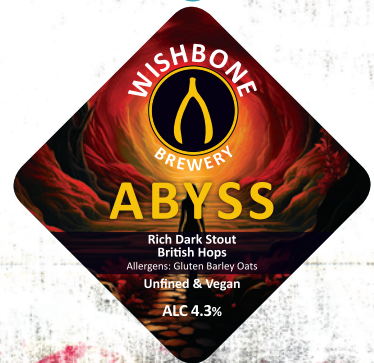


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# BEER LEEDS

WINTER 2026

ISSUE 17

Hello and welcome to this winter issue of Beer Leeds.

I hope you are enjoying the festive season and supporting the pubs and bars in our area.

The opening of a new venue by Talking Tides brewery brings a new choice of craft beers to the area. Read about this bar in the magazine. Soon there should also be another brewery offering their beers in the city, Crooked Brewing from just outside Leeds, one to watch out for.

The CAMRA Pub Heritage Group is responsible for a listing of pubs with historic interiors, special features and significant interest. Read about the Group and their grading system, reports from people visiting these listed pubs are welcomed.

Our organisation uses a Beer Scoring System to monitor the quality of beers served in pubs and as a method of entry into the Good Beer Guide. This is explained in the magazine and will hopefully get more members involvement.

Rawdon/Yeadon, Hull and the Algarve in Portugal get a round up of where and what to drink, options to look for when in these areas.

Here's to 2026.

Cheers

Nigel Halton



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# BEER LEEDS

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### CAMRA

230 Hatfield Road, St Albans, Herts, AL1 4LW.

Email: [magazine@leeds.camra.org.uk](mailto:magazine@leeds.camra.org.uk)

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

Twitter: [@LeedsCAMRA](https://twitter.com/LeedsCAMRA)

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Tel: 01536 358670

Email/s: [n.richards@btinternet.com](mailto:n.richards@btinternet.com)

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# PUB & BREWERY NEWS

## PUB NEWS

Interesting news of 2 breweries, not based in the Leeds area, who have decided to take on premises in the city centre as tap rooms for their beers.

**Talking Tides Brew Co** is an independent North Yorkshire brewery based in Marske-by-the-Sea where they have an on-site taproom. Their core range includes German, Italian and Czech lagers, pales (3.8%–6.5%), a session bitter, stout, wheat beer and fruited sour, alongside specials like a Coffee Porter.

Their **Crown Street Tap** taproom opened in November in The Calls area of Leeds. 7 keg lines and a cask pump, soon to be joined by another. They offer private hire of the room. There is a more detailed report of this new venue in the magazine.

<https://www.instagram.com/crownstreettap/>

**Crooked Brewing Ltd** are based in Church Fenton and brew a mix of cask and keg ales. Cask ales include a Bitter, a Porter and a Pale Ale. They have 2 tap rooms already around the York area and are now in the process of arranging a lease on the closed "Three's a Crowd" on North Street.

The **Boston Tap** in Boston Spa has opened after a re-name and refurb. There are 4 cask Ossett brewery beers on the bar.

The **Victoria Family & Commercial** in Leeds re-opened at the beginning of December under new ownership. 8 cask ales on the bar from Kirkstall and associated breweries. A re-fitted kitchen offers classic pub food.

The **Three Swords** in Guiseley opened late September, there are 6 cask ales from Kirkstall Breweries range and several keg taps with Indo-Chinese food from Karobar.

Recognition for the **Highland Laddie**, it was crowned best pub in the "Good Food Guide". It's chilled oysters, varied bar snacks and Sunday lunches have a good reputation. The cask ales are worthy of mention.

Several pubs have undergone substantial refurbs in the last few months.

The **New Inn** at Eccup re-opened mid November with a fresh look and revitalised menu.

The **Horsforth** and the **Fly Line** in Garforth re-opened late November.

## BREWERY NEWS

### WETHERBY BREW CO

They celebrated the 8th anniversary of the taproom opening on Sunday, 14<sup>th</sup> December.

The downstairs space has been extended for the taproom, it is now twice the size and have also created twice the amount of sheltered space in the courtyard.

We've recently re-launched our gift vouchers:

<https://wetherbybrewco.vouchercart.com/app/>

Due to popular demand, they are running more (5-star rated) brewing experiences in 2026:

<https://wetherbybrewco.com/brew-your-own-beer-brewing-experience-wetherby-yorkshire/>

[https://www.tripadvisor.co.uk/Attraction\\_Review-g190818-d13356145-Reviews-Wetherby\\_Brew\\_Co-Wetherby\\_Leeds\\_West\\_Yorkshire\\_England.html](https://www.tripadvisor.co.uk/Attraction_Review-g190818-d13356145-Reviews-Wetherby_Brew_Co-Wetherby_Leeds_West_Yorkshire_England.html)

### ANTHOLOGY BREW CO

Liam has brewed a 6.2% American IPA named Solucia for the winter months. Columbus and Centennial hops are generously added with a blend of Citra and Simcoe.

In the New Year he will be brewing a cask ale with the Turks Head team to celebrate the bar's 10th anniversary.

## NORTHERN MONK

Their newest Refectory recently opened in the centre of York, 18 draught lines and 2 cask ales.

Canned beers for Christmas include an 8.4% stout called Festive Star and a 15.1% barrel aged Imperial stout called Death!

They have brewed a collaboration with Ossett brewery to produce "Pilgrim" a 10% Imperial Stout.

## SUNBEAM ALES

Nigel has available a 4.8% Porter called Winter Special, brewed with mixed fruit and peel ginger. Also on the brew list is the 6% Tyke Ale and the award winning Foggy Morning.

Each of his brews produce 8 firkins which he says sell quickly.

## TARTARUS BEERS

Rainbow Serpent, a cask 5.8% milk stout won the beer of the festival held at Woolston, Hampshire.

A collab with Piglove brewery has produced Kukulkan, an 8.4% milk choc stout.

Lined up for the season are several other dark beers in can, cask and keg.

## DMC BREWERY

To mark their recent 2nd anniversary in Leeds, they served a barrel aged Ginger Beer at the Taproom.

"The Baron" and "Wassail" will be served over the festive period.

## KIRKSTALL BREWERY

5 new beers launched in canned format including the well known Midnight Bell as well as Canal Chase which is a west coast IPA.

Their latest collab was with Red Willow brewery and produced Harmony a 5.5% IPA.

## WILDE CHILD BREWERY

The latest additions to their expanding range of beers include "the magic bean" 4.4% coffee stout, "razzle dazzle" raspberry stout and "que citra citra" a 6.2% IPA.

# APPOINTMENT WITH B.E.E.R!

## JANUARY

**Tuesday 6th - 7:00pm - 7:30pm**

Short branch meeting followed by the Annual General meeting at 7.30pm at the Bridge End Social, Leeds.

**Saturday 31st - 1:30pm**

Joint social to Quirky Brewery, Garforth.

## FEBRUARY

**Tuesday 3rd - 7:30pm**

Open Branch Committee Meeting at the New George, Kirkstall.

## MARCH

**Tuesday 5th - 7:30pm**

Open Branch Committee Meeting at the RAFA Club, Yeadon.

## APRIL

**Tuesday 7th - 7:30pm**

Open Branch Committee Meeting at the Further North, Chapel Allerton.

Times, dates and venues are subject to change.

Check the website and social media for confirmation of events.

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

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# Autumn Pub of the Season



## The Old Cock, Otley

The **Old Cock** in Otley won in the voting for our Autumn PoTS, it was up against some good competition. It is a genuine free house with a range of 9 cask ales which will include a mild and a dark beer in the choice. There is always a real cider and a good choice of whiskies for those that enjoy that tittle.


Lisa, holding the award, runs a well organised pub with her staff. Owners Lee and Linda are always pleased to receive recognition for their pub.

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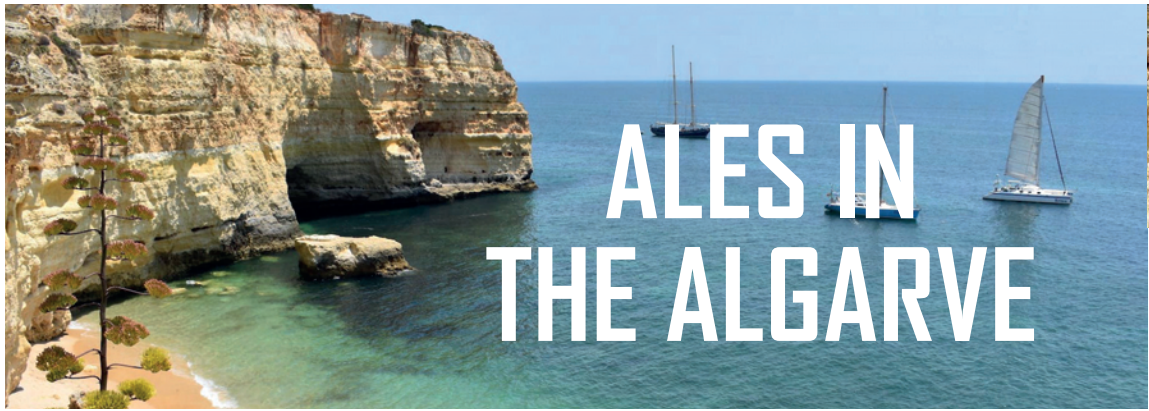
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# ALES IN THE ALGARVE

It's not easy finding interesting beer in the Algarve region of Portugal, you usually have to stick to the local offerings of Sagres or Superbock, a couple of pretty nondescript golden lagers. Tony, Paul and self did our best searching the cities, towns and villages along the rugged coastline, with its colourful cliffs, grottos, pinnacles, sea carved arches, sandstone stacks and fine sandy beaches.

The first destination was the wonderful walled city of Lagos, situated at the mouth of the Bensafrim river. An historic city, home of the explorer Henry the Navigator, now one of Portugal's tourist hot-spots. Well worth exploring are the maze of cobbled streets of the old town, with its multitude of patterned tiled buildings. In amongst the cobbled streets and alleys, situated on Rua Marreiros Netto 45, you come across **BEER & CO.**

Downstairs is a pool table and dartboard and live music is a regular feature. Food is generally of the burger variety.



On the bar was a range of seven draught beers: six of their own brews; Stout, American Pale Ale, I.P.A. Berliner Weiss, American Lager and Blond. In addition there was Portuguese Man of War I.P.A. from Mania brewery, another Lagos brewery. The stout and American Pale were tried and both favourably. Beer & Co also have another bar in the nearby resort of Alvor.



This is an ultra modern bar, with leather padded chairs and buffets and solid iron and wood tables. There are multiple TV screens dotted around and sport seems to be big draw. The modern bar is marble faced and topped, with wood panelled and black walls. In the cobbled alley outside is a shaded beer terrace.

Travelling west from Lagos, on the N125 to Sagres, we arrived in the village of Figuera and the more remote beaches of Santa, Figueira and Furnas, which are typical of this secluded and rocky coastline. After a relax and a swim in the Atlantic we retired back to this compact, colourful village and the **SABOR DA ALAGREA.**

This is a small bar cum restaurant, specialises in wafer thin pizzas, (and very tasty they were to be found!) From the outside it resembles a Mexican cantina with tiled roof. The barn like interior has been recently

# ALES IN THE ALGARVE

refurbished, and has a tiled floor and simple benches, tables and chairs. No draught beers in sight, just a range of standard bottled beers from Superbock in the main, though we espied an interesting couple of bottles that we had not previously seen.



chatting in one corner with a table full of bottles of the aforementioned Superbock.

On the eastern side of the Algarve, a few miles from the city of Albufeira, close to the seaside village of Olhos D'Água lies Acoteias. An insignificant place with one redeeming feature: **TANIA'S HAMBURGERIA**. This small roadside tavern sits on the main road, Estrada Acoteias, at the end of a cluster of small businesses. A comfortable little establishment with traditional furniture, with the walls displaying a large variety of bottles of wine and beer. Their main line in food seems to be chicken, burgers and a good range of vegetarian and vegan street food.



There were two beers from the Vicentina brewery, from the nearby town of Vila do Bispo. On further investigation we found they only brewed three beers, and only in bottles: an India Pale Ale 5.7%, a Golden Ale 5.9% and a Brown Ale 5.0%. The two we tried were the I.P.A. which had tropical aromas and herbal notes with a smooth, pleasant bitterness and Golden Ale; a floral, fruity beer with malty sweetness and subtle bitterness. Both were slightly hazy, but that didn't interfere

with the pleasant taste of both beers. The third beer, not on sale, was the Brown Ale which was described as a 'dark amber beer with notes of roasted malts and smooth caramel and a slightly dry finish.'

The bar seems to have found favour with the old men of the village, a group of whom were sitting and

It is their range of beers that interested us most. On draught they advertised four from Marafada: I.P.A. 6.5%; Stout 6.0%; Cherry Sour 5.0% and Nortada I.P.A. 5.6%, plus Mania Pilsner 5.0%. In bottles there was Marafada A.P.A. ?%; Orange Wietbier 3.5% and I.P.A. 6.2% and Mania Lager 5.0%.

Marafada brewery produces their beers in the town of Algoz, their main range being I.P.A. Algarve Pale Ale; Orange Wietbier and Stout. The Mania brewery of Lagos has a range of eight beers which are mainly bottled.

Between us we tried the Marafada Stout, which was excellent; Marafada I.P.A. - good and Mania Pilsner - also good.

Only a small variety of local beers tried in an even smaller number of bars, but they are there to be sought out and all-in-all the quality is good. If I return I will certainly search for more.

R.I.P.



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# TALKING TIDES COMES INLAND



On a rainy Friday night in November Talking Tides Brew Co from Marske by the sea opened their first bar away from the brewery site in Leeds.

The bar is called Crown Street Tap, and it's address is 5 Cherry Tree Walk, Leeds LS2 7EB. It's very close to the Corn Exchange, and White Cloth Hall bar behind. As you approach the White Cloth Hall bar down the right hand side of the

Corn Exchange there is a cobbled street to the right which takes you under the railway arch to the Calls. The bar is on the right just before it joins the Calls.

A curved glass front gives way to a compact bar behind with a mixture of barrels and flat tables underneath a corrugated metal ceiling. The wooden bar has a sole hand pump serving one of their cask beers. This surprised me a little as I

had previously been to Marske on two occasions with only craft beer available. However times change and the brewery now offer their own cask products at both sites.

I sampled the cask Infant Hercules a 3.4% session bitter which was very pleasant. This may alternate with a mild in the future depending upon demand. They also have a range of their own craft beers on tap behind.

Despite the weather there were a healthy number of first day customers which should increase when word spreads.

From just two days originally the bar is now open on 6 days a week as follows:- Mon. Closed. Tues & Wed – 5pm to 9pm. Thurs. – 5pm to 10pm. Fri. – 3pm to 10pm. Sat. – noon to 11pm & Sun. – noon to 7pm. By the time you read this we will probably be into the New Year so check either their or CAMRA websites for the current position. By the time you read this we will probably be into the New Year so check either their or CAMRA websites for the current position.

It is good for the Leeds beer scene when outside breweries decide to open up in the city so please give them a try and support the initiative.

Keith Sunderland



# CAMRA'S NATIONAL INVENTORY OF HISTORIC PUB INTERIORS



Despite the turmoil in the licensed trade over recent years, Britain remains blessed with many pubs that retain traditional and often beautiful interiors. Over thirty years ago, a group of CAMRA members began compiling a National Inventory of Historic Pub Interiors. Initially, they aimed to identify and record the most intact pre-war pub interiors, regardless of their architectural distinction. Before long, it was decided also to include pubs with special features or rooms of national significance. By then, around 270 pubs had inventory status.

The next step was to develop Regional Inventories, capturing interiors that fell short of the criteria for the national list but were nonetheless of significant historic interest. Around the same time, it became apparent that early post-war pubs built on traditional lines

and still intact were becoming rare beasts, so they became eligible for inclusion.

A few years ago, CAMRA's Pub Heritage Group (PHG) agreed to move to a single Inventory, based around a grading system. Interiors are eligible for consideration if they have remained essentially unaltered for at least 50 years. There are three key aspects for assessments: -

## LAYOUT

Survival of historic layout and internal divisions, either intact or readily discernible.

## HISTORIC FITTINGS

Particularly old or original bar counters, bar-backs (gantries), fixed seating, fireplaces, vestibules, panelling, tiling and other ceramics

## EXCEPTIONAL ROOMS & FEATURES

Such as partitioned snugs; counterless pubs; tiled paintings; snob screens etc.

The **rarity** of historic fittings counts very high in the selection process. We take into consideration the **age**, **intactness** and **authenticity** of fixtures and fittings (but not their quality).

The current grading system is, we hope, simple and easy to understand. Within the single National Inventory of Historic Pub Interiors there are three grades:

**Three Star pubs** are of outstanding historic importance. They will have stayed wholly or largely intact, in terms of layout and fittings, and/or retain rooms or features that are truly rare or exceptional. Only limited loss of such components is allowable before an interior fails this standard. Currently 303 pubs are in this category.

**Two Star pubs** are of very special historic interest. They are highly important but fall just short of Three Star levels of overall intactness and/or rarity. Lost elements, often of layout, are clearly in evidence. There are presently 270 such pubs.

**One Star pubs**, by far the most numerous category (740), are of special historic interest. They have either readily identifiable historic

## CAMRA'S NATIONAL INVENTORY OF HISTORIC PUB INTERIORS



layouts or retain rooms or features of special interest. More significant changes are allowable than for the first two categories

PHG keeps gradings under continual review and makes changes where appropriate. Generally, this is because there have been alterations to an interior that impact on the pub's historic importance. In other cases,

members will re-assess current gradings, especially where a pub has not been surveyed for a long time or where a wider range of views is felt to be beneficial.

PHG also campaigns hard to protect and promote these precious heritage assets. Over the years, we've been able to get many of them statutorily listed so that they enjoy an extra layer of protection

from unwanted alterations. Where Inventory pubs come under threat of closure or unsympathetic change, we'll do what we can to save them. On a positive note, we seek to raise awareness of the delights these pubs afford, through our website and a range of publications.

You can find much more information about the National Inventory, and heritage pubs generally, at <https://camra.org.uk/heritage-pubs>. A complete list of Inventory pubs is at <https://camra.org.uk/heritage-pubs/national-inventory>. We also issue a monthly bulletin featuring news about heritage pubs – to subscribe, email [bulletin@pubheritage.camra.org.uk](mailto:bulletin@pubheritage.camra.org.uk) with **Subscribe** as the subject.

We are always keen to hear from visitors to the listed pubs, especially where there have been changes that we may not be aware of. Thank you.

**Paul Ainsworth**  
*Chair,  
Pub Heritage Group*



**KEEP  
CASK  
ALIVE**



Sign the petition to help  
cask beer earn UNESCO  
heritage status

# GOOD BEER GUIDE ENTRIES

## BEER SCORING

### YOUR BRANCH NEEDS YOU!

CAMRA recommends that the primary method for arriving at which pubs/clubs should go in the Good Beer Guide is done by means of evaluating the beer scores achieved by such establishments over the course of the year. It is also the method adopted by Leeds branch.

We have around 450 establishments serving real ale in our area, and this does mean that many of them may not be visited as often as we would like by the dedicated few who go out of their way to get out to as many places as they can reasonably manage.

Bars in the city centre are more frequently visited and scored by virtue of the concentration of them in a relatively small area, and the ease of access. Many scores are given by visiting CAMRA branches or individual members, and again these are likely to be in the centre for the above reason.

To try and address this imbalance we reduce the number of scores needed per pub for those outside the city centre.

In a typical year I would probably visit and score around 110 pubs in our area alone including a lot of outlying ones. I do drink responsibly, and only ever drink halves allowing me to try a greater number of different beers without breaching recommended safe drinking levels.

**However beer scoring is not just something that committee members can do, and anyone who is a CAMRA member can have their say, and contribute to the number of scores created per year.** It is best done by people who are likely to visit more than just the same handful of pubs. The more different pubs that are visited the more chance there is that you can build up a real perception of the differences between the quality in each, and establish your own means of

differentiating between them for scoring purposes. It also rules out any unconscious bias toward a favourite pub.

Anybody wishing to have a go should probably take a bit of time to visit known GBG pubs to get a feel for the quality, and then start comparing like for like in other pubs. The taste is the most important consideration, but the clarity of it (unless it's meant to be hazy), and the aroma will also be features to consider.

### BEER SCORING

In order to score the beers you need to log in to the CAMRA national website found under Camra with your membership number and password.

From there go to **pubs and clubs**, and put in the name of the pub and location.

Click on the result, and you are ready to start.

The information needed is straightforward with the date you visited, the brewery and beer you drank, and the price (per pint). The latter is not mandatory, and not always clear if you have bought several drinks and possibly snacks as well. If you do know it however it helps CAMRA national to gauge prices around the country which can help with campaigns. The screen shows common beers found in some of the more popular pubs which may or may not coincide with your choice there. When you input the brewery it will usually give you a list of their regular beers to help jog your memory. ( I write them down with the scores on a piece of paper at the time to input the next day).

The most difficult bit is the actual decision as to what score to give, but with practice you build up a bench

# GOOD BEER GUIDE ENTRIES – BEER SCORING

mark per score of beers in past pubs/clubs against which you can compare the one you are currently drinking.

The scores themselves are as follows:-

## 0 – no cask ale

Only use this if the establishment is supposed to sell real ale per the listed details on screen. Please give a reason in the comments. Also it would be appreciated if you could click on edit, and give details again. These will go to the branch concerned which can investigate, and if necessary update the screen record.

## 0.5/1/1.5

Really these are all variations of the same theme which is that the beer is not worth drinking. As such you would probably be taking it back to the bar to get a replacement. Please be polite when doing so! If the beer is a bit past it's shelf life the taste and faint vinegary smell will be indications. The beer may also be cloudy with the dregs from the bottom of the cask, but beware that some beers are meant to be cloudy. Generally if this is the case the pump clip will include something like "hazy" in it's description.

## 2/2.5

Indicative of the fact that the beer is drinkable, but not the best example of what the beer should taste like. You probably won't have another.

## 3

This means the beer is good, and was worth buying. You may very well stick around, and try another.

## 3.5

This is the first level entry for a potential Good Beer Guide pub. As such there is a big difference between the previous score of 3, and this one, and it is probably the hardest decision to make when scoring. Three means the beer is good and worth having, but three and a half is just that bit better. Only the experience

of trying beers in known regular Good Beer Guide pubs, and then comparing them with what's in front of you will really give you an idea of where it fits in. We can only have 30 entrants in the Guide for the Leeds area out of about 450 possible candidates. You really therefore need to be thinking of whether it's among the best of the best, and therefore a possible candidate for the Guide assuming the standard is consistently maintained.

## 4

Very good. You will know from the very first mouthful that this is something above anything else you've been drinking.

## 4.5

Almost perfect. Personally I have only ever given this score twice, and both were outside our region. You would definitely know straight away that this is one of the best beers you have ever tasted or are likely to taste.

## 5

Absolute perfection. I have never given this score, and never will. There are three scores below it describing the best of the best, and for me this one is a myth. Other scorers I know have occasionally given this however.

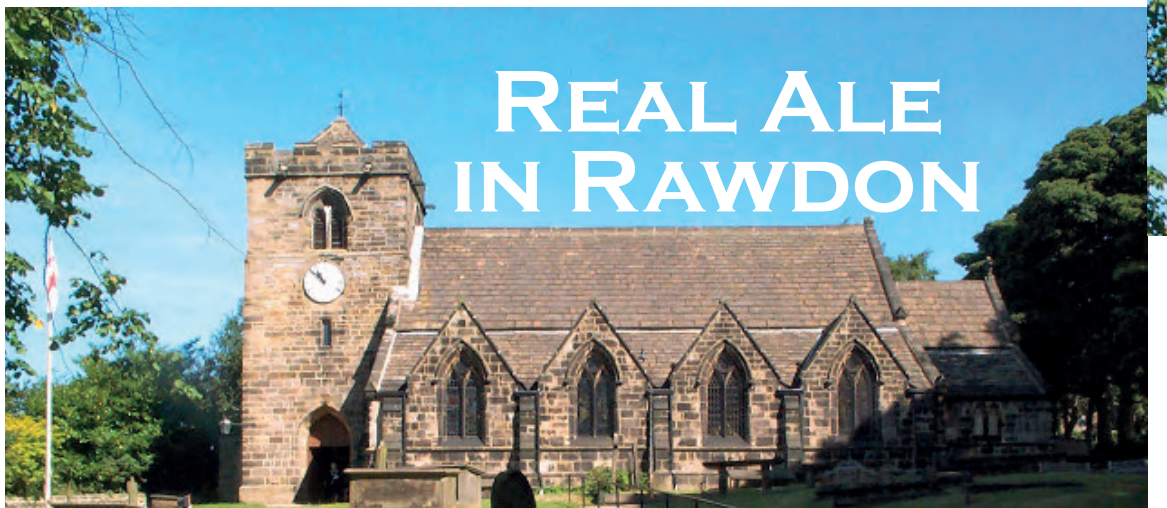
If you have more than one entry for the same pub on the same day you can click on **submit and score again**. If not merely click on **submit and close**. Only use the former if you are having a different beer in the same pub not the same again!

It all seems a bit daunting at first, but like most things with practice it becomes second nature.

For me considering the score each time I have a beer, and even discussing what others think before doing so is part of the whole pub experience.

Keith Sunderland

# REAL ALE IN RAWDON



**Warren Yabsley has been roaming around Rawdon in search of real ale but is rapidly running out of areas within the branch area that he hasn't featured for future editions.**

I'll start at Stone Trough then work clockwise around to Woolpack taking in Carlsberg's blatant attempt to mislead real ale consumers.

I've listed nearby bus services but as I always advise it's best to consult the excellent [bustimes.org](http://bustimes.org) website for all operators' timetables, route maps and live tracking.

Immediately after the bus information is the number of minutes to walk from the nearest bus stop to the pub/club according to Google Maps. The number in the subsequent sentence is the walking time from the stated venue to the pub/club.

## STONE TROUGH

*66 Harrogate Road (B6152). First 27/34, TransDev A1, 1 min.*

This large, mock Tudor building has a few benches at the front that are surrounded by bushes. Inside, there are many semi-partitioned areas that are cosy and pleasantly decorated if somewhat generic in design.



Although food-led, there were some drinkers on my visit especially in the small room to the right of the entrance that contains a pool table. The food offering in each Ember Inns (Mitchells and Butlers) pub is very similar and reasonably priced, such as a three-course meal on most days for £11.99 between 12 and 5pm and a couple of pounds more afterwards but with less basic dishes.

Ten to 15 years ago, Ember Inns pushed cask beer extremely hard with many pubs having seven or eight available. Sadly, it didn't work with about half that normally available now. In my opinion, not serving beer from microbreweries limited the range and appeal when the beer buzz at that

time was created from so many microbreweries opening.

Black Sheep Bitter, Carlsberg Wainwright Gold and Molson Coors Sharp's Twin Coast were available on my visit. Other handpulls had a sign saying 'settling in the cellar' including Carlsberg Wainwright Amber, Kirkstall Leeds Pale and St Austell Anthem. Cask beer is £3.50 pint on Monday and Thursday.

All staff were probably the most friendly and enthusiastic I've ever encountered in a chain pub and also took great care pouring my beer. The impact of staff on the enjoyment of your visit and likelihood to return is huge but is often overlooked across the industry, perhaps not helped by wages barely above the legal minimum resulting from many/most pubs being borderline able to turn a profit. So, well done to staff at Stone Trough and the manager for instilling such a culture.

This is where I take a short break from describing the pubs to highlight an important issue.

# REAL ALE IN RAWDON

## CARLSBERG'S DECEPTION

Abbeydale from Sheffield brew a real ale called Deception but Carlsberg is creating deception across the country in a different way by serving non-real ale through handpulls.

Carlsberg and Marston's merged in 2020 but in 2024 Marston's sold its stake in the brewing company to focus on its pub estate leaving Carlsberg to brew the beers. Around the same time, it was announced more than 10 cask and keg beers would be discontinued, Banks's Brewery would close and 'fresh ale' would be introduced.

Hobgoblin IPA and Wainwright Amber and Gold are the Carlsberg beers that have two versions. One version conforms to CAMRA's definition of real ale whilst the other, 'fresh ale', does not but crucially both are served via a handpull despite handpulls being synonymous with real ale.

The multi-national brewer describes the latter as 'brewery conditioned'. It has no yeast in the barrel after leaving the brewery meaning secondary fermentation does not occur and therefore is not real ale despite, very misleadingly, being served via a handpull. CAMRA at a national level is lobbying hard with Trading Standards to stop this practice.

Theoretically, the only way to tell the difference is the addition of

a small sign under the pumpclip stating 'brewery conditioned'. However, it cannot be assumed no sign means real ale because some pubs have forgotten to add them. There were no signs on Stone Trough's handpulls for either of the Wainwright beers but, shame on me, I forgot to ask which version was being served. For clarification, I am not saying signs had forgotten to be added at the pub.

Please search for Handpump Hijack to obtain more information.

## RAWDON CRICKET CLUB

*Larkfield Road. First 27, 1 min. 13 min from Stone Trough.*



WhatPub is being decommissioned but the same information, plus a few extra features, is now accessed via the national CAMRA website ([camra.org.uk/pubs](http://camra.org.uk/pubs)). However, without a specific name it's difficult in conversation to direct new users and prospective members to this great tool.

Three cask beers are available according to the pub and club finder feature but it has been a long time since the last update and the club wasn't open on my evening visit so I cannot confirm or

deny this. As with any venue, any updates are always welcome.

## EMMOTT ARMS

*Town St. First 27, 1 min. 2 min from Rawdon Cricket Club*



Located nearly at the top of the hill, some people may struggle to reach this old, stone-built pub on foot from other venues in this article.

It's a Samuel Smith's pub so you know what to expect – no dogs, no children and no digital devices (apart from the short moment to pay if using your phone or watch). The central bar serves both the carpeted Lounge on the left and flagstone floor Bar to the right. The former has fixed seating around most of the periphery with a fireplace occupying one wall, on others are black and white photos of the local area.

The bar has a handpull serving Old Brewery Bitter but it isn't always available. The extremely chatty landlady said one 18-gallon (144 pints) barrel is ordered per week and normally lasts five days. The brewery steadfastly refuses to sell 9-gallon barrels, which has been the industry standard for cask beer for many years.



I was informed when she and her husband first started to run the pub a few years ago there was enough trade to warrant two barrels per week but not now and if any isn't fit for sale they have to pay for it. I couldn't decipher why it wasn't possible to order one barrel on week one and two barrels on week two – perhaps there's a rigid ordering policy that prevents this.

By the time you're reading this, they will likely have returned to Lancashire for health reasons but they had secured new tenants so a temporary closure (which sadly can often extend for years!) wasn't planned.

### RAWDON AND GUISELEY CONSERVATIVE CLUB

24 Leeds Road (A65).

First 33/34, TransDev A1, 1 min. 7 min from Emmott Arms.



According to CAMRA's (unnamed) pub finder feature, the club serves one regular cask beer. I could hear live, upbeat jazz when passing but a fob entry system is in operation meaning non-members have to buzz for entry so I didn't go in.

### TASH

9 Harrogate Road (B6152, close to crossroads with A65). First 33/34, TransDev A1/A2, 1-2 min. 7 min from Conservative Club and 8 min from Stone Trough.



Eight tables fill this modern and bright yet cosy bar. Wooden bench seating extends around the walls complemented by chunky wooden tables and metal chairs. Many fairy lights adorn the walls and there are touches of quirky décor, such as plants in pots hanging from the ceiling on ropes. The bar hosts two handpulls, the pumpclip was turned around on one whilst Daleside Blonde, in excellent condition, was served from the other. The friendly owner informed me it was board games night and I counted over 70 that are free to use with staff happy to explain how to play.

Blankets are available if occupying the outside tables and chairs at the front. At the time of 'research', a 'To Let' sign was on the wall above the seating but this was advertising the separate, upstairs building not the pub.

### PRINCESS

Apperley Lane (A658). TransDev A2, 4 min. 10 min from Tash.



Originally, I expect this compact, stone built pub had three rooms plus the bar, all accessed via corridors from the front and side entrances. Although now essentially one space some corridor walls remain (and fireplaces) resulting in distinct areas especially the semi-separate one to the front right. Here there is a dart board and bold patterned wallpaper. Throughout are chunky modern wooden pillars and beams. The modern décor has traditional styling making the interior cosy and comfortable. Outside are a few benches and potted flowers.

Kirkstall Leeds Pale and Timothy Taylor Landlord were the two beers available. I tried the latter and it was in excellent condition so I nominated the venue for Pub of the Season. Independently, a board on the bar informed of a 20% discount on Landlord from 4-7pm Monday to Thursday.

# REAL ALE IN RAWDON

## WOOLPACK

18 New Road (A65). First 33, TransDev A2, 2-3 min. 11 min from Tash and 12 min from Princess.



Punch owns this pub (their website also lists New Inn, Wetherby; Two Pointers, Woodlesford; and West Riding, Leeds city centre) and surprisingly seem to have spent a fair bit of money on it including installation of electric car charging points in the large car park.

Many exterior tables flank the entrance to this old, stone building that has two large bay windows. Inside, there is one room with semi-separate areas, which were probably once completely separate rooms. The décor is new with bright lighting but elements such as black and white photos of Yeadon on the walls, flagstone flooring in parts and plenty of wood throughout achieves a cosy atmosphere. There is a dart board to the left.

Cheap pub grub is available, such as a meal and drink for £8.99 Monday-Saturday until 5pm and two meals for £12.99 Monday-Thursday after 5pm.

Unfortunately, Timothy Taylor Landlord and Gold Best on the two

handpulls had run out together with a few keg products. I sat to the right of the bar with a generic keg cider while I made some notes where I was surprised to see a vacuum cleaner occupying the space in front of the emergency exit.

And that should conclude this article but I'm adding an extra – and contrasting – pub because I haven't included it previously.

## MIDWAY

111 Queensway. First 27/34, 1 min.



This venue, not unsurprisingly, is halfway between Guiseley and Yeadon but I didn't visit when writing articles for these towns. Given Rawdon isn't too far away I've included it now. However, it's arguably the pub that has seen the least investment of any I've visited in Leeds – and that's a few hundred!

The L-shaped estate pub has a wooden upper front and massive car park, which makes it ripe for demolition to be replaced with flats. Many benches outside have rotted and the wooden smoking shelter has fallen down, not unlike

bits of the exterior wall despite the scaffolding, which appears to be permanent yet not used. The Lounge/function room was not in use on my visit leaving a small Bar to be occupied.

A pool table occupies about one-third of the area with most people in the pub on my visit watching the home team practising before a league match. As a pool player, I was highly impressed with the standard though surprised the 'old' rules were in force meaning the cue ball doesn't have to hit a cushion after striking the object ball, which makes it easier to snooker your opponent, as I witnessed.

A player made it very clear he was annoyed when placed in a snooker, which resulted in him receiving much banter from many of the onlooking locals. I was glad this happened early in the evening rather than late at night.

Beyond the pool tables are a few tables and chairs plus the juke box with the small, handpull-free bar at the rear.

Think you've spotted Carlsberg 'Fresh Ale'?



Scan to report:



# A (TONGUE IN CHEEK) ASSESSMENT OF THE DEMISE OF THE AUTOVAC

Let's consider little Fred. Fred isn't real, but an imaginary figure although with the same characteristics of many of his contemporaries from the early seventies. By the beginning of 1974 Fred had been a regular at this local Tetley pub far longer than anyone could recall. He would visit virtually every Friday evening and for the Sunday lunchtime session. Always the taproom and always the same seat. An unwritten rule stipulated that it was Fred's seat which must be vacated upon his arrival. The Landlord would pull Fred's pint of mild immediately upon noticing him. Few words were exchanged, conversation was unnecessary. Just the usual greeting consisting of an utterance which few from the outside area would attempt to decipher. Fred would spend the next couple of hours with several pints, his packet of woodbines and a game of dominos with his pals. Each subsequent pint was pulled in the same glass. The Landlord knew better than to offer a replacement "beer didn't taste the same" Fred thought he was in good health "nowt wrong wi me" he would say. He tended to ignore a persistent cough, the consequence of countless woodbines, which sometimes caused him to splutter whilst drinking his beer. And that unidentified rash on his arm was a nuisance; incessant scratching failed to relieve the irritation. After each pint Fred would pay a visit to the Gents. At least this was indoors and not located in the back yard like some pubs. Occasionally he would wash his hands afterwards but not always. The single tap discharged cold water only and if a towel was provided it was frequently grubby and invariably sodden. He would then retrieve his empty glass and take it to the bar where it would be refilled. The Landlord was an expert at pulling the perfect pint of Tetley's. The glass would be held at an angle and the beer would pour into it much of which cascaded over the side and into the drip tray below. When his glass was returned Fred would have what he and his cronies demanded – the perfect pint of Tetley mild with a "Tight creamy head". The overspill was collected in the autovac tray (also known as the Economiser but more usually as the drip tray) together with any invisible germs or other

deleterious matter from Fred's glass, and recycled by mixing with fresh beer. This was the way it had been for many years. Provided a good pint was served, few considered the possible spread of harmful bacteria. And then Fred's world was turned upside down. Leeds City Council banned the use of the economiser, recycling of the overspill was made illegal, something to do with hygiene standards we were told. Pubs were obliged to either install metered pumps or provide a clean glass with every pint. No more Tetley's with the celebrated creamy texture. We were mortified. For a while a few Landlords chose to disregard the legislation, but before long all pubs were compelled to adhere to the new rules.

Tetley's was never the same again.

David Jameson

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# PINTS, PUBS AND A GHOST TRAIN: A BEER-FUELLED TRIP TO HULL

## PART ONE

I spent a couple of days exploring Hull's pubs, and it was a brilliant mix of history, good beer and friendly people. From classic spots like the Alexandra Hotel to relaxed modern bars like Pave and Atom, every place had its own character. Hull's Old Town was packed with cosy, quirky pubs, and the beer festival at the Minerva Masonic Hall was a real highlight. I tried everything from smooth bitters to fruity sours and had some great chats along the way. I wrapped things up with a visit to Tom Pudding in Goole before hopping on the famous "ghost train" home.

Hull started out in the 1100s as a small trading spot set up by monks. King Edward I later turned it into a busy port and supply base. Over time, it grew thanks to wool, fishing, and whaling, and during the Industrial Revolution it became big in shipbuilding and trade. Goole came along much later, in 1826, built specifically to move coal from Yorkshire to the sea. Its docks and rail links made it a major inland port. Hull was heavily bombed in World War II but rebuilt, and today both Hull and Goole are still important for trade and transport.

## HULL

### Spring Bank Tavern



After arriving into Hull and checking in, my first call was to Spring Bank Tavern. Spring Bank Tavern in Hull

has been around since the early 1820s, when it started out as a refreshment house with a garden and living quarters. By around 1829 it was already a popular spot, and a few years later, in about 1834, it took on the name Spring Bank Tavern under new ownership—pretty much the name it's kept ever since. Back in the late 19th century it even had stables and a small fire-brigade station out back. Today it's known as the oldest pub on Spring Bank, still standing after nearly two centuries of local stories and pints shared.

Inside the Spring Bank Tavern in Hull you'll find a pub that mixes old-school charm with a fresh, relaxed feel. The space used to be several rooms, but now it's one open area where you can spot bits of its history—like a glazed-tile splashback and an old cast-iron fireplace that hint at its past. It's been given a modern refresh, but the heritage still comes through. Whether you're leaning on the bar chatting or tucked into a corner, it has the welcoming feel of a place made for spending time and taking it easy.

A great line up of 3 cask ales to choose from on the bar, alongside a keg beer selection. I went for "Stretcher Party" by Three Brothers Brewing Co. A beer brewed for the 60th Anniversary of Cleveland Mountain Rescue. A delicious, easy drinking session IPA.

### Pave



## PINTS, PUBS AND A GHOST TRAIN: A BEER-FUELLED TRIP TO HULL - PART ONE

Next is further up the road to Pave. Pave opened around 2005 on Princes Avenue in Hull's Avenues area, taking over an old butcher's shop—you can still spot the original tiles inside. It was started by locals who wanted something a bit different from the usual city centre bars, and it quickly became a laid-back hangout that helped draw people towards the Avenues. These days, it's still independent, still relaxed, and still seen as one of the places that gives the area its down-to-earth, creative vibe.

Inside it's got that easy, lived-in feel. Big front windows let in loads of light, and you can still spot bits of the old butcher's tiles from before it became a bar. There's a mix of wooden tables, mismatched chairs and comfy sofas, plus colourful artwork from local artists on the walls. It's the kind of place where you can chill in a corner with friends or just sit by the window and watch the world go by — relaxed, unpretentious and full of little details that make it feel genuinely local.

A great selection of 3 cask ales, a cider and a great keg selection. I opted to go with "Nelson Sauvín" from North Riding Brewery. A delicious, tasty and well balanced New Zealand Pale Ale.

with bold, modern brews — all vegan-friendly and packed with flavour. Over the years they've become a big part of Hull's craft-beer scene, known for smart brewing and cool collaborations. In late 2024, Atom hit a rough patch and went into administration, but local businessman Rob Brocklesby stepped in to save it. These days, the brewery's still going strong, brewing inventive beers with plenty of local pride.

Atom Bar Hull opened in 2022 at 38 Princes Avenue, taking over a striking old bank building after Atom Brewing Co moved from their Old Town spot. The place itself has a bit of history — it was built in the 1930s as a Yorkshire Bank branch and still stands out for its grand corner design, mentioned in Hull City Council's Princes Avenue conservation notes. Over the years, the area's gone from a leafy Victorian street to one of Hull's liveliest hangouts. When the bank finally closed, Atom stepped in and gave the building a fresh new life as a welcoming local bar.

Step inside and you'll find a bright, airy space with loads of natural light pouring through the big front windows. The design's simple but stylish — wooden tables, comfy seating, and plenty of room to spread out. It's got a relaxed, welcoming feel where you can sit back for a chat or meet friends without any fuss. The open layout makes it feel spacious yet cosy, and there's always a bit of a buzz without being too loud. It's a friendly local spot with a polished, modern look — unmistakably Hull.

A great line up of keg options along with a handpull cider, and even more choices of cans in the fridges. I opted to go with a sour beer from Brew York. "Katy Berry 2025", a fantastic Blueberry and Vanilla sour beer, super tart and fruity.

### Atom



A slight way further along brings me next to Atom — Hull/Atom Beers. Atom Brewing Co started up in Hull back in 2014, founded by scientists Allan Rice and Sarah Thackray, who wanted to mix science with good beer. They quickly made a name for themselves

### The Alexandra Hotel

A short taxi ride brought me next to The Alexandra Hotel. The Alexandra Hotel on Hessle Road in Hull is a beautifully preserved Victorian pub and hotel built around 1895 by the architects Smith, Brodrick & Walker. It's Grade II listed for its ornate terracotta details, glazed-tile frontage, etched glass, and mahogany bar that still give it real old-school charm. The Star of David motifs in the windows are a nod to the area's historic

# PINTS, PUBS AND A GHOST TRAIN: A BEER-FUELLED TRIP TO HULL - PART ONE

Jewish community. Over the years, the pub's been lovingly restored and remains a favourite local spot for a pint, known for its heritage interior and welcoming atmosphere.

Inside, the Alexandra Hotel feels like stepping back in time. The pub's full of character, with polished mahogany woodwork, patterned tiles, and beautifully etched glass that catches the light. Original features like moulded door frames, decorative ceilings, and vintage mirrors give it real Victorian charm. The layout still reflects its 19th-century design, with cosy corners and a traditional bar that feels untouched by modern trends. Every detail seems to tell part of its story, making it one of those rare places where history isn't just preserved — it's still very much alive in the atmosphere. Was great meeting and chatting to Mike and a couple of regulars who I got chatting to at the bar. I will have to visit again when they start brewing. On the bar a choice of 7 cask ales to choose from alongside a range of real ciders and keg options. I chose to go with "Hull of a Brew" from Yorkshire Brewhouse. A great beer style which I don't see around a lot. A very tasty, well balanced and easy drinking Light Mild Ale.

## Nolan's



Onto Nolan's next. Nolan's sits on Silver Street in Hull, in a building that's seen many lives before becoming a pub. Early 20th-century records list the site as home to gunmakers and later a jeweller's shop. It wasn't until much later that it was converted into a bar and taken

on by the Nolan family, who gave it their name. The transformation kept the structure's original shopfront and much of its Victorian charm. Today, it's one of Hull's independent free houses, its history reflecting the city's shift from traditional crafts and trade to a vibrant social scene built around local pubs.

Inside it feels a bit like stepping into someone's favourite secret spot. It's small and cosy, just one room with a long bar and a mix of wooden tables squeezed in close. The décor leans toward classic pub charm — dark wood, warm lighting, and walls covered in old Hull photos and brewery plaques. It's not flashy or themed — just a proper, down-to-earth pub that feels instantly familiar, even if it's your first time there.

Was great meeting owner Paddy and the team and great to see they are doing so well, especially with adding an extra cask ales pump to serve a range of 4. I went for "Bass", a favourite of mine. Very well kept, a fantastic beer.

## The White Hart

A walk to The White Hart. The White Hart on Alfred Gelder Street has been part of Hull's city centre since 1904, when it was rebuilt for the Hull Brewery Company by local architects Freeman, Son & Gaskell. Designed to face the newly opened street, it shows off Edwardian style with



red brick, stone trim, and decorative terracotta details that give it real character. The building's strong street presence earned it Grade II listing status, marking it as an important piece of Hull's early 20th-century architecture. After standing quiet for a while, it was refurbished and reopened around 2018, bringing the handsome old pub front back to life.

Inside, the White Hart feels like stepping back in time. Much of its early 1900s character is still there — dark mahogany woodwork, stained glass, and a stunning

## PINTS, PUBS AND A GHOST TRAIN: A BEER-FUELLED TRIP TO HULL - PART ONE

curved ceramic bar made by Burmantofts Pottery of Leeds. The layout has that classic Edwardian pub feel, with snug corners, tiled details, and old mirrors adding warmth and charm. It's got a mix of heritage and comfort — traditional without feeling stuffy. After the 2018 restoration, everything looks refreshed but still authentic, keeping the pub's historic atmosphere while making it a relaxed spot for a drink that feels properly connected to Hull's past.

Hosting a Brew York event and showcasing a variety of their cask and keg beers on the bar. I went with "Hellfire" from Brew York. Inspired by Doom, this super fruity and tart Cherry and Rhubarb Pie sour is delicious.

chatting over pints of real ale or cider. The décor's simple and traditional, with dark wood, beer mats, and a real fire that makes it extra welcoming in winter. There's a dartboard in the back room, a few comfy corners to sit in, and a little beer garden out back that catches the sun. It's the kind of pub where everyone knows everyone, and newcomers are quickly made to feel at home.

A great warm welcome and a choice of 6 cask ales on the bar to choose from, a wide range of real ciders, a fridge of cans and a variety of keg choices. I opted to go with "Brother Rabbit" from Thornbridge Brewery. A super tasty Blonde Ale, a great session ale.

### The Ship Inn



Last of the first day was to The Ship Inn on Hodgson Street. This has been around in one form or another since the 1700s, when a small alehouse stood near the River Hull serving ferry workers and locals. By the 1800s it was a proper pub, later bought by Moors' & Robson's Brewery in 1901 for about £2,000. The old building was knocked down and rebuilt in 1932 with that classic 1930s pub look—big gables and brickwork that's still recognisable today. Despite the changes around it, the Ship Inn has kept its local roots and remains one of the few surviving reminders of Hull's old riverside pub scene.

Inside feels like a proper old-school Hull pub — no frills, just character. There's an L-shaped bar that gives the place a cosy, lived-in vibe, with plenty of regulars

### The Minerva



My first spot to visit on my second day in Hull was The Minerva. The Minerva in Hull was built in 1828–29 on reclaimed land beside the Humber Estuary. Originally called the Minerva Hotel, it served travellers and merchants using Hull's docks. Its first known landlord, Richard Cortis, was also an emigration agent in the 1850s. The pub became a key social spot for dock workers and sailors throughout the 19th century. It was damaged during the Second World War but later restored. Listed as a Grade II building in 1994 for its Georgian character and maritime heritage, The Minerva remains one of Hull's oldest surviving dockside pubs, symbolising the city's seafaring and industrial past.

# PINTS, PUBS AND A GHOST TRAIN: A BEER-FUELLED TRIP TO HULL - PART ONE

Inside feels like entering a warm, welcoming old-school pub with character and history. You'll find wood panelling, vintage maritime photos and brass fixtures that nod to its dockside past. There are small snug-type rooms that give a cosy vibe, and a bar area filled with cask ales and craft beers. While the décor keeps the heritage front and centre, the space has been refreshed enough to feel comfortable and relaxed rather than worn-out.

On the bat a range of 6 cask ales to choose from, alongside keg options. I opted to go with "Forged in Fire" from Docks Beers. A super delicious and tasty Porter flavoured with Cinder Toffee. Very enjoyable.



## Taphouse

A short walk brings me to Taphouse. Taphouse opened in 2019 at 70 Humber Street, right in the middle of Hull's revitalised Fruit Market. The building started life as a fruit-merchant's warehouse in the 19th century, part of a bustling dockside trade where merchants sold everything from apples to 20,000 lettuces a week to local markets. As the trade declined in the late 20th century, the warehouse was left quiet until Yorkshire Brewing Company transformed it into one of East Yorkshire's biggest brewpubs and home to Bone Machine Brew Co, but sadly is no longer a brewpub. They kept much of the building's industrial charm, turning a piece of Hull's trading past into a lively, modern beer spot.

Inside feels like stepping into a laid-back mix of old and

new. The space keeps its warehouse roots with exposed brick, steel beams, and high ceilings, but it's bright and welcoming thanks to huge windows and warm lighting. There's a buzz without being too loud – a mix of people chatting, music playing, and the sound of life drifting in from Humber Street. The open layout gives it a relaxed, social feel, with big tables, comfy corners, and plenty of space to just hang out. It's industrial, a bit rough around the edges, but effortlessly cool.

A massive 30 lines which includes 2 cask lines and a wide variety of keg and cider lines featuring lots of different styles. I went with "Ragnar" from Rudgate Brewery. A light and flavourful pale ale which was very easy drinking.

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