

BEER LEEDS

SUPPORTING REAL ALE AND CIDER IN LEEDS

SPRING 2026

ISSUE 18

FREE



THE MAGAZINE OF LEEDS BRANCH OF CAMRA





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A REAL ALE PARADISE

BEER LEEDS

SPRING 2026

ISSUE 18

Hello and welcome to this Spring issue of Beer Leeds.

Leeds CAMRA held our AGM in January, we have a strong committee with Christine Jane as Chair and look forward to the year ahead. Our membership base is approx 1500, hope to see more of you at meetings and presentations. Our Pub of the Year is the Old Cock in Otley, Club of the Year is RAFA Club in Yeadon, Cider Pub of the Year is Old Cock in Otley. Look out for dates of presentations.

Nationally, CAMRA holds it's AGM in St. Albans from April 17th to April 19th, it will also be a hybrid conference.

This issue has the second part of a visit to Hull, a feature on the Chemic Tavern and memories of pubs in Armley. The photo on the front page is one from Warren's many articles sent for publication, he reminisces his adventures.

As always keep supporting your local pubs and clubs and enjoy the warmer weather to come.

Cheers

Nigel Halton
Editor



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BEER LEEDS

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PUB & BREWERY NEWS

PUB NEWS

It all seems fairly quiet on the pub scene, we know of some closures which is always bad news. If anyone sees changes to pubs and bars near them please contact us .

Recently the **Station Hop** in Morley announced it was to close.

The **Garden Gate** in Hunslet appears permanently closed, this is a Heritage pub so efforts are being made to establish the situation.

A regular GBG pub, **West End House** in Kirkstall was closed last year, surely there could be interest in taking that on.

In better news, **Amity Brew taproom** in Farsley now have 3 cask ales on the bar. Seeing more of their beers going into cask aside from keg.

BREWERY NEWS

TRUTH HURTS BREWERY

Are releasing new beers, True Passion being the latest, 2 milk stouts launched in February. They celebrate their 1st birthday in May since taking over and have events planned starting in March.

PIGLOVE BREWING CO

Are currently gearing up for the spring/summer season at their venue by the river. They have several new beers scheduled for release - three or four between now and then. They are also planning to begin producing Cask at the brewery for the first time, with a potential release date toward the end of April. This is seen as an important step to expand their offering for the warmer months.

TARTARUS BREWERY

New releases from Tartarus in keg and can include Sermilk an 11% barley wine and Manticor a coffee hazelnut impy stout at 15%.

NORTHERN MONK

Have released an 8.4% Imp stout called Black Hole, also an 8% oat cream DIPA called Viridis. They have the Hop City Festival on 15th, 16th May.

CHEVIN BREW CO

Brewed a 6% citra porter called Banksy which was voted favourite beer of Otley beer festival.

SUNBEAM BREWERY

Chocolate Mild was voted best mild at the Bradford Beer Festival.

HORSFORTH BREWERY

Mark from Horsforth Brewery has taken on Fuggle & Golding Tap House & bottle shop in Ilkley. His beers will feature along with beers from local breweries.

Several of the Leeds breweries have been taking part in the International Women's Collaboration Brew Day. Find out more @iwcbd

Sign the petition for cask beer to get UNESCO heritage status



Scan here to sign



Winter Pub of the Season




Templar, Leeds

The **Templar** was voted the winning pub from our winter season nominations, a traditional and popular pub in the centre of Leeds. It is Grade II listed and some features date back to its 1928 opening. There is a good choice of beers mainly from Yorkshire and reasonably priced. They have some events during the week including Cask Monday.

The photo shows Wayne and his team accepting the award.

**Pints don't just
drink themselves**

Had to be there button ----->  1,467



Get free entry to over 100 beer festivals across the UK as a CAMRA member.



After many years of brewing award-winning beer for other people, Ian Cowling and Dave Sanders decided it was about time they brewed one for themselves.

With more than sixty years of combined brewing experience between them, the pair launched Skipton Brewing Company in 2026 with a clear aim: to produce well-balanced, characterful cask ale and to work closely with the pubs that serve it.

The brewery operates as a small, hands-on team. Alongside Ian and Dave, Louie leads sales and works closely with pubs across the region, while Alex assists with brewing and oversees marketing. It is a compact setup, built on experience, collaboration and a shared commitment to quality.

Brewing is rooted in solid fundamentals. Maris Otter forms the backbone of many recipes, supported by carefully chosen speciality malts. Hop selection is guided by flavour and balance rather than geography alone, combining established British varieties with modern hops where they suit the style.

Cask ale remains firmly at the heart of the business. The belief is simple: properly brewed, properly conditioned real ale remains central to the British pub experience. By maintaining close relationships with licensees, the brewery ensures beers perform well in the cellar and drink as intended on the bar.

The range reflects that philosophy. Airedale Blonde delivers bright citrus and pine over a clean malt base.



Broadacres Bitter offers a modern take on the classic 3.8% session ale with balanced malt sweetness and gentle fruit notes. First Pilgrim Pale Ale provides easy-drinking herbal hop character at 3.4%, while Portcullis Porter brings roasted depth and chocolate tones for darker beer drinkers.

As a new brewery, 2026 marks the beginning of an exciting chapter, and everyone at Skipton Brewing Company is looking forward to seeing their beers on the bar and out there for people to enjoy.

Skipton Brewing Company — Brewing Excellence.

www.skiptonbrewing.co.uk

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

<https://www.facebook.com/profile.php?id=61586739203775>

APPOINTMENT WITH B.E.E.R!

APRIL

Tuesday 7th, 7:30pm

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

MAY

Tuesday 5th, 7:30pm

Open Branch Committee Meeting at the Tetley, Leeds city centre

JUNE

Wednesday 3rd, 7:30pm

Open Branch Committee Meeting at the Lord Darcy, Alwoodley

JULY

Thursday 2nd, 7:30pm

Open Branch Committee Meeting at the Gaping Goose, Garforth.

AUGUST

Tuesday 4th, 7:30pm

Open Branch Committee Meeting at Against the Grain, Stanningley.

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/leedsamra>

THE END OF WARREN'S WANDERINGS?

43 articles. 386 pubs and clubs visited. 323 venues with cask beer.

These are the headline figures since my first article on pubs and clubs in the Leeds branch area appeared in the Autumn 2012 edition of this magazine, then known as New Full Measure.

I've also written 22 articles featuring cider, Pub of the Month/Season/Year, Young Members' socials I organised, membership activation, National Beer Scoring System, beer and cider while travelling in Asia for 14-months, obituaries for the much-missed trio of Steve Staindale, Richard Coldwell and Ian Smith, and a brewery trip in Democratic Republic of Congo!

But how did it all start? Well, in mid-2012 Ian Smith, Editor for many years, said he was short of articles so I asked whether he'd like some words on my upcoming trip to Belgium with the Leeds University Union Real Ale Society and visit to a cider producer at CAMRA's national AGM/Members' Weekend.

Yes, was the reply to both.

I was surprised that my photo of Cantillon brewery featured on the front cover of the Summer 2012 edition. And what I wrote couldn't have been that bad because it was another yes when I suggested putting pen to paper when planning to visit pubs while hiking in the branch area (equivalent to the Metropolitan District).

Along with the Real Ale Society, I was a member of the Leeds University Union Hiking Club but as a PhD student had some free weekends because the group didn't offer walks outside university term time. Armed with my excellent "Rambler's Leeds Volume Two: West of Leeds" book, which I still use now, I ventured to Calverley, Farsley and the edge of Rodley.

Around the same time there was a branch meeting in Chapel Allerton. I'd not been to the area before so asked those at the meeting for pub recommendations. I called in a couple afterwards but didn't have time to visit all on the list so thought it prudent to return.



THE END OF WARREN'S WANDERINGS?

Whilst trying to locate pubs using a highly zoomed-in version of Google maps – this was pre-WhatPub (and now incorporated into the national CAMRA website as the pub/club finding feature) – I discovered many more. I figured given I was making a special trip I'd just as well make a full evening of it.

And those are the two ways upon which most of my earlier articles were based. Given nearly 300 miles of footpaths in the branch area are covered by a combination of the aforementioned walking book and sister edition ("Volume One: East of Leeds"), I wasn't short of places to explore for plenty of articles.

I repeated all the walks during the Covid lockdowns, passing forlorn pubs and clubs with their shut doors. Let's move on quickly before I rant about the nonsensical and unscientific rules imposed on pubs and clubs around the lockdown periods that caused massive financial harm and has been a major factor in pub and brewery closures ever since.

Anyway, back to my articles. When close to exhausting areas with footpaths or venues suitable to host a branch meeting (a separate room is required to hear everyone speak), I realised just how many pubs and clubs I'd visited.

I'd found some cracking venues serving top quality cask beer that seemingly had seldom been patronised

by CAMRA members but also others – mainly without cask beer – for which it was obvious why there were so few customers. Then there were the pubs that were extremely well run but 'in the wrong place' or the landlord/landlady was being severely screwed by the pubco.

At that point I decided to cover all parts of the branch area visiting as many venues I deemed as 'pubs' as possible to encourage magazine readers to explore unfamiliar areas in addition to, though importantly not instead of, their usual haunts.

However, when I say "all" I mean with the exception of Leeds city centre because I believe here has always received sufficient footfall from local CAMRA members and those from branches further afield.

Another exception is venues that are eating places with a bar, whether upmarket or downmarket, or 'cocktail bars', all of which perhaps have at most a couple mass produced keg alcoholic beverages on draught. These haven't passed my personal definition of being a 'pub'.

And let's not forget clubs. Many serve cask beer but I haven't visited as many as I 'should' have. Having to buzz on the internet as a non-member to gain entry has automatically stopped me from even trying at a couple places.



THE END OF WARREN'S WANDERINGS?

Those I have visited where cask beer has been shown as available on 'WhatPub' and the 'general public' can enter (either as a CAMRA member or needing to be signed in as a guest) have nearly always been welcoming. However, this has regularly been accompanied by intrigue from bar staff and regulars as to why I've called in and subsequently just having a half. In case you're wondering, I never say I'm researching an article – or even a CAMRA member unless pressed – because I want to be treated like everyone else.

Only once have I been rumbled. In the Royal, Pudsey (Summer 2017) I was sitting in one of the rooms off the central corridor when two customers asked if I was writing a magazine article about the pub because I was looking around the room then taking notes.

Although I sometimes use my phone to take notes now, I still find it quicker to scrawl some barely legible words and phrases on paper (and that's in the first pub!). This makes me more conspicuous now compared to when I first started.

I'm aware there will be some pubs and clubs I haven't written about, either because they opened after my article on the area or sadly closed between the time of my first article and visiting the vicinity. Also, you won't now be able to visit some that I featured because they have subsequently shut.

Around the start of 2020, there were exactly 400 pubs and 56 clubs serving cask beer in the branch area, around 80 of which were in Leeds city centre, according to WhatPub. In early March 2026 the numbers had reduced to 322 pubs and 52 clubs. Some venues will now be keg only but the majority will have closed. Either way, that's a shocking reduction of 18% in cask beer serving premises.

And what about the future of Warren's Wanderings? While compiling the spreadsheet of my articles I knew there was one area I still had to write about but didn't have time to visit before this edition's deadline hence this premature article. However, I realised there are a

couple areas that I haven't covered but thought I had, making this an extremely premature article! So, you can expect my missives to continue until at least the start of next year.

At that point, I feel what turned into my mission will have been accomplished after 15 years. I think I'll have earned a beer!

P.S. If you'd like to read any previous issues of the magazine, go to leeds.camra.org.uk and select Beer Leeds from the menu (all editions from Issue 1 Winter 2021 are available) or try issuu.com/anthonycoltman for New Full Measure mainly from the mid-2000s.

KIRKSTALL BREWERY

AWARD WINNING PUBS

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- THE CARDIGAN ARMS**
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@thocardiganarm
- KIRKSTALL BRIDGE INN**
Bridge Road, Leeds LS3 9JH
@kirkstallbridgepub
- THE BLACK HORSE**
Westgate, Otley LS21 7AS
@pubinmotley
- STATION HOP**
Station Rd, Morley LS27 8JW
@station_hop_morley
- THE MARROW BOAT**
Victoria St, Skipton BD23 1UE
@marrowboatpub
- THE THREE SWORDS**
100 New St, Huddersfield HD1 4QH
@thethreeswords
- THE TETLEY**
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@thetetley.pub

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Keighley & Craven CAMRA (Campaign for Real Ale) is delighted to present the 18th Skipton Beer Festival. The event will be held in the historic Town Hall, High Street, Skipton at the following times, with payment on the door: Thursday & Friday: 11am to 10pm, Saturday: 11am to 8pm.

For the first time since returning to the Town Hall, the event will feature 10 real ales on handpumps, plus 50 on traditional gravity, a selection of real ale on KeyKeg, and a range of real cider and perry. The choices will reflect the local area, the wider county of Yorkshire, and a few carefully chosen gems from further afield.

A small selection of wine and non-alcoholic drinks will be available for non-beer drinkers.

Entry per session £4 payable on the door

CAMRA Members free entry on production of a valid membership card.

Sorry: no under 18s. No dogs except assistance animals.

www.skiptonbeerfestival.camra.org.uk

Tamworth Tap takes UK's best pub title for record breaking third time



CAMRA's National Pub of the Year 2025 title has been won by the **Tamworth Tap** in Staffordshire, bagging an unprecedented trilogy of top titles.

The award is the highest honour the Campaign gives to a pub, helping to showcase quality pubs across the UK that are worth seeking out and visiting. Beating thousands of entries, the Tamworth Tap was judged on its atmosphere, décor, welcome, service, inclusivity, overall impression and, most importantly, quality cask beer, real cider and perry.

Home to Tamworth Brewing Company, the multi-award-winning pub boasts a range of eight cask beers from both local brewers and across the UK, along with a wide selection of ciders, gins, wines, and bottled beers.

The Tudor building with a 16th century shop front and its historic courtyard beer terrace offers stunning views of Tamworth's Norman Castle for a scenic spot to enjoy a pint. As part of the pub's popular 'CAMRA Corner', the Tamworth Tap's stairs have been decorated to look like a display of *Good Beer Guides*, along with a rare complete collection of CAMRA's pub guidebooks.

Reacting to the win, George and Louise Greenaway said: "It's not often either of us are stuck for words – ask anyone! – but we really are struggling to express how we feel today. When we won the first time we believed we'd reached the pinnacle of our achievements and were absolutely astounded with our second consecutive win.

"To have won for an unprecedented third time is beyond our wildest dreams; we are in awe of this recognition. The pub and its people are at the centre of everything we do. We don't just pour pints at the Tap, we strive to give a true sense of community and give our beloved Tappers a place they like to call home, with the warmest welcome, great atmosphere and beautiful surroundings. Quality beer comes first, yet the passion, knowledge and friendliness of our incredible 'Team Tap' is key.

"A heartfelt thanks to every single person who has been part of our journey, from day one when we opened a 'pop-up' in a shop window, with a make-shift counter and two barrels of beer. Thank you for supporting and believing in us, for turning up to everything we do and for making the Tamworth Tap a place where people want to be."

CAMRA names popular Good Beer Guide club as best in UK



The Campaign for Real Ale (CAMRA) has awarded **Billingham Catholic Club** in Billingham the Club of the Year 2025 title.

Run in partnership with **Club Mirror**, the award recognises the best social clubs in the UK. Clubs are judged on their atmosphere, welcoming surroundings and, most importantly, the quality of their cask beer and real cider and perry.

The former Roman Catholic school has featured in CAMRA's *Good Beer Guide* for almost two decades, which is an incredible achievement. Its dedicated volunteers make sure the club's reputation remains at the top of its game, serving 150

different beers a year, offering three well-kept cask beers at one time – with eight on offer during the club's regular bank holiday beer and music festivals.

Renowned locally for its vibrant R'n'B and rock scene, the quaint Victorian mansion has been significantly refurbished over the years. Featuring a separate function room, a beer garden covering a quarter of an acre of land with a decking area, marquee, stage and three handpulls available on its outdoor bar.

Reacting to the win, Bar Manager Sean Rowbottom; Events Coordinator and Licensee Lisa

Moody and Cellarman Tony Hill said: "We are absolutely thrilled to win the CAMRA Club of the Year. We always hoped we might have been in with a chance, but never thought we would win, especially with the other three great clubs in the final. Our little club in the North East of England is a lot of things to a lot of different people and this award is for us all."

Phil Gregg, CAMRA Club of the Year Coordinator said: "The competition saw well over 100 entries across the country, from Scotland to Cornwall, with the final being the closest I have known for a number of years. A testament of the exceptionally high standard and diversity of social clubs across the UK. Billingham's commitment to community and quality cask beer and real cider and perry makes the team a very worthy winner. Make sure to visit this cracking club and raise a pint to the team's success! Social clubs are amazing venues, and I would urge everyone to visit their local to experience these welcoming spaces.

Beer Street crowned CAMRA's Champion Winter Beer of Britain



Beer Street (4.0%), an amber rye bitter by London Brewing has won CAMRA's Champion Winter Beer of Britain award, announced at Liverpool Beer Festival.

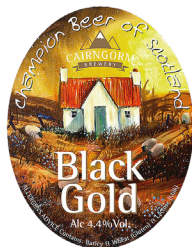
After a year of local and regional blind judging heats, the Campaign's winter winners have been crowned. The category winners now go forward to the final judging in May at CAMRA's Cambridge Beer Festival where they'll battle it out to take the crown of Supreme Champion 2026.

Cairngorm's session stout, Black Gold (4.4%), took home silver, and Green Jack's Baltic Trader Export Stout (10.5%) won bronze.

Judges were blown away by the winner, with judging panel coordinator Christine Cryne describing Beer Street (4.0%) as: "A sparkling golden amber bitter, with spicy rye and a roasty nose, sweet biscuit on the flavour, where the spicy rye notes increase and linger in the dry and slightly bitter finish. Very easy drinking."

Reacting to the win, Director of London Brewing Senan Sexton said: "We're absolutely delighted that our best bitter, Beer Street, has been named Champion Winter Beer of Britain 2026 by CAMRA. We've been brewing Beer Street since we founded the brewery in 2011, and it's a real testament to the skill and dedication of our head brewer, Alex, that he has continued to refine and elevate the recipe over the years.

"This accolade means a tremendous amount to a brewery of our size. It's not only a proud moment for our team, but also a fantastic boost that celebrates the enduring appeal of high-quality cask ales enjoyed in pubs across the UK."



SILVER



GOLD



BRONZE

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Leeds Heritage Pub and History walks

led by beer writer Simon Jenkins



YORKSHIRE'S NEWEST BREWERY



SKIPTON

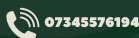
BREWING COMPANY



SCAN ME

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NEW BEERS COMING SOON...



THE CHEMIC TAVERN

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

IT'S a Sunday afternoon when I call in at the Chemic for the first time in at least a couple of years – and truth be told, I'm rather dreading what I might find. Traditional community boozers like this have in so many places struggled in recent years through, in roughly equal measure, a lack of investment and an apparent post-pandemic lifestyle shift which has reduced

the central role which the local had long played in people's lives.

That Arkwright's chip shop is clearly shuttered down and closed is not a promising sign; the two businesses had a symbiotic relationship stretching back through generations. Pairing my fish and chips with a pint of Landlord in the taproom is a pleasure I've enjoyed several times in the past.

My fears prove misplaced. Stepping inside I'm hit by two competing soundtracks – lively chatter and laughter from the taproom on one side of the bar, fiddles and tap-dancers from the concert room on the other.

I head to the former, and it's no surprise to find the legendary former Yorkshire Evening Post columnist Oliver Cross nursing a sizeable glass of Malbec. Across the table, his partner Lynne is on the Sauvignon Blanc. A rather weary group at the next two tables are quaffing pints of real ale: "That's the Green Party," says Lynne. "They've been working up on Woodhouse Ridge." It's thirsty work, clearly.

Lynne introduces me to Clare Wyke, Chair of the Friends of the Chemic campaign group, which was founded a few years ago in the face of an existential crisis. "The pub was going to go under," says Clare. "The landlord urgently needed our help." Remarkably, a community appeal raised £5,000 in just two days to meet the pub's immediate needs, and the Friends have now registered the pub as a community asset, a status which underpins its future.

"We have to re-apply every five years and demonstrate how it's still a part of the community," she says. There's plenty to show – like the six-nights-a-week live music, a popular Monday quiz, and the Chemic garden club which built beds in which they grow vegetables for locals to take and use. "Lots of the houses round here don't have gardens," she adds. Clare herself runs the pub's singing group.

"We get students, pensioners – and everyone in between. The pub is thriving now. It's mad as a box of frogs, but it works."

That owners Punch Taverns saw fit last year to build a rear extension, which is now used for private parties, food nights and community events, is a real vote of confidence in the long-term future of the Chemic. Punch sometimes get a bad rap for the way they conduct their business, but the folk I chat to here have nothing but praise for the pub's owners, its leaseholder and its managers Meg and Cam.

Clare's own attachment to the Chemic stretches back 20 years: "It used to be that if a woman was seen drinking on her own, she was either single, jilted or desperate. But it was never like that here. I could always come here on my own and not feel as though everyone was looking at me." Though she's now moved away from the area, she remains a regular here and a driving force behind the Friends.

There was a time, when I first began to discover the great pubs of Leeds, when Woodhouse boasted a great pub crawl all of its own. With just a short stroll between each of them, the Beer Exchange, Bricklayers Arms, Swan with Two Necks and Chemic offered plenty for locals to enjoy. It was a community of tight-knit, steep-sloping streets – the Beulahs, Penningtons and Quarries – on one side of Woodhouse Street, and, on the other, the newer houses and high-rise developments which sprung up following the slum clearances of the 1970s.



Of those four pubs, only the Chemic remains, the others having closed in fairly rapid succession around 25 years ago, each now converted to housing. I had a particular soft spot for the Bricklayers and their fabulous ploughman's lunches, but times change, I guess.

Perhaps as drinking and cultural habits have also changed, there remained room for just one pub – and the Chemic continues to prove that people still have an appetite – and a thirst – for a traditional local boozier.

Even so, it would always stand and fall by the quality of its hand-pulled beer, and it seems that Meg and Cam have got that nailed. "The Albion Stout is orgasmically good," says one drinker, clearly no stranger to hyperbole. It's from Woodforde's Brewery in Norfolk, and not one I'd tried before – and it's a rich dark delight, packed with dark dried fruit and chocolate.

This is one of three real ales on offer during my visit, the other being the caramelly Hobgoblin Ruby and that perennial favourite Landlord. "Meg and Cam really know how to look after the beer," says Clare. "That's so important here."

The function room has added a new dimension to the business, with pop-up restaurants serving a changing selection of meals. "Lynne and I had a Valentine's meal in here a few weeks ago," says Ollie. "It was all vegan – apart from the venison. That's so Chemic!"

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

itsthebeertalking.co.uk

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

PART TWO

Hull & East Yorkshire CAMRA Beer Festival



I next headed onto the beer festival. Hull and East Yorkshire CAMRA celebrates its 50th anniversary in 2025. The local branch has run its Real Ale & Cider Festival over 40 times, though it hasn't been held since 2019. The 2025 event marks both the branch's golden year and the festival's comeback. CAMRA started nationally in 1971, so the Hull branch joined soon after—probably launching its first festival in the early 1980s. Over time, it's become known for its friendly crowd, good food, and a big mix of real ales and ciders from local and national breweries.

It was held at Minerva Masonic Hall, on Dagger Lane in Hull which has a long history. The site first held a Presbyterian chapel built in 1698, and in 1802 it became home to the Minerva Lodge of Freemasons. The current hall is now Grade II listed for its historic value and is still used by the lodge today. It's an atmospheric old building that fits perfectly with a traditional beer festival.

A great choice of around 30 beers and a selection of local ciders. Managed to try a number of beers from Jazz BrewCo, Aitchesons, Great Newsome Brewery and Yorkshire Brewhouse. Was great chatting to a few of the volunteers, and great to bump into Andy who is one of my followers.

Furley & Co



Furley & Co sits at 18–20 Princes Dock Street in Hull, in a three-storey Victorian warehouse built around 1829 on reclaimed dockland. The building once belonged to Furley & Co, a busy maritime freight company that ran paddle steamers and canal boats across Yorkshire during the 19th and early 20th centuries. The firm's name became well known on the Humber for its shipping and trade work before it closed in the 1970s. After years of mixed commercial use, the warehouse was restored in 2015 and reopened as Furley & Co, keeping much of its original maritime character and industrial charm.

Just outside the building, a blue plaque commemorates Sir Alfred James Newton (1845–1921), highlighting another link to Hull's trading past. It marks the site of Newton Bros, the firm founded by Newton, who was born in Hull. The plaque notes his remarkable career — he became the first chairman of Harrods and later served as Lord Mayor of London in 1899. His roots in local commerce and shipping reflect the entrepreneurial spirit that shaped Hull's dockside businesses, including companies like Furley & Co.

Inside feels a bit like stepping into an old dockside warehouse that's been given a modern, laid-back twist. The place keeps its original character with big windows, high ceilings, and exposed brick, but it's been softened up with warm lighting and comfy seating. There's a mix of cosy corners, bar stools, and long tables where people can just relax and chat. Upstairs has a slightly quieter, chill vibe, while downstairs feels more lively and open. It's the kind of spot that feels easy to settle into — stylish but unpretentious, with that cool industrial Hull charm.

On the bar a selection of 3 cask ales alongside 12 keg lines with different styles. I went for "Hawaiian Shirt" from Ashover Brew Co. A delicious hoppy American Pale Ale hopped with Mosaic Hops.

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

Scale & Feather Bar



Onto Scale and Feather Bar which was a few minutes walk away. The Scale & Feather stands on Scale Lane in Hull's Old Town, its story stretching back two centuries. Before taking its present name, it was known as Walters, after Walter Wilberforce, a local barber who ran his shop here in the early 1800s. His name lingered long after the scissors were set down, becoming the title of the pub that later occupied the site. As Hull's docks rose and declined, the building changed hands and purpose, yet remained a gathering place. Today, as the Scale & Feather, it preserves that sense of continuity—where old names and new stories meet in the same walls.

The Scale & Feather has a warm, traditional look with a few modern touches. Inside, exposed brick and dark wood give it a historic Old Town feel, while polished wooden floors and soft lighting create a comfortable atmosphere. The bar stretches along one side, framed by mirrors and brass fittings from earlier refurbishments. Rock album covers and local artwork hang on the walls, adding colour and personality without crowding the

space. The windows overlook Scale Lane's cobbled street, and the mix of wooden stools, leather chairs, and vintage décor keeps the balance between old Hull charm and a modern pub style.

A line up of 4 cask ales, alongside with 4 ciders (including Olivers and Ampleforth Abbey) and a great variety of keg beers. I went with "From Around the Way" from Pool Brewing. A fantastic Smoked Golden Ale with BestMalz Applewood Beech Smoked Malt. Very different but enjoyable.

WM Hawkes



Along the road brings me to 3 pubs all around the same area. The first being Wm Hawkes. Wm Hawkes in Hull has an interesting backstory that goes way beyond being just a pub. The building on Scale Lane originally housed a gunmaker's workshop run by William Hawkes, who started making guns and rifles there around 1810 after taking over from another gunsmith named Bottomley. For more than a century, the site was known locally for its connection to the gun trade. Eventually, the workshop closed and the building found new life as a pub, keeping the old name as a

nod to its roots. Today, Wm Hawkes stands as a small reminder of Hull's industrial and maritime past.



Wm Hawkes has a traditional, old-style interior that fits perfectly with its setting in Hull's Old Town. The pub is made up of several small rooms with low ceilings, wooden beams, and exposed brick walls. There's a mix of dark wood furniture, old photographs, and vintage details that reflect the building's long history. The bar area is compact but full of character, and the layout feels more like a series of snug corners than one big open space. Subtle lighting and a classic pub design give it a warm, timeless look that feels both historic and welcoming.

A nice line up of 4 cask ales on the bar, alongside a cider and a range of keg options. I went with "Leeds Best" from Leeds Brewery. A delicious classic Yorkshire Bitter, well balanced, malty and tasty.

The Lion & Key

Over the road to The Lion And Key. The Lion & Key on High Street in Hull has a long, colourful past. First licensed in 1817, it began as the Britannia Coffee House before becoming a pub named to mark the

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British capture of Ciudad Rodrigo in 1812 – the “key” symbolising the victory and the “lion” representing Britain. Over the years, it’s seen plenty of change, even closing for a while to serve as office space before reopening in the 1980s as *Durty Nelly’s*, an Irish-style bar. It later reclaimed its old name and remains a well-loved part of Hull’s historic old town.



Inside it feels instantly welcoming and full of character. The place has dark wood panelling, old enamel signs, and walls covered with vintage bits and pieces that give it a classic, lived-in charm. A bustling main bar area and a lovely outdoor beer garden. The lighting is soft, here, the atmosphere relaxed, and there’s that comforting sense of history in every corner, like the pub’s been collecting stories for centuries and is in no rush to stop.

Drinks wise a line up on the bar of 5 cask ales, alongside a selection of keg beers to choose from. “Original Blonde” from White Rose Brewery was my beer selection in here. A refreshing and easy drinking Blonde Ale. Very sessionable.

Fretwells



Next is opposite on the corner to Fretwells. Fretwells in Hull’s Old Town, occupies a nineteenth-century building once used by a local printing firm called Fretwell’s. The name honours that business, which traded on the same site. The building sits at the corner of Scale Lane and High Street and retains much of its original brickwork and charm. Reopened in the 2020s by local publicans known for restoring historic venues, it blends period features with a traditional bar and games room. Today, Fretwells is celebrated for reviving Hull’s pub heritage through independent ownership and respect for the city’s industrial past.

Inside Fretwells, it’s got that proper old-school pub feel – warm lighting, dark wood, and a bar that looks like it’s been there forever. The walls are covered in vintage bits and bobs, giving it loads of character without trying too hard. There are a few quiet corners if you fancy a chill pint, plus a games room with things like pinball and bar billiards. It’s the kind of place where you can actually hear your mates talk, grab a decent drink, and just relax. No gimmicks, just a cosy, laid-back pub done right.

A fantastic line up of 5 cask ales to choose from on the bar, alongside a variety of keg options. In here I went for “DV US” from Deeply Vale Brewery. A super tasty and easy drinking Session Pale Ale.

Hatters Cafe Bar



Another short stroll brought me to Hatters Cafe Bar. Tucked away on Manor Street in Hull’s Old Town, the Mad Hatter has a bit of quiet history behind its quirky name. Long before it became Hull’s smallest pub and reopened in 2024 with its Alice-in-Wonderland theme, the spot was known as *Chilli Devil’s*, and before that, the building had seen plenty of changes as part of one of the city’s oldest streets. Manor Street’s been around since Hull’s early trading days, lined with old warehouses, shops, and watering holes that have come and gone over the centuries. Now, the Mad Hatter keeps that legacy alive – small, friendly, and full of stories.

Inside it feels like stepping into a cosy, slightly eccentric hideaway. The space is tiny but full of character – think mismatched chairs, quirky trinkets, and fairy lights twinkling against old brick walls. Alice in Wonderland touches

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are everywhere, from playful wall art to the odd teacup tucked on a shelf. It's the kind of place where you instantly relax, with a warm, homely atmosphere that feels more like a friend's snug living room than a city pub. Despite its size, it's full of life, laughter, and that unmistakable Hull charm.

2 cask ales on from Great Newsome Brewery along with a selection of keg beers. I went for their "Frothingham Best". A delicious, well balanced English Bitter.

Hop & Vine



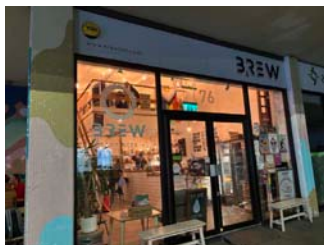
Next is onto Hop and Vine. The Hop & Vine is located in the cellar of 24 Albion Street, part of a Georgian townhouse dating back to around 1790. The building has a classic three-storey frontage with original sash windows, stone lintels and iron railings, all protected under its Grade II listing. Originally built as a home, it later became a shop and then a dental surgery before Stewart Campbell and Janet Rowan converted the basement into a pub opening in 2006. Now owned by Tony Garrett since 2017, it still retains much of its historic character and sits within Hull's Georgian New Town Conservation

Area, protected since the mid-1970s.

Inside, the Hop & Vine feels like a hidden gem—a small brick-vaulted cellar with low ceilings, warm lighting and a mix of wooden tables and benches that create a homely, relaxed atmosphere. There's no loud music or screens, just quiet conversation echoing off the old brick walls. The décor is simple, with touches of local art and vintage signs adding character. It's the kind of place where time slows down—cosy, slightly quirky, and full of that timeless old-Hull charm that makes you want to linger longer than planned.

It was great meeting Tony and bumping into Jazz BrewCo in here. The cheeseboard I had was delicious with some great cheeses. On the bar a range of 4 cask ales, a draught Pilsner and a variety of Real Ciders to choose from. I opted to go with "Devilishly Pale" from Rudgate Brewery. A very sessionable, easy drinking and light Pale Ale.

Brew



A walk down the road brings me to Brew. Brew sits on Bond Street

in Hull, an area with a long and changing history. Bond Street was heavily affected by both World Wars — nearby sites like the Edwin Davis department store were bombed in 1915 and again during WWII, reshaped each time through rebuilding. The post-war years brought major redevelopment, turning the street into a key part of Hull's modern city centre. More recently, the area's been part of the Albion Square regeneration project, which cleared old buildings for new life. So while Brew itself is a newer addition, it's built on a spot shaped by a century of rebuilding and reinvention.

It has a relaxed, modern interior with exposed brick walls, wooden tables, and simple décor. The layout mixes table seating with bar stools, creating a casual, open feel. Warm lighting and neutral tones give it a cosy atmosphere, while board games and artwork add character. Free Wi-Fi and plug sockets make it a comfortable spot for working or socialising. The overall design blends industrial touches with a homely vibe, reflecting the building's independent, creative spirit.

A variety of 4 keg beers available, along with a fridge full of cans and bottles in lots of different styles. I went with "Fang & Flame" from Brew York. A super tasty Double Dry Hopped Pale Ale brewed in coloration with Green Gold Brewing. Really enjoyed this.

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The New Clarence



My last visit in Hull was to The New Clarence. The New Clarence on Charles Street in Hull has quite a story. The original Clarence opened back in 1872 but was demolished in 1987. The current building used to be a Co-op before it became the pub locals know today. It ran for years as The New Clarence until closing in June 2023. After that, a local group called the Hull Community Pub Society stepped in to save it, aiming to reopen it as the city's first community-owned pub. The place is now officially listed as an Asset of Community Value.

Inside, you'll find a relaxed, open-plan bar area where the vibe is friendly and unpretentious. The space leans into its community-pub resurrection with lots of wood, warm lighting and enough room to settle in with a drink or share a table with friends. There are spots that feel cosy for quieter chats and areas that shift easily into livelier mode when there's a quiz or event. It's not overly polished or pretentious – rather, it feels welcoming and down-to-earth, very much "pub for the people".

On the bar a choice of 7 cask ales to choose from, along with a choice of Real Ciders and a selection of keg beers. My beer choice was "Cloudbreak" from Bristol Beer Factory. A delicious American IPA, full of flavour and very easy to drink.

GOOLE

The Tom Pudding



I had time on my way home from Hull to drop into Goole (and catch the Ghost Train home). I always love a visit to Tom Pudding Micropub. Tom Pudding Micropub opened in December 2017 in a former newsagent at 20 Pasture Road in Goole, founded by real-ale enthusiasts Simon Jarrold and Alan Lowey. Its name comes from the historic "tom puddings" – compartment boats used from the 1860s to transport coal along the Aire & Calder Navigation to Goole docks. The venue became well known quickly for its rotating cask ales and relaxed, conversation-focused atmosphere. In August 2025 it was taken over by Martin Bryars who was the manager, so the original owners could retire (again), marking a new chapter in the pub's story while continuing

its focus on traditional ale and community spirit.

Inside is a compact, cosy space with exposed brickwork and old timber beams that give it a warm, rustic character. Seating is simple and close-knit, encouraging conversation, with wooden benches and small tables arranged within a single open room. Decorations are understated but thoughtful, including railway and canal memorabilia that reflect Goole's industrial past. Soft lighting and neatly maintained interiors create a welcoming atmosphere rather than a crowded one. It feels intimate, characterful and designed for relaxed socialising rather than loud entertainment.

Was great seeing Martin and Adi this evening and as always a fantastic warm welcome. On the bar a choice of 4 cask ales to choose from, along with 3 ciders. I went with "Hidden In Plain Sight" from Chin Chin Brewing Company. A really tasty Pale Ale, full of flavour and very sessionable to drink.

Did you know?

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



Source: portmangroup.org.uk, "Consumer views on low alcohol products" (2022)



Lost Pubs down Armley Road

On Friday 10 May 1974 I met Supping Partner in order to call at the pubs on Armley Road. The distance from Branch Road to Armley Road's junction with Wellington Street is about 1 mile and includes seven pubs. We began at the Nelson and finished at the Albion. "Made the gall – good ale – and finished with fish and taties".

Nelson Inn **Youngers**

The Nelson was a traditional pub with both lounge and tap room. Keg only in 1974. An upstairs room was available for private functions and in February 1973 I had visited a new Folk club which met there. A blue plaque attached to the exterior of the building honoured Samuel Legard (1874-1952) of beer and buses fame. Samuel was licensee from 1896 until his death. The Nelson Closed in C2009 and opened as a restaurant soon afterwards.

Golden Lion Hotel **Tetley**

This was my first visit to the Golden Lion and I have no records of having returned until August 1988. By this time handpumps were in use but in 1974 Keg only. The pub had previously been owned by Armley Brewery who acquired it in 1877 and from 1939 was tied to Ramsden and Son Ltd. Memories of the interior are vague. I think the main room was to the right of the entrance with the bar alongside the opposite wall, and a separate tap room was to the left. The Golden Lion closed in 2007 and for a decade the boarded up building was a familiar sight as the condition deteriorated. The building was demolished in 2018 and the site re-developed.

Rose and Crown **Tetley**

Our third pub was the Rose and Crown, a Tetley house, which in 1925 had been acquired with Brewhouse, by Melbourne Brewery. Two years earlier Arthur Sowry registered as Arthur Sowry Ltd. had been brewing

there. The central bar served two rooms, the public bar and a smarter lounge. Karaoke and weekend discos took place in the early 2000's, but in 1974 more sedate entertainment was provided- darts and dominos, and conversation. The Rose and Crown closed C2009 and the building sold in April. The premises re-opened as a Domestic Appliance Wholesaler. In 2018 planning permission was granted to allow conversion into apartments.

Scarbro Hotel **Tetley**

I have seen three versions of the pub's name. It was located on Scarborough Street and is usually known by this name. However a photograph from February 1964 bears the name "Scarbro" Hotel where as the Ramsdens sign suspended above the entrance "Scarbaro". At the time of our visit I think all other buildings along Scarborough Street had been cleared with only the pub remaining. From memory I think a central bar served both the tap room to the right of the entrance and the lounge to the left. The Scarborough was an excellent pub with quality cask Tetley's dispensed from handpumps. I returned on several occasions. My final visit was in July 1978 and I think it closed not long afterwards.

Castleton Hotel **Tetley**

Only a short distance from the Scarbro was the Castleton, which served cask dispensed from handpumps. The pub was included in the 1841 census and had been acquired by Melbourne Brewery in 1919. The main entrance overlooked Armley Road with two main rooms. Lounge to one side, tap room to the other. To the rear was a large yard/garden. Most of the area had been cleared by 1974 with the Castleton one of the few remaining buildings. One report from the time described the vicinity as "waste land". The Castleton closed not long after our visit and the building demolished soon afterwards.

Lost Pubs down Armley Road

Oak Hotel John Smiths

The Oak was the end building of a row of terraced houses with Oak Road to one side and Croton Place to the other, with both roads joining Armley Road/Canal Street. The precise location was just past the current footbridge over the A647 and towards the embankment on the right hand side, where Armley Road turns 90 degrees over the railway. The pub was a John Smith's house which the brewery had acquired with Brewhouse from Sam Smith's in 1919. At the time of our visit the Oak was virtually deserted and I have a vague memory of standing at the bar conversing with the very amiable landlord. Despite returning to the Armley Road pubs I never went back to the Oak. I believe it closed not long after our visit and the building demolished.

Albion Inn Tetley

The Albion was our final pub that evening. The main room with the bar was to the front of the building. Two smaller rooms were to the rear with bar service from a hatch. The Tetley's excellent and earned the Albion inclusion in the early editions of the Good Beer Guide which described it as a "Traditional Victorian Industrial Pub" The Leeds CAMRA Beer Guide from 2002 reports that it was "unchanged by modern trends" The Albion was an exceptional pub and I returned many times over the following two decades. It was also the last of the Armley Road pubs to close permanently in C2011. By the end of that year conversion to offices "Albion House" has commenced.

David Jameson

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