

The multi-award winning

Nottingham Drinker



ND 179 - Autumn 2026



ALSO INSIDE THIS ISSUE...

Cider Saunter 2026, Mild Trail 2026 Results,
No Half Measures, Tales from the North and much more...



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- 6 The Free Man, 334-336 Carlton Hill, Nottingham, NG4 1JD
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- 10 The Pilgrim Oak, 44-46 High Street, Hucknall, NG15 7AX
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PUBLICATION DATES

The next issue of Nottingham Drinker (Issue 180) will be published on **29th October** and will be available from the Branch Meeting.

**THE ND 180 COPY DEADLINE IS
Thursday 24th September**

7,000 copies of the Nottingham Drinker are distributed free of charge to over 300 outlets in the Nottingham area including libraries, the Tourist Information Centre and pubs in Nottingham, outlying villages and local towns. It is published by Nottingham CAMRA.

ADVERTISING

Nottingham Drinker welcomes advertisements subject to compliance with CAMRA policy and space availability. To advertise please contact:

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**Designed & Produced on behalf of CAMRA by:
Paper Red Media**

Matt Richards
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Printed By:

Printed by Zenith Media
Unit 9-13, Pontyfelin Industrial Estate,
New Inn, Pontypool. NP4 0DQ

Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA. All content © Nottingham Branch of CAMRA.



UP FRONT

Danielle Jeffery writes...



How are we already gearing up for the the Nottingham CAMRA Beer and Cider Festival? It seems like only last week I was at Trent Bridge sampling many beers, pouring behind the No Half Measures bar, chatting all things beer and generally having a wonderful time at 2025's festival! You'll find lots of info about this years festival in this edition and if you haven't already got your ticket, there is a

QR code on the front cover which will take you to the website where you can purchase your tickets. CAMRA members also go free with their membership!

With the weather taking a rather warm turn this year, what better excuse do you need to dive into the wonderful world of refreshing cider in August's Cider Saunter! Whether it's a crisp and refreshing tippie, or a more tannic cider, I'm sure all pubs involved will have a wonderful collective showcase of ciders.

I hope you'll find a particular article in this edition as interesting as myself. 'After last orders?'... the hidden human cost of pub closures. As is tradition, I write this in my (recently refurbished) local pub, the Robin Hood. It made me think what would happen if my beloved local were to close? Not a nice thought. The memories, the friends and experiences I've had here... where else in the community can give as much as what the local pub does? We don't just lose a place to have a pint, but a vital social connection within our community with a shared love of our culture and heritage. Let's strive to keep it alive.

I wish all of the the Nottingham Drinker readers a lovely rest of this (scorching!) summer, and as it becomes cooler and the nights start to draw in, continue in all you do to support our pubs and independent breweries. Visit them often, drink and be happy.

Cheers,

Danielle



Nottingham Pub of the Year 2026

It's always a great pleasure to be able to present awards to good pubs in our area, and during April & May, we had a selection of these, from our Branch Pub of the Year competition.

The **Old Green Dragon** in Oxtun was winner of the Village category, and also overall winner. Their certificates were presented to Cloe and Marc Brailsford by Paul Davies and Steve Westby, on Sat 25th April, with the pub packed full of regulars. They were delighted with the results, and said how much they appreciated the support and recognition from CAMRA.

Winner of the Urban category, and overall runner-up, was the **Horse and Jockey** in Stapleford. Their presentation took place on Thurs 30th April, when the CAMRA Branch Meeting was held at the pub. Naturally this meant there were a good amount of CAMRA members present, as well as many regular customers.

The **Round RobInn**, East Leake, was runner-up in the Village category. Owner Rachel (along with all her family) and Bar Manager Jamie received their certificate from Ray Kirby on Sun 3rd May. This was a day of celebrations for the pub, as they had also received their certificate for runner-up Cider Pub of the Year earlier in that same day.

The **Vat & Fiddle** in Nottingham were runner-up in the Urban category. Danny came to the Branch Meeting at the nearby Canalhouse on Thurs 28th May, and was presented with his certificate by branch chairman Steve Westby.



**Old Green Dragon, Oxtun,
Pub of the Year
in the Village category**



**Horse and Jockey,
Stapleford,
Pub of the Year
in the Urban category**



**Round RobInn, East Leake, was runner-up
in the Village category**

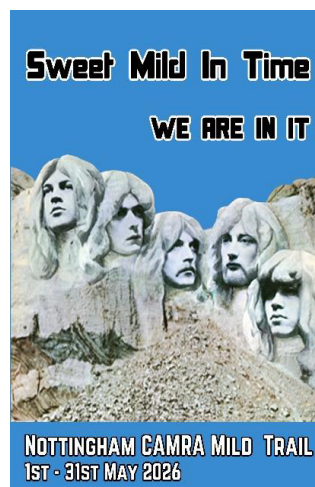
Mild Trail 2026 Results

This year our Mild Trailers had a choice of 20 pubs to visit plus the opportunity to add wild card entries. Altogether another 38 pubs were recorded as serving a cask conditioned mild at sometime during May.

Everyone sending in a form with a minimum of 8 visits could vote for their "best pint". The scores were logged and weighted in respect of the number of visits each pub had. Winner of the Best pint vote was the Brew Tavern, second place went to the Gate at Awsworth, followed by the Round RobInn, then the Abdication. Best Mild Trail display was again won by the Nags Head at East Leake.



**Arabella and Aimee,
Brew Tavern Best Pint**



**NOTTINGHAM CAMRA MILD TRAIL
1st - 31st MAY 2026**



**Nags Head Best Display, Leah,
Rich and Freddie**

Everyone who submitted an entry can claim a free pint at this year's Nottingham Beer and Cider festival due to be held at the Trent Bridge Cricket Ground from Wednesday 9th to Saturday 12th October.

Nottingham Beer and Cider Festival 2026

The ever-popular Nottingham Beer and Cider Festival 2026 returns this year from Wednesday 7th to Saturday 10th October, again to be staged at the iconic Trent Bridge Cricket Ground. Tickets are now on sale – and admission this year is free to CAMRA members for all sessions, just show your membership card on the gate, no ticket required!

A unique change this year will see an independent wine, champagne and prosecco festival running alongside the Beer & Cider Festival for the very first time. The two festivals will run side by side, but with different entrances and tickets for each event. Once inside, Wine and Beer festival attendees will be able to access both festivals, but wine festival customers would need to purchase our tankard to buy a beer and vice versa. The Festival will give many customers their first opportunity to visit the historic Trent Bridge Pavilion following the completion of its £10 million redevelopment.

The festival sees the usual exciting mix of CAMRA bars and brewery bars, with over 600 beers and ciders to choose from. One of the CAMRA bars will again be run by 'No Half Measures' – a women's beer group of knowledgeable beer enthusiasts, women wanting to be more involved in all aspects of the industry and a gateway group into all things beer! For more information on No Half Measures – see the articles in this edition of the Nottingham Drinker.

"We're always looking for ways to make the festival even better," commented Festival Infrastructure Manager Steve Scrimshaw, "We've worked hard to improve the layout

this year, incorporating the newly refurbished pavilion but without losing the character we get from hosting the event at Trent Bridge. Of course, there are some things that simply shouldn't change – we'll still be serving beers & ciders in glass tankards, and brewers will still be serving up old favourites and new creations alike."

Following a successful trial in 2025, beer tokens have again been replaced by contactless payment on all bars, allowing attendees a simpler way to sample the delights of each brewery and drift from bar to bar without the need to revisit the token booths. This does mean that no beer tokens are included, and this is reflected in the already lower ticket prices.

FESTIVAL TIMES

Wednesday 7th Oct 1pm- 7pm
– Open to trade invitees, CAMRA members and festival season ticket holders only

Thursday 8th Oct 12-10.30pm

Friday 9th Oct 12-10.30pm

Saturday 10th Oct 12-10.30pm

The admission includes a complimentary commemorative 2026 glass that you are welcome to take home with you.

For details of prices and how to buy tickets please visit <https://www.trentbridge.co.uk/events/beer-festival.html> or scan the QR code on the front cover of this edition of the Nottingham Drinker.

We are again offering a 'Season Ticket' which will allow admission to all public sessions, plus special access to the Wednesday trade

session – now that is dedication to Beer and Cider!

Purchasing tickets on the day.

Due to the popularity of this event, it may reach capacity at certain points throughout the week, and so for the safety and welfare of attendees, we ask that customers purchase tickets in advance wherever possible, especially for peak periods – Friday and Saturday afternoons and Friday evening. It will be possible to purchase tickets from the Trent Bridge Box Office on the day and we'll arrange immediate entry if we have the capacity; however, there may be queues at times as advance ticket holders will be given priority.

CIDER BAR

As in previous years, we are delighted to have a large Cider Bar, with well over a hundred different ciders and perries. We will have a significant number from our local East Midlands makers, as well as ciders from Norfolk, Kent, Herefordshire, Somerset, Wales and various other areas. These will cover a variety of styles and tastes, from the delicate to the strongly flavoured, from very fruity to tannic woody flavours, including hopefully one or two that have been matured in spirit casks. All our drinks will be made from real apples and pears, with no artificial flavouring, and no other fruits added. This allows the flavours of the apples & pears to come through, and the skills of the traditional cider makers to be appreciated.

We will be hosting the East Midlands Cider & Perry Competition on the Wednesday. Look out for rosettes on the boxes which have won awards!



ENTERTAINMENT

The Trent Bridge Inn Courtyard Marquee will again serve as the centrepiece of the festival and host an eclectic bill of musical acts from Thursday to Saturday plus some of the brewery bars are intending to offer their own musical entertainment. We will again offer the usual exciting mix, from returning favourites to new, exciting and upcoming artists. Keep your eye on social media for news on who will be appearing.

FREQUENTLY ASKED QUESTIONS**Are under 18s allowed in the Festival?**

Unfortunately, it will not be possible for Under 18s to attend the Festival - this includes babies and small children. The Festival licence conditions require that Challenge 21 operates. Any person who appears to be under the age of 21 must produce an acceptable form of identification (passport, photo driving licence, PASS accredited card or HM Forces identity card) before being admitted to the premises.

Are dogs allowed at the festival?

Trent Bridge cricket ground does not allow any dogs on site except for assistance dogs.

Will I be allowed to leave the festival and return later?

Unfortunately, due to severe abuse of the system in previous years pass-outs are not available at any time during the festival. Once you have entered the festival, you will not be permitted to return once you have left the site. In the case of emergencies customers should contact the stewards at the exit points.

I live overseas, how can I purchase an advance ticket?

Customers will be able to print their own tickets when purchasing them online and so there should be no problem no matter whereabouts in the world you are located.

Will you be serving any gluten free beers at this year's festival?

We always seek to obtain a good choice of gluten free beers and these will be marked in the festival app and on beer signs. At last years festival, we had 66 gluten free beers. All of

the cider & perry on our Cider & Perry Bar is also gluten free

Are disabled facilities available at the festival?

Disabled access is possible to all areas of the festival.

At a lot of festivals the last day tends to run dry early, how likely is this with the Saturday (and last day) of the Festival?

We always order plenty of beer and have not run out for well over 40 years, though even after all those years some people refuse to attend Saturday evening claiming that we "always run out of beer". This is nothing more than an urban myth!

What if I want to visit the Festival but do not drink Beer or Cider?

The Trent Bridge bars stock a wide variety of drinks, including wines, spirits, soft drinks etc.

Does the Festival stock alcohol free drinks?

The Trent Bridge bars will have two of their bars open during the festival, which stock alcohol free drinks. We will also endeavour to offer a low alcohol beer on our keykeg bar.

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Cider at the Festival

Once again, the Nottingham Beer & Cider Festival returns to the iconic Trent Bridge. Over the last few years, visitors to the Festival (and passers-by on Bridgford Road) have been able to see our big "Cider Barn" banner proudly displayed.

We aim to have at least 100 different ciders and perries, and the summer is the time for ordering all these, which is a significant task! Of course, it might be easier if we ordered from the big well-known suppliers - the ones that you can easily get on the High Street, however a Festival as big as ours is a wonderful opportunity to support the many smaller independent cider makers in the East Midlands and across the rest of the country. This allows our Festival-goers the chance to try drinks they don't often see. It's always a pleasure to get cider from somebody who is just starting out on the venture of becoming a commercial cider-maker and this year we look forward to trying cider from new maker Severitt, near Ross-on-Wye.

So, what are these drinks that we will be having at our bar? One thing they all have in common is that they meet CAMRA's definition of being "real", that is being made from real apples and pears, not juice concentrate. But within that, there are many differences.

Ciders from Kent and the Eastern counties tend to be crisp, refreshing and appley, and are often chosen by those who like white wine. Those from the South-West tend to be more tannic, with deeper flavours, and are often chosen by those who prefer red wine or strong tea. The varieties of apples used have a huge effect on the flavour of the cider, as each variety has different levels of sugar, acidity and tannins, as well as different flavours. Some ciders are made from just a single variety of apple, and are labelled as "SV", while others are made from a blend of different apple varieties. This blending is a true skill of the traditional cider makers, as they know from experience which varieties complement each other to produce a delicious combination. Additionally, some of them will have matured in oak barrels, which impart their own flavour to the finished drink, often including a flavour from whichever spirit may have previously been stored in the barrel - rum and whiskey being the most common ones.

Perry is cider's cousin, made by the same process but from pears instead of apples. Because pears are usually sweeter than apples, perry tends to be sweeter, and sometimes more delicate. But, there is a huge variety within perries too, because there are many different varieties of pear used.

We won't be stocking any ciders with added other fruits or flavourings, as these are often stronger flavours and therefore tend to drown out the apple - Bakewell Tart and Salted Caramel, we're looking at you! We prefer to let these skilful makers show what they can do with just apples and pears.

If all this choice sounds a bit daunting, don't worry! Our bar staff are all experienced in finding just the right drink for your tastes, so don't be shy about asking for advice or suggestions. If you tell us what you normally like to drink, whether that's a type of cider or a different drink altogether, we will almost certainly be able to find something you like! And once we've found one that you like, we can suggest others which are similar to it.

The labels on the boxes give more than just the name of the cider and where it's from. They also give a rating of 1-5 on sweetness, acidity and tannins. So, if you find one

you particularly like, then looking for others with similar ratings will be a good way to find others that you like. This information also includes the ABV, which can vary from 4% up to 8%.

As in previous years, we will also have some sparkling ciders and perries on, dispensed from key keg, just like the key keg beers. Look out for these on one end of the Cider Bar.

Also, there will be a few boxes of cider near the music stage. So, if you are listening to a band and need a refill of cider, you can get one without missing any of the act. These are all duplicates of ones that feature on the main cider bar, so you can always get the full range at the main bar.

We will, once again, be hosting the East Midlands Cider and Perry Championship on the Wednesday afternoon, which our East Midlands makers will be invited to enter. Look out for a star on the label to indicate those which are in the competition, and rosettes to indicate the winners!

Being made from pure fruit, all our ciders and perries are suitable for vegetarians and vegans, and are naturally gluten-free. Some of them have no added sulphites, and a list of these will be available at the Cider Bar, and these will also be indicated on our website before the event.

So, if you like cider and perry, or are curious to learn more about these traditional drinks which have been made in this country for hundreds of years, come and say hello to us at the Cider Bar - we look forward to seeing you!

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FORWARD THINKING PEST MANAGEMENT

Beer Scores and the Good Beer Guide

There are tens of thousands of pubs across the country serving cask beers, and many of those serve really good pints.

For lovers of a decent pint, it's important to be able to find them. CAMRA's Good Beer Guide has been the 'bible' for finding the very best ones since 1974 and continues to be relied upon by tens of thousands of people.

CAMRA's online pub guide camra.org.uk/pubs can also help because beer quality is indicated by the '3 Pints' symbols that CAMRA members can see when logged in.

Pubs and clubs that serve really excellent pints, and serve them consistently well, can be potential candidates for the Good Beer Guide.

To help identify them, CAMRA members score their pints whenever they have the opportunity. Their scores help local branches determine candidates for the Guide, and these can change year on year because the standards are high. Serving live cask beer requires skill in the cellar and attention by bar staff all the time. Competition for a place is stiff because only 4,500 places are available.

Up until now, the scoring system has used a numbering system of 0 to 5. But there are problems with this. It requires memorising the criteria for each score and using them consistently, but memories can be variable. Some

people genuinely struggle with numbers, so they don't take part. It becomes open to individual interpretation with resulting inconsistency between scorers. There's also the potential for individual bias and a reluctance to 'award' high scores.

We all know when we are drinking a good pint that's been well-kept, and we also know when a pint is very good or excellent – who cannot resist telling everyone else about it! And likewise, a pint that is simply OK or, hopefully not often, undrinkable.

So, to make things easier for everyone, a new intuitive ratings system is being introduced, which is more descriptive of the beer being drunk.

Each of the new ratings has a description and a likely reaction to help you pin down the most appropriate rating.

Ratings can be recorded on CAMRA's online pub guide camra.org.uk/pubs by all CAMRA members so start rating your beer now.

If you're not a CAMRA member but would like to rate your beers then head over to camra.org.uk/membership.

SCORE YOUR BEER

CAMRA member? Score your beer today!

- ✓ Share your experiences and help guide fellow beer lovers
- ✓ Play a part in the **Good Beer Guide** selection process
- ✓ Help power CAMRA's beer and pub data
- ✓ A quick and easy way to get involved

Scoring your beer couldn't be simpler – find the pub or club on our website and click 'Beer Score'



Excellent
Very good
Good
Acceptable
Poor
Undrinkable

camra.org.uk/pubs

Coming to a Complete ALT

John Westlake explores the spiritual home of one of Germany's most iconic beer styles

In 1838, Johannes Mathias Schumacher purchased a small brewery on Citadellstrasse in the Rhineland city of Düsseldorf. His son took over the business in 1902 and 17 years later added the brewery run by his brother on Osterstrasse, to where all brewing operations were eventually transferred in 1925. In those early days before the invention of proper cooling equipment, beers were made more easily using top fermenting yeasts, which work best at notably higher temperatures than bottom fermenting lager yeasts, but even as the paler lager beers gained much greater popularity across Europe, the good folk of Düsseldorf stayed faithful to their darker, spicier 'Alt' beers that Mr Schumacher first created. Traditionally brewed to a strength ranging from 4.7% to 5.5% abv and served at table in 25cl glasses by aproned waiters, who will score a mark for each glassful on the accompanying beermat and refills will just continue to arrive until said beermat is placed atop the glass to signal no more is required!



Straddling the mighty Rhine, Düsseldorf is a city well deserving of a visit and the old town or Altstadt, with its wealth of bars, beer-halls and altbier brewhouses, is a particularly historic and rewarding area to explore. It is here at Bolkerstrasse 44, and now somewhat ignominiously sandwiched between McDonald's and KFC, that the Schumacher family also opened Im Goldenen Kessel (The Golden Cauldron), which remains to this day a wonderfully traditional and capacious beer-hall offering hearty German fare, all to be washed down with glasses of Schumacher Alt. A feature in this city is the large number of high tables to be seen outside many of the beer-halls such as here, where locals prefer to stand to drink and

chat to friends or, indeed, complete strangers, and the same will be seen outside the attractive facade of Zum Schlüssel (At The Key), diagonally across the pedestrianised street. Originally three adjoining brewhouses, since 1850 it has been the home of Schlüssel Alt, another delicious and typically copper hued, well balanced brew, which can be enjoyed standing up outside or seated in the spacious, quarry tiled interior.



Not far away, on the corner of Berger Strasse and Rheinstrasse, stands the imposing home of Uerige Alt, the turret of the building topped by a suitably tankard wielding weathervane, and an real joy of a watering hole. The beer is reputedly one of the hoppiest produced in Germany and can be savoured in an absolute warren of characterful, atmospheric rooms full of scrubbed top tables, delightful stained glass windows and much dark wood panelling. Established in 1862, the brand derives from the first landlord who was famously grumpy or 'uerige' in German, and the name simply stuck!

Brauerei Kürzer on Kurze Strasse is certainly something of a contrast. Located in what is obviously an old building, this much more recent alt brewpub exhibits a very rustic feel, with basic seating arranged around a central servery amid plenty of exposed brickwork and metal ducting. Nevertheless, the brewing vessels can be clearly seen at the rear of the premises and what comes out is a darker than usual ale with a tasty malt body tempered by spicy, slightly fruity hop notes.

Meanwhile, Brauerei Im Füchschen (The Little Fox) will be found nearby at 28 Rätiger Strasse and faithfully rebuilt following its destruction

during the last war. Founded in 1848 and easily spotted by its long, red and white banner flying from on high, it is another traditionally furnished, classic altbier beer-hall, with some interesting prints and nice tilework about the walls. Once again the beer is well-crafted and top notch, with a long, dry, hoppy finish and can actually be enjoyed here outside sitting down for a change!

Brauerei Frankenheim was founded in 1873 and produces an excellent, crisp altbier and although they do not operate a city centre beer-hall, it can be sampled in their bar-cum-restaurant in the Kasematten, an entire row of such establishments set into the lower level of the promenade directly overlooking the Rhine. A great place to while away a few hours on a sunny day!

A more recent and final addition to the local altbier scene is the Brauhaus Alter Bahnhof (Old Station Brewery) at Belsenplatz in the district of Oberkassel on the other side of the river, which can easily be reached by means of a short tram ride. When it started in 2011, the beer initially became known as Goulash Alt in honour of the founder's nickname, but following a more recent change of ownership, it has now been rechristened Belsen Alt and a very fine drop it is too, with a powerful, spicy hop presence. The gleaming, copper brewing vessels can be inspected inside the comfortable and almost cosy beer-hall, which also boasts a tempting menu of German specialities, while an expansive and leafy beer garden to the rear offers a nice alternative to vertical alfresco drinking.

Finally, bars around the Altstadt can also be found advertising Schlösser Alt, which seems to have a slightly sweeter and less characterful palate. The brewery was founded in the heart of Düsseldorf in 1873, but sadly closed in 2002, with production transferred to the Radeberger Brewery in Dortmund, itself now part of the mighty Oetker Group. One cannot help but feel that the beer might have retained a more distinctive flavour if brewing had remained in its home city.

"After Last Orders?"

...the hidden human cost of pub closures



The Three Lions in Meden Vale, pictured, was the only pub in the village and it closed in 2021

With over a quarter of Britain's pubs closing since 2000, we have seen a lot of media activity to highlight the issue, including **"VAT's the Problem"**, championed by Tom Kerridge, which at the time of writing this article had secured 241,227 petition signatories, The Telegraph's **"Save our Pubs"** and the more divisive **"No Labour MPs"** campaigns. At the end of May, there was further outcry based on the proposed "nice pub tax", a potentially new system for assessing valuation of venues based on factors like location, outdoor trading space, playgrounds etc, which all may be liable for additional taxes. So, even with harsh statistical numbers highlighting the problem, around 20,000+ pubs closed since 2000, what more can be done to encourage support and try and get cross-party commitment to help address the decline? Could the answer be in assessing the contribution of pubs to society, rather than just being targets for taxation?

"After Last Orders?" was a two-year research project funded by the Leverhulme Trust, an independent charity established in 1925 that supports educational initiatives and research activity. Led by Dr Thomas Thurnell-Read, who is based in the School of Social Sciences and Humanities at Loughborough University, insights from the research have been published on a project website. Some of the key findings of the research were announced at the end of April and can be accessed from the media section of the Universities website, links included below.

Thomas is a sociologist who is interested in alcohol consumption, sociability, and drinking cultures and how they change. He has previously carried out research exploring the role played by pubs in tackling loneliness and social isolation. His latest research explored the social and cultural significance of this precipitous decline in pub numbers, which is a topic he is very passionate about, having contributed to published articles since 2015.



"Too often the closure of a pub is seen in economic terms alone. Our research shows that what's really at stake is something much deeper – pubs are a vital part of our cultural heritage as well as our social infrastructure. When they disappear, we lose more than a building; we lose shared history, social connection, and spaces that have long been at the heart of community life."

What makes this report so impactful is the insight into

the real human cost of the closures, the loss of places to socialise and the role they play as an integral part of the community. The report provides in-depth stories based on a selection of pub closures over a wide-ranging timeframe. Whilst they represent urban and rural communities and have very different histories and ownership, they all share the same fate, they are no longer trading.

The Three Lions, which was built in 1967 by Mansfield Brewery, to serve what was then known as Welbeck Colliery Village, unfortunately represents Nottinghamshire's inclusion in the report. You need to read the full article to get a full appreciation of how the pub closure impacted community activity. The loss of the quiz nights, brass band practice and events where **"it felt like the whole village was in there"** cannot simply be replaced, and this is evident in the feelings of the residents, who sadly reflect on the change in village life. Unfortunately, the children's playground and adjacent meadow also have an influence on the value as a plot of development land, an irony not lost on some of the local residents!

Whilst the site has remained derelict for many years, there was a recent announcement that the site was suitable for a grant and that the East Midlands Combined County Authority (EMCCA) will provide up to £400,000 from its Brownfield Housing Fund to support the development of dozens of properties. The pub will be demolished, despite its "Asset of Community Value" status, as the local campaign was unable to raise sufficient support and investment to secure its survival.



The children's abandoned play area at the rear of The Three Lions

We hope to have Thomas as a guest speaker at a future Nottingham Branch Meeting and we will continue to highlight his work, with a book based on this research due to be published in 2027. For now, his final comment was *"We have to continue to explore ways of widening the conversation on pub closures by reflecting on the social value of pubs and the real impact their loss has on the community"*.

We're sure he can count on the support of all ND readers on this!

Links to resources:

<https://www.lboro.ac.uk/media-centre/press-releases/2026/april/human-cost-of-uk-pub-closures/>

<https://after-last-orders.lboro.ac.uk/>

Fare Deals

John Westlake seeks out those places in our area where good food and good ale go hand in hand

GLASS & CO

Unit 5 The Square, Station Street, Beeston,
Nottingham NG9 2WJ.

Tel: 0115 8912234

www.glassandco.uk

Food served Wednesday, Thursday 12 – 9;
Friday, Saturday 12 – 9.30; Sunday 12 – 4.30.



Directly overlooking Beeston's transport interchange, Glass & Co is a modern and spacious bar cum restaurant helmed by Henrik Horvath and Simon Shardlow, whose intention has been to create an informal and relaxed environment, despite both men coming from a background in the world of fine dining. Light lunches featuring hand made pasta dishes and focaccia sandwiches are served until 4pm when the dinner menu takes over, with a special offer of two courses for just £22 until 6pm and of which I intend to take full advantage. Even more encouraging is the sight of six handpulls gracing the long, orange bar and dispensing Timothy Taylor's Landlord alongside up to five guest ales, on this occasion just Theakston's Quencher and Kelham Island Pale Rider. Having been allocated a small table right beside the glass frontage, I settle down to study the menu, which even includes a rather tempting appetiser of freshly shucked oysters (£3 each) with a choice of dressings. More traditional starters include citrus cured salmon with seaweed mustard and cucumber and my choice of chicken and smoked ham terrine served with mushroom purée, pickled shimejis and hazelnuts (£3 supplement).

I am soon eyeing a chunky roundel of firm and meaty terrine seated on a bed of opulent and deeply flavoursome purée, further enhanced by a scattering of tart, tiny white shimeji mushrooms together with a few crunchy fragments of nuts, which add yet another layer of texture. Garnished with pea-shoots, it is a brilliant start and hopefully bodes well for what is to follow.

Fans of pasta may well be drawn to the brown butter crab tagliolini (£3 supplement) comprising white crab meat, beurre noisette, mussels, king prawns and white

miso, but it is the 8oz pork ribeye 'served slightly pink' and served with carrot, kohlrabi, a spring roll and a soy and ginger jus that has caught my attention. Two good sized pieces of moist and tasty meat, albeit with little evidence of pink, sit beside an absolutely delicious, crisp and firmly packed spring roll redolent of all those wonderful Asian spices anyone could hope for. Presented with nicely cooked baby carrots, small cubes of al dente kohlrabi and finished with a slightly salty sauce bursting with ginger notes, it is a hugely enjoyable, gastronomic triumph. This might not be fine dining, but it comes pretty close in my book and with that early doors offer, it is unquestionably great value for money.



Finally, for those with a sweet tooth, a short list of desserts includes temptations such as mango curd with yuzu pineapple and meringue or, perhaps, crème brûlée with a Limoncello soaked Biscotti and passion fruit (both £8).



office@nottinghambrewery.co.uk

Pick up a slice of history - for the last time!

CAMRA's 40th National Breweriana Auction; Saturday 24th October 2026

Have you ever fancied owning a slice of brewing history? Then this Auction is just the thing for you. Run by the Campaign for Real Ale, the National Breweriana Auction returns to Burton on Trent's Town Hall on Saturday 24th October but sadly, after 40 events, this will be the very last national one so don't miss it!

It will have circa 150 interesting auction lots; everything from mirrors to trays; advertising signs, water jugs, flagons, bottles, books and pump clips as well as a few more unusual items. Plus there will be a number of stands selling brewery memorabilia adding to the atmosphere in this wonderful Victorian venue.

There are all sorts of items from all over the country to decorate your home. What about a flagon from Wadworths? Wadworths is based in Devizes, Wiltshire. They were founded in 1875 and remarkably are still owned and run by the descendants of John Smith Bartholomew, the co-founder of the brewery.

Or what about a limited-edition commemorative Millennium Ale set comprising of an unopened bottle, glass and bottle opener in a lovely metal container. This is from Mansfield Brewery, who first started brewing in 1855 in North Nottinghamshire, taken over by Wolverhampton and Dudley in 1999 and closed in 2002. Wolverhampton & Dudley then took over Marston's and adopted that name. Sadly, following acquisition by Carlsberg, the Wolverhampton Brewery was closed in 2026.

We also have an item from another closed Nottinghamshire brewery, a Home ashtray. The business was registered in 1890 in Nottingham and had a sizeable pub estate of 447 pubs when it was taken over by Scottish & Newcastle in 1986 closing the brewery ten years later.

There are numerous items that you can either use, or more likely display. What about a tray from Bass and there are a number of lots from Worthington including an ashtray (well used!), a match holder and the famous Worthington Mayor jug. And straddling the two brewers is a trio of leaflets listing their bottlers. These two Burton on Trent breweries were founded in the mid/late 1700's with Worthington 16 years older. By the late 1800's, Bass was the biggest brewery in the world and merged with Worthington in 1927. Bass sold the brand to Coors (now Molson Coors) in 2002. Maybe their best known

brand was Worthington White Shield; an iconic British style IPA, which ceased production in 2023 but you can still purchase it in Norway and the Netherlands! Included in the lots is an unusual display card advising customers to order their last bottle at last orders 'to allow for the care necessary in pouring the last rush of orders for Worthington White Shield'.

And the Auction wouldn't be the Auction without a Guinness item or two. This year we have a mug and a display stand among the lots.

These are just a few of the items on sale, each with a history to tell. You don't have to be an expert to attend the National Breweriana Auction. The Auction is great fun to take part in (or even just to watch) and it's an opportunity to get some great bargains plus many of the items on sale can appreciate in value. And, of course, like any CAMRA event, there is some good beer on sale all day (from a local brewery).

Burton on Trent is around 40 minutes by train from Nottingham and the Town Hall is just a short walk from the railway station. The event starts at 10.30am with the opportunity to view the lots and browse the breweriana stands that will also be there. Bidding starts at noon and is normally finished by 3pm, giving a chance to have a final perusal of the stands before visiting some of Burton's iconic pubs and heading home.

Entrance is by catalogue (£3.00), available on the day, or in advance by post: £6.15 (first class) from Bill Austin: 07831 688276 or baustin1951@btinternet.com. If you can't get there, postal bids are accepted, just contact Bill. Similarly contact Bill if you have Breweriana items you would like to enter into the Auction. Wheelchair accessible. For more details see: www.gandc.camra.org.uk.



Did you know?

Research commissioned by CAMRA found that people who have a 'local' felt significantly more connected to their communities



Source: Dunbar, R., "Friends on Tap" (2016)



No Half Measures



After our successful partnership at the Castle Beer Festival earlier in the summer, No Half Measures Collective teamed up again with Safe Space Notts to provide a designated space at the Craft Beer Festival in a chilled out corner of Sneinton Market. Trained volunteers offered a friendly welcome and had information to hand on how to find venues which are accredited as Safe Spaces by the @itsinnottingham scheme. And this time there was also beer! A carefully curated selection from new, small and not-usually-seen-at-this festival women-led breweries were being poured and certainly helped get the conversations flowing:

- Unexpected Friends, 7.1% Chocolate Trifle Stout from Ladies of Darkness and Tom's

- Tap and Brewhouse Ltd
- Hey Wolf Moon, 5.8% New Zealand hazy IPA from Pixie Brewing
- Pechelles, 4% Peach Lager from Brewsters Brewery
- Herring Queen, 5.8% NEIPA from Kerroo Brewing Company
- Gal Pals, 4.8% Lavender Pale Ale from Closet Brewing
- Jackstaff, 0.5% IPA from Jump Ship Brewing

All the proceeds from the sale of these beers are being donated to NHM's 2026 charity partner Central Women's Aid, while NCBF's share goes to Zephyr's.

Meanwhile, behind the scenes, No Half Measures had a brilliant time with Place to Brew homebrew club in Daybrook, brewing up a delicious and "hella orangy" hazy pale named 'Thirsty First'. Experienced and unflappable home-brewer Karl guided us through the process with such efficiency that we were done and dusted in good time for some beer-name-brainstorming at the nearby Abdication. Place to Brew is not-for-profit club run by its members

where home-brewers can take their brewing to the next level with four workstations kitted out with all the equipment. There's also a membership option for those who just want to join for the social side of the club.

<https://placetobrew.co.uk/>

Lookout for No Half Measures at the CAMRA Beer and Cider Festival in October. We'll be running our popular bar selling women-led beers and maybe also providing a bit of beer education for those who want to know more!



Cider Pub of the Year Presentations

Thank you to everyone who nominated a good cider pub for this year's competition. This year the judges had to travel to the furthest points of our branch area – East Leake, Eastwood, Hucknall, Oxtown and within the city itself – to find the absolute best of the bunch.

After all the scores had been tallied, this year's winner is The Partizan Tavern in Nottingham, and runner-up is the Round RobInn in East Leake.



The Partizan's presentation took place on a Saturday afternoon, with the pub very busy with regulars and cider enthusiasts enjoying the great selection of ciders and perries. The pub always has a fine selection of unusual bottles from small makers and local producers, as well as a draught selection of cider and perry. Alison put on a

wonderful buffet for the event, ensuring everybody was well catered for. The picture shows landlord Tony and barmaid Helen receiving the certificate.



The Round RobInn's presentation took place on a Sunday afternoon, and as always, the pub was very well supported by its regulars. The cider fans were welcomed with open arms and with a special cider happy-hour for the event, some of the customers even swapped from their normal drinks to try the cider. With so many ciders to choose from, that could have been daunting, but the experts were happy to share tasters and give advice, which was well received. Bar manager Jamie picked up his guitar to provide the live music. The picture shows Jamie and owner Rachel receiving the certificate.

Lady Bay or Golden Gate?

We have a new small brewery in our area based in Pinxton. John Westlake went to meet the team building Bridges



Ashley Turner had been running a successful beer dispense and cellar services company for over 20 years, so when space in an industrial unit adjacent to his premises in Pinxton became available and given the many valuable contacts he had built up within the licenced trade, he had the bright idea of installing a microbrewery. Sourcing much of the necessary kit from a short-lived operation based in Belper and installing it, he then set about looking for someone to fill the role of head brewer.

In recent years meanwhile, Tom Burwood-Ansell, who previously enjoyed working in graphic design, had become an avid home brewer, so much so that he began to seriously contemplate a career change in that direction.

"I found that I really enjoyed experimenting with different recipes and the many flavour profiles offered by such a wide variety of home grown and international hop varieties," Tom tells me. "I then took the plunge and secured a position with Magpie Brewery, where I learned how to scale up the brewing process," he continues.

It was at this stage that, out of the blue he was approached by Ashley and offered a position at what was to be called The Bridges Brewing Company, a name chosen to try and set it apart from most small brewery titles and with each brew to be named after bridges from near and far. Tom jumped at the opportunity and it was here that his previous skills in graphic design were also put to good use creating eye-catching and distinctive pump clips and marketing material for the planned beers.

After eventually crossing certain legal hurdles, brewing finally commenced at the end of January 2026 and plans for a brewery taproom are already well advanced, such that it will probably be open, just a few doors up the road from the Bunny Hop in Langley Mill, by the time you read this. The Company claims to have 'a passion for modern cask ales' and this format represents their total output, but although Tom has not ruled out the possibility of eventually adding other

forms of packaging, this will certainly be some way into the future. This is a bold venture, especially given the very real difficulties currently facing the pub trade, but having sampled their initial brew, Lady Bay, an excellent 4.3% abv pale ale featuring a blend of both British and fruity American hops, I sense they have a bright future ahead of them, even if there are a few tricky bridges to cross along the way.



Other planned Bridges Brewing ales:

Astoria: A 5% abv, malt forward American amber ale.

Bennerley: A 4.5% abv, oatmeal stout with pronounced hints of dark chocolate.

Golden Gate: A crisp, resinous 4.8% abv West Coast IPA seasoned with no less than six US hop varieties.

Cromford: A well-balanced 4.2% abv, British best bitter.

Te Rewa: A zingy, 5.2% abv New Zealand IPA with notes of citrus and gooseberry.

Claiborne: A deliberately hazy, 4.7% abv pale ale showcasing tropical fruit flavours.

Headstone: A very sessionable, 3.4% abv UK golden ale, fashioned with a combination of Admiral; Cascade; Harlequin and Amarillo hops.

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80% EXPORT Craft brewed in Nottinghamshire Traditional English Ale 4.5% abv Jan	Black Dragonfly Craft brewed in Nottinghamshire Black IPA 4.5% abv Jan	I ♥ Ruby Red Craft brewed in Nottinghamshire Ruby Red 4.5% abv Feb	TRY TIME Craft brewed in Nottinghamshire New Zealand IPA 5.2% abv Feb
PILGRIM 1620 - 2020 Craft brewed in Nottinghamshire Golden Ale 4.5% abv Mar	STOUT Craft brewed in Nottinghamshire Dry, dark and smooth 4.5% abv Mar	AURORA Craft brewed in Nottinghamshire Pale Ale with a hint of orange 4.5% abv Apr	Spring Ale Craft brewed in Nottinghamshire Pale and Fresh 4.5% abv Apr
M MIKADO MILD Craft brewed in Nottinghamshire Mild 4.5% abv May	SINGLE HOP Craft brewed in Nottinghamshire A Pale Ale using only 10 Dorado Hops 4.5% abv May	SINGLE HOP Craft brewed in Nottinghamshire A Pale Ale using only 10 Dorado Hops 4.5% abv Jun	NZ IPA New Zealand Pale Ale Craft brewed in Nottinghamshire using New Zealand hops 4.5% abv Jun

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Cider Saunter - 1st – 31st August 2026

When you visit any of the pubs listed during August, and order a half or pint of real cider, ask for a sticker and stick it onto the pub's circle.

All the pubs on the Cider Saunter have kindly agreed to stock at least one cider or perry which is made within the East Midlands. As they have gone to the trouble to do this, we would ask that you make it worth their while, and take this opportunity to try some of our local ciders. Please be understanding if a local cider or perry is not available, as they may have run out.

If you come across a pub which is serving a draught real cider or perry made in the East Midlands, but is not on the Saunter, then fill in the details (pub and cider) on the Lucky Dip box, and claim another 'entry'. If you're not sure whether it's made in the East Midlands, check the list on the Branch website.

Collect a minimum of 10 different entries (stickers or Lucky Dips), fill in the form below and send it to the address shown, or scan/photo it and send by email, or bring it to the August Branch meeting (8pm, Thurs 27th Aug, at the Station Hotel, Hucknall). Everyone who enters with at least 10 pubs visited will get a certificate and will be eligible to claim a free pint's worth of tokens from the CAMRA shop at the Nottingham Beer and Cider Festival at the Trent Bridge Cricket Ground from 7th to 10th October (make sure you fill in your address on the form to claim this). Closing date for entries is Mon 14th September.

Please note that the Abdication often closes for the last week in August, so if you want to visit this one, don't leave it till the end of the month.

Those collecting at least 18 different entries (stickers or Lucky Dips) will be entered into a prize draw for our special prize of a one-hour sight-seeing pleasure flight in a light aircraft around the local area. Please be aware that due to the closure of Tollerton airfield, the flight will be conducted from Tatenhill airfield, located just West of Burton-on-Trent. The winners from the last 4 years thoroughly enjoyed their flights. A write up of last years winner experience is in this edition of the Drinker.

Note that a certain level of mobility is required to climb into the plane. The date may need to be re-arranged at short notice if the weather is too bad or the aircraft becomes unavailable. No cash or other alternative is available. See website for more details. If you want to be entered in the draw, please make sure we have a method of contacting you (email address, postal address or phone number).

Your name:

Your address (if you want your certificate posted, or you wish to claim your Beer Festival pint)

Favourite cider/perry of the Saunter?

Favourite pub on the Saunter?

Do you want your certificate: Yes by email / Yes by post / No

If you sent in your form as a paper copy, do you want it returning? Yes / No

Send your completed forms:

Email to: cider@nottingham.camra.org.uk

Post to: Nottingham CAMRA Cider Saunter, 86 Cator Lane, Beeston, Nottingham, NG9 4BB

Pub

Abdication
 Barrel Drop
 Beer Shack
 Bird Hide
 Blue Monkey Taproom
 Byron's Rest
 Canalhouse
 Cock & Hoop
 Doctor's Orders
 Gamekeepers
 Hand & Heart
 Hop Pole
 Horse & Jockey
 Jam Café
 Kilpin
 King Billy
 Kraftwerks
 Lincs Poacher
 Lion
 Nags Head
 Old Green Dragon
 Partizan Tavern
 Pick & Davy
 Robin Hood & Little John
 Round RobInn
 Star
 Tap & Growler
 Vat & Fiddle

Location

Mansfield Rd, Daybrook, NG5 6BH
 Hurts Yard, Nottingham, NG1 6JD
 Derbyshire Ln, Hucknall, NG15 7JW
 Attenborough Ln, NG9 6AA
 Pentrich Rd, Giltbrook, NG16 2UZ
 Baker St, Hucknall, NG15 7AS
 Canal St, Nottm, NG1 7EH
 High Pavement, Nottm, NG1 1HE
 Mansfield Rd, Carrington, NG5 2DA
 Nottingham Rd, Eastwood, NG16 3GD
 65-67 Derby Road NG1 5BA
 High Rd, Beeston, NG9 4AE
 Nottingham Rd, Stapleford, NG9 8AA
 Heathcoat St, Nottm, NG1 3AA
 Bridlesmith Wk, Nottm, NG1 2HB
 Eyre St, Nottm, NG2 4RG
 Mansfield Rd, Sherwood, NG5 2JL
 Mansfield Rd, Nottm, NG1 3FR
 Mosley St, New Basford, NG7 7FQ
 Main St, East Leake, LE12 6PG
 Blind Ln, Oxton, NG25 0SS
 Manvers St, Nottm, NG2 4PF
 Dovecote Rd, Eastwood, NG16 3GS
 Church St, Arnold, NG5 8FD
 Main St, East Leake, LE12 6PG
 Middle St, Beeston, NG9 1FX
 Nottingham Rd, Eastwood, NG16 3GS
 Queensbridge Rd, Nottm, NG2 1NB

Cider

ABDICATION

BARREL DROP

BEER SHACK

BIRD HIDE

BLUE MONKEY
TAPROOM

BYRON'S REST

CANALHOUSE

COCK & HOOP

DOCTOR'S
ORDERS

GAMEKEEPERS

HAND & HEART

HOP POLE

HORSE &
JOCKEY

JAM CAFÉ

KILPIN

KING BILLY

KRAFTWERKS

LINCS POACHER

LION

NAGS HEAD

OLD GREEN
DRAGONPARTIZAN
TAVERN

PICK & DAVY

ROBIN HOOD &
LITTLE JOHN

ROUND ROBINN

STAR

TAP & GROWLER

VAT & FIDDLE

Cider Flight

As some readers will know I am a bit of a cider nerd. I relish the chance each year to get out and about across the branch area to drink some of the offerings from our local producers as part of the Cider Saunter. I don't think there is a year it has run since I started drinking cider that I haven't visited all the pubs on the list. Whether it's a bus into town and a pub crawl with friends, a bike ride to Attenborough or persuading someone to drive me out to Eastwood there's always an adventure to be had. There is a prize draw for anyone who completes the saunter. Each year a lucky person's name is pulled out of the hat to go on a pleasure flight. I was lucky enough to win back in 2022. It was a great day. I then removed myself from the draw to give others a chance to get up in the air. I still completed all the saunters though!



I work with volunteers and one of my weekly volunteers, that has come out weekly for over 12 years every Wednesday, had never flown before and had it on his wish list. I saw an opportunity to get him in the air and jumped on it. Last August I completed the saunter and put my name back in the hat. I was really lucky to be the winner. Delivering the news to Dave was a great moment. I had mentioned that his next challenge could be going up in a plane but never did he think I could make it a reality. I nominated James, another of my long term volunteers, to join Dave on the plane. They have both given so much of their free time and they deserved it. I did all the hard work drinking all that cider though!



On the day of the flight I managed to get the day off and be the official photographer. After weather cancelled play on the previous attempts it was a glorious day and the photos show it. It was nearly as exciting to see their faces from the ground as it was to be in the plane.

Here's a few words from the guys who went up in the air. Just in case you weren't already convinced

to get out there and drink local cider and perry this August.

"After a few cancellations due to bad weather Dave and I finally got to fly with our pilot Andy and see some amazing local sights on the clearest day of the year. Dave was quite nervous having never flown, and I've a reputation for not travelling well. Andy was very reassuring and explained what everything was and what to expect. He told us great stories about his time piloting around the world. It was a great experience and we both left with a new enthusiasm about flying. Big thanks to Amy, Heather and Andy for putting it together! And Dave who on the day took it all in his stride." James.

"James and I got the chance, thanks to Amy and Nottingham CAMRA, to go on the flight day. I suffer with anxiety and depression and my goal was to fly one day. I am 65 and have finally done it with the help of James and Andy I managed it. Andy was brilliant and made me feel more relaxed. I can now tick this one off my bucket list. Thanks again to everyone involved for allowing me to have this amazing experience." Dave

Amy Chandler



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Voting is now taking place for the 2027 LocAle Pub of the Year and members of the public are encouraged to vote for no more **THREE** of the Nottingham pubs, from the geographical area list below:

1. Awsworth - Forty Bridges, 17 Lawrence Avenue. NG16 2SN
2. Awsworth - The Gate Inn, Main Street. NG16 2RN
3. Basford - Fox & Crown, Church Street. NG6 0GA
4. Basford - Lion, 44 Mosley Street. NG7 7FQ
5. Bulwell - Bull's Well, 11 Main Street. NG6 8QH
6. Bulwell - The William Peverel, 259 Main Street. NG6 8EZ
7. Canning Circus - Falcon Inn, 1 Alfreton Road. NG7 3JE
8. Canning Circus - Hand and Heart, 65 Derby Road, NG1 5BA
9. Canning Circus - Mist Rolling Inn, 78 Derby Road. NG1 5FD
10. Canning Circus - Organ Grinder, 21 Alfreton Road. NG7 3JE
11. Canning Circus - Raglan Road Irish Bar Derby Road.
12. Canning Circus - Running Horse, 16 Alfreton Road. NG7 3NG
13. Canning Circus - Sir John Borlase Warren, 1 Ilkeston Road. NG7 3GD
14. Eastwood - Dog & Parrot, 13, Nottingham Road. NG16 3AP
15. Eastwood - Gamekeeper's, 136 Nottingham Road. NG16 3GD
16. Eastwood - Mellor's Mews, 68a Nottingham Road. NG16 3NQ
17. Eastwood - Tap & Growler, 209 Nottingham Road. NG16 3GS
18. Eastwood - Pick & Davy, 237A, Nottingham Road. NG16 3GS
19. Giltbrook - Caught & Bowled, 493 Nottingham Road. NG16 2GG
20. Giltbrook - Blue Monkey Brewery Taproom, 10 Pentrich Road. NG16 2UZ
21. Hucknall - Baker & Bear, 19 Watnall Rd. NG15 7LD
22. Hucknall - Beer Shack, 1 Derbyshire Lane. NG15 7JX
23. Hucknall - Byron's Rest, 8 Baker Street. NG15 7AS
24. Hucknall - Hideout, 2 York Street. NG15 7BT
25. Hucknall - Pilgrim Oak, 44-46 High Street. NG15 7AX
26. Hucknall - Station Hotel, Station Terrace. NG15 7TQ
27. Kimberley - Cricketers Rest, 4, Chapel Street. NG16 2NP
28. Kimberley - Dog House, 55 Main Street. NG16 2NG
29. Kimberley - Miners Return, 25b Eastwood Road. NG16 2HQ
30. Kimberley - Nelson & Railway, 12 Station Road. NG16 2NR
31. Kimberley - Roots Emporium, 17 Nottingham Road. NG16 2NB
32. Kimberley - White Lion, 74 Swingate. NG16 2PQ
33. Newthorpe - Foresters Arms, 254 Main St. NG16 2DN
34. Papplewick - Griffins Head, Moor Road. NG15 8EN
35. Watnall - Queens Head, 40 Main Road. NG16 1HT
36. Watnall - Royal Oak at the Dog House, 25 Main Road. NG16 1HS

Votes to be sent to locale@nottinghamcamra.org no later than Monday 31 August 2026

Winners Area 4 (2026 LocAle Pub of the Year):

Barrel Drop, Malt Cross and Vat & Fiddle



Barrel Drop



Malt Cross



Vat & Fiddle

Processing Notice – The Campaign for Real ale is a Campaigning organisation. We abide by the Data Protection Regulations set out in the GDPR and are listed in our Privacy Policy. Once the LocAle vote is closed on 31 August 2026 the data will be used to select the LocAle Pub of the year. The data will not be held for any longer than necessary, 11 September 2026, your data will not be stored and will not be processed for any reason other than that outlined above. Your data will be securely destroyed after use. By voting you are consenting to your personal details being processed to submit a vote



Tales from The North

Andrew Ludlow reports the news from the fringes of our Nottingham Branch area

In May the **Stag Inn, Kimberley** reopened following a refurbishment which including an upgrade on seating, new lighting and decorations, and a new bar area. Whilst this has been a major project the good news is that the character of the pub has been wonderfully retained. The pub outside has also been given a make-over and at the front now proudly displays 1737, the age of the original buildings. The large rear garden has also been improved, and the separate Stag Bar & Kitchen will no doubt be popular in good weather.



Stag Inn, Kimberley

The pub has a number of TVs located in the bar and lounge although the overall feel of the pub suggest that convivial conversation is more the order of the day. Two new TVs are part of the upgrade, in the rear marquee area.

Mine host, Nick Rook has been running the pub for nearly a decade and told ND that The Stag was "a local community pub, explaining that the emphasis was on creating a place where all the family would feel welcome.

The drinker is King here and the pub boasts no less than eight cask ales with beers coming from Abbeydale; Castle Rock; Oakham; Sharp's, Thornbridge and Timothy Taylor's breweries.

Opening hours are Mon & Tue 2.00pm-10.00pm; Wed 2.00pm-11.00pm; Thur 2.00pm-10.00pm; Fri 2.00pm-midnight; Sat noon-midnight and Sun noon-10pm

The **Abbey, Bulwell**, Good news - Courtney and Ryan have agreed to extend their stay at the pub and cask ale drinkers will welcome this news. Since arriving at the pub they have made numerous improvements, including an imaginative menu and stocking a range of fine cask ales. The pub is only 100 yards away from the Bulwell Forest tram stop and is well worth a visit.

Pub opening hours Mon - Thur 4.00pm - 10.00pm; Fri & Sat noon - 11.00pm & Sun noon - 9.00pm.

The **Lady Chatterley, Eastwood** has a new manager with Jonathan Dexter arriving having left the very successful Standing Order in Derby. Jonathan told ND that he was "keen to help put the pub firmly on the map within the real ale community". As part of that process the pub proudly serves three house ales, three rotating guest ales and 3 bag-in-box ciders.



Lady Chatterley, Eastwood

Jonathan explained that he is also working with a local brewery on brewing something special to reflect the pub's name, which was inspired by D.H. Lawrence and Eastwood's heritage. As with all Wetherspoons outlets the pub offers excellent value on its beers, ciders and food options and of course accepts the CAMRA 50p off Real Ale Cider & Perry vouchers, which are part of the package given to CAMRA members when joining or renewing their annual membership.

Eastwood is blessed with five wonderful micro-pubs and The Lady Chatterley is determined to be seen as another great venue for real ale drinkers.

Pub opening hours are Sun - Thur 8.00am - Midnight; Fri & Sat 8.00am - 1.00am next day.

The **Wellington Inn, Eastwood**. It is expected that by the time this article is published the pub will have reopened after a refurbishment. More details will be provided in the next edition of ND.



Dog & Parrot, Eastwood

The **Dog & Parrot, Eastwood** was taken over by Kess Walters on 1st January although she is not new to the micro-pub having worked there for some time. She told ND that she intended to continue with the five real ale options which included always having a stout/porter and a range of beers with at least two normally below 5% one above.

She explained that following Kathryn and Dave there would be no major changes and the micro-pub would be "*big on community with loads of charity events*". As if to confirm this on Sunday 30th August, starting at 2.00pm, there is a music charity event raising funds for MND (Motor Neurone Disease).

Pub opening hours are Monday 10.00am – 8.00pm; Tues & Wed closed; Thur, Fri & Sat 10.00am – 11.00pm; Sun 10.00am – 11.00pm.



Robin Hood and Little John, Arnold

The **Robin Hood (AND) Little John, Arnold** - By the time this edition is printed the refurbishment of the Robin Hood (and) Little John should have been completed. Externally the pub has been given a facelift with some minor internal improvements so that it will look its best for its 300th birthday celebrations this August. The pub dates back to 1726 and started out as a

coaching inn for travellers to rest their horses before the long climb up nearby Red Hill, now the A60.

As part of the tricentennial celebrations local historian Bob Massey has written a book about the history of the pub, from its very beginnings in the Middle Ages, and is giving a talk at the pub on 24th August. The book is being sold for £6 and is available from the pub, Lincoln Green Brewery, Hucknall; MSR News 30 Front St, Arnold and the Five Leaves Bookshop, 14A Long Row, Nottingham. A full week of events are planned to start from 21 August.

For those planning a visit to the Robin Hood (AND) Little John a number of NCT and Trent Barton buses stop close to the pub and the imbibers can then take advantage of the up to 20 cask ales available.

Pub Opening hours Mon - Thur noon - 11.00pm; Fri & Sat noon - midnight; Sun noon - 10.30pm.

The **Erneale, Arnold**. In the last edition of ND it was reported that the pub was to be sold or even shut. ND has learned that the pub has now been sold and whilst after the 19th July it will not be a Wetherspoons it should continue as a pub. A more detailed write up will appear in the next edition.

If you have any information about changes to pubs in the 'North' or news, please let me know and I will try to visit and feature them in future editions. Contact **Andrew.ludlow@nottingham.camra.org.uk**

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From Beermats to Bookmarks

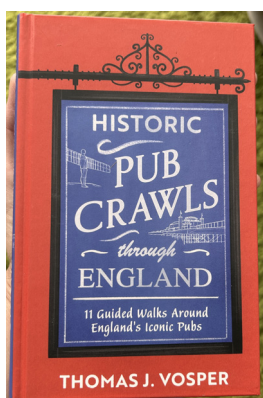
Beer book reviews for real ale fans

Clive Mitchell from Nottingham CAMRA Branch is an avid beer book reader, here are his thoughts on the latest CAMRA and other publishers books on beer and pubs.

Historic pub crawls through England: 11 guided walks Around England's iconic pubs

by Thomas J Vosper
Sphere £16.99

(currently £10.99 on the CAMRA website)



As with many others in CAMRA, I enjoy the discovery of new pubs and places, learning about their history and enjoying a pint where others have done the same for hundreds of years. In many historic pubs, it does not take much imagination to conjure up the scene where great events unfolded, and the plotting and scheming that took place over a pint of

ale. If that sounds good, then 'Historic pub crawls through England' by Thomas J Vosper may just be the book for you to create your own epic story, or at the very least an epic pub crawl.



Peverill of the Peak

'Historic pub crawls through England' started off with a birthday pub crawl that lead to the author taking it up as a career change. Thomas J Vosper now has a substantial following on social media (250K followers on Instagram @historicpubcrawls) and four books in the historic pub crawls series.

The book has 11 pub crawls over 9 cities including St Albans, Brighton, Birmingham, Liverpool (x 2), Nottingham, London, Newcastle to Gateshead, York and Manchester (x 2). I've already earmarked a few pubs to seek out in the future – The Robin Hood pub in St. Albans; The Fortune of War beachside pub in Brighton; The Rose Villa Tavern in Birmingham; Roscoe Head in Liverpool, one of

the famous 5 pubs to feature in every edition of the Good Beer Guide; Golden Eagle in Marylebone, London; The Central, Gateshead; The House of the Trembling Madness, York; The Britons Protection, Manchester.



The Philharmonic Dining Rooms

Each of the pub crawl routes is around a couple of miles with 10 to 13 pubs separated by a 5-to-10-minute walk with a total walking time of around an hour. Each pub crawl section in the book has a list of the pubs in order of visit, which are also marked on an adjoining map, alongside local landmarks. The author has given the time of the visit and the amount of time he spent in each pub (typically 30 to 45 minutes). He usually started his pub crawls around 1 to 1.30pm and got to the last pub around 8 to 10pm. The commentary on the routes focuses largely on the history of the pubs and local landmarks, with little about beer or other drinks on offer. The 10 pubs included in the Nottingham crawl starts with the Canalhouse, then progresses onto the Trip, Castle, Salutation, Malt Cross, Bell, Pit & Pendulum, Kilpin, Kean's Head and ends at the Pitcher & Piano. Some solid pubs there but a few that wouldn't make my top 10 for a crawl in Nottingham. Having said that, the book does not claim to be the definitive pub crawl for the cities covered and admits that enroute you'll pass many great looking pubs (which he encourages you to try).

In contrast to 'Historic pub crawls through England', I reviewed 'Beer Breaks in Britain' in ND 177 (you can download my review in ND177 here: <https://>

nottingham.camra.org.uk/nottingham-drinker/). This is a much slicker publication with plenty of colour photos and a more modern style. Whereas, 'Historic pub crawls' is a more modest publication with a proper joined up pub crawl that you can actually follow as a tailor-made route through the city. The author says the book is small enough to stick in your back pocket to take with you. I can confirm that is the case although it was a tight squeeze. The book has more of an old school publication style and comparatively few photos (small, black and white, and half of them of the author). However, it struck me as a more home grown and genuine book, something that many in CAMRA would relate to. There is a place for both books, certainly on my bookshelf and I recommend it (especially given the current discount on the CAMRA website).

Time to move on to the next pub, where are we going next? Just dip into 'Historic Pub Crawls through England' to find out.

<https://shop1.camra.org.uk/product/historic-pub-crawls-through-england-11-guided-walks-around-englands-iconic-pubs-and-landmarks/>



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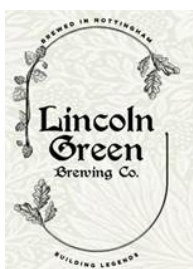
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Brewery News

News from our local Breweries

News from Lincoln Green

Anthony Hughes writes



It's been a fantastic start to the summer for Lincoln Green Brewery, with success at the Indie Beer Awards seeing us bring home an incredible eight medals, including five Golds.

Leading the way was Mayfly (4.6% Kölsch), which not only won Gold but was also named Category Champion and Overall Champion. Other Gold medal winners included The Big One

(11% Imperial Stout) and Sunlit Tropic (6.5% Piña Colada Sour), with Sunlit Tropic also taking the title of Category Champion. Bronze medals were awarded to Hare's Leap, Hood and Tuck.

If award-winning beer isn't enough, we also have a brand-new beer and a return of a recent favourite arriving in June, so there's been plenty to enjoy across our Lincoln Green pubs.



June's Beer of the Month was Meadow Song (4.7%), a floral pale ale brewed with summer drinking firmly in mind. Refreshing, easy-drinking and packed with delicate floral hop character, it's available on cask throughout our pubs this month. Also returning by popular demand was Prince of Thieves (3.4%), our Mosaic-hopped pale ale bursting with citrus and pine notes. Beautifully

balanced and highly sessionable, it's an ideal beer for the warmer months.

Finally, we're currently introducing a new till system across all Lincoln Green pubs. Beer Bonus loyalty points will transfer automatically, and the new system will include a customer app allowing drinkers to check their points balance without needing to carry a loyalty card. We expect the new system to be fully operational by the end of July.

As always, we look forward to welcoming CAMRA members into our pubs for a pint or two over the summer!

News from Shipstone's Brewery & Hollow Stone Beer Co.

Richard Neale writes



It has certainly been an interesting year so far, with plenty of highs and lows, although I am sure we are not alone in that. Through it all, we have continued to focus on what we know best – brewing great beer.

One thing we learned during Covid was how important it is to adapt. Our passion remains cask ale and it always will, but independent breweries have to find new ways to generate income if they are to

continue investing in brewing and supporting local pubs. As a result, alongside brewing, we have developed our events side of the business. Today we supply festival equipment, build and operate cask ale festivals, provide

mobile bars and support events across the region. Our partnership with Nottingham Racecourse has been a particularly exciting development and has given us the opportunity to experiment with new products and ideas. Innovation has been a big theme for us in 2026. Some ideas have been successful, others less so, but that's the nature of brewing. We've experimented with low-alcohol beers, developed malt-based seltzers and launched an experimental mango cider under the Hucklers Cider Company brand, which has proved particularly popular at festivals and race meetings.

Back at the brewery, our core brands continue to go from strength to strength. We finally canned Hollow Stone's Oligo Nunk APA and it has been a huge success, whilst Hockley Helles Lager continues to grow both in the trade and at festivals across the summer.

Perhaps our biggest innovation this year has been in keg dispense. We have been kegging more beer than ever before and launched Nitro Shipstone's Original Bitter. Putting such a traditional Nottingham beer into keg was a big decision, but the results have been incredibly encouraging. The nitro dispense creates a smooth, creamy pint whilst retaining the character of the original beer. It feels like a modern take on a heritage beer that deserves to be handed down to future generations.

Alongside this, we relaunched O'Neil's Stout as a Nitro Irish Stout. The growth of stout shows no signs of slowing down and the response from pubs and drinkers has been fantastic. We actually brewed O'Neil's much earlier than usual this year. Traditionally, we rest our dark beers through the summer months, largely because of space constraints, but demand simply wouldn't allow it.



These beers are not designed to replace cask ale. Instead, they demonstrate how traditional beer styles can evolve and remain relevant for modern drinkers. By combining heritage recipes with modern dispense, we hope to encourage more people to explore the flavours and styles that have defined British brewing for generations.

Despite all the innovation, our heart remains firmly with traditional cask ale. We are incredibly proud that beers such as Red Star Special and Devil's Punchbowl Mild have picked up major SIBA awards in recent years, proving that traditional British beer styles remain as relevant and enjoyable as ever.

With autumn approaching, we are delighted to be bringing back some seasonal favourites. Nut Brown Ale, Mild and Devil's Punchbowl will all be returning to the cask range from September. If you are a pub and would like to stock them, please get in touch. If you're a drinker, keep an eye on the bar at your local.

We are also looking forward to being part of the Nottingham Beer Festival once again this October. Beer festivals remain one of the best ways to celebrate independent brewing, traditional beer styles and the communities that support them. We hope to bring as many of these beers along as possible, so please come and say hello.

Finally, a sincere thank you to everyone who continues to support local pubs, local breweries and cask ale. The

brewing industry continues to face its challenges, but the passion shown by landlords, CAMRA members and beer drinkers gives us every reason to remain optimistic about the future.

News from Neon Raptor

Tom Ainsley writes



You may have already seen but work has now (finally) started on our new taproom. Over the last 2+ years we've had more hurdles than Sally Gunnell would know what to do with, ranging from standard red tape and understandable delays, to management changes and cold war bunkers.

We're expecting a September opening for our new venture, with more draft lines and more seating, but still aiming to retain that classic Neon Raptor feel. We'll be open longer, and on more days, with more events and more freedom to do whatever we want!

We can't wait to welcome you all in to have a look, especially all our crowdfunding members who have had the patience of multiple saints! The new taproom will have something for everyone, including cask beer and locally produced ciders and spirits for those of you who don't like beer.

News from Castle Rock

Jessica Bailey writes



As we write this, Nottingham is basking in a heatwave. By the time you're reading it, summer may already be beginning to fade and the nights drawing in, but what a summer it's been. We've had a fantastic few months pouring beer at festivals, from Glastonbudget and Bearded Theory to Nottingham Craft Beer Festival, as well as hosting Fat Digester's brilliant 30th anniversary celebration in our brewery yard. A huge thank you to everyone who joined us for a pint, a dance, or simply decided to support Indie Beer.

Looking ahead, we're turning our attention to what promises to be an incredibly exciting period in Castle Rock's history...

Next year marks two major milestones for us: 50 years of bringing people together in safe and welcoming pubs and 30 years of brewing our own beer. Plans to commemorate the joint anniversaries are already underway and we're looking forward to sharing more details over the coming months. Expect special beers, special events, and plenty of opportunities to celebrate with us throughout 2027.

And although next year will represent an opportunity for us to reflect on 50 fabulous years, we're equally excited about what the future holds for Castle Rock.

At the time of writing, we've just submitted a planning application relating to a site in Old Basford. Its most recent tenant is Murphy & Son, but its brewing heritage stretches back much further. Originally built to house the Prince of Wales Brewery in 1891, it remained a working brewery until the early 20th century.

While it's still too early to say exactly what the future holds, we're incredibly excited by the possibility of brewing beer on a site with such a rich connection to Nottingham's brewing history. We'll share more as plans

develop, but one thing won't change: our commitment to brewing great beer in Nottingham and serving it in great pubs for many years to come.

The move represents an opportunity for us to invest in new brewing kit, allowing us to further develop and hone our craft, while being more efficient and continuing to reduce our impact on the environment. As part of this, we've also started working alongside Pipeline Organics, trialling their pioneering biofuel cell technology which, we hope, will result in us producing up to 90% cleaner waste water, which can also be recycled to generate usable electricity to help power the brewery... very exciting stuff!

We're also looking forward to Nottingham CAMRA's Beer Festival at Trent Bridge. It's always a highlight of our year and a great excuse to bring fellow breweries, publicans and beer lovers together. We hope to see plenty of familiar faces there.

As always, there are plenty of new beers on the horizon alongside your Castle Rock favourites, and don't forget that Castle Rock beers earn double points in our pubs through the free Castle Rock App. (And all points earned can be redeemed as money off your bill, whenever you choose.)

Thanks, as ever, for your support. Here's to enjoying the last of the summer and looking forward to an exciting future together.

News from Dancing Duck

Rachel Matthews writes



It's been a good first half of the year with cask sales slightly up on last year, June and July and August are seeing lots of casks go out for beer festivals.

Our 4.3% best bitter, 22 picked up overall Silver medal in the National CAMRA awards session bitters category.

We met with Charles Faram last week and have secured some new and very exciting sounding hops for the 2027 season which we are looking forward to putting into some new beers.

News from Magpie Brewery

Lora writes



Hii all! Hard to believe we're more than halfway through 2026 already - this year seems to be flying by. No, bird-related pun intended. As usual, we've been busy over at Magpie

HQ in NG2. June saw us celebrate 20 years of brewing with a big birthday bash. We were really touched by the amount of people who came over to the taproom to celebrate with us as we soaked up the beers and live music - thank you to every single one of you!



From there, we never really took our foot off the pedal as we featured at NCFB over in Sneinton Market. NCFB is a festival we always look forward to, and this year

was no exception. Plenty of sun, plenty of craft beer, and a brilliant atmosphere as always. NCFB also saw the debut of our Black Iris Collab TIPa, Where Magpie Dare. A bit of a hop-bomb at 10% but absolutely delicious with tons of Idaho 7 and Mosaic. See you again in 2027!

As I write, we're preparing for our third event this month - the Craft Brew Festival at Notts County's The Nest. This one is just next door to us, meaning that our beer travels less than 100m door to door. It doesn't get more local than that! We might give ourselves a little break in July - I suppose Salli has earned it after a 13 day streak!

I'll leave you with the news that we are delighted to have welcomed new Assistant Brewer, Darryll, into our small team. Darryll comes to us with a wealth of experience, having previously worked at Lincoln Green & Nottingham Brewery. We're looking forward to seeing what specials he brews up this autumn!



News from Lenton Lane

Jack Winter writes

Hi folks,



It has been all go here at HQ in the last month or so as we are delighted to introduce a brand new member of our team. Johnny Campbell of RedDog Ales has joined us here at the brewery and we are really excited to have him onboard.

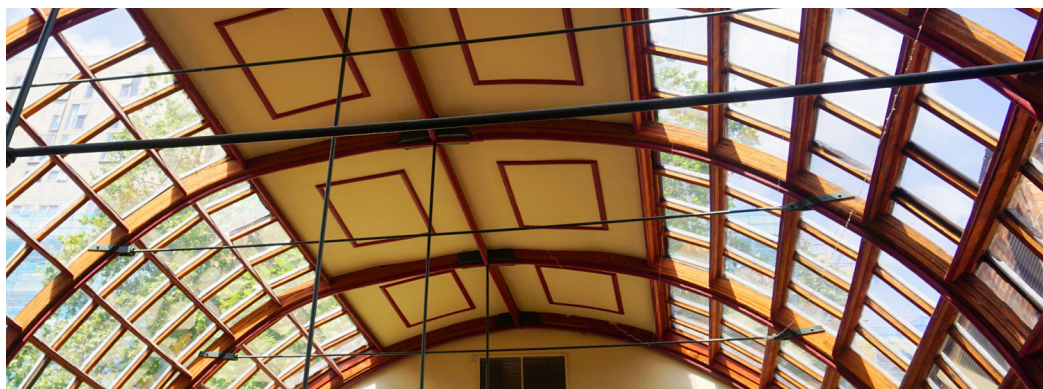
Fear not, the cracking RedDog Ales you have come to enjoy will be brewed here with us under Johnny's watchful eye so if you see him out and about make sure you say hello! We have recently launched our first two RedDog beers in the form of Pit Black and Pine Strike, both of which have had rave reviews, so make sure you keep an eye out for new and exclusive beers in the coming weeks.

As we have expanded the team we are also looking to expand the brewery with a view to moving into the unit next door alongside our current brew space. This will allow us to brew more beer than ever before, when I took over as head brewer about 7 years ago I'd never imagined this is where we'd be headed and that really is down to you, our loyal customers and drinkers, so thank you so much!

As we head into the end of Summer and the start of Autumn, we are looking forward to a few events we've got in the calendar including The Nottingham Beer & Cider Festival at Trent Bridge. This festival needs no introductions and we hope you can join us for a beer or two from the 7th-10th October!

We will also be returning to VW Oldtimer Treffen car meet and show on the 14th-16th August, expect fresh beers and great vibes, an absolute must for all car enthusiasts - make sure you check them out on Instagram and get your tickets today!

Finally we'll be at Thoresby Hall on the 19th and 20th of September for the Festival of Food & Drink. We'll be pulling pints and selling a shed load of bottles and mini-kegs so make sure you come down and say hello as we'll be one of many fantastic local traders and producers. Cheers!



Find out more!



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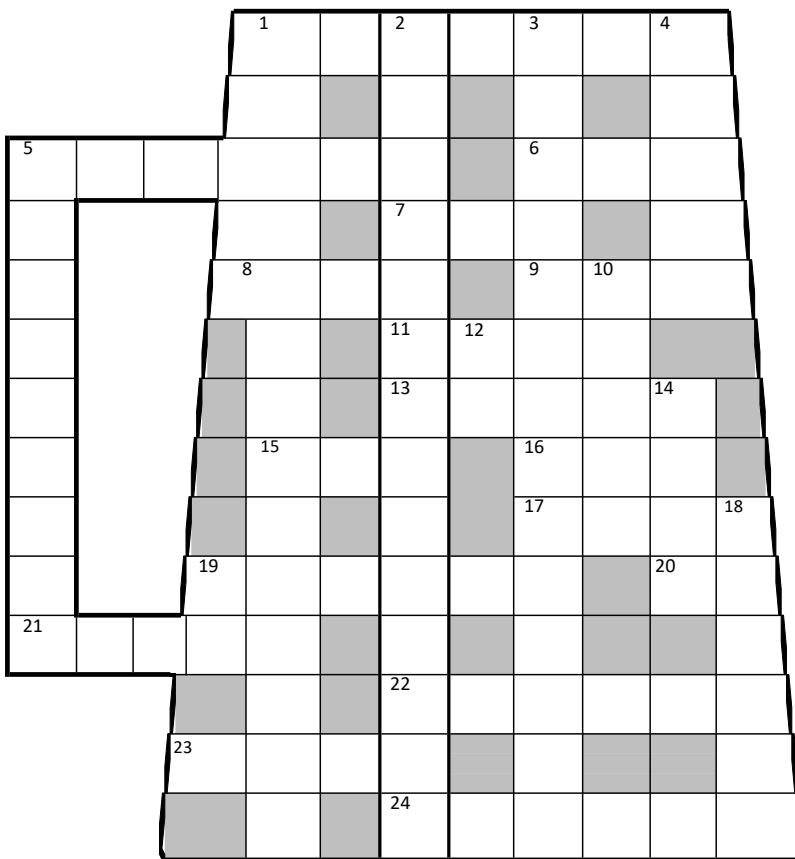
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Happy Hour

PUBWORD 179

Find the missing pub (2 Down)



Where's Wally

Wally is in a Castle Rock pub serving up to 14 real ales, it has a rear enclosed courtyard. The pub has a name that would not be amiss in Warwickshire or London. **Where's Wally?** A few hundred yards across the road there is a Test Match. On the other side of the shopping area there is a Test Match. This place first opened in 1999 in a converted Pet shop. **So where is Wally?**

Where was Wally in ND178?

Wally was at Hill Top Eastwood, the pubs being the Greasley Castle, the Tap & Grower and the Pick & Davy.

Did you know?

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



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



PUBWORD 178

Find the missing clue

ACROSS

1. Beeston / Chilwell pub (3,4)
5. Bird at the end of an Eastwood pub (6)
6. Animal at the front of an Eastwood pub (3)
7. Month in which the Cider Saunter takes place (3)
8. One bier in a German stein (3)
9. Yard of Ale, Royal Oak, Manvers Arms and Chestnut's abbreviated village (1,1,1)
11. Another description for low fat Coke (4)
13. ----- Corner pub in The Meadows (5)
15. These are thrown in a game of Shut the Box (3)
16. Newthorpe Common pub the --- Inn (3)
17. Beer was and sometimes is delivered by this (4)
19. See 23 Across (6)
20. Hadrian Birder brewer is in this part of England (1,1)
21. Song words in a deeply rich tasting beer (5)
22. These may flash at closing time (6)
- 23 and 19 Across. What may be on the table in a foodie pub (4, 6)
24. Blue brewer from Giltbrook (6)

DOWN

1. Former Notts and National finalist Pub of the Year (5,3,6)
2. PUBWORD (3,3,8)
3. Current Nottingham Pub of the Year (3,5,6)
4. Number opposite 13 on a dartboard (5)
5. Porchester Road pub overlooking the City (9)
10. Devon brewer founded in 1990 (5)
12. Moon of Jupiter found in the Lion at Basford. (2)
14. Newark pub: the ---- and Salmon (4)
18. Beer tasting this maybe good or "off" (6)
19. Greeting in the Bird Hide (2)

Pub Quiz

Tonight, we are in the Vale of Belvoir's picturesque village of **Cropwell Butler**, the pub is the **Plough Inn**, serving three hand-pulled beers. It is a Tuesday evening; our designated driver has got us here for a 7.30pm start. Aiden is our question setter and quiz-master who begins on the dot. It is free to enter and we are playing for a £30 bar-tab first prize. The answer sheet has a picture round on the back; this week it is of 10 Euro coins and we have to identify the country of origin. There are a further 6 rounds of 5 questions (including a music round) with a break half way through. Here are some of the questions:

1. In politics the terms "left wing" and "right wing" originate from which European country's legislative assembly?
2. In anatomy the term "dextral" refers to the right side of the body, what is the equivalent term for the left side?
3. Which word meaning to deliberately shun or freeze someone out, is named after an ostracised Irish land agent?
4. Which word for a curved brass woodwind instrument is named after its Belgian inventor?
5. Which word meaning to hypnotise or completely spellbind someone is named after the German doctor of "animal magnetism"?

THE NEXT 5 QUESTIONS ARE CONTRANYSMS – WORDS THAT HAVE TWO OPPOSITE MEANINGS.

6. A word meaning to fasten or secure something together – but also to bend, collapse, or give way under pressure.
7. A word meaning to add decoration to – but also to cut away or reduce.
8. A word meaning completed and done - but also utterly ruined or destroyed.
9. A word meaning to fix firmly in place – but also to flee suddenly.
10. A word for remaining behind - but also for having departed.
11. Which long- running sci-fi TV series followed FBI agents Mulder and Scully investigating para-normal cases?
12. Malcolm X was a prominent civil rights activist, what was his birth surname which he rejected as being a "slave" name?
13. The word xylophone derives from two Greek words, what do they mean?
14. In Cockney rhyming slang what is Adam and Eve?
15. In Cockney rhyming slang what is How d'ya Dos?

There are no Sticky 13's or other Roll-over prizes, so the quiz is over and answers revealed by about 9pm, time for another beer or the journey back to town.

PUBWORD - ND 178 SOLUTION

Six Barrel (Hockley)

Pub Quiz Answers

Answers from the **Canalhouse** in the last ND:

1. In 1988 the future King Charles III was nearly killed by an Avalanche,
2. The Tim Burton film was released in 2010 was Alice in Wonderland,
3. The alcoholic drink soju comes from Korea,
4. The Prodegy are known for their songs Firestarter, Breathe and Voodoo People,
5. The official name of the purple-coloured mascot of East Midlands Railway is Miles,
6. Between Mars Bars and Snickers, a Mars bar is the heavier chocolate bar,
7. 14 Popes have been named Leo,
8. Deuce, Let and Match Point are terms in Tennis,
9. The Simpsons family dog is called Santa's Little Helper,
10. In an equilateral triangle if the two shorter sides are 8cm and 6cm the longer side will be 10cm,
11. Eddie Murphy plays a policeman called Axel Foley Beverly Hills Cop,
12. Dan Ackroyd play a member of an R&B Band in The Blues Brothers,
13. Twitter was co-founded by Jack Dorsey,
14. Caino Royale was the 21st James Bond film,
15. The Black Parade album was released by My Chemical Romance.

PUBWORD 178 SOLUTION - Six Barrel (Hockley)

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REGISTRATION

Nottingham Drinker is registered as a newsletter with the British Library. ISSN No1369-4235

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For complaints about short measure pints etc contact: Citizens Advice consumer helpline: 03454 040506 Textphone: 18001 03454 04 05 06 Monday to Friday, 9am to 5pm

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For comments, complaints or objections about pub alterations etc, or if you wish to inspect plans for proposed pub developments contact the local authority planning departments. Nottingham City's is at Exchange Buildings, Smithy Row or at:

www.nottinghamcity.gov.uk

If you wish to complain about deceptive advertising, eg. passing nitro-keg smooth flow beer off as real ale, pubs displaying signs suggesting real ales are on sale or guest beers are available, when in fact they are not, contact: Advertising Standards Authority, Mid City Place, 71 High Holborn, London WC1V 6QT, Telephone 020 7492 2222, Textphone 020 7242 8159, Fax 020 7242 3696

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ACKNOWLEDGEMENTS

Thanks to the following people for editorial contributions to this issue of ND: John Westlake, Steve Armstrong, Anthony Hewitt, Anthony Hughes, Andrew Ludlow, Steve Westby, Heather Stretton, Clive Mitchell and many others who this space is too short to mention them all.

Many thanks to those who have allowed us to use their photographs.

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Diary & Events

Committee

August

Malt Cross
13/08/2026

September

Vat & Fiddle
10/09/2026

Branch

August

Station Hotel, Hucknall
27/08/2026

September

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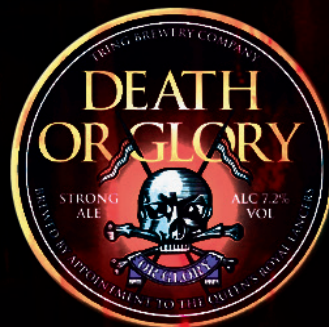
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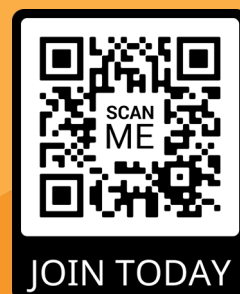


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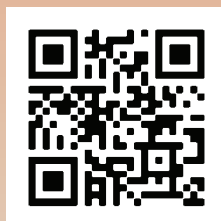
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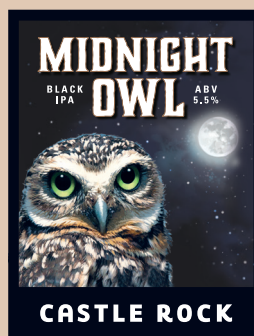
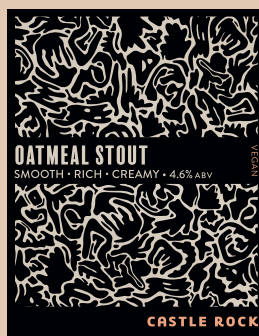
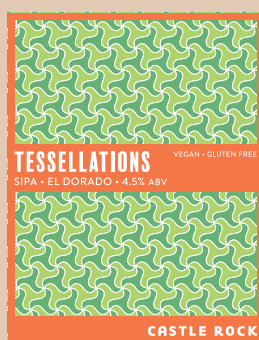
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