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ND 180 - Winter 2026

















ALSO INSIDE THIS ISSUE...

Stout & Porter Stroll 2026, 2026 Nottingham LocAle Pub of the Year, Tales from the North , Brewery News and much more...

Nottingham CAMRA

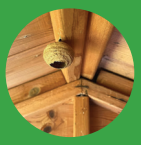
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06

Nottingham LocAle Pub of the Year 2026

Stout & Porter Stroll
2026

16

Stout & Porter Stroll 2026

CAMRA
LocAle

22

CAMRA LocAle Area 2

04 **Up Front**
Welcome to Nottingham Drinker Issue 180.

05 **Nottingham brewery honours Bill Oddie with special charity beer**
Blue Monkey Brewery has revived its popular Funky Gibbon ale.

08 **No Half Measures**
Catch up with the Collective.

09 **Beer Scores and the Good Beer Guide**
Updating you on the new scoring system.

10 **Wey aye to good drinking in Newcastle**
Steve Rogerson recommends a few pubs to visit in Newcastle upon Tyne.

12 **Fare Deals**
John Westlake seeks out those places in our area where good food and good ale go hand in hand.

13 **East Midlands Cider and Perry Competition Results**
Written by Jack Toye, Norfolk cider maker, and one of the judges.

14 **All about Cider**
Catch up on all the cider news.

18 **Tales from the North**
News from the Northern fringes of our Nottingham branch area.

20 **From Beermats to Bookmarks**
Beer book reviews for real ale fans.

23 **Brewery News**
News from our local Breweries.

27 **Happy Hour**
Test your knowledge.

29 **Diary, Events & Membership**
Meeting and festival information & Join CAMRA.

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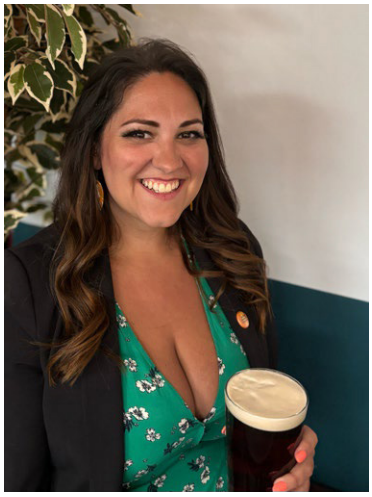
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UP FRONT

Danielle Jeffery writes...



Another year, another Nottingham Beer and Cider festival done! It's amazing to think that all of it started in 1976, with 29 beers from 15 breweries to what it has now become. A truest heartfelt thanks to every person that plays a part in the festival, your efforts do not go unnoticed and the proof is in the pint, well, thirds and halves! I went on the Friday evening, and had countless (Saturday morning me wasn't thankful of that!) wonderful brews from around the country. Some honourable mentions for me were Black Iris x Torrside Crucial Velocity, an insanely quaffable 5.5% IPA, Tom's Tap House KitKat stout and the striking Blue Steel by Bang the Elephant. A bright blue beer, just pure brewing alchemy!

As the year draws to a close, it is hopeful that the pace of closures for UK independent breweries has fallen compared to this time last year, from on average 3 a week in 2025 to 1 a week. Whilst this is encouraging, getting these breweries into pubs still remains a problem. We see bars packed with beers from the 'mega brands' despite the obvious demand for independent beer. Drink local, drink independent and continue to support the industry where you can. If you decide to partake in 'Dry January' don't stop visiting your local, put money behind the bar with a soft drink if you must. Even better, do 'Tryanuary' instead of abstaining; explore new styles, visit taprooms, and buy from independent breweries.

Whilst I'll happily have a stout whatever the season, the darker styles are comforting this time of year and what better way to explore them than with our Stout and Porter Stroll in November. A perfect excuse to cosy up in a pub this winter!

The drinker shall see you in the new year, cheers to 2027, a year to continue to make a difference in our heritage, pubs and pints.

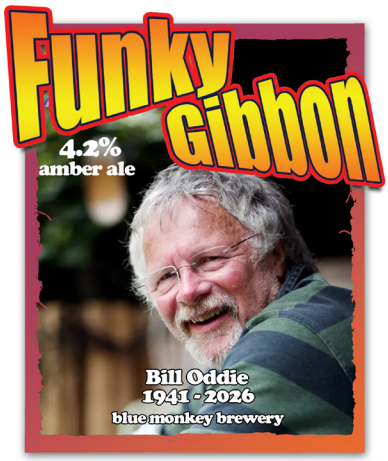
Cheers,

Danielle

Nottingham brewery honours Bill Oddie with special charity beer

Award-winning Blue Monkey Brewery has revived its popular Funky Gibbon ale in memory of one of Britain's best-loved entertainers and wildlife champions, Bill Oddie.

The independent brewery, based in Giltbrook, Nottinghamshire, has relaunched its 4.2% amber ale, **Funky Gibbon**, following the recent passing of Bill Oddie. Named after the iconic 1975 Goodies song, the beer has been given a special new recipe to mark the occasion.



Blue Monkey will also be making **donations from the beer to WWF** in recognition of Bill Oddie's lifelong commitment to protecting wildlife and inspiring generations to appreciate the natural world.

Bill Oddie became a household name through The Goodies before dedicating much of his later life to wildlife conservation and broadcasting, becoming one of Britain's most recognised voices for nature.

Blue Monkey Brewery has been brewing award-winning beers in Nottinghamshire for the past 18 years, collecting numerous national awards while building a loyal following across the region.

The commemorative beer reflects the brewery's love of creating characterful beers with a story behind them, while supporting a cause that resonates with both the team and their customers.

Blue Monkey has faced its own challenges in recent years. The brewery successfully overcame planning hurdles to open its Tap Room in Giltbrook, which has since become a thriving destination for beer lovers. The business is now preparing to open an exciting first-floor extension as it continues to invest in its future despite the pressures facing independent breweries.

Ian Wesley, Commercial Director at Blue Monkey Brewery, said: "Bill Oddie brought joy to millions of people through his comedy and later inspired so many to care about British wildlife. We felt bringing back Funky Gibbon was a fitting way to celebrate his life while supporting a cause that was so close to his heart. We hope people will enjoy raising a glass to Bill while helping us support WWF."

Funky Gibbon will be available at Blue Monkey Brewery's Tap Room in Giltbrook and across all Organ Grinder pubs, with additional availability through selected Blue Monkey stockists.

Cinder Toffee Stout Wins Again



Last July, the Isle of Man branch of CAMRA paid a visit to the Blue Monkey Brewery Tap in Giltbrook in order to commemorate Blue Monkey's Cinder Toffee Stout.

The beer having been voted Beer of the Festival by customers attending their annual event held at the iconic Villa Marina, right on the seafront in Douglas.

Chosen out of more than 120 beers on offer at the Festival, this distinctive brew has clocked up a host of awards in recent years and Angela Aspin, the CAMRA Isle of Man beer festival committee leader, was pleased to present Blue Monkey Managing Director, Ian Wesley, with another certificate marking the event to add to their collection.

2026 Nottingham LocAle Pub of the Year

The 2026 Nottingham LocAle Pub of the Year award was presented to the Bird Hide Micro-pub, Attenborough, on Friday 7 August 2026. The pub ensured that there was plenty of local beer and ciders available on the night and customers were treated to the following choices:

- Bang the Elephant – Never Wrong
- Bang the Elephant – Lumiere
- Blue Monkey – Funky Chicken
- Castle Rock - Elsie Mo
- Full Mash – Murmuration
- Lenton Lane – Twisted & Stout
- Lenton Lane in collaboration with Jacaranda – Near Dark
- Three Cats Cider – Three Cats Cider
- Three Cats Cider – Traditional Perry

So how did The Bird Hide win the award and what exactly is LocAle? LocAle is the campaign that Nottingham branch started as a result of the closure of Hardys & Hansons brewery in 2006. Pubs are accredited to the scheme as long as they offer at least one local beer or cider and the quality of the beer or cider is consistently good. For the beer to be deemed local it has to be brewed less than 20 miles from the pub and for cider a slightly higher mileage is allowed.

Since 2006 the scheme has been adopted nationally and within the Nottingham CAMRA branch area there are now over 150 LocAle accredited pubs. In every edition of ND a number of pubs feature and from this list pubs (chosen by the public) advance to the final. In June and July judges visited the pubs and awarded marks for quality of beers and ciders; range of beers and ciders, and the amount of promotion of LocAle that was undertaken by the pub.

Previous winners of the award were The Vat & Fiddle (2025);The Old Green Dragon, Oxton (2023 and 2024); Byrons Rest, Hucknall (2022); The Robin Hood (AND) Little John, Arnold (2021) The Miners Return, Kimberley (2020); The Star Inn, Beeston (2019); The Tap & Growler, Hilltop, Eastwood (2018); The Star, Beeston (2017); Horse & Jockey, Stapleford (2016); Lincolnshire Poacher (2015); Hand & Heart (2014); The Gate, Awsworth (2013) and The Flying Horse, Arnold (2012).

Congratulations therefore go to Bird Hide owner Chris Parkin and his team, for becoming the 2026 Nottingham CAMRA LocAle pub of the Year.



Picture shows Chris and his team with the certificate.



Bird Hide presentation evening

On being told that the pub had won, Chris told ND "I am so happy to receive the news we've won! We've only been open 5 years and having made the final a few times, I never thought we would win as there are so many fantastic pubs in the area supporting LocAle and great quality beers. My model for The Bird Hide has always been to buy cask from local breweries wherever possible, ensuring money spent here goes back into the local economy, allowing them to produce more excellent beer. I try to get every new ale I can, it's like a mini-beer festival each week. We've sold over 750 different beers and ciders over the years, so please come try some!"



Barrel Drop LocAle presentation



Pilgrim Oak LocAle display

On the night of the presentation well over 100 people attended giving the presentation a real party atmosphere, which was enhanced by some very enjoyable cakes.

This year many of the pubs that made the final made their own LocAle promotional materials and special mention goes to the Vat & Fiddle with its 'LocAle map'; The Pilgrim Oak, Hucknall with their cask promotion and the Barrel Drop for producing their own personalised posters.

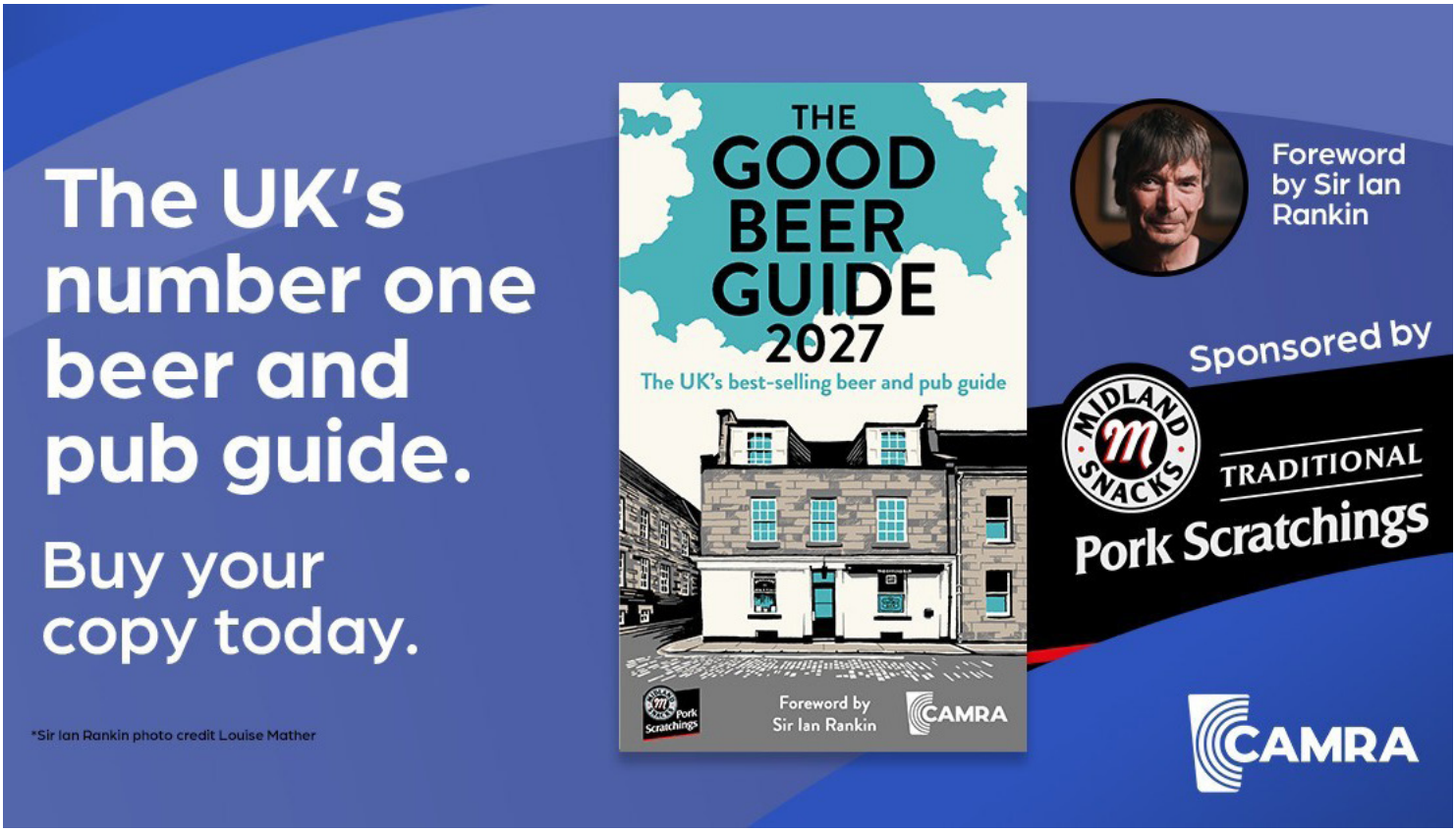


No Half Measures

In preparation for the Nottingham CAMRA Beer Festival 2026, No Half Measures Collective visited two breweries in September to collaborate on some very special beers. First up, we had a very early start to get up to Buxton Brewery one Monday morning. We'd been wanting to brew with Sophie Ashdown since meeting her at the beer festival last year (but hadn't quite factored in how early we'd need to get up!). And we were delighted when she invited us to brew Basic Witch, a pumpkin spiced stout and one of her personal recipes. We were made super welcome and looked after wonderfully by Sophie and Elle making it totally worth the early start! For the second beer we stayed closer to home and visited Shipstone's Brewery in Basford for an ace hands-on brew day with Cameron, Richard and the team. NHM members had built the recipe with Cameron, naming it Pride of Nottingham. The beer is an English IPA, suited to the Shipstone's range rooted in tradition.

We were super chuffed to be invited by CAMRA to host the Learn and Discover bar at the beer festival this year. With two Beer Sommeliers, a Certified Cicerone and experts in yeast and malt within the group, we are well placed to share our expertise with interested drinkers. We decided to showcase innovation vs tradition across a couple of different beer styles, while championing women-led breweries. We paired the pumpkin-spiced stout brewed by Sophie with a 1910 London Porter brewed by Janine Shorrock at Ashover Brew Co. While our traditional IPA brewed with Shipstones was paired with Sphinx, a hazy gluten-free IPA made with innovative Hyperboost hop oils at Tartarus Brewery - which is co-owned by Jordan Orpen. Hopefully you visited the NHM Collective bar while at the beer festival, where all the beers came from women-led breweries, this being the third year we've hosted a bar. Thanks CAMRA for your support, shining a spotlight on folks (still!) under-represented in the beer world.

No Half Measures Collective



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
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- 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'



CAMRA

camra.org.uk/pubs

Wey aye to good drinking in Newcastle

Steve Rogerson recommends a few pubs to visit in Newcastle upon Tyne.

Once upon a time, if somebody used the words "Newcastle" and "beer" in the same sentence it would immediately bring to mind Newcastle Brown Ale. The bottled beer that today carries that name is a poor imitation of what it once was and it isn't even brewed in Newcastle.

Instead, the north-east city now has a vibrant beer scene with pubs large and small carrying a wide spread of real ales and craft keg beers, as I discovered during a recent weekend trip.

All the pubs mentioned here, apart from the **Wylam Brewery Tap**, are within a short walking distance of Newcastle's main train station, and where better to start than directly opposite the station entrance at the **Newcastle Tap** (4 Neville Street).

This spacious pub is a fitting introduction to Newcastle drinking with six cask ales, two hand pulled ciders and a craft keg range well into double figures. And if you want to see the cellar, look up, as it sits above the bar behind tinted glass.

Round the back of the railway station, under the arches, is **Beer Street** (Arch 10 Forth Street), a small pub with a mix of real ale, craft keg and bottled beers, including a selection of Belgian beers.

The Mosaic Tap used to be in the arches a bit further down but it has now moved to larger premises at 25 Pink Lane. This friendly corner pub has three cask lines and up to 14 craft keg beers.

SIR JOHN FITZGERALD

John Fitzgerald was an Irish man who started buying pubs in Newcastle in the late 1890s. The Fitzgerald chain was officially founded in 1926 and still exists (there is a special centenary beer brewed by Anarchy Brew), with two of its city centre pubs well worth checking out – **Crown Posada** (31 Side) and **Bridge Hotel** (Castle Garth). The **Crown Posada** is a narrow pub with a snug on the left as you enter. There is an outdoor area down an alley by the door with an odd sloping sofa. There are six real ales and some craft keg beers too, plus a good bottle and can range including some from Germany and Czechia. The **Bridge Hotel** is a spacious split-level old-fashioned pub with lots of separate drinking areas. The ten hand pumps carry a good spread of real ales from local to far; two of the hand pumps are reserved for cider.



Bridge Hotel

CAT AND MOUSE AND DUCK

Two pubs that feel like they are linked, and even do joint promotions, are the **Town Mouse** (11 St Mary's Place) and **Mean-Eyed Cat** (1 St Thomas Street). Their range is similar with each having five or six cask hand pumps and eight craft keg taps, plus draught cider and a large can range. I asked someone behind the bar at the Cat if they had the same owner, and she said no, they were just good friends. The **Mouse** is a basement bar with some seating out front at street level, which helps in spotting this easily missed boozer that is well worth a visit. The Cat is at ground level and has a funky relaxed feel. They are only a few minutes' walk from each other, so catch them both. Another basement bar is the **Wobbly Duck** at 4 Old Eldon Square. This has five real ales and up to ten craft keg options with a good bottle and can range. There is plenty of seating outside at



Mean-Eyed Cat

the front and the pub's slogan is "Waddle it be?". Oh dear!

WYLAM BREWERY TAP

The **Wylam Brewery** resides in the Palace of Arts on Claremont Road. This impressive-looking building is in a park on the edge of what looks like an artificial lake. The tap room has up to eight real ales, though only two of the handpumps were on while we there, and more than a dozen craft keg beers. I tried the Wylam Plain porter, though there was nothing plain about it. The tap room also has an outside area with a separate bar and burger stall. It is a good half hour walk from the centre of town.



Wylam Brewery Tap

REDHOUSE

The **Redhouse** at 32 Sandhill is an oldy-worldly pub with six handpumps. It specialises in pies ranging from Steak & Newcastle Brown to vegan options. It goes back a long way with little rooms and snugs to explore, and is connected to next door's Bob Trollop bar. Wooden bench seating outside spreads between both bars. I had their own-branded Red House hoppy lager brewed by Wylam.

FOOTBALL

If your visit to Newcastle is to watch the football, then up near United's ground is the **Trent House** (1 Leazes Lane). Four real ales and a few crafty keg lines star in this basic but pleasant pub. Wooden floor boards, old tables and a working jukebox add to the ambience.

BEFORE YOU GO

On the railway station is the **Centurion Bar** that claims to be the best station bar in the world. It does serve real ale but sadly my Sunday morning train from Newcastle left before it opened. Maybe next time.



Fare Deals

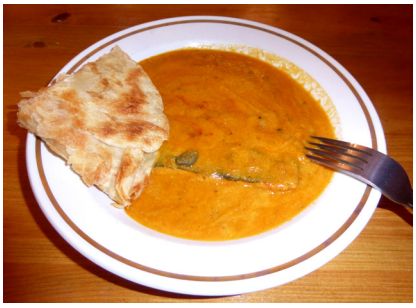
John Westlake seeks out those places in our area where good food and good ale go hand in hand

THE KEAN'S HEAD

46 St Mary's Gate, Nottingham NG1 1QA.
Tel: 0115 9474052
www.keanshead@castlerockbrewery.co.uk
Food served Sunday to Thursday 12 – 9;
Friday and Saturday 12 -10.



Located in the heart of Nottingham's historic Lace Market district, The Kean's Head is a welcoming, single room hostelry, which previously featured in these pages many years ago, when the menu was firmly based upon imaginative and very much above average pub grub. Nowadays the food is totally Indian orientated and provided courtesy of their resident kitchen hosts, Paajis, whose menu certainly contains some very interesting and unusual options. Needless to say, as a Castle Rock house, whatever catches your eye can be enjoyably washed down with any one of up to six cask conditioned beers such as Harvest Pale, but also usually including several guest ales and up to three cask ciders.



Cheesy aloo tikka chaat (£6.50), comprising crispy potato patties topped with both tangy tamarind and spicy green chutneys, yoghurt, melted cheese and sev, a form of seasoned crunchy noodles, certainly sounds interesting, but I am hooked on kicking off with the Amritsari fish pakora (£7). This, it says, is a Punjabi dish using white fish marinated in lime, ginger and garlic, dusted with a mixture of turmeric, cardamom and fenugreek, then fried in a coating of gram flour. Having ordered at the bar and armed with a glass of IPA from the Howling Hops Brewery based in Hackney Wick, I pick a table and do not have long to wait before a plate of three generously sized, crisp and golden pakoras arrives, together with a mint yoghurt dip on the side. The batter proves to be very tasty, with a nice mix of spice flavours, which is just as well as I soon discover there is precious little evidence of fish inside any of them!

After a disappointing starter, I am hoping for better things from the main course as instead of the dhaba keema masala (£13.99), a minced lamb dish with onions, tomatoes and spices that I am quite fond of, I have chosen fish again in the shape of a Goan fish curry (£14.99), described as tender pieces of fish simmered in a rich, tangy curry using a blend of Goan spices, coconut milk and tamarind. All curries are served with rice and paratha, a flaky, layered Indian bread made with ghee and shallow fried, but I have opted to skip the former as I feel sure the paratha, something of a house special it seems, will be more than sufficient on its own for me. Thankfully, things now are much improved. The folded paratha is excellent: thin, crisp and really flaky, while the creamy curry bursts with complex spicy notes and just a hint of heat. True, the promised pieces of fish have been replaced by a single, good sized and nicely cooked fillet, which I soon discover to be lurking at the bottom of the bowl, but it makes little difference to the overall enjoyment of the dish.

The list of desserts is very brief, but for those looking to finish with something sweet, perhaps two scoops of vanilla ice cream topped with chocolate sauce (£3.50) might fit the bill, or maybe a chocolate brownie served with ice cream and more of that aforementioned chocolate sauce (£3.99).

East Midlands Cider and Perry Competition Results

Written by Jack Toye, Norfolk cider maker, and one of the judges.

It's always a pleasure to help judge the cider and perry in competition at Nottingham Beer & Cider Festival. Over the years I've been coming to this festival one thing is for certain: you can trust the curation of ciders and perries on offer on this bar. Every year there is something to surprise and delight you; be it a new producer or a single variety you've never seen presented in quite this way before. The quality of cider and perry, along with the varied palates of the judges presiding of the critical and objective act of benchmarking those drinks in competition against each other, led to another great experience at Trent Bridge. Congratulations to all the winners, and the hard work of the team that make sure the high standard of drinks on offer is maintained every year.

DRAFT CIDER



Quorn House
Sipping hare



Ashover
Kingston Jack



Oakfield Farm
Taste the Orchard

BOTTLED CIDER



Cidentro
Medium



Mill Farm
Mild Farm Sweet



Saxby's
Original

DRAFT PERRY



Monkey Bridge
A Bold Newbridge - Blakeney heavy mix



Three Cats
Barnet SV



Sisson and Smith
Medium Sweet

BOTTLED PERRY



Charnwood
Barrel 18



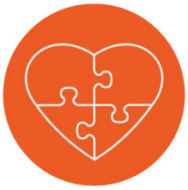
Sisson and Smith
Sweet



Daisy Farm
Perry

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)

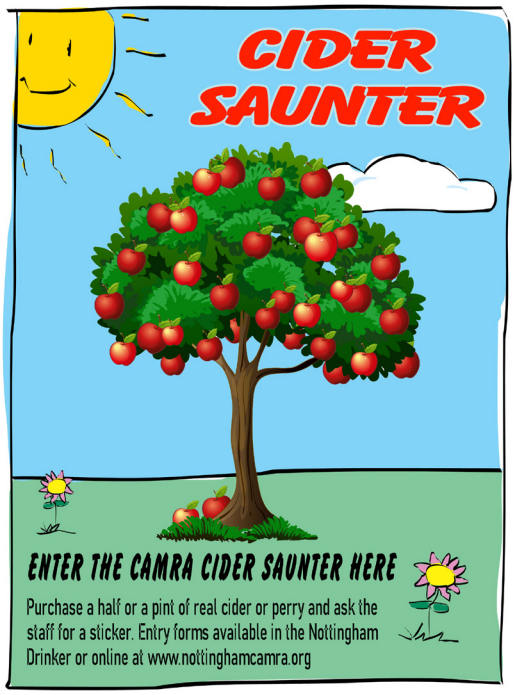
CAMRA

Cider Saunter Report

The Cider Saunter ran throughout August, with 28 pubs on the trail. Additionally, several people visited the Black Iris taproom and the Sir John Borlase Warren at Canning Circus as Lucky Dip entries.

On the form we asked which pub was your favourite, and which cider was your favourite. As you can imagine, there was a wide variety of answers, as everybody likes something different. The pub which got chosen by the most people was the Round RobInn in East Leake, which was our Branch Cider Pub of the Year in 2025, and always stocks a great selection of local ciders. The cider which got chosen by most people was Sisson & Smith, which has won many awards in competitions this year, showing that our cider drinkers agree with the competition judges!

The next trail is the Stout and Porter, which runs throughout November. Cider Saunter returns next August.



Local Breweries and Cider producers Nottingham Branch LocAle scheme

Nottingham branch introduced the now national LocAle scheme in 2007 and there are about 150 pubs within the branch area that are accredited to the scheme. As it is based on a mileage below 20 miles, brewery to pub by road, it means that each pub has its own unique list of breweries.

The full brewery list is constantly being updated and can be found on the Nottingham CAMRA website at **https://nottingham.camra.org.uk/campaigning/locale/**

Cider is described as local if it is within 25 miles (due to their being fewer cider makers than breweries in our area). The list of local cider makers is also on the branch website at **https://nottingham.camra.org.uk/cider-perry/east-midlands-cider-makers/**

Nominations for Branch Cider Pub of the Year 2027

If you know a pub in our Branch Area which stocks real cider (or perry), and which you think would be a particularly good candidate for Cider Pub of the Year, then please nominate it! Anyone can do this, customer or staff, CAMRA member or not.

Please send your nominations by email to **cider@nottingham.camra.org.uk** and include the name of the pub and where it is, why you think it would make a good cider pub of the year, and (if you can remember) what real ciders/perries it had on at the time you visited.

The deadline for nominations is 16th January.

Cider Round-Up

As we start to come towards the end of 2026, it's a good time to look back on the year.

In spring, we had our Branch Cider Pub of the Year 2026 award, which was won by the Partizan Tavern on Manvers St, Nottingham, with the Round RobInn in East Leake a close runner-up.

Over the course of the year, some of our local East Midlands cider makers have been winning awards in national, and even international competitions, which is a great way to get our region's cider more widely known. In the British Cider Championship, held at the Bath & West Show, Alistair from Sisson & Smith won Best in Class for sweet cider, and also awards for his keeved cider and perry, Luke from Monkey Bridge was awarded British Champion Perry, and Simon from Quorn House had success with his Heritage cider. At the International Cider & Perry Competition, Alistair took 3 awards, including 1st place in the Dry Perry category. Then in the Yew Tree Competition, Luke took first place in the Sweet Perry category, with Alistair taking second place in the Medium Perry. It is tremendous to see our local makers having such success in these competitions.

In July, a new name appeared on the local cider scene – Estewic, a joint venture between members of Sneinton Cider and Langar Cider, to produce a cider matured for 2 years. The launch at the Kilpin Beer Cafe on Bridlesmith Walk was very successful, with the 35 pints of draught all sold out within a couple of days. A further event was held at Kraftwerks on Mansfield Rd a month later. In August, we held our Branch Cider Saunter, where 28 pubs stocked local East Midlands cider/perry. A good number of people participated, including five who visited the full number of pubs!

And, of course, in October, we had the Nottingham CAMRA Beer and Cider Festival at Trent Bridge, where the Cider Bar stocked 100 ciders and perries which included 30 from 17 local East Midlands makers, and also hosted the East Midlands Cider & Perry Competition.

As well as looking back over 2026, it is also a time to be looking forward to 2027. Branch Cider Pub of the Year is coming round again, so if you know of a great pub selling real cider/perry in our Branch area, consider nominating it (by 16th January please).

Autumn is the busy time of pressing this year's apples. The long hot spells over the summer will possibly have caused the fruit to have less juice than usual, but maybe to contain more sugar and more tannins. So, will we be seeing some strong ciders with robust flavours? Maybe. However, that's a massive generalisation, and no doubt the weather will have affected different apple varieties in different ways, so we will only know for sure after it has fermented and found its way into our pubs.



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Sunday 1st November – Saturday 29th November

Welcome to the 2026 Nottingham Stout & Porter Stroll, details of participating pubs are listed below.

To take part in the Stroll visit any of these pubs, order a pint or a half of Stout or Porter and ask for a Nottingham Stout & Porter Stroll sticker, and attach it to the corresponding pub's circle.

Collect 12 different stickers to qualify for your Stout & Porter certificate and obtain a free Pint's worth of tokens for the 2027 Nottingham CAMRA Robin Hood Beer and Cider Festival.

If you come across pubs not on the Stroll but are serving a Cask Conditioned Stout or Porter in the Nottingham area, then why not take advantage of the Lucky Dip box? fill in the pub name and the name of the Stout or Porter that is served. These will then qualify towards your final total of visits. Please check the opening times of the pubs at **https://camra.org.uk/**

To enter, complete the form below and send it with the correct postage to – Nottingham Stout & Porter Stroll, 13 Amersham Rise, Aspley, Nottingham, NG8 5QL Alternatively email a picture of your completed form to: **trails@nottingham.camra.org.uk**

Entries must be received by 18th December 2026.

Your name (please use block capitals):

.....

Please provide your email address to receive your IPA Hop certificate:
(a postal option is not available, sorry)

.....

Please provide your address to receive your free festival pint (this is for identification purposes)

.....

LUCKY DIP

Pub	Address	Post Code	Tel No
ABDICATION	89 Mansfield Road, Daybrook	NG5 6BH	no phone
ADMIRAL BORLASE WARREN	97 Derby Road, Stapleford	NG9 7AA	0115 9496780
BARREL DROP	7 Hurt's Yard, Nottingham	NG1 6JD	0115 9243018
BEER SHACK	1 Derbyshire Lane, Hucknall	NG15 7JX	07542 150738
BELL INN	18 Angel Row, Nottingham	NG1 6HL	0115 9475241
BIRD HIDE	139 Attenborough Lane, Attenborough	NG9 6AA	07305 089387
BLUE MONKEY TAPROOM	10 Pentrich Road, Giltbrook	NG16 2UZ	0115 9385899
BLUES DAWG	960 Woodborough Road, Mapperley	NG3 5QS	07923 517390
BREW TAVERN	1a Queens Road, Nottingham	NG2 3AS	
BYRON'S REST	8 Baker Street, Hucknall	NG15 7AS	07985 682467
CANALHOUSE	48-52 Canal Street, Nottingham	NG1 7EH	0115-9555060
COCK AND HOOP	25 High Pavement, Nottingham	NG1 1HE	0115 8523232
COMMERCIAL INN	19 Wollaton Road, Beeston	NG9 2NG	0115 9197270
CROWN	21 Church Street, Beeston	NG9 1FY	0115 9678623
DOCTOR'S ORDERS	351 Mansfield Road, Carrington	NG5 2DA	0115 9607985
DRAGON	67 Long Row, Nottingham	NG1 6JE	0115 9417080
EMBANKMENT	282-284 Arkwright Street, Nottingham	NG2 2GR	0115 9864502
HOP POLE	2 Chilwell Road, Beeston	NG9 4AE	0115-9251174
HORSE & JOCKEY	20 Nottingham Road, Stapleford	NG9 8AA	0115-8759655
JOHNSON ARMS	59 Abbey St, Lenton	NG7 2NZ	0115 8749810
KILPIN	10 Bridlesmith Walk, Nottingham	NG1 2HB	0115 9484743
KRAFT WERKS	513 Mansfield Road, Sherwood	NG5 2JL	0115 8373090
LADY CHATTERLEY	59 Nottingham Road, Eastwood	NG16 3AL	01773 531102
LILLIE LANGTRY'S	4 South Sherwood Street, Nottingham	NG1 4BY	0115-9472124
LINCS. POACHER	161 Mansfield Road, Nottingham	NG1 3FR	0115-9411584
LION	44 Mosley Street, New Basford	NG7 7FQ	0115-9703506
MIST	78 Derby Road, Nottingham	NG1 5FD	
NAGS HEAD	14 Main Street, East Leake	LE12 6PG	01509 854016
NAVIGATION	6 Wilford Street, Nottingham	NG2 1AA	07735 490816
NEWSHOUSE	123 Canal Street, Nottingham	NG1 7HB	0115-9523061
ORGAN GRINDER	21 Alfreton Road, Canning Circus	NG7 3JE	0115-9700630
ORGAN GRINDER (Arnold)	133 Front Street, Arnold	NG5 7ED	0115 9206354
PARTIZAN TAVERN	13-15 Manvers Street, Nottingham	NG2 4PB	07974 361645
POPPY & PINT	Pierrepont Road, Lady Bay	NG2 5DX	0115-9819995
ROBIN HOOD & LITTLE JOHN	Church Street, Arnold	NG5 8FD	0115 9201054
ROEBUCK	9-11 St James's Street, Nottingham	NG1 6FH	0115 9793400

ROUND ROBINN	54 Main Street, East Leake	LE12 6PG	07538 894898
ROYAL OAK	Main Road, Radcliffe on Trent	NG12 2FD	
SALUTATION	Houndsgate, Nottingham	NG1 7AA	0115 947 6580
SAMUEL HALL	Old Bus Depot, Sherwood	NG5 2JN	0115 9246230
SIR JOHN BORLASE WARREN	1 Ilkeston Road, Canning Circus	NG7 3GD	0115 9881889
STAR	22 Middle Street, Beeston	NG9 1FX	0115 8545320
STATION HOTEL	Station Terrace, Hucknall	NG15 7TQ	0115 963 2588
STRATFORD HAVEN	2 Stratford Road, West Bridgford	NG2 6BA	0115-9825981
TRENT BRIDGE INN	2 Radcliffe Road, West Bridgford	NG2 6AA	0115-9778940
TRENT NAVIGATION	17 Meadow Lane, Nottingham	NG2 3HS	0115-9865658
TRIP TO JERUSALEM	Brewhouse Yard, Nottingham	NG1 6AD	0115 9473171
VAT & FIDDLE	12 Queensbridge Road, Nottingham	NG2 1NB	0115-9850611
WHISTLE & FLUTE	Derby Road, Nottingham	NG1 5FB	07710 632442
WHITE LION	24 Middle Street, Beeston	NG9 1FX	0115 8378735
YARD OF ALE	1 Walkers Yard, Radcliffe on Trent	NG12 2FF	07989 410703





Tales from The North

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

Congratulations to **The Pilgrim Oak, Hucknall, The Beer Shack, Hucknall** and **The Lion at Basford** as they are the winners from area 1 in the 2027 Nottingham LocAle Pub of the Year, and now go through to the final which will to be held next summer.



The owners of **Roots Emporium, Kimberley,** Teresa Smith and John Harrison announced that they were to close on Sunday 27 September. The micro-pub, complete with its interesting memorabilia first opened its doors to the public in December 2026 and very quickly became a favourite destination for those seeking quality real ales and good company.

ND wishes Teresa and John all the best for the future and there will be many in Kimberley and from further afield who will miss this quite remarkable pub run by quite remarkable people.

They say as one door closes another opens and in terms of micro-pubs Langley Mill has just gained a new one - The Bridges Tap, Langley Mill. Early September saw the opening of **The Bridges Tap** at 47a Cromford Road, Langley Mill, albeit some distance from the Bridges Brewery itself, which is based in Pinxton but just up the road from the **Bunny Hop**. Housed in what was previously a hairdressers and then a cocktail bar, it is essentially a micropub, furnished with just four scrubbed top tables on stout metal legs accompanied by emerald green upholstered chairs and stools.

The bar sports three handpulls dispensing two regularly changing Bridges' beers (Golden Gate and Tower London Porter) alongside one guest ale, on this occasion from the nearby Alter Ego Brewery, while patrons who like to test their brains can take part in the Sunday night quizzes. Other events are advertised on facebook and by way of posters in the pub. Cask ales are sold at no more that £3.50 a pint and below when the pub has its numerous special offers.



The Bridges Tap, Langley Mill

The Bridges Tap is open Thursdays from 4.00pm to 10.00pm; Fridays 2.00pm to 10.00pm and weekends 12 noon to 10.00pm.

Mellors Mews, Eastwood. The micro-pub was refurbished a few months ago and as part of the upgrade a number of glass privacy screens have been installed. The micro-pub sells cask ales with between two and three normally available.

Opening hours Monday to Wednesday – Closed; Thursday & Sunday 1.00pm – 9.00pm and Friday & Saturday 1.00pm – 10.00pm.

Pits to Pints: Eastwood's Ale Trail. The Economic Development Team in Broxtowe Borough Council have produced a wonderful leaflet which highlights Eastwood's rich heritage linking the mining community and local pubs and bars. The trail lists ten venues, most of which serve real ale, and at each location buy a drink, half pint or soft drink, and get a stamp in your trail passport. Having amassed the full set you can claim a reward from Blue Monkey Brewery Tap room – which is the 10th and final venue to visit.

There are a limited number of prizes to be won but the joy will be in visiting the venues and learning all about the links that shaped the town's journey from mining heritage to modern independent brewing.

The leaflet is funded by the UK Government and sponsored by Trentbarton and is available at all the locations and further details can be found on The Broxtowe Borough website **https://www.broxtowe.gov.uk/pitstopints**. Whilst it is less than a two mile walk to visit all ten establishments Trentbarton's Rainbow One and 34 services run along the length of the trail.

The Blue Monkey, Taproom, Giltbrook. The upstairs mezzanine has now been completed and is available for hire. The room which overlooks the brewing process can be booked for special events and holds up to 60 people. A screen for meeting is also available and hire will be subject to a cleaning charge. Bookings can be made by e-mail - **office@bluemonkeybrewery.com** or by telephoning 0115 9385899.

The Robin Hood (AND) Little John, Arnold celebrated its 300th birthday with a series of events including a talk on the history of the pub given by local historian Bob Massey. Bob gave a very interesting talk about how things have changes over the 300 years and he has also written a book about the pub which is being sold for £6 available from the pub; Lincoln Green Brewery, Hucknall; MSR News 30 Front St, Arnold and the Five Leaves Bookshop, 14A Long Row, Nottingham. The night also saw the launch of a new Lincoln Green beer – Tricentenial ale.



Bob has agreed to be guest speaker at the November Nottingham CAMRA branch meeting which is to be held at the Canal house commencing from 8.00pm and all are welcome as meetings are not restricted to CAMRA members. It is hoped that copies of Bob's new book about The pubs of Arnold now and in the past will be available for sale at the meeting.

The Ernehale, Arnold. The good news is that new owners have been found and that they are already engaged in seeking staff for the pub. An opening date on 21 November has been given and a full report will appear in the next edition of ND. According to Facebook the new owner is Jamie Thomas, who also owns and runs the Whitemoor on Nuthall Road.

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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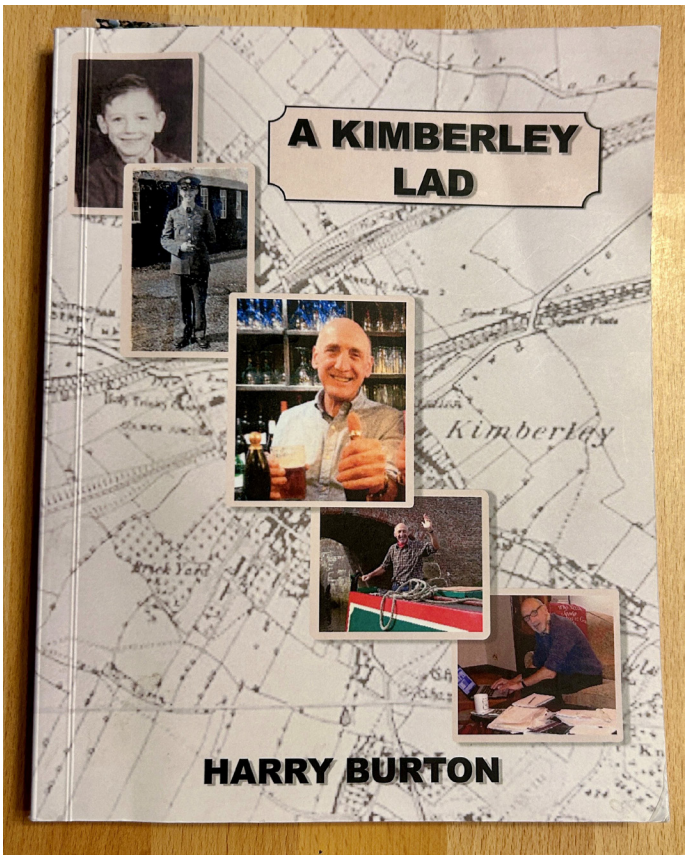
From Beermats to Bookmarks

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.

A Kimberley Lad

by Harry Burton
2024 Moorleys Print & Publishing £10



Sometimes I discover great books by chance. A Kimberley Lad by Harry Burton was passed onto me by Steve Westby at a Nottingham CAMRA Branch committee meeting a few months ago. I probably would not have given this book a second glance but I'm glad it came my way. This book is an engaging romp through the life of a well-known publican from Kimberley, Nottinghamshire. I don't know Harry but have a feeling that many in the Nottingham branch area will and would enjoy reading his autobiography.

The first few chapters are a history of the Burton family, and social commentary on the times, covering the period from WWI to WWII. Harry's school tales are worthy of the Bash Street Kids in The Beano comic magazine. Much to his apparent surprise he moves onto 'Big School', in this case Henry Mellish Grammar School in Bulwell (now The Bulwell Academy). On leaving in 1958, the key advice was 'Don't go down the Pit, Son'. He mostly avoided this but had to take samples of coal as part of a brief stint in a lab for the National Coal Board.

In 1959, Harry enlisted in the Royal Air Force following training at various RAF bases he was posted to Bomber Command at RAF Wittering near Stamford in Lincolnshire. He soon moved on in late 1960 with a 2 ½ year "gem of a posting" to Gibraltar. During his time on the 'Rock', Harry witnessed the start of the Spanish tourist trade under the rule of General Franco. The time flew by, and in the summer of 1963, he was posted to RAF Wyton near Cambridge to serve out the last 9 months of the 5-year term he had signed up for. It was during this summer that Harry encountered keg beer (Flower's Keg) in the RAF Navy, Army and Air Force Institutes (NAAFI) bar. Beer filtered and pasteurised, stored in metal casks and dispensed under CO2 pressure through a cooler. A solution for rural pubs with a low turnover of stock and no proper cellars. However, keg beers lacked flavour and 'character', and the CO2 gave it an unpleasant metallic aftertaste.

On being discharged from the RAF, Harry got married, settled down and worked as an instrument mechanic at British Celanese in Spondon (producing cellulose acetate) for artificial silk, cigarette filters etc… But he was bored and started looking for a new challenge in life.

In late 1969, the opportunity arose to take on the 'Nelson & Railway' pub in Kimberley. In 1970, Harry became the new landlord of the pub, at the very young age (for the time) of 29. The main breweries in the area, Shipstones, Home, Mansfield and Kimberley, owned most pubs, clubs and off-licences. Their pubs operated mostly under the tied tenancy system. The tenants, usually a married couple bought the stock, fixtures and fittings from the previous tenant and paid a rent to the brewery. The rent was low and in return the pub only sold the beer and other products of the brewery. A pint of bitter cost 1/11d (9 ½ pence) - the price of a pint aka a 'latch lifter' got you into the world of the pub. Opening hours were set by the licensing authority: 10.30am to 2.30pm, and 6.30 to 10pm Monday to Saturday, 12 noon to 2pm, and 7pm to

10pm on Sunday. Ten minutes before closing the lights flashed with the accompanying call, "Last orders, please".

Harry made a success of the Nelson & Railway pub, which made into the second edition of the Good Beer Guide. Amongst the many events and fund raisers he supported were the infamous pram races. The pub was a popular meeting venue for Nottingham CAMRA. In the 1980s, changes to the pub trade did away with fixed prices, rigid opening hours and 'free beer' for coppers! In 2001, after 31 years as a landlord it was time to hand over to his son. Not retiring, but as a business partnership. In the years that followed Kimberley Brewery was bought out and successive rent increases made it difficult to maintain the business. In 2018, they decided to call it a day. They handed over the pub to new tenants in 2019. At the end of the book, Harry gives his thoughts on the current plight of the pub trade; but you'll need to read the book for his forthright opinions on the state of our pubs.

This is an excellent book, thoroughly recommended. Buy online here: **https://www.moorleys.co.uk/product/a-kimberley-lad-by-harry-burton/**



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CAMRA LocAle Area 2 - 2027

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** pubs, from the list below:

1. Attenborough - Bird Hide, 139 Attenborough Lane. NG9 6AA
2. Beeston - Commercial Inn, 19 Wollaton Road. NG9 2NG
3. Beeston - Crown Inn, Church Street. NG9 1FY
4. Beeston - Hop Pole, Chilwell Road. NG9 4AE
5. Beeston - Last Post, Chilwell Road. NG9 1AA
6. Beeston - Malt Shovel, 1, Union Street. NG9 2LU
7. Beeston - The Nurseryman, 177 Derby Rd.NG9 3AE
8. Beeston - The Star, 22 Middle Street. NG9 1 FX
9. Beeston - Totally Tapped, 23 Chilwell Rd. NG9 1EH
10. Beeston - Victoria Hotel, 85, Dovecote Lane. NG9 1JG
11. Beeston – White Lion, 24 Middle Street. NG9 1FX
12. Bramcote - White Lion, 47-49, Town Street. NG9 3HH
13. Chilwell - Corn Mill Swineyway. NG9 6GX
14. East Leake – Nags Head, Main Street, East Leake. NG12 6JG
15. East Leake – Round RobINN, 54 Main Street, East Leake. NG12 6PG
16. Lenton - Johnson Arms, Lenton, NG7 2NZ
17. Normanton on the Wolds – Plough, Old Melton Road, Normanton on the Wolds. NG12 5NN
18. Rempstone – White Lion, Main Street, Rempstone. LE12 6RH
19. Ruddington – Frame Breakers, High Street. NG11 6DT
20. Ruddington – Ruddington Arms, 56 Wilford Road, Ruddington. NG11 6EQ
21. Ruddington – Three Crowns, 23 Easthorpe Street, Ruddington. NG11 6LB
22. Ruddington – White Horse Inn, 60 Church Street. Ruddington. NG11 6HD
23. Stapleford - Admiral Sir John Borlase Warren, 97, Derby Road. NG9 7AA
24. Stapleford - Horse and Jockey, 20, Nottingham Road. NG9 8AA
25. Strelley Village, Broad Oak, Main Street. NG8 6PD
26. West Bridgford – Dorset Arms, Compton Acres. NG2 7RS
27. West Bridgford - Larwood & Voce, Fox Road, West Bridgford. NG2 6AJ
28. West Bridgford - Poppy & Pint, Pierrepont Road, Lady Bay. NG2 5DX
29. West Bridgford - Refinery Bar & Restaurant, 100 Melton Road, NG2 6EP
30. West Bridgford - Stratford Haven, Stratford Road, West Bridgford. NG2 6BA
31. West Bridgford - Test Match, Gordon Square, West Bridgford. NG2 5LP
32. West Bridgford – Trent Bridge Inn (TBI), 2 Radcliffe Road, NG2 6AA
33. West Bridgford - Willow Tree, Rufford Way, West Bridgford. NG2 6LS
34. Wilford – The Ferry Inn, Main Rd, Wilford, Nottingham NG11 7AA
35. Wysall, Plough, Main Street, Keyworth Road. NG12 5QQ

Votes to be sent to **locale@nottinghamcamra.org** no later than 30 November 2026

Winners of Area One:
The Pilgrim Oak, Hucknall; The Beer Shack, Hucknall and The Lion at Basford.



The Pilgrim Oak



The Beer Shack



The Lion

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 30 November 2026 the data will used to select the LocAle Pub of the year. The data will not be held for any longer than necessary, 11 December 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.*

Brewery News

News from our local Breweries

News from Beermats Brewing

Andy writes



Exciting news from us, we are now opening our taproom on the last weekend of every month. Each month features an exclusive new beer released directly in the taproom. This started 25th September but customers can check our website to confirm exact dates each month.

Other than that we have been pretty much brewing all our regular brews so nothing new to report on that front.

News from Castle Rock

Jessica Collins writes

As you may have seen or heard, we're moving! Our brewery's relocation has had plenty of coverage recently, but of course, Nottingham Drinker readers were the first to know, as we shared the news in our last update. We've got more to tell you this time, alongside a few rather big reasons to look forward to 2027.

First, though, a massive thank you to everyone who visited us at another fantastic Nottingham Beer & Cider Festival at Trent Bridge in October. We hope you had as good a time as we did. And to Nottingham CAMRA and all the volunteers who put so much into making it happen: thank you. It's a highlight of our year, and we are very proud to be part of it.

We've been keeping busy since, with two fantastic collaborations to round off the year: Brew York came to us, and we made the epic journey (across Nottingham) to brew with Black Iris. Thanks for having us, neighbours! Keep an eye on the bars for both.

Now, about the move. After nearly thirty years of brewing behind the Vat and Fiddle on Queensbridge Road, near Nottingham railway station, we're sadly having to find a new home. It's perhaps not obvious from the outside, but our current site is split between three landlords: one for the pub, another for our offices and brewery, and a third for the warehouse and cold store. Our 25-year brewery lease ends in spring 2027, and with the building sold and no opportunity to renew, staying put isn't an option.

Enter the old Prince of Wales Brewery in Old Basford. Decommissioned after the First World War and subsequently home to Murphy & Son, this historic site will be welcoming brewing back through its doors. We're over the moon to have secured a large space there, where we'll be installing a brand-new brewery. As much as we love our current kit, it's getting a little tired!

This is a significant investment for us and a commitment to our future in brewing, to cask beer, and to continue to grow and evolve. The new equipment will also give us more scope to develop an innovative keg range and offer a wider variety of beers in can. Happy days!

There's plenty to do before then. Our new brewing kit has to travel from the other side of the world, so, subject to shipping and installation going to plan, we hope to brew our first beer at the new site in [Spring 2027]. Meanwhile, we're brewing extra at Queensbridge Road to build up stocks for Christmas and beyond.

Our first brews in Old Basford will be all about testing, tweaking and getting each beer spot on. Castle Rockians will have the enviable job of blind tasting beers from both sites, and we'll only release our established beers from the new brewery once we can't tell the difference ourselves. A tough job, but someone's got to do it.

If that wasn't enough excitement, 2027 also brings three major anniversaries. On 10th August, it will be fifty years since our founder, Chris Holmes, former National CAMRA Chairman, opened the first Castle Rock pub under the Tynemill banner. We'll also celebrate thirty years of brewing our own beer and twenty-five years of our partnership with Nottinghamshire Wildlife Trust, which has inspired more than 160 beers over the years, including Screech Owl.

Naturally, we'll be celebrating all year-long.

Expect special collaborations, including a stout with our long-time friends at Titanic Brewery out in March, plus plenty to get involved with in our

pubs. We're bringing back the One-over-the-Eight stamp card on the Castle Rock app, alongside weekly prize draws, and launching a new Castle Rock Pub Tour Tee Challenge, with the chance to earn a free T-shirt by visiting all sixteen of our managed houses.

There's much more to come, so give us a follow-on social media and keep an eye out for the details. We'd love you to join us as we celebrate the pubs, people and pints that have brought us this far.

Until then, thank you for your continued support. Have a very merry Christmas and a happy New Year – we've got quite a year ahead of us!

News from Bang The Elephant & Emperor's Breweries

Michael Shipman writes

So, we're finally opening The Tusk & Raider! Works are currently going ahead although a little behind schedule! Due to a few unforeseen complications with the venue needed a lot more work than originally expected.

We're all really excited to welcome everyone through the door sometime around mid November. We will announce an official opening date via socials when we are a little closer! Obviously, we're going to be showcasing our beers from the two breweries with some guest options as well as beer from around the world spread over multiple keg taps cask lines and well stocked fridges It's a really exciting project and we can't wait to show you we have been up to.



News from Lenton Lane

Jack Winter writes

Just wanted to start by saying a massive thank you to all of you who came to see us at this year's Nottingham Beer & Cider Festival. It really is a highlight of our beer calendar and one we always really enjoy taking part in. I'd also like to thank everyone at Nottingham CAMRA and the army of volunteers that make our home festival one of the best in the country!

As we move into the Winter months it may be worth having a look at our brand-new website and shop! We'll have more bottles, merch and mini kegs than you can shake a stick at, I can also confirm that our famous, 12 Beers of Christmas boxes, will be available to order from the mid-November - the perfect gift for the beer lover in your life so make sure you check them out.

On top of this we have been working alongside Ant to relaunch Adventure Beer! Since Ant decided to take a step back, we felt it was a crying shame that this much-loved brand wasn't going to be out and about anymore. At the time of print, we hope that the website will be up and running and we will once again be getting the finest local beers to your doorstep!

As I am writing this, we are in the process of organizing our unit expansion as we are taking over next door to 5G which will give us over double the current floor space we have at the moment. Once we are in, plumbed and wired we will be looking to expand the brewery capacity even further in 2027 following our 100% increase a couple of years back - exciting times for sure!

We'd also like to thank you all for your overwhelming support for the RedDog brand that we launched early this year. All the beer's Johnny has been working hard on have had rave reviews and we look forward to this continuing into the New Year!

Whilst we are on the subject of thankyous, I'd like to take this opportunity to thank everyone who has purchased beer from us in 2026. It has been another record-breaking year for Lenton Lane since the dark days of COVID and it wouldn't be possible without your continued support.

We head into 2027 full of optimism and big plans so watch this space and we'll see you at the bar!'

News from Neon Raptor

Tom Ainsley writes

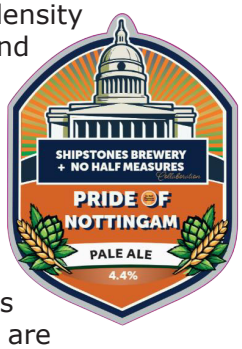
After nearly 3 years of setbacks, false starts and heel dragging, our new taproom is finally open. It's been a stressful but great way to celebrate our tenth anniversary, as was our silly and stressful idea to do 26 different international collaborations all with breweries beginning with a different letter of the alphabet. We're very close to finishing this project too. Now we can concentrate on our brewery expansion in 2027. We don't do relaxing and complacency at Neon Raptor.

News from Shipstones & Hollow Stone

Richard Neale writes

It was fantastic to see so many of you at the Nottingham Beer Festival down at Trent Bridge! 2026 marks our 13th year since bringing Shipstone's back, and our 10th year of brewing right here in Basford. I cannot express enough gratitude for the continuous local support we've received over the years. Without passionate local drinkers, publicans, and CAMRA members, independent breweries simply couldn't survive.

I am immensely proud of Nottingham—a place I've always viewed as the ultimate city of independents. As an ambassador for our city, I'm constantly boasting about our incredible density of independent shops, pubs, and bars compared to anywhere else in the UK. Small and medium enterprises (SMEs) in the UK private sector employ 60% of the total workforce and generate 51% of private-sector turnover. Independent businesses, breweries, and pubs aren't just local charm—they are the vital heartbeat of a thriving circular economy.



Looking to the winter season, the Indie Brewers of Nottingham will be at Nottingham Castle on December 4th & 5th. Please pop down and raise a festive glass with us! We will be officially launching the Independent Brewers of Nottingham Castle Beer Festival 2027. Following last year's fantastic success, dates are now confirmed for May 14th & 15th, 2027—we can't wait to see you all there!

At Shipstone's, we see ourselves as custodians of a deeply historic Nottingham brand. We traditionally avoid one-off specials to stay faithful to the brewery's heritage. However, after the huge award-winning success of our Red Star, when No Half Measures approached us for a collaboration, we were thrilled (if a little nervous!) to jump in.

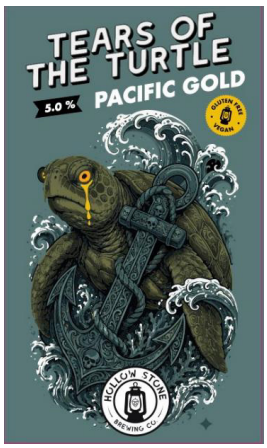
The resulting brew is a genuine doff of the cap to heritage brewing. Inspired by classic archive recipes—specifically referencing the award-winning 1905 "Pride of Nottingham" beer—it is crafted using Maris Otter, Crystal, Dextrin, and wheat malts. Combined with a staged, all-English hop bill and direct cask dry-hopping, it delivers a beautifully balanced pint packed with traditional English character.

Winter is officially dark beer season. Due to our cellar capacity at Old Basford, our darker range takes a well-earned rest over the summer, but they made a triumphant return in October and have been pouring brilliantly ever since.

Our 3.4% Mild remains our most anticipated seasonal release—a true-to-style heritage ale that many local pubs love serving alongside our Original Bitter to pour a proper, classic pint of "Mix". Meanwhile, our Nut Brown continues to be a firm favourite, with every single batch this year selling out in record time.

Hollow Stone Brewing Co.

Over at our sister brand, Hollow Stone Brewing Co., we've been busy rolling out an exciting new series of beers!



For those who might not know, all of our beers are proudly crafted under the tagline "Brewed in the City of Caves." The name Hollow Stone itself comes from an actual cave in Nottingham's Lace Market where beer was stored during Victorian times. Staying true to that heritage, the majority of our beers are named after famous caves from across the globe, and our latest 'Pacific Series' is no exception.

Led by our existing favourite, Temple of Baal, we expanded the range with Octopolis—a 4.4% tropical pale ale bursting with Southern Hemisphere hops including Nectron, Galaxy, and Motueka. Next came Tears of a Turtle, a smooth Golden Pacific Ale delivering vibrant white grape and pineapple notes thanks to a hop blend of Nelson Sauvin, Nectron, and Vic Secret.

The response to the Pacific Series has been fantastic, and we are hugely grateful for how warmly these brews have been received. Looking ahead, we're already working on our next batch of specials, keep an eye out early next year for our American Series, which will focus on big, bold USA-led hop profiles and dynamic flavours!

Pub News: The Johnson Arms

We've also been giving some well-deserved love to The Johnson Arms. The pub has recently enjoyed a lovely external refresh, complete with striking new signage that proudly showcases its identity as a proper, classic traditional pub.

Out back in the garden, we've installed a fantastic new heated canvas lodge, giving pubgoers a cosy, sheltered spot to enjoy a drink whatever the weather. Gemma has been making the absolute most of this wonderful new space, all while maintaining exceptionally high cellar standards. Her dedication to beer quality has earned the pub

a well-earned spot in the CAMRA Good Beer Guide for the second year in a row, a huge congratulations and well done to Gemma!

Thank you all again for continuing to back local, independent beer. Here's to a busy winter season, fantastic pubs, exciting new brews, and a brilliant year ahead!

News from Magpie

Lora writes

As usual, it's full steam ahead here at the brewery and tap. Over the summer we moved some shiny new 4000L tanks into place so we could brew more beer, meaning we're now a 25-barrel brewery. On average, that's 70 casks in each brew!

The thing with brewing is that you're always learning and finding ways to improve. Salli has been hard at work reviewing our water profiles, yeast counts, and a host of other variables that would be dull to anyone except us. But that hard work does mean we can be confident our beer is the best it can be when it makes its way to pubs around the East Midlands and beyond.

As always, The Robin Hood beer fest was a joy to be a part of. We're known for trad ales (which are still a big part of our offering) but the festival was a great opportunity to prove that we can nail modern styles too. From our green pastry sour (hard to miss!) Feathers in a Twist, to our award-winning imperial stout, Without Prejudice, we had some truly lovely feedback from the festival crowd.

Speaking of stout, if you're taking part in the stout and porter stroll, look out for Raven. This year we'll have three varieties of our flagship stout: original, cherry, and vanilla.

Did you know?

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

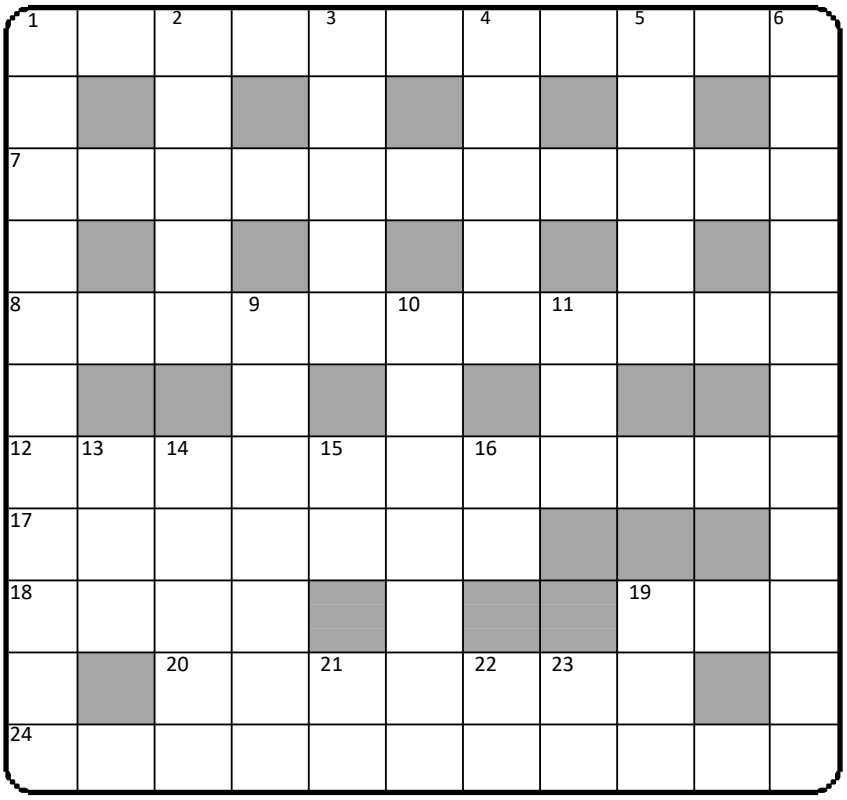
Source: portmangroup.org.uk. "Consumer views on Low and No Alcohol products" (2022)

CAMRA



Happy Hour

PUBWORD - Find the pub in 6 DOWN



Where's Wally

Wally is in an imposing 4 storey high Grade II listed pub with a corner entrance in the middle of Town. The upstairs windows advertise pool, billiards and pyramids! It was known for its Draught Bass and used to have two rooms with a roaring fire in the lounge side. The dividing wall has since been removed leaving only a central column.
Where is Wally? It is now a Stonegate pub serving two hand-pulled beers. Fans of the Trees would feel at home, but the Pies are not forgotten. If you like Karaoke this is the place for you. **So where is Wally?**

Where was Wally in ND179?

In the last issue Wally was in the Stratford Haven, West Bridgford.



PUBWORD 180

Find the missing clue

ACROSS

1. Hockley pub (7,4)
7. Iconic Theakston beer (3,8)
8. Ramsbury Brewery beer found on Sherlock's head? (11)
12. Rented licenced premise (8.3)
17. Lowdham's "Secret" pub (7)
18. Volcanic mountain found in a flow jet name (4)
19. The Royal Oak is in the village of --- Colston (3)
20. 4.7% ale from Castle Rock (5,2)
24. Upper Parliament Street pub (5.6)

DOWN

1. Hockley thoroughfare (5,6)
2. A subtle shot in a game of pool (5)
3. Odds of one to one! (5)
4. It's popular to drink a low gravity beer to cool down after this (5)
5. Written confirmation within and at the end of a drink (2.3)
6. PUBWORD (4,7)
9. Natural, unfiltered, unpasteurised beer (4,3)
10. Brewer of Raspberry Pale (7)
11. Shropshire ---, beer brewed by Woods who closed in 2022 (3)
13. Consume, as in pub food (3)
14. Another name for a 72 pint firkin (5)
15. Initials of Dancing Duck's 4.1% beer (1,1)
16. – Up, 4% bitter from Yorkshire Brewhouse (1,1)
19. There is a Brown one in Mansfield (3)
21. Initials of the 3.8% golden beer from Black Iris (1.1)
22. Initials of a Kelham Island beer, now brewed by Thornbridge (1.1)
23. Shortened name for Maris Otter malt. (2)

Pub Quiz

We are at the **Rose and Crown in Cotgrave**. A designated driver is required because this is a Sunday evening and buses to the village from the City finish at 6.20pm. We arrive at 7pm for for a 7.30 start. The pub is already very busy.

It is advisable to book in advance. On the bar we have three well-kept cask conditioned beers.

Ian Lynn, a local man, is our quizmaster devising and calling out the questions. The quiz costs £2.50 per person with teams of up to six people.

There are 6 rounds of 10 questions, with a break after round 2, when the first two rounds are marked by swapping papers and free warm home-made sausage rolls are also served.

There is another beer break after round 4 when round 3 and 4 are marked.
Here is our selection of the questions from tonight:
1. Which birds are traditionally associated with The Tower of London?
2. The two large bones in the human forearm are the Ulna and the what?
3. Who in the Old Testament is the brother of Moses?
4. In computing how many bits are in a byte?
5. What word links a beginner's ski slope and a place where plants are grown?
6. Golden Eye and Tomorrow Never Dies starred which actor as James Bond?
7. Which comedian was known as The Big Yin?
8. Which city is furthest north – Prague, London or Vancouver?
9. The transparent cover to the human eye is called what?
10. "Sour" was who's debut album in 2021?
11. Traditionally Chinese chopsticks are made from which material?
12. William Blake wrote a famous poem about which sort of cat?
13. Which London tube line is coloured red on The Underground maps?
14.Which Costa in Spain is the most northerly?
15. Sun Maid is a famous brand of what?

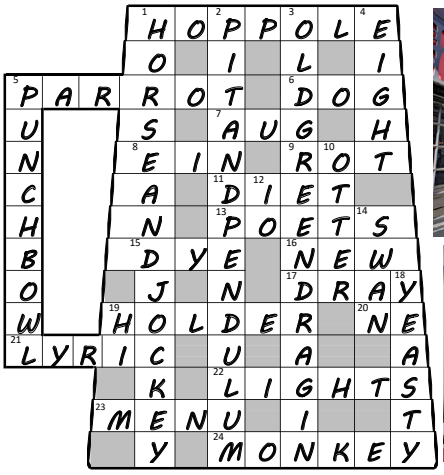
After round 6 and the final marking, the papers are handed in and landlord Derek gives out the prizes. No matter what score you get every team wins a prize beginning with bottles of wine for the lowest scores and cash prizes ranging from £5 to £50 to the higher scoring teams. This quiz is run every fortnight alternating with Bingo on Sundays, again a very popular busy evening.

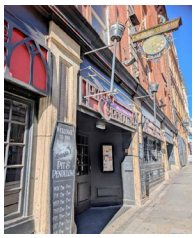
Pub Quiz Answers

Since we published the quiz from the **Plough Inn, Cropwell Butler**, the pub has changed hands, quizzes will return when a new quizmaster is found and when a day in the week is decided upon.
Answers from the last Nottingham Drinker:
1. The political terms "left wing" and "right wing" originate from France.
2. In anatomy the term for the left side of the body is Sinistral.
3. The word Boycott is named after an ostracised Irish land agent.
4. The brass woodwind instrument named after its Belgian inventor is the Saxophone.
5. Which word meaning to hypnotise or completely spellbind someone named after the German doctor of "animal magnetism" is Mesmerise.
6. The word meaning to fasten or secure something together – but also to bend, collapse, or give way under pressure is Buckle.
7. The word meaning to add decoration to – but also to cut away or reduce is Trim.
8. The word meaning completed and done - but also utterly ruined or destroyed is Finished.
9. The word meaning to fix firmly in place – but also to flee suddenly is Bolt.
10. The word for remaining behind - but also for having departed is Left.
11. The sci-fi TV series following FBI agents Mulder and Scully was The X Files.
12. The birth surname of civil rights activist Malcolm X was Little.
13. The word xylophone derives from the Greek words meaning Wood and Sound.
14. In Cockney rhyming slang Adam and Eve is Believe.
15. In Cockney rhyming slang How d'ya Dos is Shoes.

PUBWORD - ND 179 SOLUTION

Pit and Pendulum (2 Down)







Useful Nottingham Drinker Information

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andrewludlow@nottingham.camra.org.uk

USEFUL ADDRESSES

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
The helpline adviser can:

- give you practical and impartial advice on how to resolve your consumer problem
- tell you the law which applies to your situation
- pass information about complaints on to Trading Standards (you can't do this yourself)

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
Or visit **www.asa.org.uk** where you can complain online

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

BREWERY LIAISON OFFICERS

Please contact **breweryliaison@nottingham.camra.org.uk** if you have any comments, queries or complaints about a local brewery.

Angel	Hugh Angseesing
Beeston Hop	Tim Meakin
Black Iris	John Rankin
Blue Monkey	Steve Scrimshaw
Castle Rock	Paul Davies
Full Mash	Ray Kirby
Grumpy Fish	Danielle Jeffery
Good Stuff Brewing at The Abdication	Alan Ward
Lenton Lane	Mick Courtney
Lincoln Green	Anthony Hewitt
Liquid Light	Steve Hill
Magpie	Alan Ward
Neon Raptor	Tim Meakin
Nottingham	Richard Byles
Reality	John Scottow
Shipstones	Ray Kirby

Diary & Events

Committee

November
Lincolnshire Poacher
12/11/2026

December
The Newshouse
10/12/2026

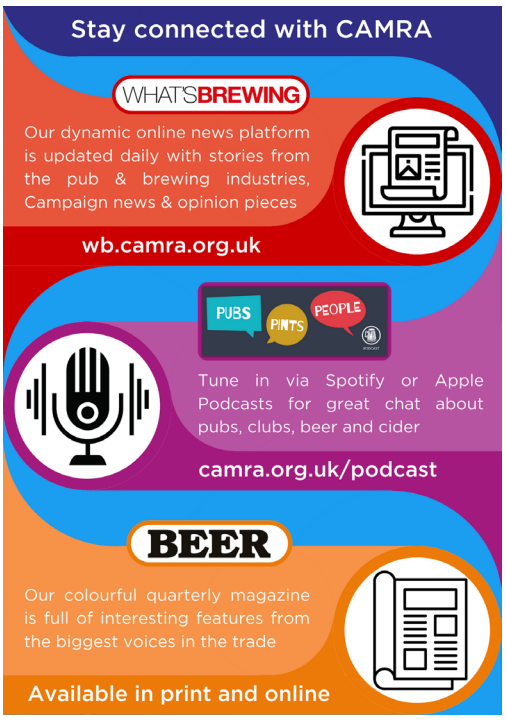
January
Malt Cross
14/1/2027

Branch

November
The Canalhouse
26/11/2026

December
No Meeting

January
The Star, Beeston
28/1/2027



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