

From the Newark & Grantham branches of Campaign for Real Ale

newarkcamra.org.uk & granthamcamra.org.uk



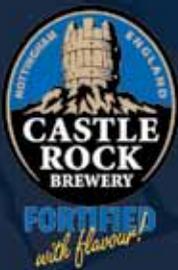
BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 49 Oct-Dec 2012



Faversham Hop Festival



Fox & Crown

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(1st Thursday
of the month)



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FAVERSHAM HOP FESTIVAL

For the last three years, come the first weekend in September, I've headed down to Faversham, Kent. It's then that the townsfolk celebrate the end of the local growing season of Kentish hops.

Although the festival in its present form is a fairly recent invention, the growing of hops in Kent is reckoned to go back as far as 1520. Kent was considered an ideal place for growing hops. It already had an enclosed field system of farming; the farmers were considered prosperous so could afford the cost of setting up hop fields; there was an ample supply of wood for the hop poles and charcoal for drying the hops; the soil was suitable – as Kent was the “garden of England”! Once a hop garden was established it could have been sub-let out to a “hop master” who would then cultivate his hop yard. 14 English counties were planted up with the new hop “wonder crop” but a third of English hops used were Kentish and the rest were imported Flemish hops until 18th century. In 1710 duties were imposed on hops at a rate of 1d (English) & 3d per lb (Flemish). Kent was still the main hop growing area but the shrewd farmers decided to plant fruit trees in between the rows of hop bines. Eventually, when the trees (usually apple) got too big, the hops plants were removed. This method continued into the 20th century and contributed to the vast apple orchards in Kent.

The remarkable hop plant, *Humulus Lupulus* - a.k.a. the wolf plant, common hop, hopbind & hop vine - is a member of the Cannabinaceae family, distantly related to hemp & nettles. The roots can go down 12 feet, grow to 22 feet in height & though it dies back every year can live for more than 20 years. The leaves & hollow stems (bines) are covered with tiny hooked prickles which allow the plant to climb, always in a clockwise direction. Unsupported, as in my back garden, they creep horizontally & smother anything they encounter - possibly why it's called the wolf plant. With the support of hop poles they can be trained vertically & need a minimal footprint of soil. There are male & female plants but it's the female flowers, called cones or strobiles, that contain the resins that give the bitterness & the oils that impart the special flavour & aroma. Seedless hops are used by the Germans to make lager - enough said!

Within hours of being picked the green hop cones will shrivel and oxidise and so start losing all their wonderful properties. So they are dried in a hop kiln or conical-shaped oast house - similar to a maltings. The hops are gently heated at around 60 degrees C for 10 hours and when cool they're packed tightly into those familiar hop sacks, otherwise known as pockets. Unfortunately most of the oasthouses are now stylish residential accommodation - so contemporary oasts are non-descript in comparison. The most familiar Kentish hop types are Fuggle, dating from 1861 which is very bitter, and Golding which has been used for its aroma since 1790. Both are named after the growers who first cultivated them.

Technology now allows hops to be mainly picked mechanically but the annual harvest, in late August/early September, was previously done manually by a huge industry of casual workers - mostly Londoners. To them it was partly holiday, partly a source of pocket money. Harvesting the crop could take four to six weeks and required tens of thousands of willing workers. "Hoppers", as the pickers were called, gathered at railway stations waiting for the "hop pickers special" to arrive (such a train is still organised for the festival). Whole families descended into deepest Kent, many returning year after year to the same farm. At its peak Whitbread's Beltring hop fields alone had 5000 hoppers on its books. Some

hoppers worked from dusk till dawn as, of course, they were only paid according to what they picked. In 1931 George Orwell spent a week hop picking and wrote about the experience. The nights were so cold that he had to steal some hopsacks to wrap around him. In a week he managed to earn 9 shillings (9/- = 45p; equivalent to £18 now). My late father's only miserable memory was of fleabites!



The Faversham HopFest is a Saturday/Sunday packed with all types of music plus countless Morris Dancers, Mummers, Pearly Kings/Queens, Egyptian Sand Dancers (Wilson, Keppel & Betty) etc. The pubs, mainly Shepherd Neame (though there's The Elephant, an excellent freehouse), seem to be permanently open and there are food stalls galore. While there I stay with the Constantine family, ex-denizens of Newark (he being the first chairman of Newark CAMRA), who live in a beautiful period property. It used to be a pub (couldn't you guess) and is of a similar style and age to our own local Prince Rupert pub - a Kentish Wealden house.

So, if you fancy something a bit different, put the first weekend in September in your diary/mobile. Faversham is also just down the road/train line from four micro-pubs - Butcher's Arms at Herne, Bake & Ale House at Westgate-on-Sea, Conqueror Alehouse at Ramsgate and the newly opened Just Reproach at Deal.

BGP is published by the Newark-on-Trent & Grantham branches of the Campaign for Real Ale (CAMRA).

The Newark & Grantham Branches of CAMRA strive to increase consumer choice of real ale by objecting to pub closures and championing high standards of customer service in the area's public houses. We support our local breweries by promoting the diversity they bring to the bar.

Newark and Grantham CAMRA also bring national issues such as tax and opening hours to local attention. Importantly, we are a social group of likeminded drinkers of all ages and walks of life. Anyone is welcome to attend our meetings, details of which can be found elsewhere in this issue.

BGP welcomes local-interest beer related articles and letters for publication. All material should be sent to newsletter@newarkcamra.org.uk or 18 Harewood

Avenue, Newark-on-Trent, NG24 4BE.

To reach a high proportion of discerning imbibers across East Nottinghamshire and West Lincolnshire, contact our advertising team at Capital Media on 01636 302 302.

An electronic version of this publication is available for download from the Newark CAMRA web site, where you will also find more information on local real ale topics and unabridged versions of pieces that have appeared on these pages. Point your web browser to: www.newarkcamra.org.uk

Opinions expressed within BGP are not necessarily those of the editorial staff or CAMRA at a local or national level.

REPORTS FROM THE CHAIRMEN

>Welcome to the autumn edition of the BGP. I hope that all of you who have managed to take a holiday this summer have had a good time and brought back loads of memories with you. If your break involved partaking of a few interesting ales we'd like to hear about your adventures in a future edition of this magazine. Send your reports to newsletter@newarkcamra.org.uk

This is the first edition of our joint venture with Grantham CAMRA and I hope this can be a long partnership with our neighbours on a social basis, in addition to our collaboration in this publication.

In the Newark area we are now getting close to the AGM when the new committee will be elected and we are looking for volunteers to either carry on as elected members or join the committee. It is also time to cast our mind to nominations for Pub of the Year. Any nominations should be forwarded to poty@newarkcamra.org.uk. The closing date for POTY nominations is Thursday 4th October (the date of our next Branch Meeting)

On a social front I must thank Tracey Moran for organising the summer CamRamble - an adventurous day out at Malham Cove in Yorkshire, which is reported elsewhere in this magazine. Thanks also go to Les for organising the trip to York beer festival, which at the time of writing is still to take place.

The branch's Christmas party will be a trip to the Belvoir Brewery with a 3 course meal and some real ale. It will be on a first come first served basis as a coach will have to be booked, further details will be published on the website when available.

Lastly, I must thank all the members and beer festival attendees that made it possible for us to donate over £2000 to our nominated charity Beaumont House, the donation equated to a full day's running of the hospice.

Tom Carrington
Chairman Newark Branch

Welcome to the latest edition of Gutter Press. It is the first issue to have contributions from Grantham Branch of CAMRA. It gives both Newark and Grantham a great opportunity to spread the word on Real Ale in North Notts and Southern Lincolnshire.

I would like to congratulate the pubs in the Grantham Branch who have made the 2013 Edition of the Good Beer Guide, there are the trusted old faithfuls who have deservedly been in the guide for many years and one or two surprises!

The November Branch Meeting is to be held at Brewster's Brewery. This is a first for the branch!

For more information and to keep up to date on what is happening in the Grantham Branch, please log on to the Branch Website www.granthamcamra.org.uk

Richard Howlett
Chairman Grantham Branch

NEWARK DIARY : 2012

- 4th October: Branch Meeting
The Malt Shovel, Newark
- 1st November: Annual General Meeting
The Vine, Newark
- 6th December: Branch Meeting
The Chequers, Elston
- 14th December: Christmas Social
Belvoir Brewery,
*For more info email
traceymoran1@sky.com*

Details of all meetings and socials can be seen on our website:

www.newarkcamra.org.uk/diary

GRANTHAM DIARY : 2012

- 3rd October: Branch Meeting - 8pm
The White Swan, Barrowby
- 7th November: Branch Meeting - 8pm
Brewster's Brewery,
Grantham
- 5th December: Branch Meeting - 8pm
The Priory, Grantham
- 9th January: AGM - 8pm
The Railway Club, Grantham

Details of all meetings and socials can be seen on our website:

www.granthamcamra.org.uk/calendar-2



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PROTECTING OUR HERITAGE

I always think that our heritage should be protected and celebrated, after all, our history is what makes our country British, it is the jewel in the crown. With this in mind I was deeply concerned to learn that The Malting and Brewery Trail leaflet, one of the eight historical trails produced by the Newark Civic Trust, was not to be reprinted due to a lack of funds available.

It was time to mount the soapbox.

Here at Just Beer Micropub, set in the heart of the conservation area, many of our visitors to the town take great interest in learning about this once dominant industry from Newark's past whilst enjoying a pint or two. Like most things of historical interest we cannot allow them to be lost forever.

I have long championed this area of our history as I believe that the town generally does not make enough of the fact that we were once the malting capital of the country.

Sponsorship was required to ensure a reprint of this leaflet and I felt it was something worthwhile for both Just Beer and Newark CAMRA to be involved with, to help save this important period of the town's

history for visitors and locals alike to enjoy.

I presented the idea at a branch meeting and received the backing of the Chairman and Treasurer along with all those in attendance. Next up was a chat with one of our local councillors, Mr Stuart Wallace over a pint or two and again, he agreed whole heartedly to help fund the re-print.

So after the Civic Trust had been contacted regarding our offer they in turn approached the Malsters Association of Great Britain, based here in Newark, and they agreed to participate as well.

So it was that on 20th August 2012 the official launch of the reprint of the very popular Malting and Brewery Trail leaflet took place at Just Beer with the Newark Advertiser, the acting Civic Trust Chairman and representatives of the sponsors in attendance.

We should not let any part of our heritage, whether it be local or national, be lost from the history books thus denying future generations of their links to the past. So please pick up a trail leaflet from Just Beer, Tourist Information, Newark Library or the Town Hall and learn about this fascinating part of Newark history whilst appreciating the many things this town has to offer, you may be surprised.

Duncan Neil (*Partner, Just Beer Micropub*)

Please visit www.newarkcivictrust.org.uk for further information of the other trails available.

My Thanks to Mr Rupert Vinnicombe, Newark Civic Trust for co-ordinating this project



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REAL ALE GUIDE UPDATE

Following on from the publication of the Real Ale Guide to Newark, Southwell and District, the Beer Gutter Press will now carry amendments, corrections and updates to the Guide on a quarterly basis. If you wish to notify us of any changes please contact the Editor by emailing newsletter@newarkcamra.org.uk

Pg 37 - Crown & Mitre.
Inconsistent availability of real ale.

Pg 43 - Vine. *No satellite TV*

Pg 48 - Old Coach House, Southwell.
No parking available

Pg 49 - Wheatsheaf, Southwell.
No parking available

Pg 58 - Spread Eagle, Hockerton.
Not near railway station

Pg 61 - Lord Nelson, Sutton-on-Trent.
Not near railway station



IN THE CAMRA GOOD BEER GUIDE 2012

the
**Old Coach
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BELVOIR BREWERY VISIT



We set out on an overcast rainy Friday lunchtime in July (*reminiscent of the start of The Rocky Horror Picture Show*) heading southbound along the newly opened A46. Nearing Old Dalby, squinting past the windscreen wipers, we noticed mysterious signs reminding us we were on Crown Property land. With guidance from satellite technology we reached our destination of Crown Park Industrial Estate, LE14 3NQ; a large modern single storey building which, after all the rain, seemed to be surrounded by a moat.

Once inside it's rather TARDIS-like and we were amazed to see it full of people, dining on wholesome food, and washing it down with jugs of quality beer - very surprising as we were expecting to be eating in relative solitude! To the side of the restaurant is a decently sized bar displaying the full range of Belvoir's hand pumps, plus lager fonts, spirit optics etc. Despite its unusual location the bar is treated as a "pub" by some locals. Behind the bar is a large kitchen and the brewery is at the rear of the building. A large collection of brewery-related memorabilia is on display wherever you go in the building.

Belvoir Brewery was started up by Colin Brown, a former employee of both Theakston's & Shippo's, at a different location nearby. In 2007 he joined forces with a local licensee, Dianne Login, and these premises came into being, opening 12-10, 7 days a week. The cleverly devised meal packages have wide appeal, especially for coach parties, to complement the brewery. Our fellow diners were a W.I. coach party from Scotland & a mini wedding reception.

CHRISTMAS SOCIAL AT BELVOIR BREWERY

Friday 14th December

There will be a coach to and from the Brewery. A 3 course meal will be provided with jugs of beer on tables followed by an optional whistle stop tour. Arrival at 7.30pm with the meal at 8pm. Bus departure time and location has still to be arranged.

The cost of the meal is £20, Coach approx. £7
Deposit of £12 per person required. Book early by emailing traceymoran1@sky.com



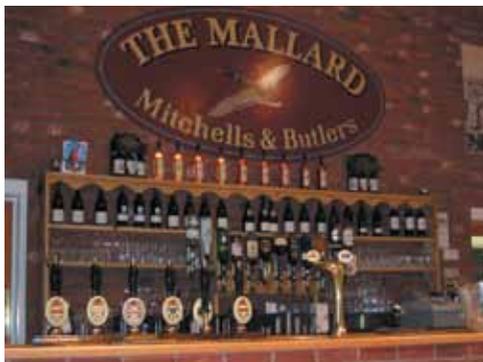
We visited there thanks to Groupon. For £10 each we qualified for a brewery tour, a 3 course meal & 2 pints of beer! We started off our beer drinking with Oatmeal Stout & Beaver Bitter - both delicious - and then chose our three courses of locally sourced food from the menu. I was disappointed that Bobotie, one of my favourite meals, wasn't available (I'd seen it on one of their sample menus) but the choice was still varied & impressive.

While the food was being prepared we had our own personal informative brewery tour.

The meal & the accompanying beer were superb, everything having been prepared on site including the tasty pate and desserts. Derrick has cooked for a grumpy old member of the Royal Family and can be critical about food - but he was more than satisfied, especially considering the price we paid. Apparently they do a fantastic Sunday Roast dinner!

This brewery/visitors centre/restaurant/bar is a fleet 30 miles from Newark and well worth a visit. Del Boy's suggestion on leaving the place was that it would make an ideal place for a Newark CAMRA Branch social outing (*verbatim* - "Eh lad, 'appen grub wer twattin' gud!"). With branch members' agreement it has now been booked for the Newark Xmas Bash - and a Marshall's coach will be transporting us there and back.

Derrick & Steve (& we never had time for crib!)



PINTS IN MY POCKET

By Beer Geek



There have been ever more beer-related apps for your smartphone released over the last couple of years or so, ranging from simple local pub or beer finders to full databases of available beers from breweries Worldwide. They vary in usefulness from the indispensable category to the downright useless. Here is a review of five of them, in no particular order.



CAMRA's Good Beer Guide Mobile

Greenius Ltd

Cost: £4.99 per year

O/S: Android, iPhone

This app is a very real alternative to carrying the book around on your beery travels. All the pub information included in the

mentioned book is replicated in this app and pub searches are available by pub name, address, postcode/town, tube station or simply 'near me'. Once listed, pub sections include general information, review, facilities, beers and position (which can then be navigated to on Google maps).

There is also a breweries section included although this isn't searchable, just a (very long) scrollable list. There is also a facility to tick off visited pubs and write your own notes, but please note that these are stored locally on the phone so if you change or reset your phone, your notes are lost.

BeerGeek's score: 4/5



RateBeer

2312 Development

Cost: Free

O/S: Android, iPhone

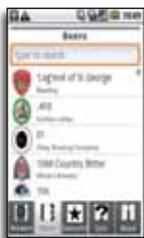
RateBeer is, quite simply, the best online beer and brewery database available. The information is submitted by RateBeer users and their scores averaged to give beer

ratings from breweries World-wide. The mobile app is a cut-down version of the web site, but is still feature-

rich, well laid out and very easy to use. Beers are searchable by style, Country, Top 50 ratings and by Place. One can also search for places and check in, a process that will be familiar to users of Facebook or Foursquare.

It is very rare to find a beer that is not listed on RateBeer, even new brews. On the few occasions that you come across an unlisted beer, it is quick and easy to spread the love by adding it to the database and give it a rating, thus sharing the info with other RateBeer users.

BeerGeek's score: 5/5



British Beer Guide

Itq Web Ltd

Cost: 69p

O/S: Android, iPhone

The British Beer Guide app is the mobile version of the YourRound web site, which claims to have over 5060 beers now catalogued.

The trouble is that these seem to be mainly regular or brewer's 'core' beers. Consequently searches for gen on new beers usually draw blanks. Beer reviews are added by brewers but missing beers cannot be added by users, so it seems unlikely that one-off brews will ever be listed.

The basic idea of the British Beer Guide is good, but not very well executed with poor graphics and an amateur-looking interface. The main drawback though is the file size of the app which, on my Android phone, took a whopping 47 Mb, leading to lock-ups and 'out of memory' messages, forcing me to uninstall the app. The price of this application has fallen substantially since it was first released, making me wonder if the sales are not as the makers hoped for. My feeling is that the app needs a substantial rework before it becomes widely downloaded.

BeerGeek's score: 1/5



Inapub

Inapub Ltd

Cost: Free

O/S: Android, iPhone

Inapub comes from the publishers of the Inapub monthly Pub magazine and aims to bring subscribers together by sharing pub news and events. You can

also search for pubs and beers 'near me' which works pretty well, but there seems to be very few listed at the moment. Hopefully the list will become more comprehensive as users fill in the missing gaps.

What really makes this app stand out from the rest is the 'On the Horizon' search option, which turns your smartphone into an 'Augmented Reality' device, allowing you to scan the local area with your phone with the app showing the nearest pubs to you, how far and in what direction they are in. Clever! All in all, a clear, easy to use app which can only get better as pubs are added.

BeerGeek's score: 3/5



Untappd

Untappd

Cost: Free

O/S: Android, iPhone

Anyone who has used Foursquare will immediately feel at home with Untapped. This is the beery equivalent of the social check-in app used by millions.

The interface is extremely similar

to Foursquare, but instead of 'checking in', you 'drink up' by searching for the beer you are actually drinking firstly by name, then by brewery if it can't be found. Unlisted beers can be input by users. I found the data fairly complete up to now, including some fairly obscure brews from rare and new breweries. Once you have found your beer, you 'check in', optionally uploading a photo and sharing with friends on Foursquare, Facebook and Twitter.

You can also invite friends to join you on Untapped and share beery info and locations with them. It is a very well laid out and slick looking application and a great and fun way of sharing your boozy experiences.

BeerGeek's score: 4/5

WINTER BEER FESTIVAL - SQUARING THE TRIANGLE

After the success of last January's Beermuda Triangle, some outstanding town centre pubs are again holding simultaneous Beer Fests in the New Year. This time, the plan is for the Fox and Crown to join The Prince Rupert, The Castle and Just Beer Micropub in providing a wide range of ales and it is hoped that the festival will be even bigger than last time, when the event attracted a considerable number of visitors from out of town.

Times and dates may vary slightly from pub to pub but the event will take place from Jan 24th to 27th, 2013. Details will be published in the January edition of the BGP.

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MEET THE BREWER - PHEASANTRY

One of the most recent additions to the local brewing scene is the Pheasantry Brewery at High Brecks Farm, East Markham. Run by husband and wife team Mark and Mary Easterbrook, the brewery opened in June 2012 on the family farm. Its name derives from the cottage next to the brewery which original maps show was a Pheasantry used for breeding and rearing game birds. The surrounding area was an important hop growing region for around 150 years from the early 18th century, when nearby Tuxford had its own Hop Fair. The farm sale details from 1943 show that one of the farm's fields was called the Hopyard, and there are hops growing wild in the hedges there today. Mary has also discovered that the farm had its own brewery in the late 17th century. Malting barley is grown on the farm today,

and new hops have been planted for demonstration purposes, so that visitors can see the brewing process from beginning to end.

Mark is Head Brewer and comes from a 20 year background in food manufacturing, so he has plenty of experience in ensuring quality and consistency. The state of the art brewing equipment came from Advanced Brewing UK at Misterton. It is a 10 barrel plant with six fermenting vessels and capability to bottle beers on site. The first beers brewed were Pheasantry Best Bitter (3.8%) a smooth tasting copper coloured beer, with medium bitterness and low to medium sweetness. and Pheasantry Pale Ale (4%), a pale coloured smooth tasting beer with floral and citrusy notes and a dry finish. Plans for future beers include a dark ale and a lager. Brewery tours are available. www.pheasantrybrewery.co.uk



DRINK FOR THOUGHT...

In the 7th century bad brewing was often punished with being tied to the ducking stool in the village pond. Perhaps we ought to reconstruct the cucking stool, which was originally down by Newark Castle riverbank, and similarly use it for any bad pints dispensed locally. (NB - cucking comes from the Old Norse word *cukken*: to defecate or cack).

Barm refers to the yeasty foam that floats on the top of the liquor in a brewer's fermenting vessel. Occasionally it needs to be removed and, allegedly, it was not unknown for a worker to imbibe it - hence the term **barmy** for the condition they'd get into!

The words **firkin** (1/4 barrel or 9 gallons) and **kilderkin** (1/2 barrel or 18 gallons) originate from "Middle Dutch".

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NEW POLICY WILL HELP SAVE PUBS



The National Planning Policy Framework – not words likely to get anyone’s pulse racing are they? Yet this new document is a powerful weapon in the battle to protect our beleaguered pubs.

Over recent years, we’ve lost huge numbers of pubs through conversion to housing and other uses needing planning permission. When Councils consider planning applications, they must take into account not only their detailed local policies but also the broader national policies. Until March 2012, those national policies occupied a legion of documents totalling over 1000 pages. Some policies were vaguely helpful to pubs, albeit mainly rural ones.

The new Framework sweeps away this complex set of rules, replacing them with just 52 pages of policy guidance. Thanks to intensive lobbying by CAMRA, this new guidance includes national policies which are potentially very helpful to community facilities like pubs. Most importantly, Councils are told to “guard against the unnecessary loss of valued facilities and services” which specifically includes community pubs. What’s also crucial is that these rules apply to all pubs, urban and rural.

Councils must have in place, by March 2013, local planning policies consistent with the Framework; in the meantime, Framework policies should generally be applied.

So what does all this mean if your local is threatened by an unwanted planning application? You should object to the Council, of course, but when doing so, make sure to refer to the relevant policies in the Framework. If you can show that loss of the pub would reduce the local community’s ability to meet its day-to-day needs, then the Council should refuse the application. CAMRA has produced an advice note on the best wording to use and this can be found, along with much other information on planning issues, at www.camra.org.uk/nppf or if you would like any of these documents posted to you then please phone CAMRA’s Campaigns Officer Claire Cain on 01727 798 454.

The Framework is already making an impact. Councils in Cambridge and the Fylde have used it to refuse planning applications to convert pubs

to houses. In those cases, the applicants have appealed against the refusal and, in each case, the Government inspector, considering the appeal, has dismissed it largely because approval would run counter to Framework policies.

Sadly, not every development adversely affecting pubs needs planning consent - conversion to a restaurant or a shop for instance. CAMRA is campaigning hard to get planning law changed in these areas. In the meantime, the new Framework is very much a step in the right direction.

If you have any issues regarding a campaign to save a local pub, contact CAMRA’s Local Planning Policy Advisor Paul Ainsworth on paul.ainsworth@camra.org.uk or go to camra.org.uk/nppf

LocAle UPDATE

LocAle accreditation is awarded to pubs which pledge to always offer at least one locally brewed real ale on their bar. (The Grantham Branch defines a brewery as local if it’s within a radius of 25 miles from the pub’s door, however the Newark Branch uses a radius of 20 miles)

The following pubs in our area are currently in the scheme:

Look out for the LocAle window stickers and font crowns on hand pumps!

NEWARK:

- Boot and Shoe, Flintham
- Bramley Apple, Southwell
- Castle, Newark
- Crown, Normanton on Trent
- Ferry Inn, North Muskham
- Fox and Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Just Beer, Newark
- Newark Rugby Club
- Old Coach House, Southwell
- Prince Rupert, Newark
- Sir John Arderne, Newark
- Spread Eagle, Hockerton
- The Chequers, Elston
- The Final Whistle, Southwell
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Vine, Newark
- Staunton Arms, Staunton

GRANTHAM:

- Nobody Inn, Grantham
- Lord Harrowby, Grantham
- Tollemache Arms, Grantham
- Railway Club, Grantham
- Conservative Club, Grantham
- Angel & Royal, Grantham
- Five Bells, Claypole
- Castle Inn, Castle Bytham
- Brown Cow, South Witham

ALSO NEARBY:

- Bridge Inn, Dunham on Trent
- Old Red Lion, Wellow

Pubs wishing to apply for accreditation should contact their local branch. More information at: www.newarkcamra.org.uk/locale and www.granthamcamra.org.uk/locale



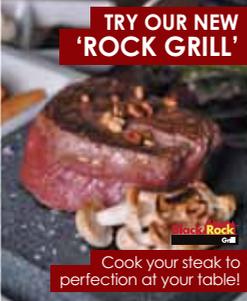
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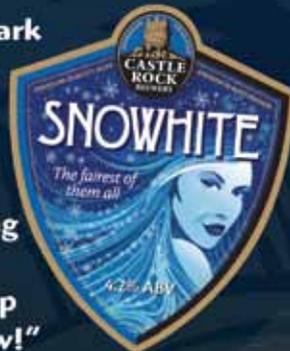
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BREWERY NEWS

Some snippets from a selection of our LocAle breweries:

HANDLEYS

Capacity has increased by 50%, brewing 27 gallons instead of 18, using two separate fermentation vessels. As well as brewing more beer this also allows the brewery to create two variants of the same beer from a single batch. For example they recently brewed a blonde beer (**Barnby Blonde**) in the first fermentation vessel, then added more late hops (Nelson Sauvin from New Zealand) to the copper and put this into the second fermentation vessel, with some additional liquor to produce a beer with a different taste, aroma and ABV (**Golden Light Murphy**).

MAYPOLE

The brewery is still very busy with a lot of wholesale business lined up through to Christmas. **Major Oak** and **Gate Hopper** are now available in bottles again. **Ghost Train** is to be brewed shortly. **Midge** is proving very popular.

FUNFAIR BREWING COMPANY

The Funfair Brewing Company, formerly of Ilkeston, have now completed their move to the Chequers at Elston, and therefore become a LocAle brewery. Brewing started right at the end of August, in the new 10 barrel plant. First brews included **Teacups** (4%) cloudy ginger ale, **Chaos** (5%) pale premium bitter and **Waltzer** (4.5%) easy drinking chestnut bitter. Brewery tours are offered by prior arrangement.

NEWBY WYKE

Following the success of **Flotsam and Jetsam**, the joint venture with Oakham Ales, the brewery has launched the first in a series of its own Wheat Beers which will be named after German Battleships.

Tirpitz (5.4%) is brewed with authentic German hops and yeast, and the second, which will follow soon, will be **Scharnhorst** at 5.2%.

The latest addition to the portfolio is **USS Winston Churchill** (5.0%), brewed using Galaxy hops. To mark the historical alliance of our two countries, the USS Winston Churchill is the first US Naval vessel to be named after a non-American citizen since 1975 and only the fourth US Warship named after a British

citizen.

England Expects (4.6%), a Trafalgar Day Celebration beer, will be brewed to remember October 21st 1805, where in the decisive naval battle of the Napoleonic Wars, and against odds of ten to one, the British navy defeated the combined fleets of France and Spain.

Treason (4.2%), with a toffee malt taste, will again be brewed for Bonfire night.

Festive Ale (3.9%) will be available this Christmas, brewed with cranberries for a true festive taste.

BREWSTERS

The brewery is currently looking for a new brewer to work alongside Sara Barton. Current brewer Richard Chamberlin, who has been with the brewery eight years, has decided to take time out to travel the world.

Decadence (4.4%) won a silver medal in its class at Peterborough Beer Festival; it was runner up to the Overall Champion, **Salopian Black Water Rat Race** (4%).

Peterborough Cellar Team brewed **Whopper** (6%) for the festival; it was described as Hophead on steroids!

PUB NEWS

The Castle has installed a new stillage holding nine firkins and are planning to have regular "mini festivals". Dates planned so far are:

- Oct 27th for a week Halloween Beer Fest
- Nov 3rd weekend, Bonfire night Beer Fest
- Dec 22nd till New Year - Xmas and New Year festival.

The Giltbrook based brewery, Blue Monkey, has opened a second **Organ Grinder** pub, sister to the one in Nottingham. The new pub is situated just off High Street on Wood Gate in Loughborough and opened its doors to the public on 31st August. The two roomed pub has 8 handpumps which will serve the full range of Blue Monkey beers plus Batemans XB as a regular. In addition 'craft' keg beers will be available; these will be from Blue Monkey and other UK breweries. The back room of the pub has been designed as a Stables bar and there is also an outside drinking area some of which is undercover for those wishing to smoke in inclement weather. Light snacks include pork pies, sausage rolls and scotch eggs are available.

SUMMER CAMRAMBLE

Malham, Yorkshire Dales



The coach left promptly with 21 walkers on board; 3 last minute unavoidable cancellations and we collected one en route. Following a bacon butty stop, at a transport cafe on the A59, we embarked on the very narrow Dales lanes to reach our destination. Uneventful except for one very ungracious oncoming driver who had to reverse to allow our passage.

We walked off at 11.15 - the weather was warm but quite dull. Immediately I noticed the volume of water flowing in the stream; the stepping stones were covered so the group crossed using the little bridge. A pleasant walk through the deciduous woodland alongside Malham Beck finished at Janet's Foss: a torrent of water cascading over the fascinating example of tufa formation into the plunge pool beneath. Here I gave the first of four brief talks to inform the group of interesting facts at the sites of geological interest.

Goredale Scar was the next site of interest. We walked into the gorge where we watched people scrambling up the waterfall. The group divided here: 7 embarking on the scramble and the remainder taking a gentler alternative guided by Joan Smithson. The scramblers stopped for a drink at the top having enjoyed the scenery as they climbed up through the gorge. Sharon Scrimshaw was thrilled to have overcome her doubts and reach the top of the scar.

The other group enjoyed an ice cream at Goredale Bridge before taking a route that offered a nice gentle ascent that was good underfoot with great views incorporating many rocky outcrops.

A picnic was enjoyed by all at the arranged meeting point. A herd of young cows ambled over to join us. Some paid particular interest to Malc Scrimshaw or his sandwich!

We left the cows and after I realised we were going in the wrong direction for five minutes we turned and reached Malham Tarn; another site of geographical interest. Another ice cream was had at the well-situated van here.

We walked along the Pennine

Way passing the water sinks, treading carefully along the rocky floor that forms the scar that led us onto the breathtaking Malham Cove. For me the most impressive site of the day. The views were spectacular. We all liked the Limestone Pavement especially John Ward who, for a reason only known to him, decided to donate a shoe to one of the grykes.

After walking down the hundreds of steps to the river that flows from underneath the cove we were able to look up and appreciate its vastness. I was lucky enough to see one of the resident peregrine falcons. Many climbers were undertaking the rock face, also fascinating to stand and watch.

The walk into the village was easy, along a well laid footpath and not surprisingly very quick with our members' desire for well-earned beer taking over.

We visited two pubs in Malham Village:

The Lister Arms – ales to choose from were Thwaites Original, Nutty black and Wainwrights, all were in good condition. Most of the group chose the Wainwrights. However, the barmaid served short measures and wasn't used to being asked to top them up. We sat outside basking in the glorious heat chatting loudly about the day out.

The Buck Inn – Copper Dragon; Best and Golden Pippin. Timothy Taylor; Landlord and Golden Best. Theakstone; Bitter and Old Peculiar. All were well kept and served in fine form by friendly and knowledgeable staff.



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The Chesterfield Arms, Chesterfield's CAMRA 2010 & 2012 pub of the year.

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25 Station Road | Southwell | NG25 0ET | Tel: 01636 814953

GOOD BEER GUIDE & PUB OF THE YEAR SELECTION PROCESSES



Invariably every year, when our Pub of the Year is announced or the Good Beer Guide is released, there are enquiries as to 'why isn't XXX pub included?' and shouts of 'Fix!' or allegations of nepotism. This is both unfair and disrespectful to the volunteers that give hours of their time to survey the pubs and couldn't be further from the truth.

The selection processes involved have been documented many times on the website and in our branch magazine but, in order to be as transparent as possible, the entire selection process is documented here for all to see. This process is ongoing and is openly discussed at every branch meeting. All branch meetings are open to non-members and anyone is free to attend meetings and have their say.

Good Beer Guide

There are around eighty pubs in our branch area, and the branch allocation for the Good Beer Guide is only seven.

GBG entries are judged on QUALITY OF BEER alone. No other factors are considered.

The selection process is continuous throughout the year and starts with everyone attending a branch meeting having the opportunity to list up to seven pubs where they are consistently drinking good quality beer. The lists are handed to the GBG/POTY coordinator who then collates the list into a table with the most listed pub at the top. This gives the basis for a shortlist.

At the branch AGM in November the submitted results are collated to produce a table and the seven highest scores become GBG nominations. The Seven pubs are then surveyed once and a GBG nomination form filled in with all the information which will eventually appear in the guide.

These forms are then sent to the Regional Director for checking for the end of February before going through to the editorial team at HQ. The process then starts all over again for the next year's guide.

Pub of the Year

The CAMRA Pub of the Year is a National award that starts at branch level.

Anyone can nominate a pub in our branch area for the Newark CAMRA Pub of the Year award. Multiple nominations will have no effect on the competition – one nomination is as good as one hundred!

Nominations are closed at the October branch meeting. The nominees are then individually surveyed over the next two months, to a set list of criteria (*such as customer service, décor, community spirit, value for money, and of course the quality of real ale*), by a number of volunteers separately and on two different occasions. So, for example, if there are nine surveyors, the pub will be visited and scored on no less than eighteen different occasions. If a surveyor fails to visit all of the pubs twice for any reason, that surveyor's results from any of the pubs do not count.

The results are collated into a table and the pub with the highest score is declared branch Pub of the Year.

Each of the 200 CAMRA branches can enter a POTY into the National competition. The branch winners are entered into county and regional competitions. Four selected finalists then go head-to-head in a National final. The winner is announced in February.

If you would like to get involved and become a surveyor for GBG or POTY please email poty@newarkcamra.org.uk

LOCAL CAMRA DISCOUNTS

The following local outlets provide discounts to CAMRA members on production of a valid membership card.

- The Castle, Newark - £2.95 a pint & £1.50 a half for all real ales
- The Greek Steakhouse, Newark - 10% off
- G H Porter Provisions, Newark - 10% off
- Bramley Apple, Southwell - 15p off a pint
- Old Coach House, Southwell - 15p off a pint
- Reindeer, Southwell - 10p off a pint & 5p off a half
- The Goose, Grantham - 10% Discount
- Lord Harrowby, Grantham - 10p off a pint
- Muddle go Nowhere, Grantham - 20p off a pint
- Fox & Hounds, Somerby - 20p off a pint
- Castle Inn, Castle Bytham - 20p off a pint

Please note that these offers can be changed or withdrawn at any time. If you know of any changes or new discounts, please email newsletter@newarkcamra.org.uk

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SPOTTED LOCALLY...

Good to see a hostelry addressing its customer care responsibilities with good humour!



WHEN ORDERING DRINKS AT THE BAR...

- 1 Please remember to order your drinks one at a time as we like to run backwards and forwards to keep fit.
- 2 When ordering a round, please make sure that you don't know what you want. When you arrive at the bar we like to stand and wait while you nip backwards and forwards or shout across the room to find out.
- 3 Once you receive two drinks please take them back to your table and stay for a quick chat before coming back to pay. We will still be waiting as we are not going anywhere and appreciate the rest.
- 4 Please order Guinness last. We really want to stand at the bar with your other drinks while it settles and we are especially pleased when we forget about it and are reminded to top it up.
- 5 Never put money in our hands as we like to pick it up off the bar, especially if it is all in change and in a puddle of beer.
- 6 Never say 'please' or 'thank you' as it only irritates us.
- 7 Always wait until you have been told how much your round is before asking for crisps, snacks etc. When requiring ready salted crisps always ask for the full range of flavours before asking for plain, it helps us to learn the stock.
- 8 When ordering a drink for 'Tom' or 'Jim' don't tell us what they want. Just point them out to us and we'll try to guess. The game is fun and we get a huge thrill when we get it right.
- 9 If you have been waiting at the bar for two minutes please tell us that you have been waiting for 'half an hour'. This keeps us on our toes as we have no concept of time.
- 10 Can we remind you that the bell is just to make sure you are awake? We don't want you to come to the bar when we have removed the till drawer and turned out the lights.
- 11 Good night and god bless. You have tried my patience & won! Thank you.

GRANTHAM BREWERY IN TRADEMARK DISPUTE

➡➡➡

Brewsters Brewing Company of Grantham has been involved in a legal battle with the Morpeth-based brewery Brew Star claiming trademark infringement because of similar sounding names. As a result of letters from Brewsters' lawyers, Brew Star has decided to change its name to Anarchy, to avoid a costly court case which their solicitors estimate would have a 50/50 chance of success and cost £20,000.

Brewsters has been portrayed as the "baddie" in many quarters of the press and local opinion

is divided. Dawn Miles of Anarchy said "It has been an unwelcome distraction from developing products and growing the business. Initially, it seemed a storm in a pint pot over allegations we were in breach of trademarks; the claims seemed ridiculous given our differences – from our size to the way we market and position ourselves. There seemed little comparison to us."

The Brewsters website, however, points out that they have built the business up over 14 years and wish only to protect their interests and their registered trademark, since having a brewer with a similar sounding name will cause confusion amongst publicans, when both breweries end up on the same wholesalers' lists and the internet, and also among their own suppliers.

While the press has jumped at this being a "David and Goliath" battle, both breweries are 10 barrel plants and are both owned by husband and wife teams.

The BGP would welcome your views on this issue, or any others. Please email newsletter@newarkcamra.org.uk with your contribution, which may be published in the next edition.

STOP PRESS!

Just Beer voted Regional Pub of the Year

➡➡➡

Another Beer Gutter Press, another accolade for the Just Beer Micropub in Swan & Salmon Yard, Newark. As we go to press it has been announced that the acclaimed micropub has been voted "East Midlands Pub of the Year". This comes hot on the heels of their successes in winning both the Newark and the Nottinghamshire POTY titles.

Tapster Phil Ayling declared himself "stunned, amazed and not just a little chuffed" on hearing the news. Stuart Young, another of the four business partners said "Being judged the best in the East Midlands area is a great accolade and we're determined to maintain and improve on that standard".

The other pubs in the round were:
DERBYSHIRE – The Flying Childers - Stanton-in-Dale
LINCOLNSHIRE – The Strugglers - Lincoln
LEICESTERSHIRE, RUTLAND & NORTHAMPTONSHIRE – The High Cross - Leicester

The next round is Super-regional, culminating in four pubs going head to head for the coveted title of National Pub of the Year.

BEER GUTTER QUIZ - No. 22

The latest edition of our cryptic Prize Quiz.

This time the answers are all children's books.

There'll be a beery prize for the winner. Send your replies along with name, address and telephone number to quizmeister@newarkcamra.org.uk or by snail mail to 'Beer Gutter Quiz No 22', 22 Ringrose Close, Newark, Notts NG24 2JL to arrive by 31/08/12. The winner will be selected at random from the highest scoring entries.

The winner of Quiz No 21 was Andrew Walsh of Newark.

1. The book for girls, to begin with.
2. Mortgagees?
3. Article – part of a cooker.
4. Naomi Campbell or Halle Berry perhaps.
5. Kids are a handful with computers
6. Sir – mark the French.
7. Salaam! – the festival's inside.
8. End up going out – but well below par.
9. Permit silt in West-Country rivers?
10. He must dig top F arrangement.

The answers to the last quiz were: 1) Pole Vault 2) Hockey 3) Marathon 4) Greco-Roman wrestling 5) Triple Jump 6) Swimming 7) Rowing 8) Judo 9) Parallel bars 10) Archery.

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