

# Shakesbeer

Newsletter of Shakespeare branch of CAMRA - Real ale in Shakespeare Country and The Vale



## Beer drinkers rocked by tax man swallowing a third of every pint

It's time to save your pint and fight back against this year's budget which saw the Government continue its damaging policy of the beer duty escalator.

Beer duty has effectively been hiked by an **astonishing 42% since 2008** and in just 6 years 31% of the 'on-trade' beer market has vanished. In the year to March 2012, overall beer sales were down 2.9%.

Every year beer tax increases by 2% above inflation meaning your pint in the pub costs you 5-10p more. This mounting pressure is contributing to the closure of 16 pubs every single week.

CAMRA needs 100,000 signatures to trigger a high profile Parliamentary debate and put pressure on the Government ahead of Budget 2013.

CAMRA is calling all beer drinkers and pub goers to sign an online e-petition today by visiting **www.camra.org.uk/saveyourpint** We're well on our way at the time of writing with over 45,000 signatures already.

With around £1 on every pint going to the Treasury in beer duty and VAT, it's time to save your pint and call time on the beer duty escalator!

PUBLICANS you can also do your part by publicising the campaign with free posters and beer mats. Contact your local branch or order by email to: claire.cain@camra.org.uk

FIGHT BACK TO SAVE YOUR PINT SIGN THE BEER TAX E-PETITION

Breakdown of tax paid on a typical pint (£3.10 pub pint)

Excise Duty 48p

VAT 52p

Employment Tax 18p
Business Rates 12p

George Osborne is taking a third of your pint

## Stratford-upon-Avon Beer & Cider Festival

Friday 8th June & Saturday 9th June 2012

Stratford Racecourse, Luddington Road CV37 9SE

Stratford-upon-ALOS Experience of the control of the con Cider Festivo Ope

This year's theme is...

Over

Opening Times: 2.00pm - 11.00pm Friday

£10.00

**ENTRANCE PACKAGE** 

includes Festival glass &

souvenir programme

Members:

£8 worth of drinks tokens

Non-members:

£6 worth of drinks tokens

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The Shakespeare



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# **Pub News**

#### **Broom**

Following the closure of the **Broom Tavern**, their events as previously flagged in Shakesbeer have moved to the **Broom Hall Inn**.

Saturday 2nd June sees an 80s Disco and Barbeque in a marquee, Sunday a quiz and on Monday from 12.30 a Wheelbarrow Race from the Village Hall to the Broom Hall Inn with a Barbeque and plenty of beer to follow. Prizes will be given for the winner and the best dressed wheelbarrow.

On Monday 4th June from 7.30 'til late they are presenting live music with local band, 'Arra'.
Free entry to the marquee, a pig roast and plenty of real cider.

#### **Stratford**

**The Old Thatch**, Stratford's second oldest pub, first licensed in 1623 but with credentials as an ale-house dating back to 1470, actually does boast a thatched roof which I believe is the last remaining one in the town centre. In an attempt to reduce huge debts Enterprise Inns sold the property in March to London based Fuller Smith and Turner, or as we know them Fullers. Without even external Fullers signage, only the beers and bar towels appear to have changed. Licensee Sandie Coleman stays in place as tenant and most of the previous bar team remain. Liam Tyler, (who some may know from previous work at **The** 

Shakespeare, Welford and The One Elm, Stratford), was previously bar Manager and is now General Manager. On my visit Assistant Manager Nick Priest, (my informant in case of any inaccuracy), served me a fine pint of HSB with Seafarers and London Pride also on offer.

#### **Stratford**

Staying with Fullers, CAMRA members were amongst those eagerly awaiting the opening of the doors of the White Swan Hotel in

Stratford upon



Avon, at noon on 20th April. This Grade Il-listed building which dates back to 1450, has undergone a £3,000,000 restoration by the London brewers who sympathetically modernised the hotel, offering luxury accommodation whilst still maintaining the charm, character and period features of the original building including the antique wall painting in the front room depicting the story of Tobias and the Angel.

On opening day guests were greeted with an array of Fullers real ales including London Pride, ESB, Discovery, Bengal Lancer & Seafarers Ale which were all in good condition.

Hotel General Manager Laura Bugbee was ecstatic about the opening and pleased that all the restoration work had gone so well. Here's offering Fullers a big welcome to the town and looking forward to many more beers from their range in the years ahead.



 Sue Fraser looking pretty in pink in the doorway of the newly refurbished White Swan Hotel

## **Broom fights for the life of its local**

Local Councillor Jonathon Spence and wife Kay from the village of Broom, nr Alcester are just embarking on a fight to keep their local pub, the **Broom Tavern** from closing its doors for good. The pub was recently sold by Punch Taverns to Property Developer Mark Sandford who, in the absence of other viable plans or ideas, will develop it as residential property. Owing to a lack of investment in the property over a number of years the Grade II listed Broom Tavern has unfortunately lapsed into a state of disrepair adding to the problems of anyone in the village who might wish to take it on. Councillor Spence however is not writing it off as a lost cause just yet. A similar

situation last year at **The Merrie Lion**, Fenny Compton resulted in local couple Nigel and Daphne Leck taking on the pub which, in the words of Daphne, 'after a long hard battle and with a lot of local support', should hopefully open this summer.

An initial public meeting at Broom suggested that the support would be there and Mr Sandford has confirmed that should a viable business plan be put forward, the pub might yet be given a new lease of life. CAMRA have pledged their support. We sincerely appreciate the efforts of local communities in trying to keep their village pubs and wish Broom the very best of luck.

## **Pub News...**

#### **Alcester**

Real ale fans were delighted to see **The Royal Oak** in High Street, open under young and enthusiastic new management. After being closed for a number of weeks the Scottish and Newcastle owned pub reopened on 4th May with licensee Jake Ryder and business partner Hayley Maher, at the helm. Reports on the opening have been extremely positive with a good time being had by all and the Rev. James lasting until the early hours.

The couple are not without experience as Jake has previously run a busy club bar in the middle of Birmingham and Hayley, a Marketing Manager by trade, will ensure the locals know they're there. They are already known to a few locals and have a mentor in the town as local qirl Hayley

is daughter in law of illustrious local CAMRA member Frank Maher whilst Jake is in effect his son in law. I'm sure anything but the highest standards will be reported back.

The couple intend to run two real ales at first, chosen by customers from a range of

over 30 available and open to change on a monthly basis. Other than a bit of decorating and general tidying **The Royal Oak** won't change in appearance to any great extent but if all goes well there will certainly be plenty going on. As well as inviting all the pub teams to re-form the couple intend to have something for everyone including live music nights,

quiz nights, comedy nights

and events in the week for ramblers some days and families on others. For the time being food will be restricted to a menu of light snacks including brunch from opening until mid afternoon and all day snacks including bowls of chips, olives and warm bread etc available until 11pm.





## The Crown and Trumpet...

## **Shakespeare CAMRA Pub of the Year**

# Congratulations to The Crown and Trumpet Shakespeare CAMRA Pub of the Year 2012

With nearly 200 real ale outlets in the Shakespeare CAMRA area it takes something a bit special to be voted the best. That was the accolade given to **The Crown and Trumpet**, Broadway in May this year as Branch Chairman Lloyd Evans presented licensee Andrew Scott with our Pub of the Year 2012 certificate. **The Crown and Trumpet** was previously voted best pub in the Worcestershire area of the branch in 2008.

Chairman Lloyd outlined the voting process to a good crowd of locals, tourists and CAMRA members. He explained that, as well as serving an excellent range

of good quality beers, the charm of this traditional 17th century Cotswold Inn, the engagement in community affairs, first class food offering, regular music nights and a host of other things had been taken into consideration. In his typical modest and self-effacing style landlord for 29 years Andrew Scott graciously accepted the

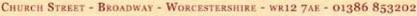
award generously crediting his bar and kitchen team and Stanway brewer Alex Pennycock with earning it.



 From the left: Bar Manager Steve Harrison, Head Chef Andy Elliott, Landlord Andrew Scott, Brewer Alex Pennycock and Branch Chairman Lloyd Evans

**The Crown and Trumpet** will now go forward to be judged in the Worcester County competition; we wish them the very best of luck.

# THE CROWN AND TRUMPET INN



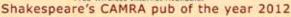


Situated just behind the village green of Broadway a traditional 17th century Cotswold Inn. We have four seasonally brewed beers from the local Stanway Brewery, Including a selection of other guest local ales.

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http://www.cotswaldbrewery.co.uk



#### Stroud Brewery

Tom Long - 3.8%: Silver at SIBA National Beer Competition A full bodied amber heer but with a low alcholic content, named after a famous Highwayman from Stroud.

http://www.stroudbrewery.co.uk



#### Stanway Brewery

Morris-A-Leaping - 4.0% An amber beer with a fine balance of mait and hous. Named after the numerous Morris Rings that like to frequent our Inn. Brened especially for the the Crown and Trumpet.

http://www.stanwaybrewery.co.uk



#### **Butcombe Brewery**

Butcombe Bitter - 4.0% Notably bitter, clean tasting, refreshingly dry and deduction

http://www.butcombe.com

01386 853202 - Info@cotswoldholidays.co.uk - http://www.cotswoldholidays.co.uk

# **Pub News...**

#### **Broom**

Looking for something to do on a Summer Saturday? Your problem's solved on 21st July when licensee David Carvell presents his Bands at the Broom, at The Broom Hall Inn near Alcester.

Celebrations start at 4.00pm and run through to midnight as nine different bands take the stage. A Pig Roast and Barbeque will be accompanied by three real ales and four ciders in addition to those regularly on in the bar. Add a bouncy castle for the kids and you have something for everyone and all in a good cause.

There will be a £4.00 entry charge but all monies raised will be split between the charities Help for Heroes and The Air Ambulance. Surely that's money well spent.

#### **Brailes**

Branch member and Brewery Liaison Officer (BLO) for Patriot Brewery, Ian Merivale has had to take a step back but has managed two steps forward.
He says being BLO for Patriot, although great fun, might conflict with his new tenancy of **The Gate Inn** at Upper Brailes, where he will be championing Hook Norton Beers. Many years ago lan ran Hooky's **Chandlers Arms** at Epwell and amongst other things has more recently managed **The Falcon**, Shipston and worked as Assistant Manager at **The King Arms**, Stow, as well as regularly helping out at **The Gate**.

lan and partner Ann Simpkins took over in April and whilst retaining the delightful character of this village local, are making changes. By the time we go to print there should be a couple of en-suite letting rooms available and the bar redecorated and tidled up.

The food offering including the very popular Fish n' Chip service started by previous tenants Pete and Cathy is continuing to the same high standards

but they are making a few changes on the bar. Both *Hooky Bitter* and *Old Hooky* will now be available together with a changing guest beer, (currently *Black Sheep*) and *Westons Old Rosie* cider is to be had.

The pub will still welcome functions and lan and Ann are anxious to regenerate the Darts team as well as reintroducing Dominoes and Aunt Sally — so games fans, ale and cider fans, if you've not done so already, get down there and support your local.







## French Chef Jean Pierre and award winning landlady Sara Gireme

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All our menus are available throughout our Bar and Restaurant areas as well as our Patio & Gardens. We regularly change our menu to ensure we use fresh seasonal produce and the specials boards change every few days.

The Original Golden Cross Faggots Are Back!! People used to travel from far and wide for The Golden Cross Faggots. We have secured the original recipe and have brought them back, the only thing missing are the dolls to watch you eat them (for those that remember) DON'T MISS OUT!





The Golden Cross, Wixford Road, Ardens Grafton, Warwickshire B50 4LP 01789 772420 www.thegoldencross.net OPENING TIMES

Bar 12pm to 3pm & 5pm to 11pm Monday to Thursday 12pm to 12 am Friday & Saturday - 12pm to 10.30pm Sunday Food 12pm to 2.30p & 5pm to 9pm Mon to Fri 12pm to 9pm Saturday and 12pm to 8pm Sunday



## **A Knight to Remember**

### **Shakespeare CAMRA Branch (Warwickshire) Pub of the Year 2012**

# It shouldn't have come as much of a surprise when a busload of CAMRA members went to The Norman Knight in April to find it was standing room only and shoulder to shoulder at that.

The growing popularity of this not so traditional country inn is absolutely the achievement of licensee Tim Young and partner Jane Bishop together with an enthusiastic team including bar staff, chefs and the fervent John Romer who assists with the brewing. Little wonder then that Shakespeare CAMRA voted the pub as the best in the Warwickshire part of their area.

Branch Chairman Lloyd Evans presented Tim with the Pub of the Year 2012 certificate amid ardent applause, (and a little barracking), from an audience enlivened by copious quantities of Patriot beer and a delicious buffet meal. Tim was unreservedly appreciative of the award and effusive in his praise of his partner and the team at the Norman Knight for their part in earning it. This really is a great community pub complete with teams through Aunt Sally to Dominoes, community events and charity fundraisers, great food and of course Patriot beers brewed on the premises. Two of the four Patriot beers on offer were new, (to me at least), and made very interesting tasting. The first and certainly most popular was 'Tim Porters Porterhouse Porter', black, strong at 5.8% and, (probably tweaked a little and under a different name), very likely to make an appearance at Stratford Beer Festival on June 8th. The beer was originally brewed as a one off, named in honour of customer Tim Porter who

organises the regular music offerings at the pub and was launched at a charity fundraising night in aid of Shipston Home Nursing. The second new beer called 'Sheila' was poles apart

from the porter. Brewed with Australian Stella hops, (hence the name), it was very pale and incredibly bitter — still very drinkable though. Other beers on offer were the Patriot regulars *Kiwi* and *Morris Brew* together with guests St Austell's *Tribute* and *Hooky Bitter*.

**The Norman Knight** goes on to do battle with other branch winners competing with pubs all over the



County for the title of Warwickshire Pub of the Year. We wish them all the very best but recognize that however far it gets it certainly deserves its local accolades and we thank Tim and his team for it.

 Tim and Jayne, proud recipients of Pub of the Year (Warwickshire) Award



# **Pub News...**

#### **Evesham**

Hooky fans were delighted to celebrate the reopening of **The Trumpet**, Hook Norton's only Evesham pub on Good Friday and attended the opening night in droves. The pub has been taken on by local lady Karen Swayne and her partner lan Devine after closing in the second week in January.

It's amazing what a lick of paint, carpets and some minor refurbishment can do and this is all it took to transform the previously scruffy pub into a warm and welcoming local. In addition to internal improvements the outside gents has been brought into a conservatory area, the back garden tidied and a covered smoking area created. There were certainly some very positive comments regarding the



refurb. and the beers, from customers on the opening night when *Hooky Bitter*, *Old Hooky* and *Black Sheep* were on offer. *Hooky Dark* has been promised for CAMRA's May 'Mild Month' and if popular will probably stay on.

Karen has done a bit of bar work and managed **The Royal Oak** for a short time about ten years ago but neither she nor lan have much experience in the pub trade. Despite this they have very definite ideas on where they're heading. lan, a member of the darts team there for a number of years intends to continue and wants more of the same. They want

to enter a ladies team as well as start Cribbage and Dominoes so any of you 'sporting types' get your name down. A basic traditional food offering plus Sunday lunches, a quiz every other Wednesday and a warm welcome to any local organisations who need room for meetings are all on offer here.

#### Wootton Wawen, Henley-in-Arden

After a bit of a surprise closure in February The Bull's Head reopened in mid April, refurbished and with a new team raring to go. The ancient, half timbered pub with its low ceiling and wood fires has always been a delight to visit and you wouldn't think there was much to change. New General Manager Richard Saul, previously at the White Swan in Henley in Arden, and Assistant Manager Craig Lovell have put their own stamp on it by installing comfortable couches in the main bar area rearranging the restaurant and giving the entire place a more homely feel. They would like to encourage more community use and can seat up to 70 in the function room. The Marstons owned pub currently offers Banks' Original, Pedigree and ETA but they hope to add a fourth guest ale in the near future. The other 'new thing' is the menu which can be seen at www.thebullsheadwoottonwawen.co.uk

The Fox and Hounds, Great Wolford

#### **Great Wolford**

We invited readers to sing the praises of their local pub and give it a free plug in Shakesbeer. The invitation still stands and we were delighted to receive the following words and photographs from Shipston based real ale enthusiast Gerry Rayner...

## The Fox and Hounds, Great Wolford - The best pint of Hooky for miles

Since June 2006 Gill Tarbox, son Jamie and his partner Sioned aka "Titch" have been plying good ale along with outstanding food to locals



and visitors alike. Jamie is a superb chef and Sioned nurses the cellar to achieve nothing short of perfection. Gill makes everyone welcome which is reflected in the repeat custom this excellent establishment enjoys.

The two regular beers are Hook Norton *Best* and Purity *UBU*, plus one guest that is rotated on a regular basis. There has been a recent addition of a delicious traditional cider "Sandford *Orchards Devon Mist*" 4.3% to complete the hand pump refreshments.

My only regret is that I did not discover this little gem until 4 years ago. I've got a lot of catching up to do!!!





Open 11.00am til 11.00pm everyday for traditional cask ales, real ciders and fine food

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Each second Wedn<mark>es</mark>day of the month 8.000m -Open Acoustic Session

> Every Thursday from around 8.45pm -Folk Night - everyone is welcome

For further details contact Nigel on 01386 831173 Email: nigel@thefleeceinn.co.uk www.thefleeceinn.co.uk

Check out the website for forthcoming events

## **Pub News...**

#### **Snitterfield, near Stratford**

A change of licensee saw **The Snitterfield Arms** close for the last couple of weeks in March before opening in April with a new landlady Leah Keyworth. No newcomer to licensing Leah has worked in bars since the age of 16, most recently at **The Bowling Green**, Warwick, which she ran for six years. According to Barman and Chef Ben the pub was a 'blank canvas' when they took over and they've completely refurbished according to their own and the locals needs and ideas and are still developing.

As an Enterprise Inn they have a reasonable choice of real ales and are currently running with *Charles Wells*, *Eagle IPA*, Sharp's *Doombar* and *Timothy Taylor Landlord* plus a guest ale which, in due course they hope to be a customers choice' beer.

The pub is open all day every day and serves a full traditional pub menu 12pm — 3 pm and 6pm — 9pm, Monday to Saturday and Sunday Lunches between 12pm and 4pm on Sunday.

We wish Leah and Ben the very best of luck and a warm welcome to the Shakespeare area

#### **Stratford**

True to his word Richard Yardley, manager of **No. 7**, Windsor Street is organising their first charity beer festival over the weekend 25th-26th August. At least 15 beers, mainly locally brewed and a couple of real ciders will be on sale with at least 20p per pint being donated to Warwickshire Air Ambulance. The fun continues as Monday 27th sees Windsor Street closed for a Music (and beer) Festival, sponsored by **No. 7** and featuring a number of up and coming local and tribute bands.

## **Hampton Lucy Boars Head Greets New Neighbours**

A great idea from Sue Maindonald and the team at **The Boar's Head**, Hampton Lucy to get to know some of the new brewers in Warwickshire and neighbouring Counties turned into a great party as they showcased 18 different beers at a festival in April.

Seven different breweries were represented from West Mids., Worcestershire, Staffordshire, Northamptonshire, Gloucestershire and Warwickshire and needless to say, all the beers were in tip-top condition. Although well visited throughout the weekend, a good contingent of Shakespeare CAMRA branch visited on the Friday of the three day festival and certainly made some serious inroads into the beers. Despite other commitments keeping them away until Sunday, Branch members Louisa and Simon Smith managed to get there whilst there was still beer available and most successfully completed the festival quiz, winning a gallon of beer.



WE ARE NOW ON SUMMER HOURS (to end september)

#### BAR OPEN:

SUN. - THURS. 12.00 - 10.00pm FRI & SAT 11.30am - 11.30pm

#### **KITCHEN OPEN:**

MON.-SAT. 12.00-9.00pm (Tapas 3.00-6.00) SUN. 12.00pm - 3.00pm

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Take Away service available

Functions and Private Dining catered for in house or at a venue of your choice

WiFi available

"Shakespeare CAMRA Warwickshire Pub of the Year 2010"

## For every silver lining, there's a cloud...

## Is there a price to pay for our glorious summers?

Always the optimist I scoffed at an article in The Guardian last year (25.4.2011) which suggested that if prices continue to rise at their current rate the cost of a pint of beer could reach £8 by 2060. Worryingly, I'm starting to be convinced.

What strange times we live in. As I write I'm peeling from last weeks mini heat-wave, it's pouring with rain for the second day running, there's snow over most of the high ground north of Birmingham, and a hosepipe ban is about to kick in. There is officially a drought across the south of England and the midlands, a fact that brings a wry smile to

many of our sodden faces. The only thing we can be sure of is that it's going to cost us money. Our arable farmers have already said that a lack of rain last spring, (2011), had a major impact on our barley harvest and the current'dry spell' can only make things worse.

According to research from Molson Coors, less barley is being grown in the UK, more barley farmers are likely to see a reduction in yield and are having problems with a markedly high nitrogen content which threatens its use in brewing. The dry weather is also thought to have affected Britain's hop harvest. All this will undoubtedly mean even more price increases for beer drinkers after the budget already added about 7p a pint. The Publican's Morning Advertiser revealed that a shortage of barley and hops could lead to a further 2p rise in beer prices.

Perhaps £8.00 a pint is a little optimistic!

### **Alcester Folk Festival 15th - 17th June**

Fun and games again this year as Alcester dresses up for the annual Folk Festival. Hanging baskets, Morris and Clog Dancing in the street, a craft fair and not to be missed of course a cracking beer festival and lots of entertainment at the Holly Bush.



## **Pub News...**

#### **Evesham**

It's a pleasure to report another real ale outlet in Evesham. **The Fairfield**, Battleton Road now being run by good friends Kevin Murphy and Amy Watkins, have an excellent pint of *Doombar* on offer at just £2.50 pint.

#### **Cleeve Prior**

It didn't take long for Chef Peter Seville and Front of House Bryan Marshall at The Kings Arms, Cleeve Prior to come to notice. We welcomed the couple in Shakesbeer last December just a couple of months after they took on the Enterprise lease and said then that they were proving a hit with the locals. Well now they've proved a hit with renowned food and restaurant critic, star of numerous TV and radio food programmes, Charles Campion. In an article in the prestigous hospitality trade magazine, 'Pub and Bar', Mr Campion praises the "traditional combinations of flavour and texture" and the "well presented" dishes that they serve. He's not alone as The Kings Arms has already been awarded their first AA Rosette, the first of many I'm sure. No mean feat this as only about 10% of restaurants nationwide ever achieve it. The AA's own criteria state that, '....These restaurants

achieve standards that stand out in their local area. They serve food prepared with care, understanding and skill, using good quality ingredients". That's good enough for me!

#### **Aston Cantlow**

I haven't managed to call in yet but the website of **The Kings Head** is advertising a new Cider Bar with 7 traditional ciders from Herefordshire, Warwickshire and Somerset. It was The Good Pub Guides Dining pub of the Year in 2007 and 2008, is Cask Marque approved and boasts locally produced real ales. Definitely worth a summer visit.

#### **Stratford**

I'm reliably informed that **The Garrick Inn**, High Street is now selling a very good pint of *Garrick Shakesbeer* - an old Hardy & Hansons recipe of a fruity ale similar to GK *IPA* but with more fruit. Bar Manager Chris is very keen on his beers and reports that in June they will be selling *Coronation Ale*.

#### **Alcester**

There's always something going on at **The White Lion** - one event which grabbed our

attention is their 2nd Sausage, Ale and Cider Festival from Friday 20th to Sunday 22nd July.

#### Stratford

An 8th real ale handpump has been fitted at **The Bear** Freehouse at The Swan's Nest Hotel giving even more choice. Keep it up!

#### Offenham

Sad to see but **De Montford Country Dining** has closed its doors once again. Every cloud has a silver lining though and it has already reopened as **The Fish and Anchor** once again. It's being run by John and Jean Brandon, licensees with a lot of experience and they're convinced that in such a great location, they can make a go of this place. It will be a "proper pub"once again, "not a restaurant" insists John. John's first calling is a chef so there will be food available, and the caravan park will reopen and they will have real ales; just one ale on when we visited, Everards *Beacon* but they're intending to add *Doombar* and a guest. Even more exciting news is a planned beer and sausage festival in July.



## **The Salmon Tail**

## **Pub of the Season Spring 2012**

There are a variety of reasons for a pub to be voted Shakespeare CAMRA Pub of the Season, the only unvarying requirement being that they should offer good quality beer.

In the case of **The Salmon Tail** in Evesham Road, Stratford, partners Luke Murphy and Steve and Sara Bazzel have taken a sad and failing pub and turned it into a thriving community local. The pub opened after a bit of a refurb. back in July last year at which time the team promised community events, pub teams and a good ale and food offering. True to their word amongst other events CAMRA members and regulars enjoyed a 'meet the (Hook Norton) brewer' night in the Autumn, their darts team has just been promoted a division and they have a thriving

food trade. For these reasons **The Salmon Tail** was voted Shakespeare CAMRA Pub of
the Season for Spring 2012 and regulars and
CAMRA members were once again invited to
join in the celebrations. Those who attended
were rewarded with three excellent beers
and a fine spread of curry soup and snacks
but mainly with a really positive pub
experience.

Thanks again to Luke, Steve, jack of all trades bar and kitchen Anthony 'Ratty' Berry and the rest of the team for giving us another really great pub.





## Bear Free House & Kitchen

- Now 8 real ales
- ✓ 28 wines by the glass
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- 🖊 fabulous pub food
- Sunday roast

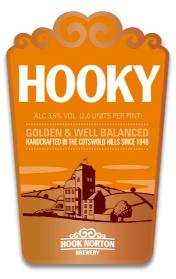


Telephone: 01789 265 540 Swan's Nest, CV37 7LT 5 minutes walk from the RSC



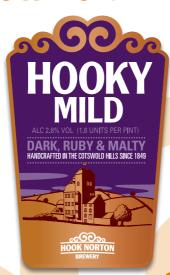


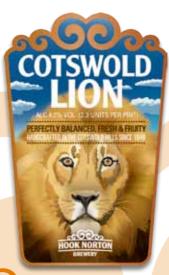






# Handcrafted beers from the Cotswold Hills since 1849







Visit www.hooky.co.uk for more information about the range of Hooky beers or to find your nearest Hook Norton pub.

# **Brewery News**

#### **Hook Norton**

A new face at Hook Norton, Adrian Staley (previously of St Austell Brewery), has joined Managing Director James Clarke and taken the role of Managing Director (Commercial), allowing James to concentrate on the brewing in addition to his management role. Adrian has overseen the introduction of a new 'Corporate Identity' including a new logo, rebranding of pump clips, bottle labels and all merchandising products such as beer mats and bar towels and even new corporate colours. One significant change is the loss of Hooky Dark, (3.2%); no need to panic though as it's reappeared, re-branded once more as *Hooky Mild* at a surprisingly tastv 2.8%.

Fortunately the beer quality remains the same and our favourite seasonals are still available; Fresh and fruity, *Cotswold Lion* (4.0%) should be on the bar now and we look forward to the robust and distinctive

Haymaker (5.0%) in July and August.
An added bonus this year
sees Hooky Diamond
Reserve (6.0%) brewed in
celebration of the Queen's
Diamond Jubilee and
described as a 'vintage

version of Old Hooky'. I've tried a bottle which was delicious and can't wait for it to hit the pumps in June and July.

#### **Birds**

I'm delighted to see that Bird's beers are making inroads into the area; amongst other pubs in the branch area they have featured at **The Bear** at The Swan's Nest and **The Fleece** in recent weeks. Their growing customer base reflects the range and quality of the beers on offer and is boosted I'm sure by events like their Spring Open Day which attracted and entertained

us and many others from CAMRA and the trade. Thanks to brewer lan Hughes who was conducting brewery tours, Karl Knibb behind the free bar and owner Chris Bird watching it all happen and charming the visitors. A look at the brewery, a fine spread and an open bar featuring 6 of Bird's classic ales kept everyone busy for a couple of hours whilst the finer points of brewing and drinking were discussed.

Hopefully by the time we go to print a brewery shop will have been opened at the brewery site in Old Burcot Lane, Bromsgrove: check www./birdsbrewery.

#### **North Cotswold**

Jubilee week will be a North Cotswold Brewery Week at **The Bear**, Stratford-upon-Avon), they will have all five of their beers on at the same time and Guy Holliday and/or brewer John Pilling will be there all week.



# **Brewery News**

#### **Bewdley**

Welcome this issue to a new advertiser, **Bewdley Brewery**, located in an old school at Lax Lane, Bewdley. Celebrating its 4th birthday on 14th May the brewery has recently increased it's 5 – 6 barrel brewing capacity and is looking for new outlets for its beers. Seen regularly around Worcester and South Shropshire Bewdley draught beers do make occasional appearances in our freehouses such as **The Bear**, Stratford, **The Fleece**, Bretforton and the **Holly Bush** and **Three Tuns** in Alcester although you're more likely to see it bottled in good farm shops like Chadbury in Evesham.

Look out for their flagship beer, *Worcestershire Way* at a thirst quenching 3.6% ABV or, if you're really lucky, a delicious *William Mucklow's Dark Mild*, a 6.0% runner up in the West Mids CAMRA Strong Milds competition last

year, (named after the head brewer of the last Bewdley Brewery which ceased brewing 100 years ago this year). For more information visit: **www.bewdleybrewery.co.uk** 

### **Evesham Brewery**

Plans for the relaunching of **Evesham Brewery** are still forging ahead if a little slowly. Owner Steve Murphy is currently running a couple of test brews and a very fine pint of *Assum Ale* (3.8%) is currently on sale at Evesham's **Bar 24**. He is however still looking for a brewer, preferably with experience, to work full time.

Once again, if interested, give Steve a call at his Evesham office on 01386 443462.

# Bringing Brewing Back To Bewdley











Bottles available from brewery in cases of 12 or just 1 bottle

18 pint, 36 pint and 72 pint containers always available with 3 days notice

SHOP OPEN Monday to Saturday 10.00-16.00

www.bewdleybrewery.co.uk Brewery shop: 01299 405148



Bewdley Brewery Limited, Unit 7, Bewdley Craft Centre, Lax Lane, Bewdley, Worcestershire DY12 2DZ





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## "The Pub on the Village Green"

Winner

CAMRA Pub of the Season 2010

#### Branch Warwickshire Pub of the Year 2012

Fantastic new extensive menu available lunchtimes and evening featuring locally sourced homemade cooking in a friendly and traditional Cotswold country pub



Every Tuesday, fish and chip night (cod, haddock plus an ever changing special)



Every Sunday we offer a traditional carvery with at least three roasts



Fantastic music events throughout the summer (see website)



# **Brewery News**

### **Purity**

Another addition to Purity's growing family, Jerome Holt. Jerome has the mission of bringing Purity beers to more people, so if you're looking to get Purity stocked in your local then he's the man to call. Plenty of Purity Beer will be available at the Stratford Beer Festival on 8th and 9th June. It seems they can't stay away from the place as Purity are also there on Sunday 26th and 27th May when they provide beer at the inaugural Stratford Cycling Festival. A donation will be made to Cyclists Fighting Cancer. (CFC) on each pint sold. Their own Purity Ale Cycling Team the 'Mad Geese' serve beer on Day One and on Day Two get in the saddle in support of CFC.

On the awards front, whilst still receiving honours for their beers Purity are now getting accolades for their business acumen too. The West Midlands Business Masters 2012 awards which celebrate the most successful businesses and entrepreneurs in the region presented Purity with the 2012 Newcomer Award at Birmingham Town Hall in May. TheBusinessDesk.com who sponsor the awards noted: "Purity produces beers 'with a conscience'. Its environmentallyfriendly products are now to be found in independent hostelries, pub chains and supermarkets and it keeps the brand's vibrancy alive through events such as FemALE, a ladies-only evening of beer and fun."

### **Cannon Royall**

Not a lot of news coming out of **Cannon Royall** at present. We believe they're a bit busy looking for their own pub to showcase their beers. Experimenting with different beer recipes does occasionally produce a real winner; Milwards *Musket Ale*, 4.5%, (a dark mild despite it's name), has certainly gone down a storm locally throughout 'Mild Month'. I actually enjoyed a very fine pint of it at Oxford's Pub of the Year, **Far From the Madding Crowd**, in the city centre.



# Ooops... The photograph of Cannon Royall's Silver Medal Award which appeared in Shakesbeer 48 was incorrectly captioned that it was presented by CBoB Organiser Nic Antona. The award was in fact presented by Simon Hanson from Stourbridge and Halesowen CAMRA. Sorry Simon... or Nic.

### **Wye Valley**

Wye Valley are certainly doing their best to buck the dismal trend of pub closures. Over the past months they have added The Morgan in Great Malvern and The **Brittania** in Hereford to their pub estate. Now they're opening another, The Old **Pelican** a traditional city centre pub located just off Cathedral Close, Gloucester. If all goes well the pub should open with a full range of Wve Valley Beers on 9th June. Talking of Wye Valley's beer range we look forward to some interesting seasonals in the months to come. June sees Dorothy Goodbody's Natural Blonde Lager, 4.8% ABV), a 60 day matured straw coloured lager style beer – come and try this at Stratford Beer Festival on 8th and **9th June**. Back by popular demand in July, Flower Power (4.4% ABV), a pale straw coloured beer bursting with flavour from Syrian Golding hops and with an elderflower fragrance. August should see the Olympics in full swing and a new beer, a classic English brown ale called Hop Skip and Jump (4.3% ABV), has been brewed to celebrate their return to the UK.









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We are dog, child and horse friendly.

The Peacock is nestled in the sleepy village of Oxhill, midway between Stratford and Banbury. It has been tastefully modernised but still maintains its olde worlde charm, with oak beams, flagstone floors and roaring log fire.

Main Street, Oxhill, Warks. CV35 OQU Telephone: 01295 688060

QUIZ NIGHT - first Sunday of every month from 8.00pm (in aid of Air Ambulance)

## **Clubbing it in Shakespeare CAMRA area**

## **Roving Reporter Jim Sargeant goes in search of real ale** in the hranch's clubs

There are a dozen clubs in the Branch where a pint of cask conditioned ale can be found. Knowing that clubs generally have greatly reduced opening hours compared with pubs and that sports clubs especially may open only on a match day, I set out on a series of Saturday afternoons and here is what I found:

Alcester Rugby Club had Purity UBU and Greene King IPA on handpump. At **Shipston** the rugby players were being treated to Sharp's Doom Bar having changed from Purity Gold at the start of the season. At Stratford Rugby Club the first team were playing at home on a cold Saturday afternoon and I sampled Purity Gold from the warmth of the clubhouse whilst watching Purity Head Brewer and towering Frenchman Flo Vialan leap for the ball in the lineouts. Also available was Rockina Rudolph from Hardy & Hanson. Next on the list was a change of game at Kineton Sports & Social Club where cricket and football are played and members can choose from three handpumps. On my visit Otter Ale, Thwaites Original and Old Speckled Hen were all in excellent condition.

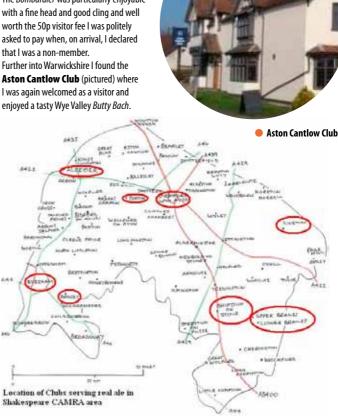
Two Royal British Legion Clubs serve cask beer. At **Badsev** I found a fine pint of Everards Tiger on one occasion and Brains Rev James on another and at **Stratford Legion** there was once Everards *Original* and on a second visit I found Abbot Ale. At **Bretforton** alas there was no real ale but Old Rosie cider was available on handpump. Next on the survey was **Ecawins Club** in Evesham where three fine beers were on handpump: Doom Bar, Spitfire and Henry's IPA. (and thanks to Shakesbeer editor, Bob, for signing me in!). Also in the town is the **Evesham Rowing Club** which served Blonde Bombshell from the Old Mill Brewery in Snaith.

Back into Warwickshire brought me to

the **Binton Club** which seems to have a different cask beer each time I visit. These have included Timothy Taylor Landlord and also Wadworth's The Usual. Continuing to Alcester I found the Unionist Club serving Wells Bombardier and Hobsons Town Crier. The Bombardier was particularly enjoyable with a fine head and good cling and well worth the 50p visitor fee I was politely asked to pay when, on arrival, I declared that I was a non-member. Further into Warwickshire I found the

Aston Cantlow Club (pictured) where I was again welcomed as a visitor and

Finally the recently renamed Feldon Valley Golf Club at Brailes had just one of their handpumps in use and this dispensed the ever popular *Hooky Bitter*. The second pump is often brought into use during the summer months and this has served Wizard Apprentice in the past with special deliveries made from Ilfracombe since the brewery relocated from Whichford.



## **Waxing Lyrical about Beer**

with Alan Whitbread, Folk Singer & Concertina Player & Alcester Court Leet Ale Taster - www.alanwhitbread.co.uk

Sometimes after producing an article about an ale song I am asked what the tune is. Well this time nobody will be asking me that question, as "Beer" uses the well know Leonard Bernstein tune "Maria" from the 1957 stage musical "West Side Story". The original "Maria" lyrics were of course written by Steven Sondheim but a singer/songwriter friend of mine Dave Reader has written some rather different lyrics.

Dave tells me that he wrote it for his fiancée. Ann. who is now his wife. He was very impressed that she was (and remains) a beer drinker – no gin & tonic, port & lemon, white wine spritzer or lager for her! He says that, when he first sang it to her, he told her that he had written her a love song and he hoped she would like it. He says that Ann's only reaction was to smile! Dave & Ann first met at Banbury Folk Festival in October 2001 and soon discovered that their voices blended well. The first song they wrote together was "Scarecrow" and, as at the time they lived 150 miles apart, it was largely written over the telephone. This track is the title



song for their joint CD, released in 2005, which contains a mixture of harmony songs, accompanied songs and one or two humorous numbers from Dave. Now they often called Mr and Mrs Scarecrow.

Dave Reader has long been a well-known singer on the West Midlands folk circuit, both as a solo performer and as a past member of the acapella singing group, "The Laners". He has been writing songs for a number of years and is also known for his Black Country humour.

Ann, nee Mathews, moved to Shropshire to be with Dave from Southampton where she sang with a shanty group "Priory Hard". She was somewhat surprised to discover in 2000 that she had a flair for writing folk songs. Her first CD "Stolen Kisses" came out in 2002 and in April 2007 she produced a second CD called "Annie's Going to Sing a Song".

Dave & Ann are best known for their unaccompanied harmony songs, many of which reflect the seasons or natural cycles. But they also write songs with guitar accompaniments. In addition, Dave plays the mandolin & mandola and Ann plays the fiddle, mandocello & bouzouki. If you want to see them perform, and you missed them at Upton Folk Festival on the weekend of Fri 4 to Sun 6 May, you will get another chance to see them at Banbury Folk Festival on Fri 12 to Sun 14 October.

If you want to hear (and join in with!) such traditional songs being sung try the following places:2nd Tuesday at The Cottage of Content at Barton (over the river from Bidford) B50 4NP;
2nd Sunday at The Shakespeare Inn at Welford-on-Avon (near the maypole) CV37 8PX;
4th Sunday at The Mary Arden Inn at Wilmcote (opposite the Shakespeare property) CV37 9XJ
Every Thursday at The Fleece Inn at Bretforton (a National Trust Inn) WR11 7JE.



## **Beer** (sung to 'Maria')

Beer, I've just met a girl who drinks beer, And suddenly I've found, how wonderful a round can be

Beer, I've just met a girl who drinks beer, I buy some for her and then she buys some for me!

Beer, drink it slowly, and you're on a winner.

Drink it quickly, and you feel like a sinner, Drink too much, the room spins and you lose your dinner.

Beer, The most beautiful blend of malt and hops.

Beer.

Be careful you don't spill those precious drops

Beer, beer, beer, beer, beer, beer beer.

Beeeeeeeer, I've just met a girl who drinks beer,

And suddenly for me there's no joy in sobriety.

Beer, drink it slowly.

Take your pick: bitter, mild or nut brown,
Take a quaff and your sorrows you'll soon

Beer, it must be your round, my dear!





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## **Shakespeare Branch Diary and Beer Festival Round up**



## **Meetings and Socials**

#### June

#### Diamond Jubilee Festivals & celebrations

1st-2nd Childswickham Inn & Brasserie

2nd-4th Broom Hall Inn, Broom

2nd-3rd Ambassador Club, Avon St., Evesham

**2nd-4th** Coach and Horses, Harvington

2nd-4th The Swan, Kineton

4th Black Horse, Shipston (Cider Festival)

**5th-7th** Beer Festival set up Stratford racecourse

#### 8th-9th STRATFORD BEER & CIDER FESTIVAL, STRATFORD RACECOURSE

15th -17th Holly Bush Beer Festival and Alcester Folk Festival 15th - 16th Rugby CAMRA Beer & Cider Festival, Thornfield Bowling Club, Rugby

28th-30th 10th Bromsgrove CAMRA Beer Festival, Bromsgrove Rugby Club

#### July

6th-8th Beer on the Wye, Hereford CAMRA Beer Fest

11th 20.00hrs Branch meeting Kineton. Meet at Swan Hotel then on to Carpenters Arms

13th-15th Wildmoor Oak Beer Festival, Bromsgrove

13th-15th Warwick Lions Beer Festival, Warwick Racecourse

14th Charlbury Beer Festival, Charlbury

**20th** Cotswold Beer Festival, Postlip Hall, near Winchcombe.

20th-22nd White Lion Alcester, Sausage, Ale and Ciuder Festival

#### August

7th-11th Great British Beer Festival, Olympia, London

8th 20.00hrs Branch Meeting Shipston. Meet at Black Horse then on to Coach & Horses

25th-27th Beer Festival, No. 7 Windsor Street, (pub), Stratford

#### September

12th 20.00hrs Branch Meeting Wilmcote, Meet at Mary Arden then on to Masons Arms

#### **October**

10th 20.00hrs Branch Meeting Ettington. Meet at White Horse then on to Chequers

Keep an eye on the branch website for updates to the diary and what's on at www.shakespearecamra.org.uk

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If you are a CAMRA member in the Shakespeare branch, you should receive a copy of Shakesbeer through the post (one per household). If you prefer, a PDF copy can be sent to you by email - just let Shakesbeer know.

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Shakesbeer, 21 Monks Walk,

Bridge St, Evesham, WR11 4SL

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#### The Editor reserves the right to amend or shorten contributions for publication.

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Regular Ales include Timothy Taylor's Landlord and Golden Best, Sharps Doombar, and Otter Bitter. We usually have at least two additional guest ales, and have regular cask ale weeks where we will have ales from around the UK available.

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