

ALE TALK



Campaign
for
Real Ale



WINTER 2024

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CHAIRMAN'S NOTES

By the time you read these notes the Chancellor's budget speech will have already been delivered and digested, painfully if the newspapers are anything to go by. There was a time when budget leaks were a resignation matter, but for some years now the process has involved selective leaking of what may or may not be included in revenue-raising measures or cuts in taxation. I think we can safely dismiss the latter on this occasion. I would guess that the Treasury does this to gauge and media reaction to proposed measures and use this as a basis for deciding which to progress and which to discard. Whether the Chancellor is in listening mode will have been revealed on 30 October.

The Hospitality industry has been battered and bruised in recent years. Despite government support, the closure of pubs and restaurants during the Covid pandemic was the death knell for many businesses which simply did not reopen. The inflationary spike after Covid, partly driven by the war in Ukraine which impacted energy supplies, partly driven by shipping needing to take longer sea routes to avoid the threat of terrorists, and partly it has to be said by the complacency of the Bank of England, drove many more businesses to the wall. Covid also changed customer habits. People got used to drinking alcohol purchased from supermarkets at home, rather than going to the pub and facing the sharp price increases forced on businesses. One of the big arguments against minimum pricing, which mercifully does not seem to be on the government's radar (yet), is that artificially increased supermarket prices leave the consumer less cash to spend in the pub, where the vast majority of people drink responsibly. There has been little publicity on this side of the border for the Scottish government's raising of the minimum price per unit of alcohol from 50p to 65p, a staggering 30% increase in one fell swoop. Supermarket alcohol will still be cheaper than going down the pub, but as I said earlier, drinkers will be left with less money to spend down the pub, with all the impact that will have in the loss of jobs and social amenities, along with more boarded-up buildings.

The outgoing Conservative Government will not be remembered fondly by many voters, as the General Election result attests. However, one of its most helpful measures in aid of the Hospitality industry was the 75% discount on business rates, during and after Covid. This measure is due to expire in April 2025, and if Rachel Reeves allows the measure to expire, hospitality business owners will be faced with a quadrupling of business rates, something which will destroy even the most robust businesses. One spokesperson for the industry predicted that a plate of fish and chips could end up costing as much as £25. That is simply unsustainable. Customers will find themselves being expected to pay Icelandic prices, without access to the Icelandic standard of living. If Rachel Reeves really does understand business and the need for growth in the economy, she will extend the discount until a long-term solution is found that will enable the hospitality industry to thrive on our high streets. It would also be helpful if alcohol duties were frozen, but I think there is more chance of seeing flying pigs. One crumb of comfort is that a revival of Alistair Darling's ludicrous alcohol duty accelerator does not appear to be on the cards. However, I think we can safely predict that fuel duties will rise above inflation, hiking costs again for businesses and consumers.

I accept that the Chancellor has to find money from somewhere for all of the government's other commitments. We expect nothing less. However, it does not pay to take too much notice of the pet projects of well-heeled Treasury senior civil servants who can afford to drink and dine in their Gentlemen's club, well insulated from the cost of living pressures, and utterly ignorant of the financial realities of running a business.

Paul Laxton

Chairman, Huddersfield and District Branch

THE RAILWAY AT BERRY BROW HAS REOPENED



Locals, regulars and CAMRA members were devastated when the Railway closed down suddenly at the end of June. The Railway had hosted our Christmas social in 2022 and appeared in the Good Beer Guide 2024 edition. The pub had been voted in again for the 2025 edition, but had to be hurriedly withdrawn from the draft of the 2025 edition, as obviously, no-one knew at the time when, or indeed if, the railway would reopen, and if it did, whether or not cask ale would be on sale. Out of respect for the privacy of Selina and Wayne, who had done such a fine job in building the pub's profile, I will make no mention of the circumstances of their abrupt departure.

However, the gloom lifted on 7 September when the new licensees, Chris and Jane opened for business with cask ale being served on the bar. Naturally it was incumbent upon me as Branch Chairman to go and sample the beer as soon as possible after my holiday, and also introduce myself to Chris and Jane. Well, I can happily confirm that the beer quality is as good as it was under the previous licensees. Beers available were Timothy Taylor's Landlord, Timothy Taylor's Boltmaker, Ossett White Rat, and Ossett Blonde. There have also been some alterations to provide more seating, with the pool table being removed. An extra TV screen has been added to the existing one in the main bar, and there is now a TV in the snug. Sports fans benefit from Sky and TNT Sports channels. There is live music on Saturday evenings. Chris assures me that the electronic train timetable display of services from Berry Brow station is to be



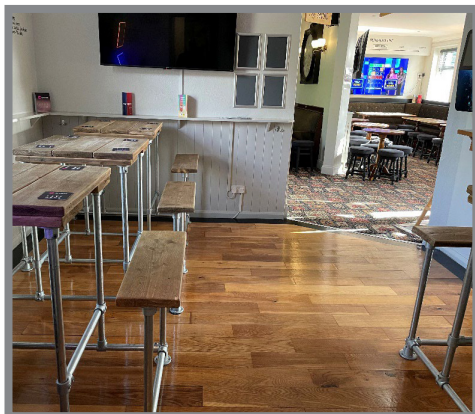
THE RAILWAY AT BERRY BROW HAS REOPENED

restored. The stop for the 306 Taylor Hill Circular bus back to Huddersfield is under 100 metres away.

CAMRA Members will be delighted to know that there is a 10% discount on production of your membership card, outside of Happy Hour. Cask ale is reduced by 50p between 3-7 Monday to Thursday, and 12-6 Friday, when Happy Hours take place. All cask ales are the same price. Opening hours are 3-11 Monday to Thursday, 12-11 Friday and Saturday, and 12-10.30 on Sunday. Dog lovers will be pleased to know that The Railway remains dog friendly.

Chris and Jane can't wait for YOU to come and visit!

Paul Laxton



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Holmfirth Pub Tour

Huddersfield CAMRA recently took a trip out to Holmfirth to sample beers in some of Holmfirth's hostelries. We had decided to visit some of the less frequently visited pubs & bars.

The first pub of the evening was **O'Briens**. Converted from an old butcher's shop and extended upstairs and outside at the rear, it was the busiest bar of the evening. Sadly, it has now reduced to just a single handpump alongside nine craft kegs. The real ale on offer was *Tartarus Ratatoskr*, a (very) hazy 4.4% pale ale.



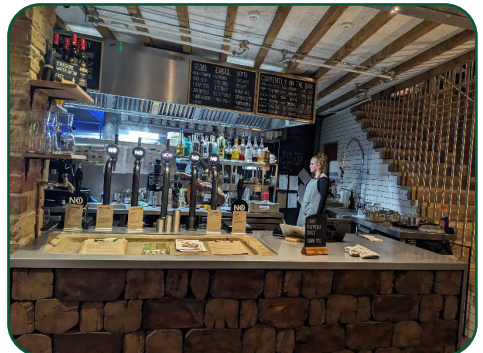
O'Briens

The plan was to move on to the **Holmfirth Tavern** next, but as they serve no cask ales, we decided to give it a miss.



O'Briens

We then moved on across the road and down the short, cobbled ramp to the **Box Office**. No gig at the Picturedrome this night, so it was quiet – tickets for gigs are on sale behind the bar, hence the name. *Taylor's Boltmaker* and *Wainwright Golden* were the cask ales on the bar.



Nowhere Bar

Instead, we went on Norridge Bottom to the **Nowhere Bar**. A relatively new bar in an extensively renovated building, this was the first visit for many of us. The bar has an in-house microbrewery tucked in a corner at

Holmfirth Pub Tour

the back of the kitchen – if you go outside and on to the balcony, you can see it through the window. Two cask beers were available - *Nowhere Irish Stout* & *Nowhere El Dorado* - and also a craft keg.

The last stop was intended to be **Barhemian**, another relatively new bar nestling between the Tap House & The Nook. Unfortunately, it was unexpectedly closed on this evening.

Instead, we went into the newly refurbished & reopened **Shoulder of Mutton**. It has been decorated to a high standard, though some of the wall art is a bit strange. *Taylor's Landlord*, *Theakston Best Bitter* & *Bradfield Farmers Blonde* were on offer, alongside *Westons Old Rosie Cider*.



Shoulder of Mutton

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PUB AND BREWERY NEWS

If you run a pub or have any news or information about your local that you want to tell us about email aletalk@huddscamra.org.uk

An appeal to all members in the Huddersfield District!

Pub surveys are our means of keeping the information in *WhatPub?* up to date - and, right now, many of our surveys are out of date. It's a really easy job to amend a pub survey; all we need are people to go into pubs and change the information if necessary. So, we're asking for your help, as CAMRA members, to get our *WhatPub?* descriptions up to date, so that members from any area can easily decide which pubs to visit and which of the excellent Huddersfield area ales to appreciate!

If you feel you can help, please contact the Pubs Officer (for a survey sheet) at: pubsofficer@huddscamra.org.uk Many thanks!

Brewery News...

Magic Rock Brewery – Rad Times (3.4% abv), Radler style pale; Cool IT (6.5% abv), Cold IPA

Mallinson's Brewery – When Williamette You Again (3.9% abv), result of the home brew competition run by the Sportsman, Huddersfield; What's Your Star Rating (3.95 abv), golden ale; Hops Don't Lie (4.3% abv), blonde ale; Parallel Realities (4.4% abv).

Millstone Brewery – brewer has retired, Platinum Blonde and Tigers Tail are being brewed by **Empire**, future of Black Jack uncertain

Rat Brewery – Jimi Hendrats (4.2% abv), golden ale; Celebration (5.0% abv), pale ale to mark 20 years of Ossett's takeover of the brewery, Rat Takes the biscuit (5.0% abv), oat stout.

Riverhead – have brewed a succession of collaboration beers recently, including West Coast Waddle with Horsforth brewery; Wimberry Champion Stout with the Fox and Pine in Oldham; Milk Stout with Brewsmith; River Phoenix with Phoenix brewery, a Strong English Ale as a tribute to the legendary Wobbly Bob; Scary Jester (3.4% abv), pale ale with Sheep in Wolf's Clothing. Other new beers include Floating Light, a golden ale and Harvest Ale, a 4.6% premium golden ale brewed with English malt and hops.



Small World Brewery – new beers are to be brewed over the coming months. **Zapato** beers will be featured at Peterborough Beer Festival. They continue to be committed to real ale. Milk Stout, one of a succession of collaboration beers at the Riverhead

Scene at the Bar...

Railway, Berry Brow – has re-opened, see article elsewhere in this edition

Traveller's Rest, Brockholes – Wainwright, Timothy Taylor Boltmaker and Landlord, Bradfield Farmers Blonde

Farmer's Arms, Burnlee – Timothy Taylor Landlord, Bradfield Farmers Blonde plus a changing Mallinson's beer – was Columbus when Aletalk called in; opening hours are Monday – Thursday from 1600, Friday – Sunday from 1200

Cricketer's, Deanhouse – 61" Deep, Wainwright; opening times are Monday – Thursday from 1600, Friday from 1500 and Saturday & Sunday from 1200

Dale Club, Denby Dale – Ossett Butterley Bitter and White Rat

Fifth Fiend (formerly Percy Vears), Golcar – now open, three changing Three Fiends cask beers, these were You Only Get to Brew it Once a 3.8% pale, Misfit a 4.2% blonde and Mr Badman a 5.3% Rum & Raisin Stout

Boshaw Trout, Hade Edge – six Nook Brewery Beers plus two real ciders Old Rosie and Rosie's Pig

Huntsman, Harden Moss – JW Lees Bitter, MPA, plus seasonal beer

Butchers Arms, Hepworth – Bradfield Farmers Blonde, Timothy Taylor Boltmaker and Landlord

Stumble Inn, Hinchliffe Mill – Ossett Silver King, Wainwright; open from 1200 daily

Pickled Pheasant, Holmbridge – Craven Brew SPA, Hobgoblin, Hobgoblin Gold, Wainwright Gold

Barhemia, Holmfirth – new opening hours are closed Sunday-Wednesday, open from 1800 Thursday-Saturday

Box Office, Holmfirth – Timothy Taylor Boltmaker, Wainwright

Elephant and Castle, Holmfirth – Timothy Taylor Golden Best and Landlord, Green King IPA, Bradfield Farmer's Blonde

Harvey's, Holmfirth – Theakston Best, Ossett Blonde

Nowhere Bar, Holmfirth – had two beers on handpull, Mosaic- a 4.6% single hop pale ale and Irish Stout- 4.7%

O'Brien's, Holmfirth – now only one real ale, usually Fyne Ales Jarl

Postcard, Holmfirth – Timothy Taylor Boltmaker, Theakston Best, Ossett Blonde

Shoulder of Mutton, Holmfirth – smartly refurbished with the same layout. The bar has four handpulls serving Leeds Pale, Theakston Best Bitter, Timothy Taylor Landlord and Weston's Old Rosie cider

Y Bar, Holmfirth – Millstone Tiger Rut

Head of Steam, Huddersfield – selling two milds recently, Rudgate Ruby Mild alongside Timothy Taylor Dark Mild

Red Lion, Jackson Bridge – Bradfield Farmers Blonde, St Austell Proper Job, Sharp's Sea Fury, Timothy Taylor Landlord

White Horse, Jackson Bridge – Ossett White Rat, Theakston Best Bitter

Beaumont Arms, Kirkheaton – had Timothy Taylor Marmalade Best available when Aletalk called in

Royal Oak, Linthwaite – Dark Star Hophead, Exile Wicked Wolf, Wye Valley HPA

Star Inn, Lockwood – Blue Bee Dark Mild, Munyard My Father, Parkway Golden Macaw, Kerr Maris Opus

Dusty Miller, Longwood – Milltown Black Jack, Blonde and Tigers Tail, Oakham Citra, Timothy Taylor Boltmaker, Golden Best and Landlord, Abbeydale Deception

Longwood Bowling Club – Front Row Sin Bin, Milltown Platinum Blonde

Liberal Club, Marsden – Linfit Autumn Gold and Gold Medal

Liberal Club, Marsh – now selling rotating guest beers, including milds

Traveller's Rest, Meltham – Milltown Black Jack, Blonde and Tigers Tail, Brunswick Brewing Triple Hop, Timothy Taylor Landlord

Clothier's Arms, Netherthong – Bradfield Farmers Blonde, Wainwright

Boot and Shoe, Scholes – Bradfield Farmers Blonde, Timothy Taylor Boltmaker and Landlord

Commercial, Slaithwaite – Empire Commerciale, Empire Moonraker Mild, Craven Brew Broad Acres, Ilkley Fake News, Nightjar I should be so Wookie, North Riding Cascade Pale, Red Rose Czeckmate, Heck's Kingston Black Cider

Star Inn, Slaithwaite – had Tetley Bitter and Bradfield Farmer's Blonde

Wooldale Arms, Wooldale – Bradfield Farmer's Blonde, Tetley Bitter, Timothy Taylor Landlord plus a guest which was Woodford's Wherry Best Bitter when Aletalk called in

Royal Oak, Uppertong – Millstone Stout and Tiger Rut, Mallinson's Bitter, Mosaic and Lemondrop. All cask beers are £3 a pint on Tuesdays

George Inn, Upper Denby – Abbeydale Oatmeal Stout, Small World Long Moor Pale, Tetley Bitter, Timothy Taylor Landlord

THE FIFTH



FIEND

Three Fiends Brewery has recently taken over the former Percy Vears on Leymoor Road in Golcar/Longwood.

The pub has been furnished to a high standard and is spotlessly clean throughout. On entering the pub the bar is in front of you and although the pub has been opened out, it retains separate drinking areas to the left and right of the bar, one with a stove and the other with an open fire which will no doubt

provide a warm welcome during the winter months. There is also a small snug behind the bar. Look out for the quirky use of beer cans as plant pots!

On the beer front, there are three cask beers which when Aletalk visited were *Misfit* - a 4.2% blonde ale, *Mr Badman* - a 5.3% rum and raisin stout, and *You Only Get to Brew it Once* - a 3.8% pale ale.



The Fifth Fiend is well worth a visit in it's own right or could easily be combined with a visit to the nearby **Dusty Miller at Longwood and Longwood Bowling Club**. The nearest buses are the 301 302 Golcar circulars which stop along Leymoor Road at Sycamore Avenue, a short walk from the pub. But...is the pub in Golcar or Longwood?



LAST ORDERS?

Hudds pubs: past, present and future



This was the title of a talk given at the **County, Huddersfield**, by Charles Smith, Policy Director at Historic England. It was part of the Heritage Open Days events for 2024, which took place between Sept 6th-15th.

Subtitled “Discover Huddersfield’s wonderful and varied pubs, from the deserted and converted to the surviving and thriving”, the talk looked sure to be of interest to the keen drinker. As was the venue, winner of *Huddersfield CAMRA Pub of the Year 2024*.

Charles described his personal quest to run 200 miles to 200 pubs in 200 days. We learnt about the fascinating evolution of Huddersfield’s drinking establishments: from

remote coaching inns and tiny beerhouses to town centre taverns and trendy wine bars. He also pondered the fate of the pub, exploring how its history hints at its future.

The talk was very well attended, all the tickets having been taken. It was very well illustrated with photos of some of the former pubs that Charles had run to, and fortunately few photos of wastelands where former pubs had been demolished.

The knowledgeable audience listened enthusiastically and contributed further information on occasion. Whilst discussing “the oldest pub in an area”, we were given the sage advice from the audience that if any pub claims to be the oldest in xxx, it probably isn’t!

The talk finished to a big round of applause. It was a very enjoyable afternoon, no doubt helped by the superb **Thornbridge Market Porter** dispensed from the bar.

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WHY NOT JOIN CAMRA....?

CAMRA was established in 1971 so has recently celebrated 50 years of fighting to get better beer in pubs, today CAMRA has grown into an organisation that champions the Great British Pub with a passion for real ales still at its heart.

Membership in Huddersfield has mirrored the effects of Covid and now the economic situation and has gradually reduced over the last 2 years but we do hope that now Covid is perhaps past the worst and will enable people to get out to pubs and restaurants and the fact that we are now again putting on social events and producing our Ale Talk magazine quarterly, with this issue being the second new one this will also encourage people to sign up and then get all the benefits.

Nationally CAMRA has over 154,000 members so has quite a voice when needed and campaigning is what CAMRA does. From lobbying the Government to take action on business rates and local volunteers campaigning against possible pub closures, to supporting pubs and breweries through Covid and much has been achieved in the 50 years, not least a long term future for quality real ale and cider, which is now readily available across the UK, but there is much more to achieve with your help.

Membership of CAMRA currently costs just £28.50 pa for single memberships, £36.50 joint at the same address or if under 26 is just £20. All paid by DD these rates.

To sign up for membership please visit www.camra.org.uk/joinus call 01727 798440 weekdays 9am to 5pm. When you join a full year's membership includes:

- A welcome pack to help you make the most of your membership.

- Award-winning, quarterly Beer Magazine and What's Brewing online news.
- Free or reduced entry to CAMRA beer festivals. £30 worth of CAMRA Real Ale vouchers, £40 for joint members.
- Discounts on pints at participating pubs as part of CAMRA's Real Ale Discount Scheme.
- Learning resources to help you discover more about beer and brewing.
- The opportunity to campaign for quality real ale, cider and perry and to save pubs under threat from closure.
- Discounts on CAMRA books including the best-selling Good Beer Guide.
- Social activities in your local area and exclusive member discounts online.

Your local committee runs the events in Huddersfield and our own website www.huddscamra.org.uk and each area of the country has such volunteers.

We look forward you to signing up for membership and you will then have full access to our site and get all the above benefits.



A KICK IN THE GORNALS

(BEER AND FOOTBALL IN THE BLACK COUNTRY)

Carol and I had already booked a holiday to Belgium and decided not to bother on another short break but then Birmingham cropped up both on the football and beer front. We took the train to New Street and then Metro to St Paul's stop where our Hampton by Hilton hotel was literally by the stop- an excellent start. The hotel was very good, with a fabulous breakfast and very good staff.

After unpacking we decided on a 74 bus to Dudley as it was on the way to our football in the evening at Gornal.

The bus took an age, but we eventually arrived in the town and went to the **Courthouse**, a Black Country Ales pub which was very good indeed and also stacked with pies, cobs and pasties-something sadly lacking in our area. Ales tried were *Pig on the Wall* and also a *Goffs* beer - both were very palatable. We then took a trip just down the road to the GBG listed **Malt Shovel** - a Banks sign outside didn't promise much but it deceived with ease - *Holdens Golden Glow* being the pick of the beers and two from *Wye Valley* were also enjoyed - all the beers tried were excellent and a 10%

CAMRA discount was available too. We then headed to Gornal and to two pubs in the area of the ground. The **Fountain** just up the hill was fine, and we tried *Hobsons Town Crier* - not bad at all. Then to the **Old Bulls Head**, the *Black Country Ales* brewery tap and a smashing pub too, although quiet when we arrived. *Jubilee IPA* and *Bradleys Finest Golden* were tried and were in fine fettle. We then headed to the game, Gornal Athletic v Smethwick Rangers at the fabulous old ground at Garden Walk. The game unfortunately didn't live up to much with the visitors claiming a 0-1 win but what a fabulous ground. We took the 27A bus back to Dudley at approx. 21.50 and then the 74 back to our hotel for a good night's sleep.

Wednesday dawned and a cracking breakfast was enjoyed. We took the tram to West Bromwich with a view to doing a Wetherspoons - The Billiard Hall opposite the bus station. On arriving we found someone else now owns the pub, so we went to Walsall just for a quick wander round as it was still quite early. From there the 529 bus took us on to Wolverhampton and the **Moon Under Water Wetherspoons** where we had our first pint of the day which we forgot to



The Beacon, Sedgley



The Malt Shovel, Dudley

A KICK IN THE GORNALS

write down, but I think it was pretty good. I had been wanting to take Carol to one or two cracking hostelrys around the area and decided to take the 1 bus to Sedgley. Alighting at Bilston Street in Sedgley, a 10 minute walk took us to the magnificent **Beacon** - home of *Sarah Hughes Brewery*. It was closing at 2.30pm, so we had not much time but made the most of it. They are aligned with Sam Smiths, and it did look a Sam's type of pub being multi roomed. The beer was very good indeed with *Amber, Surprise* and the ever wonderful *Ruby Mild*

on sale. We even met Ricky the brewer and had a quick tour of the small but wonderfully kept part of the pub. Moving on, we walked back down towards the main road and called in at the **Old Bulls Head**, a *Holdens* tied house which had three of their beers on and all in good nick. We didn't get to Ma Pardoes or the Vine so those are for the next trip. The football at night was Bilston Town v Coventry Copsewood and not bad too with the home side running out 3-1 winners. Home the next day but a cracking trip overall and we will be back.

BRANCH DIARY

FORTHCOMING BRANCH MEETINGS

Wednesday 22nd January

Shoulder of Mutton, Lockwood

Monday 3rd February

GBG voting meeting, Rat and Ratchet, Huddersfield

Monday 17th February

The Sportsman, Huddersfield

Wednesday 19th March

Fifth Fiend, Longwood

FORTHCOMING SOCIALS

Details tbc, please check online at:

huddscamra.org.uk

Winter Pub of the Season Presentation

Winter Pub of the Season Presentation – details TBC

Monday 13th January 50th Anniversary of Kirklees CAMRA at The County, Huddersfield. £10 email info@huddscamra.org.uk to book a place

Thank you to Lindley Liberal Club, The Sportsman Huddersfield and The Tap House Holmfirth for hosting our recent Branch meetings.



Lindley Liberal Club

Aletalk is produced by Huddersfield Branch of the Campaign for Real Ale. The views expressed are not necessarily those of the Editor, CAMRA Ltd. or its Branches. No part of the magazine may be reproduced without permission. Contributions are welcome from any CAMRA member and may be sent to Aletalk@huddscamra.org.uk Contributions may be edited for reasons of space and may be held over for future issues. Copies are distributed quarterly, free of charge, to outlets in Huddersfield, surrounding areas, and further afield. **Thank you** to Mark and Val Davies, Graham and Ron, Paul Laxton, Nigel and Carol Fox, Marcus Garside, for their various contributions.

A Lindley Saunter

With a friend of mine we decided to have a walk along Lindley to check out the ale available. It was a disappointing start as the **Bay Horse** was closed but information had it that they did not serve real ale anyway.

On to the **Wireworks** which, despite having a sign outside declaring cask ales and two handpulls on the bar, had no real ale. The barman said they had not had any for a while and he did not know if any more would be delivered. This was since a change of management believed to be about 2 months ago.

So, with dry mouths we walked on to the **Black Horse**, another disappointment because they did not serve real ale either! This pub also had a sign outside advertising Cask Ales.

A Lindley Saunter

Then on to the **Lindley Tap** where, with a pleasant welcome, we had a choice of *Thwaites English IPA* or *Ossett White Rat*. First choice was the IPA as neither of us had tasted this before. A good beer with a slightly peachy flavour to it, very pleasant. Next, the *Ossett White Rat* which was also in good condition. My friend Ron is not a lover of citrusy beers and noted that for him it had 'more hops than a kangaroo'.

Next stop was the Greene King house the **Black Bull**, A really friendly welcome from the barmaid who gave us a real ale loyalty stamp card allowing a free pint after you have collected 5 stamps and also letting us know about their 20% discount for Camra members. There were three ales to try, our first choice was *Greene King Yardbird Pale Ale*. A refreshing 4% beer that was easy drinking. Next was *Old Golden Hen* which was in slightly disappointing condition but drinkable. The often seen *Bradfield Farmers Blonde* was next which was in much better condition.

After refuelling on very nice chips with curry sauce from Lindley Fisheries, we sauntered down the road to the **Cavalry Arms** on Halifax Road. The landlord had a selection of *Taylor's Boltmaker* and yes, another offering of *Bradfield Farmers Blonde*. We chose the Taylors and enjoyed a well-conditioned beer. The inevitable journey to the loo before the bus ride gave us a surprise as the piped music in there were comedy tracks, not something you find every day!

A happy end to what had been a disappointing start.

Graham and Ron



Black Bull, Lindley



Lindley Tap



Cavalry Arms, Birchencliffe

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Brewed in Yorkshire.

Inspired by the life of the famous martyr of Rome, St Laurence, Grilled Saint is a legendary beer from the family-owned, Old Mill Brewery in Snaith, East Yorkshire.

Under the watchful eye of head brewer, Micheal Wynnyczuk, we craft every drop using traditional skills and the finest ingredients. The result is an outstanding pint that's nothing short of heavenly to drink.