

LIVERPOOL & DISTRICTS  CAMRA

BEER FESTIVAL

METROPOLITAN CATHEDRAL CRYPT
BROWNLOW HILL



THURSDAY 13TH - SATURDAY 15TH FEB 2025

SPONSORS OF THE
LIVERPOOL BEER FESTIVAL



PROGRAMME



Welcome to the 44th Liverpool Beer Festival

Welcome to our annual beer festival held again in the magnificent surroundings of the Metropolitan Cathedral Crypt.

Although this is our 44th festival, and the 26th in this magnificent venue, we continue to look at what we can do better. One thing we have done this year is to make our own bars, thanks to Ian Holden. This has allowed us to increase the number of Bar Sponsors and hand pulls to 67.

Our theme this year is 'Great UK Cask Ales and Real Ciders'. Cask Conditioned Ale continues to mature in the cask from which it is served, with its carbonation level controlled by venting. Leaving the beer to settle and develop before serving, rounds out its character and adds a variety of subtly appealing flavours.

At one time, a handpump on the bar was seen as a sign of quality cask conditioned ale!

Unfortunately Carlsberg Marston's Brewing Company – one of the world's largest brewery conglomerates – has resorted to misleading consumers by hijacking the handpump to serve its "Fresh Ale" product. CMBC says this is "preserving the beloved hand pull ritual that delivers the traditional theatre of serve that ale is famed for".

If in doubt, please ask at the bar if the beer is cask conditioned.

Once again we have sourced beers from the North East, but this year also Scotland. We also have some festival favourites and new appearances from across Merseyside and the rest of England. None of which would be possible without our beer festival organising

team. I would like to thank the team for their hard work, particularly **Pete Elloy and Sonia James-Henry** who ensure the festival can go ahead, **Simon Turner** as Senior Bar Manager, our Cider Bar Manager **Linda Harris**, **Paul Trench** as Deputy Staffing Manager, **Rogg Jones** for programme beer list and all our bar staff, glasses staff and stewards for volunteering their time.

Also, a big thank you to our brewery bar sponsors **4Ts, Black Lodge, Colbier, Conwy, Neptune, Ossett, Rock the Boat, Southport breweries**, our spotlight brewery **Love Lane**, and our advertisers (please support them),



T-Shirt sponsor **Denbigh Castle/ Bridewell/ Pen Factory** and glass sponsor **Brimstage Brewery**.



Lastly, thank you for supporting our festival. If you would like to know more about CAMRA, especially Liverpool CAMRA just ask at the voucher desk or stop me for a chat.

Finally, don't forget to vote for your beer of the festival.

Mel James-Henry
Liverpool Beer Festival Organiser
Branch Chair
chair@liverpoolcamra.org.uk

There's so much more to **SSAFA MERSEYSIDE**

Our experienced, non-judgemental and friendly volunteers provide practical, emotional or financial support to our veterans (including reserves, Merchant Navy and those who did National Service) and their families every day.

TO FIND OUT MORE
T: 020 4566 9146
E: merseyside.branch@ssafa.org.uk



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LIVERPOOL BEER FESTIVAL USERS GUIDE

Your Glass*



One is provided free for everyone attending the festival and should you so wish it is yours to keep. If you want to take it home, please put it in your pocket or in a bag, openly carrying glasses in Liverpool city centre is illegal. **No refund will be given. See page 12 for more info on glasses.**

*We use over size glasses.

Please be aware that by law bar staff can only fill legally approved drinking glasses displaying the CE or UCKA Mark and half pint or pint measure. We do not accept any responsibility if you then empty the contents into a different vessel for drinking.

Beer Tokens

The tokens are sold in sheets worth £10 but each token is simply marked as "1 Token" and cask ends will simply show the number of tokens required instead of their monetary value.

Please note we use marker pens to invalidate your tokens after use. Please don't try and tear off individual tokens.

Towards closing time smaller amounts will be available. All tokens are only valid for the 'session of issue, however any unused tokens are fully refundable at the cash desk up to 10min after time is called or can be donated to our festival charity.

Beer Pricing

Up to 3.9% 3-tokens per half pint.
4.0 - 4.9% 4 - tokens per half pint.
5.0 - 5.9% 5-tokens per half pint.
6.0 - 7.4% 6-tokens per half pint.
7.5% and above 7-tokens per half pint.

Cider Pricing

4.9% and below 5-tokens per half pint
5.0% and above 6-tokens per half pint

Allergens

Please contact a member of staff on the voucher desk if you have any food or drink intolerances or allergens including Gluten.

Unfined Beers

We have some unfined beers at the festival. These beers are meant to be cloudy. Please read description for vegan suitability.

Please ask at the voucher desk for gluten free or alcohol free beer.

Membership

Available at voucher desk

If you join here today not only will you receive the usual membership offers, such as £30's worth of CAMRA real ale and cider vouchers, but also £6 worth of beer vouchers per member or joint member for today's session. See pages 46-47 for list of pubs that accept the CAMRA vouchers.



ACCESSIBILITY

For those beer festival goers who have mobility issues there is a ramp at the public entrance. If you find it hard to stand please make yourself known to one of our stewards and we will get you into the concert room and seated as soon as possible. There is a lift from the public entrance down to the beer hall/concert room. At the opposite end of the beer hall from the entrance, through the double doors and to the left is an accessible toilet. We do ask that you only use this facility if you need to. Ladies toilets can be found directly opposite, and there are gents both at the top of the stairs and urinals outside the concert room.

Help Desk

Ask at the voucher sales area.

Please do not leave bags unattended.



Smoking:

Smoking, including electronic cigarettes, and vapes is not permitted anywhere within the building. If you wish to smoke you may do so outside the concert room back door.

Toilets:

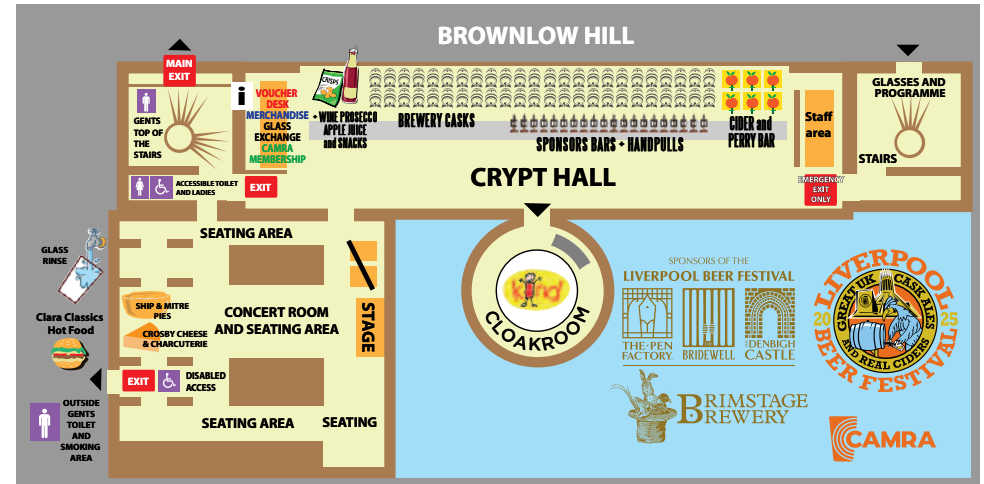
Ladies at the foot of the stairs, Gents at the top of the stairs and temporary toilets/ urinals outside the concert room back door.

The accessible toilet is at the foot of the stairway.

Glasses can be rinsed outside by back door or swapped for a clean one at the voucher desk.



BEER FESTIVAL FLOOR PLAN



Ship & Mitre Pies

Pies and pasties



Crosby Cheese & Charcuterie

Large selection of cheeses and pickles



Clara Classic Hot Food

Baps, Burgers & Hotdogs



Prosecco Wine, Soft Drinks and Snacks
 Prosecco £3.50 for 100ml
 Wine £4.50 for 175ml

Available next to the Voucher desk



Kind Cloakroom

There is a cloakroom run by KIND. You are welcome to leave coats/belongings here for the duration of the session, for a £1 donation to the charity. Please see the plan above for location.

We have pump clips available from the Voucher desk for a donation to our festival charity KIND



T-Shirt available from the Voucher desk



Photos will be taken in all sessions by CAMRA Liverpool & Districts photographer and may be used for publication.

FESTIVAL FOOD

Clara's Classics Ltd

Here at Clara's Classics we are a small family run local business, providing you with quality and delicious food at a f f o r d a b l e prices. We are super excited to attend the Beer Festival with CAMRA and have the opportunity to feed all our lovely customers



Crosby Cheese & Charcuterie

Based in Waterloo, Crosby are a cheesemonger & deli offering over 80 British & European artisan cheeses. Looking forward to this years beer festival were we will be offering cheese boxes to compliment your beer

Ship & Mitre Pies

Kevin Murray was a regular at many beer festivals, and we wanted to continue his legacy using the same supplier. The pies proved just as popular at our November Wirral beer festival and we're happy to bring them to the CAMRA beer festival to be enjoyed here too.



Clara's Classics Ltd

Menu

Breakfast Tea	£2.50
Fruit Tea	£2.50
De Caf Tea	£2.50

Instant Coffee.....	£2.50
Hot chocolate 120z.....	£3.00

FOOD

Chips	£2.50
Chip Barm	£3.00
Chips and gravy.....	£3.50

Claras Homemade Scouse.....	£7.00
Bread Roll Included	

Vegan Sausage Barm with/ without onions	£4.00
Bacon Bap.....	£4.00
BLT.....	£5.00

Hot Dogs.....	£4.50
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Burger.....	£5.00
Cheese Burger.....	£6.00
Double Burger.....	£8.00
Double Cheeseburger.....	£9.00

Clara's Classics Burger.....	£7.00
(Cheeseburger, Bacon, Onion Ring)	

All Burgers come with Lettuce, Tomatoes and Fried or fresh Onions.

PIES MENU

Pork Pies

Plain, Pickle, Apple, Cranberry Whole Pie (large).....	£18
Slice.....	£5

Other Pies

Scouse Pie.....	£4
Salt and Pepper Chicken Curry Pie...£4	
Hog Roast Pie.....	£4
Cornish Pasty.....	£4
Vegan Salt and Pepper Roll.....	£3.50
Steak and Onion Pie.....	£3.50
Sausage Roll.....	£3
Cheese and Onion Pasty.....	£3

Quiche

Broccoli and Cheese Quiche.....	£4
Cheese and Tomato Quiche.....	£4

Cakes

Double Choc Chip Muffin.....	£2.50
Blueberry Muffin.....	£2.50
Per slice	
Victoria Sandwich.....	£2.50
Red Velvet.....	£3
Carrot Cake.....	£3
Chocolate Fudge Cake.....	£3

Beer of the Festival 2025

Please vote for your beer of the festival

Everybody gets a 1st, 2nd and 3rd choice and your 1st choice gets 3 points and 2nd choice gets 2 points and 3rd choice gets 1 point and all of these will be added up and the highest overall scored beer will be chosen as the "Beer of the Festival"

Voting forms can be picked up at the Voucher desk
Fill in your name and email and you will be entered into a prize draw for 2 tickets to next years festival

Support KIND the Festival Charity



Stephen Yip, CE KIND receiving cheque for £632 from Mel James-Henry Branch chair and Festival Organiser

Further information can be found near the voucher desk. Unused beer tokens may be donated to help this worthy charity, at the voucher desk. We will also be taking collections during the festival. Please give generously to support a LOCAL charity.



BEER FESTIVAL code of conduct

BEER FESTIVAL code of conduct Liverpool and Districts Branch of CAMRA consider themselves extremely lucky to have this wonderful venue for our ever expanding beer festival The Cathedral staff are very helpful and work overtime in their efforts to keep the crypt and toilet facilities as clean and tidy as possible. The security staff also help and are there for your benefit just in case there are any problems with over boisterous customers. All the rest of the festival staff are volunteers who give up their time to make this a pleasant experience for you the customer. So please try to make the festival as safe and enjoyable as possible, use the bins provided, leave tables as tidy as possible and report broken glasses and spillages immediately to one of our staff who will clean it up for you. Don't be daunted by the presence of our marshals and security staff, they are only there for your protection and to help you when necessary. Please note that any trouble could result in the loss of licence, both for the personal licence holder and the venue. We welcome all visitors to our festival and seek to provide an inclusive and welcoming environment in which to enjoy beer and cider, regardless of age, gender, sexual orientation, race, religion, disabilities or socio-economic status. In attending this

festival, visitors, volunteers and external company representatives working at the festival are agreeing to treat each other fairly and with respect.

Comments or behaviour which discriminate against, harass, or demean others will not be tolerated. Anyone who experiences or witnesses comments or behaviour contrary to this Code of Conduct should report it by either:

- Speaking to one of the festival stewards, who will be briefed on handling and reporting complaints
- Speaking to one of the Senior Officers, identified by their green t-shirts
- Using the 'Feedback and Complaints' form on the CAMRA website at camra.org.uk/feedback-and-complaints

The quicker an incident is reported on site, the greater chance there is to identify those involved and resolve the situation. Those found to be in breach of this Code may face an official warning about behaviour or removal from the festival.

Entertainment

Paul O'Keath Duo

Paul and Dan have been playing together since they formed Shardy back in 2017. Since then, they have been playing their wide range of popular cover songs at various venues, pubs and street parties around the North West, getting people up, dancing and singing, and having a great time! On Saturday evening they will be playing two 45 minute sets.



All of our staff are trained to discreetly help you if you feel unsafe for any reason

Just Ask for Angela to anyone who works here and they will assist you in any way they can

Something not right and need some support?

Do you feel like you are in an unsafe situation?

Are you getting unwanted attention and need some help?

For more information please visit askforangela.co.uk or scan the QR code

YOUR BEER FESTIVAL NEEDS YOU!



Running a beer festival, as you can imagine, is no easy task, particularly when everyone, including the organising team, are volunteers. We often get asked why we don't pay any of our staff, the simple answer is CAMRA is a consumer organisation a not for profit organisation, funded, in part by beer festivals like this one. Funds raised go towards next year's beer festival, and any surplus is put back into the campaign.

The costs of running a festival like Liverpool is high and growing year on year. Other than buying the beer and cider, and hiring the hall we need to buy the glasses and pay for the hire of the tables and benches, and the gents urinals. Add to that the programme, staff T-shirts and the various costs associated with maintaining the stillage, you can see the costs mount up.

Sponsorship is very important and goes towards purchasing staff T-shirts (a big thank you to the **Denbigh Castle/Bridewell/Pen Factory and the Brimstage Brewery** for their sponsorship this year), and producing the programme where adverts keep costs down.



The future of the beer festival can only be secure if we have enough volunteers to fill each role. This year we were very lucky to get a large number of volunteers, not all of whom are CAMRA members. Thank you to everyone who volunteered to help this year, we hope you have a great time.

So, if there is no pay, what do you get in return for volunteering. Firstly you get free entry into the festival and are welcome to sample the beers and ciders (within sensible limits!) You also get a free festival T-shirt, a hot meal during your shift and the opportunity to go on a free thank you trip.

Most importantly volunteering is fun, you get to meet fellow beer lovers and to spread the word about real ale and cider, not to mention the opportunity to sample some beers/ciders that have not been seen in the local area before.

Many people who begin volunteering at our beer festival get the 'volunteering bug' and go on work at other festivals around the country including the **CAMRA 'Great British Beer Festival'** making lots of new friends along the way. As well as volunteers to help at the beer festival we are also always looking for CAMRA members to get involved in the organising committee. The committee meets regularly from around the end of July on a monthly basis and organises all aspect of the festival from ordering the beers to managing the budget. The amount of time the organising team devote to the festival depends on the role, and roles can be split, spreading the workload. Beer ordering for example is shared by the beer ordering team rather than being the responsibility of one individual. Being a member of the organising committee means you can help shape the festival, if you feel we should be doing something differently, join the committee and have your voice heard. If are a CAMRA member and you feel you would like to either volunteer to help at next year's festival or join the organising committee you can contact me via staffing@liverpoolbeerfestival.org. I can answer any questions you may have, add you to



the staffing list for next year's festival or give you details of the organising committee. Any time you could give to help out would be much appreciated.

Sonia James-Henry
Staffing Officer

LIVERPOOL BEER FESTIVAL

SPONSORS

THE BRIDEWELL
1 Campbell Square,
Liverpool,
L1 5FB 0151 707 237

THE DENBIGH CASTLE
10 Hackins Hey,
Liverpool,
L2 2AW 0151 236 8558

THE-PEN FACTORY.
13 Hope Street,
Liverpool,
L1 9BQ 0151 709 7887

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Liverpool Beer Festival supporting CAMRA Champion Beer of Britain Competition

Liverpool Beer Festival supporting CAMRA Champion Beer of Britain Competition

CAMRA's Champion Beer of Britain (CBoB) is one of the most prestigious beer competitions in the world. This year Liverpool Beer Festival (LBF) has hosted regional finals for 3 of the 12 CAMRA beer style categories, **Premium Bitters (4.4 - 6.4% ABV)**, **Session Stouts and Porters (up to and including 4.9% ABV)** & **Strong Stouts and Porters (5.0% ABV and above)**. The redefined styles are detailed in 'CAMRA Beer Styles Brochure Winter 2020' Styles **and-certificates/tasting-panels/**



<https://camra.org.uk/volunteers-area/branch-resources/awards-and-certificates/tasting-panels/>

How does a beer enter the CBoB competition?

In the autumn of **Year 1**, entrants for the CBoB nominated by CAMRA members and Tasting Panels in 12 cask beer style categories and 2 strength categories for bottle-conditioned beers (Real Ale in Bottle). Tasting panel nominations are used alongside an annual online vote in which CAMRA members can vote, within each category, for up to five real ales on a list of eligible beers from across the British Isles. <https://cbob.camra.org.uk/>

Over the following calendar year (**Year 2**), category competitions judge these nomination in nine geographical CBoB areas, which are identical to the nine tasting panel regions. Each CBoB area judges the nominations brewed within its boundary. In the next calendar year (Year 3), the top-scoring beers from the area category competitions are judged in three sets of national competitions: **Champion Beer of Britain (CBoB)**, **Champion Winter Beer of**

Britain (CWBoB) and Champion Bottled Beer of Britain (CBBBoB).

What happens on the Day?

Two panels made up of CAMRA accredited judges, local brewers and licensees gathered to judge beers from all over the North-West Region, (covering Cumbria & I.O.M, Lancashire, Merseyside, Greater Manchester and Cheshire).

There are generally at least 4 beers to be judged from each beer style category, the beers being scored against 4 parameters, Appearance, Aroma, Taste, Aftertaste, with the score for Taste weighted 'x2'.

The top 3 beers chosen in each style category and awarded Gold, Silver and Bronze and the beers from the North-West Finals will progress to the national finals.

Last year the finals of the Champion Beer of Britain competition saw **Crouch Vale Amarillo** crowned overall champion



How can members be involved?

Firstly, make sure that you take the opportunity to vote in the annual nomination process but if you want to be more actively involved then you could join a Tasting Panel in your local region, the ultimate step being to become a Tasting Panel Chair in the North-West for information on any of these roles contact northwest.tprc@tasting.camra.org.uk Or alternatively you may well catch me behind the bar of the festival for a chat.

Chris Sandison, NW Regional Tasting Panel Coordinator



Steve Berks 1959 - November 28th 2024

Steve Berks was the Cider Officer for Liverpool CAMRA until he was forced to step down following his cancer diagnosis and treatment in 2018.

He ran the cider bar at the Liverpool Beer Festival in the crypt for over twenty two years, choosing, ordering, and running the bar. Due to his skill there was always a very good range of dry, medium and sweet ciders and perrys right up to the closing bell and yet very little waste. The cider bar became more and more popular every year. Steve never ever got flustered, just ran everything smoothly with a little grin.

He campaigned to promote cider in more pubs, wrote articles for Mersey Ale, organised coach trips to cider-making areas and surveyed pubs in his area of Smithdown/Woolton for the branch. Steve ran cider tastings at the Hope Street Festival and also at the Augustus John, the Crown, the Everyman Bistro, and the Belvedere.

Although he had a long battle against cancer, he still often popped out for a pint.

Our thoughts go out to his family and friends.

Steve Downing
Liverpool CAMRA

Some festival goers here now, will remember Steve Berks who managed The Cider and Perry Bar, Steve was Cider Officer for Liverpool CAMRA Branch, He was also Regional Cider Coordinator before me. Steve battled Cancer for a long time, and sadly passed away recently.

He will be sadly missed by everyone who knew him, and people who knew him in The World of Cider and Perry, please raise a glass of Cider or Perry for Steve, Wassale

Linda Harris Regional Cider Coordinator
Merseyside and Cheshire



Linda with Steve at the Liverpool Beer Festival

FESTIVAL GLASS



2023



2024



2025

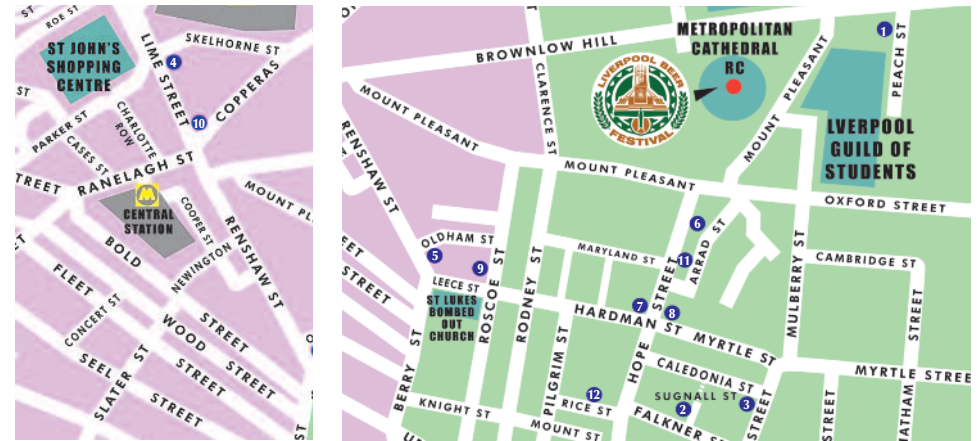
Know your glasses

Unfortunately due to an increase in the cost of glass production, we took the decision in 2022 to reduce the cost by getting a mono design on the glasses. We also removed the date to allow us to use any spare glasses at future festivals.

However that doesn't mean each festival doesn't have a unique glass design.

Should you receive a glass from a previous festival, you are welcome to ask at the voucher desk for a swap. If you have a gap in your collection, the voucher desk also gives glasses from previous festivals for sale.

Liverpool Pub Walk



1. Augustus John (AJ)
2. Belvedere
3. Caledonia
4. Crown Hotel
5. Dispensary
6. Pen Factory
7. Philharmonic
8. Queen of Hope
9. Roscoe Head
10. Vines (The Big House)
11. White Hart
12. Ye Cracke

The past 12 months has seen some seismic changes to the cask ale scene in Liverpool with the opening of the **Munro** on Duke Street (18 handpulls), which was trumped by the opening of the architectural superb **St Peter's Tavern** (Ex Alma De Cuba on Seel Street) in November 2024. There has also been a return to cask ale in both the **Pig & Whistle** and the **Brunswick Vaults** (Both in Tithebarn Street), after an absence of several years.

This pub-walk covers a mile journey only (Thankfully mostly downhill!). It can be tackled in the order shown to get you back to Lime Street. It should of course not be attempted if you have over-indulged at the festival today!

If you are looking for a singleton pub to round the day off, then look no further than the **Augustus John** (Or **AJ** to the locals). Just walk up the

hill and take the right hand side of the University concourse, walk under the gap on the Alsop Building and the AJ is located just behind. A regular Branch Cider of the year winner, the AJ offers 7



handpumps including 2 ciders. It has a quiz night on Thursday, and has recently started opening on a Saturday!

Come out of the AJ the way you went in and turn left down past the Cathedral, take a slight right at the end and you will see the Everyman Theatre on the left corner of Hope Street. Immediately next to the Everyman is the **Pen Factory**. It looks more like



an office than a pub from the outside but is well worth seeking out. The pub has recently been taken over by The Small Hands Company (who also run the **Bridewell** and the **Denbigh Castle**, and these 3 pubs combined are the sponsors of the festival T-Shirts available to purchase). The pub offers 5 handpumps with Kirkstall Brewery Bitter, a regular.

Coming out turn left and just down the road is the **White Hart**. This pub is part of the ever-growing 1936 Pub Company establishment, that has revolutionised this part of town in the past year. The White Hart has 2 bars, the

SHIP & MITRE 19th Wirral Easter BEER FESTIVAL

WEDS 16TH - SUN 20TH APRIL 2025
HULME HALL PORT SUNLIGHT

REAL ALES CIDERS CRAFT BEERS
CONTINENTAL BEERS SPONSORS FOOD GIN BAR
MUSIC

Tickets and details:
theshipandmitre.com or scan QR code



main one has 6 handpumps including 3 changing ales, whilst the bar upstairs has a further 2 handpumps. The bar has a very Dickensian feel to it, almost as though it has been there for years when in



fact it only opened in January 2024. It also has another surprise, walk through the back of the pub and you end up entering the adjoining pub **The Engineer** This pub is more scientific in its décor and has the most unusual toilet facilities you are ever likely to see! The Bar has 4 handpumps including a Salopian Beer on a regular basis. It has a quiz night most Thursdays at 7pm.

Leaving the White Hart, turn left walking to the corner of Hope Street. There, you will find the **Queen of Hope Street**. This pub has 7



changing real ales and generally has at least one offering from the Titanic and Ossett Breweries. This pub

offers a good range of pies, and does get busy at weekends. Cross the road and you will enter the world famous **Philharmonic Dining Rooms** or the **Phil** as known locally. The Phil is a grade one listed building of superb architectural status and has very famous Gents toilets made of Italian Marble as well as rooms called the **Brahms** and the **Liszt!** The bar has 8



handpumps, with at least one offering from Nicholson's Brewery.

Coming out of the "Phil", turn right and continue walking up Hope Street past the Philharmonic Hall, then take the first left up Caledonia Street and the **Caledonia** is right at the top of the road.



This pub has 3 changing cask ales and is famous for its Vegan Food. It has live music most nights and is very popular with students (On account that they get a 10%



discount on beers at all times!). It also has a quiz night on Monday at 8pm. On leaving, turn right down Catharine Street and take the second right down Falkner Street then take the first right into Sugnall Street and the **Belvedere** is nestled quietly on the left hand side. This pub is a superb example of a pre-war type boozier and looks like the type of pub that figured in the TV series Goodnight Sweetheart which older drinkers might recall? The **Belly** has 4 changing beers and a good selection of pies and has a quiz on Tuesdays in the upstairs room. They also have live music on Sunday at 5pm (Except when the Football is on!).

Leaving the Belvedere, turn right and at the bottom of Falkner Street take a slight left down Rice Street and you will see **Ye Cracke** on the right. This pub has 3 changing beers one of which is usually from the Conwy Brewery. Another classic old boozier and one of the bars that John Lennon was known to frequent prior to his Beatles success. The pub was recently used in the Cary Grant movie Archie to represent a typical Bristol 1930's pub, and the restoration was so good it



even included an old fashioned Cigarette machine (Whatever happened to them?). Leaving this pub turn right then another right down Pilgrim Street, turn left at the main road (Hardman Street) then take the 3rd right down Roscoe Street where you will find the **Roscoe Head**. This superb pub is one of only 5 in the entire country to have been in every edition of the Good Beer Guide (and the only pub in the North to have achieved this feat!). The Bar



has 6 handpulls, 3 of which are regularly changing. It always has Tetley Bitter on, which is not something you see much these days considering it was very prolific in the 80's. Turn left out of the Roscoe, take a left when you see the Scholar Pub, and walk down the cobbled street to the bottom



of the hill and you will see the **Dispensary** on the left. The Dispensary has 7 handpulls and generally has one from the Ossett and Titanic breweries, it also has a good selection of German Bottled Beers. The pub has live music 3 nights a week. From the Dispensary, head into the city centre, walking past the Adelphi Hotel and you will not fail to miss the rather imposing **Vines** across the road. Another superb architectural delight, this pub (known locally as "The Big House") had previously been



rather run down before being gloriously renovated 2 years ago. The Vines has 10 handpumps including 4 regular beers (Including Theakston's) and 1 local beer.

The back room and its stained glass dome has to be seen to be believed.

From the Vines all that remains is to take the short walk into Lime Street Station passing **The Crown** which has 7 handpumps, 5 of which are changing and the "North Western", a Wetherspoons



that actually has access directly to the station and in which you might wish to take some sustenance, prior to making the journey home.

I am conscious that many excellent pubs have been excluded from this article purely on the grounds that they don't fall into this route, but the CAMRA 2025 Good Beer Guide will direct you to these.

Wherever you end up in Liverpool, cheers and enjoy your pint!

Gary Donnelly



Modern Beer Inspired By Tradition

At Neptune Brewery, we passionately embrace the art of brewing natural beer, crafting each brew with meticulous care and dedication since our founding in 2015.



@neptunebrewery
www.neptunebrewery.com



NEPTUNE BEERHOUSE

23 - 25 LIVERPOOL RD NORTH | MAGHULL | LIVERPOOL | L31 2HB NEPTUNEBEERHOUSE



The Neptune Beerhouse is a welcoming space for all the community. We always have a great selection of beers pouring, with four cask and eight keg taps giving you plenty to choose from. We also have an excellent choice of wines alongside cider, gin and vodka all sourced from local and independent suppliers.

We welcome children until 5pm, and dogs are welcome anytime.



Save our Pubs!

“Ooh, baby, baby, Where did our pub go?” (Apologies to Holland-Dozier-Holland).

Analysis of Government statistics show that 34 pubs a month closed in England and Wales in 2024. There are now fewer than 39,000 with the rate of pub closures rising by 6.7% compared to 2023. England and Wales now has 38,989 pubs. It is not only the pub that is lost but also the jobs which are supported by those pubs. Many young people rely on work in hospitality to supplement their income, particularly students trying to live on student loans. We don't just lose the pubs but closures have other effects as well.

Don't want your pub to close?

Use it, encourage others to use it, plain and simple. Forget those supermarket beer deals. They may be cheaper than buying beer in a pub, but you will be missing out on the social

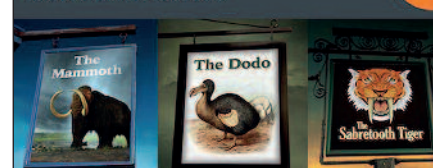
development opportunity, the community will be notified and given the first opportunity to bid to buy the pub.

A listing can also be an important consideration in deciding the outcome of a planning application for change of use, which could prevent planning permission being granted and save the pub!

Contact your local councillor.

Council staff and councillors are very busy people, and sometimes they need reminding that pubs are an essential part of community life. There will be some county and local council elections in May 2025, along with some regional mayoral elections. If councillor comes around canvassing for your votes, ask them what they will be doing to protect pubs. Ask them if they have pub protection policies written into their planning policies. These policies must be consulted before a pub is converted or demolished so it is important that councils have strong policies in place that recognise the value that pubs add to their community.

Save your local pub from extinction



aspect of the pub and more than likely just lining the pockets of some big, international beer company. It is much better to seek out a nice local pub doing LocAle. Have a look at the current edition of Merseyale to find local pubs which sell locally brewed beers.

Protect your pub.

List your pub as an Asset of Community Value (ACV).

If you love your local pub and think it adds value to your local community, then why not list it as an Asset of Community Value? A listing can be applied for through your local council. Since 2012 community groups across England have listed thousands of pubs this way. This means that if the pub comes up for sale as a

The National Planning Policy Framework (NPPF) in England contains several policies which could be very helpful to pubs. Paragraph 92 states that Local Planning Authorities should “guard against unnecessary loss of valued facilities where they would reduce the community's ability to meet its day-to-day needs” and should “ensure that established shops, facilities and services are retained for the benefit of the community”.

Should you become aware of any kind of threat to a pub, please tell your local CAMRA Branch. The earlier they know about such things, the easier it is to act. The main CAMRA website has lots of information for anyone who wants to save or preserve their local pub: <https://camra.org.uk/take-action/save-your-local-pub/>

Tony Morgan
Liverpool & Districts CAMRA Vice Chair & Public Affairs Officer



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Liverpool CAMRA BEER FESTIVAL 2024

A selection of photographs from last years festival. Spot yourself?



1000 BEER FESTIVAL

CAMRA Beer Festival! (125 beers, 55 ciders and perries, numerous fruit wines and meads) at the Villa Marina Royal Hall, Douglas. Three days from Thursday 10th April 2025



What you need next is a long weekend in the Isle of Man! – a scenic gem in the middle of the Irish Sea with a rich Viking and Celtic heritage. It's the world's only entire nation with Unesco Biosphere status and was recently included in BBC Travel's "25 best places to visit in 2025." Get around the island on our superb heritage transport systems (Steam and electric railways and unique horse-drawn

trams) supplemented by an extensive modern bus service. Take in the largest ever exhibition of artworks and artefacts designed by the world-renowned Manx-born Art Nouveau/Arts and Crafts artist and designer - Archibald Knox (Manx Museum from 5th April) **All this plus a cracking beer festival!**



Visit www.iombeerfestival.com

Image John Firth



The Burton Union System

The Union System dates back to the 1800s and is a beautiful wood-barrel fermentation system that has been used continuously in the production of different beers over the decades. Thornbridge



has stepped in to save one of the sets, not only for its historic importance, but also to utilise it in a modern way and continue to develop their cask beer range. Starting with a brew of their flagship beer, Jaipur, they will follow up by brewing other

much-loved beers from their catalogue, as well as new beers specifically for the Union kit and collaborations.

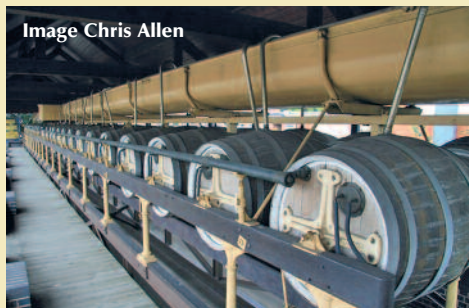
In the nineteenth century, Burton was the most important brewing centre on the planet. By 1888 there were 31 breweries in the town, several of whom were very successful as they produced a more hoppy tasting version of beer due to the chemical composition of the sulphate-rich local water.

Introducing magnesium sulphate into the brewing liquor creates a rounder, fuller taste that enhances other flavours in a beer. However, excessive dosage must be avoided to prevent undesirable consequences, which could include a laxative effect.

The Burton breweries became known for a recirculating fermentation system known as the Burton Union. Invented in the 1830s, it was “downright weird and strange and brilliant and British.” The Union system was a bunch of wooden barrels (a “set”) which sat horizontally alongside each other (“in union”) and on top sat a big iron trough. A swan-necked spout stretched from each barrel into the trough. As it fermented, the yeast pushed up through the pipes, foamed into the trough, and sat there

happily for a bit before gradually running back into the barrels. It would keep doing this until it finished fermenting. Why? Apparently, it kept the yeast really happy and healthy, and that meant better beer.

For decades, the old Marston’s brewery insisted that you couldn’t brew proper Marston’s Pedigree unless it went through the unique, eccentric Union fermentation system. Then suddenly, the story changed, and you could brew Pedigree even better in the same kind of fermenters everyone else uses. In



February 2024, citing declining cask ale sales and profitability concerns, Carlsberg Marston’s announced the closure of the last original Burton Union sets.

In May 2024, Thornbridge Brewery announced that with the support of Brooklyn Brewery, it had worked with Carlsberg Marston’s to save a small section of one set of equipment and install it in their Riverside brewery in Bakewell. For their part, Thornbridge are keen to see what a union-fermented version of their beers will look like and hope to innovate and develop beers in the future. We are excited to have their IPA made in this traditional way on our stillage today in Liverpool.

Written by Rogg Jones, based on articles produced by Thornbridge Brewery, Pete Brown and Wikipedia.

BEER LIST introduction Pete Elloy



Every year we try to find new ways to bring you the best range of quality beers from near and far.

After a few years focussing on the Northeast of England with the help of

our friends in Alnwick this year we have also struck up a new partnership with Sandy at Beer Haul to bring you the very best of Scottish Real Ales. It all started with my expedition to the Glasgow Real Ale Festival (G-RAF) on 7th June last year where I met Stuart McMahon (Regional Director Scotland) who put me in touch with Sandy and the rest is history. We did have some Scottish beers last year, but I hope you’ll agree the scale and variety of beers and breweries this year is much more exciting including many offerings of the traditional 80/- (shilling) or Heavy, some silky stouts and exceptional pale ales from really excellent breweries such as Orkney, Broughton, Loch Lomond and Haviestoun, to name but a few.

Once again, our team of dedicated beer buying volunteers have also brought in beers from Lancashire, Manchester, Cheshire and Cumbria and I’d like to offer special thanks to Lynda Johnson for her assistance in transportation from Cumbria and to Black Lodge and Augustus John for acting as local delivery hubs for the breweries who just can’t

deliver on a Friday or Saturday. I’m delighted to say that we have once again managed to source old favourites such as Jaipur from Thornbridge and Plumb Porter Grand Reserve from Titanic.

We always try to maximise our local offering as well, so we welcome back Stamps, Howzat, Hex, Love Lane (Higsons), Brimstage, Peerless and Handyman who have a new brewer Damian Cruikshank on board and welcome local newcomers Botelai and Sun Bear.

Thanks to Mel’s persistence this year we have even more beers on hand pull with a total of eight “Brewery Bars” offering 8 beers each. Joining the local Breweries; Black Lodge, Colbier, Neptune, Rock the Boat and Southport we have from further afield our regulars Ossett who are joined this year by 4Ts and Conwy with their range of 6-nation themed beers.

I am more excited than ever with the selection of breweries and beers on offer and sincerely hope you will agree. Please make sure you vote for your beer of the festival.

Cheers

Pete Elloy
Chairman Beer Buyers subcommittee.
Beer Buyers: Mel James-Henry, Chris Sandison, Ian Holden, Ian Barton, Doug Macadam and Steve Downing.

All beer cider and perry lists are correct at time of printing. However please remember that they are subject to last minute changes, and to products selling out. There is no guarantee of availability of a beer/cider/perry throughout the festival.

COLOUR BEER
 CODES COLOUR STYLE BEER STYLE

Black	Black	Mild	Dark Mild: Dark in colour and low in alcohol strength, lightly hopped with light fruit character. Malty, they may be sweet with light toffee, caramel, coffee or chocolate flavours
		Stout Porter	Stout s – Flavours and aromas of chocolate, caramel, and coffee from the roasted malts with minimal hop and fruit present. Porters – Similar roasted malt flavours and aromas as with Stouts but balanced by more hop character and some dark fruits, e.g. Damsons, Raisins and Sultanas
Golden	Golden	Pale	Pale: Blond and Golden Ales (including British and New World Pale Ales): Generally low in malt the main contributor to flavours/aromas coming from the chosen variety of hops. Pale – Earthy/Spicy or Citrusy/Tropical, Blond – fruity but not strong citrus, Golden – fruity, more citrus and may have stronger bitterness
Red	Amber	Bitter	Bitter: Both malt and hop flavours are evident in this style ranging from Earthy/Spicy to Floral/Piney with bitterness ranging light to strong. Fruity but not citrusy and may have butterscotch/toffee flavours
Yellow	Yellow	IPA	IPA’s: British – Honeyed/biscuit malt aroma with moderate to strong hop bitterness and hop flavours (spicy/earthy, piney/floral), New World – Hop forward but with balance of the malt, hops and fruit, more fruitier than British IPA’s
Brown	Brown	Brown Red Old Barley	Brown, Red, Old Ales, Barley Wines: Malt is to the fore, with roasted, smoky, and nut-like flavours. May have fruity flavours of raisins/sultanas. Bitterness is light to moderate
Green	Green	Speciality	Speciality: Either ‘Differently Flavoured’ fruit or herbs/spices or ‘Differently Produced’ e.g. Lager, Wheat Beer, Sours, Aged



This symbol indicates a LocAle beer. A Real Ale brewed within 30 miles by road.





BREWERY SPONSORS

All beers from these supportive breweries are on handpills

4Ts Brewery

Latchford, Warrington.



Brewing continues several days a week on the 12-barrel kit. A large core range of beers is regularly produced with many one-off specials. The beers can be found in the Tavern, Church Street. The taproom is open once a month (Fri & Sat), please see social media for dates and opening times.

HP1 Absolutely Plummed 6.0

Speciality

Traditional Porter - with the hit of added plums so easy drinking

HP2 APA 4.0 Pale

American Pale Ale hopped with cascade, centennial and Chinook hops to produce 55 IBUs. Spicy and citrus hints throughout with a hint of bitterness at the end, leaving a citrus burst of flavour.

HP3 Barwire 6.0 IPA

NEIPA, triple hopped with Azacca, Ekuanot & Idaho 7. To create a smooth mouthful with juicy fruity aromas of tropical fruits and zesty orange.

HP4 Chocolate & Fudge Detectives 5.0 Speciality

Strong toffee and caramel aromas with vanilla, cinder toffee and roast in the taste and a long fudgy finish.

HP5 Elvis Peachley 4.6 Speciality

India Pale Ale, with velvety smooth peach aromas.

HP6 English Stout 5.0 Stout

An English stout, very well balanced and smooth. Roast malt aromas with some sweet caramel developing into a stout with a dry roast bitter finish.

HP7 Hop Monster 3.8 Pale

Hop Monster is a cloudy, very hoppy, ale easy quaffable ale.

HP8 Mango Fever 4.6 Speciality

India Pale Ale with bursts of mango aroma throughout.

Black Lodge Brewing



Baltic Triangle, Liverpool.

Brewery producing experimental and speciality beers that can be sampled in its own taproom. Moved to current brewery in 2019 with ex-Mad Hatter brewery kit. Frequently brews specials and collaboration beers. Their cask beers are increasingly available in local pubs.

HP9 Baltic Best 4.2 Bitter

A session Bitter which has a moderate hop bitterness giving a dry finish.



LIVERPOOL BEER FESTIVAL

HP10 Elephants & Acrobats

4.2 Pale

A juicy New Zealand pale ale.

HP11 Me & The Devil 5.2 Pale

Rye Pale Ale with Simcoe hops.

HP12 My Elusive Dream 3.6 Pale

Extra Pale Ale with Galaxy hops.

HP13 Grimble Grumble 4.6 Fruit

Blackberry crumble bitter colab with Only with Love brewery.

HP14 Our Little Hideaway 3.4 Pale

Pale Ale brewed with hops grown by Roots of the City community garden in Liverpool.

HP15 Outside the Frame 4.2 Pale

American Pale Ale

HP16 Shake Hand, Make Friend

4.5 IPA

Session IPA

Colbier Brewery



Bootle, Liverpool.

New 10bbl brewery founded in Bootle in 2024 by 2 mates. Beers names are on sound themes. Based in Bootle, Liverpool, the brewery run on a 3-vessel system (hot liquor tank, mash tun and brew kettle) with an additional whirlpool tank for those extra hoppy beers. They are committed to reinvesting in the plant to make processes better and be more eco-friendly, meaning more consistent beer that is better for the planet.

HP17 Adagio 4.8 Speciality

Dark German LAGER has notes of toast and dark chocolate from the malt profile, while Perle and Polaris hops provide subtle herbal and minty undertones. Low bitterness.

HP18 Arpeggio 4.9 Red

Red Rye IPA has a bold, layered malt complexity. Spicy rye malt takes centre stage, with a light peppery spice and hints of caramel and toasted grain. Amarillo and Centennial hops bring bright citrus and floral notes, cutting through the malt richness with a zesty bitterness.

HP19 Baritone 4.3 Bitter

Malty dark amber beer.

HP20 Cantata 4.6 Lager

A radiant amber hue, delivering a smooth, malt-forward profile that gently envelops the palate. Toasted malt flavours bring notes of biscuit and caramel, creating a rich, yet refined sweetness. The herbal, slightly minty character of Polaris hops pairs well.

HP21 Chorus 4.0 Pale

Traditional British Pale Ale uses spicy German hops to balance subtly fruity American hops to give you an easy-drinking ale.



BREWERY SPONSORS

All beers from these six supportive breweries are on handpills

Colbier contd

HP22 Presto 4.8 Stout

Rich and moreish, brewed with Fairtrade organic coffee beans to infuse the beer with deep notes of espresso and dark chocolate. The robust roasted character is perfectly balanced by a smooth, creamy mouthfeel.

HP23 Rondo 5.5 ESB (Extra Special Bitter)

This ESB has a malty backbone delivering deep toasty, biscuity goodness. Notes of caramel and toffee from the malt balance with the earthy, herbal tones of Fuggles and East Kent Goldings hops.

HP24 Tempo 4.2 IPA

Session IPA balances hop aroma and bitterness to deliver a wonderfully session beer with heaps of flavour. Expect orange, grapefruit, spice and citrus notes.

Conwy Brewery



Tan y Graig Road, Llysfaen.

Conwy started brewing in 2003, and was the first brewery in Conwy for at least 100 years. In 2013 it increased capacity and moved to bigger premises in Llysfaen with its own brewery tap, known as Mash. Around 100 outlets are supplied. Monthly seasonals are available as well as the West Coast range showcasing American-style beers. The Brewery is now owned by the Cadman Capital Group which also operates 360 Degrees brewery.

HP25 80 Shilling 4.4 Bitter

Scottish premium ale named for its historic tax rate. Rich crystal malts give a deep, sweet, and moreish body and a viscous mouthfeel. Lightly hopped with low bitterness and light fruity afternotes. A brilliant depth of flavour for its strength.

HP26 Biere de Garde 5.2 Pale

This is a traditional beer style from Northern France. A complex grain bill of continental malts produces a malt forward beer with a spicy/peppery hop finish. The speciality Belgium yeast strain gives a fruity flavour and a dry finish.

HP27 Birra Ale Castagne 4.8 Bitter

Birra Alle Castagne translates as Chestnut Beer. In addition to a base rich in dark malts chestnut flour is added to the mash and chopped chestnuts to the copper. The results are a rich dark beer with the chestnuts contributing an earthy nutty finish.

HP28 Clogwyn Gold 3.6 Pale

Golden Hopy Ale. Tropical fruit aromas followed by sweet malts and gentle hoppy bitter aftertaste.

HP29 Dry Irish Stout 4.2 Stout

A classic stout. Dark malt flavours dominate with prominent roasted coffee and chocolate flavours alongside moderate malt sweetness and a creamy mouthfeel with a subtle fruity hop finish.

HP30 Northern Bitter 3.9 Bitter

From the original recipe of a famous Northern Bitter. Golden in colour with a spicy/orange hop flavour and a dry finish.

HP31 Welsh Mild 3.2 Mild

A classic Dark Mild. This style was particularly popular in the industrial areas of South Wales. Dark malt flavours of chocolate and coffee dominate, lightly hopped with a smooth sweet finish.

HP32 Welsh Pride 4.0 Bitter

Copper Coloured Bitter. Orange citrus and malt aroma with sweet, nutty and malty finish.

Neptune Brewery



Liverpool

Neptune began brewing in 2015 and was originally based in Maghull but expansion in 2023 led to a move to the outskirts of Liverpool. The beers are unfiltered and unfiltered, and in keeping with the brewery name, the majority of beers are named to a water theme (fish, the sea and mythological creatures). 2023 saw the opening of a licenced premise in Maghull.

HP33 Abyss 5.0 Stout

Premium stout with sweet roast caramel malt aroma, notes of chocolate and coffee. Full mouthfeel, smooth and creamy with malt sweetness and light hop flavours and gentle bitter and dry finish.

HP34 Aries 4.8 Old

Toasted malt with citrus and tropical flavours, hints of stone fruits leading on to a light spice dry finish.

HP35 Sailing to Sheffield 5.4 Bitter

A full bodied dark copper bitter with light flavours of citrus and berry fruits combine with biscuit malt leading to an earthy lingering bitterness. A collaboration with Abbeydale

HP36 Mosaic 4.5 Pale

A light golden premium beer with fruit grapefruit & mango aromas, light malty sweetness, fruity flavours with dry hop bitterness and a light fruity finish.

HP37 Northern Wave 6.0 Porter

Boasting a complex malt base, this Baltic Porter has rich chocolate notes and caramel roastsiness, a colab with Ossett.

HP38 Simcoe Pale 4.4 Pale

Bold grapefruit and citrus flavours with stone fruit lead on to woody notes.



LIVERPOOL BEER FESTIVAL

Black Lodge

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All beers from these six supportive breweries are on handpulls

Neptune contd

HP39 Single Handed Sailor 4.2 Pale

Tropical fruit flavours, and notes of orange zest & grapefruit.

HP40 Spring Tide 4.3 Pale

Citrus and pear fruit with malt biscuit notes, finishing with a light bitterness.

Ossett Brewery

Ossett, Yorkshire

Ossett is an independent brewery established in 1998, located in the heart of Yorkshire. Ossett Pub Company was formed in 2003 and now consists of more than 30 sites across Yorkshire..



HP41 Brown Ale (Riverhead) 4.0 Brown

A traditional chestnut coloured brown ale with low bitterness and a malty sweetness on the palate. English Goldings hops added late in the boil are responsible for floral, spicy and honey aromas. **Brand New for 2025!**

HP42 Jet Stout 4.0 Stout

Introducing Jet: our first sessionable stout. With its rich malt profile, Jet is a full-bodied 4% stout with indulgent flavours of chocolate, coffee, and vanilla. Subtle blackcurrant and spice from Bramling Cross hops add a complex, luxurious aroma. Smooth, creamy, and jet-black. This one's been worth the wait.

HP43 Ossett X Vault City Fruited Pale 4.4 Speciality

Introducing the first instalment in our 2025 collaboration series. Ossett Brewery meets sour beer maestros Vault City for a one-of-a-kind creation. This stunning purple-red cask beer pushes boundaries with vibrant blackberry and plum, perfectly complemented by rich vanilla sweetness. Full bodied and expertly balanced, it marries Vault City's iconic fruity flair with Ossett's cask mastery. Aromas of winter berries and dark fruits leap from the glass, delivering a juicy, smooth, and satisfying complex finish. A game-changing collab for fans of bold, modern beer!

HP44 Sherbert Lemon (Riverhead) 4.0 Speciality

Extra pale ale brewed with additional wheat, distinctive lemongrass and citrus hop notes.

HP45 Silver King American Pale Ale 4.3 Pale

One of the original Ossett core beers from 1998 and SIBA national champion. This regal beer continues to be a timeless classic. A simple combination of UK grown pale malt and American Cascade and Chinook hops result in a crisp, dry and refreshing pale ale with aromas of citrus fruit and balanced bitterness. **(Gluten reduced <20ppm)**

HP46 Voodoo Chocolate Orange Stout 5.0 Stout

A deliciously rich and full-bodied stout, brewed from pale, roasted and chocolate malts. Smooth and with moderate bitterness, chocolate flavours dominate the palate paired with aromas of orange and vanilla.

HP47 White Rat 4.0 Pale

This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.

HP48 Yorkshire Blonde Pale Ale 3.9 Pale

This beer pays homage to our stunning Yorkshire heartland, the inspiration behind everything we brew. This pale ale is full-bodied, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.

Rock the Boat Brewery



Crosby, Merseyside

Rock the Boat began brewing in 2015 in a converted 16th century wheelwright's workshop and old blacksmiths. All draught beers are cask-conditioned, bottled versions are bottle-conditioned, as the brewery does not use cold conditioning tanks. Beer names relate to local themes, often reflecting the brewer's musical tastes and local landmarks. The beers are increasingly available in central and north Lancashire. Specials are brewed for Market Town Taverns pubs in Liverpool, and a green hop beer is produced each year.

HP49 Amber Submarine Special 4.0 Bitter

Bitter, with lots of subtle malt in the aroma and taste, followed by a nice hoppiness and bitter finish.

HP50 Bootle Bull 3.8 Bitter

Balanced malt and bitterness with fruity plum character (darker crystal malt?) and earthy hops. Clean and light bodied but plenty of character.

HP51 Dazzle 3.6 Golden

A medium bodied golden beer with fruity (citrus) and hop aromas, dry hop bitterness and fruit on tasting with a light dry hop finish.



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Rock the Boat contd

HP52 Fab Four 4.4 Blonde

A medium bodied straw beer with fruity hop aromas, sweet fruity flavours and dry hop bitterness, finishing with light hop bitterness.

HP53 Liverpool Light 3.4 Blonde

Light hoppy aromas on this refreshing straw coloured bitter beer with a delicate hop flavour and a dry bitter finish.

HP54 Muscle Wreck 3.9 Bitter

A well balanced malty amber bitter, strong malt on tasting with some sweetness and a little fruit. Malty finish and mellow hops.

HP55 Sitting On The Dock 3.4 Mild

Rich chocolate malt aromas, with caramel roast flavours and light sweetness with a mellow caramel roast finish.

HP56 Yellow Submarine Special 3.9 Golden

Golden ale brewed with a different British hop each time.

Southport Brewery

Russell Road, Southport.

Southport Brewery was established in 2004 on a five-barrel plant. Outlets are supplied in Southport, North-West England and nationally.



HP57 Dark Night 3.7 Mild

Full bodied mild with fruity malt aromas dominating, lasting roast bitterness and hop, lots of flavour for the strength.

HP58 Eagles Dare 4.0 Golden

A golden coloured session bitter.

HP59 Golden Sands 4.0 Golden

A golden-coloured, triple hopped bitter with citrus flavour.

HP60 National Hero 4.0 Golden

Pale, hoppy session ale with a floral character.

HP61 Monument 3.7 Golden

A traditional session bitter with Goldings hops.

HP62 Natterjack 4.3 Bitter

A premium bitter with fruit notes and a hint of coffee.

HP63 Sandgrounder 3.8 Golden

Pale, hoppy session bitter with a floral character.

HP64 Southport IPA 3.6 IPA

Very pale hoppy session IPA

Spotlight Brewery:

An opportunity for us to be introduced to new local beers

Love Lane Brewing Co



Liverpool.

Established in 2017 in the Baltic Triangle area of Liverpool, the 30-barrel plant can be seen from the Love Lane Bar & Kitchen pub. Craft beers are produced under this name, some cask-conditioned beers are badged as Higsons. The brewery went into administration twice but sold in 2024 to TJ Morris, owners of Home Bargains discount stores, so expect to see Love Lane and Higsons beers in their stores.

HP65 Higsons Best Bitter 3.8 Bitter

A Classic English session Bitter. A new recipe using modern ingredients.

HP66 Higsons Pale 4.5 Pale

Hints of citrus, pale malts, biscuit & straw aromas with a dry bitter finish.

HP67 Plate Spinner 6.3 IPA

A New England IPA using English Hops Olicana & Harlequin – a collaboration brew with the Institute of Brewing & Distilling.

BREWERIES

In this section of the programme the beers are from all around the UK and the breweries are listed alphabetically.

Allendale Brew Co



Northumberland.

Established in 2006, the brewery is a 20-barrel plant in a historic lead smelting mill in the heart of the North Pennines Area of Outstanding Natural Beauty. Many of the beers reflect the heritage and identity of the local area. Taproom events with music are held on the last Friday of the month during the warmer months.

68 Wolf 5.5 Ruby

Full-bodied red ale with sweet fruitiness in the taste giving way to a roast bitter finish.

Alnwick Brewery



Lesbury, Northumberland

The history of The Alnwick Brewery Company dates back to the 1840s, but now operates from a brew house at the heart of Northumberland at Hawkhill, just outside Alnwick.

69 Belgian 5.0 Speciality

A light bodied Belgian style wheat beer. Beautifully hazy blonde beer with notes of citrus, banana and clove.

70 Gold 4.2 Pale

Alnwick Gold is a blonde ale with clean refreshing flavours and aroma.

71 Pale GF 4.7 Pale

A tropical session pale ale.

Gluten reduced <20ppm



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BREWERIES contd

Barneys Beer Ltd



Edinburgh.

The only microbrewery in Edinburgh's city centre, Barney's Beer was founded in 2010 and now brews on the site of the original 1800s Summerhall Brewery. Summerhall is Edinburgh's centre for the arts and science.

72 Red Rye 4.5 Red

Six different malts, including Melanoidinmalz & three types of rye give this beer it's red colour & earthy, toasty taste. Topped off nicely with a subtle addition of US & European hops.

Beartown Brewery



Spindle Street, Congleton.

Beartown began brewing in 1994 and uses a 25-barrel plant. The brewery underwent a significant refurbishment in early 2022. It supplies more than 250 outlets. They have a tap room on the brewery site.

73 Crème Bearlee 4.8 Speciality

Chocolate and vanilla aromas with malty, caramel and roasty flavours combine with a sweet body to be followed by a dry finish.

Bellfield Brewery



Edinburgh.

Bellfield was established in 2014 and was the UK's first certified gluten-free brewery. It is accredited by Coeliac UK and registered with the Vegan Society. The new site with taproom and all-weather beer garden opened in 2019. Brewery tours with tasting are available Friday to Sunday.

74 Eighty Shilling 4.8 Bitter

A classic Scottish heavy, this dark ale showcases a malt-forward flavour profile and low bitterness to emphasise a full-bodied finish. Flavours of subtle chocolate, coffee and treacle to finish. **(Gluten reduced <20ppm)**

Blackjack Brewing Co



Manchester.

Blackjack began in a railway arch in Manchester's Green Quarter in 2012, and is now well established as one of Manchester's foremost brewers of both modern style and traditional ales. Beers are widely available across the North of England and nationally as well as in its own Smithfield Tavern, three Jack in the Box food market bars, and the brewery taproom (open last weekend of the month Mar-Oct.)

75 Jack in the Box 4.0 Pale

A bright classic British cask Blonde that should glint in the light. Hedgerow, marmalade, with and encouraged ester profile. Pithy, earthy citrus notes with a slight caramel malt backbone. Clean and easy drinking. Medium body.

76 Manchester Stout 4.8 Stout



A rich and complex malt bill drives this beer, giving notes of leather, coffee and bitter chocolate. Black with a tight foam head, Full, smooth and creamy.

Botelai Brewery



Bridgewater Complex, Bootle.

For the hamlet which is now Bootle, the Doomsday book says 'four Thaness held Botelai', hence the name. Run by Andy Gaskell previously of AdHop brewery.

77 Ports of Call 5.0 IPA

A generously hopped American IPA using Sabro and Idaho 7 hops. Hopy and refreshing.

78 Single Hop Ekuanot 5.0 IPA

A new American hop, Ekuanot is ideal for a single hop brew to provide flavours of lemon and mango.

79 Strand Stout 4.5 Stout

A rich and roasty oatmeal stout made with a blend of six different malts and oats giving a nice rich mouthfeel.

Brid's Cross Brewing



Rochdale.

Having won awards for his home-brew, Sean took the plunge into commercial brewing, September 2023 producing a range of traditional cask ales, as well as modern beer styles in keg and can. Their beers are inspired by, and named after, folk tales and mythology associated with the British Isles. Brid's Cross Brewing beers are available in cask across venues throughout Greater Manchester, Lancashire, Yorkshire, London, Essex and Suffolk. Permanent lines of their beers at The Baum Rochdale, and Red Lion Littleborough.

80 Baum Rabbit 4.2 Pale

An English Pale Ale balancing traditional and modern flavours with delicate floral and fruity notes from Harlequin hops.

81 Black Shuck 4.4 Stout

A deep ebony, traditional stout with a complex tapestry of malt flavours ranging from bittersweet chocolate through roasty dark coffee, with a silky smooth mouthfeel.

Brimstage Brewery



Wirral, Merseyside

Neil Young began brewing in 2006 using a 10-barrel plant in the heart of the Wirral countryside. Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s. Since Neil passed away in 2018, his two sons now own the brewery. Outlets are supplied across Merseyside, Cheshire and North Wales.

82 Oyster Catcher 4.4 Stout

Smooth and rich with chocolate and coffee aromas.

83 Oyster Catcher Blueberry 4.4 Stout

Blueberry edition of Oyster Catcher.

84 Shed Day 4.4 IPA

Session IPA, pineapple and pine flavours from the El Dorado, Mosaic and Ekuanot hops.

85 Trappers Hat 3.8 Pale

Session bitter with Savinjski hops.



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BREWERIES contd

Broughton Ales

Broughton, Scottish Borders.



Founded in 1979, Broughton Ales was one of the first microbreweries. Broughton has developed since then, and though more than 60% of production goes into bottle for sale in Britain and abroad, it retains a sizeable range of cask ales. It merged with Consolidated Craft Breweries Group in 2022. All beers are suitable for vegetarians and Hopo Lager is certified gluten-free.

86 Old Jock 6.7 Old

Traditional old ale, rich ruby and fruity.

87 Stout Jock 4.8 Stout

A modern take on a Scottish malt stout. A luxurious blend of smooth, roasted and chocolate notes create a smooth, creamy exquisite taste.

Cross Borders Brewing Co



Eskbank, Dalkeith.

Established in 2016 by childhood friends Jonathan Wilson and Gary Munckton. Cross Borders brews traditional Scottish ales without pretension. The brewery has an onsite taproom open Friday-Saturday.

88 Sabro Kolsch 5.0 Speciality

A lager but not quite as you know it. We've taken a traditional beer style we love and added a modern twist with the addition of Sabro hops. A warm tropical pineapple flavour will greet you initially and then you'll be joined by coconut on the finish. A truly unique but wonderful combination.

Cullercoats Brewing Co



Wallsend, North Tyneside.

Established in 2011, a family-run brewery, brewing takes place twice a week. The brewery champions English hops and with every beer sold, Cullercoats Brewery makes a charitable donation to the RNLI.

89 Jack the Devil 4.5 Bitter

Delicious and rich, a dark chestnut coloured ale made from Maris Otter barley, and the finest English aromatic hops.

90 Sandpiper IPA 3.6 IPA

A session blonde ale made with Citrus, Jester and Challenger hops.

Darwin Brewery

North Shields



Darwin Brewery is focused on making high quality cask ales, with great flavour and aroma. The brewery has a core range of 6 beers and monthly one-off or seasonal products. Since 2022, Darwin has shared premises and a 10bbl brewhouse with Three Kings Brewery, based in North Shields. Their beer is mainly sold to outlets in the North East, but appears more regularly around the UK with increased work with distributors. Darwin Brewery was established in Sunderland in 1994.

91 Rare Stout 5.0 Stout

A smooth, full bodied Stout with depths of flavour. Brewed with strong malts including Chocolate and infused with Vanilla.

92 Rolling Hitch 5.2 IPA

A British style malt bill, including Crystal malt, balanced with the finest Amarillo hops, for orange, peach and pink grapefruit hop notes. A satisfying IPA with great flavour.

Durham Brewery



Bowburn. County Durham's oldest brewery, established in 1994. A core range of bottle, cask, mini-cask and keg beers is available all year round with 2 to 3 special brews appearing monthly.

93 Dark Angel 4.3 Stout

A robust and full-bodied stout with coffee roast bitterness and rich caramel notes. Seven different grains including oats create a complex malt body. This is balanced by good old English hop.

94 Genesis 4.3 IPA

Big tropical hop aroma from El Dorado with notes of Mango, Peach and Pineapple.

Fell Brewery



Flookburgh, Cumbria.

Fell Brewery was founded in 2013 by homebrewer Tim Bloomer and friend Andrew Carter, brewing beers inspired by their travels in the US and Belgium. Production capacity is 15 barrels. It has five retail outlets situated in Cartmel, Chorlton (near Manchester), and Penrith, with two (one an events space) in Kendal. The brewery is powered by solar panels.

95 Crag 3.8 Bitter

A bitter which starts with sweet malts soon to be replaced by an increasing hop presence which provides a lasting bitter finish.

96 Mile Road Mild 3.8 Mild

A straightforward mild in the dark style, with speciality malts whirring together to provide palate depth and a slightly nutty, sweet finish.

97 Tinderbox IPA 6.3 IPA

A complex beer with an immediate and lasting hit of bitterness. Moderate sweetness balances the resinous and citrus hop flavours until overtaken by a drying finish.

Firebrick Brewery



Blaydon-on-Tyne

Firebrick began brewing on a 2.5-barrel plant in 2013, expanding to a 15-barrel plant in 2014. Beers are mostly available in pubs within the Tyne & Wear area and a few outlets further afield.

98 Trade Star 4.2 Pale

A copper-coloured fruity session bitter. Well balanced with sweet malts, some fruitiness and a long hoppy bitter finish

99 Toon Broon 4.6 Brown

Tasty sweet, malty and fruity beer with some roast crystal caramels and hop bitterness emerging nicely in the finish. A Newcastle brown ale with real character!



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Thursday	11.30am - 11.00pm
Friday	11.30am - 11.00pm
Open Saturday for the Beer Festival	10.00am - 7.00pm

Pizza available all day

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BREWERIES contd

First and Last Brewery



Bellingham.

First & Last was established in 2016 by Red Kellie, a founder member of Stu Brew in Newcastle upon Tyne. Upgraded to a five-barrel plant in 2018, they relocated eight miles up the road to Bellingham in 2022 with further expansion to a 10bbl plant plus the addition of a shop and taproom. Outlets in Northumberland, Tyne and Wear and the Scottish Borders are supplied.

100 Damson porter 4.8 Porter

Our popular porter made with Northumberland damsons. Winner of 2022 Speciality & Amber (Cask) (Silver).

101 Rustle 3.9 Mild

Traditional Ruby Mild - rich maltiness, toasted oats and warm caramel aromas are balanced with satisfying blackcurrant notes and spicy finish from Galena and Bramling Cross hops.

Five Kingdoms Brewery



Isle of Whithorn.

Five Kingdoms was established in 2015 by Alastair Scoular, owner of the Steam Packet Inn, and Brendon Dennett, using a 2.5-barrel plant. It is situated in the harbourside village of Isle of Whithorn, the most southerly point of the Wigtownshire peninsula in Galloway, and a tourist and sailing hotspot. It supplies numerous local and Scottish outlets, selected national beer festivals, and the Steam Packet Inn. Brewery tours and expansion are planned.

102 McGregor's Mild 3.6 Mild

Champion award winning dark mild.

103 Wee McAsh 4.5 Bitter

Our take on the traditional English bitter. Smooth with well-balanced malt flavours and hops.

Hadrian Border Brewery



Newburn, Newcastle upon Tyne.

Celebrating 30 years of brewing, based in Newburn near Newcastle-upon-Tyne, using a 40-barrel plant, the brewery can produce up to 200 barrels per week. Beer is delivered directly to the area between Edinburgh, North Yorkshire, Carlisle and the East Coast.

104 Ouseburn Porter 5.2 Porter

A traditional, robust and satisfying smooth Porter made with chocolate and black malt. With a distinct bitter coffee finish.

Handyman Brewery



Smithdown Road, Liverpool.

Brewing began in 2017 on a mezzanine above the bar of the Handyman pub. Both cask and craft beers are produced, using a 400-litre brew kit. Other outlets are also supplied.

105 Porter 6.1 Porter

A Porter with robust body delivers bags of dark chocolate and the delicate spice and berry notes of UK hops.

106 Red Ale 5.3 Red

The caramel toffee notes of this medium bodied Red are complemented by a dry white finish from NZ hops.

107 West Coast IPA 5.8 Pale

American C hops bestow a Saville Orange pithiness and lingering bitterness across a restrained grain bill including wheat and Munich.

Harviestoun Brewery



Alva.

Harviestoun has grown from one-man brewing in a bucket in the back of a shed, in 1983, to a 60-barrel, multi award-winning brewery today. Now based in Alva, Scotland. Two cask ales produced all year round and monthly rotational ales.

108 Haggis Hunter 4.3 Bitter

A spicy, fruity amber ale. The perfect drop to share wi' the chieftain o' the puddin'-race!

109 Schiehallion 4.8 Speciality

Crisp and refreshing, grapefuit and fresh. Made with Challenger, Styrian Goldings and Hallertau Hersbrücker hops.

Hawkshead Brewery



Staveley, Cumbria.

Established in 2002, it outgrew its original barn and moved to Staveley in 2006 to a purpose-built, 20-barrel brewery. Shortly afterwards a brewery tap was added, which has gained huge popularity. While a range of unpasteurised keg and small format beers are offered, the majority of production is in cask.

110 Dry Stone Stout 4.5 Stout

This black stout progresses from a slightly sweet, fruity start to a mouth-filling balance of lasting dry roast and hop bitterness.

111 Euro Blond 3.6 Pale

An easy drinking Blonde. Light in colour with flavours and aromas from a variety of European hops with balanced citrus, stone fruit, floral, herbal and subtle spice notes.

112 Five Hop 5.0 Pale

Citrus dominates from a mixture of Citra, Amarillo, Ekuantot, Simcoe and Jester hops.

113 Northern Imperial Stout 8.2 Stout

A deep, rich, complex dark beer. Mouthfeel is full bodied with chocolate, coffee and roasted flavours at the forefront with dark stone fruits and bitter-sweet warming finish.

Hex Brewing Co



Birkdale, Southport.

Brewery opened 2022. It brews classic style, vegan beers for cask and bottle.

114 Bramling Cross Porter 5.2 Porter

A sweet chocolate and treacle porter with a blackcurrant finish.

115 Epicurean Best Bitter 4.2 Amber

A delicious complex malt bill in support of traditional English hops.



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BREWERIES contd

Hex contd

116 Reverie 4.0 Pale

An un-fined fruity session pale hopped with Simcoe, Olicana and Citra.

117 Stoic English Pale 4.0 Pale

A refreshing bitterness with red berry and strawberry notes.

Hopback Brewery

Wiltshire.

Founded in 1987, Hop Back owns ten pubs and distributes nationally. The flagship beer, Summer Lightning, has won numerous CAMRA awards. Brewing regular and seasonal beers with a unique house yeast, and sourcing its primary English Hops from grower-owned cooperatives.

118 Summer Lightning 5.0 IPA

An extremely pleasant, golden/straw coloured beer brewed with East Kent Goldings with a terrific fresh, hoppy aroma.

Howzat Brewery

Cricketers Arms, St Helens.

A brewery in the grounds of the Cricketer's Arms - a former CAMRA National Pub of the Year.

119 Citra Spin 4.2 Pale

IPA hopped with Citra.

120 Light Meter 4.2 Pale

Blonde ale brewed using the outstanding Pacific Gem hop. We have put lots of it in giving it a very forward hopped refreshing flavour. **Vegan Friendly.**

121 Night Watchman 5.0 Stout

Traditional full bodied stout using Comet hops. Dark smooth and very moorish.

Hush Brewing Co

Northwich, Cheshire

Established 2021 Hush has now relocated to its new premises in Northwich Town Centre. The five-barrel plant produces traditional and craft beers. Core beers, themed around the local area, are distributed locally to selected free trade outlets and festivals. The brewery tap (now completed) hosts events at the end of every month. Ever-changing seasonal and special beers, from across the range of beer styles, are brewed under the 'What the Hush' label. It also hosts Northwich Home Brew Crew meetings.

122 Bonz IPA 4.6 Pale

A classic Citra-Simcoe IPA.

123 Salt Town Stout 3.8 Stout

Easy drinking, flavoursome stout.

124 We Built This Citra on Rock Salts Home 4.5 Pale

Hazy Pale Ale, single hopped with Citra.

Kelburn Brewing Co

Barrhead, Glasgow.

Kelburn is an award-winning family business established in 2002.

125 Pacific Porter 5.5 Porter

Deep chocolate with a subtle hop character coming through from Pacific Gem hop.

Kirkby Lonsdale Brewery

Lonsdale, Carnforth.

Kirkby Lonsdale is a family-run business established in 2009 on a six-barrel plant. It has expanded brewing capacity with the installation of a 24-barrel plant at Old Station Yard and consolidated all brewing to one site. Springtime onwards.

126 Jubilee 5.5 Stout

A powerful yet smooth stout brewed with chocolate and black malts and just a hint of roasted barley. Pale malts and liquorice.

127 Ruskins 3.9 Pale

Fine Maris Otter malted barley complimented by Magnum and Brewers Gold hops give a fruity and spicy characteristic. With a lasting dry finish.

Lakes Brew Co

Kendal, Cumbria.

After being made redundant from Hawkshead Brewery at the beginning of lockdown restrictions in March 2020, Matt, Michelle, Steve & Paul reunited as Lakes Brew Co in the heart of Kendal housing a bespoke designed 16HL brew kit and tap room.

128 Dawn of the Redwood 5.0 Red

Sporting an impressive malts bill and paired with Bru 1, Ekuant and Amarillo hops to create a stunning red hue and a fruity taste.

129 Pale 3.9 Pale

A powerful aroma of citrus hops follows through to bitterness which builds upon drinking. There is balancing sweetness and fruit to create a cleverly constructed beer for its strength.

Lancaster Brewery

Wyresdale Road, Lancaster.

Lancaster began brewing in 2005. The brewery moved to new premises in 2010 and installed a larger 60-barrel brewing plant.

130 Black 4.5 Stout

English Stout. Coffee/smokey/chocolate flavours.

131 Blonde 4.0 Pale

Extremely quaffable and highly enjoyable. A fusion of Pale and Lager malts gives this multi award winning beer its unique flavour. Brewed with whole hop varieties of Bramling Cross, Perle, Saaz, and First Gold.





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BREWERIES contd

Loch Lomond Brewery



Dumbarton.

Established in 2011 by Fiona and Euan MacEachern, Loch Lomond was the first brewery to be established in the area. Having reached brewing capacity at its original site in Alexandria, it moved to a new purpose-built 35-hectolitre brewery in Renton in 2019. This site also houses a canning line and taproom.

132 Outlander 6.5 Old

Our Champion Beer of Scotland Scotch Ale returns!

Aroma of rich roasted malts with caramel and red fruit flavours and a lingering fruity finish.

133 Silkie Stout 5.0 Stout

A robust oatmeal stout. A roast coffee aroma leads to a rich, chocolate flavour that is rounded off with a smooth and creamy finish.

Logan Beck Brewing



Duddon Bridge, Cumbria.

The brewery has expanded from a 0.75-barrel to a 5.5-barrel plant (formerly Chadwicks). Cans and bottles are planned. Beer availability is limited but there are frequent seasonal specials and 'cupboard' brews. Regular beers use mainly locally-sourced ingredients.

134 Blackmail 4.4 Stout



A blend of black malt and roast barley. Tribute to an Irish Stout.

135 Proper 4.0 Bitter

Sweet malty start with some roast pleasant hops and a lasting bitter finish.

136 XXB 4.8 Bitter

A premium bitter showcasing a range of roast and crystal malts with traditional hops. It's deep brown colour has a decent bitterness but not distinctively hoppy, subtle but good fruity notes from the yeast.

Lymm Brewing Co



Lymm.

Lymm is a small, family-run brewery, launched in 2013. Located in an old post office, the brewing equipment is downstairs in what used to be the mess rooms with a brewery tap upstairs in what was the sorting office/post office counter. A sister brewery to Dunham Massey (qv). Costello's Bars located in: Altrincham (opened 2010), Stockton Heath (opened 2013), and Warrington (opened 2022) are all tied to both breweries.

137 Dam Strong Ale 7.2 Old

Belgian style English ale - strong, malty and fruity with a dry finish.

138 IPA 4.8 Pale

Traditional hoppy pale ale with hints of tropical fruit. Brewed with modern English hop.

Marble Brewery



Boston Court, Salford,

Originally founded at the Marble Arch pub in 1997, Marble Beers moved to a 15-barrel plant in Salford and opened an on-site taproom. Vegetarian beers are available in both its core and speciality ranges. It supplies its own Marble Arch and more than 70 other outlets.

139 Lagonda 5.0 IPA

Named after a classic car owned by the boss's father, Lagonda has been a house beer since 1997. The beer was originally designated an IPA, but we feel pale ale better reflects current beer definitions. Pale in colour the malts provide a sturdy body on which to build a citrus and floral hop character.

140 Marble Extra Special Marble 5.5 Amber



Deep amber in colour, a malty base of toffee, caramel, biscuit and toasted nuts, intermingles perfectly with a measured hoppiness giving notes of tangerine marmalade and citrus with a tasting and supreme finish of grapefruit zest bitterness.

141 Marble Stout 5.7 Stout



Deep, dark and rich with layers of malty complexity to be unravelled with every sip.

Merlin Brewery



Congleton Road, Arclid.

Merlin started in 2010 and has an eight-barrel plant in a modern farm unit just outside Sandbach. The family firm produces beers named on the Merlin theme, and these are normally supplied to outlets within a 30-mile radius. Bottled conditioned ales are also produced. The brewery is environmentally-friendly, using power from solar panels and a wind turbine, and spent water soaks away naturally through reed beds on the farm.

142 Castle Black 4.4 Stout



A complex full bodied milk stout. Malts and roast bitterness are balanced with fruit and hops which complement the sweet background. The finale is of lasting bitter.

143 Mythic IPA 5.5 IPA

A strong golden IPA produced with English malt and a single American hop variety. It has hoppy and fruity flavours and the bitterness is tempered by a lingering fruity finish.

144 Sir Lancelot 4.5 Pale

Fruity, hoppy aromas at the outset lead to a light bodied beer with plenty of hops.

Moorhouse's Brewery



Burnley.

Established in 1865 as a soft drinks manufacturer, the brewery started producing cask-conditioned ale in 1978. A new brewhouse and visitor centre opened in 2012. Beers from the former Squawk Brewery are now brewed here.

145 Blonde Witch 4.4 Pale

A punchy, full-bodied blonde ale with a distinct fruit taste and citrus hop finish.



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BREWERIES contd

Moorhouse's contd

146 Pendle Witch Brew 5.1 Bitter

A bold, malty amber beer with spice fruit notes and a crisp fruity aftertaste.

Oakham Ales

Peterborough, Cambridgeshire.

The brewery was established in 1993 in Oakham (Rutland) and moved to Peterborough in 1998. The brewery's main production site is a 75-barrel plant in the Woodston area of the city and the 6-barrel "Westgate" plant at the Brewery Tap pub recommenced brewing in 2023. Five permanent beers are supplied along with monthly seasonals. Additionally around eight "cask aged" beers are brewed every year.



147 Three in a Row 4.0 Brown

American brown ale. Dark malts combine with hop bitterness. 3 hops: Cluster, Crystal and Liberty.

Old Friends Brewery

Ulverston, Cumbria.

Brewing began in 2019 in a room to the rear of the Old Friends pub in Ulverston. Beers are currently only available at the pub.



148 Old Pals Porter 5.0 Porter

Inviting aromas of roast malts and caramel are followed by a mouth filling fruitiness and a lasting bitter sweet finish.

Orkney Brewery

Quoyloo, Orkney.

The Orkney Brewery was established in 1988, in an old schoolhouse on mainland Orkney. Having incorporated sister brewery Atlas in 2012, brewing capacity was increased, and a brewery shop and a visitor centre, which received Five Star status by VisitScotland, was added. More recently, in 2023, the brewery opened a bottle shop in Kirkwall, Orkney's main town.



149 Corncrake 4.1 Pale

An irresistible golden ale. New world hops compliment the biscuity pale malt, to provide a thirst-quenching ale, with fruit flavours of lemon, apricot and peach.

150 Island Life 3.7 Pale

A pale golden ale with citrus fruit aromas. Mouth-watering flavours of grapefruit and peach, lead to a crisp bitter zesty finish, to be enjoyed time and time again.

Peerless Brewery

Pool Street, Birkenhead, Wirral.

Peerless began brewing in 2009 and is under the directorship of Steve Briscoe. Beers are sold through festivals, local pubs and the free trade.



151 Citruvian 4.8 Pale

Citra single hopped golden ale.

152 Full Whack 6.0 Bitter

The high level of alcohol is complemented by increased bitterness, and a fruity hop finish is derived from a combination of Fuggles, First Gold and Cascade hops.

153 Little Eye 4.0 Pale

Golden ale hopped with Goldings and Harlequin.

154 Oatmeal Stout 5.0 Stout

Full bodied with loads of oats and dark malts.

Phoenix Brewery

Heywood
Phoenix Brewery (Oak Brewing Co Ltd) was founded in 1982 by Tony Allen. It relocated to the imposing red brick Heywood site (built in 1898) and changed name in 1991. The first microbrewery in Manchester, it gained a strong following in the North West. Tony Allen died in 2021, and the brewery was saved by a family team (now run by two sisters). It continues to brew the classics, and also new brews and bottled beers. The site boasts a shop, and tap with a large outdoor area.



155 Arizona 4.1 Pale

Our best selling session Pale Ale, Smooth, lightly spiced aromas with notes of floral & honey.

156 Wobbly Bob 6.0 Amber

Our legendary ale. A brew synonymous with Phoenix Brewery. Sweet, Malty, Strong.

Purple Moose Brewery

Porthmadog, Gwynedd

A 40-barrel plant housed in a former iron works in the coastal town of Porthmadog. It has the 'Australia' pub on Porthmadog High Street plus 2 shops on Porthmadog High Street the other at Betws-y-Coed station. The names of the beers reflect local history and geography.



157 Elderflower Ale 4.0 Speciality

Pale Ale brewed with Cascade hops with added Elderflower. Floral and citrus.

158 Glaslyn Ale 4.2 Bitter

Straw coloured premium bitter named after the Glaslyn river in Snowdonia.

Robinsons Brewery

Stockport

The sixth generation of the Robinson family now run the brewery, founded in 1838. Following a significant reduction in the tied estate in recent years, there is now gradual expansion. In early 2025 the brewing operation was moved to a new plant in Bredbury.



159 Trooper 4.8 Bitter

Dark golden hoppy beer brewed in conjunction with Iron Maiden's Bruce Dickinson.

Stamps Brewery

Waverley Street, Bootle.

Brewing began in 2012, with beers named after famous world postage stamps. The brewery moved to its current site in 2017. The beers can be found regularly in Stamps Bar, Crosby, the Lock & Quay, Bootle, and the Caledonia and the Vernon Arms, Liverpool. Beers may appear with the Republic of Liverpool brand name. There are plans to build a new brewery and pub as part of a local regeneration project alongside the Leeds-Liverpool canal in Bootle.



160 Cascade 5.0 Pale

Made with pale ale malt and predominantly Cascade hops. A light yet strong ale.



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BREWERIES contd

Stamps contd

161 Pale Ale No. 3 Republic of Liverpool 4.0 Pale

Gold coloured beer with hoppy, floral aroma with hints of spice. Sweetness in the taste with orange and lemon. Smooth initially with faint bitterness with some lingering sweetness. Contains Amarillo, Cascade, and Ahtanum hops.

162 Rum Porter 4.6 Porter

Light roast aroma with a hint of rum. Taste includes light roasted malt and chocolate with slight rum notes.

Stewart Brewing Edinburgh.

Established in 2004 by Steve and Jo Stewart, Stewart Brewing is Edinburgh's original craft brewery. It has been innovating and brewing award-winning beers for 20 years, now from a custom-built 20,000-hectolitre brewhouse just outside of Edinburgh. As well as producing a wide range of beers there is a varied retail offering including an onsite Brew-It-Yourself Experience, a well-stocked brewery shop with growler fill station, weekly brewery tours, and a Bar & Pizza Kitchen with cask-conditioned, tank and kegged beers.

163 Stewarts 80/- 4.4 Bitter

Full-bodied and flavoured auburn classic Scottish heavy, with malt and dried fruit on the nose and a smooth and creamy texture.

Sulwath Brewery

Castle Douglas.

Sulwath started brewing in 1995. Its award-winning beers are supplied to around 100 outlets and four wholesalers as far away as Devon and Aberdeen. The brewery has a popular, fully-licensed taproom.

164 Jaxberry 3.9 Speciality

An end of season fruit beer, made with loads of traditional berries.

165 Solway Mist 5.5 Speciality

Exclusively brewed from malted wheat and rolled oats and a hint of Seville orange peel. It is sweetish and fruity. The pleasant initial taste predominates throughout the glass. Try this refreshing summer beer as a real alternative to more traditional lagers.

Sun Bear Brewing

Moreton, Wirral.

A commercial home-based brewery launched in early 2024, Liam is an enthusiastic home-brewer who has recently upgraded his kit and now produces two beers.

166 Pale 3.8 Pale

Light bodied, straw coloured pale, dry hopped with Citra and Strata. Notes of citrus and strawberries.

167 Porter 5.6 Porter

Well balanced porter, clean with chocolate and coffee at the forefront.

Tempest Brew Co



Tweedbank.

Well-established in its premises at Tweedbank, Gavin Meiklejohn's brewery continues to evolve with specialised brews, many using lesser known hop varieties. Beers are both cask and keg form, along with an expanding bottle and canning production. There are plans to move the entire operation along the road to new premises in Tweedside Park, which will also include the shop and the ever popular weekend tap sessions, as well as occasional music sessions.

168 Modern Helles 4.1 Speciality

Cold fermented with local malted barley, Bavarian hops, wheat, oats, yeast, water and nothing else (Gluten reduced <20ppm)

Thornbridge Brewery



Bakewell, Derbyshire.

The first Thornbridge craft beers were produced in 2005, using a 10-barrel brewery housed in the grounds of Thornbridge Hall. The beers have gained considerable success with more than 300 consumer and industry awards won. A 30-barrel brewery opened in Bakewell in 2009. The original brewing plant, having been relocated to the Riveside site, continues to develop new, seasonal and speciality beers. In 2022, Thornbridge were part of a group who saved Sheffield's famous beer, Kelham Island Pale Rider. 200 outlets are supplied direct. 12 pubs are managed and owned.

169 Green Mountain 4.3 Pale

A beautiful hazy Session IPA. We generously dry hop with Galaxy, Mosaic, Citra and Amarillo hops, creating a hugely aromatic and juicy fruit bomb.

170 Jaipur 5.9 IPA

A powerfully hopped full bodied true gold IPA with plenty to boast about.

171 The Union 6.0 IPA

A classic British-style cask IPA fermented on new Union set. Maris Otter/Crystal malt add colour & rounded sweetness, Brewers' Invert No2 sugar which adds notes of caramel and toffee. British-grown Goldings and Northdown for gentle berry flavours and rounded, cedar-like hop aromas to balance the maltiness.

Three Brothers Brewing Co



Stockton-On-Tees.

The vision of Kit Dodd, after brewing for five years with another local brewery. Working with his brother David and brother-in-law Chris, the brewery was established in 2016. It is situated on an industrial estate within the southern outskirts of Stockton-On-Tees. With backgrounds in chemical and mechanical engineering, the family use these skills to create their own recipes and ensure quality is maintained at the highest level. Beers are traditional with some American inspired beers.

172 Hazelnut Latte 4.2 Stout

We love coffee and blending coffee with beer and hazelnut. This is a lighter milk stout designed for easy drinking.

173 Watermelon Blonde 4.5 Pale

A floral and refreshing light pale ale. Hoppy but not bitter.



ROCK THE BOAT — LIVERPOOL —

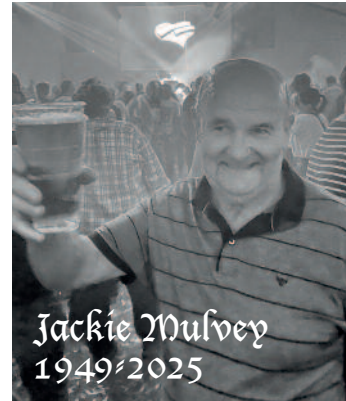
CASK CONDITIONED ALES

 <p>BOOTLE BULL AMBER BITTER 3.8%</p>	<p>DAZZLE</p>  <p>PALE GOLDEN BEER 3.6%</p>	 <p>LIVERPOOL LIGHT BLONDE SESSION ALE 3.4%</p>
<p>(SITTIN' ON) THE DOCK</p>  <p>DARK SOULFUL BEER 3.5%</p>	<p>MUSSEL WRECK</p>  <p>DEEP GOLDEN BEER 3.2%</p>	<p>DRAGON'S TEETH</p>  <p>CHOCOLATE STOUT 4.3%</p>
<p>FAB FOUR</p>  <p>LIVERPOOL IPA 4.4%</p>	<p>WATERLOO SUNSET</p>  <p>GOLDEN PARADISE 4.2%</p>	<p>YELLOW SUBMARINE</p>  <p>3.9% SMALL BATCH GOLDEN ALE</p>
<p>AMBER SUB</p>  <p>4% SMALL BATCH AMBER ALE</p>	<p>TALL SHIPS</p>  <p>SPECIAL BATCH</p>	<p>LANCASHIRE BLONDE</p>  <p>BLONDE SESSION ALE 3.4%</p>

HAND CRAFTED REAL ALE

WWW.ROCKTHEBOATBREWERY.CO.UK

Celebrations



Jackie Mulvey
1949-2025

'There's no such thing as a bad pint, son. Some are just better than others'



*Dear Mike,
We hope you have the best 50th Birthday! And Happy Valentines Day! lots of love always.
Angela, Charlotte and Marcus XXX*

MerseyAle

WANTED
Local News Reporters

Although Liverpool CAMRA branch does cover a wide area of Merseyside, we are aware that some areas don't get the news coverage they deserve.

This includes the areas of Aigburth, Allerton, Garston, Gateacre, Huyton, Maghull, Woolton and Wavertree.

We would love more articles on pubs in these areas, these can vary from snippets for pub news to full page pieces. If any of our readers are interested please

email merseyale@liverpoolcamra.org.uk



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CIDER and PERRY BAR

Welcome to the 2025 Cider Bar at the Liverpool Beer Festival

Hello it gives me the greatest pleasure to welcome you all to The Cider and Perry Bar of the Liverpool Beer Festival 2025, in this iconic venue, the Lutyens Crypt in the Liverpool Metropolitan Cathedral. We value your support, without you would we have no festival. So sit back, relax and enjoy yourselves, let us do what we do best.

This year we have a mix of your favourite Ciders and Perrys to suit all palates: Sweet, Medium Dry, Fruit, Vintage, Single Variety, Straw Pressed, Mulled Spice, Casked, and of course

PERRY

- 1) Farmer Jims Farmyard Perry
4.5% Devon Pear
- 2) Mr Whiteheads Midnight
Special Perry 5% Hampshire Pear
- 3) Snails Bank Very Perry 5%
Herefordshire Pear



a great selection of the Perry Pear.

Everything is numbered in your festival Programme, please ask the staff on duty for a tasting, we are only too glad to help and advise. Everything on the bar is with compliance to The Redefinition.

The allergens list is on the bar.

Wassale

Linda Harris
Regional Cider Coordinator
Merseyside and Cheshire

- 4) Gwatkins Squeal Pig 4.5%
Perry
Award Winner Herefordshire
Pear
- 5) Mr Whiteheads Medium Sweet
Perry 3.8% Hampshire Pear
Kent Apple Pie Cider



CIDER

- 6) Ventons Skippy Scrumpy
Cider Straw Pressed Devon
6.5% Medium
- 7) Cockeyed Cider Monkey
Mango 4% Fruit Devon
- 8) Celtic Marshes Thundering
Molly Hereford Medium 5.2%
Medium Sweet
- 9) Dudda's Tun Bone Dry 5.5%
Kent Cider
- 10) Dudda's Tun Sweet Apple
5.5%
- 11) Mr Whiteheads Rum Cask
7% Hampshire Barrel Cider
- 12) Mr Whiteheads Toffee
Apple Flavoured 4%.
Hampshire Cider
- 13) Dorset Nectar Old Harry
Rocks Vintage 6% Medium Dry
- 14) Tutts Clump Mulled Spice.
Berkshire 4% Christmas Taste
- 15) Dorset Nectar Dabbinet
Single Variety 5% Medium
- 16) Seacider Marmalade 4%
Medium Sweet Sussex Fruit

- 17) Seacider Blood Orange
Sussex 4% Sweet Fruit
- 18) Seacider Borbone Cask
Sussex 6.9% Dry Barrel Flavour
- 19) Pulp Ciders Pornstar
Martini, 3.4% Hereford Party
Flavour Medium
- 20) Pulp Ciders Strawberry
Dacari 3/4 3.4% Hereford Party
Flavour Sweet
- 21) Pulp Ciders Cosmopolitan
3.4% Party Flavour Medium
Hereford
- 22) Cockeyed Cider Strawberry
Blonde Devon Fruit Medium
Sweet 4%
- 23) Sheppeys Black Berry and
Elderflower 4% Traditional
Somerset



City Centre

Angus Tap & Grind, 83-85 Dale Street, L2 2HT
Augustus John, Peach Street, L3 5TX
Baltic Fleet, 33 Wapping, L1 8DQ
Belvedere, 8 Sugnall Street, L7 7EB
Black Lodge Brewing Taproom, 3 Kings Dock Street, L1 8JU
Blackburne Pub & Eatery, 24 Catharine Street, L8 7NL
Brunswick Vaults, 69 Tithebarn Street, L2 2EN
Bundobust Restaurant, 17-19 Bold Street, L1 4DN
Cains Brewery Tap, 39 Stanhope Street, L8 5RE
Caledonia, 22 Caledonia Street, L7 7DX
Captain Alexander, 15 James Street, L2 7NX
Carnival Brewery Tap, Unit 3 King Edward Rise Industrial Estate, Gibraltar Row, L3 7HJ
Dr Duncan's, St Johns Lane, L1 1HF
Dispensary, 87 Renshaw Street, L1 2SP
Fall Well, Roe Street, L1 1LS
Grapes, 60 Roscoe Street, L1 9DW
Head of Steam, Hanover Street, 85-89 Hanover Street, L1 3DZ
Lime Kiln, Fleet Street, L1 4NR
Lion Tavern, Moorfields, L2 2BP

Liverpool Brewing Company Tap, 72 Lime Street, L1 1JN
Lock Up Bar, 2 North John Street, L2 4SA
Love Lane Bar & Kitchen, 62-64 Bridgewater Street, L1 0AY
Monro, 92 Duke Street, L1 5AG
North Western, 7 Lime Street, L1 1RJ
Pumphouse, The Colonnades, Albert Dock, L3 4AN
Queen of Hope Street, 1-1A Mrytle Street, L7 7DN
Red Lion, 36 Slater Street, L1 4BX
Richard John Blackler, 1-2, Charlotte Row, L1 1HU
Richmond Hotel, 32 Williamson Street, L11EB
Roscoe Head, 24 Roscoe Street, L1 2SX
Ship & Mitre, 133 Dale Street, L2 2JH
St Peter's Tavern, Seel Street, L1 4BH
Vernon Arms, 69 Dale Street, L2 2HJ
Vines, 81 Lime Street, L1 1JQ
Welkin, 7 Whitechapel, L1 6DS
White Hart, 23 Hope Street, L1 9BQ (Includes Engineer at rear)
Ye Hole in Ye Wall, 4 Hackins Hey, L2 2AW

Outside City Centre

Barkers Brewery, Archway Road, Huyton, L36 9UJ

Black Cat, 102 Rose Lane, Mossley Hill, L18 8AG
Black Cat, 174 Smithdown Road, Wavertree, L15 3JR
Butchers, Booker Avenue, L18 4QZ
Childwall Fiveways, 79 Queens Drive, L15 6XS
Cobden, 89 Quarry Street, Woolton, L25 6HA
Coop, 84 College Road, Crosby, L23 0RP
Corner Post, 25 Bridge Road, Crosby, L23 6SA
Crow's Nest, 63 Victoria Road, Crosby, L23 7XY
Four Ashes, 23 Crosby Road, North, Waterloo, L22 0LD
Frank Hornby, 38 Eastway, Maghull, L31 6BR
Handyman Supermarket, 46, Smithdown Road, L15 3JL
Homebrew Tap, 14 Endbutt Lane, Crosby, L23 0TR
Little Tap Room, 278 Aigburth Road, L17 9PJ
Navigator, 694 Queens Drive, Old Swan, L13 5UH
Neptune Brewery Beerhouse, 25-27 Liverpool Road North, Maghull, L31 2HB



Old Bank, 301 Aigburth Road, Aigburth, L17 0BJ
Punchbowl, Lunt Road, Sefton Village, L29 7WA
Queen's Picturehouse, 47 South Road, Waterloo, L22 5PE
Raven, 72-74 Walton Vale, Walton, L9 2BU
Royal Hotel, Marine Terrace, L22 5PR
Stamps Bar, 5 Crown Buildings, Crosby, L23 5SR
Thomas Frost, 77-187 Walton Road, Kirkdale, L4 4AJ
Volunteer Canteen, 45 East Street, Waterloo, L22 8QR


TOTAL 60
****New additions are highlighted in RED****

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer

demand for quality local produce and an increased awareness of 'green' issues.

Launched 2009 in Liverpool. We are planning for a LocAle event in the City Centre early 2024 (after the Beer Festival) and full details will be sent to members on a newsletter closer to the time once arranged and advertised on our social media.

A MESSAGE TO PUBS:
 If you think your pub should be included in this list, please email:
locale@liverpoolcamra.org.uk
 giving details. A LocAle beer is a **REAL ALE BREWED WITHIN 30 miles** of the pub by road.
 NB: Other terms and conditions apply

You can identify LocAle breweries in the programme by a next to the brewery name 

Free point of Sale (POS) materials are available including

window stickers, leaflets and pump clip toppers. Email locale@liverpoolcamra.org.uk



You can find all these pubs on www.whatpub.com or scan the QR Code.

Jonathan Hall



This list is correct as of November 2023.

Getting around Merseyside

Below are some useful contact details for transport operators in Merseyside.

Merseytravel: For Journey Planner and Timetables
Tel: 0151 330 1000
www.merseytravel.gov.uk

Merseyrail: Operators of trains across Merseyside
Tel: 0151 555 1111
www.merseyrail.org

Whatpub: Lists which buses or trains stop near the pub
www.whatpub.com

National Rail Enquiries
ojp.nationalrail.co.uk





Liverpool Pubs CAMRA Discount



- **Angus Tap & Grind**, 83-85 Dale Street, City Centre: 10% Sun – Thur.
- **Arkles**, 77 Anfield Road: 10%
- **The Baltic Fleet**, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- **Bear & Staff**, 24-26 Gateacre Brow, Gateacre: 10%.
- **Birkey**, 35 Crooks Road: 10%
- **Black Horse**, 641 Prescott Road, Old Swan: 10%.
- **Black Lodge**, Kings Dock Street, City Centre: 10%.
- **Bookbinder**, 2 Lark Lane, Aigburth: 10%.
- **Brunswick Vaults**, 69 Tithebarn Street, City Centre: 20p off a pint, 10p off a half.
- **The Crown**, 43 Lime Street, City Centre: 20p off a pint, 10p off a half.
- **Endbutt**, 63-65 Endbutt Lane, Crosby: 10%.
- **Fly in the Loaf**, 13 Hardman Street, City Centre: 10%.
- **The Green Man**, 43-45 Lark Lane, Aigburth: 10%.
- **Hare & Hounds**, 53 Liverpool Road North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Head of Steam**, 85-89 Hanover Street, City Centre: 20p off a pint.
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%.
- **Lady of Mann**, 19 Dale Street, City Centre: 10%.
- **Lime Street Central**, 51 Lime Street, City Centre: 20%.
- **The Little Taproom**, 278 Aigburth Road, Aigburth: Loyalty card, buy 8 get 1 free.
- **The Liver**, 137 South Road, Waterloo: 20%.
- **Liverpool Brewing Company Tap**, 72 Lime Street, City Centre: £3.70 up to 5.0% and £4 above 5.0% (cask pints only).

- **Ma Egerton's**, 9 Pudsey Street, City Centre: 10%.
 - **Monro**, 92 Duke Street, City Centre: 10%.
 - **Netherton Hotel**, Church Road, Litherland: 10%.
 - **Northern Club**: Elm Avenue, Moor Park, Crosby: 10% on Thursday evenings only and also during cricket matches.
 - **Pumphouse**, The Colonnades, Royal Albert Dock: 25p off a pint (pints only).
 - **The Punchbowl**, Lunt Road, Sefton Village: 20p off a pint, 10p off a half.
 - **Queen of Hope Street**, 1-1a Myrtle Street, City Centre: 10%.
 - **Red Lion**, 36 Slater Street, City Centre: 10%.
 - **Richmond Tavern**, Church Road, Wavertree: 20p off a pint (pints only) except Mon & Thurs when all cask is £2.79/pint.*
 - **Thomas Rigby's**, 23-25 Dale Street, City Centre: 10%.
 - **Royal Standard**, Deysbrook Lane, West Derby: 10%.
 - **Sefton Arms**, 1 Mill Lane, West Derby: 10%.
 - **St Peter's Tavern**, Seel Street, City Centre: 10%.
 - **Three Piggies**, 77-79 Allerton Road, Allerton: 10%.
 - **Victoria Cross**, 1-3 Sir Thomas Street, City Centre: 20p off a pint (pints only) except Sat.
 - **The Vines**, 81 Lime Street, City Centre: 10%.
 - **White Hart**, 23 Hope Street, City Centre (Includes Engineer at rear): 10%.
 - **Willow Bank Tavern**, 329 Smithdown Road, Wavertree: 10% except Tues after 6pm.
- Discount available all day every day unless stated otherwise. This list is correct as of February 2025.

Discount Days which are available to anyone

- **Flute**, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- **Fly in the Loaf**, 13 Hardman Street, City Centre: Mon ONLY £3.35/pint.
- **The George**, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- **Hare & Hounds**, 53 Liverpool Road North, Maghull: Mon & Thurs. ONLY £2.79/pint.
- **The John Brodie**, Unit 1 Allerton Road, Allerton: Tues ONLY £1.95/pint.
- **Love Lane Brewery**, Bar and Kitchen, 62-64 Bridgewater Street, Baltic Triangle: Mon-Thurs 5pm - 7pm 25%.
- **Richmond Tavern**, Church Road, Wavertree: Mon & Thurs. ONLY £2.79/pint.
- **White Star**, Rainford Gardens, City Centre: Mon-Thurs selected beer £2.50.
- **Willow Bank Tavern**, 329 Smithdown Road, Wavertree: Tues ONLY from 6pm £2.25/pint.



Discounts available on production of new CAMRA Voucher



CAMRA have replaced the JD Wetherspoon Voucher scheme with a new 'CAMRA Voucher Scheme'. The new vouchers will be valid in JD Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs.

The New CAMRA Voucher Scheme entitles members to a discount of 50p off a pint of Real Ale, Cider or Perry. See www.camra.org.uk/vouchers for full terms and conditions.

Pubs accepting New CAMRA Voucher Scheme

- Albert**, 66-68 Lark Lane, Aigburth. (Stonegate)
- Barkers Brewery**, Archway Road, Huyton. (JD Wetherspoon)
- Captain Alexander**, 15 James Street, City Centre. (JD Wetherspoon)
- Childwall Fiweways**, 179 Queens Drive, Childwall. (JD Wetherspoon)
- Fall Well**, Roe Street, City Centre. (JD Wetherspoon)
- Flute**, 35 Hardman Street, City Centre. (Stonegate)
- Frank Hornby**, 38 Eastway, Maghull. (JD Wetherspoon)
- George**, 1 Moor Lane, Crosby Village. (Stonegate)
- John Brodie**, Unit 1 Allerton Road, Allerton. (Stonegate)
- Lime Kiln**, Fleet Street, City Centre. (JD Wetherspoon)
- Navigator**, 694 Queens Drive, Old Swan. (JD Wetherspoon)
- North Western**, 7 Lime Street, City Centre. (JD Wetherspoon)
- Queens Picture House**, 47-49 South Road, Waterloo. (JD Wetherspoon)
- Raven**, 72-74 Walton Vale, Walton. (JD Wetherspoon)
- Richard John Blackler**, Units 1 & 2 Charlotte Row, City Centre. (JD Wetherspoon)
- Thomas Frost**, 177-187 Walton Road, Kirkdale. (JD Wetherspoon)
- Welkin**, 7 Whitechapel, City Centre. (JD Wetherspoon)
- Wild Rose**, 2a & 1b Triad Centre, Bootle. (JD Wetherspoon)

This list is correct as of February 2025.

Any new discount offers since the last issue are highlighted in **RED**.

All discounts are at the discretion of the Pub or Club and can be as little or as large as the pub feels suits their business needs and maybe withdrawn or changed at any time.

Please remember discounts should never be expected.

Message to licensees / real ale drinkers

This list is not exhaustive, so if we have left anyone off, OR if the discount no longer applies, please let me know by emailing:

locale@liverpoolcamra.org.uk with details.

If you are a licensee/pub owner and are interested in joining the scheme then please email: contact@liverpoolcamra.org.uk.

Jonathan Hall





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5 Hand Pumps
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CASK MARQUE
 THE SIDE OF A LONDON PUB

LocAle drinkaware.co.uk for the facts



Campaign
for
Real Ale

Join today
and enjoy
2 FREE PINTS*
on us!

Under
26 Single
membership
from
£22**
a year...

Under
26 Joint
membership
from
£30**
a year...

Single
membership
from
£30.50**
a year...

Joint
membership
from
£38.50**
a year...

Includes
£30+
Real Ale
Vouchers
*Joint members
receive £40 worth
of vouchers

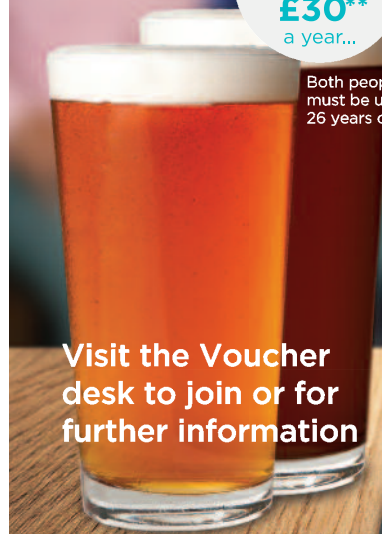
Both people
must be under
26 years of age

Join here today

There will be an event for new members on 2nd March, meet at 1pm at the Pen Factory, Hope Street. This will be an opportunity to visit pubs in the area, to finish at the Bridewell, Campbell Square.

This offer is limited to 2 Free Pints only including joint membership, i.e. Where joint membership is purchased you enjoy 1 pint each.

Visit the Voucher
desk to join or for
further information



*Festival terms and conditions apply
**Price for single and joint membership paying by Direct Debit



Liverpool Beer Festival History-now the 44th

- 1 **1974** Thursday 12th to Saturday 14th September **Everyman Theatre**
- 2 **1975** Thursday 25th to Saturday 27th September **Everyman Theatre**
- 3 **1976** Wednesday 10th to Saturday 13th November **Catholic Chaplaincy**
- 4 **1978** Wednesday 8th to Saturday 11th February **University Mountford Hall** (jointly with Liverpool University Real Beer Society)
- 5 **1979** Wednesday 24th to Saturday 27th October **Aintree Racecourse**
- 6 **1982** Thursday 20th to Saturday 22nd May **Adelphi Hotel Banqueting Suite**
- 7 **1983** Thursday 28th to Saturday 30th April **Adelphi Hotel Banqueting Suite**
- 8 **1984** Thursday 10th to Saturday 12th May **Adelphi Hotel Banqueting Suite**
- 9 **1986** Thursday 24th to Sunday 27th April **Albert Dock** (jointly with Round Table)
- 10 **1987** Thursday 11th to Sunday 14th June **Albert Dock** (jointly with Round Table)
- 11 **1989** Thursday 20th to Saturday 22nd April **Stanley Dock**
- 12 **1990** Thursday 24th to Saturday 26th May **Stanley Dock**
- 13 **1991** Wednesday 13th to Saturday 16th November **Stanley Dock**
- 14 **1994** Wednesday 2nd to Saturday 5th February **St Georges Hotel** (now the Holiday Inn)
- 15 **1995** Wednesday 1st to Saturday 4th February **St Georges Hotel**
- 16 **1996** Wednesday 24th to Saturday 27th January **St Georges Hotel**
- 17 **1997** Wednesday 29th January to Saturday 1st February **St Georges Hotel** (the first Friday afternoon session)
- 18 **1998** Wednesday 18th to Saturday 21st February **St Georges Hotel**
- 19 **1999** Wednesday 6th to Saturday 9th February **Metropolitan Cathedral Crypt**

And then in the Crypt February every year until now - this is the 26th in here

Brewers have used the beer festival to launch new beers and one such launch demonstrated why cask real ale is different to other beers and why it stills needs supporting and preserving. Cains (under their first owners) launched Cains Superior Stout at the festival in St Georges Hotel and we were all keen to try it. On the Thursday opening session it was pretty good, by Friday some of the residual sweetness had gone allowing other flavours to break through, now an excellent beer. Then by Saturday, the general agreement was it had conditioned into one of the best stouts ever with a dry peppery spicy roast flavour. This is because cask real ale once vented can carry on a secondary fermentation until no sugars

remain and mature in flavour. This fermentation can only proceed very slowly in closed containers like kegs or bottles and so brewers have to brewery condition them beforehand –but only up to a point (the equivalent of the Friday level) but never quite reaching that perfection of a cask that is kept properly. The art of keeping cask beers is helped by using the crypt as we can start this conditioning on a Sunday, 4 days before opening on a Thursday and unlike other festival venues the crypt also stays the same cool temperature. If an opened cask is allowed to get warm, it goes flat very quickly.

Steve Downing



Programme and Beer Festival Credits

- | | | | |
|---|--|---|---|
| Beer Festival Organiser:
Mel James-Henry | Bar Managers:
Chris Nicol, Ian Nicol, Paul Tench, Doug Macadam, Chris Sanderson | Deputy Staffing Manager: Paul Trench | Advertising: Pete Elloy |
| Deputy Beer Festival Organiser: Pete Elloy | Admin Support:
Paul Tench | Beer Buying Subcommittee Chair:
Pete Elloy | Website: Mel James-Henry |
| Festival Secretary:
Rogg Jones | Beer Festival Treasurer:
Pete Elloy | Beer Ordering:
Doug Macadam, Steve Downing, Pete Elloy, Chris Sanderson, Ian Holden, Ian Barton, Mel James-Henry | Social Media:
Mel James-Henry, Sonia James-Henry |
| Branch Treasure:
Mike Chandler | Head Steward:
Jonathan Hall | Cider Manager:
Linda Harris | CBOW Organiser:
Chris Sanderson |
| Health and Safety:
Mel James-Henry | Deputy Head Steward:
Steve Mason | Stillage Manager:
Ian Holden | Entertainment Liaison:
Sue O'Connor |
| Senior Bar Manager:
Simon Turner | Staffing Manager:
Sonia James-Henry | Procurement:
Pete Elloy, Rogg Jones, Mike Chandler, Mel James-Henry, Ian Holden | Photography:
Dennis Jones |
| | | Tickets/ Admissions:
Pete Elloy | Membership Secretary:
Ian Rayner |
| | | Proof Reader:
Rogg Jones | CAMRA Liverpool Branch Chair:
Mel James-Henry |
| | | Beer List: Pete Elloy, Rogg Jones | And a big thank you to our 120 Volunteers |
| | | Layout Design:
Dennis Jones | |

Liverpool CAMRA 1. Drink real ale in moderation, many studies show that drinking a moderate amount of alcohol is beneficial to health, plus the malt is a good source of nutrients and vitamins and the hops are antioxidants. 2. Enjoy the well-being of responsible drinking with others in the pub,

rather than drink alone at home. 3. Try and take an alcohol free break of one or two days a week. Studies show your liver can recover very quickly. 4. Most real ale is made entirely from natural ingredients. Don't drink cheap supermarket booze made from artificial chemicals.



CELEBRATING OVER 25 YEARS OF BREWING

A progressive and passionate independent brewery located in the heart of Yorkshire.
Borne of family values, unity, team work and integrity.
Crafted over a quarter of a century, we've perfected the science of producing ales of consistently high quality and honed the art of brewing beers that are loved by all.

