

BGP



Beer Getting **P**ublicity

From the Newark branch of Campaign for Real Ale

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK · ISSUE 44 · JUNE 2011

Newcastle Arms gets Final Whistle

Sadly it's the end of the line for the Newcastle Arms on Station Road in Southwell, but now gathering steam is The Final Whistle. This is another of the Project William pubs opened in conjunction with Everards, where the tie is relaxed on cask ale. Are the big breweries actually seeing sense as to what is happening in the real (ale) world?

The Final Whistle is the third Project William site for cask ale champion David Brown alongside the Crown in Beeston and the Chesterfield Arms in Chesterfield.

After a complete refurbishment, both inside and out, the

pub now offers as many as 10 real ales and 5/6 real ciders/perries in relaxing and comfortable rooms that feature real open fires. With 2 exclusive house brews from Leather-britches, Cad and Bounder at £2.40 a pint, and the regulars of Everards and Fullers London Pride complementing the 6 guest beers on the bar, we were spoilt for choice.

With a large sun trap courtyard, and a new railway platform to shade you from the mid-day sun, the Final Whistle is definitely on the right track for the thirsty traveller. For all you canine lovers out there the pub has signed up for "Paws 4 a Pint" - and for



the non animal lovers there is corned dog* and pickle cobs.

After some excellent beers and an afternoon of Crib (that's where you get "one for his knob") we slowly made our way back to Church Street, via the lovely Riverside Walk, to catch the bus home, and a lovely day was had by all.

The Cribsters

**Army slang for corned beef*



Newark Beer Festival Sixteen 27th - 29th May

See inside for details, Beer and Cider List

2nd Newark



LocAle & Weinfest

17th - 19th June 2011

Enjoy a great selection of German and English wines & beers in the beautiful setting of Newark Castle Grounds with live music and entertainment!

Entry: FREE - purchase a souvenir glass and retain it for the whole weekend!

Opening times:

Friday 18:00 - 23:00*

Saturday 12:00 - 23:00*

Sunday 12:00 - 18:00

* last admission 22:00

Newark Town Council & Newark CAMRA look forward to welcoming and seeing you over the weekend at the 2nd Newark LocAle & Weinfest!

Local Ales | Wine | Food | Music



For more information: 01636 680 333 www.newarkwinefestival.co.uk



THE THOUGHTS OF CHAIRMAN DUNC

I read a report recently which gave me cause for concern. At the recent S.I.B.A (the society for independent brewers) annual competition for “craft” beers, held at the Canalhouse, Nottingham, it featured, for the first time a category for keg lagers and beers.

Now I understand fully that S.I.B.A operates on a different playing field to CAMRA but what concerns me is the ethics and confusion that will surface from this development. We are all aware that the keg market has been in decline over the last couple of years with the only growth being seen in the cask ale market. It's not rocket science to work out that the big boys, the keg beer producers, have seen what is happening and want a part of the action, producing a blandier version of our beloved drink which can be dispensed without the loving care and attention which is paid to cask conditioned beer and by using gas!

Noises have been made by certain “suits“ from these organisations that it is about consumer choice and that there is a demand for the introduction of such a product! From whom? This isn't driven by consumers choice, this is a case of “chasing the

dollar” and trying to muscle in on an ever expanding market. In my opinion, if we are not careful it will be a situation like we had back in the late seventies, early eighties.

Beer which is starting out as cask conditioned and then modified, pasteurised and dispensed with carbon dioxide or nitrogen is going to muddy the waters. Take Mr & Mrs Average perusing the bar in their local. He/she may drink real ale sometimes, mainly a brand name they recognise but with a keg version of their beer of choice sitting alongside hand pulled and smooth flows does he/she know the difference and is he/she purchasing the beer in full knowledge of what they are getting.

Apart from most of us discerning drinkers, the majority don't know the difference between cask conditioned, gravity dispensed or cask breathers, and nitro keg beers. They just see the names on the bar pump, and he/she may not be ordering what he/she thinks and clever looking dispensing pumps only go further to mislead the public.

I hope that you agree that if you want the perfect pint, no gas is required.

BGP

is published by the Newark-on-Trent branch of the Campaign for Real Ale (CAMRA).

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

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

BGP welcomes local-interest beer related articles and letters for publication.

All material should be sent to newsletter@newarkcamra.org.uk or Brandolet, Main Street, Bathley, Notts, NG23 6DJ

To reach a high proportion of discerning imbibers across East Nottinghamshire, contact our advertising team on 01536 358670.

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

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

Real Ale in York

Having finally been persuaded by my wife to spend a couple of days in the city of York some 18 months ago, on what I feared would be some awful shopping expedition, we recently made our third trip to this fantastic city.

How wrong I was about the shopping, which on each of the three occasions, never really happened. Instead, we have had three trips exploring the city's wonderful array of real ale establishments.

For those of you that are familiar with York, you will already be aware of the amazing choice in such a small area – the York CAMRA city centre guide includes some 70 pubs on a map, all within easy walking distance.

Our 3 visits, all using the train – it's less than an hour from North Gate – have taken in far too many of these pubs to list them individually. The beer choice is terrific overall, quite a lot of local stuff as you would imagine, from breweries such as the York Brewery, Rooster's, whose Mocha Stout was perhaps our favourite of the last trip, Copper Dragon, and Sam Smiths, whose pricing policy in their own pubs gives even better value than Wetherspoons!

There are a number of city centre pubs offering reason-

ably priced accommodation. We have stayed a couple of times in the historic Guy Fawkes Inn – on the last occasion in the very room where the gunpowder plotter was allegedly born. Also worth a try is Guy Fawke's sister pub the Lamb and Lion.

As I mentioned earlier, there are far too many pubs to mention individually, but my personal favourites would include Castle Rock's Rook and Gaskill, named after a couple of sheep thieves from York who were hanged in 1676, The Maltings with its rather unusual décor (have a look at the ceiling) and The Golden Ball, a street corner pub which is rather like being in somebody's house.

In terms of eating there are numerous restaurants to cover all tastes, and the ever-reliable Wetherspoons (2 of these) to grab a snack with your beer as you're touring.

Believe me, if you haven't tried, it you won't be disappointed. It's great fun preparing your crawl using the map to be found on York CAMRA's website. Alternatively, just go along and take it as you find it. Either way you'll have the opportunity to sample a wide range of real ales in a wonderful environment.

Oh yes, I almost forgot, it's also beautiful city, steeped in history and culture.



LocAle Update

LocAle accreditation is awarded to pubs which pledge to always offer at least one locally brewed real ale (within a radius of 20 miles from the pub's door) on their bar. The following pubs in our area are currently in the scheme:

- Boot & Shoe, Flintham
- Bramley Apple, Southwell
- Castle, Newark
- Crown, Normanton on Trent
- Ferry Inn, North Muskham
- Fox & Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Just Beer, Newark
- Nag's Head, Sutton on Trent
- Old Coach House, Southwell
- Prince Rupert, Newark
- Sir John Arderne, Newark
- Spread Eagle, Hockerton
- Vine, Newark
- The Chequers Elston
- Newark Rugby Club
- The Real Ale Store
- Final Whistle, Southwell **NEW!**

Also near by:

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

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

Pubs wishing to apply for accreditation should contact Newark CAMRA.

More information at:

www.newarkcamra.org.uk/locale.htm

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Newark CAMRA Pub Of The Year 2011



The Prince Rupert

presents its Second Summer Beer Festival

27 – 29 May 2011

Wide range of real ales from our main bar and beer garden festival bar

Great food also available

46 Stodman St | Newark | NG24 1AW | Tel: 01636 918121

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200+ Beers and Ciders, Mixed Cases, Gift Packs, Homebrew Kits, Glasses and Books.

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Five Bells Inn Chimes Restaurant

Martin Finney FBII
Kay Finney AMBII

NEWARK PUB OF THE YEAR 2007

Real Ales and Good Food
En~suite Accommodation

Main Street, Claypole, Nr Newark
on Trent, Notts, NG23 5BJ

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A Campaign of Two Halves

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Save Britain's Pubs!

Join CAMRA Today
Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Postcode _____

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Forename(s) _____

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I enclose a cheque for _____

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Applications will be processed within 21 days

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POTY Presentation

Saturday March 19th 2011 saw this year's Newark CAMRA pub of the year presentation at the Prince Rupert. Tony was certainly emotional during his acceptance speech.

To celebrate, 5 real ales and house wines were offered at £2 until 5pm and to soak it all up, pizzas were distributed on a regular basis. We also took

the opportunity to collect for our chosen charity, Beaumont House Hospice. £138 was collected, which Tony and Heidi very kindly boosted with a £100 contribution!

The Love Boat Captains entertained us from 3.00pm which got Tony and Heidi, as well as some of the regulars, dancing and joining in with the tambourine

Congratulations to Tony and Heidi and all of their team on winning this award, and many thanks for giving a thoroughly enjoyable afternoon.

If you would like to nominate a pub for the 2012 award, please apply to poty@newarkcamra.org for a nomination form.

The King of Pub Card Games

Ever since moving to Newark, more than two decades ago, it's puzzled me why more of the good burghers of Newark don't play the fine game of CRIB-BAGE. Whenever there's a chance for a game in the pub it usually attracts an audience who are curious, but mystified by it, convinced we are making it up as we go along (shades of Mornington Crescent?).

Crib(bage) appears to have been invented over 400 years ago and was probably based on an ancient game called Noddy. It had the distinction, up until the revised Gaming Act of 2007, of being the only card game that you could legally play for money in English and Welsh pubs. Those who have seen it being played will maybe have heard the following terms: - level pegging; what a turn up; streets ahead; pegged out; one

for his knob* (always gets a titter!); Morgan's orchard (meaning 2 pairs); nineteen (nil points in a hand) etc.

I suspect that J. K. Rowling transmogrified the word cribbage into quidditch for the purpose of the Harry Potter books. Playing of the game seems to be popular in the R.A.F. and the Senior Service (particularly on submarines as all you need is a pack of cards and a crib board). Over the years it's been exported to Ireland, North America and Down Under.

We had hoped to form a mini crib league starting with JustBeer and the White Swan. However the latter is the only Newark pub that can rustle up a team of 6 regular players, having been nurtured by Ray the landlord. 2 or 3 of us do play cribbage regularly at JustBeer.

So please, you denizens of Newark, you either don't know what you're missing or you do know but haven't made the effort. Come down to JustBeer anytime, mention the C word and leave your contact details. You'll be very welcome. For those who are keen to learn, but are currently baffled, here's a hint – try using a computer-based version of the game. The computer has infinite time and will patiently wait until you've made a move in the right direction. Once you've got to grips with the game the patois and the pleasure come later!

Stevie Dee (*Cribmeister*)

** My theory - possibly it started off life as "one for his Nod(dy)" and got corrupted, as is so common in the English Language.*

Diary

27th - 29th May

16TH NEWARK BEER FESTIVAL,
RIVERSIDE PARK NEWARK

17th - 19th June

LOCALE & WEINFEST. NEWARK CASTLE

Branch Meetings

2nd JUNE

THE SPREAD EAGLE, HOCKERTON

7th JULY

THE NEWCASTLE ARMS, NEWARK

4th AUGUST

MUSKHAM FERRY, NORTH MUSKHAM

1ST SEPTEMBER

Springhead Brewery TBC

Details of all meetings and socials can be seen on our website: www.newarkcamra.org.uk/diary.htm

Trading Standards

Your local Trading Standards organisation is Nottingham County Council Trading Standards. If you have any complaints about trading standards issues at local pubs such as short measure or misleading product promotion, please contact them.

They have a role to protect consumers from errors or fraud concerned with quality, description or price of goods, services or facilities and to detect and rectify unfair advertising.

Contact

Trading Standards Advice

Address:

Customer Contact Centre

Burton Street, Nottingham NG1 2DE

The local trading standards web site is www.nottinghamcity.gov.uk

The national trading standards web site is www.tradingstandards.gov.uk

Great British Beer Festival 2011

Win free entry to the World's Largest Pub!

25 pairs of tickets up for grabs • www.gbbf.org.uk

The Great British Beer Festival 2011 (GBBF) at Earls Court is drawing ever closer, with CAMRA hoping for another record-breaking event!

In 2010, over 66,000 people attended the 5-day extravaganza, with over 1,000 CAMRA volunteers giving up their time to make the Festival the biggest to date.

This year, Festival-goers should expect 700+ real ales, ciders, perries and foreign beers from around the world, with CAMRA claiming to have something to suit every drinker's taste buds! To accompany this heady range, the Festival offers a great choice of food from traditional cuisine to classic pub snacks, live music, a wide variety of pub games, and an array of tutored tastings from some of the leading authorities in the beer world.

Tickets for the event are now available and can be pre-ordered for a discounted price from the ticketing website at www.seetickets.com/gbbf. With such demand at the

door of Earls Court for tickets, pre-ordering is a great way of ensuring you do not miss out on the Festival fun!

While the British real ale, cider, perry and foreign beer lists are being finalised in time for this year's Festival rope drop on Tuesday August 2nd, CAMRA is looking to give away 25 pairs of tickets to GBBF to beer drinkers old and new. To be in with a shout of winning a pair of tickets, please answer the following question correctly and submit your answer, name and address to:

jon.howard@camra.org.uk by Friday July 8th 2011. Entries can also be posted to **Jon Howard, GBBF Comp, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.**

Competition question-

This year, CAMRA is celebrating its...

A - 10th birthday

B - 40th birthday

c - 70th birthday

Winners of the tickets will be notified by Friday July 15th 2011. For further information on the Festival, visit www.gbbf.org.uk



Welcome to the 16th Newark Beer Festival

I would very much like to welcome you to this, the 16th Newark Beer Festival, here in the shadow of Newark Castle, a wonderful setting for such glorious event, the celebration of cask ales.

Real ale is continuing to ride on a crest of a wave at the moment, with many of the big breweries products having taken a down turn, smaller micro breweries continue to thrive, but let's not get complacent, it is still tough out there for pubs and breweries alike. It has been a long hard fight over the last 40 years but CAMRA has maintained its high profile within the market place, giving you, the consumer, more choice and helping protect what is dear to many of us, the community pub. If you would like to join the fight please talk to the staff on the membership stand and join CAMRA.

As most years, the beers featured here this weekend are from all parts of the country with many new breweries featured for the first time. My thanks to Steve Westby for his never ending enthusiasm and support in bringing us this selection of beers and to Ray Kirby for passionately preparing and looking after them in readiness for your enjoyment. Hopefully every palate should be catered for as we also offer a range of ciders and local country wines.

Hot and cold food will be available at all times during the festival and the now popular Newark Festival quiz will be making its daily appearance-your chance to test the grey matter and win a gallon of beer!

After 10 years I am stepping down from the festival organ-

ising committee after this weekend's event so I would very much like to thank all the committee members, past and present, with whom I have worked with over the last 10 years for helping to get to where we are today with this festival-Thank-you all.

Please remember that all the staff are unpaid volunteers, working for the love of it and for your enjoyment, so please treat them nicely. My thanks also to Event First Aid Services and Jacdoor Security, without whom this festival could not take place, they are here for your safety and comfort.

So with that, it's on with the drinking-ENJOY

Duncan Neil
Chairman- Newark CAMRA

The Beer List

Beers numbered 1 to 112 will go on sale on Friday (if ready)

Beers marked "SAT" will be put on sale during Saturday (if ready) as space permits

NEW means a new brewery opened in the last six months or so.

Local breweries within 20 miles of the festival are marked **LocAle**

ANGEL *Halesowen* **NEW**
1 V 13 4.1%
Pale citra hopped bitter

ARKWRIGHTS *Lancashire*
2 **ARKWRIGHT'S** 3.8%
A blonde beer with a light citrus character

SAT RUN OF THE MILL 4.0%
Pale golden beer with a light hop aroma

SAT TROUBLE AT THE MILL 4.1%
Amber beer with light fruity taste

BEOWULF *Brownhills, Staffordshire*
3 **STRONG MILD** 7.4%
A rich dark mild

BLACK CAT *Groombridge, East Sussex* **NEW**
4 **ORIGINAL** 4.2%
Best bitter brewed using traditional floor malted barley

BLINDMANS *Leighton, Somerset*
5 **ICARUS** 3.6%
Fruity rich mid dark ruby ale

BLUE BALL *Runcorn, Cheshire* **NEW**
6 **AMERICAN WHEAT** 4.6%
American cloudy wheat beer

SAT GOLD DIGGER 4.0%
Golden bitter with crisp finish

BOWLAND *Clitheroe, Lancs.*
SAT GOLD 3.8%
A hoppy golden bitter

7 **KETTLE DRUM** 4.2%
Chestnut coloured beer, dry hopped.

BRECONSHIRE *Brecon, Powys*
8 **MAYOR'S INSPIRATION** 4.4%
A new bronze ale

BREWSTERS *Grantham, Lincs.*
LocAle
9 **PALE ALE** 5.0%
Pale and intensely hoppy

SAT RUTTERKIN 4.6%
Dark golden, hoppy ale

10 **STILTON PORTER** 5.0%
A rich dark porter

BRIDESTONES *Hebden Bridge, W. Yorks.*
11 **Name To Be Confirmed?** 4.8%
A citra hopped special

BRONTË ALES *Brighouse, West Yorkshire* **NEW**
12 **BRANWELL** 4.0%
Delicate tasting light ale

13 **MILD MIST** 4.1%
A rich smooth mild

BROUGHTON ALES *Peebles, Borders.*
SAT SPRING ALE 3.5%
Light refreshing ale with delicate malt and hop flavours

BURSCOUGH *Lancashire* **NEW**
14 **PRIORY GOLD** 3.8%
Pale brew with distinct bitterness and hoppy citrus notes

15 **RINGTAIL BITTER** 4.2%
A triple hopped ruby ale with fruity notes

BYATTS *Coventry* **NEW**
16 **URBAN RED** 4.5%
A strong best bitter with a unique balance and flavour

CHESTER ALES *Chester* **NEW**
SAT CORVUS 4.6%
Ruby premium ale with fruity overtones.

17 **GLADIATOR** 3.8%
Copper coloured session ale

18 **IMPERIAL PALE ALE** 5.2%
Blonde ale with a citrus finish

CLARKS *Wakefield, W. Yorks.*
SAT NO ANGEL 4.0%
Pale brown bitter with a dry hop finish

COPTHORNE *Sutton-on-Trent, Notts* **LocAle** **NEW**
19 **BLACK BEAUTY** 4.8%
Traditional London-style porter

20 **CLASSIC** 3.8%
Crisp golden brew with a hint of honey

21 **GOLD** 3.6%
Straw coloured, hoppy session ale

CORVEDALE *Corfton, Shropshire*
22 **KATIE'S PRIDE** 4.3%
A chestnut brown mild ale

SAT SUNSHINE ALE 4.5%
A refreshing summer ale

DANCING DUCK *Derby* **NEW**
SAT 22 4.3%
Best bitter with good malty flavour and dark fruit notes

23 **AY UP** 3.9%
Pale session ale with subtle malt and floral notes

SAT GOLD 4.7%
A satisfying and memorable golden ale.

DEESIDE *Dess, Aberdeenshire*
24 **No.3** 4.0%
A new pale ale

DERVENTIO *Sutton-on-the-Hill, Derbys.*
SAT CLEOPATRA 5.0%
An apricot flavoured bitter

25 **LUCRETIVUS** 5.5%
A cherry flavoured stout

DOWNTON Downton, Salisbury
26 NEW FOREST 3.8%
Bronze coloured bitter with a delicate hoppy bitterness

ELLAND Elland, West Yorks.
27 ALBINO KANGAROO 4.8%
New pale & hoppy seasonal brew

EMPIRE Slaithwaite, West Yorks.
28 BLACK KING 5.2%
A dark stout

SAT DOGDAYS 4.3%
An orange and coriander wheat beer.

FALLONS Darwen, Lancs.
29 RAVEN'S KISS 3.6%
Deeply dark and deliciously smooth

FALSTAFF Derby
SAT PHILEAS FOGG 4.0%
Pale and hoppy

30 SHAUN 4.3%
Pale amber in colour; a malty nose with peardrop undertones

FESTIVAL Cheltenham
31 DARK HORSE 4.5%
Chocolately, rich, smooth dark porter

FIVE TOWNS Wakefield
32 PECULIAR BLUE 6.0%
A powerful IPA loaded with hops from New Zealand

FLIPSIDE Nottingham **LocAle**
33 DARK DENOMINATION 4.0%
Tasty, mildly hopped brew with fruity overtones

SAT FLIPPING BEST 4.6%
A dark brown traditional best bitter

34 GOLDEN SOVEREIGN 4.2%
Golden refreshingly bitter ale with dry biscuit flavours,

FULL MASH Stapleford, Notts.
SAT THE CONDOR 3.9%
A hoppy amber bitter

35 THE HUMMING BIRD 4.3%
Refreshing, bitter, golden ale

36 THE MONKEY 4.1%
A fruity, hoppy red ale

FUNFAIR Ilkeston, Derbys.
37 SHOWMAN'S MILD 4.8%
New strong dark brew

38 SKYDIVER 4.2%
Straw coloured, hoppy summer ale

39 TEA CUPS 4.0%
A cloudy traditional ginger beer

FUZZY DUCK Poulton-le-Fylde, Lancs.
SAT PHEASANT PLUCKER 4.2%
Golden beer with a slightly spicy taste

40 RUBY DUCK 5.3%
Dark ruby ale with a fruity finish

SAT TANGERINE DUCK 4.4%
Copper coloured best bitter

FYFE Kirkcaldy, Fife.
41 CITRON WHEAT 4.2%
Pale, citrusy wheat beer

GOFFS Winchcombe, Glos.
SAT GUINEVERE 4.1%
Hoppy, straw-coloured ale

GREAT HECK Heck, North Yorks.
42 ALAN 4.5%
Citra hopped golden ale

HAPPY VALLEY Bollington, Cheshire **NEW**
43 LAZY DAZE 4.2%
A fruity bitter

HOLLAND Kimberley, Nottingham
44 DOUBLE DUTCH 4.5%
Amber

SAT GOLDEN BLONDE 4.0%
A golden blonde ale

HOPPING MAD Olney, Bucks. **NEW**
45 BALMY DAZE 3.8%
Summer Ale – Straw Coloured

46 FRUITCAKE 4.5%
A golden ale

HORNBEAM Denton, Gtr. Manchester
47 HEATHER ALE 4.0%
Mid coloured bitter, fruity with fresh floral aroma

IRWELL WORKS Ramsbottom, Lancs. **NEW**
48 RICHARD MASON 1888 4.0%
A pale bitter

ISLE OF PURBECK Studland, Dorset
SAT JURASSIC JOULE 5.0%
Golden amber beer with a zingy fresh hop aroma

JULIAN CHURCH Kettering
SAT PARSON'S NOSE 3.9%
Mahogany coloured bitter with warm spicy finish

49 REVEREND TOLLEMACHE 4.4%
Mild with a smooth maltiness & a smokey palate

KIRKBY LONSDALE Kirkby Lonsdale, Lancs.
50 MONUMENTAL 4.5%
Golden ale with a distinct floral mouthfeel

SAT TIFFIN GOLD 3.6%
A light ale with an intense fruit nose

KISSINGATE Plummers Plain, West Sussex
51 BLACK CHERRY MILD 4.2%
Full and flavoursome with real black cherries

LIVERPOOL ORGANIC Liverpool
52 HONEY BLONDE 4.5%
A hoppy blonde ale

LYTHAM Lytham St Annes, Lancashire
NEW BLONDE 3.8%
Pale golden beer with a subtle hop aroma

MAGPIE Nottingham **LocAle**
SAT FIRST GOLD 4.4%
Refreshing golden brew

53 MIDNIGHT PORTER 5.0%
A smooth, tasty, dark porter

54 PROPER 3.8%
House bitter for Moleface Pub Co.

MALLARD Southwell, Notts **LocAle**

55 DUCK "N" DIVE 3.7%
A fine distinctive bitter

SAT FEATHER LIGHT 4.1%
A cask conditioned lager

MARBLE Manchester

56 UTILITY NO. 3 5.3%
A new India pale ale

MAYPOLE Eakring, Notts **LocAle**

58 HEART OF GOLD 5.8%
A golden ale triple hopped with American hops

57 LITTLE WEED 3.8%
Rich golden coloured ale

59 MAYDAY 3.5%
A rare dark mild

MILESTONE Cromwell, Notts. **LocAle**

60 COLONIAL STOUT 6.0%
Strong dark stout

61 DARK KNIGHT 4.4%
A raspberry stout

SAT HOPTIMISM 3.6%
Refreshing, hoppy golden ale

SAT RASPBERRY WHEAT BEER 5.6%
Cloudy wheat beer with fresh local raspberries

MORDUE North Shields, Tyne & Wear

62 GINGER ALE 5.0%
Brewed with root ginger, delicately hopped with a citrus and ginger aroma

MR GRUNDY'S Derby **NEW**

SAT NO MANS LAND 4.5%
Darkish, medium strength hoppy bitter.

63 PASSCHENDAELE 3.9%
A new pale ale with citrus notes

MUIRHOUSE Ilkeston, Derbys. **NEW**

64 MAGNUM MILD 4.5%
Double award winning strong mild

SAT RUBY JEWEL 3.9%

Dark in colour

NAKED BREWER Corner Pin,

Westwood, Notts **NEW**

65 KISS M'WILLIE 3.8%
Pale, crisp fruity summer ale

66 MILD 3.6%
A new dark mild

SAT ORACLE 4.0%
A traditional English bitter

NOOK BREWHOUSE Holmfirth, West Yorkshire

67 SUMMER BITTER 3.9%
Seasonal session ale

NORTHERN Sandiway, Cheshire

68 SUMMER BREEZE 4.1%
A pale seasonal brew

OFFBEAT Crewe, Cheshire **NEW**

69 ODD BALL RED 4.8%
Ruby red ale with a spicy flavour

OLDERSHAW Grantham, Lincs. **LocAle**

SAT BELTON BOMBER 4.7%
A golden premium bitter

70 GRANTHAM DARK 3.6%
A quaffable dark mild

SAT HEAVENLY BLONDE 3.8%
Blond session ale with a crisp refreshing finish

OWENSHAW MILL Sowerby

Bridge, West Yorks. **NEW**

71 DUCK HOP 4.1%
Pale bitter, well hopped with a hint of citrus

72 KATY'S BLONDE 3.6%
Very pale session beer with a full rounded fruity flavour

PEERLESS Birkenhead, Mersyside

73 HOP NOB 3.9%
A mild

POACHERS North Hykeham,

Lincoln **LocAle**

74 BLACK CROW 4.5%
A dark stout

SAT BOG TROTTER 4.2%

A darkish malty bitter

75 TREMBLING RABBIT 3.4%
A dark mild

POTBELLY Kettering, Northants

76 MADE IN ENGLAND 4.4%
Medium English ale, full of flavour with moderate bitterness

PRIOR'S WELL Hardwick Village, Nottingham **NEW**

77 FATHER HAWKINS 4.5%
Deep copper coloured best bitter

78 GARDNER'S TAP 3.8%
Copper coloured session ale

79 SILVER CHALICE 4.1%
A pale and hoppy brew

PROSPECT Standish, Gtr. Manchester

80 DRAGON ALE 4.4%
Made with fresh ginger

SAT ORESOME 3.8%
Tawny full bodied bitter

QUERCUS Churchstow, Devon

81 SPRING OAK 4.4%
A new amber brew

RAW Staveley, Derbyshire

82 CENTENNIAL 4.6%
Pale single hopped brew with citrus aromas

83 DRUNKEN DECADE 4.0%
Very light, extra pale with deep fruity aromas

RCH West Hewish, Somerset

SAT FIREBOX 6.0%
A deceptively drinkable strong bitter

REDEMPTION London

84 FELLOWSHIP PORTER 5.1%
A rich dark traditional porter

85 TRINITY 3.0%
A pale mild with American hops

REDWILLOW Macclesfield **NEW**

86 MIRTHLESS 3.9%

A pale session bitter

87 PEERLESS 5.2%

An English IPA

RIDGESIDE Leeds

88 DESERT AIRE 4.8%

Modern pale ale brewed with american hops

SALTAIRE Shipley, W. Yorks

89 CHEEKY KRIEK 4.0%

Blonde ale with fresh cherries

SAT RASPBERRY BLONDE 4.0%

Blonde ale infused with raspberry flavours

SHEFFIELD Sheffield

SAT BLANCO BLONDE 4.2%

Lager style, brewed with saaz hops

90 MILD STEEL 3.9%

A new mild

91 TRAMLINES 4.0%

Golden, brewed for 2011 Sheffield blues festival

SLEAFORD Sleaford, Lincs. **NEW**

SAT CATS EYES 3.7%

Easy drinking session bitter with blend of classic English hops

92 MIDNIGHT RUNNER 5.2%

Dark old style beer, full of flavour and body

93 ROYAL RUBY 3.5%

A ruby mild with body and gentle hop balance

SPITTING FEATHERS Cheshire

94 OLD WAVERTONIAN 4.4%

Robust dark stout with a smooth lingering finish.

SPRINGHEAD Laneham, Notts.

LocAle

SAT BRAMLEY APPLE 3.8%

Pale, straw coloured beer with a dry, biscuity finish

95 DROP O' THE BLACK

STUFF 4.0%

Smooth dark easy-drinking porter

SAT ROARING MEG 5.5%

Smooth golden beer with a sweet, citrus honey aroma and a long dry finish

96 THE LEVELLER 4.8%

Brewed with a dark, smoky intense flavour and burnt toffee finish

THORNBRIDGE Bakewell, Derbyshire

SAT JAIPUR 5.9%

Honey golden India pale ale

97 SEQUOIA 4.5%

A new American amber ale

THREE B'S Feniscowles, Lancashire

98 BEE THRIFTY 3.4%

A light and refreshing amber-coloured beer

99 BOBBINS BITTER 3.8%

A golden bitter with warm aromas

TOAD Doncaster, South Yorks

100 M&R CHOCOLATE

STOUT 4.6%

Ebony coloured stout with a rich creamy head

SAT MATURE TOAD 4.5%

A classic dark and ruby red bitter

TWO ROSES Darton, South

Yorkshire **NEW**

101 BLACK BEAUTY 5.0%

A strong, rich and dark cask conditioned stout

102 SUMMER SPECIAL 4.1%

Pale and hoppy summer bitter

WANTSUM Hersden, Kent

103 HENGIST 5.0%

Golden coloured pale ale with a long fruit hop profile

104 MILLER'S MIRTH 4.2%

Copper coloured with a blend of smooth toasted malt

WATERMILL Ings, Cumbria

SAT COLLIE WOBBLES 3.7%

Pale gold with citrus notes

105 ISLE OF DOGS 4.5%

Golden bitter with fresh malty aroma.

WELBECK, Notts **NEW**

106 FIRST BREW 4.3%

Zesty, pale golden ale

WENTWELL Chaddesden, Derby **NEW**

107 BARREL ORGAN BLUES

4.5%

Golden brown in colour with a malty aroma

108 DERBYSHIRE GOLD 3.9%

Golden ale, light and zesty with a slight lemony zing

WHARFEBANK Pool In

Wharfedale, W. Yorks.

109 MAYPOLE MILD 3.8%

A traditional dark mild

WHEAL MAIDEN St. Day, Cornwall

110 GRANDMA'S WEAPONS

GRADE GINGER BEER 5.5%

Fiery hot, genuine real ginger beer

WHITE HORSE Oxon.

SAT VILLAGE IDIOT 4.1%

Well hopped, light straw coloured beer

WINCLE Heaton, Staffordshire

SAT WIBBLY WALLABY 4.4%

Golden beer with fruity, hoppy overtone

WORSTHORNE Lancashire **NEW**

111 FOX STONES 3.9%

An amber bitter

112 OLD TROUT 4.5%

A chestnut coloured brew

The Old
Coach House
SOUTHWELL

on Facebook

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FALL FOR A BIG BLONDE!



It will be "Love at first pint" when you taste one of the range of beers from local brewery, Springhead. Roaring Meg is the leader of the pack and is a smooth golden beer with a sweet, citrushoney aroma, and a long dry finish.

Springhead began life in Sutton-on-Trent as the smallest brewery in England in 1990, gaining a place in the Guinness Book of Records, with a brew length of just 2.5 brewers barrel's (about 10 casks for a day's work) but successful recipes soon led to national prizes and a huge increase in sales. The brewery then moved to larger premises where it expanded to a 10 brewer's barrel plant, and more recently to 50 brewer's barrels, making it one of the largest microbreweries in Nottinghamshire.

This year, Springhead outgrew its site and in early May relocated to a converted old mill in the centre of the picturesque village of Laneham near Tuxford in North Nottinghamshire. This has provided much more production, office, and storage capacity, and enabled the brewery to open a brewery tap "Meg's Bar", run brewery tours, and in time an educational visitor centre.

5 core beers feature all year round - Roaring Meg, The Leveller, Bramley Apple, Maid Marian Blonde and Robin Hood Bitter, with a seasonal special each month.

Rupert's Ruin features in June. A 4.2% caramel-coloured easy drinking bitter that combines a fruity aroma with a complex malty aftertaste. The beer is brewed using Maris Otter Pale, Dark and Crystal malts, Goldings hops and Nottingham Ale yeast. The Newark and Mansfield Camra groups named this beer to celebrate or commiserate with poor Prince Rupert, the King's Dutch nephew who was so successful during the early campaigns, but fell out of favour when the Roundheads began to gain the upper hand.

Roaring Meg and The Leveller in 500ml bottles are available nationally from Morrisons, and from most East Midlands supermarkets, as well as Nottingham, Derby, Northampton, Stockport and Sutton Coldfield Majestic outlets.

Springhead beers in their finest form can always be found at the brewery's Nottinghamshire pubs: The Bramley Apple on Church Street, Southwell, and The Vine Hotel on Barnbygate, Newark. The Bramley Apple offers delicious food and B&B accommodation, whilst The Vine has an excellent function room for hire and regular live music.

Individual and group tours run daily at the new brewery - see our advert in this programme for more details or www.springhead.co.uk.

We are always keen for you to enjoy a pint with us!

IN ROBIN HOOD COUNTRY



LOVE AT FIRST PINT

Cider & Perry List

Cider

Biddenden *Kent*

Bushels - Clear Medium
Cider 6%

Medium Cider 8%

Strong Dry Cider 8%

Carey *Herefordshire*

Organic Cider 6%

Double Vision *Kent*

Medium Dry 7.4%

Gwatkins *Herefordshire*

Foxwhelp Dry 7.5%

Old Rats Tale 7.5%

Gwynt Y Draig *Mid Glamorgan*

Black Dragon 6.8%

Happy Daze 4.5%

Hecks *Somerset*

Hangdown 6.5%

Port Wine of Glastonbury 6.5%

Lyme Bay *Devon*

Jack ratt Scrumpy 6%

Moorlands Farm *Yorkshire*

Medium Dry 6.4%

Medium Sweet 6.4%

Mr Whitehead's *Hampshire*

Heart of Hampshire 6%

Newton Court *Herefordshire*

Yarlington Mill 6.4%

Orchard Pig *Somerset*

Medium 4.2%

Original Cider Co *Somerset*

Moonshine 7.5%

Old Bristolian 7.5%

Parson's Choice *Somerset*

Cider 6%

Rathays *Herefordshire*

Old Goat 7.4%

Rockingham Forest *Northants*

Red Kite - Medium 7%

Sanford Orchards *Devon*

Devon Scrumpy 6%

Sarah's *Herefordshire*

Medium Dry 7%

Severn *Gloucestershire*

Dabinett 7.2%

Sheppy's *Somerset*

Cider 6%

Thatchers *Somerset*

Cheddar Valley Medium 6%

Torkard *Nottinghamshire*

Floppy Tabs 6%

cbc 6%

256 6%

Upper House Farm *Herefordshire*

Cider 6%

Udders Orchard *West Yorkshire*

Whiskey Cask Cider 6.5%

Westcroft *Somerset*

Janet's Jungle Juice 6%

W M Watkins *Gwent*

Medium Sweet 6.5%

Westons *Herefordshire*

Old Rosie 7.3%

Organic Vintage 7.3%

Perry

Gwatkins *Herefordshire*

Farmhouse Perry 7.5%

Gwynt Y Draig *Mid Glamorgan*

Perry 4.5%

Hecks *Somerset*

Perry 6.5%

Lyme Bay *Devon*

Perry 6.5%

Mr Whitehead's *Hampshire*

Midnight Special Perry 5%

Original Cider Co *Somerset*

Perry 7.5%

Rockingham Forest -

Northamptonshire

Blakeney Red

Medium Perry 4%

Ross on Wye *Herefordshire*

Alpaca Perry 6.5%

Westons *Herefordshire*

Perry 4.5%

Country Wine

From Beck House Winery

Blackberry

Blackcurrant

Bullace

Plum

Raspberry

Redcurrant

Red Gooseberry

Rhubarb

NEWARK CAMRA CHARITY 2011

It costs Beaumont House Community Hospice £600,000 each year to provide their services and support to patients and their carers. The NHS provides 30% with the rest kindly generated by the community and businesses of Newark and district. The hospice is based at 32 London Road, Newark from where it helps people to live as actively as possible after diagnosis to the end of their lives, however long that may be. This care may be provided at Beaumont House or, as people increasingly prefer, in their own home. Many of us are touched by this situation, where family and/or

friends are diagnosed with life limiting or terminal illnesses, and the importance of the role played by an organisation such as Beaumont House can never be over emphasised.

This year Newark CAMRA again picked Beaumont House as their chosen charity for the second successive year. The branch members feel that the work done by Beaumont House is so important to the community that we invite them to have a presence at our Beer Festivals to help them raise money for their cause. Other fund raising events also take place throughout the year. This

year we have commissioned a Charity beer called Heart of Gold that will be sold in various outlets, including here! Staff and fundraisers will be manning a stand over the weekend with information and support as required. All donations are gratefully received and remember, any unused or unwanted beer tokens can be donated into the collection tins and we will turn them back into cash towards this year's contribution. Please give generously to this very worthy cause.

Duncan Neil
Chairman Newark CAMRA



Come and discover how our award winning microbrewery produces a wide range of traditional beers using quality English ingredients.

LOVE AT FIRST PINT

NEW Brewery location for Summer 2011 (Open for business from Saturday 28th May)

2 tours a day each lasting 1 hour - 11am and 2.30pm. No need to book. An informative and light hearted talk followed by a tutored tasting for adults in 'Meg's Bar'

Adults £7.50, Children £2.00, Family ticket £17.50

Group tours can be pre-booked for evening. Just give us a call...

If you like what you try! We would love to see you at the Springhead pubs:

The Bramley Apple Inn, 51 Church Street, Southwell, NG25 0HQ. Tel: 01636 813675

The Vine Hotel, Barnbygate, Newark, NG24 1QZ. Tel: Paul Goodman on 07855 305009

Or pop into Meg's Bar at the brewery. Open for a pint on:

Thursday 5pm - midnight

Friday 5pm - midnight

Saturday 11am - midnight

Sunday 11am - 4pm

For more information visit www.springhead.co.uk or call 01636 821000

How to find us; Robin Hood Site, Main Street, Laneham, Retford, Nottinghamshire DN22 0NA.

Contact the telesales team

Sue Saddington

sue@springhead.co.uk

Angie McAlorum

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Anna Leone

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IN ROBIN HOOD COUNTRY

Festival Entertainment

Friday 27th May

3pm - 3-30pm QUIZ-Brain teasing time again with resident "brainiac" Mark Taylor.

6pm - 7-15pm

TRUE LIES

After what has been several years of inactivity, Newark rock covers band True Lies are back with a bang, and the original line up. With a set list which boasts songs from the likes of Whitesnake and Marillion they are guaranteed to get this year's festival off to a thundering start.

8-30pm - 10pm

NIMMING NED

Acoustic Folk rock band have now added a Celtic feel into the mix with the addition of electric fiddle player Jim Walker to their line-up. The band last played for us in 2009. www.nimmingned.com

Saturday 28th May

3pm - 3-30pm QUIZ- Time to shake up those brain cells once again.

4pm - 5-15pm

TREEBEARD

A welcome return to one of our festival favourites, albeit earlier in the day than is the norm. With their mix of re-workings of well-known tunes, all given the "heavy wood" treatment many of the songs played this afternoon will be from their latest CD. If you want to hear Led Zeppelin and Motorhead like you've never heard

them before-check this lot out

6-15pm - 7-30pm

UNUSUAL SUSPECTS

A four-piece Blues/Folk/RnB band from Newark, their music combines original material along with classic covers from artist as diverse as Bob Dylan, JJ Cale and Thin Lizzy. Performing mainly in the Newark area, their mostly laid back sound has a wide appeal.

8-30pm - 10pm

THE ALMABOOBIES

3 dynamic sisters, rocking out together are now breathing new life into female rock ignoring stereotypes and peer pressure on the way, Victoria, Elizabeth and Alexandra Ellis blend urgent bittersweet harmonies with power chord driven rock. www.thealmaboobies.com

Sunday 29th May

3pm - 3-30pm QUIZ-Your last chance to win a gallon of beer with today's brainteasers

4pm - 5pm GINA STONE

Singer/songwriter Gina Stone closes this year's festival with her intriguing style of electro pop rock which has been described as Gary Numan meets Goth. Performing as a solo artist with backing tracks Gina has featured on various local radio shows and has gigged with her latest album, Woven, throughout the East Midlands.

P.A supplied and operated by

Forefront Productions

Lighting and effects by

Forefront Productions

Quizzes compiled and researched by Mark Taylor

QUIZ no.17

Welcome to the latest edition of our cryptic Prize Quiz.

This time the answers are all vegetables (mainly less well-known ones.) There'll be a beery prize for the winner. Send your replies along with name, address and telephone number to quizmeister@newarkcamra.org.uk or by snail mail to 'Beer Gutter Quiz No 17', 22 Ringrose Close, Newark, Notts NG24 2JL to arrive by 31 July 2011. The winner will be selected at random from the highest scoring entries.

1. Unit of radioactive dose, sort of.
2. Band's amp hire included.
3. Sports shoe family.
4. Outcome I have followed.
5. Stylish alternative? Yes, in brief.
6. Donkey submerged in sparkling wine
7. Bizarre cults make Rioja here.
8. Make up teacher (not bachelor)
9. Sports car urge to replace RV
10. One (not quiet) replaces Italian pine in puppet's head.

The winner of Quiz No 16 was Carole and Phil Hughes from Neston, Cheshire.

The answers to the last quiz were: 1) Cameron 2) Heath 3) Attlee 4) Major 5) Disraeli 6) Wilson 7) Chamberlain 8) Douglas - Home 9) Callaghan 10) Baldwin



THE FINAL WHISTLE

Real Ale Emporium

A warm welcome awaits, continually changing selection of 10 real ales, including our 2 house beers CAD and Bounder at £2.30 a pint. We also offer 5 traditional ciders and a wide range of cold pub snacks.

The outside has also been extensively refurbished, including a new courtyard and a separate beer garden, perfect for enjoying a warm evening.

Sister pub to The Crown, Beeston, East Midlands CAMRA 2010 pub of the year and The Chesterfield Arms, Chesterfield's CAMRA 2010 pub of the year.

Find us at the beginning of the 'Southwell Trail'.

Open from 12pm.

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



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YOU DO,
TAKE PRIDE.**





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Sunday Roast

Traditional home made Sunday Roast served with all the trimmings - Choice of 3 meats, fresh vegetables, home made Yorkshire Puddings, roast & mashed potatoes & home made gravy.

O.A.P. and children's portions - £5.50

Selection starters & desserts also available

£8.95

***Always 3 Milestones ales,
1 guest beer and 2 ciders available***

Opening Times

12 noon - 11pm everyday

Food Service

Monday - Saturday 12 noon - 2.30pm & 5.30pm - 9.30pm

Sunday 12 noon - 8pm

*The Crown Inn, South Street, Normanton-On-Trent,
Nottinghamshire NG23 6RQ Tel: 01636 821973*

www.crownnormanton.co.uk