



# PUBS & PINTS

The Magazine for the Berkshire  
Branches of CAMRA



Spring 2026

Issue 1

**FREE**



## INSIDE THIS ISSUE:

Pub & Brewery News, Ale Trails, Cider News, Beer Festivals, International Women's Day & more

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# Branch Diary

## March

**Tuesday 3rd:** (19:00) BSE Social - British Pie Week - Plough & Harrow, Newell Green, Warfield, RG42 6AE. POC Clive Doran at:

[social@seberks.camra.org.uk](mailto:social@seberks.camra.org.uk)

**Tuesday 3rd:** (20:00) Reading Branch Meeting. CAMRA members only. Retreat, 8 St. John's Street, Reading, RG1 4EH.

**Thursday 5th:** (12:30) SWM 1st Thursday Social. at The Bear, 8-10 High Street, Maidenhead, SL6 1QJ. Hosted by Bob Beauchamp

**Sunday 8th:** (15:00) IWD Women in Beer Panel Discussion. Nags Head, 5 Russell Street, Reading, RG1 7XD.

**Tuesday 10th:** (19:00) BSE Social - British Pie Week - Newtown Pippin, Ralphs Ride, Bracknell, RG12, 9LR. POC Clive Doran at:

[social@seberks.camra.org.uk](mailto:social@seberks.camra.org.uk)

**Wednesday 11th:** (19:30) SWM Branch Meeting. CAMRA members only. North Star, Maidenhead, SL6 4AP

**Thursday 12th:** (20:00) BSE Branch Committee Meeting. CAMRA Members only. The Cricketers, Cricketers Lane, Warfield, Bracknell, RG42 6JT. POC Kevin Lenton at [chair@seberks.camra.org.uk](mailto:chair@seberks.camra.org.uk)

**Saturday 14th:** (13:00) Reading Pub Walk Social. Meeting at the Fox & Hounds, 51 Gosbrook Road, Caversham, RG4 8BN. POC Steve Goodall of SWM CAMRA at [social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Wednesday 18th:** (19:30) West Berkshire CAMRA Branch meeting. CAMRA members only. Venue tbc, please see [www.westberks.camra.org.uk](http://www.westberks.camra.org.uk). POC Richard Marshall at [chair@westberks.camra.org.uk](mailto:chair@westberks.camra.org.uk)

**Thursday 19th:** (13:00) BSE Social with the TWITS/ U3A Beer Appreciation Group. Venue TBA. POC Dave Arnold. See [www.seberks.camra.org.uk](http://www.seberks.camra.org.uk) for more info.

(19:30) SWM 3rd Thursday Social. All Welcome. The Bear, Maidenhead, SL6 1QJ. POC Bob Beauchamp

**Monday 23rd:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Old Manor, Grenville Place, Bracknell, RG12 1PB

**Friday 27th:** (19.00) SWM Pay Day Friday Social. All Welcome. The Lord Grenfell, Maidenhead, SL6 1TW. POC Steve Goodall

[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Saturday 28th:** (13:00) BSE Social - Social – Oakingham Belle, Oak Ave, Wokingham RG40 1LH. We may also visit the following pubs: Foundry Belle, Three Frogs, The Ship, Broad Street Tavern and The Outhouse

## April

**Thursday 2nd:** (12:30) SWM 1st Thursday Social at The Bear, 8-10 High Street, Maidenhead, SL6 1QJ. POC Bob Beauchamp

**Saturday 4th:** (13.00) SWM Branch Social at the White Horse Beer Festival. White Horse, Hedgerley, SL2 3UY. POC Alan Molloy

**Wednesday 8th:** (19.30) SWM Branch Meeting. CAMRA members only. The Swan, Clewer Village. SL4 5JG POC Steve Goodall

[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Thursday 9th:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Egham Real Ale & Cider Festival, 111 Spring Rise, Egham, TW20 9PE (19:30) Second Thursday of the Month Social. Meeting at the Three Guineas, Reading Station before moving onto The Retreat (20:30) and The Lyndhurst (21:30). See our website for more information. POC Keith Jordan - [jordankeith527@gmail.com](mailto:jordankeith527@gmail.com)

**Friday 10th:** (13:00) Afternoon social - Egham Real Ale & Cider Festival, 111 Spring Rise, Egham, TW20 9PE

**Saturday 11th:** (13.00) SWM Branch Social at Egham United Services Club Beer Festival, Egham TW20 9PE. POC Steve Goodall

[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Thursday 16th:** (19.30) SWM 3rd Thursday Social. The Bear, Maidenhead, SL6 1QJ. POC Bob Beauchamp

**Thursday 16th:** (20:00) Reading Branch Meeting. CAMRA members only. Queen's Head, 54 Christchurch Road, Reading, RG2 7AZ.

**Saturday 18th:** (13.00) SWM Branch Social. Pub walk around Bourne End and Cookham, Meet at KEG, Bourne End, SL8 5QN. POC Steve Goodall [social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

# Branch Diary

**Thursday 23rd:** (20:00) BSE Open Meeting - The Rose Inn, 30 Market Place, Wokingham, RG40 1AP  
**Friday 24th:** (19:00) SWM Pay Day Friday Social. All Welcome. The Moon And Spoon Slough, SL1 1EL. POC Steve Goodall  
[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Monday 27th:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Old Manor, Grenville Place, Bracknell, RG12 1PB

**Thursday 30th:** (19:30) BSE Social - White Hart, Church Road, Winkfield. SL4 4SE

## May

**Thursday 7th:** (12:30) SWM Lunchtime social at The Bear, 8-10 High Street, Maidenhead, SL6 1QJ. Hosted by Bob and Ann.  
(20:00) BSE Branch Committee Meeting. CAMRA Members only. White Horse, Easthampstead Road, Wokingham, RG40 3AF

**Wednesday 13th:** (19:30) SWM Branch Meeting. CAMRA Members only. Craufurd Arms, Maidenhead, SL6 7LY. POC Steve Goodall  
[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Thursday 14th:** (19:30) Second Thursday of the Month Social. Meeting at the Three Guineas, Reading Station before moving onto The Rising Sun (20:30) and The Castle Tap (21:30). See our website for more information. POC Keith Jordan - [jordankeith527@gmail.com](mailto:jordankeith527@gmail.com)

**Wednesday 20th:** A day out in Cambridge. Hosted by Mark Geeson of SHB CAMRA. More details can be found at [shb.camra.org.uk](http://shb.camra.org.uk)  
(19:30) BSE Social – The Hive Craft Beer and Coffee Shop, 208-210 Duke's Ride, Crowthorne RG45 6DS  
**Thursday 21st:** (19:30) SWM 3rd Thursday Social. All Welcome. The Bear, Maidenhead, SL6 1QJ. POC Bob Beauchamp

**Saturday 23rd:** (13:00) SWM Branch Social at the White Horse Beer Festival. White Horse, Hedgerley, SL2 3UY. POC Steve Goodall  
[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Monday 25th:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Old Manor, Grenville Place, Bracknell, RG12 1PB

**Thursday 28th:** (19:30) BSE Social - Duke of Edinburgh, Woodside Road, Woodside, Winkfield. SL4 2DP

**Friday 29th:** (19:00) SWM Pay Day Friday Social. All Welcome. Venue TBC. POC Steve Goodall  
[social.sec@swm.camra.org.uk](mailto:social.sec@swm.camra.org.uk)

**Saturday 30th:** (14:00) BSE Afternoon Social with presentation at 15:00 - Elusive Brewing 10th Birthday - Unit 5, Marino Way, Hogwood Lane, Hogwood Lane Industrial Estate, Wokingham, RG40 4RF

## June

**Thursday 4th:** (12:30) SWM Lunchtime social at The Bear, 8-10 High Street, Maidenhead, SL6 1QJ. Hosted by Bob and Ann.  
(19:30) BSE Social - The Tally Ho, Fleet Hill, Eversley, Hook, RG27 0RR

**Thursday 11th:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Kingston Beer & Cider Festival - Workmen's Club & Institute, 25 Old London Road, Kingston Upon Thames.  
(19:30) Reading & Mid Berks Second Thursday of the Month Social. Meeting at the Three Guineas, Reading Station before moving onto The Fox & Hounds, Caversham (20:30) and The Clifton (21:30). See our website for more information. POC Keith Jordan - [jordankeith527@gmail.com](mailto:jordankeith527@gmail.com)

**Friday 12th:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Kingston Beer & Cider Festival - Workmen's Club & Institute, 25 Old London Road, Kingston Upon Thames.

**Saturday 13th:** (13:30) 11th Anniversary Beer Festival Social - Bond Brews, Unit 3 & 4 South Barns, Gardeners Green Farm, Heathlands Road, Wokingham, RG40 3AS

**Monday 22nd:** (12:00) Lunchtime Social with the BRATS (Bracknell Real Ale Tipplers) – Old Manor, Grenville Place, Bracknell, RG12 1PB



# Editor's Letter

Welcome to the first edition of Pubs & Pints! This is our brand new Berkshire-wide magazine, taking in all the news and updates for four branches of CAMRA: West Berkshire; Reading and Mid-Berkshire; Berkshire South East; and Slough, Windsor and Maidenhead.

We're finding our feet, and have learnt so much from pulling this first magazine together. We'd really appreciate your feedback, so please send that to us at [pubsandpints@icloud.com](mailto:pubsandpints@icloud.com) - we're keen to hear your thoughts.

Inside you'll find your regular pub news and brewery news, but expanded - thank you to our contributors - in fact there's a lot more of us involved now and I've listed everybody on a second page! We're continuing the regular cider updates and news in every edition too, so you'll see more and more in this space. There's an article about the upcoming Reading Ale Trail, as well as a reflection on the success of the Maidenhead version. We have write-ups

from some recent beer festivals across the region, and a look ahead to the Maidenhead Beer Festival in May. We're certainly wishing for sunnier days soon.

The upcoming Pub Of The Year competitions are looming, and we share the nominees for each branch with some absolutely brilliant pubs in the running for the prize. We take a look at International Women's Day on 8<sup>th</sup> March and the events happening locally, with some breweries having already hosted events and brewed a special occasion beer.

We also take a look at the breweries to watch in 2026. We're are so lucky in this region, with bustling pubs and active breweries, but there is always something new and we feature three exciting new breweries establishing themselves further this year.

The purpose of this Berkshire-wide magazine is to get consistent communication out across

**Free festival entry  
with your CAMRA  
membership**



Beers you just can't  
say no to

## Get in for free in 2026!

As a CAMRA member, your membership now gets you free entry to CAMRA beer festivals across the UK in 2026.

That's free entry to over 130 CAMRA run festivals, from local favourites to top tier beer events. It's one of the biggest benefits we've ever offered and it's all about helping you discover great beer, spend time with friends and continue your support of cask.

CAMRA is the UK's biggest beer festival organiser. In 2025 alone we had over half a year of them, with around 858,000 pints poured and nearly 266,000 people attending across the country.

# Editor's Letter

the region. West Berkshire has been without a publication for some time, and it was a similar story for Berkshire South East. We now have the opportunity to get a publication back into more pubs that drinkers and visitors can pick up and read. We want the magazine to share the comings and goings in our readers' respective areas, sharing the local events, meetings and socials that are always happening. Hopefully this promotes great pubs that serve great ale, too.

CAMRA have been hugely busy in recent months campaigning on behalf of pubs and hospitality. CAMRA hosts its next Members' Weekend in St Albans on the weekend of 17<sup>th</sup>-19<sup>th</sup> April, and you can sign up to attend on the CAMRA website. CAMRA's recent campaign to reduce the impact of business rates on pubs continues, and despite recent changes by the government to reduce the rates by 15%, many pubs still face huge hikes in their bills due to the recent rates revaluation. The concern is that the impact of

this could see more pubs close while a review takes place of the specific impact on pubs.

There has never been a more important time to support your local, so thank you to every one of you that does just that.

Check out our (now massive!) events diary that covers all upcoming activity across our four Berkshire branches. Come and join us at one of our socials and get to know those in your local branch. Fancy getting even more involved locally at a branch level? You'll need to be a CAMRA member and membership will enable you to get more involved in our mission! You can join online at [www.camra.org.uk](http://www.camra.org.uk). Did you know you can get in for free to all CAMRA beer festivals as a member? That's free entry to over 130 CAMRA beer festivals each year. We'll see you there!

**Zoë Andrews**  
*Editor*



*Kevin and Janet invite  
you to the White Horse*

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**EASTER MINI BEER FESTIVAL**  
Friday 3<sup>rd</sup> April - Monday 6<sup>th</sup> April

**MAY BEER FESTIVAL**  
Friday 22<sup>nd</sup> May - Monday 25<sup>th</sup> May

# Chris Reynolds: 1948 - 2026

## West Berkshire CAMRA Member - Obituary



Chris Reynolds, West Berkshire CAMRA member  
Photo by West Berkshire CAMRA

Long-time CAMRA member Chris Reynolds died peacefully in his sleep in Newbury on 13th January 2026.

He went to school at St Bartholomew's Grammar School, Newbury and then on to study at the University of Bath. A chemistry teacher by vocation, Chris taught most memorably at The Hurst School, where he was head of science, though his calling took him far beyond Berkshire, including to Papua New Guinea, where his love of other cultures found full expression.

He was very active in the Newbury community, supporting local initiatives and lending a hand where it was needed. For many years he was a dedicated member of the West Berkshire Ramblers, finding joy in a good walk (ideally

one that ended at a pub). A proud member of CAMRA and enthusiastic pub reviewer, he was a true champion of real ale and the local hosteleries that served it. He attended Branch meetings whenever he could and always contributed to discussions with insight and humour. He arranged and led many pub walks for CAMRA members. Music filled his home and gatherings, and travel took him to new cultures and stories wherever he went. Above all, he was always learning something new, reminding those around him that curiosity is a compass worth following at every age.

Family, friends and local CAMRA members gathered together at the Weirside pub in Newbury in early February to celebrate his life and share memories of him. Chris is dearly missed by his two children and four grandchildren, who carry forward his spirit of adventure, warmth, and curiosity. He is also deeply missed by West Berkshire Branch members and we send our condolences to all his family and close friends.

**Jamie Reynolds with additions  
by Richard Marshall**

### Did you know?

Research commissioned by CAMRA found that people who have a 'local' felt significantly more connected to their communities



Source: Dunbar, R., "Friends on Tap" (2016)



# Pub News

## Mid-Berkshire

### Reading

In November 2025 planning was approved (with conditions) to revive **The Horn** on Castle Street, which has been closed since 2021. The plan requests “External and internal refurbishment of public house and 2x flats above, reinstate external door and window on south elevation, retain existing uses (amended description).” Although the proposed redevelopment focuses on residential use upstairs, it seems that the ground floor will be retained for hospitality purposes.

Plans to convert **The Jolly Anglers** on Kennetside in to flats has been put on hold. The pub has been closed since November 2023.



*The Thirsty Bear on the Kings Road, Reading  
Image by Zoë Andrews*

**The Thirsty Bear** on Kings Road is available for lease under a foundation tenancy agreement through Star Pubs. “It is a well-established town-centre site requiring an estimated minimum ingoing cost of approximately £15,019, with an annual rent of £54,226. The venue, known for a food-led offer, features a high-footfall location suited for experienced operators.” Best known for its pizzas, the pub was formerly

The Wynford Arms and, following a period of around 18 months standing vacant, reopened in 2017 as The Thirsty Bear after undergoing a major refurbishment.

There were rumours that the **Turks Head** on London Road would close after the previous manager stepped down, but new tenants have since taken over. Following a short hiatus, the pub reopened in January, with Jamie introducing himself to customers via the pub’s Facebook page. The new team initially began trading all day, every day, though they have said opening hours may change. They plan to continue the pub’s live music tradition, and karaoke has returned on Thursday nights.

**The Moderation** on Caversham Road is celebrating St Piran’s day on Thursday 5<sup>th</sup> March. ‘The 4<sup>th</sup> Moderation Pasties by Post’ will feature a selection of pasties from across Cornwall, which will be rated to determine the Moderation Pasty Champion 2026. A selection of Cornish beers and ciders will be available. St Piran was a 5<sup>th</sup>-century Cornish abbot and is traditionally regarded as the patron saint of tin miners. The pub is owned by Andy, who is Cornish, and the kitchen serves an eclectic mix of South East Asian dishes alongside classic pub food.



*The Rising Sun, Reading  
Image by Zoë Andrews*

**The Rising Sun** on Castle Street has won a battle to add an illuminated sign to the front exterior of the pub. The council originally rejected the plan suggesting it could be “harmful to the Grade II listed building.” The decision was overturned as the sign would not be “overly prominent”. Heartwood Inns also own **The Coat And Bear** in Newbury and both pubs ran 50% off mains deals during January as well as a special Burns Night menu. Rewards can be collected through their app. The new Winter menu has just launched.

**The Railway Tavern**, formerly The Gateway, on Greyfriars Road reopened in November under new management following a sympathetic refurbishment, with a focus on period features such as ceiling roses and traditional fireplaces. Trade has been strong, with busy weekend evenings driven by live music. On a recent visit Titanic’s Plum Porter and Timothy Taylor’s Landlord were on cask. Drag Bingo will be coming soon. The pub is an over 18s venue. Dave Kesterton and Jason Walters who run Stormy Pub Company also have **The Foresters Arms**, **The Victoria** in Tilehurst and **The Millhouse** in Thatcham. They have just announced that they are to take on **The Plough** in Tilehurst. They aim to expand to ten sites within the next three years.



*The Railway Tavern on Greyfriars Road, Reading  
Image by Zoë Andrews*

**The Nags Head** on Russell Street is set to celebrate its 19th anniversary on Thursday

19<sup>th</sup> February, with free entry and live music provided by Dolly and The Clothes Pegs. The event will also feature a Vibrant Forest Brewery tap takeover.



*Inside the Nags Head  
Image by Zoë Andrews*

A new pizza offering has launched at **The Greyfriar** on Broad Street in collaboration with Zia Lucia. Orders are placed via QR codes on the table menus, with five pizzas available, including pepperoni and prosciutto and mushroom. Prices range from £13 to £14.35, with service running Monday to Friday from 5:00pm to 10:00pm, and 12:00pm to 10:00pm at weekends.

**The Lyndhurst** on Queens Road began the year with reduced opening hours but are now extending them to all day Wednesday to Sunday, with a shorter day on Tuesday and closed on Mondays. The pub will continue to host chess nights, quizzes, karaoke, live sport and live music including festivals. They celebrated one year under the ownership of Gary in January with a disco and karaoke.

**The Blgrave Arms** on Blgrave Street closed its doors for the final time following a New Year’s Eve party. The pub was taken over by Marc in 2012, when it became a welcoming independent venue serving the LGBTQ+ community. There is currently no news regarding a reopening.

After plans to turn it into a Greggs were rejected, **The Royal Albion** on Oxford Road has gained protected status. Councillors agreed that the pub should be added to a list of locally important buildings as it served as a pub for over 150 years. Planning was refused on the ground that it would have led to the permanent loss of a pub.

## Whitchurch

**The Sun Inn** at Hill Bottom, Whitchurch has recently come under new management and they report getting visits from several CAMRA members. The also recently hosted a tap takeover from Lincolnshire's Bateman's brewery, with a meet the brewer event.

## Riseley

**The Bull** on Basingstoke Road was handed over by Monika and Boris to new tenants in the middle of January.

## Bracknell

**The Plough & Harrow** in Warfield, re-opened after a short closure in November. It is now run by Simon and Vicky Powell who are also the licensees of the **Newtown Pippin** in Bracknell which they took over during the pandemic and turned into a very successful community pub. The Newtown Pippin has been BSE Branch Pub of the Year for the last three years.

## Wokingham

**The Horns** in Crazies Hill re-opened in November as a community pub. The 17th Century building has undergone a significant refurbishment with 37 local investors coming together to save the pub and purchase it from Brakspear. The pub is a free house, has three hand pumps and sells beer from local brewery, Rebellion. Food is available and there are also refurbished rooms available to book. The refurbishment looks superb and we wish them the best of luck. *(Written by Zoë Andrews)*

**The Hope and Anchor** on Station Road in Wokingham is currently only open at weekends. **The Bull** at Barkham is currently closed. We are not sure at this time if this is a temporary closure.

## Ascot

**The Duchy, Ascot** opened recently in the site that was previously a Loch Fyne restaurant. There are renovations ongoing with four suites due to open over the coming months. The food menu is focussed on local produce and game.

## Sunningdale

**The Nags Head** in Sunningdale village, has a new landlord. There is regular live music, events, quizzes and more.

## Windsor

**A Hoppy Place** in Windsor will close its doors for the last time on March 21<sup>st</sup> and the team are encouraging everyone to come by between now and then and drink the little bar dry. Windsor was the first spot that A Hoppy Place began, they have another site over in Maidenhead and this will continue as normal. Founder Dave Hayward shared online that declining footfall at the Windsor branch meant that they could no longer afford to keep it running and shared insights into the impact of repeated rises in beer duty, NI and Minimum Wage as well as other external factors made the climate very challenging.

## West Berkshire

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### Aldworth

**The Bell Inn** is West Berkshire, Berkshire and Central Southern Pub of the Year 2025. The pub is very much at the heart of the community with lots of events throughout the year. On the evening of Friday 23<sup>rd</sup> January, they held their annual Wassail in the garden to encourage the apple trees to be fruitful later in the year. The crowd were entertained before, during and

after by Kennet Morris and Icknield Way Morris. There was lusty singing by all of traditional Wassailing songs such as 'Here we come a wassailing', 'Wassail, Wassail, all through the town' and lots of shouting to scare off bad spirits. The Reading Branch of Muzzle Loaders of Great Britain twice fired their rifles into the air to scare off those spirits. Then slices of toast soaked in cider were placed in the branches of the tree and everyone was invited to anoint the tree with cider to ensure a good crop of apples. (Written by Richard Marshall)



An evening of Wassailing at The Bell Inn, Aldworth  
Images by Richard Marshall



## Chapel Row

**The Bladebone** closed from 12<sup>th</sup> - 21<sup>st</sup> January to give the staff a break and to plan new menus. In this time they added a private entrance to their orangery in order to launch their new

private dining project which is to include bespoke menus. They continue their 3 courses for £25 offer on Wednesdays and Thursdays 12 – 3pm and 5:30 – 9:30pm. They recently shared a newspaper article from 1969 which told the story of the pub sign. The rumour was that a great beast plagued the Kennet Valley, most likely in the 1600s, and it was killed by the men of Newbury, Thatcham and Bucklebury. When the skeleton was found centuries later the beast's blade bone was used for the pub sign. The sign was refurbished in the 1950s and it was said that there was still a bone inside.

## Chieveley

**Ye Olde Red Lion** closed after Christmas day drinks for a kitchen refit. It reopened on 16<sup>th</sup> January for a drinks only opening weekend but normal service resumed the following week. A planning application has been submitted for a 60 seater restaurant in the front car park.

## Cold Ash

Although **The Castle** on Cold Ash Hill is currently advertising for new tenants, the existing management has indicated that it hopes to remain in place. A range of food offers are available throughout the week. Tuesdays are designated burger nights, with two burgers and a drink available for £20. On Thursdays and Fridays, they run pub classics nights, offering two meals for £20. Saturdays feature steak nights, with a complimentary bottle of wine when two steaks are purchased. On Sundays, two roast dinners are priced at £23.95. In addition, a senior citizens' lunch deal is available Monday to Saturday from 12:00pm to 3:00pm, with two meals priced at £12.95.

## Donnington

**The Fox and Hounds** on Oxford Road was put on the market for £750,000 last Summer. It has since been reduced to £625,000. It has a large beer garden and a three bedroomed owners accommodation, as well as planning permission to turn a barn in to seven rooms.

# THE PERSEVERANCE

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 thesixbellsburghfield@outlook.com



## Great Shefford

**The Swan On The River** on Newbury Road is expected to reopen in 2026 after being closed for two years following the previous landlord's business difficulties. There had been fears that the pub would be lost completely and there were attempts to have it redesignated as an Asset of Community Value after the previous listing lapsed. The pub is a historic, listed building that has presented a number of challenges upon improvements. The new owner, Miranda Armstrong, brought the pub in April 2025 and started a major renovation programme. She is determined to create a 'proper pub' which serves the community. The inside has been altered to improve flow and there will be an upstairs dining room for private functions. It should be reopening in the Spring.

*(Written by Richard Marshall)*

## Eastbury

**The Plough Inn** on Newbury Road is up for sale for £650,000. It boasts an "idyllic village location in the North Wessex Downs", with 80 covers, four bed owners accommodation, outdoor terrace and garden and well equipped kitchen.

## Enbourne

**The Craven Arms** on Skinner's Green Lane closed during January to handover to new hosts Lucas and Richard. They reopened on 21<sup>st</sup> January at 5pm. Former owners have gone to The Fox and Hounds in Devizes.

## Halfway

**The Halfway Inn** on Bath Road has been sold by Hall and Woodhouse, who brew Badger Brewery beer. The pub was reopened in 2024 after a period of closure. The future of the pub is unknown.

## Hungerford

Greene King owned **The Bear Hotel** on Charnham Street is up for lease after the previous tenant, Mark Elder, retired.

## Kintbury

**The Blue Ball** on High Street welcome new hosts Susie and daughter Emma. They plan to have regular live music and provide traditional pub food. They are currently looking for bar staff and a chef to join their team. There is a function room available. At the time of writing they were gearing up for a pool competition.

## Marsh Benham

**The Redhouse** closed without warning at the end of last year. In 2022 there was planning to convert the building into three residential units but it was sold in July of that year and reopened as a pub.

## Midgham

**The Coach and Horses** on Bath Road is listed as sold subject to contract. There are rumours it is to become an Indian restaurant.

## Newbury



*Parched on Bartholomew Street, Newbury  
Image by Zoë Andrews*

Colin and Katie, who used to run **The Globe**, opened **Parched** on Bartholomew Street in October last year with the help of a Crowdfunder. One cider and eleven keg beers are available. Although they had hoped to do cask ale in the future there is very limited space in the cellar and this may not be possible. There are regular quiz and live music nights. There are plans to open a courtyard area at the rear. Current opening hours are Tuesday to Thursday 4pm – 10pm, Friday 4pm – 11pm, Saturday 2pm – 11pm and Sunday 2pm – 8pm.

There currently appear to be no plans to reopen **The King Charles Tavern** on Cheap Street which closed in June last year. The property remains on the market as a freehold, with an asking price of £450,000.

Although **The Weirside** initially opened all day, every day, it has since reduced its hours to Monday–Thursday 4pm–10pm and Friday–Sunday 12pm–10pm. The pub has recently supported the Empty Chairs campaign, an initiative designed to tackle loneliness and encourage people to sit together at pub tables. Four cask ales are usually available, with local Indigenous often featuring on the line up. A selection of bottled ciders is also offered, mostly from local producer Green Shed.



Inside Delphic Brewing Co in Newbury  
Images by Zoë Andrews



**Delphic Brewing Company** on Mayors Lane has partnered with Magpie and The Mob to host creative craft evenings, combining beer and hands on making. These take place once a month on selected Thursdays, from 7pm–9pm, with tickets priced at £25 including all materials. There will also be printing sessions with Blind Maggot throughout the year, which have already proven very popular. On February 7<sup>th</sup>, the latest Delphic Cup darts tournament took place, marking the first event of what will become a regular series throughout the year. Prizes are awarded to the top four finishers, with the overall winner receiving ten pints. Picklefest returns on 11<sup>th</sup> July, inviting entries of pickles,



The Weirside in Newbury  
Image by Zoë Andrews

hot sauces, drinks, ferments, jams, or honey for a chance to win. A secret project is currently underway, with plans for a reveal on 21<sup>st</sup> February. Delphic will be showing all Six Nations rugby matches (except for one that falls outside opening hours) and is running a fantasy league, offering participants the chance to win prizes. The brewery is currently recruiting a Taproom and Sales Manager. Three cask ales are usually available alongside approximately ten keg options. On Sundays all cask ales are £4.

There are rumours that **The Nag's Head** on Bartholomew Street may be set to reopen, as refurbishment work appears to be underway. The pub has been closed since June 2023.

## Thatcham

**The White Hart** on High Street is now under new management, with things appearing to continue much as before. The existing menu remains in place, alongside regular live music every Saturday evening.

## West Ilsley

The lease of **The Harrow** on Main Street is currently open to offers.

## Woolhampton

A number of events are coming up at **The Rowbarge** on Station Road. On Tuesday 10<sup>th</sup> March Brush and Tipple will guide participants through a painting session. Tickets are priced at £30 and includes all required materials. The pub continues to host the regular dog walk which takes place on the



*The new re-branded beer from Renegade, it's 4% best bitter  
Image by Evelyn Harrison-Bullock*

last Saturday of each month. Weather permitting, it begins at 10:30am and lasts approximately one hour. A £2 donation is requested, covering the cost of a hot drink and a breakfast roll. Covers Under The Cover will return when the weather begins to warm, featuring acoustic artists under the heated stretch tent. Their highly successful beer festival is also set to return this summer. Renegade Brewery has rebranded one of their signature beers especially for the pub: Good Old Rowbarge, a 4% Best Bitter. Six real ales are usually available, mainly from local brewers.

**Evelyn Harrison-Bullock**

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Website

# CAMRA Pub of the Year



The voting for our Pub, Cider Pub and Club of the Year is open!

Pub of the year (POTY) is an important event in the CAMRA diary and for our local pubs and clubs. As a region, our respective branches would be failing in one of our key commitments if we did not support this part of our campaign to celebrate pubs. As we know, things are forever evolving in the current economy and pubs continue to be under threat of closure and under pressure financially. CAMRA aims to prevent as many closures as possible, encourage visits to local pubs and protect the heritage and culture of pubs for future generations to come.

Every year, respective branches of Berkshire CAMRA (West Berkshire, Reading & Mid-Berkshire, Berkshire South East and the Slough, Windsor & Maidenhead) award a Pub of the Year title to the pub most voted for by branch members. It's the most prestigious prize we can bestow.

The winner of each respective branch plays off against the other Berkshire branches in order to decide who is Berkshire POTY. It can then proceed through a number of larger inter-regional rounds and, if the pub is judged best in class all the way through, the pub can end up as the National Pub of the Year.

We also have a Cider Pub of the Year and a Club of the Year. Not every branch hosts all three competitions - this can depend on branch size, but we list all the nominees by our Berkshire branches below.

Here are this years nominees:

## Reading & Mid-Berkshire

---

### PUB OF THE YEAR 2026

**Alehouse**, *Reading*

**Bell**, *Waltham St Lawrence*

**Fox & Hounds**, *Caversham*

**Nags Head**, *Reading*

**Retreat**, *Reading*

**Three Guineas**, *Reading*

### CIDER PUB OF THE YEAR 2026

**Alehouse**, *Reading*

**Bell**, *Waltham St Lawrence*

**Castle Tap**, *Reading*

**Nags Head**, *Reading*

### CLUB OF THE YEAR 2026

**Sonning Golf Club**

**Wargrave & District Snooker Club**

Voting forms for Reading & Mid-Berkshire, and guidance for voting are available online on the Reading branch website and can be downloaded and emailed to the relevant coordinator.  
<https://reading.camra.org.uk/poty>

Alternatively, log in the national CAMRA website and go to <https://members.camra.org.uk/volunteers-area/branch-resources/awards-and-certificates/> and use the link to each category.



Scott Ganson of *The Bell*, Waltham St Lawrence being presented with Cider Pub of the Year in 2025  
Credit: Reading CAMRA

## West Berkshire

### PUB OF THE YEAR 2026

*Cow & Cask*, Newbury

*Weirside*, Newbury

*Tally Ho*, Hungerford Newtown

### CIDER PUB OF THE YEAR 2026

*Bell Inn*, Aldworth

### CLUB OF THE YEAR 2026

*Hungerford Club*

Please see the West Berkshire CAMRA website for more information on how to vote.

[www.westberkscamra.org.uk](http://www.westberkscamra.org.uk)

## Berkshire South East

### PUB OF THE YEAR 2026

*Crispin*, Wokingham

*Victoria Arms*, Binfield

*Duke of Edinburgh*, Wingfield

In the Berkshire South-East branch, there isn't a public vote, but instead the pubs are judged by the members. Want to share your thoughts? See the contacts page for how to contact this branch for more information.



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## Slough, Windsor & Maidenhead

### PUB OF THE YEAR & CIDER PUB OF THE YEAR 2026

*Swan, Clewer*  
*White Horse, Hedgerley*  
*A Hoppy Place, Maidenhead*  
*Craufurd Arms, Maidenhead*  
*Carpenters Arms, Windsor*  
*Prince Arthur, Windsor*  
*Perseverance, Wraysbury*

### CLUB OF THE YEAR 2026

**Maidenhead & Bray Sports Club**

We wish the best of luck to all of our nominees for 2025.

**Zoë Andrews**



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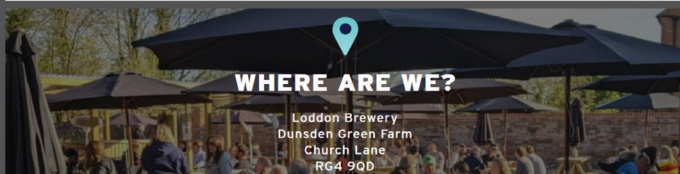


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# Ale Trail 2026

## Time to join in



*A sneak preview of the 2026 Ale Trail cover  
Designed by Graham Stone*

Watch out for the launch of the 2026 Ale Trail, brought to you by Reading and Mid-Berkshire CAMRA. Launched on Saturday 7 March at the Nags Head in Reading, this popular annual event is a great chance to get out and about and enjoy some of the fantastic pubs our area has to offer.

Want to know more? First you need to get an Ale Trail booklet. The best way is at the launch event where you can pick one up from local CAMRA members between 12.30pm and 3pm. For only £3 –that’s just over half a pint – you’ll get your passport to the trail that runs until Sunday 17 May.

Now enjoy a real ale or real cider (where available) and ask the bar tender for an Ale Trail sticker. Stickers are also available for soft drinks for designated drivers. Put the sticker in your booklet, visit another pub and repeat – and your booklet will get more and more colourful as you visit more and more pubs!

After 24 pub visits you’ll have a full booklet, so then complete your details and return it to the address shown inside. Remember that this is somebody’s house so please be respectful and don’t make lots of noise if you’re returning it in person late at night. Everybody who completes all 24 pubs will receive an exclusive, limited edition T shirt. And everybody who joins CAMRA as a new member during the trail, and can show us the proof, will get a share of some great bottles and cans donated by local brewers and cider makers.

The participating venues are chosen to give a good range of town centre, suburban and rural pubs, and enough variety from one year to the next to keep the trail fresh. We always try to include some interesting pubs that are less well-known, and over half of this year’s pubs weren’t on last year’s trail. It’s meant resting some of the trail’s long-term regulars – but you can always drop in and see them anyway, and look out for their return in 2027.

To find out the full list of pubs participating this year, keep an eye on our Facebook feed or our Branch website. Or, better still, just pick up a booklet.

Happy trailing - cheers!

**Phil Gill**

# Maidenhead Ale Trail Review

October - November 2025

After completing the annual Reading Ale Trail in March last year, I decided that it was time to organise a Maidenhead Ale Trail. The twenty-five pub Reading Ale Trail proved both challenging and highly enjoyable.

As a long-time resident of Maidenhead, I was keen to promote some of the fine real ale pubs in the town. I wanted to keep it small and invited eight pubs to join the inaugural Maidenhead Ale Trail, including the following pubs stretching from the Marlow Road to the River Thames:

**1. The Craufurd Arms,**  
*15 Gringer Hill, SL6 7LY*

**2. Off the Tap,**  
*105 High Street, SL6 1EA*

**3. Maidenhead Conservative Social Club,**  
*32 York Street, SL6 1SF*

**4. A Hoppy Place,**  
*Unit C, Trinity Place, Park Street, SL6 1TJ*

**5. The Maiden's Head,**  
*34 High Street, SL6 1QE*

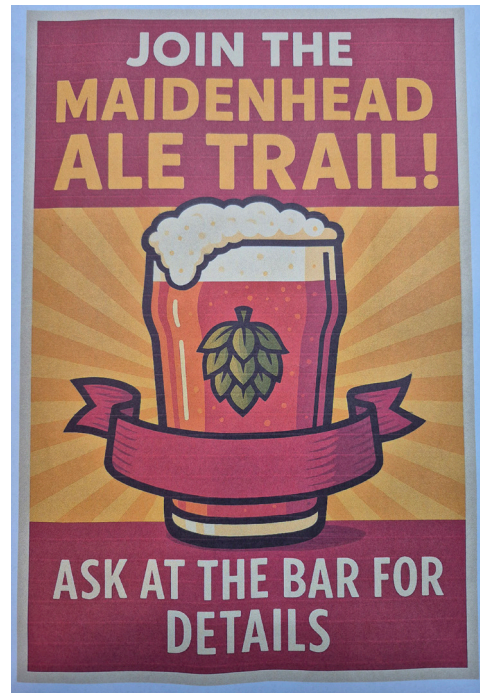
**6. The Bear,**  
*Wetherspoon, 8-10 High Street, SL6 1QJ*

**7. The Lord Grenfell,**  
*22 Oldfield Road, SL6 1TW*

**8. Hall & Woodhouse Taplow,**  
*Mill Lane, SL6 0AA*

The launch party was held at the Craufurd Arms on Sunday 12<sup>th</sup> October and I was very pleased with the attendance, including friends from neighbouring CAMRA branches.

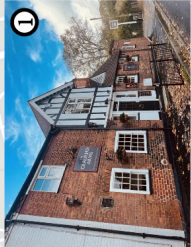
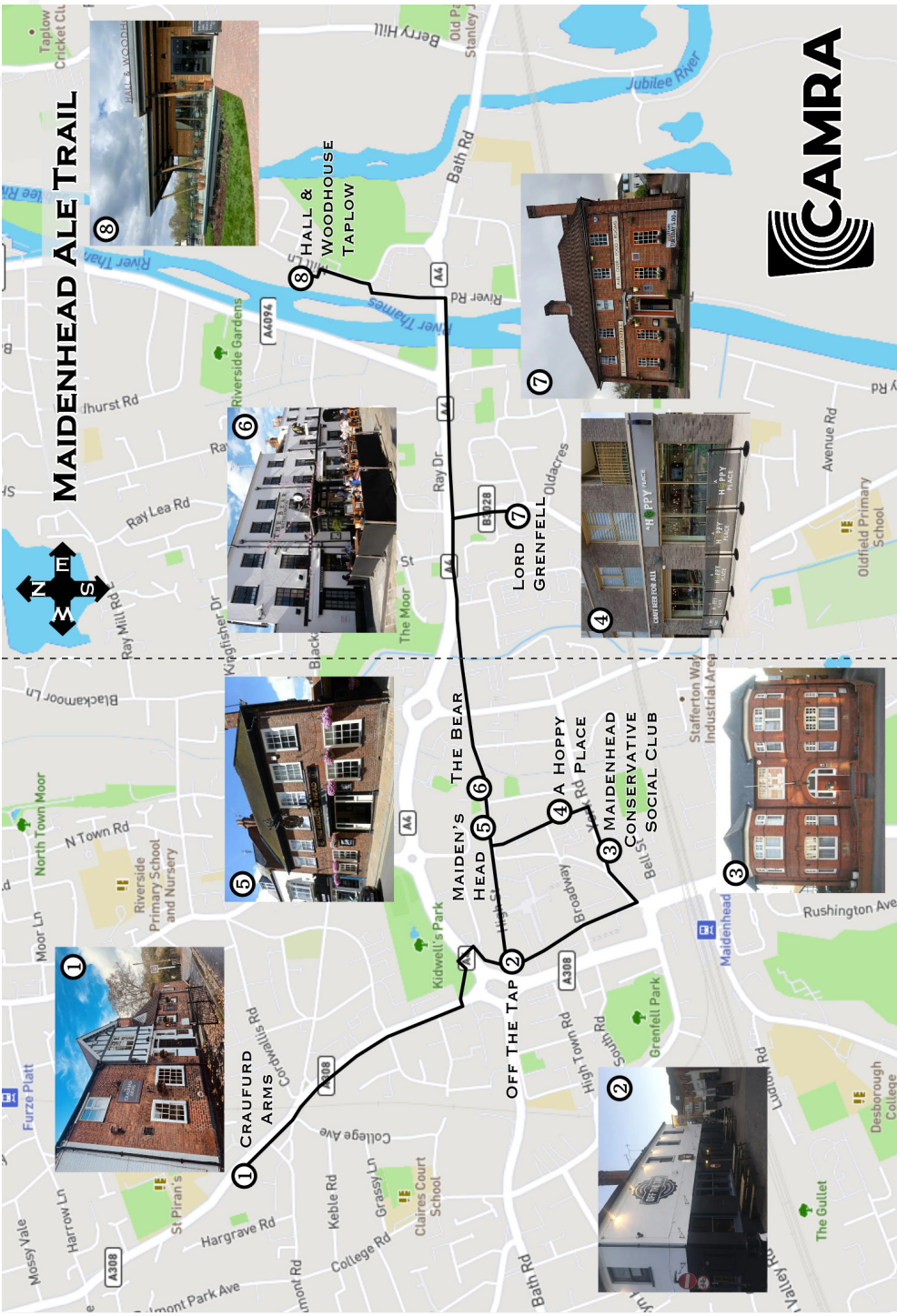
Thanks to funding from the Slough, Windsor and Maidenhead branch and a contribution from Wayne Fenton, Landlord of the Maiden's Head, we were able to cover the costs of the promotional material and the stylish MAT souvenir badges designed by Emily Davis.



*Maidenhead Ale Trail*  
Credit: Harry Mowe (HJM Visuals)

We had excellent coverage in the Maidenhead Advertiser, and Allan Willoughby (SWM & Berkshire Coordinator) and I appeared on the BBC Berkshire Radio breakfast show hosted by Kirsten O'Brien to promote the Maidenhead Ale Trail.

# MAIDENHEAD ALE TRAIL



1 CRAUFURD ARMS



5 THE BEAR



7 LORD GRENFELL



2 OFF THE TAP



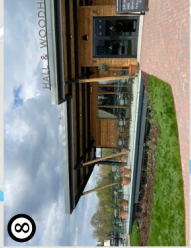
3 MAIDENHEAD CONSERVATIVE SOCIAL CLUB



4 A HOPPY PLACE



8 HALL & WOODHOUSE TAPLOW



6 RIVERSIDE GARDENS



# Maidenhead Ale Trail Review

The feedback we received from the participating pubs and over fifty ale trailers was extremely encouraging and it seemed that everyone enjoyed the event. Some participants completed it in one day whilst others took a more leisurely approach.

Exploring new pubs and sampling their ales hit the spot and it was wonderful to know that people had travelled a far afield as Cardiff and Croydon to take part in our event. Entrants included CAMRA branch members from Reading, Aylesbury and Bracknell.

The closing party was held at the Maiden's Head on Sunday 16<sup>th</sup> November and again turned out to be a fitting end to what was a very successful first for our branch.

Looking forward to seeing you next year and raising a glass together!

**Mark Newcombe**

*Chair & Pub Protection Officer*

*Campaign for Real Ale*

*Slough, Windsor & Maidenhead Branch*

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Source: IPPR, "Pubs and places: The social value of community pubs" (2012)



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# Maidenhead Beer & Cider Festival 2026

We are here again! Get the dates in your diary, for the 5th consecutive year, our flagship Maidenhead Beer & Cider Festival 2026 event is being held in North Maidenhead at The Sports Bar, Summerleaze Park, on the first weekend of July. The event is organised by the Slough, Windsor & Maidenhead branch of CAMRA.

The Sports Bar is a 10- minute walk from Furze Platt station, and a 5-minute walk from the Number 37 bus stop on Cookham Road by the Ezzo Garage, operated by Carousel buses (runs from High Wycombe, through Maidenhead to Windsor).

Of course, the fitter amongst you could make the trek there all the way from Maidenhead

station, possibly via the Craufurd Arms for those that work up a thirst (a former SWM pub of the year). The Sports Bar can be accessed from either Cookham Road or by taking the scenic route, via Summerleaze Road. And ample parking will be provided on site for those with a nominated driver.

Whether you just want a drink or you wish to volunteer this is a beer festival not to be missed. See you there!

**Richard Hemmings**

**13th Maidenhead Beer and Cider Festival 2026**

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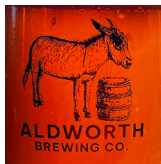
www.mbcf.camra.org.uk

# Brewery News

Now new and extended, we have brewery news all the way from A to Z! There are bound to be a few gaps, though, so if your favourite local brewery isn't featured, why not send us their news and you could get a writer's credit in the next issue.

## Aldworth

(by Richard Marshall)



The Bell Inn, Aldworth, is South Central Region Pub of the Year 2025. They started their own brewery a few years ago with head brewer James

who learnt his craft at West Berks Brewery. Their flagship ale, Five Giants, has proved to be very popular, so much so that they tend to sell out just as the next batch is ready.

The brews are available in cans which can be ordered via the brewery's website for collection or delivery. The majority of the brews to date have been IPA styles, but there have also been a couple of excellent sours and stouts, and a barrel-ageing project has been completed, with more to come. All beers are unfiltered and unpasteurised.

The taproom above the brewery is coming very soon. Keep an eye on Bearwood's social media accounts for updates.

## Bearwood, Wokingham

(by Sue Thirlaway)



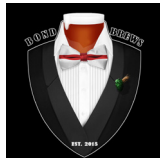
Bearwood Brewing, a new independent craft brewery in Wokingham, is located just off Molly Millars Lane, and is already making a significant mark on the beer industry.



Image by Bearwood Brewing

## Bond Brews, Wokingham

(by David Richards)



In the run-up to Christmas, the traditional seasonal brews of 'Christmas Cheer' (4.0% ABV) and 'Festive Porter' (4.5% ABV) made another appearance in bottle and cask and sold out at the Brewery shop.



Images by Bond Brews

Beers were supplied to the Westy Beer Festival in Aldershot in January and will also be seen at the Gosport Winterfest, which runs from 27<sup>th</sup>-28<sup>th</sup> February.

The ever-popular monthly outdoor Tap Yard events will run again this year from April to September, with Bond Brew's 11<sup>th</sup> anniversary

beer festival being held in June. The dates are available on their website [www.bondbrews.co.uk](http://www.bondbrews.co.uk). These events will be staffed again by CAMRA volunteers from the local Berkshire South-East branch.

## Delphic, Newbury

(by Evelyn Harrison-Bullock)

### DELPHIC BREWING CO.

A nitro stout has been added to the core range. It's called Black Market and Tom has just brewed version two which is a little stronger, with an ABV of 4.3%. The original was just under 4%. It's yummy!

They did a collab with Electric Bear in November – 'Beyond The Firmament' a 5.8% IPA, and are set to do another in February which will be a Cherry Bakewell White Stout. A collab with Little Martha is organised for February too, a West Coast IPA.

Another new beer to the core range is a keg hazy pale coming soon, called Gather.

## Dolphin, Twyford

(by Phil Gill)

### DOLPHIN BREWERY

Dolphin Brewery has a unit in Gas Lane, Twyford (between the station and the car park) that's open every Friday 12-2pm and Saturday 4-6pm. This is a bottle shop for takeaway beers, offering not only a great range from Dolphin (sour beers are their speciality) but also a rotating selection of guest beers in bottle and can.

## Double-Barrelled, Reading

(by Phil Gill)



There's a strong series of events to start 2026 at the Stadium Way, Reading taproom including an evening with England rugby star Jonathan Joseph featuring a live interview and audience Q&A. All Six Nations games are on the big screen. 'Bring Your Own Vinyl Night' is set to become a regular Thursday fixture, while on the second Sunday of every month is 'Cycle Ding'. Meet at the taproom at 12pm, before moving out around 12:15 - 12:30 for a relaxed 1.5 - 2 hour ride (approx. 25.9km), before heading back for drinks with 10% off at the bar for riders.



Image by Double-Barrelled Brewery

On the beer side, 'Booth' was the first special offering of 2026 – a 4.4% ABV American pale ale. Piney Columbus hops work with the citrus and floral character of Talus and Centennial, and a touch of Loral gives a hint of bergamot. For something with a bit more punch, 'Pressed' is a 6.0% hazy IPA which makes use of New Zealand hops as well as Phantasm powder derived from Marlborough Sauvignon Blanc grapes.



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## Elusive Brewing, Finchampstead

(by Phil Gill)



Since their founding, Elusive have developed a reputation for top quality, full of flavour beers. The multi-award winning 'Oregon Trail', a 5.8% ABV West Coast IPA, is the only core beer in the range, with specials of all styles regularly appearing. The taproom is open on Fridays and Saturdays, featuring eight beers including special guests. You can find it on the same industrial estate as Siren Craft.

production. A malt base of Pale, Munich, wheat and oats is hopped with home-grown and aromatic US hops. This hazy 5% ABV IPA is unfiltered and promises a full-bodied, big hop experience with intense citrus and a berry fruit blast.

Brewery tours are booking for 2026 on Fridays, Saturdays and Sundays. Visit the brewhouse and find out how the beer is brewed. Head through the beer cellar to see One Planet, and sample a range of beers as you go in your own tasting glass. Cost is £23 per person.

Taproom events have included a comedy night in February and there's also a monthly quiz night that raises funds for charity. Nearly £6,000 was raised for local and national charities at various brewery events in 2025.

## Hermitage

(by Richard Marshall)



Whilst still brewing the core range (eg Grimsbury Castle Best Bitter, Hermitage Blonde etc), they often brew speciality ales that may become regulars. A greater proportion of batches are casked rather than bottled and are sold at festivals, car rallies and a few local pubs.

Looking ahead, and following the success of the One Summer's Day festival last summer, GT Live Sessions has confirmed the 2026 acoustic music festival will be back at the brewery on Sunday 2 August. Tickets cost £17.50 with the live music line up to be announced in the spring.

## Hogs Back, Tongham

(by Phil Gill)



The rugby beer, 'England's Glory', made its annual appearance in time for the Six Nations. Brewed with a blend of three malts for a robust malt flavour, this 4.4% ABV golden ale has bags of character with its warm caramel depths and hints of citrus.

## Indie Rabble, Windsor

(by John Beeson)



Image by Indie Rabble

The brewery launched their 100th brew in late January called 'Can of Worms'. It's an 8% ABV New England IPA, triple dry hopped with Nelson Sauvin, Amarillo, Bru-1 and Tango for big hits of tropical stone fruit, pineapple, and citrus.

Siater project One Planet, the 100% solar-brewed beer, has seen 'Hazy IPA' back in

## Indigenous, Chaddleworth

(by Richard Marshall)



Work is still continuing on setting up the new premises in Chaddleworth. Brewing is still done at the original premises at Peacock Cottage.

## Loddon, Dunsden Green

(by Phil Gill)



Over the winter Loddon celebrated over 20 years of 'Hopbit', the beer that started it all. This sessionable

beer, now at 3.4% ABV, is brewed with East Kent Goldings hops that infuse the beer with a Seville orange marmalade flavour, offering a subtle yet distinctive aroma

and taste. With the brewery's 20 barrel plant able to produce around 30,000 pints per week, Hopbit has stood the test of time and remains a core part of the Loddon range.



Image by Loddon Brewery

Winter opening times see the taproom closed on Mondays. Other days it's open from 10am to 6pm, except Fridays and Saturdays when it stays open until 9pm.

## Mysterious Brewing, Tadley

(by Phil Gill)



The Silchester-based brewery are celebrating

after winning at not one, but two local beer festivals. 'Sesame Strata' won Best Cask Ale at the Guildford Beer Festival and also Beer of the Festival at the Yateley Cask and Cork Festival.

Pictured is the presentation of the Guildford award. The 4% ABV pale ale has a light biscuit backbone and a touch of sweetness. Bursting with juicy tropical fruit, bright citrus, and a subtle earthy edge from Nelson Sauvin and – of course – Strata hops.



Image from Mysterious Brewing's Facebook page

## Outhouse, Wokingham

(by Sue Thirlaway)



The brewery continues to produce new beers, along with old favourites. Guest beers are also on sale at the taproom, including many from the exciting new Wokingham

brewery, Bearwood Brewing.

There is now a new customer-facing beer fridge, filled with guest beers across the range of styles, available to drink in or take away.

The fortnightly quiz continues on alternate Wednesdays, with prizes! It is always very popular so be sure to book your table in advance, via social media, emailing [manager@](mailto:manager@)

[theouthousebrewery.com](http://theouthousebrewery.com), or at the bar. There is also the occasional Comedy Night and Open Mic Night. Keep an eye on their social media for details.



Image by Sue Thirlaway

They also say that customer experience remains a priority across the whole business, and they will continue to improve and refine every area of the brewery. As part of that, a brand-new brewery website is coming in 2026 with improved membership features, easier navigation and a better online shopping experience.

Owner Tim Coombes said, “2025 has certainly been a turbulent year across the brewing industry. A tough economic climate, tax increases and ongoing pressure on consumer spending have created challenges for breweries and pubs everywhere. Sadly, this has led to a record number of closures across the sector. Despite all of that, the thirst for Rebellion has continued. Our overall volumes were only marginally down for the year, and given the reality of the market, we are very happy with that result.”

After last year’s Greek Mythology theme, the 2026 monthly range is inspired by British folklore. Dragons, pixies, spirits and Arthurian legend will all make an appearance. It’s a great chance for the brewers to experiment with new hop varieties and malts that have rarely, if ever, been used before.

## Phantom Brewing, Reading

(by Phil Gill)



As most will already have seen, Phantom Brewing Co. entered voluntary liquidation just before Christmas. Both the taproom ‘The Haunt’ in Meadow Road in Reading and the Echoes bar in Henley have closed.

## Renegade, Yattendon

(by Richard Marshall)



Head Brewer Will Twomey has left and is replaced by Hugo Fullerton who has been in training for seven years. Will is considering setting up his own brewery in the Newbury area.

## Rebellion Beer Co, Marlow Bottom

(by Phil Gill)



‘Mar-Low Pale’, the first low alcohol beer out of Marlow, was launched in time for Dry January. At 0.5% ABV, the brewery are really pleased with the results and say that the focus is on delivering flavour without compromise.

## Siren Craft, Finchampstead

(by Phil Gill)



Beers from two ends of the scale launched early this year. Starting low, 'Last Night' is a 0.5% ABV low alcohol nitro stout. It's made in the style of an Irish Dry Stout, which pours deep and black with a dense, creamy tan foam. Aromas of coffee and roasted barley give way to hints of dark chocolate. A perfect complement to the 0.5% ABV low alcohol version of 'Soundwave' that was launched last year.

At the upper end is the return of 'Smart Shuffle', an 8% ABV Double India Pale Ale (DIPA). This time the brewsheet features used Citra, Idaho 7, and Peacharine hops, giving a dank, sticky, tropical haze of a beer.

Tickets may still be available for Siren's 13<sup>th</sup> birthday party on 28 March. For the first time since 2017 this will be hosted at the brewery itself rather than the Tap Yard site. It's all on the same estate. This year there will be one all-day session from 12pm to 7pm. More information about the big day will be unveiled over the coming weeks, including the big reveal of the three special birthday beers.

If you had crowdfunder credit from 2024, the deadline for using it was 31 January. Many took advantage of the chance to send January off with a smile and a beer or several in the Siren RGI bar in Reading's Friar Street.

## Stardust, Maidenhead

(By Allan Willoughby)



Congratulations to Ben from Stardust Brewery, who picked up the Beer of the Maidenhead Beer & Cider Festival 2025 award! His milk stout, Silk, was a huge hit and took home the

top honour.

This award was decided by public vote, showing just how much people loved the rich and creamy milk stout which combined notes of roasted coffee and dark chocolate. Ben is pictured accepting the award from Richard Hemmings, the Festival Organiser, along with Mark Newcombe, the Branch Chair. It was a great moment for him and for everyone at Stardust Brewery!



From left to right SWM Chairman Mark Newcombe, Stardust's Ben Ebbetts and Maidenhead Beer & Cider Festival Organiser, Richard Hemmings  
Photo by SWM CAMRA

## Two Flints, Windsor

(by Phil Gill)

### TWO FLINTS

Early 2026 events at the taproom included a Traitors Finale Viewing Party and a Burns Night celebration. The former featured the final climactic episode showing on the big screen, while the latter featured a 'Best of Scotland' DJ set, haggis pizza and a beer and whisky pairing menu.

# Brewery News

## Windsor and Eton

(by Alan Molloy)



Storm, normally a keg nitro stout, has been brewed as a one-off cask ale for the London JD Wetherspoon Festival (28 January to 8 February). The JDWs in Maidenhead, Windsor and Slough are in the London Beer Festival!

WEBrew will be brewing two new cask beers shortly, Raspberry Pale (4.5% ABV), which also has cocoa nibs and A Pale Ale infused with a mixed spice tea (4.4% ABV). In April Hurricane IPA is coming back but with Head Brewer Santi Bello's twist. The ABV is increasing from 4% to 4.6%. In May WEBrew will be brewing Malt Head Mild (4%).

For 2026 Guardsman will be available in keg for outlets that do not have the throughput to sell cask.

WEBrew have also launched a '75 Series' range of 75cl wire corked bottles. The first beers under this label are: Scumbag Maggot – brewed with juniper and smoked malt for a robust, fruity, and malty character (9% ABV); Wasteland – a rich Double IPA bursting with vibrant fruit and luscious caramel flavour (10% ABV); and Guardsman XV – a rich, strong bitter with smooth caramel sweetness and deep plum notes (7.5% ABV).

At the time of writing the Unit 4 Taproom's eight handpumps were all dispensing WEBrew cask beer including Storm.

## Zerodegrees, Reading

(by Sue Thirlaway)



Zerodegrees are not currently brewing on their site in Reading, but plan to recommence in March.



*Time for that  
taste of Taylor's*



# Datchet Beer & Cider Festival 2025

Last year, I said this is becoming a regular for Michele and I. But this year, her choir director arranged a workshop for the Saturday of the festival – bummer, I had to go alone! The two-day festival was held on the 24<sup>th</sup> & 25<sup>th</sup> October, at the Datchet Village Hall in support of the 2<sup>nd</sup> Datchet Scouts. The Friday

session is called Thirsty Friday, and is an evening-only session with music. On Saturday there are two sessions; an afternoon session with no music, and an evening session with live music. I went on the Saturday afternoon session for a good choice of beers and good conversation with friends. Our

social attracted six members. The food is excellent since they invested in a pizza oven, all freshly made. There were 15 cask ales (of which two were in wood), five kegs and five ciders. All the cask ales were from local breweries being: Stardust, Rebellion, Loddon, Delphic, Elusive and the new Wokingham brewery, Bearwood.

I have to say that the beers I had were all very good. From Bearwood, I enjoyed All Systems Red (5.2%) A New England Pale Ale brewed with Nectarone, a hop I had not heard of before, Citra & Galaxy. Next, I tried the Delphic beers, Staples & Ladders (4.5%), a Yorkshire style bitter, and Childs Play (4.1%), a classic brown ale. Then Loddon's Dragon Fly (5.2%) in a wooden cask, a strong pale ale brewed using Cascade and Comet hops.



*Datchet Beer festival makes its own pizza on site and they are fantastic  
Photo by Datchet Beer Festival*



[www.datchetbeerfestival.co.uk](http://www.datchetbeerfestival.co.uk)

 **Datchet** Beer Festival **2025**

| THIRSTY FRIDAY    | CONNOISSEUR'S AFTERNOON | BEERLOVER'S EVENING |
|-------------------|-------------------------|---------------------|
| Friday 24 October | Saturday 25 October     | Saturday 25 October |

# Datchet Beer & Cider Festival 2025



Datchet Beer festival in full swing  
Photo by Alan J. Molloy

a cask Stardust, Chocco (5.8%) and the name says it all - very chocolatey. After the Indie Rabble had warmed up, I drank it and it was well-balanced with excellent flavour. And then it was 5pm, and all good things have to come to an end, so we all left.

Alan J. Molloy



I finished the afternoon with Indie Rabble's All That Jazz (5.8%) a chocolate and vanilla

stout. But as it was a keg beer, I needed it to warm up so I could taste the flavour. So, I ordered

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# The 41st Pig's Ear Beer Festival



Inside the beautifully restored Round Chapel  
Image by Alan J. Molloy

Having just returned from visiting the Worthing Beer Festival, it was time to work at my favourite festival of the year, Pig's Ear. Yes, Cockney rhyming slang for beer - and held in Hackney, at the magnificent Round Chapel in early December. Being retired, I always work the afternoon session (noon to 6pm) for the whole week. It's great fun. This is the 13<sup>th</sup> time it has been held at this venue, which is just north of Hackney Central.

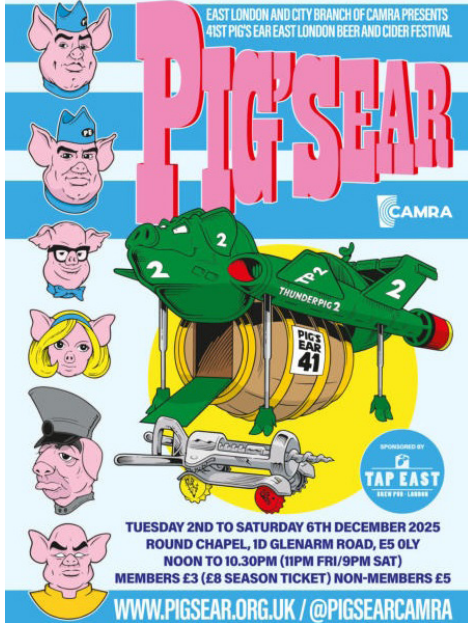
The Round Chapel was built around 1870 as a Congregational church, but is now an arts and community centre. It is considered to be one of the finest non-conformist buildings in London. In 1991, the Chapel was given to Hackney Historic Buildings Trust, in a derelict condition. The Trust raised almost £1 million to repair and conserve the whole complex. The architectural importance of the chapel has been recognised by its Grade II\* listing with specific mention of the merit of the chapel interior. This means it is in the top 4% of listed buildings in the country.

Each year their organising committee pick a theme, and this year it was "Thunderpigs are Go!" It is the 60th anniversary of the "Thunderbirds are Go" puppet series, which was made in a studio on Slough Trading Estate, being launched on TV.

With 170 cask ales available, there's always a wonderful array of dark winter beers, Porters, Milds and Stouts to be found. However, there

# The 41st Pig's Ear Beer Festival

is always a cross-section of beer styles, with a good range of lighter coloured and lower gravity beers. In addition, there is an amazing array of bottled beers from the UK and Europe, plus a cider bar.



This years Thunderbird's themed poster.  
Image by Pig's Ear Festival

During the five days I worked there, I managed to taste a good few of the beers from all these breweries, but my personal favourites were as follows, in no particular order:

## **East London, Hoxton Mild (3.5%)**

A smooth and balanced beer with gentle notes of coffee and chocolate.

## **Indie Rabble, Retro Suitcase (4.4%)**

The robust dark malts are packed into this medium bodied porter, an easy-drinking package!

## **Burton Bridge, Dark Shield (5.6%)**

What if Worthington White Shield was brewed with darker malts, well it gives a hoppy beer that evolves in the mouth to give lashings of molasses and dark treacle, lovely.

## **Langham Fields, Aegir (7.5%)**

A smoked Baltic Porter, rich with dark chocolate, vanilla, caramel and a hint of liquorice, dangerously drinkable.

In addition to the above, there were some iconic beers including Thomas Hardy's Vintage Ale (11.3%) now brewed at Hepworth Brewery.

We also had two Whiskey barrel-aged beers, an Imperial Stout by Kernel (10.2%), and an Extra Stout by Iron Pier (7.9%). All in all, an amazing festival.

**Alan J. Molloy**

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# The Breweries to Watch 2026

It's the beginning of another year and so we thought we'd highlight three breweries we will be watching closely in 2026. We caught up with each of these breweries and asked about their plans for the months ahead and what beers we can expect to see from them in 2026.



## Dolphin Brewery Twyford, Berkshire

Dolphin is a small-batch brewery owned and run by Andy and Laura. We craft sour and mixed-fermentation beers aged on fruit, drawing inspiration from the seasons and the cyclical offerings of fruit growers and foraging. All our beers are vegan-friendly, naturally carbonated, and produced in limited batches using only the finest natural ingredients.

**Dolphin Brewery have recently moved into a new premises in Twyford, tell us about that:**

We'd been looking for a small unit for a number of years. Our new unit in Twyford is on Gas Lane, very close to the station. It's an exciting step that will allow us to increase production and, in time, begin ageing beer in oak barrels.



*A selection of Dolphin Brewery beers  
Image from Dolphin Brewery Instagram*

**How long have you been brewing now?**

Dolphin started in 2020, so we've been releasing beers commercially for six years this year. Over this time we've been

brewing the beer from a garage – it's not been easy, but what we've accomplished from such a small space is far beyond anything I ever imagined.



Andy Barnes & Laura Dolphin of Dolphin Brewery  
Image from Dolphin Brewery Instagram

## What is your plan for the next 12 months?

We've steadily been building awareness of our brewery across the country among those who enjoy the styles of beer we make, and we'll continue to expand our reach. But our primary focus this year is to establish ourselves within the Twyford community. We strongly believe in the value of keeping things local and feel incredibly fortunate to have received such amazing local support since we started—from many people whom we now consider friends. Growing this community is our main goal.

## Where can we currently purchase your beer?

Our Twyford unit is currently open for takeaway sales of our bottles and a range of guest cans on Fridays from 4–6 pm and Saturdays from 12–2 pm. We also deliver nationwide through our website and are stocked in a number of local bottle shops and pubs.

## What beers do you have coming up that you can tell us about?

Many of our beers are seasonal and released annually, so lots of familiar favourites will be returning. We also have a series of beers using grape skins from Stanlake Park (an amazing local winery close to our new home in Twyford), and

later in the year, more dark sours – a style I'm becoming increasingly fond of.

## What inspires you in the world of brewing?

We're inspired by the seasons, by working with fresh and foraged ingredients, and by the idea that the best beers take time. We love creating flavoursome, approachable beers for everyone, from seasoned enthusiasts to those new to the styles of beer we make. We recognise that we're not producing mainstream beers, but we love the opportunity to introduce them to new audiences.

## You're also behind StageCraft beer festival at South Street, tell us more about the upcoming event

The primary aim of StageCraft is to celebrate our brilliant local beer scene alongside some of the best breweries from across the UK. This year, we'll have six local breweries and eight from further afield, as well as a couple of top-class local food vendors and a bar run by the South Street team catering for wine, cider, and gluten free and alcohol free options. It's held on the last weekend of April and it's a chance for people to explore world-class beers from leading independent breweries in a relaxed, welcoming environment. For more info and tickets: <https://whatsonreading.com/stagecraft-2026>



## Bearwood Brewing

Wokingham, Berkshire

Based in Wokingham, Berkshire, Bearwood Brewing is an independent craft brewery, with a taproom coming soon. Bearwood are dedicated to brewing exceptional Hoppy IPAs, Luxurious Stouts, Fruity Sours, and everything in between.

### Who is behind Bearwood Brewing Co? - is there a link with Outhouse?

Bearwood Brewing is a Wokingham based craft brewing that is owned by a small group including the owners of The Outhouse Brewery. The name Bearwood came about after meetings at a potential brewery site near Bearwood Lakes in Wokingham. We started to refer to the project as Bearwood and the name just stuck!

Our Head Brewer, John Willatts, honed his craft at Bingham's Brewery, where he



*The Bearwood Brewing team  
Image from Bearwood Brewing Instagram*

helped create the CAMRA Supreme Champion Beer in 2016. He's also brewed for Ascot Brewing Company and Disruption Is Brewing, winning SIBA's 2023 Best Cask Pale. Joining him is Max Baylis, who brings experience from The Outhouse Brewery.

Behind the scenes, Peter Rhodes (The Outhouse Brewery) and Christian Cummins focus on quality control and ensuring Bearwood Brewing remains an inclusive and welcoming space for both staff and customers. And of course, Bearwood wouldn't be what it is without the many others who keep



*Bearwood Whiskey Barrel aged beer  
Image from Bearwood Brewing Instagram*

things running, friends, family, and a dedicated crew lending their skills in everything from design and deliveries to festivals and events.

### **When did you setup and where are you based?**

We commenced brewing in August 2025 in an unit on Fishponds Road in Wokingham,

a 15 minute walk from the centre of town and the station.

### **What does the next 12 months look like for Bearwood Brewing Co?**

We are working on opening out taproom where will serve our own beers alongside guest beers from other parts of the UK and beyond. We're

really looking forward to that. Brewing wise, we are diversifying our craft beer offering and working on a barrel aging program.

### **What beer styles can we expect to see from you?**

Our focus is on Hazy IPAs but we also brew Stouts, Sours, Lagers amongst other styles. Our mission is to continuously evolve our craft beer offering.


### **What inspires you in the world of Brewing?**

Our team is inspired by the great breweries from around the world. We want our beers to sit comfortably side by side with the best beer available.

### **Where can we find your beer right now?**

Bearwood Beer is available in keg, cask and can across pubs, bars and retailers across the country. You can find and buy our cans through a number of online stores while our beers can often be found on tap in venues throughout Berkshire and the South Coast. You can also find out more at [www.bearwoodbrewing.com](http://www.bearwoodbrewing.com)

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## Field & Theory Brewing Company

Compton, West Berkshire

Based in Compton, West Berkshire, Field + Theory Brewing Co brew thoughtful beer inspired by time spent outdoors. The brewery is owned and operated by Katy and Will Twomey.

### How did the brewery come about?

We have always wanted to run our own business. I had been a brewer for more than 20 years and Katy has worked in the beer industry in marketing for many years too.

### Where are you based?

The brewery is based in Compton, West Berkshire. Just north of Newbury, right on the ridge way.

### What does the next 12 months look like in terms of plans for Field & Theory Brewing Co?

We have a core range of



Will Twomey of Field + Theory Brewing Co.  
Image from Field + Theory website

5 beers, 3 cask / 2 keg. We are aiming to produce one special per month so there will be a nice range of beers across the board. Getting established is the primary aim, and building relationships with our customers and other breweries in the area. We want to attend local markets

to promote our business and hopefully get in a couple of collaboration brews too.

### What beer styles can we expect to see from you?

Our initial focus is to utilise our square fermenters for all primary fermentations, before transferring to pressure



*Roots Modern Mild beer  
Image from Field + Theory website*

vessels for conditioning / dry hopping / lagering etc. Square fermentation is much more gentle than conical tanks, as there is less convection, allowing for formation of more fruity notes from the yeasts. It's something that some of the old greats use and I think it will help us create interesting and tasty brews.

I am also working on using unmalted cereals from the farm where the brewery is located. This is fairly unusual, but I think it will be a really great way of making some beer with true 'terroir' and go some way to reducing our carbon footprint. Malting is a water and energy intensive process so by removing some of that we can make more eco-friendly beers.

## What is your history with beer making?

I have been a commercial brewer for 20+ years producing beers sold nationally as well as contract-brewed beer for numerous brands. My roots are in traditional cask ale, but I have enjoyed learning about lager and IPA production over the years. I still have the same passion for beer that I did at the start, and it's a wonderful tradition. Much like other old trades like cheesemaking or thatching, we are custodians of our craft.

## What inspires you in the world of Brewing?

For me inspiration comes from tradition. I am a huge fan of Belgian beers, especially Lambic beer. The method of brewing is more akin to

winemaking with long, slow, naturally-inoculated mixed fermentations and the vintages are blended to a consistent product.

I'm also fascinated by older British breweries and the brewing techniques that make their beer special. Having studied brewing at a diploma level, 'best practice' is the target for any commercial brewer, but in the case of some of these older breweries, part of the magic comes from the touch and feel of the brewers and the traditional methods that contribute something special to interesting beers.

The market is full of expertly made, hop forward beers and IPAs at the moment. I would say beer quality is generally very high, but in itself that can make beer taste very 'samey'. I find myself looking more for beers that have a history, and unique taste defined by some of the process.

## Where can we find your beer right now?

We have beer out in the local trade in Reading and Newbury and our webshop is also live. You can find out more at [www.fieldtheorybrew.co.uk](http://www.fieldtheorybrew.co.uk)

**Zoë Andrews**



Kirsten, Mark & Darren welcome you to the

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# International Women's Day

8<sup>th</sup> March 2026

On March 8<sup>th</sup> it will be International Women's Day. Each year the momentum grows for IWD, and in beer this has been spearheaded by Unite Brew ([www.unitebrew.org](http://www.unitebrew.org)) who encourage breweries to host an International Women's Collaboration Brew Day. This was founded in 2014 by Sophie de Ronde, the Head Brewer at Burnt Mill Brewery in Ipswich. The aim of Unite Brew is to encourage events "open to all women working in or interested in beer to learn, network and make friends."

In recent years breweries within the Reading & Mid-Berkshire branch have organised events for the occasion each year, and as we go to press brew days will have been hosted at Double-Barrelled and Siren Craft.

Having previously taken part in a IWD collaborative brew with Double-Barrelled and a brilliant three-way tie-up between Elusive, Siren Craft and the Malt Miller, I know how important these days are. They enable women to build connections and friendships

and support breaking down any remaining barriers that beer is seen as a man's world.

This said, there's also an important reality check. Laura Hadland, the author of *50 Years of CAMRA* has said that work still needs to be done to make women feel more welcome within beer culture. "It may come as a surprise that in the modern organisation [of CAMRA] women are still quite poorly represented. Only 20% of CAMRA members are women and an even smaller fraction are Regional Directors – just two in sixteen. However at the highest level representation is slightly better, with women making up a third of the current National Executive."

We were fortunate to get some insights into the Siren Craft and Double-Barrelled brew days for 2026, and cannot wait to try the beers that come from them when they are released over the next month.

First, we got a brilliant update from Hayley, brewer with Siren Craft. Hayley headed up the IWD brew this year and shared her reflections on the day. The beer is under wraps for now but by all accounts is something really special.



Sophie de Ronde of Burnt Mill Brewery  
Image taken from [Unitebrew.org](http://Unitebrew.org)

# International Women's Day

"The day was amazing. To have the chance to get so many women that are enthusiastic and passionate about beer together, and to be able to share knowledge about what we're doing and share this amazing experience of making a brew together just made me really happy! We did a lot of different things on the day and people were very physically involved with the brew.

"We shared the story of what we were making and why - and all of that mattered, everyone was really into it. I like it to pushing your kid out into the world and hoping people like them: it's like that with a great beer and everybody was really positive about it.

"It means a lot for me to be able to spend the time with like-minded people because you don't get that kind of opportunity often and you especially don't get to do that with a 30 strong group of people. To have the chance to share a vision with them that they then love: that's one of the best things about the job, I think, when you can share that passion with people.

"I'm really fortunate with Siren who fully encourage days such as this. In fact, Siren encourage us to all share knowledge. We can go to our Head Brewer, Sean Knight, whenever we like, ask him questions. If he's making a brew and we think, oh, I wonder how he's come



*IWD Brew Day at Siren Craft January 2026  
Photo by Siren Craft Brew*

up with that? He's totally open. He'll tell us everything! And that's the same within the industry. It's such a friendly industry. Nobody's in competition with each other.

"You can easily go to another brewery ask them about their brew, how they make

it and what's in it and - in my experience - everybody shares openly with each other which is something I really like about the industry. Obviously, it is quite a male heavy environment. So IWD and brew days like today are critical. To have time to share knowledge with other women



*IWD Brew Day at Siren Craft January 2026  
Photo by Siren Craft Brew*



*Brewer Chelsea in action at Double-Barrelled Brewery  
Photo by Double-Barrelled Brewery*

who love beer, it's great to realise that you're not the only one!

"I feel like every year women are growing, there's more of us, and that's the same at Siren. This year, there's Emily Motto in our lab (and co-producer of the Pride beer Low Key Loud). Emily wasn't here when we did International Women's Day last time. And working with her this year was amazing because she was great to bounce ideas off. Siren have always been supportive of innovation and we're always told that nothing's a bad idea, share it and see where it goes. I love that."

Over at Reading's Double-Barrelled, the details of the

beer have been released. It will be a 5% hazy pale ale called Unite, released on 5th March in time for IWD. Double-Barrelled told us: "Brewed for International Women's Day, UNITE Hazy Pale Ale has been shaped by every woman at Double-Barrelled and brewed collaboratively with an amazing group of women on our IWCBD! Mosaic, El Dorado, Citra, Peacharine, Enigma, Nelson Sauvin and Motueka bring waves of peach, pineapple, citrus, melon and white grape, which we've finished with a subtle spice lift and gentle bitterness."

"Our brew is being led by our brewer Chelsea, with around 60-70 women signed up to come along to the day. Every

woman on Team DB has played a part in this recipe, so it's a really collaborative special from us!

"By taking part in IWCBD, along with our surrounding workshops, tastings, and discussions, we're working towards a simple but powerful goal: build confidence, community and long-term change within the industry! At the brew day on 5<sup>th</sup> February, we'll have other activities taking place, including a hop product workshop from Ruth Mitchell at Charles Faram, a tutored beer tasting from Sara at WSET, and a panel on the theme of 'Belonging', hosted by Tori Powell, the co-host of A Woman's Brew podcast."

# International Women's Day



IWD 2026 at Double-Barrelled Brewery  
Photo by Double-Barrelled Brewery

Within CAMRA, it is on us to make more women feel welcome. I hope that in the years ahead we will continue to rebalance our membership and encourage much more participation at branch meetings from our female members who no doubt will be full of ideas of how we could do things differently. And if you read this and want to be part of that change - either by joining CAMRA, coming to our socials or writing for Pubs & Pints, let us know. Everyone is welcome, and the more the merrier.

**Zoë Andrews**

I can't wait to try both of these brews and would encourage all of you to look out for the beers brewed across the

UK for IWD. Try them and remember that the thought behind them is for all of us to recognise.

## THE GREYFRIAR



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# Get out of the group chat and into the round

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# Cider News

## Seven Trees

It's been a busy year for Andy and Ann Williams of Seven Trees and they share this update with us:

"For those of you that already know us, hello again. For those of you that don't we wish you a warm welcome. We are delighted to contribute to this new Berkshire-wide CAMRA publication.

Seven Trees Cider has been Reading's only craft cider and perry maker for the past few years. We pride ourselves on making wild fermented full juice ciders using the finest quality fruit, much of which is harvested from gardens and orchards across the Royal County.



*Ann Williams during a harvest in Somerset  
Image by Seven Trees Cider*

Our most recent harvest in autumn 2025 was our biggest yet picking, pulping and pressing around 5 tonnes of fruit, all by hand, giving us over 2,000l of apple juice which has been slowly fermenting ever since.



*Andy with three Seven Trees selection: the Discovery single variety, Keeved Cider and Green Horse Perry  
Image by Seven Trees Cider*

We have some exciting plans for the year ahead. We will release our usual award-winning blends including our Eastern county style cider Reading Press, the more traditional west country style bittersweet cider Orchard Press, and Royal County, a cider which blends dessert apples and cider apples all harvested from Berkshire.

New for 2026 will see us launch a small batch naturally sweet French style Keeved Cider (cidre bouche) using a fantastic French apple named Mere de Menage which we harvest from West Berkshire. Alongside this, 2026 will see us release more single variety ciders including Discovery which is going into bottle very soon and hopefully our single variety Berkshire grown Green Horse Perry.



Ann & Andy  
Image by Seven Trees Cider

We open the doors of our cidery regularly throughout the year for off-sales and we look forward to welcoming you. Check out our website at [www.seventreescider.co.uk](http://www.seventreescider.co.uk) for more information. We currently have a range of ciders available including a single variety Kingston Black, our award-winning Royal County and our most recently launched cider King of the Castle.”

## Tutts Clump

Tutts Clump Cider celebrates its 20<sup>th</sup> anniversary in 2026 and reflects on the past two decades.

“This year is the 20 anniversary of commercial cider making at Tutts Clump. And yes we began with plastic buckets, a hand press and a few yards of plastic hose. Today, we have delivery vans, a huge industrial apple press, a forklift, a bottling line, dozens of 1,000 litre bulk containers bubbling away and a warehouse full of many

varieties of cider. Yet, despite the technology shift we still make cider from locally gathered and donated apples and leave them alone to ferment and mature. It’s a natural process and our cider continues to be as “real”, as it has been for the last 20 years.



Tutts Clump in harvet, Autumn 2025  
Image by Tutts Clump Cider



We are still a proper craft cider maker. We remain locally based, family operated and source and distribute locally. And it's not just proper cider. It's right proper good stuff. We have won many awards which makes us incredibly proud. In fact, our Legend cider won a prestigious International award last year and we're about to start putting it into cans too. So for a Legendary cider with a International reputation try your local independent pub, good farm shops, Waitrose stores in Berkshire or order from [www.tuttsclump.co.uk](http://www.tuttsclump.co.uk) and we will bring a Legend, and a little taste of summer to your doorstep.

Tim Wale from Tutts Clump cider, Bradfield reports he is producing another vintage cider in time for Christmas. You can buy Tutts Clump draft and bottled ciders at the Cow & Cask micropub in Newbury, The Bell Inn Aldworth and via their website <https://www.tuttsclumpcider.co.uk>

It is also stocked in some local Waitrose and Coop shops.

## Three Wells

We had the following update from Adam Wells at Three Wells Cider: "We are trying to wrestle ourselves into shape for 2026 after the harvest. The bottles are starting to taste great so it's time to get moving with labels and licensing and to start selling! We'll finally be building our website with a view to hopefully selling online as well. The next task will be racking our 2025s pretty soon to get them off the gross lees ideally before the weather warms up.

It all sounds like a long 'to do' list – but the really exciting thing we've actually done is fill our first (very) few kegs. We're not carbonating these – instead we're inspired by Little Pomona (and, in a way, cask beer) to keg condition: prime dry 2024 cider with a small amount of sugar (6g) and fresh juice which will condition in



Three Wells Cider first kegs have been filled  
Image by Three Wells Cider



A late finish for Three Wells Cider  
Image by Three Wells Cider

keykeg and achieve a more gentle sparkle. This means we don't have to filter or pasteurise but can achieve live, gently sparkling cider on draught. We've only made six – for us it's really about supporting the method and hopefully getting our cider into a few of our favourite pubs where more cider lovers have a chance to taste it. We finished quite late on Saturday evening, as the dark pictures show! They're now happily conditioning and hope they will be ready by late summer.

## Green Shed

Dave Bailey updated us "Currently my ciders are available in a number of pubs across Newbury and at Renegade Brewery in Yattendon. The Catherine Wheel and the Cow & Cask have a selection of bottles. The Weirside have my Bag in Box cider in their fridge and bottles if this is not available. Delphic Brewery have my Cider in Key Kegs and have one of their 10 taps dedicated to Green Shed Cider where we rotate around some of my most popular ciders, I Can See Clearly Now, I Wanna Be Adored and Nearly Daffodils. On busy weekends they get through two, 30 litre KeyKegs!"



Some of the award winning Green Shed Ciders  
Image by Green Shed Cider

This is the second year that I have made I Can See Clearly Now and Photosynthesis which uses a blend of apples collected within five miles of Newbury. This year I stuck my head above the parapet for the first time and entered my ciders into two competitions. I Can See Clearly Now was awarded a "Great Taste Award" in July and Photosynthesis was awarded a Silver in the Modern Cider category of the British Cider Championships.

I have also added new ciders to my range. You're gonna miss me is a blend of Dabinet, Michelin and Harry Masters Jersey cider apples. I created a blend from juice that I couldn't fit into my other tanks and when it was fully fermented, I tried it and thought that I should celebrate it. It's a one off and I only have 63 bottles. You are gonna miss it when it is gone!

I Never Met Anyone I Thought I could Really Love (Until I Met You), is made from apples collected last year from a private orchard in Ledbury, Herefordshire. The cider apples collected were "Browns" apple, a bitter sharp cider apple and "Brown Snout" a Bitter Sweet cider apple. The two together create a balanced cider with smooth tannins and background acidity."

Collated by Zoë Andrews



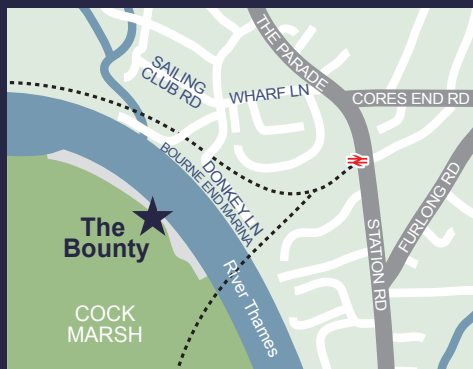
# The Bounty



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# Cider Trivia

1. It takes approx 36 apples (around 6 kilos) to make one gallon of cider
2. The strongest cider is at 8.5% ABV, any more and it is classified as wine
3. In the 14th Century, children were baptised with cider as it was cleaner than the water
4. A farmhand's wages would often include four pints of cider a day
5. At harvest times the farms with the best cider found it easy to hire casual labour
6. The value of UK cider sales doubled between 2004 and 2008
7. Since 1995, orchards have planted over 2 million new apple trees
8. 45 per cent of all UK apples are now used to make cider
9. The volume of cider produced annually in the UK is in excess of 6 million hectolitres or 130 million UK gallons
10. Cider is gluten free
11. Women drink half the volume of cider compared to men
12. The UK drinks around 40% of the global cider production
13. It is possible to make cider without adding yeast as natural yeasts are on the apple skins
14. The crushing of the apples before pressing is known as scratting
15. In the 19th Century cider was advertised as a cure for the gout and other illnesses
16. There are more than 7,500 different varieties of apples in the world, so if you had the recommended "apple a day", it would take 20 years to try them all
17. When the Romans stormed through England in 55 BCE, they found Celts sipping a brew made from crab apples. The troops were quick to pick up the habit and take it back to Rome
18. Cider is not just a UK drink but it is produced in France, Spain, Germany, the USA and many other countries
19. Apples are originally from Kazakhstan. That's the original Garden of Eden
20. Cider apple orchards can be more environmentally friendly. When apples go into a bottle, they don't have to be pretty. So cider makers can use more fruit from the harvest

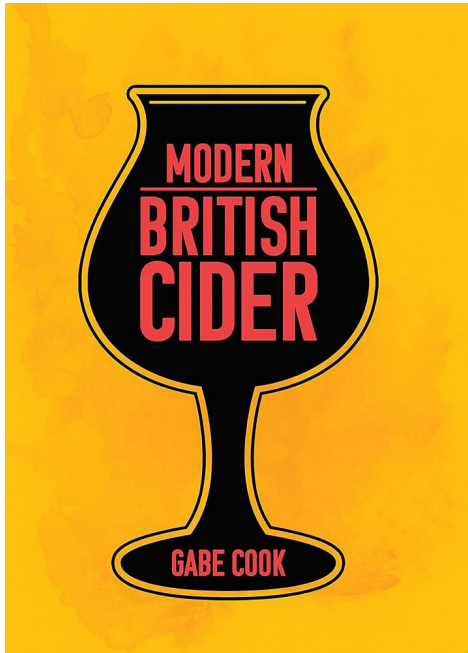


*Andy Williams of Seven Trees Cider  
and Tim Wale of Tutts Clump  
Image by Zoë Andrews*

# Modern British Cider

Would you like to learn about Cider but don't know where to begin?

Finding out about cider and the many varieties is an extremely rewarding experience and there are a number of books available which will enhance your enjoyment of this terrific drink. Whilst Berkshire is not thought of as a traditional cider producing area there are some fantastic local producers and discovering the details about styles and manufacturing can help you to better enjoy their products.



*One of the books produced by CAMRA is this excellent book by Gabe Cook  
Photo by CAMRA*

Many years ago CAMRA produced guides on real cider but these became out of print and it was not until 2021 that Gabe Cook wrote a book looking at the changing world of cider with “**Modern British Cider**” shining a light upon the rise of craft cider and the incredible

diversity that exists. The book examines how cider became an integral part of the UK's rural landscape over 2000 years and looks at the modern cider alternatives with modern styles suiting discerning drinkers. The book celebrates the heritage, diversity and innovation within the wonderful world of British cider today and shows cases the best of cider making talent in the UK.

Other books that can be highly recommended are:-

**The Cider Manual**, by Bill Bradshaw and published by Haynes. This tome is richly illustrated and explores the practical aspects of production as well as looking at the resurgence of interest in recent years in cider, not just in the UK but worldwide.

**Worlds best Cider: Taste, Tradition and Terroir from Somerset to Seattle**, written by Pete Brown and Bill Bradshaw looks at how a thirst quenching drink originally made for farm workers can rival champagne when at its best. Examining every aspect of this fascinating drink it explores both old world traditions and new world innovations. A book of coffee table proportions.

**Cidermaking** by Michael B Quinion is a small volume in the Shire Library series and has many fascinating black and white photographs of historic cider-making as well as a section on the transformation of a rural craft into a multi million pound business. Easily readable.

**Cider** published by CAMRA in 2009 is a great introduction to cider but is unfortunately out of print. It covers every aspect of the process from growing the apples to sampling the finished production as well as looking at the history of both cider and perry.

**Anthony Springall**

# The Annual Windsor Christmas Pub Walk

Each year, Steve Goodall organises the excellent Annual Windsor Christmas Pub Walk to celebrate Christmas and pubs. This year, he decided to start at the opposite end of Windsor from last year.

We all met in the Prince Arthur on Grove Street, a Fuller's pub that has been brought back to life with new tenants. A Victorian community local built in 1877, with an attractive original green tiled exterior, the Prince Arthur is situated away from the hustle and bustle of Windsor's tourists.

During the Winter months they have two ales, one being Pride and an additional rotating ale

from Fuller's. I had a very good pint of Pride while the rest of the group arrived. There were 15 of us, not only from our own Slough, Windsor & Maidenhead branch, but also from Reading, Berkshire South East, Aylesbury Vale & Wycombe.

Next up was the Windsor Trooper just round the corner, which is currently our branch's Pub Of The Year (POTY) as well as Cider Pub Of The Year (CPOTY). There was a choice of the two regular ales, Oakham Citra & Adnams' Southwold Bitter, plus Vale VPA, Hook Norton Mild, and my choice, Oakham's Winter Wisp.



*The closing party of the annual Christmas pub walk  
Photo by SWM CAMRA*

# The Annual Windsor Christmas Pub Walk

After this, we all trooped off to A Hoppy Place, which we filled up as it's probably the smallest pub/bar in Windsor. There were two ales on; Kernel's Pale Ale and Indie Rabble's Phenomenon. As I'd had the Phenomenon earlier in the week, I tried the Kernel, and very nice it was too.

From there we moved on to the Corner House, as we had been tipped off that they had draught Bass available, and so it was pints all round. It is so unusual to find down South. However, we were told that AB InBev who own the brand are relaunching it!

At this point, I left the tour to update WhatPub for the newly opened Queen Charlotte, before dropping into the Indie Rabble Taproom to have

a third of their Whiskey Barrel Aged Imperial Stout at 11%. What a lovely smooth beer to finish a spectacular day.

**Alan J. Molloy**

## Did you know?

Almost three-quarters of UK drinkers have tried a low or no alcohol product, with 32% choosing these products 'semi-regularly'



Source: portmangroup.org.uk. \*Consumer views on Low and No Alcohol products' (2022)



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Magazine published on behalf of Berkshire CAMRA by:

Paper Red Media

01536 358670 / 07710 281381

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[paperredmedia@outlook.com](mailto:paperredmedia@outlook.com)

[www.paperredmedia.weebly.com](http://www.paperredmedia.weebly.com)

Printed by **Zenith Media**, Units 9-13, Pontyfelin Industrial Estate, New Inn, Pontypool. NP40DQ

[www.zenithprintgroup.com](http://www.zenithprintgroup.com)

Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA. All content © Berkshire Branch of CAMRA.

### Local Trading Standards

From time to time, drinkers receiving poor standards of service or poor quality products may wish to raise the matter with Trading Standards. You now need to do this through Citizens Advice, an organisation which provides free, confidential and impartial advice on consumer issues.

To contact Citizens Advice Consumer Service call 03454 04 05 06 or visit [www.citizensadvice.org.uk](http://www.citizensadvice.org.uk) and click on Consumer.

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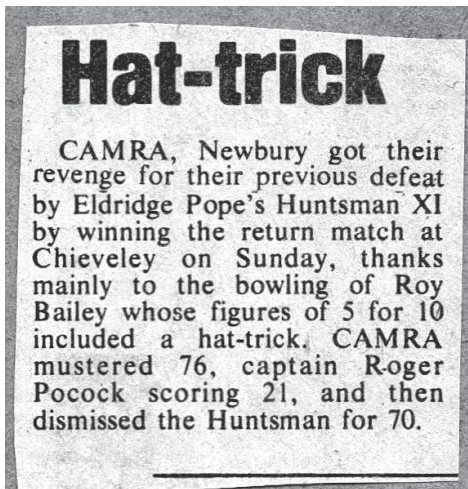
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# A Hat-trick of Memories

In the course of having a clearout, my wife Annabel discovered an old scrapbook with some ancient cuttings in it. One of them was the attached, which brought back some very happy memories of playing cricket. Fortunately I had kept all the club's scorebooks which enabled me to refresh my memory.

In the mid-1970s the Newbury branch of the Campaign for Real Ale, of which I was a committee member, was looking at various methods of increasing its social activities as a way of promoting the cause of real ale – and also to enjoy ourselves!



*Newbury Weekly News cutting*

I had been playing occasionally for the West Berks Liberals team, captained by the local Parliamentary candidate Tony Richards, so I suggested that we form a CAMRA branch cricket team. We were helped in this endeavour by our chairman David Arnold, who was the GP in Chieveley, just north of Newbury, and lived next door to the recreation ground. As a member of the village Mafia 'Doc', as he was known, arranged for the newly-formed CAMRA Newbury C.C. to play on the ground, which hadn't been used for cricket for some years.



*Roger Shelton barrel jumping (Newbury Weekly News)*

We worked on getting the ground and wicket into a useable state and organized a list of fixtures, mostly with brewery and pub sides, other CAMRA branches and any club that was prepared to give us a game. Our membership was noted for enthusiasm rather than ability, and came mostly from CAMRA members. My own ability was moderate, but in the CAMRA Newbury team I had found my level. I was better at bowling than batting (there are a depressingly large number of zeros and single-figure scores against my name on the score sheets although I did once manage a 50), and I bowled what I chose to call off-spin, with some success. I was reasonably accurate and turned the ball slightly into the right-hander. At one stage I practiced bowling leg-breaks out of the back of the hand until I felt confident enough to try it in a match. The ball pitched just right, the batsman nicked it, and the wretched wicketkeeper dropped it!

## A Hat-trick of Memories

On Saturday 10<sup>th</sup> July 1977 we travelled to Dorchester to play our first game against the Huntsman lads. They were all either employees of Eldridge Pope's brewery or members of the firm's Sports and Social Club and they soon became our favourite opponents. Cheerful and good-humoured, they played their cricket for fun, as it should be. They also always brought along some of the company's beer!



*Roger Shelton barrel jumping (Roy Bailey)*

The venue was the Post Office ground just south of Dorchester, and the home team batted first. To say that we were thumped was to indulge in wild understatement. They had two excellent opening batsmen, Paul Nicholas

and Nick Carruthers. The latter was the brewery's sales director and had played Minor Counties cricket - and it showed! He scored 101, Nicholas 97, and my abiding memory of the game was of we fielders running first one way around the boundary and then the other to try to cut off the flow of fours - not very successfully. Nicholas also hit three sixes in his innings before I was fortunate to have him stumped, and they declared at tea on 265 for 7. I note that I also took 5 wickets in this game but they were expensive - I was hit for 74 in 11 overs.

We never had a hope of reaching this large total and were dismissed for 97. But we had enjoyed ourselves in good company and enjoyed ourselves even more when the return match took place at Chieveley three weeks later.

We batted first and scored 76, which looked like a losing total. However, Nick Carruthers had been unable to play and we dismissed Paul Nicholas for 5 early on, but at 61 with 5 wickets down they were looking reasonably comfortable. Then I got opener and top scorer Arthur Roberts for 32, had the next batsman



*The Huntsman and CAMRA Newbury teams at Chieveley on a later occasion.  
Huntsman captain Ron Emery is being very silly with a stump*

# A Hat-trick of Memories

caught next ball – and I was on a hat trick. But I wouldn't have achieved it without the help of Roger Shelton.

Roger was a keen member of CAMRA Newbury branch and appeared to be about 9 feet 11 inches tall. He was certainly over 6 feet and lanky with it. As well as turning out pretty regularly for the cricket team, he had acquired a measure of peculiar local fame earlier that year by winning the 1st International Barrel-Jumping Championships.

On Saturday 19<sup>th</sup> February we had held a beer festival in one of Newbury's public halls to mark Queen Elizabeth II's Silver Jubilee. The following morning all the empty barrels were stacked up for collection in the car park of *The Hare and Hounds* at Speen, just west of Newbury. Inspiration (or was it insanity?) struck and a

new, non-Olympic sport was born. As can be seen in the photos, Roger's height and agility helped him to eventually clear 11 empty casks, and that agility was evident 5 months later. Strangely enough, the International Barrel-Jumping Championships were never held again.

For my bowling at Chieveley Roger was fielding at 2<sup>nd</sup> slip, and when the batsman nicked my hat-trick delivery to Roger's right, he dived full length and caught it. I wrapped up the innings with the last two wickets in the next over and we won by 6 runs. Strangely enough, this wasn't my best bowling performance; in a match against a local side at Chieveley in September 1983 I took 5 for 8 in 6.5 overs. We still lost!

When we played Huntsman in a 12-a-side game in June 1978 at Dorchester there was an incident of great humour which typifies this



The CAMRA Newbury team by Eldridge Pope's photographer before Roy Wood's nose job. Back row, left to right – Alan Larkcom, Tim Murden, Derek Matthews, Malcolm Shackleton, Dave Sarson. Front row – Roy Bailey, Doc Arnold, Roger Pocock, Sherall Andrews, Gavin Cookman, Roy Wood, Paul Taylor.

type of cricket. The opposition were batting and a ball was hit hard and high towards the square leg boundary. Our skipper Roy Wood got nicely underneath this steepler but the ball burst through his fingers and hit him squarely on his not insubstantial nose.

Our supporters on the other boundary were concerned to see Roy collapse in a heap and all the players gather around him. Nothing appeared to happen for some minutes, then the group broke up with a great shout of laughter. Doc Arnold, our playing chairman and ever the health care professional, had inspected the damaged hooter and said, 'He'll be all right; just pour a pint of Royal Oak up his nose!' (For the uninitiated, Royal Oak was the brewery's wonderful strong flagship ale.) Roy's nose was broken and he had two enormous black eyes, which for some time made him look like a damaged panda.

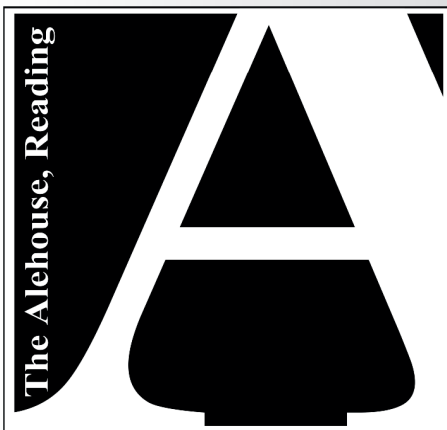
The Huntsman lads were unquestionably our favourite opponents. They would play us at Chieveley each year as part of a mini tour of Berkshire and South Oxfordshire, and would travel up for special events which we organised, like six-a-side tournaments and single wicket competitions. They even presented Annabel with a miniature china teapot as thanks for her services as tea lady. Ron Emery, Pete Churchill, Ray Coles and others became good friends and helped us to enjoy our cricket.

Sadly, when the brewery closed in 2003 we lost touch.

Where are they now? Where are my former team mates with whom I spent so many happy hours?

**Roy Bailey (author)**

*Roy is a long-standing member of CAMRA. He was a founder member of Newbury (now West Berkshire) CAMRA*



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WE ARE FAMILY-RUN PUBS IN HARMANS WATER & NOW WARFIELD TOO!

FIVE YEARS ON AND WHAT CHANGES WE HAVE MADE! IN OCTOBER 2022 WE LANDED OURSELVES THE CAMRA NEWCOMER AWARD AT THE PIPPIN – WHICH FOR A PUB THAT “WILL NEVER SELL ALE” WAS QUITE AN ACHIEVEMENT! WE ARE PROUD TO HAVE SINCE BEEN AWARDED CAMRA BRANCH PUB OF THE YEAR 2023, 2024 AND 2025, AS WELL AS BEING NAMED BUSINESS OF THE YEAR 2024 IN BRACKNELL. WE WERE ALSO HONOURED TO BE FINALISTS IN THE GREAT BRITISH PUB AWARDS AND HAVE SECURED OUR PLACE IN THE 2023, 2024, 2025 & 2026 GOOD BEER GUIDES.

WE ARE NOW THE MAIN HIVE IN OUR COMMUNITY WITH WEEKLY QUIZ NIGHTS, KARAOKE, ACOUSTIC CAFE MUSIC, CHARITY RACE NIGHTS, RAFFLES, PARTIES, CHRISTENINGS, WAKES, ANNIVERSARIES, BABY SHOWERS, WI MEETINGS AND MANY MORE EVENTS.

IN ADDITION TO THE ABOVE WE DO SOME AMAZING HOMECOOKED FOOD, WITH A HUGE VARIETY OF GLUTEN FREE & VEGAN OPTIONS– AND WE WILL ALWAYS HAVE NEW ALES FOR YOU TO TRY

WE ARE ALSO EXCITED TO ANNOUNCE THAT WE HAVE OPENED OUR SECOND PUB, THE PLOUGH AND HARROW IN WARFIELD – A COSY COUNTRY PUB FEEL WITH THE SAME GREAT ALES AND HOME COOKED FOOD AND JUST AS DOG FRIENDLY AS THE PIPPIN!



# CRAFTING TRADITIONAL ENGLISH ALES



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