

ale

Cambridge & District Branch Magazine Issue 380 January 2017



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Pub News

Welcome to ALE 380. May we wish you a very merry Christmas and a prosperous new year!

Thanks are due to all of our correspondents, those dedicated CAMRA members who over the last 12 months have not only taken it upon themselves to visit as many of our local pubs as they can, but have also remembered to send in a report telling me about their visit. Thanks too to those pub landlords and landladies who have taken the time to let me know what is going on in their establishments by e-mailing news to me (will.smith@cambridge-camra.org.uk). We have well over 200 pubs allocated to our branch, and I am afraid it is difficult for me to get to all of them – though I really do try!



Liz Benson
Wrangler,
landlady of
**The
Haymakers**,
Chesterton
has asked
me to let you
know that the

pub kitchens will be closed for “a full overhaul and menu re-vamp” from 19th December 2016 to 2nd January 2017. The new menu will continue to include delicious home made pizzas and Italian food, but will also offer a simplified choice of changing specials using fresh produce. Light food; sandwiches, sausage rolls and soups, will be available throughout the closure, so there is no need to miss out on the pub's excellent Milton Brewery, and guest ales over the Christmas period.



Landlady Hannah Bicknell, who with managerial partner Ben has taken the reigns of **The St Radegund**, King Street asked me to mention that they have increased the CAMRA discount

January 2017

Branch Diary

Don't forget that all Branch members are very welcome to attend the monthly business meetings.

Tue 10-Jan-2017 : 8:00, Open Branch Meeting, Clarendon, Clarendon Street

Sat 11-Feb: 12-3pm, Good Beer Guide Pub Marking Meeting, Champion of the Thames, King Street.

Tue 14-Feb: 8:00, Open Branch Meeting, Live & Let Live, Mawson Road.

Tue 14-Mar: 8:00, Open Branch Meeting, Calverley's Brewery Tap, Hooper Street.

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Pub News continued

to 10% off a pint of real ale. The St Rade Gund, which is the smallest pub in Cambridge, has enjoyed a recent improvement in both beer quality and choice, particularly the dark beers. On a recent visit I found Milestone's Black Pearl (4.3% Stout) was exceptionally satisfying.



Another pub noted for the quality of its ale, **The Red Lion**, Histon has announced a 40p discount on real ales for CAMRA members. Batemans, Tring and Lacons beers regularly feature, and a choice of real ciders is always on offer.



Mondays have suddenly started looking brighter! **The Alexandra Arms**, Gwydir Street has announced a Monday

reduction of 20% on all draught sales. The offer applies between 6 and 10pm and is open to everyone.



Congratulations to **The Cambridge Blue**, also in Gwydir Street, which has received yet another well deserved recommendation, this time from The Guardian, which, noting the US style craft beer and 14 cask beers, lists it as a great pub for a party. Those of us

who visited the reindeers, corralled in the pub garden during the recent Mill Road Winter Fair, can attest that Ben, Jethro and Terri go all out to interest and keep custom.



The Red Lion in Saffham Prior will be holding its legendary Burns Night

on Wednesday 25th January. Food and entertainment will be authentic and Toni boasts it will be "better than any party in Scotland." News of her departure in the previous issue of *ALE* magazine was greatly exaggerated – an editorial error for which we apologise.



The Black Horse in Saffham Bulbeck, and landlord James will be holding his annual Winter Beer Festival

in the middle of December. On a recent trip, the Charles Wells Bombardier Pale Ale 3.6%, a rebranded "new world beer", was most distinctive and well worth another visit!



Ava, the landlady of **The White Horse**, Milton has asked me to tell you about their January beer festival, which runs for 5 days from 11th January. Winner of the Cambridge CAMRA Rural Community pub award for 2016, the White Horse, a welcoming, dog friendly pub is known locally for its good beer and traditional food.



The City Pub Company have opened a new bistro bar, **The Punt Yard**, Quayside,

Cambridge. Sadly there isn't enough cellar room for real ale, but real cider is on offer. The company's other new acquisition, The Back Street Bistro, Sturton Street, is to be re-named "The Petersfield". Local residents have objected to the proposed improvements, their concerns, quoted in The Cambridge News, being overcrowding and excessive noise.

Lode has a new Pub! Fondly called **The Shed**, it is a welcome addition to the Cambridge and District CAMRA pubs list. ("The Shed opens in Lode", this issue).

Meanwhile we still have villagers who are fighting to save their local pubs:



In Harlton, the Help the **Hare and Hounds** Steering Group have managed to raise a sizable portion of the £275,000 it is

believed will allow them to buy the pub. The villagers held a Village Hall "pop up pub" event on 9th December to help raise funds but they need and are seeking more pledges of cash.

The 9th December saw another successful "pop up pub" event being held by the villagers of Hildersham, who are trying to prevent **The Pear Tree** being sold as a Bed and Breakfast.

The **Three Horseshoes** in Harston has closed. The people who ran it, primarily as a Thai restaurant, have moved to the Queen's Head also in Harston.

The **Exhibition** in Over has closed, and will be

given over to residential use.

The lease for **The Three Horseshoes, Stapleford** is on the market.

The landlord of **The Lion, Ickleton** will be leaving in January

Moonshine Brewery, Fulbourn

We have recently bottled the final beer of our 13 Moons of 2015 series: Number 12, Cascadian Light. Made last December and after nearly a year maturing in the cask before being bottled, it's now available in 330ml bottles from some of our regular outlets, along with other beers in the range. We've also made another batch of the beer, which will be available from the cask in December and January - please check our regular outlets. With an ABV of over 8% it's an ideal winter-warmer.

Two other seasonal specials are also available: Amarillo (5.5% ABV), a single variety-hopped amber beer which is zesty and nicely balanced, and also Trouble Maker, a Belgian Dubbel-style beer at 6.5% ABV.

We would like to thank the Ely and District CAMRA branch for inviting us to have a brewery bar at their forthcoming 8th Elysian Winter Beer Festival, which takes place on 27th, & 28th January 2017. We look forward to serving a wide range of Moonshine beers and enjoying the atmosphere at this excellently organised and very popular beer festival.

Finally we would like to thank all our customers for their support during 2016 and wish everyone a happy new year.

www.moonshinebrewery.co.uk

Calverley's Brewery, Hooper Street

Calverley's Brewery Tap on Hooper Street now opens Thursdays to Saturdays.

www.calverleys.com

Crafty Beers

The recent move to larger premises in Stetchworth is beginning to pay dividends. Crafty Beers will soon feature as a regular beer in The Red Lion, Histon. www.craftybeers.co.uk

Lost pubs of Cambridge(shire)

Well, Pete Davis continues his 100% record, correctly spotting this former Tolly pub, the Jolly Millers, Newnham. Sitting as it does next to the old Newnham Mill and just across the road from a row of maltings (now demolished), it's a very appropriate name.



According to John Durrant (*Cambridge Then and Now*, 2002, p. 101), it is reputed to have been founded as long ago as 1490, although the present building dates from 1903. The building it replaced can be seen in two pictures reproduced in the same book, on pages 100 (from c. 1800) and 101 (from 1900).

The first recorded licensee, when it was known as the Three Jolly Millers or the Three Milers, is William Bennison, who was there from 1830 to around 1847, followed by his widow, Susan, in 1851.

By 1855 it had come into the hands of James Musk, founding a dynasty that continued for almost a century. He was followed by his son, Edward, who also plied his trade as a wheelwright, from around 1874 to 1913 – nearly 40 years!

He was succeeded by his widow, Sarah Ann, until around 1920. Meanwhile his son, Edward John, found his way to the Prince of Wales, Histon Road, which we looked at in ALE 376. Sarah was followed by Lucy Musk, perhaps a daughter, who continued there until at least 1940.

The last licensee named in the directories was Charles C D Cofield, in 1948 and 1957.

The pub finally closed in 1981, spending a short time as a cocktail bar before becoming the inevitable Indian restaurant.



OK, here's a nice easy one for you.

Send in those recollections to pub-history@cambridge-camra.org.uk.



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The Shed opens in Lode! by Fred Laband



The village of Lode lost its social club a few years ago but after nearly 2 years of restoration, this sleepy backwater along the B1102 a few miles to the east of Cambridge can now celebrate a refreshingly high class venue. Lode is best known as the home to Anglesey Abbey, but The Shed has similar majestic qualities to the Jacobean styled house ...



On entry I am taken away by the sheer size of the main bar, which must be fully a hundred feet long. The high ceiling shows the original 1931 ironwork and boasts three vast chandeliers that really catch the eye, casting

their warmth over the whole room. I tried to take photos but they don't really do justice to a room which is so large that some have given it the alternative name of "The Tardis"!

I am welcomed by Anna and Tamsin who are running the bar tonight. They offer me a choice of 4 real ales. I start with Marston's New World (3.8%) which is a competitive £3.50 a pint. It is brewed with Australian Galaxy and Topaz hops and I detect a real kiwi "zing" to this SIBA award winning pale ale. From the menu I go for sausages and mash which is priced at £10.99. I then relocate to table number 4 which is more like a boardroom table. I could add a net and

easily have a decent game of ping pong on this furniture, but of course I am happier to be dining! Anna brings me my cutlery and some mustard, and tells me how the pub has already become a favourite with local walkers who like to stroll along the nearby river, perhaps taking in the sights of the Abbey and its working water mill. Cyclists also congregate here as the National Cycle Route Number 11 runs from Ely to Cambridge via Wicken Fen.

Before my food arrives, I go for a Fuller's London Pride which is as good a beer as any to accompany a hearty plate of sausages...

Served in a fine branded Fullers glass, this classic 4.1% ale is quite malty (as it should be) and again at £3.50 is in splendid condition.



The meal arrives. Three proper meaty Old Spot porkers are lined up on a hemisphere

of creamy mashed potato topped with lashings of onion. The gravy is thick but there is not too much, as often is the case I find elsewhere... I am delighted also to have lovely green cabbage crispy and thinly cut – I was not expecting this. The meal is wolfed down and I am pleased with everything.

I return to the bar giving my compliments to John (the manager) who is clearly enjoying the challenge of opening such a new and bold venture. He says that their aim is to provide





quality food in a comfortable and friendly atmosphere. In my opinion he is achieving this and together with a committed staff from the local area it appears to be working! My third beer is Belhaven's Bridge To Nowhere (4.0%), which I correctly guess to be £3.50 a pint. This

beer is really quite dry and I find it peppery on the tongue. I like it and remark how well all of the beers are kept. For the winter months especially I perhaps would like to see a darker beer option, but cannot complain about the quality (or price) of the ales I have tried.

An element that I also like about The Shed is that it is open all day (noon to midnight), except being closed on Mondays. Food is available from 12 noon – 3 pm and 6 - 9pm. As I leave, I count 30 or more happy punters, a good proportion appearing to be locals, and already regulars! Lode did already have a small post office/shop, but The Shed has added a real drink and food destination to the village.

Whether you consider The Shed to be a pub or a restaurant is for you to decide. Either way, this is a venue that serves real ale and it represents an exciting new addition to our local scene. At a time when across Britain so many rural pubs are closing every week, it is such good news to see The Shed defy that trend.

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Two Craft Bars by Fred Laband

Thirsty in Cambridge / Clink in Birmingham

I am not experienced in writing about beer that is not from the cask, but this month I have been to two craft beer bars.

Thirsty on Mitcham's Corner is probably not really a bar, but it is not a traditional pub or off licence either. So what is it? It doesn't matter to me. It has been in Cambridge since Summer 2015 and is actually in the premises of the old Threshers off licence... I arrive late afternoon and have a good choice of canned or bottled beer. There are also a couple of beers on draft keg. However, I tend to stay away from keg ales as I find them far too fizzy for my liking. When I buy a can or bottle I can pour my beer as I like (from a great height!) thus getting rid of a most of the carbonation. I go for a Five Points Pale Ale (Hackney) which is £3.10 for a pine heavy 4.4% medium US-style hop fest. This slips down a treat.



Perhaps not a real pub as such, but Thirsty does possess a very friendly clientele and atmosphere. The wooden benches are laid out to encourage people to sit together and after



talking with Matthew I am encouraged to try a blonde ale entitled "Love Over Gold." At 4.1% this beer from The Bad Brewing Company (Yorkshire) packs a bitter orangey punch. After 6 o'clock, "corkage" is charged,

so it also punches a big hole in my pocket at £5 for a 330ml can.

By my calculations this is the equivalent of £8.61 a pint. Nevertheless, Thirsty is buzzing with trade... the ever changing daily street food van outside has a queue running down Chesterton Road too! I will return (before 6pm!)

My other craft beer experience is entitled "Clink", based in a unit that was once part of The Bird's Custard Factory in Digbeth, Birmingham. It is brilliantly placed for a beer before going to the nearby Institute where on this occasion I get to see the hugely entertaining and inspiring Kindred The Family Soul all the way live from Philadelphia. Klickitat Pale Ale (5.3%) from



Alameda Brewing Company (Portland, Oregon) is quite spicy and hoppy. Together with 2/3 of a pint of the 5% Mangoes Into A Bar (a collaboration between Fourpure and Brewdog Soho) the total cost is only £5.20. This sour mango wheat beer is pretty much as it sounds. We choose to sit upstairs and

navigate the spiral staircase, worrying about the descent after a few beers. Clink has only been open a few months but it has a really daring variety of beers and the locals are enjoying the chance to try so many visitors from across the pond.

Both craft bars offer their own alternative to what many would consider a traditional British pub. Many people may not like them, but I would argue that if you want to ignore them then it is only your loss!

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Apples and Pears

This issue's article introduces Cambridge's newest pub The Punt Yard. The pub can be found on Quayside in what was previously the Teri-Aki restaurant, next door to Las Iguanas. Owned by The City Pub Company, it joins their ever growing list of pubs and restaurants, which includes The Cambridge Brew House on King Street; The Old Bicycle Shop, Regent Street; The Mill, Mill Lane and the recently purchased Back Street Bistro (now to be known as The Petersfield) on Sturton Street.



The Punt Yard looks as though it will be focusing much more on draught real ciders

and perries, than draught real ales – which is a bit of a step away from their other establishments and will be the first Cambridge pub specialising in apple and pear based alcoholic drinks, since the short lived cider bar was housed in The Bathhouse Benet Street in the 1980s.

Adam, the pub manager explains that due to space restrictions they simply did not have the required footage for the stillages required for real ales, so they decided to diversify and concentrate on real ciders and perries – good news if you ask me.

I managed to get a sneak preview of the layout prior to the official opening date of Friday 25th November and it looks like it will be a very



Barman Carl - posing for the camera

decent venue to add to the fantastic list of pubs that can be found in our city and surrounding areas.

It is not known at this stage how many ciders and perries will regularly be available but from

what I saw I think there is going to be ample choice for the connoisseur. The ciders and perry on offer when I visited were:

Much Merriment – Cambridge Cider Company
Plum and Ginger – The Garden Cider Company, Surrey
Gandhi's Flip Flop – Apple Cottage, Baldock
Side-R – Glebe Cider
Still Country Perry – Henry Weston's

The pub will have an amount of competition from the other outlets on Quayside but I believe with its unique cider based selling point it will hold its own with little difficulty, and those of you who haven't yet discovered the delights of fruit based alcoholic drinks will more than likely enjoy the range of craft beers, and sparkling wine which are also on offer.



Food offerings include artisan pizzas; up-market kebabs and superfood

salads – Oh and did I mention the cocktails? There'll be lots of those too!

Cider and Perry Pub News

The **Royal Oak, Barrington**, which changed management in 2016, has also changed its outlook with regard to Cider and Perry. On a recent visit I discovered lots of choice (nine!) all from local makers – I sampled Simon's Short Sterling and Pink, both of which were very, very drinkable – the pub also had four real ales on offer. The Royal Oak will feature on these pages in the near future, so watch this space.

The **Plough, Duxford** also now has five ciders regularly on offer.

It would be rude not to pay both pubs a visit.

Jerry Ladell

The Three Tuns, Fen Drayton



The quintessential English village pub – You would have to go a long way to find another such fine example of 15th century craftsmanship. The beautiful exterior of the pub is matched by an interior of exposed beams (not all 15th century) and open brickwork that divide up the three areas within the bar.

There is a lovely enclosed family garden to the rear with play equipment for the kids, a covered - no smoking - eating and drinking area and a really nice garden, which has been laid to lawn. History shows that this has been continually used as a pub since the early 1700s.

There have also been suggestions that the dining room carvings are Danish which harks back to the stories that boats once came up the brook in front of the pub heading to the inland port of Swavesey. The boats & tradesmen were Danish and many settled in this area.

Food served in this pub is very popular, and booking is essential for Sunday lunch.

This pub with its thatched roof and open fire is a popular stopping off point for winter visitors to the local lakes and nature reserve. The sumptuous leather sofa, fortuitously placed in front of the fire is an ideal spot for toasting weary feet.

Back in the day it is believed that the pub was

once the Guildhall or Corn Exchange of Fen Drayton. It was modernised and extended in the late 16th, early 17th century, when a fireplace and chimney were installed and another storey was added. This is now the living quarters for pub landlords Francis and Lois and their young family.

The bar stands outside of what was the original building and is in the middle section of the building, flanked by the two separate eating areas. There is an interesting collection of flat irons above the fireplace and as mentioned earlier there are those Danish carvings to investigate.

Annual events include a beer festival held over the August Bank Holiday weekend. This year it was very successful, with 20 real ales on offer - all from microbreweries within a ten-mile radius



of the village supplemented by a choice of a dozen distinctive gins, which were relished by locals and visitors alike.

The Three Tuns has four real ale hand pumps, of which two are permanent fixtures (Morlands Old Speckled Hen and Greene King IPA). The other two hand pumps give the opportunity for customers to sample guest ales from all corners of the country.

The pub is open Monday to Thursday from 12:00 – 15:00 and 18:00 – 23:00; Fridays and on Saturdays from 12 noon until midnight. Sunday opening time is from 12:00 until 16:00.

There are varied special menu nights ranging from curry nights to Beaujolais Nouveau evenings; comedy nights and live music events; and on most Friday evenings you will find the pub's resident pianist tinkling the ivories

The Three Tuns is an archetypal village pub. If you pay it a visit - you will not be disappointed!

Jerry Ladell



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Key Developments in Ely...by Fred Laband

Runner up in the Cambridgeshire 2016 Pub of the Year voting, The Drayman's Son on Fore Hill, Ely is moving onward and upward.



In collaboration with one of Cambridgeshire's leading breweries, Three Blind Mice, the Drayman's now offers two Key Keg beers in addition to its normal ten or so real ales. Using a "Lindr" beer dispenser all the way from the Czech Republic, Half Wit at 4.4% is quite orangey and is as the name suggests half a wheat beer and slightly hoppy too. The other Key Keg beer is Sinister Finger (£5 a pint), a weighty black IPA at 7.2%, with intense liquorice and hops. It is interesting to compare real ale and Key Keg beers and I do notice a slight lowering in temperature and also marginally more carbonation.



It is argued that the chill factor does lend itself to beers with more intense flavour. I hear that the next Key Keg beer will be Three Blind Mice's Milk Worm. The Mice (Dan, Stu and Alex) assert that this

tastes like Maltesers in a glass so I am excited!

A further development is that we are sad to report that Jo C's brewery in Fakenham will soon no longer be providing their fine Norfolk Kiwi which was an ever present at The Drayman's Son. Jo has decided that full time



brewing is becoming too much and is moving on to pastures new. The Drayman's Son has wasted no time and now has its own house beer entitled 'Drayman's Best'. At 4.2% it is intended that this balanced best bitter (again from the Three Blind Mice) will become the new regular. In

the first 4 days, three barrels were sold so it looks promising!

A sample of this new house beer seems similar to Old Brown Mouse although landlord Andy assures me that the recipe is his own and cannot be found elsewhere... But why look elsewhere, I wonder?

An advertisement for The Norfolk Brewhouse. It features a large glass of beer with a thick head of foam. The glass has a logo that says 'MOON GAZER'. Above the glass, the text reads 'STOP STARING... ...START GAZING'. Below the glass, it says 'CRAFT ALES & LAGER FROM NORTH NORFOLK'. At the bottom, there is a logo for 'THE NORFOLK BREWHOUSE' and the website 'norfolkbrewhouse.co.uk'. There are also social media icons for Twitter and Facebook.

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PUBS that Offer Discounts to CAMRA Members



The following local pubs offer a discount to CAMRA members on production of a signed and up to date CAMRA membership card: Please ask at the bar for further details.

The Alexandra Arms, 10% off a pint.

The Architect, 20p off a pint.

The Blue Moon, Norfolk Street, 30p off a pint.

The Cambridge Brewhouse, King Street, 10% off Cambridge Brewing Company Beers.

The Emperor pub and Latin Tapas bar, Hills Road (20p off a pint).

The Golden Hind, Milton Road, 10% off a pint.

The Hopbine, Fair Street, 10% off a pint.

The Kingston Arms, Kingston Street, 20p off a pint.

The Maypole, Portugal Place, 20p off a pint.

The Mill, Mill Lane, 10% off a pint.

The Pickerel, Magdalene Street, 10% off a pint.

The Portland Arms, Chesterton Road 10% off a pint.

The St Radegund, King Street, 10% off a pint.

The White Horse Inn, Barton.

The Three Tuns, Fen Drayton offers 20p off a pint.

The Red Lion, Histon, offers 40p off a pint.

The Crown, Linton, Happy Hour at all times for CAMRA members.

The Black Bull, Sawston, offers 10p off a pint.

The White Horse, Swavesey, offers 20p a pint.

The Bridge, Waterbeach. 10% off a pint.

Pubs, Planning and Politics Report

This report was presented to the Cambridge & District CAMRA Branch AGM in November.

National Politics

After three years of 1p reductions in beer tax, it was held steady in 2016.

The Market Rent Only (MRO) option for the tenants of pubs owned by large Pubcos came into effect.

Local Politics

The Local Plans of two of our local authorities, Cambridge City and South Cambridgeshire District, are still in limbo having been rejected by the Planning Inspector.

Cambridge City Council has rejected all Asset of Community Value (ACV) nominations for pubs. We are arranging a meeting with council officials to find out where that leaves pub protection in Cambridge.

Branch Local Campaigning

After four years of Ale Trails we took a break in 2016, we will resurrect them in 2017.

Our Social Secretary Clive Tregaskes organised several branch pub tours, which visited and judged village pubs throughout the year.

Our Chair, Will Smith, again organised branch beer-tasting panels encouraging branch members to beer-score more often. Stephen Maycock agreed to help to promote Beer Scoring in the branch area.

Daniel Maycock has been nominated and agreed to become branch Young Members Officer.

In April we held a fifth branch Gala Night celebrating and giving awards to the best pubs in our area as voted for by the branch:

Pub of the Year: The Crown Inn, Ashley.

LocAle Pub (Rural): The Carpenters Arms, Great Wilbraham.

LocAle Pub (City): The Hopbine, Fair Street,

Cambridge.

Community Pub (Rural): The White Horse, Milton.

Community Pub (City): The Earl of Beaconsfield, Mill Road, Cambridge.

Most Improved Pub (Rural): The Green Man, Thriplow.

Most Improved Pub (City): The Royal Standard, Mill Road, Cambridge.

Dark Beer Pub: The Maypole, Portugal Place, Cambridge.

Cider Pub: The Cambridge Blue, Gwydir Street, Cambridge.

Real Ale Champion: Mark Watch (Moonshine Brewery).

Lifetime Achievement Award: Lawrie Childs (The Bees in the Wall, Whittlesford).

Community Pub News

Branch has been advising and supporting the following:

ACV bids for Cambridge pubs, **The Hopbine** and **The Castle**, both bids were not allowed by city planners.

Pemberton Arms, Harston. Attempts by the community to buy the pub have failed. It remains closed and has been sold.

Pear Tree, Hildersham. It is on the market as a B&B at twice its estimated value as a pub. The local community has requested that it be valued as a pub and hope to be able put in a bid.

The Tree, Stapleford. The community is gathering pledges and hopes to be able to put in a bid.

Hare & Hounds, Harlton. The pub closed recently. The community is gathering pledges and hopes to be able to put in a bid

Alistair Cook

Public Affairs Officer and Pubs Officer

November 2016 Coach Tour

The last Saturday in November saw us set out on our latest tour of rural pubs. Unlike those earlier in the year our route wasn't defined geographically. This tour would only be visiting pubs that had been nominated by sufficient members to make it onto the shortlist for the 2018 Good Beer Guide (GBG). With such recommended destinations it was disappointing that we didn't have a full coach.



The first pub that we visited was the Plough in Duxford. Although it was barely 11:30 the pub was already busy. As usual licensee Ben, whose parents ran the pub before him, made us very welcome and gave us news of pubs in the area. The Plough is an Everard's pub but isn't restricted to just their beers. You can often find ales brewed in our branch area on offer here although it wasn't the case on this visit. Everard's Tiger and Black Annis, Adnam's Southwold Bitter, Butcombe Crimson King and Gale's (Fuller's) Seafarers was the choice that faced the ale drinker. They also had four real ciders. I chose halves of the Seafarers (3.6%) and Black Annis (5.0%). The latter was a dark, liquorishy ale.



Our second stop was in Ickleton at the Ickleton Lion. Here we were told that licensee Chris will be leaving in January. This will be a loss as he has made the pub the heart of the community and home to their football and cricket teams. The beer choice here was Greene King IPA and Fireside plus One Stop Hop that had been brewed in collaboration with Sadlers Brewery.



The beer at our third stop, the Red Lion in Hinton, was disappointing. The choice looked good, Adnam's Ghost Ship, Crafty Beers Sixteen Strides, Woodforde's Wherry plus their Nethergate brewed house-beer, Red & Black. None of them, including a fresh one Red & Black, impressed any of us.



Our next destination was the Three Tuns in Great Abington and the beer here was much more to our liking. On offer was Adnam's Old Ale, Crafty Beers Sauvignon Blonde, Greene King IPA and Oakham Bishops Farewell. I had halves of the Old Ale (4.1%), a favorite of mine

at this time of year and I wasn't disappointed, and the Sauvignon Blonde (4.4%) that doesn't seem to be quite the same since the brewery moved to Stetchworth. To me it seems to be a bit more gingery and a little less floral these days.



By now we were pretty peckish and our next stop, the Chestnut Tree in West Wrating, was for food as well as beer. As time on our tours is of the essence we had phoned in our food order before leaving Abington. Despite them being busy, it wasn't long before our tasty filled baguettes arrived. The Chestnut Tree was its usual welcoming self and its beers were as tasty as its baguettes: Crafty Beers Sauvignon Blonde and Wilbraham, Greene King IPA and Wolf Whistle. To accompany my sausage baguette I had halves of the Sauvignon Blonde (4.4%), Wilbraham (4.1%) and Whistle, a lightly hopped, malty bitter (4.7%).



It was also pretty busy with diners and drinkers at the Dog & Duck in Linton but we managed to find a small table next to the open fire to gather beside. Our choice here was between Black Sheep Shearer, Greene King Fireside and IPA and Wadworth's Bishop's Tipple. I opted for the zesty, straw-coloured Shearer (4.1%). The Bishop's Tipple (5.0%) was enjoyed by others.



It was getting later in the afternoon by the time we reached the Tickell Arms in Whittlesford so it was quieter. The Tickell, owned by Cambs Cuisine, is renowned for its food but shouldn't be overlooked for its ales. The choice we faced was Brewster's Hophead, Elgood's Cambridge, Milton Justinian and Oldershaw Regal Blonde. Another favorite of mine, I wasn't disappointed by the florally hopped Hophead (3.6%) that overshadowed the half of Regal Blonde (4.4%) I followed it with.

We tried to call in at the second shortlisted Whittlesford pub, the Bees in the Wall, and also the Navigator in Little Shelford but neither reopened until 6.



We decided to push on to the Plough in Shepreth which we were confident would be open. The cask ales here were Elgood's Cambridge, Hadham First Brewed, Humpty Dumpty Nord Atlantic and Lacon's Encore and they also had real ciders. But it wasn't the beer that raised the eyebrows here; it was the price of our halves. No one seemed tempted by a second.

November 2016 Coach Tour...continued



We finished off our tour at the Royal Oak in Barrington. It is a pub that, years ago, was well

known for its beers but it had dropped off CAMRA's radar of late. It was certainly well worth rediscovering. Ale drinkers could choose from Adnam's Southwold, Blackjack Jabberwocky, Humpty Dumpty Little Sharpie and Tring Tea Kettle but it was cider drinkers who had most to be delighted about. They had 9, yes nine, locally produced real ciders! My half of the Tea Kettle stout (4.7%) was delicious: dark, smooth and chocolaty. The light and fresh Little Sharpie (3.8%) contrasted it in style.

On our journey home we had to choose our pub of the tour. The Chestnut Tree claimed it with the

Plough in Duxford as runner up. The Three Tuns and Royal Oak were also praised. Our beer of the tour was also much debated. Tring Tea Kettle (Royal Oak) claimed it with Wolf Whistle (Chestnut Tree) runner up and Oakham Bishops Farewell (Three Tuns) in third spot.

Our tour had given us plenty of information on the GBG shortlisted pubs that we had managed to visit. There are plenty of others, both rural and in Cambridge that we will try to get round over the next few weeks. All branch members can mark pubs on the GBG shortlist. Please give your honest opinion on all those that you have visited in the last six months. You can view the shortlist and give your opinions online (<https://gbg.cambridge-camra.org.uk>), by e-mail (gbg@cambridge-camra.org.uk) or by attending our special marking meeting on Saturday 11th February between noon and 3pm at the Champion of the Thames on King Street.










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Pub Signs Quiz by FRED

		
A real ale paradise, just off Mill Road in Cambridge.	City Centre Greene King Pub along King Street	Insects all around us? I don't think so!
		
This pub always offers a good prospect.	Robson Green drinks here, at least when filming...	Fine Thai food and beers here in Melbourne Place, Cambridge
		
One of our local villages has a new pub!	A pub that recently donated a pin of cider to the village cider festival!	Great local draftsmen might gather here....

Answers: The Cambridge Blue; The Champion Of The Thames; Bees In The Wall (Whittlesford); The Free Press (Prospect Row); The Blue Ball (Grantchester); The Cricketers; The Shed in Lode; The White Horse (Swavesey); The Square and Compasses (Great Shelford)

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