

Issue 27



Campaign for Real Ale

Aylesbury Vale & Wycombe Branch

# FREE Supping

DEC 2001/JAN 2002



## BEER FESTIVAL TRIUMPH



The Eighth Annual Vale of Aylesbury Beer Festival was held at the end of October and was a great success!

Once again, the festival was held to raise money for the 'Friends of Florence Nightingale House' which works to support the Aylesbury hospice. A total of around £ 4,500 was raised for the charity, making it the most successful festival so far!

Thirty-two different beers were available plus three ciders and two perries, with soft drinks for the drivers. Food was provided by the 'Friends' with the bacon rolls proving to be a very popular choice!

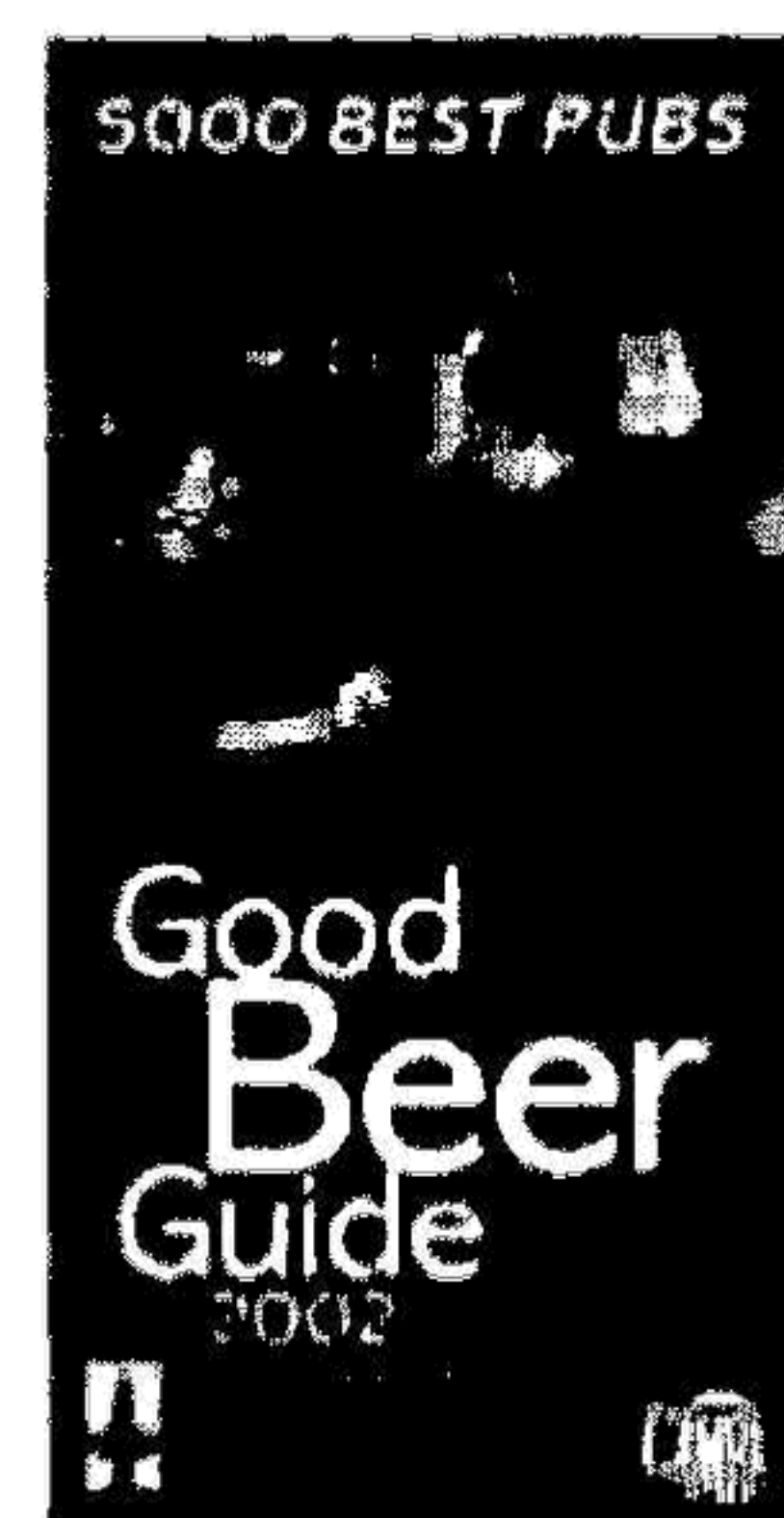
This year the festival was officially opened by the famous celebrity John Junkin, and we would like to take this opportunity to give him our thanks for his efforts and we hope he will be able to do the same next year. By coincidence, he has just landed a part in 'Eastenders' as did Phil Childs who opened the festival last year. Perhaps this is the start of a trend!

After the two days of the festival we managed to sell about 90% of the beer, but only a third of the barrels ran out completely, which still left plenty of choice on the Saturday night.

The first beer to run out was *Oakham JHB* which had won the *CAMRA Beer of the Year Award*. However, the winner of the *Beer of the Festival Award*, voted for by the people who attended the festival, went to *Castle Eden Nimmo's 4X*.

Many thanks to all those who helped or attended, but if you missed out this year, don't worry, as we have booked to have the festival at the same place, the Community Centre, Stoke Mandeville, at the same time next year. Full details will appear in future issues of *Swan Supping*!

### Good Beer Guide 2002



Out Now!

Tony & Lynne welcome you to

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*Check for further details on – [www.aylesburyvale.net/risborough/blackhorse](http://www.aylesburyvale.net/risborough/blackhorse)*





### AYLESBURY

The **Buckinghamshire Yeoman** is currently closed for a major refurbishment. We hope to have full details of the changes in our next issue.

The **Duck** on Bedgrove has reopened after a refurbishment.

The membership scheme run by the **Hobgoblin** has now reached 270. Although free, it entitles members to 20% discount on all food and drink etc. at certain times, plus gives them a newsletter plus birthday and Christmas cards.

The **Market Tavern** is currently up for sale as Derek and Angie are planning to move from the area. However, no move is likely before Christmas and it is hoped that a future owner will maintain the Market Licence which is so popular with the market traders.

Traditional beer sales are on the increase at the **Old Emperor**! They now offer **Brakspear's Bitter**, **Special** and **Oh Be Joyful (OBJ)** all on handpump. Opening hours have been extended with the pub remaining open most afternoons and Sunday opening is to be tried. The

Thai restaurant associated with the pub has been closed since October, but it is hoped that it will reopen before Christmas. However, traditional home-cooked English food will be available at the pub from the beginning of December for a trial period.

### BEACONSFIELD

The **White Horse** has become a fish restaurant.

### BIERTON

Dave and Vee White are leaving the **Bell** in early January. Full details are given in the article on page 3.

The **Red Lion** has been featured in many papers for its large choice of gluten-free foods which are also available on their list of daily specials.

### BLEDLOW RIDGE

The **Boot** held a successful bonfire and firework night on 5th November giving rise to possibly the first ever traffic jam in Bledlow Ridge! A collection was made on the night for the St Johns Ambulance.

### CUBLINGTON

From the beginning of October, the **Unicorn** has been added to the Geoff Smith stable of pubs which also includes the **Rose & Crown**, **Wingrave**, and the **Bakers Arms**, **Waddesdon** in our branch area.

New manager, Toby Smith, said that there will be a fifth handpump added before Christmas and the pub will be serving **Shepherd Neame Spitfire** and **Brakspear's Ordinary** as their regular beer plus three guest ales from all over the country.

Bar food has also made a welcome return to the pub and the range of food will be increased in the New Year.

### DINTON

After over fourteen years, Rainer and Sue Ecard have left the **Seven Stars** to start a well earned retirement.

The pub itself has been sold to **Punch Taverns** and new tenants Claire and David Willett have **Fullers London Pride** on offer.

### FLACKWELL HEATH

Trade at the **Three Horseshoes** has been severely affected recently by the closure of Treadway Hill for

roadworks as this links Flackwell Heath to Loudwater where there are industrial estates. Fortunately the closure was scheduled to only last a fortnight and should now be complete. One has to wonder whether there was any consultation with local businesses when planning this closure.

### HADDENHAM

The **Green Dragon** has reopened after having been closed for five weeks for a major refurbishment costing in the region of £100k. This has opened up the rear of the pub to allow more room for diners and the bar itself has been moved and extended. As well as providing more room for the diners, it has been decided to open up the front part of the pub to encourage more people to use the pub just for a drink. While indulging in either the **Vale Wyche** or the **Flowers IPA** it is now possible to look at the herring bone pattern of the oak floor, which dates back over 300 years, which was revealed as during the refurbishment.

### HIGH WYCOMBE

The **Pride** (ex **Nags Head**) has a  
(Continued on page 19)

## The Bell at Waddesdon

Traditional Country

Public House & Restaurant

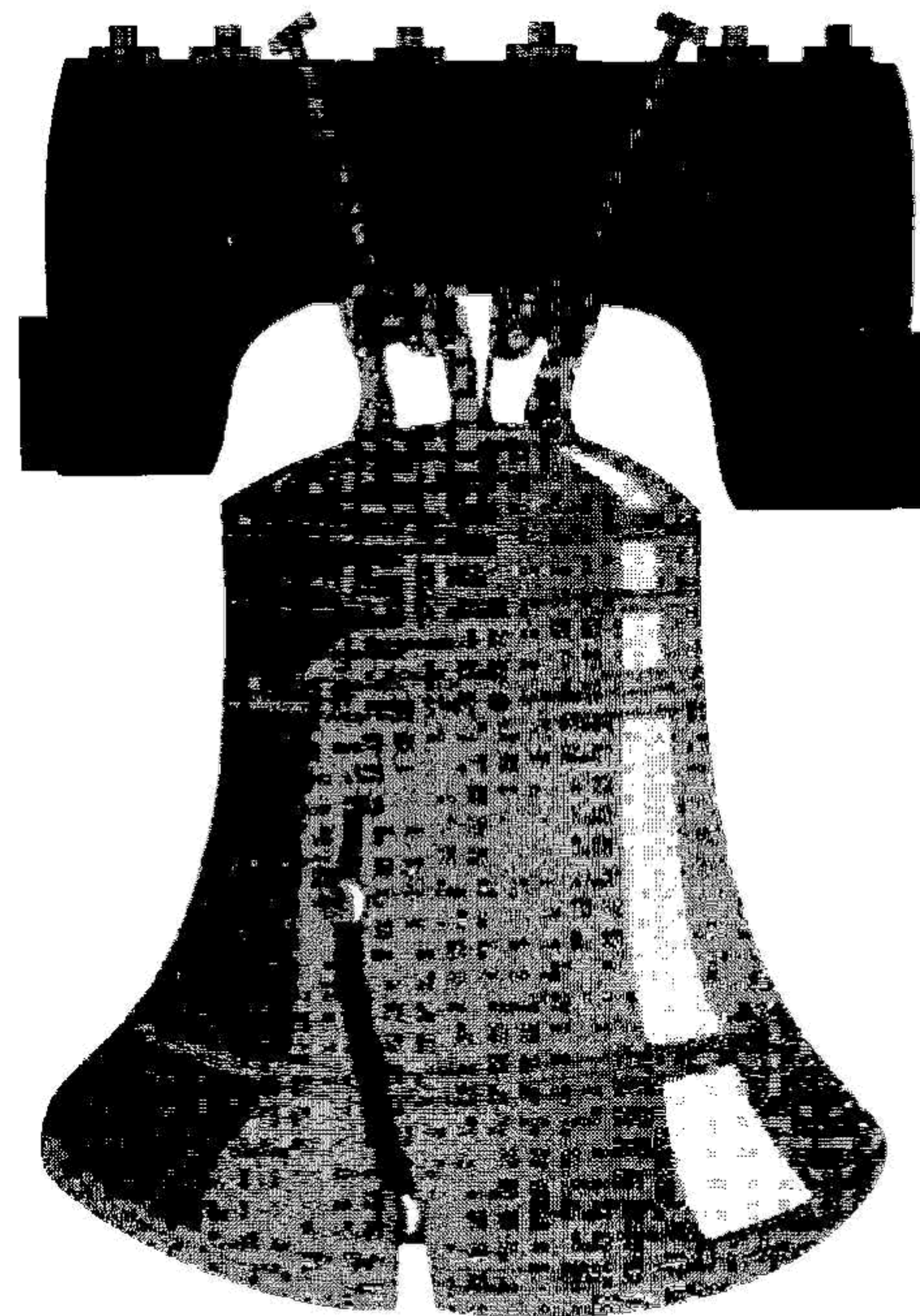
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Christmas bookings now being taken

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To make your reservation, please contact Nigel on 01296 651320



## POPULAR COUPLE LEAVING BIERTON

Much to the regret of their regular customers, Dave & Vee White have announced that they will be leaving the **Bell** at Bierton in early January.

They came to Bierton in September 1988 when the **Bell** was an **ABC** pub, part of the huge **Ind Coope** estate. At that time none of the pubs in Bierton sold real ale and Dave immediately set about getting handpumps installed and was soon selling **ABC Best Bitter**, **Tetley Bitter** and **Ind Coope Burton Ale**.

Soon after that the government introduced anti monopoly measures in the brewing industry and the major brewers had to sell off many of their pubs. **Ind Coope** sold a batch of **ABC** pubs to **Greene King** in 1989 and a year later another large batch to **Fullers**. Bierton was lucky that the **Bell** went to **Fullers** and not to one of the then new pubs groups such as **Sycamore Taverns** or **Pubmaster**.

Before coming to Bierton, Dave had run pubs in places such as Harrow, Langley, Bedford, Docklands and even Brick Lane, East London! These were either **Courage** or **Truman's** pubs.



Once at Bierton, Dave & Vee soon developed a loyal band of regulars and have managed to achieve that ideal mixture of both drinking and eating customers, both of

which are well catered for without one seeming to dominate the other.

The **Bell** is a small roadside pub, probably about 200 years old, and has retained its typical two-bar layout in which only minor structural alterations have been made to allow people to wander from one bar to another. In other words there are archways between the bars rather than doors. Having only a small car park and no proper garden there has been no room for expansion which is probably why it has retained its traditional charm.

Dave's skills in the cellar were eventually recognised by **CAMRA** in 1995 and the **Bell** has now appeared in eight editions of the **Good Beer Guide**. The pub has also contributed much to village life in Bierton. The local football team is sponsored by the Bell, and Dave and Vee treat village pensioners to a Christmas dinner every year.

They plan to retire to their house in Steeple Claydon early in the new year so must we must thank them for running such a great little pub for the last thirteen years and wish them well for the future.

**Nick Holt**

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## Masked Ball

Tuesday 22nd January 2002, 7.15pm - 1am  
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All profits from the Masked Ball will be donated to the Society of Licensed Victuallers, registered charity number 230011

Please reserve:

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☐ Tables of ten @ £750

**For SLV Members**

- ☐ Tickets @ £64 each  
☐ Tables of ten @ £640

Payment can be made by cheque or credit card using the form or through the SLV's website at [www.slv-online.org.uk](http://www.slv-online.org.uk)

(Please note we can only accept Visa or Mastercard)

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Credit card no:

Expiry Date:

Name

as it appears on the card:

Address

Detach the form and return it FREEPOST to: SLV Masked Ball, FREEPOST SL1422, London Road, Ascot, Berkshire SL5 8BS Or go to [www.slv-online.org.uk](http://www.slv-online.org.uk) and book online.

SLV, Heatherley, London Road, Ascot, Berkshire SL5 8DR

T 01344 884440 F 01344 884703

W [www.slv-online.org.uk](http://www.slv-online.org.uk) E [events@slv-online.org.uk](mailto:events@slv-online.org.uk)

'caring for the young, elderly & sick in the retail drinks industry'





## THIRTY YEARS ON

## WHITE HART WINS!

**CAMRA's** 30th Anniversary Dinner and **2001 Champion Beer of Britain Awards** ceremony was held on Saturday 20th October at The Porter Tun Rooms, Chiswell Street, London.

Although the dinner was not due to start until 2.00pm, the reception started at 1.15pm. There were two choices of beer on handpump, one being *Woodforde's Nelson's Revenge* (OG 1045, ABV 4.5%) and the other - *Harviestoun Schiehallion* (OG 1048, ABV 4.8%). As the *Nelson's Revenge* barrel was being changed when I arrived I had a pint of the *Schiehallion*. I had visited the brewery where this is made on my last visit to Edinburgh for the 1999 AGM. Not everyone's ideal choice, as this beer is more like a lager. According to the description in the **2002 GBG**, *Schiehallion* is 'a Scottish cask lager, brewed using a lager yeast and Hersbrucker hops'. When I had drunk a pint of this I had a pint of *Nelson's Revenge* which was a superb pint. When I was drinking I noticed Oz Clark, the wine buff from the Food and Drink TV show on BBC2 (more about him later).

I was sat on table 21. Nigel and Jean were on adjoining table 20. There were about 24 tables of 10 per table. On my left was a Welshman from Swansea who I found out during the meal was very firmly against the Cardiff Brewer *Brains' SA*. On my right was a chap who had helped at every **GBBF** since 1977. The meal began with a starter of 'fresh salmon terrine made with English wheat beer with a smoked salmon layer with watercress sauce garnished with mixed lettuce leaves and a king prawn'.

As we were due to have a beer with each course, a jug of *Oakham* Ales of Peterborough's *JHB* (OG 1038, ABV 3.8%) was placed on my table. This was judged the Supreme Champion Beer at this year's **GBBF**. This went down well. With our main course of 'individual beef wellington with a malty Scottish beer sauce, mild horseradish & walnut mashed potato, turned carrots & turnips', we were given a jug of *Hop Back Summer Lightning* (OG 1049, ABV 5%), which is one of my favourites. This was runner up to *Oakham's JHB* and also Gold medal in the Strong Bitter category. Also a jug of *Oakham's White Dwarf Wheat Beer* (OG 1043, ABV 4.3%) (Speciality Beer Gold medallist). The pudding was 'Rich chocolate with a chocolate porter, sweet coffee bean topping and a feathered Fruit Beer coulis', drunk with *Brains Dark* (OG 0135, ABV 3.5%); 'British cheeses with walnut and raisin bread' drunk with *RCH Ale Mary* (a bottle conditioned beer of ABV 6%), *Orkney Skullsplitter* (OG 1080, ABV 8.5%), coffee & Chiltern Beer Barrels. Finally with 'Cake with *Waggledance* by *Youngs Brewery*' we were offered *Young's Special London Ale* (bottle conditioned ale at ABV 6.4%). Also we were given a bottle of a Belgium beer *Grimbergen Double-Doble* at ABV 6.5%. I was glad that I had a table near to the toilets!

During the cheeses, coffee and cake the Awards Ceremony took place with all the **Champion Beers of Britain 2001** being represented by their brewers. The Peterborough Beer festival got an award for being the best outside London. I am afraid I got a little behind in the beers and did not finish them all. I even asked for more *Hop Back Summer Lightning*.

We had to leave the room at 7.00pm. Just before I left, Oz Clark, who was a little worse for wear, came and sat at my table after collecting some abandoned jugs from neighbouring tables. Oz took an exception to a man who had sat to my left but he found me a 'decent **CAMRA** drinker' whatever that had meant!

When we came to leave I collected my 'Goodies Bag' which contained a **2002 Good Beer Guide**, a magic ball with a **CAMRA** logo and an 'Ask if its cask' label which lights up when bounced, a pen which can be worn round the neck.

Colin Staines

The **White Hart Inn** at Preston Bissett has been selected as the 2001 winner of the **Aylesbury Vale Village Pub Competition** in a contest open to over 150 village pubs from across the Vale. Runner up was the **Wheatsheaf Inn** at Maids Moreton and the third place award went to the **Chandos Arms** in Oakley. All of the winners received their awards at a presentation at the White Hart on Tuesday 27<sup>th</sup> November.

The competition, which is now in its fifth year, has proved to be a huge success over this period providing a boost for many village pubs. All of the shortlisted pubs will appear in a guide, which is distributed to tourist information centres and libraries across the Vale and beyond.

Chairman of the judging panel Councillor Mrs Maureen Payne explained what impressed the judges so much about the **White Hart** "There is a really special atmosphere at this small back street pub. The range and quality of food is exceptional and the judges were really impressed by the individual touches such as the home-made lemonade that added to the range of food and drinks on offer. The pub is clearly a focal point for many community activities which is the real essence of this competition."

The **Rose and Crown** at Wingrave has also been selected for a special award for the work it has done to set out individual rooms to help welcome many sectors of the local community to enjoy the pubs facilities.

The other shortlisted pubs were, **The Crown**, Cuddington; **The Bull and Butcher** at Ludgershall; **The Old Swan** at Cheddington; **The Queens Head** at Chackmore; **Clifden Arms**, Worminghall; **Seven Stars**, Dinton; **The Oak**, Aston Clinton; **The Stag Inn**, Mentmore.

Vic & Sue Hinde  
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2002 Good Beer Guide  
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2000, 2001 AND 2002 EDITIONS

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**BEERS FOR DECEMBER  
& JANUARY**

**BRAKSPEAR – OH BE JOYFUL,  
BITTER, SPECIAL & OLD ALE**

**GREENE KING – ABBOT, OLD  
SPECKLED HEN &  
RUDDLES COUNTY**

**FULLERS – LONDON PRIDE,  
ESB & JACK FROST**

**GUEST BEERS FROM THE  
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BREWERY, 'THE REBELLION  
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***SPECIAL OFFERS IN  
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***FREE MEALS!!!***

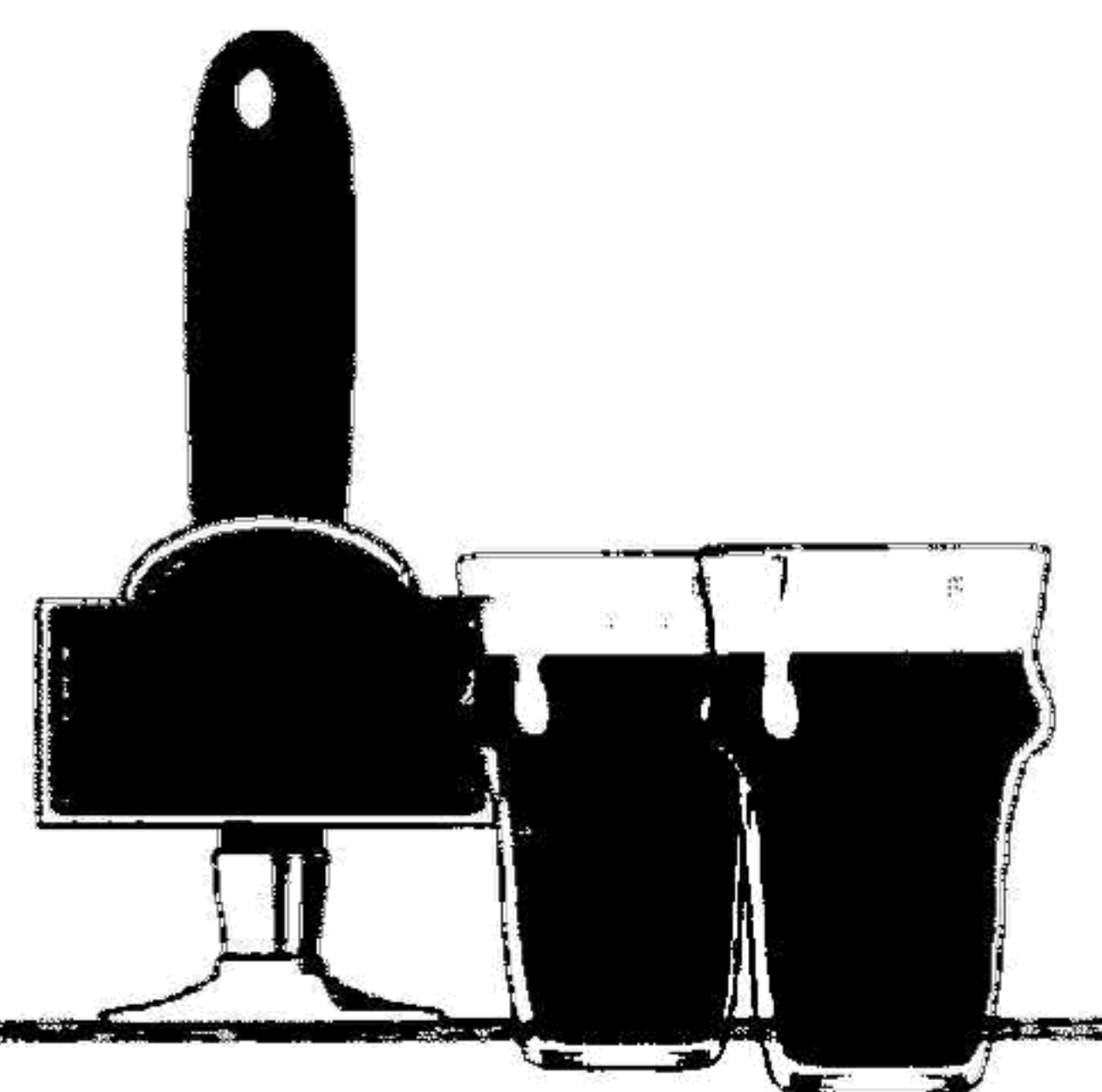
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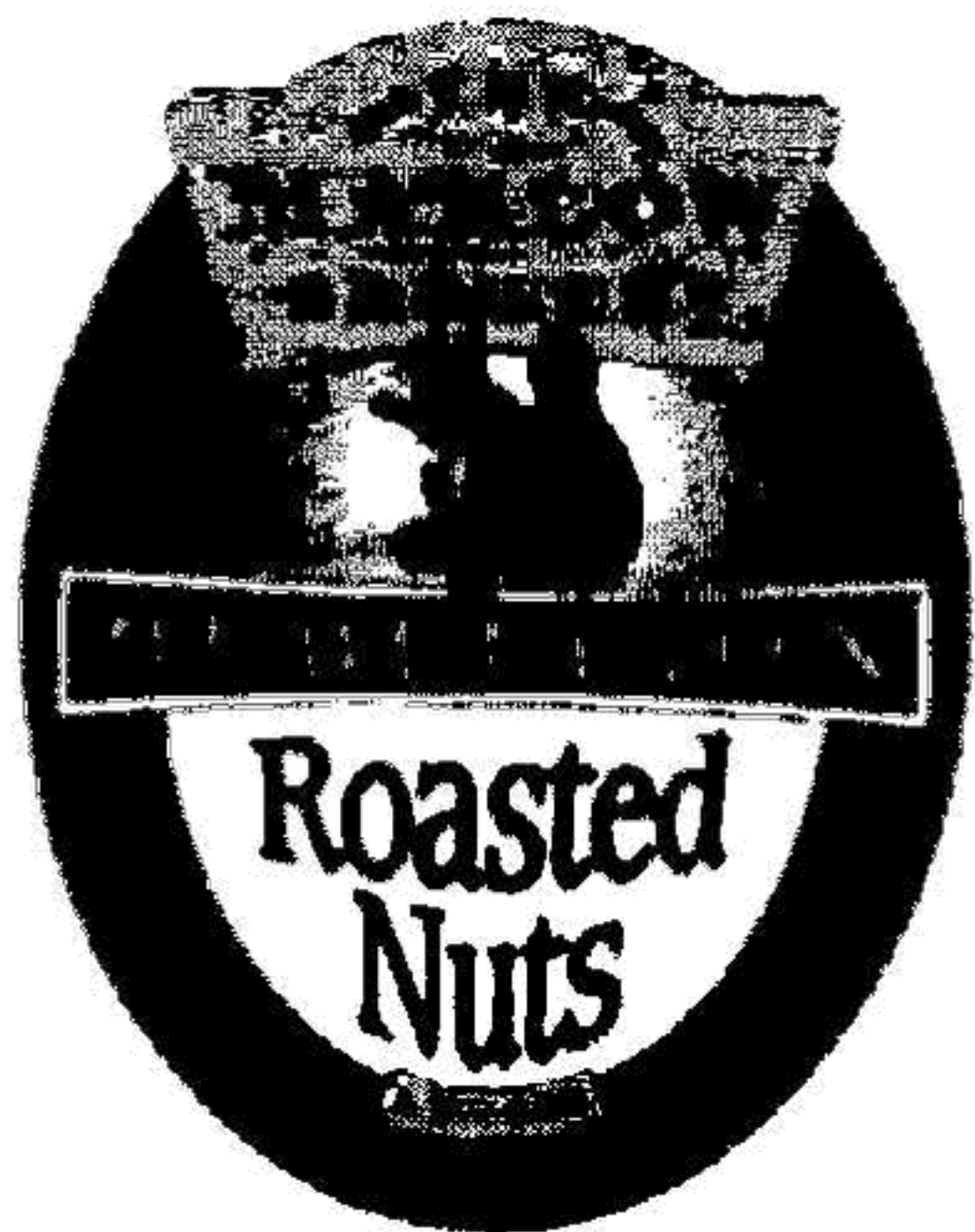


KAREN, PAUL AND ALL THE STAFF WOULD LIKE TO  
WISH ALL OUR CUSTOMERS A VERY MERRY  
CHRISTMAS AND A PROSPEROUS NEW YEAR



## Local Brewery News

### REBELLION



The Christmas beer from the *Rebellion Brewery* is *Roasted Nuts*, their 4.6% ABV winter brew.

They have also launched their '*Rebellion Beer Club*'. The cost of membership is £40 per year and the benefits of membership include:-

- \* 10% discount off purchases of beer and merchandise

- \* Free loan of a *Rebellion* 'Mini-Barrel' which holds 22 pints of real ale for consumption at home. Beer can last up to

three weeks in the barrel and demonstrations of this unique system can be arranged at the brewery.

- \* Free exclusive '*Rebellion Beer Club*' T-shirt.

- \* Invitations for the member plus up to four friends to special tours (normally charged at £5 per head), tastings and product launches.

- \* Free *Rebellion* bar towel costing £5.



### VALE

The email address for *Vale Brewery* has changed to [valebrewery@ntlworld.com](mailto:valebrewery@ntlworld.com)



## THE SHEPHERDS CROOK

***Everyday is a Beer Festival***  
**Donningtons, Bathams,**  
**Hook Norton, Timothy Taylors and**  
**West Berks!**

For Real Ales, Fine Wines and  
Fresh Home Cooking  
(Fish a speciality)

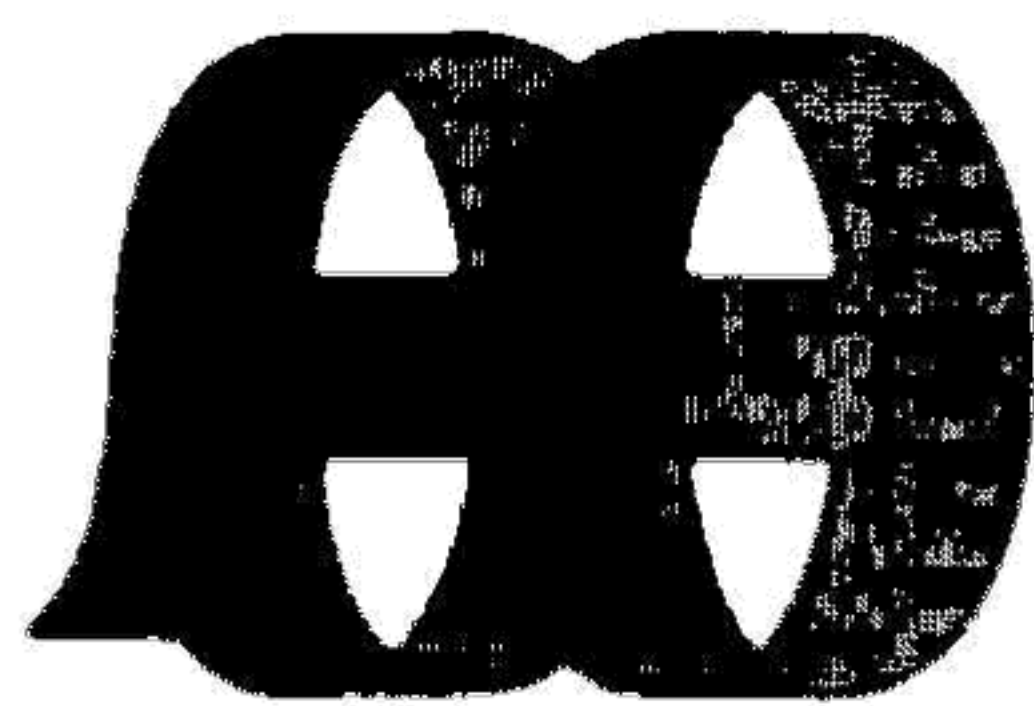
***The Green, Crowell***  
***Nr. Chinnor, Oxon. OX9 4RR***  
***Tel: 01844 351431***

***Wishing all our drinkers a Merry Christmas***  
***and a Prosperous New Year!***  
***A few Xmas Bookings are still available!***

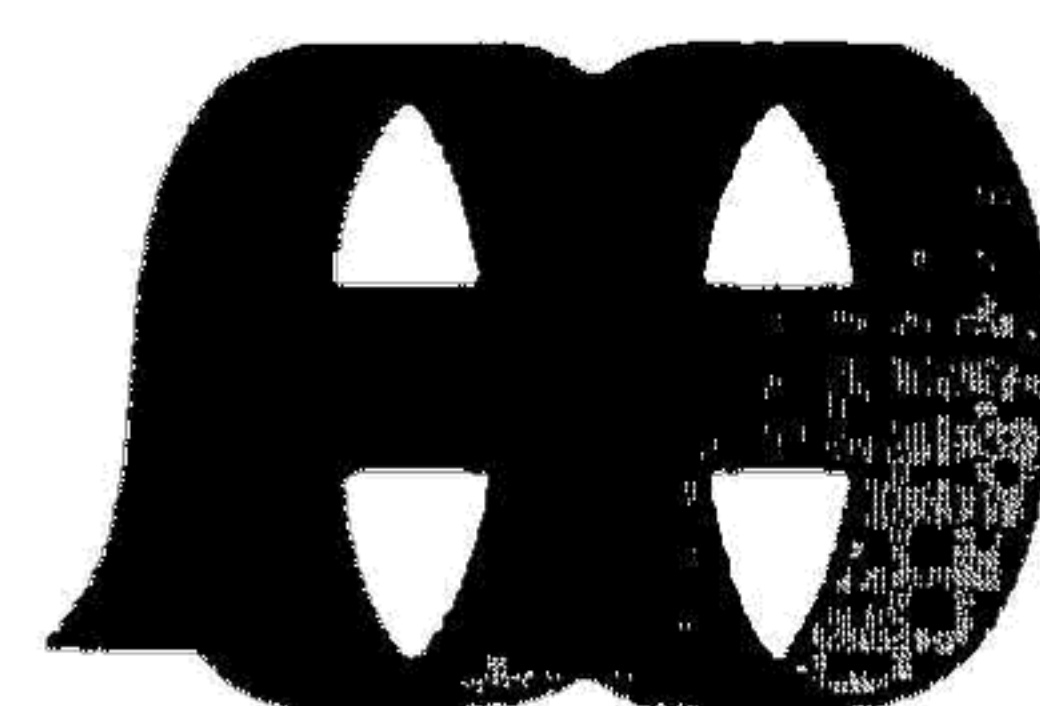
## Did You Know JUNE WATTS Has Retired?

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## LONDON CRAWL

Following the successful pub crawl we had last month, we thought it was time to organise another one! This is our annual 'Post Epiphany Pub Crawl' which will take place on Friday 11th January 2002 and will be as follows:-

5.30 until 6.10

**Lamb**, Leadenhall Market, EC3 (GBG 2002 and London pub guide 2001)

6.15 until 6.45

**Swan**, Ship Tavern Passage, EC3

6.55 until 7.25

**Bell**, Bush Lane, EC4. (GBG 2002)

7.30 until 8 p.m

**Ye Olde Watling**, 29 Watling Street, EC4. (London pub guide 2001)

8.10 until 8.40

**The Black Friar**, 174 Queen Victoria Street, EC4 (London pub guide 2001)

8.50 until 9.20

**Harrow**, Whitefriars Street, just off Fleet Street. (GBG 2002)

Please use public transport – the nearest tube station to the start pub is Bank.

## OSSIAN ALE VOTED CHAMPION BEER OF SCOTLAND

*Ossian Ale* brewed by *Inveralmond Brewery*, Perth was judged to be the best beer in Scotland at the Aberdeen & North East Beer Festival in McClymont Hall, Holburn Street.

The beer is described in the 2002 edition of the *Good Beer Guide* as, 'A well balanced best bitter with a dry finish. This full-bodied amber ale is dominated by fruit and hop with a bitter-sweet character.'

Second place went to *St Peter's Well* from *Houston*. Third was *Bitter & Twisted* from *Harviestoun*. The other impressive finalists were *Belhaven 70/-*, *Orkney Dragonhead Stout* and *Orkney Red MacGregor*.

George Howie, CAMRA's Scottish Director said 'I would like to send my congratulations to *Inveralmond* on winning the *6th Champion Beer of Scotland Award*. It is very pleasing to see that four different breweries have won the competition in the last four years and proves that Scottish Brewing has real strength in depth.'

The Aberdeen & North East Beer Festival is held at the McClymont Hall, Holburn Street and this is the 4th time that the competition has been held in Aberdeen. Previous winners have been *Caledonian 80/-* (twice), *Deuchars IPA*, *Harviestoun Bitter & Twisted* and *Orkney Dark Island*.

At this year's festival (the branch's 15th) there were 65 beers coming from all over Britain - from Shetland to as far south as Cornwall and included the launch of *Belhaven's* new wheat beer and a new recipe *Jock Frost* from *Houston*.

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*Sponsors of the Vale of Aylesbury Junior Athletic Club*

### *Opening Times*

*Monday – Friday 11.30am – 3pm; 5pm – 11pm*

*Open all day Saturday & Sunday*

### *Extensive Menu*

### *Daily Specials*

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*Greene King IPA, Tetley Bitter,*

*Fullers London Pride*

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*www.theredlionbierton.co.uk*

*or ring 01296 394857*



## DUTY PLEDGE SLIDING AWAY

Progressive beer duty (PBD) - the sliding tax scale will enable Britain's small brewers to compete in the open market - is in danger of falling off the political agenda unless pressure is put on the Government.

Negotiators for the *Society of Independent Brewers (SIBA)* say talks with the Treasury on the implementation of PBD - promised in a footnote to this year's Budget - are bogging down on details.

They say there is no agreement yet either on which system of PBD should be introduced or on a ceiling for eligibility. And they say Government insiders are hinting that while PBD is not yet off the agenda, it is slowly slipping below the horizon.

*SIBA* chairman Paul Davey said: 'We are desperately concerned that the government may be letting this slip. "We have fought and for so long for a measure already used elsewhere to create dynamic and competitive markets. Without a differential duty system we would never have seen the dramatic growth in, for instance, the USA micro-market."

*SIBA* President Carola Brown appealed to *CAMRA* members to flood MPs with letters urging them to push PBD or see microbreweries close.



"It is up to all of us to ensure the Government remains aware of the importance of this measure to the customer, the brewing industry, and the rural economy," she said.

"We fear for the future of the microbrewing industry and urge *CAMRA* members to write to their MPs to show their support."

Nationally, *CAMRA* is continuing to lobby the government to make good on its promise.

In its submission to the Treasury, *CAMRA* says that consumer choice is being damaged by a regime that undermines the profitability of small brewers.

"If there is to be a competitive market in the brewing sector then newer small breweries need to be given the opportunity to expand," says the submission.

"Excise duty breaks can be used as a means by which small businesses can expand. Small breweries currently pay a disproportionately large part of their turnover in excise duty and VAT."

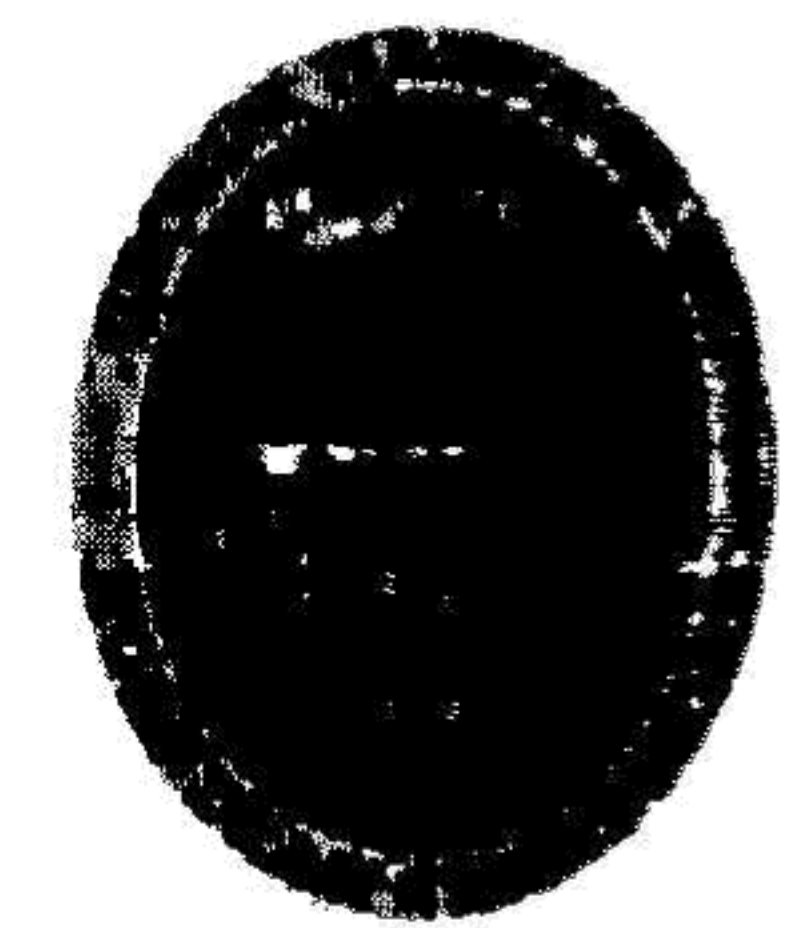
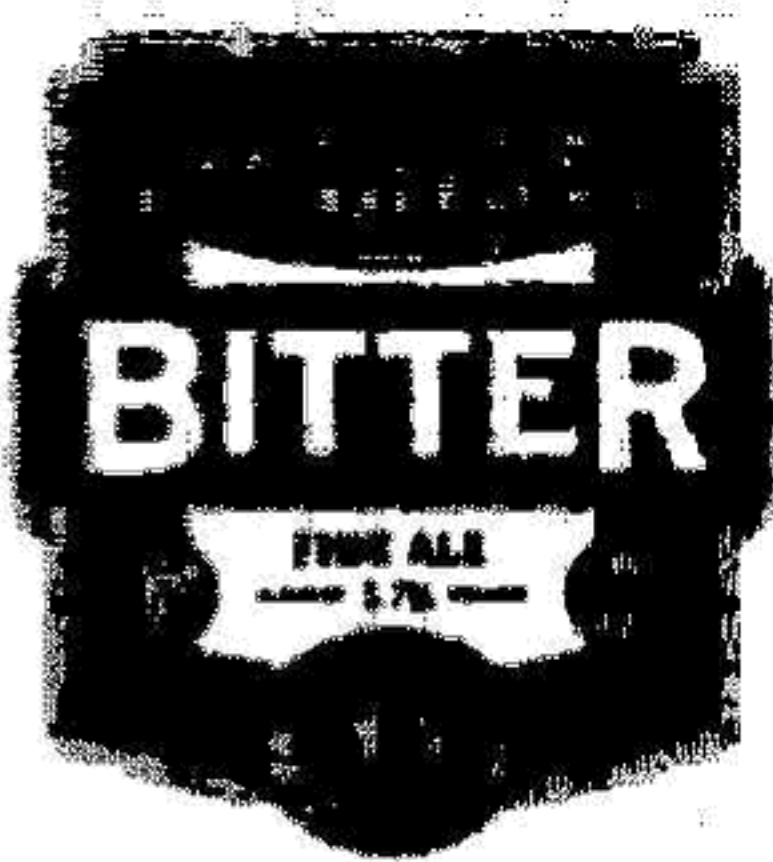
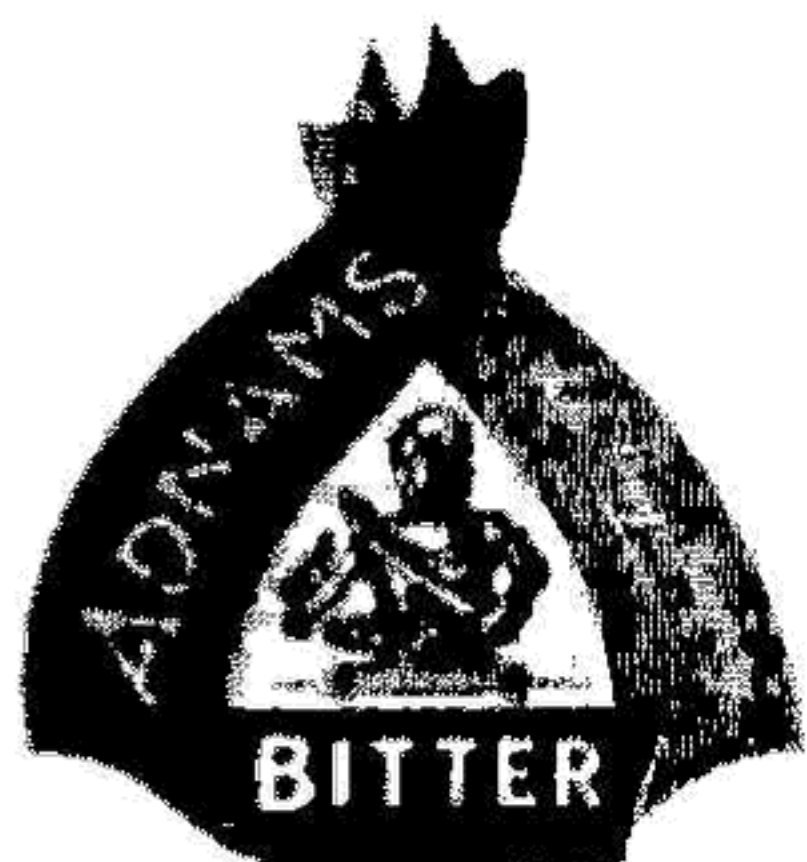
"Excise duty is a regressive tax, penalising the smaller brewer. It is therefore time to move to a more progressive system and to introduce an allowance for brewers below a certain size."

Researchers at Staffordshire University say the microbrewing sector would be further vitalised if the extra capital available through the introduction of PBD was invested in buying pubs.

Dr Geoff Pugh said: 'By owning a public house, a small brewery has direct access to its customers and can overcome the distribution problem. We therefore argue that any savings a small brewery might make by paying less tax should be used to invest in tied property, giving the-brewery direct access to the market place.'

*Tim Hampson*

(Reprinted from the December 2001 issue of 'What's Brewing', The official newspaper of the *Campaign for Real Ale*.)



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## NEW COMPETITION

### YOUR CHANCE TO WIN £50!!

A search to find pubs representing the spirit of Wycombe District village communities has begun! A competition will ask residents to consider characteristics such as a local's family and community facilities, welcoming atmosphere, and appearance.

In order to ensure that the pubs nominated reflect the sentiment of the surrounding community, the competition has been arranged so pubs can only be entered through completed nomination forms.

A panel of judges will be used to narrow down the field to an All Round Winner, 4 Honourable Mentions, and 2 Special Category Winners. Ultimately, the pubs recognised will be included in a *Guide to Wycombe District's Award Winning Village Pubs*, which will be distributed throughout the district to residents and tourists alike.

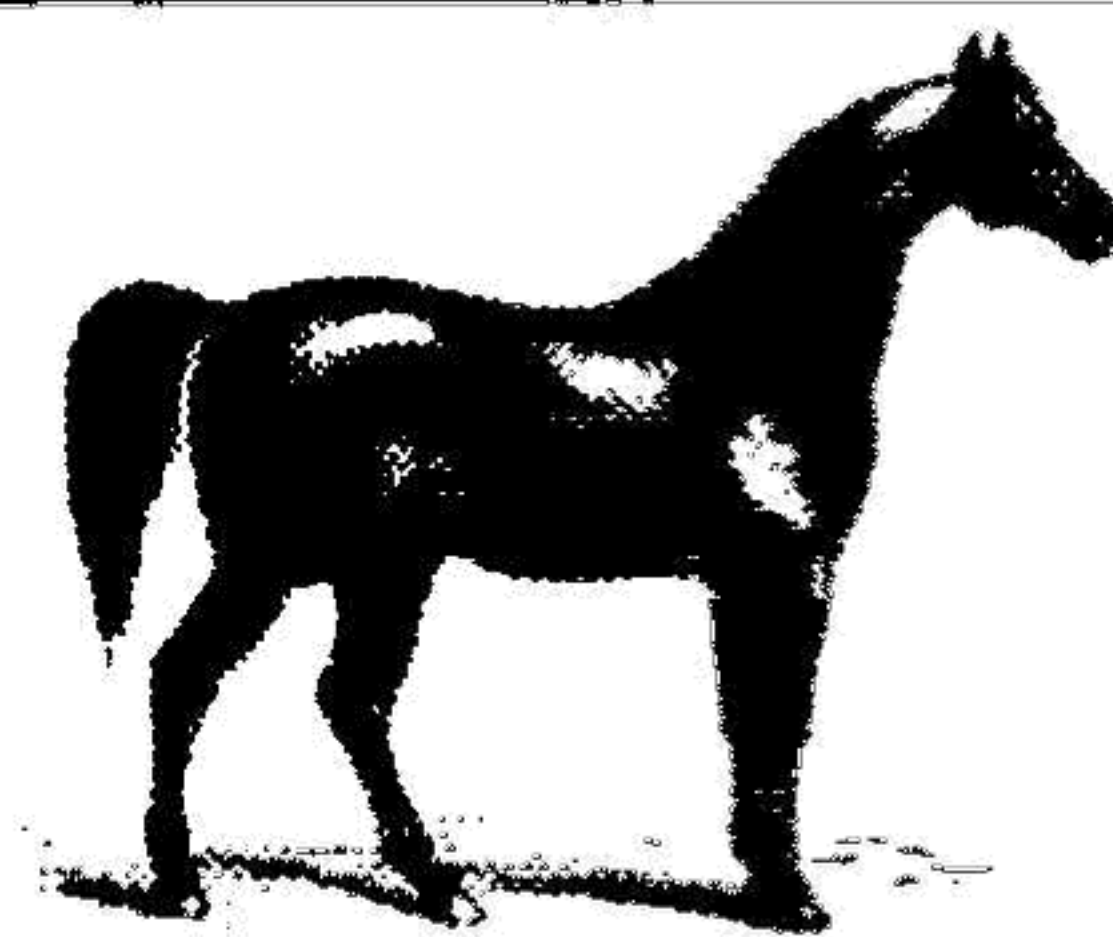
You can get a nomination form from :-

Laura Olson (Tel: 01494 461000 Ext. 3226)  
Wycombe District Council, Queen Victoria Road  
High Wycombe, Bucks HP 11 1BB

or by accessing <http://www.wycombe.gov.uk/business> or contacting the editor (details on page 20).

If your name is drawn from the pool of nominees, you will win a £50 pound voucher to use at the All Around Award Winning pub.

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## TASTED ON MY TRAVELS

As a steam loco enthusiast, I often find that I'm 'as dry as a chip' and of course have to take the appropriate action!

One such occasion occurred in mid-August when some friends and I went up to Bridgnorth in Shropshire for a long weekend. Of course we stayed in the **GBG** listed **Bear** in High Town, Bridgnorth. I had warned my friends that I would repair to the bar with great speed to assess what was on offer. And so it was that we arrived just after midday on the Friday and after depositing the bags in the room and having a very quick rinse I descended to the bar.

The pub was 'wedged' - I suppose that the worthies of Bridgnorth like a bevvie on Friday lunchtime! This was not a problem in itself but from previous experience I knew that if there was a beer on lunchtime which I fancied I had to have it there and then as there is a good chance that it would be 'off' come the evening session.

I started off with *Holdens Golden Glory* which hardly touched the sides! I then went on to *Holdens Mild* - a wonderful drop - and then refilled with *Bathams Bitter*. All of these pints were superbly kept and absolutely delicious. Consumed with some sandwiches in the warm sunshine in the garden I thought that this was a good start to the weekend.

We then wandered off to look around the town. In the evening we went out for a meal and to walk it off went down to the station on the preserved Severn Valley Railway. My friends wanted to see what locos were about but as I knew from bitter experience the foot bridge to the station projected us into the open back door of the **Railwaymans Arms** which is on the station! Some *Bathams Mild* followed by *Hobsons Best Bitter* were sampled.

On the Saturday we had decided to have a ride on the railway and we were duly deposited in Kidderminster in time for the lunchtime session at the **King and Castle** which is at the corner of the station concourse. A light lunch was washed down by *Simkiss Best Bitter*, *Wyre Piddle Royal Piddle* and *Ansells Mild*. Wherever I am, I have to try any mild that is on offer and I was not disappointed with the *Ansells*.

After dinner we supped in the **Bear** and I stayed with the *Holdens Mild*. On the Sunday we ended up in Kidderminster again where I stuck with the *Bathams Bitter*.

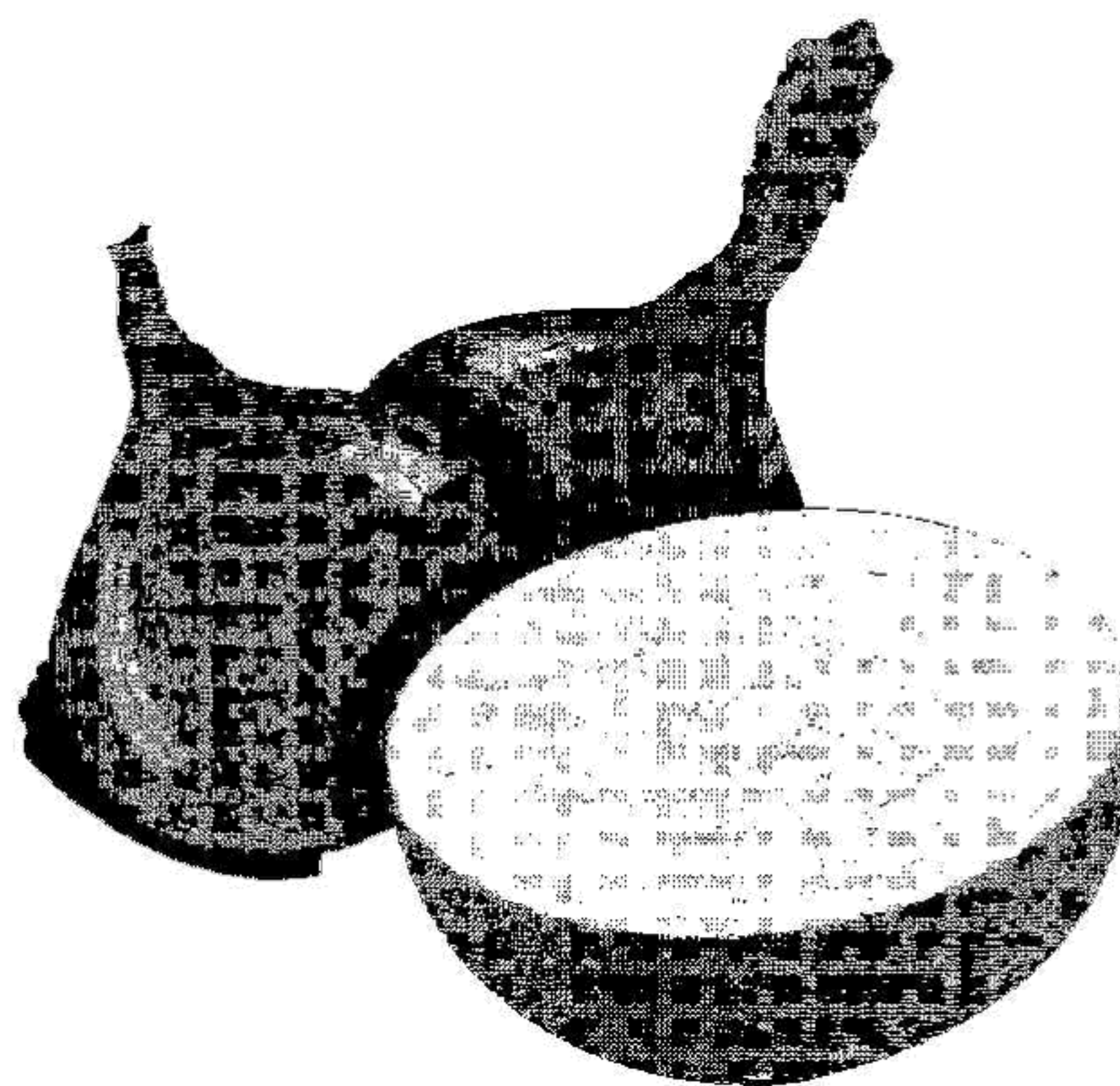
On our return to Bridgnorth I thought that we should renew our acquaintance with the **Hollyhead Inn** which is located near the station approach road. As expected, we found *Tim Taylors Landlord* on offer - it was super! The sad postscript is that Mine Hostess has sold the **Bear** and was to be leaving in early September. The word is that the pub is to remain unchanged and will not be vandalised. I really hope so.

The end of September saw me pointing my beak in a northerly direction towards Fort William for the Highland Railway Festival. I stayed over night in Glasgow so I decided a walk in the late afternoon would be a good idea. This meant that as I arrived in the mid afternoon there was some time to 'use up' so I thought I would take a walk to Queen Street station as I was due there for 08.10 next morning to catch the train for Fort William.

Would you believe! I found that I was passing the open door of the **Counting House**, a *Wetherspoons* establishment. I resisted the siren voices crying 'come in' and went on my way.

# Derek Pigott

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## MIXING RAIL AND ALE!

On my return, I didn't stop to listen, I just went straight in! There I was welcomed with a magnificent pint of *Caledonian Deuchars IPA* I immediately began to feel much better. I retraced my steps to the hotel for dinner, after having a second measure of the *Caley* juice.

Dinner done, I wandered out again and went to the **Crystal Palace**. This was the first time I had crossed the threshold of this, the other and newer of Glasgow's *Wetherspoons*. I went for some *Caley* 80/-, not my favourite of their beers but quite acceptable. I then wandered back to the **Counting House** and the *Deuchars*. Cor!

To jump ahead a bit; on my return ten days later a friend and I went into the **Counting House** for a meal and some refreshment. A *Caledonian Golden Promise* clip was on two of the hand pumps but it was 'off' The *Deuchars* was purchased. I asked for the clip to be turned round which was done. As we returned through the evening it was being presented as if there was some available, I do wish this chain would either use one of their 'sold out' clips or turn the clip round.

To continue, I duly arrived at Fort William and made my way to the **Grog and Gruel** which features in the *GBG*.

Over the week or so I sampled *Isle of Skye Hebridean Gold*, and *Red Coullin*. These come to mind and there was a promise of some *Orkney Red MacGregor* which did not materialise. There were at least three other ales but unfortunately my notebook was lost on another trip so it is a memory test! The bottom line is that all the beers here were in very good nick.

In early November a friend and I decided that we should get our walking boots on and take to the hills. The Chilterns, of course.

We took ourselves from Wendover to Great Missenden and managed to pick the one day that week when it didn't stop raining all day! On arrival in this village we made our way to the **George** where a superb drop of *Adnams Bitter* was on offer.

After some of this nectar I began to feel restored! The next day Giles de Boulay, Dick Moore and I were due to pay a visit to **Codsall Station**, the *Holdens* establishment. But that's another story!

Mike Clemence

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# *The Clifden Arms*



## 2001: A SCARBOROUGH ODYSSEY

This article is essentially a guide to the town centre pubs of Scarborough with regard to the forthcoming *CAMRA AGM* in April 2002.

Most of the pubs described here have been or are in the *Good Beer Guide* and at least I can say I have been in most of them! I have also listed some pubs that I have never visited but which have been recommended either by word of mouth or publication and I have tried to show their addresses where possible. I have also shown where possible the price of the beers.

I'll start with the first group of pubs that I (or rather we) did in one crawl; the other pubs described were visited in previous crawls. We actually started in a village called Seamer about three miles south of the town which itself has three pubs and walked (or crawled) our way into Scarborough, incidentally a taxi fare would cost £3 - £4, somewhat cheaper than in Aylesbury.

The **Mayfield Hotel** usually has three beers on, including an interesting guest but on this occasion only *Worthington's* was available (cost for two half pints was £1.30). The second pub about a mile away, very close to Seamer railway station, was the **Crossgates**

estate pub. Quite plush and family orientated it did *Boddingtons Bitter* and *Whitbread Trophy* (cost of the latter was £1.66 for two half pints).

The first pub on the south eastern fringes of the town was the **Scarborough Flyer** (37 Seamer Road), a basic if a little grim two bar local complete with pool table and full ashtrays. Only *Tetleys* was available, costing £1.72 for two half pints. Our next pub has probably the best beer range in the town - in excess of 10 beers. The **Tap and Spile** (28 Falsgrave Road) is a three-roomed former coaching inn and from the large choice we had *Big Lamp Bitter* at £1.82/pint. The **Commercial** almost opposite is worth a visit, we noticed through the windows (well we were in hurry) that it had two beers on.

The **Lord Rosebery** (85 Westborough) is a typical *JD Wetherspoons* pub, very large and busy being one of the major focal points of the town. With an interesting range of five beers, we decided on the *Ringwood 49'er* at £1.39/pint. The **Cricketers** (North Marine Road) I have been reliably informed has noticeably increased its ale range - three were on offer, we chose the *Timothy Taylor Landlord* at £1.95/pint.

The **Scarborough Arms** (1 North Terrace) is just north of the town centre. It sits on its own and being brightly lit in the evenings it looks like some sort of paradise. It was very busy on that Friday night and had four beers on - *Theakston's Black Bull Bitter* got our vote, costing £1.76 for two half beers.

The **Head of Steam** chain of pubs has one by the railway station close to the town centre. It looks rather like someone's conservatory and has two bars one of which gives access to the railway platform. It usually does three interesting beers and from experience of the Newcastle *CAMRA AGM* I think it will try to excel in terms of pleasing the *CAMRA* crowd!

The **Indigo Alley** (4 North Marine Road) is one of Scarborough best ale pubs, jointly the local *CAMRA* branch's pub of the town with the **Tap and Spile**. Very pro *CAMRA* (you'll notice the literature on the walls and windows) it had six ales on tap, we tried *Whitehead Belfast* ale at £1.95/pint. The **Scholars** bar on the ground floor of the **Bedford hotel** (Somerset Terrace) is a relatively new concern, only two beers but I have been told they are always interesting. Our last beer was to be *Bateman's Swallow* at £1.60/pint, we'd had enough for the

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## GET READY FOR THE NEXT AGM!

evening but it wasn't the last of the good pubs, we still had Saturday to go!

The **Hole in the Wall** (26 Vernon Road) lies near the top of a steep hill. A long (and hence the bar) but narrow pub it always features several interesting beers and always one from the **Durham Brewery**. The **Itchen Valley Pure Gold** was £2.08/pint but very delicious. The **Alma** (Alma parade) is three roomed bar just off the main shopping area, has a good jukebox and features three beers. We had **Nethergate Sheep's Eye** at £1.92 for two half pints.

These were the pubs we tried that weekend but I shall now mention a number of pubs that we tried on previous weekends. The **Jolly Roger** (27 Eastborough) is an interesting pub with a nautical flavour; the **Cameron's StrongArm** was one of the beers we tried.

The **Cellars** (35 Valley Road) is somewhat isolated to the south east of the town but worth a visit, easy to miss it is a Victorian building found amongst a row of terraced housing. It usually features two beers. The **Spa** (45 Victoria Road) is from what I remember a very basic pub serving only *Tetleys* at that time.

The **Highlander** is found on the esplanade overlooking the south bay. An attractive one roomed bar it has a Scottish theme and usually has three beers on tap and a range of malt whiskies.

The **Old Scalby Mills** (Scalby Mills Road) is found to the north of the town centre and its location probably warrants a taxi. I visited this pub some months ago and it has good views across the North Bay serving a good range of interesting beers.

I have visited all of the above but there are a number which I have never been to which are worth mentioning, they are the **Cask** (Cambridge Terrace), **Golden Ball** (31 Sandside), **Pickwick** (Huntriss Row), **Leeds Arms** (St Mary's street), **Northway** (Northway), and the **Shakespeare** (St Helen's Square).

Some useful websites are:

<http://www.yorkshirecoast.co.uk/scarb/index.htm>

This site has a good list of lodgings and an excellent street map.

<http://www.geocities.com/scarborocamra/>

This lot are hosting the AGM next year, check this site out

<http://fp.databasewebdesign.co.uk/tonym/home.html>

Another site with lots of details about the town.

So there you are, I have tried to be as comprehensive as possible and have given you some indication of the much lower beer prices found here than in the south. See you next year at the AGM and lets check them all out! (again).

*Simon Allen*

## INTERNET SITE

**CAMRA** has not renewed ownership of the domain [www.camra.org](http://www.camra.org).

Please make every effort to check that you have no website links or stationary with this address on it. The correct address for the **CAMRA** national website is [www.camra.org.uk](http://www.camra.org.uk).

The other domain has been bought by a domain reseller and we do not feel that spending the large sums of money that this company are demanding is a reasonable use of **CAMRA** funds so we will not be buying back this domain.

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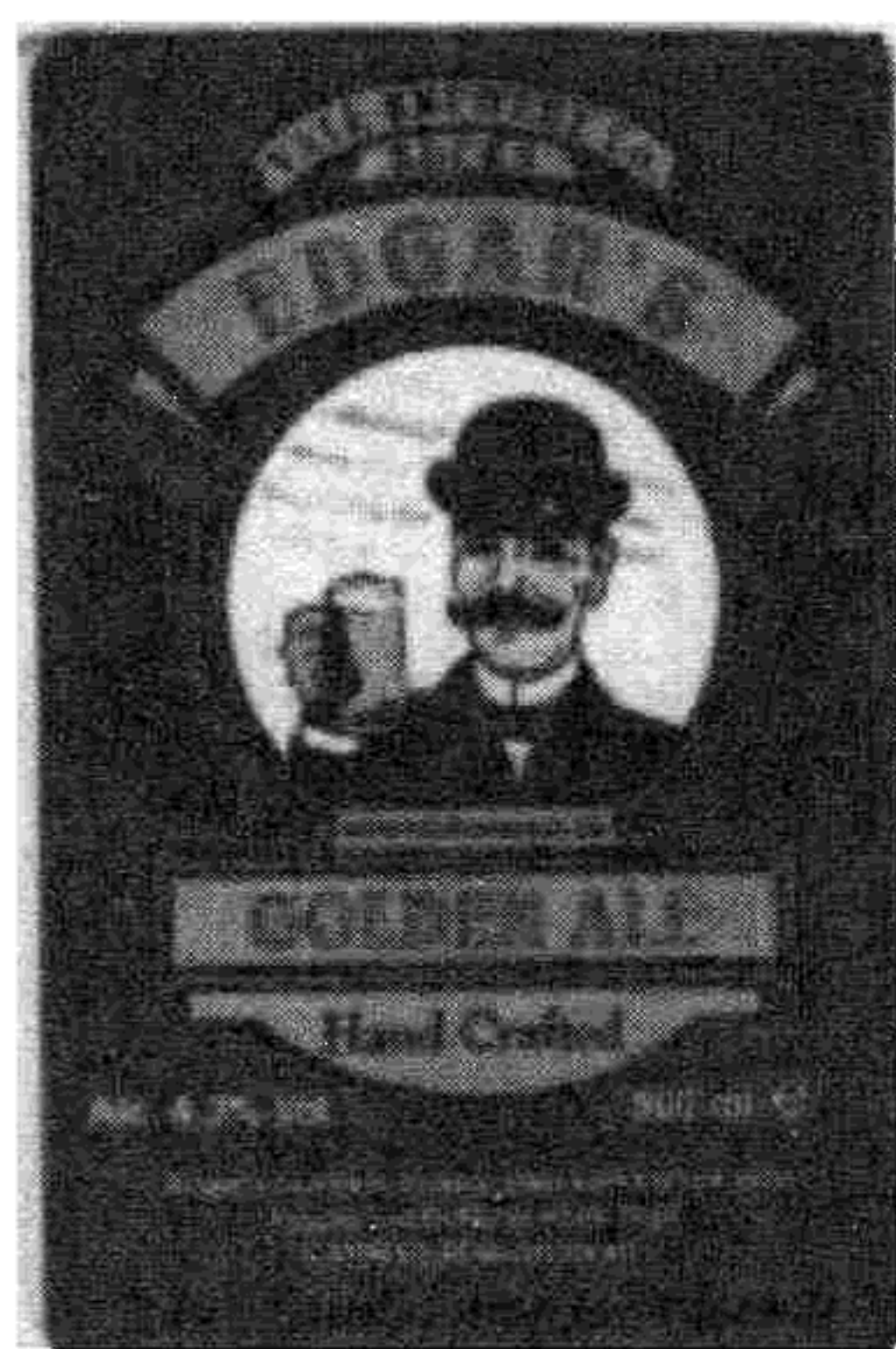
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Black Beauty Porter	4.3%	77.00	47.00	24.50
Good King Senseless	5.2%	79.00	49.00	25.00

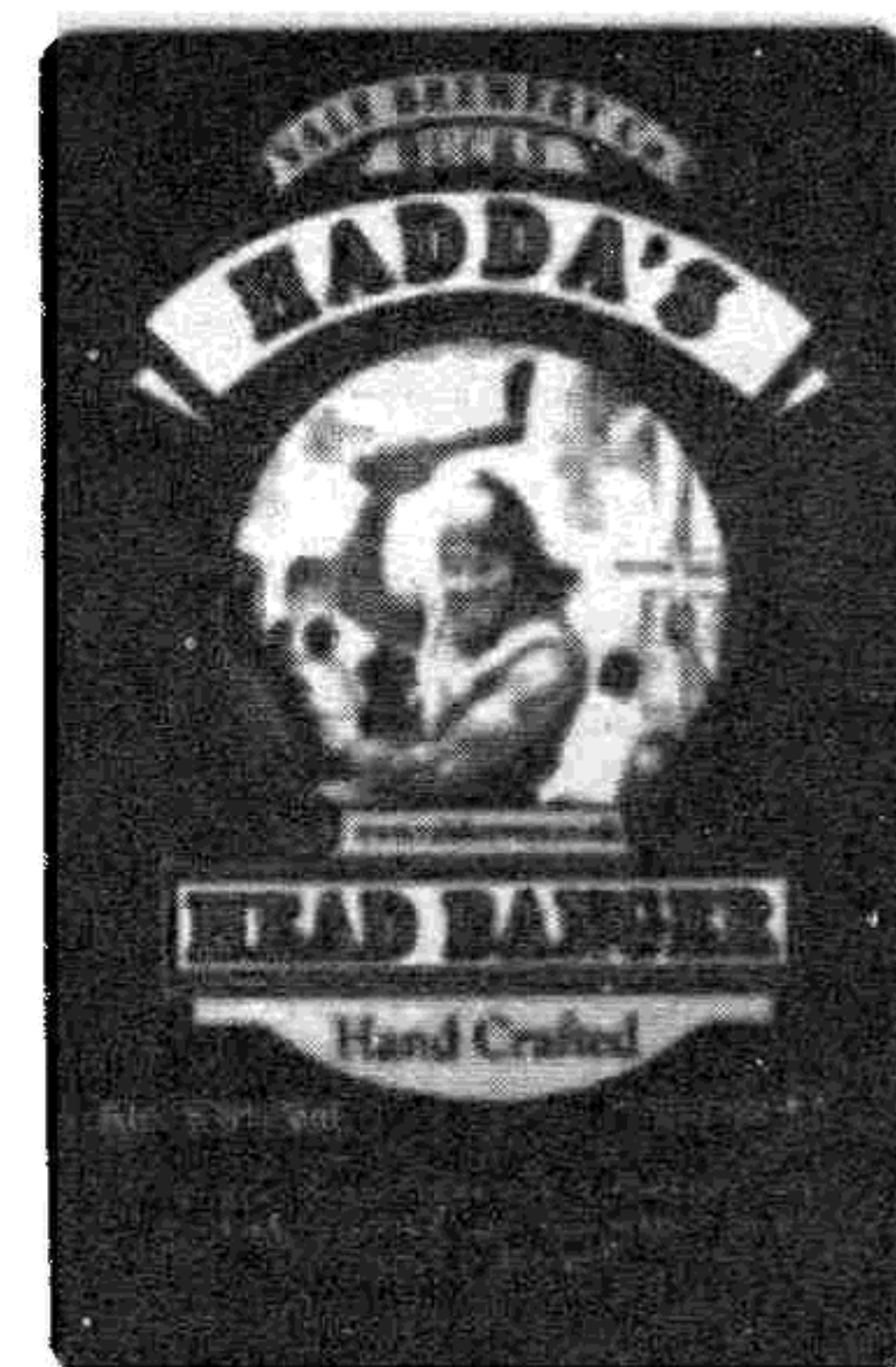
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## MUNICH MEMORIES

As described last time Bamberg is a beer drinkers heaven, with its generous collection of pubs and beer gardens, in a wonderful setting, not to mention the nine breweries. Last year we visited all the brewery taps and many other pubs but the amazing thing is that we did it in only three days. This was because we had arranged to visit Munich for the remaining three days of our holiday.

Munich is only two and a half hours away by train from Bamberg so there was time for a few last *Rauchbiers* over lunch at the **Spezial** before catching the train. After disembarking at the central station we found our hotel near by and wasted no time getting ready to sample the local beer halls.

An early disappointment was finding that one of the biggest beer halls is no more. A large rectangular hole surrounded by builder's hoardings was all that was remained of the **Mathaser Bierstadt** in the city centre. This was not only the largest beer hall in Munich (and the world), but also one of great character with many smaller drinking areas off the main hall; some of these areas had live music such as Jazz. The toilets were also equipped with old-fashioned chunder sinks, for those that couldn't manage to take all their beer home with them.

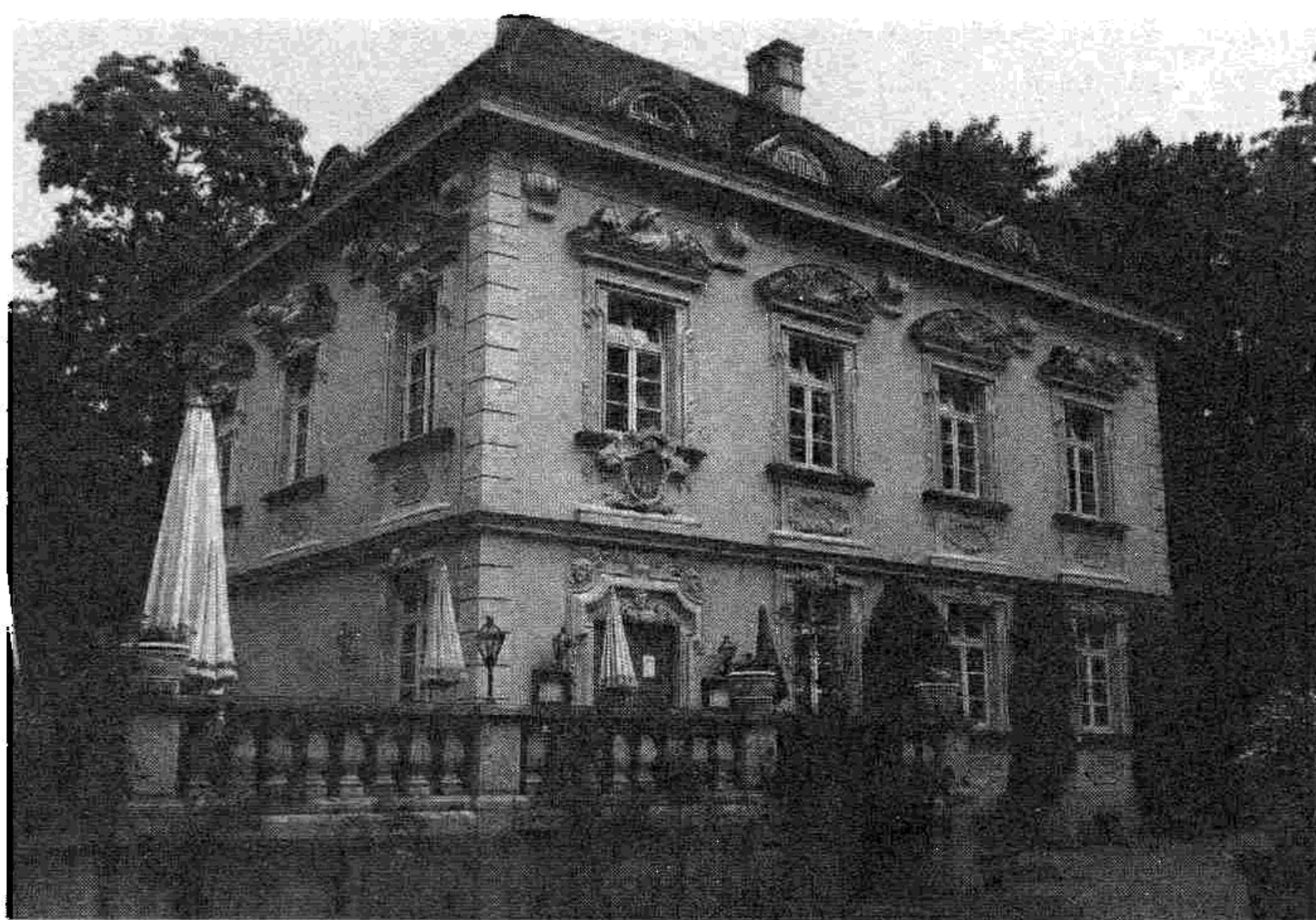
We therefore drowned our sorrows in the **Augustiner Gaststatte** nearby. It was in here that we discovered why there were so many football fans in joyous mood in the city, just that afternoon Bayern Munich had lifted the German league trophy, having not been favourites to do so.

Consequently when we left the **Augustiner**, we found that the closer we got to the Marienplatz in the city centre the more crowded it became, due to a winners celebration ceremony, complete with a TV following in the square itself. In fact we had to by-pass the square by several streets to get to our next beer hall, the **Weisses Brauhaus**.

After queuing briefly to get in we managed to find room for the four of us, on the end of a long table of approximately 24 seats. The whole place was packed and probably 50% of the people were Bayern supporters, complete with banners, drums, flags and all apparently at least five litres ahead of us. Well we did our best to catch up, and after a few beers and a plateful of sausages felt quite in the swing of things.

It was quite fascinating watching the waitresses coping with the constant demand amongst the mayhem of singing and dancing football fans, carrying trays with upwards of 20 full glasses at a time. They would duck and weave their way through the swaying throng, and we only saw two glasses smashed throughout the whole evening. It was certainly a night to remember.

On our way back to the hotel we also tried the **Nurnberger Bratwurst Glockl**, next to the Frauenkirche Cathedral. This was much smaller than the other beer halls we had been to, and was more like a high street pub. A quieter more relaxed atmosphere and beers served straight from wooden barrels made this perfect end to the evening.



The following day was even better. Taking a train from the Central station we travelled to Perlach, a residential area on the outskirts of Munich. From the station we set out on foot to find the **Forschungsbraustuberl**, a brew pub producing two beers with a smallish beer garden in front of the brewery. Thankfully the weather that day was the best of the holiday, so on our arrival we found the beer garden was open. In eager anticipation we sat down, and were eventually greeted by one of those severe looking female German rugby players I mentioned in the last issue. If looks can kill then at least you could put some of these barmaids on rocky coastlines to scare away ships. However beer being what it is, after about three or four pints we (or I), felt that it would be inappropriate to leave the premises unless we could make the good lady smile. To this end over the next four hours a large amount of beer was consumed. (Simon and I had four steins of bock, each at 7.5%, as well as several of the pubs other brew). So much were we enjoying ourselves in that sunny garden with the excellent *Bockbier* that we neither watched the clock, nor managed to cheer up the barmaid. Eventually however we triumphed as shown in the photograph, although her amusement could be due to the fact that



one of our number was by this time asleep on the gravel beneath our table. (Not me though, I took the photo!).

As evening approached we retired to the railway and travelled to **Isarbrau Gastatte**, another brew pub, in the converted booking hall of a working station. Producing unfiltered wheat beer this has been expertly converted yet the trains still stop here creating a unique pub, busy during evening rush hour. Our memories of it though are clouded somewhat by what we had consumed earlier.

After sobering up on the train back to the city centre we then visited the **Hofbrauhaus** for a meal and a few nightcaps before returning to the hotel. This is probably now the largest beer hall in Munich popular with both tourists and locals. Four large caverns made up the main drinking area which often has an Oompah band playing. There is also a restaurant and other drinking areas in the floors above.

(Continued on page 16)



## MORE MUNICH MEMORIES



(Continued from page 15)

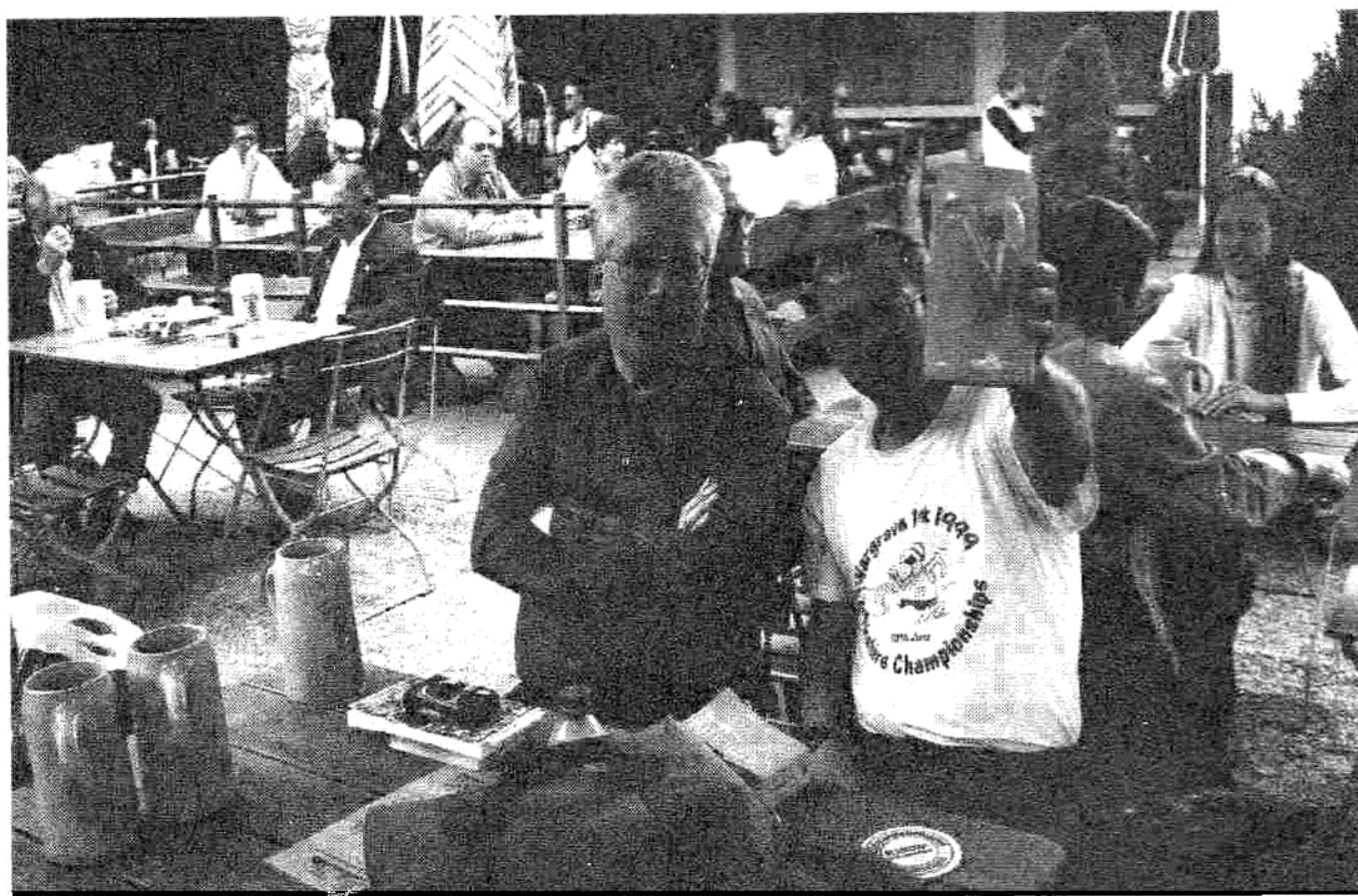
The following day was spent in a more gentle manner wondering around shops in the city centre and sightseeing before visiting our first pub in the early afternoon. This was the **Bambergerhaus**, a brew pub set in a Baroque house in the Luitpold Park. With its high ceilings (and high prices) it felt like having a drink in somewhere like Blenheim Palace. After only one drink we decided to look for an alternative. Following a tip from a local we eventually found a back street gem of a pub (a pint for anyone who can remember the name!) We liked it so much we stayed for nearly five hours, drinking and playing card games. On returning to the hotel an early

night was suggested to get over the effects of the last few days excesses as we had come to the end of our stay.

After packing and settling the hotel bill in the morning there was time for some last minute shopping and a quick (couple) of lunchtime beers at The **Donisl**, a pub on the corner of Marienplatz in the city centre. Here we got chatting to an elderly local man wearing lederhosen and Tirole hat complete with shaving brush. It turned out that he fought on the Russian front in WWII was captured with many others and held in Siberia for the duration and was the only survivor of his platoon.

So ended a memorable holiday with the determination to repeat the experience as soon as possible .....and we did in May of this year.

*Mick White*



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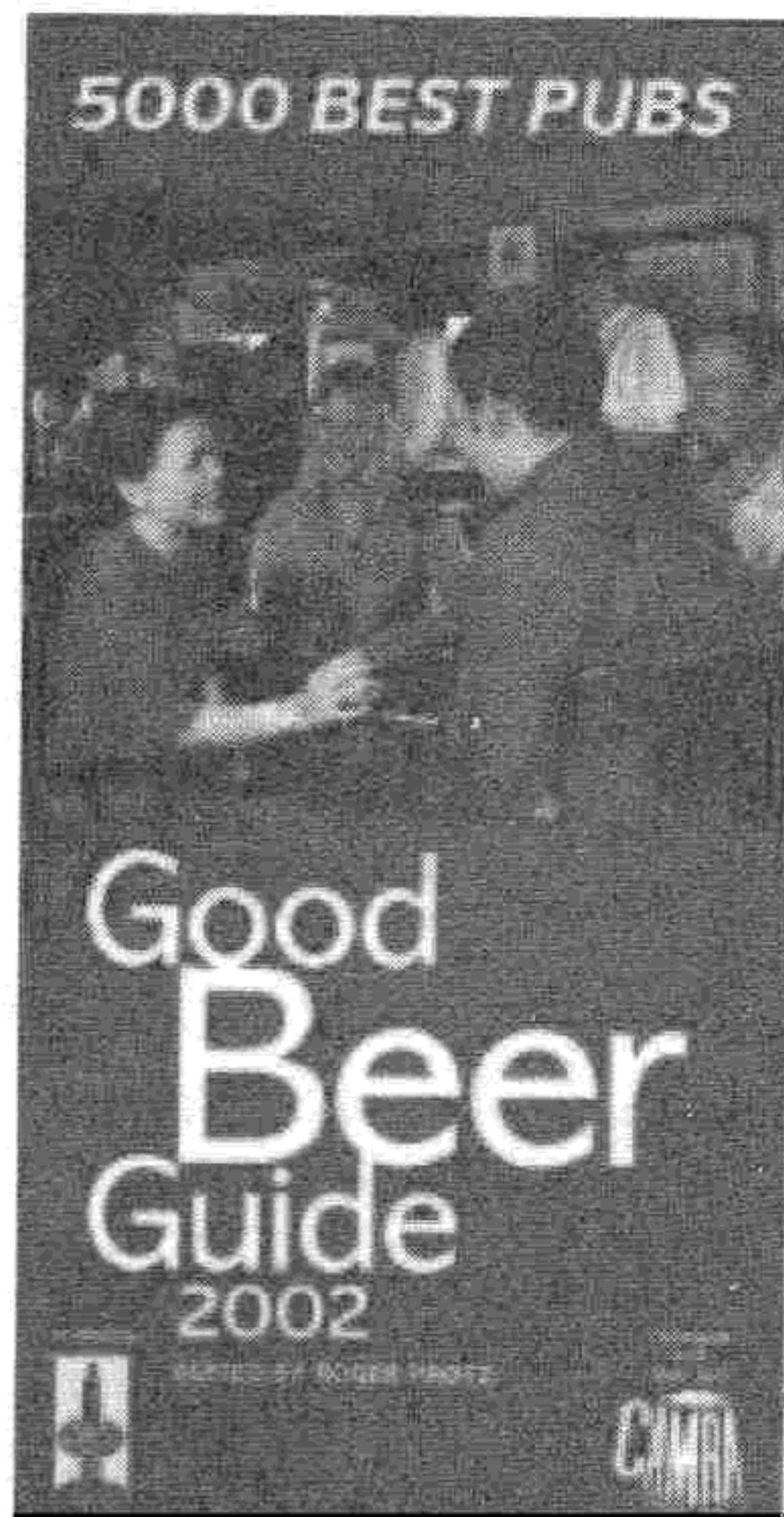
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## GOOD BEER GUIDE 2002 REVIEW



The 2002 *Good Beer Guide* was published in October and by now many beer lovers will have snapped up their copies. How does this new edition compare to its predecessors? The Biggest! The Best! Yes, I believe so.

It's certainly the biggest. At 804 pages it is 228 pages longer than

the 2001 edition. Ten years ago it was 480 pages and the 1982 version had only 276 pages. It's come a long way since the original edition from 1974 of 96 pages.

For the last few years the guide has contained 5000 of the best pubs in the country. This year is no exception. What has changed is that 80 per cent of the pubs appear with much longer descriptions and the remaining 20 per cent, known this year as "Inn Briefs" have short descriptions along the lines of previous guides.

Longer descriptions undoubtedly make the guide far more user-friendly. The history of the pub can be described as well as some indication of the atmosphere and details of facilities on offer.

Take as an example the Bull & Butcher at Turville in the south-west corner of our local area. Turville is now famous as the "Vicar of Dibley" village and its excellent pub is described in the new Good Beer Guide as follows: *Set in an unspoilt village in a beautiful Chiltern valley, with a pretty garden, this charming 16th-century timbered pub has open log fires and now incorporates, in the recent bar extension, a table set over an old 50ft well. Over 35 wines are sold by the glass and the excellent à la carte menu is reasonably priced (booking recommended; no meals Sun eve). Bounds cider is served straight from the cask. Had the same pub been in the guide 10 years ago the description would have amounted to about a dozen words and probably told us that there are two bars and the food is good. Twenty years ago (when it actually was included) the description merely said: Attractive, popular pub.*

As editor Roger Protz said when the guide was launched: "Today's more sophisticated

drinkers want to know more about the history, the architecture, the welcome, the food and facilities for families when they choose which pub to visit."

The pubs are listed county by county and the Buckinghamshire entry contains 62 pubs of which about half fall within our local CAMRA area. We also have three Oxfordshire entries in our area. Pubs chosen for the guide represent about eight per cent of the total number of pubs in each county.

As well as the pub listings, the guide contains a comprehensive breweries section of 135 pages with a beer index to enable the reader to trace the origin of any beer as well as its strength and taste characteristics.

The new guide also includes feature articles on the globalisation of brewery ownership, pub food and real bottled beers.

The *Good Beer Guide* (ISBN 1-85249-178-7) is available in bookshops for £12.99. A few copies are available for local CAMRA members at £8.50 if they telephone a member of the local committee and collect a copy at one of our meetings or socials.

Nick Holt



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Mick and Wendy Rolley

## **The White Hart Quainton**

*(Nice Pub, shame about the Landlord)*

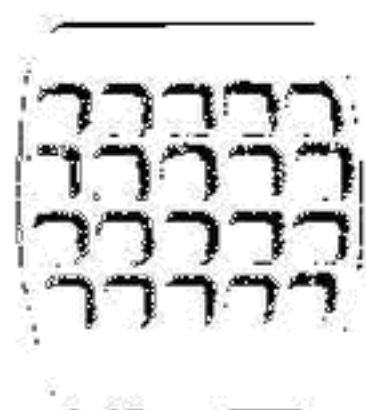
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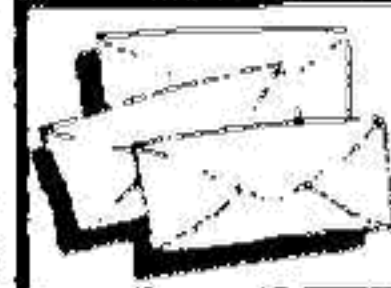


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## **Letters**



### **ONE ROOM OR TWO?**

Recently I was much perturbed to hear unsettling whispers that two of my favourite hidden drinking haunts were in for some unwelcome (in my opinion) renovations. These rumours are unfounded yet (thankfully).

This raised for debate the question:- Are two traditional bars, lounge and public, better than a newly formed one roomed bar?

More to the point, why do some publicans and certain delinquent developers think it necessary and wise to destroy decades of heritage by knocking two bars into one in the notion that this is bringing the pub into the new millennium.

Locals who frequent a pub with a 'snug' and a lounge bar don't want their slice of divine escapism to be forfeited in the myth that the ambience created in the different bars can be fused and united for one big congenial

atmosphere. People visit these unique pubs because they are weary of the same mundane horseshoe bars found in most town centres and want a change from the norm which becomes a treat to all concerned. Remember that variety is, allegedly, still the spice of life!

### **A Malcontent Marlovian**

*(Unfortunately I can't see this letter causing a big debate, as I think that the vast majority of pub goers will agree with you!)*

*My own feeling is that a two bar pub attracts two different types of people who each settle in their favourite part of the pub. When the pub is converted, one of the groups will take over the whole pub and some or all of the other group is lost forever and the pub loses out!*

*However, if there are any people out there who disagree, especially any landlords or pub developers, then we would love to hear from you! - Ed.)*

# **Aaron Cleaning Services**

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## Local News

(Continued from page 2)

notice saying 'Under new ownership'. There is a rumour in the trade that it might be demolished soon for housing (like the **Morning Star** was). Perhaps someone could write to us and comment on this!

### MARLOW

Colin and Brenda have now celebrated five years at the **Hogshead**.

### MARSH GIBBON

There has been a new landlord at the **Plough** since late October.

### PRINCES RISBOROUGH

The **Black Prince** has had a refurbishment complete with new patio area by the front door.

### WEST WYCOMBE

The **Old Plough** continues to deteriorate whilst rumours abound about the ownership of the lease.

The **Swan** is having its ancient roof repaired in order to keep its drinkers

dry. Scaffolding currently surrounds the front of the building but it is business as usual.

### WINGRAVE

The **Rose & Crown** has won a special award in the **Aylesbury Vale Village Pub Competition**. This is for the work it has done to set out individual rooms to help welcome many sectors of the local community to enjoy the pubs facilities.

### WOOBURN

We have had some corrections sent through to us for the information we printed about the **Rose & Crown** last issue.

The colour of the pub is yellow and blue, not just bright yellow, and they also have a dominoes team.

However, the most important thing to correct is the food times. The food does not finish at 2pm as they do lunches until 3pm and basket meals are available all afternoon.

Our apologies for the incorrect information last issue

## Useful Addresses

### CAMRA HQ:

230 Hatfield Road, St Albans, Herts AL1 4LW.

Tel: 01727 867201

Fax: 01727 867670

E-mail: [camra@camra.org.uk](mailto:camra@camra.org.uk)

Internet: <http://www.camra.org.uk>

### PLANNING DEPARTMENT

For comments, complaints or objections about pub alterations or developments -

Aylesbury:

AVDC Planning Dept, High St,

Aylesbury

HP20 1UB

Tel: 01296 585406

### TRADING STANDARDS

For complaints about short measure, price lists, strength lists (ABV), etc.

Aylesbury:

County Hall, Walton Street, HP20

1UP Tel: 01296 383212

Oxford:

PO Box 618, County Hall, OX1 1DX

Tel: 01865 815000 (Mon - Fri

8:30am-5pm)

### ADVERTISING STANDARDS AUTHORITY

For complaints about deceptive advertising-

Advertising Standards Authority

Brook House, 2-16 Torrington Place

London WC1E 7HN

## JOIN CAMRA TODAY

Just fill in the form below and send your remittance (payable to CAMRA) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Rates are Single £14, Joint £17 (at same address), Student/OAP/Unemployed/Disabled £8, Joint OAP £11 (at same address), Under 26 £8 date of birth .....

Name(s) .....

Address .....

Postcode .....

I/We wish to join the Campaign for Real Ale, and agree to abide by the Rules.

I/We enclose a cheque for £..... Date .....

Signature .....

AYL (SWAN SUPPING)



**The Good Beer Guide is out now!!**  
**The Best Christmas Present Ever?**

## CROWN & ANCHOR MARLOW

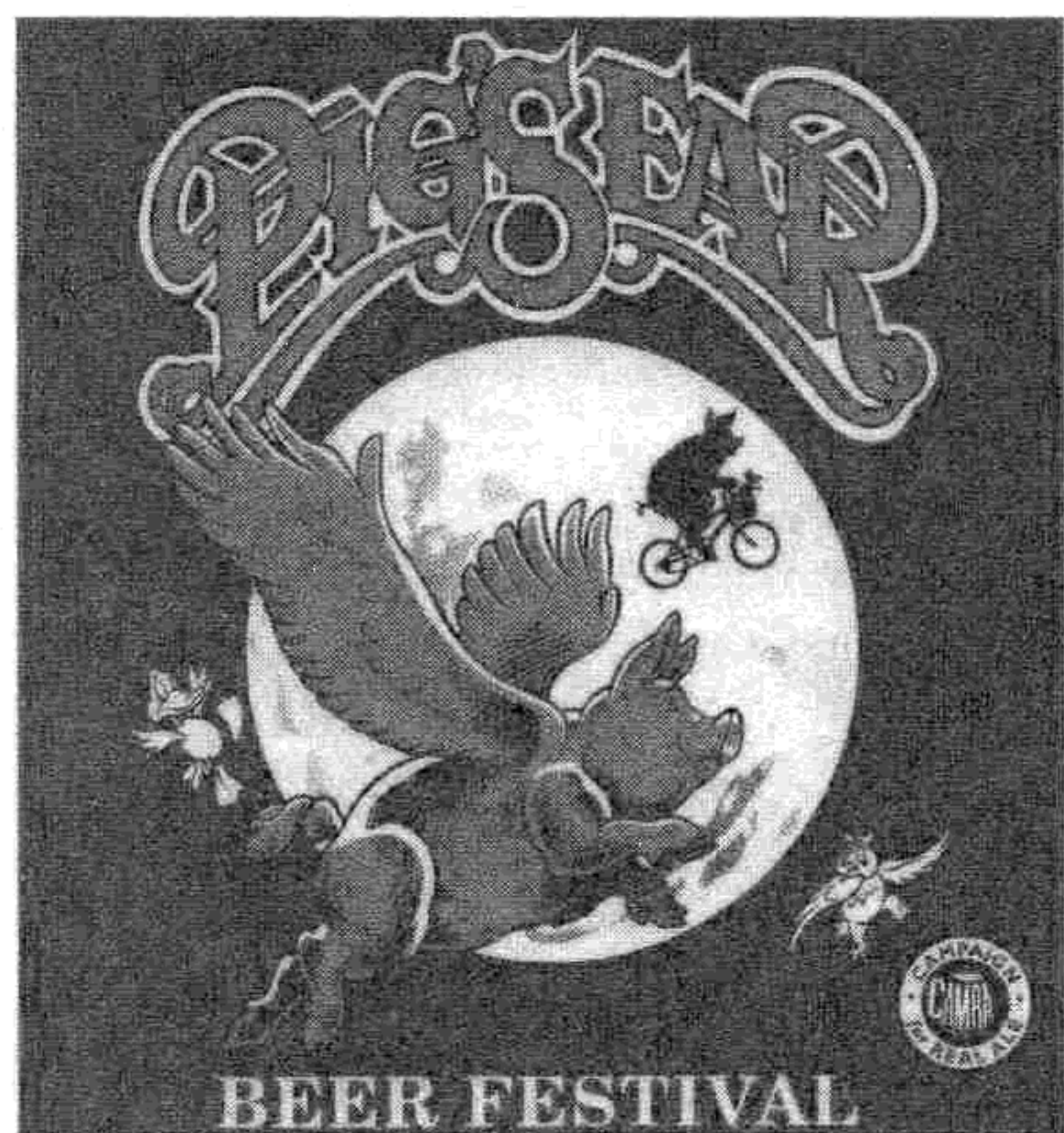
- Function Room
- Live Music every Friday & Saturday night
- HomeCooking
- Home of Sam Truman Beer

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





## Beer Festival Diary



### December

**4-8 (Tue-Sat): 20TH PIGS EAR BEER FESTIVAL, THE OLD TOWN HALL, STRATFORD, LONDON E15.** (On Stratford Broadway, near Tube, BR. buses). Open 4-11pm Tuesday, all day 11am-11pm rest of week. Admission Tuesday - Thursday after 4pm £2, Fri after 3pm £3, Sat £2 all day. All other times free. CAMRA members Wednesday & Thursday after 4pm and Friday after 3pm £1, all other times free. Free crèche Saturday noon-5pm. Over 100 superb beers from breweries across the country, including as usual, several brewed specially for this festival, and a range of real lagers. Also Bottle conditioned ales, foreign beers and our usual extensive range of ciders & perries. **YET ANOTHER MUSIC FREE YEAR AT PIGS EAR!** If you are a CAMRA member interested in working at Pigs Ear, please contact Roy Jenner, 4 Ashdown House, Charmwood St, London E5 8SL. Tel: 020 7502 0984. Any other info contact Mrs Robyn Parr-Ferris, 2 Tudor Court, Walthamstow, London E17 8ET. Tel: 07966 513243/020 8521 4410 or email [robyn@pigsbear.org.uk](mailto:robyn@pigsbear.org.uk)

### January

**3-5 (Thu-Sat): CAMBRIDGE WINTER ALE FESTIVAL, ANGLIA POLYTECHNIC UNIVERSITY, OFF EAST ROAD, CAMBRIDGE.**  
**3-5 (Thu-Sat): 3rd CHELMSFORD WINTER BEER FESTIVAL, THE STUDENT UNION BAR (above Sports Hall), ANGLIA POLYTECHNIC UNIVERSITY, PARK ROAD, CHELMSFORD.** (2 mins from Chelmsford Railway Stn).  
**12-13 (Sat-Sun): 13TH EXETER FESTIVAL OF WINTER ALES, THE COAVER CLUB, MATFORD LANE, EXETER, DEVON (REAR OF COUNTY HALL).**  
**24-26 (Thu-Sat): CAMRA 2001 NATIONAL WINTER ALES FESTIVAL, UPPER CAMPFIELD MARKET, DEANSGATE, MANCHESTER.** (supporting the RAINBOW FAMILY TRUST Children's Hospice).  
**25-26 (Fri-Sat): THE 7TH BURTON WINTER BEER FESTIVAL, BURTON ON TRENT TOWN HALL, KING EDWARD PLACE.**  
**31-FEB 2 (Thu-Sat): 13TH BENT & BONGS BEER BASH (ATHERTON BEER FESTIVAL), FORMBY HALL, HIGH ST, ATHERTON, MANCHESTER M46.** (8 mins Atherton Central Railway Stn).

## Swan Supping

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Opinions expressed in Swan Supping are not necessarily those of the editor, or the Campaign for Real Ale.

Acceptance of an advertisement in Swan Supping by a pub or its availability there does not guarantee CAMRA approval of the outlet.



## Branch Diary

Everybody welcome to all socials and meetings!

### December

**Wednesday 5th WENDOVER WADDLE**

8.30pm King & Queen, 9.15pm White Swan, 9.45pm Red Lion, 10.30pm George & Dragon.

**Friday 14th AYLESBURY PUB CRAWL AND CURRY**

Official Start at 7.30pm Queens Head (early starters can meet at the Hogshead at 7.00pm) followed by Kings Head, Hobgoblin, Rockwood, Old Emperor, Farmyard, Market Tavern, Ship and others as they take our fancy!

**Sunday 30th DOUBLE LUNCHTIME SOCIAL**

Two venues: Cock, Wing, Crown & Anchor, Marlow. You're not expected to do both!

### January

**Monday 7th BRANCH MEETING**

8.30pm Swan, West Wycombe.

**Friday 11th POST EPIPHANY PUB CRAWL OF LONDON**

Starts 5.30pm Lamb, Leadenhall Market, EC3 (See page 7 for full itinerary)

**Friday 18th PRINCES RISBOROUGH PERAMBULATION**

8.00pm Bird In Hand, 9.00pm Bell, 9.45pm George & Dragon, 10.15pm Whiteleaf Cross.

**Wednesday 23rd BRADENHAM AND SAUNDERTON SOCIAL**

8.30pm Red Lion, 9.15pm Golden Cross, 10pm Rose & Crown.

**Advance notice: Monday 4th February, 8pm Branch AGM. Venue to be announced**

*Most venues are accessible by public transport, so why not take advantage of this!*



*Advertising in Swan Supping is  
the best way to get your  
message across to landlords  
and pub goers in the Aylesbury  
Vale and Wycombe area!*

## The Full Moon Hare Lane, Little Kingshill

Opening Hours  
Mon-Sat: 12-3, 6-11  
Sun: 12-3, 7-10



Food Times  
Lunchtimes 12-2 PM  
Evenings 6.30-9 PM

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