

OPENING TIMES

MAY / JUNE 2024

FREE



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About Opening Times & Contacts

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Their telephone number is 03454 04 05 06. To report a matter to Trading Standards go to:

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- * Transport for Greater Manchester: www.tfgm.com 0161 244 1000
- * East Cheshire: 0300 123 5500
www.cheshireeast.gov.uk/public_transport/public-transport.aspx
- * Derbyshire: www.derbybus.info

Pub Opening Hours

We hope you will visit all of the pubs mentioned in *Opening Times*. There isn't the space to print all of their opening hours – however these can be checked on CAMRA's online pub guide: whatpub.com

Disclaimer

We aim to ensure that the information in *Opening Times* is correct at the time of going to press. If we get something wrong then please get in touch (editorial contact details on the left) and we'll print a correction. Please also note the opinions expressed in *Opening Times* are not necessarily those of CAMRA, either locally or nationally.

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Social Media

Many of the local CAMRA branches have Facebook and X accounts you can follow:

Stockport & South Manchester:

Facebook – www.facebook.com/SSMCAMRA

X – @SSMCAMRA

High Peak, Tameside & NE Cheshire:

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Central Manchester:

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CAMRA Discounts

A list of local pubs generously offering a discount to CAMRA members can be found online at www.camra.org.uk/join/membership-benefits/real-ale-discount-scheme/

Front Cover

Stockport & South Manchester CAMRA Pub of the Year winner, Damian O'Shea at Heaton Hops. The formal presentation is due to take place on 30 May. Photo by Lawrence Devaney.

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Pubs of the Month

Stockport & South Manchester Winners for May and June



The Stockport & South Manchester CAMRA Pub of the Month for May is Reasons to be Cheerful on Fog Lane in Burnage. John Clarke explains why it won.

When Reasons to be Cheerful opened in January 2017, *Opening Times* hailed its arrival as a welcome oasis in something of a beer desert – and there are still no bars or pubs close by. It would probably have been a success regardless, but the fact that it has been run with commitment and enthusiasm for the past seven years really makes it something a bit special.

It's also become a centre of the community for those who appreciate the laid-back feel, attention to detail and, of course, the impressive line-up of drinks. There are three cask beers, which are ever changing and usually include something dark, eight keg beers, often featuring local craft brewers, and in the fridge is a selection of cans and bottles. It's there you'll find the small but well-chosen range of ciders.

The rather unassuming frontage belies quite a spacious bar which comprises a small seating area to the front, the bar on the right with a few high stools in front of it, and a more secluded rear room. The décor is bright and modern, with plenty of individual touches to add character.

All of this is overseen by Elena Rowe and James Croft, and their enthusiastic, and knowledgeable, bar team. Join us on Thursday 23 May when we present Elena and James with this well-deserved award. Reasons to be Cheerful is very close to Burnage station, and also the 50 bus route, which runs up and down Kingsway at very regular intervals. As far as we know, there is no direct bus from Stockport although the 197 will drop you at the junction of Burnage Lane and Mauldeth Road, from where it's a ten-minute (or so) walk.

The Pub of the Month award is sponsored by Stephenson's, a local family firm that has been supplying the local pub and catering trade for over 150 years. Check out their advert on the previous page.

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The Pub of the Month for June is the Magnet, on Wellington Road North in Stockport. John Sutcliffe nominated it for the award.

'A Multi Award Winning Freehouse' says the prominent sign on the front of the Magnet. That, if anything, is something of an understatement. This will be the pub's fourth Pub of the Month award, and on each of those occasions it's gone on to win the branch Pub of the Year award.

Its fame has spread further than that, though. In January, the *National Geographic* hailed the Magnet as one of the top 12 pubs in the UK, saying "it gets all the basic things bang-on with a no-frills focus on drinks, snacks and, crucially, the community".

The pub was closed and semi-derelict when the Watts family took it on and triumphantly reopened it on 13 November 2009. Since then there has been constant and steady progress with enhanced sun-trap outside areas and an extremely well-appointed upstairs room.

There's a games room with a pool table, two dart boards and a fully loaded jukebox. A selection of board games and colouring books, for both adults and children, is available. Children are welcome until 8.30pm each night, and there are baby changing facilities. Dogs are also welcome and there are doggy bowls available for them to sample a tap water or two.

Food is mainly locally-made pork pies (served with English mustard), and a selection of crisps, nuts and pork scratchings. However, on every Thursday, Friday and Saturday, from 5.30 pm to 9pm, stone-baked pizzas are available from the Pizza Maker located in an on-site pizzeria at the rear of the pub!

The pub's charity is Kidneys For Life at MINT (Manchester Institute For Nephrology and Transplantation) and so far over £15,000 has been raised through donations and the sale of pumpclips.

But what about the beer? Well, there are up to 14 cask beers alongside seven changing kegs. Quality is exceptional, and the Magnet is a fixture in the national *Good Beer Guide*.

All of this is overseen by mother and son Lesley and Lee Watts, and of course their hard-working bar team. Join us on the evening of Thursday 27 June (from 8pm) when we present Lesley and Lee with their award.

The Magnet is just a short walk from Stockport town centre. Buses 192, 197 and 25 will drop you very close by.

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Carlsberg Marston's Brewing Company (CMBC) has announced the launch of a concept called 'Fresh Ale' which is going to apply to its Wainwright Gold, Wainwright Amber and Hobgoblin brands, writes Peter Edwardson. This follows on from the small-scale introduction of the same idea by Otter Brewery in Devon last year.

Their stated intention is to produce beers suitable for outlets without sufficient turnover for cask, but which retain some of the characteristics of cask. 'Fresh Ale' is unpasteurised, but is filtered and stored in

a pressurised keg, and is stated to have a shelf life of 14 days once opened. CMBC's Vice-President of Marketing John Clements was at pains to point out that it isn't cask ale, and isn't being marketed as such, but it is hard to avoid the conclusion that it is going to significantly blur the distinction.

Brewery-conditioned beers of various kinds coexist alongside cask in pretty much every pub that stocks it, and introducing a new one hardly merits more than a raised eyebrow. Recent years have also seen the appearance of specialist 'craft keg' beers from small independent brewers. But the big problem with 'Fresh Ale' is that the intention is to dispense it through handpumps. Indeed, Clements specifically stated that: *"It also preserves the hand pull ritual that delivers a theatre of serve so a bartender would draw a pint on a hand-pull"*.

Over the years, the handpump has become a clear and unmistakable indicator of real ale. If you see a handpump, that is what you'd expect to get. This link between handpumps and cask is universally accepted in the industry, and indeed is implicit in CMBC's approach. Back in the 70s and 80s, there was a scattering of pubs that dispensed keg beers through handpumps in an attempt to mislead customers that they were real ale. **CAMRA always strongly deprecated this practice and has a long-standing policy that any pub serving non cask-conditioned beers through handpumps would not be eligible for Good Beer Guide entry or receiving any kind of award.**

However, as Fresh Ale is, by CMBC's own admission, brewery-conditioned, exactly the same is going to apply here, and CAMRA has confirmed the same policy will be followed. They could of course dispense it through a tap as 'Unpasteurised Keg Beer', which would eliminate the problem, but that would presumably deter many potential customers from drinking it. That in itself is a recognition that presenting it on a handpump is misleading. Even if drinkers appreciate that it isn't cask, it will still be perceived as something equivalent, whereas it is in fact a keg beer.

The argument that it is only going to be supplied to low-turnover outlets also doesn't really hold water. Cask ale is now widely supplied in 36-pint pins, and CMBC's competitors Greene King have recently invested in a large stock of these. Maybe CMBC should consider following suit. If a pub cannot sell twelve pints of a beer per day, it hardly seems worth bothering with. However, this comment reveals the true agenda:

"CMBC added that this innovation not only reduces waste and enhances profitability but also simplifies storage and upkeep, bypassing the need for specialised cleaning and conditioning. On pricing to pubs, Clements said it is slightly above current cask ale costs but it works out to be very similar after allowance for sediment and usual wastage in casks."

So it makes life easier for licensees even in situations where the turnover would make cask entirely viable. It's just 'more convenient'.

Cider and Perry

News, Awards and Events



The Stockport & South Manchester CAMRA Cider Pub of the Year for 2024 is the **Petersgate Tap**, on St Petersgate in the town centre.

The commitment of father and son team Alan and Chris Gent has made this popular micropub one of the foremost outlets for traditional cider and perry, not only in Stockport but across Greater Manchester. The draught range, served cellar - or fridge-cooled, is complemented by a wide selection in bottle – all served from the fridge.

A more recent innovation has been the occasional 'Cider Circle', featuring talks and tastings by cider makers. One to look out for is on Sunday 2 June when James Marsden from Gregg's Pit Cider & Perry will be the guest. Along with his partner, Helen Woodman, James is arguably the best perry maker in the UK, so this is not to be missed. Tickets are available at the Tap.

The Cider Pub of the Year award was presented on Sunday 7 April and pictured here are Chris and Alan Gent, while local CAMRA cider officer Dave Preston (centre) looks on.



As we gear up for the 2024 Stockport Beer and Cider Festival, we really need to get up to date with the 2023 awards for Cider and Perry of the Festival. Last autumn, a party from the festival made the journey to Monmouth and Herefordshire to present the awards.



The Cider of the Festival was Ellis Bitter from **Ross on Wye Cider & Perry**. Owners Mike Johnson and his son Albert have been supplying the festival for many years, but this was the first time they had struck gold. Pictured above left, they are seen being presented with their certificate by the festival cider bar manager, Charlotte Bulmer.

Perry of the Festival was Tregagle Perry from Monmouthshire-based **Troggi Seidr**. Pictured above right, makers Mike Penney and his wife Philippa receive their award from Charlotte.

Both Ross on Wye and Troggi will feature on the cider bar at this year's festival, along with a great selection from around the country.

Heard at the Bar

Pub News from Stockport, Manchester, Tameside and beyond

More Pubs of the Year

The High Peak, Tameside and NE Cheshire branch has announced its 2024 Pub of the Year. The winner is the community-owned **Northumberland Arms** in Marple Bridge. The branch has decided not to nominate a Cider Pub of the Year this time.

Central Manchester branch does have a Cider Pub of the Year for 2024 and it is the well-known **Marble Arch** on Rochdale Road in Manchester. Central Manchester's Pub of the Year couldn't really be much more central as it is the **City Arms** on Kennedy Street in the City Centre.

Congratulations to all three. Look out for fuller reports in the next issue of *Opening Times*.

High Peak Pub of the Season

High Peak's pub of the season for spring is the **Snug**, on Market Street in Droylsden, writes *Ben Zwierink*.



The arrival of the Silly Country dramatically changed the real ale scene in the area, and now it has become even better with another great bar. The Snug has the appearance of a classic local, despite the fact that this is a completely new venture. Jenny and Darren McKinnon who run the pub have done a marvellous job in creating a cosy and welcoming local from scratch. On the night the branch visited it was already busy despite the fact that it was a Monday evening.

Local breweries are well represented, with beers from the likes of Millstone and Bridge Beers on offer, as well as those from further afield. There was a very good attendance for the presentation by branch members who all enjoyed the occasion. Darren and Jenny are seen here receiving their certificate from High Peak branch chair Ben Zwierink.

The Snug is located opposite the Silly Country, across the road from the tram stop, so it's easy to find.

The Steelworks, Bredbury



After nine years in the planning, locals Bev Leigh and her partner Stu have finally fulfilled their dreams by opening their first pub, writes *Neil Farrell*.

The **Steelworks** on Stockport Road opened its doors on Thursday 21 March. The name pays homage to the imposing Bredbury Steelworks that was situated on Bents Lane, closing in 1985 after more

than a hundred years of steel manufacturing, and the venue is full of images, artefacts and memorabilia from bygone times.

The ex-pharmacy has a light and airy bar/lounge area on the ground floor, with plenty of seating, an accompanying cellar and unisex toilet,

and the first floor consists of a meeting/overflow room, and a second unisex toilet. Outside at the back is a potential beer garden.



When *Opening Times* called, there were three handpumps on the bar but this will increase to four, with the range of beers being 'a dark, a nutty, a pale and a blond'. There is a range of keg beers and some interesting Belgian bottles in the fridge.

The premises have been completely transformed by the owners and family members, whom Bev and Stu would like to thank. They also received invaluable help from Darren from the **Wobbly Stamp** in Cheadle, Anthony and Billy from the **Samuel Oldknow** in Marple, and Ange and Scott from the **Grove Alehouse** in Hazel Grove.

The Steelworks is closed on Mondays and open 2-10pm Tuesday-Thursday; 12 noon-11pm Friday and Saturday; and 1-9pm on Sundays. The dog-friendly bar is well served by the 330, 382, 383 and 384 buses, whilst Bredbury station is less than 5 minutes' walk away. Go and pay it a visit.

Founder's Hall



Just too late for the last issue of *Opening Times*, Middleton-based JW Lees reopened the former Duttons, on Albert Square in the City Centre, as **Founder's Hall**.



The development is designed to pay homage to John Lees, the brewery's founder, and nearly 200 years of brewing history. Founder's Hall is described as "a shrine to JW Lees beers, showcasing a vast range of cask ales, craft lagers, traditional brews and small-batch Boilerhouse beers".

The décor in the impressive, open-plan interior reflects the brewery's heritage, while the bar does indeed showcase a huge range of beers. This is accompanied by a wide-ranging menu which runs the gamut from nibbles and bar snacks to main dishes.

It's well worth a visit or two, as it is a very bold and positive move by Lees, reflecting what is an increasingly confident and outward-looking brewery. It's bound to be a success, we think. Well, certainly once it's looking out onto the refurbished Town Hall and Albert Square, rather than the building site facing it at the moment.

New Oxford

There's just room to report that the **New Oxford**, on Bexley Square in Salford, has undergone an extremely impressive refurbishment, which we'll cover in detail next time. It's also the Salford CAMRA Pub of the Year for 2024. Do pay it a visit – and be impressed.

Stockport Beer & Cider Festival 2024

Preview & Festival Charity



The countdown is now on for the 2024 Stockport Beer & Cider Festival. This year, we are back at Stockport's Masonic Guildhall on Wellington Road North (more or less directly opposite the college).

There are some major changes from last year though – notably much more seating both inside and out, more room and better ventilation and air conditioning. What won't change, though, is the great range of beers, ciders and perries – **and this year we also have a small key-keg bar in conjunction with Runaway Brewery.**

Here we bring you details of some of the beers and the festival's charity. Details of the **Festival Entertainment** can be found on page 20.

New Festival Charity



This year we have a new charity – Glossop-based **Reuben's Retreat**. *Kate Bradley*, the charity's funding champion, tells us a bit more about it:

Our charity began in 2012 after the devastating loss of 23-month-old Reuben Graham to an inoperable brain tumour. Unable to donate his organs, Reuben's mother, Nicola, established the charity to ensure that his brief life had a meaningful impact. Nicola

expressed her gratitude at being this year's chosen charity.

Today, our mission is to provide practical and emotional support to families caring for a child with medical complexities, and to alleviate the grief experienced by parents who have suffered the loss of a child. We are always looking to reach more people to raise awareness of the valuable work we do with families, and are hoping that our involvement in the festival will enable us to reach a wide audience as well as raise much-needed funds for our ongoing initiatives and ambitious renovation plans.

The number of children and young people living with life-limiting conditions in the UK has tripled over the past 20 years. Reuben's Retreat has become a sanctuary where these families can create cherished memories. Our current family offerings include art, music and animal therapies, hydrotherapy swims, and seasonal events and parties.

Our bereaved parents can attend one-to-one counselling sessions, holistic treatments, memorial events and weekend rambles. We also offer a variety of peer support groups for parents and siblings of those with medical complexities and for those bereaved of their child.

Visit us at our charity bar in June, where you can support our work by purchasing beers generously donated by local breweries such as P-Noot, Kudos, Timothy Taylor, Phoenix and JW Lees. There will also be snacks and soft drinks on offer, games to play and a donation made to our charity through festival programme sales. We receive no Government funding and every penny we can raise really does make a huge difference!

Bar Nouveau

Work on putting the beer list together had only just started as this issue of *Opening Times* went to press, but we can confirm that the ever-popular Bar Nouveau will be back. This should include beers from **Big Trip**, **Burton Road**, **Made of Stone** and **Doomed Brewing Project**. Of course, there will also be beers from our regular homebrew competition.



Once again we had a bumper number of entries, and the judging took place at the Petersgate Tap in the town centre. Our thanks to Alan and Chris Gent for letting us commandeer their upstairs room for two Sunday afternoons.



So, it's hearty congratulations to Mike Cunliffe and Enda Bradley from Levenshulme Homebrew Club for their 3.9% Dark Mild, loosely based on the old Boddingtons recipe. This will be brewed by **Steelfish**, who will also be letting us

have a stronger 'imperial' version, too.

Marble will be hosting John Rodgers, a previous winner in this competition, who won the Bitter, Pale Ale & Session IPA category with a refreshing 4.5% Oat Cream Pale Ale.

The Stout & Porter winner was another duo from Levenshulme Homebrew Club. Will Shaddock and Adam Pierce, who also won this category last year, romped home with their Hoppy Hemp Porter at 5.6%. This will be brewed at **Torrside** and, as you may expect, you should also be able to try an imperial version of this.

Levenshulme Homebrew Club scored again when Martin Parsons and George Lee won the ESB, Strong Pale Ale & IPA category with a 5.8% West Coast IPA. This one really ticked all the boxes for the style and will be brewed by **Blackjack**.

Finally, and rounding off what was a hugely successful competition for it, Levenshulme Homebrew Club member Will Shaddock won the Speciality category with a 5.5% Black Lager. This will be brewed by **Runaway**, and, as they are also supplying the festival's new key-keg bar, it might be possible to try both cask and keg versions side by side.



Opening Times plans to call in at the various brew days and take some photos, so look out for these in the next issue.



The beer festival coverage is kindly sponsored by Black Sheep Brewery and Purity Brewing. Look out for their beers at the festival.



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Pub News In Brief



Robinsons have confirmed they are bringing the **Pineapple**, Heaton Lane, Stockport, back to life. The pub has been closed since 2019 and is to receive a significant investment which will include structural renovations and 'an impressive new design scheme'. It is planned to start work later this year

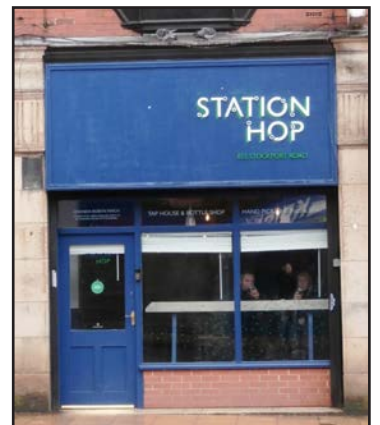
and Robinsons are currently on the lookout for a new business partner to work with on the scheme. Obviously a lot of work will be required – the whole interior essentially needs replacing – but it will be good to see the pub open again.

New life is being breathed into the **Crown Point Tavern**, Denton, by Tamesiders Marie and Lee Bayley (and family), with regulars reporting a significant improvement in the quality and variety of real ale being served. Thornbridge Jaipur is now the house beer, complemented by two guest ales, and CAMRA members can get 10% off. A 30p discount is also now being offered by the **Sportsman** on Mottram Road in Hyde.

The **Vale Cottage** on Kirk Street in Gorton has been bought by some Chinese investors as a going concern. The current staff, including Geoff McCabe, who keeps the beer, understand they will be kept on.

As we went to press, we heard that a new bar was about to open in Ashton-under-Lyne. It's called the **Nico Ditch** and is, we think, on Old Street. We also think it will be selling two cask beers. More (and let's face it, there could hardly be less) next time.

In a significant, and welcome, development, Blackjack Brewery has taken on a 'residency' at the **Station Hop**, Stockport Road, Levenshulme. This has resulted in the number of handpumps being doubled to four, and, while a guest cask beer may feature from time to time, these will primarily dispense Blackjack beers. The tap wall will continue to feature changing guests, while the bottle and can takeaway range will be expanded. This is good news for Levenshulme, particularly as there appears to be no sign of **Fred's Ale House** reopening.



The **Rising Sun** in Hazel Grove has reopened after quite a striking makeover both inside and out. The basic layout is pretty much unchanged, but to the left



is now a small snug area and, beyond that, a games area with pool and darts. To the right, it's all pretty much open-plan, with a stage and small dance floor. Screens and music are pretty pervasive. Three mainstream cask beers are available. The décor, both inside and out, is

quite something though. Outside there are Lowry-style murals while inside it's more of an urban graffiti vibe. Worth going to have a look.

MCLACHLAN



Why we love the rain in Yorkshire

Taylor's brewery sits upon The Knowle Spring, the unique source of water we use to brew our beers. This particularly pure and consistent spring water is one of the reasons we're able to brew beer of such reliable quality and taste. Filtered over time through layers of sandstone and black rock, Knowle Spring water has special mineral qualities that marry perfectly with our Golden Promise barley malt. This unique combination is the foundation of the complex flavour and subtlety of Landlord. And it all begins with rain falling upon the Yorkshire hills. That's why we're always happiest when it pours.

All for that taste of Taylor's



Opening Times Milestone

40 years of campaigning and news



June 1984 saw two landmarks in the history of Stockport & South Manchester CAMRA (although back then it was plain old South Manchester branch), writes John Clarke.

The branch had decided to institute a Pub of the Year award, and the first recipient was the **Griffin** in Heaton Mersey. The Griffin is still going strong today, of course.

The vehicle used to announce the award is also still going strong today, despite a couple of hiccups along the way, as this was the very first issue of *Opening Times*.

Richards at Paper Red Media. At the same time, we moved from a monthly to a bi-monthly production schedule.

Over the years, we have campaigned on issues as diverse as the absence of price lists in pubs, the protection of pubs (the **Plough** in Gorton and the **Midland** in Stockport being two notable victories) and unwarranted, destructive pub refurbishments. While not so prevalent today, they used to be rife and prompted our annual Pub Vandalism Awards. These gained national press coverage when we awarded the Magic Pub Company a 'Plastic Leprechaun Award' for their tacky, plastic and outrageously bogus Irish theme pubs.



We have charted the rise of the local craft beer scene and covered the openings of such iconic breweries as West Coast (where we also covered its demise), Marble and Cloudwater, amongst many others.

Positive campaigning to drive footfall in pubs has come from numerous pub awards and pioneering trails covering Mild, Winter Warmers and Cider (the much-missed Cider Circuit will be back next year).

Today we can look back on a successful 40 years and also forward to successes to come. It's a team effort of course. Not only from our partner CAMRA branches (High Peak, Tameside & NE Cheshire; Central Manchester, and Macclesfield & East Cheshire), but also from the team that puts each issue together and gets it out into the pubs (and a special hat tip here to the distribution supremo Janet Flynn). Thanks also to all of the advertisers without whose support *Opening Times* couldn't continue. And lastly – thanks to you our readers, who continue to make it such a success.

By today's standards it was fairly primitive (being run off on a duplicator) and was distributed as an insert in *What's Doing*, a magazine produced by the North Manchester CAMRA branch. Founding editor, the late Humphrey Higgins, would never have imagined that his publication would outlive both *What's Doing* and North Manchester branch itself. But so it has proved to be.

The lead article of the four-page issue was all about the decline of Boddingtons Bitter, while elsewhere the arrival of Wolverhampton-based Bank's Brewery into Manchester was reported. This was to prove an ill-judged venture.

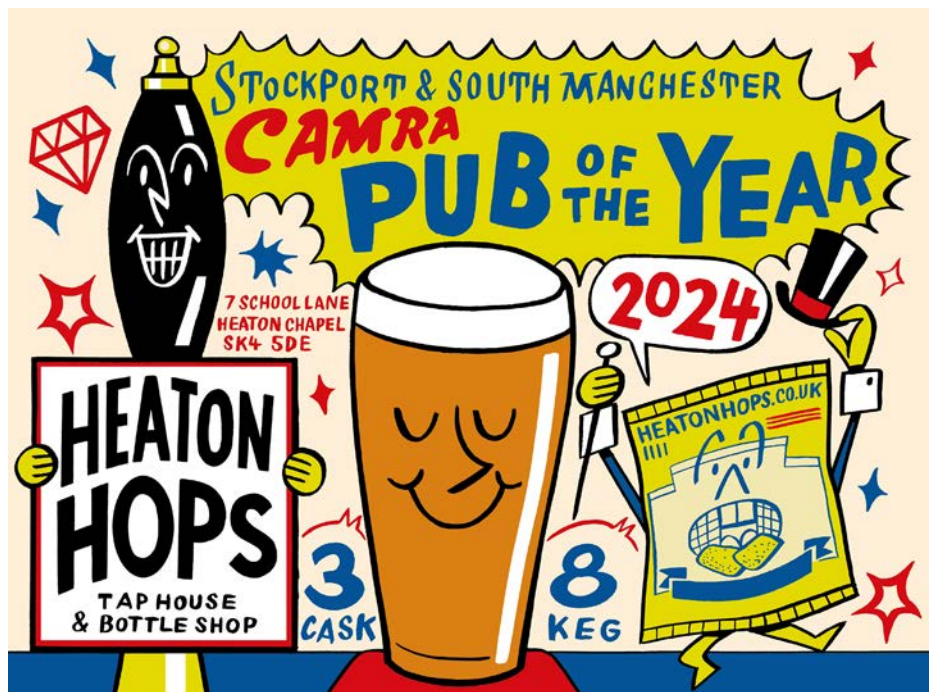
The closure of various central Stockport pubs was recorded, with the **Grove**, the **Warren Bulkeley** and the **Beehive** all having recently bitten the dust.

There was also a forerunner of the Staggers, called 'A Round in the Town'. The first one covered central Stockport. Of the six pubs visited, four have long since closed – the **Bulls Head**, the **Castlewood**, the **Buck & Dog**, and the **Royal Oak**. Cheapest beer of the night was the Boddingtons in the Buck & Dog where mild was 54p a pint and bitter 57p.

The following month was to feature Clayton – which would now be impossible as only one pub there remains open. For the record, this is the **Grove** on Ashton New Road; this excellent Holt's pub, just a short walk from Clayton Hall tram stop, is well worth a visit.

Of course, *Opening Times* quite quickly evolved into a free-standing publication with an expanded circulation, although it's not been entirely smooth running. I took over as editor in May 1988 – and the first thing I had to do was apologise for the premature closure of that year's Stockport Beer Festival which turned out to have had the wrong type of licence!

We've had a couple of short breaks in publication, essentially due to personnel changes. More significantly, in spring 2017, we had to take the decision to out-source publication, which is now in the very capable hands of Neil and Matt





Style	Fruited Ale
Hops	Cardinal, Mandarina Bavaria
Malt	Lager Malt
	Rosey
	Strawberries, Raspberries, Orange
	Blackberry, Summer Fruits, Citrus
Bitter	
Sweet	



J.W. LEES

one family TWO PUBS

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THE CHURCH INN
Cheadle Hulme



THE DAVENPORT ARMS
Woodford

Scribbles on a Beermat



Welcome to Scribbles on a Beermat: the quiet corner of a Stockport pub where our Poet in Residence, Carl Burkitt, is sipping a pale ale and scribbling some poems.

Chest

They're talking about saunas.
Hairline likes feeling sweaty.

Flip Flops doesn't like his chest feeling tight.
Hairline asks Flip Flops how his day was.

Flip Flops says he doesn't like small saunas.
Hairline asks Flip Flops if he has plans tonight.

Flip Flops says he gets overwhelmed in them,
how the condensation makes him feel like he is

melting or the room is crying because he's there.
Hairline asks Flip Flops if he wants another beer.

Banana

He's impressing all the ladies about his mission
to make his own banana vermouth.
They're asking questions about the process
and it will take at least until December
because first he needs to make banana wine
which is why he's on his phone right now
ordering a peculiar jar with an expensive air-
suction lid. He says he made a cream cheese cocktail
once and the ladies move to the edge of their seats.
One says she needs to go to the toilet,
the other asks when his girlfriend left him.

Modern Styles

He takes a 4% ale off his lips
during a gap in my conversation
to say he reads my monthly poetry
printed in the local beer magazine.

He finds strength in his cheeks to show his teeth
to me and a stranger turned acquaintance
before listing the poets who raised him:
Robert Burns, William Wordsworth, one more.

He says it took him time to get used to
modern styles, themes, a lack of imagery,
but he likes them now. Then he challenged me
to write a poem with ten-syllable lines.

Stockport's Lost Pubs with Dave Stearn

We continue our series looking at the Lost Pubs of Stockport. This issue: the letter D.



the pub, were first built.

The pub had a bit of a reputation as a venue for gambling and dog fighting, especially prior to the latter's ban under Cruelty to Animals legislation in 1835. It was also reported that the pub was used as a temporary mortuary in 1825, when two workmen lost their lives during the construction of the bridge.

'The Dog' closed in 1897 after being bought by Stockport Corporation. It was demolished a couple of years later to allow for the widening of Chestergate. The licence was transferred to an ornate new Victorian hotel, 'The Hollywood', which was being planned over on Edgeley by Clifton's, the Hillgate brewers. That building still stands and is now a children's nursery.



were on different levels. It was named after the third son of George III, who became William IV in 1830, just prior to Victoria ascending to the throne.

Along with many old pubs, the Duke of Clarence had stories of ghostly inhabitants. Writing in *Inns & Outs of Stockport Taverns*, Coral Dranfield tells of an old chair which used to be kept at the bar, where a shadowy figure was said to reside. It had a brass name plaque attached that read 'Old Joe' and customers and cleaning staff kept their distance.

Until 1962 the hotel belonged to Stockport brewery Richard Clarke, before becoming a Boddingtons house.

It was closed in 1979 to make way for a new road scheme, but during its demolition, the old pub gave up its ghoulish secret: human remains were discovered in the pub's cellar. It's believed the skeleton buried in a shallow grave dated back to the early 1900s.

It was not the only Stockport pub named after William. The Church Inn on Great Portwood Street had started life as the William IV. It too was demolished in the late 1970s to make way for road improvements.

Dave Stearn works for Stockport Local Heritage Library, and all the photos in this article are courtesy of them. More images can be seen at www.stockport.gov.uk/stockport-image-archive

WHITEHOUGH. A VILLAGE OF TWO INN'S

THE OLD HALL INN

14

— hand pulled —

ALES

annual beer festival back

2024 DATES: 20TH-22ND SEPTEMBER

&

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WWW.OLD-HALL-INN.CO.UK

Pub Walks with Chris Morris

Stockport Pub Round, Part 2 - Romiley to Marple

The Stockport Pub Round is a series of linked pub walks, along traffic-free nature trails, whilst visiting fine pubs in the process. Continuing from where we finished stage one (Stockport to Romiley), stage two takes us to Marple along a picturesque stretch of the Peak Forest Canal. A pub features at the walk start, with a choice of three at the end. As with all these walks, they are easily accessible by public transport.

Public Transport Information

Stage two starts next to Romiley railway station with a regular service from Piccadilly. Close by, we also have bus stops for the frequent 383 and 384 services from Stockport. At the walk finish in Marple, as well as Marple railway station, there are stops for the 383, 384 and 358 buses.

The Walk



Part two is straightforward and three miles long. As the route is mainly along the Peak Forest Canal towpath the terrain is therefore flat, but there are some moderate climbs in places. After wet weather, some of the paths will be muddy, so hiking boots are recommended. All pubs welcome dogs.

Next to Romiley Station, the pub **Platform One** is perfect for a pre-walk stop. As well as a good range of well-kept cask beers, homemade food is also served, together with a warm welcome in cosy surroundings. The cask beers available on my last visit were Landlord and Boltmaker

from Timothy Taylor's, plus Weetwood's Cheshire Cat. Dog snacks and water are available in one of the rooms.

We now retrace our steps back to the canal from stage 1. From the pub entrance, on the opposite side of the road, walk along Church Lane passing St Chads Church. At a junction, carry on straight ahead along Chadkirk Road. Ignore Gregory Avenue and bear right. Follow the road downhill, under the canal and to the left. After a few paces, climb up the steep steps to the left, which take us to the canal towpath. Turn right here, walking next to the canal with the water on our left. After a half mile, the towpath leaves the water's edge as the canal disappears through Hyde Bank Tunnel. Our route is over the canal, under the next bridge, past Hyde Bank Farm and right along the stony road signed Hydebank. When we reach some metal gates spanning the road, take the path to the right, which takes us back down to the canal, with the water on our left, as before.

After almost half a mile, we come to the walk's highlight (that isn't a pub). Completed in 1800, and England's highest, we now cross over the famous Marple Aqueduct, with the railway's Marple Viaduct running parallel. It's quite a sight but, before crossing over, the best view can be found by leaving the towpath to the right, through a gate signposted GM Ringway. Following the steps down to the base of the aqueduct with a view of the railway viaduct through one of the arches – time to get your cameras out! Retracing our steps back up to the canal, we then cross over the aqueduct. At bridge 16 we cross over to the other side of the canal. Carry on along this section of the canal for half a mile until we meet the main road.

For train users, the route to Marple railway station is left here, walking downhill for 200 yards. Stops for buses 383 and 384 can be found here too. The **Norfolk Arms** is the recommended pub, found a further 300 yards down the hill in Marple Bridge. This pub is popular with all ages, with a touch of quirkiness, together with the rustic farmhouse interior and an open log fire, giving an appealing charm. The quality offering continues with the food and drink. As well as a number of craft keg, up to five cask beers are available. These were from Marple, Little Critters and Beartown when I was last in, listening to an excellent band. A large covered outdoor space is very popular in warm weather.

More refreshment and bus stops can be found by carrying on further along the canal to the centre of Marple. After passing the Marple Lock Flight, at bridge 18 we climb the steps to Stockport Road, with stops for buses 383, 384 and 358, plus a further two recommended pubs – the Samuel Oldknow and Traders.



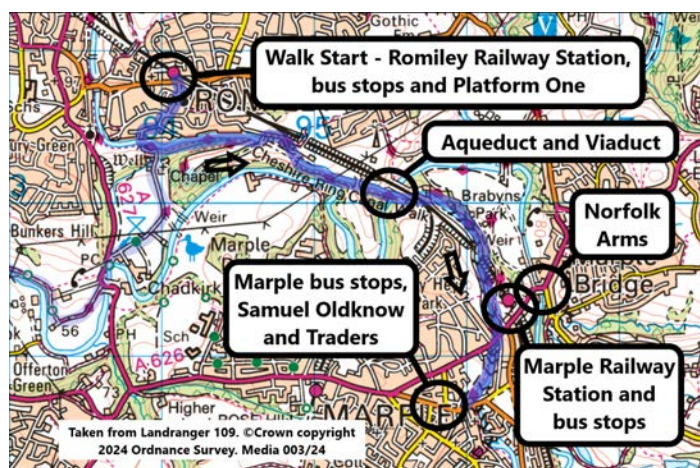
For beer enthusiasts, the *Good Beer Guide*-listed **Samuel Oldknow** is a must-visit. As well as a delightfully furnished and welcoming space, beer is king. Six cask beers, plus a further six taps for quality keg and cider, are on offer, with a large selection of European bottles available next to the bar. The cask beers were from Brightside, Northern Monkey, Beartown, Acorn, Lancaster and Little Critters when I last visited. Further seating can be found downstairs, with the bonus of an impressive wood burner.



Traders is a sizeable contemporary bar which focuses heavily on modern beer styles, also featuring in the *Good Beer Guide*. On my last visit, 15 taps were counted for craft keg and cider, which are all listed on a handy screen. Three cask beers were available

as well, from Brew York and Lancaster Brewery.

Next time is stage three – Marple to High Lane.



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Stagger

Heaton Norris East with Simon Green

The stagger began at Beartown Brewery's **Navigation** at the top of Lancashire Hill. The Navigation was a fitting place to mark the end of a working week as the pub was built to serve drinks to the



workers from the adjacent flour mill, and the canal that supplied it before it was filled in during the 1960s. The vault was already busy with pool players when we arrived, but there was still plenty of seating available for us in the lounge, which was festooned with balloons from a children's party earlier in the day. We had a choice of three Beartown cask ales: Kodiak, Skinful and Crème Bearlee. The Crème Bearlee provided an excellent start to the stagger, being given very good scores. The Kodiak scores were not far behind, and improved when a new cask was tapped.

More people joined us at the **Railway** ready for the main part of the stagger, known as the 'Stockport Slope' that drops down Wellington Road North into the centre of town. The games room at the back and the lounge to the right were already getting busy. Fortunately, the Railway has two lounges, and we were able to find a table in the other one. Usually there are two guest beers in addition to Holt's Bitter, but they were settling when we visited, so all seven attendees on the stagger queued for the Holt's, providing an opportunity to peruse the feature fireplace and old photos of Stockport. While drinking the Holt's Bitter, which was in good condition, we voted to add a visit to the **Crown Inn** on Heaton Lane before our next scheduled stop.



Nestling under Stockport's viaduct, the **Crown Inn** has closed and reopened twice since winning Stockport & South Manchester CAMRA's Pub of the Year in 2008 and finishing as runner-up in the national CAMRA Pub of the Year in 2009. However, as reported in the March/April *Opening Times*, the Crown has new managers, so we were keen to see what it now had to offer. As we walked into the bar, we were encouraged to see five handpumps serving cask ale: three from Lancaster Brewery, which features regularly (Blonde, Citra and IPA), Fuller's London Pride and The Crown Ale (Tetley Bitter). We didn't try the IPA or London Pride, but the consensus was to give a good score for those we did try. The pub is divided into four rooms, offering plenty of space for seating and standing. The Crown was quiet when we visited but it features on Mild Magic and is well worth a visit.



Returning to our scheduled stops on Wellington Road North, we next dropped in to the **Midland**. In 2016, CAMRA, Stockport Heritage Trust and the owner successfully campaigned to save the pub from demolition to make way for a new road. This multi-roomed pub with



art-nouveau style tiling was worth saving. When we visited, the three cask ales available were the regular Wainwright Gold and JW Lees MPA, along with a guest of Wincle Hen Cloud. The

regulars standing at the bar cheered each time one of us ordered the Hen Cloud, which was fobbing heavily and making the barman work especially hard to serve each pint, which he did admirably. We all gave the beers good scores before moving on to our final pub.

The **Magnet** is the Stockport & South Manchester CAMRA branch Pub of the Month for June, but its recognition as a great pub extends beyond the local area, having been named by *National Geographic* as a "perfect pub" and one of the UK's "12 best boozers". The Magnet was bustling when we arrived, but we were able to see all the beers on offer using the Untappd digital display board, and we were soon served by the four efficient bar staff. Friendly drinkers were standing and chatting in the vault to the left and in the pool area at the back, and all the seats were taken in the rooms to the right, but we managed to find a table upstairs. There were 12 cask



ales on offer, with a wide range of styles from 11 different breweries. We rated the beers we tried with good to very good scores. The regular Salopian Oracle was amongst those that achieved a very good score and the Batham's Best Bitter achieved the highest score of the night. The more adventurous amongst us tried the less common beers, including RedWillow Smokeless, Purple Moose's Dark Side of the Moose and Brass Castle's Rhubarb & Custard Light Mild. The Magnet certainly lived up to its reputation of delivering on quality and choice when we visited.

All the pubs on this stagger were traditional pubs that have each been recognised as a local CAMRA Pub of the Month in their past, so the Magnet was a great place to finish, showing how this genre of pub can not only survive but thrive. This stagger offered closely spaced pubs on a downhill route making for an easy walk, conveniently ending near the Stockport Interchange for transport home. I highly recommend that you give it a go!

Stockport Beer & Cider Festival 2024

Entertainment Preview

Once again, Stockport Beer & Cider Festival will be bringing you a packed programme of entertainment. Here's a preview of what's in store.

Thursday Evening

The **Teal Band** is an energetic cutting-edge four-piece who can get the party started at any event. Inspired by legendary icons of pop, soul and Motown, you can expect to hear anything from Duran Duran to The Foo Fighters and Stevie Wonder to George Ezra.



The band is made up of four young but seasoned musicians, each coming from a range of musical backgrounds, and joining forces to give you the best performances. There's Sam - guitar and vocals, Alisha - piano and vocals, Lucy - bass and vocals and George - drums and vocals, a tour de force of musicality.

This lively, versatile band radiates energy and showmanship and is guaranteed to entertain you on the opening night of the Festival.

Performance Times: 8:15-9pm and 9:30-10:15pm

Friday Afternoon

Impressive five-piece **Montgomery's Angels** have been together for over ten years, playing melodic blues and bar-room boogie. A typical set includes classic hits of the Rolling Stones, Eric Clapton and Creedence Clearwater Revival and, for music aficionados, sublime songs by Bonnie Raitt, Marcia Ball, Delbert McClinton and Lucinda Williams.



Lead singer Mandy Montgomery (vocals/harp) started singing professionally at the age of 17, recording for Rocket Records in

Strawberry Studios, with her long-time friend Paul Young (Sad Café) singing backing vocals on her record. Mandy sang with The Dougie James Soul Train when they played support to The Jacksons on their British Tour.

Montgomery's Angels will entertain you with their signature brand of classic country rock and blissful blues boogie.

Performance Times: 3:30-4:15pm and 4:45-5:30pm

Friday Evening



The **Tall Faces** are a three-piece powerhouse of musical muscle, specialising in British Mod Sounds of the 1960's with a fast-paced set of mod, soul, r'n'b and northern soul. This dynamic trio comprises Chris on vocals and stand-up cocktail drum kit, Chris on guitar and

vocals and Rick on bass and vocals. The Tall Faces have honed their craft focussing on melody and harmony, so expect to hear one of the tightest bands around.

The Tall Faces will also be joined by guest vocalists throughout their set, including local rock 'n' roll legend Pete Maclaine who, along with his band, The Clan, was a regular on the Stockport gigging circuit in the 80's, 90's and 2000's.

Also performing with The Tall Faces will be Ali Dickinson, who's been a supporter of the Stockport blues scene since the late 90's performing guest vocals with Acropolis Now, who had a residency at the Boars Head.

Performance Times: 8-9pm and 9:15-10:15pm

Saturday Afternoon



Hailing from Eastern Stockport, **Lazlo Baby** brings you Balkanic folksy ska with high octane exuberance. Whilst dabbling in the delights that klezmer, gypsy and trad Irish music have to offer, Lazlo Baby stitch together pounding melodies that'll clobber you with their enthusiastic brouhaha!

Lazlo Baby are Dave - accordion, guitar and vocals, Sid - bass, guitar and vocals, Jip - clarinet, sax, whistle and vocals, Jon - drums and vocals, Adrianne - cello and Dom - fiddle.

They began to play their twist of folk-punk-ska in 2010 with a single goal - to have fun and have great experiences. In the early days, they ran a regular Acoustic Soup night for local bands and artists, which gave them ample opportunity to perform and explore new tunes and sounds, melding trad folk into their own material.

Performance Times: 3-3:45pm and 4-4:45pm

Saturday Evening



Crème Brûlée is a five-piece party band from Manchester who love to play the songs you want to dance to.

Crème Brûlée love what they do because it's easy to know if they're doing a good job by how full the dance floor is! They've spent the last seven years honing an eclectic repertoire from 60s classics right up to present-day pop, so that they can play something for everyone and help to create a fantastic atmosphere. They love to help people celebrate; they perform for birthdays, weddings, private parties, and you might even catch them playing to a pub crowd now and then!

If you were wondering, the name of the band is a reference to a TV show we all loved in the early 2000's. If you know, you know. As Les McQueen would say: "It's a sh*t business"... (but they're glad they're in it!).

Performance Times: 7-7:45pm and 8-9pm



The beer festival coverage is kindly sponsored by Black Sheep Brewery and Purity Brewing. Look out for their beers at the festival.



GREAT BEER. REAL CHARACTER.

What's Brewing

Brewery News from around the region

Dennis Robinson



Opening Times was saddened to learn of the death of Dennis Robinson at the age of 90. He was Robinsons' Company Life President, and the last of the fifth generation who worked for the brewery.

He joined the family's business on 25 October 1953, starting as a trainee brewer. During the succeeding 71 years he took an active role in the company's affairs. In 1962 he became a main board company director, becoming Life President in 2020. He remained committed and fully engaged as the Chairman of the Trustees of the Pension Schemes and with the evolution of the business over the last ten years right until his death.

His son, and joint managing director, William Robinson, said: "He will be remembered by many colleagues across the business as a true gentleman with a fastidious attention to detail! He was a walking almanac of all things Robinsons, custodian of the company's history and keen to ensure this was brought to life and shared widely."

Throughout his working life, he was heavily involved in the Stockport community, as Chairman of the Chamber of Commerce, as a magistrate for over 40 years, and through his roles on various other local trusts and committees.

He will be sadly missed by his family, friends and colleagues inside and outside the business who were such a large part of his life for many years.

Holts Hit 175

Iconic Manchester brewery **Joseph Holt** is celebrating its 175th anniversary this year. The company now runs 127 pubs across the North West and has been in the same family for six generations.

And as part of the festivities to mark this milestone, the brewery is pooling expertise with two fellow family brewers – also established in 1849 – to brew a trio of commemorative ales.



The special edition beers are being brewed with fellow independent family brewers Everards, who are based in Leicestershire, and Oxfordshire-based Hook Norton. Together the three breweries will be sharing their heritage, experience and passion for making award-winning ales to produce three new beers during 2024.

"We are delighted to work together with Everards and Hook Norton to celebrate our respective anniversaries", says Jane Kershaw, who is the sixth generation of the family to work for Joseph Holt.

"Each of us represents a key part of Britain's brewing heritage, through the beers we produce and the fact that many of our pubs are part of the history of the local landscape. The commemorative selection of brews will, thanks to their taste, quality and care, reflect the ethos we all embrace – of strong community values and the highest standards in producing memorable beers."

An amber ale was brewed in March, a pale ale is due in May, while a dark ruby beer will appear in September.

Holts is also marking its 175th anniversary with a charity appeal to raise £500,000 for the Christie Hospital and Holt Radium Institute. The Holt Radium Institute was founded by the first Sir Edward Holt in 1914. In 1933, this amalgamated with The Christie Hospital to form The Christie Hospital and Holt Radium Institute.

Jane added: "We have all come a long way since 1849 and salute the founders and trailblazers who had the original vision. It has been said that family brewers are big enough to matter yet small enough to ensure all those involved feel connected. That's what we will all be raising a glass to, with these very special beers."

Our picture shows Andrew Kershaw and Jane Kershaw, who are the sixth generation of the Holt family to work at the brewery, and chief executive Richard Kershaw who is the fifth generation.

Runaway Tenth Birthday



Stockport's **Runaway Brewery** will be celebrating its tenth anniversary at the end of May. There will be a series of events over four days at the Astley Street taproom. It will be free to enter (no tickets required) so people can just go down

and join in whenever suits them best.

Thursday 30 May will be a birthday beers lunch night with Runaway's brewers. They'll be launching three new beers in keg and cask to begin the celebrations, along with a few specially designed pizzas from Honest Crust.

Friday 31 May and Saturday 1 June will see a 10th birthday beer festival with 30 beers on draught across three bars. The taproom bar will be hosting Runaway classics and the birthday specials. A pop-up garden bar will host six additional cask lines (and a few keg) showcasing the sessionable side of the Runaway range. Upstairs, they will be joined by Beermoth, who will be running a pop-up version of their café, with a specially curated draught and bottle selection. There will also be DJs, live music and foody friends joining them throughout.

The celebrations conclude on Sunday 2 June with a reggae and jazz drink-up day with the Squawk sound system. The Tap will be opening specially on the Sunday to enjoy a relaxing afternoon and finish up whatever remains from the beer festival, but at a more leisurely pace with papers and board games.

More details will be released over the coming weeks so check the brewery's social media for details.

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THE GREY HORSE

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REDDISH
STOCKPORT
SK5 1AS

THE GRIFFIN HEALD GREEN

124 WILMSLOW ROAD
HEALD GREEN
CHEADLE
SK8 3BE

THE GRIFFIN HEATON MERSEY

552 DIDSBUY ROAD
HEATON MERSEY
STOCKPORT
SK4 3AJ

PLATFORM 5

47 STATION ROAD
CHEADLE HULME
CHEADLE
SK8 7AA

THE SUN & CASTLE

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STOCKPORT
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What's On

Local CAMRA Branch Diaries

Forthcoming events for the following local branches:

- * **Stockport & South Manchester (SSM)**
- * **High Peak, Tameside & NE Cheshire (HPNC)**
- * **Central Manchester (CMCR)**
- * **Macclesfield & East Cheshire (MEC)**

Formal Branch Meetings

CAMRA members only at these meetings.

Thursday 9 May – Blossoms, 2 Buxton Road, Heaviley, SK2 6NU. Starts 8pm. (SSM)

Monday 13 May – 3 Drinks Behind, 285 Stockport Road, Gee Cross, SK14 5RF. Starts 7:30pm. (HPNC)

Saturday 8 June – Traders, 111-115 Stockport Road, Marple, SK6 6AF. Starts 1:30pm and will be followed by a social. (HPNC)

Thursday 13 June – Petersgate Tap, 19a St Petersgate, Stockport, SK1 1EB. Starts 8pm. (SSM)

Saturday 6 July – Halfway House, 123 Whiteacre Road, Ashton-under-Lyne, OL6 9PD. Starts 1:30pm and will be followed by a social. (HPNC)

Thursday 11 July – Runaway Brewery Tap, 9-11 Astley Street, Stockport, SK4 1AW. Starts 8pm. (SSM)

Social Events & Presentations

Friday 17 May – Stockport Market Place Stagger: 7:30pm Bakers Vaults, Market Place, SK1 1EU; 8:30pm Thread, 22 Market Place, SK1 1EU; final pub Arden Arms, 23 Millgate, SK1 2LX. (SSM)

Thursday 23 May – Pub of the Month presentation: Reasons To Be Cheerful, 228 Fog Lane, Burnage, M20 6EL. From 8pm. (SSM)

Saturday 25 May – Joint social with Salford branch. Meet 12:30pm at the New Oxford, 11 Bexley Square, Salford, M3 6DB. (CMCR)

Thursday 30 May – Pub of the Year presentation: Heaton Hops, 7 School Lane, Heaton Chapel, SK4 5DE. From 8pm. (SSM)

Saturday 1 June – Pub of the Year presentation: Bulls Head, Newcastle Road, Smallwood, CW11 2TY. From 1:30pm. (MEC)

Wednesday 5 June – Weekday Wander in Horwich. Catch 11:33 Blackpool train from Piccadilly; arrive Bolton 11:53. First pub will be Bank Top Brewery Ale House, 36 Church Street, Horwich, BL6 6AD. Full details on branch website. (SSM)

Friday 14 June – Club of the Year presentation: Ladybarn Social Club, 13 Green Street, Ladybarn, M14 6TL. From 8pm. (SSM)

Thursday 27 June – Pub of the Month presentation: Magnet, 51 Wellington Road North, Stockport, SK4 1HJ. From 8pm. (SSM)

Saturday 29 June – Trip to Runaway Brewery and various Stockport pubs. See branch website for more details. (CMCR)

Wednesday 3 July – Weekday Wander to a green field and Greenfield. Catch 11:58 Huddersfield train from Piccadilly; arrive Greenfield 12:22. First pub will be Wellington Inn, 29 Chew Valley Road, Greenfield, OL3 7AF. To include the green field nature walk we leave an hour earlier. Full details on branch website. (SSM)

NOTE – No additional information was received from other branches prior to the publication deadline. Check their websites (details page 3) for events.

CAMRA Awards

Recent Presentations

The Stockport & South Manchester CAMRA Pub of the Month for January was the **Arden Arms** on Millgate, just off the Market Place.

Geoff and Maria Troughton took over this famous heritage pub in August 2017 and, since then, have done an excellent job in not only maintaining but also enhancing this classic pub.

The food remains varied and excellent, while the pub's reputation for music is also undiminished, with live bands every Saturday night, and most Friday nights, too. The cellar is looked after by Geoff and the quality of the Robinsons beers here is second to none. Geoff and bar team member Leah Marshall are pictured here with the award.



The February Pub of the Month award was presented to the **Church Inn** in Cheadle Hulme. This charming old pub has been in the Bromley family for over 40 years, and is noted for excellent food, with the menu changing every three months.

Regular beers are Robinsons Unicorn, Dizzy Blonde, Cumbria Way and a changing seasonal. The comfortable, oak-

panelled lounge bar and rear restaurant have real fires in the winter, which add to the cosy feel.

General manager Ed Bromley couldn't be present on the night, but two members of the excellent management team were on hand to receive the award on his behalf.

It was three in a row for Robinsons as the March Pub of the Month award went to the **Crown** in Heaton Mersey. The pub was taken over by Goska and Jamie Langrish in November 2021 and since then it has been completely revitalised.

The whitewashed pub has a country cottage look, and this is echoed inside by exposed brickwork, wooden beams and rustic furniture. The interior is also adorned with pictures, some of which record the history of the area. The four cask beers are very well kept and in addition there is a good selection of wines, spirits and soft drinks. Goska is pictured here holding the award alongside bar team members (l-r) Nichole, Carrie and Heather.



UNICORN BREWING

LIMITED EDITION CASK 2024



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EXCLUSIVELY AVAILABLE AT ROBINSONS PUBS

