

554  
MAR 2026  
FREE

# BEER MATTERS

## ABBEYDALE BEER WEEK BREW DAY

Sheffield Beer Week folk's  
collab beer for the twelfth  
annual citywide celebration

## INDUSTRY REACTS TO U-TURN

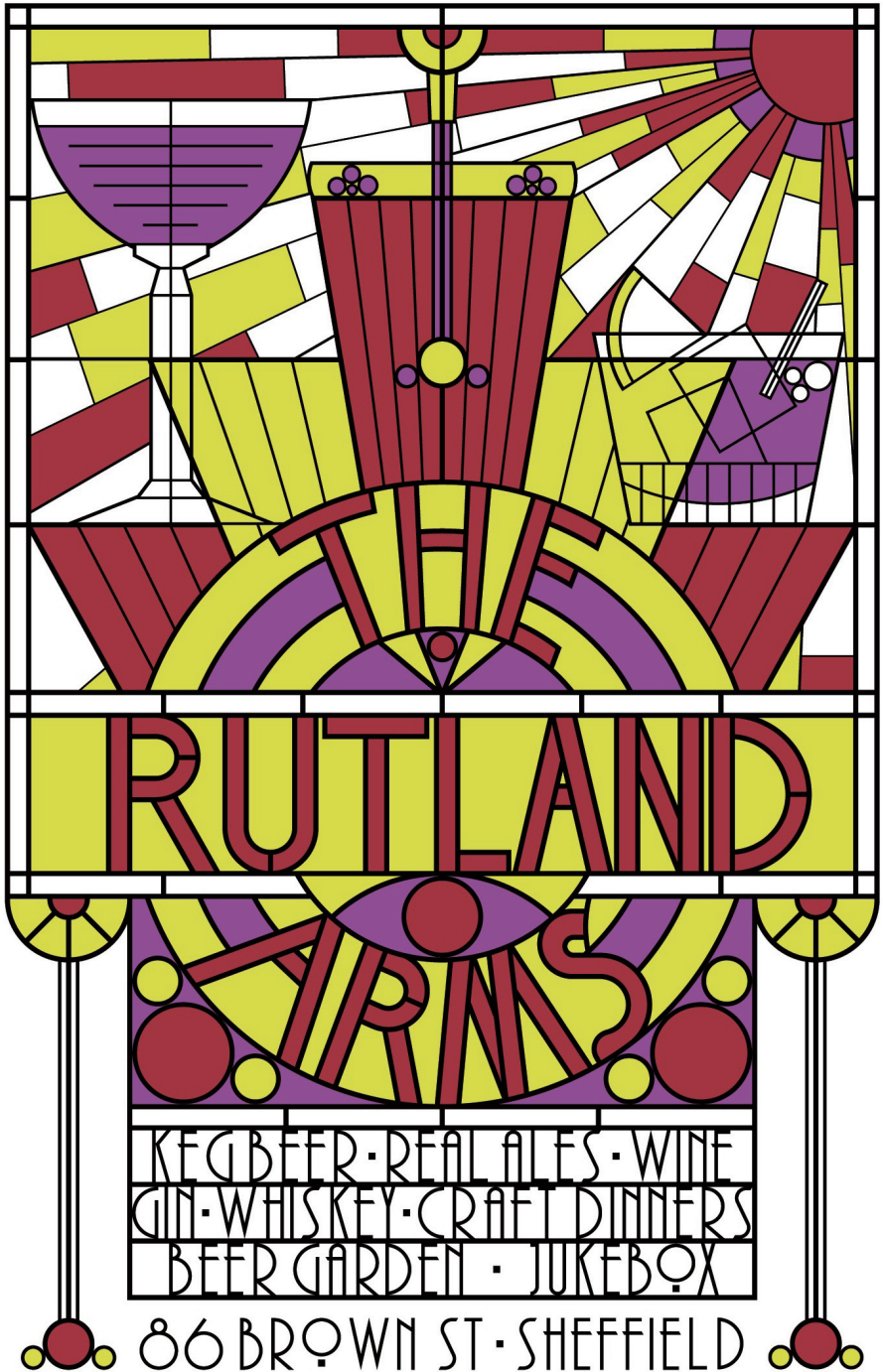
Failure to deliver permanent lower rates



CAMRA  
Sheffield & District



CAMRA



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# INDUSTRY REACTS TO RATES U-TURN

As you are probably aware, the government's recent activity regarding business rates has not gone down well with the hospitality industry.

The originally planned premises revaluation would have seen large increases in rateable values, and resulted in some pub's valuations rise by an average of 32%.

Over 5,000 pubs would have seen their rates at least double. With this happening at the same time as the Covid-era support being withdrawn it was a hammer blow to the industry and prompted a massive backlash. More than 1,000 pubs banned Labour MP's from their premises in protest, which prompted a government rethink.

Pubs will now see a 15% discount on their rates, which are also frozen for the next two years. However, this is not enough support, with the phrase "sticking plaster" appearing regularly in the press.

Here's is the reaction from CAMRA; the Campaign For Pubs; and some of our local pub operators.



**Ash Corbett-Collins**  
CAMRA Chairman

"This short-term announcement is not the 'permanently lower business rates' that pubs were promised. While it is positive that the Chancellor has listened and announced

extra discounts for pubs facing the threat of closure, it is short-sighted to think that today's statement will give publicans the certainty they need.

"The plan to review the unfair way pubs are assessed for business rates is welcome, but this leaves pubs in the same situation as they have been for years - still facing a long wait for promised, and fundamental, reforms to make the system fairer.

"CAMRA will keep campaigning to get the Government to support great pubs and independent breweries so they can compete against online businesses and cheap super-market booze."

On changes to licensing hours and relaxation of planning rules, Ash said:

**"Licensees are already limiting their opening hours and can't afford to invest in their buildings. The Government should fundamentally review the tax burden on pubs and independent breweries..."**

**Ash Corbett-Collins**

"Letting pubs stay open for longer or extending their premises is not going to solve the fundamental problem where otherwise viable businesses face being taxed out of existence. Licensees are already limiting their opening hours and can't afford to invest in their buildings. The Government should fundamentally review the tax burden on pubs and independent breweries from things like VAT and alcohol duty to see if those systems can be made fairer, to give our locals a fighting chance against cheap super-market alcohol."



**Dawn Hopkins**

Vice-Chair of the Campaign for Pubs, and a licensee in Norwich

"This u-turn on the business rates betrayal and the extra relief is essential, to avoid the otherwise catastrophic hikes in business rates,

but is just another sticking plaster and whilst a relief, does not address the fundamental unfairness of the business rates system to pubs and the dodgy system of valuation currently used.

"The Labour Party promised genuine reform of the whole system of business taxes and they promised permanently lower rates for pubs, so these are still two broken promises until and unless they deliver that through a new fairer system. We are deeply disappointed that the Government has left the completely flawed and unjustifiable revaluation in place, which has produced absurd rateable values that bear no relation to the very tough reality of trading for pubs.

"Whilst we welcome a review, the fact is that Labour promised to abolish business rates, not to merely commission a review, this is kicking it into the long grass. We are therefore calling on all publicans in England and Wales to write to their MP and make it clear that the current revaluation is wrong and that the highly dubious and unfair 'Fair Maintainable Trade' system of calculating pub rates must be scrapped and a new system put in place from 2027, not 2029. Without this, the issue is not resolved so we urge them to listen and deliver the genuine reform they themselves promised."

**"...the highly dubious and unfair 'Fair Maintainable Trade' system ... must be scrapped and a new system put in place from 2027, not 2029."**

**Dawn Hopkins**



**Paul Crossman**

Chair of the Campaign for Pubs and licensee of three pubs in York

"We are disappointed that the Government has not gone further on business rates and ditched the current revaluation for pubs

completely while maintaining existing rateable values and reliefs for at least another year as we asked.

"The new valuations are the product of a flawed methodology that has now been rightly acknowledged as unfit for purpose by the Government.

"While the further discount and freezing of bills for three years is welcome, it cannot be right that pubs are now saddled with higher rateable values going forward when they are clearly the product of a flawed system.

"Replacing this methodology with a fair new system that actively supports pubs will now be key, and it is vital that grassroots rates-paying businesses are consulted and that this time their needs are prioritised over

those of the big property-owning corporations that have exclusively influenced and shaped all pub-related policy in the past."

**CONTACT YOUR MP NOW!**





**Chris Bamford**  
Co-owner of Rutland Arms, Crow Inn and Harlequin

"The latest business rates saga serves to further illustrate the incredibly challenging conditions pubs, and the hospitality and

retail industries in general, are currently operating in. In the budget, business rates were initially sold as being 'cut', which transpired to actually for most businesses be an increase, and after the partial u-turn and '15% reduction) for some at least is more of a temporary maintenance of the status quo. This is on top of operating costs having spiralled massively during the cost of living crisis, including tax rises and amongst the highest tax burden on hospitality in Europe, at a time when increased pressure has been put on our customers disposable income. Pubs are rightly a valuable source of income for the treasury, as well as significant employers, but a closed pub pays no tax and offers no employment opportunities.

"I believe pubs are an often undervalued asset to the community, safe spaces for meeting people, giving a platform, or even just rehearsal space to the arts. In our ever increasingly digital age they give space for real human contact, and unlike supermarket bought alcohol, a regulated environment in which to drink. Too many pubs which would and should be viable if given the right support and conditions have closed already and more will follow. We need a review of Business rates and tax on hospitality to restore balance versus supermarkets and to ensure pubs can continue to thrive as hubs of the local community. The pub should be celebrated for its positive contributions to society, rather than targeted as a cash cow."



**Sean Kelly**  
Director, True North Brew Co

"While the latest business rate changes are welcomed, more is required—for operators in the industry we feel too small and too late to counter years of mounting pressure. The mechanics of the discount have not been released, and while the government have a way of spinning it as positive, the reality on the ground is that it doesn't go far enough and should include all hospitality venues, not just parts of the sector. What's really needed is a full revamp of the rates system so it reflects modern trading conditions and supports community venues properly. Ultimately, if the aim is to protect pubs, bars and the wider hospitality ecosystem, a meaningful VAT cut is the game changer that would make the biggest and fastest difference."



**Toby Grattidge**  
Co-Managing Director, Abbeydale Brewery and Rising Sun

"Our rateable value at the Rising Sun has increased by a staggering 70% since 2023.

Over the last 6 years, the changes to the tax regime have been relentless in hitting pubs – while we wholeheartedly support staff getting paid a good wage, when coupled with increases to national insurance, raw material costs and beer duty it can make it feel as though there is no light at the end of the tunnel.

"We feel very fortunate at the Rising Sun to be a thriving pub with the support of our community, as well as financial support from the brewery behind us, meaning we're aware we're as well placed for survival as it's possible to be – but if this approach to taxation continues there won't be an industry left to tax. It's increasingly difficult for pubs to be a viable business model, and this of course results in a direct impact on the brewery itself too. We are committed as a business to doing all that we can to be there and offer the best possible quality, value and service to our customers and lobby the government to consider the vital community assets that pubs are."

**CONTACT  
YOUR MP NOW!**

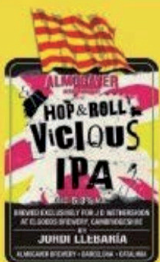
# Sheffield Wetherspoons

# BEER FESTIVAL

The Bankers Draft  
Sheffield Water Works  
The Rawson Spring  
The Wagon and Horses  
The Sheaf Island

The Benjamin Huntsman  
The Francis Newton  
The Woodseats Palace  
The Steel Foundry  
The Scarsdale Hundred

## Wed 4 – Sun 15 Mar



Up to 30 beers | 28 new to Wetherspoon  
Including 5 international brewers



# FARGATE



Following a £1m interior renovation, the Fargate opened on 22nd October 2025. The venue brings together the storied elegance of a large former pub with a carefully designed pub interior (SCC planning application: 24/02165/FUL). Located in the Sheffield City Centre Conservation Area, this new pub is part of the regeneration of Fargate: the road was pedestrianised back in 1973, revitalisation commencing in 2022.

On the ground floor (2680 ft<sup>2</sup>), brass accents, chandeliers, curated artwork, dark polished wood, elegant leather seating and herringbone floors create the impression of a bar that could have been built in Victorian times. This level also features screened booths, a snug, banquette seating, and full-height glazing to the front,

offering a light and inviting space. The striking horseshoe bar serves ten cask beers and sixteen keg lines. The cask offering tends to be six from the extensive, and well-regarded, Thornbridge range complimented by four interesting guest beers.

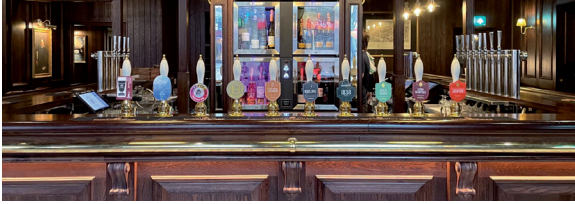


The original spiral staircase leads to the first floor (2017 ft.<sup>2</sup>). Here, a pizza kitchen with an Italian corner oven, is visible through glazed screens. The design combines reclaimed timber walls, decorated ceilings, and original architectural details to create a bright contemporary setting. Now used for storage, the basement includes the original strong rooms.

Branded, 'Thornbridge & Co,' the two-storey pub is a joint venture from Peak District-based Thornbridge Brewery and York-based importer and distributor, Pivovar. The other pubs in the chain are:

- Banker's Cat, Leeds (opened 2019)
- Colmore, Birmingham (2019)
- Market Cat, York (2018)
- Wild Swan, City of London (expected to open in Spring 2026)





In the 1880s, the directors of the Yorkshire Penny Bank (previously the West Riding of Yorkshire Penny Savings Bank) bought the land to erect a new bank. Leeds-based architects Henry Perkin and George Bertram Bulmer took on the task. The corner stones were laid on 18th January 1888 by builders Armitage and Hodgson of Leeds and the building was officially opened by the president of the bank, Lord Lascelles, on 25th July 1889. It is late-Gothic design, with five-storeys and a long curved Holmfirth stone front.

The Bank occupied two floors. The basement contained the strong-room: ground level was the large banking hall, fitted out in polished wainscot oak with a mosaic-tiled floor.

The upper floors became a restaurant and high quality hotel. It was initially leased by Sheffield Café Company, formed in 1877 as part of a growing movement of temperance houses: their Albany Hotel opened in September with electric light throughout, a restaurant, billiard room, coffee and smoking rooms, private dining rooms and 40 bedrooms. By the 1920s, the Company was struggling financially, ceasing trading in 1922. Their assets were bought by Sheffield Refreshment Houses, who operated the hotel until closure in 1958.

In its centenary year, 1959, the Yorkshire Penny Bank became the Yorkshire Bank Ltd. The ex-hotel was converted into offices: Yorkshire Bank Chambers. The bank closed in August 2020. The external appearance remains relatively unchanged, with carved winged lions, medieval figures, shields and gargoyles on the outside of the building. Gabled dormers, lofty chimneys and a crenelated parapet were sacrificed during the 1960s.

As for the pub, following a pre-Christmas visit, respected beer bloggers Boak & Bailey stated: 'the quality of the service, and the presentation of the staff, was impeccable. Despite the scrum at the bar we were served within seconds by a calm, polite, smartly-dressed young man. He was one of many people gliding about behind the counter and we got the sense that our expensive pints were covering the cost of proper levels of staffing for the season.'

I totally agree with their comments: the Fargate is not a cheap pub, but, as always, you get what you pay for. It's also a welcome addition to local beer attractions.

The pub is located on the corner of Fargate and Surrey Street, Sheffield City Centre, S1 1LL. The nearest tram stop is Cathedral and there are numerous bus routes close by on High Street and Arundel Gate along with the free City Centre Connect bus SC1 on Leopold Street.

**Dave Pickersgill**

## INN BRIEF

**Mount Pleasant** at Norton Woodseats has a refurbishment planned in February.

**Pig & Whistle** micropub at Gleadless Townend opened on 7 Feb in premises on White Lane that used to be a vets. It has two real ales available which on the opening weekend were from Abbeydale and Ossett breweries but will regularly change, there are also eight keg taps including some craft options on rotation. Look out for live entertainment here at weekends.

A planning application has been made to open another micropub in Sharrow Vale. The unit is the former Roney's butchers shop at 276 Sharrow Vale Road, that has since been used as a gluten free cafe. It isn't far from **No.3** Sharrow and **Beer House** micropubs; combined with the **Lescar Hotel, Porter Cottage** and **Porter Brook** adds another link to quite a circuit locally!

**Shakespeares** are doing a set of collaborations with local breweries to produce special beers that will be on the bar during Sheffield Beer Week.

**Chequers Inn** at Froggatt Edge is up for sale. It has been owned by Jonathan and Joanne Tindall for nearly 25 years.

**Castle Inn** at Bakewell hosted a charity darts tournament on 31 January.



**Old Hall Hotel** in Hope made a shameless attempt at luring in folk doing “Dry January” with their “Pie January” relaunch of an ongoing menu item there – Steak & Old Peculiar Ale Pie. It is now an individually pressed pie, but still served with beef dripping cooked chips, seasonal vegetables and gravy!

**Queen Anne** in Great Hucklow is another Peak District pub where a long standing management is selling up and retiring, this time after 19 years at the helm. The last day of trading will be 1 March.

**Blue Bell Inn** at Harthill was closed from 25 to 29 January for a change of management. They are running a pie night every Wednesday.

The 2026 edition of Woodseats Live, a community music festival that sees a number of pubs team up hosting live music on the same day, will be taking place on 28 March. As well as venues along the main Chesterfield Road the **Cross Scythes** up the hill on Derbyshire Lane is also taking part.

Among the Sheffield venues in Heineken Star Pubs company portfolio currently available to lease is the **Red Deer**, where a refurbishment is proposed for whoever the new management is.

**Saw Grinders Union** at Shalesmoor is having a refurbishment and refocus featuring a turkish culinary concept and new cocktail list.

There are changes on the food front at the **Old Grindstone** in Crookes with Forge Bakehouse taking over the kitchen.

Sad news from the **Pioneer Club** in Dronfield which is run by husband and wife team Tony and Alison Hartigan – it has been announced that Tony has recently passed away following a long illness. Tony was a very friendly, helpful guy and was very supportive of local CAMRA initiatives including the new Dronfield & District branch when it was formed. RIP.

The new management at the **Shepley Spitfire** in Totley held their relaunch at the start of February with a new menu and two cask ales on the bar – Greene King IPA and Timothy Taylors Landlord.

**Benjamin Huntsman** (JD Wetherspoon) in Sheffield City Centre was closed for a refurbishment 9 to 13 February.

**Heeley Tap** is now open and has three handpumps on the bar for cask ale.

**Dog & Partridge** in Sheffield City Centre seems to be

enjoying a lot of limelight and popularity at the moment – hot on the heels of winning our Sheffield City Centre Pub of the Year it was named Pub of the Year by the Great British Pub Crawl vlog! The pub is a fantastic all rounder with a choice of cask ales plus a range of keg beers of both the craft and mainstream variety, Irish bar food menu, quiz night on Tuesdays and a live music programme including the occasional “Dogfest”, the most recent of which was held on 7 February.

At the time of going to press, Abbeydale Brewery were teasing on social media about a new **Beerworks** taproom opening but with the location yet to be revealed!

**Shoulder of Mutton** in Bradwell has returned to the normal Saturday opening time of midday after three weeks in January/February where it had been altered to 3pm.

**Hyde Park Inn** at Dronfield Hill Top now has a pool table.

**Green Room** bar in Sheffield City Centre will be closing in its current guise on 25 May after nearly 23 years. It has however been sold to a company that will be reopening it as a bar with live music and it will be trading again in time for Tramlines weekend!

**Wenue6**, previously the Forum, in Wincobank looks set for redevelopment with a care home planned for the site. The nearest alternative pub for local residents is the **Steel Foundry** Wetherspoons in the Meadowhall shopping centre.



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**OPENING TIMES**

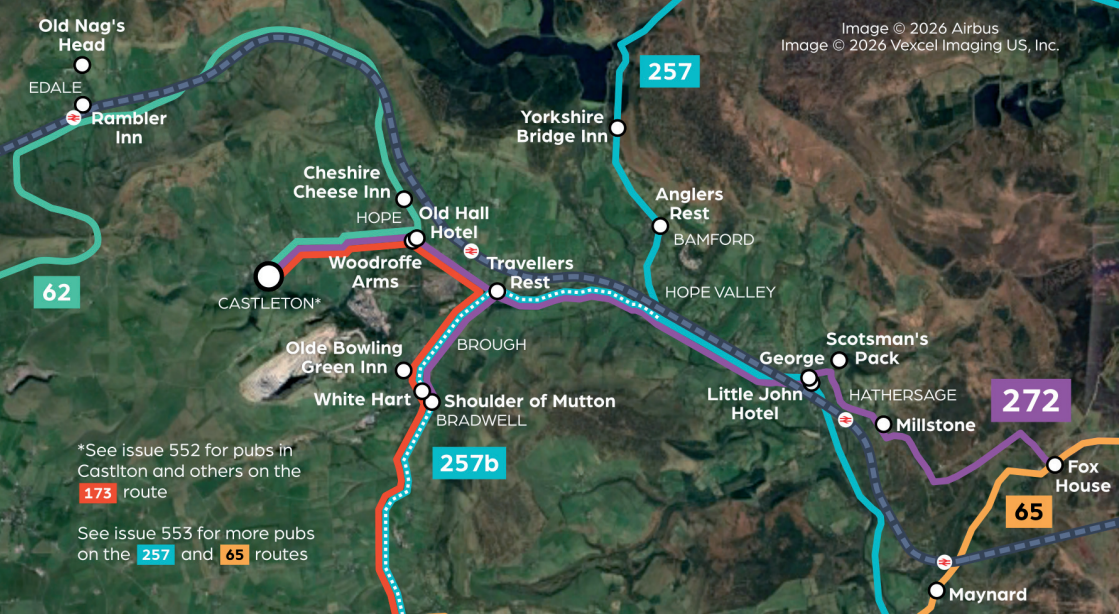
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\*See issue 552 for pubs in Castleton and others on the **173** route

See issue 553 for more pubs on the **257** and **65** routes

# BUS 272 (AND HOPE VALLEY TRAIN)

The Hope Valley train is the popular local train service operated by Northern between Sheffield and Manchester Piccadilly that stops at stations in villages down the Hope Valley including Grindleford, Hathersage, Bamford, Hope and Edale within our branch area. Also within Sheffield it calls at Dore & Totley station. The service is generally hourly and runs all day every day except for Christmas Day and Boxing Day.

The 272 bus, operated jointly by First Bus and High Peak, runs on a roughly hourly frequency in the daytime with a couple of evening journeys provided too. It sets off from Sheffield Interchange and heads out the city via Ecclesall Road and Whirlow to Fox House and Surprise Corner before dropping down into the valley at Hathersage and then parallels the railway though Bamford and Hope before continuing up to Castleton with some journeys branching off to do a double run down to Bradwell, where it does a loop around the village via the infamous Bradwell Gap.

As well as the country pubs featured below, the 272 bus passes Intrepid Brewery in Brough (keep an eye on their social media for occasional open

days held over the summer with a pop up bar and food truck) and the High Peak Wine & Beer shop in Castleton if you want cans or bottles to take home.

On bus 272 and other local buses the maximum single fare is still £3 per ride or a Derbyshire way-farer pass offers all day unlimited travel for £9. There is also a train inclusive Wayfarer option for £17. A return train ticket from Sheffield to Edale currently costs £11.50 after 9am and allows break of journey on route (prices correct at time of going to press).

The pubs in Castleton were previously featured in our guide to bus route 173 (Castleton to Bakewell) so descriptions aren't repeated here.

Hathersage and Bamford are also served by bus 257 (Sheffield to Bakewell via Eyam) and Grindleford is also served by bus 65 (Sheffield to Buxton via Eyam and Tideswell). Also in the area are buses 173 (Castleton to Bakewell via Hope, Bradwell and Tideswell) and 62 (Castleton to Buxton via Hope and Edale).

In the summer a Peak Sightseer open top bus service usually operates in the area as well, a separate tour ticket is required for this, look out for an announcement from Stagecoach regarding their plans for the 2026 season.



**Fox House** is something of a landmark at the Sheffield boundary on the edge of the Peak District and is part of the Mitchell & Butler owned "Vintage Inns" chain offering beer, dining, rooms and a beer garden with views over the moors!

65 272



**Maynard**, Grindleford, is run by the Longbow group, a small local chain. This is primarily a hotel and regularly hosts weddings – however the bar and restaurant is normally open to the public. It is located at the end of the station drive, a short distance outside the village. 65 Train



Nestling in the hills way above the village, the **Millstone**, Hathersage, not only offers beer, food and rooms but also a spectacular view over the valley! 272



**Scotsman's Pack**, Hathersage, is an Edwardian pub located on the edge of the village offering a selection of cask ales and dining. A small beer festival is held annually. 272



**George**, Hathersage is a smart bar, restaurant and hotel with patio area at rear operated by Longbow Venues Group who also have venues in Grindleford, Owl Bar, Ashford in the Water, Rowsley and Bakewell. The cask ale choice includes a house badged beer from Thornbridge.

257 257a 272 Train



**Little John Hotel**, Hathersage, is a down-to-earth, lively pub with a mix of younger locals playing pool or table football, older regulars propping up the bar, hikers and others dining with a typical pub grub menu. Accommodation also available.

257 257a 272 Train



**Anglers Rest**, Bamford, is the only pub left in the village and is community owned but leased out to a local company to operate. A recent refurbishment has cleverly divided the pub into sections to give the feel of tap room, games room, lounge and restaurant. The cask ale range features local beers, usually from Intrepid and Eyam, alongside a well known brand. The pub shares the building with a post office and tea room and there is an outdoor drinking area alongside the car park.

**257** **257a** **257b** or **272** **Train** with a one mile walk uphill



**Travellers Rest**, Brough, is a large roadside pub, open plan but with distinct areas around the island bar. There is a big screen showing sporting events and pool table. Dogs and walkers welcome. **173** **257b** **272**



**Olde Bowling Green Inn**, Bradwell is a welcoming village inn traditionally decorated with multiple drinking areas including a pool room and area

laid out for good value food. French windows overlook the large beer garden. Walkers and dogs welcome. **173** **257b** **272**



**Shoulder of Mutton**, Bradwell, is an imposing roadside pub opposite the village church. A spacious interior includes two large open plan areas either side of the bar, one area a comfortable lounge, and the other a tap room including traditional pub games. **173** **257b** **272**



**White Hart**, Bradwell. Exposed low beams and stone walls lend a rustic feel to this quiet relaxed village local, dating from 1676 and just uphill from the village green. A popular community pub offering a very diverse range of entertainments, complemented by a choice of cask ales from Bradfield Brewery. **173** **257b** **272**



**Old Hall Hotel**, Hope, is an historical pub with bar, restaurant, hotel rooms and an attached tea room. The pub bit is spread across two rooms,

both with a fire lit in winter! A range of traditional cask ales can be found on the bar along with an extensive Scotch whisky collection. Beer festivals are held most bank holiday weekends in a marquee on the car park.

**62 173 257b 272 Train**



**Woodroffe Arms**, Hope is a village local offering beer, food, rooms and televised sport.

**62 173 257b 272 Train**



**Cheshire Cheese Inn**, Hope, is a cosy country inn dating from 1578 with an open plan bar area and a smaller room at a lower level that was probably originally used to house animals, but now is mainly used as a dining area. Home cooked meals using local produce are served lunchtimes and evenings. 4 cask ales are available and the pub also offers accommodation. **62**



**Rambler Inn**, Edale, is a pub and hotel located next to the railway station surrounded by hills! The

range of cask ales usually includes choices from Abbeydale and Torrside among others and a food menu of pub classics is offered. **62 Train**



**Old Nag's Head**, Edale, is located in the part of the village up the hill from the railway station and at the start of the Pennine Way footpath, this classic old pub offers beer, food and accommodation with outdoor seating at the rear.

**62 Train**

**Swiss Tap, Olde Cheshire Cheese, Peak Hotel, Old Nag's Head, Bulls Head Hotel, Castle Inn, George** – details of these Castleton pubs can be found in the issue 552 guide. **62 173 272**

CRAFTWORKS

MICRO PUB

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**10 x KEG**



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## PUB OF THE MONTH

### March 2026



**TWO & SIX MICROPUB**  
Snig Hill

Our March pub of the month is the Two & Six on Snig Hill in Sheffield City Centre. This popular and welcoming micropub was opened in 2023 by Juliet and Dan, who have two connected units on the small parade – number 26, which gave the pub its name in pre-decimalisation currency, and number 24 next door which they offer for rental as a gallery, meeting or events space.

In prior incarnations the micropub has had a range of uses, including a gallery, local theatre company, and a 'selfie centre' with local street art. It has since been fully refurbished to be a welcoming wood-panelled space with bespoke furniture. As well as pump clips of previously served beers, the walls are also full of pictures of former Sheffield pubs, all now sadly closed.

The Two & Six offers four real ales always including a session and mid-strength pale, a dark line, and a strong line. Juliet and Dan aim to stock beers not commonly seen in Sheffield, and have recently had a number from brewers such as Jolly Sailor, Brid's Cross and Wishbone – these careful picks make the micropub an integral part of the route for any beer ticker. There are also two real ciders, usually one fruited and one standard. Finishing the beer lineup are an imported German lager and three craft kegs, one of which is always gluten free. The bar also offers a substantial range of gins and other spirits, and wines.

Open Wednesday to Sunday, the bar is home

to some regular events. Each Sunday at 8.45 there is a quiz with prizes including beer vouchers for winners, and biscuits for the losers. On the second Monday of the month (an exception to their usual opening hours) the Two & Six is home to Sheffield's Laurel and Hardy Brats Tent, 'The Sons of the Desert' – one of a number of UK groups who get together to celebrate the works of Laurel and Hardy.

## JOIN US...

...for a special Sheffield Beer Week edition of our award presentation on **Thursday 12 March at 8.30pm**. Juliet and Dan aim to have beers originating from Sheffield tapped, including some brewers they've not previously stocked.

Thanks for the many votes we received in January – it may have been a record! Nominations are always open on our revamped nomination form, and are ratified at each month's committee meeting (third Tuesday). Voting then opens until the branch meeting (first Tuesday). If you have feedback on the process or the new form, contact us at [potm@sheffield.camra.org.uk](mailto:potm@sheffield.camra.org.uk).

As always, please consider visiting and nominating venues you may not have been to before, and supporting the excellent independent businesses in our branch area.

### Dan Rowe



**Branch Secretary, Phil Ellett (right) presenting the Raven's February Pub of the Month award**

# 2 THREE B'S MICRO PUB 2

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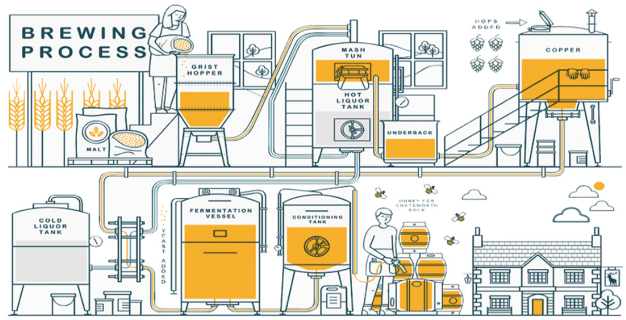
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# PUB OF THE YEAR

Congratulations to this year's winners!

## KELHAM ISLAND & NEEPSEND:

**Kelham Island Tavern**, Russell Street

**CENTRAL: Dog & Partridge**, Trippet Lane

**NORTH: Blake**, Walkley

**SOUTH: Sheaf View**, Heeley

**EAST: Chantry Inn**, Handsworth

**WEST: Rising Sun**, Nether Green

**DISTRICT (DERBYSHIRE): Red Lion**, Litton

**CIDER PUB OF THE YEAR: Old Shoe**

**CLUB OF THE YEAR: Crookes Social Club**



## DISTRICT



**RED LION**

Litton



## CENTRAL



**DOG & PARTRIDGE**

Trippet Lane

The fabulous Dog & Partridge has been run for over 13 years now by Sarah and Conor Smith. The pub itself dates back to 1796 – one of the oldest still operating in Sheffield, and is on the CAMRA Local Inventory of Historic Pub Interiors.

On the bar are four cask lines, usually including at least one Abbeydale beer (which is Gluten Free), with

a choice of a bitter, a stout and two paler options. There is also a central column of four craft keg lines, and a further 8 keg lines for lagers, ciders, and the 'Holy Trinity' of Irish Stouts; Guinness, Beamish and Murphy's.

The pub offers a range of events including a quiz night every Tuesday followed by 'Irish Bingo'. There are music sessions on numerous days.

They also offer an Irish pub food menu including a 'spice bag' inspired by Ireland's chinese takeaway menus as well as specials.

They are really racking up the pub awards including 'Exposed' Best traditional pub award 2025, The Great British Crawl pub of the year winner 2025, Pints of Sheffield Battle of the Boozers champion 2025 and member of the Guinness Harp guide 2025 as well as their CAMRA award.

**Paul Manning**

## JOIN US...

...on Tuesday 28th April 2026 at around 8pm after the quiz finishes for the presentation of their award.

You can find the pub at 56 Trippet Lane, S1 4EL. Nearest tram stop is City Hall.

The Red Lion Inn is a Grade II-listed public house located on the village green in Litton, Derbyshire. The building was converted from three miners' cottages into a pub in 1787, and over 200 years later in 2024 it was taken over by Tomas and Kristina.

The property was added to the National Heritage List for England on 12 July 1967 in recognition of its architectural and historic interest.

The interior has a traditional layout, with small rooms, exposed stone walls, wood panelling, and open fireplaces. They also have two guest rooms which can be booked for overnight accommodation.

The kitchen offers a menu of traditional British dishes and operates daily, with a break in service during mid-afternoon Monday to Thursday.

Cask ales from Derbyshire and South Yorkshire breweries are regularly available – on a recent social we enjoyed beers from Acorn and Eyam.

The Red Lion hosts quiz nights on the first Monday of the month, and other community activities which are advertised on their website and social media. From time to time bigger events are held such as their Oktoberfest celebration last September.

**Dan Rowe**

## JOIN US...

...for the presentation at **3pm on Saturday 18 April**.

We have a Peak District social on that day which will be calling there, or you can get there on bus 65 (Sheffield-Buxton) or 173 (Castleton-Bakewell).



## EAST



**CHANTRY INN**  
Handsworth

This historic pub, which was built around 1250, is one of only four pubs in the UK set in consecrated grounds, being within the boundary walls of St Mary's Parish Church in Handsworth.

It comprises of three different rooms each with some original and unique features including real fireplaces, beamed low ceilings and even the bell pushes used in previous days to order the ale. There are also claims of various tunnels and passageways from the cellar to the church.

It has had a varied past originally being a chantry and safe house for nuns, then a washhouse and a school before being a pub for much of the later years from the early 1800's.

Previously known as the Cross Keys, Chantry Brewery acquired the pub in early 2019 and undertook a tasteful restoration and deliver real quality beers. There are always five cask ales on tap from Chantry brewery with a rotating special alongside the regulars of New York pale, Iron and Steel bitter, Special Reserve and Diamond Stout. There are also changing keg beers available often from Abbeydale, Tiny Rebel or Beavertown as well as real cider and Chantry brewery's own *Helles* lager.

Congratulations to all involved with the Chantry Inn including the brewery and the pub manager Terry and his partner Alison.

**Paul Manning**

## JOIN US...

...for the presentation, planned for Thursday 21 May from around 8pm onwards – all are welcome to join the celebration.

You can find the pub at 400 Handsworth Road, S13 9BZ. The nearest bus stop in on the main road near the pub and is served by buses 30, 30a, 52, 52a, 70, 70a, 73, 95, X5.

# ABBEYDALE BREWERY

We're getting a bit excited that brighter days and lighter nights might just be on the way, so we're welcoming the new season with **Springtime!** A 4.1% light and tropical pale ale single hopped with Vista. Sweet, fruity notes



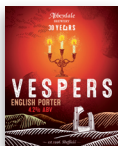
of tangerine, cantaloupe melon and orchard pear couple with an aromatic hint of green tea.

Continuing the theme, a new addition to our natural print inspired series is **Daffodil** (3.9%). A deliciously fruity pale ale, with the lusciously juicy combination of Sabro and Amarillo hops. Expect flavours of clementine and pink grapefruit with a light dusting of toasted coconut.



Our Travel Poster series of collaborations with breweries that hold cask ale in just as high a regard as ourselves has seen us team up with the incredible Elusive Brewing! At the time of writing, the recipe for **Escape to Reading** is still a surprise, but suffice to say for now that we can't wait for this brew day.

And last but by no means least – in celebration of our 30th anniversary, we've brought back **Vespers** for the first time since 2015! A 4.2% classic English porter, back from the archives with reimagined artwork as part of our Legacy



Series. Full of rich roast coffee and dark fruit notes, just the ticket for as dusk starts to fall...



## BREWERY BITS

New from **Drone Valley Brewery** is **Route A61**, an American red rye ale, celebrating the brewery's 10th birthday. For those that don't know the area part of the A61 road is the Dronfield bypass!

Another recent seasonal was **Union Pale**, a 4.1% ABV session pale ale brewed with Simcoe and Mosaic hops to coincide with the Six Nations.

Recent brews at **Blue Bee** include a 4% pale ale brewed with a new hop called Karma and a red rye ale triple hopped with Mosaic, Citra and Ekuantot.

As is usual in February, **Bradfield Brewery** celebrated Valentines Day with their **Farmers Blushed**, a 4% ABV light fruity ale blushed with strawberries to give a sweet, refreshing finish. Then for March their **Farmers Milk Stout** is making a comeback in cask. Additionally they will be releasing a special beer for Sheffield Beer Week.

**Chin Chin Brewing Co** in South Kirkby near Pontefract is holding one of their regular open weekends from 6 to 8 March from 1pm to 9pm each day. It features craft beer, live music and food stalls. The brewery is a 10 minute walk from Moorthorpe railway station on the Sheffield to Leeds line.

Changes are afoot on the brewery side at **Heist Brew Co** with the rented fermenting vessels being returned and new kit due to be installed.

**Thornbridge** has brewed a stout on their Burton Union kit for the first time and have gone big for this one – it's a 7.7% ABV imperial stout!

Things have gone a bit quiet on the **Eyam Brewery** tap room front with planning applications required then once the conversion work is authorised there is then licencing to sort – it isn't a quick process! In the meantime they may host another pop up or two using temporary event notices and of course there are a number of pubs in the area that sell the beer.

New from **Tapped Brew Co** in their single hop series is **Mandarina Bavaria**, a 4% ABV pale ale described as "fruity, fun and fresh!

Sam from **Little Mesters Brewing** has been over to visit Torrside brewery for a collaboration brew. The resulting beer is expected to be "a little liquid sunshine" – a New Zealand Pale Ale brewed with Nelson Sauvin and Nectarone hops.

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**Dave Pickersgill talks to Jules Gray about the event's past and future**



In 2013, Jules Gray (left) opened 'a labour of beery love': one of the first drink-in beer shops in the UK, the multiple award-winning Hop Hideout. Originally based in a former Yorkshire Penny Bank on Abbeydale Road, 2019 saw a move to the Kommune food hall in the centre of Sheffield.



**Original Hop Hideout on Abbeydale Road**



**Hop Hideout in Leah's Yard**

Five years later, after the rigours of Covid, brought relocation to the Grade II listed, Leah's Yard (S1 4HP) when, it reopened after restoration. This early 19th century site was originally built as small workshops for the manufacture of hand tools.

Brought up in County Durham, her journey to Sheffield included a bar-job in a local WMC, study at Sheffield Hallam University, time in both Birmingham and Manchester and after several other positions, working in technical support for a multi-national brewing company in Burton on Trent. After seven years, it was time to move on. A seminal conversation with Zak Avery, the founder of Beer Paradise and co-founder of Beer-Ritz (Leeds), led to an interesting question: 'Why don't you set up your own beer shop?' The rest is history.

Jules also runs the annual Sheffield Beer Week (SBW, [sheffieldbeerweek.co.uk](http://sheffieldbeerweek.co.uk)). This takes place during the second week in March, coinciding with International Women's Day (8 March). Organised by Jules and her colleague, Claire Tollick, the first incarnation in 2015, saw about ten venues, with events spread over the week: recent years have had over forty venues. SBW and Norwich City of Beer are the only two UK-based city-wide beer events which have been in place for over a decade.

She recalls the first year "SBW was inspired by the early days of my newly launched beer business. I was getting excited by the independent beer sector. I noticed that there were lots of beer weeks in America, and also Norwich City of Ale was happening in the UK. It was joined up with the frustration of hearing a lot of people talk about near-by cities like Manchester or Leeds and not mentioning Sheffield. And living in the city and seeing it, a tangible beer history, culture, brewers ... I was getting quite frustrated as to why people were not talking about Sheffield. And I thought wouldn't it be great to shout more about the beer scene in the city that I had made my home. And I spoke to a friend who really supported the idea and about two months before the date we got the ball rolling.

"After the first-year people saw the economic benefits: increased footfall, a heightening awareness and celebrating venues, the breweries, and the culture, but also attracting people from outside the region to visit Sheffield to discover wonderful things that we sometimes take for granted. I just love it. I want people to get that joy and excitement across to other

people. On the flip side you do need a bit of a cheerleader to raise awareness and join up the dots of the community. There is a tipping-point. You need more than one, it becomes a trail. You bounce off each other."

The main aim of this independent beer focused event is to bring additional footfall. The first three years coincided with Sheffield hosting the annual SIBA Conference, this providing a ready source of beer-interested visitors. When the SIBA conference moved to Liverpool, Jules was both humbled, and reassured, by the local demand for SBW to continue. It was something people thought was really valuable.

She recalls "At the time it felt like the local council weren't valuing the culture, community and historic value of the brewing and beer sector, the businesses which were driving visitor footfall. This has definitely changed: momentum has grown. That momentum has led the Sheffield Inspires campaign to include 'The Craft of Brewing' as one of their five main strands. It's been a gradual positive relationship development."



**Dave Pickersgill at the last pre-Covid SBW heritage walk**

In 2020, SBW was the last large beer event in the UK before lockdown. Personally, I recall leading a pub heritage walk on Friday 13 March. This was my last 'big go-out' for a considerable period ... 16 March saw official advice to avoid all non-essential contact, lockdown starting on 23 March. The following year saw a virtual event.

2026 brings the 12th incarnation: a week-long festival (6–15 March) celebrating the region's brewing landscape. Collaboration is key with Sheffield's bars, pubs and restaurants joining forces with both local organisations and local, national, and international breweries to host a large variety of events. I led my first SBW pub heritage walk from Fagan's in 2017: this year, in collaboration with local historian, John Stocks, a talk and walk, will concentrate on Little Chicago.

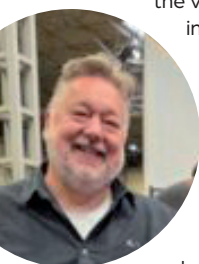


**Indie Beer Feast**

SBW commences with Indie Beer Feast, a two-day celebration of independent craft beer: brewery bars, street food, low intervention wines, and fine cider.

Until 2020, this took place at Abbeydale Picture House. After a break due to Covid, 2022 saw a move to the 1930s industrial space of Trafalgar Warehouse.

As usual, 2026 will see several collaborative brews, all focused on the theme of Sheffield Synth City: a tribute to the pioneering electronic music which the city has produced. For example, St Mars of the Desert are hosting an, as yet, unannounced local band while relatively new breweries Duality and Ticking Clock are working together. Designed by Lewis Ryan,



the visual map for the event is taking inspiration from the 1981 Human League album, *Dare*, while the botanical inspired artwork has been designed by local illustrator, Sanpo. There is also an input from well-known beer writer, Pete Brown (author of *Tasting Notes*, pictured left), who at an event hosted by Hop Hideout, will be interviewed by music and culture writer Daniel Dylan Wray about matching beer and music.

showcase how innovation thrives across all creative industries in the Steel City."

Reflecting back on SBW, she comments "It's an umbrella event ... it's something customers love, it really chimes with them, it creates a good buzz and excitement. There are lots of positives: learning and knowledge transfer. From both a trade and customer perspective, customers love it.

"Sheffield has so many things, the Home of Football, electronic music legacy, beer, and brewing. I think people don't mention Sheffield, City of Stainless Steel and what drives the brewing industry. We don't mention the impact we've had in the sector. To me, that's a massive light-bulb revelation."



The invention of Stainless steel is often credited to Sheffield native, Harry Brearley, who in 1913, discovered that adding chromium to molten iron created a rust-resistant alloy. Stainless Steel is extensively used worldwide as a key part of the brewing process, from coppers to fermenting vessels to casks ... it is an often unnoticed, but crucial part of the contribution of Sheffield to the worldwide beer industry: Sheffield could be seen as the 'Home of Modern Beer.'

As Jules put it "Sheffield Synth City allows us to blend the creativity of our independent breweries with the ground-breaking spirit of our electronic music pioneers. It's powerful to

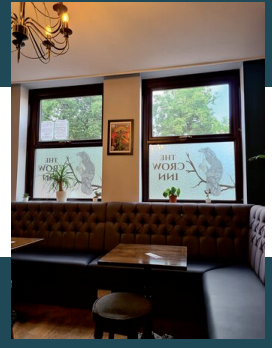
Beer tourism is a crucial cog in Sheffield; the footfall and financial benefit is a win-win for the local hospitality and brewing industries. Sheffield Beer Week is a crucial part of this jigsaw. We hope you all have an enjoyable time when you visit the best beer city in the world.

**Dave Pickersgill**

*5 Real Ales*

*14 Keg Lines*

*Over 30 Whiskies*



# The Crow Inn

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## SOUNDING THE SYNTH SIRENS

Sheffield's breweries will be celebrating the city's sonic and synth musical heritage in 2026 under the banner of 'Sheffield Synth City' for Sheffield Beer Week

The week-long celebration of the city's independent beer scene will pay homage to Sheffield's legendary electronic music heritage and continuing legacy, home to pioneers of synth-pop, electronic, and bleep-and-bass, including The Human League, Heaven 17, Cabaret Voltaire, Clock DVA, Warp Records and everything in-between.

Breweries involved so far include Abbeydale, Tapped, Triple Point, Kelham Island, Bradfield, Little Mesters, Emmanuales, Ticking Clock, Thornbridge, Duality, True North, Little Critters and Saint Mars of the Desert. These unique brews will be inspired by classic electronic music genres, iconic Sheffield bands, or even the flavour profiles of their favourite analogue synths. This theme will create an innovative mash-up of two of Sheffield's celebrated cultural exports — its renowned brewing industry and its influential music scene.

"Sheffield is a city of steel, beer, and synthesizers. 'Sheffield Synth City' allows us to blend the creativity of our independent breweries with the ground-breaking spirit of our electronic music pioneers," says Jules Gray, Founder of Sheffield Beer Week and Hop Hideout. "It's powerful to showcase how innovation thrives across all creative industries in the Steel City."

During the rest of the week expect 'Sheffield Synth City' beer collaborations pouring around the city, tap takeovers from local to global independent breweries, meet the brewers, brewery tours, beer walking tours, beer and food pairings, beer and music pairings and more. This multi-venue event will be celebrated throughout Sheffield's hospitality venues — from brewery taprooms, pubs, micropubs,

bars and beer shops. South Yorkshire artist Lewis Ryan is working on a visual map project alongside.

■ **Abbeydale Brewery** celebrate a big milestone reaching 30 years of brewing in 2026!



■ **International Women's Collaboration Brew Day** (@IWCBDB / unitebrew.org) on International Women's Day — 8 March falls in the week once again, so look out for additional events, including a Thornbridge beer launch at their pubs such as Hallamshire House, Stag's Head and Greystones.



■ **Dave Pickersgill**, editor of CAMRA's *Sheffield's Real Heritage Pubs* and local historian, **John Stocks**, will host their much-loved beer and history talk and walk.

■ Strange Britain's **Adrian Finney** will host his popular haunted pub walking tour.

■ **Tartarus Beers** will be helping the **Wonky Labrador** with their third birthday merrymaking.

■ **Woodland Brewing** will be hosting a meet the brewer at the **Beer**.

■ Beer broadcaster **Pete Brown** will be interviewed by music and culture writer Daniel Dylan Wray focusing on his latest groove of beer and music pairing at Hop Hideout beer shop.

■ A number of **international Belgian breweries** will be popping up around the city such as Brewery Vanhonsbrouck (Kasteel beers) at the Crow and Timmermans at Hop Hideout.

■ Ceramic studio **Earth Paper Fibre** will be hosting a beer tankard making workshop in Leah's Yard.

There are plenty more events to be announced, this is just a musical snippet. Check the Sheffield Beer Week website to discover event listings as they are advertised.

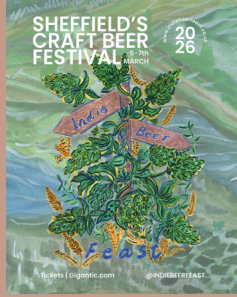
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# INDIE BEER FEAST



On the weekend of 6–7 March, to kick-off the week, Sheffield's craft beer festival, Indie Beer Feast launches.

A celebration of great independent craft beer with brewery bars, street food, rum, fine wines, and cider. The beer festival champions and supports The Everyone Welcome Initiative.

British Guild of Beer Writers' members and leading UK award-winning beer writers Pete Brown, Rachel Auty (Women on Tap) and Adrian Tierney-Jones will be heading up to host pop-up tastings and to judge the Indie Beer Feast 'Beer of the Festival'.

Alongside further pop-up tastings from breweries pouring at the festival and will be Sheffield (via Brazil) based journalist and broadcaster **Livia Barreira** of Living in Sheffield.

This year's botanical inspired artwork has been designed by Sheffield based illustrator **Sanpo**.

Breweries pouring and announced so far include Sheffield's **Abbeydale**, Derbyshire's **Thornbridge** and **Ashover**, Manchester's **Cloudwater** and **Courie**, Nottinghamshire's **Liquid Light** and **Ticking Clock**, Somerset's **Yonder**, Liverpool's **Neptune**, Leeds' **Tartarus**, Reading's **Siren**, and Birmingham's **Attic**.

Additional bars from **Hop Hideout** beer shop and specialist rum aficionado **RumKeg876**.

Get ready to tune in and follow the beat: Stay up-to-date with all announcements by following @SheffBeerWeek on social media (Facebook/Instagram) and checking the official website.



## EVENTS

Here is a summary of events to offer an idea of what to expect – many more will be added after we've gone to press, check the SBW website for the latest information.

If you fancy nipping between a number of venues by bus or tram then an all-day travel pass from Travelmaster such as the CityWide ticket may prove good value. Find public transport information at [travelsouthyorkshire.com](http://travelsouthyorkshire.com).

**5 Alder** Courier meet the brewer, 7pm

**6–7 Trafalgar Warehouse** Indie Beer Feast, two sessions, advance tickets advisable

**9 Kelham Island Tavern** Beer Week quiz

**Hop Hideout** Timmermans Beer Tasting & Blend Your Own Beer with Adrian Tierney-Jone, 7pm, advance tickets required

**Chapeltown Tap** Triple Point beer tasting and talk with Alex Barlow, 7:30pm, advance tickets required

**9–15 Riverside Kelham** Triple Point tap takeover

**Mesters Tap and Heeley Tap** Little Mesters collaboration beer launch

**Stag's Head** Bundobust tap takeover and Indian inspired small plates menu

**Alder** Courier tap takeover

**Hallamshire House** Black Iris showcase

**Greystones** Arbor Ales showcase

**Harlequin** Suds & Spuds – fun food and beer pairing

**10 Kelham Island Tavern** Blue Bee one off cask showcase

**Stag's Head** beer & food pairing, 6:30pm, advance booking required

**Hop Hideout** Tasting Notes: Beer and Music pairing Q&A with Pete Brown and Daniel Dylan Wray

**11 Riverside Kelham** Triple Point meet the brewer, 7pm

**12 Bear** Woodland Brewing meet the brewer, 6:30pm, advance tickets required

**Hop Hideout** Beer tasting and tankard making workshop hosted by Earth Paper Fibre, 7pm, advance tickets required

**Two & Six Micropub** CAMRA Sheffield & District Pub of the Month award presentation

**13 Kelham Island Tavern** Verdant showcase

**Pangolin** Duration Brewing Great Farmhouse Expo, from 1pm they will have seven lines of beer from this range including juicy pales on cask, a grisette and even a barrel aged lager!

**Guided Pub Heritage Walk: Little Chicago**, 4pm, advance tickets required

**University Arms** Pub Heritage Talk: Little Chicago, 7:45pm, advance tickets required

**Fuggle Bunny Brew House** Tap session and beer launch

**13-14 Triple Point Brewing** Seventh birthday party with seven special beers and cheese, 4pm

**14 Harlequin** Lewes takeover – Harvey's and Beak breweries





Loxley Brewery was started in 2018 by David Woodhead in a disused garage beneath the Wisewood Inn in Loxley. David, a friend of Wisewood's owner Stephen Wesley, home brewed before taking on the new role and now mostly supplies beer to Wisewood, Raven (Walkley) and No3 (Sharrow), as well as producing bottle-conditioned real ale on premises. With his assistant Christian, David brews about three times a fortnight on the 5-barrel custom-built kit.

**I was recently invited by George Bushell from the Shakespeare to join him and his colleague Charlie Slack at Loxley Brewery for a brew day.**

As part of Sheffield Beer Week, the Shakespeare is currently working with several Sheffield breweries and local businesses to produce a range of collaboration beers which will be available during Beer Week – watch the Shakespeare's socials for details, but at time of writing these were planned to include:

- **Loxley** – *Bitter*
- **Abbeyle** – *El Dorado Deception*
- **Little Critters** with Nam Song (Vietnamese restaurant in Broomhill) – Vietnamese coffee stout
- **Little Mesters/Emmanuales** – *NZ Rye Pale*
- **Duality** with Freak St (Nepalese cafe in Walkley) – Juicy IPA
- **Triple Point** – *Miso Caramel Mild* (and some special pins)

Not all are yet brewed and some may change! A launch is planned for Monday 9 March.

George, Charlie and I all arrived when the mash was already on, and got to have a good chat with David and Christian about the brewery, and David's brewing history and prior life in the steel industry. We did a lot of standing around with further talk during the sparge phase – in advance of the day the major elements I knew of for the brewing process were the amounts of waiting involved, with intermittent bursts of cleaning – all of which proved true.

We took turns to ceremoniously shovel bins of spent grain from the tun, which all goes to a good home as animal feed. We also weighed



up the hops for the boil, probably our only other contribution for the day! I found it to be a very interesting day and having only had a basic understanding of the steps involved, it was a good learning experience for all the hard work that goes into every pint we sit down with.

At this point the Wisewood Inn had opened for the day and we celebrated what should be an excellent bitter with a pint and a chip butty!

A huge thanks to everyone at Loxley, the Wisewood Inn and the Shakespeare – keep an eye on their social media for upcoming events and where to drink the beer when it's out.

**Dan Rowe**



**The Pump-clip Display Is BACK – Shout ‘Hooray!’ Feel free to pop in To The Harlequin On Nursery Street, You’re in for a treat. Come down, take a peek Throughout Sheffield Beer Week. \***

**\*upstairs at The Harlequin pub. Runs Sat 7 – Sun 16 March. Free entry (donations to Charity). Curated by Richard Hough**

## PLANNING APPLICATIONS

**We are very concerned by the increasing number of retrospective planning applications submitted to Sheffield City Council.**

The law is clear: to change the use of a building (‘a material change of use’) from that of a pub (use class ‘sui generis’) requires planning permission.

Recent local examples of such changes, without prior planning permission, include: the Big Gun, the Highcliffe Club, the Royal Oak (Mosborough) and the Royal Standard. Two of these examples have involved closing the pub, trashing the interior and, later, applying for retrospective planning permission.

The application for the Royal Standard is currently in progress whereas the application for the Big Gun was recently approved (‘Grant Conditionally,’ reference: 25/03230/FUL). On expiry of the lease, this pub closed in September 2023: the historic interior was gutted and, over two years later,

planning permission has been obtained. This is despite flawed documentation, which included several errors. For example, the Big Gun was not ‘a former’ public house and its use class was not E(b). These, and other, errors should have invalidated this recent application.

At the time of closure, the Big Gun had many historical features. For example, the right-hand side of the snug had two bays of unique Victorian fixed seating with decorative bench ends that resembled a (acanthus) leaf. This heritage is lost forever.

For this, and other, retrospective applications, we would expect a rigorous reaction from the planning authorities: a response which makes it clear that this is potentially a serious breach of the law, not a simple administrative error: a response which clearly references Sheffield as one of the best beer cities in the world, a city which cares about its pubs!

Councillor Ben Miskell, chairman of the Transport, Regeneration and Climate Policy Committee at Sheffield City Council, said: “Pubs and working men’s clubs are a vital part of our shared heritage and community life, and every effort needs to be made to keep them open for the benefit of the community they serve.

“In the incredibly unfortunate event of one closing, it is vitally important that the new owners follow the correct process when planning permission is required, breaking planning rules will lead to the council taking a robust approach and use all the powers available to us.

“We also work closely with residents across the city to protect valued community buildings from village shops and community centres to local pubs – including by registering them as Assets of Community Value. Developers must respect Sheffield’s heritage, including the importance of our public houses.”

# CALENDAR

## FESTIVALS

Local beer and cider festivals we're aware of. Email the Editor if you know of any more! In 2026, all CAMRA festivals offer free entry to members (glass charges still apply).

## EVENTS

Branch meetings, socials, heritage talks, RambAles and other activities. Email our Social Secretary for more info and bookings.

## FEBRUARY



### Bradford (CAMRA)

Thu 26 – Sat 28 Feb

Held at the **Victoria Hall**, Saltaire. Features around 110 cask ales plus ciders and world beers. Advance tickets advisable. Direct coaches run from Sheffield or trains via Leeds.



### Neepsend Craft Beer

Fri 27 – Sat 28 Feb

Organised by **Peddlers Market** at their warehouse venue. Advance tickets advisable. See over the page for details.

## MARCH



### Branch meeting

8pm Tue 3 Mar

University Arms (darts room).



### JD Wetherspoon

Wed 4 – Sun 15 Mar

The Spring edition of the Wetherspoon pub chain's regular programme of real ale festivals, featuring 30 beers.



### Loughborough (CAMRA)

Thu 5 – Sat 7 Mar

The 49th festival is back at the **Polish Club**. Over 55 real ales, plus real cider & perry and KeyKeg. Regular trains run direct from Sheffield.



### Sheffield Beer Week

Mon 9 – Sun 15 Mar

Including Indie Beer Feast Fri 6 – Sat 7 Mar. See pages 22–31 for details.



### Beer Festival planning meeting

7:30pm Tue 17 Mar

Upstairs at the **Gardeners Rest**. Get there on bus 7/8 which stop outside the pub, alternatively it is a 5–10 minute walk from Infirmary Road tram stop.



### Burton on Trent (CAMRA)

Thu 19 – Sat 21 Mar

The long established annual beer & cider festival at **Burton Town Hall** featuring over 100 different cask ales plus cider, kegged craft beer, gin & wine bar and food. More details on their website.



### Ecclesall Road pub tour

7:30pm Fri 20 Mar

We meet at the **Itchy Pig Ale House** at Banner Cross and work our way towards the centre taking in a mix of micropubs and full size pubs! Get there by bus 81, 88, 218 or 272.



### Darlington (CAMRA)

Fri 20 – Sun 22 Mar

At **Hopetown** with 50 beers plus cider and entertainment.



### Committee meeting

8:30pm Tue 24 Mar

Dog & Partridge, Trippet Lane.



### Neepsend & Hillsborough pub tour

11:45am Sat 28 Mar

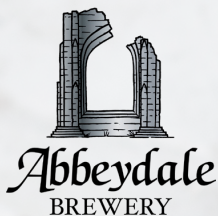
We're hosting pub blogger "Micropub Adventures" for a guided pub crawl led by our Pub Heritage champion Dave Pickersgill. Meet at **Infirmary Road tram stop** at 11:45am.



### Area Pub of the Year (West)

8pm Tue 31 Mar

We present the award to the **Rising Sun** at Nether Green.



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## Neepsend Craft Beer Festival

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Plus more to be announced!

# NEEPSEND CRAFT BEER FESTIVAL

Held at Peddlers Warehouse on 27 and 28 February, predominantly features brewery bars and street food traders, however one of the attractions hosted by the festival organisers is a dedicated cask ale bar showcasing breweries from around Sheffield and North Derbyshire with the ticket price including a complimentary drink from this bar.

Announced as supplying this bar so far are **Heist, Triple Point, Intrepid, Tapped, Bradfield, Abbeydale, Little Critters, Duality, Ashover, Neepsend, Blue Bee, Loxley and Temper.**

Visitors are also invited to vote for their favourite cask beer on the bar.

## THE COMMITTEE



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**Committee Meeting Secretary**

**Pub of the Year Coordinator**

**Good Beer Guide Coordinator**



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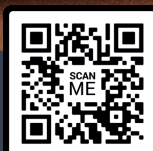
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