

# CAMRA LOCAL<sup>®</sup>

## Latest news

Pubs continue to join LocAle at a steady rate; we reached a milestone just before the first anniversary when **Bisphorpe Sports & Social Club** became number 50 to join. Here's a round up of the recent new starters, which are markedly different; in fact, it's fair to say that the only thing they have in common is their commitment to LocAle!

The **Chequers Inn at Bilton in Ainsty**, on the western edge of the York branch area has been welcomed to the scheme. Alex and Heather Main have operated this Punch-owned pub for three years and have built up a real ale following from locals and visitors; the pub is also well known for its choice of some 16 quality malt whiskies. When we visited, **Young's Bitter** and **Wells Bombardier** were being served, together with the LocAle, **Black Sheep Best Bitter**. The licensees organise a number of regular social activities including a free Sunday night quiz and charity evenings raising funds for St. Leonard's Hospice and Tockwith School play equipment; other events include a May Day fun day for all the family and Alex also hopes to run an Octoberfest Beer Festival this year (in October of course!). It's open all day from 12 (and till 2am on Friday and Saturday), with a wide selection of meals and snacks available from 12–2.30pm and 5pm–9pm Monday to Friday, 12–10pm Saturday and 12–8pm Sunday.



Situated down Walmgate, which has become one of York's top gastronomic areas, lies **Melton's Too**, the younger sister of the renowned **Melton's** on Scarcroft Road. Set in a seventeenth century building, which was formerly a saddlers, this café-bar-bistro specialises in homemade food using regional produce. The newly refurbished ground floor bar and snug enables both diners and drinkers to enjoy a pint of local real ale in the cosy and welcoming interior. The menu demonstrates a commitment to sourcing local produce and seasonal ingredients. It's very fitting, then, that it's joined the LocAle scheme. It is owned and operated by chef proprietor Michael Hjort, who takes great care to ensure the cask ales are kept and served in perfect condition to accompany the quality food. Michael is keen to encourage more real ale drinkers into Melton's Too. Visitors please note that pump clips aren't used! The beers are listed on a blackboard just behind the bar, so don't be discouraged by seeing two unmarked handpumps (usually a bad sign). You will almost always find a beer from **York Brewery** and recent appearances on the bar have also included **Timothy Taylor Landlord** and beers from **Great Heck Brewery**. Melton's Too is a great addition to the LocAle scheme, and indeed the York real ale scene: it sends out an encouraging message to other similar establishments in the area – it's perfectly possible to enjoy a pint of locally brewed real ale with quality food.



The **Old Sun Inn, Colton** is similarly well-known for its commitment to local food and other produce, so to join LocAle is a logical step. The pub is owned by Enterprise Inns and sources its beer through the SIBA Direct Delivery scheme, so you are likely to find breweries such as **Daleside** and **Rooster** on the bar. It uses a lot of locally-sourced ingredients on the menu and there's a lovely little deli at the back of the premises which also sells local goods. It's a comfortable, smart country inn, very busy with din-

ers the day we visited, but it does make a point of catering for drinkers as well.



The **Blacksmiths Arms** in **Huntington** is run by Suzanne Smith and Tony Hartley; Tony has been manager for the last 18 months and the couple took over the tenancy at the beginning of March. **John Smith's Cask**, **Timothy Taylor's Landlord** and **Rudgate Well Blathered** are permanent. The last one is the LocAle and, at 5%, it's a bit of an unusual choice; Tony says the locals like their guest beers a little stronger. There may well be another local beer, depending on what's available from the Enterprise list. It's a great village local, with two welcoming and comfortable lounges. Food is served Tuesday to Sunday, from 12–2 (12–4 Sunday) and 6–9 and there are quiz and poker nights.

The **Artful Dodger**, at the bottom of Micklegate, is a surprisingly larger than life pub which has been serving cask ale amongst its range of lagers and bottled beers for some time now. A pub usually associated with the 'Micklegate Run' it offers a welcome alternative to the fizzy stuff that dominates many of the pubs in this area. For many years, when it was known as **Walkers Bar**, it was a reliable outlet for **Theakston's Old Peculier**. Its long bar, which extends right back to a rear drinking area, features two cask ales; for some time now **York Brewery Guzzler** has been one of these, with the brewers themselves spotted having a pint or two while they watch the football. Manager Marc Allinson is keen to stock a LocAle and takes great pride in doing so. On St. George's Day, customers toasted our patron saint with **Dragon's Rose**, a special from York Brewery. He is also hoping to add a third handpull in the near future which will feature a rotating guest ale. For those who can't sleep, the pub is open until 2am every day!

The **Fox** on Holgate Road is a family-friendly, traditional local pub with one of the biggest beer gardens in the city, which is often the venue for barbecues in summer and is great place to watch

the sun set with a pint in your hand. Inside, the well-preserved, multi-roomed layout features a rear snug and two larger, front lounge areas. There are serving hatches to both the inner corridor and to the outdoor area so you never have to go far to order your pint! The LocAle available when the pub signed up was **Tetley's Cask Bitter** which is always on one of the four hand-pumps; the other three offered **Black Sheep Best Bitter**, **Timothy Taylor's Landlord** and **Titanic White Star**. New tenant Stuart Weston, who is not unfamiliar to many a real ale drinker in York from his days at the **Golden Lion** and **Ye Olde Starre Inne**, has done a great job in promoting some of the lesser known guest ales and is keen to keep this up: these could include other LocAles in future.



Neil and Sue took over at the **Boot & Shoe**, **Barkston Ash** a year ago and to celebrate on May 29th Neil says the beer will be the same price as when they moved in! A Punch estate pub it sells **Tetley's Cask Bitter** as the LocAle, in addition to **Black Sheep Best Bitter** and a guest beer, usually from a nearby Yorkshire brewery. Open every night except Monday and all day Saturday and Sunday, food is served every night with pizzas available to eat in or take-away. A new feature is the outdoor decking terrace adjacent to the car park. A beer festival is planned for July 11th and 12th which looks set to be a treat for local beer lovers; all nine beers will be from local brewers, with many specials already promised.

The **Black Horse**, **Wigginton**, situated on the main street of the village, is a friendly local which offers a warm welcome to anyone passing through. The pub has a long bar offering a range of beer, wines and spirits to suit all tastes and there is ample room for dining and drinking. It is

run by Paul and Diane Watkinson who have made a great effort to support cask ales. There are three handpumps, with one set aside for a rotating guest ale, which has recently featured beers from **Cropton** and **Hambleton**, both LocAles here. It's open from 12 every day (until midnight on Friday and Saturday), with food served Monday to Saturday 12–8pm; there's also a beer garden for summer.

You could call the **Dawnay Arms in Newton on Ouse** a gastro pub, a concept which can alienate the drinker unless it is carefully done, as it has been here. Throughout there is an abundance of pale wooden benches and scrubbed tables, with lots of cushions and some attractive tiled flooring. The main bar is cosy, with a big fireplace; there's also an intriguing alcove with one long table and a mirror at the far end and an airy room overlooking a large garden which leads to the river. Beer drinkers are well catered for, with a choice of **Tetley's Cask Bitter**, **Black Sheep Best Bitter**, **Taylor's Golden Best** and **Hambleton Bitter** on a recent visit; all apart from Taylor's qualify as LocAles here.

John and Alison at the **Black Bull in South Milford** joined LocAle before the New Year and are enthusiastic purveyors of local real ale. Their present regular is **York Guzzler** and recently they've had **Yorkshire Terrier** too, as well as **Acorn Barnsley Bitter**, which isn't quite a LocAle, but a fine beer nonetheless. The pub is a village local in the Enterprise Inns estate on the main street. Open every day till midnight and till 1.30am on Friday and Saturday, there is live music on Saturday night with a pool table adjacent to the main bar and a separate back bar.

manent stockists for **Hambleton Bitter** in our region; this LocAle travels fewer than 15 miles to get here. The pub is open all day and it's a purveyor of food to boot. Landlord Dave Duff also provides **Timothy Taylor's Landlord** and **John Smith's Cask**.

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The **Black Horse at Tollerton**, midway between York and Thirsk, is one of the few per-