Leicestershire Drinker

Winter 2026
No 19

FREE

Hinckley & Bosworth, Melton Mowbray
Loughborough & North Leicestershire
Vale of Belvoir and Leicester Branches



Pub of the Season

All Quiet
Roman Ale
Witney Wander
Annie Elizabeth

CAMRA

Editor's Bit...

Another budget and not much to cheer those in hospitality. Costs rise and the tax burden remains. The Campaign remains important and we should all help where we can. An easy action is to email your MP when such a request is issued by our Campaign Team. Who knows if MP's inboxes see an increase in traffic from us?

The number of instances of investment locally is positive though. We wish them well along with those that have arrived to take a venue on.

Season's greetings to all and here's to more great pub and club going in 2027!

Cheers, Shawn Collier

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Front Cover: Leicester Branch has introduced a Pub of the Season award. The Autumn award was presented to Faye and the team at the Royal Oak, Cossington.

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CAMRA

50TH LOUGHBOROUGH BEER FESTIVAL

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2027

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Community Focus

All Quiet On The West End Front

by Jay Bannmuller

Approaching the quiet season (as it were), the astute observer of 'robust' discussions, be it with Auntie Mabel over the turkey or the flat-earther across the bar at your local, will be familiar with a paradox: In noisy environments the only workable way to make oneself heard over the ever-increasing hubbub without contracting laryngitis is *not* by raising one's voice further, but by lowering it. Noise, in other words, begets more noise.

You'd think that on top of all the other formidable pressures pubs are under, loudness would appear fairly low down on their list. Faced with the conundrum 'Damned if we do, damned if we don't', the solution is obvious: Hook up the pub P. A. with the *Christmas Classics* list on Spotify, crank it up to eleven, job done. Worse still, let some willing troubadour caterwaul to *Tulips from Amsterdam* on the karaoke machine and watch the increased footfall – presumably in the wrong direction. As we have seen, noise begets more noise begets more people, and more people means more business. So is there really no middle ground?

The positive and calming effects of classical and ambient music on the urban environment – interspersed with the odd jazz standard and with what unkinder souls loftily dismiss as 'easy listening' – are well-documented. Crime hotspots, notably on public transport, have seen a reduction in muggings and altercations by as much as 25%. Piping Vivaldi into the ticket hall of Brixton Underground station or Tchaikovsky across platforms at the Tyne & Wear Metro, it seems, reduces stress levels and makes us happier.



We are all of us bombarded by thousands of stimuli, auditory or otherwise, every hour of the day; and even more so over the festive period. With boomboxes strapped onto delivery scooters, blaring TVs and all-singing, all-dancing tablets on the bedstand – those to be swiped rather than swallowed, that is – places to switch off have become rare. This has led some supermarkets to introduce 'quiet shopping hours', when lights are dimmed and tannoys hushed, leaving shoppers bamboozled only by the hundreds of varieties of chocolate Santas rather than the n-th repeat of *Last Christmas*.

Now it's true that Braunstone Gate is a far cry from Brixton, and a pub is not a ticket hall, tram shelter or supermarket. (Yet.) But there is no reason why such a concept would not also work for pubs. It does for mine. Take the earbuds out, turn your phone to silent and plonk yourself down with a glass of beer. Listen to the plain beauty of a song by Arvo Pärt while you crack the cryptic crossword or finish that course assignment to the meditative drone of *The Miners' Hymns* by Jóhann Jóhannsson. Let the world around you fade out.

Perhaps this time of the year is as good as any to dial down the noise altogether. Dust off Aunt Mabel's CD collection, count your blessings, maybe even engage in some quiet banter with a solitary stranger who would really enjoy someone's company but is too shy to ask. After all, pubs are not just about Brahms and Liszt. They can be about Bach, Beethoven and Britten, too.

*'Easy Wednesdays' is on at the **Black Horse** Braunstone Gate every Wednesday afternoon from 3.00-7.00pm, with a Winter special airing of Henry Purcell's baroque opera 'King Arthur' on 9 December. On this date the first 10 Leicestershire Drinker readers through the door showing the ad on page 19 receive a complimentary glass of mead, wine or ale.*

Hinckley & Bosworth Branch

by David Bates

Branch activity over the summer included our popular **Rails & Ales Festival** held with and at The Battlefield Line heritage railway at their Market Bosworth Station site. Over 24-26 July our volunteers were kept busy throughout the event dispensing 75% of our stillaged casks, six kegs, 26 boxes of cider, 60 litres of Pimms along with wine, Prosecco and low alcohol products. Many thanks go to them all, along with the Railway's own volunteers. An inaugural festival was also held in conjunction with **Hinckley Rugby Club.**

This year's festival charity raised £206 for Motor Neurone Disease in memory of Graham Lancaster, a keen volunteer at our festivals and the Battlefield Line.







Mid September saw our festival volunteer thank you trip head to Bewdley by heritage bus. We started with some Bathams Best Bitter in the **Old Waggon and Horses**. Bewdley has a great selection of venues including the **Bewdley Brewery Tap, Black Boy, Great Western, George Hotel and The Real Ale Tavern**. We were never far from some great local beers. A very enjoyable day.

At our October branch meeting we presented our Club of the Year award to the Burbage Constitutional Club. The Chairman is seen here with Tracey Ellis and **(insert)**

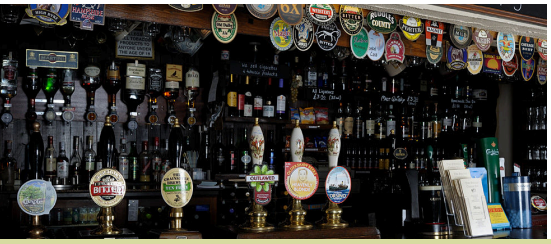


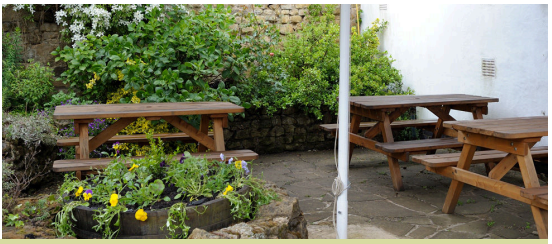
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The Stilton Cheese Inn

Melton Mowbray CAMRA Pub of the Year 2022-2026

by Simon Jones

Annie Elizabeth: Leicester's Apple Legacy in a Glass

Leicestershire has given the world many notable inventions and innovations, but few are as enduring, or as delicious, as the Annie Elizabeth apple. A variety with roots firmly planted in the county's soil, Annie Elizabeth is more than just a heritage fruit. It is a living connection to Leicester's Victorian past and, thanks to a local cidermaker, continues to find new admirers today.

Many CAMRA members may have recently heard the story told in BBC Radio 4's *The Mysterious Case of Annie Elizabeth*, presented by Lois Pryce. The programme traced the remarkable history behind the apple's unusual name, uncovering a deeply personal story that began in Victorian Leicester.

The Annie Elizabeth apple originated in around 1857 when Samuel Greatorex, a magistrate's clerk from Knighton, Leicester, raised a new apple from a pip. He later named the variety after his daughter, Annie Elizabeth, who tragically died in 1866. The apple went on to achieve national recognition, receiving a First Class Certificate from the Royal Horticultural Society in 1868 and becoming one of Britain's most respected late-season cooking apples.

What makes the story particularly special is that the original tree survived for well over a century. Researchers, including local apple enthusiast Nigel Deacon and the Leicestershire Heritage Apples project, helped rediscover and document the tree and its history, ensuring that both the variety and the family story behind it were not lost to time.

Annie Elizabeth became renowned as a cooking apple. Large, firm and capable of storing for many months, it was a staple of kitchens across Britain. Yet while it is celebrated for pies and crumbles, modern cider makers have begun to appreciate

another side to this Leicestershire classic.



Enter Charnwood Cider, one of Leicestershire's most respected craft cider producers. Based in the heart of the county, the cidery has built a reputation for creating characterful ciders that showcase both traditional cider apples and locally sourced fruit. Among its most intriguing creations is **Red Streak Annie**, a blend of Somerset Redstreak, a classic bittersweet cider apple, and our own Annie Elizabeth

The partnership works beautifully. Somerset Redstreak contributes tannins, body and traditional cider character, while Annie Elizabeth brings fresh apple fruitiness and a distinctly local identity. The result is a medium cider that bridges two great apple traditions: the cider orchards of the West Country and the heritage orchards of Leicestershire.

For CAMRA drinkers, Red Streak Annie offers something increasingly rare: a genuine taste of place. Every glass carries a story stretching back nearly 170 years to a Leicester garden, a grieving father, and a chance seedling that became one of Britain's best-loved apples. Thanks to the dedication of local historians, orchard enthusiasts and cidermakers, Annie Elizabeth's legacy is not confined to old records or radio documentaries. It is still alive, flourishing, and best enjoyed one pint at a time.

(Indeed, I did so recently in the **Ale Wagon**, Leicester.)



Free festival entry with your CAMRA membership

It would be rude not to

CAMRA

SKITTLES CHALLENGE: EVERARDS 2 LEICESTER CAMRA 1







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Bar Food available every day when open

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WEEKLY

Wednesday lunchtimes

1st: Soul & Ska with Russ & Ed

2nd: traditional jazz with the Secret Jazz band

3rd: Lunchtime Rock & Roll Bingo

Last: with Rob Jeffrey's live Acoustic sing along

Thursdays evenings Darts



MONTHLY

Live band - first Saturday

Celtic music - second Wednesday

Rock and Roll bingo - third Friday

Open mic - last Wednesday

Sunday night Quiz - last Sunday



YEARLY

Burns Night Whisky tasting and supper

Valent'wines' wine tasting and sharing deli platter

May - Birthday party- Live band / Drinks specials

August Leicester Morris dancers

October Beer Festival - Ploughman's food / Morris dancers / Live music

November - Shanty folk group

December 'sing Christmas'- one carols / one Christmas classics

NYE party with DJ





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REGULARLY

Comedy nights Leicester Comedy Festival and Foxy Frolics

Discos - Motown, 90's dance, 70's disco

Sports tournaments celebrations

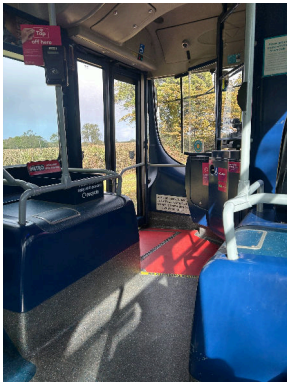
BANK HOLIDAYS

Quiz, Karaoke and Disco Nights

Warm welcome. Good times. Great pints.

On The Buses

by Shawn Collier



Leicester CAMRA branch has recently launched a new website (page 23), a section of which features some pub wanders. This issue features part of one of those, the Arriva 153 Leicester to Market Bosworth service.

I alighted in Newbold Verdon. The first update for the CAMRA website was noted, a change of name and hours for the Comminuty Club, As a result I took the short walk to the edge of the village and **The Windmill** at Brascote.

Marketed as a destination pub, a few diners were arriving. A bar area caters for drinkers with a couple of ales available. I chose Timothy Taylor's Landlord over Morland (Greene King) Old Golden Hen.

Retracing the route back into Newbold Verdon I arrived at **The Jubilee** (bottom, left). Just Marston's Pedigree here but a well kept one. A chat was had with the licensee about the trade and revealed an all too familiar tale of the difficulties faced. There was plenty for the villager here though, various activities and events. A short walk reaches the **Newbold Verdon Community Club**. This was a fleeting visit as a bus was due. Enough to establish the value of the club to the community and have a half of Pedigree.



Said bus was just caught and took me to Kirby Muxloe. The **Sports and Social Club** no longer serves cask so back then to **The Castle Hotel (**opposite, top). Quiet but new management was announced shortly after my visit. Caledonian Deuchers IPA and Greene King London Glory were the beers.



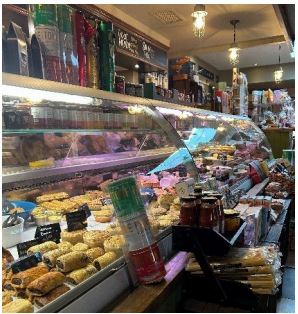
Further along Main Street is Everards **Royal Oak.** A feature here is a deli counter (below). A fine display of produce including proper sausage rolls, one duly purchased as a welcome snack. The pub was busy with a event, a band and a birthday party. On the bar Tiger was accompanied by one of Everards small batch beers.

On the way back towards the A47 is **Kirby Muxloe Golf Club.** I stuck my head in but couldn't see a handpull on the bar. I've since been informed there is one. It's in a back room.



I continued to the A47 and the **Red Cow.** A large, thatched roadside pub, part of the Vintage Inns stable. Beers available were Doom Bar, Landlord and Tribute.

An interesting afternoon as I'd only been in The Windmill (many moons back on a branch social) and The Castle (early 2010s?) before. Plenty of information and pictures were updated for the CAMRA website.



Fosse Centurion Roman Ale

by Dr. Josh Smalley and Claire Cannell



A new Roman-inspired ale based on archaeological discoveries in Leicester and Rutland has been created through a collaboration between the University of Leicester and Everards of Leicestershire.The 4.9% ABV ruby ale, named Fosse Centurion, is brewed with local honey, sour cherries, dandelion root and juniper, drawing inspiration from ingredients and flavours associated with Roman Britain. It is the second in a series of four heritage beers developed by the University and Everards, with each beer reflecting a different period in Leicestershire's history through historically inspired recipes.

The project brings together the expertise of archaeologists from University of Leicester Archaeological Services (ULAS), chemist and Great British Bake Off finalist Dr Josh Smalley (right) and the brewing team at Everards of Leicestershire. Fosse Centurion was launched at an event at Everards Brewery on Monday 2 November, where archaeologists from ULAS showcased the discoveries and research behind the project. It also featured Roman-inspired cheeseboards featuring pickles, figs and olives, alongside Roman-style breads freshly baked by Dr Smalley, from the University's School of Chemical, Earth and Environmental Sciences.



The beer takes inspiration from two major archaeological projects: the spectacular Roman villa discovered in Rutland and the Stibbe excavations in Leicester city centre. The Rutland Roman villa is home to one of the most significant Roman mosaic discoveries in the UK in the past century, while the Stibbe excavations revealed important new evidence about life in Roman Leicester. Together, the discoveries have helped researchers build a richer picture of Roman life, culture and food traditions across the region. The beer follows Meadow Edge, an Iron Age-inspired ale launched in July 2026



Dr Smalley, Science Communication and Engagement Champion at the University of Leicester, said: “We are so delighted to build on our collaboration with Everards of Leicestershire, continuing the heritage beer journey and bringing Leicestershire’s past to life. Exploring the Roman period has allowed us to diversify our repertoire of ingredients, with this reflected in the distinctive flavour of Fosse Centurion. I really love the orchard character from the cherries and the floral notes from the honey.

Jon Elks, Head Brewer, Everards of Leicestershire (above), said: “Partnering with the University of Leicester has been fantastic, allowing us to tell the history and the story of beer from different eras through flavour and food pairings. Together we've brewed two great beers and have another two to come, it’s been really interesting for the team to work with these and use some different ingredients and we’ve all been delighted with the results.”

Invited guests are pictured at the launch enjoying the beer and fayre on offer.



Pub News

News from two pubs recently featured . Work is ongoing at **The Cock Inn, Sibson,** with reopening scheduled during November. This is a £480,000 investment from Star Pubs trading Ltd. The Grade II listed pub closed in 2019 and there has been an ongoing campaign for its return.

At the **Oddfellows,** Higham on the Hill, campaigning continues. There has been a community consultation meeting and you can contribute to their fundraising via the easyfundraising website. Donations are made by retailers and organisations when you shop online.

In the Leicester Branch area there have been refurbishments and re-openings at the **High Cross** and **The Donkey**, Leicester, **Bakers Arms**, Thorpe Langton, **Blue Bell Inn**, Rothley (due open Nov 19), **Copt Oak**, Narborough.and **Top House**, Thurmaston.

In Melton Branch the **Stag and Hounds**, Burrough on the Hill has reopened (a Parish beer plus one other) and a new opening is **Eden**, Burton Street, Melton Mowbray (no real ale).

In Hinckley Branch **The Tin Hat**, Hinckley has reopened. T**he Bounty** is under new management and has reopened as **Junction 18 Pub & Nightclub.**

In Loughborough Branch **The White Horse**, Seagrave has reopened along with the **Bull and Bush,** Shepshed.

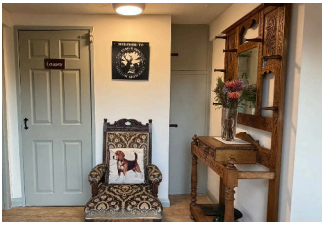
The Foresters Arms, Leicester has introduced a handpump.

Five Everards Pubs in Leicestershire have been sold on**. The Wheatsheaf**, Thurcaston and **The Queens Head**, Saddington are now owned by Red Oak Taverns. The **Dog and Gun**, Keyham, by Trust Inns. The others are the **Bricklayers Arms,** Thornton and **The Anchor**, Hathern.



A fresh chapter.
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01664 431717 **stagnhounds.co.uk**

TheStagAndHounds

Dear Editor,

The article about the **Black Horse** at Grimston in the Summer Drinker brought back a memory. In the early 1970s my parents were converting a stable block in Long Clawson and one evening we stopped in Grimston for a drink.

There was a cask of Barnsley Bitter on the bar and two pints were immediately requested. The barman advised "Make the most of it - when that's gone there will be no more". He then explained that Courage had taken over and closed the brewery.

I went straight home and joined CAMRA - the rest, as they say, is history! I look forward to a visit in the near future.

Best wishes, Bill Woolley

For Charity

by Charlotte Foy

Many pubs support charitable causes, one example being The White Horse and sister pub The Old Plough both in Birstall. Their 2026 challenge is their third challenge: The White Horse Ultra Pub Crawl, in aid of Birstall Charity; *Pay it Forward.*

Pay it Forward is an amazing local charity, based and operating in Birstall. The charity aims to help Birstall residents in need, this includes things such as delivering afternoon Christmas meals to elderly people who live alone, providing school uniforms for families who need them and helped purchase multiple defibrillators that are across Birstall.



22 staff members have (voluntarily) taken part in walks to other Leicestershire White Horse pubs. Adding in pub based events, to date over £4000 has been raised. Watching our team rise to the challenge, whilst many are juggling university/college, has been astonishing.

The BLACK HORSE
FOXON STREET

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Regular Events

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*

Darts on a Tuesday

Our darts team night. A sophisticated group who enjoy a treat of port & fromage at the end of a hard evening throwing arrows.

*

NEW: Easy Wednesdays

Relax at Leicester's first 'Quiet Pub' afternoon. No excessive noise, just fine classical music, jazz & ambient to get away from it all. 3–7pm.



*

Thursday Open Mic

One of our most popular nights. Bring your own instruments, tickle the ivories on our house piano and make new friends!

*

Friday or Saturday – Sometimes Both!

We often have regular featured artists. Keep an eye on our Facebook page and social media for upcoming acts.



The Black Horse *Foxon Street*

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Braunstone Gate · Leicester · LE3 5LT

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Email: blackhorse@inleicester.co.uk
Visit: blackhorseleicester.co.uk

A Witney Wander

by Keith Williams

It was Saturday 3 October 2026 and with a fantastic weather forecast and a full coach, a Leicester CAMRA social set off from Leicester heading for the historic market town of Witney, Oxfordshire, former home of the now closed Wychwood Brewery. Surprisingly, there are in excess of 15 pubs in a very small town with a variety of beers and pub styles. Social Secretary Gary had handed out a pub map.



Our group decided to walk to the furthest one from our drop off point which was less than half a mile. A very low doorway and a narrow passage lead into **The Plough,** a two-roomed layout with plain wooden floor and traditional wooden furniture and two beers available. We had Timothy Taylor's Boltmaker, less common than the other beer—Proper Job from St Austell.

From here it was into the town centre, where most pubs were just a few steps apart. Next was **Part and Parcel**. A large modernised bar with a rear drinking area. There were three beers on, we had Wye Valley HPA. Opposite was the Saturday Market, which was quite busy, so we had a walk round before our next stop.

Just down a pedestrian walkway from the busy Saturday market we called in the *Good Beer Guide* (GBG) listed micropub, **The Crafty Pint.** The emphasis seemed to be on craft keg, only two cask ales were on. We had Marlow Roasted Nuts (right) which the barman said was very popular. As it was a nice day, we sat outside along with other members of our party (opposite, bottom right) and a couple of gents who had worked at the now defunct local Wychwood Brewery. Quite interesting chat to.



Onwards to **The Angel.** Small and cosy, quite popular with diners but retaining a traditional pub feel. Here we had Brakspear Oxford Gold. The Landlady told us that it was soon to be de-listed, so a last chance to drink it. Brakspears of Henley On Thames closed in 2002. Due to the never-ending closure programme by Carlsberg, the Brakspear Beers are now brewed by Hogs Back Brewery, Surrey, using the double drop fermenting process. (*The recent Carlsberg announcement may cause this to change? Ed.*)



Fifth stop was the GBG Listed **Eagle Tavern** (below, left). This is tied to Hook Norton Brewery, with a good range of their beers on. The pub was very busy. We had Off The Hook, one of their less common beers and very nice it was too. I visited Hook Norton Brewery on a CAMRA trip in the 1980s when it was still powered by a steam engine.

Just up the road was **The Three Horseshoes**. A quaint pub could almost be a country pub in a town. We had Wye Valley Butty Bach here. Last on the list was **The New Inn** (left). A large L shaped pub, not particularly busy on our visit apart from a number of our party. Bath Gem was the beer here, now under St Austell Brewery.



Time was now marching on but we did have time to revisit The Eagle on the way back to the bus as this was my favourite pub of the day. With all back on the bus straight back to Leicester. Another fantastic day out thanks to Gary, our Social Secretary.



Pubs, Pints, People.

Give a gift membership to the beer lover in your life!



Beers are best shared with others. So, treat someone you like to a CAMRA gift membership and bring them along to the pubs and festivals that matter.

Set the membership to start on someone's special day!

They'll receive £30 of beer vouchers, discounts on real ale, free entry to 100+ beer festivals around the UK and more.

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CAMRA

Diary Dates

24 Nov	Loughborough Branch AGM, Moonface Brewery 1930
28 Nov	Leicester Branch Heritage Bus, Stratford-Upon-Avon
01 Dec	Hinckley & Bosworth Branch AGM, Greyhound, Hinckley
02 Dec	Melton Branch Christmas Meal
09 Dec	Vale of Belvoir Christmas Social, Plough, Cropwell Butler
11 Dec	Hinckley & Bosworh Christmas Walkround, Hinckley from 1500
17 Dec	Leicester Branch Meeting, Corn Exchange, Market Bar 1930
06 Jan	Melton Branch AGM and Branch Meeting, Hamilton Tennis Club
26 Jan	Loughborough Branch Meeting, Organ Grinder 2000
30 Jan	Leicester Branch Social, Coach to Bradford
13 Feb	Leicester Branch Social, Syston Wander
23 Feb	Loughborough Branch Meeting, Venue TBA, 2000
Apr	TBA Melton Branch Social Weekend, Mons, Belgium

All welcome to any meeting or event

BRANCH WEBSITES & CONTACTS

leicester.camra.org.uk (new and updated)
hinckleyandbosworth.org.uk
loughboroughcamra.org.uk
meltonmowbray.camra.org.uk
valeofbelvoir.camra.org.uk

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