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or over 500 years, London has been producing modern style hopped beers. During King Henry VIII's reign, his warships stopped in 1512 at Wandsworth to pick up beer. At that time, the water in the city was not safe to drink and so beer was drunk instead. It is not surprising that London was a centre for beer production since it is very close to Kent where the hops used to flavour beer and make it bitter are grown.

British beer was brewed to travel all over the world and during colonial times was shipped to India and the Americas. The names of some beers such as IPA (India Pale Ale) reflect this. IPA was a strong, highly hopped beer made to survive long sea journeys, such as the journey to India. London beers are mentioned in Chaucer's Canterbury Tales, Shakespeare's plays, Charles Dickens's novels, and too many other old English books to list.

In recent times, pubs and breweries came under more pressure from takeovers and 20 years ago, there were only five breweries in London. After Young's moved their production to Bedford in 2006, Fuller's were the only large scale brewer of cask beer ('real ale') left in London. But over the last 5 years many new breweries have appeared and there are now 26 brewers in the Greater London area. Most of these are very small 'microbreweries'. Their beers can be hard to find in most pubs but they are generally very interesting and of good quality. Pubs with several handpumps on the bar are likely to stock at least one of these. Des de Moor's article explains more about them and there is no doubt that, alongside Fuller's, all these new breweries are making London a centre for excellent beer once again.

Some pubs that date back to the first recorded modern beers still stand and many, despite modernization, still retain some original details. The odd mixture of the old and the new makes many pubs special. In her article on heritage pubs, Jane Jephcote describes some of the best preserved historic pubs to visit. A lot of London's pubs are from the period of Queen Victoria's reign (1837-1901) and have typical features of the time such as horseshoe (U) shaped bars, dark wood panelling and etched mirrors with the name of the original brewery owner. Many pubs continue to be split into small 'booths' by wooden partitions. Some of the quietest and most private places in London are inside these booths.

With pubs being a big part of British life there are many customs and traditions that have become part of the experience. Many British people have a 'local'. This is not always the closest pub to where they live or work, but is the pub where they spend most of their time. The landlord (or manager) of the pub and many of the staff will know their regulars well and normally call them by name. At first it may seem rude that staff will talk to their regulars while serving, but this is another custom. Then there is the ritual of closing time (usually 23:00 on weekdays) when a bell is rung first to declare 'last orders', for customers to buy their last

Welcome to London

drink, and second to indicate that the staff have stopped serving.

The handpumps on the bar have shaped signs (called 'pumpclips') which, when facing you, mean that the beer is available. If the staff have turned the pumpclip around to face the bar this means that the beer has finished. Beer, being a living product, has a limited life. Sometimes you will receive a pint where the white foam ('head') at the top is very large and the staff will offer to 'top it up', which means fill up the lost space due to the head. They will usually do this after the beer has 'settled', when the foaming has stopped.

Christine Cryne writes in more detail about beer styles. A wide range of flavours is possible from using just malted barley, hops, water, and yeast – far wider and more interesting in my opinion than even wine flavours. The range goes from light, sour lemon at one end (where a lot of hops have been used) to deep hot chocolate, when the barley is malted (roasted) to a black colour. In summer it is more traditional to drink light, hoppy beers that are more cooling and refreshing. London is, however, home to a number of styles. The most interesting of these is the dark 'porter' or 'London porter' style that was used to keep the porters (bag carriers) at London's markets warm in the winter. I hope you will find some of these to try this summer.

The Campaign for Real Ale (CAMRA) runs a national Pub of the Year competition and the London pubs that have competed in recent years are described in Geoff Strawbridge's article. For more information on CAMRA activities in London, visit www.camralondon.org.uk where you will find the regular London Drinker magazine, also available in many pubs. For all kinds of events in London pubs this summer, visit www.londoncityofbeer.org.uk or follow twitter @LDNCityOfBeer. I hope that you enjoy your beer experiences in London and try as many of our amazing and historic pubs as possible.



Now in case you were wondering, my local is... I have three: the Antelope in Tooting, the Hand in Hand, Wimbledon Common (see page 34) and the Harp near Charing Cross (page 53). Currently my favourite beer is Sambrook's Pumphouse Pale. Cheers!

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Real ale and British beer styles

eer sold through a handpump is usually 'real ale'. It can also be called 'cask-conditioned beer' and the best place to drink real ale is in a British pub!

Real ale is unpasteurised, unfiltered and is a liv-

ing product. Once brewed, it is put into a cask where it continues to ferment (secondary fermentation). This develops the flavour and the natural carbonation and so it is served without added carbon dioxide. Real ale is brewed from traditional ingredients: malt (malted barley), hops, water and yeast.

In Britain, the Campaign for Real Ale (CAMRA) has campaigned to keep this

rather unique beer style and helped to lead to a world-wide revival of beer appreciation – there is a whole range of beers, all with a different taste! To help the visitor understand a little more about British beer, here is a short guide. For more information, visit www.londoncityofbeer.org.uk.

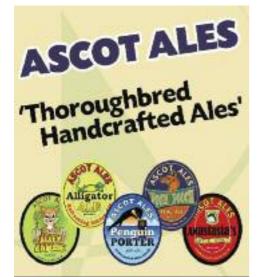
Milds: There are two types of mild: light or dark and so the colour can vary from pale amber to dark brown or black. Both types are malty and sweet tones tend to dominate the flavour but there may be a light hop flavour or aroma. Light milds may be slightly fruity and dark milds can have roast and caramel notes. Milds are not very bitter and are typically less than 4.3% ABV (alcohol by volume).



Bitters: There are all sorts of beers under this term from 'session' bitters, which are quite low in alcohol (below 4% ABV), to 'Best Bitters', which are a bit stronger up to 'Strong Bitters' that can be as strong as 6.5% ABV. All these beers have a hop and malt character with some fruitiness. As a bitter gets stronger, the mouth feel becomes richer and caramelised

fruit notes can be picked up. The stronger beer can often be sweeter. The colour usually can be anything from amber to brown.

Golden Ales: These beers are pale amber, gold, yellow or straw coloured and often use imported hops to create a refreshing beer with a strong fruit character, usually citrus. There is a little malt on the palate and a low to strong bitterness. Alcohol content is up to 5.3% ABV.



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Real ale and British beer styles

Strong Milds: Rarer these days, these beers were once very prevalent. The alcohol content is between 4.4% and 6.6% ABV. They tend to be dark in colour and are full bodied. Often there are roast notes, caramel and some fruitiness.

Porters: Always a dark beer (black or dark brown), which comes from the use of dark malts. It is complex in flavour with a full mouth feel and a pronounced finish through bitter hopping. Usually 4% to 6.5% ABV.

Stouts: There is often confusion between stouts and porters. Stouts are typically black and are less hopped than porters. There are two types of stout: dry and sweet. Dry stouts have an initial malt and caramel flavour with a distinctive dry roast bitterness in the finish. Sweet stouts are distinctively sweet in taste and aftertaste, sometimes through the use of lactose (milk stouts) and may have a cloying body. Stouts often contain roasted barley and sometimes oats ('Oatmeal Stouts'). The alcohol content ranges from 4% to as high as 12% ABV.

Barley Wines: Amber to tawny in colour, these strong beers can either be sweet or fermented to dryness with the yeast given time to ferment the majority of the sugar from the malt, leaving only a little sweetness. They have lots of flavour with

estery and fruity characteristics balanced by the bitterness. With their high alcohol content (6.5% to 12% ABV), barley wines are often warming. They are often stored and develop wine-like notes with age. Bottled versions have long shelf lives and can be kept for years before drinking.

IPA: IPA stands for India Pale Ale. A true IPA is strong (6% ABV and 7% ABV are not uncommon) and very hoppy. The hops and alcohol help to preserve the beer on the long journeys. However, you will sometimes see beers called IPAs with a much lower alcohol content, as low as 3.5% ABV. These are not true IPAs, rather they are bitters and certainly would not have survived the journey to India!

Speciality Beers: There are a number of British beers that use 'novel' ingredients including fruits, herbs, spices, honey, cereals other than malted barley and flowers as well as, or instead of, hops. This is not as strange as it sounds. British beer only started using hops in the 15th Century. Ginger and coriander are quite traditional beer flavourings and elderflower and honey are not unusual. Some of these beers can be quite a challenge, but take a risk and you could be delighted!

Christine Cryne

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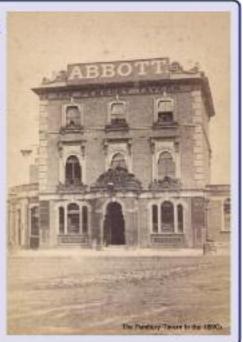
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Britain's capital of beer

ondon is undergoing a beer renaissance. Metropolitan drinkers are increasingly opting for provenance, character and distinctiveness in preference to globalised blandness, and discovering that great beer is an affordable luxury even in the teeth of a recession. Brewery numbers have tripled over five years and are set to grow still further. New pubs and bars selling a dazzling range of beer styles seem to open by the week, while even some of the big chains are widening their range. This year, as the eyes of the world turn to Britain's capital as the international focus of sporting excellence, beer connoisseurs also have much to celebrate in one of the world's most exciting beer cities.

It's a welcome upturn for a city that has long since lost its former pole position as a brewing capital. London gave birth to industrial brewing and the first two global beer styles, porter and India pale ale. In 1908, the first time the Olympic Games came to London, its breweries were producing around a billion pints a year. Forty years later, when the UK next hosted the Games, brewing in London had been battered by two world wars, plummeting beer strengths and rocketing duty. But big brewing still had a major presence, and the industry doubtless shared with the rest of the country a mood of optimism as it set about recovering from the privations of war.

Yet half a century later little was left of London's former brewing glory. The big brewers had been absorbed into national and then multinational groups, almost entirely quitting the capital in favour of less congested places with lower property prices and wages. The resurgence in cask beer promoted by CAMRA in the late 1970s and 1980s had some positive impacts as London's two remaining independent family brewers, Fuller's and Young's, previously relatively small concerns, flourished as real ale icons. But microbreweries struggled to gain a toehold: several opened and shortly closed, while others, like O'Hanlon's and Pitfield, followed the big players in relocating to the provinces. Even the introduction of tax breaks for smaller producers in the guise of Progressive Beer Duty in 2002, which set off a rapid expansion of small scale breweries elsewhere, seemed at first to have little effect in London.

In 2006, London brewing reached its nadir when Young's closed its Wandsworth site, which boasted one of the longest histories of continuous brewing in Britain, and merged its brewery with Charles Wells in Bedford. This left only three breweries of significant size – Fuller's, ambitious contemporary brewer Meantime, and the last vestige of old school big brewing in the capital, the Stag brewery at Mortlake, now ignominously



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dedicated to producing 'American' Budweiser for the European market. The five other breweries were small micros and brewpubs, and one of these closed shortly afterwards.

But Young's departure proved a turning point, prompting the determination of several would-be brewers to restore their home city's beery Andy Moffat, who opened the Redemption brewery in Tottenham early in 2010, told me he'd previously felt embarassed when fellow beer enthusiasts in other cities asked him what things were like at home. Duncan Sambrook, whose Sambrook's brewery in Battersea sold its first beer late in Autumn 2008, was prompted to fire up the mash tun partly out of frustration that the Great British Beer Festival was held in London but featured little London-brewed beer. O'Riordan of the Kernel in Southwark, with an appreciation of the city's brewing heritage reflected in his faithful recreations of London porters and stouts, is another brewer who felt a wider sense of responsibility when he opened his own highly artisanal enterprise late in 2009.

The absence of brewing in East London seemed a particular spur. Siblings James and Lizzie Brodie revived a failed and derelict brewery at the back of the King William IV in Leyton in 2008, initially as a means of adding a unique selling point to the pub. Two young home brewers turned their hobby into a commercial concern in the curiously rural surrounds of Aldborough Hatch near Ilford in Autumn 2009, creating the Ha'penny Brewery. A year later, another couple of young professionals, obsessed with the history of the legendary Truman brewery in Brick Lane, London's last surviving large independent before it was absorbed by Watneys in the early 1970s, succeeded in an apparently crazy scheme to revive the brand, albeit initially brewed under contract outside London.

These were independent initiatives, but the new brewers soon began to network and in March 2010 some of them set up the London Brewers Alliance to showcase their burgeoning talents. In this they had the full support of established stalwarts. Fuller's, now grown into Britain's fourth largest non-multinational brewery, has continued to flourish. Its world class brewing team, led by John Keeling and Derek Prentice (the latter a veteran of Truman's and Young's), has set the bar high not only with its excellent cask ales but with a succession of mould-breaking bottled specialities such as the long maturing Vintage Ale. Meantime, founded in 2000, was one of the first British micros to choose a different path, concentrating on high quality continental-style keg beers rather than cask with considerable success, and underwent a major expansion in 2010.

When I finished the text of my book, The

CAMRA Guide to London's Best Beer, Pubs and Bars in May 2011, I included profiles of the 13 London breweries then in operation. Besides those listed above there was the Twickenham brewery, established in 2004 to produce quality cask for a largely local market; two small production brewpubs, Brew Wharf at Borough Market (2005) and the Florence in Herne Hill (2007); and a brewery that grew several quantum leaps from a tiny Hampstead brewpub in 2005 to a gleaming new automated brewhouse under Kentish Town West Overground station in 2010. Though it has been known to dabble in cask, the Camden Town brewery does the bulk of its business in continental and US style beers in unpasteurised keg and bottled format.

As the book went to press I caught wind of another new brewery, Moncada, under development in North Kensington by an Argentinian-born former chef, and made a hasty last minute addition, congratulating myself for being bang up to date. In the event several more new breweries leap-frogged Moncada and the openings have continued since. At the time of writing there are 22 breweries in operation and I know of nine others at various stages of preparation. There should be at least 25 by the time you read this.

Several are brewpubs: Beavertown at theDuke's Brew & Que in De Beauvoir Town, the Botanist on Kew Green, London Brewing at the Bull in Highgate, Tap East at Westfield Stratford City right by the Olympic Park. All report their house brewed beer sells well even to people who don't normally drink beer but appreciate the ultimate in localism, consuming a quality product only a few metres from where it was made. Others are standalone brewers, such as By the Horns in Summerstown.



near Wimbledon Stadium, launched in autumn 2011. Its founders Alex Bull and Chris Mills are still in their 20s and only a few years out of university, well placed to appreciate the new and increasingly youthful following for fine local craft-brewed beer.

Once entirely devoid of brewing activity, East London now has an embarassment of riches. Three new projects launched in the second half of 2011:

Britain's capital of beer

East London Brewing, making accomplished cask ales near the Lee Valley Park; Redchurch, which specialises in strongish bottle conditioned beers of improving quality; and London Fields, which does well from brewery open days. Hackney Brewery should have launched by the time you read this, while the crew behind Truman's hope to return the brand close to its original home sometime this year.

Quality remains impressively high, and the variety is astonishing. A random sampling might include Fuller's classic low gravity bitter Chiswick, Redemption's astonishingly flavourful innovative 3% golden beer Trinity, unfiltered lager with US hops at the Camden Town brewery bar, the rich and chocolaty Hoxton Stout from Redchurch, Moncada's tasty amber Notting Hill Bitter, uncompromisingly unusual smoked Beavertown Smog Rocket at Duke's, one of Brodie's several black IPAs or a finely crafted and complex US-style India Pale Ale of the sort that is winning the Kernel brewery numerous international accolades.

And all this new energy is finding new routes to market. London beers are appearing on London bars in a way that hasn't been seen for decades, and not just in traditional cask friendly pubs but in a new wave of pubs and bars that's attracting a new crowd of discerning drinkers. Innovative small pub

companies like Antic and Barworks are opening specialist beer flagships, trendy cocktail bars are installing handpumps and packing fridges with London-brewed bottles, and even the occasional savvy restaurateur is realising that beers like those produced by the Kernel, or Fuller's Vintage Ales, are worthy of being offered alongside fine wine.

So if you're visiting London in this Olympic and Paralympic year, take the time to sample the city's rich beer culture at one of the most vibrant moments of its history. No matter what happens out in Stratford at the Olympic Park or in the other venues across the capital, you can rest assured that London's brewers, at least, are regularly delivering gold medal performances.

Des de Moor

Des de Moor is author of the award winning CAMRA Guide to London's Best Beer, Pubs and Bars and the longstanding bottled beer reviewer for BEER magazine. He's a contributor to numerous other magazines and books, regularly judges beer in international



competitions and maintains his own Beer Culture website at http://desdemoor.co.uk, which features regular updates to his London guide including a current list of London breweries.





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Ten heritage pubs to visit in London

ondon has a wealth of pubs with historic interiors. Here are ten of them that are well worth visiting for their real ale as well as their heritage interest.

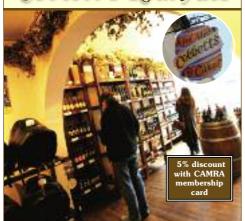
- I Why not begin with the Olde Mitre, 1 Ely Court, Ely Place, Holborn EC1N 6SJ (tube: Chancery Lane)? You can access this hidden pub either from Ely Place or Hatton Garden look for the blue mitre sign to find the alley leading to the entrance. Even though the address has a City of London postcode, this pub is actually Crown property so technically outside the City. Hatton House, built by Elizabeth I's Chancellor, Sir Christopher Hatton used to stand on this site. Although the present building dates from the late 18th century, the interior is a 1930s refitting with a Tudor feel. There are two cosy main rooms and an even cosier snug off to the side called 'Ye Closet'. There is also another room upstairs.
- 2 Now for a West End pub, the Argyll Arms, 18 Argyll Street, Soho W1F 7TP (tube: Oxford Circus). You will be amazed when you step through the door and see the sumptuous interior of this Victorian pub (1868) with its 1890s fittings. Partitions divide the ground floor into separate drinking areas and everywhere you look there are splendid etched and cut glass mirrors and glorious

ceilings. If you want to eat, go up the grand staircase to the room upstairs and watch the hustle and bustle of the street outside.

- 3 Deeper into Soho is the **Dog & Duck**, 18 Bateman Street, Soho W1D 3AJ (tube: Tottenham Court Road). This busy pub, built in 1897, is a delight. Note the many depictions of dogs and ducks both inside and outside, starting with the stone carving of them high up outside. Next, as you step into the pub, look down and you will see them again in mosaic on the floor. Finally, look at them depicted in the tiles on the interior walls. Huge Victorian advertising mirrors line one wall above the tiles and help to make the pub appear larger than it is. Much of the woodwork dates from the 1930s. Upstairs is another small room, handy for watching the world go by.
- 4 Sticking with the Victorian theme, take a trip to Bayswater to visit the Victoria, 10a Strathearn Place, Bayswater W2 2NH (rail: Paddington; tube: Paddington, Lancaster Gate). This handsome white corner pub was built in the 19th century and its interior fittings, dating from 1864, are rare because of their age. These include a wonderful set of painted and gilded mirrors, a wooden servery with a built-in clock showing the date, 1864, and a Regency-style fireplace with a print of Queen



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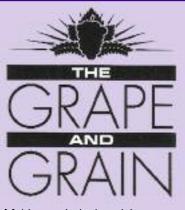
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Ten heritage pubs to visit in London

Victoria herself with her husband, Prince Albert and their children. Don't miss the two upstairs rooms: the Club Room with its wooden wall panelling; and the Theatre Bar which has fittings from the Gaiety Theatre.

- 5 Going further out of town, pay a visit to the Falcon, 2 St John's Hill, Battersea SW11 1RU (rail: Clapham Junction). This late Victorian pub was built in 1887 on the site of its less ornate predecessor. In the back room of the pub (now used for dining), look for the stained glass depictions of the pub in both eras. Its previous nickname was 'Death's Door' because funeral carriages would stop off here for refreshment (as you see in one of the glass panels) and the landlord happened to be a Mr Death. Another fine stained glass panel can be found in the main entrance door, showing a falcon, but what strikes one most about the interior of this pub is the richness of the woodwork in the vast servery and the very long continuous bar counter, reputed to be the longest in Britain. There are three separate drinking areas, including a little snug on the left-hand side next to the entrance corridor.
- 6 Not far from Battersea is Wandsworth, once the home of Young's famous Ram Brewery, the buildings of which can still be seen near the oneway system. Almost opposite is a Young's pub, the Spread Eagle, 71 Wandsworth High Street, SW18 2PT (rail: Wandsworth Town). Here you will be dazzled by the many etched and cut glass mirrors and the ornate wooden servery. The pub was built in 1898 and has three large rooms. To the left is the plainer public bar, to the right is the main saloon and at the back is the 'Dining Room and Lounge', as it says on the etched glass doors. This room was probably once used for playing billiards also, as it has a wonderful coloured circular skylight. The rest of the fittings in this room, however, are fairly modern.
- 7 Fancy an excursion out to West Ealing? If so, visit the Forester, 2 Leighton Road, West Ealing W13 9EP (rail: West Ealing; tube: Northfields). impressive building boasts one of the finest pub interiors in Greater London. It was designed in 1909 by Thomas Henry Nowell Parr for the Royal Brewery, Brentford and has distinctive Art Nouveau features. On the outside of the pub, note the striking green-glazed tiles, a hint of the quality of the fittings inside. Four rooms of the original five remain and they are a feast for the eyes. Note the Tudor arches in the woodwork and, most remarkable for their rarity in London, the historic bell pushes in the wooden panelling in the main room. The stained glass in the windows is exquisite with its floral Art Nouveau motifs. Note also the fireplaces with their green tiles and, in the public bar to the right, the gaslight fittings.

- 8 Now to another, though later, Art Nouveau-style pub interior in a completely different part of London Dulwich. The Herne Tavern, 2 Forest Hill Road, Dulwich SE22 ORR (rail: North Dulwich, East Dulwich) is a gem. Built in the 19th century, it was refitted between the two world wars with stained glass windows, wooden panelling and brick and tiled fireplaces. The names of the drinking areas can be seen in the glass so we have the public bar to the left of the entrance and the lounge to the right. A third room lies behind the public bar. Note also the delightful Arts and Crafts-style wooden chairs in the lounge. There is a large garden at the back for use on warmer days.
- 9 Not far from Dulwich is Herne Hill and the Half Moon, 10 Half Moon Lane, SE24 9HU (rail: Herne



- Hill). This pub was built in 1896 with quite a mix of styles externally. Inside it now has three rooms downstairs with their original servery. The best of the rooms is the snug, the rear left-hand room, which has six gorgeous back-painted mirrors in stunning colours depicting water birds and others in their natural habitat. If you look carefully you will see that they are signed 'W Gibbs & Sons glass decorators, Blackfriars'. Note also the etched glass screens.
- 10. Finally, what about a visit to Harrow-on-the-Hill where you will find the Castle, 30 West Street, Harrow-on-the Hill HA1 3EF (tube and rail: Harrow-on-the Hill)? Very close to the famous Harrow School, the Castle was built in 1901. Before you enter, note the fine ironwork over the main entrance and the mosaic floor announcing the pub's name. There are now three rooms with wood and glass partitions separating them, including one with a low door for staff access between areas. If weather permits, have a look also at the elevated garden at the back of the pub.

Jane Jephcote

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Pubs for food

ondon offers a huge variety of restaurants, cafes and other eating places, with all the world's cuisines coming together in one city. In fact, the choice is so vast that it can be rather daunting for a visitor simply looking for good food, particularly for visitors from abroad in search of the elusive traditional British fare. We recommend that visitors try out an alternative which is often overlooked: eat at the pub. This option is often dismissed as being too downmarket, but this view is becoming increasingly outdated. If you choose wisely, there are hundreds of pubs in London offering tasty, stylish and good value meals, more often than not good British dishes such as pies, roast dinners and traditional fish and chips.

Moreover, where most people will associate wine with choosing the right drink to go with your meal, fewer people know that real ale can complement food just as well and sometimes better. The range of British beers is so large and so complex in its variety that one can say with confidence that you will find an ale to go with any meal and balance the flavours perfectly. Here are some London pubs, selected by CAMRA branches, where both beer and food are of particularly high quality, starting in Central London, then visiting East, North, North West, South East, South West and West London postal and outer London districts. Sarah Bleksley

Old Fountain, 3 Baldwin Street, EC1V 9NU



This privately owned free house, formerly a Whitbread house, has been run by the Durrant family since 1964. It is divided into two drinking areas. One area has a bar with ample seating and a dartboard; the other bar has more seating and a large fish tank to help you to relax. There is a new roof garden, with two large tables covered by heated parasols. The comprehensive beer range is selected mainly from local and micro-breweries,

noted for new brews and an extensive range of local brewery bottled conditioned beers. Aside from Fuller's London Pride, the Old Fountain offers seven other handpumps with changing guest beers. There is also a real cider, Thatchers Cheddar Valley.

The pub is open from 11:00 to 23:00 Monday to Friday (it is closed at weekends). A lunchtime full menu is served from 12:00 to 14:30, and the evening menu is available between 17:00 and 22:00. Every day the specials board is changed: examples are chilli con carne, chicken or beef curry, lasagne, sausage and mash, shepherds pie, various pies, roast dinners and at least one homemade soup at £2.95, or with a sandwich for £5. The soups vary with new recipes regularly added: flavours such as French onion, pea and ham, butternut squash, broccoli and stilton, leek and potato are offered. A variety of sandwiches with freshly made fillings is also available including salt beef.

The Old Fountain was East London and City CAMRA Pub of the Year 2011 and you can follow them on Twitter at http://twitter.com/#!/OldFountainAles.

Town of Ramsgate, 62 Wapping High Street E1 2PN

This historic pub formerly called the Red Cow is located in the old docklands amongst warehouses that have been converted into luxury flats. An Enterprise tenancy, it is popular with locals and with passing walkers and tour groups: all are made welcome. There are three handpumps, dispensing Fuller's London Pride, Sharp's Doom Bar and Young's Bitter.

This pub is open between 12:00 and midnight (23:00 Sunday). Home cooked traditional English food is served here from 12:00 to 16:00 and 17:00 to 21:00. Children and dogs are welcome. A very popular quiz is held on Monday nights.

The unusually named Town of Ramsgate is a long, narrow pub next to an alleyway known as Wapping Old Stairs. The stairs lead down to the riverside where fishermen from Ramsgate, Kent sold their catch. Once, this was part of a lively and bustling port. Now mostly gentrified and respectable, the area has a dark and brutal past. Men press ganged into serving on ships and convicts destined for transportation to the Colonies were held in cellars at the pub. Execution Dock was situated nearby; the condemned were hanged then chained to posts in the river, the tide rising over them three times before their bodies were removed. The pub's seating area overlooks the river, and has a mock gallows as a reminder. It was on Wapping Old Stairs, in 1688, that Judge Jeffries (the Hanging Judge) was captured whilst trying to flee the country dressed as a sailor. One story claims that the Hamburg-bound ship he was on moored at Wapping and Jeffries went ashore for a pint, where he was recognised. Jeffries didn't really go to Execution Dock, but was held in the Tower of London, where he died of natural causes

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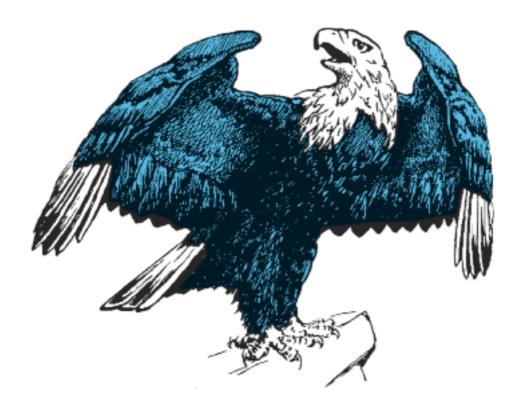
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Dispensary, 19A Leman Street, Whitechapel E1 8EN

This grade II-listed former hospital became a pub and eating house in 2006. There are five handpumps serving the house beer Florence NightingAle brewed by Nethergate brewery and up to four guest ales (the interesting choice will normally include a dark beer). A single bar with a room to the right provides extra seating. The balcony is used as a dining area, and there is a function room upstairs.

The Dispensary opens between 11:30 and 23:00 Monday to Friday (it is closed at the weekend). Food is available 12:00 to 15:00 and 17:00 to 20:45. Menu items are subject to change, but here are some examples. Starters include sautéed mushrooms on toast with soft poached duck egg; flash-grilled smoked mackerel; remoulade carpaccio of beef 'Harry's Bar' style. Mains include 28 day aged 8oz sirloin, pommes frites, truffle and parmesan butter; escalope of chicken cordon bleu served with boulangère potatoes; fillet of beef stroganoff with tomato rice; spinach and ricotta ravioli with sage butter and parmesan.

A 5 minute walk from Brick Lane Market, the Dispensary is CAMRA's East London and City Branch Pub of the Year 2009. You can follow the

Dispensary on Twitter at: http://twitter.com/#!/dispensarypub

Camel, 277 Globe Road, Bethnal Green E2 0JD

A small pub behind the Bethnal Green Museum of Childhood, down an alley from the small park by the tube station. The attractive brown-tiled exterior contrasts with an interior of utilitarian furniture, bare floors and modish, loud, floral wallpaper with 1960s bronze pendant lights.

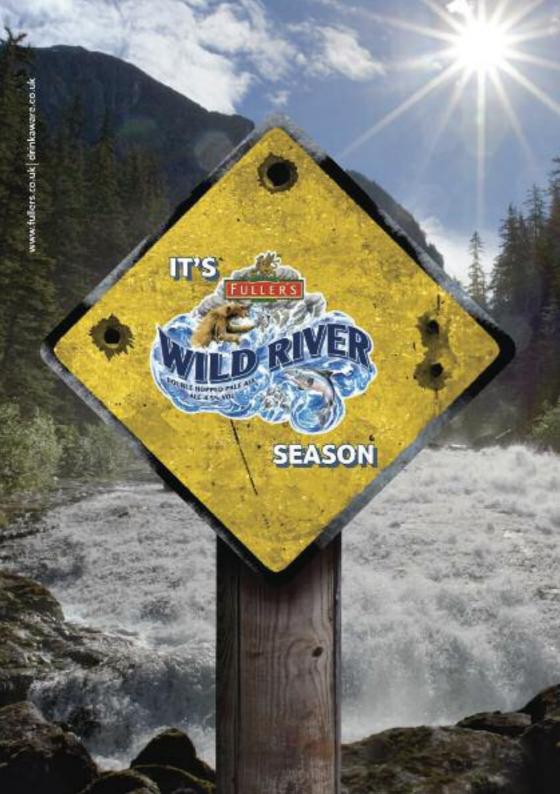
This lovingly restored, cosy Victorian boozer with its single polished wood bar is steeped in history. The pub was used as a club for non-evacuated East End children during World War II; membership of the Camel Club was a penny a week. The Camel is now keen to trace any locals who attended the club, so they can put them in touch with researchers from ITV's historical series 'The Way We Were'.

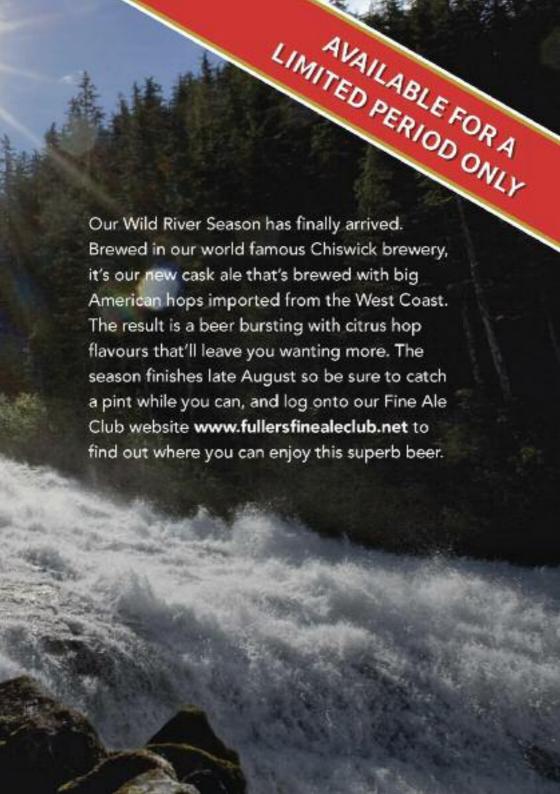
Bethnal Green's Camel was closed for five years, designated for demolition as the site was marked for a housing development but it was saved, in part by local opposition and a 500-strong petition.

'Home made' (as in made in Bristol, we are told) pies and mash come with a twist: fillings include steak and chorizo and Thai green curry. Food is served on Monday to Thursday from 18:00









Pubs for food

to 21:30, and Friday and Saturday from 13:00 to 21:30. The pub itself is open from 16:00 to 23:00 Monday to Thursday; 11:00 to 00:00 Friday and Saturday, and 12:00 to 22:30 on Sunday. However, during the Olympic Games, the pub will also open from 12:00 on Monday to Thursday.

A good selection of whisky and rum is available, as well as real ales. Four handpumps dispense Crouch Vale Brewers Gold, Sambrook's Junction and Wandle, and an Adnams beer. There is a seated outdoor drinking area. Regular quiz nights are held and the pub has its own cricket team.

Red Lion, 640 High Road Leytonstone E11 3AA

Originally built in 1670, this pub was named the Robin Hood until 1766. It was then rebuilt around 1890. It is a large street corner pub with generously sized windows on all sides. Transformed by the pub group Antic into a friendly and welcoming place, the Red Lion retains some interesting architectural features inside and out. The single long bar with ten handpumps offers a diverse and changing selection of ales (which often includes local brewery ales). Milds, porters and stouts are often available from microbreweries both local and nationwide. Craft UK and US keg beers are on tap along with a good selection of bottled British and European beers. There is also real cider available, including Gwynt Y

Ddraig and others. Subdued lighting and candles provide a relaxing environment. A good menu offers a choice of vegetarian dishes, seafood, game and steak, with starters and desserts optional. Roast dinner on Sunday includes a vegetarian option. A DJ provides the entertainment on Friday and Saturday and there are live acoustic sets or jazz on Sunday.

The Red Lion is East London & City CAMRA Pub of the Year 2012. Opening hours are 16:00 to 23:00 Monday to Wednesday, 16:00 to midnight Thursday, 16:00 to 02:00 Friday, 12:00 to 02:00 Saturday, and 12:00 to 23:00 Sunday.

Black Lion, 59-61 High Street, Plaistow, E13 0AD

The Black Lion is an early 16th-century coaching inn rebuilt about 280 years ago. Some original features have been preserved, including low ceilings, oak beams and a cobbled courtyard. The pub is a Free House with two separate bars serving up to six different beers (check chalk board for beers being served and coming soon) selected from regional breweries. Mighty Oak (Maldon, Essex) feature regularly, and a good selection is available. The front bar has a dartboard and screen; the rear bar is smaller and cosier. Excellent home-cooked food is available Monday to Friday 12:00 to 14:30 and 17:00 to 19:30, and on Saturdays when West

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Ham football team play at home. The menu comprises a selection of sandwiches, cold platters and hot meals. Menu examples include Fresh Catch of the Day served with chips and peas at £7.10; farmhouse ham, egg and chips at £6.10 and steak and ale pie at £5.80.

A function room is available for hire. The local West Ham boxing club uses the outside stables. The pub is open Monday to Saturday 11:00 to 23:00 and Sunday 12:00 to 22:30. A good selection of guest beers is available.

Betjeman Arms, Upper Level Concourse (SE corner), Unit 53 St Pancras International Station, N1C 4OL

Named after the esteemed poet who prevented the station's destruction, this is either the last pub before you head for the Eurostar or the first on your arrival. In fact, if the train did not stop on Platform 1, then it would go straight through the pub. It is located on the upper concourse close to the large kissing-couple meeting point statue, and there is an open terrace facing the trains. A similar terrace is situated on the other side facing the main Euston Road and King's Cross. The interior is rather complicated with one room leading to the next and the next and so on. However, it is elegantly done and the open-plan kitchen greets you as you enter

train-side.

Food kicks off with breakfast from 9:00 until 11:30: full English, smoked salmon, eggs benedict, sausage and bacon sandwiches, porridge, croissants, toast and muffins. The main menu and snacks menu runs from 12:00 until 21:30. There are various starters (some of which can be taken as larger mains e.g. fish cake or barbecued ham-hock salad); mains such as linguine, stuffed chicken breast, baked bream fillet, duck breast and rib-eve steak, burgers, fish and chips, sausage casserole and ploughman's (from £8.45 to £16.25) with sandwiches and soups and half-sized (and halfpriced) portions for children. Bar snacks include pork pie with piccalilli, black pudding scotch egg, a half pint of prawns and mini fish and chips from £3.50 to £6. Roasts are served on Sunday. There is an extensive wine list and private dining can be arranged and tables booked. The pub holds regular beer festivals.

The ales on offer are Adnams Bitter, Sharp's Betjeman Ale and one or two guests, and the pub is open daily from 09:00 to 23:00.

Snooty Fox, 75 Grosvenor Avenue, N5 2NN

This vibrant, spacious pub decorated with 1960s icons and a 45 rpm jukebox gives a retro feel. It features an open-plan room with plenty of seating



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Pubs for food

space and cosy couch areas. There is a small patio off the light airy lounge to enjoy one of their four real ales and watch the world go by. It regularly has DJs in attendance, and hosts several diverse beer festivals, always well attended. There is a revolving LocAle (a beer brewed within 30 miles of the pub from the likes of Redemption Brewing Company, Windsor & Eton, Sambrook's, Ha'Penny and East London Brewing) and two other changing guest beers as well as St Austell Tribute.

Good modern British food is cooked to order, and of course there are Sunday roasts: five on offer plus a fish and vegetarian option. There is a daily rotisserie menu of spit-roasted free range chicken from Banham Farm in Norfolk basted in aromatic herbs and spices, stuffed with lemon and lime and served with gravy and a choice of side orders. Weekly specials are sourced focusing on seasonal produce, fresh fish and a sumptuous pie of the week. The kitchen is open 17:00 to 22:00 Monday to Thursday (22:30 Friday), from 12:00 to 22:30 Saturday (21:00 Sunday). The pub is open Monday to Thursday 16:00 to 23:00, 16:00 to 01:00 Friday, 12:00 to 01:00 Saturday and 12:00 to 22:30 Sunday.

Canonbury station on the London Overground (with connections to Stratford) is directly opposite the pub and easily seen from the outside bench seating where smoking is permitted. The pub is 10 minutes from Highbury & Islington tube station. Easily accessible bus routes to Highbury & Islington or Newington Green are 73, 236, 393 and 451. Card-carrying CAMRA members get 20p off a pint of the nominated guest ale.

Bree Louise, 69 Cobourg Street, NW1 2HH

This one-bar corner pub, usually busy with locals and Euston commuters, was the local CAMRA Pub of the Year in 2009/10. The main line station can be seen from the pleasant outside benches (smoking permitted) and Euston Square tube is only 5 minutes away. A cooled gravity stillage. complemented by handpumps, provides a large range of changing real ales plus up to eleven ciders and perries (including Weston's and others). The pub is a member of CAMRA's LocAle scheme so will always stock a beer brewed within 30 miles of Its usual beer selection includes the pub. Redemption Trinity, Windsor & Eton Conqueror and Knight of the Garter and up to 14 guest ales. Regular beer festivals are held.

As well as its beer and cider, the pub is very well regarded for its large selection of award-winning pies, made on the premises and served daily from 12:00 until 21:00. Monday to Thursday features a Pie of the Day at £6; all pies (except the Fish Pie and Haggis Pie) are accompanied by double creamed mashed potato or chips and seasonal vegetables. If pies are not to your taste, then there

are steaks and burgers from the grill, pastas, ploughman's lunches, fish and chips, bangers and mash, salads, a very comprehensive cheese board and more: there should be something for everyone. All the meat is 100% English and comes from a North Kent producer. Tables can be booked. CAMRA members get 50p off a pint of beer and cider and also a discount on certain of the homemade pies. There is no music, just conversation, but occasional sport on TV (usually at the weekend). Oh, and they are quite proud of their whisky and tequila offerings as well.

Opening hours are 11:30 to 23:00 – later if it gets busy! – and 12:00 to 22:30 on Sunday.

Royal Oak, 44 Tabard Street, SE1 4JU

There has been a pub on this site since the 1700s, but the current Royal Oak is Victorian, a 1898-9 rebuild by Frederick Hurdle of the Abridge Brewery, Essex (taken over by Whitbread in 1900). The pub is owned by Harvey's of Sussex, one of Britain's reduced number of family brewers. The family has some connection to the area: an ancestor owned the South London Brewery, which brewed nearby in Southwark Bridge Road. There are two bars, separated by an 'off sales window', which is rarely seen in London these days. The seating is predominantly wooden around bleached wood tables although there are a few comfy chairs in the smaller bar. Note the two gold hinds above the bar gantry (the hind logo is associated with Whitbread).

The walls are adorned with prints and photographs predominantly related to the theatre and music hall but look out for an early 19th century cartoon lampooning the temperance movement. The small upstairs function room is themed with Chaucer's Canterbury Tales memorabilia.

Food is classic British grub with the portions to match, whether it is a full meal with potatoes and vegetables (try the steak and kidney pudding to fully line the stomach) or the thick sandwiches, which can also come as double deckers for those who are really hungry. The salt beef with gherkins is particularly popular. Then, if you still have space, you could try the bread and butter pudding to finish. A specials board, which varies daily, offers plenty of alternatives including some fish dishes.

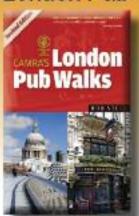
The pub is open from 11:00 to 23:30 Monday to Thursday and Saturday. On Fridays it opens from 12:00 to 23:30, and on Sundays 12:00-21:00. Food is served from 12:00 to 14:45 and 17:00 to 21:00. Real ales are Harvey's Sussex XX Mild, Pale, Sussex Best Bitter, Armada and seasonal beers. There is usually one Fuller's beer available, as well as a real cider.

Star Tavern, 6 Belgrave Mews West (off Halkin Place), SW1X 8HT

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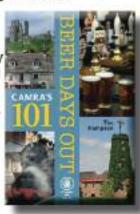
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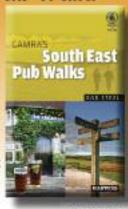
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Pubs for food

pretty mews pub is one of only two pubs in London that has appeared in every edition of CAMRA's Good Beer Guide. The food is varied and wholesome, and is complemented by the top quality Fuller's ales: Chiswick, Discovery, London Pride and ESB are all available, as well as a seasonal guest. You can dine on either the ground or first floors.

Back in the 1950s and 1960s the rich and famous like Diana Dors, Peter O'Toole, Albert Finney and film director Alexander Korda came here to rub shoulders with the criminal fraternity who frequented the establishment. Some of the planning for the 1963 Great Train Robbery was discussed here. Knightsbridge and Sloane Square underground stations are within walking distance and several bus routes use Sloane Street. Food is served from 12:00 to 16:00 and 17:00 to 21:00 Monday to Friday, 12:00 to 19:00 Saturdays and 12:00 to 17:00 Sundays. The pub is open from 11:00 to 23:00 Monday to Friday, 12:00 to 23:00 Saturday and 12:00 to 22:30 Sunday. Note the attractive star decorations on the windows.

White Horse, 1-3 Parsons Green, SW6 4UL

The White Horse is a comfortable former coaching inn, with large sofas in its main seating area. The

quality food menu also provides suggestions for the best beer to accompany your choice. As well as real ales, there are quality keg lagers and a large selection of bottled beers. The bar offers about eight real ales from Adnams, Dark Star, Harveys and many other breweries.

The pub's opening hours are 11:00 to 23:30 Monday to Wednesday, 11:00 to midnight Thursday to Saturday, and 11:00 to 23:30 on Sunday. Food is available from 09:30 for morning brunch, and then 12:00 to 22:30 every day for the full selection. The outside area often has barbecues in the warmer months. Special beer festivals are staged during the year. Parsons Green underground station is 5 minutes' walk away. The White Horse has been CAMRA West London Pub of the Year.

Hand in Hand, 6 Crooked Billet, Wimbledon, SW19 4RO

This award-winning Young's pub is situated on the edge of Wimbledon Common, offering a real feel of a village pub in the heart of London with a warmth and intimacy of atmosphere in the different drinking areas around the one bar. A courtyard at the front offers opportunities for outside drinking as does a wonderful grassy bank at the front for summer drinking (but only plastic glasses allowed in





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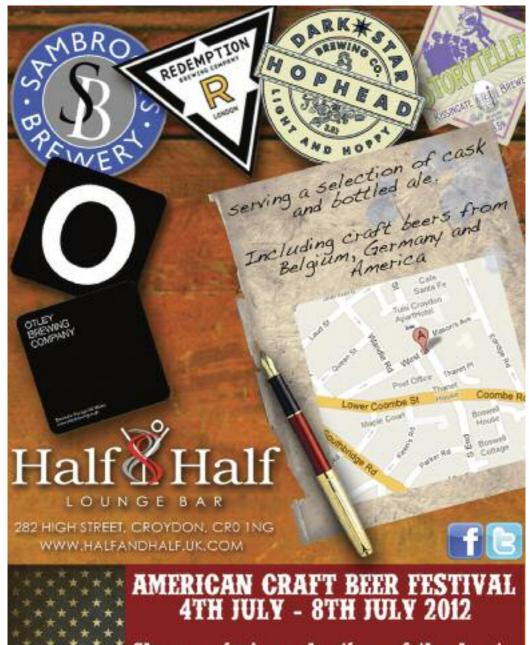


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Showcasing a selection of the best American Craft Beers Including a Fordhams Beer Tasting this area). It also boasts a family room (children are not allowed in the main bar) and is dog friendly. Entertainments include poker every Monday, a quiz on Tuesdays, and acoustic music on the last Sunday of the month. The pub is built on the site of a house owned by Daniel Watney whose grandson founded Watney's brewery.

Food is available Monday to Thursday 12:00 to 16:00 and 18:00 to 22:00, Friday and Saturday 12:00 to 22:00, and Sunday 12:00 to 21:00. The menu includes traditional style classic pub food from fish and chips to 8oz rump steaks. Home made pies and specials such as a Moroccan spiced lamb burger are also available. There are also light bites, salads, baguettes, vegetarian options and children's menu.

Paddles of three one-third pints are available. Evening cellar tours are held on the first Wednesday of even-numbered months (booking is required). Additional tours for up to 15 people can be booked for other Wednesday evenings. Spring and autumn beer festivals and meet the brewer evenings are held here. Real ales include Courage Directors or Wells Bombardier, Young's Bitter, Young's Special, seasonal beer, guest beers (up to four, at least one of which will usually be from Sambrook's, and all from the Young's list which includes small independent local breweries). One beer may be on gravity on the bar.

The pub is a ten minute walk across the south side of Wimbledon Common from the Rose & Crown, Young's hotel in Wimbledon Village. From Hartfield Road bus stop L the pub can also be reached by taking the 200 bus to Edge Hill, stop K. Cross the road and turn left then right into Wright's Alley; the pub is almost opposite the end of the path, and less than ten minutes' walk from the bus stop. Opening hours are 11:00 to 23:00 Monday to Thursday, 11:00 to midnight Friday to Saturday and 12:00 to 23:00 Sunday.

Red Lion, 13 St Mary's Road, Ealing W5 5RA

The Red Lion is a splendid example of a traditional London pub. Ever since Fuller, Smith & Turner became a company in 1845 it has been a Fuller's pub. In the coaching days of the mid eighteenth century until 1879-80, it was on the coach route from Kew to Uxbridge.

The earliest record of this pub is believed to be in the local newspapers in the early 1700s. At that time, a farmer in Acton let the pub, then called the Red Lyon, to a brewer for a rent of £7 a year. The pub is mentioned again in local papers in 1826 as having favour with the then vicar of St Mary's, Sir Herbert Oakle. Apparently, it was a suitable distance from the vicarage and had a good garden, a bowling green and a tree in the front.

The Red Lion is known to its regulars as Stage Six: the hallowed watering hole of characters, work-

ers and actors from the famous Ealing Studios which are almost opposite. Inside, the walls are hung with photographs depicting glorious moments in British filmmaking.

Jonathan and Victoria Lee have been the colicensees since 2001. It is very much a family-run pub as their son Keiran is the chef, and their daughter Virginia is chief cook and bottle washer.

The food is of a very high standard, with generous helpings and everything cooked to order. Snacks are available every day until 21:30. At lunch, which is served from 12:00 to 15:00, there is a good range of burgers, steak or fish and chips, three or four salads and a variety of sandwiches. At dinner, which is from 19:00 to 21:30, there are five or six starters, about twelve main courses and two or three desserts. Many of the dishes are what are normally only available in restaurants. The usual menu is not available on Sundays, when a traditional British roast dinner is served from 12:00 to 17:00, with the choice of beef, lamb, pork and free-range chicken, all of which come with home-made gravy and freshly-cooked vegetables. From 17:00 to 21:30 on Sundays, there are pies and mashed potatoes.

Real ales include Fuller's Chiswick, London Pride, ESB and a seasonal beer, plus one guest. The pub's opening hours are 12:00 to 23:00 Sunday to Wednesday, 12:00 to midnight Thursday to Friday, and 11:00 to midnight Saturday.

Dove, 19 Upper Mall, Hammersmith W6 9TA

This special and rightfully famous riverside pub is entered at ground level from a narrow alley. The small bar is in the first room, with comfortable seating. There is a tiny snug bar on your right, claimed to be the smallest public bar in Britain. In front of you are six steps that lead up to another seating area, and beyond that is the terrace seating overlooking the Thames. On the right of this are metal stairs up to a 'crow's nest'. It is lovely to sit having a great pint of real ale and just watching life go by. Good food is available Monday to Thursday, 12:00 to 15:00 and 18:00 to 22:00; Friday to Saturday 12:00 to 22:00, and Sunday 12:00 to 20:00. Many famous people have visited this pub. A P Herbert called it 'The Pigeons' in his novel The Water Gypsies, and the poet James Thompson composed the words of Rule Britannia in an upstairs room.

The Dove is open from 11:00 to 23:00 Monday to Saturday, and 12:00 to 23:00 on Sundays. Fuller's Chiswick, Discovery, London Pride and ESB are available as well as seasonal guest beers. The pub is a pleasant riverside walk from Hammersmith tube station.

Botanist on the Green, 3-5 Kew Green, Kew, TW9 3AA

This respected gastropub serves British and World

Pubs for food

cuisine with typically five starters, nine mains and five desserts to choose from, plus a variety of light bites, add-ons and sharing platters. Their beers are brewed on the premises with food-matching in mind. These are finding favour with local beer enthusiasts and have proved popular at beer festivals. There is also a wide range of British and European bottled beers and other beverages.

While a little too far from the centre of Richmond to link up in a town crawl, the Botanist is very well situated for visitors to the World Heritage site at Kew Gardens, which is one of London's premier attractions but especially so in summer when the outside gardens are particularly inviting. Other attractions nearby include the Kew Steam Museum in Brentford.

The bar opening hours are 12:00-23:00 Monday to Thursday; 12:00-midnight Friday and Saturday, and 12:00 22:30 on Sundays. Food is served from 12:00-15:00 and 17:00-21:30 Monday to Thursdays, 12:00-22:00 Friday and Saturday, and 12:00-21:00 on Sundays.

By rail, the pub can be reached from Kew Gardens Station on both Overground and District Line tube services. Kew Bridge Station is also a short walk away. The 65 bus service from Ealing to Kingston runs past, and a new brew is named after

the service. The beers available are all Botanist Brewery beers. Humulus Lupulus is a dry, hoppy but aromatic Pale Ale; Three Nine One is malty and nutty; OK is a traditional English bitter with hints of malt and caramel; Kew Green is an organic wheat beer and Dunkel Berry an organic fruit wheat beer. Night Porter is a traditional London Porter, and Queen Charlotte is a German Kolsch style beer.





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or many decades, most British people's exposure to foreign beer has been through bland, fizzy lagers with exotic names. Many of these are not even imported – they are local copies manufactured by UK brewing companies under licence.

Luckily, the situation today is much improved. There is a multitude of interesting flavour-filled beers, made with passion in heritage and craft breweries around the world. As well as the great beer cultures of Belgium, the Czech Republic, Germany and the UK, many new contenders are creating or rediscovering beer heritages of their own. Among them are the USA, the Netherlands, Italy, Denmark, Canada, Australia and New Zealand, but almost every country in the world now has someone, somewhere, commercially brewing good beer.

And perhaps it's our role as a trading city, or maybe it's our multicultural population, but London is now a great place to drink that great beer. The twelve pubs we feature present a kaleidoscope of all that is excellent, whether it is the Abbey, fruit and lambic beers of Belgium, the Reinheitsgebot of Germany, the real taste of Australia, the hoppy brews of the American craft beer movement, classic Pilsner lagers from the Czech Republic, or the playfulness of modern Scandinavian and Italian craft brewers.

In the following list, we have focused on those areas where visitors to London this summer are most likely to find themselves – Central London, the Olympic Park, etc. There are plenty more places to drink great imported beer elsewhere in the city, of course. Enjoy!

Editor: Bryan Betts; Contributors: Greg Tingey, Peter Sutcliffe, Richard Larkin

Cask Pub & Kitchen

6 Charlwood Street, Pimlico SW1V 2EE; 020 7630 7225; www.caskpubandkitchen.com. Open 12:00-23:00 (22:30 Sun). Nearest tube station Pimlico, 5 minute walk, at the junction with Charlwood Street. The Cask opened its doors in 2009 and has been a multiple award-winner ever since. It claims to have the largest craft beer selection in the UK and with a list exceeding 500 that would be difficult to disprove. Alongside the twelve craft keg taps that feature an ever-changing array of global beers, there are ten handpumps offering cask real ale from UK microbreweries. The huge bottled beer selection is very esoteric with several rarities. Over twenty countries are represented, with Belgium and the USA to the fore. The extremely robust beers of the Copenhagen-based travelling brewer Mikeller also feature prominently. The food menu is limited but good, with well-stacked burgers a speciality. The pub itself is open-plan, light, airy and simply furnished – decoration is limited to some evocative

and highly appropriate black and white photos of cask-filling at the Dark Star brewery in Sussex – and the staff are generally both knowledgeable and helpful.

Equally highly recommended is Cask's sibling, the Craft Beer Co. in Clerkenwell (see page 7).

De Hems

11 Macclesfield Street, Soho W1D 5BW; 020 7437 2494;

www.nicholsonpubs.co.uk/dehemsdutchcafebarsoholondon. Open 10:00-midnight (00:30 Fri/Sat, 23:00 Sun). Nearest tube staions Leicester Square or Piccadilly Circus.

Located on the border of Soho and Chinatown, De Hems styles itself as the only Dutch Café Bar in London. It has a large, plain and high-ceilinged ground floor bar, with a smaller upstairs bar and function room, and it specialises in imported beers, mainly from the Netherlands, but also with a few from Belgium and Coopers from Australia. There is a handy information sheet available, which gives brief tasting notes on most of the beers. The menu includes traditional Dutch bar snacks such as bitterballen and krokketten.

De Hems is a focal point for the expatriate Dutch community, especially on a Friday evening or when any Dutch football match is being screened. Its Dutch connections go back at least as far as the 1890s, when a Dutchman bought it. During the Second World War, it was a rallying point for the Dutch resistance in London, as the French House on nearby Dean Street was for the French.

Dove

24-28 Broadway Market, Hackney, E8 4QJ; 020 7275 7617; www.dovepubs.com/dove. Open 12:00-23:00 Mon-Sat, 12:00-22:30 Sun. Nearest rail station London Fields or Cambridge Heath, 10-15 minute walk, at junction with Jackman Street.

The Dove is a long-established pub with the kind of tiled exterior that was once traditional in London's East End pubs, and an interior that could pass as a classic Dutch or Belgian brown bar. The interior is L-shaped and more spacious than you might at first think, with seating on different levels.

It serves excellent and reasonably priced food, some of it sourced from the organic food market that takes place just outside on Saturdays, and a wide range of bottled beers, mostly from Belgium but with some interesting options from elsewhere. Draught Belgian beers are also available; past examples have included Brugse Zot and Palm. Run by the same people as the Dovetail, the Dove also offers a good range of British draught real ales; this often includes Crouch Vale beers and Timothy Taylor Landlord, reputed to be Madonna's favourite beer.

If the Dove has a disadvantage, it is that it is

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some distance from the railway. However, there are bus stops not far away; alternatively you could rent one of London's city hire bicycles, or enjoy a leisurely walk there along the towpath of the nearby Regent's Canal.

Dovetail

9-11 Jerusalem Passage, Clerkenwell, EC1V 6JP; 020 7490 7321; www.dovepubs.com/dovetail. Open 12:00-23:00 (22:30 Sun). Nearest tube and rail stations Farringdon, 5 minute walk, between Aylesbury Street and St Johns Square.

The Dovetail is a narrow, dark and modern yet atmospheric pub on the pedestrianised Jerusalem Passage in trendy Clerkenwell, an area steeped in history. Belgian beers predominate, with one or two from the Netherlands. The draught range varies, but Brugse Zot, Liefmann's, Palm and de Koninck seem to be more-or-less constantly available. These are complemented by over 100 varieties of bottled beer, each with its own signature glass, and like its sibling the Dove the Dovetail also serves excellent food, including burgers, sausages, sandwiches, fish and chips, and Belgian specialities such as moules and frites.

Its location, tucked into a passageway, can make the Dovetail a bit hard to find. However, if you find your way to Clerkenwell Green and then head east along Aylesbury Street you should quickly spot the foot-and-cycle-only Jerusalem Passage on your right. Also in the area and perhaps worth a visit is the Jerusalem Tavern on Britton Street, which serves the full range of eclectic beers from the St Peter's brewery in Suffolk.

Draft House Tower Bridge

206-208 Tower Bridge Road, SE1 2UP; 020 7378 9995; www.drafthouse.co.uk. Open 12:00-23:00 (22:30 Sun). Nearest tube station Tower Hill, 10 minute walk, at junction with Queen Elizabeth Street.

There are a number of Draft Houses in London, two in Battersea (at 94 Northcote Road and 74 Battersea Bridge Road), another in East Dulwich which should be open by the summer, and this one a very short walk south of Tower Bridge. All of them serve a good variety of British and imported beers, featuring a selection of around 50 bottled beers, about 20 keg taps, and four handpumps for cask real ale. A noteworthy feature for anyone looking to sample several different beers is that as well as pints and half-pints, the Draft Houses also sell draught beer by the less common but equally legal measure of a third of a pint.

The Draft House Tower Bridge is airy and light, yet cosy, featuring a main drinking room



surrounding the L-shaped bar. There is also an adjacent dining room, as the pub is big on food, and there are function rooms downstairs. Though popular with local workers, the Draft House could easily be missed by the visitors thronging nearby Tower Bridge, perhaps because its signage is relatively low-key.

The beer range varies, but features craft lager and pale ales, including a house Pilsner. Alongside a couple of American beers and the classic Budvar light and dark from the Czech Republic, you might find other European beers such as De Koninck, Stiegl, and ales from Dublin's Porterhouse brewery. There are also beers from London craft breweries such as Camden Town and Meantime. One fridge houses mainly European beers from, among others, Belgium, Germany, Finland and Italy, whilst another has a great selection of American craft beers.

Euston Tap

190 Euston Road, NW1 2EF; 020 3137 8837; www.eustontap.com. Open daily from 12:00. Nearest tube and rail stations Euston, 2 minute walk.

Just outside the main entrance to Euston Station on Euston Road stand two great monoliths, which are all that remains of the grand Victorian entrance to the station, most of which fell victim to the town planners some 50 years ago. They are memorials to the pride of a bygone railway age: carved into them are the names of the stations once served from Euston. Come here out of hours and only the garden furniture at the rear gives away that they might be more than monuments. When they are open though, the happy throng of drinkers reveals the delightful fact that the eastern block is a specialist cider bar whilst the western block is the Euston Tap, a busy craft beer bar serving both real ales and keg beers from around the world.

This is not a spacious place and it can get very crowded after work, although the crowd thins out as the commuters gradually drift away to catch their trains. The downstairs bar area looks on to a US-style wall of fridges and beer taps, normally featuring eight cask ales and up to twenty craft keg beers from an ever-changing range. The bottled list at 150-plus varieties is equally impressive and includes some notable rarities not to be found elsewhere. Service is usually prompt. Up the narrow, vertiginous spiral staircase is a comfy though windowless seating area – and the toilets!

Greenwich Union

56 Royal Hill, Greenwich, SE10 8RT; 020 8692 6258; www.greenwichunion.com. Open 12:00-23:00 Mon-Fri, 11:00-23:00 Sat, 11:30-22:30 Sun. Nearest rail stations Greenwich, 5-10 minute walk, at junction with Royal Place.

The Greenwich Union was opened a few years ago by the Meantime Brewery, one of the new wave of enterprising London microbreweries and based not far away. The pub is already a firm favourite among London beer aficionados, and will be convenient for visitors coming to the area for the equestrian events in Greenwich Park. As well as draught and bottled beers, it offers a full food menu, including both modern dishes and traditional pub food.

Many of Meantime's beers are German styles, and are brewed according to the Reinheitsgebot purity law. These include a traditional pale Helles lager; another in the Kölsch style of Cologne that the brewery calls Kölner, since Kölsch is a protected geographical indicator, and a weitzen or wheat beer. Other Meantime offerings include a London Porter and a strong IPA, which are available in bottle, and a traditional cask version of its robust and very drinkable London Pale Ale.

There are also imported German, Belgian and other beers on draught as guests; in the past these have included the likes of Schonammer Pils, Karmeliet Tripel and Mort Subite Kriek. There is an extensive range of bottled beers from these two classic beer countries, plus others from countries such as the Czech Republic, Mexico and the USA.

Lowlander

36 Drury Lane, Covent Garden, WC2B 5RR; 020 7379 7446; www.lowlander.com. Open 09:30-22:30 Mon-Thu, 09:30-23:00 Fri, 12:00-23:00 Sat, 12:00-21:00 Sun. Nearest tube station Covent Garden, 5 minute walk, at junction with Dryden Street.

Lowlander, as the name suggests, is a classic Dutchstyle brown café with enormous windows, wooden floor, leather bench seating, simple wooden furniture and a well fanned high ceiling. A small snug-bar upstairs overlooks the main bar. The beer selection of about 100 is superb, all from Belgium or the Netherlands, naturally.

Fifteen craft keg taps complement a bottled beer list of 80 plus, featuring rare lambics (a tart spontaneously fermented beer), robust Trappist ales and malty Dutch Boks. Specials (both of beer and food) are listed on chalkboards. Here is a selection of your reviewers' favourites: La Trappe Quadruple, Texels Bok, Troubadour Obscura, Rochfort 10, St Feuillen Blonde, Hercule Stout, Girardin Gueuze and Kriek, and (deep breath), la Chouffe. A full menu is served all day, with Flemish specialities and vegetarian options. Look out for the great deli boards. The other notable feature of this magnificent pub is the service, which is knowledgeable, courteous and prompt.

Pig's Ears

5 Hill Street, Richmond upon Thames TW9 1SX; 020 8332 0055; www.pigs-ears.co.uk. Open 16:00-23:00 Mon-Thu, 12:00-23:00 Fri/Sat, 12:00-22:30 Sun. Nearest tube and rail station Richmond, 10 minute walk.



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Located in an extensive basement in the leafy London suburb of Richmond upon Thames, Pig's Ears styles itself as a craft beer cellar. The bar towards the front offers a varying range of up to 12 craft keg beers, half of them imported (mostly from Belgium) and half of them unusual English or Scottish examples, plus two British cask ales.

While the draught list is good, the bottle menu is very impressive, with 150-plus interesting imported and British beers, all grouped by style and featuring a number of rarities. This list changes every two weeks or so. Belgian beers dominate, but you can also expect to see a good selection from all around the world – one menu featured both Austrian and Japanese beer, for example. Flip the menu over and there is a list of 'specials and sharers'; this includes extra-strong beers and some larger than usual bottles. Sometimes those two coincide, as in the magnums of 10.5% Gulden Draak on sale earlier this year.

Head past the bar and the cosy seating areas at the front, and there is more seating and a balcony; below this is the main restaurant area. The land here slopes down towards the Thames, and the cellars must do the same. The food is not cheap, but that is typical for the area, and the menu includes modern and traditional British dishes and some Belgian specialities, many of them cooked with heer.

Porterhouse

21-22 Maiden Lane, Covent Garden WC2E 7NA; 020 7379 7917 or 0871 971 6432; www.porterhousebrewco.com. Open 12:00-23:00 Mon-Thu, 12:00-23:30 Fri/Sat, 12:00-22:30 Sun. Nearest tube stations Covent Garden 3 minutes or Charing Cross, 5 minutes walk; to the east of the junction with Bedford Street.

The Porterhouse in Covent Garden is an offshoot of the successful pub in the Temple Bar district of Dublin, Ireland. The pub has nine of its own draught beers, with one of them regularly available on handpump. It has additional hand-pumps for guest beers, which are sometimes British and sometimes from other Irish microbreweries.

The interior of the pub is like a Victorian engine room: the banisters and handrails are made of masses of copper pipes with brass plumbing fittings, while the walls are tiled in-fills between massive black girders. The ceilings appear to be curved, tile in-filled herringbone panels between more of the girders. It all looks wonderfully antique; in fact some or all of the girders are fake and the 'tiles' are moulded fibreboard panels, but it is very well done. Note also the large open-frame chiming pendulum clock above the main bar – it is reminiscent of the creations of Rowland Emmett or Rube Goldberg. It is not a humorous fantasy though, but a working machine.

There is a large ground floor bar, and then the pub rises in a series of mezzanines; there is also a basement. It can be very busy and noisy at times; if business is quiet the bars on these other levels may not be open but you can still drink there. You can also book an area for a function or party.

Rake

14 Winchester Walk, SE1 9AG; 020 7407 0557; www.utobeer.co.uk. Open 12:00-23:00 Mon Fri, 10:00-23:00 Sat, 12:00-20:00 Sun. Nearest tube and rail stations London Bridge, 5 minute walk, towards the northern edge of Borough Market.

Formerly a café and now one of the smallest pubs in London, the Rake specialises in imported beers: its aim is to sell only original beers and never license-brewed ones. It has seven keg taps and around 130 bottled beers, plus four handpumps serving interesting and unusual British real ales. Both the British and imported beer ranges are continually changing. The staff have a good knowledge of the beers they sell and will help you choose one to suit your tastes.

The pub is right in the thick of Borough Market: formerly a wholesale fruit and vegetable market, this has now been transformed into a successful farmers' market which is open Wed-Sat. Parent company Utobeer also operates a take-away bottled beer shop in Borough Market.

As well as the bar area, the pub also has a nonsmoking outdoor drinking terrace under a huge canopy; this in turn opens on to the market. The Rake has won numerous awards, appears in a number of guide books and hosts occasional beer festivals and 'meet the brewer' sessions, plus tutored tastings, the latter usually for a fee. Food is limited to bar snacks such as pork pies, crisps and olives.

Tap East

7 International Square, Westfield Stratford City E20 1EE; 020 8555 4467;

uk.westfield.com/shop/stores/tapeast/stratfordcity?cat egory_root=dining&retailer=45390. Open 12:00-23:00 (22:30 Sun). Nearest tube and rail stations Stratford.

Tap East is a very new brewpub, opened inside the Westfield shopping mall that is adjacent to the busy station complex. It is the closest in this section of the magazine to the Olympic Park and it is run by the same people as the Rake, which is almost a guarantee of good beer. The range of 17 draught beers usually features at least two cask ales produced by the small brewery in the pub, plus other British ales and imported beers from Belgium and the US. There is also a wide and ever-changing selection of bottled beers, including American and British craft beers plus others from Belgium, Germany and the Netherlands.

The bar is open to the shopping mall, with a

variety of seating, and is surprisingly comfortable. The piped muzak is not usually too intrusive. Traditional pub food is available. Some might think that the beer prices are a little high, but given Tap East's prime location in a new shopping mall they are not unreasonable, and the beer quality is very good. Overall, this is a most useful watering-hole if you are a tired shopper, a commuter with an hour to spare, or a visitor who is in the area for the summer's sporting events.

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Theatreland pubs

any visitors go to the theatre when in London but with the lack of real ale in theatre bars, the best place for a pint is in one of the many pubs in this area. This article will lead you to a few that are offering a good pint or two as well as a little bit of history as the majority date from a different time with many offering interiors to ogle at. They are all within a reasonable distance from each other should you wish to do a pub crawl.

Coal Hole

91-92 Strand, WC2R 0DW



This pub is old even for its area; it has been trading since 1780 but the pub was extensively refurbished in 1904. Because it is so accessible for the theatres, it is often very busy especially at weekends and when there are new plays in the theatres so be prepared to stand rather than sit.

The lead glass windows are frosted, hiding much of the wonderful interior, which has not changed very much in the last century; the marble, check-patterned floor is a very nice feature. A carved wooden staircase at the rear of the pub leads up to a balcony with a quieter seating area overlooking the bar area. The bar, above which are three wooden statues in dancing poses, is of a traditional carved wood design and curves around a corner island. Lights under pink glass shades provide interesting illumination. Much of the wall is wood panelled which gives an aged feel, although the area under the balcony has a painted mural.

The pub was once a 'song and supper' club where regulars sang and it was famous for hosting performances from the English operetta writers, Gilbert and Sullivan, during the Edwardian period. And if that is not enough, the Shakespearean actor, Edmund Keane, started the Wolves' Club here for husbands forbidden to sing in the bath! Above the route down to the toilets there survives an

inscription in gilt mentioning the Wolf Parlour.

Twelve handpumps around the bar serve a range of British beers that change quite often and represent a large part of the pub's trade. The food is from the usual Nicholson's menu providing a range of British dishes at a reasonable price and is served all day (10.00-22.00). The pub is open Sun-Thu 10:00-23:00; Fri/Sat: 10:00-midnight.

Lord Moon on the Mall

16-18 Whitehall, SW1A 2DY

This is one of Wetherspoon's flagship London pubs. Check the sign outside: it is a portrait of the pub company Boss, Tim Martin. As usual with this pub chain, the drinks and food are great value. The building was originally a bank and dates from 1892. The conversion was carried out in 1995 and, I am sure you will agree, is a stunning reincarnation. There is plenty of history of local places of interest on the walls and pillars, plus some impressive paintings and statuettes in the alcoves on the right of the room. The pub is next door to the *Trafalgar Studios* and in easy walking distance of the theatres in the Strand and St Martin's Lane. Food is served 09.00-22.00 every day including breakfasts from 09.00-12.00.

The nearest mainline station is Charing Cross, and several buses pass along Whitehall. The pub opens 09.00-23.30 (23.00 Sun). Food is served 09.00-22.00 everyday. The beers are Greene King IPA and Abbot, Fuller's London Pride, and normally eight guests from smaller breweries. There is real cider from Westons.

Nag's Head

10 James Street, WC2E 8BT

This pub is less than 50 metres from *Covent Garden* tube station, on the opposite corner of the



Theatreland pubs

road. The Nag's Head is owned by Hertfordshire family brewer, McMullens. It is a comfortable, large one room pub with a number of different areas with tables and a lot of sofas and soft seats. In the tiled area around the bar there is an interesting section that records that the brewery was created in 1827. There are original and reproduction Victorian features from its original use as a 'gin palace', a bar that primarily served local gin. Around the pub there are interesting cut glass mirrors and windows, (many featuring the McMullen's branding) which are found in many pubs of this age. Also, typical of pubs built at this time, are the bright red pillars with gold tops and bottoms and the 'horseshoe' (U shape) bar. The Tartan carpet and red wallpaper are also typical of McMullen pubs and of Victorian style. It features seven hand pumps carrying a selection of McMullen's beers and one from another brewery to give more choice.

Being so close to Covent Garden market gives this pub a good atmosphere but means that it can be very busy. This is more likely at weekends and when there are events on in the market. Food is available between 10:00 and 22:00; it is mostly of a British style and some of it is cooked with beer. They also do a special Sunday lunch. The pub is open 10.00-23.00 (23.30 Fri/Sat, 22.30 Sun).

Nell Gwynne Tavern

1-2 Bull Inn Court, WC2 0NP

This super little cosy pub is through an arch between the *Adelphi* and *Vaudeville* Theatres on the Strand. It is believed that there has been a licensed premises on the site for around 500 years. The present pub, built on the site of the Old Bull Inn, has been there about 150 years and is now named after the Mistress of King Charles II, who sold fruit in Covent Garden before finding fame as an actress in Drury Lane. Samuel Pepys commented seeing the "*mighty pretty Nell*" on his way to the Stand in 1667. In 1897 the actor William Terris was murdered near the pub by a stage hand from the Adelphi.

No food is served but you can have some crisps or nuts with the well kept ales. Buses run up and down the Strand, and Charing Cross mainline and underground stations are about 5 minutes' walk away. The beers on sale are Caledonian Deuchars, Courage Best, Wells Bombardier plus one guest such as Courage Directors. Open Mon-Sat 11.00-23.00. Closed Sun.

Prince of Wales

150-151 Drury Lane, WC2B 5TD A well restored Regency pub on the historic **Drury**



The Roebuck

72 Hampton Rd, Hampton Hill, TW12 1.JN, Tel: (020) 8255 8133

Terry Himpfen and the girls welcome you to his distinctive community pub with a veritable treasure trove of memorabilia on show.

The small award winning walled garden has a summer house and a new gazebo for smokers. Four Bed s Breakfast rooms also available, all En-Suite with TV. Pub open 11am to 11pm (11:30 Fri s Sat) Noon to 4pm, 7pm to 10:30pm Sun. Buses R68 and 285 stop close by.

Voted Pub of the Year 2008 by CAMRA's Richmond & Hounslow Branch.

Theatreland pubs

Lane in the centre of theatre land close to Covent Garden market and the Long Acre. Five handpumps (original Yorkshire-style ceramics showing hunting scenes) carry a range of different beers including Fuller's London Pride and some beer from Young's.

The lantern style lights and flowing red curtains give a warm feel to the pub. Above the bar is a pair of the etched glass mirrors surrounded by reproduction, carved wooden, decorative sets of shelving. The wood block floor is surrounded by a chessboard of tiles and the small tables. Of further interest is the dark fireplace on the wall by the gents and decorated with angular designs.

The menu is of English countryside style providing a range of affordable food and is served 12.00-22.00 (21.00 Sunday). Outside, there is a large area at the front on the corner of Drury Lane and Great Queen Street that overlooks a nice square and provides an area in which to smoke. Despite its position close to so many theatres on Drury Lane and nearby hotels, it is in a slightly quieter area and the pub is ideal for visiting before shows and getting away from the main rush of Covent Garden.

The pub is open Mon-Thu 11:00-23:00; Fri/Sat 11:00-23:30; Sun 12:00-22:30.

Salisbury

90 St Martin's Lane, WC2N 4AP

This classic late Victorian pub is in the same thoroughfare as the *Wyndhams*, *Coward* and *Duke of York's* theatres, and the *London Coliseum*. It is named after the Third Marquis of Salisbury, who was said to have been Queen Victoria's favourite Prime Minster, and the pub dates from around 1892 but there has been a pub on this site since 1694. Rebuilt as a restaurant called the Salisbury's Stores, it was refurbished in 1899 with exuberance and is now a listed building. Note the beautiful glass in the windows and the fine mirrors.

Food is served from 11.00 to 21.30 every day to complement the well kept ales. Leicester Square tube station and bus routes are both in nearby Charing Cross Road. Beers include Harvey's Sussex Best Bitter, St Austell Tribute, Taylor Landlord, Wells Bombardier and Young's London Gold. The pub is open Mon-Thu 11.00-23.30, Fri/Sat 11.00-23.59, Sun 11.00-22.30.

Wellington

351 Strand, WC2R 0HS

The Wellington is a small corner pub built in 1903, close to the *Lyceum Theatre*, Aldwych. Long and thin, there are stairs on both sides up to the rear area. Wood panelling abounds and behind the bar there are beautifully carved wooden shelves for displaying bottles in a traditional manner. The walls have original Victorian marble panels separated by

wooden pillars and decorated with mirrors in carved, wooden frames. The comfortable seating is mostly long, red, leather benches along the walls. At the back of the pub is an interesting old marble fireplacet. The ceiling is decorated with peach and gold raised tiles and has some gold, layered light fittings. Outside there is a small seating area for smokers on Lyceum Street that looks down to the Strand and up to Covent Garden market.

An upstairs room is available, which is quieter and similarly decorated and mostly used for serving food. Food is served all day (10.00-22.30) and is typically British in style. Tables can be bookedonline:

www.nicholsonspubs.co.uk/thewellingtonstrandlondon/. There is also a range of bar snacks to choose from on a blackboard behind the bar.

The pub has 14 handpumps carrying a wide range of different beers from around the country. These include Fuller's London Pride, Sharp's Doom Bar and St Austell Tribute. They also have a number of interesting lagers from around the world including Sierra Nevada and Blue Moon. The Wellington is a few minutes' walk from Charing Cross Station and is open Monday 10:00-23:00, Tue-Sat 10:00-23:30, Sun 10:00-22:30.

Christine Cryne, Mark Davies





A short 20 minute train ride from Victoria to Carshalton and a 3 minute walk will bring you to our casis where you will find No recorded music, TV or fruit machines and No bland uninspiring beer.

What you will find is a stunning ever changing, array of the finest English Ales, friendly and informed staff and customers, a large garden and an old-style proper pub. We serve quality home cooked pub food 18-3 and have Hot 'Pot' meals available in the evenings until 10pm for £5 or less.

The Hope is unusual, even for a British pub, in that it is owned by 36 of our customers, so a very close eye is kept on quality - Our primary directive is:

"By beer enthusiasts, for beer enthusiasts."

We are currently enjoying the Real Ale renaissance that is bringing many wonderful new ales of all types to the British market. We have at least 7 Ales on hand pump, including Dark and LocAles, also 3 real ciders, Sunner Kolsch (From Cologne) and Hacker-Pschorr (from Munich) Beers. We also have an ever expanding range of bottled and KeyKeg beers from across the world.

We have regular Beer Festivals' when we have around 20 ales on draught. Next festival July 26th - 28th

THE HOPE

48 West Street, Carshalton, Surrey, SM5 2PR ti 080 8240 1255 www.hopecarshalton.co.uk - see our beer cam' for what's on now



very year, the London branches of CAMRA choose the pub of the year for their branch area. These pubs then enter a Greater London regional pub of the year competition. Judging teams from the 13 branches visit them to appreciate the quality of their draught beer (and any cider or perry), their style and décor, atmosphere and community focus, sympathy with CAMRA aims (well we would, wouldn't we!) and overall good value. Points scored under these headings are weighted and added up to decide an overall Greater London Pub of the Year. The winner is announced in September and enters CAMRA's national pub of the year competition.

Four pubs have won the London Pub of the Year award in the last five years; yes, one of them won it twice. Here they are, starting with the current, 2011 winner and followed by the winning London Club of the Year – CAMRA runs a similar competition for clubs serving real ale.

Southampton Arms, 139 Highgate Road, NW5 1LE

'Ale, Cider, Meat' proclaims the sign outside the Southampton Arms, just north of the railway overbridge on Highgate Road and a few minutes' walk from Gospel Oak and Kentish Town stations, and what you see is what you get. There are eighteen handpumps in this small, long narrow Victorian pub, serving ten beers and eight ciders –

with usually one perry – from small independent producers within the UK and, as stated on their website, 'a fridge full of lovely meat'. The roast pork baps are especially recommended.

Beers come from local breweries such as Brodies, Camden Town, Meantime, Mighty Oak, Redemption, Sambrook's, and Twickenham and others from all over the country: Ascot, BrewDog, Crouch Vale, Dark Star, Fyne, Marble, Moor, Nethergate, Otley, Pictish, Slater's, St. Peter's, Summer Wine, Thornbridge, Trumans, Williams Bros, Windsor & Eton and more.

The pub is open midday to midnight most days. You pay cash only, not with plastic cards and, to quote their website again, they 'don't take bookings, reserve seats, tables, areas or any of that caper'. There is music, mostly jazz, blues and soul, on old vinyl records, and a pianist plays on Sundays and Wednesdays. Down at the back is an attractive patio with seating for smokers and outside drinkers.

Refurbished by Peter Holt and his partner, Jo, in 2009, this pub is a welcome return to the traditional ale and cider house. You might expect the bare wooden floors and furniture to give it a basic feel, but for many people they rather add to the ambience of something a bit special. The Southampton has a truly mixed clientele, from students to grandparents, men and women enjoying





Green Lane, Old Hanwell, London W7 Tel: 020 8567 4021

CAMRA West Middlesex Pub of the Year 2005, 2007, 2010 and 2011

We're a unique family-run pub with award-winning beers and freshly cooked food; a welcome pit stop for visitors to the Grand Union Canal and Hanwell Flight of Locks.

Weekday lunch available 12 - 3pm Evening menu available Tues - Sat 6 - 9.30pm Saturday Brunch 12 - 4pm

Sunday Roasts 12.30 - 3pm Email: thefox@oldehanwell.fsnet.co.uk

pints of good beer or cider. The North London Branch Pub of the Year, it also won CAMRA's London Cider Pub of the Year accolade in 2010. Compare and contrast it with two other North London award winners close by: the Pineapple at 51 Leverton Street and the Junction Tavern at 101 Fortess Road.

Harp, 47 Chandos Place, WC2 4HS

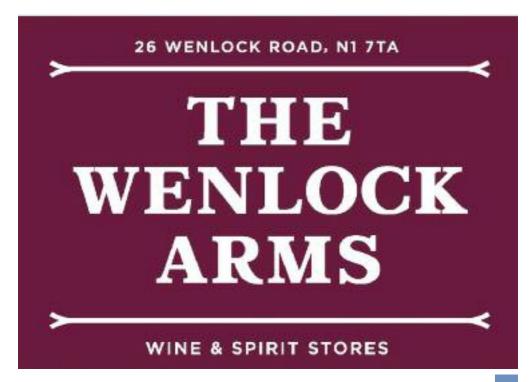


Recent Good Beer Guides have listed London's 2010 Pub of the Year under Covent Garden, but you will find the Harp, with its attractive stained,

leaded windows, just a short walk across the Strand from Charing Cross Station. A small, friendly, independent free house since 2009, when long serving licensee Bridget ('Binnie') Walsh bought the freehold from Punch Taverns, it opens at 10:30 (12:00 on Sundays) and serves eight different real ales from the handpumps on the bar. Regular choices include beers from the local Sambrook's and Twickenham breweries, Harveys Sussex Best and usually three Dark Star brews. There is generally a mild or a porter available. Behind the bar, a range of draught ciders and perries is also on offer. By way of food, three varieties of homecooked sausage are available daily.

As well as its numerous awards, Victorian portraits, mirrors and theatrical memorabilia adorn the walls of this narrow, old fashioned pub. There is no music or television. A comfortable upstairs room, accessible via a steep staircase at the back, provides a comfortable retreat from the world outside.

Key to the Harp's success are Binnie's well trained, devoted and energetic staff. Despite the fact that the pub is often packed and there is little room to manoeuvre behind the bar, there is never a long wait to be served and always a friendly hello. London Cider Pub of the Year in 2011 and the West London Branch winner in 2006, 2008, 2010 and



again this year – the Branch has a rule that its winner is ineligible the next year – the Harp went on to win the National Pub of the Year award in 2011, a first for London in all forty years of CAMRA's existence.

In 2010, Binnie Walsh also won the annual John Young Memorial Award, acknowledging an individual or organisation that the London branches believe has done the most for real ale and/or pubs within the Greater London area – in her case over more than forty years in the pub trade.

Bricklayer's Arms, 32 Waterman Street, SW15 1DD

The 2009 London Pub of the Year had previously won the award for 2007 – yes, South West London Branch has that same rule! The Bricklayer's Arms faces you at the end of a short cul-de-sac first left off the Lower Richmond Road as you walk down from the bus stops just south of Putney Bridge. The oldest pub in Putney, dating from 1826, it was threatened with demolition in the late 1990s. Many historic internal fittings were lost to souvenir hunters before development plans fell through and local resident John Marklew bought it and made it his family home. It reopened as a pub for the start of the 2005 Oxford v Cambridge Boat Race nearby. John's sister-in-law, Becky Newman, then new to



the trade, looks after it and she has progressively increased and varied the choice of real ales available.

The beers come mainly from local small breweries such as Sambrook's, Twickenham and By the Horns, and others who can deliver directly. Dark Star beers and Downton Chocolate Orange Delight are frequent choices and there are often several beers to try from a single brewery. A Dorset cider is also available on handpump. Twice a year a beer festival occupies the stone patio to the side of the pub. Late February features micro-brewery beers from John's native Yorkshire and September brings a similarly unusual range from a different region – the Scottish Islands for 26-30 September 2012.

THE ELEANOR ARMS



Friendly welcoming atmosphere, the nearest CAMRA Good Beer Guide pub to the Olympic Park and opposite Victoria Park

Serving the best Shepherd Neame beers, real cider, Asahi, Oranjeboom and Sam Adams Boston lager, extensive single malt whisky and wine selection.

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You can reach us by bus (8 from Bethnal Green) Barclays bikes (opp pub), canal or on foot. Facebook, Twitter, Foursquare



This is a delightful, welcoming, cosy, community pub, open from 12:00 every day until 23:00 (22:30 Sunday). There is a real fire in winter, shove-ha'penny and bar skittles and the pub has its own cricket team. Large numbers of Fulham football supporters drink here before and after home matches; expect to find fewer beers available after their visits! In summer, it tends to be quieter.

In April this year, Becky completed the North Pole Marathon, started late on a Friday night – not of course an issue when the sun never sets – and finished second in the women's race and 11th overall, in a time of 6:11.39 hours. Her successful aim was to raise money for Headway, the charity that works to improve life for victims of brain injury.

Trafalgar, 23 High Path, SW19 2JY



The London Pub of the Year for 2008 was also the previous year's (and the following year's) South West London winner. The Trafalgar is five minutes' walk from South Wimbledon Station on the Northern Line or less than that from the first 93 bus stop in Morden Road. Mostly built in the 1860s, it is another back-street local, thankfully in private ownership. Its name reflects the fact that Admiral Lord Nelson once lived nearby. Nelson memorabilia decorate the walls and Trafalgar Day (21 October) is celebrated every year.

Tenants David Norman and Karen Wood again saw a choice of real ale as the key to the survival of this tiny pub. Locally brewed beers from Ascot, By the Horns or Pilgrim appear regularly on the six handpumps, together with changing beers from more distant microbreweries and usually including a mild, porter or stout.

The 'Traf' opens at 15:00 from Monday to Thursday but at 12:00 Friday to Sunday and on Bank Holidays, closing at 23:00 daily. Monday night is quiz night (20:30 start) and on Thursday between 19:30 and 21:30 a curry or pie and a pint are on offer @ £6.50. There are just bar snacks at other times.

Very much a community pub, with cricket and

darts teams, it also hosts free live music. There is traditional jazz every Sunday afternoon and other performers on Saturdays ranging from talented student musicians to Steve Whalley, formerly with Slade, or Jack Valentine singing Frank Sinatra. On occasional weekdays don't miss timeless trio Deja Vu. Gerry Ingram on bass, Ronnie Findon on clarinet and John China on piano play music from the Great American Songbook, sometimes with a guest girl singer.

The Trafalgar is the South West London Pub of the Year again for 2011. If you are visiting South Wimbledon, why not also try the Sultan at 78 Norman Road, a previous South West London award winner!

Questors Grapevine Bar, 12 Mattock Lane, W5 5BQ

Opposite Walpole Park, south of the Uxbridge Road and a ten minute walk from Ealing Broadway Station, the Grapevine is a comfortable, friendly club bar in a modern theatre building. It serves the Members and Friends of the Questors Theatre and their guests, as well as visiting theatre companies and audience members. Managed and staffed entirely by volunteers, the club is open between 19:00 and 23:00 (22:30 Sunday) and from 12:00 to 14:30 Sunday lunchtimes.

Three handpumps serve Fuller's London Pride and two guest beers, often from other local breweries, and beer festivals are held twice a year. Books and board games are available (as well as obscure whiskies). Like the Southampton Arms, the club cannot accept payment with credit or debit cards but all of its beers, ciders, wines and spirits are very reasonably priced.

The Grapevine was founded in 1959 by members of the Questors Theatre to act both as a social centre and as a source of funds to support the theatre's activities. It has always been run as a separate organisation and its financial contribution to the theatre has now exceeded £1 million. The bar is run by a committee of up to 20 volunteers, one of whom is always on duty during opening hours. It also relies on volunteer helpers on busy nights, so please be patient with the staff – it may be their first time behind a bar.

Voted West London Branch and Greater London Regional Club of the Year for 2011, the Grapevine Club went on to win the 2012 CAMRA National Club of the Year award. Another club in London had been joint national winner in 2008 and a runner up the next two years. This is the Leyton Orient Supporters Club, in Orient's West Stand in Oliver Road. Again run by volunteers, serving local beers and hosting periodic beer festivals, it is open on match days, from 12:30 on Saturdays and 17:30 on weekdays, before and after the game.

Geoff Strawbridge

Cider in London

cider is a drink that has been made in England for centuries, simply the juice of apples fermented. Nothing else, just traditionally made. CAMRA, the Campaign for Real Ale, campaigns also to preserve this traditional drink and likewise perry (the juice of pears fermented).

Real cider will usually be on a handpump or served from a tub, not from a font on the bar. Two of our recent London Pubs of the Year have won CAMRA cider awards. Here are three other good places to enjoy real cider.

Ian White

Euston Cider Tap, 190 Euston Road, NW1 2EF

A cider lovers' paradise, recently opened in an historic gatehouse, the Euston Cider Tap is the sister of the Euston Tap featured on page 44 for its imported beers. Both pubs are handy for the many hotels in the area.

Friendly and knowledgeable staff help guide customers through the range of different ciders and perries on offer, giving tasters if required. A large blackboard lists those available. The majority are from the South of England, from sweet to dry and single varieties. They are supplemented by occasional foreign draught ciders, also bottled French ciders and Calvados.

Note the lovely green tiles. A spiral staircase (mind how you go after a few ciders!) leads upstairs

Inspired by tradition

Try our award-winning beers, brewed in the traditional way using only the finest, purest ingredients; malted barley, hops, water and yeast, for the perfect pint. Pure inspiration.

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to another room with seating and toilets. At the time of surveying for the summer there is a garden planned for your relaxation. For food you can order in pizzas.

The Euston Cider Tap opens 15:00-23:30 (22.00 Sun). From Euston Station (rail and tube) it's only a few minutes' walk across the bus station. Many buses stop here.

Chimes, 26 Churton Street, Pimlico, SW1V 2LP

Chimes is a long-established English restaurant, cider and wine bar in the upmarket residential district between Victoria and the river. With its bright, smart and clean interior and cafe tables outside, you are welcome just to drop in for a drink or stay and eat. The front of the bar area has wooden pews and there are tables at the rear for diners. Cider and farming related pictures and photographs on the walls add to the atmosphere.

You will find Biddenden and Westons ciders and a Westons perry on handpumps and traditional home cooked English food at about £10-£15 for a main meal. There is also a range of bar snacks.

Open 12:00-15.00 and 17:30-23:00 (22:30 Sun), Chimes is only 5 minutes' walk from Victoria rail and tube or Pimlico tube station. Buses 2, 36, 185 and 436 run regularly along Vauxhall Bridge Road, bus 24 along Belgrave Road. Again, this pub is handy for many of the nearby hotels.

New Forest Cider Stall, Borough Market, London Bridge SE1 1TL

Direct from the producer, this long established stall in London's famous Borough Farmers Market retails its own range of ciders, straight from the barrel. They also have their French style cider and Champagne method and offer a range of country wines, liqueurs and cider brandies, plus apple juice. The apples come from their own orchards, supplemented by fruit from Herefordshire and Somerset.

The stall will be open daily from 10:00 until 18:00 during the Olympic Games. You can spend time here having a few drinks at the bar or you can take away their cider in bottles or in 2 or 4 pint containers. You can also taste before you buy. Just ask the helpful staff, and do try their Kingston Black single variety cider.

In the middle of the Market you can also sample the culinary delights on offer. Breads, cheeses and burgers are available to keep you filled up and there is the Utobeer bottled beer stall selling a wide range of beers. It is well worth spending an hour or so browsing.

Close to the Thames riverside walk and the new Shakespeare's Globe Theatre, Borough Market is a few minutes' walk from London Bridge Station, served by the rail and tube network including the Jubilee Line between Stratford and the West End.

The Richmond Rover

Richmond has long been a refuge from the hustle and bustle of London. Royal families used it as a hunting park and you can still wander over part of Richmond Park, one of the great Royal Parks of England. There is a World Heritage view from Richmond Hill, which is protected by Act of Parliament and known locally as 'Arcadia in the City."

Also in Richmond is King Henry's Mound. This creation of Henry VIII gives you a direct view through a line of trees to St Paul's Cathedral for so long as successive mayors of London hold off high-rise developers in the City of London. For more information on what to do, see www.visitrichmond.co.uk/.

But on to the pubs! You have two options for this crawl. If you would like to walk, see some amazing views and stroll around Richmond Park, start with the Victoria and head up Richmond Hill to the Lass O'Richmond Hill and the Roebuck. You can then head back down to the other pubs once you have done your exercise. Alternatively, if a gentle potter (and maybe some shopping) is for you, avoid those last two pubs and enjoy the other five; you still get a chance to see Richmond Green.

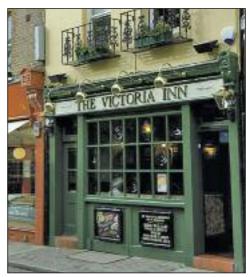
Getting there is easy. Richmond Station has frequent train services from Waterloo as well as District Line and Overground trains from central and east London.

An excellent venue from which to explore nearby Richmond Park and King Henry's Mound, the Lass O' Richmond Hill, 8 Queens Road TW10 6JJ, is a recent addition to the Young's pub chain but has its own very distinct atmosphere. It is gaining a reputation for quality and consistency, having been named 'Great Britain's Best Steak Pub 2011' by the Morning Advertiser and 'Young's Best Food Pub 2011.' Whether it's a quick bite to eat, fine dining or just drinks by the fire, the Lass is a cosy local with a seasonal menu of traditional British food and an extensive selection of beers, wines and whiskies. The beers include: Twickenham's Sundancer 3.7% ABV and Naked Ladies 4.4% ABV, Wells Waggledance 4% ABV and other Wells & Young's beers.

Food is served between 12:00 and 22:00 every day: full meals and bar snacks.

Take the 371 bus to reach this pub as it is some way from Richmond town centre. It is open Mon-Sat 11:00-midnight, Sun 11:00-23:00; www.lassorichmondhill.co.uk, telephone 020 8940 1309.

On the way up to (or down from) the top of Richmond Hill, a visit to the Victoria Inn, 78 Hill Rise, TW10 6UB, is well worthwhile. Near the bottom of the hill, among antique shops, galleries and the like, it is a peaceful haven from Richmond town centre. More than 150 years old, the bar is little bigger than an average sitting room, and has a large fireplace and comfortable sofas. When Richmond was officially in Surrey, it claimed to be the smallest pub in the county. It has a small patio garden at the back with three tables.



Popular with both regulars and visitors and used by staff from the nearby American University, this is a friendly and welcoming pub. It is a relatively short distance from Richmond and the Orange Tree theatres and Richmond's three cinemas and close to the major hotels in the area.

The pub stocks three changing real ales and is open Mon-Thu 11:00 to 23:00, Fri/Sat 12:00 to midnight, Sun 12:00 to 22:30; telephone 020 8940 2531. It is about 0.4 miles from the railway station and close to Richmond bus station, with numerous bus routes operating nearby.

The Roebuck, 130 Richmond Hill, TW19 6RN, now has the widest range of real ales in Richmond, currently Fuller's London Pride (4.2% ABV) and eight guest beers.

This pub has one of the most outstanding views on the planet. It overlooks the World Heritage view of Petersham Meadows and the Thames (as immortalised by the artist Turner). As the pub approaches 300 years old in its current (though reasonably refurbished) form, it is worth remembering that the site has been used as a pub for much longer, as its reputed ghosts may testify! Happily the highwaymen are no more but the view that they and patrons enjoyed remains some 500 years later.

The food, served from 12:00 to 22:00 all week, is plentiful and well cooked and presented. It is popular with locals and also with students and staff from the American University. Opening times are 12:00-23:00 (midnight Fri/Sat, 22.30 Sun); telephone 020 3582 4664.

The next two pubs are convenient for both historic attractions and theatre. The **Prince's Head**, 28 The Green, TW9 1LX, is an attractive Fuller's pub dating from around 1740, down a passage from the town

The Richmond Rover

centre and on a corner of historic Richmond Green. A short amble from the remains of Henry VIII's Richmond Palace and the River Thames, it is conveniently situated for the two theatres and the town's two multiplex and art cinemas.

The inside is deceptively spacious and it is normally easy to escape the sports screens in the front bar to cosier and quieter areas to the rear. There is plenty of outdoor seating from which to view activities on the Green (which may include cricket). The staff are friendly and efficient and the food (British, well cooked and good portions) is served 12:00-21:00 (20:00 Sun). The pub is regularly in CAMRA's Good Beer Guide and stocks Chiswick Bitter (3.5% ABV), ESB (5.5%) and one other Fuller's beer.

The Prince's Head is open Mon-Sat 11:00-23:00, Sun 12:00-22:30; telephone: 020 8940 1572. The station and all bus routes are nearby.

If you fancy a potter around the Green there are also the Cricketers on the Green (Greene King), Waterman's Arms, Old Anchor and White Cross (all Young's pubs). Alternatively head off to the Sun, 17 Parkshot, TW9 2RG, a central Richmond pub reached though alleyways opposite the station and conveniently situated for all major bus routes. Again, the theatres and cinemas are nearby. It is also close to Richmond Athletic, London Scottish and London Welsh rugby clubs and is walking distance from the Rugby Football Union Stadium in Twickenham, one of the world's largest sporting stadia and home to the Museum of Rugby.

Many rugby players (male and female, club through to international) and followers use this pub, as well as many local residents, but is easily large enough to accommodate visitors both inside and in the outdoor areas. Much rugby-related memorabilia is on display, occupying almost every inch of walls and ceilings. A variety of sports may be seen on large plasma screens but these do not dominate the general bonhomie of the venue.

Joe and Margy Clarke have held the tenancy here from Fuller's for many years and present both Fuller's regular and seasonal beers. Margy's kitchen has developed a reputation for brilliant home-cooked and plentiful food and is popular with dining clubs and for local organisations' functions.

The pub is open Sun-Tue 11:00-23:00, Wed/Thu 11:00-midnight, Fri/Sat 11:00-02:00; telephone 020 8940 1019.

The White Cross, Riverside, Water Lane, TW9 1TI, is an iconic riverside retreat and appears regularly in CAMRA's Good Beer Guide. The building dates from 1838 and it vies with the White Swan, Twickenham as one of the most painted scenes on the Thames. Note the stained glass panel, which shows the insignia of the white cross, representing the former occupants of the site, the order of the Observant Priors. The interior features an unusual working fireplace beneath a window.



Entry to the pub is via steps owing to the river flooding and patrons often note the submergence of injudiciously parked vehicles (yes VW Beetles do float as the author has witnessed from the balcony of the comfortable first floor mezzanine room). The main bar meanders and has cosy nooks. In summer there is a garden bar that can be very busy but is worth visiting nonetheless. Local licensing rules mean that drinks for outside consumption are served in plastic glasses.

The Richmond and Orange Tree theatres are nearby as are the two multiplex cinemas and an art cinema also in Water Lane. Food is served 10:30-22:00 (21:00 Sun); telephone: 020 8940 6844.

If this pub is too busy for you, the Waterman's Arms just up Water Lane is another Young's pub, which has retained its Victorian character and serves British and Thai food

The **Britannia**, 5 Brewers Lane TW9 1HH, is thought to be the second oldest pub in Richmond. In an arguably vexatious court hearing a few years ago it was discovered that it was regarded as an ancient hostelry and it was virtually impossible to object to renewal of the licence unless the regular presence of highwaymen, footpads and/or 'ladies of ill repute' on the premises could be proved! The pub retained its licence.

This is a town centre pub, only 0.2 miles from the station and served by many bus routes, and therefore a useful final stop. It is located in a narrow passage between the main road and Richmond Green, close to the theatres and cinemas and also to the last remains of Richmond Castle, a haunt of Henry VIII). The Britannia is a pleasant, smart pub with an attractive menu. You will need to book for in advance for Sunday meals (12:00-18:00). During the week, food is served MonThu 12:00 to 15:00 and 17:00 to 21:30, Fri/Sat 12:00-21:30. There is a beer garden and an upstairs dining/function area.

Three handpumps offer regularly changing beers. The pub is open Mon-Thu 11:00-23:00, Fri/Sat 11.00-midnight and Sun 12:00-22:30; www.thebritanniarichmond.co.uk; telephone: 020 8940 9786.

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