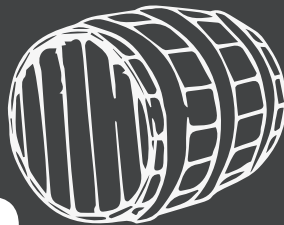


# Barrel Organ



*The magazine of the Salisbury & South Wiltshire  
branch of the Campaign for Real Ale*

December 2025 - February 2026

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## CRAFTING A TASTE FOR NEW BEERS



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## FROM THE EDITORS

Barrel Organ is focusing on craft beers in this issue. This may produce raised eyebrows and curled lips among some of CAMRA's more traditionalist members but we make no apology for doing so. The subject of our regular Meet the Governors column is Jacob Price whose energy and enthusiasm for tracking down craft beers from around the world has made his bar Sips one of the most interesting drinking establishments in the Salisbury area. We also devote well-earned space to local brewers Dark Revolution who have taken over the city's much-loved Dust Hole/Railway Inn, one of the few pubs in Britain with two names, which had recently closed.

Jacob sources distinctive, traditional beers from the UK and abroad. He occasionally puts on a cask ale but does not have space to serve it permanently or for cool storage. But he is introducing people, including many new customers, to the endlessly fascinating world of beer. Dark Revolution brews some real ales but that is not a big part of what they do. They produce a range of sometimes unusual craft beers from their small but growing brewery in Old Sarum. To help sell these they have a popular Brewery Tap and have saved The Dust Hole.

CAMRA's primary aim must be to promote and preserve real ale – the clue is in its name! But it needs to be a broad, tolerant church which recognises that not all good beers are cask-conditioned and not all beer drinkers share its views. Supporting small, traditional brewers of all types and keeping pubs open must also be priorities. Bars such as Sips and the revived Dust Hole spur new interest in beer and that is very welcome.

**Will, Sue & Neil**

*Editors, Barrel Organ magazine*

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Branch area: The Salisbury & South Wiltshire branch covers the whole of the south of the county having incorporated the area around Mere, Hindon, Zeals and Semley. While Salisbury is by far the largest population centre in the branch's territory, there are several smaller towns such as Amesbury and Wilton and large villages like Downton and Tisbury. The branch has nearly 140 open pubs selling real ale, about 70% of which are in rural areas.

Barrel Organ is distributed to these plus other distribution points.

## EDITORS

**Sue Turner, Will Bennett and Neil Beagrie**

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# MEET THE GOVERNORS

## Sips, The Maltings, Salisbury



*Jacob outside the bar*

In the three and a half years since Jacob Price opened Sips, his small bar in Salisbury's Maltings, he has sourced and served more than 1,000 craft beers from around the world. They have come from as far away as Japan and as nearby as Old Sarum and include some surprising discoveries. Where else in South Wiltshire would you find a bottle of Tynt Meadow ale brewed at England's only Trappist monastery in Leicestershire by monks who break their general policy of silence to bless each bottle?



*The superb wooden bar top at Sips*

Jacob was a late developer when it came to discovering the joys of beer. Born in Bath and growing up in the West Wiltshire village of Monkton Farleigh, he mainly drank cider in his teens and early 20s. Working for his father, a builder and stonemason, with occasional forays into hospitality, he only started exploring the world of beer when he got a job as a barman at The Vaults, a Devizes micropub. He continued his education at

Snuffbox, a popular craft ale bar in the Wiltshire town, until the Covid pandemic temporarily closed all such places down.

"That was when I started to dive a lot more deeply into the world of craft beer, found a lot more of my favourites and got to grips with the market," said Jacob, who is 34. "It was during the Covid downtime that I started to dream about running a bar. I had found a passion and I thought 'well, I could do this'." He signed up for a business course run by the Prince's Trust charity and started looking for a suitable premises.



*Some of the huge range available at Sips*

"I had had Salisbury in mind for some time," he said. "It did not have a bar specialising in craft and world beers, is larger than Devizes and is at the centre of a rail network going in several directions. It would also make it easier for me to see my four year-old son, who lives in Bournemouth with his mother. Salisbury made sense and I did not really look at anywhere else."

The premises in The Maltings, which had been empty for five years, ticked a lot of boxes. Slightly off the main streets but close to the city centre, it is one of the few places in Salisbury where customers can drink outside by one of the numerous rivers with the water plunging dramatically and noisily through a sluice gate just yards away. "The location was perfect and it fitted my vision," said Jacob.



*Jacob Price behind the bar of Sips*

Helped by his father, sister and brother – it is useful to have a dad who is a builder able to turn his hand to plumbing and electrical jobs – the space was refurbished using mainly reclaimed or repurposed material. The most expensive item was a magnificent piece of olive ash from a 100 year-old tree brought down by a storm on the Somerley Estate, near Ringwood, which now forms the bar top.

Jacob named the bar Sips because he wants customers to taste the beers, which are served mainly in half and one-third of a pint measures. They can buy drinks by the pint but given the strength of some of the craft ales from countries such as Belgium that is probably not a wise course of action. It is one of the many things that makes Sips so different from other drinking establishments in the city.

Craft beers have come from all over Europe and the United States as well as Canada and Japan via a network of half a dozen distributors and more than 20 breweries. “I scour the market trying to find something that fills a void,” said Jacob. He now

has 14 lines for keg beer and some 350 different bottles and cans from many countries for sale. They include an ever-widening range of low-alcohol, no-alcohol and gluten-free beers, which he says are rapidly improving in quality.

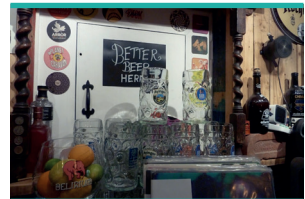
Cask ale is a problem because Sips does not have the space to serve it permanently or to store it in cool

conditions. But, helped by The Coach & Horses in Winchester Street which has provided storage, Jacob has served two real ales this year – C Bomb, an American pale ale brewed by Arbor in Bristol, and Lightbulb, an extra pale ale, from the Verdant Brewing Company in Cornwall. Jacob served them directly from the cask placed on the back of the bar.



*A beer menu from all over the world*

So far – apart from one hiccup earlier this year when he had to close for a month because he had not filed his tax returns on time – Sips has gone far better than Jacob could possibly have hoped for. “It has definitely exceeded my expectations, we are still increasing our footfall and finding new customers,” he said.



*German steins waiting to be filled*

Jacob is open to the idea of opening a second venue, either a larger bar in Salisbury or in another town or city. But for the moment he is content with building on his reputation as having founded one of the most interesting watering holes in Salisbury. The blackboard advertises beers that you would find at the famous Oktoberfest in Munich alongside IPA from the USA and porter from Leeds. It makes drinking different, fun and a little adventurous.

**Will Bennett**

# BREWERY NEWS

## Dark Revolution



It has been a busy year for Dark Revolution Brewery, with production up by 25% on 2024 and over 500,000 pints brewed. This is a testament to both growing demand and the brewery's creative ambition. This year alone, the team has brewed 65 unique beers, pushing boundaries in both style and flavour.

In the Taproom, a hot and bustling summer season was followed by a hugely successful Oktoberfest, welcoming both regulars and new visitors. As autumn sets in, the team is gearing up for Halloween and Christmas celebrations, promising special events and exclusive seasonal beers on tap. With strong momentum and an event calendar that is filling up fast, the Taproom is looking ahead to 2026, taking with it an incredible community that continues to grow.

Behind the scenes, operations were equally busy with over 3.5 tonnes of hops used (the same weight as an adult white rhinoceros), more than 150,000 cans filled (laid end to end they would stretch for 14 miles), and more than 3,500 kegs washed and reused (enough to stack higher than the Eiffel Tower... twice!), reinforcing Dark Revolution's commitment to sustainability.

A standout highlight has been an international brew collaboration project with Eggers Hop Farm in New Zealand - The Full Moon Harvest, bringing together talent and hops from across the globe. The project includes partnerships with some of the UK and Canada's most respected breweries, including DEYA, Trak Brewing Company and Sureshot Brewing, showcasing Dark Revolution's growing reputation in the global craft beer scene.

The Dust Hole/Railway Inn, Dark Revolution's most recently opened second venue in Salisbury is off to a strong start – see full feature elsewhere in this issue of *Barrel Organ*.

## Downton Brewery



Monthly specials for the rest of the year are Cerebus, a 4.2% ABV chestnut brown, malty best bitter available throughout November, and Kangarudolph, an Aussie Session IPA (4.1% ABV), for December. Endeavour, a 10% ABV surprisingly drinkable double IPA, is now available in 330mL bottles and a nitro keg version of Oatmeal Stout (4.2% ABV) has been prepared, primarily for the Taproom. 440mL cans of Secret Sobriety, the brewery's low alcohol, hoppy, pale ale are proving very popular in on-line sales. The Taproom is getting plenty of bookings for private events and the brewery has introduced a monthly experimental beer for its regular 'Thirsty Thursdays' on the last Thursday of the month.

## Stonehenge Ales



Stonehenge Ales has just participated in a Wetherspoons national promotion, featuring the award-winning Danish Dynamite premium blonde ale. Many of you will have been enjoying the seasonal brown ale Mystic, which has been available since October. By the time you are reading this Rudolph should be doing the rounds as a Christmas special and will continue well into the New Year. Despite much activity, spare moments have been spent on improving the brewery fabric. Not least making the area baby-proof. Young Millie has shown a great interest in the day-to-day functions, and her crawling inspection routine has had to be given consideration. Maybe even a first-birthday special brew will be on the agenda!

## Hop Back



Jamie Ferguson, the Head Brewer, has finished the final line up for the 2026 regular and monthly special beers and, as usual, we can look forward to an interesting line-up. The new bottling plant is working well and production has further increased with the addition of some automated bottle packing. Last minute presents can be purchased from the brewery shop which stocks a range of T-shirts and other products and opens from 0900 – 1600 Monday to Friday. You can also ring 01725 510986 to ask what is available or order your festive beers 48 hours in advance. The monthly specials will include: January – Ginger Stout (4.5% ABV) and Winter Lightning (5.5% ABV) both winter favourites. February – Hooking Good (4.0% ABV) a welcome return and perfect accompaniment for the Six Nations Rugby. March – Rockets Revenge (New for 2026).

## Dead Duck



2025 has been another successful year for Paul Bartlett at Dead Duck with a number of awards being presented at both local and regional level. Over the summer Paul has been developing a new beer now named Hale Pale. We had an early taster of one of his development brews during one of our CAMRA minibus trips which proved very popular. Hale Pale will be going into production soon. Dead Duck beers can be found at an increasing number of venues, these now include: Belgian & Blues in Southampton and No-1 Shaftsbury Street in Fordingbridge. Local groceries stock his beers in canned format and you can also purchase directly from his website.

*Contributors in order: Sarah Hughes, Nigel Allison, Steve Stringer and John Hinton*

# WINTERFEST RETURNS TO THE GUILDHALL

Winterfest, Salisbury's much-loved winter beer and cider festival organised by the Salisbury & South Wiltshire branch of the Campaign for Real Ale (CAMRA), will return to The Guildhall in the city centre on 23 to 24 January 2026.

The festival will begin on Friday 23 January at 6:30pm through to 11pm and continue on Saturday 24 January from 11am through to 8pm. Up to 24 cask ales and 10 ciders will be for sale, including traditional winter stouts, porters and milds. These are being selected both locally and from further afield in the country. Drinks will be sold in half pint and one-third of a pint measures and card-carrying CAMRA members get half a pint free.



*Winterfest is a much-loved winter beer festival*

Tickets cost £10 and include a free glass. They went on sale at the beginning of December and anyone wishing to attend is advised to book early as previous Winterfests have sold out. Go to <https://tckty.camra.org.uk/e/438>

# DARK REVOLUTION TAKES OVER HISTORIC SALISBURY PUB WITH TWO NAMES



*Greg and Sarah Hughes  
outside The Dust Hole*



*Raising a glass to a new future  
for The Dust Hole*



*Welcome to the revamped  
Dust Hole*

One of the very few pubs in Britain with two names has been taken over by Old Sarum-based brewers Dark Revolution in an audacious move that has brought them into the city of Salisbury for the first time. The historic Dust Hole, which is also called The Railway Inn, began life in Tollgate Road in 1847 serving thirsty workers from the next-door Milford railway goods depot who needed to clear coal dust from their throats. The railway yards were closed in 1967 but The Dust Hole kept going as a quirky local in an out of the way corner of the city.

Now, after its previous landlords decided to retire, it has been taken over by Dark Revolution, which, just eight years after it started brewing, has an annual turnover of £1.5 million. Since 2017 it has expanded its operation on the Old Sarum Industrial Park, near Salisbury, opened a successful Brewery Tap there and won substantial contracts, including supplying beer to Cunard cruise ships.

In May this year Greg and Sarah Hughes, owners of Dark Revolution, were approached by Pete Toogood, who is the freeholder of a number of Salisbury pubs, including The Dust Hole, and also of the

Dark Revolution Taproom. He told them that the Victorian inn would shortly become available but that the building needed modernising if it was to continue as a pub. “We had been wanting to have a pub for a while, particularly in Salisbury because we are out of the city and we do not have a local presence,” said Greg.

It did not take Greg and Sarah long to make up their minds. In July they signed a 10 year lease on The Dust Hole giving them ownership of the business and the right to manage its upstairs flat while Pete Toogood owns the bricks and mortar. “We had a clear idea of what we wanted to do,” said Sarah. “There was a



*Manager Ray Weale behind the bar*

lot of work to do, it has had to be refurbished inside and out.”

But the Hugheses were conscious that they had taken over a much-loved part of Salisbury’s heritage and so they had to proceed with caution. They were clear that it would keep both its names and the new pub sign has ‘The Railway Inn’ on one side and ‘The Dust Hole’ on the other whilst incorporating the Dark Revolution logo. They changed the colour scheme on the exterior without losing its distinctive look and the bar itself has remained unchanged. But the rest of the interior has a smarter, more open and contemporary look and the garden has been cleared out to enable more people to use it.

Two months after signing the lease, The Dust Hole had a packed opening afternoon and evening on 12 September, which kept manager Ray Weale and his team busy. Ray, who had spent the previous

three years running a micropub in Chippenham, said: “We had a couple of guys came down from London and there were a lot of former regulars who had come to see what we had done with the place and seemed pleased. We have created a contemporary, cosy local pub and we want to bring the experience of the Dark Revolution Taproom into a pub setting”.

Ray has 14 keg beers and two cask beers on line, of which two keg and one cask are guest beers from outside the Dark Revolution range. The guests are often “more quirky beers that you might not get otherwise”, including some from overseas. But the whole Dark Revolution brewlist is available with Velvetten, Reboot, Orbital and So.LA as the core beers. Real ale purists may raise an eyebrow but cask beers have never been a big part of what Dark Revolution does.

Conscious of the need to pull in customers from the start, all Dark Revolution beers are £4.50 a pint on Wednesdays and its latest brews from Old Sarum are launched at The Dust Hole every Thursday. Plenty of special events are in the diary, including quiz, poker and comedy nights. Food is limited to uncomplicated dishes such as toasties.



*A more contemporary look for The Dust Hole’s interior*



*The area near the bar in The Dust Hole*

“The Dust Hole is an outlet for our beer,” said Greg. He and Sarah say that they are potentially looking for other pubs outside Salisbury but have not yet made up their minds about further expansion. “For the moment we want to be on the beer map of Salisbury,” he said. “The Taproom has grown steadily and organically and we think that The Dust Hole will be similar.”

**Will Bennett**

# FIRST CAMRA COUNTY GATHERING CELEBRATES SALISBURY'S 50<sup>TH</sup> ANNIVERSARY

More than 40 people gathered at Downton Brewery Tap on Saturday 20 September to celebrate Salisbury & South Wiltshire's 50th anniversary and also to celebrate the first social involving all the CAMRA Branches in Wiltshire.

While the day was one of intermittent rain, this did not spoil the enjoyment of guests as they were shown around (in two groups) the Hop Back and Downton breweries which are situated next door to each other with the Taproom in the middle. Such a good time was had by all that when each party returned they swapped places and toured the other brewery.

There were a number of iconic Downton Brewery beers for everyone to sample both in cask and bottle including its flagship Quadhop and other favourites as Honey Blonde, Apple Blossom Ale and Chimera IPA. Making an appearance for Hop Back was its ever-famous Summer Lightning and another local brewery, Dead Duck from Hale, featured Sunny Haze, a prize winner at Salisbury's recent Summerfest.

Andrew Hesketh, chairman of Salisbury & South Wilts, welcomed colleagues from Devizes, North West Wiltshire, West Wiltshire and Swindon CAMRA branches plus friends from South Hants CAMRA, whose territory begins only a mile away from Downton. "It was a pleasure to see them all," said Andrew. "This was a perfect way of showcasing our local breweries, celebrating our branch's Golden Jubilee and holding the first-ever all-Wiltshire social. In these difficult times for CAMRA nationally it is good to see that branch ties remain strong. I look forward to next year's Wiltshire social somewhere in the north or west of the county!"



## FILM STAR RUPERT EVERETT ATTRACTS HEADLINES AND MEMBERS FOR CAMRA

Rarely has a photograph of a man pulling a pint in a village pub attracted quite so much attention. But when the barman in question is actor and film star Rupert Everett then the commotion that followed was more understandable. Everett announced that he had joined the Campaign for Real Ale (CAMRA) and had been working shifts behind the bar as part of a remarkable community effort to try to save The Swan, the only pub in the Wiltshire village of Enford, which is between Salisbury and Pewsey.



*Film Star Rupert Everett behind the bar of The Swan in Enford*

The Swan re-opened on 8 August after a massive effort by the community, who repaired and painted the Grade II Listed Building, which has been there for 350 years, tidied up the garden and then took a crash course in bar work. Currently there are around 30 volunteers on the bar rota, including Rupert, in addition to the team maintaining the garden and fabric of the pub. A number of Enford residents have now followed Rupert's example and joined CAMRA.

**Will Bennett**

A lengthy appearance on ITV's national breakfast-time show Good Morning Britain followed during which Everett was quizzed about The Swan, the future of Britain's pubs and whether he would get back together with Julia Roberts to repeat their 1997 hit romcom My Best Friend's Wedding. He was coy about reuniting with Roberts but clear about the dangers facing rural pubs in the UK.

As headlines multiplied in the national and local press, Rupert, who lives in Enford, said: "There has been an amazing effort by the community to keep this pub open. Times are hard for rural pubs and this is the heart and hub of the village. I think that it is important to express my support. I have recently joined CAMRA – the Campaign for Real Ale – as I know that real ale is the lifeblood of pubs both locally and nationally. Our small local breweries need our help, cask ale must survive – it is almost a uniquely British tradition."



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# PUB NEWS

## Here is a round-up of local pub news since the last issue of *Barrel Organ*.

Some great openings to start with! **The Dusthole/Railway Inn** on Tollgate Road is now fully open with a good range of beers and lots going on. **The Green Dragon** team at Alderbury, having opened early August with a full menu and regular events, are making a name for themselves already with a visit from BBC Watchdog's Matt Allwright to do some filming in the pub. Still on the subject of media attention, **The New Inn** at Amesbury had its 15 minutes of fame before it was even open when, during refurbishment work, landlady Jema fell down a 7ft hole into the cellar below. The major mountain-rescue type operation to get her out went viral across local and national media - her partner, landlord Nate was even interviewed on Jeremy Vine's radio show! Thankfully Jema wasn't seriously hurt and the pub is now open and fast becoming a valued part of the local community. Another of our pubs, **The Swan** at Enford, also made headlines when film star Rupert Everett joined the volunteers behind the bar in support of their efforts to keep the pub going until a new tenant or buyer can be found.

**Balkan**, a new sports bar and nightclub has been opened in the former Alpino restaurant on New Canal. **The Rose and Crown** at Bulford is under new management. Sarah and Kevin host a craft fair, breakfast and coffee on Saturday mornings, have a full programme of live music and events and offer a full menu. **The Forester** at Donhead St. Andrew has been nominated for an Asset of Community Value but there is already a planning application in place for change of use to residence. However, the application is in principle only and does not include any building works.

**The Victoria and Albert** at Netherhampton is still closed and a planning application has been submitted to convert the premises to a home, in spite of there being a valid Asset of Community Value in place. **The Old Mill** at Harnham has announced a new breakfast and brunch concept called Crumb plus a gluten-free menu range to be served in the middle room courtesy of Orbis, their sister company. Also for the winter they will be turning the garden into a "cosy winter escape with a pop-up apres-ski bar" complete

with boozy hot drinks, cocktails and fondue. **The Bull** at Downton is under new management and proving popular with live music and food.

The landlord of **The King's Head** at Whiteparish is in the process of buying the freehold. He is hoping to spend the next 18 months adding an extension to include a micro-brewery. **The Malet Arms**, Newton Tony is hoping to add an office to the rear and construct a new wildlife pond to make the garden more interesting. Sadly **The Old Railway Hotel** at Porton has been closed by the community group who had worked so hard several years ago to make a successful business from the former Porton Hotel. They are hoping to find a new tenant or a buyer.

**The Woodfalls Inn**, Downton has joined The Taste the World Hospitality Group, the team behind The Old Mill at Harnham, and will be relaunching mid-November. Taste the World have taken over **The Bell and Crown** in Salisbury and will also be opening mid-November. Good news that the Kershaws are still soldiering on at **The White Horse**, Quidhampton and are taking bookings for Christmas! They have promised to stay on at least until then.

Unexpectedly, **The South Western** in Tisbury has been bought and is currently undergoing a major renovation including the exterior being stripped down to the original stone. The owner hopes to be open early next year. There is a notice on the door at **Pizza Hut** on Blue Boar Row, Salisbury that there is a planning application for Amber Taverns to open licenced premises known as **Cooper and Co. Social Tap**. The management at **The Salisbury Arms** cocktail bar have said that they will not be renewing when the lease expires next February. They are looking to move to bigger premises but promise that the pub will operate as usual until they leave. Stonegate is currently advertising the tenancies of Salisbury's **The Pheasant** (closed) and **The Bridge Tap** (still open).

Sue Turner  
Pubs Officer

## FRANKLY THIS IS JUST SICK, TWISTED AND MORALLY OFFENSIVE...!

So goes the wording on a birthday card I received recently, and what does it refer to? Alcohol free beer as a birthday present! So perhaps a little over the top but it is a jokey sentiment. As a lifelong beer drinker, a hospital stay and surgery consigned me to three months of no alcohol, self-imposed not a medical imposition but necessary. I took the opportunity to delve into the world of low/no alcohol beer. It is currently the fastest growing sector in the drinks industry (from a low base!) and now available widely in pubs, bars, restaurants and supermarkets, packaged in bottles/cans and on draught but what a divisive subject it is!

I can picture some local CAMRA members spluttering in their pints of fine ale at the mere thought of beer without alcohol but sometimes needs must. The big boys of the drinks world now all make and supply low/no alcohol beers but from my perspective they are no better than just about acceptable. Thankfully some smaller breweries have joined the fray and there are some very decent offerings out there. Big Drop brewery only produce low/no and good at it they are, five variants including a milk stout, one of their offerings makes my personal top three, which I have found (in 330ml cans) in The Duck, Laverstock and The Red Lion, East Chisenbury.

Decent draught low/no offerings are more limited in pubs outside of the big brewers but The Coach and Horses often has one from Cloudwater of Manchester and The Ox Row one from Lucky Saint which I believe is also available at Tinga and The Goat, Downton. Locally Downton Brewery produces Secret Sobriety, available on draught and cans in the brewery tap bar and cans in The Royal Oak, Fritham and some retail outlets, farm shops etc.



Best overall selection in Salisbury is definitely Sips, one occasionally on draught but a slightly bewildering selection of cans.

Stand out choice for me comes from a late arrival to the market, St Austell Brewery with Proper Job 0.5, and no it is not Proper Job but it is very tasty, refreshing and enjoyable. My first tasting was lying in my hospital bed thoroughly fed up when I spotted local CAMRA secretary Steve Stringer approaching me clutching two bottles of said beverage - what a kind man! Number two choice for me would be Big Drop Paradiso Citra IPA, a multi award winning clean, refreshing drink. After that sharing third spot would be any number of the great choices from numerous smaller producers, Downton Brewery's Secret Sobriety deserving a shout-out because it is from one of our splendid local breweries.

So, it is not what most of us would perhaps drink by choice but do not dismiss it entirely without giving one a go if you are denied the real thing. Thankfully on a personal note I am now back in the world of the real stuff, in moderation, but enjoying it in the pubs I can access - more on the difficulties of accessing local pubs with mobility issues in a later edition.

Gerald Gibson

# LOCAL CIDER MAKER REVIVES A LONG-LOST FEATURE OF THE WILTSHIRE COUNTRYSIDE

Roger Blake started making his own cider in 2013. The handmade cider he produced was not simply good, it was very good, and he was soon winning awards in cider competitions at The Royal Bath and West Show and The Royal Cornwall Show. At Bromham Cider Farm in central Wiltshire, Roger produces cider from his own locally grown apples. His farm has a 2.5-acre orchard, and it is from these apples and pears that Shed Cider produces its cider and perry using traditional and sustainable methods.



*Golden Delicious tree in full blossom with bee hives in the background*



*Roger Blake at work at Shed Cider*

The cider apple and perry pear orchard has been grown over the last 15 years, re-

introducing a long-lost feature of the Wiltshire countryside. The orchard consists mainly of West Country cider apple cultivars (plant varieties produced by selective breeding) from Devon and Somerset. However, Roger was thrilled when a native Wiltshire apple, Roundway Magnum Bonum, was discovered growing not far from the farm.

The orchard of over 20 different cultivars, is designed to crop from September to December when they are all picked, washed, milled, pressed and fermented on site. The farm grows renowned single

variety cider cultivars, such as Dabinett, Kingston Black and Fair Maid of Devon, alongside other bitter-sweet, bitter-sharp, sharp and sweet cider apples, allowing a variety of full-bodied and flavoursome ciders and perries to be made. Over the years improved orchard



*A view of the press and mill and apples to be pressed*

management techniques, including annual mulching and the introduction of their own apiary, have led to the vigour and yield of the orchard improving year on year.



*The press called Bentley loaded*



*The Shed's orchard on a glorious sunny day*

Shed Cider cares about the environment. It does not use pesticides or fungicides, and the apple pomace (crushed apple from the press) is fed to cattle locally. Rainwater is harvested and stored, and apart



*Fully stocked shelves of the final product*

from using electricity for the mill, press and pasteurisation, the cider is made by hand. The use of reusable containers is encouraged, and making and selling the cider at Bromham Farm keeps food miles to a minimum. Planting the orchard has significantly increased the biodiversity of the area, especially after the addition of a wildlife pond.

Shed Cider's hydraulic oak-framed press is named 'Bentley' after the local craftsman, Charles Bentley, who crafted it from a fallen oak tree at nearby Roundway Hill. The cider is made using traditional techniques. There are no artificial sweeteners, colourings or flavourings, and concentrates are never used.

Once fermentation is complete, the base cider is matured over the winter and

spring and is ready for drinking the following year. Shed Cider makes and sells bag-in-box ciders and bottle conditioned sparkling ciders, both of which have won gold awards, unpasteurised farmhouse cider and apple juice. The quality of Shed Cider is a tribute to Roger's true passion for, and dedication to producing and perfecting his handmade craft cider.

**Jane Foster**



# SALISBURY PUB IN THE GOOD BEER GUIDE JUST TWO YEARS AFTER BEING BROUGHT BACK TO LIFE



A Salisbury pub which was brought back from the dead by its new owners in 2023 after being closed for nine years has been voted into the prestigious Good Beer Guide, which was published in September by the Campaign for Real Ale (CAMRA). The Coach &

Horses in Winchester Street is one of just six pubs from the city voted into the 2026 Good Beer Guide by members of the Salisbury & South Wiltshire branch of CAMRA.

nine years previously and a thick layer of dust covered everything.

After an intensive six months restoration project sparing no expense, The Coach & Horses reopened on 6 October 2023. Today you would never know that the pub had been left to rot for nine years. Keith Foster, the Good Beer Guide co-ordinator for the local CAMRA branch, said: "In less than two years since reopening, The Coach & Horses has established itself as one of Salisbury's destination pubs. A good selection of cask and craft beers, many local, is complemented by a friendly atmosphere and good food. It is a deserved new entry into the Good Beer Guide."



*Keith Foster (left), Good Beer Guide co-ordinator for Salisbury & South Wilts CAMRA, presents Coach & Horses landlord Chris Meaker with his certificate.*

Keith presented Chris Meaker, who runs the pub with his wife Theresa, with his Good Beer Guide certificate. Altogether there are 19 pubs from South Wiltshire in the 53rd edition of the Good Beer Guide. It is the complete book for beer lovers and can be ordered from <https://shop1.camra.org.uk/product/good-beer-guide-2026/>

Will Bennett

Inclusion in the Guide marks a remarkable turnaround achieved by the team which breathed new life into the historic pub. When Christian Airey, whose locally-based family bought the old coaching inn, and landlord Chris Meaker opened the front door in 2023, they found pint glasses were on tables exactly where they had been left by the drinkers who had last used them

Barrel  
Organ

Previous editions  
available online



# DIARY DATES *Salisbury & South Wiltshire*

## DECEMBER

### 3rd Open Branch Meeting.

7.30pm The King's Head (Wetherspoons), Bridge Street, Salisbury.

### 6th Bus Social

To Shaftesbury. Depart bus 29 Blue Boar Row, stop N 10.20am, arrive 11:56am. Return depart 2.44pm, arrive Salisbury 4.16pm. Pubs on route back, if stop required, for 1hr 30mins break between buses.

### 12th Good Beer Guide City Saunter

6.30pm start at Wyndham Arms, Estcourt Road. Then on to Winchester Gate, Rampart Road; Coach & Horses, Winchester Street; Rai d'Or, Brown Street; Haunch of Venison, Minster Street; and Duke of York, York Road.

### 18th Bus Social

To Whiteparish. Depart bus X7 from Endless Street, Stop D 11.40am, arrive King's Head, Whiteparish 12.03pm. Optional walk to The Parish Lantern, Whiteparish. Buses return at 1.59pm and 3.02pm.

## JANUARY

### 7th Open Branch Meeting

7.30pm The Ox Row Inn, Market Square, Salisbury.

### 10th New Year Social

12.00 The Coach & Horses, Winchester Street, Salisbury.

### 14th City Saunter

7.30pm Five Bells, Salt Lane, The Pheasant Inn (if open), The Royal George and the George & Dragon, all Salisbury.

### 23rd Winterfest session 1

6.30pm to 11.00pm at Salisbury Guildhall.

### 24th Winterfest session 2

11.00am to 8.00pm at Salisbury Guildhall.

## FEBRUARY

### 5th Open Branch Meeting

7.30pm The Duck, Laverstock.

### 7th Bus Social

To Romsey. Depart bus X7R 11.40am from stop D in Endless street. Arrive Romsey 12.25pm. First stop Three Tunns, a five mins walk, then a choice of pubs in Romsey, including possibly The Cocky Anchor, on the way to the Flack Manor Taproom that opens at 2.00pm. Return by bus at 3.05pm or train to Salisbury.

### 11th City Saunter

7.30pm The Ox Row Inn, Market Square, then The Market Tavern and The Haunch of Venison, all Salisbury.

### 13th Minibus Trip

7.00pm pickup Salisbury coach park. Dark Revolution Brewery Tap, Old Sarum; TheMalet Arms, Newton Tony; The Earl of Normanton, Idmiston and The Duck, Laverstock

### 26th Bus Social

To Winchester. Departs 10.00 am bus 68 stop W outside Cathedral Hotel, Milford Street, Salisbury. Arrives Winchester bus station 11.04am. Either a coffee and cake in town on the way (five mins walk) or a Wetherspoons breakfast. Then The Westgate (five mins walk), which has lunch options, The Albion (five mins walk), a GBG Hop Back pub, and finally return to the bus station (15 min walk, or a local bus) for the 68 at 2.40pm arriving The Chapel, Salisbury at 3.44pm.

To contact our bus and train socials team email  
[pte@salisburycamra.org.uk](mailto:pte@salisburycamra.org.uk)

*Please check all bus and train times  
due to changing timetables For buses see Salisbury Reds  
website [www.salisburyreds.co.uk](http://www.salisburyreds.co.uk)*

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