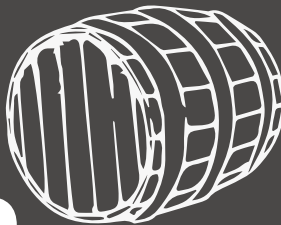


Barrel Organ



 CAMRA

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

March 2026 - May 2026

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IN THIS ISSUE

MEET THE GOVERNORS
IN TISBURY

RUDE GIANT'S
RISK TAKERS

A LOOK AT OUR
WESTERN PUBS

Plus much more...



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FROM THE EDITORS

Look at a map of CAMRA branch areas and Salisbury & South Wiltshire is distinctly lop-sided. At the eastern end, not far from the boundary with Hampshire, is the city of Salisbury. Its population of 47,000, while hardly making it a metropolis, means that it is by far the biggest centre in the south of the county. Round it are smaller towns such as Wilton and Amesbury. But west of Wilton is a much larger area stretching all the way to the borders with Dorset and Somerset where a small population is scattered across dozens of villages and hamlets.

But in terms of pubs and breweries, this area punches well above its weight. So this issue of *Barrel Organ* is focusing on our wonderful west. Meet the Governors – our regular profile on landlords – is about The Boot in Tisbury, a hostelry that epitomises everything that CAMRA loves about the great British pub. This October, the Turner family will mark 50 years of running it and may hold a beer festival. If they do, CAMRA members will want to be there.

Over near Wylve, the Rude Giant Brewery, founded in 2023, could scarcely be more local. All its shareholders are South Wiltshire businessmen or brewers and it has survived and expanded despite naysayers shaking their heads and saying that it could not do so in the current economic climate. They are continuing to take risks and *Barrel Organ* salutes them and features them in an article in this issue. Finally Allan Glide has contributed his annual review of the pubs along our branch's western fringes which Salisbury-based beer lovers visit infrequently. So go west and support them in these troubled times. They deserve it.

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.

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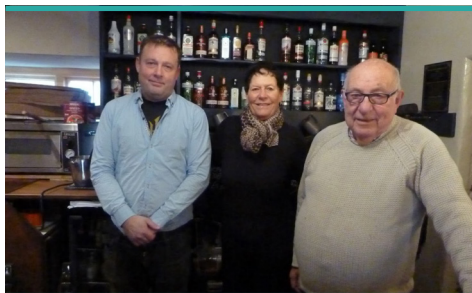
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MEET THE GOVERNORS

The Boot, Tisbury

In October this year the Turner family of Tisbury will celebrate a remarkable triple anniversary. In the space of just four days Ron and Ruth Turner will mark the 50th anniversary of taking over The Boot pub, Ron will celebrate his 80th birthday and their son Oli, who now runs the business on a day to day basis, will be 45. There will certainly be quite a party and possibly a beer festival.



Oli, Ruth and Ron Turner



Oli with beers straight from the barrel

To call The Boot iconic does not fully do justice to this superb pub in the village's High Street, its weatherworn stone exterior reminding you that a continuous line of licensees stretches back to 1768, its beers, served straight from the barrel, bringing joy to the heart of any real ale lover, and its unfussy pub grub restoring spirits on even the gloomiest winter day. It is the way more pubs used to be and a great relief to find that some still are.



The historic interior of the pub

When Ron and Ruth took the pub over from a retired Army major on 13 October 1976, the world was very different and so too was Tisbury. Then farm labourers formed the core of its regular drinkers, and Tisbury was less affluent and middle class than it is today. The survival of a direct train service to London, the arrival of a large art gallery from the capital and the expansion of an active cultural community have greatly changed the village, which has a population of about 2,300.

The Turners bought The Boot from a brewery chain in 2012, making it one of the few family-owned pubs in the area, and continued to run it until Ron had health problems eight years ago. At that point Oli, who until then had been working as a music teacher, specialising in drums and percussion, at local schools, stepped in to take over the day to day business. It was never an absolute given that he would run The Boot, but he always realised that it was a possibility.

The result is a curious situation whereby Ron still holds the licence and he and Ruth still live over the pub but Oli is the landlord in practical terms. "They have been here for 50 years and it is their life," said Oli. "They still live upstairs so whenever they come down they walk straight into the bar. But he is beginning to give me more and more say on what happens. There has not been a clear cut

exchange yet but they are more and more coming to realise that they must retire.”



The exterior of The Boot

The clearest evidence of this is the house that is currently being built by Ron and Ruth in the back garden, which, if all goes to plan, ought to be ready by the middle of this year. They should be established in their new home by the time of October’s triple celebration. However Oli will not be moving into the rooms above The Boot – he lives elsewhere in Tisbury with his Czech-born partner Lenka Berankova and their two children.

In a further twist to this unusual family story, Lenka, who arrived in Tisbury as an au pair, became the licensee of The Bennett Arms, the only other pub in Tisbury at the time of writing (a third, the South-Western, is due to re-open shortly) in February 2020. Despite taking it over just before the Covid lockdowns, she is still going strong and runs it as a ‘wet’ pub selling drinks but not food. The Boot and The Bennett are very different – the latter being more of a drinkers pub – but, in a rare family double, both were chosen by local CAMRA members for the most recent issue of *The Good Beer Guide*.

At The Boot, Oli, who has taught himself to cook to avoid the expense of employing a chef, finds that food provides 40% to



The pub is right on the High Street

50% of his revenue. Quite deliberately, the menu consists of simple but delicious pub grub favourites. There are plenty of posher pubs in South Wiltshire where people can go if they want something fancy and the choice at The Boot goes down well with locals and visitors – including a growing number of foreign holidaymakers – alike. Events, including weddings and a monthly ‘open mic’ music night, when they get half a dozen acts, are also an important part of the business.



The weather-worn stonework of the pub

Two, sometimes three, real ales are poured from barrels in the bar. On the day that *Barrel Organ* visited The Boot, St Austell’s Proper Job at 4.5% ABV and Dartmoor Brewery’s Jail Ale at 4.8% were being served. Local breweries such as Sixpenny, Hop Back and Downton also feature regularly along with some from further afield such as Honiton’s Otter Brewery. Zero and low alcohol beers have grown hugely in popularity due to changing drinking habits, more awareness of the perils of drinking alcohol and driving and improved quality.

Like other pub landlords, Oli finds that late drinkers have largely vanished and has changed to earlier opening hours to reflect this. If thirsty customers arrive just as he is shutting up shop then he sometimes sends them down to Lenka at The Bennett – there are some advantages to running two very different pubs within a few hundred yards of one another. It is a remarkable family business.

Will Bennett

BREWERY NEWS

Dark Revolution



Dark Revolution Brewery is looking ahead to an exciting year of brewing, with plans to expand its range and explore an even broader variety of beer styles. Known for pushing boundaries, the brewery is continuing its commitment to innovation while also embracing tradition with the launch of a brand new core line traditional beer, 'New Tricks' a 4.3% modern bitter. New Tricks will be exclusively available on cask and will always be pouring at The Dust Hole, giving fans a dependable classic to return to time and again.

Alongside this permanent addition, Dark Revolution will be releasing a diverse selection of new beers throughout the year. Expect tangy, refreshing sours, rich and full bodied stouts and a series of complex barrel-aged beers showcasing depth, character, and craftsmanship. By blending modern creativity with time-honoured brewing techniques, Dark Revolution Brewery continues to evolve while staying true to its roots, offering something for both adventurous drinkers and traditionalists alike.

Dark Revolution Taproom has been busy as it continues to attract new customers by offering a mix of great beers, quiz nights, comedy evenings and an ever-changing line up of street food vendors. In a festive first, the Taproom opened on Christmas Day for four hours, giving customers the chance to share a Christmas drink together - an idea that proved hugely popular and is set to become a regular tradition. Meanwhile, The Dust Hole at 59 Tollgate Road, also run by Dark Revolution, is going from strength to strength, recently trialling street food offerings on Fridays and Saturdays to great success, while the ever popular 'Coal Fired Sunday Roasts' continue to draw in repeat customers.

Downton Brewery



A new monthly special beer, Bullet, a tropical black IPA (ABV 4.2%), was brewed for January 2026. Further monthly specials for February, March and April were or will be Scrumble a 4.2% ABV malty best bitter in celebration of the Six Nations Rugby, Moby Dick, a New England IPA (4.7% ABV), and Dragon a floral and hoppy IPA (4.5% ABV), respectively. An Après Ski evening with live music and disco was scheduled to go ahead on 28 February (ski-wear optional!) and an Easter Beer Festival on 3 - 4 April will feature both guest ales and beers from the Downton range. Consideration is being given to purchasing a small canning line (up to 30 cases) for packaging some of the brewery's keg-style beers including Secret Sobriety, Downton's popular low alcohol beer.

Stonehenge Ales



There was an award-winning start for 2026 for Stonehenge Ales in the SIBA bottle and can awards South West (or 'Indie Beer Awards' as they now call it), Silver for Great Bustard, Gold for Heel Stone and Gold and Category Winner for Danish Dynamite. This means bottled Danish Dynamite will be heading to the SIBA awards in Liverpool. "There soon won't be enough space on the walls for all the accolades arriving at Netheravon Mill," said delighted brewer James Robinson. Meanwhile the core beers continue on weekly brew rotation and the recent seasonal Old Smokey porter has proved as popular as always.

Hop Back



Everyone at the brewery is gearing up for Hop Back's 40th anniversary, although the exact dates appear to be lost in time which is causing some amusement. Jamie Ferguson, the Head Brewer, continues to brew the regular and monthly specials with a few new additions throughout the year. The new bottling plant is still working well.

The brewery shop, which also stocks a range of T-shirts and other products, is open from 9.00am – 4.00pm Monday to Friday. You can also ring 01725 510986 to ask what beers are available or to order your beers 48 hours in advance. The monthly specials will include: April – Spring Zing (4.2% ABV) a punchy pale ale. May – Cloud Piercer (3.8% ABV) a clean zesty pale ale (new for 2026). June – Calypso (3.4% ABV) makes a welcome return and

Golden Goal (4.0% ABV) a golden ale made with all English hops (new for 2026).

Dead Duck



After last summer's development of his new beer, Paul Bartlett has added 'Hale Pale' to the portfolio increasing the range of beers to a choice of five. Hale Pale is available in both cask and canned live beer format. It is a well-balanced American Pale Ale (3.0% ABV) with plenty of hops on the aroma. 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 grocers stock his beers in cans and you can also purchase directly from his website.

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

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TRADITIONAL BUT ALSO UNCONVENTIONAL SOUTH WILTSHIRE'S RUDE GIANT

Sheep graze peacefully in a field next door to Rude Giant's brewery near Wylye and a pair of slightly manic guinea fowl scamper through the nearby farmyard. Yet, just yards away from this bucolic scene, traffic roars past on a busy dual carriageway section of the A36 as it approaches a major interchange with the A303 trunk route across south-west England. The contrast somehow sums up Rude Giant – a small brewery with ambitions, founded contrary to all sensible advice as similar businesses folded throughout the United Kingdom and which continues to take chances despite some setbacks.



Henry Praulins (left) and Lyall Dew sample their brew (photo: Wiltshire Marquee)

Rude Giant was founded amid considerable publicity in the



Shareholders (left to right) Dave Hancock, Ethan Davids, Henry Praulins, Lyall Dew and Joe Robinson in 2023 (photo: Ed Schofield)

summer of 2023 backed by some of the best known names in brewing and hospitality in South Wiltshire – Ethan Davids of the expanding Chickpea Group of pubs, Joe Robinson, who owns the farm where Rude Giant is situated and formerly ran Blonde Brothers brewery on the same site, Salisbury-based entrepreneur Dave Hancock, Henry Praulins, involved in Salisbury hospitality for well over a decade, and Lyall Dew, the former head brewer at Sixpenny Brewery in Cranborne. All are still shareholders.

At the time many sensible folk shook their heads and said that no good would come of it. “When we decided to set up a brewery in 2023 a lot of people

told us that it was a ridiculous idea,” said Dew. “A lot of small breweries were closing at that time and people felt that we would not be able to buck the trend.” But despite this Rude Giant has survived and expanded and now brews twice as much beer as it did when it started out – last year, when it invested in three new processing tanks, it produced 1,200 barrels.

Rude Giant currently promotes six products on its website. Rude Best, at 4% ABV, Juicy IPA at 4.8% and Oat Stout at 4.3% in cask, alongside its national award-winning 4.5% Rude Lager, 4.3% Session IPA and 2.4% LoIPA in keg. All are gluten-free and the aim has always been to produce a

range of what the company calls “quaffable beers” for the general palate rather than specifically targeting craft beer and real ale drinkers. The brewery hopes to have bottled versions of Rude Best and Session Pale Ale available soon.



*The gleaming interior of the brewery
(photo: Wiltshire Marquee)*

A huge boost to its fortunes has been a regional distribution deal signed with the St Austell Brewery in March last year. The agreement means that St Austell makes Rude Giant beers available to over 300 customers served by its Wimborne depot across Wiltshire, Hampshire and Dorset. “We have picked up customers through them but that means that the next step on our journey is to produce enough beer to satisfy them,” said Dew.

At the moment, all the production and distribution is done by Dew and his fellow brewer Henry Praulins. Despite his huge enthusiasm for the Rude Giant project and for brewing in general – he started home brewing as a schoolboy – there is only so much that an active workforce of two can do. “We are getting to the point when we will have to see whether we need another member of staff,” he said.

Not all Rude Giant’s original plans have come to fruition. When it started up, it aimed to open a tap room and host supper clubs at the brewery but this has not so far proved possible due to lack of both time and space. A bold move to take over the former Brown Street Entertainment premises in Salisbury and rebrand it as the Rude Giant Beerhouse ended when it closed after just a year. The vast space with its high overheads just behind The Chapel night club proved too much to fill.



*Lyall Dew in the brewery
(photo: Wiltshire Marquee)*

But the brewery is still not afraid to defy conventional wisdom. In May last year, it took over the lease of The Royal Oak in Great Wishford, near Wilton, which is now run by landlady Zoe Petty and two staff, who serve drinks but currently no food. Running a ‘wet pub’ in a rural location without the income from food is supposed to signal commercial death but, so far, The Royal Oak is defying the odds. Rude Giant is running it as a community-focused pub with lots of local events, and regular food trucks to supply customers with sustenance.

This year The Royal Oak was voted into *The Good Beer Guide* by members of the Salisbury & South Wiltshire branch of the Campaign for Real Ale (CAMRA) and soon it will serve rotated beers from other local breweries. “It is a space for everyone to enjoy not just one for us to sell our beer”, said Dew. “It is a fantastic pub with a great atmosphere and locals and we would love to see more people venturing out to discover us.” It will be fascinating to see whether the experiment works, although to succeed it will require the inhabitants of Great Wishford and surrounding villages to continue to give it their full support.



*Lyall Dew hard at work
(photo: Wiltshire Marquee)*

In terms of all its beers, Rude Giant takes a conventional approach and is not trying to do anything radical. It aims to brew “a truly decent pint”, as its original press release put it, rather than re-invent the wheel. But its approach to the way it does business is rather less traditional – so watch this space to see what happens.

Will Bennett

ON THE BUSES

Once again, we visited that hidden treasure in Ringwood's tarmac wasteland - The Inn on the Furlong - where, in spite of the pub being very full, we were not only found a table to accommodate all seven of us, but also lunch was produced for those who wanted to partake. This reliable pub had, on this occasion, a choice of five great ales - but evidently that was not enough, because we then moved on to The Star Inn where we met up with two more members for an excellent afternoon. A handful of stalwarts even continued to a third pub, that perennial favourite - and Ringwood's only *Good Beer Guide* entry - The Railway.



CAMRA bus travellers at The Star Inn, Ringwood

Our trip to Devizes was attended by five people. Firstly, we went to the always excellent White Bear, which featured, as ever, a wide and innovative choice of ales, including Red Kite and Into the Void from Vale. After lunch there, those who were still up for it continued to The British Lion for another interesting selection of four more ales.

December's first trip was another foray on the popular 29 route. With 12 pubs served by the route, and plenty more at each end, the 29 will feature yet again in the coming three months,

and surely many more times in the future. On this occasion we took the bus all the way to Shaftesbury, where a total of six members, some who arrived later and by other means, started out at The Two Brewers for lunch. We then struggled up the steep hill to The Mitre, and then, for the first time, onwards to The Ship.

For an early seasonal lunch, several of us made our way later in the month to the ever-popular Kings Head in Whiteparish, where we were joined by other local members to make a total of 10. Some enjoyed an excellent meal, and several then went on to The Parish Lantern before returning to Salisbury.

Over the next three months our trips will feature both trains and buses, new pubs and new bus routes, as well as some old favourites - see the diary dates page. Some of these venues have been suggested by you, the members, so please keep your suggestions and recommendations coming in, and we will try to incorporate them. With all our trips, do be prepared for last-minute changes - we are at the mercy of changing bus timetables and pub opening hours.

Andrew Ward and Pete Matthews

Barrel
Organ

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available online



PLEASE CAN I COME INTO YOUR PUB?

I write this article as a life-long beer drinker and pub-goer, rarely drinking at home because I thrive on being in the atmosphere of a lovely pub either with friends or even on my own, sat quietly in the corner with a newspaper and hearing the wonderful, and at times not so wonderful, conversations heard in the fine institution that is a British pub.

We are fortunate in Salisbury to have some superb old buildings used as pubs, many of them hundreds of years old and perfect places to enjoy a fine ale. Following some spinal surgery last year I now have to get around using a mobility device (a folding four-wheel rollator) and at a stroke I find I cannot access quite a few of my favourite watering holes. Old buildings were not designed for present day access needs, and I understand that, but just small things can make a significant difference.

The two issues that most impact me and others in accessing pubs are doors and steps/stairs. Entrance doors that open inwards are much easier to get through than doors that open outwards but that is not something that is necessarily easy to change. For getting out, it is easier to get help from someone inside the pub. I find the staff at The Rai

d'Or in Brown Street and The Ox Row on Market Square are particularly attentive and helpful, similarly with carrying drinks to the table, as are most pubs I visit.



The Ox Row is singled out for special praise



The Rai d'Or's staff are very helpful

In terms of steps/stairs something to hold on to is really important. For just a few steps, a simple grab rail or similar does the job perfectly well and some pubs do have them - it is a simple and inexpensive solution. Stairs are a different matter, having something to grip is the key, and here The Ox Row scores again with a substantial wooden bannister. It does not need to be anything expensive, just something to grip on to for stability.

Nowadays I am pretty much restricted to pubs within a couple of hundred metres or so of the Market Square where a taxi drops me off because I like to have a wander around! So, time for a shout out for the good guys who are accessible. First up and nowhere near the Square, is The Duck at Laverstock, where there is a fairly flat entrance via the side door, parking, and it is completely level inside the pub with a sloping ramp down to the outdoor garden area along with the bonus of a fully accessible toilet.

Others well worthy of a mention are The Kings Head, Bridge Street (Wetherspoons), and The Ox Row as both have level entrances and fully accessible toilets. The Coach and Horses has flat access but getting to the gents toilet is a challenge! Surprisingly for somewhere owned by care company proprietors it has no accessible toilet! The Rai d'Or is a bit challenging but the staff are so helpful and it is a firm favourite of mine for lovely food and beer!

If anyone wants to challenge anything in the article or wants more information, please contact the editor at barrel.organ@salisburycamra.org.uk

Gerald Gibson

PUB NEWS

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

We have had some welcome reopenings to celebrate since the last issue. **The Bell and Crown**, Salisbury, part of the Taste the World Group, reopened in early December with a premium whisky, rum, cocktail and natural wine bar called Twisted Barrel opening upstairs on 13 February. The pub is also currently promoting **Bill's Bar**, a new venue soon to be opening in the city centre and described as "a brand-new sports and competitive gaming bar with shuffle boards, interactive darts, TV screens, karaoke booths, cocktails and beer". The location has now been revealed as the former **Bridge Tap** in Fisherton Street. Still in Salisbury, under a new manager, **Caboose** has reopened its cocktail bar to non-residents and **The Pheasant Inn** on Salt Lane reopened in mid-December.

After being closed for several months, the good news is that **The George Inn** at Mere was reopened by the Mingle and Malt Pubco, based at Waterlooville, just in time for Christmas! There's more good news at Enford with **The Swan** finally finding a new tenant. The pub will be closed for a few weeks while they get settled but the opening is hoped to be very soon.

At Shrewton, **The Plume of Feathers** is trying to save money by closing the pub early if there are no customers. If you need to check ahead, they will be posting details on their social media. **The Green Dragon** at Alderbury will be closed on Mondays for the foreseeable future, **The Black Dog** at Chilmark, which celebrated its first anniversary on 3 December, is closed Mondays and Tuesdays, **Deacons** in Salisbury will also be closing Mondays and Tuesdays and **The Fox and Goose** at Coombe Bissett will be closing the kitchen at 5.00pm on Sundays until the end of February.

Last time we wrote that **The Old Railway Hotel** at Porton was closed so I am pleased to now share that the pub reopened in mid-January under new management. There will be an emphasis on community with the pub offering seven guest rooms, events, quiz nights, sports TV and live music. Details are on its new website www.portonlocal.co.uk. The recently reopened **The Woodfalls New Forest** at Redlynch is continuing its refurbishment and was hoping to open its new dining space, including a meeting/board room for hire, in time to show Six Nations rugby action in the sports TV bar area.

Stonegate has finally found new tenants for **The White Horse** at Quidhampton allowing Steph and Pete Kershaw to step away in early February. They leave behind a few events to keep the pub busy, continuing the excellent service they have given to the community since they arrived.

Congratulations to Lorna Janse van Vuuren, landlady of **The Bridge Inn**, Upper Woodford on being awarded a British Empire Medal in the New Year's Honours List. The well-deserved award is in recognition of her service to the community operating a pop-up shop and deliveries of groceries and supplies from the pub during lockdown in 2020.

Finally, a good news story. Prince William casually dropped into **The Walnut Tree** in Mere for a burger and a lemonade! As the pub is on land belonging to the Duchy of Cornwall Estate he was there for a meeting, with his party occupying two tables in a quiet corner.

Sue Turner
Pubs Officer

OUT WEST

Hello from the Heart of Mere. A few changes here over the last 12 months. Let's start with the eastern bit. **The Benett at Semley**, changed hands last spring and is now run by two landladies, Sam having retired. They are continuing in much the same way, with a change of house ale to Otter as Benett Best. Otherwise they have two changing ales mostly from local breweries.

Over in **Mere**, more changes. **The George**, having closed at the end of June, remained empty for the whole summer but re opened just before Christmas with a temporary manager. At the moment, the opening hours are a little erratic, but they have three months to get things sorted. Time will tell. Currently serving Fursty Ferret, or Tanglefoot.

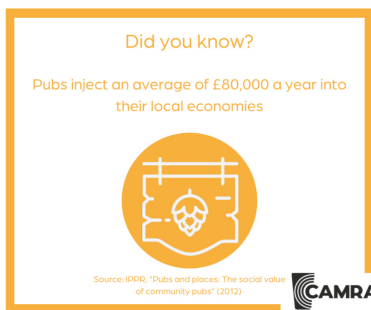
The Walnut Tree, recently enjoyed a bit of national publicity with royal patronage, the Prince of Wales, dropping in for a lunch-time burger. (Mere is part of the Duchy of Cornwall). Otter Amber, and St. Austell Tribute, are regular ales, with its opening hours fairly steady, for seven days a week. **The Butt of Sherry** is still only open three evenings a week, with no food available. As previously mentioned, the best pint to be had (in my opinion) in Mere is at **The Prince of Wales Social Club**. Currently serving Wadsworth 6X, and a summer ale, when it arrives, Summer, that is. Non members are always welcome.

Heading westward, **The Bell and Crown at Zeals**, part of the Chickpea Group, has Rude Giant, and a changing guest ale. **The Spread Eagle at Stourhead** is open Friday and Saturday until 10.30pm, otherwise it closes about the time of the gardens, which is 4.00pm in winter. Unfortunately, a previously regular entry in *the Good Beer Guide*, **The Red Lion at Kilmington**,

which is National Trust owned, is still closed, looking ever more derelict.

Have a good 2026 everyone. All the best.

Allan Glide



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CAMRA'S NATIONAL INVENTORY OF HISTORIC PUB INTERIORS

Despite the turmoil in the licensed trade over recent years, Britain remains blessed with many pubs that retain traditional, and often beautiful, historic interiors. Over 30 years ago, a body of CAMRA members began compiling a National Inventory of Historic Pub Interiors. Initially, they aimed to identify and record the most intact pre-war pub interiors, regardless of their architectural distinction. Before long, it was decided also to include pubs with special features or rooms of national significance. By then, around 270 pubs had inventory status.

The next step was to develop regional inventories, capturing interiors that fell short of the criteria for the national list but were nonetheless of significant historic interest. Around the same time, early post-war pubs built on traditional lines and still intact also became eligible for inclusion.

A few years ago, CAMRA's Pub Heritage Group (PHG) agreed to move to a single inventory, based around a grading system using star ratings. Interiors are eligible for consideration if they have remained essentially unaltered for at least 50 years. There are three key aspects for assessments:

Layout: Survival of historic layout and internal divisions, either intact or readily discernible.

Historic fittings and decor: Particularly old or original bar counters, bar-backs (gantries), fixed seating, fireplaces, plasterwork, vestibules, panelling, tiling and other ceramics.

Notable rooms and features: Such as partitioned snugs; counter-less pubs; tiled paintings; snob screens etc.

The rarity of both historic layouts and historic fittings counts very high in the selection process. The current grading system is simple and easy to understand. Within the single National Inventory of Historic Pub Interiors are three grades:

Three Star pubs are of outstanding historic importance. They will have stayed wholly or largely intact, in terms of layout and fittings, and/or retain rooms or features that are truly rare or exceptional. Only limited loss of such components is allowable before an interior fails this standard. Currently 303 pubs are in this category.

Two Star pubs are of very special historic interest. They are highly important but fall just short of Three Star levels of overall intactness and/or rarity. Lost elements, often of layout, are clearly in evidence. There are presently 270 such pubs.

One Star pubs, by far the most numerous category (740), are of special historic interest. They have either readily identifiable historic layouts or retain rooms or features of special interest. More significant changes are allowable in this category than for the first two categories.

PHG keeps gradings under continual review and makes changes where appropriate. Generally, this is because alterations to an interior have impacted on the pub's historic importance. In other cases, members will re-assess current gradings, especially where a pub has not been surveyed for a long time or where a wider range of views is felt to be beneficial.

PHG also campaigns hard to protect and promote these precious heritage assets. Over the years, we have been able to get many of them statutorily listed so that they enjoy an extra layer of protection from unwanted alterations. Where inventory pubs come under threat of closure or unsympathetic change, we will do what we can to save them. On a positive note, we seek to raise awareness of the delights these pubs provide, through our website and a range of publications.

You can find much more information about the National Inventory, and heritage pubs generally, at camra.org.uk/heritage-pubs. A complete list of inventory pubs is at camra.org.uk/heritage-pubs/national-inventory. We also issue a monthly bulletin featuring news about heritage pubs. To subscribe, email bulletin@pubheritage.camra.org.uk with Subscribe as the subject.

We are always keen to hear from visitors to the listed pubs, especially where there have been changes that we might not know about.

Paul Ainsworth

Chair, Pub Heritage Group

LOCAL PUBS IN THE INVENTORY

THREE STAR

Haunch of Venison, Salisbury.

This 14th century building was originally used as church house for St. Thomas's. The three small bars are known locally as the Horsebox, Death Row and the House of Lords. Recorded as being an inn from the 16th century.

TWO STAR

The Horseshoe, Ebbesbourne Wake

Unspoilt 18th-century inn in a remote rural setting. This friendly pub has been run by the same family for 55 years. There is an impressive collection of old farm implements, tools and lamps. Beers are poured direct from casks behind the bar.

ONE STAR

The Rai d'Or, Salisbury

The property was bequeathed to the Trinity Hospital in 1380. Single L-shaped room with bare floorboards and large open fireplace. The pub retains its original atmosphere.



Historic wooden panelling in The Haunch of Venison



The bar of The Haunch of Venison



Landlord Tony Bath behind the bar of The Horseshoe



The Horseshoe's collection of old farm implements

CHEERS DRINKERS RAISE GLASSES TO A SUCCESSFUL WINTERFEST

Winterfest, Salisbury's ever-popular winter beer and cider festival, proved a hit with drinkers with raised glasses, smiling faces and a near-sellout of tickets. All the places at the Saturday session of the festival, organised by the Salisbury & South Wiltshire branch of the Campaign for Real Ale (CAMRA), were taken up as were the great majority of tickets for the traditionally less crowded Friday evening session.



“The feedback has been fantastic with those who attended praising the relaxed, friendly atmosphere and the excellent range of beers,” said Ilya Klekovkin, festivals organiser for the Salisbury & South Wiltshire branch of CAMRA. “Winterfest is a hugely popular event in Salisbury, brightening the late January gloom and giving people the chance to sample beers and ciders that they would not normally be able to find in this area.”

Winterfest was held at The Guildhall with beers and ciders being served in the magnificent Banqueting Hall. A total of 24 cask ales and six ciders were for sale, including traditional winter stouts, porters and milds. These included a large contingent of beers from the Midlands and northern England. Local breweries such as Hop Back, Downton, Three Daggers and Stonehenge Ales were also represented.

Will Bennett

DIARY DATES *Salisbury & South Wiltshire*

MARCH

5th (Thursday) Open Branch Meeting.

7.30pm Salisbury Rugby Club, Castle Road, Salisbury.

7th Train and Bus Social

To Southampton: Belgium & Blues and Bottle & Stoot. Depart either by train at 11.34am, arriving Southampton Central 12.04pm or by bus X7 from Stop D, Endless Street 10.40am, arrive 11.51am. Walk or take 17/18 bus to Arts Centre bus stop HG and walk to first pub. Return by train at 10 or 51 mins past hour or bus at 32 mins past hour. Last bus 6.32pm.

13th Minibus Trip

7.00pm pickup Salisbury coach park. Hook & Glove, Farley; King's Head, Redlynch, The Lamb, Nomansland; and The Cuckoo, Hamptworth.

18th City Saunter

6.00pm start at Rai d'Or, Brown Street (possible meal). Then on to Bell & Crown, Catherine Street; Wig & Quill and New Inn, both New Street, all Salisbury.

26th Bus Social

To The Rainbow on the Lake, Steeple Langford and The Pelican, Stapleford. Depart Salisbury, New Canal, Stop R at 12.45pm on the number 24 bus, arrive Steeple Langford 1.07pm. Depart 2.10pm to Stapleford, arriving 2.13pm. Depart 3.30pm, arriving in Salisbury 3.50pm.

APRIL

1st (Wednesday) Open Branch Meeting

7.30pm The Wyndham Arms, Estcourt Road Salisbury.

4th Train and Bus Social

To Southampton. Depart by train at 1.56pm. arrive Southampton Central 2.34pm, or by bus X7, Stop D, Endless Street at 1.40pm, arrive 2.54pm. Find a decent pub on route to the Shirley Witches Brew (opens 4.00pm). Plenty of buses available. Return from Southampton on train 6.37pm or possibly 7.37pm.

10th Minibus Trip

7.00pm pickup Salisbury coach park. The Wheatsheaf, Middle Woodford; The Great Bustard, Durnford; The Orchard, Amesbury; and The Bridge Inn, Upper Woodford.

15th City Saunter

7.30pm start at The Railway Inn/The Dust Hole, Tollgate Road; then The Winchester Gate, Rampart Road; and The Wyndham Arms, Estcourt Road, all Salisbury.

23rd Bus and Train Social

To The Wyndham, Dinton and The Phoenix, Gillingham.

Depart Salisbury, New Canal, Stop S at 11.40am on the 25 bus. Arrive Dinton at 12.08 for lunch at The Wyndham. Depart Dinton on the 24 bus at 2.08pm and arrive Gillingham at 2.53pm for The Phoenix. Walk 11 minutes to the train station for departures at 3.51pm, 4.18pm and 4.51pm, returning to Salisbury some 25 minutes later. Train fare with Railcard £3.55.

MAY

6th (Wednesday) Open Branch Meeting

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

9th Bus Social

To White Hart, Bishopstone, and Talbot Inn, Berwick St John. Depart Salisbury, Blue Boar Row, Stop N, 11.50am on 29 bus, arrive Bishopstone 12.20pm. Depart 1.50pm to Berwick St John, arrive 2.23pm. Depart 3.26pm, arrive Salisbury 4.16pm.

15th Minibus Trip

7.00pm pickup Salisbury coach park. The Greater Good, Fovant; The Compasses, Chicksgrove; The Rising Sun, Donhead St Mary; and The King John, Tollard Royal.

20th City Saunter (Wilton Wander)

7.30pm Pembroke Arms, then The Greyhound and The Bear, all Wilton.

27th Bus and Train Social

To The Greater Good at Fovant and the South Western or elsewhere in Tisbury. Depart Salisbury New Canal Stop S at 12.40pm on the 26 bus arriving at Fovant at 1.08pm for The Greater Good. Depart Fovant 2.38pm on the 26 bus arriving Tisbury 2.58pm. Trains depart at 4.01pm, 4.28pm and 5.10pm, returning to Salisbury some 15 minutes later. Train fare with Railcard £2.90.

To contact our bus and train socials team email
ptc@salisburycamra.org.uk

*Please check all bus and train times
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FRIDAYS & SATURDAYS

Street food vendors! Changing every week, an amazing array of fabulous food... check our socials to find out who's in!

SUNDAYS

Coal Fired Roasts! Join us from 1pm – 5pm for our legendary roasts from Salt + Fire.
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dusthole@darkrevolution.co.uk

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