beertoday

Championing independent beer, pubs and bars

Issue 3 | November 2026



LOST BREWS, NEW BREWS, AND A MONTH OF NEWS

PLUS COMPREHENSIVE EVENT LISTINGS FOR NOVEMBER



bt OPENING TIME

CAMRA members have seen an unusual promotion pop into their inbox from the campaign HQ. They can save more than £100 by getting a Pinter device, which delivers fresh beer (made by mixing water with a malt, yeast, and hops mixture — in this case Asahi's London Pride) at home.

This from an organisation established very specifcally to get an endangered beer style, cask ale, served in more pubs. And furthermore, by doing so, to help safeguard the future of those pubs.

This follows another earlier email offering members the chance to "go paperless".

Now, lots of our affairs are paperless these days, but the drawack to this arrangement is that this involves members opting out of beer vouchers, most of which pass over the bar in J D Wetherspoon.

Certainly in my branch, evidence points to the fact that a vast mjority of members may have joined for vouchers. And the overall demographic suggests that many will decline to go paperless.



• I can remember going to Yorkshire a few years ago and enjoying a pint of Timothy Taylor Landlord in its heartland. It was in excellent condition and all the more wonderful because it was so rare. Now it's no longer rare. Certainly down here in Cornwall, it crops up all over the place.

Not just Landlord, either. There have been sightings of quaffable session bitter and former Champion Beer of Britain Boltmaker, too. TT seem to be conquering bars across the land and now the range has been joined by a stout. Fellow journo Phil Mellows notes on BlueSky: "Don't know whether it's any good, but I'm encouraged Timothy Taylor's chose to simply call it Stout." Hear, hear. I've always had an admiration for brewers who call their beers Bitter, Best Bitter, IPA etc. Old Farnsby's Juggling Dog may sound fascinating, but in a crowded strange bar it's telling me nothing.



• Beer Today is updated with news every day, but a look at the top menu reveals that there's a directory in the background.

This includes a listing of breweries, but also pub companies, trade services providers, suppliers, podcasts and more.

Do take a look. If I've missed out a brewery, let me know (at beer.today@outlook.com). Same email address if you're a commercial organisation to do with brewing or hospitality which is not listed, or for which details need to be updated.

Many thanks to these commercial Patreon supporters who keep Beer Today pubishing daily. If you're able to consider becoming a supporter — commercial or individual — please take a look at **patreon.com/beertoday**

Independent brewers could get access to more bars

Fans of crime writer M W Craven's famous detective Washington Poe will know of his fondness for a properly kept pint of Carlisle Brewing Co's Spun Gold ale.

Now, following a long-running campaign by Carlisle MP Julie Minns, independent breweries across Carlisle could soon find it easier to get their beers into local pubs.

In the Budget, the government confirmed its intention to introduce a guest beer provision in the Pubs Code for England and Wales. This is a move long sought by independent brewers and campaigners to improve access to pubs for locally produced beers.

The announcement follows nearly two years of campaigning by Julie, who has repeatedly raised the issue with ministers, worked closely with SIBA and the CAMRA, and used a Parliamentary debate on cask ale and brewing heritage to urge ministers to "get on with introducing a guest beer agreement in England".

Chancellor John Healey explained that tied pub tenants would get the right to a guest beer on their bar via a provision in the Pubs Code. There will be an alcohol duty relief scheme for smaller brewers and cider makers, the tax threshold for small business rates relief for retail hospitality and leisure businesses will increase from £12,000 to £18,000, and the national minimum wage will rise.



Marston's Brewery, in Burton upon Trent

Marston's Brewery set to close next summer

Carlsberg Britvic is to close Marston's Brewery in Burton upon Trent, bringing to an end a 200-year brewing history in the Staffordshire town.

As many independent breweries see cask sales growing, Carlsberg says the style is in decline, which has led to the decision. More than 300 jobs could be lost. Carlsberg wrote to CAMRA as the announcement was made, setting out its reasons for the decision, and highlighting that it will be seeking long-term custodians for some of the cask beers within its portfolio.

"This announcement is an absolute disgrace, and the latest in a string of actions that show how little they care about our brewing heritage or the nation's drinkers," said CAMRA chairman Ash Corbett-Collins.

"However, we do agree with Carlsberg on one thing. The time is right to think about alternative, independent brewers who are willing to become custodians of Carlsberg's cask brands and will finally do the beers the justice they deserve. Like the rescue of Jennings in Cumbria by passionate and experienced brewers, I hope the Burton brewery can be saved. I've got fond memories visiting the brewery in better days, and maybe I'll be able to go again if it's handed over to independent owners."

CAMRA pub of the year finalists

Pubs from Merseyside, North Yorkshire, Tamworth, and London have made the final four in the race to be CAMRA's National Pub of the Year 2026.

The Turks Head, St Helens, Countryman's Inn, Hunton, Cockpit, Chislehurst, and the Tamworth Tap, Tamworth will battle it out for the overall crown. The Turks Head has been a previous regional winner, while the Tamworth Tap will be fighting for a record-breaking fourth title.



Kirkstall Brewery is launching new branding for its core cask brands, drawing upon the brewery's heritage and the iconic 'Three Swords' symbol. "Cask beer is our lifeblood, and how we started as a business," said founder and director Steve Holt. "Many of these brands — Three Swords, Dissolution IPA, and Black Band Porter — have been with us from the very beginning. We have always sought to give credit to our predecessors, so it is fitting for us to pay homage to the 19th century branding used by our forebears."

Shepherd Neame to invest in more compact brewery

Shepherd Neame has announced a £15 million investment, over three years, in a modern, smaller brewery on its town centre site in Faversham.

Alongside the brewery investment, Shepherd Neame will bring forward a 10-year development vision for its Heritage Core that will create a future new destination for the town and a home for the brewer's story. The company will move to a new brewing model that combines in-house production with certain outsourced functions, such as small packaging. The new brewing operation will be located within the existing bottling hall, which will close in the middle of next year. The plant will use some of the existing brewery infrastructure, and will continue to draw water from its historic well, in the heart of the site.

"We plan to invest £15 million in this project, over three years, to create a highly efficient and cost-effective facility, with a plant that will enable us to drive quality standards, improve the sustainability of our operations, and provide us with the flexibility to continue to innovate and develop our portfolio in a rapidly evolving beer market," said the brewer. "The investment will simplify operations and drive higher returns for the business. The build phase will take two years from commencement, with target completion by the end of 2029. During this period, brewing operations will continue in their present location."

Shepherd Neame will focus only on brewing their own beers and will no longer enter large third-party brewing contracts. Their exclusive licence to brew and distribute Singha Lager will terminate at the end of April.

MPs agree that cask ale is part of our cultural heritage

A conversation over a pint at Derby's Brunswick Inn has led to a debate in Parliament today on recognising cask ale as part of Britain's cultural heritage.

Derby South MP Baggy Shanker championed the city's pubs and brewers, joined in Westminster by Brunswick landlord Alan Pickersgill and Russ Gilbert, chair of the Derby CAMRA beer festival committee.

In his speech, Shanker praised the city's brewers and publicans, including the Brunswick, the Falstaff in Normanton, the Needles in Alvaston, the Neptune, and Dancing Duck.

He also backed CAMRA's Handpump Hijack campaign, which challenges the sale of non-cask beers through handpumps traditionally associated with cask ale.

Responding to the debate, tourism minister Steph Peacock acknowledged Baggy's role in originally securing it and said cask ale culture was being assessed by an independent panel for inclusion in the UK's domestic living heritage inventories. The minister also encouraged brewers and publicans to take part in a public consultation on safeguarding living heritage next year, which will look at practical steps to keep traditions alive.

"Our pubs are where friends catch up, newcomers become regulars, and someone behind the bar knows your usual," said Shanker. "They're part of what makes Derby Derby. Recognising cask ale as part of Britain's cultural heritage would give those skills the recognition they deserve and help pass a tradition with strong roots in our city on to the next generation."

Graduation and promotion for brewer

Arkell's brewer and quality control lead, Jack Bridgman, has graduated with distinction after completing his Level 4 Brewer apprenticeship.



Jack joined Arkell's in 2012 as a cellarman, following in the footsteps of his father, Graham Bridgman, who has worked for Arkell's for 43 years.

Having grown up around the brewery, Jack remembers visiting as a young lad at weekends with his dad and helping to wash barrels. It was a place he had always wanted to work, and he has since progressed from cellarman to brewing operative and then brewer and quality control lead. Achieving a distinction marks a significant milestone in Jack's brewing career.

The apprenticeship covers every stage of the brewing process, from raw materials and brewhouse operations to fermentation, technical calculations, and recipe design. Combining formal study with hands-on experience at Arkell's, the course gave him a deeper understanding of the science behind brewing and the importance of every stage in producing quality beer.

One of the key elements of the qualification was designing a beer from scratch. The result was Jack's Juicy IPA, a 4.5% ABV beer brewed by Arkell's as one of its 2025 seasonal ales.



Women's Collaboration Brew Day theme is revealed

International Women's Collaboration Brew Day (IWCBD) will return in 2027 under the theme UNITE SUSTAIN.

The global campaign brings together beer and International Women's Day by inspiring communities to gather at local breweries on or around 8th March to brew beer together, network, learn, and celebrate women.

"Sustaining beer means looking after both the planet and the people," says organising group Women on Tap CIC. "From greener brewing to stronger communities and a more inclusive industry, this year we're coming together to reflect on our roles in building something that lasts."

The announcement follows IWCBD's biggest year to date. In 2026, 88 brew days took place across the UK and internationally, bringing together 1,153 participants, producing 93 new beers, and raising £33,889 for women's causes, a 25% increase on 2025. Of the participating breweries that responded to the post-campaign survey, 85% said they will sign up again for 2027.

SIBA will continue as headline partner for a third year. Across the partnership to date, IWCBD has raised over £60,000 for women's causes.



Back from the dead: A Victorian Sussex strong ale

Harvey's Brewery has unveiled Lost Brew No 156, a 7.7% ABV Victorian strong ale, recreated from an original brewing journal dating back to 1890.

In 2019, brewing historian Ron Pattinson stumbled upon a journal held within the archives of the former Beard's Brewery in Lewes. Although catalogued among Beard's records, its pages bore the name Harvey & Son, Bridge Wharf Brewery.

The journal is believed to have belonged to Henry John Barrett, son of Henry Titlow Barrett, Harvey's third head brewer. Henry John undertook his brewing pupillage at Harvey's under his father before moving to fellow Lewes brewery Beard's, taking his brewing notes with him. The journal remained among Beard's records following the brewery's closure in 1984, until its chance rediscovery more than a century later.

In April this year, Harvey's marketing team visited The Keep, home to the East Sussex archives, where staff assisted in scanning the historic journal in its entirety. Harvey's now holds a digital copy of the original records, providing a valuable resource for researching and recreating these long-lost brews.

Harvey's head brewer Peter Yarlett and his team have recreated Brew No 156 using heritage British barley and Sussex Fuggles and Kent Goldings hops, Lost Brew No 156 has another interesting distinction. Following the usual five-day fermentation, the beer continued fermenting for a further five days.

Report sets out case for Heriot Watt plan

A £35m Centre for Advanced Brewing and Distilling (CABD) at Heriot-Watt University could generate an additional £53.4m for the Scottish economy annually. An impact assessment from BiGGAR Economics provides an analysis of the potential economic benefits of the new state-of-the-art centre. This will continue Heriot-Watt's support of world-leading academic research and innovation in brewing and distilling, which dates back to 1903.

BiGGAR estimates that, within 10 years, the CABD could be generating a total economic impact of £324.8m gross value added per year for Scotland, as well as 1,570 jobs within 10 years.

Heriot-Watt's acclaimed International Centre for Brewing and Distilling has been a driving force behind the success of the brewing and distilling sector for nearly 40 years. In 2024/25 alone, it generated £240.1m GVA for the Scottish economy and supported 1,180 jobs. In order to build the new CABD, Heriot-Watt is looking to unlock £25.3m from industry as well as £9.7m in public investment. In terms of the latter, BiGGAR's assessment states the CABD could deliver £20.80 of economic benefit for every £1 of public funding.



Rebellion Beer Co employees take charge

The Founders of the Rebellion Beer Company in Marlow, Buckinghamshire have completed the transfer of the business to an Employee Ownership Trust (EOT). This will safeguard the future of the brewery in its current location on Bencombe Farm for years to come.

Tim Coombes and Mark Gloyens established the brewery in Marlow Bottom in 1993. They will continue to be involved over the next few years as the new management team, made up of existing long-term employees, starts to take over the running of the brewery.

The EOT aims to provide continuity for both the staff and the many loyal local customers of the brewery.

Award winner follows in father's footsteps

Albert Johnson, from Ross-on-Wye Cider and Perry Company, has won CAMRA's 2026 Pomona Award for championing the promotion of real cider and perry in the UK.

Albert, whose father won the award in 2009, grows around 120 different apple varieties and 30 pear varieties. He has introduced the largest range of single-variety ciders and perries in the UK, if not the world. Between new orchard plantings and maintaining established orchards over 35 acres, Albert has made an outstanding contribution to preserving a vast number of diverse apple and pear varieties. His Oak Meadow Orchard project futureproofs the DNA of rare, heritage, commercial use varieties.



"I'm humbled and delighted to receive the Pomona Award," said Albert. "It's an honour to have been nominated by peers and friends across the cider industry...

"The joy of working in cider is the co-operation and collaboration between cidermakers, retailers and advocates, of whom I am lucky to call many great friends."





Award winners celebrate at the Cloudwater taproom.
Photograph: Matt Curtis

Remarkable Women in Beer are recognised

The Women in BeerAwards were presented at a sold-out event hosted at Cloudwater Brewery Taproom, in Manchester.

The judges presented the Women in Beer Industry Icon award to Lily Waite-Marsden, celebrating her work as a brewer, communicator, and activist, and her tireless efforts to make the industry more inclusive and diverse.

And to recognise her exceptional career in service of the beer industry, the judging panel has this year decided to honour BfBI chief executive Ruth Evans MBE with a lifetime achievement award.

Other award winners were: brewer of the year (sponsored by SIBA), Red Kellie, First and Last Brewery; rising star award (sponsored by Simpsons Malt), Aureja Jupp, Pixie Brewing; communicator of the year (sponsored by Crisp Malt), Laura Hadland, highly commended, Elizabeth Townsend; entrepreneur of the year (sponsored by Thomas Fawcett & Sons), Gill Sherwin, Best of British Beer; beer expert of the year (sponsored by Yakima Chief Hops), Alix Blease, Lallemand Brewing; mentor of the year (sponsored by Murphy & Son), Natalya Watson; industry champion of the year (sponsored by eKeg), Catherine Webber; beer creative of the year (sponsored by WHC Lab), Nanna Koekoek, Pretty Decent Beer Co, highly commended, Kate Stevens, Rooster's Brewing Co; hospitality leader of the year (sponsored by the British Beer & Pubs Association), Maryann O'Connor, The Green Goddess; women's collective of the year (sponsored by CAMRA), Women on Tap CIC, highly commended, No Half Measures, Nottingham.

"I don't think I've ever been involved in a judging where it was so hard to pick the winners," said Melissa Cole, last year's recipient of the Industry Icon award, who was on the judging panel.

London Brewing Co win John Young award

The London Brewing Company, in North Finchley, has been named as the 2026 winner of the John Young Memorial Award.

It's 20 years since John Young, chairman of Young's Brewery for 44 years, died at the age of 85. In his honour, the London Branches of CAMRA set up the John Young Memorial Award where, each year, the branches vote for an organisation, or an individual, who has made a major impact on real ale and pubs across London.

Seann Sexton, MD of London Brewing Co, said: "I'm incredibly proud of my team, for their passion and hard work, in helping us achieve this award, and it is very humbling to follow in the footsteps of so many previous amazing winners."



From Mersea to Melton, a popular oyster stout returns



Round Corner Brewing head brewer Lara Lopes with oysters from Essex's Pyefleet Creek

Round Corner Brewing has reunited with Colchester Oyster Fishery to bring back Melton-on-Sea, a distinctive 4.5% ABV oyster stout. This is the third time the two independent producers have brewed together.

Colchester Oyster Fishery is a family business whose work is rooted in the traditions of oyster farming around Mersea Island, Essex. Their oysters live naturally on the seabed in the rich, fertile waters of Pyefleet Creek.

On brew day, fresh oysters were dredged and picked by hand from Mersea Island and rushed back to Round Corner Brewing in Melton Mowbray, where they were added to the kettle at the end of the boil.

The result is Melton-on-Sea, a smooth stout that pours deep black with ruby highlights. Roasted malts bring notes of coffee and dark chocolate, while the oysters add a subtle briny edge beneath the rich, velvety body. Gentle hop bitterness keeps everything balanced, with a toasted, dark chocolate finish and a hint of the sea.



Greene King has launched the latest chapter of its Legendary Beers, Centuries in the Making campaign, the Beer Slide. The TV ad at the heart of the £1 million campaign brings a celebration of Greene King's pubs and beers to viewers. It follows the eternal quest to master the perfect beer slide across the bar, through centuries of English history.

How a garage brewery became a forest favourite

An independent brewery which began in a household garage and has grown into a thriving business is celebrating its 15th anniversary.

Vibrant Forest's journey started in 2011 in the founder's small garage, where brewing took place on a modest one-barrel system. This produced around 175 litres at a time, enough to fill four casks for local pubs and beer festivals. Fifteen years later, the brewery supplies pubs and retailers across the UK, exports to Europe, and operates a thriving taproom which is at the heart of its community.

A major milestone came in 2014 with the move to a new site on the edge of Lymington in the New Forest. Kevin said: "While we waited for a new brewing system to arrive, brewing continued on my original one-barrel kit. When the modern brew kit was commissioned in April, the first brew was Flying Saucer, a 4.3% pale ale showcasing bright citrus flavours from American hops. We also built a small bar from reclaimed pallet wood at the new site and opened it to visitors at weekends, marking the beginning of what would become an important part of the Vibrant Forest story: creating welcoming spaces where people could experience our brewery and its beers firsthand."

Over the following years, Vibrant Forest continued to grow steadily and organically. Brewing capacity increased, the brewery began hosting its own beer festivals at Brockenhurst Village Hall, and demand for its beers continued to rise.

Kevin said: "It soon became clear that larger premises would be needed to support future growth. That next chapter began in February 2019, when we signed the lease on four new industrial units in Hardley, on the edge of the New Forest."

The move enabled significant investment in modern brewing facilities, expanded production capacity, and the development of a vibrant taproom that has become a popular destination and an important hub for the local community.

A groundbreaking IPA is making a comeback

Allsopp's has returned to the beer that made its name with the launch of Allsopp's IPA, a new 4.4% ABV cask ale inspired by the Burton brewer's original 1822 recipe.

Brewed with UK Golden Promise malted barley and Challenger hops, Allsopp's IPA is dark copper in appearance, with herbal, spicy and resinous aromas, rounded bitterness, and a sweet, robust malt backbone. The beer has been developed and brewed with the team at Kirkstall Brewery as a balanced cask IPA, rather than a direct reproduction of a 19th-century export beer.

Its recipe draws upon the only known surviving Allsopp's brewing ledger, discovered in a pub in Leeds. Jamie Allsopp spent almost two years searching for original records from his family's brewery as he plotted its return.

The ledger contains more than 100 handwritten recipes, including Allsopp's IPA, Pale Ale, Double Diamond, Stout, and Arctic Ale, and has become the historic-underpinning for the modern revival of Samuel Allsopp & Sons.



"It is with immense pleasure and pride that we offer Allsopp's IPA to the world, brewed to a recipe inspired by the very first viable IPA, a beer devised by us in 1822 in Burton-on-Trent," said Jamie.

"We did not want to produce a museum piece — the IPA has the malt character, balance, and bitterness that belong to our brewing heritage, but it is unmistakably a contemporary cask beer. It is very precisely what I believe Allsopp's should be, and is, brewing today."

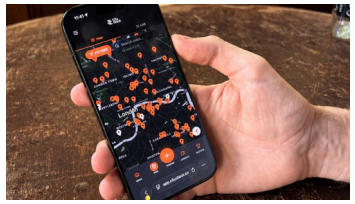
B Corp status for Tap Social team

Multi award-winning social enterprise brewery, bakery, and hospitality company Tap Social Movement has gained B Corp Certification. It joins a growing movement of companies reinventing business for the benefit of all people and the planet. The achievement demonstrates that Tap Social meets high standards of social and environmental performance, transparency, and accountability, alongside a commitment to goals that reach beyond shareholder value.

"Having earned a B Impact Score of more than 100 points — significantly exceeding the 80-point threshold required for certification — we're thrilled to join the global community of companies committed to using business as a force for good," said Tap Social co-founder Paul Humpherson.

Tap Social joins a community of more than 10,700 B Corp certified businesses helping to drive social and environmental change around the world. The UK is home to the largest and fastest-growing B Corp community on the planet

Independent London pub vouchers are now digital



The CityStack London Independent Pub Collection is celebrating five years of championing independent pubs with the launch of a web app.

The initiative began in 2021 with just 10 pubs, offering 'beer mat pub vouchers' to encourage people back into pubs following the pandemic. The goal was simple: to help pub lovers discover and support independent pubs while saving money.

For £25, users received a pack of 10 pub vouchers in the form of beer mats to take to participating pubs, each voucher offering £10 off a £20 spend. That was £100 worth of food and drink across London's independent pub scene for just £25.

Now CityStack has introduced a digital experience, allowing users to explore the list of participating pubs and redeem their discounts directly from their phones. Available at app.citystack.co, the web app makes it easier to discover participating pubs and redeem the discounts without needing to carry a physical beer mat.

The offer remains the same. For £25, pub lovers receive 10 discounts of £10 off a £20 spend at 10 independent pubs of their choice, adding up to £100 worth of food and drink. Discounts can be redeemed directly from a phone, with no expiry date, giving users the freedom to explore London's independent pub scene at their own pace.

CAMRA names Cider and Perry Pub of the Year

The Hoptician, Dursley, has been named CAMRA's Cider and Perry Pub of the Year. The achievement is all the more remarkable as the pub has only been open for two and a half years. In that time, licensees Kerry and Kevin Farmer have carved out a space for cider lovers with an extensive range reaching up to 20 different options at times.

The 'Hop' has earned a reputation as the go-to cider place in the area, but they also serve five cask beers.

They have crafted a unique pub with walls filled with beer and cider pumpclips, cinema seats to enjoy a pint on, an old games machine, a vintage record player, and a welcoming mannequin with frequently changing attire.



Tuk tuk tour raises cash for animal charity



Ian (centre) and his wife, Jo, are met by Fedor Nikolashkin at Weyermann Speciality Malts, in Bamburg

Electric Bear head brewer Ian Morris has raised nearly £7,000 for Animal Aid by taking a 10-country tour in a tuk tuk, a three-wheeled motorised rickshaw.

He and his wife Jo, along with canine companion Kuba, whizzed through the countries — England, France, Belgium, Luxembourg, Switzerland, Liechtenstein, Austria, Czechia, Germany, and the Netherlands — in just 16 days.

They tried some beers along the way, of course, and they and the £3,475 they raised was doubled through match funding to £6,950.

Their 11th stop took them to Bamberg, the home of Weyermann Specialty Malts. Weyermann malts make up the entire malt bill for Mixtape, Electric Bear's core Helles Lager.

Cider Safari crowdfunder

Cider expert Gabe Cook — AKA The Ciderologist — has launched a crowdfunding campaign for his new venture: Cider Safari. He is seeking to raise £20,000 for vehicle that is central to Cider Safari's key experiences, authentic small-group tours of cider makers within Herefordshire.

Cider Safari seeks to bring to life the heritage, story, and personality of Herefordshire cider through a series of unique, quality experiences. In addition to the flagship one-day, guided Cider Safari, visiting three ciders makers, there will also be a timetable of walking tours and cider-making experiences in 2027. Both private and corporate tastings will be available. Find out more at crowdfunder.co.uk/p/cider-safari

bt EVENT LISTINGS: NOVEMBER

28th OCTOBER-8th NOVEMBER
Cask Ale Festival
At Market Taverns pubs across London

29th OCTOBER-1st NOVEMBER
Old Cross Tavern Beer Festival
The Old Cross Tavern, 8 St Andrew Street, Hertford SG14 1JA
Portobello Beer Festival
The Catford Bridge Tavern, Station Approach, Catford Road, Catford, London SE6 4RE
Portobello Beer Festival
Catford Bridge Tavern, Station Approach, Catford Road, Catford, London SE6 4RE
Ale'oween Beer Festival
The Mallard Inn, Carlton Road, Worksop S80 1PP
Sandrocktoberfest
The Sandrock, Sandrock Hill Road, Wrecclesham, Farnham GU10 4NS.

30th OCTOBER-1st November
White Lion Beer and Cider Festival
White Lion, Ash Magna, Shropshire SY13 4DR. Live music and food all weekend
Fulwood and Broughton Beer Festival
Fulwood and Broughton Cricket Club, Highfield, Garstang Road, Broughton, Preston PR3 5JE
DEYA Pop-up Bar
Hub8 MX, Chester Walk, Cheltenham GL50 3JZ. Part of Cheltenham Film Festival
Halesworth Town Beer Festival
Halesworth Rifle Hall, 47 London Road, Halesworth IP19 8LR
Halloween Beer Festival
The Albert Inn, 32 Bridgetown, Totnes, Devon TQ9 5AD
White Hart Beer Festival
The White Hart, 126 Godstow Road, Wolvercote, Oxford OX2 8PQ
Loud Shirt Brewing Co Tap Takeover
The Brooksteed, 38 South Farm Road, Worthing BN14 7AE

30th OCTOBER-2nd NOVEMBER
Halloween Ale and Cider Festival
The Castle Inn, 12 Fitzroy Street, Sandown, Isle of Wight PO36 8HY

3rd-8th NOVEMBER
DEYA Pop-up Bar
Hub8 MX, Chester Walk, Cheltenham GL50 3JZ. Part of Cheltenham Film Festival

4th NOVEMBER
Somer Valley Brewing Tap Takeover
The Rake, 14A Winchester Walk, London SE1 9AG

5th NOVEMBER
Beer and Snack Pairing
The Barrel Drop, 7 Hurts Yard, Nottingham NG1 6JD, 6.30pm

5th-7th NOVEMBER
Belfast Beer and Cider Festival
Banana Block, Portview Centre, Belfast BT4 1HE

5th-8th NOVEMBER
Back in Black Beer Festival
The Victorian Craft Beer Café, 18-22 Powell Street, Halifax HX1 1LN
Teddington Beer Festival
Landmark Arts Centre, Ferry Road, Teddington TW11 9NN
Belgian Beer Festival
Wigan Central, Arches 1 and 2 Queen Street, Wigan WN3 4DY. 20 Belgian beers on

6th NOVEMBER
Nico Night
Orbit Beers Brewery and Taproom, 233 Fielding Street, London SE17 3HD, 6pm
Opening of Neon Raptor Taproom
Sneinton Market, 7 Gedling Street, Nottingham NG1 1DS

6th and 7th NOVEMBER
Alloa Real Ale and Cider Festival
Alloa Town Hall, Marshill, Alloa FK10 1AB
Bury Beer Festival
The Met, Market Street, Bury BL9 0BW

London Welsh Beer and Cider Festival
London Welsh RFC, Kew Road, Richmond TW9 2AZ

6th-8th NOVEMBER

Beccles Beer Festival
Beccles Public Hall and Theatre, Smallgate, Beccles NR34 9AD

10th Birthday Beer Festival
The Star & Garter, 227 High Street, Bromley BR1 1NZ

Chelmsford Hockey Club Beer and Cider Festival
Chelmer Park, Beehive Lane, Chelmsford CM2 8RL

7th NOVEMBER

Harwich Sausage Festival
A celebration of sausages and real ale at various pubs around Harwich

Bermondsey Cheese, Meat, and Beer Tour
Starting at the Southwark Brewing Co Taproom, 46 Druid Street, London SE1 2EZ, noon-2.30pm

7th and 8th NOVEMBER

Launch of Duration Brewing's Ducks in a Row series of beers
At venues nationwide

Milestones Beer Festival
Milestones Museum, Basingstoke Leisure Park, Churchill Way West, Basingstoke RG22 6PG

Shunt Fest with Winter Ale Festival
Isle of Wight Steam Railway, Havenstreet, Isle of Wight PO33 4DS

11th-14th NOVEMBER

Egham Beer Festival
United Services Club, 111 Spring Rise, Egham TW20 9PE

12th NOVEMBER

Tutored tasting and talk by Jonny Garrett
Vespers, St Andrew's Street, Bury St Edmunds IP33 3PX. Tying in with the publication of the book One More Round

12th-14th NOVEMBER

Kidderminster Beer and Cider Festival
Kidderminster Harriers Supporters and Social Club, Stadium Close, Hoo Road, Kidderminster DY10 1NB

Independent Salford Beer Festival
Hemsley House, 41 and 42 The Crescent, Salford M5 4PE

Beer By The Pier
The Palace Hotel, Church Road, Southend-on-Sea SS1 2AL

12th-15th NOVEMBER

Winter Dark Beer Festival
Orange Tree, 6 Lower Anchor Street, Chelmsford CM2 0AS

Indie Beer Fest Wales
Down By Here, 210 High Street, Swansea SA1 1PE

13th and 14th NOVEMBER

Foam Beer Festival
Stalybridge Civic Hall, Trinity Street, Stalybridge SK15 2BN

13th-15th NOVEMBER

Barkisland Beer and Pie Festival
Barkisland Cricket Club, The Clubhouse, Scammonden Road, Barkisland, Halifax HX4 0AN

Cropton Beer Festival
The New Inn, Cropton Lane, Cropton YO18 8HH

13th-16th NOVEMBER

Fourman Brewery Showcase
The Red Elephant Beer Cellar, 14 High Cross, Truro TR1 2AJ

14th NOVEMBER

Aged Beer Tasting
The Pineapple, 51 Leverton Street, Kentish Town, London NW5 2NX, 1.30pm. A CAMRA event. Tickets from £27

18th NOVEMBER

Meet the Brewer and Sci-fi Quiz
Brewery Market, 48 & 49 Church Street, Twickenham TW1 3NR, 7pm. With Christian Cummin of Bearwood Brewing

18th-22nd NOVEMBER

Darlington Snooker Club Beer Festival
Darlington Snooker Club, 1 Corporation Road, Darlington DL3 6AE

19th NOVEMBER

Craft Beer Tasting
Craft Republic, Unit A3 Neptune Road, Barry CF62 5DZ, 7pm. £10

Beer and Cheese Pairing
Rooster's Brewery, Unit H5 Fifth Avenue, Hornbeam Park, Harrogate HG2 8QT. In association with The Cheeseboard of Harrogate

20th NOVEMBER

Meet the Brewer with Garage Project
Brewery Market, 48 & 49 Church Street, Twickenham TW1 3NR, 7pm

20th and 21st NOVEMBER

Newark Winter Beer and Cider Festival
Newark Town Hall, Market Place, Newark-on-Trent NG24 1DU

Otley Beer Festival
Otley Common, Walkergate, Otley LS21 1HB

Autumnal Collaborative Beer Festival
The Waterloo Arms, 101 Waterloo Road, Southampton SO15 3BS, and The Witches Brew, 220 Shirley Road, Southampton SO15 3FL. More than 30 cask ales and ciders across the two venues

Tap Opening Weekend
4Ts Brewery, 20 Lower Wash Lane, Warrington WA4 1PL

20th-22nd NOVEMBER

Sheaf View Beer Festival
The Sheaf View, 25 Gleadless Road, Lowfield, Sheffield S2 3AA

21st NOVEMBER

Craft Brew Festival
Invisible Wind Factory, 3 Regent Road, Liverpool L3 7DS

Beer and Cheese Tasting
Wimbledon Brewery, Unit 8 College Fields Business Centre, 19 Prince Georges Road, London SW19 2PT, 1-2pm

23rd-29th NOVEMBER

Shakespeare's Beer Festival
Shakespeare's, 146-148 Gibraltar Street, Sheffield S3 8UB

25th-29th NOVEMBER

Dark Beer Festival
The Angels Micropub, 29 and 30 Market Place, Belper DE65 1FZ

26th-28th NOVEMBER

Dudley Winter Ales Fayre
Dudley Town Hall, St James's Road, Dudley DY1 1HP. The event celebrates 40 years of the festival and 50 years of Dudley and South Staffordshire CAMRA. 72 real ales, including golden and ruby beers to mark the anniversaries, alongside cider, perry, and wine

26th-29th NOVEMBER

Twisted Barrel Winter Beer Festival
Twisted Barrel Brewery and Taphouse, Unit 11 Fargo Village, Far Gosford Street, Coventry CV1 5ED

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27th NOVEMBER

Titanic Brewery Tap Takeover
1B Tap House, 1B Glebe Street, Great Harwood BB6 7AA

27th and 28th NOVEMBER

Duration Brewery Seventh Anniversary Party
Duration Brewery, Abbey Farm, River Road, West Acre, King's Lynn PE32 1UA

27th-29th NOVEMBER

Mid Anglia Winter Beer Festival
The Greyhound, 6 The Street, Botesdale, Diss IP22 1BS

27th NOVEMBER-4th DECEMBER

Portland Arms Winter Beer Festival
The Portland Arms, 129 Chesterton Road, Cambridge CB4 3BA. Raising money for Diabetes UK

28th NOVEMBER

Belgian Beer Day
Grain Brewery taproom, South Farm, Alburgh, Harleston, Norfolk IP20 0BS

Craft Brew Festival
Patti Pavilion, Mumbles Road, Swansea SA1 4PQ

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