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Giant Dongle



Dorchester Beerex 2012

Campaign for Real Ale West Dorset Branch
Beerex Friday Evening Session Sells out over one Weekend

You were warned - Dorchester Beerex tickets always sell out. This year customers set a new record. Tickets went on sale on 16 December – 7 weeks before the event – and Friday Evening Tickets were all sold by the following Monday. At the time of writing a small number of tickets are still available for Friday lunchtime. If you want one you will have to be quick! Both Saturday sessions are fully sold out.

Festival Chairman Ben King commented “Beerex is different from any other event that Dorchester Round Table organises because Beerex has always been a joint venture between Round Table and CAMRA. I must confess that until I become involved with Beerex my knowledge of Real Ale was very limited, some might say it still is! Beerex has now been going strong for 24 successful years where approx £80,000 has been raised for local good causes and judging by the ticket sales and barrel sponsorship this year should be no different. Dorchester Round Table and CAMRA are delighted to this year be supporting a range of good causes with the proceeds of Beerex, mainly RNLI Weymouth along with the local branch of Alzheimer’s Society, other charities are yet to be decided. All the monies raised by the raffle over the weekend will again be donated directly to Children’s Wish and we hope to raise close to £1,000.00 again this year.

Champion Beer of Britain will be on sale at Beerex

Rich Gabe, CAMRA Bar Manager for the festival takes great pride in obtaining the current **Champion Beer of Britain** for Dorchester beer festival - not always an easy task. He has succeeded again this year with a cask of **Mighty Oak Brewery Oscar Wilde Mild**. The newly extended stillage will hold 80 plus beers in a diverse range of styles including the Weymouth Octoberfest champion ale, Dorset brewed **Waylands Sixpenny IPA**. Rich asked that on his behalf we thank, not only the volunteers, but “all the local brewers, pubs and businesses that have provided us with free beer, raffle prizes or barrel sponsorship”. Ben added “A huge thanks go to everybody involved with Beerex. Without all their hard work Beerex would not be the success it has become over the last 24 years and hopefully the next 24 as well”.

Weymouth Quayside Christmas Crawl

This year our annual December session in Weymouth started in Hope Square at the **Red Lion**. While the former Brewery now lies totally dormant - DBC having moved to Crossways and the **Excise House**, the Time Walk and the shop units all having closed pending redevelopment - the Red Lion and other businesses in the square are very much alive. I counted five Real Ales on the bar – Abbot Ale, DBC Jurassic, two “Red Lion” badged ales (who knows what these were) and the ubiquitous Doom Bar. I chose Jurassic, which was good but too cold for my taste, and scored it a 3 (it would probably have been 3.5 if it had been a little less chilled).

Our next port of call was the **Nothe Tavern**. I hadn't visited this pub restaurant above the harbour entrance for several years and was pleased to see three Real Ales available – Ringwood 49er and Best, plus Wychwood Christmas Ale “Bah Humbug”. I could not resist a beer described as a “rich, spiced ale guaranteed to make even the most seasoned party pooper smile”. Unfortunately, although I am generally a Wychwood fan, Bah Humbug did not do it for me. The spicing seemed just too subtle. “Rosy Nosy” it was not, so I gave it 2.5 (the extra 0.5 was probably Christmas spirit). I should have stuck to Ringwood, which I was told afterwards was very good.

We then hiked to the other side of the harbour (bypassing the **Boot**, which was holding a quiz night) to my current favourite pub in Weymouth the **Globe**. The Globe always has a rotating range of several beers. I went for a half of Harviestoun Bitter and Twisted and another of long time favourite Dartmoor Jail Ale. The Harviestoun was excellent (4) and the flavour dwarfed that of the Jail Ale (3). A pity, I should have drunk them in reverse order.

Just down the street was the **Duke of Cornwall** with a Real Fire to go with the Real Ales – Jail Ale, Ringwood Boondoggle and a Wadworth Christmas special - a blend of 6X and Pussers Rum, the name of which I forget. Surprised and delighted to see the Boondoggle at this time of year, I ordered a half each of that and the Wadworth. Both were well worth .3.5s.

With time moving on the party now split. The Portland contingent going to the **Boot** and the last bus home, while those heading towards Dorchester went to the **Cork and Bottle** to be closer to the Railway Station. I joined the latter group. Our choice was Sharps Cornish Coaster, which I was told went down very well, and a Caledonian Ale (again the name escapes me – odd that). This last reminded me of the Youngers Tartan of my youth – happy days.

Branch Xmas Meal by Rich Gabe

On the evening of Thursday December 15th 25 West Dorset CAMRA members met at the **Blue Raddle** pub, Dorchester for the annual 3 course meal and some rather fine ales. A great thing about this event is you're more than welcome to bring along your partner who may not be a CAMRA member. Apart from the Otter Bitter, St Austell Trelawny and Doombur the superb guest ales on offer were Waylands Sixpenny Gold at 4.2% which was a great session beer full of citrus flavours and to complement from the dark side Complete Pig Brewery Oxfordshire Porter at a mere 3.8% full of those chocolate / coffee flavours. The beers were flowing and it was gone midnight when the last people left fully fed and watered.

CAMRA has a brand new website Visit www.camra.org.uk

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12/10

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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Worlds Apart

By Rich Gabe.

On a rather foggy Saturday morning of the 12th November I drove a mini-bus full of West Dorset CAMRA members to Hampshire to visit what transcended to be two breweries worlds apart.

We arrived at our first destination Romsey Industrial Estate and the relatively new **Flack Manor Brewery**. We were greeted by Nigel Welsh, brewer and director of the brewery. You may be familiar with the family name Welsh as there's a strong Ringwood connection, in the fact that Nigel's brother David for years was the main driving force at Ringwood as were several other members of staff.

As we walked in to the Flack Shack I ordered a cup of tea, while the rest of the party were given a pint of the brewery's flag-ship 3.7% bitter Double Drop, taking its name from the double fermentation and filter process that the brewery carries out. Having tried the range before I can say to me the Double Drop is a real "Burton" style beer, sulphur and hop on the nose with a distinct smooth biscuit taste, and to rub it in I ended up pulling the pints!



The Queens Arms Corton Denham, Somerset Tel 01965 22051

**Queens Arms, Corton Denham
Yorkshire Beer Festival 11th February 2012**

A few hundred meters into Somerset and just 3 miles from Sherborne, the Queens Arms has been earning a great reputation for its beer food and accommodation for several years.

AA national Pub of the year in 2009, The Queens Arms has also been runner up in the Somerset CAMRA pub of the year in 2010.

For Our first beer festival we have Chosen 10 fine micro breweries in Yorkshire and 15 different Ales.

Entry Cost: Bronze Card £10 includes festival glass, 6 X 1/3 pint tasters
Silver Card £20 All 15 beer tasters and Festival Glass
Gold Card £30 All 15 beer tasters, festival Glass and 2 Queens Arms Pies.

Music/ Entertainment to be confirmed


Special food on the day to include pies and Yorkshire hotpots.

Justin Hawke of Moor Brewing company will be here to talk to our guests about whats brewing over there.

Also we have a beer called DAVE and another Super Dave (Dark And Very Enjoyable!!).

We were a runner up in Somerset CAMRA pub of the year last year and take beer very seriously here!

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Branch diary

Business meetings are held on the second Wednesday of the month at locations around the branch area. All members are welcome to any of these meetings.

| | | | |
|-----------------|------------|---------|---|
| February | Wed 8th | 8pm | Cattistock – Fox & Hounds (Good Beer Guide Final Selection) |
| March | 14th | 8pm | Portland – British Legion + Royal Portland Arms |
| April | 11th | 8pm | Bradford Abbas – Rose & Crown + Thornford – Kings Arms |
| April | 21st | All day | Newton Abbot, Tuckers Maltings Beer Festival – Book with Tony Egerton (as below) – Non-members welcome |

Branch contacts

Main contact: Tony Egerton tel. 01305 789906; Email tony@camrawdorset.org.uk

Social Events and Trips - contact: Rich Gabe tel. 01305, email rich@camrawdorset.org.uk

Contact details for other branch officials can be obtained from Tony or direct from www.camrawdorset.org.uk

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Email gdeditor@camrawdorset.org.uk; tel 01305784303

Editor's note: Opinions expressed in the Giant Dongle are those of its contributors and do not purport to be or necessarily conform to official CAMRA policy

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We were taken around the brewery and told of the brief history of the building and how the brewery and staff came together. The unit is deceptively large; originally a meat packing plant now a spotless state of the art stainless steel 20 barrel plant brewery.

The next beer to try was the 4.4% Flack-Catcher a reddish/brown bitter with a hoppy punch that as I've come to expect from this high standard brewery is so drinkable. Nigel was extremely hospitable and gave everyone the chance to try his Porter, even though he did warn it may be a bit fresh I didn't hear any complaints. At this point I was on my second cup of tea and went to purchase some bottles for later. I don't think people really wanted to leave but we had food booked in at the **Wheat sheaf** at Shedfield.

You could tell the Wheat Sheaf was a local CAMRA favourite; all beers (mostly from the nearby **Flowerpots Brewery**) were on gravity, the food was all home-cooked- my ploughman's was all that I expected; the clientele all ale drinkers and the staff friendly. However after Kylie spilling her pint and all of us full, it was off to the second brewery **Upham Ales**.

Originally the plan was to go to the **Botley Brewery** but due to re-location and the plant still in bits, a last minute phone call was made on the Wednesday to Andy at Upham Ales, who kindly accommodated us at the last minute.

The contrast between Flack and Upham is another world. Upham is set in the idyllic grounds of a seventeenth century farm homestead with an equestrienne school next door. As you open the brew-house doors you're faced with the scenic Hampshire country side. Andy had two beers on to try, Upham Nectar at 3.8% and Stakes named after the farm at 5%. I was given a bottle of Nectar and the 4% Upham ale, both beers were very similar in bottle form in taste with the crystal malt tasting more burnt in the Nectar- though it's more of a pale beer! Perhaps it was my taste-buds. I did like the Upham ale it was a typical best bitter style worth seeking out.

Andy gave us a short talk on how the brewery had help from a certain Bill Sharp then consultants to get it to the stage it's at now. Upham regularly send their beers to the Black Country and are on the Wetherspoons local ales list. I would once again like to thank Upham brewery for stepping in to the breach to give us an afternoon visit.

Handmade Pie & Ale House to Open Soon

Following extensive renovation, which has included a new roof and windows as well as a total internal refurbishment (not yet completed), Tony and Hazel the owners of the former **Giant Pot** in Queens St, Weymouth plan to reopen this Spring. They are already selling their range of pies from a mobile unit on the nearby station forecourt.

Tony, a Real ale enthusiast, plans to offer 4 or 5 Ales, including his personal favourite Ringwood 49er and others from local breweries.

Originally the couple had hoped to open 12 months ago, but delays with the building work scuppered that plan. Fingers crossed that all goes well from here on in.

Pre-register for Members' Weekend and AGM

CAMRA's Members' Weekend and AGM is taking place at the Riviera Centre in Torquay on 30th March - 1st April 2012. It boasts a large number of quality pubs and has 10 fantastic breweries, many of which will be providing us with their beers for the Members' Bar.

Trips will be announced soon, please keep checking the CAMRA website for updates.



As well as visiting recommended pubs and organised trips, the Weekend will give you a chance to discuss our future policy and direction.

Pre-register your interest today. As a pre-registered member you will receive the Members' Weekend Handbook before the event.

You can [pre-register online now](#). *Joint members please note that you must both log in and register individually.*

Closing date for pre-registration is Thursday 1st March 2012.

Motions can now be submitted to mike.benner@camra.org.uk using the Motion and Notice Form on the CAMRA website. **Deadline for motions is January 27th 2012.**

We hope to see you there!

For more information please visit www.camra.org.uk/agm

Prospect, Weymouth



The newest pub in this sorry selection but the shortest lived. Constructed as part of the Chapelhay re-build post WW2, the Prospect finally closed in 2005 and there is no trace today, there being four modern terrace houses on the site.

New Bridge, Weymouth



An ex-Greenall house which closed in the late 1990s, named after the bridge across the inner harbour – another structure no longer serving its original purpose. The building was rebuilt in very similar style to the original and now features an estate agency and flats.

[Other names which could be added to this list include the derelict Jolly Sailor in Castletown on Portland and the Ship at Morcombelake (now an art gallery) - Ed.]

Forty Minute Beer Fest Number 4: The Digby Tap, Sherborne

Back In September I took the opportunity to join a group of bowlers from Cornwall on their coach to visit Sherborne, which seems to be almost inaccessible from Weymouth by public transport.

Having left the bowlers to their game I wandered around town a bit until I found the famed Digby Tap, which I had long wanted to visit. It certainly wasn't a disappointment. The main room was very busy with the side room pool table in use – not bad for a Thursday lunchtime. I got the last seat – a comfortable window settle. The interior comprised beams and well worn wood panelling. I understand that the beers are changed continuously. On the day those available were Otter Bitter (3.6%); Wickwar Sunny Daze (4.2%); Plain Ales Arty Farty (3.9%) and Downton All Rounder (4.4%). All these were served in very good condition and reasonably priced (for these days) between £2.20 and £2.60 according to strength. I enjoyed them all except the Arty Farty, which seemed to have an odd perfumy taste, and gave them a collective score of 3.5..

Unfortunately my bowlers had not got out of bed very early, so I did not arrive until 1.30pm, and could not try the food as orders finished at 1.45. What I saw looked very good, particularly the burger wraps with salad cream on the tables – none of your poofy mayo or "jus".

Where (or What) are they now?

White Hart, Dorchester



Despite being featured in Hardy's 'Far From The Madding Crowd' and a Good Beer Guide regular in the late 80's early 90's, this ex Hall & Woodhouse pub has been earmarked for demolition since 2003 but it still remains boarded up, at the East end of Dorchester.

Cornwall, Dorchester



An ex Devenish / Greenall / Pubmaster / Punch pub, the Cornwall remains intact and still in business by West Station, Dorchester but now as a Ghurkha restaurant.

Star & Garter, Weymouth



Tucked away in the Park District of Weymouth this ex-Gibbs Mew pub bears little sign of its previous existence. It is now a thriving NHS Chemists, a far cry from the local hostelry which amongst other features had framed original poetry lining the bar walls.

Dog House, Weymouth



An ex Hall & Woodhouse establishment, originally called the Portland Railway. New owners tried to rename it the 'Oar House' but met with council disapproval. The new name was short lived and the pub closed its doors for the last time in 1995. It has been converted to flats.

**Text and
Photographs by
Tony Egerton**

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A Night on the Moor By Rich Gabe.

On a late Saturday in November a small group of us comprising of Adrian Patterson, Phil Livsey, Rich Bates and myself were all invited up to Andy Patterson's house for a Moor Beer tasting night. Though not a CAMRA event we are all members and friends. To start with we caught the train to Thornford and popped in the Kings Arms where I had a superb Otter Ale. Bang on 1900hrs Andy picked us up and drove us to his house.

Now although this was a tasting event it wasn't a pretentious event as our taste buds were contaminated by an EEC food mountain of snacks including some rather nice Brochette's that Andy's wife Viv made. In cask that night was Merlin's Magic a 4.3% copper coloured ale. Dry and hoppy with a hazel nut aftertaste complementing a nutty aroma. Rich Bates said this was his kind of beer. We drank this between bottles. All bottles were poured in the kitchen, so we didn't read any bottled tasting notes and had open minds.

First up was Revival 3.8% Rich Bates said on aroma it smelled of lemon grass, Adrian thought of elderflowers but Phil summed it up- bathroom cleaner Ciff to be exact! I thought it taste of grapefruit, while Andy felt it was an easy drinking session beer. We all agreed that it was a fruity summer refreshing golden amber beer.

The second one was Merlin's Magic 4.3%. We all agreed it was totally different in a bottle. Phil felt it had a floral aroma while Andy felt it lacked flavour compared to the draught, though he did admit most bottles do due to the slight natural conditioning. Adrian said it was bitterer; I could taste a fruity plummy taste. It was lighter in colour and had an under-lying sweetness. Next up was the 5% Somerland Gold straw coloured ale. Phil said it had an old women's wardrobe aroma. Both Phil and Rich Bates felt it had a dairy/buttery taste. Andy could taste the hops in the aftertaste, while Adrian also picked up the bittering hop agents. I thought it reminded me of a Belgian style of beer like Leffe Blonde. The 4th bottle was Peat Porter at 4.6%. I felt it had a chocolate milkshake aroma, Adrian picked up on the malt, while Phil smelled petroleum. I could taste burnt toast; Rich Bates said it was well rounded and not harsh; Andy said it was a classic Porter. Adrian said he was not a great Porter drinker but liked this one.

At this point it was time for the cheese where Mr Bates proved he did not do cheese etiquette and cut the nose straight off the Blue Vinny! With our plates loaded with various cheeses's it was time to roll out the big guns: former winter champion beer of Britain Old Freddy Walker 7.5%, an old favourite of mine. I felt it had a medicinal aroma as did Rich and Adrian, Phil felt it was quite a mild smell, however Andy said it was the least smelling so far. On the flavour side I felt it was Christmas pudding, very rich and a faint chocolate aftertaste, Adrian agreed it had a strong taste, Phil could pick up Vanilla and Liqueur. Andy said it was OK.

The final beer of the night was JJJ IPA at 9% a real barley wine to be taken seriously not for the faint hearted. On the aroma front I said it was comforting and warm, Phil said a hoppy resin; everyone else felt it was a strong fresh smell. Adrian could taste sweet caramel, Rich Bates felt the alcohol overpowered the hops; all Andy could taste was alcohol and didn't like it. I thought that the hoppiness came through with added hop oils. Phil thought it was OK.

So beer of the night was Revival for Andy, JJJ IPA for me and Somerland Gold for Adrian, Phil and Rich Bates. Midnight came and it was a taxi home. I would like to thank Andy and Viv for the hospitality and a great night. If you want to know what we should have tasted buy a bottle of Moor beer or go on the brewery website

A Lively Branch AGM - 16 September

The 2011 AGM was held at the multi-award winning **Colliton Club** in Dorchester. About 22 members selected beer from the 5 available on the night (Bowman's Pheasant Plucker, - my preference; St Austell Tribute; Cousin Jack; Smarts Best and Abbot Ale), climbed to an upper room and settled to business.

We quickly dealt with the preliminaries and Chairman Dave began his report by running through matters covered in the Octoberfest Issue of the Giant Dongle (See "the Thoughts of Chairman Dave") and then revealed his "Wish List" for the coming year. The first item was to provide support for our rural pubs by issuing a free information leaflet. Dave subsequently granted himself this wish by doing this job himself – an excellent colour product, of which several hundred have already been distributed, and an excellent use of branch funds. Other wishes were more people to contribute news and views to the Giant Dongle [Yes please –Ed.], an Advertising Manager for same, Pub Link to complete coverage of all our pubs (about 270 spread over 400 square miles) and more local minibus trips. This last led to some lively discussion of the "What happens at the AGM stays at the AGM" sort!

The Treasurer's Report provoked comments from the floor by National Executive member Keith Spencer, who was effectively put back in his box by several members. At about this point a beer break was taken.

Andy then presented his Membership Secretary's report, the highlight of which was the 20% increase in branch membership during the year to 412. He is aiming to hit 500 in the coming 12 to 18 months. Andy also reported on the success of Pub Link, where 22 of the 28 members involved are newly active members. Rich then reported on Social Activities, which are regularly covered in the Giant Dongle.

The meeting then discussed HQ's requirement for the branch to adopt 3 campaigning points for the coming year. We concluded that these should be the hidden Gems leaflet in support of rural pubs, increasing membership and "activating" currently inactive members in connection with expanding Pub Link.

Most of us then went home, while others continued to imbibe in the Colliton and/or other pubs in Dorchester. There have been unsubstantiated rumours of a 1am curry, but somebody else would have to write about that.

Swift Halves – By Tony Egerton

The **Brownlow**, Weymouth has lost a second 'O' from its sign since it has been closed. The freehold is for sale at £275,000. A colleague impishly suggested the loss of a zero in the price might speed the sale.

In the same railway area of Weymouth the short lived **No6** in King Street changed to the **Kings** nightclub, which itself has now ceased trading

Following the seasonal arrival of one of my favourite tipples, Ringwood Porter, at the **Boot** in mid November, I and other regulars were surprised and dismayed to see it unavailable five weeks later, a far cry from the four month season it enjoyed only a few years ago. I ask why Marstons? Thankfully I find DBC Portland Porter at **Tom Browns** a worthy substitute!

The Stable Bar, Bridport By Alex Bardswell

The Stable Bar at the back of the **Bull Hotel** in East Street, Bridport has become a popular drinking and eating spot. It is one of very few bars that sell many different ciders on draught and in the bottle. It is **CAMRA's Wessex Region Cider Pub of the Year** through 2011 to 2012; it's in the far west of the region but has the advantage of being close to many small cider producers in Dorset and east Devon.

The Bull used to be a coaching inn, with a wide gateway into the yard where coaches stopped to change horses. The Stable Bar is in an old building at the end of this yard, and is normally approached from the street at the back. It has kept the look of the old stone stable, including the hayloft above, which is used for eating and music nights. The bar is very atmospheric with long wooden tables, benches and candles.

The staff are friendly and happy to give out tasters of the ciders if you don't know which type you would like; the selection is excellent from dry to sweet to fruit flavours, and often includes a perry or pear cider. Unfortunately very little perry is made in Dorset; that is slowly being rectified, but the trees take many years to produce a good crop.

Food in the Stable is simple, but very good, consisting of home made pizzas and pies – just the right combination with cider. Opening times are weekday evenings, and all day from midday at weekends.

Well worth a visit, but you may be tempted to stay a while, so don't take the car!

A Celebration of our 2011 Festivals

One Sunday afternoon, shortly after Octoberfest, some 30 members gathered in the Weymouth Pavilion "Sun Deck" to drink a cask of Waylands Sixpenny IPA (the Octoberfest Beer of the Festival), enjoy a buffet meal and review our 3 Beer Festivals – Dorchester Beerex, Wykefest and Weymouth Octoberfest. The beer was a bit floral for my taste, but as Hedley pointed out "It's free!" - so no complaints.

Across the 3 festivals in conjunction with our partners we had raised around £20,000 for Round table charities, for Julia's House Children's Hospice and for CAMRA campaigning. So financial success certainly, but more than that we had ensured that thousands of people had enjoyed Real Ale in top condition and had a thoroughly good time doing so. A long the way we were also able to recruit a significant number of new members.

Inevitably discussion centred on the move of Octoberfest from the now closed Brewers' Quay to the Pavilion Ocean Room. While some customers and volunteers missed the old premises, the vast majority of feedback indicated that, although the move was forced, it had benefited the festival "experience".. The number of tickets and pints sold were up, as was the number of volunteers involved. Profit, although down a bit, was where we expected it to be given the increased cost of using the much bigger Ocean Room. Not that we got everything perfect first time. We are already planning changes for 2012 to enable us to admit more people to all sessions. This will involve relocating the stilage, which will also have the benefit of allowing drinkers to enjoy the view across the bay.

And yes, we did empty the cask.

West Dorset Pub Guide



**CAMPAIGN
FOR
REAL ALE**



Third Edition - Reprinted with updates June 2011

**Order from:
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Trading Standards

If you have a dispute with a pub, such as it failing to serve full measures or not displaying price lists, beer strengths or business names, and you are unable to resolve this informally on the spot, CAMRA encourages you to contact Trading Standards.

For details of services offered by local Trading Standards Officers in Dorset see www.dorsetforyou.com/tradingstandards. You can email Trading Standards at: tradingstandards@dorsetcc.gov.uk or call 01305 224012 (Fax: 01305 224297). Alternatively you can call Consumer Direct on 08454 040506.

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Despatches from the Front

In Cornwall a couple of weeks before Christmas I took the opportunity to visit one of the four finalists in the CAMRA National Pub of the Year competition for 2012 – the busy Front in Falmouth. I was not disappointed!



Investigative journalism can be a tough job, but

As its name implies the Front is located on an old quayside with a fine view over the Fal estuary. I would describe it as a bar rather than a pub, as it's not a separate building but simply the lower ground floor of a warehouse building. The single room has a low volted brick ceiling (supporting the warehouse above), an attractive wooden bar, stained board floors, low tables, chairs and stools, plus one aged leather sofa. It also has outside tables, populated even in December.

The Front has "no screens, fruit machines or pool tables to distract from the quality music, conversation and beer". It doesn't serve food, but customers are welcome to bring their own. Fish & Chips and, this being Cornwall, a Pasty Shop are both close to hand.

The beers are dispensed by friendly, helpful and knowledgeable staff, using both gravity and hand pumps. When I visited the beers were; Tintagel Brewery Harbour Special and Gwaf Tan, Coastal's Merry Maiden Mild, Bays Best, Skinners Heligan Honey and Dartmoor Dragon's Breath (with two more on the stilage, which would be available "drekkly"). Add Grandma's Weapons Grade Ginger Beer (both standard and a Christmas special with plenty of spices), four real ciders and rotating Belgian and American guest draught beers, and you've got my kind of pub.

The Front, Custom House Quay, Falmouth (01326 212168); www.thefrontfalmouth.co.uk