

THE GOOD BEER GUIDE 2026

The UK's best-selling beer and pub guide



Foreword by Ed Byrne



IRON BREW

MAGAZINE OF SCUNTHORPE & DISTRICT CAMRA



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IN THIS ISSUE ... Craft Beer Connoisseur: The Demise of Brewdog?; Report on the 5th St Peter's Beer Festival; Branch Visit To SMOFEST; Good Beer Guide 2026; Pub & Brewery News; Guide to Christmas Beers; Autumn Pub of the Season
.... and much more!

CHAIRMAN'S CHAT



Welcome to this Autumn/Winter edition of the branch magazine Iron Brew. As we enter the last few months of 2025 it's a good time to reflect on what has been a tumultuous year for our pubs and breweries, with many pubs closing due to cost pressures and a number of well-loved breweries calling it a day citing rising costs and regulations as a barrier to business. There was some hope that the Government's November Budget would be favourable for the hospitality industry, but we'll have to wait and see on that one! And of course CAMRA's flagship event the Great British Beer Festival came a cropper in its new setting of the NEC in Birmingham, so much so that next year's festival has already been cancelled. Fortunately our local beer festivals at Crowle, Valley Park and St Peter's Church all seem to have done well. Here's to more success for them in the coming year! Cheers!

BEER CRAFT CONNOISSEUR

The Demise of Brewdog?



It was announced in August that Brewdog co-founder Martin Dickie had stepped down from the company, citing personal reasons. Dickie founded the Scottish brewer and pub company with co-disruptor James Watt in 2007, but has now left the brewing industry altogether by launching a suitably licensed medical cannabis business. Brewdog's demise may be a little premature – to paraphrase Mark Twain: "Rumours of their death have been greatly exaggerated", but it does feel like the end of an era. Watt himself stepped down as CEO last year, although he remains on the board as "Captain and co-founder". Brewdog are the ultimate "Marmite" company – you either love them or hate them – and I have stated my dislike of their faux punk attitudes

and ludicrous publicity campaigns in previous columns. Taking their lead from the aggressive marketing style of Stone Brewery in the USA, there's no doubt they did shake up the complacent brewing establishment though with stunts like driving a tank down Camden High Street and brewing the world's strongest beer, End of History, a 55% ABV brew priced at £500 for a 330 ml bottle and encased in dead animals such as stoats and squirrels created by a taxidermist!



They started out by brewing cask beer, but soon abandoned that over perceived quality issues and switched wholesale to craft keg beers. Once established they went full throttle for growth and in 2015 broke the world record for the amount of money raised by

crowdfunding, with £10m amassed through its Equity for Punks campaign.

By now they had opened up a large number of bars in the UK and Europe at a rate of 10 per year, but began to look further afield and opened its first US pub, the DogTap, in Ohio in 2017. They also entered the spirits market in 2016 with the launch of a new distillery making brands such as Lone Wolf gin. There were a few further missteps along the way including a Golden Can competition which went badly wrong and a Pink IPA launched to tie in with International Women's Day, which led to complaints that the phrase "Beer for Girls" could appeal to under 18s. Their appearance in the 2016 BBC programme *Who's The Boss*, in which employees secretly voted to appoint a new Regional Area Manager, showed off their bizarre business practices to the nation and attracted widespread opprobrium. One of the company's Mission Statements was "We blow sh*t up", an attempt to convey Brewdog's disruptive spirit. In a rare moment of understatement, Watt remarked about the programme, "That could have gone better". Despite this in 2016 Dickie and Watt

were awarded MBEs in the Queen's Birthday Honours list. Watt hailed the accolade as "amazing to have been awarded something so prestigious".

Like all brewers they suffered during the Covid pandemic, but secured business loans to help them through. It was in 2021 that the wheels really started to come off, when an open letter from more than 60 ex-team members under the name Punks with Purpose was posted on social media claiming a toxic workplace culture across different departments. This forced Watt to apologise and plan changes in the company to address the issues raised.

Things got worse when a BBC Scotland *Disclosure* programme, *The Truth About Brewdog*, claimed that Watt had acted inappropriately towards some female staff. Calling it a "malicious hatchet job", Watt launched a criminal prosecution for fraud and malicious communication over an alleged campaign of online harassment. Despite Watt claiming that the allegations were false, a complaint by the company against the BBC was rejected by Ofcom in 2024, finding that Brewdog and Watt were not unfairly treated by

the programme.

They continued to open more pubs in the UK and also internationally with new bars in Las Vegas, Milan, Atlanta, Brisbane and Dublin, but in 2022 the company closed six of its Brewdog bars, citing rocketing energy costs. However in 2023 they opened their biggest site yet at Waterloo Station in London, which later won Best New Site in that year's Publican Awards.

But many commentators considered them hamstrung after selling a substantial stock of preferential shares to a private equity company, TSG Consumer Partners, which saddled them with large built-in interest payments, forcing them to keep on expanding at breakneck speed or to consider becoming a public company. They eventually rejected becoming a PLC in favour of focusing more on "growth and profitability".

In September 2024 Watt himself stepped down as CEO, but remained as a board member.

And in 2025 they announced that they were to close ten further sites, including their flagship pub in Aberdeen, due to the cost and regulatory challenges facing the UK hospitality industry. As if that wasn't

bad enough, it was revealed recently that draught Brewdog beers had disappeared from some 1,860 UK pubs in the last two years. Brewdog has also reported operating losses since 2019. Chief Executive James Taylor admitted that Brewdog's current financials did not make great reading.

So Brewdog are seemingly at a crossroads. Martin Dickie took on the role of silent partner while at Brewdog, preferring to develop the company behind the scenes, but must have been complicit in some of Watt's wilder excesses. With both co-founders gone, it is to be hoped that grown-ups are now in the room and Brewdog will rise out of their current malaise with a more recognisably sensible business outlook and practice. If that happens, I for one will let out a huge sigh of relief and might even consider lifting my self-imposed ban on drinking their beers. Punk IPA or Hazy Jane anyone?

A BEERGEEK

Based on information from:

<https://www.morningadvertiser.co.uk/>

<https://beertoday.co.uk/>

<https://camra.org.uk/discourse>

POSTSCRIPT

Hello again; your favourite craft beer geek here! Hope you liked my Brewdog feature? If you're a regular reader of Iron Brew you may recall that I just managed to avoid being shipped off to Scotland in the last issue, thanks to my hitherto unknown allergy to haggis. They shoot haggis for sport north of the border don't they? This allergy to the famous Scottish meat product is so rare even I didn't know about it – at least not until the editor mentioned that I could be transferred to Edinburgh to frequent the Scottish version of the *Hanging Bat* pub. As much as I like Scotland as a holiday destination, at the thought of moving there permanently I became cold and clammy and started shaking like a barn door in a gale – a sure sign of haggis intolerance! Anyway, moving on ... Thank goodness I'm now safely ensconced at a corner table in the snug bar of my normal local *The Hanging Bat*, quietly enjoying their fine ales while contemplating the universe. Licensee "Chocolate-Box" Dave finally pulled *The Hanging Bat Beer Festival* together and fair play to him as some of the ales on offer were

splendid - I'm always up for a 10% maple syrup dessert stout!
 Big Sid is also back from his Spanish holiday and enthusiastically quaffed a large number of the beers alongside me, no doubt enjoying the myriad tastes on offer rather than the monotonous flavour of all the identikit cold lagers he drank while abroad. With his mahogany tan and ostentatious gold jewellery I did feel a bit sickly by comparison, but we got through the sessions together without too much difficulty, although some wag in the pub decided we should be nicknamed chalk and cheese. How rude! An old-fashioned look from Sid soon sent him on his way.



In these troubled times for the hospitality industry, the

pub beer festival offers a chance to try some beers and ciders that wouldn't normally feature in most local pubs and reminds you why you thought pubs were great in the first place. Despite the Olympic standard imbibing that went on, everyone was well-behaved and the festival atmosphere was second to none. Same again next year Dave?

Enjoy your beer. Until next time!

REPORT ON 5TH ST PETER'S BEER FESTIVAL

Another Success Despite the Weather!

The 5th St Peter's Beer Festival took place at St Peter's Church in Bottesford over the third weekend in September. With some help from members of Scunthorpe & District CAMRA on the beer and cider side of things, the festival was again an outstanding success.

This year we had an enterprising selection of 26 real ales, with six of those served on handpump, four craft keg beers (organised by Matt Convery using dispense equipment loaned from Eyam Brewery in Derbyshire) and 17 different ciders and perries.



Most of the beers proved popular particularly the Blue Monkey Cider

Toffee Stout, Thornbridge Peverel, Tiny Rebel Bullet Tooth Tony, Brains Reverend James Reserve and Eyam Antidote Pilsner and Black Death stout.

The fruit ciders proved more appealing to customers than the traditional versions and Pulp Cosmo and Rhubarb and Seacider Honeycomb and Blueberry were all very popular although the Thistly Cross Whisky Cask and Lilleys Cheeky Pig ciders sold well on the traditional side.

The festival tombola did brisk business, the food side too and a steady stream of customers was apparent throughout for the pulled pork or bacon sandwiches, the



vegetable chilli and on Friday and Saturday evenings the barbecued hot dogs and burgers.

The weather was kind with lots of late autumn sunshine and very busy sessions right up to Saturday evening when the heavens opened and rain set in for the rest of the night. This had the inevitable negative effect on attendance and made Saturday night very quiet and we had beer and cider left over at the end. Clearly we'll have to take this into account when planning for next year's festival.

Despite the late wet weather it was another excellent event. Thanks to all those who came along to this superbly ornate venue for a great range of beers and ciders and to all the church and CAMRA volunteers who put the festival together.

We hope to see you again next year!

MARK ELSOME

BRANCH VISIT TO SMODFEST

Our First Ever Lager Festival!

Branch Chairman Mark Elsome reports on a visit to the St Mars of the Desert Craft Lager Festival

In early August we arranged a branch trip to the St Mars of the

Desert brewery tap in Sheffield. I'd been there before on a couple of occasions and thoroughly enjoyed it, so heartily recommended it to other branch members.

As it turned out on the Saturday of our planned visit St Mars (or SMOD for short), had arranged one of their SMODFEST events, a kind of mini Oktoberfest featuring their own-brewed lagers.

Now lager, even the authentic continental varieties, are not my go-to beers when I visit the pub, but we thought it would be different, so carried on regardless.

Having alighted from the train at Sheffield, our first port of call was the Station Tap for a swift half or two. We then made our way to the Rutland Arms (one of our favourite pubs), for a spot of lunch and a couple more halves.

It was then time to catch a tram from the city centre to Attercliffe and the SMOD brewery tap located in an ex-steelworks unit.



When we arrived SMODFEST was in full swing and after finding our pre-booked table we began our sampling of the lagers on offer.

The SMOD beers were all of a high standard and I particularly enjoyed the Bock and Kolsch lagers among others. The festival atmosphere was great with cheesy piped German oompah music, bratwurst hot dogs for sale and the bar staff dressed in alpine lederhosen. Most of the beers were also served in mini stein glasses.



All too soon it was time to catch the tram back to Sheffield Station and a last half at the Station Tap.

We bade our farewells to SMOD and Sheffield to reflect on the day on the journey home. It had been an interesting day out enjoyed by all, but lagers are probably not the best fit for branch members more used to ales. We made a commitment to visit SMOD again but on a normal

Taproom open day!

With thanks to all who came along on the trip and to all at SMOD for organising the event.

GREAT BRITISH BEER FESTIVAL 2026

Festival Fails To Attract Sufficient Visitors

A bad few days for CAMRA at this year's Great British Beer Festival (GBBF) held at the NEC in Birmingham in August. Despite meticulous planning and by all accounts a very good festival, there were just not enough people through the doors to make it viable and a six figure loss was recorded. Such a large deficit clearly affected CAMRA's finances and next year's GBBF and GBBF Winter were immediately cancelled.



I feel for CAMRA HQ in their current predicament. Putting on a beer festival of any size, but particularly a behemoth like the GBBF, requires a lot of hard work and the commitment of many people.

When we were running the Scunthorpe Beer Festival with just a handful of people it was hard work year on year, but the festival didn't always get the rewards it perhaps deserved in terms of support from the public. One good year was often followed by a bad one, for reasons that we could never quite fathom. Now the future of the GBBF as a national beer festival must be in doubt. Faced with a declining, mostly middle-aged membership, CAMRA faces hard choices about how it generates and spends its money.

We feel there is still a need for CAMRA to provide an authoritative and campaigning voice on all things beer (and cider), so we sincerely hope they can regroup and come back as strongly as ever.

MARK ELSOME

PUB & BREWERY NEWS

The **Crown Inn** at Glentham was closed unexpectedly by pubco

Harper Inns saying the business was unviable. This was news to us as whenever we've been in the pub has always appeared to have been busy. Ironically we got the news the day before the 2026 CAMRA Good Beer Guide came out and the Crown Inn was one of our GBG selections!



More from the **Brewdog** Bad News Factory. Not content in having implemented workforce reductions across the business after reporting a £37 million pre-tax loss for this financial year, Brewdog also announced that they had sold off their Lost Forest land project, championed by co-founders James Watt and Martin Dickie. This was designed to show off their eco credentials by growing new trees across the area. Many of these had failed after planting due to prolonged summer drought.

MORNING ADVERTISER

<https://morningadvertiser.co.uk>

The Wheatsheaf in Barton-upon-Humber has recently reopened after a long period of closure. Now selling two real ales – **Timothy Taylor Landlord** and **Black Sheep Bitter**.

Fullers Brewery of London has released three limited edition heritage ales in time for Christmas. These are their **2025 Vintage Ale** (8.4% ABV), a **180th Anniversary Porter** (7%) and a **2025 Imperial Stout** (10.7%), all bottle conditioned.



All available from Fullers online shop:
<https://www.fullersbrewery.co.uk>

Timothy Taylor of Keighley has again released its autumn collaboration with **Northern Monk**, a stout called **Northern Rising** (4.4% ABV). The brewing teams have used roast barley and crystal malt in the brew, described as a 'unity stout', so

expect a malt-forward and satisfying chocolate flavour. Golden Promise malt is also in the mix, a staple of Timothy Taylor's cask ales, which gives the beer that trademark full body and satisfying mouthfeel.



The beer is available in cask or keg format in selected pubs and in 440 ml cans as a nitro stout in Morrisons stores.

BEER TODAY

<https://beertoday.co.uk>

Local lad done good! Scunthorpe born Tom Hanson has been appointed as the new Head Brewer at **Docks Beers** in Grimsby.

Tom began his professional brewing career at **Young Masters Brewery** in Hong Kong. Over more than seven years he rose through the ranks to become Director of Brewing Operations, leading a diverse team across two brewery sites.



DOCKS BEERS

<https://docksbeers.com>

GOOD BEER GUIDE 2026

New Flagship CAMRA Pub Guide Now Available

CAMRA's flagship publication, the Good Beer Guide (GBG) was published in September. The culmination of many pub surveys carried out across the country by hundreds of CAMRA volunteers, the GBG is a unique guide to some of the best pubs in Britain.

This year's edition has a foreword by Ed Byrne, one of my favourite stand-up comedians, well known for posting about his "pre-show" pints

online.

Scunthorpe & District CAMRA also did their bit earlier in the year to produce a final list of 16 pubs in the branch area for the new GBG. These were our selections:

Berkeley, Scunthorpe

Blue Bell, Scunthorpe

Butchers Arms, North Kelsey

Crown Inn, Glentham

Dog & Gun, East Butterwick

Ferry House Inn, Burton-upon-Stather

Haven Inn, Barrow Haven

Honest Lawyer, Scunthorpe

Malt Shovel, Scunthorpe

River Don Tavern, Eastoft

Royal Oak, Snitterby

Sloop, Barton-upon-Humber

Sutton Arms, Scawby

White Horse, Brigg

White Swan, Barton-upon-Humber

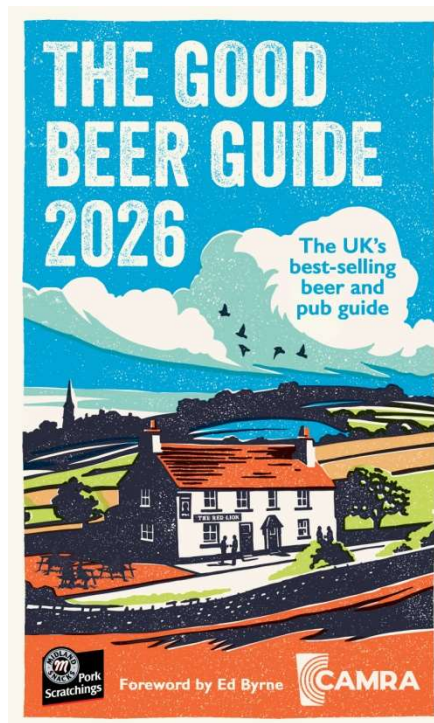
Yarborough Hunt, Brigg

Well, those were our choices for the 2026 GBG - you may not agree with all of them, but if so then let us

know which of our other local pubs you'd recommend for the Guide.

We'll be back in February next year to survey our local pubs for the 2027 GBG.

If you want information on good beer pubs while on your travels in other parts of the country, then the



Guide is an indispensable companion to find the best local hosteleries.

Available from CAMRA or most good bookshops priced £16.99. There's also a discounted price for CAMRA members if ordered from the CAMRA website.

<https://www.camra.org.uk>

MARK ELSOME



BRANCH TRIP TO 15TH GAINSBOROUGH BEER FESTIVAL

A Grand Day Out

A few hardy souls made the 100 service bus trip to the 15th Gainsborough Beer Festival in October and were joined later by other branch members to swell the ranks. The festival was held at the Blues Club in Gainsborough, the social club for Gainsborough Trinity football club. This may have lacked the ornate character of the previous venue, the Old Hall, and no doubt had put some people off from attending, but on the plus side there was plenty of seating and it was a lot warmer!

Gainsborough CAMRA had scaled down their beer and cider offering to reflect current demand, but there was still 28 real ales and 15 ciders to sample, including some excellent dark beers. Among my favourites on the day were Blue Monkey Cinder Toffee Stout, Tiny Rebel Double Drip coffee stout and Titanic Cherry Porter and Charnwood Hubble Bubble on the amber side. Hot and cold food was available at the venue and live music was scheduled for the Friday and



Saturday evening sessions. There was also a festival tombola which seemed to be doing brisk business when we were there.

When we first arrived just after opening time at 12 noon the festival was quiet and sparsely attended, but numbers built up throughout the afternoon and by the time we left at 5 pm it was busy and a good atmosphere ensued.

A lot of the beers were dispensed through handpumps at the festival, which I always like to see as it's a visible indication that real ale is being served and in my view produces a nicely conditioned glass of beer. So, full marks to Gainsborough Branch for organising



another very good festival. Hopefully Scunthorpe & District Branch members will be able to attend again next year.

MARK ELSOME

THE SCUNTHORPE & DISTRICT CAMRA GUIDE TO CHRISTMAS BEERS

Our Recommendations for Festive Cheer!

With the festive season on the horizon as I write, I thought a few recommendations for Christmas beers would be helpful to give your Christmas festivities a helping hand. Our local supermarkets are notoriously poor at stocking bottled

or canned Christmas beers, but by shopping around you can usually obtain a reasonable festive haul. Our first beer is a perennial favourite – **Batemans Rosey Nosy** (4.7% ABV). A dark, amber beer with hints of sultanas, raisins and festive spice, a perfect beer to get the party started.

Can also be found on draught in local pubs that stock Batemans beers, complete with flashing red nose pumpclip!

Our next choice is **Saltaire White Christmas** (4.8% ABV), a festive pale ale brewed with pale rye, Vienna malts and a touch of orange and spice. Best bet for this one is Morrisons.

Also generally available at this time of year is **Black Sheep Blitzen** (4.0% ABV). A winter ale brewed with Cascade and Goldings hops as well as orange and mixed peels and Muscavado sugar. Both of the latter Christmas ales are also available as cask beers.

Next up is **Hardy & Hansons Rocking**

Rudolph, a staple of Christmas bottled beers. Classed as a winter ale, this beer has a dark ruby colour and is brewed with Challenger, Target and Bramling Cross hops and a touch of crystal malt for colour. A tasty beer produced by **Greene King**, although under the name of a



brewery they bought and closed down! Usually available at Morrisons and others.

This next choice is harder to find, but may pop up if you shop around.

This one is **Twelve Days** (5.5% ABV) from **Hook Norton**, a Christmas porter

with nutty overtones and a sweet finish. Perfect for drinking next to a roaring fire on a winter's night!

Robinson's Brewery of Stockport brew a range of beers having seasonal puns as names, such as **Santa's Reinbeer** (4.3%), a biscuity, amber best bitter, but, apart from the name, having seemingly little connection to Christmas. Decent

enough though and the bottle labels are very festive.

And finally our old friends **Brewdog** have a strong, hoppy IPA as a Christmas offering. **Hoppy Xmas** is a 6% ABV American style IPA brewed with Simcoe hops and packaged in cans. Expect lots of citrus and tropical fruit flavours and aromas and a bitter finish. Available everywhere (probably)!

Other Christmas beers are available, but you'll probably need to shop further afield or go online and search brewery websites for anything more unusual. Cheers!

MARK ELSOME

AUTUMN PUB OF THE SEASON PRESENTATION Award Goes to ShadowBridge Brewery Taproom

Our Autumn Pub of the Season award went to the ShadowBridge Brewery Taproom on Normanby Road in Scunthorpe. New Branch Social Secretary Steve Martin presented them with a framed certificate to mark the occasion on November 1.

ShadowBridge Brewery was set up in 2022 by then licensee of the Nelthorpe Arms in South Ferriby,

Gavin Richards. With friends Heather and Leigh Dempsey on board, they fitted out a retail unit at the Old TileWorks in Barton-upon-Humber in the shadow of the Humber Bridge (hence the brewery name) and the ShadowBridge microbrewery was born, which also encompassed a small brewery tap.



With help from Geoff McCaughtrie of Little Big Dog Brewery in nearby Barrow-upon-Humber, core beers such as Battle Standard, Elvish Fury and Wizard's Ruin were developed as well as a series of seasonal beers such as Orb of Destiny.

Gavin stepped back from the brewery in 2023 and Heather and Leigh took over full control. They traded successfully until December 2024 when high rental and other issues forced them to seek alternative premises and they were able to secure ex-office space at the Business Centre on Normanby Road

in Scunthorpe.

A successful Open Day was staged in March 2025, with the draught ShadowBridge beers on offer being brewed temporarily by Little Big Dog. A larger taproom has allowed ShadowBridge to open on a regular basis, with food trucks present every Friday and on special occasions. They have featured other brewery beers at the Taproom while the brewing space is being developed and currently have draught beers from Aitchesons Brewery in Hull for sale.



Despite numerous setbacks including a collapsed ceiling, the brewing space is back on track and a possible Christmas brew is being planned. Seasonal brews are also planned for next year.

The taproom regularly features a number of events such as comedy nights, open mic nights, pub quizzes on a Friday and childrens' parties

and they are currently hosting live band rehearsals on a weekday night. They have also recently installed a pool table and dartboard and are looking to form a team to enter the local pool league.

Opening hours at the ShadowBridge Taproom are currently:

Sunday 12-6 pm

Monday, Tuesday, Wednesday

Closed

Thursday, Friday, Saturday 12-9 pm

With many congratulations to all at ShadowBridge on winning this award and many thanks for their hospitality on the day. Thanks also to all those who attended the presentation. We wish ShadowBridge all the best for the future.

MARK ELSOME

JOIN CAMRA

CAMRA membership is an annual subscription at the following rates:

Single Membership £34 annually

Joint Membership (two persons) £42 annually

Gift Membership (Treat a beer lover) £36 for an entire year

- Benefits include: £30 worth of CAMRA real ale vouchers for single membership; £40 for joint members

- Beer Discounts: Discounts on selected real ale, cider and perry in participating pubs
 - Beer Festival Entry: Free or discounted entry to over 130 UK CAMRA festivals
 - CAMRA Books & Merchandise Discounts: Offers on books, clothes & more
- More details at:
<https://camra.org.uk>



Well, that's about it for this issue. Oh, hang on a minute, the Craft Beer Connoisseur wants a word. Yes, CBC, what can I do for you? Have I split the G recently? No, but I split my pants once when bending over to pick up a 10p piece that I'd let slip from my change in the *Dog & Duck*. I had to back out of the snug bar very carefully while doing an impromptu moonwalk to reach the exit door. It attracted some strange looks from the other punters, but I think I got away with my dignity intact, if not my trousers! Did I know that younger people are switching to heritage beers such as Guinness and Draught Bass? No, I wasn't aware of that, but I see now why you asked about splitting the G when drinking Guinness. If that's the case, then it has to be a good thing don't you think? They must have become bored of all those hazy IPAs and fruited sours I guess? You've seen this happening in the *Hanging Bat* you say? Well someone's got to pick up the baton for good beer from all of the grizzled CAMRA types like us. And the Draught Bass I tried recently was spot on, so more power to their elbow! Do I fancy a quick pint? Do I ever? Last one to the bar gets them

in!
Thanks for reading. With best wishes for the festive season from all in Scunthorpe & District CAMRA - Ed.



Not quite the end – a few last minute snippets of Pub & Brewery News ...

Thornbridge opened their new flagship bar, **The Fargate**, in Sheffield on 22nd October.

Named after its historic setting, The



Fargate follows the success of Thornbridge's other acclaimed venues the Market Cat in

York, Bankers Cat in Leeds, and The Colmore in Birmingham.

At its heart is a striking horseshoe bar serving 10 cask ales — half of

them Thornbridge — as well as 16 craft keg beer lines.

Necessary Evil Mezcal (13%)

is **Thornbridge's** latest barrel-aged



stout, matured in casks that once held Mezcal, a Mexican spirit

made from agave. Expect layers of rich chocolate, dark fruit, and liquorice, perfectly intertwined with the smokey, earthy character of Mezcal.

Guinness has announced that the **Guinness Open Gate Brewery**, in London's Covent Garden, will officially open its doors on 11th December.

The new 54,000 sq ft venue will be located on the site of the historic Old Brewer's Yard and will offer visitors a world-leading microbrewing facility offering limited edition brews.

BEER TODAY

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