



Issue 84

Summer 2025

**FREE**

# PINTS of VIEW

*Campaign  
for Real Ale  
Edinburgh &  
South-East  
Scotland*

***We've bought the pub!  
Morebattle villagers  
celebrate their success  
(see p17)***

**Carlsberg's  
Handpump Hijack**

**50 Years of CAMRA  
in Edinburgh**

**Pilzeň Thrills**








*Pints of View* is published by the Edinburgh & South-East Scotland Branch of the Campaign for Real Ale (CAMRA), an independent, voluntary organisation campaigning for real ale, community pubs and consumer rights.



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*Contact the Citizens Advice consumer helpline if you need help with a consumer problem.*

The consumer helpline can:

- give you practical and impartial advice on how to resolve your consumer problem
- tell you the law which applies to your situation
- pass information about complaints on to Trading Standards (you can't do this yourself)

Citizens Advice consumer helpline: **0800 028 1456**  
Monday to Friday, 9am to 5pm.

For more information, see:

<https://www.citizensadvice.org.uk/scotland/consumer/>

## Editorial

Featured on our front cover this issue is the Templehall Hotel in Morebattle in the Scottish Borders, which reopened in May after determined fundraising efforts resulting in a community buyout. We wish the new owners well with their venture.

A worrying new development is the appearance across the UK (including our branch area) of so-called "Fresh Ale" keg beer from Carlsberg Britvic (formerly Carlsberg Marston's). Various beers such as Hobgoblin IPA are being served through what appear to be cask handpumps. More on this story on page 7.

Natural Selection, the annual MSc Brewing & Distilling student project at Heriot-Watt University, is back again. Look out for their one-off brew in early July.

And finally, the branch can now be found on the Bluesky social media platform - [@edinburghcamra.bsky.social](https://bsky.app/profile/edinburghcamra.bsky.social).

*Scott*

*Cover photo: courtesy of the Community Pub Morebattle Facebook Page*

## Advertising Rates

Our standard fees for advertisements are as follows:

- Full page: £285
- Half-page: £190
- Quarter-page: £115
- One-eighth page: £75
- Back cover: £POA

Please note these are subject to change: contact us for the latest rates. We normally also give a discount for multiple inserts in a single publication, and to CAMRA members.

All enquiries to [advertising@edinburgh.camra.org.uk](mailto:advertising@edinburgh.camra.org.uk)

## Subscriptions

We currently publish *PoV* twice a year. You can also read the current and previous issues on our website. *PoV* is available by subscription at the following rates:

- 4 issues - £11.00
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Lasswade EH18 1HS

Alternatively email [pub\\_info@edinburgh.camra.org.uk](mailto:pub_info@edinburgh.camra.org.uk) for bank transfer details.

# CAMRA Calling

## Branch News

### Friday Pints

A couple of months ago, the branch started another regular monthly social, this time on the last Friday of every month (a traditional pay day of course!). Nominally from 4-6pm the idea is that those finishing work can come and join for a pint, along with people already there, but just in one pub. This way if people wish to join later then they know we will still be there, and those who come at 4pm and wish to leave at 5 don't feel as though they're missing out on a second or third pub. I say nominally 4-6, as the first two have gone on till at least 7, with people enjoying the company of others on a Friday evening. Last Friday of every month, a different pub each time, so if we're near you finishing work one month - why not come and join us?

### Forthcoming Branch Events

Occasionally we may need to cancel or re-arrange events after we go to press. Please check [edinburgh.camra.org.uk/diary](http://edinburgh.camra.org.uk/diary) (or use the QR code on the right) for the latest updates.



All venues for branch events are in Edinburgh unless otherwise noted.

Fri 27 Jun 4pm **Friday Pints**  
**Dreadnought Leith**, 72 N Fort St

Sat 28 Jun 2pm **Branch Social Meeting**  
**Roseburn Bar**, 1 Roseburn Terrace

Sat 5 Jul 1pm **Tweedbank Line Rail Trail**  
**Tempest Brewing Co**, Unit 8A Tweedside Park, Tweedbank

Thu 10 Jul 7:30pm **Two-Pub Social** - Regent Bar, Artisan Bar  
**Regent Bar**, 2 Montrose Terrace

Sat 19 Jul 2pm **Cider Social**  
(Details TBC)

Thu 24 Jul 7pm **Branch Social Meeting**  
**Athletic Arms (Diggers)**, 1-3 Angle Park Terr



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\*Source: TripAdvisor 04/2025





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\*Source: TripAdvisor 04/2025





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A: 26A Dryden Road, EH20 9LZ W: [stewartbrewing.co.uk](http://stewartbrewing.co.uk)



# CAMRA Calling

(continued)

Fri 25 Jul 4pm **Friday Pints**  
**Cask and Barrel (Southside)**, 24-26 W Preston St

Thu 14 Aug 7:30pm **Two-Pub Social** - Winstons, White Lady  
**Winstons**, 20 Kirk Loan, Corstorphine

Fri 29 Aug 4pm **Friday Pints**  
**The Abbotsford**, 3-5 Rose St

Thu 11 Sept 7:30pm **Two-Pub Social** - Angel,  
Persevere  
**The Angel**, 183 Constitution St, Leith

Fri 26 Sept 4pm **Friday Pints**  
**Old Eastway Tap**, 218 Easter Rd

Thu 9 Oct 7:30pm **Two-Pub Social** - Brass  
Monkey, Old Bell Inn  
**Brass Monkey Grange**, 1 Grange Rd

## Branch Pubs of the Year 2025

### Edinburgh

1st **Stockbridge Tap**  
2nd **Jolly Judge**  
3rd **Abbotsford Bar**

### Lothian

1st **Staggs Bar**, Musselburgh (Overall Pub of the Year)  
2nd **Volunteer Arms**, Dunbar  
3rd **Dean Tavern**, Newtongrange

### Borders

1st **Rutherfords**, Kelso  
2nd **Cobbles**, Kelso  
3rd **Bridge Inn**, Peebles

### Cider Pub of the Year

1st **Jolly Judge**  
2nd **Dreadnought**  
3rd= **Brauhaus** and **Steel Coulson**  
**Southside**  
4th **Lost in Leith**

## Real Ale Quality Awards 2024

This award is based entirely on real ale quality scores submitted since November 2023.

**Edinburgh: Kay's Bar** (Overall winner)  
**Lothians: Volunteer Arms**, Dunbar, and  
**Staggs Bar**, Musselburgh [Joint]  
**Borders: Craw Inn**, Auchencraw





## Kay's Bar - Real Ale Quality Award Winner



## Allan McLean

It is our very sad duty to report the death of Allan McLean in January this year. He was a CAMRA member for many years, one of the legends of the real ale scene and a true raconteur. Allan had a remarkable life and amongst the positions he held and excelled at were as a journalist, a manager in Virgin Trains, Chair of the Campaign for Borders Rail, and a leading light of The Scottish Brewing Archive Association. He was also, of course, one of the UK's premier beer writers, winning many awards.

## Branch 50th Anniversary Meeting

On Friday 17th January we celebrated the 50th anniversary of the first Branch meeting at the at Black Swan in Leith (now the **Roseleaf Cafe Bar**). A full report on this very well attended event can be found on p8.

## 50th Anniversary Meeting at the Roseleaf



## the Regent Bar



ales & beverages

served by  
the  
**Unusual Suspects**





# Roger Preece

by Colin Valentine

Former National Executive member and Edinburgh Branch chairman died in November 2024 in Norwich at the age of 82, after a short illness.

Roger was an active member of CAMRA from the mid-70s and was at the meeting in the Black Swan in Leith on the 16th January 1975 when the Edinburgh branch was formed. He quickly became Scottish Organiser before joining the National Executive in 1978, serving under the chairmanship of both James Lynch and the late Joe Goodwin, retiring in 1980.

I asked James for his recollection of Roger:

*Roger was one of the unsung heroes of CAMRA. Never in it for any personal recognition, praise or glory. A voice of calm, a voice of reason and utterly dependable and capable. Similar in those respects to other CAMRA giants like John Bishopp, Mike Nutt and Alan Hill all, sadly, now dead.*

*Roger believed in everything that was positive about CAMRA, knew there was a contribution he could make to the Campaign and he did just that, going above and beyond what anyone could have asked or expected of him.*

*He was a good friend too and a real asset to the NE, which he joined when I was chairman. Someone to whom I could turn to for wise counsel and I did that many times.*

*During the Revitalisation Project in 2016, at the consultation event in Norwich which I addressed, it was a great surprise to see him there with that beaming smile of his.*

Roger wasn't an active member in the 80s and 90s as he concentrated on his career and family but when he and wife Kate moved back north to Penicuik in 2003, he immediately threw himself back into local branch affairs, which was a real plus for me when I was branch chairman. We had a problem with the accounts when our treasurer left unexpectedly – Roger stepped in and sorted them out; we had an issue with this magazine, when the editor had to give up – Roger stepped in, having been part of the editorial team when it was first launched in 1983. And when I had to step down as branch chairman due to being elected National Chairman – well, I'm sure you already know who stepped up.

Roger worked with Mercat Tours when he and Kate returned north, showing tourists the sights of Edinburgh's historic Old Town. He put his love of history and breweries to good use when he designed a walk down the Royal Mile which visited the sites of many of the breweries on either side of this famous thoroughfare and I was one of the people who volunteered to be educated and entertained on the first trip. Some of the breweries are still standing and he filled us in on the history of each of the breweries and the surrounding area before repairing to a local pub for a couple of pints.




Roger was a genuine real ale pioneer and a real asset to the Campaign, both locally in Edinburgh and nationally during his spells as Scottish Organiser and on the NE. It was a real pleasure to have known him and sit in the pub having a pint with.

## FORTH VALLEY • CAMRA

# DARK TRAIL

## by rail



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Tappit Hen, Village Inn

**BRIDGE OF ALLAN**  
Allanwater Brewhouse


**STIRLING**  
Settle Inn, No 2 Baker St

**LARBERT**  
Station Hotel

**FALKIRK**  
Wheatsheaf Inn, Carron Works

**LINLITHGOW**  
Platform 3, Four Marys

# 26-28 SEPT





# It's a Handpump Hijack!

by Jon Addinall

For generations, the handpump has been a sign to pub customers that cask conditioned real ale is on sale.

Now, Carlsberg Britvic, the UK arm of one of the world's largest brewery conglomerates, has resorted to misleading consumers by hijacking the handpump to serve its "Fresh Ale" product. This is not real ale, rather a brewery conditioned "keg" beer served with low carbonation. Carlsberg Britvic says this is "preserving the beloved hand pull ritual that delivers the traditional theatre of serve that ale is famed for".

CAMRA's Real Ale, Cider and Perry Campaigns Director, Gillian Hough, said: "Consumers deserve better than Carlsberg Britvic play acting at serving cask – a product they claim to champion. Instead, Carlsberg Britvic have closed breweries and removed cask lines from bars. There's room for all kinds of beer on the

bar, but brewers should champion their whole range honestly, proudly serving their keg beers through keg fonts rather than using handpumps and misleading their customers."

So far, Carlsberg Britvic has three beers in their "Fresh Ale" range. They are Wainwright Gold, Wainwright Amber and Hobgoblin IPA but others may follow. They should, but don't appear to have, the words "Brewery Conditioned Beer" on the pump clip. These beers can appear on any handpump, not just the special pump shown.



"Fresh Ale" has now appeared in our area. We are aware of just two pubs so far but it is likely to appear in others over the coming months. Please let us know if you come across it by using the "Suggest an Edit" button on CAMRA Experience or "Send an email to the CAMRA branch" button on [WhatPub.com](http://WhatPub.com). We will add a warning to our websites and discuss with the licensee.

If you value the continued existence of cask conditioned real ale we suggest you avoid drinking these "Fresh Ale" products. They are also available as genuine cask ales so if in doubt, ask if it's cask. CAMRA needs pub customers to make licensees aware of the issue and explain why they won't be buying the "Fresh Ale" version. As

happened back in the 80s, CAMRA is nationally taking action with Trading Standards to preserve the handpump as an indicator of Cask Conditioned Real Ale.



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## 50 Years of CAMRA in Edinburgh

*by Colin Valentine*

On the 11th January 1975, some 60 real ale drinkers met up in the Black Swan, known locally as the “Mucky Duck”, in Leith and the Edinburgh branch of the Campaign for Real Ale (CAMRA) was formed. The branch has had its ups and downs in the intervening 50 years, but we're still here and still campaigning.

Those 60 people included Tony Dean, CAMRA's first Scottish Organiser. There were a few candidates for this position, but Tony was chosen on account of his marital status – all of the other candidates were in the process of getting divorced but Tony's divorce had already been finalised, making him the obvious choice.

Those 60 people included Ken Garden, who was editor of the first CAMRA guide to Edinburgh's real ale pubs. My wife Aileen even tried to sell him a copy at one of our beer festivals at Meadowbank back in the 1990s but he politely declined stating he still had a few boxes in his flat in Broughton Street. He was also a co-founder of the short lived, but fondly remembered, Leith Brewery.

Those 60 people included Roger Preece, who was one of Tony's successors as Scottish Organiser and he also served CAMRA's National Executive – the board of directors. Roger moved south to further his career but on retirement he and wife Kate returned to the Edinburgh area and he took over from me as branch chairman, a post he had never held back in the day.

Those 60 people included the legend that was Dan Kane. Like Roger, Dan was also one of Tony's successors and served on the National Executive. He resigned from the National Executive on his appointment as brewery manager for Vaux's Caledonian Brewery on Slateford Road. When Vaux wanted to close the brewery Dan, along with Russell Sharp, led a management buyout and the Caledonian Brewing Company was born, kick starting the Scottish real ale boom.

In 2005 we held our 30th anniversary event in the “Caley” and were joined by both Tony and Roger, the first time they had seen each other since Roger headed south over 20 years previously. We were amazed to have the most highly paid bar staff in the country, if not the world, when Caledonian MD Steve Crawley and other senior members of the team manned the bar. Thankfully, they donated their services free of charge.

In 2015 we returned home to the Black Swan, by then renamed the Roseleaf, appropriately on the 11th January for our 40th anniversary event. We were honoured to be joined by three people who had been at the inaugural meeting in 1975 – Roger Preece, by now branch chairman, man about town Richard Allen and retired Leith lawyer Hugh McKay.

We returned to the Roseleaf on the 16th January this year and I set about tracking down Roger, Richard and Hugh.

Sadly, Roger died in November last year after a short illness, having already booked his accommodation and train tickets to be with us. I was honoured to be asked to pay tribute to him at his funeral in Norwich in December and his wife Kate contacted me on the day of the anniversary to ask me to pass on her best wishes for a great night. What a class act!

Richard had planned to attend but, having recently undergone major surgery, he was unable to join us as he was just too knackered. Like Kate, he asked me to pass on his good wishes.

Try as I might, and I can assure you I tried, I was unable to track Hugh down, despite finding his daughter on Facebook. Maybe she has a closed account or something of that ilk whereby only her Facebook friends can contact her. Hopefully Hugh will read this article and let us know how he is doing.

We were, however, joined by Bill McQueen, who thinks he was at the original meeting and certainly remembered drinking in the Mucky Duck with Tony, Ken, Roger and Dan. I told him that was good enough for me, making him the only person who was at the first meeting to make it to the 50th anniversary celebrations.

Today's Edinburgh branch of CAMRA stands on the shoulders of these and other other beery giants plus countless others and I, for one, will always be grateful for what they started, albeit my bank manager might disagree.

### STAGGS BAR — MUSSELBURGH —

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# City Ale Tales

## Pub News

First the notable closures – **The Porty Vault** in Portobello, **The Rag Doll** in Stockbridge (though they never did get Real Ale in), and **The Kilderkin** in Royal Mile. We will keep an eye out for any of these reopening.

Of the three, the Portobello outlet is the least likely but there is still plenty of Real Ale in Portobello. Try the **Ormelie Tavern** (Stewart 80/-, Timothy Taylor Landlord and two independent Scottish), **ESPY** (two changing, often Bellfield or Stewart), **Guild of Foresters** (two changing, often Bellfield, Fyne or Stewart) and **The Portobello Tap** (two changing Cross Borders).

**The Keller** has taken out its handpump which was used for their own brews as they have stopped brewing for now. **Platform Five** at Haymarket, who despite being a busy pub said they couldn't sell the ale fast enough. However, after discussions initiated by CAMRA, Real Ale is back on. We'd better get round there and keep it pouring!

Of more positive changes, **Shakespeares** has reopened after refurbishment with three handpumps. **Fierce Beer** in Rose Street has introduced a Real Ale served by gravity. It's in the corner of the bar under a cooling jacket. The **Campervan Brewery Tap** has also reintroduced a handpump.

The owners of **The Stockbridge Tap** and **Cloisters** have had both up for sale. Pentland Investments (owners of the **Raeburn**) were interested in both. They have bought the Tap and plan to leave it with the same management and ethos but to reintroduce food. So good news for one of CAMRA members' favourite pubs. Cloisters has not been sold yet – complications over the building we understand - but may yet be sold to the same people.

**The Foot of the Walk** Wetherspoons pub has become **The Angel**, as reported last issue, an Amber Taverns Sports Bar. The good news is they have up to four Real Ales from Theakston and Timothy Taylor including Bolt Maker. Alas for hungry 'Spoons regulars, no food.

**Revolution** on Chambers Street closed earlier in the year and is expected to reopen as a Wetherspoon pub.

As reported in the last issue, **Clark's Bar** has reopened under the care of Hugo from

**St Bernards Bar.** Stewart Jack Back and Inveralmond beers were on offer when we called. Table service and décor reminiscent of the Antiques Road Show!

In more potentially good news, the preferred bidder for Summerhall has confirmed that it will continue as an arts venue. This should bode well for the future of the small businesses, including Barneys Beer and **The Royal Dick**, their brewery tap (currently closed for refurb).

In the city centre, the **Guildford Arms** will be holding an Autumn Beer Festival from the 16th to 26th October, featuring mainly English breweries, while **The Advocate** has reopened following a refurb. **Hamiltons** old premises in Stockbridge is to reopen as **Capt. Darling** by the end of May and may have Real Ale. The **International Bar** on Brougham Place reopened as **Seamus's Pub** in May. A tasteful refurbishment has preserved features such as the stained glass and ceiling

cornice. Two handpumps on the bar were initially serving real ales from Stewart. A drinker's pub with dart board, games and some live music. Further out of town, the **Cramond Inn** has reopened - still Sam Smiths, still no Real Ale. The **Buckstone** pub at Braid Hills Hotel is due to reopen in the summer.

The **Dog House** on Leith Walk has reopened as the **Volley**. It was known as the Volunteer sometime ago. There is one handpump on the bar serving a Real Ale. Also in Leith, the **Leith Bottle Shop** has succeeded in gaining a sit-in licence

(opened for sit-ins on 23rd May with keg beer from Pilot in addition to the choice of their stock).

Finally, interesting developments with one of our favourite small local breweries **Pilot**. They recently returned to producing cask ale under the moniker of "Cask Club." They have also introduced live beer in kegs, labelled "Pours like Cask, fresh from the Keg." In CAMRA terms, if this is served with a cask breather / aspirator fitted it counts as Real Ale, as the gas above the beer will never exceed atmospheric pressure. However,

without this device the beer cannot be classified by CAMRA as Real Ale and is considered to be a misleading use of the handpump. We know that **The Joker and The Thief, The Roseburn Bar, The Powder Room, False Widow** and **Mother Superior** in Edinburgh have all had aspirators fitted. We are keeping an eye out to see what happens with the other pubs serving this product. If you see this pump clip in other pubs do ask if the aspirator has been fitted (and please let us know one way or another!)

In related good news, Pilot Beer have opened a pub called **Vessel** in Hanover Street, however, no Real Ale has been reported.

Rose Burn



Clark's Bar



Pilot Beer "Pours Like Cask" pump clip



# Plzeň Thrills (and no bellyaches)

by Callum Bracher

Pilsner Urquell is a true original (Urquell meaning ‘original source’). The first pale lager which marked a change in brewing fashion to eventually become the most popular beer style in the world. I recently joined a trip to the Czech Republic with the Scottish Craft Brewers, a homebrew organisation based in Edinburgh, arranged through one of our members who himself hails from Plzeň, to learn (drink) more.

It took a protest about the poor quality of local beer, leading to the town recruiting

a German Brewer by the name of Josef Groll, who brought with him some knowledge of British malting techniques to spark a revolution, so the story goes. If you haven’t drunk local lager in the Czech Republic, you will need to understand that far from the largely bland and uninteresting macro lagers that take the name pilsner or pils and make up most of

the beer market globally, the true beers of this style are delicious. Rich with bready malt flavours, hints of caramel (and butterscotch), accented with spicy hops and poured with a mass of foam adorning the glass. Not fizzy and gassy, but smooth and quaffable in large volumes. (Czechs drink more beer per person than any other nation).

The recipe for this beer is apparently largely unchanged since it was created in 1842: soft water, very pale Moravian malted barley, Zatec (Saaz) hops, and their own strain of lager yeast. It is triple decocted (a portion of the mash is removed, boiled and returned to the mash tun 3 times) leading to a deepening of the colour and slightly toasty, light caramel flavour due to the Maillard reaction from the direct heating (the same reason your steak or toast turn brown when heated). The cool fermentation and long lagering period leave minimal yeast character, but the house strain (like many British strains) does produce diacetyl, a chemical tasting like butter or butterscotch, and a trace of this is part of the characteristic of this beer. Local readers may



Pilsner Urquell lagering barrels



Pilsner Urquell open wood fermenters

recognise this trait since it was also a feature of beers from Caledonian Brewery, now unfortunately closed for good.

Whilst all Pilsner Urquell distributed around the world is produced on this huge industrial site (we took a short bus ride to visit the packaging hall), this is the original location of the brewery, and it maintains a sense of history. The visitor centre and bar occupy buildings which previously housed maltings and some of the old maturation cellars, but much of the underground tunnel network used to maintain the cool temperatures needed for lager production remain intact. Most of the beer is now fermented and lagered in huge cylindroconical vessels and is filtered and pasteurised. However, the real highlight of the tour is the visit to the cellars where a small portion of beer produced is fermented in open wooden vats and matured in huge barrels the traditional way. The wood is pitch lined ((a coating of pine resin) so doesn’t impart any flavour or allow oxygen in.

Unfiltered and unpasteurised, we are served the world’s first pale lager direct from the conditioning barrels in the chilly 5°C underground vaults in the way we believe it would have been served in the mid 1800s. It pours a beautiful gold with a thick, pure white head. Fresh, slightly sulphury on the nose but still

rich and smooth. It is slightly hazy and lower in carbonation than the regular version. Maybe it’s the surroundings and sense of time travel but there’s something enchanting about this experience, despite the sound of the next tour group approaching.

Unfortunately, the only place you can sample this taste of history is at the brewery itself! An unfiltered version



Barn Beer Co's fermenters



of the main, steel fermented pilsner is sold on draught in the on-site bar and another pub in town.

Our group stayed at Klub Malých Pivovarů (small brewery club), a craft beer bar and hostel close to the Pilsner Urquell brewery and the city centre. With 10 draught lines featuring great local and more exotic beers, it is well worth a visit. The owner Petr also organised for us to visit a local microbrewery The Barn Beer Co. in the nearby village of Druztová. A remarkable place crammed into the end of an old barn with no space to spare, perfect for the short, slim brewer who took great joy in showing us around! They brew a fantastic pilsner using open fermenters but were keen to pour us their top fermented ales, showcasing a wonderful hazy New England style IPA as well as a fruity sour beer amongst others. So even in a place so steeped in brewing history, with one major brewer dominating, there is still space for a diverse craft beer scene.

*Na Zdraví!*

More details on the Scottish Craft Brewers can be found at <https://scottishcraftbrewers.org/>

Regular meetings are currently hosted at the Blue Blazer on the last Wednesday of the month.





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12



# 21st Century Tall Founts

by Colin Valentine

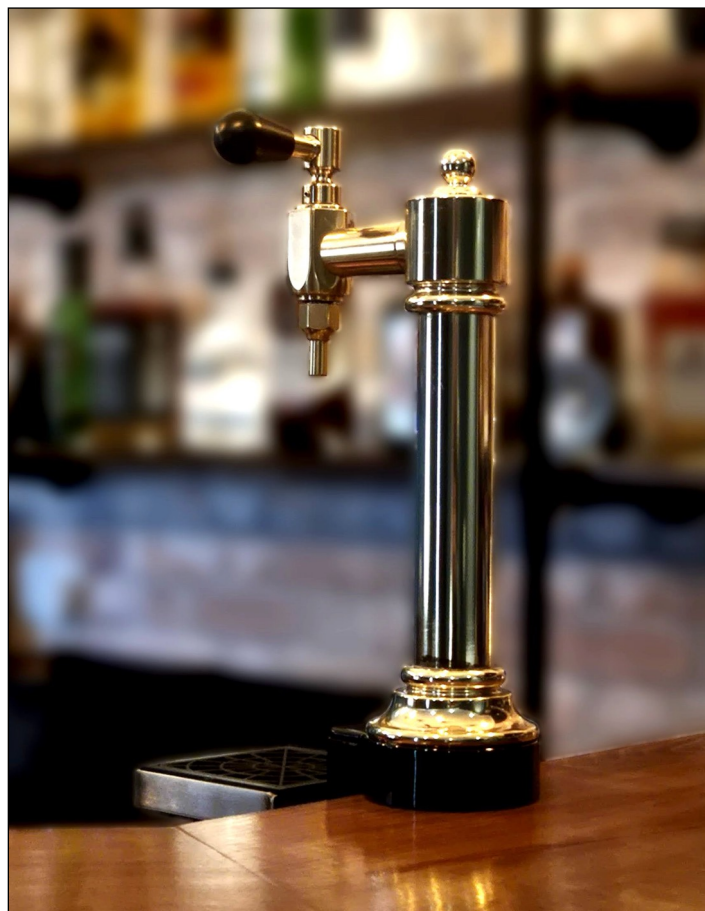
These days, very few pubs use traditional Scottish air pressure dispense and tall founts for their real ales. The Bow Bar and Diggers still use this system of dispense but in the past 30 years many publicans have either taken them out or just stopped using them as they were simply too difficult to maintain and there was no one to maintain them in any case.

However, in April this year, Diggers trialed (on a temporary basis) the first brand new tall fount to be installed in some 40 years and certainly the first brand new one I had ever seen. As I watched Brian Menagh install the fount – returning later that day after the pub had opened to have my first pint from it – I wondered what had inspired him to revive this almost forgotten method of dispense and the following is what he told me:

*I could see that the Aitken founts that were once prevalent in Edinburgh pubs seemed to be on the decline. I, like many others, have a soft spot for these old founts and realised that they were in danger of being consigned to the history books. I started asking about them and I was told that they have problems with leaking and have to be switched off under the bar after each pour and they are also in a poor state of repair.*

*As I have an engineering company and previously worked for a company that makes steam driven pumps, I have experience of heritage engineering. I was in a position where I could do something about these founts and reached out to a few Edinburgh publicans, asking if they would be interested in having them repaired. This offer was met with unbelievable enthusiasm! I started repairing them in February.*

*Although I was able to get them to near perfect working condition, it was very time consuming and parts were expensive to produce. Servicing them is not an ideal situation as you have to take the fount out of service for the time it's in the workshop, there was a lot of back and forth changing out founts. Again, as I'm a Design Engineer, I got to thinking about a better solution. As valves have moved on a lot since the 1930's, I was of the opinion the ideal situation would be a new valve that looked like the old one on the outside and has modern workings on the*



*inside. That way there would be no leaks or drips, and the servicing could be undertaken on the premises in under an hour as this would only involve replacing seals.*



Brian pouring the first pint from his new fount at the Diggers

*As it was important to keep the external aesthetic in the same style as the existing valve, ultimately I envisaged offering the valve as a retrofit to the original Aitken, brining them up to modern standards. I had also been asked about new Aitken founts which reinforced my thoughts on making a modern valve. I set about designing a new valve that would cover all the bases, with being easy to fit and service a high priority.*

*We made a one off in our factory in Glenrothes, for testing and promotional purposes: this was a completely new fount with a design simplified for manufacture. The valve itself would need to be able to fit our new fount body and also the existing Aitken with minimal modifications. Initial testing is looking good..The fount itself looks stylish but not too modern and has been very well received.*

*I cannot wait for more pubs to install these either for the first time or to replace ones that are no longer able to be used. Well done to Brian and his colleagues at CREO Engineering Solutions for coming up with a modern take on a very traditional dispense method.*



# BEER AND LOTHIAN

## Pub News

First some closures. The **Fisherrow Tap**, Musselburgh (a Cross Borders outlet which already had restricted opening times) and **The Navaar House Hotel** in Penicuik. The latter is a real shame and means there is now no Real Ale in the town. An opportunity for someone surely? [In late news, we hear that **The Old Crown** in Penicuik may well be installing Real Ale after a very long break. So maybe all is not lost.] The **Golf Tavern** in Haddington is under threat of closure as a pub. Planning Application 25/00405/P is for change of use to a music school. The pub has been for sale for some time and is no longer doing food which used to be popular.

In terms of potentially more promising changes:

- **The Longniddry Inn** has new owners and they have reopened **The Stables Bar** after about 20 years. There are some attractive original features and two Real Ales, initially from Harviestoun.
- **The Auld Hoose** in North Berwick reopened quickly and is still doing Real Ale
- **The Prestonpans Gothenburg** is to reopen at the end of June, 6 days a week 3-10pm as an Indian restaurant and takeaway. It will be run by the same people as the as Bombay Lounge in Dalkeith. The bar is expected to operate when the restaurant is open, hopefully as a pub rather than an extension of the restaurant. If you are in that neck of the woods at a weekend, try the **Ross High Rugby Club** at Tranent. It's open to the public, has two Real Ales and we hear good reports. Nearby is the **Tower Inn** with one Real Ale open all week.
- The former **County Hotel** in North Berwick is to reopen as **The Law** (as in "Berwick Law", rather than

the constabulary). A well-known local operator has been lined up and says he is hoping to stock Real Ale. Planning to open in July.

- **The Grey Horse** in Balerno is due to reopen early August following extensive refurbishment by the new owner and with up to four Real Ales available.
- **The Flotterstone Inn** in Glencourse has been undergoing refurbishment by new family owners. The bar and garden reopened in late April with the restaurant following in June. There are two handpumps on the bar serving Real Ales from Stewart Brewing. A limited food menu was available pending completion of the kitchen refurbishment.
- The **Newliston Arms** Kirkliston reopened in May under new management after being closed for about 6 weeks. Good news is that Real Ale is still on sale.
- **Rocks** in Dunbar reopened in April with the bar area being operated as a Stewart Brewing taproom. All keg beers so far, but they are considering cask.

And some other news is that **Staggs Bar** in Musselburgh have now installed solar panels on the roof to help with energy costs and be a bit greener.

Kay S Bar

*Please note: our Pub News columns sadly cannot mention every Real Ale pub in the branch area in every issue. If you have some news about your pub you'd like us to share in the next issue, please get in touch (contact details on p2).*

*For more up-to-date information on all Real Ale pubs in the branch area and beyond, please see [camra.org.uk/pubs](http://camra.org.uk/pubs).*

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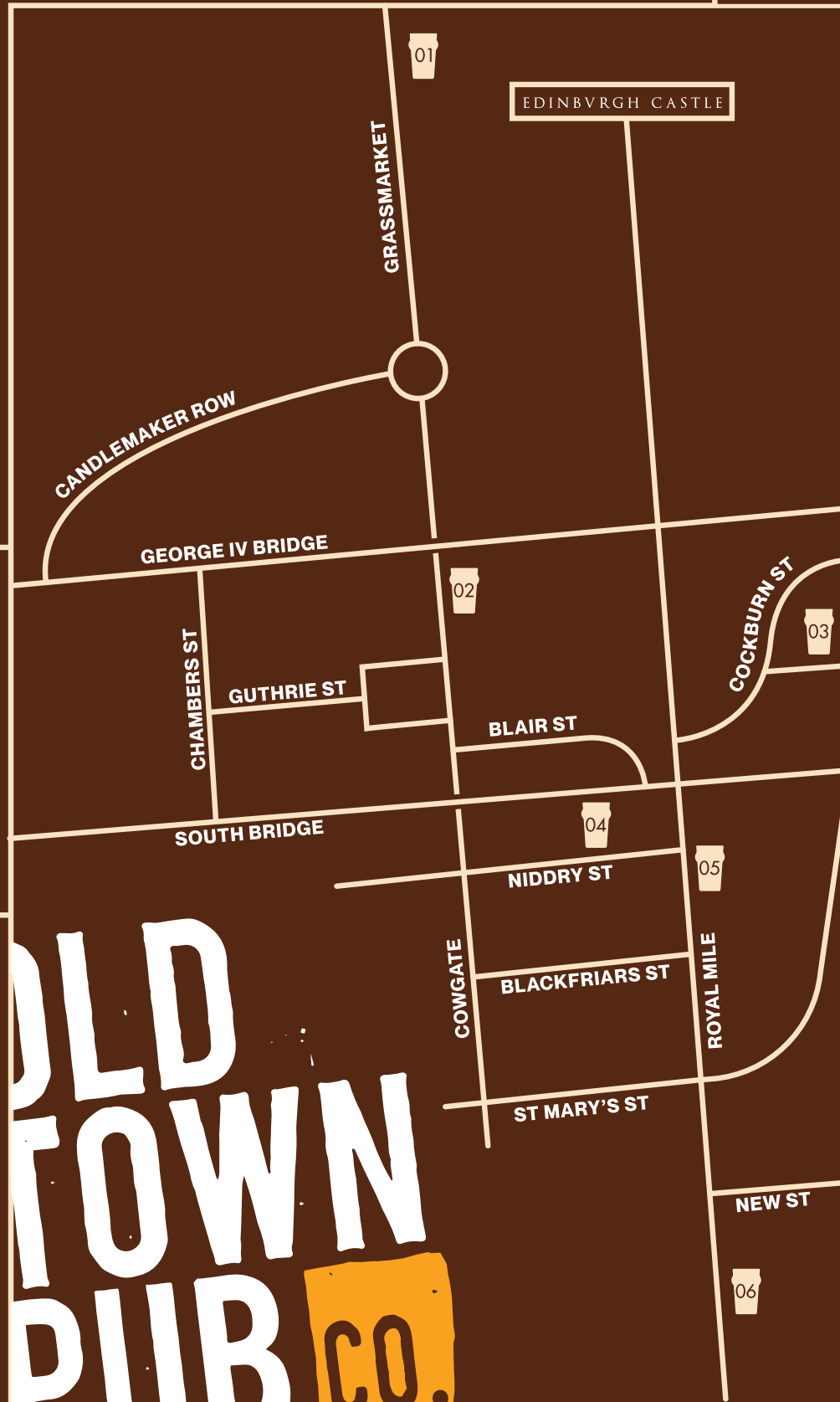


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NORTH

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SOUTH



# INN the BORDERS

## Pub News

Sadly, **The Clovenfords Hotel** in Clovenfords, near Galashiels, has closed.

More encouraging changes are:

- The **Cross Keys** in Peebles is now run by Coast and Country Pubs but no change anticipated to this Real Ale pub (four changing, Marston, Belhaven and local Scottish).
- The **Black Bull** at Duns has reopened, two Real Ales on, Timothy Taylor Landlord replacing Belhaven 80/-.
- **Tempest Brewing's** new tap room is open with, as anticipated, one Real Ale served on the tap with a long spout.
- The **Craw Inn** has new tenants, Martin and Carol, and still has two Real Ales.
- The **Blackadder** in Greenlaw has reopened under new local management but there does not appear to be any Real Ale on the bar.

There has also been significant progress on three projects we have been watching for a while:

- The **Templehall Hotel** in Morebattle (featured on our front cover) has finally been bought by the community group – congratulations to them. The community share offer raised a total of £96,255 which is pretty impressive. A local couple have signed up as tenants. From early May three rooms have been let on a dinner, bed and breakfast basis with the Hub/Pub fully opening on 17th May. Real Ale is being sold.
- **Station House**, Stow has been taken on by Andrew and Heather Glover (ex Clovenfords Hotel – see above). It has a handpump serving Real Ale from local breweries.
- **The Tower** at Oxton. Born have installed new cask lines and pins of Real Ale are back on.

Finally, we have been featuring various Border towns we reckon are worth a pub crawl. This issue it's Kelso. Try **1905** (three changing Real Ales including Born, Firebrick and Greene King), **Cobbles Free House and Dining** (at least two changing Real Ales from Tempest), **Rutherfords**, the 2025 CAMRA Borders Pub of the Year (Hadrian Border and three changing Real Ales) and lastly **The Queens Head** (Timothy Taylor Landlord).

Mel Rose

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# Heritage Pubs of the Future in Edinburgh

## Part 4:

# Kay's Bar and Teuchters Landing

by Mick Slaughter

This is the fourth article in a series which will feature pubs converted from other buildings as well as pub interiors recreated to make them look 'historic'.

## Kay's Bar

The earliest of the pubs converted from other buildings in this series of articles is Kay's Bar. This Grade B listed building of 1815 operated as John Kay and Sons, Wine Merchants for 150 years. In 1975 it was converted into Kay's Bar.

The Jamaica Street area was described in the mid-60s by Labour leader Harold Wilson as some of the worst housing he had ever seen. Kay's Bar is one of the few surviving buildings from the original Jamaica Street, which was nearly all demolished in the late 1960s.

This 'hidden gem' retains lots of the Victorian shop fittings such as the signage along the top of the gantry; cast-iron pillars and the original safe. On the left-hand side is a splendid display of casks, each numbered.

There is a side entrance and the inner doors have 'Public' and 'Bar' etched panes on them.

At the end of the room is an old fireplace with a coal fire – in 2023, Kay's Bar was given the accolade of one of the best five pubs in Scotland having a real fire.

Being a small bar, those sitting are close to each other which encourages conversation, and those on bar stools are also able to join in. The TV is only turned on for big rugby matches.

There is an even smaller room at the rear called 'the Library' as it



contains some shelves with books. The room has fielded panelling on the walls and another small fireplace.

Kay's Bar won the 2024 CAMRA Edinburgh & SE Scotland Real Ale Quality Award. It serves six real ales with Timothy Taylors Landlord, Fyne Ales Jarl, & Theakstons Best Bitter always available and three changing beers mostly from Scottish microbreweries. It has 70 single malts.



The pub opens from 11am to 11pm (12am Fri, Sat) and 12.30 to 11pm on Sun. Food is served on Wed, Thu & Fri only from 12pm to 2.30pm and includes mince & tatties; haggis, neeps & tatties; Scotch pie, chips & beans. Filled rolls always available at lunchtime.



## Teuchters Landing

Teuchters Landing is a single-storey red brick building opened as a pub in 2008 by two entrepreneurs from Angus ('Teuchter' is a derogatory term for someone from the Highlands). It was previously the Waterfront Bar for a few years, having been created in the late 1990s.

The main bar is a conversion of the Leith to Aberdeen steam ship waiting room and overlooks the beautiful Water of Leith. This is the most impressive part of the pub with wood panelling on both the walls and ceiling.

There are also two smaller rooms and a separate lounge (the Bothy) which is accessed from the dockside area. These are complemented by a large conservatory at the back of the pub looking out on to the old dock. It has a panelled dado and a mural on the wall. Additionally, there is plenty of outdoor seating also overlooking the water on a floating pontoon with heating and a covered terrace. Recently the nearby bridge has been added as a seating area.

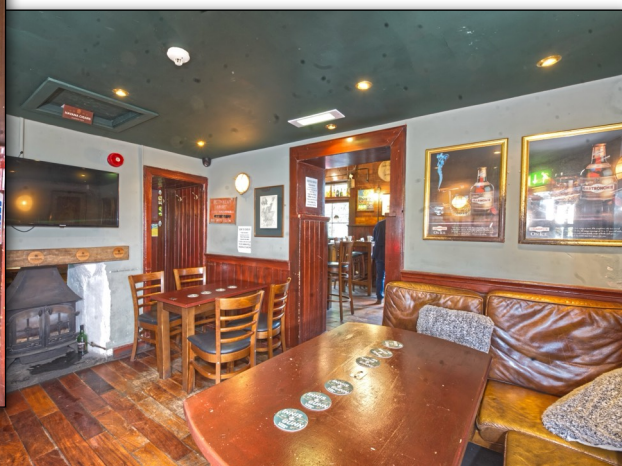
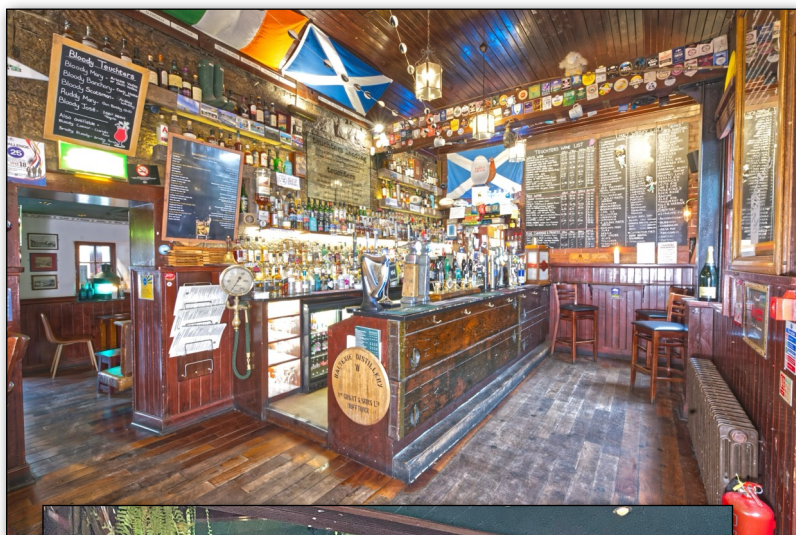
Teuchters Landing sells four real ales with Timothy Taylors Landlord and Fyne Ales Jarl always available; two changing beers mostly from Scottish microbreweries; also a cider on handpump, usually a fruit one. The shelves of the gantry are



filled with a Scotch whisky collection comprising over 340 bottles - the list is on the walls of the bar.

The pub opens at 10am (alcoholic drinks are served from 11am) to 1am every day. Teuchters Landing sells a wide range of food, served from 12pm to 4pm, then 5pm to 9pm every day; also breakfast and brunch from 10am to 11.30am. The menu includes traditional Scottish fare (cullen skink; haggis, neeps and tatties; venison stew).

The address is 1c Dock Place, Leith, Edinburgh, EH6 6LU – the nearest tram stop is Port of Leith, a walk of seven minutes.



All photographs by Michael Slaughter LRPS



# NEWS OF THE BREWS

## Brewery Update

### Barney's Beer

Barney's no longer co-run the **Bullfinch** in Leith but a selection of their beers, including the new Pickle Beer (4.2% abv), can be found at the **Pitt** in Granton from Thursday to Sunday. A new and improved version of Not Milk Stout (4.8% abv) became available in cask at the beginning of the year. They continue to brew small batch cask exclusives, the latest being the McClellan's Best Bitter (4.2% abv) to celebrate the role of Robert McClellan in Edinburgh brewing history.

There have been new releases under their Post Mortem experimental series including Beetroot Brownie Imperial Pastry Stout (8.4% abv). Their latest collaboration was with Tartarus Beers from Leeds, a very heavily hopped 6% abv hazy IPA.

They are again running the Gravity Beer Festival at Summerhall on 26-27th September and tickets are available at [www.gravitybeerfestival.co.uk](http://www.gravitybeerfestival.co.uk)

### Belhaven Brewery

It appears to be business as usual despite press reporting of significant losses for owner Greene King's pub chain. The Greene King brewery in Bury St Edmunds is to close and move production to a new site in the next two years. There is

currently no indication of any changes at Belhaven in Dunbar. In other news, they have apparently released a bottled version of their flagship Belhaven Best (3.2% abv).

### Bellfield Brewery

Bellfield continue to produce a range of one-off beers, eg. a special release for the 2025 Edinburgh Tradfest which is a Czech pilsner lager. They are one of the few breweries producing a cask lager; Three Rivers Pils (4.2% abv). The popular beer garden is now back to being one of the sunniest in town with the removal of the winter canopy. For International Women's Day on 8th March the annual release saw the 2025 Rational Creatures, a Table Pale Ale with a very sessionable abv of 3.3%. This is the sixth time that the women of Bellfield have got together to brew a special beer to mark International Women's Day. Unlike other breweries, producing gluten-free beer is all that they do, so there is no possibility of cross-contamination.

In an interesting turn of events, Bellfield have been given the go-ahead by East Lothian Council to sell draught beer at the Edinburgh Marathon finish line in Musselburgh for the next few years. Good news for thirsty followers of this event.

### Born Brewery

While the formerly popular Visitor Centre at Lanton remains closed (sadly), the brewery continues to be active and has been brewing a wider selection of ales in recent months. Aside from the ever-present Born Blonde (3.8% abv) and Born Amber (4.0% abv), different beers have included Born IPA (4.8% abv), White Ale (4.0% abv), Red Ale (4.2% abv), and Session IPA (3.5% abv), whilst other future brews are planned. Currently, Born are

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only packaging in cask, having suspended their bottling operation for the time being. Hopefully it will resume soon.

### Broughton Brewery

Broughton's Hopo 6.2 IPA (6.2% abv) won silver in the Bottle & Can IPA (5.6% to 7.4%) category at the Society of Independent Brewers and Associates (SIBA) Scotland independent beer awards 2024, but we somehow neglected to mention it in our last issue! Other regular beers including Hopo Session IPA (3.8% abv), Wee Jock (4.4% abv), and Old Jock (6.7% abv) continue to be available in cask and bottle.

### Campervan Brewery

Cask beer has been reintroduced at their tap room (on handpump). The first batch of regular cask beer Nomad (3.8% abv) hazy pale ale this year was with Nelson Sauvin and Motueka hops, which appeared in pubs in February. The brewery won the Best Concept Design award at SIBA Beer X in March.

### Closet Brewing

Closet Brewing launched their first two beers brewed at the new 'Stenroth' site at South Queensferry at a handful of pubs across Scotland and England, including the **Dreadnought**. The beers (dispensed from KeyKeg) were 6.4% abv tropical sour 'Skeleton Key' and 5.8% abv IPA 'They're Turning the Friggin' Frogs Gay'. Both were reportedly very nice!

### Cross Borders

Cross Borders IPA (6.0% abv) won gold in Cask IPA and overall champion cask at SIBA Beer X in March. This is the first time all three champions have been from Scotland, with Swannay and Fyne winning the keg and bottle/can competitions respectively.

### Durty Brewing

Durty have added another fermenter to increase capacity at the brewery. They have also recently been granted permission to operate the beer garden at their on-site tap room in Innerleithen until 10pm, a welcome extension from the previous 7pm curfew, just in time for the summer evenings.

### Jump Ship Brewing

Jump Ship have released a new sour beer, Ocean Drift Bramble Sour (<0.5% abv). Their beers are now available on Calmac ferries and the Caledonian Sleeper. Perfect for your summer holidays. Lookout for taproom open days at their premises at Rosemains Steading, Pathhead, EH37 5UQ throughout the summer featuring alcohol free beers, food trucks, and often

brewery tours. Visit their website or social media to find out more.

### Kerr's Brewery

Regular and one-off cask ale releases continue to appear in local pubs including **Brauhaus**. The latest beer seen is a historic 80/- (said to be a 1930s Edinburgh recipe) Tartan Moggie (4.8% abv), brewed in collaboration with Cat Asylum brewery of Newark, Nottinghamshire.

### Moonwake Beer Co.

Moonwake won the annual **Bow Bar** dark beer challenge with their Porter (5.0% abv). Permanent cask beer Session Pale Ale (3.8% abv), a tropical fruity beer with Citra and Azacca hops has been spotted at **St Vincent Bar** in April.



### Natural Selection

A student led brewing project run by four MSc Brewing and Distilling students from Heriot-Watt University in collaboration with Stewart Brewing. Each year they take a beer from concept to commercial release, handling everything from recipe design to branding and promotion. The 13th Natural Selection beer is due to be released soon, so keep a look out for it.

### Newbarns Brewery

One of the four founders of the brewery, Jonny Hamilton, has moved on. A final beer, Major Label (5.9% abv), a black IPA, may still be available in cans from the brewery and selected off licences. Brewing continues with recent cask beers including Calcutta Pale (3.8% abv), and Smoky Brown (5.0% abv). These have been spotted in pubs around town including the **Blue Blazer** where they seem to make a regular appearance.



### Newt Brew

Newt Brew organic beer is often available in the good real ale pubs of Edinburgh, including **Diggers, Guildford, Dreadnought, Kay's, Staggs, Teuchters Landing, Cloisters, Stockbridge Tap**, etc. They have also featured at CAMRA beer festivals this year including Glasgow Real Ale Festival and Newcastle Beer and Cider festival.

They are also sending several casks to the Great British Beer Festival in Birmingham in August. Look out for their rebranding this summer, and soon to be launched new cans!

### Otherworld Brewing

Most recent one-off cask beers released included Firebird (4.0% abv) Australian hazy pale ale, Lusca pale ale (3.4% abv), and Tinderbox 80/- (4.4% abv). These have been available in various places including **Cloisters** and the **Jolly Judge**, who hosted a tap takeover in March featuring a full range of cask and keg beers. Previously other cask ales: Adrift (5.2% ▶▶▶

## NEWS OF THE BREWS

(continued)

abv) American amber, and Plain Sailing (4.1% abv) hoppy session ale were seen in pubs around February and March.

### Pilot Beer

By the time this is published, the brewery's first pub venture will have opened. **Vessel**, at 73 Hanover St, is intended to be a beer and food establishment, focusing obviously on Pilot beers. It replaces East Finch, which closed a couple of years ago. Pilot have also recently put in two lines in Edinburgh Airport **ICONS** bar (airside), so more local beer in our local airport.

They continue to do interesting new cask beers on a usually monthly basis. Their American Brown (4.9% abv) was particularly tasty; like a hoppy 80/- Beers can often be found on sale in **Teuchters Landing** and the **Shore Bar**, which is also expanding its selection of interesting beers. Other recent cask beers included Strata Pale (3.9% abv), and Bonningtons (4.2% abv). Though, according to our source, the latter didn't particularly taste like the original Boddingtons!

### Sinnister Brew

The self proclaimed 'pico-brewery' (that's smaller than micro or nano to those not technically minded!) continue to produce limited releases of one-off strong beers usually in cans. Recent offerings included Sinister Rouge (12% abv) red rye stock ale, Two Birds (10.5% abv) port, whisky and chocolate barrel aged imperial stout, and String Theory (11.5% abv) rum and whisky, amburana barrel aged imperial stout.

### Stenroth Brewing

Stenroth have begun brewing at their new premises in South Queensferry which they are sharing with Closet Brewing. The first two beers will be in pubs soon (**Dreadnought, Stockbridge Tap, Salt Horse, Victoria**). An 8.1% Baltic Porter and a 6.6% IPA, likely in KeyKeg. They will have some of their own beer available at this year's FyneFest, taking place at Fyne Ales in Cairndow, which will have taken place by the time this issue is published!

### Stewart Brewing

Stewart are turning 21 this September and will be celebrating with a range of tap takeovers and other special activities. Watch out for details soon. They have started recapturing and bottling their own CO<sub>2</sub> from the fermentation process for use within the brewery and for supply to local pubs. The Edinburgh Fringe is fast approaching, and they will have multiple pop-up bars across the city. Upcoming cask special releases will include: Tropical Pale (4.4% abv) and Summer Hazy (4.5% abv) in June, Simcoe IPA Single Hop Series (4.8% abv) and Mosaic Hazy (4.9% abv) in July, Edinburgh Festiv-ale New Zealand Pale Ale (4.1% abv) in August, and a 21st Birthday cask Special in September. Many of the beers are now gluten free.

### Tempest Brewing Co.

Now well settled into their new premises at Unit 8A, Tweedside Park, TDI 3TE, the brewery continues to produce a wide range of beers which, although predominately canned, feature ever changing cask ales. Recent additions to the ever-popular Pale Armadillo (3.8% abv) are Long White Cloud (5.2% abv), Cresta Stout (4.2% abv) and Misty Path (4.2% abv). Visitors to the brewery can also enjoy the Tempest Tap Room experience now open on Thursdays & Fridays 3-10pm; Saturdays 12-10pm & Sundays 12-8pm. Apart from quaffing ale, the Beer Hall, Kitchen, Shop & Beer Garden are also available.

### Vault City

The 'modern sour beer' producer, which usually supplies in keg and can, had a rare venture into cask beer with Fruited Pale (4.4% abv) in collaboration with Ossett Brewery from West Yorkshire. Described as a purple-red beer with flavours of blackberry and plum.

### Walkie Talkie Brewing Co.

The beer is currently being contract brewed down south we understand. Possibly at Farmyard in Lancashire based on a recent collaboration beer spotted at the Biscuit Factory Beverage Festival in Edinburgh earlier this year. Apparently, a space is identified at the Biscuit Factory for them to install there (plus an on-site taproom at some point in the future), though there does not seem to be a timescale for this.

### Winton Brewery

The brewery once again poured their beers at the now annual Goatfest beer and music festival in Haddington, which they started in 2023 along with Haddington RFC. Their taproom, **The Haddy Tap**, in Haddington remains open Fridays to Sundays.

M. Ashtun

## The Volunteer Arms

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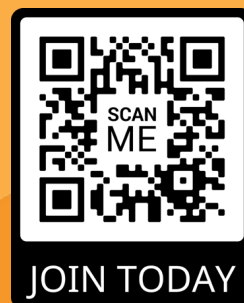


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