UK EDITION

YOUR FREE MAGAZINE | WINTER/SPRING 2026/27

WETHERSPOON NEWS

Over 50 hotels across England, Ireland, Scotland and Wales.



Scan to find out more.

The White Hart Hotel, Okehampton, England



Keavan's Port Hotel, Dublin, Ireland



The White Lady, Edinburgh, Scotland



The George Hotel, Brecon, Wales

Not available† on Booking.com or any website apart from our own.

Book direct.

Our rooms† are only available at jdwetherspoon.com, on the app or by phone.

†UK hotels only.

Hotel pubs serve food from 7am to 11pm.

Included with every booking

Free tea and Lavazza coffee (with unlimited refills*) in hotel pubs

Available in every room

Unlimited free Wi-Fi

Biscuits, kettle, tea, coffee and hot chocolate

Complimentary bottles of still water

Freeview TV

Hair dryer, iron and ironing board

An en suite bathroom…
Don't worry – not as far away as pubs' toilets

VAT'S THE PROBLEM

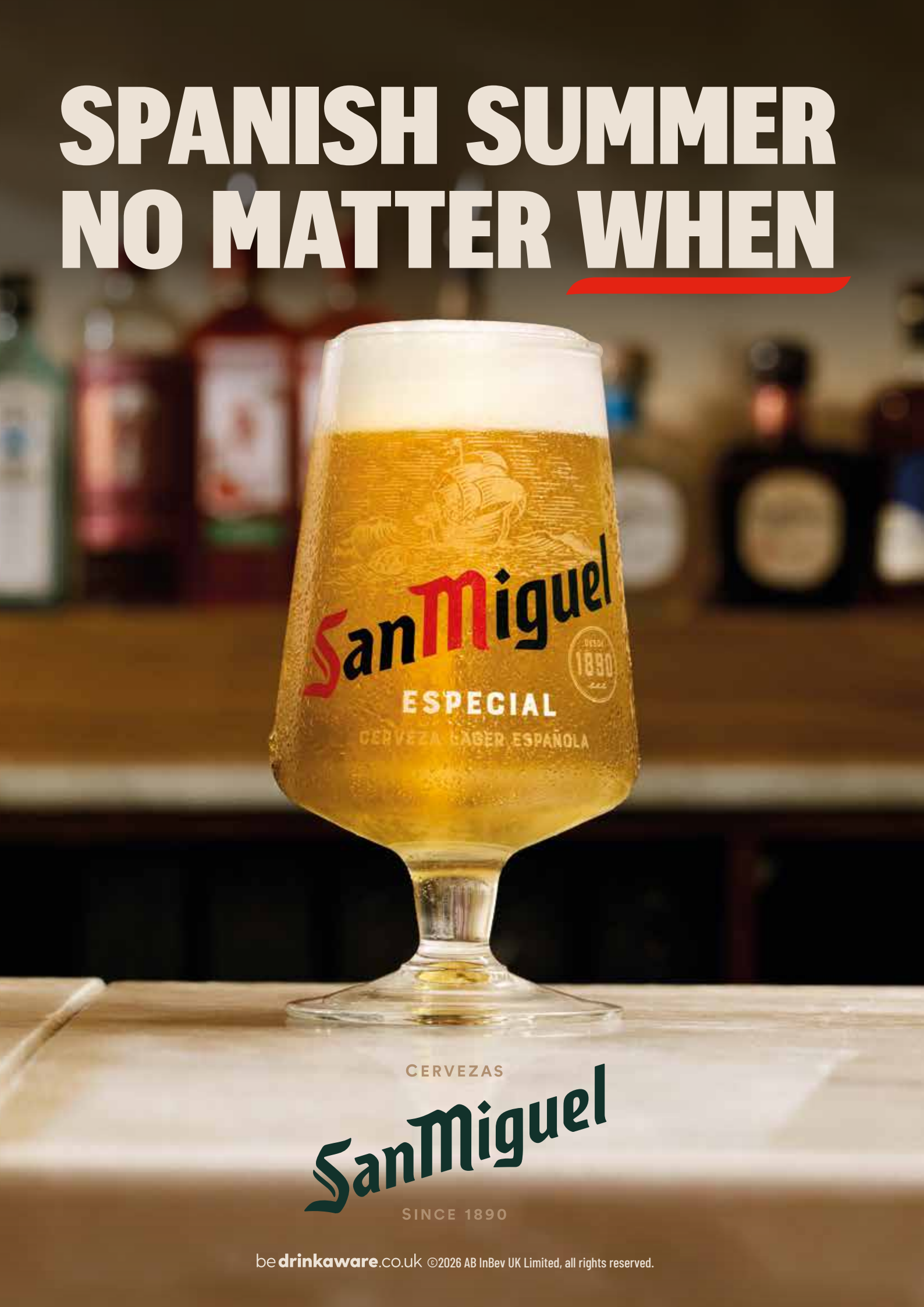
10% VAT rate is fair for hospitality.

Keep pubs affordable. Create jobs.

Sign the petition

in under 30 seconds.

Scan the QR code or sign up here: vatstheproblem.co.uk



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PRIZE CROSSWORD 129

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Pricing, participation and opening/food-service times may vary per pub.

All J D Wetherspoon food and drinks in this magazine are subject to local licensing restrictions and availability at participating free houses.

Photography is for guidance only.

See food menu for symbol explanations. J D Wetherspoon plc reserves the right to withdraw/change offers (without notice), at any time. See website for full details: jdwetherspoon.com. Allergen and nutritional information can be found on the customer information screen, website and Wetherspoon app.

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wetherspoon in numbers

56
hotels in England, Ireland, Scotland and Wales.

311
pubs in CAMRA's The Good Beer Guide 2027.

99.8 per cent
of pubs achieving a top hygiene rating of five.

21 years
as a Top Employer United Kingdom.

£27 million
raised for Young Lives vs Cancer since 2002.

£663 million
in free shares and bonuses paid to employees since 2006.

£7.3 billion
generated in tax since 2016.

The four most important words in the English language:

"What do you think?"

Wetherspoon has made its share of hard decisions over the years, says its founder and chairman, Tim Martin, but did we do right? What do you think?

'To govern is to choose' is a phrase first coined, it is said, in the 1950s by a former French prime minister.

In other words, you can't sit on the fence for ever.

You sometimes have to crack on and make difficult decisions.

Indeed, getting off the fence and making hard choices is something we all have to do in our life – but it's not easy and can give us humans a headache.

Wetherspoon has made its share of hard decisions over the years, realising, to adopt Abraham Lincoln's famous quotation, that: "You can please some of the people all of the time, you can please all of the people some of the time, but you can't please all of the people all of the time."

Reagan

Mind you, another American president, Ronald Reagan, felt that governments often tried to do far too much, so his philosophy, he joked, was to do as little as possible. "Don't just do something, stand there," he said.

Adopting the French (rather than the Reagan) approach, one of Wetherspoon's first big choices was to stop playing music – a decision taken in about 1980 at pub number one.

Instinctively, I suppose, we were trying to create the space for conversation, or even just for thinking, without the intrusion of someone else's choice of sounds.

In many ways, the decision was revolutionary – even today, it's very difficult to find a pub, restaurant or even hotel lobby which is music-free.

A few years later, we decided to offer food all day – most pubs then offered food at lunchtime only, if at all, so all-day food was also quite the revolution at the time.

An even bigger move, in 2005, was to open our pubs a few hours before others for breakfast, which provoked shock, if not apoplexy, among the commentariat.

Stale

Who, asked Alex Brummer, financial editor of the Daily Mail, would go to a pub smelling of stale beer… for breakfast?

I took umbrage at Alex's comments, yet have long since forgiven him – and breakfasts are now, by far, our top food items.

That's something which we would never have predicted. As Chuck Berry sang: "You never can tell."

An even bigger move was to start opening non-smoking pubs – which we did in 2005 at George's Meeting House (Exeter), at the time making national headlines.

We also called on the, then, PM Tony Blair, in this very column, to ban smoking nationally (see opposite page), which he naturally did, not long afterwards.

Prime ministers usually do what Wetherspoon says, albeit they can take a while to 'get with it'. That's the way we like to look at things, anyway…

Two far more recent Wetherspoon decisions have hit the headlines this year.

Dogs

The first, a modification of a long-held policy, was to admit only genuine and highly trained assistance dogs (with the requisite documentation) into the pubs.

> **"One of Wetherspoon's first big choices was to stop playing music"**

This created quite a furore, with the BBC (among many others) publishing an implicitly critical article on the subject – our response to the BBC is on pages 58–59: a winning argument, we hope you'll agree, even if you own a dog or two.

The second was to ban videos and phone calls on a loudspeaker.

This move, like some of the others mentioned above, really hit the headlines.

Like the dog ban, it's been controversial, but most people seem to agree.

The character and success of a pub company like Wetherspoon are probably the result of hundreds, or thousands, of decisions, taken almost weekly, on issues big and small.

In reality, almost no decisions are made without consultation with pub managers and staff, a dozen of whom attend head office every week, in rotation, to rake over the coals.

Advice

We try to adhere to the most important one word of advice which anyone running a business, or even running the country, can have – 'listen'.

On the wall of Wetherspoon's head office is similar advice from Bill Marriott, founder of one of the biggest hotel companies in the world.

"What are the four most important words in the English language," he is said to have asked. Answer: "What do you think?"

Of course, no company gets every decision right.

However, we have always said that the collective knowledge of customers and staff is far greater than that of any individual from the boardroom.

So, provided that the top brass at Wetherspoon listens and decisions are made after consultation with the team on the front line, the average quality of decisions should be good as the years and decades roll by.

If we do this, to coin a phrase from Del Boy, the world will be our lobster.

Tim Martin
Chairman

Tim says: **"In 2004, to the consternation of many in the hospitality industry, Wetherspoon called on the government (see below) to ban smoking in pubs and restaurants, giving us a couple of years' notice.**

Our reasoning was that more and more people were giving up smoking and rejecting the smoky atmosphere of pubs. Today, most people, perhaps including smokers, seem to agree with our initiative.

Indeed, PM Tony Blair seemed to heed our call – smoking was banned three years later..."

"

SPECIAL REPORT

In the last issue of Wetherspoon News, Tim Martin expressed his personal view that we should move to an outright ban on smoking in pubs.

Tim called for your views and, as you can imagine, the mailbag was full of some quite lively debate!

The following pages present your views to date. No doubt, this will make interesting reading and prompt further debate, so please keep the letters coming.

The comment which got it all started:

"Ban ciggies, Prime Minister, but just give us a couple of years' notice to avoid, above all, the chaos of local authorities enforcing local bans, meaning that smokers might migrate from one town or borough to another to light up in public."
Tim Martin,
Non-executive Chairman,
Wetherspoon News 2004



Below are the experiences from those who have introduced an outright ban on smoking in public spaces

New York
Ban introduced March 2003

Sales in New York's bars are down 15 to 20 per cent. Food-led bars have been less badly affected.

Ireland
Ban introduced March 2004

Sales in major towns and cities are down by 16 per cent and as much as 25 per cent in rural pubs, according to the Ireland Licensed Vintners Association.

San Francisco
Ban introduced January 1998

The bar industry has changed dramatically in the past six years. Food sales in bars are more important than ever. However, the ban on smoking is no longer an issue.

Wetherspoon Magazine | Autumn 2004

"

YOUR SAY

Write: The Editor, Wetherspoon News, J D Wetherspoon plc
Central Park, Reeds Crescent, Watford, WD24 4QL
E-mail: editor@jdwetherspoon.co.uk

Should you have any specific feedback, to which you wish to receive a reply, please write to the customer services team at the postal address above or use the customer feedback form on our website.

Write to us
Your letter or e-mail really can make a difference. So, please do keep writing. Should you have any suggestions on how we can improve our service, please let us know.
Thank you

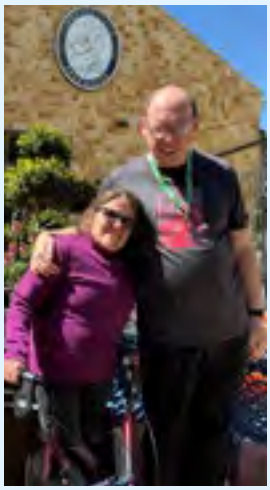


There's £20 of Wetherspoon gift cards for every letter we print

All letters and e-mails to the editor are read, considered and also passed onwards (if appropriate), yet, owing to correspondence volume, not all may be answered.

JOHN STIRRED BY 900 SPOONS

Dear Wetherspoon team



My special-needs foster son John Marriott loves to travel and collect Wetherspoon pubs.

The picture of John and his fiancée, Nicola, is a special occasion, since The Angel Inn, the Wetherspoon pub in Wetherby, is the 900th Spoons in which John has eaten.

This adventure has taken in England, Ireland, Northern Ireland, Scotland and Wales.

His favourite Spoons is Royal Victoria Pavilion (Ramsgate).

Of the 36 Wetherspoon hotels where John has stayed, he liked Keavan's Port Hotel (Dublin) the best.

John finds the food-ordering app particularly helpful, if eating on his own, because he doesn't lose his table when ordering and his meal is delivered to him.

Nicola, who has mobility issues, finds the level access, space between tables and the accessible toilets a real help.

The varied and affordable menu is a plus too.

John actually met Tim Martin at The Richard John Blackler (Liverpool) – and Tim was thrilled with John's collection of Spoons, saying: "Keep up the good work."

John would be proud to see a small piece in the magazine relating to his list of 900 Spoons and hasn't a problem with his photo being used.

Kind regards

Mike Tomlinson

Tim replies: An amazing effort by John to visit 900 of our pubs. So glad that he and Nicola have such a positive view of the menu, the app and other facilities. Wetherspoon has long appealed to a wide cross-section of the community, and your letter clearly illustrates a sometimes under-appreciated dimension.

BLOWIN' IN THE WIND

Dear Sir

Can I ask why has it become standard practice for your pubs to have air-con on constantly, during winter and summer, even though it's not always necessary?

It makes for a very uncomfortable experience – and we now stay for only one drink!

This never used to be the case, when you first opened your pubs...

Yours faithfully

Mrs Patsy Davies (via e-mail)

Tim replies: To paraphrase the great José Feliciano in the famous song – Light My Fire:

"You know that it would be untrue,
You know that I would be a liar,
If I was to say to you,
That our pubs could get no hotter..."

I have to admit that air-con is an area where Wetherspoon could do better. The systems should not blow out cold air in cool weather. On a pub-by-pub basis, we're trying hard to review all of the air-con systems to try to get it right. It's a laborious and painstaking process, but we're determined to get there in the end – and many apologies in the meantime.

PERTURBED BY PIZZA PUZZLE

Hello

I am writing today regarding your pizzas.

Let me set the scene for you... it's 12.47pm on a Saturday and you've ordered a pepperoni pizza at Wetherspoon.

About 15 minutes later, the pizza is placed in front of you.

The horror then ensues as you realise that the pizza has not been cut by the kitchen staff. You are provided with a steak knife for this (pizza wheel would be optimal).

Please, I beg of you as a multimillion-pound company, cut the pizzas in the kitchen, with a pizza wheel, not a steak knife. It genuinely discourages me from ordering pizzas with you.

I hope that you can see where I'm coming from.

Thanks

Ryan Robinson (via e-mail)

Tim replies: Interesting request. Oddly, I haven't come across such a request before. Sacrilegious though it might seem, I've visited PizzaExpress many times over the years – and I'm sure that they leave the slicing to customers.

My worry is that preslicing would be regarded, in this litigious world, as a diabolical liberty or, even worse, an infringement of human rights, by a substantial majority of pizza aficionados.

BIKING BREAD FAN BEREFT

Dear Tim

I love Wetherspoon, and my husband and I are regulars at Guildford for coffee and 'breks'.

Wherever we go, around the country, you are our port of call as the day begins.

Sadly, we have never found one which makes brown toast (even Harvester has beaten you on that one... what a sad life we lead).

Recently, we have noticed no cycle racks in Guildford. We have to chain up our bikes opposite the bouncers on the front door.

I've penned this little Limerick in the hope that you might reconsider your policy on brown bread and bike racks:

An elderly cyclist for breks,
Thought Wetherspoon perfect for eggs,
but…
No rack for her bike,
Nor brown bread to like,
No choice – she defected to Greggs.

With best regards and hopes for the continued expansion of your wonderful empire.

Jane Hepburn (via e-mail)

Tim replies: Interesting suggestions! At some pubs, we actually tried brown bread for a couple of years, until about 2018, but the take-up was low – CasualUK (a 'subreddit' forum) reckons that white outsells brown, five to one. Even so, I'll ask the groovy catering team to review this. So, in the Cockney sense, the idea is not completely 'brown bread'!

Regarding bike racks, I was put off by Billy Connolly's joke on Parkinson about the subject in about 1974. Sorry... can't expand on that in a family publication.

PS: The Rodboro Buildings (Guildford) was originally the UK's first car factory. Imagine the fury of petrolheads, if we had a bike rack and no car park.

VAT'S THE PROBLEM

10% VAT rate is fair for hospitality.

Scan the QR code or sign up here: vatstheproblem.co.uk



Pictured with Tom Kerridge (left to right) are pub manager Rachel Turner, shift manager Josh Woodland and bar associates Ben Fores, Dominic Rowe and Ella Darby

CHEF KERRIDGE BRINGS HIS VAT BATTLE TO THE GRAND ASSEMBLY

Michelin-starred chef and television presenter Tom Kerridge met staff and customers at The Grand Assembly (Marlow) to highlight his campaign to reduce the level of VAT in the hospitality industry to 10 per cent.

His campaign, titled VAT's The Problem, argues that a 10-per-cent VAT rate is fair for hospitality.

It complements Wetherspoon's long-term campaign to reduce the level of VAT in the hospitality industry.

Wetherspoon's founder and chairman, Tim Martin, said: "I am delighted that Tom took the time to visit our pub in Marlow and highlight the VAT campaign.

"He is an influential figure in the hospitality industry – and I am delighted that he is supporting the campaign.

"A reduction in the level of VAT on a long-term basis will generate growth and create jobs in the important hospitality sector and help the high street, of which pubs are an integral part."

Tom added: "It is a huge boost to the campaign that such a wide-reaching and significant company like Wetherspoon has joined the #VATSTHEPROBLEM ranks.

"Hospitality is so wide ranging, and the issues which push on it are affecting everyone involved, from hotels to B&Bs, restaurants, clubs and pubs.

"The more we talk about the problem, the more pressure we can put on the government to hear our voice.

"Thank you to all colleagues who, and teams which, are getting behind the campaign."





The Bridge House (Belfast) Enjoying a meal together are customers Rachel Rose and Ryan Ford

CUSTOMERS ENJOY A NON-TAXING DAY

Customers enjoyed a price cut on food and drinks at Wetherspoon's pubs to mark the company's Tax Equality Day.

The national Tax Equality Day is aimed at highlighting the benefit of a VAT reduction in the hospitality industry.

Prices were reduced by 7.5 per cent for one day only (in Scotland, in line with Scottish licensing laws, prices were reduced on food and non-alcoholic drinks only).

At present, all food and drinks in pubs are subject to 20 per cent VAT, compared with supermarkets which benefit from a zero VAT rate on all food.

As a result, supermarkets are able to use that saving to sell alcohol at a discounted price.

Wetherspoon's founder and chairman, Tim Martin, said: "The biggest threat to the hospitality industry is the vast disparity in tax treatment among pubs, restaurants and supermarkets.

"It doesn't make sense for the hospitality industry to subsidise supermarkets.

"A reduction in the level of VAT on a long-term basis will generate growth and create jobs in the important leisure and hospitality sector and help the high street, of which pubs form an integral part.

"We call on the chancellor to create tax equality between the hospitality industry and supermarkets."



The Joseph Morton (Louth) Customers Graham Moncaster (left) and Chris Kemp tuck into breakfast



The Unicorn (Altrincham) Customers David Collins (left) and Joel Dooman enjoy breakfast and a cuppa



The Counting House (Glasgow) Tucking into breakfast are customers Karissa Miller and Joseph Coyle



The Elihu Yale (Wrexham) Enjoying breakfast are customers Lew Freeburn and Jamie-Lee Nikita Barlow



The Blue Boar (Billericay) Toasting Tax Equality Day with pub manager Theo Korakianitis (centre back) are (left to right) customers Dave Atkinson, Stuart Kershaw, Peter Gallagher, Tony Tyler, Mark Turpin and 91-year-old Val Scott



The Six Chimneys (Wakefield) All smiles from (left to right) customers Dawn Szabo, Stephen Szabo and Megan Clinch



The Bishop Vesey (Sutton Coldfield) Customers Lucy Costello and Andy Bailey enjoy lunch



The Godfrey Morgan (Newport) Beers and cheers in the sunshine for (left to right) customers David Richards, Toni Bell, Carla Linehan and Emma Waite



The Staple Hill Oak (Bristol) Customers Doug and Karen Cozen toast Tax Equality Day



The Dragon Inn (Birmingham) All smiles as shift manager Bel Smith (centre) serves breakfast to customers Siu Yeong and Esther Szabo

BROUGHT BACK FROM THE BRINK

Wetherspoon is renowned for, as well as proud of, its reputation for transforming old and often derelict buildings into beautiful and vibrant pubs, breathing new life into former landmark properties and unused premises.

Many iconic local landmarks may have been lost for ever, if it were not for Wetherspoon's often-timely interventions.

The company's design, restoration and conservation of old buildings, during new pub projects over the years, have gained recognition, as well as numerous titles and praise (locally and nationally) from conservation societies and design award competitions.

Organisations bestowing awards on Wetherspoon include the Campaign for Real Ale (CAMRA), English Heritage, local councils, heritage/civic trust societies and Royal Institute of British Architects, as well as numerous independent and industry-recognised design awards initiatives.

Among the pubs recognised, in numerous awards ceremonies, for their outstanding design and sympathetic restoration are Royal Victoria Pavilion (Ramsgate), The Caley Picture House (Edinburgh), The Greenwood Hotel (Northolt, London), The Golden Hope (Sittingbourne), The Velvet Coaster (Blackpool), The Iron Duke (Wellington) and The Old Swanne Inne (Evesham).

Here is part two of the catalogue of the awards and accolades, dating from 2016 until 2025.

2016

- ★ **The Nine Arches (Newton-le-Willows)** Northern Design Awards 'restaurant & bar
- ★ **The Windmill (Stansted Airport)** FAB (Food and Beverage) awards 'airport bar of the year', recognising the best and most innovative projects in travel-related food and beverage
- ★ **Wetherspoon (Birmingham Airport)** FAB (Food and Beverage) awards 'airport bar of the year' highly commended)
- ★ **The North Western (Liverpool Lime Street station)** FAB (Food and Beverage) awards 'individual food & beverage offer of the year in a railway station' (highly commended) – also selected for the Restaurant & Bar Design Awards, in the 'UK categories'
- ★ **The Twelve Tellers (Preston)** Restaurant & Bar Design Awards, (selected for UK categories)
- ★ **The Mossy Well (Muswell Hill)** Restaurant & Bar Design Awards, (selected for UK categories)
- ★ **The Great Wood (Blanchardstown)** Restaurant & Bar Design Awards, (selected for Republic of Ireland category)
- ★ **The Linen Weaver (Cork)** Restaurant & Bar Design Awards, (selected for Republic of Ireland category)
- ★ **The Star (Hoddesdon)** The Hoddesdon Society Stuart Hamilton Award 'design and restoration, in recognition of its preservation work of historical art'



The Star (Hoddesdon)

2017

- ★ **The Iron Duke (Wellington)** Casual Dining Restaurant & Pub Awards 'best designed casual dining pub or bar'
- ★ **The Golden Hope (Sittingbourne)** The Sittingbourne Society Awards Rose Bowl award 'sympathetic remodelling of the old magistrates' court'
- ★ **The Booking Office (Edinburgh)** FAB (Food and Beverage) awards 'individual food & beverage offer of the year in a railway station' (shortlisted)
- ★ **The Velvet Coaster (Blackpool)** BUILD magazine's Architecture Awards 'best public house design project'
- ★ **The Caley Picture House (Edinburgh)** Northern Design Awards Restaurant & Bar
- ★ **The Greenwood Hotel (Northolt, London)** CAMRA National Pub Design Awards 'conservation award' (winner) *..praised for the 'fine, sympathetic conservation work executed at the pub which shows how subtlety and respect can often achieve more than big-budget transformation'.*
- ★ **The Caley Picture House (Edinburgh)** CAMRA National Pub Design Awards 'conversion to pub use', in conjunction with English Heritage, (highly commended)
- ★ **The Man in the Moon (Newport, Isle of Wight)** Isle of Wight Society Design and Conservation Awards and the Royal Institute of British Architects 'certificate of merit for sensitive renovation of the former Congregational chapel'



The Booking Office (Edinburgh)

2018

- ★ **The Old Swanne Inne (Evesham)**
  Vale of Evesham Civic Society 'letter of commendation for sympathetic refurbishment'
- ★ **Royal Victoria Pavilion (Ramsgate)**
  The Ramsgate Society Design Awards 'certificate of excellence'
  Judging panel commented: 'The acquisition of properties like this one, with high historical and architectural interest, is matched by restoration and maintenance to a high order.'
- ★ **Royal Victoria Pavilion (Ramsgate)**
  CAMRA National Pub Design Awards 'conversion to pub use' (joint winner)
  The judges said: 'The pub has an extremely majestic look ... project would have seemed too daunting for most ... yet Wetherspoon has literally picked a winner here.'



Royal Victoria Pavilion (Ramsgate)

2020

- ★ **The Picture Playhouse (Bexhill-on-Sea)** Bexhill Heritage Civic Pride Awards 'building demonstrating civic pride through its restoration' category, (highly commended as a 'distinct favourite' and 'showing respect for this iconic building')
- ★ CAMRA National Pub Design Awards 'outstanding conversions and restorations' (outstanding conversion) awarded at:
  - ★ **Hamilton Hall (Liverpool Street station)**
  - ★ **Opera House (Royal Tunbridge Wells)**
  - ★ **Royal Victoria Pavilion (Ramsgate)**
  - ★ **The Archibald Simpson (Aberdeen)**
  - ★ **The Art Picture House (Bury)**
  - ★ **The Caley Picture House (Edinburgh)**
  - ★ **The Capitol (Forest Hill)**
  - ★ **The Coronation Hall (Surbiton)**
  - ★ **The Coronet (Holloway)**
  - ★ **The Counting House (Glasgow)**
  - ★ **The Crosse Keys (City of London)**
  - ★ **The Earl of Zetland (Grangemouth)**
  - ★ **The John Fairweather (Cambuslang)**
  - ★ **The Knights Templar (City of London)**
  - ★ **The Lattice House (King's Lynn)**
  - ★ **The Old Chapel (Darwen)**
  - ★ **The Palladium (Llandudno)**
  - ★ **The Playhouse (Colchester)**
  - ★ **The Prince of Wales (Cardiff)**
  - ★ **The Richard Oastler (Brighouse)**
  - ★ **The Standing Order (Edinburgh)**
  - ★ **The Twelve Tellers (Preston)**
  - ★ **The West Kirk (Ayr)**
  - ★ **The Winter Gardens (Harrogate)**
  - ★ **Union Rooms (Newcastle upon Tyne)**
  - ★ **Wallaw (Blyth)**
  - ★ **Waterend Barn (St Albans)**
- ★ **The Imperial (Exeter)** CAMRA National Pub Design Awards 'outstanding conversions and restorations' (outstanding conversion)

  Judging panel commented: 'An outstanding conversion of a grade II listed mansion ... the pub celebrates the attractive architecture of the house ... especially the spectacular orangery ... retaining the fabulous arched metal-and-glass construction in all of its glory.'


The Imperial (Exeter)


The Caley Picture House (Edinburgh)

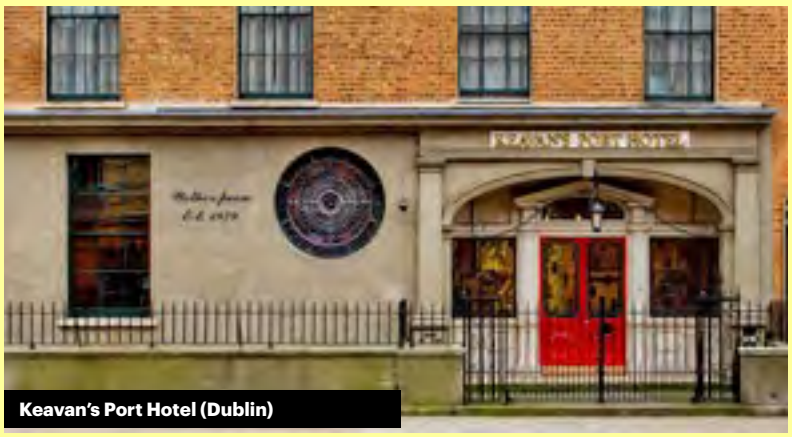
2021

- ★ **Keavan's Port Hotel (Dublin)** Fit Out 'project of the year – tourism and leisure' (finalist)
- ★ **Keavan's Port Hotel (Dublin)** Fit Out 'project of the year – hospitality' (finalist)
- ★ **Keavan's Port Hotel (Dublin)** Fit Out 'project of the year – conservation' (finalist)
- ★ **The Castle Hotel (Ruthin)** Ruthin Town Council's floral display competition 'licensed premises category', for 'its striking display of flowers in the seating area at the rear of the pub'
- ★ **The Bluecoat (Rotherham)** Rotherham District Civic Society blue plaque award, stating '..sensitively restored as a public house in the late 20th century'



The Castle Hotel (Ruthin)


Keavan's Port Hotel (Dublin)


Keavan's Port Hotel (Dublin)

2022

- ★ **The South Strand (Dublin)** Fit Out 'designer of the year' (Glenn Hughes – finalist)
- ★ **An Geata Arundel (Waterford)** Fit Out 'project of the year – conservation' (finalist)
- ★ **An Geata Arundel (Waterford)** Fit Out 'project of the year – tourism and leisure' (finalist)
- ★ **The Standing Order (Derby)** Derby Civic Society 'restoration project of the year' (restoration and extension)
- ★ **The Bear (Melksham)** Royal Horticultural Society South West In Bloom awards, Shaun Cregan Trophy 'best public house' category, (third)
- ★ **The Bobbing John (Alloa)** National Pub & Bar Awards 2022 (Pub & Bar magazine), (county winner)
- ★ **The Castle Hotel (Ruthin)** Ruthin Town Council's floral display competition 'licensed premises category', for 'making a positive contribution to brighten up the town' (first)


The Bobbing John (Alloa)

2023

- ★ **The Standing Order (Derby)** George Larkin Brighter City of Derby Awards 'restoration category', presented by Derby Civic Society, following a refurbishment and expansion project incorporating Joseph Wright House

  Judging panel commented: 'The property has been carefully and successfully incorporated ... keeping many original features.'
- ★ **The Catherine Wheel (Henley-on-Thames)** The Henley Society 'commemorative blue plaque to remember the building's history'

  The society said: 'Hart Street is one of the jewels in Britain's high-street scenes and to imagine it without The Catherine Wheel's façade would be unthinkable.'


The Catherine Wheel (Henley-on-Thames)

2023 *continued*

- ★ **The Liberty Bounds (City of London)** Edmund and Annie Hart Trophy 'outstanding display in the City of London Winter Colour Competition 2022/23', presented by the Flowers in the City campaign
- ★ **The Joseph Morton (Louth)** Louth Town Council's Lovely Louth Competition 'licensed premises' category, The Joseph Morton (Louth) (third)
- ★ **The Royal Hop Pole (Tewkesbury)** Britain in Bloom, Heart of England in Bloom, 'hospitality' category, (gold)

  Judging panel commented: *'The entrance to this historic building, an ornate portico dating back to 1921, is decorated with very colourful hanging baskets, which not only look impressive in situ, but also add to the appearance of the whole street.'*
- ★ **Cabot Court Hotel (Weston-super-Mare)** Weston-super-Mare 'Civic Society Award'

  This pub and hotel underwent complete rendering and redecoration of the building's exterior, as well as extensive roof repairs and new signage. The hotel was rewarded for 'significant townscape improvement' and 'an appreciated upgrading of this important seafront building'.



The Royal Hop Pole (Tewkesbury)

2024

- ★ **The Six Chimneys (Wakefield)** Wakefield Civic Society Design Award 'best refurbishment category' for the project to extend into the former New Dolphin Inn (later known as the Wakefield Pride and the Wakey Tavern).

  Under the project, the two buildings were brought together into one enlarged pub, unified by a decorative scheme running across the properties, both inside and out. In addition, a large beer garden has been created in the yard at the rear.

  The judges were impressed with not only the quality of execution, but also the focus on local history, with many illustrations displayed inside featuring stories of Wakefield's history, while architectural detailing has been revealed on the New Dolphin building's exterior which had previously been hidden by signage.


The Six Chimneys (Wakefield)

2025

- ★ **The Standing Order (Derby)** George Rennie City Heritage Award from The Derby Conservation and Heritage Advisory Committee for extension into 33–34 Iron Gate
- ★ **The Grand Assembly (Marlow)** Fit Out 'project of the year – hospitality'


The Standing Order (Derby)


The Grand Assembly (Marlow)

MARLOW

PREACHING TO THE CONVERTED: CAMRA BESTOWS BLESSING ON MARLOW MARVEL



The Grand Assembly (Marlow) has been recognised in the prestigious Pub Design Awards from the Campaign for Real Ale (CAMRA).

The Buckinghamshire pub, which first opened as a Wetherspoon in September 2024, has won 'commended' in the 'conversion to pub use' category, in CAMRA's awards.

Held in conjunction with Historic England, CAMRA's annual awards recognise the highest standards of architecture in the refurbishment and conservation of existing pubs, as well as in the construction of new ones across the UK.

They are judged by a panel of experts in design and conservation.

The award for 'conversion to pub use' is given for the best reuse of a building which had a previous existence as something else.

The judges look for conversions which bring out the character of the building and reuse historic features to give atmosphere and a pub ambience.

Wetherspoon spent £3.5 million developing The Grand Assembly, converting the former M&Co store, in partnership with architect firm KDPA.



The pub takes its name from the grand assemblies which were once held in the former Market House, adjacent to the site.

Typical of the 18th and 19th centuries, assembly halls provided gathering spaces for members of the higher social classes and played host to masquerade balls, public concerts and general assemblies.

Inspired by pubs and the grand assembly halls of the Victorian era, yet with a modern-industrial twist, the interior at The Grand Assembly has been broken into discrete areas with Victorian-styled screening, featuring bespoke, embellished tiling and huge empire chandeliers.



Other design influences include Batting & Son's Ironmonger's, which had occupied the site for many years, and the town's strong link with rowing... reflected in the colour scheme.

The lighting, choice of colours and carpets have all been inspired by Marlow's links with the Thames and rowing heritage.

Pub manager Rachel Turner said: "We are thrilled that The Grand Assembly has been commended at CAMRA's Pub Design Awards.



"The pub has proven a popular addition to the Marlow community since opening in 2024, with regular customers, as well as visitors, enjoying the atmosphere and comfortable surroundings of this beautiful Wetherspoon pub."

Andrew Davison, chair of the Pub Design Awards' judging panel, said: "Despite the increasing pressure on the hospitality industry, people are still prepared to invest time, money and energy into pubs and bars.

"These awards recognise the extraordinary amount of effort, imagination and design, plus high-quality craftsmanship, which has gone into all of these projects.

"In these troubled times, the pub still has a key role to play in our communities – and those who are working to conserve, repair and renovate them should rightfully be applauded."







NOW 311 PUBS SLIDE INTO THE GUIDE

A total of 311 Wetherspoon pubs has been acclaimed for the quality of their real ale – by members of the Campaign for Real Ale (CAMRA).

The pubs are listed in CAMRA's publication The Good Beer Guide 2027, the UK's best-selling beer and pub guide.

Local branch members chose the Wetherspoon pubs for inclusion in the guide following regular visits to check on the quality of the real ales on offer.

They also took account of customer service, décor and overall atmosphere.

A CAMRA spokesman said: "The pubs deserve their place in The Good Beer Guide 2027.

"It is our belief, if a licensee serves an excellent pint of real ale, that everything else in the pub, including customer service, quality of food and atmosphere, is likely to be of an equally high standard."

Wetherspoon's chief executive, John Hutson, added: "We are delighted that so many of our pubs have been recognised for the quality of their real ales by CAMRA members.

"Our pubs offer customers an excellent range of real ales at all times, including those from regional brewers and microbrewers, as well as hosting individual beer festivals.

"Staff work hard to ensure that the real ale served in the company's pubs is in first-class condition at all times."

- **We feature descriptions from The Good Beer Guide 2027 of four Wetherspoon pubs, one from each of England, Northern Ireland, Scotland and Wales.**

- **CAMRA's publication The Good Beer Guide 2027 costs £16.99 and is available from bookshops and directly from CAMRA (website discount available to CAMRA members): shop.camra.org.uk**





Shift manager Calum Owen at The Blue Bell Inn (Scunthorpe)

THE BLUE BELL INN (Scunthorpe)

Town-centre Wetherspoon pub featuring a spacious ground floor with a small outdoor space, plus a large open area on the first floor.

Food is served all day.

The pub supports the chain's beer festivals and hosts occasional meet-the-brewer evenings, plus sporting and charity events throughout the year.

There is a large council-run car park at the rear.

- **1–7 Oswald Road, DN15 7PU (near town centre main crossroads)**



Shift manager Abbie Sangster serves a pint to customer Sarah Cooper

THE CORN EXCHANGE

(Arbroath)

Wetherspoon pub occupying a former corn exchange which was later converted to a cinema.

The interior is largely open-plan, with a number of booths providing some privacy.

A varied selection of cask ales is available from six handpumps.

Boat trips can be booked from the nearby harbour.

● **14 Olympic Centre Market Place, DD11 1HR**

THE GATEKEEPER

(Cardiff)

Previously a theatre, then an auction house, now an airy Wetherspoon bar over three floors offering up to 10 guest beers.

The downstairs bar services two lower drinking areas, while upstairs another bar serves a smaller range to the balcony public area.

An elevator connects all areas.

Outdoor tables are on pavements at both the front and rear doors.

● **9–10 Westgate Street, CF10 1DD**



Bar associates Tom Jenkins-Welch (left) and Jensen Rees



Bar shift leader Jason Heffron serves customer Lee Mulvaney a pint

THE SPIRIT MERCHANT

(Newtownards)

Formerly two houses that made up a Victorian spirit merchant-style pub, this is now a single-room Wetherspoon hostelry.

It has a long bar with five handpumps dispensing a variety of well-kept real ales.

Occasionally, a real cider is served from a box in a fridge.

● **54–56 Regent Street, BT23 4LP (opp bus station)**

CAMRA FOLK LAUD REALLY AMAZING REAL-ALE PUBS

Campaign for Real Ale (CAMRA) members visited several Wetherspoon pubs, across the UK, to congratulate them personally on their inclusion in CAMRA's publication The Good Beer Guide 2027.

Local branch members chose the Wetherspoon pubs to list in the guide following regular visits to check on the quality of their real ales on offer.

A total of 311 Wetherspoon pubs is included in the latest edition of the UK's best-selling beer and pub guide, some for the first time, while others have been included on numerous successive occasions.

The Herbert Wells (Woking) holds the Wetherspoon record, with 31 successive years, closely followed by The Blue Bell Inn (Scunthorpe) with 28 consecutive years in the guide.

The Corn Exchange (Arbroath) is Scotland's most-listed Wetherspoon pub, at 24 years, while, in Northern Ireland, both The Central Bar (Carrickfergus) and The Spirit Merchant (Newtownards) have been included for 21 successive years. Wales' longest run is 19 years, held by The Potters Wheel (Swansea).

Pub managers and their teams eagerly anticipate the publication of the guide, working hard to serve a great choice and quality of real ales.

It is great to have that effort independently recognised by CAMRA members.



GEORGE HOTEL
(Bewdley)

Shift manager Max Goodwin (right) celebrates with Wyre Forest CAMRA members (left to right) Nick Yarwood, Roy Kynaston, Angela Lea, Rob Budworth (chairman) and Doug Hine

THE MOON UNDER WATER
(Cheltenham)

Celebrating behind the bar with shift manager James Barnes-Wills (third right) are Cheltenham CAMRA members (left to right) Ken Burney, Guy Vowles, Veronica Emary, Andy Fitchett and Rob Coldwell (chairman)





THE COLISEUM PICTURE THEATRE
(Cleethorpes)

Pub manager Leanne Gerrard is pictured (centre), with (left to right) shift leader Isaac Stannard and shift manager Michael Evans, celebrating with Grimsby & North East Lincolnshire CAMRA members, including (far right) branch chairman Brian Calladine

THE MOON UNDER WATER
(Boston)

Shift manager Deniss Fjodorovs (centre) celebrates with Fenland CAMRA members (left to right) Dale Hunt, John Hunt (social secretary), Malcolm Phillips (branch chairman) and David Mellor (secretary)





THE REGINALD MITCHELL
(Hanley)

Marking the occasion together are the Potteries pub managers and Potteries CAMRA members (left to right) Rob Jackson, Mark Sinfield, pub manager Cassie Leach (The Arnold Machin (Newcastle-under-Lyme)), Andy Parkin, pub manager Tom Rudnicki (The Wheatsheaf (Stoke-on-Trent)) and James Mancell (The Reginald Mitchell)

THE MOON UNDER WATER
(Hounslow)

Richmond and Hounslow CAMRA branch's chairman, Bob Gordon, is pictured (left), with managers Peter and Hannah Johnson



Here is a list of all Wetherspoon pubs in the CAMRA publication The Good Beer Guide 2027, showing how many years each pub has featured (where greater than one year, the years shown are consecutive).

ENGLAND

Bedfordshire
The Crown Hotel, Biggleswade ..... 4 years
The Gary Cooper, Dunstable ..... 13 years
The Pilgrim's Progress, Bedford ..... 9 years
The Swan Hotel, Leighton Buzzard ..... 15 years
The White House, Luton ..... 9 years

Berkshire
The Bear, Maidenhead ..... 6 years
The Hope Tap, Reading ..... 1 year
The King and Castle, Windsor ..... 1 year
The Moon and Spoon, Slough ..... 9 years
The Old Manor, Bracknell ..... 21 years

Bristol
The Staple Hill Oak, Staple Hill ..... 2 years

Buckinghamshire
Captain Ridley's Shooting Party, Bletchley ..... 2 years
The Grand Assembly, Marlow ..... 1 year
The Moon Under Water, Milton Keynes ..... 1 year
The White Hart, Aylesbury ..... 4 years
Wetherspoons, Milton Keynes ..... 2 years

Cambridgeshire
Sandford House, Huntingdon ..... 3 years
The Draper's Arms, Peterborough ..... 21 years
The Swan & Angel, St Ives ..... 3 years
The Weeping Ash, St Neots ..... 4 years

Cheshire
The Ferry Boat, Runcorn ..... 4 years
The J. P. Joule, Sale ..... 10 years
The Kingfisher, Poynton ..... 3 years
The Premier, Widnes ..... 2 years

Cornwall
The Coinage Hall, Helston ..... 1 year
The Green Parrot, Perranporth ..... 1 year
The John Francis Basset, Camborne ..... 2 years
The King Doniert, Liskeard ..... 2 years
The Rann Wartha, St Austel ..... 1 year
The Towan Blystra, Newquay ..... 1 year

County Durham
The Company Row, Consett ..... 2 years
The Grand Electric Hall, Spennymoor ..... 2 years
The Hat and Feathers, Seaham ..... 5 years
The Horse Shoe Inn, Crook ..... 13 years
The Stanley Jefferson, Bishop Auckland ..... 4 years
The Wicket Gate, Chester-le-Street ..... 5 years
The William Stead, Darlington ..... 2 years

Cumbria
The Chief Justice of the Common Pleas, Keswick ..... 1 year

Derbyshire
The Observatory, Ilkeston ..... 2 years
The Portland Hotel, Chesterfield ..... 3 years
The Smithy Fold, Glossop ..... 4 years
The Standing Order, Derby ..... 9 years

Devon
George's Meeting House, Exeter ..... 12 years
The Imperial, Exeter ..... 8 years
The Mannamead, Plymouth ..... 1 year
The Panniers, Barnstaple ..... 5 years
The Powder Monkey, Exmouth ..... 4 years
The Queen's Head Hotel, Tavistock ..... 3 years
The Sawyer's Arms, Exeter ..... 5 years
The Vigilance, Brixham ..... 5 years
The White Ball Inn, Tiverton ..... 4 years

Dorset
The Royal Oak, Dorchester ..... 1 year
The William Henry, Weymouth ..... 1 year

East Sussex
The Crowborough Cross, Crowborough ..... 3 years
The George Hotel, Hailsham ..... 13 years
The London & County, Eastbourne ..... 14 years
The Picture Playhouse, Bexhill-on-Sea ..... 3 years

Essex
Moon and Starfish, Clacton-on-Sea ..... 1 year
Rose & Crown, Maldon ..... 1 year
The Battesford Court, Witham ..... 5 years
The Bottle Kiln, Dovercourt, Harwich ..... 1 year
The Elms, Leigh-on-Sea ..... 1 year
The Ivory Peg, Chelmsford ..... 3 years
The Picture Palace, Braintree ..... 4 years
The William Aylmer, Harlow ..... 1 year

Gloucestershire
The Bank House, Cheltenham ..... 3 years
The Lord John, Stroud ..... 4 years
The Moon Under Water, Cheltenham ..... 9 years
The Regal, Gloucester ..... 1 year
The Royal Hop Pole, Tewkesbury ..... 18 years

Greater Manchester
The Art Picture House, Bury ..... 7 years
The Gateway, East Didsbury ..... 14 years

Hampshire
The Angel, Basingstoke ..... 2 years
The First Post, Cosham ..... 1 year
The Lord Palmerston, Southsea ..... 1 year
The Maidenhead Inn, Basingstoke ..... 2 years
The Prince Arthur, Fleet ..... 14 years
The Queen Hotel, Aldershot ..... 3 years
The Six Bells, Lymington ..... 3 years
The Tilly Shilling, Farnborough ..... 13 years

Hertfordshire
The Admiral Byng, Potters Bar ..... 10 years
The Full House, Hemel Hempstead ..... 6 years
The Manor House, Royston ..... 1 year
The Pennsylvanian, Rickmansworth ..... 1 year

Isle of Wight
S. Fowler & Co., Ryde ..... 11 years
The Man in the Moon, Newport ..... 9 years

Kent
The County Hotel, Ashford ..... 13 years
The Golden Hope, Sittingbourne ..... 2 years
The Humphrey Bean, Tonbridge ..... 3 years
The Mechanical Elephant, Margate ..... 4 years
The Railway, Rainham ..... 4 years
The Samuel Peto, Folkestone ..... 3 years
The Sir Norman Wisdom, Deal ..... 1 year
The Society Rooms, Maidstone ..... 4 years

Lancashire
The Ash Tree, Ashton-under-Lyne ..... 2 years
The Eric Bartholomew, Morecambe ..... 13 years
The Poulton Elk, Poulton-le-Fylde ..... 12 years
The Railway Hotel, Lytham St Annes ..... 1 year
The Thomas Burke, Leigh ..... 5 years
The Thomas Drummond, Fleetwood ..... 2 years
The Trawl Boat Inn, Lytham St Annes ..... 2 years
The Wallace Hartley, Colne ..... 2 years

Leicestershire
The Corn Exchange, Leicester ..... 2 years
The High Cross, Leicester ..... 2 years
The Kettleby Cross, Melton Mowbray ..... 4 years
The Sugar Loaf, Market Harborough ..... 1 year

Lincolnshire
Ritz, Lincoln ..... 4 years
The Blue Bell Inn, Scunthorpe ..... 28 years
The Coliseum Picture Theatre, Cleethorpes ..... 1 year
The Ivy Wall, Spalding ..... 2 years
The Moon Under Water, Boston ..... 1 year
The Sweyn Forkbeard, Gainsborough ..... 13 years
The White Horse, Brigg ..... 3 years
Yarborough Hotel, Grimsby ..... 10 years

London (inner)
J.J. Moon's, Tooting ..... 3 years
Shakespeare's Head, Holborn ..... 13 years
The Brockley Barge, Brockley ..... 12 years
The Central Bar, Shepherds Bush ..... 1 year
The Holland Tringham, Streatham ..... 2 years
The Lion & The Unicorn, Waterloo station ..... 1 year
The Metropolitan Bar, Marylebone ..... 3 years
The Rockingham Arms, Elephant & Castle ..... 2 years
The Sir Alexander Fleming, Paddington ..... 1 year
The Sir John Hawkshaw, Cannon Street station ..... 1 year
The William Morris, Hammersmith ..... 6 years
The Willow Walk, Victoria ..... 9 years
Walham Green, Fulham ..... 1 year
Wetherspoons, Victoria station ..... 4 years

London (outer)
J.J. Moon's, Hornchurch ..... 20 years
J.J. Moon's, Kingsbury ..... 3 years
J.J. Moon's, Ruislip Manor ..... 5 years
Spouter's Corner, Wood Green ..... 3 years
The Beaten Docket, Cricklewood ..... 4 years
The Botwell Inn, Hayes ..... 1 year
The Coronation Hall, Surbiton ..... 3 years
The Eva Hart, Chadwell Heath ..... 5 years
The Furze Wren, Bexleyheath ..... 5 years
The George, Croydon ..... 18 years
The Good Yarn, Uxbridge ..... 3 years
The Great Spoon of Ilford, Ilford ..... 2 years
The Greenwood Hotel, Northolt ..... 4 years
The Kings Tun, Kingston upon Thames ..... 1 year
The Moon and Stars, Romford ..... 15 years
The Moon on the Hill, Harrow ..... 2 years
The Moon Under Water, Colindale ..... 4 years
The Moon Under Water, Enfield ..... 4 years
The Moon Under Water, Hounslow ..... 25 years
The Mossy Well, Muswell Hill ..... 10 years
The New Crown, Southgate ..... 18 years
The New Fairlop Oak, Fairlop ..... 5 years
The Nonsuch Inn, North Cheam ..... 3 years
The Railway Bell, Barnet ..... 13 years
The Red Lion & Pineapple, Acton ..... 12 years
The Sir Michael Balcon, Ealing ..... 3 years
The Village Inn, Rayners Lane ..... 2 years
The Watchman, New Malden ..... 4 years
The Whispering Moon, Wallington ..... 2 years
The William Webb Ellis, Twickenham ..... 3 years
The Wrong 'Un, Bexleyheath ..... 2 years

Manchester
The Harbord Harbord, Middleton ..... 3 years
The Sedge Lynn, Chorlton-cum-Hardy ..... 2 years
The Tim Bobbin, Urmston ..... 1 year

Merseyside
The Barker's Brewery, Huyton, Liverpool ..... 1 year
The Captain Alexander, Liverpool ..... 2 years
The Lime Kiln, Liverpool ..... 2 years
The Raven, Liverpool ..... 6 years
The Sir Henry Segrave, Southport ..... 2 years

Norfolk
Globe Hotel, King's Lynn ..... 2 years
The Red Lion, Thetford ..... 1 year
The Troll Cart, Great Yarmouth ..... 3 years
The Whalebone, Downham Market ..... 1 year

North Yorkshire
The Lord Rosebery, Scarborough ..... 1 year
The Unicorn Hotel, Ripon ..... 2 years
The Winter Gardens, Harrogate ..... 7 years

Northamptonshire
The Cordwainer, Northampton ..... 7 years
The Earl of Dalkeith, Kettering ..... 4 years

Northumberland
The Electrical Wizard, Morpeth ..... 1 year
The Red Lion, Bedlington ..... 1 year

Nottinghamshire
The Dominie Cross, Retford ..... 1 year
The Liquorice Gardens, Worksop ..... 4 years
The Pilgrim Oak, Hucknall ..... 1 year
The Stag & Pheasant, Mansfield ..... 3 years

Oxfordshire
The Catherine Wheel, Henley-on-Thames ..... 2 years

Shropshire
The Shrewsbury Hotel, Shrewsbury ..... 3 years

Somerset
Cabot Court Hotel, Weston-super-Mare ..... 2 years
The Carnival Inn, Bridgwater ..... 1 year
The Duke of Wellington, Minehead ..... 1 year
The Perkin Warbeck, Taunton ..... 4 years

South Yorkshire
The Bluecoat, Rotherham ..... 21 years
The Church House, Wath-upon-Dearne ..... 1 year
The Gate House, Doncaster ..... 1 year
The Joseph Bramah, Barnsley ..... 2 years

Staffordshire
The Arnold Machin, Newcastle-under-Lyme ..... 1 year
The Linford Arms, Cannock ..... 9 years
The Plaza, Rugeley ..... 2 years
The Reginald Mitchell, Hanley ..... 1 year
The Wheatsheaf, Stoke-on-Trent ..... 2 years

Stockton-on-Tees
The Highland Laddie, Norton ..... 5 years
The Thomas Sheraton, Stockton-on-Tees ..... 9 years

Suffolk
The Cricketers, Ipswich ..... 1 year
The Golden Lion, Newmarket ..... 2 years

Surrey
The Assembly Rooms, Epsom ..... 2 years
The Claude du Vall, Camberley ..... 12 years
The Edmund Tylney, Leatherhead ..... 1 year
The George, Staines-upon-Thames ..... 1 year
The Herbert Wells, Woking ..... 31 years
The Jack Fairman, Horley ..... 8 years
The Oxted Inn, Oxted ..... 3 years
The Rodboro Buildings, Guildford ..... 3 years

Tyne and Wear
The Five Swans, Newcastle upon Tyne ..... 1 year
The High Main, Byker, Newcastle upon Tyne ..... 1 year
The Mile Castle, Newcastle upon Tyne ..... 2 years
The Sir William de Wessyngton, Washington ..... 19 years
The Tilley Stone, Gateshead ..... 1 year
The Wouldhave, South Shields ..... 2 years

Warwickshire
The Benjamin Satchwell, Royal Leamington Spa ..... 7 years
The Felix Holt, Nuneaton ..... 15 years

West Midlands
Abraham Darby, Brierley Hill ..... 1 year
St. Matthew's Hall, Walsall ..... 1 year
The Arthur Robertson, Perry Barr, Birmingham ..... 3 years
The Avion, Aldridge ..... 1 year
The Bishop Vesey, Boldmere, Sutton Coldfield ..... 24 years
The Britannia, Rowley Regis ..... 9 years
The Clifton, Sedgley ..... 2 years
The Earl of Mercia, Coventry ..... 3 years
The Flying Standard, Coventry ..... 1 year

West Sussex
The Dolphin & Anchor, Chichester ..... 2 years
The George Inn, Littlehampton ..... 1 year

West Yorkshire
The Crossed Shuttle, Pudsey, Leeds ..... 2 years
The Golden Beam, Headingley, Leeds ..... 1 year
The Myrtle Grove, Bingley ..... 3 years
The Richard Oastler, Brighouse ..... 1 year
The Union Rooms, Batley ..... 2 years

Wiltshire
The Silk Mercer, Devizes ..... 3 years

Worcestershire
George Hotel, Bewdley ..... 1 year
Golden Cross Hotel, Bromsgrove ..... 4 years

NORTHERN IRELAND

County Antrim
The Bridge House, Belfast ..... 8 years
The Central Bar, Carrickfergus ..... 21 years

County Down
The Spirit Merchant, Newtownards ..... 21 years

SCOTLAND

Aberdeenshire
The Archibald Simpson, Aberdeen ..... 4 years
The Cross Keys, Peterhead ..... 5 years
The Gordon Highlander, Inverurie ..... 15 years
The Justice Mill, Aberdeen ..... 4 years

Angus
The Corn Exchange, Arbroath ..... 24 years

Argyll and Bute
The Corryvreckan, Oban ..... 4 years
The Henry Bell, Helensburgh ..... 1 year

Clackmannanshire
The Bobbing John, Alloa ..... 9 years

Dumfries and Galloway
Robert the Bruce, Dumfries ..... 4 years

Dundee City
Jolly's Hotel, Broughty Ferry ..... 5 years

East Ayrshire
The Wheatsheaf Inn, Kilmarnock ..... 8 years

East Lothian
The David Macbeth Moir, Musselburgh ..... 5 years

Falkirk
The Carron Works, Falkirk ..... 2 years

Fife
The Golden Acorn, Glenrothes ..... 5 years
The Guildhall & Linen Exchange, Dunfermline ..... 5 years
The Robert Nairn, Kirkcaldy ..... 5 years

Glasgow
The Crystal Palace, Glasgow ..... 4 years
The Esquire House, Glasgow ..... 2 years
The Kirky Puffer, Kirkintilloch, Glasgow ..... 8 years
The Sir John Moore, Glasgow ..... 11 years

Highland
The Great Glen, Fort William ..... 2 years
The Kings Highway, Inverness ..... 4 years

Inverclyde
The James Watt, Greenock ..... 12 years

North Ayrshire
The Auld Brig, Irvine ..... 5 years
The Paddle Steamer, Largs ..... 3 years
The Salt Cot, Saltcoats ..... 3 years

North Lanarkshire
The Brandon Works, Motherwell ..... 3 years
The Wishaw Malt, Wishaw ..... 2 years

Perth and Kinross
The Capital Asset, Perth ..... 5 years

Renfrewshire
The Last Post, Paisley ..... 10 years
The Lord of the Isles, Renfrew ..... 5 years

Scottish Borders
Hunters Hall, Galashiels ..... 7 years
The Bourtree, Hawick ..... 6 years

South Ayrshire
The Prestwick Pioneer, Prestwick ..... 14 years
The West Kirk, Ayr ..... 7 years

South Lanarkshire
The Hay Stook, East Kilbride ..... 3 years
The John Fairweather, Cambuslang ..... 8 years

Stirling
The Crossed Peels, Stirling ..... 1 year

West Lothian
The NewYearField, Livingston ..... 1 year

WALES

Bridgend
The Wyndham Arms Hotel, Bridgend ..... 4 years

Caerphilly
The Malcolm Uphill, Caerphilly ..... 14 years

Cardiff
The Aneurin Bevan, Cardiff ..... 1 year
The Central Bar, Cardiff ..... 7 years
The Gatekeeper, Cardiff ..... 4 years
The Ivor Davies, Cardiff ..... 1 year
The Prince of Wales, Cardiff ..... 1 year

Carmarthenshire
The York Palace, Llanelli ..... 6 years
Yr Hen Dderwen, Carmarthen ..... 10 years

Ceredigion
Yr Hen Orsaf, Aberystwyth ..... 1 year

Conwy
The Picture House, Colwyn Bay ..... 1 year

Denbighshire
The Sussex, Rhyl ..... 3 years

Flintshire
The Central Hotel, Shotton ..... 9 years
The Gold Cape, Mold ..... 3 years

Gwynedd
Pen Cob, Pwllheli ..... 2 years
The Black Bull Inn, Bangor ..... 4 years

Monmouthshire
The Coliseum, Abergavenny ..... 3 years

Neath Port Talbot
The David Protheroe, Neath ..... 11 years
The Lord Caradoc, Port Talbot ..... 13 years

Newport
The Godfrey Morgan, Newport ..... 9 years
The John Wallace Linton, Newport ..... 5 years

Pembrokeshire
The William Owen, Haverfordwest ..... 3 years

Powys
The Black Boy, Newtown ..... 2 years
The George Hotel, Brecon ..... 1 year

Rhondda Cynon Taff
The Tumble Inn, Pontypridd ..... 8 years

Swansea
The Bank Statement, Swansea ..... 11 years
The Mardy Inn, Gorseinon ..... 12 years
The Potters Wheel, Swansea ..... 19 years
The Red Lion Inn, Morriston ..... 8 years

Torfaen
The John Fielding, Cwmbran ..... 4 years

Vale of Glamorgan
The Sir Samuel Romilly, Barry ..... 4 years

Wrexham
The Elihu Yale, Wrexham ..... 15 years


SPRITZ
Beer Festival
Wed 7 – Sun 18 Oct
LION BREWERY
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DAN DELIGHTED AS THE EDMUND TYLNEY BOUNCES BACK INTO GOOD BOOK

Hard work from cellar champion and fellow staff propels Leatherhead pub back into The Good Beer Guide

Wetherspoon is proud of the quality of the real ales served in its pubs.

Its staff work hard to offer first-class beer, at all times.

This is evident in the high number of Wetherspoon pubs listed, over many years, in the publication from the Campaign for Real Ale (CAMRA) – The Good Beer Guide.

Wetherspoon continues to have more pubs listed, as a proportion of its estate, than any other pub company.

Local CAMRA branch members judge and score pubs for considered inclusion in the guide. In the 2027 edition, there are 311 Wetherspoon pubs listed.

Excellent

In this regular feature, we highlight those pubs and staff who serve an excellent range of real ales from brewers across the UK.

The Edmund Tylney (Leatherhead), which first opened as a Wetherspoon pub in December 1997, has been listed in the latest 2027 guide, returning to the listing after a decade's absence (last included in 2017).

Shift manager Dan Branwhite (pictured), who has worked for Wetherspoon for nine years, moved to The Edmund Tylney in May 2023, taking over as cellar and ale champion.

He started as a part-time bar associate at The Coronation Hall (Surbiton), progressing to shift manager there, as well as previously taking on the role of area ale champion.

Dan said: "My aim, for the past three years, since arriving at The Edmund Tylney, has been to focus on the pub, grow ale sales and get it back in The Good Beer Guide.

Delighted

"We have now achieved that – and I am delighted."

He added: "We have slowly and surely increased the range of ales on offer, especially those from local breweries, creating more interest and customer engagement."

Meet-the-brewer events, tap takeovers and battle-of-the-brewers events have added to that real-ale interest.

He said: "For the battle-of-the-brewers events, we served two beers from three local breweries, across our six guest ale pumps, and see which one sells out first. It's fun… and the real-ale customers enjoy it."

The pub, managed by Scott Jones, serves three permanent ales, Sharp's Doom Bar, Greene King IPA and Abbot Ale, as well as five or six ever-changing guest ales during the winter months and four during the summer.

Among the more popular local breweries supplying guest ales to The Edmund Tylney are Dorking Brewery, Hogs Back Brewery, Surrey Hills Brewery and Tillingbourne Brewery, as well as London-based producers Sambrook's Brewery and Twickenham Brewery.

Favourite

Dan continued: "Anything from Surrey Hills Brewery is probably the customers' favourite, including Shere Drop (4.2% ABV), which usually goes in a day, as well as Greensand IPA (4.6% ABV) and Ranmore (3.8% ABV).

"Others which fly out include Dorking Pilcrow Pale (4.0% ABV) and DB One (4.2% ABV), Tillingbourne Hop Troll (4.8% ABV) and Falls Gold (4.2% ABV) and Hogs Back Tongham TEA (4.2% ABV).

He added: "Every now and then, I'll order something different from the national listing, which I call an 'experimental ale' to expand the range and taste buds of our regular real-ale-drinkers."

A CAMRA member himself, Dan has a great relationship with the local Kingston & Leatherhead CAMRA branch, many of whom frequent The Edmund Tylney.

Dan concluded: "The biggest achievement for me is the pub's return to The Good Beer Guide, after three years of hard work and sheer determination."

What The Good Beer Guide 2027 says:

THE EDMUND TYLNEY

A former Woolworths, this typical Wetherspoon pub lies in the heart of the town in a pedestrianised area, a stone's throw from the now defunct Swan Brewery.

It is named after a Leatherhead man who was Master of the Revels to Elizabeth I.

The bar area has high tables and chairs, plus a raised area with more comfortable seating.

- 30–34 High Street, Leatherhead, Surrey, KT22 8AW

REAL ALE THAT'S THE REAL DEAL

Independent real-ale quality assessor Cask Marque has been judging the pints poured at Wetherspoon since 1999



Wetherspoon's staff are committed to serving the perfect pint of real ale, on every occasion.

With millions of real-ale pints sold across Wetherspoon's pubs annually, achieving this is no mean feat.

Wetherspoon's staff regularly take part in in-house training, covering all aspects of keeping and serving first-class beer.

The company also works alongside organisations like independent real-ale quality assessor Cask Marque – to gauge the quality of the real ale being served across the pubs.

Cask Marque has been inspecting Wetherspoon's pubs since 1999.

Since January 2023, it has been a requirement for all Cask Marque pubs to have their cellar star rated.

Cask Marque carries out an 11-point audit, covering stock rotation, beer lines' cleanliness, equipment's maintenance, glass-washing cleanliness and hygiene.

A star rating is then awarded from one to five, with a target for all pubs of four to five stars.

As of September 2026, 100 per cent of Wetherspoon's pubs have achieved a five-star beer and cellar rating – the highest-possible rating – that's 813 pubs.

Cask Marque's director, Paul Nunny, said: "Congratulations on the success of achieving a five-star beer and cellar rating at 100 per cent of Wetherspoon's pubs.

"Since 2023, Cask Marque pubs now have a cellar audit, as part of their renewal process.

"This is an important development to improve and maintain beers' quality, as there is a direct link between cellar standards and each beer's quality in the glass."

Cask Marque's cellar audit is carried out with each pub manager and is an audit of best practice, covering:

In the cellar

- Cellar temperature must be 11–13°C to allow the beer to undertake its second fermentation in the cellar.
- Ensure that no beer is past its sell-by date and that stock is used in date rotation.
- Gas cylinders used for lager – secure in the cellar and not a health and safety risk.
- Beer lines – clean. These need to be cleaned weekly to prevent yeast build-up which can affect flavour and pour.
- No food should be kept in the cellar. It can give off aromas which can affect the beers' taste and flavour.
- Always clean, tidy and well organised.

In the bar

- Cleanliness of the ice and glass-washing machines – a health and safety issue.
- Glassware passes the waterbreak test. Glasses need an extra-special wash, monthly, as a film collects on glassware from beer and is not removed by normal glass-washing detergent.

Cask Marque has 60 assessors on the road, making 20,000 pub visits per year – these are trained brewers or senior technical services personnel.

Each assessor's visit will check up to six cask beers on the bar for temperature, appearance, aroma and taste.

The cellar audit is conducted annually, with further assessments made of the pub by Cask Marque at six-monthly intervals to check beers' quality.

If a customer complaint is received, a pub is also subject to mystery visits.

Wetherspoon undertakes a monthly cellar audit in every pub to ensure that Cask Marque's cellar standards are maintained.

All Cask Marque pubs are listed on the free CaskFinder app.

As each pub's cellar is assessed, the results of the star rating appear on the pub's entry on the app.

Pubs are also provided with a window sticker to display their Cask Marque rating.

About Cask Marque

Cask Marque was formed in 1998 to address the void in beers' quality-control, caused partly by the 1990 'beer orders' which forced breweries to sell their pubs, or vice versa, and thus often their interest in quality itself, resulting in a major concern for the industry.

Cask Marque remains a non-profit-making organisation, with a board comprising representatives from large and small breweries, pub companies and trade bodies – all engaged in continuing to improve the quality of beer.

LUCKY FAMILY IS ONE IN A MILLION



Haven holidaymakers Dawn, Jaxon, Leo and Matthew Deang are pictured (left to right) with Seaside Squad member Rory at Haven's Wetherspoon pub, The London Stone, at Kent Coast holiday park.

The Deang family enjoyed the one millionth meal at a Wetherspoon pub across Haven's holiday parks.

The first meal was served in March 2024.

They won a four-night Haven holiday in a gold caravan and a complimentary Wetherspoon meal on the day to mark the occasion.

The million meals consisted of 365,000 breakfasts, 57,000 deli lunches and 578,000 dinners.

Haven opened its first Wetherspoon pub in 2024 and now has nine across the UK, with more set to open in the coming months and years.

Haven's chief executive officer, Simon Palethorpe, said: "Reaching one million meals sold in our Haven Wetherspoon pubs this quickly is a fantastic achievement and really shows just how popular the pubs are with guests and owners.

"We're very proud of each of our Wetherspoon pubs and look forward to opening many more in the coming years."

Wetherspoon's founder and chairman, Tim Martin, added: "We are delighted with the success of our pubs at Haven holiday parks.

"Since the first one opened in Primrose Valley in March 2024, the nine pubs have proved extremely popular with guests.

"We are delighted that one million meals have been served in the pubs and look forward to the next million being enjoyed."

ARTIST HENRY IMAGINES GOING TO SEA IN A SPOON



The Wetherspoon name can be found up and down the country on high streets, at university bars, airports and, now, on a boat!

To be more precise, the name which founder and chairman Tim Martin came up with back in the late 1970s features on a picture of a boat.

The image of retired ocean liner QE2, reimagined as a floating Spoons bar and hotel, was created by digital artist Henry Brayshaw, who specialises in maritime art, illustrating various vessels.

Henry, who is 31, was born in Scotland, raised in the south of France and has lived in the UK on a few occasions.

When he lived in Britain, one of his locals was Sir Richard Owen (Lancaster).

Henry said: "I've long felt that Wetherspoon is good value for money, and I like the atmosphere in the pubs I have spent time in.

"There was no one moment which inspired my latest picture, but I did think, if ever there were a Spoons cruise, it would be most popular."

Pictured is a scaled-down version of the drawing.

The original took around three weeks to do and was done on Henry's Windows laptop using Adobe Photoshop.

WETHERSPOON, ITS CUSTOMERS AND EMPLOYEES HAVE PAID £7.3 BILLION OF TAX TO THE GOVERNMENT SINCE 2016

In the year ended July 2026, Wetherspoon generated £891 million in tax – about £1 in every £1,000 of ALL UK government taxes. The average tax generated per pub in the year was £1,130,000.

The table[1] below shows the tax generated by the company in its financial years 2016–26.

During this period, taxes amounted to about 37 per cent of every pound which went 'over the bar', net of VAT – about 26 times the company's profit.

Wetherspoon's finance director, Ben Whitley, said: "Pub companies pay enormous amounts of tax, but that is not always well understood by the companies themselves or by commentators, since most taxes are hidden in a financial fog.

"Wetherspoon has provided a table which illustrates the exact amounts of tax which the company, its customers and employees have generated, highlighting the importance of the hospitality sector to the nation's finances."

Wetherspoon's chairman, Tim Martin, said: "The main long-term challenge to the pub industry is the tax disparity with supermarkets, which pay zero VAT in respect of food sales, whereas pubs pay 20 per cent.

"This disparity enables supermarkets to subsidise the selling price of beer, wine and spirits, to the detriment of pubs.

"Supermarkets also pay lower business rates per pint than pubs.

"A direct consequence is that pubs' share of beer sales, for example, has dropped from 90 per cent to less than 50 per cent, in recent decades.

"In fact, supermarkets are far more profitable than pubs – Tesco is probably more profitable than the entire pub industry.

"Even so, like Monty Python's Dennis Moore, successive governments have robbed the poor (pubs) and given to the rich (supermarkets).

"A core principle of taxation is that it should be fair and equitable.

"Yet most large pub companies in the UK have remained silent on this vital issue, as their most recent trading statements demonstrate.

"However, surveys by Wetherspoon in the past have demonstrated great fervour for tax equality among individual tenants and free traders.

"The lack of vocal support for equality is probably an example of board rooms being out of touch with those on the front line, always a bad sign for any industry.

"Until there is tax equality between different types of business on the High Street, pubs will always be fighting with one hand tied behind their back – and will provide less in the way of jobs or taxes than they otherwise might."

Wetherspoon's tax payments in financial years 2016–26	**2026**	**2025**	**2024**	**2023**	**2022**	**2021**	**2020**	**2019**	**2018**	**2017**	**2016**	**Total 2016 to 2026**
	£m	£m	£m	£m	£m	£m	£m	£m	£m	£m	£m	£m
VAT	432.3	411.2	394.7	372.3	287.7	93.8	244.3	357.9	332.8	323.4	311.7	3,562.1
Alcohol duty	179.6	166.5	163.7	166.1	158.6	70.6	124.2	174.4	175.9	167.2	164.4	1,711.2
PAYE and NIC	174.1	153.6	134.7	124	141.9	101.5	106.6	121.4	109.2	96.2	95.1	1,358.3
Business rates	42.6	42.2	41.3	49.9	50.3	1.5	39.5	57.3	55.6	53	50.2	483.4
Corporation tax	16.2	21.9	9.9	12.2	1.5	-	21.5	19.9	26.1	20.7	19.9	169.8
Fruit/slot machine duty	19.7	18.2	16.7	15.7	12.8	4.3	9	11.6	10.5	10.5	11	140.0
Climate change levies	12.8	13.9	10.2	11.1	9.7	7.9	10	9.6	9.2	9.7	8.7	112.8
Stamp duty	0.6	1.2	1.1	0.9	2.7	1.8	4.9	3.7	1.2	5.1	2.6	25.8
Sugar tax	2.8	2.7	2.6	3.1	2.7	1.3	2	2.9	0.8	-	-	20.9
Fuel duty	4.1	1.9	2	1.9	1.9	1.1	1.7	2.2	2.1	2.1	2.1	23.1
Apprenticeship levy	3.1	2.7	2.5	2.5	2.2	1.9	1.2	1.3	1.7	0.6	-	19.7
Carbon tax	-	-	-	-	-	-	-	1.9	3	3.4	3.6	11.9
Premise licence and TV licences	0.5	0.5	0.5	0.5	0.5	0.5	1.1	0.8	0.7	0.8	0.8	7.2
Landfill tax	-	-	-	-	-	-	-	-	1.7	2.5	2.2	6.4
Insurance tax	0.3	0.3	0.3	0.2	0.2	0.2	0.2	0.2	0.2	0.1	0.1	2.3
Extended producer responsibility	2.3	0.8	-	-	-	-	-	-	-	-	-	3.1
Furlough tax	-	-	-	-	-4.4	-213	-124.1	-	-	-	-	-341.5
Eat Out to Help Out	-	-	-	-	-	-23.2	-	-	-	-	-	-23.2
Local government grants	-	-	-	-	-1.4	-11.1	-	-	-	-	-	-12.5
Total tax	**891.0**	**837.7**	**780.2**	**760.4**	**666.9**	**39.1**	**442.1**	**765.1**	**730.7**	**695.3**	**672.4**	**7,280.9**
Tax per pub (£m)	**1.13**	**1.05**	**0.98**	**0.92**	**0.78**	**0.05**	**0.51**	**0.87**	**0.83**	**0.78**	**0.71**	**8.61**
Tax as % of net sales	**39.8%**	**39.4%**	**38.3%**	**39.5%**	**38.3%**	**5.1%**	**35%**	**42.1%**	**43.1%**	**41.9%**	**41.8%**	**36.8%**
Profit/(loss) after tax	**43.2**	**57.6**	**58.5**	**33.8**	**-24.9**	**-146.5**	**-38.5**	**79.6**	**83.6**	**76.9**	**56.9**	**280.2**

[1]Source: J D Wetherspoon plc's annual reports and accounts 2016–26

From financial year 2021, figures are after IFRS16, while the remainder of the financial years is before IFRS16. UK taxes only, generated by Wetherspoon, its customers and employees.

POUNDING PUB CARPETS GETS LUCY READY FOR 68-MILE WALK

When it came to preparing for the Walk Devon 2026 charity event, duty manager Lucy Burt found that averaging 20,000 steps a day at work proved useful.

Lucy, who has worked at The Jolie Brise (Teignmouth) for 11 years, completed the more-than-68-mile walk over 27 hours.

Participants could walk in groups, and Lucy started with five family members and friends in her team, making the journey from Westward Ho! to Paignton.

Her group raised £2,600 for the Devon Clinic, a registered charity providing affordable mental health support to people across Devon. A proportion of the donations came from pub customers.

Devon Clinic's Chris Fleet said: "A huge thankyou to Lucy and everyone who took part in Walk Devon 2026.

"It was a very tough challenge, and raising £2,600 is a fantastic achievement."

Lucy did lots of training walks in advance and said that being busy on her feet at The Jolie Brise was also beneficial in preparing.

She said: "It was absolutely brutal at times: we walked along roads and through fields, all while soaking wet at night with a head torch."

But the rewarding feeling of raising money for charity has encouraged Lucy to do more endurance challenges, including a marathon in 2027.

You can find out more about the Devon Clinic here: devonclinic.co.uk



SPOON FANATIC KEITH VOWS TO VISIT THEM ALL

Keith Lloyd has been chalking up Wetherspoon pubs since the first one opened way back in 1979.

The pub in Muswell Hill, north London, was then named Martin's Free House, after its owner – Tim Martin.

"I was, and still am, a keen ale-drinker," said Keith, a Londoner who now lives in Belfast.

"I was interested in the new pub when it opened and really liked it."

Keith has visited 865 of the company's pubs and is now a regular at The Bridge House (Belfast), where he says that, since it opened in 2010, he has tried more than 900 ales.

His story came to light only recently, however, during a visit to The Swan Hotel (Leighton Buzzard), where he got chatting to hotel team leader Dora Mount-Stevens.

She said: "He came in back in July and we spoke about how great it was that he has been to many pubs and hotels.

"He told us that we were the 29th [Wetherspoon] hotel he had stayed in.

"We thought that his achievement should be honoured with a story in Wetherspoon News."

Keith's tour of Wetherspoon's pubs and hotels has taken him to all parts of the UK, except the far southwest of England, North Yorkshire and the east of Scotland... although these regions have all been earmarked for forthcoming trips.

His favourite pubs have included The Imperial (Exeter) and Royal Victoria Pavilion (Ramsgate).

However... the place he really wants to go is Keavan's Port Hotel (Dublin).

"It's such a superb-looking building," said Keith, "that I'd love to go there one day."



Keith is pictured at The Bridge House (Belfast)

WHERE'S YOUR HEAD AT? PUT IT ON A WETHERSPOON PILLOW

Don't dally – there is a collection of hotels in city, coastal and countryside locations waiting for you

Planning a get-away or break this season? Then, look no further than Wetherspoon.

Why not try a city break with historical interest and visit some of the UK and Ireland's rich history, including Canterbury Cathedral, the Magna Carta, the Book of Kells, Britain's Roman past, ancient castles, houses and gardens.

For Wetherspoon hotel accommodation near to all of these historical treasures, book directly – at jdwetherspoon.com, on the app or by phone.

Convenient

Whether it's a much-needed short break, an extended stay or a convenient one-night stop-over, Wetherspoon has a collection of hotels in city, coastal and countryside locations, across Great Britain and Ireland, offering the perfect accommodation.

Each of the hotels is situated above or near a Wetherspoon pub, serving breakfast, lunch and dinner. Hotel pubs serve food from 7am until 11pm.

Every Wetherspoon hotel has its own unique style and character, with many housed in beautifully restored historic buildings of their own.

Simple

The website (hotels.jdwetherspoon.com) is easy to use and simple to navigate, allowing for quicker and easier booking options.

Information on more than 50 Wetherspoon hotels is also available, ensuring that you choose the perfect location for your stay.

Each hotel room features an ensuite bathroom, complimentary tea- and coffee-making facilities, biscuits and bottled still water, hair dryer, iron and ironing board, flat-screen television with Freeview TV (Saorview Freesat TV in Ireland) and unlimited free Wi-Fi.

Hotel guests can also use the coffee machines in the bar, during their stay, for free tea and Lavazza coffee (with unlimited refills).

Mixture

The hotel rooms can accommodate a mixture of double, twin and family occupancy, many being interconnecting.

There are more than 50 accessible rooms available across the estate, ranging from hotels with one, two or three accessible rooms up to five.

Please contact each hotel before booking to check further details/ restrictions, especially for guests with larger mobility support needs, those who need additional access and for suitable space requirements.

Not available† on Booking.com or any website apart from our own.

Book direct.

Our rooms† are only available at jdwetherspoon.com, on the app or by phone.

†UK hotels only.

Scan to find out more.

The Thomas Ingoldsby

5–9 Burgate, Canterbury, Kent, CT1 2HG

01227 463339

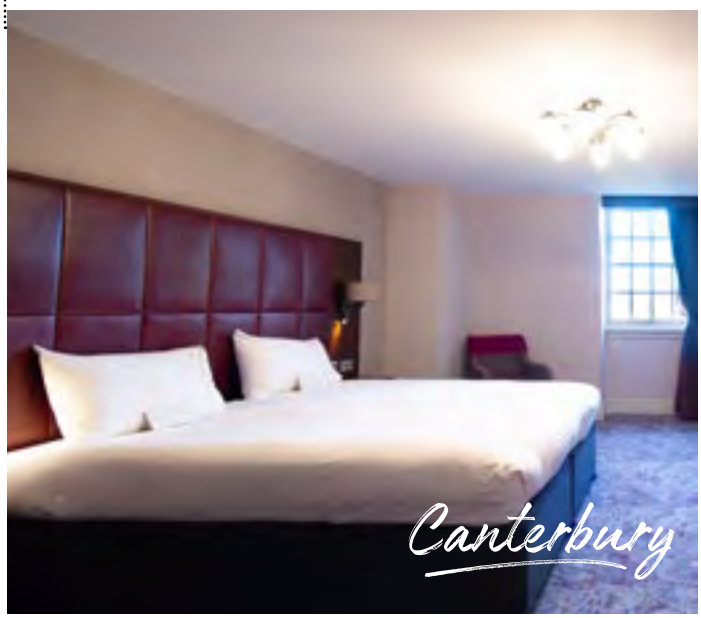
Situated in the heart of Canterbury, this 13-room hotel is a three-minute walk from the historic Canterbury Cathedral, a UNESCO World Heritage site.

High Street, with its assortment of shops, restaurants and bars, is also just a short walk from the hotel.

The hotel is a 12-minute walk from Canterbury East train station and 16 minutes from Canterbury West station.



Canterbury is home to many historical sites, including a city wall founded in Roman times and rebuilt in the 14th century, the ruins of St Augustine's Abbey and a Norman castle.



The King's Head Inn

1 Bridge Street, Salisbury, Wiltshire, SP1 2ND
01722 438400

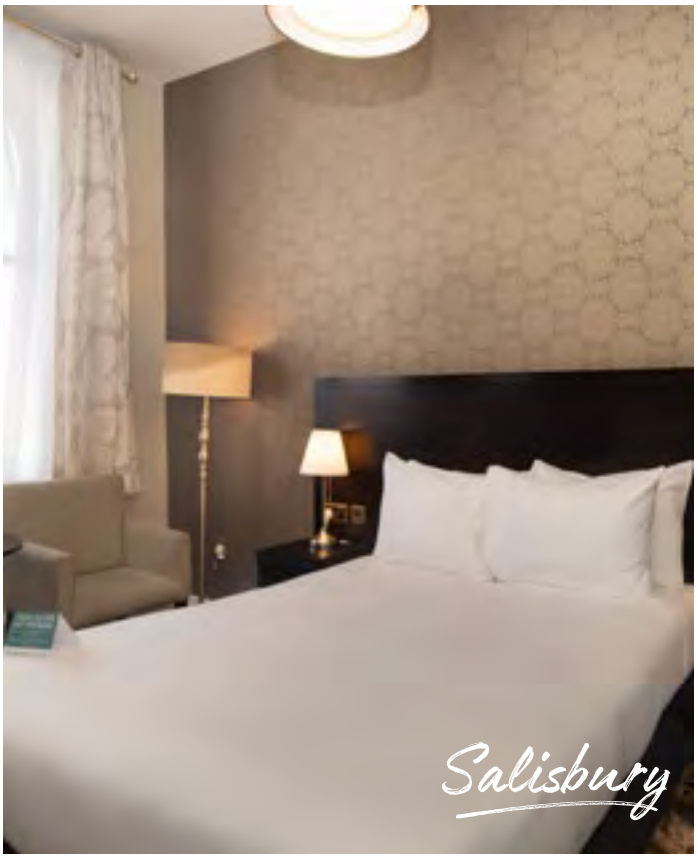
In the heart of the historic city of Salisbury, this is nine minutes' walk from the train station.

Salisbury Cathedral, home to one of the world's oldest-surviving copies of the Magna Carta, is an 11-minute walk from the hotel.

Other attractions, such as Canterbury Roman Museum and The Marlowe performing arts theatre, are within walking distance.

The hotel has 33 rooms, including single, family, twin and double rooms, all of which are en suite.





The Bull and Stirrup Hotel

8 Upper Northgate Street, Chester, Cheshire, CH1 4EE
01244 394840

This 11-room hotel is a 10-minute walk from Chester train station and two minutes from the bus station.

Chester is a fantastic historical city, dating from the Roman era, surrounded by a wall built by the Romans – fascinating to walk along.

There is also an amphitheatre and a Roman garden dating from that period of occupancy.

The city also boasts the first racecourse in the UK, in the heart of the city, with races during May–September.

For animal-lovers, a trip to Chester Zoo is a must.





The White Lady

98 St John's Road, Corstorphine, Edinburgh, EH12 8AT
0131 314 0680

This hotel is in Edinburgh's fashionable Corstorphine area and offers 30 rooms, five of which are family rooms, with six twin rooms and 19 double rooms.

The beautiful and historic city centre of Edinburgh is only a couple of miles from the hotel, with its diverse range of attractions and historic sites, including Edinburgh Castle, Holyrood Palace and The Real Mary King's Close, located under the Edinburgh City Chambers building on the Royal Mile.

The hotel is also just half a mile from Edinburgh Zoo.





The Castle Hotel

St Peters Square, Ruthin, Denbighshire, LL15 1AA
01824 708950

Ruthin is the perfect location from which to explore the north Wales coast and Eryri National Park (Snowdonia) – both of which are within 18 miles' drive.

The nearest bus stop is two minutes' walk from the hotel, as is Nant Clwyd Y Dre, an historic house and gardens dating from 1435. Lavina Stamps is just a five-minute walk away, for those into stamps and crafts.

Wetherspoon opened the doors of this hotel in 2012, welcoming guests to its 17 rooms.





BERNARD, 103, AND GRANDSON SPOON-FED IN SPECIAL GESTURE



Wetherspoon fans Bernard Bools and his grandson Chris Wells are pictured tucking into fish and chips from The Sheaf Island (Sheffield).

The pub organised a take-away treat for the pair to enjoy in Bernard's home.

The 103-year-old grandfather of four is a bit less mobile these days than during previous Wetherspoon visits over the years.

So Chris, who estimates that he has personally visited in excess of 250 of the firm's venues, contacted the pub about collecting a meal.

Chris said: "We used to go for family meals at The Francis Newton (Sheffield) which was opposite where my grandad used to live.

"I asked whether I could pick up a meal for my grandad and take it to him as a take-away.

"I did not expect them to do it.

"However, they came back to me and said: 'Yes, we will plate one up for him free of charge.'

"I then realised I needed one for myself – obviously I said I would pay, but they said that my meal would be free too.

"My grandad was so happy.

"We'd like to say a big thankyou to all of the staff at the pub and Wetherspoon in general. It's great to see all that they do for the community."

Bernard, who was a Royal Artillery member during World War II, has since moved to sheltered accommodation close to The Sheaf Island, and Chris had the idea of bringing the taste of Wetherspoon to his home.

Chris, who works in marketing, said: "I love spending time with my grandad, who always has plenty of stories to tell and is fantastic company."

He added: "The food from Spoons was delicious – and we really enjoyed it; thank you to the pub team for their kindness."

Shift manager Charlie Morris said: "We don't usually do take-aways, but we were more than happy to help – and everything went smoothly."

Also pictured (left to right) are Chris Wells and shift leader Joel Hircock.



WORKSOP'S LIQUORICE GARDENS SUCCEEDS IN ALL SORTS OF WAYS

Pub has received a Best Bar None award on all three occasions the awards have been held locally

Best Bar None is the UK's leading accreditation scheme for responsible, safe and well-managed licensed venues, providing a nationally recognised benchmark for safer socialising.

The industry-backed initiative, supported by the Home Office and the hospitality sector, is designed to reward those venues which put safety, customer care and community at the heart of what they do.

All 795 Wetherspoon pubs are Best Bar None accredited, having received an estate-wide accreditation from the nationally recognised initiative.

The scheme is widely recognised by police, local authorities and industry stakeholders as a proven model for raising standards and supporting safer town and city centres.

The initiative is built on strong local partnerships among venues, police and local authorities, working together to improve safety and standards.

Accreditation is awarded following a detailed and robust assessment process, with operators required to demonstrate clear evidence of best practice across nationally recognised standards.

These ensure consistency, credibility and confidence for customers, partners and regulators.

Wetherspoon's security co-ordinator, Lewis Hinckley-Keens, said:

"Best Bar None has a very robust accreditation process which helps to highlight best practice and to ensure that premises are operating to nationally recognised safety standards.

"By achieving accreditation across its estate, Wetherspoon is helping to lead the way in demonstrating how large operators can support safer socialising and responsible hospitality."

> **Wetherspoon is helping to lead the way in demonstrating how large operators can support safer socialising and responsible hospitality**

Best Bar None's assessment criteria:

- **Venue management**
  Security measures – steps which Wetherspoon takes as a business to reduce noise, litter and any other consequences which pubs may have locally.
- **Staff training and care**
  How Wetherspoon's staff are supported by the company, as a business, to perform their roles, develop and grow – and how Wetherspoon supports staff's well-being.
- **Customer safety and welfare**
  The steps which all Wetherspoon pubs take to look after customers and the wider public, assisting with vulnerable individuals and upholding licensing objectives.
- **Customer service and community**
  How Wetherspoon's pubs work hard to provide a warm welcome to all customers and to participate in respective local communities.

CASE STUDY: **The Liquorice Gardens (Worksop)**



Pub manager James Nott (right) and Clayton Tindle, with Best Bar None awards for The Liquorice Gardens (Worksop)

The Liquorice Gardens (Worksop) has received a Best Bar None award on all three occasions the awards have been held in Bassetlaw.

The pub scooped the 'best chain' title at the inaugural awards ceremony in 2023/24, while the pub's manager, James Nott, was voted winner of the 'outstanding contribution' award.

That award recognised James' contribution to the local community and night-time economy, along with his commitment to the safety and security of customers and staff in the area.

Business liaison officer, North Notts BID, Clayton Tindle, nominated The Liquorice Gardens and its pub manager (for the past 12 years), James, for Best Bar None recognition, highlighting their consistent standards and involvement with local partners.

With that nomination, Clayton also highlighted the management team and staff and the work they all do to make The Liquorice Gardens a safe and secure place to socialise.

Clayton said: "There are two Wetherspoon venues in Bassetlaw – both extremely well managed. So, it was very difficult to decide which venue to nominate; however, we would like to nominate James Nott and his team from The Liquorice Gardens (Worksop).

"James is the vice-chair of our local pubwatch scheme, has been on the board of North Notts BID for a short period and regularly attends our late-night economy meetings.

"We launched our North Notts Best Bar None awards in 2024, with The Liquorice Gardens, under James' leadership, picking up an award on all three occasions for the commitment and standards which he drives across the venue.

"The Liquorice Gardens is also featured in CAMRA's publication The Good Beer Guide, where it is recognised as a great pub to visit.

"As with many other Wetherspoon pubs, the history of the local area and characters (some famous) is displayed around the venue – a great way of celebrating local success stories and local history."

He concluded: "A mixture of great management and staff makes both Wetherspoon venues in Bassetlaw safe and secure places to visit, when socialising.

"James is a great ambassador for not only Wetherspoon, but also his input to the wider business community locally, making him and the pub team at The Liquorice Gardens deserving of this recognition."

James is also vice-chair of the local pubwatch scheme and has previously served on the board of North Notts BID.

He regularly attends local late-night economy meetings with other local businesses and partnership agencies.

James said: "It is important for the pub, its staff and customers that we participate in the local Best Bar None scheme and support the partnerships which continue to contribute to safer socialising in our community."

SHEFFIELD

BENJAMIN AND FRANCIS FEEL LOVE FROM PUBLIC IN SHEFFIELD



Two of Wetherspoon's pubs walked away with awards on an evening appreciating businesses which boost Sheffield's night-time economy.

Best Bar None Sheffield 2026 awards were held in the city's town hall, and The Benjamin Huntsman (Sheffield) was voted winners in the 'best pub – people's choice' category. The Francis Newton (Sheffield) picked up runners-up in the same category.

Those accolades are based purely on voting from the general public across a four-week period.

The annual event marks the culmination of Sheffield's 2025/26 Best Bar None scheme – a Home Office-backed initiative recognising responsible, higher standards in licensed premises, promoting safer socialising.

Sheffield business improvement district (BID) leads on the scheme with Sheffield Council and South Yorkshire Police.

Area manager Jordan Firth said: "I was delighted to hear that The Benjamin Huntsman had received the award.

"This year marks the third time that it has collected the award, demonstrating a strength in management and consistently high standards."

He added that he was proud of Kieran Porter, the newly appointed pub manager, and all members of The Francis Newton's management team, who brought home the runner-up award.

Jordan also said well done to five of the 56 venues which gained or retained Best Bar None accreditation for 2025/26 which were Wetherspoon pubs in Sheffield.

They are The Bankers Draft, The Benjamin Huntsman, The Francis Newton, Sheffield Water Works Company and The Sheaf Island.

Chief executive of Sheffield BID Diane Jarvis said: "Best Bar None is all about raising standards and recognising venues which take safety and customers' well-being seriously."

Diane added: "Congratulations to the five Wetherspoon pubs accredited through this year's scheme.

"This reflects a clear and consistent commitment to high standards in customer care, safety and responsible operation."

Pictured (left to right; from The Francis Newton) are shift manager Sophia Salvati, shift manager Llyn Williams, team leader Alex Ilsley, pub manager Kieran Porter; (from The Benjamin Huntsman, starting with man in black shirt) shift leader Olly Hands, pub manager Jacob Matthews, shift manager Toby Roberts, deputy manager Keesha Gill and shift manager Shannon Lawrence.

KIRKINTILLOCH

PRIZE WON BY KIRKY PROVES PAST SUCCESS WAS NOT QUIRKY

The team at The Kirky Puffer (Kirkintilloch) are, once again, celebrating being named Dunbartonshire 'pub of the year'.

The Kirky Puffer, with pub manager John McKenna at the helm for the past eight and a half years, was voted winner by the Glasgow & West of Scotland Campaign for Real Ale (CAMRA) branch.

The branch's annual 'pub of the year' competition names four pubs, one for each of the areas which the branch covers, being Argyll, Dunbartonshire, Glasgow and Lanarkshire.

The Kirky Puffer has now won the award for Dunbartonshire five times in the past seven years (since 2019), with no award given in 2020.

John said: "We are thrilled to win this highly prized award again, recognising our hard work and highlighting our dedication to real ale at The Kirky Puffer.

"We appreciate the continued support of the branch members and thank them for that."

The CAMRA Glasgow team posted: "Congratulations to The Kirky Puffer in Kirkintilloch for winning Dunbartonshire 'pub of the year' 2026.

"Here's to you, John, and his team."

The Kirky Puffer serves six real ales at all times, including four ever-changing guest beers, among them ales from Scottish breweries Stewart Brewing and Loch Lomond.



Pub manager John McKenna (left) receiving the Dumbartonshire 'pub of the year' 2026 certificate from Glasgow & West of Scotland CAMRA chairman Stephen Murphy

ALLOA

SMILING, NOT SOBBING, AT THE BOBBING JOHN

Pub manager Sarah Murdoch and her team at The Bobbing John (Alloa) celebrated success at an annual national award ceremony.

The pub has been named county winner for Clackmannanshire at the 2026 National Pub & Bar Awards.

Organised by leading on-trade magazine Pub & Bar, the National Pub & Bar Awards, this year, crowned 94 county winners from across England, Northern Ireland, Scotland and Wales – from a shortlist of 252 venues.

Pub manager Sarah said: "We are thrilled to be named county winner for Clackmannanshire, competing against so many other great venues.

"This independent recognition is fantastic for the whole team, as well as for our loyal customers, and highlights the hard work and dedication of everyone at The Bobbing John."



Pictured (left to right) are shift manager AJ Johnson, pub manager Sarah Murdoch and bar associate Paulina Gerzok

DERBY • DURHAM

BRAVERY AWARDS EARNED BY SIX STAFF IN DERBY AND DURHAM



Pictured (left to right) are Zita Wright, pub manager Guy Stoker, Charlotte Nairns, Ross Walker and Holly Napier

Six staff members across two Wetherspoon pubs have, for their actions, received bravery awards from National Pubwatch.

All six were recognised for their actions with a National Pubwatch bravery & meritorious conduct award.

Connor Sullivan, shift manager at The Standing Order (Derby), was recognised, following a drink-spiking incident, for his actions to protect female customers.

Two female customers returned to their table after briefly leaving their drinks unattended and noticed what appeared to be a white substance floating on the surface of one of the glasses.

Connor (pictured right) immediately intervened, moving the women to a different area of the bar and asking another staff member to remain with them while he reviewed the venue's CCTV footage.

On checking the footage, he identified a male approaching the women's table and sprinkling something into both drinks.

He promptly contacted the police, who attended the scene and arrested the individual.

The other awards were made to Holly Napier, Zita Wright, Charlotte Nairns, Ross Walker and Charlie Robson, who work at The Bishops' Mill (Durham).

Their actions prevented the suicide of a female customer.

Staff at the pub found a young girl slumped on the floor in the toilets, following an attempted suicide.

They dealt with the situation, and the young girl started to recover while they waited for an ambulance.

Pub manager Guy Stoker said: "Winning this award means so much more than recognition – it represents a moment where the team came together and made a real difference when it truly mattered."

National Pubwatch chair Steve Baker OBE said: "Both sets of winners showed professionalism and are a real credit to the industry."

National Pubwatch, a voluntary organisation which supports more than 800 local pubwatch schemes across the UK presented 13 bravery awards, in total.



BRENTWOOD

DAIRYMAN JUDGED TO BE AMONG CREAM OF BRENTWOOD EMPLOYERS

The Dairyman (Brentwood) has been nominated in the Essex town's business awards.

Run by Diana Kuosaite, the pub was contacted by Brentwood Business Awards to confirm its status as a finalist in the 'employer of the year' category.

Diana said: "It's very exciting. We pride ourselves on our employment practices and flexible approach, so that we can employ staff from a diverse range of backgrounds and home circumstances."

The awards are run each year by Brentwood Chamber of Commerce (BCC).

The 'employer of the year' category, said a BCC spokesperson, "focuses on the company's culture, investment in people and the overall employee experience, highlighting that looking after staff is a priority".

ALLOA

ALE FANS IN CAMRA CLAN LIKE HOBNOBBING AT BOBBING JOHN



The Bobbing John (Alloa) has been named as 'Forth Valley North pub of the year' by the local branch of the Campaign for Real Ale (CAMRA).

The award was made after CAMRA members assessed the pub for its ale range/quality and the standard of service from staff.

The pub serves three permanent ales, Belhaven 80/-, Greene King Abbot Ale and Sharp's Doom Bar, as well as two ever-changing guest ales, often from Broughton and Williams Bros breweries.

Pub manager Sarah Murdoch said: "CAMRA members come here regularly and hold some of their meetings in the pub because they know that they are going to be served a good pint of ale.

"We work with breweries locally and further afield to ensure that ale-drinkers get a good choice, as well as a quality pint.

"We are delighted that this has been recognised – and our team deserves the credit for that."

Pictured (left to right) are CAMRA branch chair Stuart Batchelor, duty manager William Rough and branch membership secretary Garry McPhee.

ROTHERHAM

BLUECOAT COLLARS TOP AWARD

The Bluecoat (Rotherham) has been recognised for the quality of its real ale, by members of the local Campaign for Real Ale (CAMRA) branch.

The South Yorkshire pub has been named 'pub of the year' for 2026, voted for by branch members of Rotherham CAMRA.

The pub also received a special award to recognise 20 successive years' inclusion in CAMRA's publication The Good Beer Guide.

Adam Gill, pub manager at The Bluecoat since April 2019, said: "We are delighted to be named 'pub of the year' and thank the Rotherham CAMRA branch members for their recognition and continued support.

"We offer customers an excellent range of real ales, at all times, including those from regional and local breweries and microbreweries.

"It is lovely that the team members have been recognised for their dedication and hard work."

The Bluecoat, which first opened in October 2000, offers a range of up to nine real ales, which includes Sharp's Doom Bar, Greene King Abbot Ale and Ruddles, as well as an ever-changing selection of guest beers.

Pub manager Adam is pictured (centre) receiving the award certificates from Rotherham CAMRA branch chairman Steve Burns (right) and former chair Robert Edwards.



PETERBOROUGH PHOTOGRAPHER PILES UP PINTS AND PORTRAITS



When I was five, I went on the bus to London with my grandad, Edward, when I lost my jacket. I cried for most of the day because I thought it had gone for ever. Thankfully, we went back to the bus station and someone had handed it in, so I got it back in the end. Grandad Edward was a top bloke, and I miss him still. – Les



I worked here when I was 15, back in 1960, when The Draper's Arms was still the draper's company. It feels strange now, sitting in my old workplace and having a drink. – Christine



I miss my dad every single day. We lost him to pancreatic cancer when he was just 63, and there isn't a day that goes by when I don't think about him. He was the hardest-working, kindest and most generous man I've ever known. If I can grow into even a tenth of the man he was, I'll feel like I've done something right with my life. – Happy Bob

Wetherspoon's management has long known that the company boasts a bumper number of wonderful customers, and one Peterborough-based photographer agrees so much that he is working on a project based on the patrons.

Mark 'Happy Bob' Parker has spent more than 30 years as a journalist and photographer. Today, he runs photography business HB Total Media and teaching skills arm Creative Photo Workshops.

In early 2026, he started a personal project called 'pints and portraits', taking pictures of customers in Wetherspoon's pubs and putting those with some text about the subject.

Mark, 57, said that he was inspired by Humans of New York – an online storytelling work featuring portraits collected by stopping random people on the street.

Mark said: "I wanted to develop work looking at something quintessentially English – and, to me, that is the pub.

"I felt that Wetherspoon is such an institution that it would be great to capture some of the characters inside the pubs, including some of their thoughts and stories."

Among questions he has asked participants are: 'What's your greatest achievement?' and 'Can you describe yourself in three words?'

People can also reflect on happy and sad memories, offering a further glimpse into their world.

The father-of-one then creates text from the answers, and that accompanies the portraits which he takes on his Sony Alpha A1 Mark II camera.

To date, Mark has done more than 100 pictures, taken at The Draper's Arms (Peterborough), The George Hotel (Whittlesey) and The Three John Scotts (Hull), as well as at The Regal (Cambridge), The Ivy Wall (Spalding) and The Stamford Post (Stamford), although he would like to travel much further afield.

Mark said: "Ideally, I am hoping to take up to 400 pictures across several pubs, with the hope of putting them into a book at some point."

Pictured (left to right) are some of the customers photographed and Mark Parker's self-portrait (man with Mohawk).

WINGS OVER WIGAN AS SPITFIRE SWOOPS IN FOR BRIAN'S BIRTHDAY

It is not every day you see a Spitfire flying over a Wetherspoon pub in Wigan, as pub manager Dave Higham puts it, but the iconic aircraft made a special appearance this summer for a birthday treat.

Dave, who manages The Moon Under Water (Wigan), said that the plane was spotted in the skies and had been organised by a friend of Brian Fenton, who was toasting his 84th birthday.

Brian is among a group of friends and their families meeting regularly for a catch-up and sitting in an area of the pub which has been dubbed 'the veterans' corner'.

Dave said that some 20 people came to celebrate Brian's birthday, with balloons and drinks inside – and the plane also proved popular outside with the guests and customers.

Dave said: "Brian is a lovely guy, a valued customer – and it was great to see him enjoy himself."

Pictured (left to right) are regular customer Brian Fenton and pub manager Dave Higham.



NOVEL TAKES DEEP DIVE INTO LIFE OF ADMIRAL BYNG

History-loving fans of The Admiral Byng (Potters Bar) have the chance to read more about the man after whom the pub is named, thanks to a new book.

The Hertfordshire pub shares it name with Admiral John Byng, who had a house built in 1754 at Wrotham Park, near Potters Bar.

However, as Wetherspoon's website states: 'Shortly after, he was shot (on government orders) as a scapegoat for the failure of the Minorca campaign – to encourage the others.'

He was found guilty of neglect of duty, and descendants of his family have previously sought an inquiry into his death.

The tale has caught the attention of Vadim Bimbash, a retired military officer who is, today, a self-published author living in Bulgaria.

The 51-year-old publishes under the pen name Vlad Bimbash.

Vadim's latest work is an historical fiction novel called Admiral John Byng's Last Stand, which had some assistance from the present Lord Torrington, a descendant of Admiral Byng's father.

Vadim said the goal "was to show the deeply human, heroic side of the admiral".

He added: "I certainly hope that visitors to The Admiral Byng will be inspired to dive into the book."

- **Details of the book are here: books.apple.com/br/book/admiral-john-byngs-last-stand/id6758392893**



SUZY FINDS THE SPOON TO BE MIGHTIER THAN THE PEN



Wetherspoon is known for being a multiuse venue, from being a place to go for casual drinks and birthday meals to charity bingo... and, now, 'editing lunch dates' can join the list.

Suzy Edney, a former primary school teacher, started writing fiction when she retired. In 2025 and 2026, she self-published her novels, respectively called Capulet Close and The Gallery Cafe.

Suzy and her husband Terry, did many of their editing sessions in Wetherspoon's pubs, including The Rupert Brooke (Rugby), The Booking Office (Edinburgh) and Shakespeare's Head (Holborn).

The couple, who have been married for 50 years and live in Warwickshire, will typically sit with a notebook, laptop and iPad when they work in a pub.

Suzy said: "Terry will help me to pick up on plot holes and give tips on making dialogue flow better. He has also designed my covers."

Terry, a retired train driver, commented: "I'm happy to share the creative experience with Suzy.

"We find Wetherspoon's pubs to have a really nice vibe, staff are friendly and it is a good place to spend an hour."

The pair, who have four children, mostly have tea and coffee on their editing dates, followed by fish and chips and a glass of white wine.

They are currently editing Suzy's next work, called Holiday Shorts.

- **Find out more about the author: suzyedney.com**

BREAK YOUR FAST, NOT YOUR BUDGET

Brilliant breakfasts are built on British suppliers of bacon, bangers, beans, bananas and berries

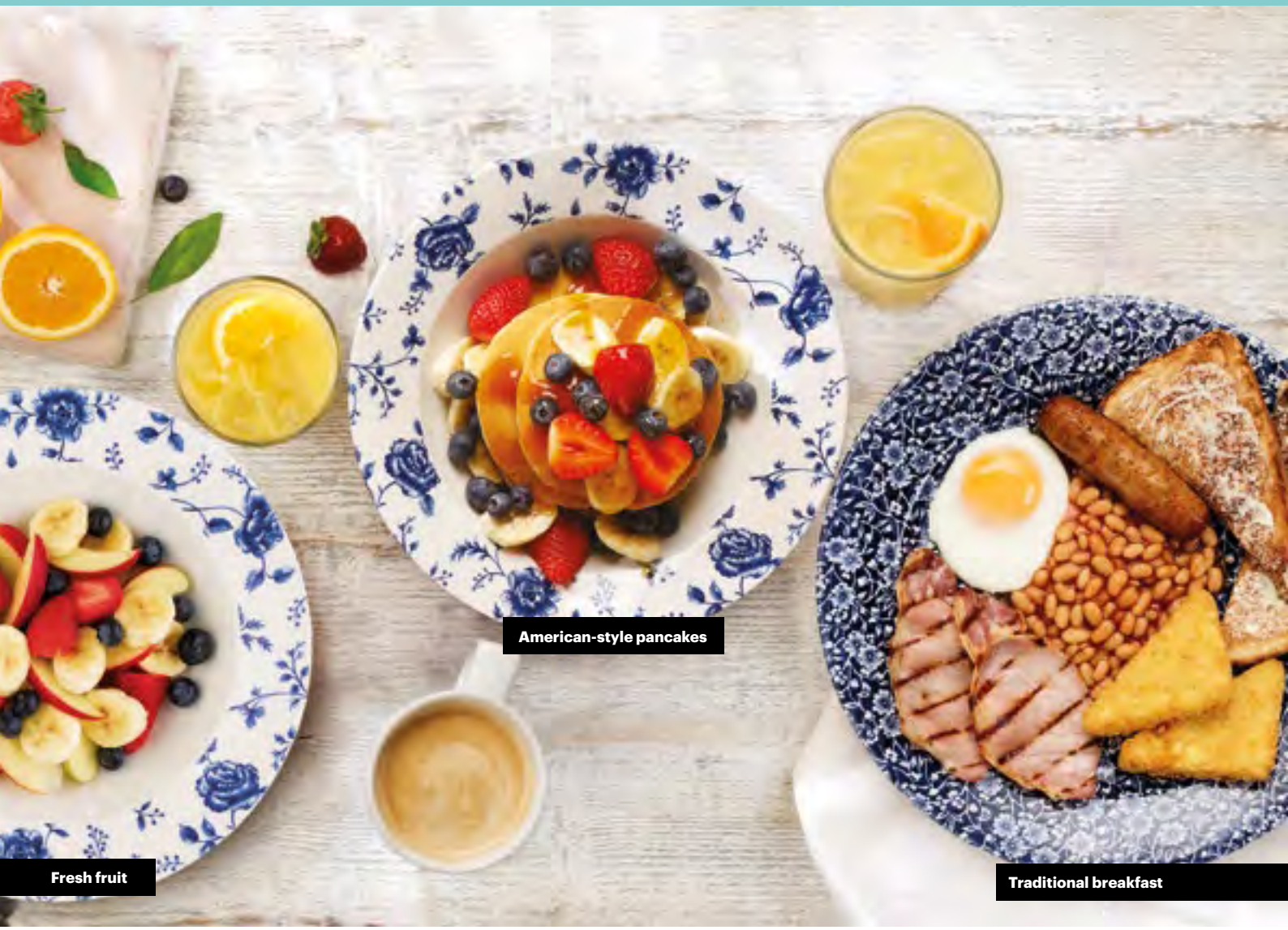
Wetherspoon is a proud supporter of UK suppliers and producers for quality food and drinks, including many of the ingredients which go into the pubs' meals.

The pubs offer great-quality dishes using responsibly sourced products and many fresh, raw ingredients cooked in their kitchens.

With numerous long-standing suppliers providing the fresh, often British or Irish, certified and sustainable ingredients, Wetherspoon's dishes are cooked to order using quality produce.

Wetherspoon's traditional cooked full breakfast dish is a hugely popular customer choice, with most ingredients, including fresh mushrooms and tomatoes, being sourced from trusted UK and Irish suppliers.

Many of the other breakfast dishes also include UK-sourced ingredients, so let's take a fresh look at Wetherspoon's favourite breakfast choices.



American-style pancakes

Fresh fruit

Traditional breakfast

Heinz Beanz

Wetherspoon serves only Heinz Beanz in the traditional cooked full breakfast. Suitable for vegetarians and vegans, with no artificial colours, flavours or preservatives, these beans, naturally high in protein and fibre, are gluten free and low in fat.

Established in 1869, the Pennsylvania-based food processor HJ Heinz Company first introduced oven-baked beans at the beginning of 1896 – in a tomato sauce, using a traditional Boston recipe.

They were first brought to Britain in 1901, when Fortnum & Mason was the first to sell this brand-new Heinz product – which was instantly popular.

Dew Valley bacon

Dew Valley Foods has been working with Wetherspoon since 2010, developing the breakfast bacon used in all pubs.

This is an independently owned family business, with its origin in the butchery trade. It started as a craft butcher's in Thurles (County Tipperary), selling beef and pork products to the local community.

The business then focused its development specifically on pork and bacon and, in 1993, moved to its current site just outside of Thurles.



Eggs Benedict

Free-range eggs

All of the fresh free-range shell eggs served at Wetherspoon's pubs are certified with the British Lion quality mark and are RSPCA assured.

All eggs are free range and fully traceable, with each one date-stamped, ensuring the best-quality eggs, produced by well-kept hens, living in high-quality conditions, with ample space to roam as freely as they like – ensuring the welfare of laying hens.

Wetherspoon also became the first pub company to gain recognition for sourcing eggs from those farms caring for their hens to higher welfare standards.

McCain hash browns

Wetherspoon's long-term partner McCain has been supplying the pubs since 2001.

As well as the much-loved chips, McCain supplies the ever-popular breakfast hash browns, made from British potatoes, sourced from more than 250 Red Tractor-assured farms throughout the UK.

McCain has four factories across the UK and, as well as a network of trusted farmers, also owns a potato seed business in Montrose, Scotland.

To get the best quality and taste, McCain uses 13 varieties from more than 61 seed-growers in the north and east of Scotland.

The seed potatoes are then distributed to 250 UK-wide main crop-growers, ensuring consistent quality.

Many of McCain's long-standing farming partnerships span three family generations.

Loughnane's sausages

A family-owned business, Loughnane's of Galway supplies the pork sausages, cooked fresh in the pubs' kitchens, for every Wetherspoon traditional breakfast and all-day brunch.

Made with Irish pork, only ever fresh and from Bord Bia quality-assured farms, the sausages from Loughnane's of Galway are made with only natural ingredients and using traditional recipes.

The company began with a butcher's shop, in 1970s Galway, and graduated into manufacturing during the 1990s. Founded by Seán Loughnane, originally from Loughrea, and now owned and run by Daire Loughnane, along with his brother Eoin, Loughnane's has been making quality sausages spanning four generations of butchers.

Loughnane's also supplies vegan sausages to Wetherspoon.



Porridge

Fresh Direct

Wetherspoon's fresh fruit and vegetable supplier, Fresh Direct, goes to extraordinary lengths to find the right farmers who can produce the tasty produce which you expect on your plate.

One example is Driscoll's, an industry-leading berry company.

Fresh Direct has been working with Driscoll's for many years, growing and supplying the wonderful flavour of British berries over the summer.

But, when summer is over, it's the job of Fresh Direct and Driscoll's to ensure that we can continue to enjoy the same fantastic quality all year round, as we follow the harvest to Holland and onwards to the warmer winter climates of Spain and Morocco.

The blueberries and strawberries can be enjoyed by Wetherspoon's customers all year – as part of the fresh fruit salad, alongside sliced apple and banana, which can also be topped with a Greek-style honey yoghurt. The berries can form a topper for porridge and become an option with the American-style pancakes with maple-flavour syrup.

Yeo Valley yoghurt

Yeo Valley is Wetherspoon's yoghurt supplier, providing the Greek-style honey yoghurt for breakfast dishes.

This has all of the thickness and creaminess you could wish for in an organic Greek-style yoghurt, with the added sweetness of real honey.

Yeo Valley's story began when founders Roger and Mary Mead started farming in the real Yeo Valley, in Somerset.

The Mead family can trace its farming ancestry to the 15th century.

Today, Yeo Valley Organic is Britain's largest organic brand, producing yoghurt, cream, milk, butter, cheese, ice cream and compote, under the Yeo Valley Organic label – now more than 25 years old.

Also available on the breakfast menu...

There's something for everyone on the breakfast menu, including plenty of healthy options, as well as vegetarian and vegan choices.

Two slices of toast (white bloomer bread from Yorkshire-based Jackson's Bakery) with jam or marmalade, small beans on toast (buttered white bloomer toast), fresh fruit (apple, banana, blueberries and strawberries) and Lincolnshire-based JDM porridge (plain or with various toppings) are all under 500 Calories each.

Also available is Wetherspoon's range of eggs Benedict dishes (with Wiltshire cured ham, from Houghton Hams of Northampton, mushroom or black pudding, from The Bury Black Pudding Company, in Bury), American-style pancakes (from Hovis and Irish bakery Irwin's), breakfast butties and wraps, as well as a children's breakfast menu – catering for all.

The English muffins for the breakfast muffins and Benedict dishes are supplied by Manchester-based bakery Finsbury.

SCORES ON THE DOORS SHOW CONSISTENTLY MIGHTY MARKS

Wetherspoon's pubs in England, Northern Ireland and Wales clock up average food hygiene rating of 4.99 out of 5

Wetherspoon's pubs are consistently high in the charts in the Food Hygiene Rating Scheme (FHRS).

The company's pubs in England, Northern Ireland and Wales have an average food hygiene rating of 4.99 across 751 rated pubs, with 750 of those achieving the maximum-possible score of five.

Combined

The top three companies (see table opposite) have a rating of 5.00 each, but with a combined number of only 297 premises, compared with Wetherspoon's total of 751 rated pubs.

The FHRS – the only independent government scheme assessing the level of hygiene standards in pubs, restaurants, take-aways, clubs and cafés – is run by local authorities.

It scores outlets 0–5, with the highest-possible rating of five meaning 'very good' hygiene practices and safety systems in place, fully complying with the law.

Outlets with a rating of four are deemed to have 'good' hygiene standards, while three is 'generally satisfactory', two needs 'some improvement', a rating of one requires 'major improvement' and zero requires 'urgent improvement'.

Higher

Wetherspoon was ahead of pub companies Nicholson's, Sizzling Pub Co and Young's and was also rated higher than restaurant and sandwich chains, including Greggs, McDonald's, Nando's and Prezzo – although all of these companies also scored highly.

Of our pubs, 751 currently have an FHRS rating, with 99.87 per cent of those achieving the highest-possible rating of five.

This now includes the franchised sites.

FHRS ratings follow an independent assessment of food hygiene at the various premises, determined by local authority environmental health officers visiting venues to assess hygiene levels.

Environmental health officers assess three areas: food hygiene and safety procedures; structural compliance; confidence in management.

Ratings

The ratings (as well as the date of inspection) can be found online and on stickers displayed at businesses' premises.

Wetherspoon's personnel and audit director, James Ullman, said: "We are proud of our pubs' hygiene ratings.

"However, we also take it extremely seriously when a pub does not achieve the maximum rating.

"Where a maximum score is not achieved, we work hard with each pub's team and local authority to ensure, as quickly as possible, that standards are returned to expected levels."

To achieve the highest-possible rating of five, our pubs' management and staff must achieve and maintain the highest standards of cleanliness and hygiene, including:

Hygienic food-handling

This is how food is prepared, cooked, cooled, reheated and stored:

- checking fridge temperatures
- hand-washing facilities and practices
- equipment used for raw and cooked foods being kept separately
- staff members' understanding of food hygiene

Physical condition of the premises and facilities

This is the assessment of the standard of cleanliness and upkeep, including whether:

- the condition of general decoration, layout and lighting is of a good standard
- it is clean and cleaning materials meet requirements
- there is suitable ventilation and pest control
- rubbish and waste are disposed of correctly

Food safety management

This ensures that suitable precautions are taken to keep food safe, including:

- staff training records
- logs of relevant checks, such as fridges' temperatures and cleaning
- safety procedure record

Food hygiene information scheme PASS

The Food Hygiene Information Scheme (FHIS) for Wetherspoon's pubs across Scotland issues either a 'pass' or an 'improvement required' rating, albeit the achievement being excellent nonetheless.

There are 54 Wetherspoon pubs in Scotland, all of which have been FHIS rated as 'pass'.

Did you know?

As well as the independent assessments by the FHRS across England, Northern Ireland and Wales (in Scotland, it's the Food Hygiene Information Scheme), Wetherspoon monitors its own pub hygiene standards.

Monthly, each pub receives at least five quality-assurance visits from a combination of its area manager, Wetherspoon's own audit department, an external 'mystery shopper' company and other head-office managers.

The only independent government scheme assessing food hygiene standards



	Total premises scored	Average premises score out of 5
Wagamama	160	5.00
Wingstop	86	5.00
Giggling Squid	51	5.00
J D Wetherspoon	**751**	**4.99**
Waitrose	480	4.98
Nando's	457	4.98
Turtle Bay	43	4.98
McDonald's	1377	4.97
Aldi	956	4.97
Castle	91	4.97
All Bar One	37	4.97
Cosy Club	36	4.97
Greggs	2389	4.96
Sainsbury's	1532	4.96
Starbucks	1249	4.96
Lidl	936	4.96
Slug & Lettuce	52	4.96
PizzaExpress	333	4.95
Pret	473	4.94
Zizzi	125	4.94
Miller & Carter	118	4.94
KFC	921	4.93
Craft Union	617	4.93
Loungers	269	4.93
Vintage Inns	162	4.93
Nicholson's	68	4.93
Bill's	42	4.93
Tesco	3140	4.92
Burger King	524	4.92
YO! To Go	313	4.92
Coffee#1	125	4.92
Prezzo	95	4.92
O'Neill's	43	4.91
Costa Coffee	2482	4.90
The Ivy Collection	52	4.90
Sizzling Pub Co	204	4.89
Toby Carvery	143	4.89
Harvester	132	4.89
Ember Inns	146	4.88
Côte	67	4.88
Asda	1316	4.87
Geronimo	30	4.87
Wahaca	15	4.87
German Döner Kebab	147	4.86
TGI Fridays	32	4.86
Browns	41	4.85
Young's	255	4.83
The Breakfast Club	18	4.82
Byron	17	4.82
Papa Johns	401	4.81
BrewDog	21	4.81
Subway	1865	4.78
Morrisons	1692	4.76
Fuller's	164	4.76
YO! Sushi	67	4.76
Table Table	22	4.76
Bella Italia	72	4.75
Shepherd Neame	260	4.69
Las Iguanas	44	4.63
Caffè Nero	592	4.62
Wadworth	136	4.53
Chicken Cottage	64	4.48
Dixy Chicken	137	3.82

Information in this table was sourced in October 2026 from www.scoresonthedoors.org.uk, listing 751 Wetherspoon pubs in England, Northern Ireland and Wales with an average food hygiene rating of 4.99. Please note that, where councils are yet to assess or submit their pub inspection, there may be a slight gap in the number of pubs, compared with that in our records.

Businesses are rated from 0 to 5 which is displayed at their premises and online.

The top score is 5.

PUB IN HUGE UNIVERSITY TOWN KEEPS ON SCORING TOP MARKS



Across seven, eight, nine and even 11 successive inspections, numerous Wetherspoon pubs (in England, Northern Ireland and Wales) have achieved the highest-possible rating of five stars.

To gain a maximum score is difficult enough; however, to then maintain that highly coveted rating of five stars requires consistently high standards.

Among the pubs achieving a continuous maximum five-star rating, for the last nine consecutive inspections, is Sir Richard Owen (Lancaster).

Pub manager Tom Rossall has managed the pub since 2021, having worked for the company for the past 22 years.

Kitchen

Kitchen manager Amy John (pictured with shift leader Charlie Kirkbride) has been in the role for the past five years at Sir Richard Owen, managing a kitchen team of 15, having switched from front of house when Tom arrived at the pub.

Tom recalled: "When I took over at Sir Richard Owen, the kitchen manager had also left, along with the previous pub manager.

"Amy was a shift manager and was asked to move to the kitchen to manage the team, where she has stayed ever since."

Tom, who had previously been at The Poulton Elk (Poulton-le-Fylde), continued: "Since I joined five years ago, we still have five members of Amy's kitchen staff who are still at the pub; this provides great experience for the rest of the team."

He continued: "Lancaster is a huge student town – and we have a lot of staff members who are here studying.

"Many of them transfer from their home town or city's Wetherspoon pub, wanting to continue working for the company while at uni.

"Every October, during freshers' week, we have 40–50 students applying to work with us. This year, we took on 20 staff members who transferred from other pubs."

Experience

Tom's pub team comprises 75 staff members in total, with a good mix of long-service experience and younger, newer team members.

Tom said: "The main thing for a successful pub is encompassed in the company's motto: 'It's a people thing'.

"If you get the people right, everything else falls into place.

"Everyone should know what they have to do and, if they are also looked after, you can't go wrong really.

"The training is consistent across the company, ensuring that the younger staff members transferring from other pubs already know what is expected of them. They already have the health and hygiene training and knowledge.

Pride

"The staff have great pride in what they do; so, if they keep up the high standards expected, we can achieve and maintain the five-star rating.

"It is massively important to us, as well as to the customers, because they actively look and want to know that we are doing things right."

Tom concluded: "We have a great core team, all doing a good job.

"Without that strength in depth to build on, it is more difficult to have a successful pub. It all starts there."



Freddie Skarbek is pictured (back row, centre) with area manager Ant Jobe (second right) and general manager Richard Marriner (far right), together with pub manager Greg Wilkins (bottom far left) and pub colleagues and representatives from Young Lives vs Cancer

27 MILLION REASONS TO SMILE

Wetherspoon's staff and customers have smashed yet another momentous milestone in the fundraising partnership with Young Lives vs Cancer.

The fundraising efforts have now topped an incredible £27 million, helping to support children and young people with cancer and their families.

Since the partnership began in 2002, Wetherspoon's pub teams and amazingly supportive customers across the UK have gone above and beyond to fundraise for the charity.

From raffles and quizzes to football and darts tournaments, as well as head-shaving, sponsored walks, mountain climbs and skydives – an array of creative initiatives, events and challenges has kept the charity funds rolling in.

During 2026, 30,000 packs of special Young Lives vs Cancer Top Trumps cards and 20,000 Wetherspoon bucket hats were sold in pubs, helping to raise vital funds for the charity's work.

Meanwhile, 18-year-old Freddie Skarbek, a bar associate at Opera House (Tunbridge Wells), completed an incredible challenge, running from Land's End to John o' Groats.

Averaging more than a marathon each day, over the 40 consecutive days on which he travelled from Cornwall to the north of Scotland, Freddie raised more than £30,000 to support children and young people facing cancer.

To mark the company's £27-million fundraising milestone, a celebration event took place at Opera House, with Freddie attending.

The Kent pub had raised the most money since the partnership passed the £26-million mark. Opera House has amassed an incredible £76,886 since the partnership began.

Rachel Kirby-Rider, chief executive at Young Lives vs Cancer, said: "Wetherspoon's staff and customers have shown incredible dedication and generosity over more than two decades of partnership.

"Their phenomenal £27 million has helped us to be there for thousands of children and young people with cancer, and their families, at the most difficult time in their life.

"We're so grateful to everyone at Wetherspoon for their continued commitment. Every fundraiser, every donation and every initiative has helped us to make a real difference.

"I'd like to say a special thankyou to Freddie Skarbek, who undertook the most incredible challenge to raise vital funds for young people with cancer. We are so grateful for his support."

Wetherspoon's chief executive, John Hutson, said: "We are incredibly proud of the partnership which we have built with Young Lives vs Cancer over the past two decades.

"The £27 million raised is a testament to the generosity of customers and the enthusiasm and dedication of the pubs' teams across the UK.

"Our staff continually come up with imaginative and inspiring ways to raise funds and it's fantastic to see initiatives like the Top Trumps cards, bucket hats and Freddie's extraordinary run from Land's End to John o' Groats helping to support such an important cause.

"We are grateful to everyone who has contributed and helped in making a difference to children and young people with cancer and their families."

To find out more about Young Lives vs Cancer, visit: younglivesvscancer.org.uk

NOW OPEN

Heathrow Airport

THE SIR FRANK WHITTLE



Pub manager Tom Blacktop is pictured at his new pub in Heathrow Airport.

He was previously manager at another of the company's airport pubs – The Beehive (Gatwick Airport, before security).

Wetherspoon spent £3.5 million developing the pub in terminal 2, after security, lower level, gates A19–26, creating 100 jobs.

The new Heathrow pub is named The Sir Frank Whittle.

Air Commodore Sir Frank Whittle (1907–96) was an English engineer, inventor and RAF officer.

Lacking Air Ministry support, he and two retired RAF servicemen formed Power Jets Ltd to build his engine design, with assistance from British Thomson-Houston.

He is credited with co-creating the turbojet engine, with his designs changing global transport and military aviation for ever.

In 1948, he retired from the RAF and received a knighthood, ranking at 42 in the BBC's 100 Greatest Britons poll.

The Sir Frank Whittle is open seven days a week, from the first flight to the last, with food served from 4.30am.

Historical photos and details of local history, as well as artwork and images of local scenes and characters of the area, are displayed in the pub.

Tom said: "My team and I are confident that the pub will be a great addition to the choice on offer for those travelling through Heathrow Airport."

Terminal 2 (after security) Heathrow Airport Hounslow, London, TW6 1EW





HOME FARM



Pub manager Scott Houlton is pictured at Home Farm.

The pub is on the site of a former Brewers Fayre in Hessle.

This pub takes its name from a nearby country estate farm, reflecting the area's rural past, echoed today by Home Farm Cottages, also in the locality.

Hessle grew through industries such as chalk-quarrying and shipbuilding, before the Humber Bridge opened in 1981, transforming cross-estuary links.

Today, the name symbolises both the town's past and its developing future.

The pub has a large beer garden at the rear of the property.

Historical photos and details of local history, as well as artwork and images of local scenes and characters of the area, are also displayed in the pub.

Scott said: "Since opening, the pub has proven popular with a wide range of customers."

Ferriby Road, Hessle, East Riding of Yorkshire, HU13 0JA







NOW OPEN

University of Surrey

THE SIR RONALD WATES

Wetherspoon has opened its new pub at the University of Surrey.

The Sir Ronald Wates (Guildford) is located in the refurbished Wates House building, at the university's Stag Hill campus.

It is open to students and university staff, as well as visitors and the local community.

The pub takes its name from Sir Ronald Wates (1907–86), whose family funded the original building.

A British builder and property developer, he played a central role in expanding the family firm – Wates Group.

In 1966, he and his brothers founded the Wates Foundation, supporting social, educational and community causes across the UK.

In 1975, he was knighted for his charitable and philanthropic services.

The Wates family gave permission for the pub to carry his name, continuing their long association with the University of Surrey.

A full refurbishment of the existing Wates House bar has taken place.

Refurbishment work included a new bar and drinks-dispense system, as well as a new kitchen, enabling the pub to offer the full Wetherspoon menu.

The new-look pub's interior, which is approximately 5,500 sq ft, also includes redecoration and new lighting, artwork and signage, as well as new fixtures and fittings.

A new bespoke carpet has been fitted.

The design is inspired by Surrey's woodland heritage, with a prominent oak-leaf pattern, as well as incorporating the key from the University of Surrey's crest, which symbolises learning.

Wetherspoon's chief executive, John Hutson, said: "We are delighted that a Wetherspoon pub is open at the University of Surrey.

"We are confident that it will prove popular with students, as well as members of the public, and be a great addition for the university."

The University of Surrey's chief operating officer, Will Davies, added: "By drawing on J D Wetherspoon's strong reputation and extensive supply chain, we're confident this new addition will quickly become a popular social hub at the heart of the Stag Hill campus."

Wates House, University of Surrey, Stag Hill, Guildford, Surrey, GU2 7XH



Pub manager Colette Field





Manchester Airport

THE BELLE VUE

Wetherspoon has opened a pub at Manchester Airport, with the creation of 150 new jobs.

The pub, called The Belle Vue, is located in terminal two (after security) and is now serving the airport's customers, following a development project costing £3.2 million.

It is managed by Jenny Warburton, who was previously pub manager at The Mardi Gras (Manchester).

For nearly 150 years, Belle Vue Zoological Gardens were 'one of the most popular entertainment venues' in the north of England.

The gardens opened in 1836 with a wide variety of animals and thrilling fairground rides. Speedway and greyhound-racing were added later – and the pub closed in the 1980s.

The name of the new Wetherspoon pub recalls this local history.

The pub is open seven days a week, from the first flight to the last flight, with food served throughout the day, from opening until 10pm every day.

Terminal 2 (after security), Manchester Airport Greater Manchester, M90 1QX



Wetherspoon's regional manager Barry Brewster







NOW OPEN

Dibden Purlieu

THE HEATH HOTEL

Located just 11 miles by road from Southampton, this new Wetherspoon pub has opened on the site of a former Whitbread pub/restaurant, following a £1.58-million development project.

Managed by Alex Tordoff (pictured), The Heath Hotel, which it's been called for very many years, stands at the corner of Beaulieu Road, at the roundabout on the Hythe bypass.

This well-known local landmark can be seen on old photographs from far less busy days – one has a solitary car passing by, while another shows a double-decker bus stopped outside the hotel.

The name of the new pub recalls this local history.

The Heath Hotel, completely refurbished, redecorated and renovated, with a new colour scheme throughout, has a large beer garden across the front of the property.

A new bespoke carpet has been installed, the timber floor renovated, a new double-door lobby to access the garden installed and new toilets fitted.

Pub manager Alex Tordoff, who was previously at The Six Bells (Lymington), said: "We are confident that The Heath Hotel, which is already proving popular, will be a great addition to the local community and social scene."

Beaulieu Road, Dibden Purlieu, Southampton Hampshire, SO45 4PW









Ferndown

THE CRANBORNE HUNDRED

Pub manager Rob Stephens, who was previously at The King's Head Inn (Salisbury), is pictured (far left) at his new pub – The Cranborne Hundred (Ferndown).

Also pictured at the official opening are (left to right) shift manager Adam Beacher and June Downton (who'd worked at the pub for 42 years and is now a floor associate at The Man in the Wall (Wimborne)), with Wetherspoon's area manager Peter Goatley.

The former Smugglers' Haunt pub/restaurant has been developed into the new Wetherspoon pub, at a cost of £1 million.

The name of the new pub recalls the local history of Ferndown, which stands on a stretch of heathland in what was the Cranborne Hundred, recorded in the Domesday Book of 1089.

A 'hundred' was an administrative unit in the shire of Dorset, dating from Anglo-Saxon times.

By the 19th century, it contained around 15 parishes, covering 34,000 acres.

In 1871, it had a population numbering 7,365.

The Cranborne Hundred has a large beer garden at the front of the property.

Rob said: "The Cranborne Hundred is already proving a popular choice for locals and visitors alike – and we look forward to serving the Ferndown community into the future."

Ringwood Road, Ferndown, Dorset, BH22 9BB





Bedford

THE FLETTON BRICK

Wetherspoon has opened its new pub in Bedford, managed by Kirsti-Kitten Smith, pictured (front, second left) with (left to right) Cllr James Valentine and bar team leaders Alison Nichols and Kai Herbert; (back, left to right) Bedford Police licensing officer PC John Elliott and Bedford Borough Council licensing compliance & enforcement officer Chris Hawkes.

The Fletton Brick has been developed on the site of a former Whitbread pub/restaurant in Fletcher Road, Kempston, at a cost of £1.2 million.

From the 1920s, at Stewartby, the London Brick Company produced Fletton bricks on a massive scale.

This brick (also known as the London brick) is made from lower Oxford clay.

It is named after a village near Peterborough, where the bricks were first made.

Recognisable by its 'frog' feature (a rectangular indentation moulded on each brick's top), the Fletton brick was used to build millions of homes after World War II and during the expansion of the suburbs.

The name of the new pub, with its large beer garden at the front of the property, recalls this local history.

Historical photos and details of local history, as well as artwork and images of local scenes and characters of the area, are displayed in the pub.

A bespoke carpet has also been designed and fitted.

Pub manager Kirsti-Kitten Smith said: "My team and I are delighted to be able to welcome customers to The Fletton Brick and believe that it will be a great addition to the local community and social scene."

Fletcher Road, Kempston, Bedford, MK42 7FY





Crewe

THE MARSHFIELD BANK FARM HOUSE

Pictured (left to right) at the opening of The Marshfield Bank Farm House (Crewe) are bar associate Amanda Porritt, campaigner Gethian Scott, the mayor of Crewe Cllr Stuart Mackay, Connor Naismith MP, Wetherspoon employee director and regional manager Debbie Whittingham and pub manager Vicky Dixon.

The pub has opened on the site of the former Beefeater pub/restaurant in Woolstanwood, near Crewe, following a development project costing £1.5 million.

Historically, Marshfield Bank Farm, including what is now Green Paddock Farm, on the other side of Middlewich Road, took its name from the surrounding area.

Its name derives from Marshfield Bank, which, going even further back in history, has long been a named area of fields and farms in the locality. The name of the new pub recalls this local history.

The local heritage has also influenced the new pub's interior design, taking its inspiration from the traditional character of a farmhouse and working agricultural setting, with warm, welcoming spaces and the use of natural materials.

Historical photos and details of local history, as well as artwork and images of local scenes and characters of the area, are also displayed in the pub.

Pub manager Vicky Dixon said: "Customers are delighted that Wetherspoon has returned to Crewe after an eight-year absence."

Coppenhall Lane, Woolstanwood, Crewe Cheshire, CW2 8SD





NOW OPEN

St Andrews

THE RED GOWN

Wetherspoon has opened a new pub at the University of St Andrews Students' Association.

It is situated in the heart of St Andrews, in St Mary's Place, with its own dedicated pub entrance.

The Red Gown is open to students and university staff, as well as visitors and the local community, offering Wetherspoon's full all-day menu, with mobile app ordering and table service.

Founded in 1413, the University of St Andrews is Scotland's oldest university and the only one in which students continue the centuries-old tradition of wearing distinctive academic gowns.

To create the new pub, a full refurbishment of the existing Students' Association bar has taken place.

The ground-floor bar has been rebranded, with a complete interior transformation, featuring new carpeting, lighting, artwork, fixtures and fittings.

Refurbishment work includes a new bar layout and drinks-dispense system, allowing for an expanded product range, as well as a new kitchen, enabling the pub to offer the full Wetherspoon menu.

The new bespoke carpet is inspired by the shield of the University of St Andrews, featuring crescent moons, representing Peter de Luna, the given name of Pope Benedict XIII who issued the bulls of foundation of the university in 1413, as well as open book pages to represent learning.

The bar will continue to be owned and operated by the Students' Association, ensuring that bar staff are employed and managed by the association – already one of the largest student employers in St Andrews.

Commenting on the partnership, president of student opportunities Robert 'RoMo' Moran, from the University of St Andrews Students' Association, said: "A partnership with Wetherspoon is a positive step forwards for students in St Andrews, bringing new opportunities, increased employment and better-value food and drinks."

Students' Association, University of St Andrews
2 St Marys Place, St Andrews, Fife, KY16 9UZ





President of student opportunities Robert Moran is pictured (left) with bar associate Avalon Nash (right), together with pub manager Scott Cull and Wetherspoon area manager Sarah Kyle-Playford





KILLING OFF AN URBAN MYTH

The ludicrous fairy tale that Wetherspoon sells beer which is close to its sell-by date has never appeared in print, but was seen on a website called Quora, posted by a 'Brian Martin'.

Wetherspoon wrote to Quora and Google, asking them to remove the offending article.

Had the Quora/Google allegation appeared in a newspaper (it never has), there would have been grounds for legal action for defamation.

Giant companies like Google, very controversially, claim not to be 'publishers' and that legal action can be taken against only those making the defamatory post.

Fair play to the journalist, in the article below, who has accurately reported our comments.

By the way, the lowest-priced beer which Wetherspoon sells is usually Ruddles Bitter, brewed by Greene King – brewer of Abbot Ale, IPA, Speckled Hen and other famous beers.

The lowest-priced lager is Bud Light, brewed by Budweiser Brewing Group – the world's largest brewer, which also brews Corona, Stella Artois and many other brands.

Wetherspoon has five- to 10-year contracts with its main beer suppliers which, unsurprisingly, do not allow for 'short-dated beer'.

Indeed, also unsurprisingly, neither Greene King/Budweiser nor their competitors have ever offered Wetherspoon short-dated beer.

Sorry to disappoint the conspiracy theorists.

"WHY WETHERSPOONS IS SO CHEAP COMPARED TO OTHER LONDON PUBS

The chain's popularity is mainly due to its prices – here's how it keeps them so low

Pubs are arguably the lifeblood of British people's social lives, and since popular chain Wetherspoons opened its doors in 1979 it has taken pub culture to another level.

Wetherspoons has over 870 venues operating across the UK, with more than 100 in London alone.

Whatever draws people to the pub, one clear reason sticks out - and that is the prices.

According to the Mirror, the cheapest pint you can get from the low-cost tavern was £1.89 at The Turls Green pub in Bradford in 2019.

In contrast, according to The Good Pub Guide, the average cost of a pint in London was £4.44 in 2020.

So what makes Wetherspoons so cheap?

People have speculated on user internet forums such as Quora that the reason the pub is able to charge such low prices is because it buys stock that is close to its sell-by date.

However, this is a rumour that Wetherspoons strongly refutes.

A spokesperson for the company said: "The urban myth that Wetherspoon buys out-of-date or short-dated beer, or any other products, is ludicrous.

"Wetherspoon has been trading with most of its beer, wine and spirit suppliers, like Greene King, Marston's, AB InBev, Diageo and Heineken, or their predecessors, and other smaller brewers since opening its first pub in 1979.

"The idea that any of these companies would risk their reputation by permitting Wetherspoon, or any other customer, to sell short-dated beer is preposterous."

Wetherspoon chairman Tim Martin said: "Wetherspoon has more pubs in the CAMRA Good Beer Guide than any other company.

"Wetherspoon's beer is also independently assessed by Cask Marque, which has been inspecting Wetherspoon pubs since 1999, visiting each pub at least twice a year.

"The assessors test temperature, appearance, aroma and taste. Every Wetherspoon pub has passed the Cask Marque assessment.

"Wetherspoon is also the top pub company for hygiene standards, with an average of 4.97 out of a maximum of 5 in the local-authority-run' scores-on-the-doors' scheme.

"Some people believe in conspiracy theories, however, as anyone with genuine knowledge of the pub trade knows, this one is complete nonsense."

The spokesperson for the chain went on to explain how opening hours play a part in the pub chain being able sell at such a cheap price, and that they were able to sell at competitive prices by "accepting a lower operating margin than most companies."

They said: "Wetherspoon also opens for longer hours than most pubs (eg the pubs open for breakfast) and sell food for prolonged periods – normally until 11pm.

"High sales of a wide range of products and long-term relationships with suppliers are some of the key factors."

By Melissa Sigodo

MyLondon / 3 July 2021

Print credit: MyLondon

THE NAKED LADIES IN GREAT DEMAND FROM TWICKENHAM BREWERY

West London ale-maker – the capital's oldest independent brewery – supplies 110 Wetherspoon pubs in London and surrounds

Brewery's name: Twickenham Brewery, Twickenham, London



London's oldest independent brewery, Twickenham Brewery, has been supplying its real ales to Wetherspoon's pubs across southeast England for almost 20 years.

Today, the Twickenham-based brewery (established in 2004) delivers directly to 110 Wetherspoon pubs, from Hemel Hempstead in the north to Gatwick in the south – and from Reading in the west to the eastern edge of London.

The William Webb Ellis (Twickenham) is almost on the brewery's doorstep, around 400 metres away, with Twickenham's CAMRA 'champion beer of London 2022' The Naked Ladies (4.4% ABV) a constant on the handpumps at the pub.

Statues

Ben Norman (pictured), director at Twickenham Brewery, said: "The Naked Ladies, named after the historic statues at nearby York House, is our best seller and sells very well at all Wetherspoon pubs, especially at The William Webb Ellis.

"It is one of three regular ales which are the most popular for Wetherspoon, the other two being Grandstand (3.8% ABV) and Red Sky (4.1% ABV)."

That trio is among a range of around 20 beers available throughout the year, including rotating seasonal brews, monthly specials (when they're gone, they're gone) and Christmas small-batch stouts.

Ben continued: "Daisy Cutter (6.1% ABV), available for the start of the cricket season in May, is another eagerly anticipated beer and quite literally sells out before it has been brewed."

Festival

Real-ale-drinkers at Wetherspoon's pubs across London also enjoy a Twickenham Brewery brew as part of the London beer festival, held every January, and are usually treated to a brand-new beer especially for the occasion.

Ben said: "The turnover of beer at Wetherspoon's pubs ensures that customers always get a good pint.

"The ales are treated very well, and we know that our beer will be represented in its prime.

Variation

"Wetherspoon also loves variation and different ales, allowing us to be creative, experiment and keep it interesting.

"The openness and ease with which we can put new beers on is great for us.

"Wetherspoon knows, when we experiment, that there won't be weird, pointless ingredients, but always a good pint – because we know what is going to be drinkable.

"We have a great two-way relationship in that respect."

MUSIC GRADUATE JAMES HITS HIGH NOTES AS HEAD BREWER

Young master plays the pipes at family-run Great Newsome Brewery in East Yorkshire

Brewery's name: Great Newsome Brewery, South Frodingham, Winestead, Hull, East Yorkshire



Brewery founder and director Matthew Hodgson (left), with head brewer James Hodgson

Real-ale-drinkers at Wetherspoon's pubs across Yorkshire have been enjoying Great Newsome's ales for more than 15 years.

The family-run farm-based business, delivers directly to almost 40 of the company's pubs, from the tip of North Yorkshire, as far west as Bradford and Halifax and to the border of North Lincolnshire in the south.

However, thanks to the national guest ale listing, customers across the UK will be able to enjoy Newsome Noel (5.0% ABV) this winter, a full-bodied traditional festive IPA.

Popular

The brewery's spring-summer 2026 listing, Tod's Blonde (5.0% ABV), a bright yellow organic blond ale, proved a popular guest ale choice too.

Great Newsome Brewery's head brewer, James Hodgson, along with Joe Gilby, heads up beer production, while James' father, Matthew, is very much at the forefront on the business side of things, having set up the brewery in 2007.

James reported: "I have probably been working at the brewery since I was about 13, doing odd jobs, painting fences and walls, and helping out to earn some money during the holidays as a teenage college student.

"That experience gave me a real sense of community and confidence, as well as helping with the idea of working.

Benefit

"As a young person, it also provided the ability to talk to adults with different life experiences… which has been a huge benefit."

James studied for a music degree at university in Leeds, with the ultimate aim of working in recording studios.

He admitted: "I never planned on becoming a brewer."

He continued: "After graduating in the summer of 2019, I was working back at the brewery, in the cold room, while writing music and building my portfolio.

Plans

"Then, in 2020, we had the pandemic, when so many plans were turned upside down or just fell apart."

During the next couple of years, with just the family members keeping the business running, James learned how to brew, taking over as head brewer in April 2021.

He said: "Our head brewer, Nick, a lovely guy who had been with us for 13 or 14 years, left for a career change – and I said that I would step into his shoes."

James clearly enjoys the collaborative aspect of the brewing industry and his role in the family business.

With funding from Great Newsome, both James and assistant brewer Joe Gilby are in the final phases of completing their Chartered Institute of Brewers & Distillers brewing diploma.

Talking about Great Newsome's partnership with Wetherspoon, he added: "Wetherspoon is a fantastic business partner to deal with and is such a good customer.

"The pubs serve beer so well, the staff are so well trained and they order in bulk, so we can plan our brewing schedule – a dream scenario for a small business."

STICK PEOPLE ON A TIGHTROPE AND A BIKE WITH SQUARE WHEELS: ART AT EARLY SPOONS

As the fledgling company grew after 1979, its first pub designer was able to let her imagination run riot – and so were born countless experimental installations

Wetherspoon's founder and chairman, Tim Martin, opened his first pub in 1979.

He set about gaining planning permission and licences to convert buildings with a previous use into pubs, such as former banks and post offices, shops and showrooms, cinemas and theatres.

With these innovative ideas came creative pub designs and artistic interiors, a real break from the norm, which proved to be ground-breaking at the time, as well as a lot of fun.

In those early days of Wetherspoon pubs, interior designer Shuna Le Moine was tasked with sourcing, collecting, commissioning and installing many display items to decorate the pubs.



Then living in north London's North Finchley, former fine art degree student Shuna put her creative skills to the test and has very fond memories of those early Wetherspoon days.

Now retired and living on the south coast of England, Shuna (pictured) recalled: "It was a wonderful, wonderful time.

"Things were very different – there were fewer regulations and we had a lot of fun."

In the early days, she visited auctions for bits and pieces, as well as for furniture.

She reported: "The idea at the time was for the pubs to feel 'lived in' and homely.

"The tables were largely fine, but, with the chairs, we hadn't considered customers rocking on them after a few drinks.

"Unfortunately, some of the older chairs were not designed for such a life in their retirement, with repairs frequently called for.

"Bob from Uticolor, then a small local business, was often called in to undertake repairs.

"Subsequently, commercial furniture suppliers were used for furniture designed to handle rough treatment!''

Hazy

The exact locations and pub names may now be a little hazy (and many have long since been sold), yet the artwork and display items are still as vivid to Shuna now as the day they were installed.

She said: "We had puppets over a bar in one pub. We suspended a wooden farm cart from the ceiling at one of The Moon Under Water pubs, where there was also a tightrope with stick people walking along it."

She continued: "When we had high ceilings, it was very effective to have something on display, out of reach, although, at the time, we didn't give much thought to cleaning and maintenance.

"I remember a collection of bicycles, including a penny-farthing and a square-wheeled bike, displayed above a bar somewhere – I think it was The College Arms.

"Treadwell's artists were also often commissioned and created fabulous sculptures, including Bristol's WG Grace, Manchester's Lowry figure and an amusing barking dog on a post box in Barking. Somewhere, I placed swinging trapeze figures and Tim Tolkien's brilliant riveted metal pieces.

"I also recall repeatedly climbing the ladder to suspend dozens of wooden shoe lasts well out of reach in Northampton, commissioning pottery from the art college in Swansea for The Potters Wheel and positioning Gabriell's fantastic wax 'paintings' in all of the early pubs."

Sculptures

Shuna attended various degree shows, including at the Royal College of Arts, to commission paintings, sculptures and early holograms.

What started as a cold call looking for work (thanks to Yellow Pages) to architect Bernard Lawrence turned into an exciting and creative role for Shuna, lasting more than 15 years.

She brought Robert Renak onto the team to help with local history and worked with numerous local people and businesses, artists and sculptors – too many to list.

Shuna, whose last collaboration was in 1996, concluded:

"The pubs were like my babies, and I felt like a mother who couldn't leave her children.

"But then my father died, my darling dog Poppy died and another devastating event occurred.

"I decided to move from Mill Hill village to Sussex to be near to my family.

"I have some wonderful memories and was very lucky to have had the best job in the world."

FULL OF BEANS SINCE 2005

FRESHLY GROUND
LAVAZZA
TORINO, ITALIA, 1895

100% ARABICA BEANS

RAINFOREST ALLIANCE PEOPLE & NATURE

FREE REFILLS
TEA AND COFFEE
— ALL DAY EVERY DAY —

Customers have been enjoying Lavazza coffee at Wetherspoon's pubs for more than 20 years

At Wetherspoon, we have been proudly serving 100% Arabica Rainforest Alliance-certified Lavazza coffee since 2005, with customers enjoying millions of hot drinks annually.

Founded by Luigi Lavazza in 1895, Lavazza remains family owned and is now enjoyed in more than 140 countries worldwide, with more than 30 billion cups consumed annually.

Lavazza's La Reserva de iTierra! Selection blend, co-developed with Wetherspoon, remains our signature choice.

This premium blend comprises 100% Arabica beans, sourced from Rainforest Alliance-certified farms in Central and South America, and contains coffee from territories where the Lavazza Foundation supports various coffee-producing communities.

The beans are a washed natural Arabica blend, roasted to a medium intensity, offering a delicate and balanced flavour profile, with aromatic notes of almond, jasmine flower and milk chocolate.

The blend is crafted using a gentle drum-roasting process, ideal for espresso preparation, which enhances and preserves the coffee's aromas.

Wetherspoon's hot drinks are served from easy-to-use self-service coffee machines, with free refills available on every coffee and PG Tips tea.

All of Wetherspoon's hot drinks are served with Fairtrade sugar, supplied by Tate & Lyle Sugars, which has been a proud Fairtrade partner since 2008, ensuring a fair deal for the farmers and workers who produce the sugar.

Lavazza continues to lead in sustainability, through the Lavazza Foundation, providing training and technical assistance to coffee producers, promoting sustainable agricultural practices which improve coffee quality, productivity and community well-being.

Mainly through the trading of the British East India Company and the Dutch East India Company, coffee became available in England no later than the 16th century, with the first coffee house opened in 1652 by a Greek, Pasqua Rosée, in St Michael's Alley, at Cornhill, London.

By 1675, there were more than 3,000 coffee houses throughout the country – with their popularity spreading rapidly across Europe.

At that time, many believed coffee to have several medicinal properties.

Today, around 25 million people make a living from growing coffee, with 500 billion cups of coffee consumed annually around the world.



BBC AND ASSISTANCE DOGS BODY BARKING UP THE WRONG TREE

Tim says: **"Wetherspoon took issue with a BBC article about Wetherspoon's dogs policy, which failed to explain Wetherspoon's legal duty to ensure the safety of employees and the public.**

Both the BBC and Wetherspoon are clear that bona fide assistance dogs and guide dogs are allowed in pubs.

The difference of opinion relates to whether Wetherspoon is justified in asking for documentary proof of training.

The BBC and ADUK indicate that it is not.

Wetherspoon says that documentation is a necessary requirement, in practice, otherwise staff have to assess whether a dog has the requisite training from its behaviour once it is in the pub.

Please see the BBC article below and Wetherspoon's published response on the opposite page."

"WETHERSPOON DOG POLICY COULD BE BREAKING THE LAW, WATCHDOG SAYS

BBC Online By Sean Dilley and Molly Stazicker

JD Wetherspoon's policy to refuse to serve disabled customers who do not have photo ID for their assistance dogs could be breaking the law, the equality watchdog has said.

The pub chain has had a ban on dogs – with the exception of assistance dogs – in its UK pubs for a number of years.

However, in May last year the firm introduced a new policy to ask anyone wanting admission with an assistance dog to produce identification from a charity called Assistance Dogs UK (ADUK).

The BBC has spoken to a number of disabled people who said they have been challenged and refused service if they do not have ID.

One woman said she felt sick and humiliated when she was challenged to show identification for her guide dog.

Wetherspoon said it believed its policy, which was an adjustment to its usual "no dogs" rule, was lawful and reasonable and that they had taken legal advice on it.

It said it was brought in to protect customers after seeing an increase in the number of people trying to gain access to its premises with dogs, using ID and jackets, which can be purchased online without showing proof of training or a medical need.

However, the Equality and Human Rights Commission (EHRC) said it had now written to the pub chain after it received complaints from disabled people and said it was concerned the policy may not comply with UK law.

The charity Assistance Dogs UK said it believed, from its understanding of the law, that the pub chain's policy was discriminatory and that no identification was legally required.

'I just felt so sick'

Megan Stephenson is visually-impaired and has an ADUK ID card. She said she felt humiliated when she visited a Wetherspoon pub on three occasions between May and September last year and bar staff asked her for her identification.

"The staff stopped me as I walked in and were like 'we need to see your dog's ID'. Bobby was in harness, had the flash in her lead, was very obviously a guide dog, but they wouldn't let me go if I didn't have an ID for her.

"Fortunately, on this occasion, I did actually have it with me so they thankfully let us in. But I was still stopped, still singled out, still treated differently. I just felt so sick, so stressed."

She said she no longer uses Wetherspoon pubs after feeling discriminated against.

The BBC has spoken to more than a dozen people who use assistance dogs and were asked to produce ID, including many who were then asked to leave pubs. The charity Guide Dogs said it had received 27 complaints about Wetherspoon from people either being challenged or refused entry.

Liberal Democrat MP Steve Darling said he was challenged for ID last August. He said he felt a duty to stand his ground, saying the policy would also impact people with a range of other disabilities, including those with conditions such as PTSD.

While he said he understood Wetherspoon wanting to crack down on dogs who are misbehaving in its pubs, he added: "Why tarnish all assistance dog users with that brush?"

The law on access to businesses and restaurants for disabled people with assistance dogs is ambiguous.

Under the Equality Act 2010, service providers have a duty to make "a reasonable adjustment" to accommodate the needs of disabled people and not to treat them less favourably than other customers.

A reasonable adjustment might include waiving a no dogs policy, but in this context the law does not set training standards for assistance dogs or explicitly say they must be allowed access. Only a court can decide, based on the individual circumstances of a case, whether a policy is unlawful.

Exceptions to the pub chain's policy on dogs include trained guide dogs and assistance dogs with accredited training from ADUK member organisations.

JD Wetherspoon said: "We consider the requirement for assistance dogs to have accredited training from ADUK member organisations to be a reasonable adjustment to our policy, as required by the relevant legislation.

"Our pubs are large and very busy. Bearing in mind the significant increase in dog bites and hospitalisations, common sense indicates a clear need for documentary proof of training in our pubs."

But ADUK, the umbrella charity representing many assistance dog users, said it believed the policy was discriminatory.

It said its identification was not a legal requirement and not all assistance dog users will carry ID.

Its chief executive, Vicky Worthington, said Wetherspoon had approached the charity for guidance before establishing the policy, but added: "Sadly they didn't take on board any of the advice we provided."

The charity separately said it had seen a "huge surge" in businesses contacting it for advice, some increasingly confronted with people "misrepresenting pet dogs as assistance dogs".

A spokesperson for the Equality and Human Rights Commission told the BBC: "We are aware that a significant number of disabled people with assistance dogs have been refused entry from JD Wetherspoon venues because they aren't carrying formal identification for their assistance dogs."

"We have written to JD Wetherspoon to ensure they are aware of their duties under the law."

By Sean Dilley and Molly Stazicker
BBC Online / 6 February 2026

WETHERSPOON'S RESPONSE TO THE BBC

Published by the Regulatory News Service (RNS) on 9 February 2026

The BBC published an article online ("Wetherspoon dog policy could be breaking the law, watchdog says", 6 February 2026), which gives a misleading impression of Wetherspoon's dogs policy and the reasons for it.

Wetherspoon allows assistance dogs, but asks for proof of training documentation from ADUK, an umbrella organisation, which states that its "member organisations work to the highest internal standards of assistance and guide dog training."

Wetherspoon has taken advice from senior counsel and understands that it should make "reasonable adjustments" to accommodate those with disabilities, but must take into account, also, its responsibilities for the safety of employees and the public.

The main legislation protecting those with disabilities is in the Equality Act 2010.

The duties towards the public and employees are contained in a range of legislation, including the Licensing Act 2003, the Occupiers Liability Act 1957, the Food Safety Act 1990 and the Health and Safety at Work Act 1974.

In formulating policies, account has to be taken of a substantial increase in what the police call "dog incidents".

For example, the BBC reported (8 October 2025) that there were "31,920 dog attacks on people in England and Wales in 2024".

The BBC also said (11 April 2025) that Cleveland Police had reported a 163% increase in dog incidents since 2019.

In another example, Gloucester Police reported a 70% increase in dog incidents between 2019 and 2024.

The Financial Times reported (1 August 2025) that "the number of hospitalisations from dog bites has doubled over the last twenty years."

A graphic example of problems in the hospitality industry is in a BBC report (14 November 2025) in which "a child was bitten by a dog while visiting a Costa Coffee in Kidderminster".

Wetherspoon itself has seen a big increase in dog incidents, even though only assistance dogs are allowed.

15 staff were bitten by dogs in 2025, compared to one in 2020.

All parties agree that bona fide assistance dogs should be permitted in pubs.

The only issue is whether pubs should request documentary proof of training.

Surprisingly, perhaps, ADUK, an organisation which upholds the need for training and issues documentation accordingly, offers legal advice to the public which conflicts with Wetherspoon's.

ADUK told the BBC that "identification", or documentation, was not a legal requirement.

ADUK say, in effect, that documentation should not be requested and that pub staff should judge a dog, after entry, by its behaviour.

The flaw in this approach is that the first sign of bad behaviour may be an incident of a customer or employee being bitten.

Wetherspoon chairman Tim Martin said: "This is a complex area for pubs and other organisations.

"The interests of those with disabilities need to be protected while, at the same time, employees and the public have to be protected from a substantial increase in dog incidents.

"The BBC article, unfortunately, did not explain Wetherspoon's broader legal responsibility for the safety of its customers and staff, which we set out in detail for them, and which is the reason for our policy.

"ADUK is an organisation which itself demands high levels of training for assistance dogs, for which it issues documentary proof.

"Yet it is offering, in effect, legal advice to the public, which states that pub companies should not ask for documentation.

"Instead, according to ADUK, pub staff should be asked to make a judgement, after a dog is already in the pub, as to whether it is trained or not.

"It is inevitable, as a matter of common sense, that ADUK's advice, if followed, will lead to an increase in dog incidents in pubs, and may already have done so, in the absence of sensible checks in advance of entry.

"In contrast, Wetherspoon's policy clearly provides greater protection for employees and the public, and is consistent with established regulations in areas such as proof of age in pubs and blue badges for parking."



Pub manager Jonathan Hawkings at The Harry Clasper (Whickham)

Note from the editor: The article below outlines Wetherspoon's bonus and free shares scheme. No company is perfect, but Wetherspoon believes that it pays a higher percentage of its profits in this way than most, or possibly any, large companies.

£663 MILLION IN FREE SHARES AND BONUSES PAID TO EMPLOYEES SINCE 2006

93.5 per cent paid to pub staff

Since the early 1980s, Wetherspoon has awarded bonuses, free shares and 'share options' to pub employees.

The current scheme of paying monthly bonuses to all pub employees, subject to certain criteria, started in 1998, with a government-approved free share scheme introduced in 2003.

Bonuses and share schemes provide an extra incentive for people to stay with the company: there are 42 employees who have worked for the company for more than 30 years, 854 for more than 20 years, 4,982 for more than 10 years and 11,420 for more than five years.

Since 2006, the company has paid £663 million to its employees in respect of bonuses and free shares.

BONUSES AND SHARES

Of the recipients, approximately 98.9 per cent went to employees below board level, with around 93.5 per cent paid to employees working in pubs.

Employees are eligible for bonuses from the commencement of their employment and are eligible for free shares after 18 months.

In the year ended July 2026, bonuses and free shares of £49 million were awarded (see table[1] below), with 98.9 per cent of employees receiving a bonus and/or shares in that period.

As of September 2026, 27,600 of our 43,500 employees have been awarded free shares in the company.

It's probably true to say that no one earns a vast fortune from these schemes.

However, as far as the company is aware, Wetherspoon consistently pays a bigger percentage of its profits to its employees, by way of bonuses and free shares, than any other large pub/restaurant company or retailer.

Since the share scheme was introduced, Wetherspoon has awarded 34 million shares to employees – approximately 32 per cent of all shares in existence today.

Wetherspoon's chief executive, John Hutson, said: "People are vital to the success of the business.

"Our bonus and share schemes are a good way to share in the company's success."

Wetherspoon: Bonuses and free shares vs profits, 2006–26

Financial year	Bonuses and free shares £m	Profit after tax (loss/profit after tax)[2] £m	Bonus etc as % of profit
2026	49	43	114
2025	45	58	78
2024	49	59	83
2023	36	34	106
2022	30	-25	–
2021	23	-146	–
2020	33	-39	–
2019	46	80	58
2018	43	84	51
2017	44	77	57
2016	33	57	58
2015	31	57	53
2014	29	59	50
2013	29	65	44
2012	24	57	42
2011	23	52	43
2010	23	51	44
2009	21	45	45
2008	16	36	45
2007	19	47	41
2006	17	40	41
Total	**663**	**791**	**57.6[3]**

[1] Source: J D Wetherspoon plc's annual reports and accounts 2006–26

[2] International Financial Reporting Standards (IFRS) 16 was implemented in the year ending 26 July 2020 (FY20). From this period, all profit numbers in the above table are on a post-IFRS-16 basis. Before this date, all profit numbers are on a pre-IFRS-16 basis.

[3] Shares and bonus as a percentage of profit excludes 2020, 2021 and 2022.

NEW LOOK

Croydon

THE GEORGE

One of Wetherspoon's oldest pubs has a new look – following a £1.25-million upgrade and refurbishment project.

The George (Croydon) first opened as a Wetherspoon in February 1993.

Work completed in the pub included a new bar and repairs, removal of the second bar to create an additional 400-square-foot customer area, general repairs and redecoration. New carpet has also been fitted.

On the bar, new drinks-dispense equipment has been installed, together with overbar glass racks. The Wetherspoon app station has been upgraded, as well as alterations undertaken to the glasswash area.

The pub's air-conditioning and heating system has also been upgraded.

Behind the scenes, a new staff room has been added.

Repair work has also been undertaken to the gents and ladies' toilets, as well as to the accessible toilet.

Pub manager Manuel Ribeiro (pictured) said: "The George is a landmark in the town.

"This investment in upgrades, refurbishment and repair work highlights Wetherspoon's commitment to the pub, as well as to its staff and customers."

17–21 George Street, Croydon, CR0 1LA







Tonbridge

THE HUMPHREY BEAN

Pub manager Bella Warner (left) is pictured with kitchen manager Beth Homer at The Humphrey Bean (Tonbridge).

The High Street pub, which first opened in December 1998, has undergone a refurbishment project at a cost of £750,000.

A full internal redecoration of the pub has been completed, with a new carpet fitted throughout the customer area.

New booth seating has been installed, as well as additional new dining furniture and a new lobby area added.

The bar has been replaced, together with a new bar walk area fitted.

On the bar, new drinks-dispense equipment has been installed.

New coffee machines have also been added.

Bella said: "The team and I are all delighted with the new-look pub and upgraded equipment – as are the customers.

"The Humphrey Bean has been serving the Tonbridge community for almost 30 years and plays an important role in the town's social scene."

94 High Street, Tonbridge, Kent, TN9 1AP







Folkestone

THE SAMUEL PETO

Shift leader Hannah Jarrett is pictured at The Samuel Peto (Folkestone) following upgrade and refurbishment work at the pub.

A total of 15 new full- and part-time jobs has also been created at the pub.

The pub first opened as a Wetherspoon in April 1998.

Work completed in the pub includes a new lobby, new bar walk and flooring repairs, internal decoration and high-level ceiling repairs. A new carpet has also been fitted.

On the bar, new drinks-dispense equipment has been installed, with back-bar work also undertaken.

Behind the scenes, kitchen upgrade work has also been carried out, as well as work to the cellar.

Roof repair work and external decoration have also taken place, with new signage installed.

Pub manager Louise Hall said: "I am delighted with the upgrade and refurbishment and pleased to have taken on an additional 15 staff members too."

23 Rendezvous Street, Baptist Galleries, Folkestone, Kent, CT20 1EY







Colwyn Bay

THE PICTURE HOUSE

The Picture House (Colwyn Bay) has undergone refurbishment work and repairs, as well as the building of a new beer garden, at a cost of £1.1 million.

The pub, which first opened as a Wetherspoon in March 1999, was closed for just over a month for the work to be carried out.

Work completed inside the pub included the installation of a new bar and new carpet. External repairs also carried out included repainting the front façade of the grade II listed building.

A brand-new beer garden has been added to the pub, making use of adjacent vacant land.

At almost 180m^2, with space for 126 seated customers, the garden is one of the biggest seated outside areas in the town. It is situated adjacent to the beach and Colwyn Bay train station.

The new-look tiered garden has covered seating, glazed pergolas and festoon lighting.

Pub manager Andrew Roberts (pictured) said: "The beer garden is a wonderful addition to the pub."

24–26 Prince's Drive, Colwyn Bay, Conwy, LL29 8LA



NEW LOOK

Bexleyheath

THE FURZE WREN

The Furze Wren (Bexleyheath) has undergone an upgrade and refurbishment project.

The pub first opened as a Wetherspoon in June 2002.

Work completed in the pub includes a full redecoration of the customer area.

Refurbishment has been carried out to the bar, with new drinks-dispense equipment installed, together with overbar glass racks.

Behind the scenes, the staff room and staff toilets have been refurbished, as well as new staff changing facilities added.

Refurbishment has also been undertaken to the existing ladies' toilets.

1 Mayplace Road West, Bexleyheath, Bexley, DA7 4JD



Pictured are team leader Billy Sullivan and shift manager Helen Batty





Shirley

THE BRIGHT WATER INN

A £900,000 upgrade and refurbishment project has been completed at The Bright Water Inn (Shirley), with 20 new full- and part-time jobs created at the new-look pub.

The pub, which first opened as a Wetherspoon in April 2000, was closed for two months for the work to be carried out.

Work completed in the pub included internal alterations and redecoration of the customer area, with a brand-new carpet installed.

On the bar, new drinks-dispense equipment has been installed, together with overbar glass racks.

The coffee machines have also been upgraded.

Behind the scenes, the staff room has been refurbished and upgraded.

The CCTV has also been upgraded, as well as the heating/cooling systems in the kitchen and customer area.

Refurbishment work has also been undertaken in the customer toilets, plus roof repairs completed.

Pub manager Abi Hoskins (pictured) said: "We are all thrilled with the new-look pub."

370–372 Shirley Road, Shirley Hampshire, SO15 3HY





POOLE

HEARTENING NEWS AS PUB IN POOLE GETS DEFIBRILLATOR



Pictured are shift leader Maximilian Winthrop-Wallace and bar associate Kara Heron at The Lord Wimborne (Poole)

With the help of the British Heart Foundation (BHF), a new defibrillator has been installed at The Lord Wimborne (Poole).

The installation is part of a move by Wetherspoon to identify as many suitable pub sites as possible to fit the life-saving machines, to support staff, customers and local communities.

Purchased through the BHF, access to the defibrillator equipment should, ideally, be available 24/7.

Wetherspoon is surveying suitable pub sites, with the initial focus on areas where there is currently less 24/7 defibrillator availability, to ensure maximum support and effect.

Kevin Young, pub manager at The Lord Wimborne, said: "We chose the exact place for the defibrillator – on an exterior wall of the pub, just to the right of the front doors.

"It's very visible where it is, in a prominent place and next to a bus stop."

Several Wetherspoon pubs across the UK have already had community defibrillators installed, thanks to various local and charity initiatives.

However, this link-up with the BHF will enable Wetherspoon to maintain the devices and ensure that they are available at all times (or as regularly as possible).

As well as The Lord Wimborne, a further 45 suitable pub sites have so far been identified, with 10 more defibrillators already purchased from the BHF and awaiting installation.

The equipment will be installed at The Navigator (Stoneycroft, Liverpool), Robert Fitzharding (Bedminster), The Sir William de Wessyngton (Washington), The Great Glen (Fort William), The Blue Bell (Hemsworth), Captain Ridley's Shooting Party (Bletchley), Jolly's Hotel (Broughty Ferry), The Wallaw (Blyth), The Six Chimneys (Wakefield) and Ritz (Lincoln).

Gareth Johnson, well-being operations at the BHF, said: "We're delighted that Wetherspoon has installed a new defibrillator in Poole and is in the process of placing life-saving devices in 10 other pubs across the UK, with plans to expand further.

"Defibrillators can make the difference between life and death, when someone has a cardiac arrest.

"Every year, more than 40,000 people experience an out-of-hospital cardiac arrest in the UK, yet fewer than one in 10 survives.

"Acting quickly with CPR and a defibrillator can more than double the chance of survival, which is why having these devices available in local communities is so important.

"By making defibrillators accessible in its pubs, Wetherspoon is helping to create safer communities and giving more people the best-possible chance of surviving a cardiac arrest."

SPOON'S APPRENTICES ARE STARS OF THE BAR

Wetherspoon workers honoured at Leeds graduation ceremony

Wetherspoon is proud, once again, to congratulate its latest group of graduating apprentices, who have successfully completed their higher-level qualifications.

Among them were those achieving the level 5 operations manager apprenticeship with diploma in higher education and the level 6 chartered manager degree apprenticeship – both representing months of hard work, commitment and dedication to learning.

Two Wetherspoon apprentices were also awarded the Deans Prize (awarded to the top-performing graduates) for best overall performance on their respective programmes.

Shift manager Chris Hugh at The William Rufus (Carlisle) was recognised for his chartered manager degree apprenticeship and deputy manager Sansel Doganca at The Moon and Stars (Romford) was awarded for the operations manager apprenticeship.

Skills

Wetherspoon's apprenticeships comprise knowledge, skills and behaviours (KSBs), with a focus on: organisational performance; delivering results; interpersonal excellence; managing people; developing relationships; personal effectiveness; managing self.

The studies are designed to help managers to progress in their career and make an even greater contribution to their pubs, kitchens, hotels and the wider company.

At the annual graduation ceremony in Leeds, graduates were joined by friends and family for a celebration breakfast at the Wetherspoon pub The Hedley Verity (Leeds).

Perfect

The event provided the perfect opportunity to reflect on their achievements, before heading across the city to the First Direct Arena for the formal graduation ceremony.

Recruitment, training and qualifications manager Michelle Crooke said: "Huge congratulations to all of our graduates, who have worked extremely hard to reach this point.

"Thanks also to the friends, family and colleagues who have provided the support network.

Demanding

"It is certainly no easy feat achieving any qualification, let alone while working in an often-demanding, fast-paced, full-time job, with a full action-packed home life too."

Senior recruitment, training and qualifications manager Chris Dennis added: "Graduating at this level is a huge achievement.

"These graduates have balanced studies with day-to-day pub responsibilities, showing great determination and professionalism.

"We are very proud of what they have achieved and look forward to seeing how they use their skills to shape the future of the business."

Challenge

Sansel Doganca said: "Studying for my level 5 operations manager apprenticeship while running a busy Wetherspoon pub was a challenge, yet genuinely one of the most rewarding experiences.

"I learned so much from the exceptionally skilled tutors at Leeds Beckett University, who helped me to connect the course directly to real pub life.

"I worked with my team and with some amazing managers across the company, who were all truly inspiring and supportive.

"After all of that hard work, achieving the highest grade and winning the Dean's Prize felt incredible.

"I used the £100 award to buy a sofa for my team, so that we could share the success together – although carrying the sofa to the staff room was definitely one of the toughest parts of the whole apprenticeship!"



Graduates who achieved the level 6 chartered manager degree apprenticeship



Graduates who achieved the level 5 operations manager apprenticeship with diploma in higher education

JOSH'S SPOON DISSERTATION DRIVES SUPERVISOR TO DRINK

Customer Josh Griffiths can officially be dubbed a Wetherspoon specialist, after receiving a first-class grade for his university dissertation exploring the pub chain's place in society.

Josh, 22, delved into how consumers use the pub, what is popular behind the bar and which locations might make sense for the company's expansion.

Research took part in four pubs: Beckett's Bank (Leeds), The Golden Beam (Headingley, Leeds), The Crosse Keys (City of London) and The Sovereign of the Seas (Petts Wood).

That work helped towards Josh's achievement of a first-class BA honours in geography from the University of Leeds, with his dissertation scoring 74 per cent.

After writing some 10,000 words for the dissertation and post-graduation, Josh still has appetite for the pub.

He said: "In the summer, I enjoyed visits to The Lion & The Unicorn (Waterloo station) and The Samuel Peto (Folkestone), alongside some of the case study pubs."

Josh is now back in London, where he is from, looking at future career opportunities.

Professor David Bell, Josh's dissertation supervisor, commented that it was the first time in his 38-year career that he had encountered a dissertation on Wetherspoon.

He said: "I was really impressed by Josh's finished project. He used observational data brilliantly to capture the diverse uses and customers, comparing different days and times to show the many roles which Spoons has in the community.

"He combined this with some GIS mapping to look for potential new sites for Wetherspoon venues to open."

David added: "This was a really innovative mix of methods. I really enjoyed supervising Josh and have, myself, become an observer of Spoons life."



KIWIS POLISH SPOON COLLECTION DURING UK SUMMER VISITS

A New Zealand couple who have holidayed in Britain annually in recent years have now visited 102 of Wetherspoon's pubs.

Steve and Sheree Dine, who are from Papamoa, do house- and pet-sitting across various parts of the UK during their summer break.

They have been doing this each year since 2023, visiting Wetherspoon's venues in towns where they are staying or passing through.

Steve, who has been a veterinarian for 30 years, said: "We absolutely love British history, architecture and pubs – and our Wetherspoon visits combine all of these perfectly. The buildings and renovations are stunning."

The pair, both 55, got their first taste for the company in the early noughties, when they lived in England for five years, spending time often at The Benjamin Satchwell (Leamington Spa).

Their order usually features a Thatchers cider for Sheree and craft beer for Steve.

Sheree said that it was near impossible to pick her favourite pubs, but added that, if she had to whittle it down, she would say The Winter Gardens (Harrogate) and Opera House (Tunbridge Wells).

"They are just awesome," said Sheree, a former freight national sales manager.

Steve added that they also liked Tim Martin's kiwi connection: Wetherspoon's founder and chairman lived in New Zealand for five years between the ages of 10 and 15.

Tim said : "I am delighted that Wetherspoon has fans like Steve and Sheree from New Zealand.



"I loved living in New Zealand, with inspiration for the name 'Wetherspoon' coming from the country.

"It is named after a teacher of mine who taught me at Milford School on the north shore of Auckland."

AUTHOR LOVES LISTENING TO EVERY PUB TELL A STORY

A former journalist-turned-historical-author who considers the pub to be a great place to work, is set to visit several central London Wetherspoon venues in 2027, as he gets under way on his latest project.

Selwyn Parker has researched, planned and written several books of history in the last 20 years, mainly in Wetherspoon pubs.

That includes Touching God, about the World War I 'aces'.

He worked on the book in The Capital Asset (Perth).

Selwyn plans to get his creative juices flowing in watering holes in London in 2027 for a new historic novel based on life in the West End theatre.

The 84-year-old grew up in New Zealand, but, as an adult, lived in various countries for journalism roles, including Australia, France and Scotland.

He said that he first became aware of Wetherspoon in 2004 while living in London. "I loved seeing how a lot of old buildings were resurrected by the company to have new life."

Selwyn added: "I love it how every Wetherspoon pub tells its own story, and I very much like the prices too."

The author of historical fiction and non-fiction work has a routine in each Wetherspoon of typically ordering a lime and soda and writing for an hour, then buying a craft ale to enjoy as he goes over what he has done.

Selwyn said: "I was used to a fast-paced world in journalism and find the pub to be a kind of den of creativity for me.

"I like to be around noise and people, and a solitary office isn't for me."

He pointed out that other writers have famously put pen to paper in pubs, and that they have long been a place for authors to meet, such as CS Lewis – and JRR Tolkien, who frequented one in Oxford called The Eagle and Child.

SPOON FAN TALKS TRASH IN 39 TOWNS



Wetherspoon fan and anti-litter campaigner Ruth Major embarked on a bus tour of BBC local radio stations, stopping at as many Wetherspoon pubs as she could.

The seven-week tour promoted her one-woman campaign to 'beautify Britain' by encouraging the public to use litter bins, to take litter home – and to pick up litter dropped by others.

Using her free bus pass, Ruth visited 39 radio stations, giving interviews about the particular town she was in and also about her mission – to encourage everyone to pick up a piece of litter every day.

She has been promoting the campaign on foot and by bus since 2016 and has previously appeared in Wetherspoon News.

Ruth, 81, said: "I am sick and tired of finding litter everywhere and, hopefully, my campaign will encourage people to put their litter in a bin.

"This is a beautiful country – and we should keep it beautiful by dealing with litter."

She added: "I always visit Wetherspoon pubs on my trips.

"They are handily located in town and city centres and, as a woman on my own, I feel comfortable when I visit them."

Among the pubs visited on Ruth's tour were The Reginald Mitchell (Stoke-on-Trent), The Forum (Hexham), The Standing Order (Derby) and The Savoy (Swindon).

● **Ruth's exploits can be followed here: rubbishruthsrambles.co.uk/ | facebook.com/RubbishRuth**

TEENAGERS LAZY?

Wetherspoon's pubs across the UK employ thousands of young people, including under-18s, working as floor associates or kitchen associates – and the practice has proven mutually beneficial

Wetherspoon has been independently recognised by the Top Employers Institute as a Top Employer United Kingdom for the past 21 years.

The company is proud to employ staff of all ages, backgrounds and abilities, offering employees the best opportunities to succeed.

Among the 42,000 staff members working across Wetherspoon's pubs in the UK and the Republic of Ireland, countless young people (many under 18) make up the workforce.

Young people, particularly teenagers, often encounter criticism for their lack of work ethic and laziness. Wetherspoon's pub teams can dispel that myth.

Michelle Crooke, Wetherspoon's recruitment, training and qualifications manager, said: "We employ so many young people, including under-18s, and they all work hard to contribute to the success of the company.

"The various media often vilify young people as lazy, but our young employees certainly dispel that myth."

Wetherspoon's under-18 work force, known as floor associates (who work front of house) or kitchen associates, is often studying alongside work shifts, juggling course work with work at Wetherspoon.

Anyone who has worked in hospitality will know it to be hard work. However, if you are prepared to put in that hard work, there are opportunities and pathways for success.

Wetherspoon's under-18 employees are paid from £9.41 an hour and receive a complimentary meal and drink when working, as well as an employee discount when not working.

They receive their work rota at least three weeks in advance, allowing for time management, and have a guaranteed-minimum-hour contract.

The company offers full training and apprenticeship opportunities.

There is a monthly bonus scheme available, and a pay increase based on length of service. Free shares are also available (after 18 months' service).

Pay rates are different for over-18s, yet all the benefits and offers still apply.

For more information, visit: jdwetherspooncareers.com

Elliott Coombs

Team leader
The King's Head Inn (Salisbury)



Aged 18, Elliott started working with Wetherspoon in August 2024 at The King's Head Inn (Salisbury).

He is currently studying for an apprenticeship, through his job at Wetherspoon, to attain level 3 supervisor and business in hospitality and catering.

What made you want to work for Wetherspoon?
My sister, shift manager Aimee Marshall, recommended me for an interview when I was looking for my first job.

The more I worked with the staff and different shift patterns, the more I soon became comfortable and wanted to see what opportunities the company had to offer.

As a result, I am studying for my current apprenticeship.

What skills/knowledge have you gained by working for Wetherspoon?
I have never worked anywhere else, but am keen to use the skills and knowledge from my apprenticeship to help me in unlocking new opportunities in the future.

I have gained a lot of great leadership skills and experience in coaching and leading the floor team. I enjoy being a leader and want to help to inspire others.

What do you consider to be the benefits of the job?
I think you can really gain some key skills and confidence in the workplace.

The company has a very wide range of workers, from those with no experience to years of experience. Meeting so many new, different personalities really helps to create some amazing bonds.

What are your future career aims (either with Wetherspoon or not)?
I would like to use the skills gained on my apprenticeship to progress my own career with Wetherspoon, going from team leader to manager.

Outside of working for Wetherspoon, I want to help others to understand themselves more and show them that any ability can be enough. You just have to have confidence and trust yourself and those around you.

Would you recommend working at Wetherspoon and, if yes, why?
I think that it's one of the best first jobs out there. It really builds character and helps you to grow as a person.

As a young person, it has really helped me to mature during my two years with the company – and I have loved every moment of it.

The pub manager has so much belief and faith in me that it really does help to build confidence and makes you understand yourself more.

If anyone is wanting a job as a young worker, I would definitely recommend Wetherspoon. It has so many great opportunities to progress within the company... and it feels like a proper family.

THAT'S JUST CRAZY

Harry Fowler

Floor associate (under 18),
The Childwall Fiveways Hotel (Liverpool)



Now aged 18, Harry started working with Wetherspoon in August 2024 at The Childwall Fiveways Hotel (Liverpool).

Alongside his job, he is currently a student studying electrical engineering at City of Liverpool College.

What made you want to work for Wetherspoon?
My sister, Amelia Browne, who is two years older than me, already worked for Wetherspoon.

She enjoyed working with a variety of people and said it was a good team at The Childwall Fiveways Hotel.

There were regular shifts available and it was an excellent way to get experience, interacting with customers and experiencing what a working environment is really like.

What skills/knowledge have you gained by working for Wetherspoon?
I have gained an understanding of teamwork, customer communication, dealing with issues quickly and working in a fast-paced and busy environment, as well as helping with customers' questions and dealing with deliveries.

What do you consider to be the benefits of the job?
The benefits for me have been meeting new people, regular shifts, joining the pub charity football team and gaining experience for future positions.

What are your future career aims (either with Wetherspoon or not)?
I would like to go into a career in engineering.

Would you recommend working at Wetherspoon and, if yes, why?
Yes, I would recommend working at Wetherspoon as an under-18.

You meet colleagues ranging in age – this expands your social skills. You can develop working relationships and friendships with a good selection of people, both staff and customers.

You also learn many new skills, which could be applicable in future jobs. You gain experience in the workplace and it pays reasonably well, for someone of my age.

Mischa Abbott

Floor associate (under 18)
The Sir Thomas Gerard (Ashton-in-Makerfield)



Now aged 18, Mischa started working with Wetherspoon during August 2025 at The Sir Thomas Gerard (Ashton-in-Makerfield).

She attends Winstanley College in Wigan and is currently in her second year, studying philosophy and religion, dance and art.

What made you want to work for Wetherspoon?
I wanted to work at Wetherspoon because I thought that it would be a great opportunity to learn how to work in a busy environment and be able to develop, such as confidence and communications skills, to help me in the future.

Have you worked anywhere else?
I have not worked anywhere else – this job with Wetherspoon is my first job. It has been a great first experience of working life, and I have learned a lot from it.

What skills/knowledge have you gained by working for Wetherspoon?
The job has helped me to develop teamwork, time-management and communications skills.

It has also helped me to become more confident when speaking to customers and working in a busy environment.

I have learned how important it is to work as a team and stay organised, in order to provide good customer service.

What do you consider to be the benefits of the job?
One of the benefits is the experience and confidence which I have gained.

I've also really enjoyed meeting new people and working as part of a team.

Having a job alongside college has helped me to become more independent and responsible, while also giving me a valuable experience for my future working life.

What are your future career aims (either with Wetherspoon or not)?
In the future, I would like to attend university and work towards becoming a primary teacher. I think some of the skills which I have already learned, while working at the pub, will help me with this aim.

I also wish to keep dancing and working towards become a dance teacher, possibly as an additional job.

Would you recommend working at Wetherspoon and, if yes, why?
I would definitely recommend working at Wetherspoon, because it's a great place to gain your first experience of working.

It can be busy and challenging, at times, but meeting different people and becoming much more confident are definitely worth it.

I've really enjoyed being part of the team and I think that this has given me skills which I'll be able to use throughout my future career.

FAB FESTIVE FOOD FAVOURITES AND

Celebrate Christmas 2026 at Wetherspoon with some fabulously festive food, including the return of some firm favourites, alongside some brand-new festive dishes.

The Christmas menu will be available at Wetherspoon's pubs from Thursday 12 November until Thursday 31 December (excluding Christmas Day).

Many festive flavours are available as part of the Deli Deals® range, with Christmas paninis and wraps offering a great way to enjoy a lighter option with some traditional ingredients.

Chicken, stuffing & bacon panini and chicken & stuffing wrap (with grilled chicken breast) each come in at under 500 Calories.

Brie & cranberry panini, with an option to add maple-cured bacon, is also on the festive line-up, with all Deli Deals® options including a drink as part of the price.

For festive get-togethers, snacks and sharers, check out the small plates range ('any 3 for' deal) for some Christmas treats.

NEW breaded Camembert bites, served with cranberry sauce and pigs-in-blankets (with cranberry sauce), an 8" festive feast pizza (chicken breast, a pork, sage & onion stuffing, maple-cured bacon, Brie and rocket) and an 8" Brie & garlic mushroom pizza (Brie, mushroom, garlic and rocket) are all in the range.

Other small plates are available as part of the 'any 3 for' deal – mix and match to create a sharing option for a group; see main menu for details.

For the traditionalists, the menu includes sliced turkey breast and winter vegetables.

Turkey

This dish comprises four turkey breast slices, a pork, sage & onion stuffing, roasted Chantenay carrots and parsnips, Maris Piper mash, two pigs-in-blankets, peas, cranberry sauce and gravy.

For something a little more decadent, the big cheese burger is back.

Brie slices, topped with two breaded Camembert bites, with an Emmental & Cheddar cheese sauce for pouring or dipping – with chips. Choose plant-based patty, 6oz beef patty, grilled chicken breast or fried buttermilk chicken.

Choice

With the same choice of patties and chicken, why not try the Brie & bacon burger? It is Brie slices, maple-cured bacon and cranberry sauce, topped with two pigs-in-blankets – with chips.

Alternatively, the mushroom & garlic burger (mushrooms and garlic & herb sauce, topped with onion rings – plus chips) is served with a plant-based patty.

Choose between grilled chicken breast and fried buttermilk chicken for the chicken & stuffing burger.

This dish comes with maple-cured bacon, a pork, sage & onion stuffing, topped with two pigs-in-blankets, with gravy for pouring or dipping – and chips.

Pigs-in-blankets; The big cheese burger 11" festive feast pizza



Pizzas

A choice of two 11" festive pizzas is also on the Christmas line-up.

An 11" festive feast pizza (mozzarella, chicken breast, a pork, sage & onion stuffing, maple-cured bacon, Brie and rocket) and an 11" Brie & garlic mushroom pizza (Brie, mushroom, garlic and rocket) are being served.

There is a children's menu festive option also available; see main menu for full Christmas 2026 details.



Warm cinnamon stack

Gift cards available at the bar

Thu 12 Nov – Thu 31 Dec
Excludes Christmas Day

FEATURES FRESH FARE

Camembert bites

Sliced turkey breast and winter vegetables

For a sweet treat, check out the festive dessert choices. They are:

NEW *Warm cinnamon stack*
Warm sweet dough pieces with a cinnamon filling, stacked, then topped with dulce de leche caramel, with vanilla ice cream.

Cookies & cream blondie
Warm white chocolate brownie with cookie pieces, vanilla ice cream, chocolate cookie crumb and Belgian chocolate sauce.



Cookies & cream blondie

IT'S NOT ONLY TINSEL THAT'LL BE SPARKLING THIS CHRISTMAS

Special drinks offer opportunity to go beyond the ordinary during run-up to 2027



Celebrate Christmas 2026 at Wetherspoon with some sparkling treats for the festive period.

Two special Christmas drinks, available between 12 November and 31 December, will be available to enjoy.

They are:

- ★ Mimosa – Prosecco (125ml) with a dash of orange juice
- ★ Kir Royal – Prosecco (125ml) with Chambord black raspberry liqueur (25ml)

These two sparkling treats for Christmas 2026 join a range of year-round premium drinks on the Wetherspoon menu, all just perfect to add to the festive fun.

Treat yourself from the Wetherspoon spritz range, with a choice of up to seven cocktails, featuring Classic Aperol Spritz – Aperol (50ml) mixed with Prosecco (125ml) and soda, with an orange garnish.

Also perfect for the festive season are Prosecco and sparkling wine, featuring Teresa Rizzi Prosecco DOC from Veneto, Italy, at 11% ABV.

These are available as a 175ml glass, 200ml bottle or 750ml bottle.

Or why not try something warming and decadent?

Choose from a range of Cognac and whisky choices (each 40% ABV), including:

- ★ Hennessy VS Cognac
- ★ Courvoisier VS Cognac
- ★ Glenmorangie triple cask reserve
- ★ Glenfiddich single-malt Scotch whisky

Whatever your taste, there's something special to toast the season at Wetherspoon.

The drinks selection may vary per pub.

BLACK SHEEP HELPS HERD ALE FANS TOWARDS SIR HENRY

The Sir Henry Segrave (Southport) was among venues in the town centre which featured in a beer-lovers' ale trail.

The Southport beer week, organised by Southport business improvement district, had activities such as beer week booklets which could be filled in.

Visitors could collect stamps in some participating venues to be in with a chance of winning prizes.

The Sir Henry Segrave did a tap takeover with Saltaire Brewery and Black Sheep Brewery, showcasing a range of ales from the Yorkshire companies.

Shift manager Stuart Ochiltree said that some of the best-selling products included Saltaire Blonde and Black Sheep Respire IPA (each 4.0% ABV).

He added: "I definitely saw lots of new faces coming in to drink cask ale, and it was a fun atmosphere."

Pictured (left to right) are customers Kieth Robinson and David Dobson, along with shift manager Stuart Ochiltree.



WELSH GUARDS DEPLOY WYNDHAM WARRIORS TO TROOPING THE COLOUR

Two managers at The Wyndham Arms Hotel (Bridgend) were treated to a preview of some of the military precision which goes into The King's Birthday Parade.

Hotel manager Lisa Driscoll and pub manager Danielle Phillips went to London to watch the Colonel's Review rehearsal for the Trooping the Colour.

Taking part in the event were over 1,400 soldiers of the Household Division and The King's Troop Royal Horse Artillery.

Lisa and Danielle were nominated to see some of the preparations for the annual celebrations marking the sovereign's official birthday by the Ogmore branch of the Welsh Guards Association.

The pair was recognised for previously fundraising for the Welsh Guards Association and providing facilities for them to use.

In June this year, The Wyndham Arms Hotel handed over £1,400 which came from donations and raffle ticket sales on Armed Forces Day.

Lisa, who has worked at the hotel for 24 years, said: "During the event, there was heavy rain, so we were actually invited to watch from the office of one colonel, where we had a magnificent bird's-eye view."

She added: "It was an absolute honour and massive privilege to attend."

The evening before, Lisa and Danielle also enjoyed going to the Ceremony of the Keys – the traditional ritual of locking up the Tower of London for the night.

Bob Chambers, secretary of the Ogmore branch of the Welsh Guards Association, said: "Both ladies have gone above and beyond in supporting us, and we are grateful."

Pictured (left to right) are pub manger Danielle Phillips, Colonel (rtd) Hugh Boddington, chair of Welsh Guard Associations, hotel manager Lisa Driscoll and Councillor Ian Williams from Bridgend's town council.





SENSITIVE EXTENSION MAKES THE STANDING ORDER A DERBY WINNER

£1.7m addition to pub in grand building in East Midlands city wins prestigious heritage award

The Standing Order (Derby) won the George Rennie City Heritage Award from The Derby Conservation and Heritage Advisory Committee, in 2025.

An annual recognition made by the Conservation Area Advisory Committee, the accolade was for the pub's extension, which Wetherspoon completed in 2022, following a £1.7-million project.

Presented in memory of the former long-standing conservation officer for Derby City, Mr George Rennie, the prestigious design award recognises the skill and sensitivity in which conservation and new-build projects have been completed.

Bank

The Standing Order, which first opened as a Wetherspoon pub in October 1995 and is managed by Luke Mannion, is housed in the former Crompton & Evans Union Bank building, later the city branch of the NatWest, which closed in 1993.

The expansion into the adjoining building (previously an estate agent's business) extended the customer area inside the pub from 485m² (5,218 sq ft) to 685m² (7,370 sq ft).

It was designed in careful consultation with Derby City Council and linked to the also newly constructed beer garden, at the back of the pub, providing an additional 331m² (3,561 sq ft) of outside customer space.

During the work, the whole of the pub's interior was fully refurbished, including the large decorative ceiling of the former banking hall; this has ensured the structure of this grade II-listed palazzo-style building for future generations.

Carpet

As part of the development, a newly designed carpet, linked to the history of the building, was also fitted.

The carpet's design takes its influence from cheques used by the former Crompton & Evans Union Bank: the signatures within were extracted and reinterpreted into a unique flooring finish, as a subtle nod to the building's former use.

Architect Sami Kamha ARB, responsible for the project on behalf of Wetherspoon, said: "The 2022 refurbishment of The Standing Order sought to revive the building's grand heritage sensitively, while enhancing its role as a welcoming social hub, expanding both internally and externally.

"The design narrative embraced the site's historic identity – retaining its architectural integrity with the redecoration of the building's famous banking hall, while introducing a hybrid of neo-classical touches to celebrate the site's expansion into Joseph Wright House.

Vibrant

"Rich materials, warm lighting and curated period details celebrate the building's civic and industrial past, transforming it into a vibrant (yet respectful) space which bridges Derby's legacy with its evolving city culture."

Born in September 1734 at 28 Irongate, Joseph Wright became one of the most accomplished artists of his day.

He was the first major English painter whose career was based outside of London.

Wright's paintings of objects from the contemporary world of science won him a considerable reputation.

His piece – A Philosopher lecturing on the Orrery – (now on display in the City Art Gallery) is a fine example.

Wetherspoon's property development manager, Paul Turner MRICS, added: "By investing in and preserving this historic landmark building in Derby, we are committed to celebrating its historical and cultural significance, allowing it to continue serving the community for years to come."

● **28–32 Iron Gate, Derby, Derbyshire, DE1 3GL**

















Pub managers have been employed for an average of 15 years

WETHERSPOONS • THE PARAMOUNT • MANCHESTER

RACHEL, NATALIE AND MARK CLOCK UP ALMOST 75 YEARS



Three long-serving and experienced pub managers, based in Manchester, have clocked up a combined total of almost 75 years' service with Wetherspoon.

Pictured receiving a presentation to mark their long service are (left to right) pub manager Rachel Naylor (Wetherspoons), general manager Will Fotheringham and pub managers Natalie Radford-Hodgson and Mark Hodgson (The Paramount).

Natalie and Mark started as a management couple in 2001 at The Eccles Cross (Eccles), spending just one month there, before a 10-month stint at the newly opened The Calverts Court (Stockport).

Their first pub as managers was The Society Rooms (Macclesfield), where they stayed for 18 months, before spending two and a half years at The Wye Bridge House (Buxton).

Natalie and Mark took over at The Paramount two decades ago, which also celebrated its own 25th anniversary this July.

Natalie said: "The job has always kept us busy and on our toes. We have met so many people, customers and staff, many of whom have become long-term friends.

"The pubs and the company have been forever evolving and changing, over the years, which has kept the job fresh."

Rachel reported: "I've been with the company officially for almost 24 years, yet have worked for Wetherspoon for longer (probably since 1998/99), but came and went frequently, while I worked at sea."

That work, on cruise ships, saw Rachel travel to the Caribbean and Alaska, before she joined her local Wetherspoon pub, The Sedge Lynn (Chorlton-cum-Hardy), as a bar associate.

After more travelling, she returned home and worked as a shift manager at The Bollin Fee (Wilmslow) and The Kings Hall (Cheadle Hulme) (both no longer a Wetherspoon pub), as well as short spells at The Fall Well (Liverpool) and The J. P. Joule (Sale).

In June 2006, Rachel took over as pub manager at Wetherspoons where she has stayed ever since.

She said: "Every day is different – and the pub is always busy, which is exactly how I like it.

"I wouldn't know what to do with myself in a quieter pub – and I still enjoy the challenge."

Rachel concluded: "I aim to carry on working for Wetherspoon for as long as I can. I wouldn't wish to be anywhere else."

General manager Will Fotheringham said: "The Paramount and Wetherspoons (both in Manchester) are two of the most successful Wetherspoon pubs.

"The stability and consistency which Rachel, Mark and Natalie have given as the pub managers are a huge part of why they have done so well.

"I hope that they stay for many more years."

CHEERS RING OUT ON BEN'S BIG DAY

Floor associate Ben Shaxton is pictured celebrating 15 years as a staff member at The Imperial (Exeter).

Before he joined the team in 2011, Ben was a customer at the pub and fell in love with all things Wetherspoon.

He said: "I really enjoy working here.

"I like all of the staff I work with and the customers, too, who are my friends.

"I enjoy all of the food on the menu, but my favourite is the BBQ chicken panini which I always have on my break at work."

Ben was presented with a cake made for him by shift leader Carrie Westcott.

Pub manager Emma Gibson (also pictured) said: "Ben is a valued staff member, playing an important part in the success of the pub.

"When we gave Ben his long-service certificate, the customers were watching and broke out in a spontaneous round of applause – it was so sweet."



JOEY CLOCKS UP 11 PUB VISITS IN FIRST NINE WEEKS ON THE PLANET



Baby Joey Jarmola has visited 11 Wetherspoon pubs in his first nine weeks with parents Nicola and Danny.

Continuing a family tradition started by Joey's great-grandfather, Peter Lowe, the Bradford-based family began their trek with baby Joey at The Bowling Green (Otley).

Nicola said: "My grandad, Peter, started us off.

"He kept a record of the 60 Wetherspoon pubs he visited and would sometimes take the rest of the family with him."

She added: "Danny and I have been going to Spoons for years and – because we knew about the facilities for babies – we decided to keep the tradition going with Joey."

Nicola likes the welcoming atmosphere which Wetherspoon offers young families, as well as high chairs and baby-changing.

"When you have a newborn, it's great to get out of the house and maybe have a meal out," said Nicola, who enjoys the Deli Deals® while Danny has a burger.

Early visits were mostly to West Yorkshire pubs, including their favourite The Richard Oastler (Brighouse), where it all began with Peter back in the day.

Since then, more pubs were added during a family trip to Morecambe and Lancaster.

Nicola said: "We like to go out for breakfast. Of course, Joey is too young for a full English just yet, but we hope that he enjoys his first one when he's old enough!"

BOSS HELPS AUTHOR THOMAS TO TURN A PAGE



Shift manager and author Thomas Forster of The Star (Hoddesdon) is using his book to promote Wetherspoon's credentials as a Top Employer.

Described as 'a darkly funny and unexpectedly moving collection of short stories inspired by the characters, humour and more difficult side of British pub life', The Old Man was featured in the previous edition of Wetherspoon News.

Thomas, who used to work at The Playhouse (Colchester), reports interest from a number of news titles.

But now he wants to urge national media to tell not only his story, but also of how he was able to write a book while holding down a busy job with Wetherspoon.

He said: "This goes beyond an employee simply writing a book.

"I would like to use my own story to demonstrate why Wetherspoon has been recognised as a Top Employer.

"The company has provided me with a genuine career and progression opportunities, supported by the foundations of the Wetherspoon employee promise.

"It has now supported something beyond my day-to-day role by helping me to promote my book."

Thomas cites strong support from area manager Nicole Cottage.

He said: "She has been incredibly supportive.

"Nicole backed a plan to place posters and free reading copies across 10 local pubs."

"I believe that this creates a strong and positive employee story: a long-standing pub worker turns years of observing British pub life into a published book – and his employer helps him to take it to readers."

BISHOP AND FORMER COP SERVE UP 'PINTS OF VIEW'

A good discussion over a drink has been a mainstay of British pub life for ages, but, now, The Wagon & Horses (Chapeltown, Sheffield) has taken things a step further.

The pub ran two 'Pints of View' events, featuring guest speakers including The Bishop of Sheffield, The Right Reverend Pete Wilcox.

The bishop spoke on faith issues at the second event, while fellow guest speaker Paul Gask, a former antiterrorism officer, led the first.

Both were hosted at the pub by Vicar Rick Stordy of nearby St John's church.

After the bishop spoke, there was a 'beer and Bible' quiz and a chance for those attending to ask him questions.

"It was very much aimed at those who might never come near a church," said a spokesperson for St John's.

Pub manager Peter Bryan said: "We had a good crowd and a lively discussion. We have strong community roots, and the idea came out of a discussion between us and the church."

Pictured outside The Wagon & Horses (left to right) are Vicar Rick Stordy, guest speaker Paul Gask and pub manager Peter Bryan.



SPOON DUO DELIGHTED TO DISH ON DARA'S NEW 'DULL' TV SHOW



A couple touring Wetherspoon's pubs has taken part in a new comedy show, hosted by comedian and quiz show host Dara Ó Briain. It will air on U&Dave in early 2027.

Alan and Agnieszka (Agnes) Forbes have visited more than 930 Wetherspoon pubs while completing walking challenges. They recently raised funds for Young Lives vs Cancer along the way.

They have also stayed in 24 Wetherspoon hotels during these walks.

"The show, Dara's Dull Appreciation Society, celebrates people putting a lot of work into seemingly boring projects which are actually quite interesting and kind of quirkily British," said Alan.

He added: "Agnes got a call from the show – and we accepted the invitation to appear.

"It was a lot of fun and we think that we convinced the panel of judges that visiting every Wetherspoon is far from dull!"

Alan and Agnes have now walked all 2,700 miles of the King Charles III England Coast Path, visiting many pubs, including one of their favourites – The Playhouse (Colchester).

They also visited Moon and Starfish (Clacton-on-Sea), The Joseph Conrad (Lowestoft) and, most recently during the finishing stretch, The Troll Cart (Great Yarmouth).

They celebrated their fifth wedding anniversary on the way, too, at The Bottle Kiln (Harwich).

"We just love the historic buildings, the value for money and the carpets. Agnes is very good at remembering the carpets from each pub, having studied them," added Alan.

The couple has been spotted in pubs and on walks, thanks, in part, to the charity T-shirts which they had printed to help in raising £1,500 so far.

Their next challenge will be legendary Alfred Wainwright's Coast-to-Coast Walk from St Bees (Cumbria) to Robin Hood's Bay (North Yorkshire), when they will, once again, take in Wetherspoon's pubs along the way.

● **You can follow their progress on Instagram @emilyaga and donate via the above the QR code.**

BRIGHT SPARK SPENCER GETS DEFUNCT PUBWATCH SCHEME BACK ON ITS FEET



Wetherspoon shift manager Spencer Hemingway is actively helping his colleagues, customers and local community with the inception of a local pubwatch initiative.

Spencer, who works at The Woodthorpe Top (Mapperley, Nottingham), is chairman of the group he launched for Mapperley and Arnold.

Two years ago, during the busy festive season of 2024, former law student Spencer mentioned the idea, to two other local pubs, of creating the group – and the initial seed of the plan was planted.

Spencer, pictured (left) with pub manager Jack Spearing, reported: "There are three pubs close together at Mapperley Top: ours, a Greene King pub and a Castle Rock pub.

"During that particularly busy Christmas period, I mentioned setting up a group chat for us all – and they agreed to the idea.

"After that, a few e-mails went back and forth among Gedling Borough Council, the licensing officer, Nottingham Police and me.

"It was then arranged for me to attend a pubwatch meeting, in a different area, to see what it involved and I decided 'let's just do it'."

The first meeting took place at the end of February 2025, with seven people attending, but has now grown to 15–20 taking part in the get-together every other month.

There was previously a local pubwatch group, yet, like so many others, it lost traction following the 2020 pandemic.

It took Spencer's enthusiasm and leadership to reignite the idea.

Spencer explained: "Our pubwatch now covers Mapperley and Arnold, and I hope to get Sherwood on board soon.

"The other group is Carlton and Gedling – and, between us, we cover most of the east of Nottingham, as well as supporting one another's meetings."

Spencer, 21, joined Wetherspoon as an 18-year-old student and bar associate in 2023. He took a gap year from university, when a promotion to shift leader was offered, and he hasn't looked back.

However, it is partly his continued passion for the law which has fuelled the enthusiasm for heading up the pubwatch initiative.

He admitted: "When I was studying law, the area I enjoyed most was public and criminal law. From a legal perspective, the licensing act and common law share similarities, and I enjoy that area of law."

The National Pubwatch website provided Spencer with a lot of information and guidance, as well as some good starting points and guidelines.

His pub manager, area manager and local licensing officer also helped with their knowledge and experience for Spencer to build on.

Word-of-mouth recommendation and some gentle encouragement has helped the number of those attending to increase.

He added: "Some of the established independent pubs, with licensees who have been there for 30 years, have also given good feedback.

"They love the opportunity which the meetings present to listen to the licensing officer and build good relationships and community focus.

"The council is always represented, as is the police, with the fire and rescue services often there with advice for forthcoming events and busy periods.

"We also include the local cab service, which has built up a rapport with the pubs; this helps both businesses. As well as pubs, we actively encourage restaurants to join too."

Spencer concluded: "If we don't all talk to one another, issues can and will persist.

"Together, we can do something positive for everyone involved."

SEE THE LITE

Lite-bite menu highlights meals without an excessive Calorie-count

Choosing a lighter bite at Wetherspoon, whether for breakfast, lunch or dinner, just got easier with the app.

The Wetherspoon app offers pictured guidance on how to select the lighter choices on the menu, including snacks and sharing dishes.

Simply open the Wetherspoon app, click on 'food', click on 'light bites' – and the app will display a whole list of dishes to choose from.

Balanced

Showcasing great-value, filling, 'square' meals, the lite-bite range highlights meals without an excessive Calorie-count, to fit into a well-balanced diet.

The lite-bite range, most of which includes a drink, with over 150 to choose from, makes selecting a lighter option easier and hassle-free.

The menu choices are also available to order at the bar.



Chicken and Tenderstem® broccoli



Katsu grilled chicken curry



Chicken pomodoro

THE LITE BITE

For more options, on any meal with chips, you can swap them for: Side salad (111 kcal)**; Spicy rice** (203 kcal)**; Mediterranean side salad** (214 kcal)**; Maris Piper mash** V (280 kcal)**; Jacket potato** V (282 kcal)
Swapping items may result in changes to allergens contained in the dish.

A selection of lite-bite meals from the food menu.

NEW Chicken and Tenderstem® broccoli 5% 596 kcal
Chicken breast, Maris Piper mash, Tenderstem® broccoli, peas, gravy

NEW Chicken pomodoro 5% UNDER 500 470 kcal
Chicken breast, Italian tomato sauce, roasted pepper, courgette, red onion, spicy rice, Tenderstem® broccoli, fresh basil

BBQ chicken melt with side salad 642 kcal
Chicken breast, Cheddar cheese, bacon, BBQ sauce, peas, mushroom

Grilled chicken breast burger with side salad 5% 502 kcal

Sticky Korean grilled chicken bowl with coconut-flavour rice 5% 641 kcal
Sliced chicken breast, tossed in a Korean-style sauce, sliced chilli, coriander

Chicken & maple-cured bacon salad UNDER 500 477 kcal

Cold chicken breast wrap 5% 512 kcal

Quorn™ nugget wrap 535 kcal

Jacket potato and tuna mayo 634 kcal

Katsu grilled chicken curry 5% 558 kcal

Simple sweet potato, chickpea & spinach curry with basmati pilau rice 5% 552 kcal

Vegetarian bangers and mash V 598 kcal

Chilli bean non-carne 5% 644 kcal

The classic beef burger with side salad 652 kcal

Ramen noodle bowl, with chicken breast 5% 664 kcal

Pasta alfredo, with chicken breast 5% 679 kcal

British beef & pancetta lasagne with side salad 815 kcal

Sticky Korean fried chicken bowl with coconut-flavour rice 883 kcal

BREAKFAST | Served until 12 noon

A selection of breakfast meals under 500 Calories, more choices available; see food menu for details.

Smashed avocado muffin 5% UNDER 500 302 kcal. Guacamole, pico de gallo, on an English muffin, rocket
Includes tea, coffee (free refills[a]), hot chocolate or a soft drink.

Fresh fruit and yoghurt V 5% UNDER 500 320 kcal
Apple, banana, blueberries, strawberries, Greek-style honey yoghurt

Porridge, creamy jumbo oats, with banana V 5% UNDER 500 298 kcal

Small breakfast UNDER 500 435 kcal. Fried egg, bacon, Lincolnshire sausage, baked beans, hash brown

LAUD HELP HIM: OFFICIAL MONSTER MAN 'OUT-LOONIED' IN MAKERFIELD



Pictured (left to right) are Lawd Lawson, Baron Von Thunderclap, Lady Meranguey Foo Foo, Howling 'Laud' Hope, OB Joyful, Red Rocket Ron and Sir Grumpus Shorticus

While all eyes may have been on Andy Burnham during the Makerfield by-election, one familiar Wetherspoon News regular was among the 14 candidates – Alan 'Howling Laud' Hope.

Alan, the Official Monster Raving Loony Party leader, reported: "We called it a 'mock election' because it had nothing to do with the well-being of the constituency, but a forerunner to usurp the already-sitting prime minister... by his own party.

"I think we were 'out loonied' on this one.

"However, Andy Burnham did turn out to be the winner, so all went according to their plan."

Alan and his supporters were there, using The Brocket Arms (Wigan) as their campaign HQ – all staying in the hotel.

They also used The Moon Under Water (Wigan) and The Sir Thomas Gerard (Ashton-in-Makerfield) as meeting places.

Alan continued: "The management and staff of each establishment made us feel very relaxed and welcome. We made friends with a lot of people, real people, the kind you meet only in Wetherspoon's pubs."

He said: "On count night, all the cameras flashed as we made our entrance and someone shouted 'Elvis has entered the building'.

"Others commented that it was great to see us again and an election isn't a real one if we're not there.

"However, we still didn't win.

"What's up with them?" he laughed.

He added: "We didn't come last... in fact a very respectable eighth – almost half way, almost."

Alan concluded: "I would like to thank the gang for their commitment to the forage: Nick the Flying Brick, Mr RU Seerius, Lady Hell 'n' Back, Sir Grumpus Shorticus, Subortna the Rodent, Red Rocket Ron, Lawd Lawson, OB Joyful and our photographer Jeff Downs.

"Not forgetting Lady Meranguey Foo Foo – local party member for providing transport for me, when needed.

"Last, but not least, Robin Oakey, who turned up from Ledbury, just for a day out and to tell me that all of the customers at The Foley Arms Hotel (Great Malvern) were rooting for us."

Alan and his supporters also set up their 'campaign HQ' at Moon and Starfish (Clacton) while taking part in the Clacton by-election.

It was Alan's 38th time standing in a parliamentary election, a record for the same party.

An avid Wetherspoon 'collector', Alan also took the opportunity to visit The Bottle Kiln (Harwich), The Dairyman (Brentwood) and Rose & Crown (Maldon) during his stay in Essex.

POSTE OF STONE PUTS LOCAL BREWERS IN THE LYME LIGHT

Lymestone Brewery took over the taps at The Poste of Stone (Stone) in a meet-the-brewer event at the pub.

The event was organised by shift manager Andy Best and featured beers from the local brewery based just half a mile from the pub.

These included Ein Stein, Stone Edge, Foundation Stone and Stone The Crows.

Head brewer Hayden Edge and owner Ian Bradford were on hand with beer samples, as well as the hops and barley used to make them.

Shift manager Andy Best invited local drinkers group Stone Pub Club to attend.

He said: "They are a good bunch and were very interested to know how the beer was made, the brewer's history and the difference between bottled and draught products."

Pictured (left to right) are shift manager Andy Best, Lymestone head brewer Hayden Edge and owner Ian Bradford.





NO BLACK MARKS FROM THE GUINNESS POLICE

Diageo's stout inspectors give Wetherspoon's pubs an exemplary pass rate in annual Guinness Quality Accreditation

Wetherspoon and drinks company Diageo have been working in partnership for more than 46 years.

The British business supplies Wetherspoon's pubs with premium spirits, including gin, rum, vodka and whisky, with Gordon's, Tanqueray, Captain Morgan, Smirnoff, Bell's and Johnnie Walker among the well-known brands.

However, there is one drink from Diageo's drinks list which outsells all others – Guinness.

Owner

Wetherspoon has been buying Guinness for more than 46 years, longer than Diageo has been the owner and distributor of the black stuff – now selling over 20 million pints a year.

One of the quality-assurance programmes on which Diageo and Wetherspoon have worked, over the years, is the Guinness Quality Accreditation programme.

This programme helps Wetherspoon's pub managers and their teams to ensure that they deliver the best-quality product, with regular quality checks enabling them to make sure that everything is in place for a perfect pint.

Survey

Diageo's national account manager, Catherine Vine, said: "A team of Guinness quality executives is tasked with visiting every Wetherspoon pub, armed with an 18-point survey, with the pass rate nothing short of 100 per cent.

"We believe that Wetherspoon is probably the most consistent at perfectly served Guinness."

Wetherspoon's pubs have an exemplary pass rate in their annual Guinness Quality Accreditation, underlining the company's reputation and that its commitment to serving the perfect pint is second to none.

Time

Catherine concluded: "Diageo dedicates a huge amount of time and resource to the Guinness Quality Accreditation programme.

"We really appreciate the commitment which Wetherspoon makes to quality and consistency… and we know that customers do too – when they get the perfect pint, every time."

Wetherspoon is also one of the biggest sellers, in Britain, of Guinness 0.0.

Whether its St Patrick's Day, international rugby events or just a few pints on a Saturday afternoon, Guinness at Wetherspoon is the most consistent all year round, with a fresh, perfectly creamy pint guaranteed.

In 2025, Wetherspoon's pubs achieved a 100-per-cent pass rate.

Diageo is in the process of finalising its 2026 assessment, so watch this space.

THE PICTURE PLAYHOUSE • BEXHILL-ON-SEA

CZECH NATIVE MICHAL NOW FLUENT IN THE LANGUAGE OF BEER



When shift manager Michal Kulendik started in 2006 as a cleaner at The Humphrey Bean (Tonbridge), he spoke little English.

Fast forward to now – and the 50-year-old, originally from Czechia, is fluent in English and known for giving great recommendations on real ale from across the UK.

He is celebrating 20 years' service with Wetherspoon, of which nine have been at The Picture Playhouse (Bexhill-on-Sea).

Reflecting on his first role with the company, Michal says that he was studying English in the day, while working mornings at The Humphrey Bean.

"It was a very welcoming and friendly atmosphere, and the staff really helped me."

Other responsibilities followed at that pub, including working on the floor and serving food.

He moved to The John Logie Baird (Hastings) after five years to become team leader, progressing there before moving to help with the launch of The Picture Playhouse in July 2017.

Michal, who enjoys playing golf and following West Ham United when not on shift, comments: "I value the job security and very friendly working environment at Wetherspoon."

Area manager Ross Markwick said: "Michal is very personable and is so customer focused.

"He always greets customers with a smile and, daily, goes above and beyond to make sure that customers have the best experience on their visits."

Wetherspoon has featured as a Top Employer for 21 years
top EMPLOYER UNITED KINGDOM 2026
CERTIFIED EXCELLENCE IN EMPLOYEE CONDITIONS

THE CROSS INN • KINGSWINFORD • THE THOMAS BOTFIELD • TELFORD

JACK AND JAMIE AIMING FOR TOP ON TWIN-TRACK CAREERS



Brothers Jack and Jamie Moore, 23, each joined Wetherspoon as a kitchen associate at The Cross Inn (Kingswinford) when the pub first opened in August 2020.

Six years on – and the identical twins are now a kitchen manager each, Jack at The Cross Inn and Jamie at The Thomas Botfield (Telford).

Jamie was a student at Dudley College when he first joined the company as a part-time kitchen associate, having previously worked in retail.

He left the electrical installation college course, just before the end of the second and final year, to take up a full-time role at the pub.

Jamie said: "I could see that Wetherspoon was a good company to work for – the money was good, there were extra hours available to earn more and always opportunities to progress."

Jamie progressed through the ranks at The Cross Inn and moved to The Thomas Botfield two years ago, in his first role as kitchen manager.

He continued: "The job can be very challenging and rewarding at the same time.

"We are located in a busy shopping centre and near an events venue, so the pub is very busy.

"We have a good team of 18 staff in the kitchen, all of them working with one another. The management of five helps with ordering and keeping on top of everything."

Jamie concluded: "I plan to keep progressing with the company, as far as I can, taking on bigger challenges as my next steps."

Meanwhile, Jack oversees a team of 14 at The Cross Inn, the pub where he first started as a kitchen associate, six years ago, and where he has stayed.

Jack, the older of the twins (by two minutes), was also a student at Dudley College, studying and completing a two-year public services diploma, while working full time at the pub.

Jack admitted: "I never thought that I would stay with Wetherspoon for a career, but didn't know what else I wanted to do.

"I really enjoyed the job and still do, so stuck at it and worked my way up to become kitchen manager in October 2025.

"I have enjoyed that progression and want to keep going as far as I can.

"I don't see any limits, with a role as pub manager and then area manager as my next steps."

STONE

MEN'S GROUP FINDS TIME AND SPACE AT POSTE PUB



A local mental health group for men has started 'Flip the Mat' at The Poste of Stone (Stone).

The group, called Man Time, was formed in the Staffordshire town a few years ago.

It now meets weekly at The Poste of Stone from 7pm until 8.30pm every Monday.

The organisers, Ian Goodship and Stephen Williams, have designed beer mats featuring its contact details and came up with the idea of encouraging fellow customers to flip them up off the edges of tables to catch them in mid air.

Pub manager Neil Ridgway said: "They come and discuss issues such as anxiety, PTSD and loneliness. It's important that men have somewhere they can talk – and we are happy to provide that space."

"I was very impressed with both the cause itself and the imagination they show in promoting it," said Andy Best, shift manager at the pub and also the town's mayor.



Pictured (left to right) are pub manager Neil Ridgway, Man Time members Stuart Mason, Pete Goodship, Ian Goodship and Stephen Williams and Wetherspoon's regional manager and employee director Debbie Whittingham.

STRETFORD

BISHOP BLAIZE SHOWS SUPPORT FOR CAMPAIGN AGAINST DOMESTIC ABUSE



The Bishop Blaize (Stretford) was among a host of hospitality sites in Trafford showing support for an awareness campaign around domestic abuse.

The campaign came ahead of the FIFA World Cup 2026 in the summer, and was organised by Trafford Council, the Trafford Community Safety Partnership and Trafford Domestic Abuse Services (TDAS).

The organisers said that evidence shows that incidents of domestic abuse can increase around major sporting events, particularly where alcohol is involved.

They urged people to challenge harmful behaviour, while also highlighting the support available to those affected.

Those behind the drive added that, while the vast majority of fans enjoy the game responsibly, the campaign sought to challenge attitudes which excuse abusive behaviour and ensure that anyone affected knows where to find support.

The Bishop Blaize and around 40 other venues had beer mats and posters featuring a QR code linking directly to support services for those who might need them.

A spokesperson for Trafford Council said: "Alongside other licensed premises in Trafford, Wetherspoon is playing a vital role in helping to reinforce the message that domestic abuse is never part of the game."

The spokesperson added: "We thank Wetherspoon for supporting this campaign and signposting customers to the help available for anyone affected by abuse."

Pub manager Ben Plunkett said: "Customers were engaged with the campaign, and we were pleased to support it. It is an important topic – and we welcome highlighting it."

Pictured (left to right) are GMP licensing officer for Trafford John Lloyd, pub manager Ben Plunkett and Trafford Domestic Abuse Services' CEO Samantha Fisher.

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THE WILLIAM STEAD • DARLINGTON

STEAD STAFF CELEBRATE JANE'S 20-YEAR STINT



Bar associate Jane Howard started her career in the heart of Northamptonshire's shoe-making area, before stepping into hospitality work with Wetherspoon.

Jane once made boots and loafers in factories, but, amid the industry slowing and a decision to move to be nearer some family, in her 50s, she moved to Shildon (County Durham) and started working at a restaurant and bar.

Jane, now 78, saw an advert for the opening of a new Wetherspoon, The William Stead (Darlington), joined the launch team and hasn't looked back.

In 2026, Jane marked 20 years' service – and two decades since the opening of the pub.

The pub had a party to celebrate its anniversary, and Jane was given flowers, cake and a framed certificate.

Jane, who enjoys going with her son to watch Northampton Saints play rugby, now works two days per week.

She said: "I remember it being a bit hectic when we first opened, but it smoothed out, and I have enjoyed the work."

She said of her employer: "It is a brilliant company and I feel well looked after."

Pub manager Jonathan Carney said that Jane's "wealth of knowledge and approachable nature have helped a lot of colleagues over the years".

Jonathan added: "I can't forget to mention that Jane makes us all the best cakes."

Pictured (left to right) are shift manager Yaz Erol, shift leader Sarah Hall, pub manager Jonathan Carney, bar associate Jane Howard and kitchen associate Lisa Hall.

CAKE ESCAPE AFTER SERVING 25 YEARS AT FORMER COP SHOP



A quarter of a century's work might feel like you are 'doing time', but not so at The David Protheroe (Neath), where two 25-year anniversaries were celebrated with laughter, fancy dress and cake.

The year marked 25 years since the launch of the pub in a former police station which bears the name of Neath's first policeman.

It is also 25 years since team leader Chris Jones started his career with Wetherspoon.

To toast both events, staff dressed as cops and robbers, in a nod to the pub's law-enforcement history... and decorations were put up.

Pub manager Marie Carter, who has been with the company for 24 years and has led The David Protheroe since January 2026, said: "We have a nice pub, with a fantastic customer base."

Marie also praised Chris: "He is a real asset to the team, part of the furniture, making everyone happy."

Chris, who grew up in Aberdare, has been at The David Protheroe since day one, starting as a bar associate – and before that he worked as a DJ in local nightclubs.

Discussing what encourages people to stay at Wetherspoon long term, 55-year-old Chris said that the enthusiasm of teams is very appealing.

He added: "Working with a good team and great management team makes a massive difference... I hope to stay at the pub until I retire."

When not at the bar, Chris can be found travelling abroad and going out with friends.

Pictured (left to right) are team leader Emily Brading, kitchen shift leader Dave Jones, pub manager Marie Carter, team leader Chris Jones, area manager Victoria Pugh, shift leader Sam Ritchie; (front) shift manager Fiona Seward.

PADDLE STEAMER SPLASHES OUT AT 10TH BIRTHDAY PARTY

The Paddle Steamer (Largs) celebrated its 10th birthday with balloons and cake.

Staff decorated the pub to mark the occasion of the pub's first opening in June 2016.

Kitchen associate Darren Thorpe and bar team leader Danielle O'Kane have worked at the pub since it opened.

Pub manager Ryan Gallacher said: "Both of them have shared our story the whole way through and have been a valuable source of advice for new team members."

Pictured celebrating the 10th birthday (back row, left to right) are cleaner Viv McSkimming, kitchen associate Darren Thorpe and shift leader Lee Watterson; (front, left to right) kitchen manager Stacey McKechnie, team leaders Danielle O'Kane and Kyle Miller and shift leader Luca Richards.



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THE WYE BRIDGE HOUSE • BUXTON

CHAMPAGNE FLOWS AS BUXTON BOSS ADAM CLOCKS UP 25 YEARS



Pub manager Adam Cunningham has spent a quarter of a century working for the company, the bulk of which has been at The Wye Bridge House (Buxton).

He was given Champagne to mark the occasion and had some of his family come in to enjoy cake.

Adam first started as a bar associate in 2001 at The Wye Bridge House, then worked as a team leader at The Moon & Bell (Loughborough) (no longer a Wetherspoon pub), while doing a degree in industrial design and technology.

After his studies, Adam, who is known for wearing floral shirts behind the bar, realised that he "really enjoyed the people and working in the pub".

He came back to be part of The Wye Bridge House team while deciding what career he wanted to pursue (something he says he is still very much considering).

He took on roles such as team leader, shift manager and, finally, in 2006, becoming pub manager.

It was also a decade ago that Adam, now 46, met his long-term partner, Simone, who had joined as a bar associate. The couple married in summer 2026.

Adam said: "I have really enjoyed working at the pub – and it is great that I met my wife there."

Reflecting on trends 25 years ago, Adam remembers lager and alcopops being highly popular.

These days, cocktails and craft beer are what he observes as currently being in high demand.

Employee director and regional manager Debbie Whittingham said that she has known Adam since 2009.

Debbie said: "Adam's enthusiasm, energy and commitment are a real asset to the company. I want to thank him for 25 years' amazing service at Wetherspoon."

Pictured is Adam Cunningham with (left to right) his daughter Edie, his wife Simone and his daughter Ivie.

GLORIOUS SUMMER FOR YORKSHIRE CAMRA AT THE WINTER GARDENS



Pictured are various members of the Yorkshire branches of the Campaign for Real Ale (CAMRA) at The Winter Gardens (Harrogate) during their summer regional meeting.

Pub manager Will Thornton said: "It was great to welcome a big group of ale fans, and we are pleased that they chose to come to us."

Peter Goddard, deputy regional director of CAMRA in Yorkshire, highlighted that the venue had a capacious meeting room, good Wi-Fi and a "wonderful" selection of top-quality real ales at "very sensible" prices.

Over 30 members were present, with drinks enjoyed during the day including Daleside Brewery Blonde (3.9% ABV) and Theakston Old Peculier (5.6% ABV).

The gathering was an opportunity for CAMRA members to discuss beer- and cider-related matters, pubs and festivals.

Peter said: "It is also an opportunity to catch up and socialise with old and new friends from across Yorkshire.

"We do try to have our regional meetings in a variety of branch areas, yet I suspect that it won't be long before we return to The Winter Gardens."

ALAN'S GOT CHILLIES... THEY'RE MULTIPLYING

Green-fingered customer Alan Charles can potentially lay claim to being the first person to grow a plant using ingredients from a Wetherspoon meal.

Alan, who is 87, said his go-to meal at The Queens Arms (Winsford) is one of the sticky Korean bowls.

He decided to use some of the chilli pepper seeds from his lunch and plant them in a pot on his windowsill. The growing plant then moved to his porch.

Alan has long been a fan of growing fruits and vegetables.

Shift manager Christian Dobbie (pictured) said: "The chilli plant was gifted to me and is currently in my garden at home.

"I have repotted it and am now taking care of it myself."



POSTE OF STONE'S ANDY TAKES TOP STONE POST



A Wetherspoon shift manager has become the mayor of his local town.

Andy Best, shift manager at The Poste of Stone (Stone), was appointed mayor of Stone, having served a year as deputy mayor.

He said: "I am going to spend my civic year raising money for charities.

"One of his three nominated charities is local mental health group Man Time, which meets in the pub. The other two are a scouts and guides group and the Alzheimer's Society."

Andy was born and bred in Stone. His wife, Rosalind, is his official consort.

He added: "I am so proud to represent this community and will do my best to promote it during my civic year.

"I will continue to work as normal at the pub, though might need some time off to attend events in my role as the mayor."



DESCENDANTS OF FAMOUS YALES TAKE TRIP TO WALES

Descendants of the Yale family, known for Yale locks, arrived to visit the pub named after their ancestor.

The Shackleford family dropped in to The Elihu Yale (Wrexham), chatted to staff and perused the historical references on display inside the pub.

Elihu Yale is buried in the Wrexham parish churchyard, as the family home (Plas Grono) was in Wrexham. The Shackleford family came to Wrexham to visit the grave.

World-renowned US university Yale College was named after US-born colonial merchant Elihu Yale, but he died in 1721 with no descendants.

The Shacklefords are descended from Elihu's uncle, Thomas Yale, whose descendant Linus Yale Jr founded the Yale Lock company in 1857.

Pub manager Andrew Hodgson and duty manager Polly Pemberton spent some time with the family.

Andrew said: "It was a real pleasure to meet the Shacklefords and to listen to their stories about their famous ancestors."

Pub manager Andrew Hodgson is pictured (left) with members of the Shackleford family.

CREW OF LIFEBOAT SPLASHES OUT AFTER 10-YEAR VOYAGE

The Lifeboat (Formby) marked turning 10 years old during the summer, with cake and balloons.

Pictured during the celebrations (left to right) are kitchen manager Dan Petrie, shift leader Joe Bolger, kitchen team leader Kane Muirhead, shift leader Charlton Hinchy and shift leader Millie Jarrett.

Pub manager Christian Greenlee, who has worked at several Wetherspoon pubs, joined The Lifeboat earlier this year.

He said: "The team is a great mix of hard-working individuals; together, we look forward to serving our wonderful customers for many years to come."



THE CROWN RIVERS • TERMINAL 5, HEATHROW AIRPORT, AFTER SECURITY

TALENTED TERMINAL 5 TEAM TACKLES TRICKY TRANSLATIONS



The team at The Crown Rivers (terminal 5, Heathrow Airport, after security) is as diverse as its customer base.

Each year, Heathrow serves millions of people from around the world, many of whom visit the pub to relax before or between flights.

"We often see passengers who speak little or no English. We do have some signage up, covering multiple languages, such as 'How To Order', yet they often simply point at one of the many photos on the menu or just say in their own language what they'd like," says pub manager Graham Farr.

"We help as best we can – and sometimes we know what they want, but sometimes it's a little more challenging."

Staff use headsets to communicate these requests to colleagues working elsewhere in the pub.

"Someone can almost always translate," added Graham, who is, with wife Jenny, in charge of 130 people looking after 415 covers in a pub three times larger than it was when it opened 15 years ago.

Kamana Gurung has worked for Wetherspoon for 18 years and is now one of the two most experienced shift managers alongside Daniel Goncalves, who has 16 years' service.

Kamana is the daughter of a retired Gurkha warrant officer in the British Army and is from Nepal, yet has also lived in Hong Kong and Brunei, as a child, because of her father's work.

"She can be quiet, but is extremely effective – she just gets things done, without ever wanting any praise or recognition," says Graham.

Daniel, from Madeira, arrived in the UK, having not yet learned English and, like Kamana, started as an associate, rising through the ranks as he went.

"His English is perfect now, of course," said Graham. "Kamana and Daniel co-ordinate their work brilliantly and are both great with customers.

"They get on really well, which is important when you've worked together as long as they have."

The longest-serving team member is bar associate and grandmother Peggy Williams, who has 24 years' service.

"One thing you need to work here is the virtue of patience," said Jenny Farr.

"Peggy will often explain the menu and ordering process to people and is very polite."

Jenny added: "Peggy worked in previous Wetherspoon pubs in terminal 4 before joining us."

Graham concluded: "Peggy has been turning up for 4am shifts here which means a lot of sacrifice and dedication over the years."

LONG-TIME MANAGER OF HISTORIC FILM STUDIO PUT IN PICTURE AT THE CHILTERN

A photograph of Archie Osborne MBE and information about his life form the latest addition to the walls of The Chiltern (Beaconsfield).

Wetherspoon is known to embrace local history – and among the words which customers can read at The Chiltern are some about Beaconsfield Film Studios which opened in 1921.

In March, customer Alison Herbert (pictured) spotted the pictures and let the pub know that her late grandfather, Archie, joined the studios when they opened.

From 1922, he managed the operations there. He continued as general manager until his retirement in 1951.

The studios are famous and were, at a later point, owned by the British Lion Film Corporation, chaired by crime writer Edgar Wallace.

Alison, who is 69 and a retired speech and language therapist, shared a picture of Archie taken at the studios which she'd found in her grandfather's home.

Alison grew up in London, but lived in the house at various points from the 1970s, when her parents moved there.

She said: "My grandfather died when I was child, but I have memories of him being extremely likeable and gentle."

She added: "I love the fact that, all of these years later, his work is being acknowledged by a new audience.

"There is also something lovely about his portrait being opposite one of Edgar Wallace, with whom he had become friends through work."

Robert Renak, who works with architects on Wetherspoon's projects, providing local history art pieces, produced the artwork for The Chiltern.

He said: "On occasion, I am given the green light to add fresh local history to the pub's décor, contributed to by local people – and this was the case this time.

"It has been a pleasure to learn about a local person, connected to the mainstream history of the area, from his own family who live here to this day – and to 'top up' the pub's history display with previously unpublished material."



GLASGOW

MOORE THE MERRIER AS VETERANS' GATHERING GROWS IN GLASGOW



A monthly social get-together at The Sir John Moore (Glasgow) for war veterans is about to approach a decade since the first gathering took place.

The Glasgow veterans' breakfast club meets in the pub every month, on the second Tuesday morning.

It is a chance for people who have served in the British Army, Royal Air Force and Royal Navy to spend time together, with the morning meals' cost covered by donations from charities.

The event in the pub was set up by 78-year-old Alex Alum, who'd spent six years in the Royal Scots Greys and 11 in the Territorial Army.

Alex said: "The time is used for sharing memories, including what we did in our regiments, and I find that we have some fantastic conversations."

He said that the group today can attract anywhere between 15 and 30 people, and he said that some members, such as Alan Simpson and Eric Graham, have been coming for at least five years.

Alex also mentioned that Thomas McLeish and Norman Hamilton, who both served in the Argyll and Sunderland Highlanders, are regulars, with Thomas attending the Glasgow breakfast club for almost 10 years.

Alex added: "The team at The Sir John Moore is top class and just brilliant.

"Ahead of the 10-year anniversary of this breakfast club in 2027, I would like other veterans to know that they are more than welcome to join us."

Bar shift leader Jay Gilmour said: "What Alex does with the veterans is very important, and I'm really pleased that Wetherspoon can give them a safe space to meet up in a central location."

Pictured (front row, left to right) are breakfast club group members David Jones, Una Smith, Alex Alum, Graeme Eagleson Scotts; (back row) Bill Watson, Stephen Donovan, Robert Sweeney, Darrell Scott and Sinky Sinclair.

NEWTON-LE-WILLOWS

VETERANS JOIN IN CAMPAIGN BEING FOUGHT AT NINE ARCHES

A veterans' group at The Nine Arches (Newton-le-Willows) has raised more than £600 for Wetherspoon's chosen charity over the last 12 months.

The Newton-le-Willows Veterans' Breakfast Club meets monthly, on the first Tuesday.

As well as swapping stories and advice, the group's members plan charity events such as raffles.

They make up or buy in hampers for Mothering Sunday, Easter and Christmas – and these act as raffle prizes.

Pub manager Nathan Rylands, pictured (right) with military veteran Ian Rigby (left) and other group members, said: "They are a great group.

"We always enjoy having them – they saw the charity work we do here and wanted to help.

"It is much appreciated."



THE SIR THOMAS GERARD • ASHTON-IN-MAKERFIELD

YOUNG CHRIS FINDS THAT 30 YEARS HAVE FLOWN BY



Shift manager Chris Krasocki has been recognised by Wetherspoon for her 30 years' outstanding service with the company.

Chris (pictured) has worked at The Sir Thomas Gerard (Ashton-in-Makerfield) since it first opened in December 1997, originally as pub manager, before taking a step back around four years ago.

Stoke-born Chris, who first joined Wetherspoon as a kitchen associate on 1 April 1996, said: "I can't believe that it's 30 years since I joined the company.

"The time has flown by."

She initially worked at The Moon Under Water (Manchester) for a few months, before she and her partner Andy were taken on as shift managers, following a successful interview.

Chris, who describes herself as a young 65, then worked at various pubs in the northwest before agreeing to a move to London.

She recalled: "We wanted to get on with the company and thought it would be a good move; however, a few days before we were due to go, an opportunity came up to stay in Manchester, which we did."

A short six-month spell at The Postal Order (Blackburn) followed, before the couple took on their first pub as managers at the newly opened The Archibald Simpson (Aberdeen). A subsequent short stint in Dundee preceded the move to The Sir Thomas Gerard.

Andy left the pub after 18 months, but Chris stayed on and it is where she still works.

She said: "I love the pub, still enjoy my work and don't want to give up just yet."

Chris concluded: "As soon as I got here, Ashton felt like home – the community is a close one and the pub is lovely.

"It's that, the people and the company itself, which has made me stay for so long."

THE RAILWAY HOTEL • LYTHAM ST ANNES

RAILWAY MAN RAZ FAST-TRACKED TO TOP SPOT AT GB ROUND TABLE



Bar associate Sheraz Shahid, when not on shift at The Railway Hotel (Lytham St Annes), has started a large new role.

Known as Raz, Sheraz has made history as the first migrant Muslim president in 100 years of Round Table Great Britain & Ireland, a volunteer organisation for men aged 18–45 which promotes friendship, personal development and fundraising for charity.

The 44-year-old first encountered Round Table in 2018 in Lytham.

Originally from Pakistan, Raz joined after his wife suggested that it would be good for his mental health and a way to make new friends.

Round Table Great Britain & Ireland has more than 271 local 'Tables' and offers members opportunities to take part in community events, sporting competitions and charity challenges.

Raz, who has worked part time at The Railway Hotel since 2021, says that the organisation has boosted his confidence and opened doors to experiences which he never expected.

He said: "I've met members of the Red Arrows, taken part in basketball and football competitions and even driven with friends around Europe in a £500 car to raise money – in the Skintflint Rally.

"I have also recorded a charity song, at Abbey Road Studios in London, which is still available to buy."

In his volunteering role, Raz will help to shape Round Table's strategy for the coming years, support membership growth and develop fundraising initiatives.

He plans to balance those responsibilities with his full-time job and part-time shifts at the pub, where he praised the company's training and team spirit.

Shift manager Ant Smith said of his colleague: "He is a very hardworking, outgoing and funny individual, who brings lots to our team. I am sure that he will do well in his new role."

UNIQUE TINY TOWER THRILLS LEE AS HOWARD'S TEAM CLOCKS OFF AT JOE'S

A special clock-related gift was made to mark the opening of Joe's, Wetherspoon's new pub at the University of Birmingham.

The pub takes its name from the Joseph Chamberlain Memorial Clock Tower, named after the university's first chancellor.

Known fondly as Old Joe and completed in the early 20th century, it is the tallest free-standing clock tower in the world.

Howard Rylands was the project manager for principal contractor Colour & Works, working on Joe's.

He used his joinery skills for his hobby of woodwork-carving to make a present for Lee Mogridge, facilities manager for the Guild of Students which is partnering with Wetherspoon for the pub.

It is a replica of Old Joe in the form of a bird house, standing around one metre high, created from the same solid ash wood as is used in the pub.

Howard said: "It was a great pub project to be involved with, and this was a little gesture to say thanks to Lee for his communication with us and being very helpful to work with."

Lee commented: "It is on display behind the bar.

"In 25 years of building management, I've never received such a special and thoughtful gift as this."

Pictured (left to right) are Lee Mogridge and Howard Rylands with the bird house.



HOBGOBLIN HELPS PLAZA RAISE BIRTHDAY CASH



Happy 28th birthday to The Plaza (Rugeley), where cake and decorations featured to mark the occasion.

A raffle also took place on behalf of Young Lives vs Cancer, with tickets to win Hobgoblin T-shirts, raising more than £60.

Among the regulars at the pub, which is in a building once home to a cinema, is Darren Shore, who has been coming to The Plaza for 17 years.

Darren said: "The pub has a great community feel to it, there's always some form of raffle or display, which brightens up the place. It's a warm and friendly environment, and the staff are like a big family."

Pub manager Sian Siddall added: "I've been the pub manager at The Plaza now for the past 14 years and have worked for Wetherspoon for over 27 years.

"I love working here. Every day is different – and, like Darren said, we are just like one big family.

"We have a great community and welcome everyone, young and old."

Pictured (left to right) are kitchen team leader Lauren Fletcher, pub manager Sian Siddall, bar associate Hannah Till and shift leader Maisy Dickinson.

DARTS CHAMPION KEVIN 'THE ARTIST' PAINTER DRAWS A CROWD



Darts legend Kevin 'The Artist' Painter dropped in to The Wrong 'Un (Bexleyheath) to throw some arrows with customers.

Former professional darts star Kevin has several domestic and international titles to his name.

Customers paid to play to join him at the oche, with funds totalling £500 being split between Young Lives vs Cancer and the Alzheimer's Society.

Pub manager Harvey Hamilton said: "We are known for holding monthly darts events, just among regulars.

"We held a mini tournament with Kevin and about 15 or 20 customers.

"Kevin was brilliant, entertaining the crowd and playing some amazing darts."

Pictured (left to right) are shift leader Kat Biggs, team leader Ben Silver, pub manager Harvey Hamilton, darts legend Kevin Painter, kitchen manager Sam Quinlan and kitchen team leader Michelle Eaglestone.

PENDEREL'S OAK FOLK HONOUR ANCESTOR WHO HID KING IN TREE



Worshipers from St Giles-in-the-Fields parish church, in central London, headed to Penderel's Oak (Holborn) to toast the memory of the man after whom the pub is named.

Congregation members were also accompanied by some family of the late Richard Penderel, who, at the end of the English Civil War, in 1652, helped Charles II to escape from Oliver Cromwell's troops by hiding the royal fugitive in an oak tree in the woods near Boscobel House.

Richard was given a reward and told to attend at court once a year. When in London, he resided in a property alongside the Penderel's Oak.

In February 1671–72, he fell ill with a fever, dying on 8 February and was buried in St-Giles-in-the-Fields' churchyard.

William H Amos, parish clerk at the church, said that he has worked to have an annual Oak Apple service since 2021, with Holy Communion to mark the anniversary of the Restoration in 1660 and to honour Richard's memory.

William said: "After the service, the rector leads the congregation in a procession to the tomb where Richard is buried, and we lay an oak wreath.

"After that, a group of us, including some of Richard's direct ancestors, visits Penderel's Oak, where there is a very cosy environment and plenty of history on its walls to read about."

Pictured (far left, in black suit and tie) is 36-year-old William, with church members and some of Richard's family in the garden of Penderel's Oak.

SHEERNESS

SHEPPEY FESTIVAL ROARS INTO LIFE AT BELLE AND LION



The Belle and Lion (Sheerness) has been dubbed a 'living museum' by one of the organisers of the inaugural Festival of Sheppey.

The pub was used to launch the month-long event aimed at showcasing the island's heritage and culture.

A host of visitors came, enjoying pizza, chips and chicken wings for lunch.

Pub manager Liam McCullough said: "We were delighted to host and do hope that this festival will be very successful in promoting the island and encouraging more visitors here."

The festival, comprising talks, walks, exhibitions and musical performances across the area (off the north Kent coast), is thanks to the Island Forum.

The non-political body, made up of individuals, councillors, schools and more, was relaunched in October 2024 to promote Sheppey and encourage investment there.

Jenny Hurkett (in blue jacket), who is the Island Forum's environment and tourism lead, said: "I was so pleased for The Belle and Lion to play a part in this event because it feels like a living museum.

"The walls are covered with pictures and information to soak in while you have a drink."

Among the vast array of images which customers can view in the pub is an illustration called 'Sheerness from the Pier, 1850', plus information about Queenborough Castle.

Pictured around the table (left to right) are senior youth worker Ray Featherstone, former Mayor Councillor Karen Watson, Kevin McKenna MP, Mayor Councillor Derek Carnell and his wife Pat, the mayoress; (behind the table) two representatives from the Aviation museum, Island Forum's environment and tourism lead Jenny Hurkett, first town crier of Sheppey Bruce Horton and four of Rose Cottage Museum's volunteers.

GRIMSBY

GRIMSBY BECOMES FUNSBY FOR A DAY

Yarborough Hotel (Grimsby) hosted a community fundraising event in support of three charities.

A charity fun-day, with games, prizes, collections and fancy dress, raised funds for Young Lives vs Cancer, St Andrew's Hospice and Asthma + Lung UK.

A total of £1,129.33 from the fundraising day was divided equally among those charities.

Pictured (left to right) enjoying the fun are shift leader Jo Sandford, Natalie Lingford of St Andrew's Hospice, shift manager Pearl Hartshorn, kitchen manager Laura Tasker, pub manager Abbie Gregory, team leader Gemma Shadlock and shift manager Elisha Mardling, who was the instigator and organiser of the event.

Pub manager Abbie said: "The fun-day was hugely popular and a great success, with many local businesses offering their support.

"Thank you to them all, as well as to regular customers, for their continued support."



THE PALLADIUM • LLANDUDNO

JASON AND CHARLOTTE FIND THAT DECADES FLY BY



Two staff members at The Palladium (Llandudno) have clocked up three decades' service between them at Wetherspoon.

Pub manager Jason Connor marked 20 years with the company, while kitchen manager Charlotte Liepins celebrated 10.

In the leisure industry, Jason, 42, cut his teeth at Cineworld, managing a Manchester branch, before returning to Conwy (where he'd grown up) to be closer to his daughter.

Jason, now a father of two, started at The Palladium as a bar associate, then had jobs at The Picture House (Colwyn Bay) and The Black Bull Inn (Bangor).

He took up running The Palladium in 2021, saying: "I like it that there is something different happening every day, so it is never boring."

Charlotte, 30, who has long enjoyed cooking, did her first summer in 2016 at the pub on the site of the former Palladium cinema, encouraged by pals who worked there and recommended it.

She recalls starting as a kitchen associate: "It [the busyness] was like nothing I had experienced before. It was such a fast pace in the seaside town's peak season, full of tourists, as well as locals."

Charlotte went on to work briefly at The Square Bottle (Chester) while studying journalism, but the course wasn't the right fit for her – and she moved back to her home area.

Roles at The Palladium in the kitchen included team leader and shift leader, before she was promoted to her current job after the pandemic lockdowns.

Charlotte, who enjoys hanging out with friends and taking her sausage dog Winston for beach walks, said of her job: "It is hard work and challenging, yet rewarding helping staff to progress."

Pictured (left to right) are area manager Alan Kay, kitchen manager Charlotte Liepins, pub manager Jason Connor, general manager for Greater Manchester, Lancashire and north Wales, Will Fotheringham.

BALLOONS AND BANNERS GO UP, AND BUFFET DOWN, IN BIRMINGHAM

Do you know what the first Wetherspoon pub was originally called? Where was the location of the company's first hotel?

The respective answers are Martin's Free House and Shrewsbury. Congratulations, if you got them right: you would have fared well in a Wetherspoon-themed round at a quiz hosted by The Figure of Eight (Birmingham).

The pub quiz was part of festivities to mark 30 years since The Figure of Eight opened.

Balloons and banners were also put up for the celebrations. There was cake and also a buffet, with pizzas and chips available for customers to enjoy.

Pub manager Dan Langman said: "We have a huge beer garden, a great local community, a fantastic team and are smack bang in the middle of Birmingham's Golden Mile.

"It is a real pleasure to run the pub."

Pictured (left to right) are shift leaders Ollie Smith and Michael Toolan, with customers Tyler Rowe and Precious Oloruntola.



WORLD CUP HERO HITS BAR AT CROSSE KEYS



Michael Owen is pictured with Budweiser's Evan Herbert (left) and Alex Pennell

Drinkers at The Crosse Keys (City of London) might have had to do a double take during the FIFA World Cup 2026, with the unlikely sighting of ex-England striker Michael Owen behind the bar.

The former Liverpool, Newcastle United, Real Madrid and Manchester United player was in the London pub as part of a competition.

Beer brand Budweiser had hidden Michael in a Wetherspoon venue, then teasing, through social media updates, about which location.

Consumers hoping to win two tickets for the tournament's final in New Jersey had to scan a QR code at the pub's door to be entered in a draw.

As well as the opportunity to win, football fans also had the chance to have a picture taken with Michael.

Some Budweiser T-shirts were up for sale, helping to raise £300 for Wetherspoon's chosen charity Young Lives vs Cancer.

Deputy pub manager Ovi Candrea, who was on shift during the day, said: "There were certainly some star-struck customers at seeing Michael Owen in the pub."

Ovi said that it was "a fun and lively atmosphere", with the event taking place ahead of the game that evening when England secured a 2-0 victory over Panama.

See page 123 for story about the winner

BENJAMIN SATCHWELL THRILLED BY INVITATION TO MANASA'S GRADUATION



It is not every day that Wetherspoon is invited to a graduation.

But that was the case at The Benjamin Satchwell (Leamington Spa).

Pictured outside the pub is Manasa Bhimanapalli, wearing a mortarboard and gown, after graduating from the University of Warwick with an MSc in marketing and strategy.

Pub manager Rob Browning said: "We are very popular with students and love welcoming them here."

Manasa said that Wetherspoon, including The Benjamin Satchwell, has been such an integral part of her social life since moving, in 2024, to the UK from India.

Manasa, 26, commented: "My first experience of a social evening here was at a Wetherspoon – and I have continued going.

"I love the look of many of the buildings, and it is the place I typically find myself for birthdays, dinners and evenings out with friends."

She now lives in London and is known to enjoy a visit to The Sir Michael Balcon (Ealing).

Manasa said: "I thought that it would be fun to invite a company to my graduation which has been there for many happy milestones."

MP JOINS VETERANS AT LISTER ARMS

Local MP Robbie Moore joined other dignitaries at The Lister Arms (Ilkley) to celebrate the fourth anniversary of the Ilkley Armed Forces and Veterans' Breakfast Club.

More than 70 veterans and supporters attended, alongside the MP for Keighley and Ilkley, Deputy Lieutenant of West Yorkshire Suzanne Watson and Ilkley's mayor, Cllr Jane Gibson.

The club began meeting at the pub in 2022 and continues to hold events on the last Saturday of each month.

Other guests included representatives from the Soldiers, Sailors and Airmen's Family Association, the Royal British Legion and the Veteran Information Point.

Co-founder Paul Wilson said: "We've grown so much since we first came up with the idea. It's fantastic to see how the club has developed and the difference it makes to people."

Co-founder Mark Sugrue said: "We're very grateful to The Lister Arms for its continued support. It's become a real hub for the armed forces community."

Shift leader Wendy Blenkhorn knows the group as she is always on shift for their meetings.

She said: "It was the fourth anniversary of the group meeting here – and the turn-out was fantastic.

"They are a lovely bunch – and we always enjoy having them in the pub."



DNA TEST LEADS SAM TO PUB NAMED AFTER FAMOUS RELATION

When Sam Williams, a hotel bar worker from West Midlands, did an ancestor DNA test, she had no idea that she would discover having Scottish heritage or being related to an architect after whom one of Wetherspoon's pubs is named.

But that's just what happened this year.

Sam, 35, found out from Ancestry that she is a direct descendant of Archibald Simpson, who was born in 1790 and is dubbed the Architect of Aberdeen.

The creator designed several buildings in the Scottish city, including a former bank which is now home to The Archibald Simpson pub, at which Wetherspoon first started pulling pints in 1997.

Sam said Archibald Simpson is her fourth great-great-uncle.

His brother Hugh is her fourth great grandfather.

She also found that several family members have been called Archibald Simpson over the years.

Sam added: "I was keen to find more details about my mother's side, as we had less information about it.

"I could never have foreseen that I would have such an influential ancestor."

Sam visited the pub with her mother and stepfather.

She said: "The first thing we noticed was the stunning ceiling and beautiful building, and the staff were lovely."

Pub manager Sam Pinington said: "In the seven years I've been running the pub, this is the first time I have heard about a descendant of Archibald Simpson visiting us.

"It is exciting to welcome a distant relative."

Pictured (left to right) are shift manager Steven Hosie, Sam's mother Bez Cox, Sam's stepfather Mike Smith and Sam Williams.



JORDAN THINKS PINK TO KEEP CASH FLOWING AT CROWN RIVERS



Shift manager Jordan Gomes (pictured front centre) has helped The Crown Rivers (terminal 5, Heathrow Airport, after security) to raise many thousands of pounds for the company's chosen charity.

But raising charity cash in an airport pub presents challenges, as customers are transient – so pub quizzes, bake sales and community events are non-starters.

Instead, Jordan runs Pink Fridays, when all staff wear items of pink clothing and some wear Young Lives vs Cancer T-shirts – and there's a permanent charity stand at the pub's entrance.

"He brings in lollipops and sweets and sells them there for Young Lives vs Cancer," said pub manager Graham Farr.

Jordan promotes a charitable mood among customers by decorating the entrance along seasonal themes, such as national saint days, flags for the FIFA World Cup – and during beer festivals.

He also organises the beer festivals, having been trained by Graham on the subject of real ale since he joined nine years ago.

"He took to it so well that we made him our ale champion," said Graham.

The charity table and decorations are what customers see; behind the scenes, though, Jordan manages a five-a-side football team in the company's annual charity competition.

He also helps to manage the pub's darts team, alongside team leader TJ Fenn, as well as the annual charity darts competition.

Jordan is from Goa and brings in homemade culinary treats for players to reward them after matches.

"He is a leader – on and off the pitch," said Graham. "Also, you just can't be sad around Jordan.

"He is always positive – a glass-half-full kind of person."

BRISTOL

NINE PUBS, SEVEN HOURS, SIX RUNNERS, ONE PURPOSE

Six local running group members toured nine Bristol pubs, raising £140 for Young Lives vs Cancer (YLVC).

The 23k run took more than seven hours, yet included leisurely breaks for lunch, dinner and hydration on a hot summer's day.

Lunch was taken at The Knights Templar and dinner at Robert Fitzharding – the last pub on the route. The other pubs visited were The Kingswood Colliers, The Staple Hill Oak, The Van Dyck Forum, The Commercial Rooms, The W. G. Grace, The Berkeley and V-Shed.

The same group, all from Southville Running Club, completed the same run last year; however, it now has "more of a purpose", said organiser David Humphreys.

"Now that we have decided to do it for charity, it feels more of a thing we could do every year," he said, adding that the charity move had been inspired by reading, in these pages, about Wetherspoon staff's fundraising exploits.

They were assisted by YLVC, which provided T-shirts for the event.



Pictured (left to right) are David Humphreys, George Taylor, James Gale, Josh Plaster and Robin Nash

SITTINGBOURNE

PRESENT AND CORRECT AT THE GOLDEN HOPE



A framed print of armed forces in Cyprus was presented to the team at The Golden Hope (Sittingbourne) as a thankyou for being so welcoming to a group which meets in the pub.

The pub and hotel is where the Sittingbourne Armed Forces' Veterans' Breakfast Club goes monthly, on the fourth Saturday. They have been doing this for the past eight years.

The gift was handed over by group member Bertie Roulston (back row, pointing to the print) as those attending marked Armed Forces Day.

Councillor Derek Carnell and Pat Carnell, Swale's mayor and mayoress, were invited to join in the anniversary event.

Richard Emmett and Stewart Kitching run the club. The former, who is 70, served for 23 years as a commissioned officer with the Royal Corps of Transport/Royal Logistic Corps, while the latter is 69 and served 28 years with the Royal Engineers.

Richard said: "Local breakfast clubs for the armed forces and veterans are an invaluable part of the community, providing a welcoming space where serving personnel, veterans and their families can come together to share experiences, build friendships and support one another."

Stewart said that, typically, 15–20 people come to the breakfast, with members from the Royal Navy, the army and the Royal Air Force.

Stewart said of The Golden Hope's team: "They are always so busy, yet make sure that they look after the veterans and always have time to have a chat with us."

Shift manager Hunter Goodwin commented: "They are a friendly bunch and it is a pleasure to have them in the pub."

Pictured (left to right, front row) are club member Richard Emmett, Councillor Derek Carnell and Pat Carnell; (second row, third from left, in green) club member Stewart Kitching; (left to right, to the right of the framed print) shift managers Jessica Jones and Rachel Stevens.

LEWISHAM

NOT ON MY WATCH (HOUSE): PHILLIP PREVENTS A DEATH AT LEWISHAM PUB

Shift manager Phillip Mwondha (pictured) has received a certificate of commendation after he gave life-saving CPR to a customer who fell ill at The Watch House (Lewisham).

The customer, now believed to be recovering well, suffered a heart attack at the pub one evening when Phillip was working.

"He immediately knew what to do," said pub manager Adrian Buckley.

"Phillip performed CPR and kept the man alive until the emergency services arrived.

"Paramedics took over as soon as they arrived and told Phillip that, without his speedy action, the patient would not have survived."

The certificate was awarded by area manager Robert Tokarski.



HENLEY-ON-THAMES

CATHERINE WHEEL'S STAFF IN A SPIN DURING HENLEY REGATTA



Staff at The Catherine Wheel (Henley-on-Thames) may not have been taking part in the races happening on the water during the Henley Royal Regatta, but their work on land was "nothing short of a marathon".

The team at the pub and hotel experienced their busiest-ever regatta week in 2026, with rooms fully booked and a bumper demand for Hugo Spritz drinks and Pimm's.

The summer sporting event is hugely popular in the area, attracting thousands of visitors over the week who want to catch some of the action: over 400 races take place during six days.

The Catherine Wheel is on a busy high street, located just minutes from the main event.

Pub manager Heather McIntyre said: "It was my ninth year running the venue when the prestigious regatta takes place, and our trade has gone from strength to strength."

Heather added: "Running The Catherine Wheel during the regatta is nothing short of a marathon. Pimm's was poured, plates were cleared and crowds were managed with endless energy and a smile."

The pub displays nine blazers which have been donated from British rowing teams.

Pictured (left to right) are bar team leader Cameron Fulbrook, pub manager Heather McIntyre, bar associate Cody Dear, bar associate Gabby Wagiel, bar team leader Josh Freeman and bar associate Luke Alford.

‘CHIEF SIP OFFICER’ VISITS 40 SPOONS IN 16 HOURS

Pub enthusiast Matt Ellis, whose job title is ‘chief sip officer’, visited 40 London Wetherspoon pubs, in under 16 hours, for a challenge he did with his friend, Andre Moire.

The pair started their pub crawl at The Sun Wharf (London Bridge), with an espresso at 6.30am, finishing 15 hours and 37 minutes later at Wetherspoons (Victoria station).

Matt, 53, cheered the end of the day with a white rioja, while it was a Thatchers Gold cider for Andre, 56.

Matt, who lives in St Neots, is no stranger to a challenge.

In 2021, for a Guinness World Records listing of ‘visiting the most pubs by an individual in 24 hours’, he managed 51 venues with a 125ml drink in each one, starting and ending in venues run by Wetherspoon.

Competitive Matt said: “My friend and I read an article in Wetherspoon News about a group visiting 38 pubs in one day and agreed that we could beat that.”

The pals enjoyed beers, shots, cider, water and soft drinks throughout the heatwave day.

Andre said that most of the pubs were in central London, but they also travelled further out to drink in venues such as Spouter’s Corner (Wood Green) and The Beaten Docket (Cricklewood).

Matt works at Tipple Tours, which takes people to experience different beers and wines across the globe. He also runs online retailer The Bargain Bottle Shop.

He said: “My day job involves itineraries and logistics, so there were skills I had which came in handy for planning the day.”

Pictured (left to right) are Andre and Matt at The Barrel Vault (St Pancras International station).



NEEDLE MATCH – FRIENDS GET IDENTICAL W TATTOOS

Greater Manchester-based best friends Luke Gilbert and Madeline Stone have got matching tattoos dedicated to their favourite pub group: Wetherspoon.

The pair, both 18, got inked on their A-Level results day in the summer, with the firm’s app logo – a ‘W’.

They have it in the same place – on their inner leg close to the ankle.

Madeline said that their local is The Up Steps Inn (Oldham) and they have loved being there.

She added: “It’s a reasonably priced place to go and easy to get to.

“We can talk for hours there.

“Whenever we go out, Spoons is just the automatic place to go.”

Luke has started an apprenticeship, while Madeline is studying a primary teaching course at the University of Huddersfield.



APPLIANCE OF SCIENCE BRINGS A CLEAR WINNER TO PUBS' LOOS

British-made, biological, eco-friendly alternative to harsh chemical cleaners being rolled out estate-wide, after successful trial

Flushed with success after its record-breaking performance at the Loo of the Year Awards 2025, Wetherspoon has partnered with Thrive, a British biotech company, to improve further all of its gents' toilets.

Wetherspoon's pubs won 545 platinum awards, 217 platinum-plus awards and 10 diamond awards at the 2025 ceremony – and won, again, the overall trophy for corporate provider entries.

The next leap forwards for Wetherspoon's loos involves URIZAP – a urinal treatment, which, following a successful trial in 88 pubs, is being rolled out across all venues in the UK and Ireland.

The technology, which keeps urinals and pipes clear, comes from Thrive (www.thrive.eco) – a Lancashire-based company.

Thrive began in 2019 at a Lancaster University laboratory, with a team of scientists developing URIZAP as a biological, eco-friendly alternative to harsh chemical cleaners for uric scale and urinal blockages.

Challenges

Thrive provides clean chemistry and biotech solutions to some of the most persistent challenges in washroom and facilities maintenance. Its formulations are designed to be non-toxic and non-corrosive, tackling problems at source, rather than masking them with the harsh chemicals so often used.

URIZAP is suited to high-footfall environments and cuts significantly the need for the strong-smelling chemical cleaners traditionally used in busy venues.

The result is a washroom which stays fresher for longer, with proactive (rather than reactive) maintenance, ensuring clean toilets and cisterns before problems get the chance to arise.

Pubs using URIZAP have reported a marked reduction in the number of plumbing maintenance visits required.

It is designed to ensure that washrooms stay cleaner, fresher and better functioning throughout even the busiest trading periods, supporting those high Wetherspoon standards which are regularly recognised by Loo of the Year's inspectors.

Busy

URIZAP implementation also means that urinals don't have to be shut off during extremely busy periods.

Urinal issues generally demand attention at the worst-possible moments, pulling staff away from serving customers or other duties to deal with issues. URIZAP's continuous action frees staff to focus on other tasks.

The adoption of URIZAP supports Wetherspoon's wider sustainability ambitions. Reducing reliance on harsh, chemical-based cleaning products means fewer single-use plastic containers, lower chemical volumes entering the wastewater system and a smaller overall environmental footprint for washroom maintenance.

It also allows Wetherspoon to experience the benefits of the low-flush systems which the company has installed in washrooms to reduce water consumption. The URIZAP roll-out reflects a practical, measurable way to reduce environmental impact.

Milestone

For Thrive, this roll-out marks a significant milestone.

The company's chief executive, Vince Graham, said: "Wetherspoon leads the way on washroom standards.

"We're proud that one of Britain's best-known hospitality businesses has chosen URIZAP to take that standard even further, improving facilities for customers and staff."

Thrive was created to replace harsh, hazardous maintenance processes with something genuinely sustainable.

"Achieving that within one of Britain's largest pub chains gives that mission real weight – proof that an entire industry can operate differently," said Vince.

FREE ALCOHOL-FREE CIDER FINDS FRIENDS IN HARROGATE



Reps from Thatchers Cider brought sampling kits to The Winter Gardens (Harrogate).

The visit saw customers given free samples of Thatchers Zero % and Blood Orange products to enjoy.

The event took place during the Wetherspoon cider festival.

Shift manager Elliot Acey (pictured) contacted Thatchers to invite it along during the event.

He said: "It went down very well and it was good to be able to offer an alcohol-free alternative to the traditional product."

FOOTBALL COACH JAMES SCORES A WORLDIE WITH 2,100-MILE DRIBBLE



Wetherspoon staff are well known for embracing charity challenges, but they are also keen to praise customers who go above and beyond for good causes.

One such patron who has caught the attention of the team at The Plaza (Rugeley) is James Lewis, 26.

James did his Africa-to-Rugeley Football Run between May and July, involving dribbling a football through Morocco, Spain, France and from Dover to Staffordshire.

In total, the football coach dribbled the ball around 2,100 miles over 86 days. As of October, he had raised more than £75,000 for charity.

The money is going to St Giles Hospice in Lichfield, where James' late father, who passed away in 2011 from lung cancer, was cared for.

James said: "I do a fundraiser every year and, with it being the FIFA World Cup this year, it felt like a good time for such a novel challenge. "I underestimated how hard the hot weather would make the football and running, but I am glad that I went through it, as the amount of money raised justified it."

On the final mile, as he ran through the town centre, staff at The Plaza came out to offer James some drinks.

Pub manager Sian Siddall said: "I have met James through his custom, as he is a big fan of our American breakfast."

Sian followed James' progress through his social media and by tracking his Strava (a social media tracking app for running), saying that the community really came together for his final leg.

"The council had put road closures in place, so that we could line the streets and cheer him on," she added.

CRAFT CIDER FESTIVAL
Round-up



The Gatekeeper (Cardiff) Shift manager Kayla Milsom displays four ciders which feature in the festival's line-up

SLACK-MA-GIRDLE AND RAZZBERRY RUSH AMONG RAFT OF CRAFT CIDERS

Wetherspoon's pubs served a range of craft ciders from across the UK during a 10-day festival.

The ciders included traditional apple ciders, perries and flavoured ciders.

Among those on offer were Farmer Jims Prickly Pear, Purbeck Dandy Dab, Rich's Sunset Gold, Thistly Cross Jaggy Thistle, Hecks Slack-Ma-Girdle Cider, Harry's Scrummage and Pulp Razzberry Rush.

Festival organiser Rich Cripps said: "The festival was a great celebration of craft cider."

Three third-of-a-pint tasters were available for the price of a pint.



The William Shenstone (Halesowen) Shift manager Joanne Kimberley and pub manager Chloe Cook (left to right) happily showcase drinks and information about the festival



The Great Wood (Blanchardstown) Cider and smiles from customers Leanne and Will Renehan



The Crystal Palace (Glasgow) Customer Mellissa Patton is handed a pint by team leader Lee Russell



The Red Lion (Southampton) Bar associate Lara May brings ciders over to customers (left to right) Mark Richardson, Colin Robert Jauncey and Paul Graham



The Last Post (Southend-on-Sea) A round of drinks was enjoyed by (left to right) Victor Garvey, Hilary Eaton, Robert Bones, Terry Read, Arafat Afoloyan and James Short



An Ruadh-Ghleann (Rutherglen) Ian Clotworthy is among patrons checking out what ciders there are to try



The Lord Rosebery (Scarborough) Shift leader Luke Hankin and bar associate Leah Fox



The Mossy Well (Muswell Hill) Customer Czeslaur Krupski



Yarborough Hotel (Grimsby) Customer Keith Creswell is ready to enjoy a drink just poured by duty manager Chelsea Ashworth

Welsh ale and cider festival

ROUND-UP



The Black Bull Inn (Bangor) Shift manager Rosie Price shows customer Stuart Hannaford some of the drinks on offer

STACEY-MARIE BRINGS WELSH ALE AND CIDER TO THE FORE AT FESTIVAL

Pub manager Stacey-Marie Taylor organised a festival showcasing Welsh ale and cider at five pubs, including her own, The Black Bull Inn (Bangor).

The other pubs involved were Pen Cob (Pwllheli), Tafarn Y Porth (Caernarfon), The Palladium (Llandudno) and The Gold Cape (Mold).

The beers available were Felinfoel Brewery's Dragon's Heart; Gower Brewery's Sunrise, Gold, Power and Original; Rhymney Brewery's Export, Golden Ale, Hobby Horse and Bevans Bitter; Evans Evans Brewery's Warrior, Gold, Seascape and Cwrw; Glamorgan Brewery's Cwrw Gorslas, Thunderbird, Welsh Pale Ale and Jemima's Pitchfork.

There were five real ciders from brewery Gwynt y Ddraig – its Scrumpy, Happy Daze, Dog Dancer, Fiery Fox and Farmer's Pride.

Stacey-Marie said: "Each pub did complete tap takeovers with the Welsh products, and the individual festivals proved extremely popular.

"It was a great opportunity for customers at the pubs to support Welsh producers and enjoy their beers, some of which had not previously been available in the pubs."



Pen Cob (Pwllheli) All smiles from shift manager Emma Roberts behind the bar and customer Adrian Williams with a festival pint



Tafarn Y Porth (Caernarfon) Customer Eric Joshua Mansel enjoys a pint served by shift manager Darren Pritchard



The Gold Cape (Mold) Shift leader Ewa Stolarek serves customer Gary Bateman



The Palladium (Llandudno) Bar team leader Chay Harris and customer Danny Worrall checking out the festival drinks

THE ROYAL HOP POLE • TEWKESBURY

HOP POLE'S NINA HOPING TO PROVIDE HEALTH HELP



Housekeeper Nina Patrascan is on a drive to help to promote mental health awareness and support those who are struggling.

Nina has been doing her current role at The Royal Hop Pole (Tewkesbury) since 2018 and said that working at the company has helped her own recovery.

Nina, 59, said that she has long had a battle with her mental health, becoming very ill in 1999.

She went on to be treated for schizophrenia, which was later changed to schizoaffected disorder.

From 2017/18, Nina started a mental health recovery programme, which she believes helped to give her more optimism about her future.

Nina, who is originally from Romania and now lives in Tewkesbury, started with Wetherspoon one day a week.

She recalls: "I was still extremely low at times, but believe that working here has helped me to feel better over the years."

She said that, at the start, she was not fluent in English, yet praised The Royal Hop Pole team for their help, kindness and patience.

"I feel like our team there is like a little family, and I find it very satisfying getting rooms ready to high standards – levels which I would want to stay in myself."

Nina, who now works five days a week at the hotel, said: "I think, right now, that I am in the best-possible place [mentally] I could be in."

When not on shift, Nina enjoys art, including painting vases and creating some abstract pieces with acrylic paint – on display by one of the pub's windows.

Nina has been part of a campaign to improve access to nature in Gloucestershire, with charitable foundation The Barnwood Trust – aiming to create change with disabled people and those with mental health conditions.

Her involvement, for example, has included creating a short film with the trust about how nature can positively affect mental health.

Josh Jones, learning manager at The Barnwood Trust, said: "Nina's short film really added depth and meaning to our access-to-nature work."

Hotel manager Emma Shakesheff said: "It has been a joy to watch Nina's confidence improving over the years.

"She is a really valued team member... and a great friend to us all."

THE JOHN JACQUES FITS THE BILL FOR BILL'S 100TH



Wetherspoon customer Bill Meek celebrated turning 100 with a get-together at The John Jacques (Fratton).

Albert William Meek, known as Bill, had birthday food and drinks with close family and friends to mark the occasion.

The father of four, who has eight grandchildren, nine great-grandchildren, and two great-great-grandchildren, generally eats in The John Jacques once a week and is known to make a point of visiting a Wetherspoon pub whenever he travels in the UK.

The pub is in the maritime city where Bill was born in 1926.

He has lived through a century of history, and his life has featured serving with the paratroopers after World War II and, after leaving the army, working for more than 25 years at Portsmouth Dockyard.

Bill's daughter Julie said: "Holding the celebration at The John Jacques was especially meaningful, as it has been at the heart of my dad's community."

Pub manager Chris Read said that Bill is "a delightful customer; I'll always have a chat with him when he's in for breakfast".

Before the birthday lunch, celebrations had begun a few days earlier, with a special event held at the Royal British Legion, attended by the Lord Mayor of Portsmouth.

Pictured is great granddaughter Molly Prior (front row left, holding cake), Bill Meek (centre) and great-grandson Joshua Prior (front row right, holding card); son-in-law Paul Freegard (top left), granddaughter Jemma Prior (standing behind him), Julie Freegard (next to/in front of granddaughter (flowered dress)); behind Bill Meek is his son Danny Meek, behind great-grandson is daughter-in-law Alison Meek, with stepson Michael Henning (far right).

THE MONKEY WALK, THE HUMANS SIT

Customers at The Monkey Walk (Coalville) can now enjoy a drink and something to eat in a new outside space at the front of the pub.

The pub in Marlborough Square offers 20 tables with room for 40 seated customers in a new area parallel to the pub, close to its delivery gates and garden area.

It is part of the council's development of Marlborough Square on the site of a former car park.

Pub manager Dan Hicken (pictured) said: "We are always keen to offer customers the best-possible experience.

"The addition of a new outside seating area is a boon to the pub, its customers and the town itself.

"We appreciate the help and assistance from the local authority and licensing department."



THE SIR HENRY SEGRAVE • SOUTHPORT

A TRAIN TO CHAMPAGNE FOR LONG-SERVING JANE



Shift manager Jane Martin has been thoroughly spoiled, having reached a significant career milestone with the company.

Marking 25 years' service with Wetherspoon, Jane was invited to attend a Champagne afternoon tea at a London hotel, as a thankyou for her dedication.

Originally from Manchester and now living and working in Southport, Jane said: "I travelled by train to London, where I had not been for years, and enjoyed the lovely occasion.

"I also stayed over and went sight-seeing. The weather was glorious and I enjoyed the visit."

Jane started as a bar associate at The Eccles Cross (Eccles), where she progressed within three years to become shift manager.

She then moved to The Sir Henry Segrave (Southport) in 2014, where she still works.

Two weeks after her trip to London, she was invited to Wetherspoon's head office, in Watford, where she was presented with a long-service certificate and a bottle of Champagne.

Jane said: "Both the visit to London and the presentation were really lovely and nice for the company to do to mark 25 years.

"I feel respected and valued as an employee.

"I love my job, especially the social aspect of it with customers.

"The team is like one big family – and Southport is a lovely area.

"I'm not leaving any time soon and do look forward to the future plans for The Sir Henry Segrave becoming a Wetherspoon hotel."

The Blue Bell Inn (Scunthorpe)

Well done folks! £470 ..raised for our chosen charity.



Raising money for a good cause can sometimes involve doing something unpleasant – and for a local at The Blue Bell Inn (Scunthorpe), that meant eating something which smelled 'rancid'.

Shift manager Paula Buck presented regular customer Peter Lings (pictured), whose nickname is Elvis, with a tin of fermented fish 'surströmming' to eat in the beer garden.

She said: "Just as well the challenge was outside, as I don't think that we could have coped indoors. The smell was not for the faint-hearted and, in my opinion, quite rancid."

Customers sponsored 62-year-old Peter, who lives locally and works as a refuse collector, following a previous challenge he had done eating fermented eggs.

This time round from the fish event, he raised £470.89 for Wetherspoon's chosen charity.

Peter said: "It tasted salty and had lots of bones. I have no sense of smell, so that didn't put me off."

The Three Hulats (Chapel Allerton, Leeds)

Well done folks! £102 ..raised for our chosen charity.



The Three Hulats (Chapel Allerton, Leeds) raised £102 with a charity static bike ride and a raffle.

Customers and staff competed to see who could cover the most distance in five minutes and who could rack up two miles the quickest.

Raffle prizes, including chocolates and alcohol, added funds to those raised by the cycling.

Kitchen manager Elliot Bowkett, who competed in both events, said: "It was a lot of fun and a different way to do the charity cycle than simply trying to cover a set distance in a day."

Pictured (left to right) are kitchen manager Elliot Bowkett, customer Andrew Scrubbs and shift leader Emily Flynn.

The Crown Rivers (T5, Heathrow Airport, after security)

Well done folks! £630 ..raised for our chosen charity.



Bar associate Jay Smith (pictured) of The Crown Rivers (terminal 5, Heathrow Airport, after security) ran at least 5k every day in June, raising £630 and smashing his target of £500.

With his eye for detail, Jay recorded the distances each day on an app on his phone and has records to show that he actually completed 204km, rather than his 150k target.

But it wasn't all straightforward – on one occasion, he was hit and knocked over by someone on a moped and suffered a long, colourful graze and bruising to his right forearm.

Pub manager Jenny Farr said: "We are all immensely proud of Jay, especially for not missing a beat, despite his painful injury.

"He didn't seem too fazed by it and even joked about it afterwards – a sterling effort, for an excellent cause."

The Barker's Brewery (Huyton)

Well done folks! £841 ..raised for our chosen charity.



Six staff and a customer embarked on an 11-mile walk from The Navigator (Liverpool) back to their pub – The Barker's Brewery (Huyton).

The group took buckets with them to collect cash on the way.

They collected £641, with this topped up to £841 by online donations.

Pictured at The Navigator (left to right, back row) are bar associates Julie Graham-Crawley and Debs Fisher (who organised the walk), shift manager Suzanne Bleasdale, deputy manager Pamela Rustage and customer Christine Cashman; (left to right, front row) bar associate Becci Williams and cleaner Stacey Rigby.

Suzanne said: "We had a lot of fun – people were very generous when we stopped at various places along the way asking for donations to be put in the bucket."

The Coronation Hall (Surbiton)

Well done folks! £1,700 ..raised for our chosen charity.

Brave team leader Karen Smith had her long hair lopped off entirely – raising £1,700 at The Coronation Hall (Surbiton).

The event was the centrepiece of a day's fundraising which also featured a raffle and a tombola.

Karen said: "I was so excited to do something so brave and, on the day, I just couldn't wait. I kept telling everyone 'just get it off'."

She added: "We do a lot of fundraising in our pub, so I went to my pub manager (Kara Nash) with my idea and, within an hour, we had posters made, a Just Giving page up and running and it was organised."

Kara said: "Karen's willingness to take on such a bold challenge for a great cause is truly inspiring – and her efforts have made a real difference.

"Well done Karen and huge congratulations!"

Karen and pub manager Kara Nash are pictured before the head-shave.





Pictured (left to right) are shift manager Sam Mellish, pub manager Kara Nash, team leader Karen Smith (head shaved), shift manager Zoey Darbon and kitchen manager Roma Ewing.

The Angel Hotel (Whitby), The Half Moon Inn (Billingham), The Highland Laddie (Norton), The Ironstone Miner (Guisborough), The Lord Rosebery (Scarborough), The Ralph Fitz Randal (Richmond), The Swatters Carr (Middlesbrough), The Tanners Hall (Darlington), The Thomas Sheraton (Stockton-on-Tees) and The William Stead (Darlington)

Well done folks! £11,600 ..raised for our chosen charity.





A group of Wetherspoon employees from 10 pubs smashed fundraising goals for a skydive, making £11,600 for charity.

Area manager for Teesside Becky Teale said that 19 people did tandem skydiving at either the Peterlee Parachute Centre or Bridlington.

Becky, who has been in her current role for four years, said: "The target was £500 each; collectively, we comfortably exceeded that."

Becky said that participants were sponsored by friends, family, pub customers and donations online through JustGiving pages.

She added: "I am so proud of everyone and thanks to them all for taking the time and effort to do this on their days off."

Those who participated were from the following pubs:

The Angel Hotel (Whitby), The Half Moon Inn (Billingham), The Highland Laddie (Norton), The Ironstone Miner (Guisborough), The Lord Rosebery (Scarborough), The Ralph Fitz Randal (Richmond), The Swatters Carr (Middlesbrough), The Tanners Hall (Darlington), The Thomas Sheraton (Stockton-on-Tees), The William Stead (Darlington)

Pictured are staff who did their jumps at Peterlee.

The Raven (Liverpool)



Customers from The Raven (Liverpool) managed to see off bar staff to claim victory in a 7-a-side charity football match.

Bar associate Gina Connor came up with the idea of an employees vs locals game to raise money for Wetherspoon's chosen charity.

She organised it all within the space of three weeks.

In total, £1,146 was raised from donations before the event and collected from spectators watching on the day at Goals Liverpool North.

Among those representing the customers was regular Brian Kenny, 83, who played for part of the 90-minute game.

Pub manager Adelle Brookes said: "I was cheering for both teams in order to be impartial. What I can say is that it was very, very competitive – and we are going to make it an annual event."

She praised her colleague Gina for her efforts to make the game happen.

The final score was 25-16.

Pictured are staff wearing red and customers in black. Also pictured is customer Brian Kenny.



The Lord of the Isles (Renfrew)



Pictured (left to right) are bar associate Abby Fitzgerald and pub manager Donna Walker, who completed the Women's 10k Glasgow event.

The pair did the race, which includes running by the River Clyde, in one hour and 20 minutes, raising £218 for Wetherspoon's chosen charity in the process.

Donna, who has run The Lord of the Isles (Renfrew) for six years, said that the money was from donations and sponsorship from colleagues and locals.

She said: "Thank you to the customers, who are always so supportive with our charity efforts."

Donna enjoys running, but it was the first time Abby had raced.

Donna said: "It was hot, which made it difficult, but I enjoyed it. The crowds were really good – and I'm really proud of Abby."

The Woodseats Palace (Woodseats, Sheffield)



Generous staff and customers at The Woodseats Palace (Woodseats, Sheffield) helped to raise £300 for its chosen charity.

The pub bought a stall at The Woodseats Festival, an annual celebration with a parade and music.

The team from The Woodseats Palace had a tombola featuring prizes donated from staff and locals, including chocolates, Teddies and toys. Baked treats were also available, with rainbow cake slices selling like hot cakes.

Duty manager Hayley Candon added that a regular customer, Simon Coleman, brought along a homemade shuffleboard game – and, when a member of the public won, he donated £20 towards the fundraising pot.

Hayley commented: "It was a really fun day, and so nice to see everyone out enjoying the sun and coming together for a good cause."

Pictured (left to right) are duty manager Hayley Candon, shift leader Iona Robertson and customer Simon Coleman.

The Crown Rivers (T5, Heathrow Airport, after security)

Well done folks! £180,000 ..raised for our chosen charity.



The team members at The Crown Rivers (T5, Heathrow Airport, after security) are pictured sporting the summer 2026 must-have accessory.

The limited-edition collectable Wetherspoon bucket hats, produced in collaboration with the company's charity partners, were sold to raise funds for Young Lives vs Cancer.

With just 20,000 available at Wetherspoon's pubs across the UK, the limited-edition reversible bucket hat included the famous Wetherspoon plate design by Churchill China and the slogan: 'I'd rather be at Spoons.'

Retailing at £9 each, with all profits donated to Young Lives vs Cancer, the hats raised £180,000 for the charity.

Carol Anne McMahon, senior partnership fundraiser at Young Lives vs Cancer, said: "We were excited to release the 'I'd rather be at Spoons' bucket hats.

"It's been great to see the enthusiasm from staff and customers, and this will make a massive difference to our partnership.

"The hats raised a huge amount – and we're so grateful to everyone involved as it really makes a difference to the young cancer patients and families whom we're here to support."

The Bankers Draft, The Francis Newton, The Rawson Spring, The Steel Foundry and The Woodseats Palace (all Sheffield)

Well done folks! £3,267 ..raised for our chosen charity.



Five Wetherspoon pubs in Sheffield came together to complete a charity hike up Scafell Pike – England's highest mountain.

Thirty-two employees from the following sites tackled the journey up the 978-metre mountain: The Bankers Draft, The Francis Newton, The Rawson Spring, The Steel Foundry and The Woodseats Palace.

They raised £3,267 from the walk.

Pub manager Liam Costello thought of the idea after he and team members completed Snowdon last year.

He said of Scafell Pike: "It was a very wet start to the walk, which cleared up a couple of hours in.

"It was very difficult, with some scrambling involved to get to the summit.

"It took around nine hours to complete, and we did a circular walk from/to Seathwaite."

Liam added: "It was amazing to raise such an incredible amount of money for a great cause."

Pictured (fourth from left, with his dog, Rex) is pub manager Liam Costello, who has been at The Steel Foundry for nine years, with colleagues on the walk.

The George Inn (Littlehampton)

Well done folks! £1,000 ..raised for our chosen charity.



The very first time Chelsea Saunderson flew in an aircraft, she jumped out of it.

In doing so, the brave first-time flyer and skydiver raised £1,000.

Chelsea and dad Wayne Saunderson (both pictured) are customers at The George Inn (Littlehampton) and have been impressed with the fundraising efforts of the team there.

Chelsea confessed to some nerves in advance of her maiden 15,000ft jump with friend Samantha Lees-James.

"I was scared, but it's the best thing I've done in my life," she said.

Wayne did most of the fundraising, using tins with Chelsea's face on them, backed up by an online campaign.

Chelsea's friend and pub regular Simon Lawson paid for the flight.

"We have a lot of friends in the pub – and it was great to do this and get involved with doing something for a really great cause," Chelsea added.

Scottish beer festival

ROUND-UP



The Bobbing John (Alloa) **Customer Thomas Hoggan toasts the festival**

DOZEN DELIGHTFUL SCOTTISH ALES ON SALE AT CALEDONIAN BEER FESTIVAL

Wetherspoon's pubs across Scotland served a range of 12 real ales, all brewed in Scotland during a 10-day beer festival.

Among the festival collection are three vegan (also suitable for vegetarians) beers.

As well as featuring a range of hop varieties from around the world, there were also beers which included honey and blueberry in their ingredients.

The festival featured Cairngorm Lairig Brew, Loch Lomond Sail Away, MòR Blue Gold, Swannay Dark Munroe, Harviestoun Ochil Vienna, Orkney Boulder Beach, Fyne Ales Heather Brae, Stewart Beekeeper's Gold, Williams March of the Penguins, Fierce Oak-Aged Amber, Broughton Old Jock Champion Double Ale and Skye Blonde.

General manager Scotland Helen Dumbreck said: "The festival was a great celebration of real ales.

"It allowed the pubs in Scotland to showcase a selection of superb beers, all brewed in Scotland, featuring many not previously available to customers."

Three third-of-a-pint tasters were also available for the price of a pint.



Robert the Bruce (Dumfries) **Customer June Hogg samples a festival ale served by shift leader Michael Smyth**



The Playfair (Edinburgh) **Shift leader Fergus McKay serves a festival pint**



Jolly's Hotel (Broughty Ferry) **Customer Les Cartmill with a festival ale served by shift manager Olly Burton**



The Great Glen (Fort William) **Liam Robertson serves a festival pint to visiting Dutch customer Jack Fackvis**

TEWKESBURY

EMMA TELLS OF GHOSTLY GOINGS-ON DURING HISTORICAL HOP POLE TOURS



Hotel manager Emma Shakesheff did her homework on everything from medieval halls to Charles Dickens and ghosts to mark her 10th year of giving special tours of The Royal Hop Pole (Tewkesbury).

The pub and hotel were among venues in England featuring in the 2026 Heritage Open Days.

It is a festival of history and culture in which thousands of organisations and volunteers give the public a chance to see hidden places and try new experiences.

As part of the event, Emma, who has been in her current role for 14 years, signed up to give four tours of her workspace – an amalgamation of historic buildings dating from the 15th and 18th centuries.

She said: "These tours are typically highly popular, and I really enjoy sharing so many stories."

Emma (pictured front) also said thanks to a regular, John Dixon, from the Tewkesbury Historical Society, who has helped her over the years.

Each tour typically lasts up to 45 minutes, and Emma points out features such as restored paintings from the 1500s and a medieval hall dating from 1380 which Wetherspoon found by accident when it first bought the building.

In addition, Emma refers to Charles Dickens' The Pickwick Papers, where The Hop Pole gets a mention, and she shares some spooky or strange occurrences.

These include phone calls from unoccupied rooms and a housekeeper becoming locked out of an unoccupied bedroom.

Heritage Open Days marketing and projects manager Liam Montgomery said that the festival is "all about the surprise and delight of doorstep discovery, and finding history hidden in plain sight."

SCRAPTOFT

THE SCRAPTOFT PLAYERS SHARE THEIR PIRATE BOOTY



Amateur dramatics group The Scraptoft Players presented two charity cheques outside The White House (Scraptoft, Leicester).

The players meet regularly at the pub and also have their Christmas dinner there.

They rehearse there for the shows which the group performs around the city.

Recent productions have included Pirates of Penzance and an evening of drama with a 'nautical, but nice' theme.

Proceeds were presented to The Teenage Cancer Trust and LOROS Hospice, which provides end-of-life care locally.

Both charities received £1,100.

Pauline Pearce of The Scraptoft Players said: "We really love what we do and are grateful for the support which the team at The White House offers by providing our rehearsal space free of charge."

Pub manager Aron Newcombe added: "We are delighted to host The Scraptoft Players at the pub."

Pauline is pictured in her blue dress, fourth from left, with players and charity representatives.

BLAIRGOWRIE

BRIDGE GANG GROWS AT THE FAIR O'BLAIR

TV presenter Claudia Winkleman has previously shared her thoughts on the game bridge being 'the sexiest thing you can do on a night out'; in part of Perth and Kinross, there are several Wetherspoon customers who think that playing the game in the morning is also great.

What started as a post-lockdown game of bridge among four pals, has grown to become a weekly get-together at The Fair O'Blair (Blairgowrie), attracting more than seven full tables of players.

Miriam Drysdale, who, for a decade, has been a big fan of the game played by four people who form two partnerships, is one of the organisers of the 'Spoons' gathering.

It takes place every Monday for two hours from 10.30am.

Miriam said: "It started as a small group and has grown through word-of-mouth, attracting players and would-be players of all ages.

"We drink coffee, play cards and enjoy the banter."

She added: "We are exceedingly grateful to The Fair O'Blair team members, who allow us to keep a small crate of equipment behind the bar – and are very welcoming."

Miriam is urging others to consider playing bridge on a Monday at their own local (www.bridgewebs.com).

She said: "The game of bridge is known as mental gymnastics – and I truly think that it is a great way to start your week.



"It is made that much more enjoyable with Wetherspoon's breakfasts and refillable coffee and tea."

Shift manager AJ MacGregor said: "We're delighted to be able to offer them the space to meet; they've even offered to teach some of our staff how to play.

"It's a great example of how the pub can bring people together, supporting the local community."

Pictured (left to right) are card players Alan Warner and Peter Henderson, shift manager AJ MacGregor and players Elinor Smith and Derek French.

SOWERBY BRIDGE

YORKSHIRE HEART ALES MAKE A SPLASH ON YORKSHIRE DAY

A tap takeover at The Commercial Inn (Sowerby Bridge) saw ales from Yorkshire Heart Brewery made available to customers.

The event was timed to coincide with Yorkshire Day, celebrated across the county on 1 August.

Quaffer, Scarbados and Black Heart Stout were the featured ales for the day.

Pub manager Tom Mitchell said: "It's the first time that Yorkshire Heart Brewery has worked with us in this way – and we really enjoyed having its ales available.

"They proved very popular with customers, many of whom are real-ale aficionados."

Pictured (left to right) is shift manager Poppy Hutchinson, with shift leaders Charlotte Parker and Amy Marsh.



ASHBY-DE-LA-ZOUCH

MUTTON STAFF PROUD TO HOST PRIDE FUN-DAY

The Shoulder of Mutton (Ashby-de-la-Zouch) hosted a family fun-day which celebrated pride and helped to raise £194 for Wetherspoon's chosen charity.

The money came from a combination of selling pride keyrings and bracelets at a charity stall, along with sales of raffle tickets for a hamper containing a bottle of XIX Vodka with mixers.

In addition there was a 'guess the name of the Teddy bear' competition.

Organised and planned by shift manager Dani Rogers and hosted and run by bar team leader Daisy Key, the day also featured painting and crafts.

Daisy said: "Pride is important because it celebrates LGBTQIA+ people, promotes equality and raises awareness of discrimination.

"It encourages acceptance, respect and the freedom to be proud of who you are."



Bar associate Christian Noble and bar team leader Daisy Key

FAKENHAM

ARTISTS PUT WORKS IN THE LIMES LIGHT



Paintings by local artist Anto Morra were hung in The Limes (Fakenham).

Anto (pictured with pub manager Nicole Calver) partnered with the pub as part of the annual Fakenham Arts Festival, in which businesses open their doors to artists to promote their work.

For Nicole, promoting art has become a year-round occupation through a link-up with community group Active Fakenham.

She said: "The group organises several events throughout the year to bring new visitors to the area and create a community spirit – something with which we try to get involved where we can.

"We were delighted to have Anto's work in the pub – and many customers paused to have a look and comment on the pieces."

CITY OF LONDON

A BRILLIANT BIRTHDAY AS KEITH WINS WORLD CUP FINAL TICKETS



Wetherspoon customer and football fan Keith Price had a birthday this summer he will never forget, after entering a competition at The Crosse Keys (City of London).

He had travelled to London from his home, in Southend-on-Sea, with wife Lorraine, for a birthday theatre treat, stopping off at The Crosse Keys for lunch, before going on to see the Sinatra show.

"My daughter Cally had been following the Budweiser World Cup competition on her socials and mentioned it. So, when we went to The Crosse Keys for food, I scanned the QR code to enter the draw."

Although Liverpool fan Keith didn't get to see former Reds striker Michael Owen in the pub that day, he won the ultimate prize.

Keith reported: "On the way back home that evening, I received a message to say that I had won the competition – I didn't know whether it was real or a scam."

It turned out to be very real, as Keith won two return flights to New York, a five-night stay in a hotel just off Broadway and two tickets to the World Cup final at the New York New Jersey Stadium.

Keith, 54, who works as a builder, added: "Everything happened so quickly and is really still a blur... it was just unbelievable, such an amazing experience.

"Even though I love my wife to bits, I decided to take my workmate Paul (pictured inset). We had such a great time, got to see New York for the first time and went to the World Cup final. I still can't believe that it all happened."

BIRTHDAYS GALORE – BUT IS THIS PUB GETTING CAKE?

Dozens of Wetherspoon pubs celebrated significant birthdays during the summer months of 2026

Throughout June, July and August 2026, two dozen Wetherspoon pubs celebrated a particularly significant birthday.

Having first opened during the summer of 2001, all 24 pubs marked their 25-year anniversary – clocking up a combined 600 years' service in their respective communities.

Celebrating 25 years in June were The David Protheroe (Neath), The Royal Oak (Dorchester), The Central Bar (Carrickfergus), Spa Lane Vaults (Chesterfield), The Hornet (Birmingham), The Premier (Widnes), The Ledger Building (Docklands, London) and The Portland Hotel (Chesterfield).

Glasgow

The Esquire House (Anniesland, Glasgow) marked 25 years in July, along with The City and County (Goole), The Paramount (Manchester), The Three John Scotts (Hull), The Society Rooms (Macclesfield), Tafarn Y Porth (Caernarfon), The Olympia (Tredegar), Yr Hen Orsaf (Aberystwyth), The Calverts Court (Stockport), The Union Rooms (Batley) and The Bear & Ragged Staff (Bedworth).

Clocking up the same milestone throughout August were The Unicorn (Altrincham), The Thomas Drummond (Fleetwood), The Golden Bee (Stratford-upon-Avon), The Hengler's Circus (Glasgow) and The Palladium (Llandudno).

Also, during the same period, marking significant milestone birthdays were The Figure of Eight (Birmingham), The Ash Tree (Ashton-under-Lyne), The Bankers Draft (Sheffield), The Standing Order (Southampton), The Full Moon (Dudley), The Benjamin Satchwell (Leamington Spa) and The Sun (Redhill), all celebrating 30 years since first opening their doors.

Bristol

The Herbert Wells (Woking), The Moon and Spoon (Slough), The Berkeley (Clifton, Bristol), The Nonsuch Inn (North Cheam), The Moon Under Water (Manchester) and The Commercial Rooms (Bristol) marked 31 years since opening.

Older still were The Wrong 'Un (Bexleyheath), The Great Spoon of Ilford (Ilford) and The Moon in the Square (Bournemouth), all 32 during the same spell.

In June, The Moon Under Water (Leicester Square, London) notched up 34 years, while The Old Manor (Bracknell) clocked up 33 years since opening.

In July, The Moon Under Water (Hounslow) marked its 35th anniversary, while, in August, The Railway Bell (Barnet) reached 36 years since first opening its doors.

Congratulations to all of the Wetherspoon pubs celebrating significant milestones of 25 years or more during the three birthday months highlighted this time.

The Moon Under Water (Hounslow)

This pub, which first opened as a Wetherspoon in July 1991, was originally two shops, built in c1905 on the site of an orchard.

By World War I, number 84 was a sub post office. It was later a hardware store and expanded into number 86, which had been a grocer's for many years.

'Moon' appears in the name of several Wetherspoon pubs, linking them with the ideal pub described by the writer George Orwell.

He called his fictional pub 'Moon Under Water'.

Pictured celebrating the pub's 35th birthday (left to right) are customer Ben Penton, team leader Joel Mascarenhas, shift leaders Pav Radichkov and George Savill.

Pub manager Peter Johnson has worked for Wetherspoon since October 1998, having taken over at The Moon Under Water in January 2002.

Long-serving staff members include shift manager Hannah Johnson (23 years), shift manager Karolina Bzdawska (nine years), kitchen team leader Teresa Gray (14 years) and kitchen manager Micky Fernandes (12 years).





The Full Moon (Dudley)

This pub first opened its doors as a Wetherspoon in August 1996.

Pictured marking the 30th anniversary (left to right) are bar associate Marlie Adam, pub manager Adam Kelly and customer Connor Grainger.

Adam took over as pub manager in September 2022 and has worked for the company since August 2016.

Among his many long-serving staff members are shift managers Katy Owen (17 years at the pub) and Simon Howen (16 years at the pub), kitchen team leader Matt George and bar team leader Dan Boswell (each 15 years at the pub) and associate Gareth Davies (14 years at the pub).

Numbers 58–60 High Street (now The Full Moon) were extended back to King Street during the 1920/30s.

Around that time, drapers moved into number 58, while the Valeting Service & Speedy Laundry Company began its long stay at number 60.

The Bankers Draft (Sheffield)

The pub is named after its previous use as a bank.

The building was designed and built in 1904 for the York & County.

It became the Midland Bank in 1918, which it remained until it relocated in 1989.

This pub first opened on the site in July 1996 and, this summer, celebrated 30 years serving the local community.

Jon Atkinson took over as pub manager in July 2011, having worked for Wetherspoon since November 2003.

Jon is pictured with (left to right) bar team leader Eryn Burgess with Ava, cross-trained associate Jody Williamson and bar associate Siobhan Bullivant with Jacoby.

Siobhan has worked for the company for five and a half years.





The Benjamin Satchwell (Leamington Spa)

Pictured (left to right) celebrating three decades of The Benjamin Satchwell (Leamington Spa) are bar shift leader Izzy Cryan, pub manager Rob Browning and bar associate Jess Leavesley.

Rob, who joined Wetherspoon in August 2002, has been pub manager at The Benjamin Satchwell since October 2023, in his second spell.

He previously ran the pub during 2009–13.

In between, he took on the role of area manager for 10 years.

Long-serving staff members include kitchen team leader Mick Brockbank (27 years with the company), shift manager Charlotte McNeice (15 years) and shift manager Chloe Moore (12 years).

Benjamin Satchwell played an important part in the transformation of Leamington, from a small village into a thriving spa town.

As a result, he was dubbed the 'Father of Leamington Spa' and has given his name to the pub which first opened in August 1996.

MILESTONE BIRTHDAYS



The Union Rooms (Batley)

A special birthday celebration at The Union Rooms (Batley) marked 25 years since the pub first opened as a Wetherspoon in July 2001.

The event included face-painting, a photo booth, tombola and cake (inset).

Pictured celebrating the occasion (left to right) are pub manager Ste Richardson, cleaner Leonie Ainley-Webster, kitchen team leader Simon Cockayne, floor associate Freya Ward and shift manager Katie Ward.

Ste has managed The Union Rooms since October 2022, having first joined Wetherspoon in June 2015.

Long-serving staff members include shift manager Ashley Beaumont, who joined the company in May 2014, and team leader Toni Mann, who started at The Union Rooms in December 2017.

The pub building was once the West Riding Union Bank, built in 1876.

That bank was taken over by Lancashire & Yorkshire Bank in 1902, itself absorbed by Martins Bank in 1928. Barclays took over Martins in 1969.

The Olympia (Tredegar)

Pictured (left to right), celebrating 25 years' service at The Olympia (Tredegar), are bar associate Taylor Williams, shift leaders Katelyn Jones and Sophie Richards and team leader Luke Brand.

Samantha Hudd took over as pub manager in April 2026, having been with the company for nine years, while kitchen manager Caroline Hughes has worked for Wetherspoon for 25 years.

Other long-serving staff members are shift manager Anne Marie Thomas (10 years), kitchen team leader Karen James (eight years), shift leader Sophie Richards (six years) and team leaders Luke Brand and Alex Jones (each five years).

The pub, which first opened as a Wetherspoon in July 2001, is the former Olympia cinema.

In 1811, Squire Homfray provided for a market house or town hall to be built facing The Circle.

In 1890, a new market house was built on the adjoining site at the top of Morgan Street.

In 1913, the building became the Olympia cinema, remaining in use until 1977. Then owned by Top Rank, it was converted into a bingo hall, before becoming a Wetherspoon pub.





Yr Hen Orsaf (Aberystwyth)

This Wetherspoon pub first opened in the former Aberystwyth railway station in July 2001.

The distinctive building has been home to Yr Hen Orsaf (meaning 'the old station') for the past 25 years.

It was the arrival of the railway in 1864 which turned Aberystwyth from a fashionable watering place into a popular seaside resort.

The railway was taken over by the Great Western Railway in 1922, with the station's 'grand terminus' building (now the pub) built three years later.

Shift manager Dairion Scott and shift leader George Robinson are pictured marking the 25th birthday of the pub.

Yr Hen Orsaf has been managed by Lucy Ankin since July 2025. Lucy first joined Wetherspoon in May 2018.

Among the long-serving employees are Dairion (almost 10 years with the company), kitchen manager Greg Ash (almost eight years) and shift manager Jasmine Bramhill (five and a half years).



The Esquire House (Anniesland, Glasgow)

Pub manager Phil Broadley (left), with shift leader Chloe Staunton and kitchen shift leader Matt McDaid, is pictured marking 25 years of The Esquire House (Annisland, Glasgow).

Phil has been pub manager since September 2022, having joined Wetherspoon in June 2015.

Opened as a Wetherspoon pub in July 2001, The Esquire House was an existing pub on the site (at what is now 1,487 Great Western Road) – which appears to have been unoccupied land until the pub was built in c1962.

Among the many long-serving staff at the pub are shift managers Conor Chisholm (with the company since May 2019), Jamie Laverock (at the pub since December 2017) and Sophie Barton (at the pub since March 2019).

Bar associate Sarah Beveridge has worked at the pub since February 2002, while kitchen shift leader William Dunn joined the company in July 2006.

The Palladium (Llandudno)

Celebrating 25 years of The Palladium (Llandudno) are (left to right) kitchen manager Charlotte Liepins, shift leader Judith Stone and shift manager Kareena Woolway.

Pub manager Jason Connor has worked for Wetherspoon for more than 20 years, joining in June 2006.

He took over at The Palladium in September 2021.

Among the numerous long-serving staff members on his team are kitchen manager Daniel Stone (17 years) and bar associates Faye Patterson (13 years), David Munro and David Illingworth (each 10 years).

The pub is the former Palladium cinema, built in 1920 on the Market Hall site.

Llandudno continued to expand in the early years of the 20th century and, during the interwar years, acquired the Palladium and the Astra Theatre & Winter Gardens.

The striking Palladium building is now the Wetherspoon pub, which first opened in August 2001, while the Winter Gardens has been replaced by a block of flats.





The Queen of Iceni (Norwich)

Pictured (left to right) marking 25 years since The Queen of Iceni (Norwich) first opened are bar associate Tee Mtombeni, kitchen associate Louie Wheeler and bar associate Danielle Seaman.

Pub manager Clare Myring has worked for Wetherspoon since July 2002, having taken over at The Queen of Iceni in September 2025.

Long-serving staff members include kitchen shift manager Alex Hammond (since 2003), bar team leader Hayley Robinson (since 2004), shift manager Lisa Connolly (since 2006), kitchen team leaders Lucia Marekova (since 2007) and Wayne Larkins (since 2012) and kitchen manager Jason Perfect (since 2014).

The name of the pub recalls local history – when Emperor Claudius invaded Britain in AD 43, the Iceni did not surrender easily.

Led by Boudica (Boadicea), the tribe rebelled against Roman rule. It has been suggested that the Iceni's chief camp was on the site of Norwich Castle.

SOUTHPORT

VETERANS HAPPY TO RALLY ROUND SIR HENRY'S FLAG



The Sir Henry Segrave (Southport) has a new award to display proudly on its community board: a certificate of appreciation.

It was presented to the team by the Southport Armed Forces Veterans' Group, in an event attended by the Deputy Lord Lieutenant of Merseyside Colonel Mark Underhill OBE.

Pictured are some members of the group, which meets every Wednesday at the venue for breakfast.

The get-together, also open to those from Blue Light services, regularly attracts some 15–25 local military veterans and their family members.

The framed certificate reads: 'In sincere recognition of your outstanding support, generosity and commitment to the Armed Forces community. Your kindness and hospitality make a real difference and are truly appreciated.'

Roly Sutton, who helps to oversee the breakfast with two other members, said that the pub has become somewhere to "mix with other veterans and be among other members of the public – and it has a positive effect on mental health and well-being".

Roly, who served in the regular army and the Territorial/Army Reserve for 46 years, added that the breakfast is typically funded by everyone, but does also get support from businesses.

Shift manager Martyna Taranczewska, who has worked at The Sir Henry Segrave for three years, said: "We are always very happy to see them come in on a Wednesday, and are honoured that they've decided to give us this certificate."

A bouquet of flowers was also presented to Martyna, by Stephen Henshall on behalf of the group, in recognition of her kindness and commitment to making all group members feel special.

Pictured with the certificate is shift manager Martyna Taranczewska, with Mark Underhill to her left and (left again) Roly Sutton.

CHAPEL ALLERTON, LEEDS

MORRIS DANCERS PUT THEIR BEST FEET FORWARD

Leeds Morris Men came to dance outside The Three Hulats (Chapel Allerton, Leeds) to mark Yorkshire Day (1 August).

The Morris dancers have performed at the pub on several occasions.

Customers looked on as the Morris men performed traditional routines with their sticks and bells.

The pub's shift manager Abby Akers said: "It was lovely to have them here once again – and customers thoroughly enjoyed watching them perform.

"They are great fun and fantastic at getting people involved, making it an enjoyable event."



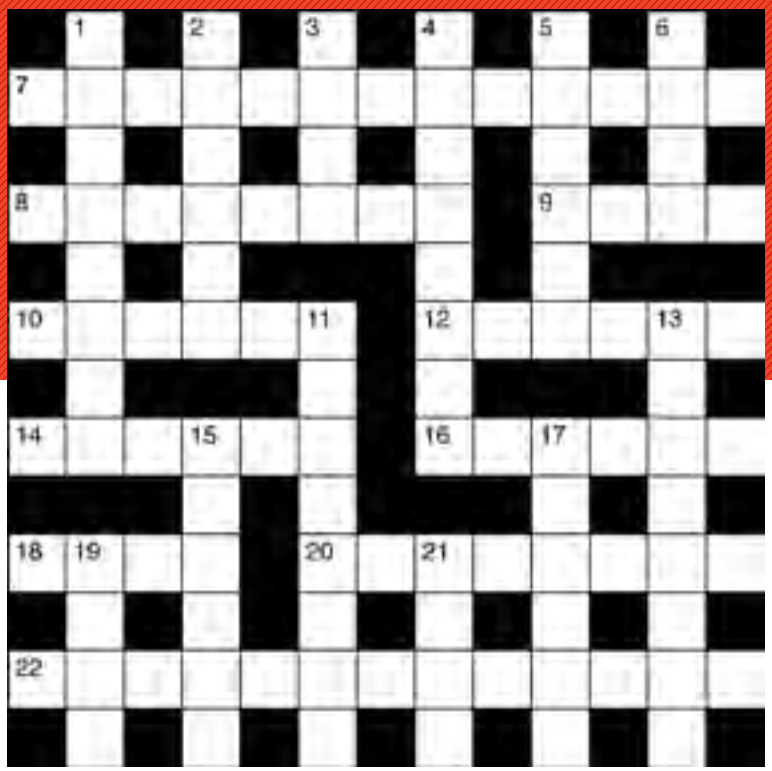
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The first five correctly completed crosswords to be pulled out of the hat will win each of those entrants a Wetherspoon gift card worth £30.

Closing date for entries: 1 February 2027

Post to:
Wetherspoon News Magazine Competition
PO Box 2330, Watford, WD18 1NW



Across

7. Inland sea linked with the Atlantic by the Strait of Gibraltar (13)
8. U.S.S.R. woman gymnast who won the 1976 Olympic floor and vault gold medals (5,3)
9. Biblical character whose sons included Ham and Shem (4)
10. "The —-", 1992 Robert Altman film with Tim Robbins (6)
12. "—- Mr. Enderby", 1963 novel by Anthony Burgess (6)
14. Adolphe, actor who played Walter Burns in the 1931 film The Front Page (6)
16. Plane geometric figure with four equal sides and four right angles (6)
18. In certain card games, a set of cards which are laid down in order to score points (4)
20. Thomas, English furniture maker who died in 1806 (8)
22. A thick steak cut from the fillet of beef (13)

Down

1. Signal given to awaken soldiers or sailors in the morning (8)
2. Peter, former England Test cricketer appointed to the International Panel of umpires in 1996 (6)
3. Large tree of the East Indies which yields a hard resinous wood (4)
4. 1984 Joe Dante film featuring creatures that must not be fed after midnight (8)
5. Another name for the pineapple (6)
6. Emile Zola novel of 1880 (4)
11. Henri, French painter known as Le Douanier (8)
13. River in S.W. France which joins the Garonne to form the Gironde estuary (8)
15. Miss Krantz, author of I'll Take Manhattan (6)
17. In Greek mythology, the Muse of astronomy (6)
19. In communications, code word for the letter e (4)
21. River which flows through Germany to the North Sea at Hamburg (4)

SOLUTIONS (summer/autumn 2026 edition)

Across: 1 Acre; 8 Yarborough; 9 Paleface; 10 Deep; 12 Odessa; 14 Trench; 15 Lyceum; 17 Circle; 18 Lech; 19 Windpipe; 21 Cannelloni; 22 Elsa.

Down: 2 Conan Doyle; 3 Eyre; 4 Armada; 5 Robert; 6 Goodyear; 7 Chip; 11 Eucalyptus; 13 Stephens; 16 Mowgli; 17 Cantor; 18 Lock; 20 Plié.

The summer/autumn 2026 edition crossword winners were:

★ MT, Stanley ★ CY, Southampton ★ AE, Denton ★ JS, Shirland ★ SM, Enfield



Please complete the answers and your details, as shown, and send the completed page to:
Wetherspoon News Magazine Competition
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Your details:

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Telephone: .....

I am over 18 years (signature): .....

Age: .....

Year of birth: .....

Terms and conditions: The crossword is open to all UK residents over the age of 18, excluding employees of the promoter, their respective families and agents or anyone directly connected with this competition. Acceptance of the rules is a condition of entry. No purchase necessary. Entries must be received no later than 1/2/27. Proof of dispatch is not proof of receipt. The winners will be the first correctly answered entries drawn. Where multiple prizes are offered, the winners will be the first relevant number of correct entries drawn. The judge's decision is final; no correspondence will be entered into. One entry per household. The winners will be notified by post. No cash alternative available. The promoter reserves the right to cancel or amend this promotion, owing to events arising beyond its control. The promoter is not responsible for any third-party acts or omissions. Once the competition has been drawn all entry slips and information provided therein will be securely destroyed and shall not be retained by J D Wetherspoon plc or its affiliates.

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Cheers



Ash Corbett-Collins is chairman of CAMRA, the Campaign for Real Ale

WHY IT'S WISE NOT TO BELIEVE 'BIG BEER'

Truly independent cask beers face a constant struggle against mass-produced beer in 'indy' clothing and also 'imported' brews produced in a UK factory, says CAMRA's chairman Ash Corbett-Collins

Make room for independents – 'big beer' is lying to you!

What makes a pint of British cask beer so special? Is it the style, the taste, the traditional pour from a hand-pull at the bar or the brewery which made it?

Whatever it is, we know that you can't beat a great pint of fresh cask beer down your local. It's what sets apart British pubs and pub culture from the rest of the world.

At CAMRA, we always want people to order great beer from independent, local and regional brewers.

But, when we order a pint, do we always really know what we are buying?

LOCAL

We're worried that, too often, it is too hard to support our great British brewers. If, like us, you support independent brewers, then you'll know how hard it can be to find local beers in pubs – or maybe you found one, but have then never seen it since.

Unfortunately, this happens to beer-drinkers all too often.

That's why we're campaigning for drinkers to have better information about where their beer is from, so that it is easy for people to choose local, choose independent and choose British and Irish beer.

We want to see an end to the carefully marketed beers and brands which claim to be from smaller, independent breweries, yet are actually owned and manufactured by huge companies.

And we don't think that it's fair, either, that so-called 'imported' beers are actually brewed in the UK, then just marketed as though they're from places like Spain, Italy or Belgium.

That's why we're calling out 'big beer' for lying to ordinary drinkers about 'craft' brands which aren't actually from independent or small breweries and about 'imported' lagers which aren't actually foreign.

CAMRA's report, Beer in the UK, spells out how we are being lied to by 'big beer'.

STRUGGLE

It shows why you see the same old mass-produced beers on bars, while independent brewers struggle to get their quality beers into local pubs.

And it spells out how independent brewers need better and more open routes to getting in more pubs, especially when there's demand from drinkers for just that.

You can read more, share our findings with beer-lovers and test your beer-owner knowledge with the craft illusion quiz by visiting: camra.org.uk/beer-report

Now, as well as calling out 'big beer' and fighting for the UK's independent, local and regional breweries, CAMRA has also been at the forefront of fighting for a fair deal from the government for drinkers, pubs and breweries.

> **We're campaigning for drinkers to have better information about where their beer is from**

In the last edition of Wetherspoon News, we told you about the UK Government's plans to water down protections for pubs in England, leaving only the last pub in an area protected by law.

RETHINK

Thanks to thousands of our members e-mailing their MP and our discussions with civil servants and MPs, we secured a government rethink, scrapping its plan and introducing protection for thousands of pubs to stop them being converted or demolished by developers looking for extra cash.

Earlier in the year, we successfully campaigned to stop planning protections being watered down for urban pubs in Scotland too.

The UK Government has recently introduced a 'Community Right to Buy' fund, giving communities a lifeline to save treasured locals… something we have long been calling for.

And we were delighted to see the Welsh Government announce a new 'Community Right to Buy', giving local people the first right of refusal to take over their pub as a community-owned business – if threatened with closure or conversion to another use.

Shortly after taking office, the prime minister announced a further 20% discount for pubs in England in 2027, as well as a review on how we can make the business rates system fair for pubs.

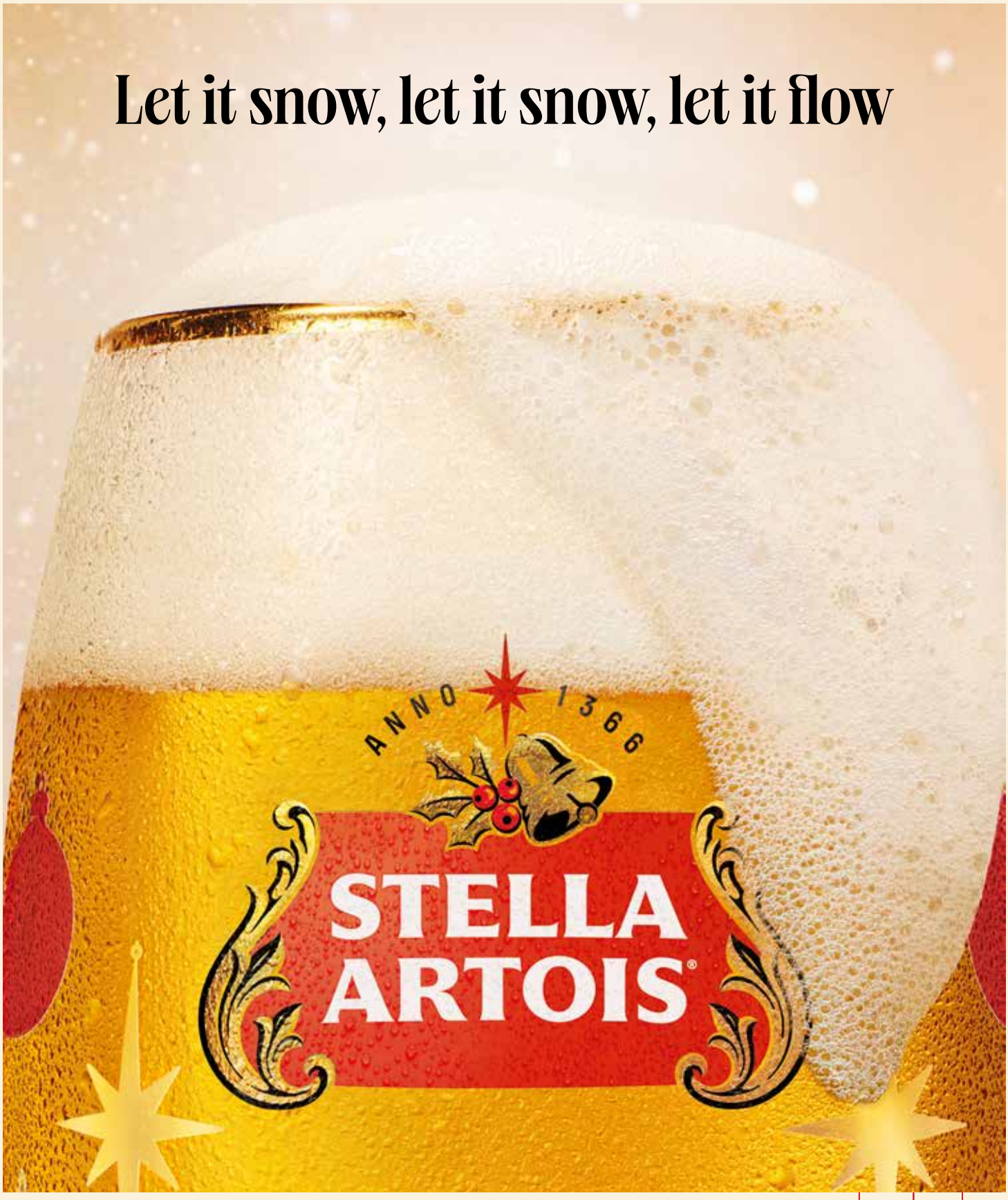
But we know that there is more to do. Without vital support and action on costs (like alcohol duty and VAT), more pubs, social clubs and independent breweries will be forced to close their doors for good.

CAMRA will continue to lead the way in fighting for a fair deal from governments, parliaments and decision-makers in every corner of the UK.

Your CAMRA membership helps us to secure new laws to support pubs and those communities which rely on them; helps us to fight for a fair deal from governments/budgets in assisting pubs and breweries to survive and thrive; helps us to call out 'big beer' for blocking Britain's independent, local and regional brewers in getting more of their great independent beers onto more bars across the land.

- **If you believe in British pubs, beers and breweries – join us: camra.org.uk/join**

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England

1. **Aldershot** The Queen Hotel 01252 361770
2. **Andover** The John Russell Fox 01264 320920
3. **Barrow-in-Furness** The Furness Railway 01229 824758
4. **Beccles** The Kings Head Hotel 01502 718730
5. **Bedford** The Pilgrim's Progress 01234 344566
6. **Bewdley** George Hotel 01299 406970
7. **Biggleswade** The Crown Hotel 01767 310510
8. **Birmingham** The Briar Rose 0121 634 8100
9. **Bridport** The Greyhound 01308 421905
10. **Camborne** The John Francis Basset 01209 613230
11. **Canterbury** The Thomas Ingoldsby 01227 463339
12. **Chester** The Bull and Stirrup Hotel 01244 394840
13. **Chesterfield** The Portland Hotel 01246 293600
14. **Corby** The Saxon Crown 01536 203672
15. **Dereham** The Romany Rye 01362 654160
16. **Doncaster** The Red Lion 01302 732123
17. **Great Malvern** The Foley Arms Hotel 01684 580350
18. **Great Yarmouth** The Troll Cart 01493 332932
19. **Grimsby** Yarborough Hotel 01472 361924
20. **Harwich** The Bottle Kiln 01255 245400
21. **Henley-on-Thames** The Catherine Wheel 01491 848484
22. **Huntingdon** Sandford House 01480 432402
23. **King's Lynn** Globe Hotel 01553 668000
24. **Kingston Upon Hull** The Admiral of the Humber 01482 324030
25. **Leighton Buzzard** The Swan Hotel 01525 380170
26. **March** The Hippodrome 01354 602980
27. **Minehead** The Duke of Wellington 01643 701910
28. **Newbury** The Hatchet Inn 01635 277560
29. **Newcastle upon Tyne** The Mile Castle Hotel 0191 211 1160
30. **Northolt, London** The Greenwood Hotel 020 8423 6169
31. **Okehampton** The White Hart Hotel 01837 658533
32. **Ripon** The Unicorn Hotel 01765 643410
33. **Rochester** The Golden Lion 01634 405402
34. **Salisbury** The King's Head Inn 01722 438400
35. **Shrewsbury** The Shrewsbury Hotel 01743 236203
36. **Sittingbourne** The Golden Hope 01795 476791
37. **Southend-on-Sea** The Last Post 01702 337860
38. **Tavistock** The Queen's Head Hotel 01822 612455
39. **Tewkesbury** The Royal Hop Pole 01684 274039
40. **Thirsk** The Three Tuns 01845 524605
41. **Warminster** The Bath Arms 01985 853920
42. **Weston-super-Mare** Cabot Court Hotel 01934 427930
43. **Whitby** The Angel Hotel 01947 824730
44. **Wigan** The Brocket Arms 01942 823800
45. **Worcester** The Crown 01905 617578

Ireland

1. **Dublin** Keavan's Port Hotel +353 1 405 4790
2. **Swords** The Old Borough +353 1 808 4103

Scotland

1. **Broughty Ferry** Jolly's Hotel 01382 734910
2. **Dunfermline** The Guildhall & Linen Exchange 01383 724060
3. **Edinburgh** The White Lady 0131 314 0680
4. **Glenrothes** The Golden Acorn 01592 751175
5. **Inverness** The Kings Highway 01463 251800

Wales

1. **Brecon** The George Hotel 01874 403231
2. **Bridgend** The Wyndham Arms Hotel 01656 673500
3. **Monmouth** The Kings Head Hotel 01600 710500
4. **Ruthin** The Castle Hotel 01824 708950



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