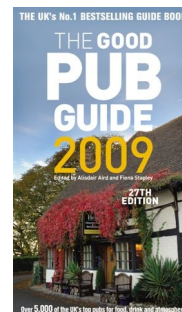


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# THE GOOD PUB GUIDE 2009 NATIONAL AWARDS



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## PUB OF THE YEAR – **Golden Heart, Brimpsfield, Gloucestershire**

'A timeless little gem' and 'probably my favourite local' are just a couple of the enthusiastic comments from regular visitors to this bustling roadside pub. It's a place of some genuine character, with good beers, affordable food, and a welcoming atmosphere. The staff are friendly and helpful. From the tables and chairs on the suntrap terrace, there are pleasant views down over a valley.

*Licensee: Catherine Stevens Tel: 01242 870261*

## BEER PUB OF THE YEAR – **Tom Cobley, Spreyton, Devon**

It's the splendid choice of real ales – up to 22 – all kept in top condition by a particularly cheerful and welcoming landlord that draws customers to this lively village pub. The comfortable little bar has straightforward pubby furnishings and the large back restaurant serves good value, home-made food.

*Licensees: Roger and Carol Cudlip Tel: 01647 231314*

## NATIONAL DINING PUB OF THE YEAR – **Lord Poulett Arms, Hinton St George, Somerset**

This substantial 17th-c thatched pub is located in a charming and peaceful hamstone village. It's been carefully restored, and currently offers charming antiques-filled rooms, a pretty garden, imaginative, well presented food (using home-made bread and home-grown herbs) and a good choice of drinks. The atmosphere is civilised and relaxed, with plenty of locals dropping in for a drink.

*Licensees: Steve Hill and Michelle Paynton Tel: 01460 73149*

## WINE PUB OF THE YEAR – **Woods, Dulverton, Somerset**

You can order any of the 400 or so wines from an amazing wine list by the glass. The well-informed landlord, who takes a real interest in his wines, also keeps an unlisted collection of about 500 well aged new world wines, which he will happily chat about, in addition to several local ales tapped from the cask, a farm cider, many sherries and some unusual spirits. It's all comfortably relaxed.

*Licensee: Patrick Groves Tel: 01398 324007*

## NEW PUB OF THE YEAR – **Tally Ho, Barkway, Hertfordshire**

This is an appealing 'proper' pub which has all the traditional virtues, providing real country food, relaxing bar and dining areas and a friendly professional service, all with a decided dash of individuality. Good choice of wines by the glass, malt whiskies and other spirits.

*Licensees: Paul and Ros Danter Tel: 01763 848389*

## UNSPOILT PUB OF THE YEAR – **Square & Compass, Worth Matravers, Dorset**

A firm favourite among readers who treasure its marvellously individual character, this pub has been in the hands of the Newman family for 100 years. Without a bar counter, Ringwood Best, guest beers and up to 13 ciders, including one made on the premises, are served through two hatches in the corridor. Simple furniture, flagstone floors, wood-burning stove and a loyal crowd of friendly locals.

*Licensee: Charlie Newman Tel: 01929 439229*

## BARGAIN PUB OF THE YEAR – **Six Bells, Chiddingfold, Sussex**

This is a lively, unpretentious yet engagingly idiosyncratic village local serving homely food at nicely old-fashioned prices. Cheerful atmosphere, a friendly, long-serving landlord, log fires, shabby charm and popular live weekend music. A sensitive extension provides valuable family space.

*Licensees: Paul Newman and Emma Rannister Tel: 01825 872227*

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### **INN OF THE YEAR – Groes, Ty'n-y-groes, Wales**

Sometimes on Sundays you might be greeted by a harpist at this ancient, neatly kept and welcoming hotel and bar in northern Snowdonia that consistently excels in its food and accommodation. The rambling, low-beamed and thick-walled bar rooms are decorated with antique settles and sofas, old clocks, portraits, hats and tins, and fresh flowers. There is also an airy and verdant conservatory. As well as an ale brewed locally by the owners, there's Marstons Burton and Tetleys on handpump, and several bottled Great Orme beers. The spotless, well equipped bedroom suites (some have terraces or balconies) have gorgeous views.

*Licensee: Dawn Humphreys Tel: 01492 650545*

### **TOWN PUB OF THE YEAR – Jerusalem Tavern, London EC1**

A perennial London favourite much enjoyed by our readers, this carefully restored old coffee house is delightfully atmospheric, even at its busiest. The lunch-time food is excellent and the staff always friendly and attentive. It's the only place to stock the whole range of brews from the Suffolk-based St Peter's brewery, which are served either from casks stowed behind the little bar counter, or in their elegant, distinctively shaped bottles.

*Licensee: David Hart Tel: 020 7490 4281*

### **COUNTRY PUB OF THE YEAR – Royal Oak, Fritham, Hampshire**

One nostalgic reader remembers this pub nearly 50 years ago when 'opening hours were whimsical and late night drinking guaranteed'. This is still a lovely, simple country tavern with plenty of chatty locals (almost invariably with a dog in tow), a genuinely warm welcome from the friendly staff and really enjoyable, good quality, unfussy food. The pub is part of a working farm so there are ponies and pigs out on the green and plenty of livestock nearby.

*Licensees: Neil and Pauline McCulloch Tel: 023 8081 2606*

### **WHISKY PUB OF THE YEAR – Port Charlotte Hotel, Port Charlotte, Isle of Islay, Scotland**

With lovely views over Loch Indaal and across to the mountains of Jura, this occupies a prime spot in the most beautiful of Islay's Georgian villages. Pride of place in the cheery and welcoming central bar goes to an exceptional collection of about 140 Islay and rare Islay malts; it also serves real ales such as Black Sheep and local Islay Angus Og and Saligo, and good wines by the glass. Just a short stroll from a sandy beach, this is a good spot for families with children.

*Licensee: Graham Allison Tel: 01496 850360*

### **HOTEL BAR OF THE YEAR – George of Stamford, Stamford, Lincolnshire**

It seems they can't put a foot wrong at this marvellously preserved grand old coaching inn, with its various lovely reception areas and delightful courtyard and gardens. The York Bar, where you can get snacks, is surprisingly pubby with a local feel. There's a good range of drinks on offer, including Adnams Broadside, Fullers London Pride and Greene King Ruddles County on handpump, an excellent choice of wines, freshly squeezed orange juice and malt whiskies. More elaborate meals are served in the oak-panelled restaurant and in the less formal Garden Lounge restaurant.

*Licensees: Chris Pitman and Ivo Vannocci Tel: 01780 750750*

### **OWN BREW PUB OF THE YEAR – Brewery Tap, Peterborough, Cambridgeshire**

There's an easy going, relaxed feel to this striking modern conversion of an old labour exchange that serves a fantastic range of real ales and popular Thai food. A vast two-storey high glass wall divides the bar and the neighbouring brewery, which produces a range of Oakham beers (Bishops Farewell, JHB and White Dwarf). The pub also serves a range of thoughtfully-chosen guest beers, a good number of bottled Belgian beers and quite a few wines by the glass.

*Licensee: Jessica Loock Tel: 01733 358500*

### **LICENSEES OF THE YEAR – Rising Sun, Swanmore, Hampshire**

Friendly, hands-on licensees make this bustling 17th-c country pub a warmly welcoming all-rounder. Their young staff are attentive and helpful too. The low-beamed bar has a relaxed feel, beyond which is a pleasant, much roomier dining area, with similarly unpretentious furnishings.

*Licensees: Mark and Sue Watts Tel: 01489 896663*