

The Wheatsheaf in Barton upon Humber CAMRA Pub of the Season



Don't complain if the Landlord does not look you in the eye – it's the beer he's checking on. Jim Woodhouse is a perfectionist when it comes to Real Ale. The first encounter I had with Jim, when he came to Barton upon Humber from his previous house in West Butterwick, was "I hope you're not going to order any of that, (we don't say the name in CAMRA circles!) it's keg!". Even Peroni is the Past

"You've given us our pub back" was the cry from the snug. Locals had often cried into their beer elsewhere when Enterprise Inns were searching for mine ideal host after some rather difficult times; drinkers, yearning for a bar stocked with variety of well kept ale to pull, fondly remembering putting Barton to rights in the front bar, raising money with the Wobbly Wheelers in the back, dining from pies, sipping good wine. Well it's all back, and how.

Well not completely all. The only wobble likely, might be following closing time! On my last visit, ales available were Black Sheep 3.5, Charles Wells Bombardier 4.3,

Theakstons Best 3.8. The guest, to amply fill even a "dart player" size tee shirt, is Lincolnshire's Batemans XXXB, 4.8.

Jim and Sarah give you a huge welcome – no wannabees – they've quarter of a century in almost universally Real Ale houses. They're in for the duration. Turning over 3 9 gallon barrels within a few months of re-opening speaks to repeat local and visiting business created from service and quality. "We're so proud of the CAMRA award" says Sarah. "We had no idea anyone from CAMRA had visited. We just try to give a great service to everyone" They do – despite busy homely bars, there's no need for an empty glass for long.

Genuine reasonably priced proper pub grub is conjured up by Jim in his newly installed gleaming kitchen and there is a smile on the face of his commis unless a meal is not perfect. Sarah checks quality as well, happy that their first hygiene inspection yielded 3 North Lincs Council Environmental Health stars, even before a planned new floor goes in. There is something for everyone, young, old, professional, celebration diners, one pint visitors or barfly lingerers.

The details, then. Opening hours are noon to 0030 weekends but closing at 1130 during the week. Beer is mostly £2.40 a pint. The Wheatsheaf prides itself on its sound affordable traditional meals on menu and with daily specials which are prepared by Jim and his brigade from 12 to 1400 and 1730 to 2100, Weekdays and Saturdays On Sundays English roast Sunday lunches

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enhance the main menu, 1200 to 1500, and then back to the main menu 1800 to 2030. Food ingredients are sourced for quality and value. Don't expect to have quails eggs. Do expect to see liver, onions and 'all on', as well as lighter fare for the young and whose palate and capacity this suits. Jim specialises in preparing selected steaks! Puds pamper. Starters, scrummy. Parties catered for and are often in evidence with real good cheer Mine hosts are in for the duration. Call in and you will be too.

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Batemans XXXB - A strong bitter with a complex palate, consisting of a delicate aroma of hops balanced by a prominent malty character. 5 times 'Premium Beer of the Year' at CAMRA's Great British Beer Festival.

Theakstons Best - A robust hop character produces a refreshing bitter sweet flavour sometimes described as citrus and spicy, noted for the aroma of its Fuggles and dry hopping strain, Golding.

Charles Wells Bombardier - A burnished copper colour, it has a rich, tempting aroma of peppery hops and raisins, while the palate is dominated by more dark fruit, juicy malt and tangy hops.

Black Sheep Ale from the renowned Masham Brewery - made from clear Dakes well water, Maris Otter malted barley, wheat to fortify the natural head, a little roasted malt for colour an flavour and generous amounts of whole English hops.