

Jackie and Adrian previously ran The Three Daggers

LIQUID SPIRIT

The Great Bath Feast is brewing up a storm this month with its line-up of beverage-based events.

These include architectural pub trail, Beer and Buildings (www.beerandbuildings.com), running throughout October and highlighting 15 of the city's most interesting, well-stocked pubs. The trail will include historic gems like The Star, which dates back to 1760, and one of Bath's best loved hostellers, the Old Green Tree, with its wide range of real ales. A special map for the trail can be picked up from the Bath Visitor Information Centre.

Meanwhile from 19 to 25 October, craft beer specialists Colonna & Hunter are to be the proud hosts of a unique pop-up restaurant in collaboration with Slow Food Up and Savage Kitchen, who will be creating rustic dishes showcasing local produce, complemented with beer pairings by the Colonna & Hunter team.

On 23 October, authors of *Brew it Yourself*, The Two Thirsty Gardeners Nick Moyle and Richard Hood, will also be on hand during Apple Day at Green Park Brasserie, where there'll be cider sampling, a traditional hog roast and toffee apples. The green-fingered duo will be demonstrating cider pressing and offering tips on how to turn juice into booze and what to add to your home-brew for favourites such as bramble cider.

Other boozy events include a beer feast staged at The King William, with beer matching and a pub quiz; Bath Ales brewery tours; beer and food matching at Bath Brew House; ale sampling – with flavours including everything from liquorice to peach – over at Hall & Woodhouse; and the opening of Bath's newest craft brewery, the Electric Bear Brewing Company.

For more: www.greatbathfeast.co.uk



There will be plenty of opportunities to sample a host of craft beers and more

PHOTO BY PAOLO FERLA



PHOTO BY JAKE EASTHAM

OPEN FOR BUSINESS

The Pear Tree Inn in Whitley reopens this month, newly restored as a village pub with rooms. Landlady Jackie Cosens and chef Adrian Jenkins – who previously ran the Three Daggers in Edington – have applied a new, relaxed and rustic feel to the 17th-century Wiltshire farmhouse, which features mismatched chairs and Chesterfields; a flagstone bar; a garden room and secluded courtyard; and a sun room with exposed beams and terrace.

Adrian has created a British menu featuring locally grown and reared ingredients – and next year, the kitchen garden will influence more of the food and cocktail menus. Dishes include South Coast mussels with perry and bacon; roast Charlotte potatoes with glazed pear; and duck shepherd's pie with buttered Bromham cabbage heart.

The kitchen team are also busy producing their own jams, chutneys and ice creams while the bar offers hand-pulled perry, traditional cider, botanical spirits, artisan wines, craft beers and regional guest ales.

For more: www.peartreewhitley.co.uk

TASTES LIKE HOME

A new online hamper company is launching in Bath next month, using produce sourced from within a 10-mile radius of the city, presented in handcrafted English apple crates.

The venture is the brainchild of Helen Rich, artisan producer of terrines, patés and parfaits at Rich Pickings. Having spent the last two years taste testing and visiting kitchens and farms across the city, Helen has drawn together her favourite 18 producers for her new project.

Taste of Bath will be making full use of the area's fantastic array of artisan products – from Park Farm Bath Blue cheese and Bath rapeseed oil from Harvest Oils to Honey's Midford Cider

and Henny & Joe's chai.

"Customers don't always have the time to go to each individual stockist and try every product or meet every producer," she says. "They want ease, they want quality and they want a memorable experience. Customers can select from three different sized Taste of Bath hampers online and we will post anywhere in the mainland UK. We can write personalised messages on luggage labels and hope to bring out a food map to encourage a food tourist trail in Bath in 2016 too. This is about community; developing relationships between local businesses and residents."

For more: www.taste-of.co.uk



The hampers will feature some of the area's best artisan produce