

WETHERSPOON NEWS

IRELAND

New food and drinks



Forged Irish Stout



Mad Squirrel Big Sea



Brehon Apollo



Tullamore D.E.W. Original



Crabbie's Original Alcoholic Ginger Beer



BRÚ Hop Bomb



Under 500 kcal

Small southern-fried chicken & garlic mayo wrap



Under 500 kcal

Small fried halloumi-style cheese & sweet chilli sauce wrap



Under 500 kcal

Small Quorn™ nuggets & salsa wrap

CRAFT FANS GO NUTS FOR MAD SQUIRREL

Now available on draught at pubs in Ireland

A FANTASTIC WAY TO START YOUR DAY

Wetherspoon's huge range of breakfast options

KEEPING IT LOCAL BY BUYING ACROSS THE ISLAND OF IRELAND

As the company continues to increase its range of local provenance lines across the menu, Wetherspoon is committed to supporting local food and drinks producers.

Currently dealing directly or indirectly with more than 40 food and drinks suppliers, across the island of Ireland, Wetherspoon's pubs understand that customers want local produce, where possible, and this is an ongoing focus for the company.

Wetherspoon's purchasing manager, Caroline Jackson, said:

"Wetherspoon is passionate about delivering an everything-best-in-class (we call this EBIC) experience for customers at our pubs across Ireland – and the quality of the products in the region is exceptional."

To date, more than 80 per cent of Wetherspoon's chilled food range is sourced locally.

More than 90 per cent of spirits are bought locally, many of which feature Irish brands, such as Jameson, as well as smaller regional distilleries, such as Blackwater in County Waterford.

Wetherspoon is also working with local craft beer suppliers Dungarvan and Brehon, as well as introducing a new line from BRÚ Brewery and a new listing with locally produced Forged Irish Stout.

Caroline concluded: "We take great pride in working together with our local suppliers to bring quality as a first priority, but at affordable prices."

To highlight that commitment, to both customers and local suppliers, Wetherspoon's pubs across Ireland have been hosting several supplier evenings.

The events showcased the range of locally sourced food menu items, including Loughnane's Irish sausages, made especially for Wetherspoon, bacon from Dew Valley Foods and Irish beef burgers from Dunbia (Dawn Meats), as well as drinks from Irish distillers and craft beer suppliers.

The company's pubs across the Republic of Ireland will be hosting more suppliers in the coming months.



The Tullow Gate (Carlow) Bar associate Roshan Murali, James Dundon from Brehon Brewhouse and shift leader Aaron Dunne-Murray (left to right)

Written and edited by Eddie Gershon, along with welcome contributions from Wetherspoon staff.

Using paper from sustainable resources, this is printed in Ireland.

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The Great Wood (Blanchardstown) Michael Russell from Dunbia (Dawn Meats) serves Irish beef burger samples to customers Erin Barker (left) and Helen Toghar



Keavan's Port (Dublin) Enjoying Loughnane's sausages are customers Debbie Farrell, Margaret Sexton and Mary Phelan (left to right)



The Old Borough (Swords) Customers Sezhii Hostyri (left) and Peter Nordey having fun at the Brehon Brewhouse event



The Linen Weaver (Cork) Niall Tonge from Loughnane's serves sausage samples to customers Trevor and Julie Nicosai



The Bridge House (Belfast)

FESTIVAL-GOERS FOND OF BREWS FROM BEYOND

Wetherspoon's pubs across Ireland served a range of real ales, including those from overseas brewers, during a 12-day real-ale festival.

The overseas brewers were from Canada, the Czech Republic, South Africa and the USA.

Among the festival collection were vegan (also suitable for vegetarians) and gluten-free beers.

As well as featuring a range of malt and hop varieties from around the world, there were also beers which included vanilla and cherries in their ingredients.

The festival line-up included Bunny Hop (Purity Brewery), Broken Dial (Harviestoun Brewery), Easy Stout (Steel & Oak Brewing,

Canada), Harlequin (Lancaster Brewery), Dos Perros (Yazoo Brewing, USA), Bohemian Pale Ale (Joe's Garage Brewery, Czech Republic), Average Joe! (St Austell Brewery), Hoptropolis IPA (New Realm Brewing, USA), Fear Of The Dark (Robinsons Brewery) and Zulu Blonde (Zululand Brewery, South Africa).

Wetherspoon's general manager, Alistair Broome, said: "The festival was a great celebration of real ale.

"It allowed our pubs to showcase a selection of value-for-money beers over a 12-day period.

"It also gave customers the opportunity to enjoy several beers which had not previously been served in the pubs, including those from overseas."



The South Strand (Dublin) Bar associate Chaveen Dewanarayana with the festival ales range



The Central Bar (Carrickfergus) Bar associate Carol Bailey serves customer Tom Craig



Keavan's Port (Dublin) Bar associate Jack McKenna showcases the festival ales on offer

ALL HANDS TO THE PUMPS AS DUBLIN'S SILVER PENNY SELLS MOST FESTIVAL PINTS



Pictured (left to right) are shift leader Casey Lee Byrne, pub manager Steph Gorlach and shift leader Shawn Mullen

Pub manager Steph Gorlach and her team at The Silver Penny (Dublin) have every reason to be proud of their recent achievement.

During the autumn real-ale festival, the Dublin city-centre pub finished top of the Wetherspoon league for the number of pints sold.

More than 1.3 million pints were sold, company wide, during the 12-day real ale event, with The Silver Penny serving 6,130 pints of the 25 festival ales.

A remarkable achievement in itself, for Steph and the team, made even more exceptional by the fact that, traditionally, real ale in the Republic of Ireland isn't the usual choice of drink.

The Standing Order (Derby), the reigning and 'perpetual champion' of the company's ale festival trophy, was beaten into second place, although it was still 1,000 pints ahead of any other pub.

Area manager Dan Foster said: "The Silver Penny was trailing The Standing Order by around 200 pints going into the final weekend, but Steph said that she had a plan – and she wasn't wrong!"

On the final Saturday of the festival, The Silver Penny sold the most pints of any Wetherspoon pub, 708 pints of festival ale in one day, to finish top of the league.

Dan continued: "There is never a silver bullet for success – and this achievement is a combination of many things, most notably a huge, collective team effort.

"The sheer commitment to the event, with the whole team getting behind the importance of it, contributed to its success.

"With just 12 hand-pumps, the work involved for the staff, every time a barrel finished and to keep the ales flowing, was remarkable.

"That, coupled with the presentation, including tasting notes available in baskets on the bar, tasting samples on offer to customers before they bought a whole pint, as well as a knowledgeable and enthusiastic team offering recommendations and information, all came together in time for the festival."

Dan concluded: "Huge congratulations to Steph and the full team at The Silver Penny.

"It goes to show, with the right combination of passion, effort and dedication, what can be achieved with real ale in Ireland."

Wetherspoon's marketing manager, Jen Swindells, who organised the festival, said: "Well done to Steph and the team at The Silver Penny, who put in an amazing amount of work to top the league"

CAMRA CLEAN SWEEP FOR PUBS IN NORTHERN IRELAND

All three Wetherspoon pubs in Northern Ireland have been acclaimed for the quality of their real ale – by members of their respective Campaign for Real Ale (CAMRA) branches.

The Bridge House (Belfast), The Central Bar (Carrickfergus) and The Spirit Merchant (Newtownards) are all listed in CAMRA's publication, The Good Beer Guide 2024, the UK's best-selling beer and pub guide.

In total, 236 of the company's pubs are listed in the guide for 2024.

Local branch members chose the pubs following regular visits to check on the quality of the real ales on offer. They also took into account customer service, décor and overall atmosphere.

A CAMRA spokesman said: "The pubs deserve their place in The Good Beer Guide 2024.

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

Wetherspoon's area manager, John Mark Hudson, added: "It's great news that each of our pubs in Northern Ireland has been

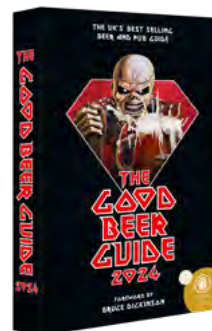
recognised, once again, for the quality of the beers on offer.

"The pubs always offers customers an excellent choice of real ales, including those from local and regional brewers, as well as hosting its own beer festival.

"Staff at the pubs work hard to ensure that the real ales on offer are kept in first-class condition at all times – and the pubs' inclusion in the guide highlights this."

We feature descriptions of all three Wetherspoon pubs in Northern Ireland from The Good Beer Guide 2024.

● CAMRA's The Good Beer Guide 2024, 51st edition, is available from bookshops and directly from CAMRA: shop1.camra.org.uk, priced at £16.99 (website discount available to CAMRA members).




THE BRIDGE HOUSE
Belfast

A large and busy Wetherspoon bar close to the city centre. It has a main bar with eight hand-pumps serving a range of national ales, along with a couple of local brews from Whitewater Brewery.

Upstairs is a restaurant-style floor, more suitable for families, and there is a beer garden at the back.

It is open for food from 8am, with alcohol available from 11.30am (12.30pm on Sun).

A former local CAMRA Pub of the Year.

● 35–43 Bedford Street, Belfast, BT2 7EJ

Shift leader and real-ale champion Jordan Quail

Shift leader and real-ale champion Nadine Smith



THE SPIRIT MERCHANT

Newtownards

A roomy one-bar Wetherspoon pub on the main road from Belfast to Newtownards.

The name recalls a previous pub that was on the same site.

There are five hand-pumps, with a variety of well-kept real ales.

There is a variety of areas in which to sit inside, while, outside, there is a large enclosed beer garden.

- 54-56 Regent Street, Newtownards, BT23 4LP

Shift leader and real-ale champion Rhys Kerr



THE CENTRAL BAR

Carrickfergus

Lively community local with a dedicated clientèle.

This Wetherspoon pub has a no-nonsense ground-floor public bar and, upstairs, a quieter, family-friendly, loggia-style sitting room with exposed timber trusses, affording inspirational views from its many windows over Belfast Lough and the adjacent 12th-century castle.

Hand-pumps on both levels serve three house beers and guest ales, with local ale from Whitewater Brewery.

Alcohol is served from 11.30am (12.30pm on Sun).

- 13-15 High Street, Carrickfergus, BT38 7AN

CRAFT FANS GO NUTS FOR MAD SQUIRREL

Inspired combination of flavours creates this perfect beer



Wetherspoon's craft and world beers collection is continuing to prove to be a huge hit with beer-loving customers.

With an increased demand from customers for craft beer products, Wetherspoon's pubs have expanded the range. NEW Mad Squirrel Big Sea (5.5% ABV) has been added to the line-up and is now available on draught at pubs in the Republic of Ireland.

This west coast IPA has a big citrus, big pine and big bitterness flavour.

Big Sea joins Shipyard American Pale Ale (4.5% ABV), BrewDog Punk IPA (5.2% ABV) and Blue Moon Belgian-style wheat ale (5.4% ABV) among the draught craft and world beer choices.

Established

Established in 2010 by founder and managing director Greg Blesson, along with director Jason Duncan-Anderson, Mad Squirrel's brewery is based at Potten End, near Hemel Hempstead, in Hertfordshire.

During the past 13 years, the brewery's beers' popularity has grown, as have production and the business itself – to extend beyond the brewhouse.

BRÚ Brewery Hop Bomb

NEW to the Wetherspoon craft and world beers can and bottle range is BRÚ Hop Bomb (5.5% ABV).

Available in a 440ml can, this IPA is packed with aromas and flavours from an ever-changing blend of hops, ensuring that the beer is always evolving.

Head brewer Francesco Sottomano said: "The fun in this beer is that, for every single batch, we choose a different blend of powerful hops, meaning that every batch of Hop Bomb will be unique."

BRÚ Brewery was founded in County Meath, in 2013.

Driven by a passion to brew high-quality, accessible beers, BRÚ Brewery is proudly Irish, independent and committed to using only the best ingredients in brewing.

Hop Bomb joins BrewDog Hazy Jane (5.0% ABV) and BrewDog Elvis Juice (6.5% ABV), as well as Brooklyn Lager (5.2% ABV) in Wetherspoon's can and bottle craft and world beers range.

Mad Squirrel now has seven taproom bars, including its biggest in Watford – also home to Wetherspoon's head office.

Greg Blesson said: "We have been dealing with Wetherspoon in different capacities for more than 10 years – and I like to think that we have a good relationship."

"We have expanded from delivering mainly cask beer to the local Wetherspoon pubs in Hemel Hempstead, Berkhamstead and Watford to supplying Big Sea further afield, including in the Republic of Ireland, with our craft kegs."

Effort

Greg added: "We are very hands on as a brewery and are making a personal effort to visit all of the pubs, to see the staff and ensure that our beer is in good hands."

Commercial manager Jack Blesson, who has worked at Mad Squirrel for 11 years, in various capacities since the age of 18, added: "Big Sea is the first hazy craft keg beer on draught at Wetherspoon's pubs."

"It is completely unfiltered, unfinned and vegan friendly – a brand-new premium product for Wetherspoon."

Jack is one of a team of 65 at Mad Squirrel, still an independent and family-run brewery, including its German head brewer and director Matthias Seidl.

Draught

Jack added: "The Big Sea craft cans have sold really well in Wetherspoon's pubs – so this chance to now supply it in draught keg is great."

"I believe that we might be the only independent brewery to have draught space at so many Wetherspoon pubs, so this is quite a rare opportunity."

Wetherspoon's marketing executive, Jess Schofield, said: "Since launching Mad Squirrel Big Sea cans in November 2022, the beer has become a firm favourite."

"The introduction of Big Sea on draught has extended the draught craft offering at selected Wetherspoon venues, including those of our pubs in the Republic of Ireland."



WHITEWATER BREWER MAKES A SPLASH AT THE CENTRAL BAR



Customers at The Central Bar (Carrickfergus) were treated to an evening of local beer-tasting and insider knowledge, thanks to a visit from Whitewater Brewing Co.

Master brewer Bernard Sloan is pictured (far left) at the meet-the-brewer event, with customers (left to right) Jon Palmer and Michael Cash, along with his wife and fellow brewery director Kerry Sloan.

The couple set up the brewery in 1996, on the fifth-generation family farm, creating their first brew in their great-grandfather's shed.

Now based at Castlewellan, in a purpose-built facility, located approximately 40 miles from The Central Bar, Whitewater Brewing Co is well known and a firm favourite with the pub's real-ale fans.

Shift leader and ale champion Rhys Kerr organised the visit, at which those present learned about the history of the brewery and brewing process.

They also enjoyed a question-and-answer session, as well as the opportunity to sample some real ale, including IPA Maggies Leap (4.7% ABV).

Rhys said: "Whitewater is well known locally, and customers really enjoy their ales, so we were delighted to invite Bernard and Kerry to host the evening at the pub.

"It was an opportunity for everyone to enjoy the local beer, find out at first hand how it is brewed and for us to support our local brewery."

A FANTASTIC WAY TO START YOUR DAY

Wetherspoon offers a huge range of breakfast options, from the traditional Irish breakfast, including vegetarian and vegan options, to porridge and fresh fruit.

Whatever your choice, Wetherspoon's pubs offer value-for-money and always serve great-quality, fresh and local (wherever possible) ingredients, supporting farmers and suppliers across Ireland.

The breakfast menu is served from 8am (7am at The Old Borough (Swords) and Keavan's Port (Dublin)) until 11.30am, seven days a week, with a range of tea, coffee and hot chocolate drinks, including free refills^o, all day every day.

Among the breakfast ingredients being served as part of the Irish breakfast (both small and traditional) are Irish sausages, bacon and black pudding, as well as eggs, milk and butter, all supplied by family-owned Irish businesses with a long tradition.



Loughnane's sausages

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

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

The company began with a butcher's shop, in 1970s Galway, and graduated into manufacturing during the 1990s.

Founded by Seán Loughnane (pictured), originally from Loughrea, it is now owned and run by Daire Loughnane, along with his brother Eoin, Loughnane has been making quality Irish sausages spanning four generations of butchers.

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 the current site just outside of Thurles.

Dew Valley Foods uses only natural ingredients, where possible, massaging these into the meat during the curing process. It uses only the finest raw ingredients from Ireland, the UK and selected EU sources.



Lavazza coffee (Italian, not Irish...)

Wetherspoon's customers have been enjoying the great taste of Lavazza coffee at the company's pubs since 2005.

Wetherspoon serves freshly ground Lavazza Arabica coffee^{††} from Rainforest Alliance-certified farms, in a range which includes flat white, cappuccino, latte, mocha and espresso, as well as black and white coffee.

The Lavazza La Reserva de ¡Tierra! Selection blend, which remains the blend of choice still served today, is made by blending green coffee beans, grown from Rainforest Alliance-certified growers in Central and South America.

Produced using Arabica beans, it has a medium body and delicate taste, with hints of almond and milk chocolate.

Hot chocolate and Lyons tea are also available at all Wetherspoon pubs, with decaffeinated tea and coffee also available.

Free refills[‡] are available on coffee, Lyons tea and hot chocolate all day every day.

FREE REFILLS

TEA, COFFEE AND HOT CHOCOLATE

— ALL DAY EVERY DAY —

LAVAZZA

TORINO, ITALIA, 1895



Glenshane Eggs

Long-established Maghera-based Glenshane Eggs supplies all of the fresh free-range shell eggs served at Wetherspoon's pubs.

That's more than half a million eggs, every year, for the pubs across Ireland.

All eggs are fully traceable, with each one date-stamped, ensuring the best-quality eggs, produced by well-kept hens, living in high-quality conditions.

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

Glenshane Eggs is a family-run and -managed business, producing, packing and processing eggs for distribution to many wholesale, retail and food service outlets throughout Ireland.

It was started in the early 1970s by Michael Bryson and, today, is managed through a hands-on approach by sons Patrick and Paul, along with third-generation Michéal.

By carefully selecting breeds, alongside formulating its own wholesome grain-only diets and ensuring maximum care and welfare for its livestock, while doing so in a responsible and sustainable way, Glenshane produces quality eggs.



Dale Farm

Dale Farm supplies Wetherspoon's pubs with milk and butter.

Owned by 1,300 dairy farmers from across Northern Ireland, England and Scotland, with a passion for dairy farming going back over 60 years, Dale Farm is synonymous with dairy in Northern Ireland.

With lush pastures and abundant rainfall, its farmers work tirelessly to maintain healthy dairy farms to produce the best-quality milk.

Through embracing new technology and sustainable farming methods, its co-operative is centred around sustaining family dairy farms for today and tomorrow's generation.

Dale Farm also has expertise in dairy processing, with more than 1,200 dedicated employees creating an extensive range of dairy products, as well as milk, including the butter enjoyed at Wetherspoon's pubs.

Northern Ireland's leading dairy company, it is a modern dairy co-operative with a rich heritage and decades of experience, evolving from The Northern Ireland Milk Marketing Board (formed in 1955).



Clonakilty black pudding

Served as part of Wetherspoon's traditional Irish breakfast, Clonakilty black pudding, from West Cork, is exceptionally rich in tradition.

Ireland's favourite black pudding is made with simple wholesome ingredients, using traditional methods combining pinhead oats, fresh onion and a secret spice mix.

A family-run Irish business first working out of a butcher's shop, with a secret recipe dating back more than 140 years, the company now has custom-built production facilities in Clonakilty.

The black pudding recipe originated in the town of Clonakilty, in the 1880s, and remains unaltered in all that time.

Johanna O'Brien, at Sam's Cross, near Clonakilty, sold her black pudding to local butcher Philip Harrington.

When she eventually retired, she passed on her precious recipe to Mr Harrington, who faithfully handed it down through his family for more than a century.

In 1976, the butcher's shop, including the black pudding recipe, was bought by Edward Twomey.

His wife Colette is still the company owner and recipe guardian – to this day, the secret of Clonakilty black pudding has not changed from Johanna O'Brien's recipe.

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

Two slices of toast (white bloomer bread) with jam or marmalade, small beans on toast (buttered white bloomer toast), fresh fruit (apple, banana, blueberries and strawberries) and porridge (plain or with various toppings) are all under 500 Calories each.

Also available is Wetherspoon's range of breakfast rolls and wraps (Republic of Ireland only), as well as a children's breakfast menu – catering for all.

WHACK FOR MY DADDY-O, THERE'S WHISKEY AT THE BAR-O

Award-winning spirit from County Offaly joins Dingle, Jameson, Teeling and Velvet Cap behind the bar

Wetherspoon's pubs across Ireland have introduced yet more Irish drinks to the ever-growing collection of Irish products.

Tullamore D.E.W. Original is the latest Irish spirit to join Wetherspoon's whiskey collection, now being served at pubs across Ireland, alongside Dingle, Jameson, Teeling and Velvet Cap Irish whiskeys.

Combination

Tullamore D.E.W. Original is an award-winning triple-blended Irish whiskey, made with a combination of three spirits.

The grain whiskey gives sweet flavours, while the malt whiskey adds fruit flavours and the pot still whiskey gives the drink its spice.

The whiskey is then triple cask-matured for depth and balance.

Barrels

Over a period of several years, Tullamore D.E.W. Original is aged in traditional refill barrels, ex-Bourbon barrels and ex-sherry butts.

It is smooth, with a gentle complexity, and perfectly balanced to give a flavour blend ranging from sweet fruit to spicy undertones.

Distilled

The whiskey, distilled in Tullamore since 1829, is named after the town where it is produced, with DEW being the initials of one of the greatest distillers Ireland has ever known – Daniel Edmund Williams.

Williams began working at the distillery in 1862, as a 15-year-old stable boy, and went on to become the distillery's manager by the age of 25.

He was a pioneer and innovator, who, along with his family, bought the business from the original owners, over time, to launch Tullamore D.E.W. Irish whiskey.



Another Irish product which has been added to Wetherspoon's drinks menu is Forged Irish Stout (4.2% ABV), now available on draught.

Brewed in Glasnevin, Dublin, at the Forged Brewery, by Conor McGregor, this quality, creamy, hand-crafted stout, with chocolate and coffee notes, is made using Irish ingredients and is completely Irish owned.

McGregor is an Irish professional mixed martial artist (MMA) fighter, who is signed with the Ultimate Fighting Championship and captured lightweight and featherweight championship belts.

Following his success in The Octagon (MMA eight-sided fighting arena), McGregor is now also challenging the biggest names in the brewing ring.





The Great Wood (Blanchardstown) Customers Matthew McGuinness and Lara Wood enjoy Ireland's game against Romania



The Old Borough (Swords) Customers Gerry Wambento (left) and Sean Hanratty, enjoying the Ireland v Scotland match

SCRUMMY FOOD FOR RUGBY FANS AS PUBS SHOW BOYS IN GREEN

Throughout September and October, Wetherspoon's pubs across Ireland screened all of the fixtures from the world's largest international rugby union tournament.

Rugby fans enjoyed the Rugby World Cup 2023 live at Wetherspoon, from the opening group matches to the final clashes.

Ireland and Scotland were pitted together in Pool B, along with holders South Africa, with Ireland completely dominating their opening group game against Romania, winning 82-8.

Another group match thrashing followed, this time with Ireland beating Tonga 59-16, before a 13-8 Irish victory over South Africa.

A convincing 36-14 win against Scotland through to the last eight.

Unfortunately, a narrow defeat (24-28) at the hands of New Zealand, at the quarter-final stage, signalled Ireland's last World Cup action for 2023.

Wetherspoon's customers enjoyed all of the match action with a superb selection of food and drinks, including ales and wines, as well as many drinks from the same countries as those teams competing in the competition.



The Old Borough (Swords) All smiles in Ireland's victory over Scotland, from customers (left to right) Gill Ronan, Dave Ronan, Seamus McDermott and Raff McDermott



The Forty Foot (Dún Laoghaire) Cheering on Ireland against Tonga are (left to right) sharp-dressed customers Don Sharkey, Jimmy Surgent and Paul Duggan



The Great Wood (Blanchardstown) Customers Oliver McDermot, Thomas Knowles and Richard Hanna (left to right) ready to cheer on Ireland against Romania



The Forty Foot (Dún Laoghaire) Enjoying the victory over Tonga are (left to right) customers Senan Travers, Joshua Molyneux and Padraig McLaughlin

NEW SMALLER WRAPS – IT'S A WONDER HOW WE FIT THE FLAVOURS IN

Six new 10" wraps added to menu to give customers a slightly lighter meal option

Customers looking for a great value-for-money brunch or lunch option at Wetherspoon should check out the NEW 10" wrap range (excludes Northern Ireland).

Slightly smaller than the 12" version, already available on the Deli Deals® menu section, the NEW 10" wraps offer a big enough brunch or lunch option, but with fewer Calories and lower in price.

Fresh

Made to order and packed with quality fresh ingredients, many of the choices also 'weigh in' at under 500 kcal.

All 10" wrap choices include a drink*, as part of the price, from a selection of more than 150 soft and alcoholic drinks.

Just-a-wrap at €3.95, a wrap with a soft drink* at €4.95 and a wrap with an alcoholic drink* costing just €7.35 make this meal option a very affordable choice.

Customers with slightly larger appetites can still take advantage of this great-value 10" wrap deal and have the option to add a small portion of chips or a small salad – for just €1 extra.

There are six NEW 10" wrap options to choose from, offering something for everyone.

They are the small brunch wrap (fried egg, bacon, sausage and Cheddar cheese), the small southern-fried chicken & garlic mayo wrap and the small cold chicken & sweet chilli sauce wrap.

Vegetarian

The vegetarian 10" wraps are the small vegetarian brunch wrap (fried egg, two Quorn™ sausages and Cheddar cheese) and the small fried halloumi-style cheese & sweet chilli sauce wrap (with tomato and cucumber).

The small Quorn™ nuggets & salsa wrap (with tomato and cucumber) completes the range and is also a vegan option.

That's a wrap!



Small brunch



Under 500 kcal

Small southern-fried chicken and garlic mayo



Under 500 kcal

Small cold chicken and sweet chilli sauce



Small vegetarian brunch



Under 500 kcal

Small Quorn™ nuggets and salsa



Under 500 kcal

Small fried halloumi-style cheese and sweet chilli sauce

Belfast

THE BRIDGE HOUSE

The Bridge House (Belfast) has undergone a refurbishment project costing £270,000.

The pub has been fully redecorated throughout, with new carpet fitted on the ground-floor customer area. Lighting has been upgraded, with all booth and fixed seating refurbished.

Repairs and refurbishment work has also been undertaken to the ladies and gents' toilet facilities, with new vanity units installed.

Behind the scenes, improvements to the food servery have been completed, with a new open gantry installed on the ground floor.

Repairs, maintenance and alterations have also been made to glass- and cup-cleaning equipment. The ground-floor bar's app station has been upgraded.

Pub manager Phil Annett, who marked 31 years' service with Wetherspoon in November 2023, is pictured with team members.

Phil said: "The whole team and I, along with our regular customers at The Bridge House, are delighted with the new-look pub."

Pictured (left to right) are shift manager Bronagh McLaughlin, kitchen associate Kevin O'Prey, kitchen team leader Cameron Morrow, pub manager Phil Annett, team leader Cameron Price and shift leader Jordan Quail.

**35-43 BEDFORD STREET
BELFAST, BT2 7EJ**



Newtownards

THE SPIRIT MERCHANT

Pub manager Alice Treasure and the team at The Spirit Merchant (Newtownards) are understandably delighted with their new-look pub.

The pub, which first opened as a Wetherspoon in February 2002, has undergone a refurbishment project costing almost £600,000.

The pub has been fully redecorated internally, including a new carpet fitted throughout the premises.

In the customer and kitchen area, new overbar glass racks have been fitted and new air-conditioning installed.

Behind the scenes, a new staff room has been added. New flooring and a new ceiling have also been added to the kitchen upgrade.

Alice (pictured) said: "We are pleased with the refurbishment work, which has upgraded the customers' front-of-house facilities, as well as staff areas behind the scenes."

"This investment highlights Wetherspoon's continued commitment to our much-loved community pub."

**54-56 REGENT STREET
NEWTOWNARDS, BT23 4LP**



LAURALYNN LOOKS BACK AS CHARITY MARKS 12TH BIRTHDAY

Organisation expands its care, with LauraLynn in the Community service

LauraLynn celebrated its 12th birthday in September.

It was a wonderful opportunity to look back at everything accomplished since our last birthday – needless to say, LauraLynn has been busy.



Last December Taoiseach Micheál Martin (pictured) joined us to open our LauraLynn in the Community service in Mallow.

With continued growth, we are now reaching more children and families across Cork, Kerry and Limerick than ever before.

In September, we also had health minister Stephen Donnelly join us to announce a further expansion of LauraLynn in the Community – with a new base in Ballinasloe.

This new LauraLynn in the Community service will mean specialised hospice and palliative care support will be offered to children with life-limiting conditions and their families in the mid, west and northwest of the country.

In total, LauraLynn hopes to support at least 200 children and their families annually through regional and Dublin-based LauraLynn in the Community teams by 2024, equating to more than 2,800 home visits.

The support from people like you and companies which partner with us, like Wetherspoon, is vital for LauraLynn to continue to grow and expand our services.

The LauraLynn Oscars



The LauraLynn Oscars is one of the most magical events in the LauraLynn calendar.

The day is a once-in-a-lifetime experience for some of the LauraLynn children and their families, as they come together to view their film premières, supported by their very own red-carpet fan club (pictured). This year's event was supported by Mount Anville secondary school, LauraLynn staff and extended family.

Each family arrived in style, by Hummer, before taking to the red carpet which was filled with the electric sounds of supportive cheers and claps as the children and families made their way inside the Odeon Cinema.

The incredible LauraLynn children playing a starring role in the 2023 LauraLynn Oscars included families from Cork, Donegal, Kildare, Meath and Wexford.

Once inside the Odeon, the excited audience took to their seats to watch the six unique films created by LauraLynn children and their families, while supported by industry professionals.

This 2023 LauraLynn Oscar movies included *Mary Finds Her Voice*, *International Dan of Mystery*, *The Mystery of the Missing Magic*, *The Incredible McDevitts*, *Aaron and the Gang Go Racing* and *March of the Penguin*.

Supporting LauraLynn

Ways to get involved:

- Organise a Christmas Jumper Day in December.
- Join us to Dip In for LauraLynn in December.
- Buy a table at our LauraLynn Heroes Ball on 2 March 2024.
- Join one of the fundraising challenges: www.lauralynn.ie/how-to-help/campaigns

For more information, contact Niamh or Claire: 01 289 3151 www.lauralynn.ie

Wetherspoon is committed to supporting good causes and local community projects.

Since 2002, the company has raised more than £22 million in the UK for Young Lives vs Cancer – the charity supporting children and young people with cancer. Fundraising at our pubs across the Republic of Ireland supports LauraLynn – Ireland's Children's Hospice.

LauraLynn has supported many courageous children and their families, who have inspired so many, despite the challenges and heartache encountered along their journey. Since 2016, Wetherspoon's pubs in the Republic of Ireland have raised more than €157,000 for LauraLynn.



The South Strand (Dublin) Kick for Young Lives vs Cancer 2023 plate competition winner



SOUTH STRAND'S FOOTBALLERS GO ONE BETTER THAN LAST YEAR

At the company's annual five-a-side charity football tournament, staff from The South Strand (Dublin) went one step further than last year.

Last year's fourth-placed team, The South Strand, won the Kick for Young Lives vs Cancer 2023 plate competition, at Goals (Wembley) in London.

The team, led by captain and shift manager Glenn Mannion, beat The North Western (Liverpool) in the third-versus-fourth play-off match.

Pictured (left to right) are Glenn, kitchen associate Lucas Dias Rodrigues, bar associates Miguel Miotto Cioatto and Samuel Ethumuse, kitchen associate Jordan McEvoy and bar associate Prev Ogbata.

Pub manager and goalkeeper Filip Morak said: "It was a great achievement for the team to win the plate competition, after losing out last year. Hopefully, next year, we can go even further."

The competition, which first started in 2002, featured players in 450 teams this year, from pubs across the UK and Ireland, collectively raising £265,817 for Young Lives vs Cancer.

The teams from the Republic of Ireland, including The South Strand, raised funds for LauraLynn, collecting €2,485.84 for Ireland's children's hospice.

Throughout September, regional heats took place at venues across the UK and Ireland, including at Astropark (Coolock, Dublin).

Pubs' staff members and customers also fundraised for the charity causes, culminating in 13 teams battling it out in the finals.

The Furze Wren (Bexleyheath) was the overall Kick for Young Lives vs Cancer 2023 tournament winner.

Wetherspoon's general manager, Richard Marriner, one of the organisers of the company's annual football competition, said: "It was great to see this tournament so well attended once again.

"Many thanks to all of the teams, as well as all of the hosts and volunteers, who helped to raise so much money from this event for our two chosen charities: Young Lives vs Cancer and LauraLynn."



Goals (Wembley) Kick for Young Lives vs Cancer's 2023 finalists



Astropark (Coolock, Dublin) Regional heats' competing teams

TAX EQUALITY DAY

Round-up

Wetherspoon's	Supermarket
£10.00	£9.99
£12.00	£11.99
£14.00	£13.99
£16.00	£15.99
£18.00	£17.99
£20.00	£19.99
£22.00	£21.99
£24.00	£23.99
£26.00	£25.99
£28.00	£27.99
£30.00	£29.99



The Bridge House (Belfast)
Bar associate Emily Rose serves a meal to customer Rachel Lilley

TAX EQUALITY DAY BRINGS FOOD AND DRINKS, WITH BITE TAKEN FROM PRICE

Customers at Wetherspoon's pubs in Northern Ireland enjoyed a price reduction on all food and drinks to mark Tax Equality Day.

The Bridge House (Belfast), The Central Bar (Carrickfergus) and The Spirit Merchant (Newtownards) all cut prices by 7.5 per cent to highlight the benefit of a permanent VAT reduction in the hospitality industry.

Prices at the company's pubs (not including the Republic of Ireland) were reduced for one day only.

All food and drinks in pubs are subject to 20 per cent VAT.

By comparison, supermarkets pay zero VAT on food and are able to use that saving to sell alcohol to customers at a discounted price.

Wetherspoon's founder and chairman, Tim Martin, said:

"We were delighted to host Tax Equality Day in our pubs to highlight the unfair tax system between pubs and supermarkets.

"Supermarkets pay zero VAT in respect of food sales, whereas pubs and restaurants pay 20 per cent.

"This tax benefit allows supermarkets to subsidise the selling price of beer.

"Pubs have been under fantastic pressure for decades, because of tax disadvantages which they have with supermarkets.

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

"We urge the chancellor to create tax equality between pubs and supermarkets."



The Central Bar (Carrickfergus) Customers Margaret Lewis (left) and Nikki-Rose Lewis tuck in to breakfast



The Spirit Merchant (Newtownards) Enjoying a sweet treat (left to right) are customers Tracey McDonald, Kelly Kacar, Sinead Tweedie, Paula McCreery and Emma Davies

THE PEOPLE'S FRIEND IS BIG FAN OF KEAVAN'S PORT HOTEL



Keavan's Port Hotel (Dublin) has been featured in a travel article in *The People's Friend* – the world's longest-running weekly women's magazine.

The 'cover feature' subject, entitled *Darting Through Dublin*, saw writer Neil McAllister exploring the Republic of Ireland's capital by public transport.

Neil wrote: "Getting around in Dublin's fair city couldn't be easier. The centre is compact, with two tram lines whizzing passengers to the suburbs."

He continued: "Our accommodation in the city centre was great.

"Over the years, we have become great fans of Wetherspoon hotels. They are always ultra convenient and great value.

"The 89-room Keavan's Port Hotel consists of eight Georgian townhouses.

"There's also a redundant chapel, which has been renovated into a supremely comfortable hotel.

"It is located just a three-minute stroll from Harcourt tram stop and a five-minute walk from Iveagh Gardens."

Keavan's Port Hotel

1 Camden Street Upper, Dublin, D02 TC61

This hotel is set in Dublin's 'village quarter'.

It has 89 en suite rooms, including accessible rooms complete with full DDA-compliant bathroom facilities.

The hotel is located on regenerated Camden Street Upper, with plenty of pubs, bars and restaurants to choose from, 1km from the city centre and Grafton Street.

It is located within a short distance of many of Dublin's attractions.



Wetherspoon has launched a new-look website (hotels.jdwetherspoon.com), making it easier to stay at one of the company's hotels.

The new-look Wetherspoon hotels website is simple to navigate and easy to use.

It allows for quicker and easier booking options and provides information on all 55 hotels in the UK and the Republic of Ireland.

You can read all about each hotel, its facilities and staff, awards and events, as well as history, local information and nearby attractions.

- For all hotel bookings, please visit the new-look Wetherspoon hotel website (hotels.jdwetherspoon.com), offering the best rates* for customers.
- You can also use the telephone and the Wetherspoon app to book a hotel stay.



Scan to find out more.



COME AND TRY US OUT

HOTEL
14
ROOMS


The Old Borough
72 Main Street
Swords
K67 E6W7

The Great Wood
Westend Commercial Village
Blanchardstown
Dublin, D15 ED86



The Silver Penny
12A/12C Abbey Street Lower
Dublin
D01 X593



The South Strand
1 Hanover Quay
Dublin
D02 E295



HOTEL
89
ROOMS

Keavan's Port
1 Camden Street Upper
Dublin
D02 TC61




The Forty Foot
The Pavilion Centre
Marine Road, Dún Laoghaire
A96 P862




The Linen Weaver
6/7 Paul Street
Cork
T12 EV72



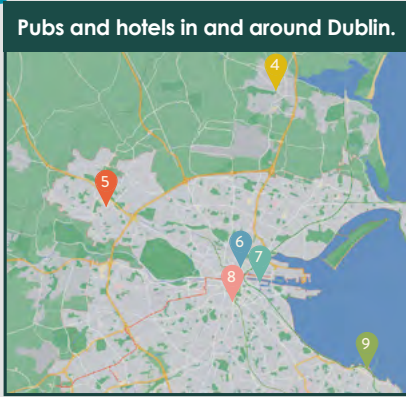
The Central Bar
13-15 High Street
Carrickfergus
BT38 7AN



The Bridge House
35-43 Bedford Street
Belfast
BT2 7EJ




The Spirit Merchant
54-56 Regent Street
Newtownards
BT23 4LP

The Tullow Gate
7 Tullow Street
Carlow
R93 YC66



An Geata Arundel
9 Arundel Square
Waterford
X91 RD35



Map not to scale.

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