

YOUR FREE MAGAZINE | SPRING/SUMMER 2023

# WETHERSPOON NEWS

IRELAND



**A selection of Irish craft beers,**



**gins and whiskeys**



## WE KEEP FOOD MILES LOW

Wetherspoon is proud to support farmers and suppliers across Ireland

## GLEAMING WASHROOMS

Pubs in Ireland win awards, with some also winning individual national awards





**The Spirit Merchant (Newtownards)**  
Preparing for a match are team leader Dylan Stewart and bar associate Ben Fullerton (right); the pub also raised £305 for Young Lives vs Cancer, with a rugby shirt raffle

# ALL SEEN ON SCREEN AS RUGBY HEROES NOTCH SIX NATIONS WINS

**T**hroughout February and March, Wetherspoon's pubs across Ireland screened all of the fixtures from Europe's biggest rugby tournament.

From the opening round-one fixtures to the final clashes, for the duration of the tournament, all of the matches were shown live at the pubs.

Wetherspoon's customers across Ireland enjoyed the live action from the 24th annual Six Nations competition, as Ireland clinched its first title in the competition since 2018 and

secured its third Six Nations Grand Slam, with a 29-16 win against England, in Dublin, on St Patrick's Day weekend.

Customers were also able to enjoy a superb selection of drinks, including those from the same countries as the teams competing in the competition.

Drinks from the home nations included Ireland's Dunganvar Copper Coast Irish red ale, England's Greene King Abbot Ale, Scotland's BrewDog Punk IPA and AU Vodka from Wales.

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 Linen Weaver (Cork)** Enjoying the Ireland-versus-England match are customers James and Vikki Sheehey, with Tiyamike Phalira, Wolz and Hansa Fella (left to right)



**Keavan's Port (Dublin)** All smiles from customers Peter Meighan (left) and Patrick Meighan as Ireland beats France 32-19



**The Bridge House (Belfast)** Customers Natalie Whiteside (left) and Ella Parry enjoy a pint and the Ireland-versus-France match



**The Forty Foot (Dún Laoghaire)** All smiles and toasting Ireland's win over England for Grand Slam victory (left to right) are customers Dean Rogerson, Paul Mulligan and Alan Thompson

THE GREAT WOOD • BLANCHARDSTOWN

# GREAT WOOD IS A GREAT ADVENTURE FOR GEORGE



Shift manager George Barber joined the team at The Great Wood (Blanchardstown) in July 2022.

He made the bold move, from his home near Portsmouth, to help his Wetherspoon career, despite having never previously visited Ireland.

George (pictured) confirmed: "I had never been to Ireland before and didn't know what to expect.

"The Great Wood is a bigger and busier pub than where I was before. In fact, one floor at the new pub is bigger than the whole pub was previously, so it was a shock to the system.

"But I have now really got to grips with things, found my feet and have no regrets."

He continued: "Life is definitely different – and I have had to make adjustments, not having the people around me I know, but I felt very welcome from day one.

"My pub manager Audrey Walsh has been incredible and has formed a massive part of my feeling at home."

George, 26, started his Wetherspoon career in June 2017 at The Gatehouse (Chichester) (now closed) as a full-time kitchen associate. He spent five months there, progressing to team leader before the pub closed.

He moved on to The First Post (Cosham) and The Parchment Makers (Havant), dividing his shifts equally between the two pubs, and trained to work on the bar, as well as in the kitchen.

George recalled: "An opportunity came up to work front of house at The Parchment Makers, which I successfully applied for and, within 18 months, I had progressed to shift manager."

George spent five and a half years in Havant before a chance came up to move to Ireland, although he originally applied for a role at An Geata Arundel (Waterford).

He said: "I didn't have a reason not to go for it and was at a point in my career where I needed a bigger challenge.

"I also needed to gain extra experience to further my career.

"I was shortlisted for the role at Waterford, but, unfortunately, it was oversubscribed and I missed out.

"Luckily, within a couple of months, this job came up at The Great Wood, and area manager Dan Foster asked me whether I would like to apply.

"I had already told everyone that I was going to Ireland.

"I was really up for the opportunity and, this time, the move came off."

George concluded: "The whole point of moving is to gain experience and, hopefully, to have my own pub.

"I'm focused to go as far as possible in my career – and there are excellent opportunities with the company, if you want them."





**BREWED BY EXPERTS,  
FOR EXPERTS.**





# FROM BURGERS TO BUTTER – WE KEEP FOOD MILES LOW

**W**etherspoon is proud to support farmers and suppliers across Ireland, wherever possible using local produce, to serve the best ingredients and products.

All of the beef served in Wetherspoon's pubs is Irish beef, including steaks and beef patties for burgers, farmed and produced at businesses across Ireland.

Among the breakfast ingredients being served as part of the Wetherspoon breakfast (since 2014) 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.

Throughout the years, Wetherspoon has forged many long-standing partnerships with numerous suppliers – and the company takes great pride in those successful relationships, as well as supporting local businesses and produce.

Here, we highlight some of Wetherspoon's Irish food suppliers.

## Dunbia beef burgers

Dunbia, a division of Dawn Meats, has been supplying beef burgers to Wetherspoon since 2007.

It supplies all of the Irish beef burgers served at Wetherspoon's pubs across Ireland.

Did you know that the burgers served at Wetherspoon's pubs are made to a bespoke recipe, unique to Wetherspoon and cannot be enjoyed anywhere else?

Wetherspoon's burgers, lightly seasoned with salt and black pepper to that unique recipe, are gently pressed, giving a loose, open texture, with a meaty bite.

Every one of the 100-per-cent Irish beef patties is always fresh, never frozen.

Dunbia is a leader in burger production, with a closed-loop supply chain, meaning that all of the Irish beef used in our burgers comes from its dedicated farmer suppliers.

It is then processed through its own processing facilities and delivered directly to Wetherspoon.



## Loughnane's sausages

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

Made with 100 per cent 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, originally from Loughrea, who had been in the retail butchering business all his life, the butcher's shop was set up in 1975, when he moved to Galway.

By 1992, Seán and Ann Loughnane opened a second store in the town – an award-winning specialist fresh food hall – and it became the best-known butcher's in the country.

Now owned and run by Daire Loughnane, along with his brother Eoin, Loughnane's is one of Ireland's largest sausage producers, with experience in making quality Irish sausages spanning four generations of butchers.



## Dew Valley bacon

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 is Europe's leading producer of cooked bacon products, employing approximately 500 people at its state-of-the-art site, producing a range of premium back bacon and streaky bacon products for pubs, restaurants and food-service distributors.

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.

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



## 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 Míchéal.

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.

## 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 (pictured) 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.



## 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).





# TAP INTO A FIERCE FLOW OF IRISH ALES AND SPIRITS

**W**etherspoon is also proud to support local breweries, distilleries and drinks producers and suppliers across Ireland, sourcing locally produced beers and spirits for customers to enjoy.

The craft beer choice at Wetherspoon's pubs across Ireland is now larger and more local than ever before, while the choice of Irish-produced spirits being served has also grown over time.

Here, we highlight a selection of brewers and distillers supplying a range of quality Irish drinks to Wetherspoon's pubs.

## The Porterhouse Brewing Company

In 2022, Wetherspoon teamed up with The Porterhouse Brewing Company, located in Glasnevin (Dublin), to serve a range of craft beers brewed right here in Ireland.

Dublin-born Oliver Hughes and Liam LaHart (cousins, although more like brothers), who lived in Gortnahoe, County Tipperary, founded The Porterhouse Brewing Company.

In July 2016, Oliver sadly passed away.

He is survived by his wife, Helen, and two children, Elliot and Holly, who both work for the company.

Also in 2016, construction work began on a new brewery, with the previous site unable to keep up with demand.

Opened in January 2018, the new 120-barrel facility has given The Porterhouse Brewing Company the opportunity to increase production significantly, as well as to experiment with new beer styles.

## Dungarvan Brewing Company

For real-ale enthusiasts at Wetherspoon's pubs across Ireland, there is a great range of cask beers to choose from – brewed right here in Ireland.

Among the guest ale listing is Copper Coast Irish red ale (4.3% ABV), an easy-drinking, fruity Irish red ale with a hop bite and a definite caramel character.

Brewed by Dungarvan Brewing Company, brewing in County Waterford since 2010, with head brewer Cormac O'Dwyer at the helm, this well-established and highly regarded microbrewery is located in the southeast of Ireland, at Dungarvan, and has become part of the fabric of life in the coastal town.

Cormac has previously teamed up with Suffolk-based Adnams' head brewer and fellow Irishman Fergus Fitzgerald to produce ale exclusive to Wetherspoon.

Whiskey-making has been in the Teeling genes as far back as 1782, when Walter Teeling set up a small craft distillery on Marrowbone Lane, in the industrial heart of Dublin City.

## Teeling Distillery

Since 2012, Jack and Stephen Teeling, the latest generation of Teeling whiskey-makers, have been putting their own mark on Irish whiskey.

They came full circle in 2015, when they opened the new Teeling Whiskey Distillery, just a stone's throw from where the original family distillery once stood.

It was the first new distillery to open in Dublin for more than 125 years.

Inspired by the influence of time and innovative cask maturation techniques, their young team of crafts people produces small-batch bottlings of Irish whiskey, available at Wetherspoon's pubs across Ireland.

## Dingle Distillery

Wetherspoon's pubs serve a trio of Irish spirits, all proudly crafted at the Dingle Distillery: Dingle single-malt Irish whiskey, Dingle original Irish gin and Dingle Irish vodka.

Dingle Distillery is located at the edge of the scenic town of Dingle, in County Kerry – a town famous for its hospitality, beautiful harbour, amazing local produce and the striking seascapes and landscapes surrounding it.

The Dingle Distillery was conceived and crafted by three independent spirits: Oliver Hughes, Liam LaHart and Peter Mosley. Oliver, Liam and Peter are also the people behind The Porterhouse Brewing Company – one of the pioneers of craft brewing in Ireland.

The Dingle Distillery is an independent family-owned business, thanks (in part) to its Founding Fathers programme: when the Dingle Distillery was founded, 500 casks were made available in which to invest.

## Blackwater Distillery

In the full spirit of Wetherspoon tradition, the company continues to add to its selection of ever-growing drinks menu choices with Irish-produced spirits and drinks.

Among them are two Irish gins, Irish Small Batch No.5 Gin (41.5% ABV) and Irish Small Batch Wexford Strawberry Gin (40% ABV), as well as Velvet Cap Irish whiskey (40% ABV), released from Blackwater Distillery in 2022, which has been added to the whiskey collection.

Blackwater Distillery, housed in a 1950s converted hardware store, is one of Ireland's newest craft microdistilleries.

Established in 2014, by founders Peter Mulryan and Caroline Senior, Blackwater Distillery is situated on the banks of the River Blackwater, in the village of Ballyduff Upper, in beautiful West Waterford.

It crafts a range of spirits, including award-winning gins, vodka and traditional pot still Irish whiskey.





# Irish craft beers



# Gins



# Whiskeys



# IN WITH THE GIN CROWD AT AN GEATA ARUNDEL



The team members at An Geata Arundel (Waterford) enjoyed a workshop-style event to get to know some of the products which they are now serving.

Brand manager Dan Grummell, from Blackwater Distillery, located 80km from the pub, visited the team to host a product presentation and tasting session.

Established in 2014 by founders Peter Mulryan and Caroline Senior, Blackwater Distillery is situated on the banks of the River Blackwater, housed in a 1950s converted hardware store, in the village of Ballyduff Upper, in West Waterford.

The products being showcased were Blackwater Distillery's two Irish gins, Irish Small Batch No.5 Gin (41.5% ABV) and Irish Small Batch Wexford Strawberry Gin (40% ABV), as well as Velvet Cap Irish whiskey (40% ABV), released by Blackwater Distillery in 2022.

Staff and managers had the chance, during the presentation event in the 'green room' at An Geata Arundel, to learn how and where the Irish gin and Irish whiskey are made, together with a question-and-answer session.

Shift manager Urwa Raza said: "The staff really enjoyed the mini workshop event. It was great to have Dan at the pub to tell us more about the products.

"As well as learning about the distilling process and being able to taste the drinks, the team also learned with what to pair the

various products, including a variety of mixers and fruit accompaniments, as well as the glassware available to use."

The gins can be paired with different tonic waters, ginger ale, soda or lemonade and garnished with fruit.

Irish Small Batch No.5 Gin is usually served with a lemon slice, while Irish Small Batch Wexford Strawberry Gin can be garnished with a fresh strawberry.

Velvet Cap Irish whiskey is usually served with a lime wedge, if ordered with ginger ale, or with a lemon slice for customers choosing lemonade as their preferred mixer.

Urwa concluded: "We are planning, during the summer, to host a ticketed event for customers, at which they will also be able to sample the Blackwater products and enjoy a selection of cocktails."

Taking part in the Blackwater Distillery workshop were (front row, left to right) team leaders Blessing Ihezuo and Jane Kavanagh, shift manager Lorraine McDonagh, bar associate Jodie Comerford-Wall and shift manager Sophie Charles; (back row, left to right) bar associate Jason Hawan, team leader Gavin Skelton, bar associates Hannah Chiswell and Alison Brennan and kitchen associate Callum Warren.



# A TASTE THAT SHINES BRIGHTER

BREWED WITH ORANGE PEEL FOR  
A REFRESHING, BRIGHT CITRUS TASTE.





# THE HEROES BALL GIVES LAURALYNN A BOUNCE

Amazing total raised for Irish children's charity



**E**veryone at LauraLynn has been celebrating the success of the sixth annual Heroes Ball, held in The Round Room at the Mansion House, Dublin.

The Heroes Ball 2023 raised much-needed funds for the specialist palliative care which LauraLynn provides.

The amazing amount raised on the night totalled €215,000.

This will help LauraLynn to continue to provide support to children with life-limiting conditions and their families.

LauraLynn provides a range of services, including symptom management for children, music and play therapy, psychological support, family and sibling camps, short breaks, crisis care and end-of-life care.

More than 400 supporters attended the annual gala, and the night was filled with glitz and glamour, with many well-known faces coming together in support of the little heroes who rely on LauraLynn.

Those in attendance included MC for the night and LauraLynn patron Miriam O'Callaghan, Alan Shortt, who hosted the very successful auction on the night, Paul Howard and his wife Mary McCarthy, together with Lisa and Niall Woods, Devin Toner and Paul Merriman.

A huge thankyou to our gold sponsor DCC and silver sponsor SMBC Aviation Capital, all the donors of our amazing auction items and the band members of Perfect Day, who kept the guests dancing the night away.

Thank you to our wonderful MC, Miriam O'Callaghan, and the amazing Alan Shortt, who conducted our hugely successful auction, helping to raise in excess of €200,000.

The month of March also saw staff and customers at The Forty Foot (Dún Laoghaire) and The South Strand (Dublin) joining forces to add vital funds to LauraLynn's charity coffers.

Customers were able to secure a 'shamrock potted plant' in exchange for a charity donation, during the St Patrick's weekend at the two pubs, in support of LauraLynn.

Thank you to everyone at Wetherspoon for their continued support of our charity. Your fundraising efforts really make the difference to the children and their families who come to LauraLynn.

*Ronan Murphy*

Corporate Fundraiser  
LauraLynn Ireland's Children's Hospice

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

Since 2002, the company has raised more than £21 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 €138,000 for LauraLynn.





The Bridge House (Belfast) Bar associate Asia Madi

## REAL ALES FROM FAR AND WIDE TICKLE TASTE BUDS OVER 12 DAYS

Customers at Wetherspoon's pubs across Ireland were able to enjoy a range of 25 real ales, including three from overseas brewers, during a 12-day real-ale festival.

The pubs hosted the festival from Wednesday 22 March to Sunday 2 April, inclusive – with the overseas brewers coming from Belgium, Switzerland and the USA.

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

The festival featured not only a range of malt and hop varieties from around the world, but also beers which had orange peel, chocolate and coriander in their ingredients.

The festival line-up included Orkney Cliff Edge, Oakham Buckle Up!, Vale Brass Monkey, Brombeer Freddy Export (Belgium), Theakston Double Cross, Exmoor Upside Brown, Cambridge Flower Child IPA (USA), Saltaire Triple Choc, Cairngorm White Lady, Sudwerk Reeds Ale (Switzerland).

Wetherspoon's area manager, Darren Niven, said: "The festival was a great celebration of real ale.

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

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

Tasting notes on all beers were available in the pubs as part of the 'real-ale festival news' magazine, with a digital version of it available on the app and the Wetherspoon website.



The Spirit Merchant (Newtownards) Bar associate Rachel McSorley serves a festival pint to customer Billi James



The Great Wood (Blanchardstown) Customers Ger Harford (left) and Declan O'Brien raise a toast



Keavan's Port (Dublin) Customers Varun Guddeti (left) and Arpan Ghosh enjoy a festival pint

AN GEATA ARUNDEL • WATERFORD

# SHINING STARS ON THE RISE IN WATERFORD



**Gavin Skelton, Dana Welsh, Aaron O'Brien, Jane Kavanagh, Dylan Kimber, Kevin O'Donovan, Blessing Ihezuo and Sophie Charles (left to right)**

Pub managers Ollie Brierley and Helen Malcolm marked one year in their pub, An Geata Arundel (Waterford), in April. The couple (pictured right), hailing from the northeast of England at Teeside and Durham, both started their Wetherspoon career as an associate, progressing through the ranks at pubs in Durham and Middlesbrough (Ollie), Billingham, Sunderland and Hartlepool (Helen).

Ollie has worked for the company, on and off, for the past 17 years, while Helen has clocked up 15 years' service.

Since opening An Geata Arundel, the couple have seen their team members begin to make their own career progression, with six promotions from associate to team-leader level during the past year.

Jane Kavanagh, Gavin Skelton, Blessing Ihezuo and Kevin O'Donovan have stepped up from bar associate to team leader, while Dylan Kimber and Aaron O'Brien have been promoted from kitchen associate to kitchen team leader. Ollie reported: "All of these staff members have come through the company's 'shining stars' programme, which helps tremendously with their progression.

"On top of the regular training, staff members are given an action plan to focus on a specific role or individual aspect of the business, as part of a continuing professional development (CPD) commitment.

"This focus allows staff members to get to know the company and the business in greater detail, which is a good stepping-stone to promotion."

Also, among those promoted at An Geata Arundel are shift manager Sophie Charles and team leader Dana Welsh.

Ollie continued: "Sophie came to Ireland from her home town of Nottingham, where she had been working for Wetherspoon for four years. A shift leader when she arrived with us, she was promoted within three months to shift-manager level.



"Dana joined the company as an under-18 floor associate. "She worked in Durham and Billingham, before moving to Ireland six months ago, and has now progressed to team leader.

"Dana is Helen's and my niece, so lives with us as well, here in Waterford."

Ollie added: "There is a lot of potential within the team and opportunities for further progression and possible management roles.

"Everyone is capable enough and – if you are prepared to put in the hard work and commitment, with Wetherspoon, there are always chances for progression."

Ollie concluded: "With the company still expanding in Ireland, there will always be future opportunities."



# Table service

**HOW TO ORDER FROM YOUR TABLE**

## Download the Wetherspoon app



OR

## Scan the QR code on your menu



Or note your table number and order at the bar.



# SOUTH STRAND'S DARTS TEAM ENJOYS FINAL FLING

**S**taff at Wetherspoon's pubs across Ireland competed in the annual charity darts tournament, in a bid to be crowned the 2023 champions.

Staff from pubs across all four corners of the UK and the Republic of Ireland took to the oche, once again, raising funds for Young Lives vs Cancer (for pubs in the UK) and LauraLynn, Ireland's children's hospice (pubs in the Republic of Ireland).

More than 300 teams battled it out in the area heats at 59 venues across England, Ireland, Scotland and Wales.

The team from The South Strand (Dublin) was, once again, among the competing (although unsuccessful) finalists taking part in the national final at The Trent Bridge Inn (Nottingham), following its success as the area heat winner and regional champion.

Wetherspoon's general manager and event organiser, Richard Marriner, said: "Once again, it was a fantastic event,

raising funds for the company's two charities – Young Lives vs Cancer and LauraLynn.

"A huge thankyou to the pubs which hosted the area heats, including Keavan's Port (Dublin), again and The Trent Bridge Inn, plus everyone who took part and did so well in raising money."

Thanks to the efforts and generosity of staff and customers at all of the participating pubs across Northern Ireland, the tournament raised almost £5,000 for Young Lives vs Cancer and €5,117 for LauraLynn, in Northern Ireland and the Republic of Ireland, respectively.

Pictured (below) at Keavan's Port (Dublin) during the regional competition are all of the competing teams from pubs across Ireland.

Also pictured (above) are all of the darts teams' captains, together with charity representatives Vicki Ewart (front left) from Young Lives vs Cancer Northern Ireland and LauraLynn's Claire Shiels (front right).





# GIANT'S CAUSEWAY HIKERS SET THEMSELVES A MARATHON TASK



**At An Geata Arundel (left to right) are team leaders Gavin Skelton, Jane Kavanagh and Kevin O'Donovan, shift manager Lorraine McDonagh and pub manager Ollie Brierley**

Staff members at Wetherspoon's pubs across Ireland are preparing for a charity challenge hike to raise funds for both of the company's charities.

Fundraisers will be taking on the Wetherspoon Giant's Causeway Hike 2023, on 15 May, raising vital funds for great causes – LauraLynn and Young Lives vs Cancer.

Pictured getting ready for the event are fundraisers at An Geata Arundel (Waterford) and The Bridge House (Belfast).

The tough one-day challenge will be a marathon-distance trek (26 miles) along the stunning Northern Ireland coast, through the Giant's Causeway UNESCO World Heritage Site.

The hikers will walk along sandy beaches, past Celtic castles and follow in the footsteps of legendary giants, guided by the very best fully qualified challenge walking leaders.

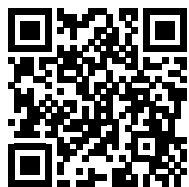
The hike will start near the iconic Carrick-a-Rede Rope Bridge and head west, passing Dunluce Castle and the town of Portrush, before finishing at Portstewart.

The trek will last approximately 10–12 hours.

The nature of the undulating terrain will take in ascents over 1km, along the coastline, while trekking a marathon distance along the Giant's Causeway Coastal Route.

Ronan Murphy, corporate fundraiser at LauraLynn, said: "It's the perfect challenge for participants with an adventurous spirit and those who wish to test themselves in a demanding environment, for two great causes."

● **For details, visit: <https://tinyurl.com/zpfbse68>**



**At The Bridge House (left to right) are shift manager Kirsty Jones, team leader Cameron Price and deputy manager Stacey McQuaid**

THE TULLOW GATE • CARLOW

# FOX MADE TOP DOG AT THE TULLOW GATE



Matthew Fox took over the reins at The Tullow Gate (Carlow) in September 2022, his first pub as manager.

He joined the team originally as a shift manager in June 2019, shortly after the pub first opened, having gained previous management experience in the bar trade in Carlow.

Matthew (pictured) admitted: "I didn't expect to step up to pub manager so quickly. It wasn't what I envisaged, but I am enjoying the challenge and it's early days yet."

He continued: "I have taken on two new shift managers, Morgan Russell and Lukas Taroza, who, like me, have had previous management experience elsewhere."

Morgan, 21, joined in November 2022 from Carlow's US diner restaurant Eddie Rocket's, where he was an assistant manager.

Morgan said: "I knew the pub and had seen the job online, so decided to apply, although it is very different from what I have been used to."

"There is a lot of training, but it is very good and helps to make everything a lot easier with the role."

He added: "Down the road, I would like to work my way up to pub manager, as there are lots of opportunities."

"One of the big reasons why I joined was to progress with the company."

Matthew said: "Lukas was previously in a purchasing role, outside of the hospitality sector, so he has brought experience to the team on the financial and administration side of things."

"Both additions to the management team are working out very well and helping to take the pressure off me."

"There is something different to deal with every day and, although the role is challenging, it is enjoyable."

There have been three recent promotions from team leader to shift leader, among them Tara Whitebread, who joined when the pub first opened, and Jacob Snoddy.

Michal Chudy, in the kitchen since day one, has also progressed to kitchen shift leader.

Bar associates Caitlin O'Loughlin and Alisa Gavrilova have also stepped up to team-leader level.



DOWN TO EARTH EASY DRINKING

PLANET



PALE ALE



## GLEAMING WASHROOMS BRING GLEAMING TROPHIES FOR PUBS



The Forty Foot (Dún Laoghaire)

**W**etherspoon's pubs have won acclaim for the quality and standards of their toilets – in the Loo of the Year Awards 2022.

In addition, the company won two national awards, with some pubs in Ireland also winning individual national awards.

Among them was The Silver Penny (Dublin) which scooped three awards.

The awards are aimed at highlighting and improving standards of away-from-home washrooms across the UK and Ireland.

Wetherspoon won the corporate provider trophy, 'awarded to the corporate organisation or authority with 10 or more entries, which, in the opinion of the judges, is maintaining a consistently high standard of away-from-home toilets'.

The company also triumphed in the market sector awards, being named as the leading provider of toilets in the pubs and wine bars sector.

In addition, Wetherspoon was named as the best provider of toilets for pubs and hotels in Ireland, with The Silver Penny (Dublin) named as winner in the pubs and wine bars sector.

In the hotel category, Keavan's Port Hotel (Dublin) was named as the best provider of toilets.

Wetherspoon's pubs also triumphed in the historic buildings category, with The Silver Penny (Dublin) judged, once again, as winner for Ireland.

The Forty Foot (Dún Laoghaire) won the individual category award. This is awarded to the top entry from all individual categories – excluding public toilet categories.

Wetherspoon's pubs were also awarded in the accessible toilet entries award, among them the winning venue for Ireland – The Silver Penny (Dublin).

The company's general manager, Alistair Broome, said: "We are delighted that our pubs have won so many awards.

"Staff at our pubs ensure that the toilets are in excellent condition at all times – and it is superb that this has been recognised by inspectors.

"Offering our customers clean and well-maintained toilets is of utmost importance to us."

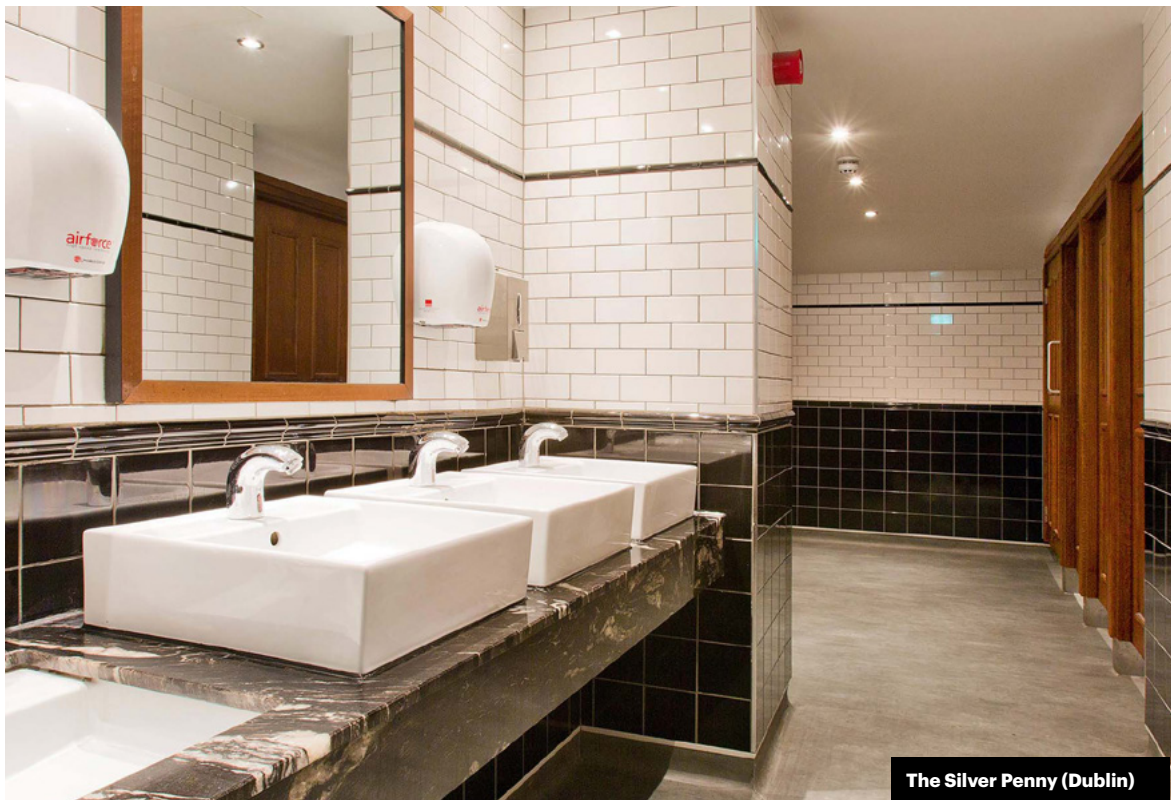
The Loo of the Year Awards' managing director, Becky Wall, said: "The toilets at Wetherspoon's pubs have been designed and fitted out to a very high standard and are clean and well maintained.

"The individual pubs deserve their awards, as does Wetherspoon for the company awards."





Keavan's Port Hotel (Dublin)



The Silver Penny (Dublin)





**Keavan's Port (Dublin)**  
Customers Tegan Rees, Sarah Murnane and Clara Anteryard (left to right)

# ALE, WHISKEY AND STOUT ROLLED OUT TO PROVIDE SAINTLY CLOUT

**T**he annual Saint Patrick's Day celebrations were in full swing once again, for 2023, with folks toasting the patron saint of Ireland.

Customers at Wetherspoon's pubs across Ireland were spoiled for drinks choices to mark the occasion.

As well as the traditional pint of draught Guinness on the drinks menu in Northern Ireland, to celebrate the feast day of Saint Patrick, pubs also served a great selection of Irish products.

Wetherspoon's pubs in the Republic of Ireland served draught Beamish, instead of Guinness.

Among the tipples available at all pubs for Saint Patrick's Day were Jameson Irish whiskey, as well as an Irish red ale, brewed exclusively for the occasion.

Blacks Irish Red (4.4% ABV) was a collaboration between brewers Ronan Russell at Black Brewery & Distillery, in Kinsale, County Cork, and Fergus Fitzgerald at Adnams Sole Bay Brewery, based in Southwold, Suffolk.



**The Silver Penny (Dublin)** Bar associate Amy Mitchell serves a pint of Beamish



**The Bridge House (Belfast)** Shift manager Kirsty Jones, with customers Mervyn Blair (left) and Neil Purdy





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Dublin  
D01 X593



**The South Strand**  
1 Hanover Quay  
Dublin  
D02 E295



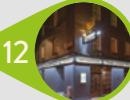
**Keavan's Port**  
1 Camden Street Upper  
Dublin  
D02 TC61



**The Forty Foot**  
The Pavilion Centre  
Marine Road, Dún Laoghaire  
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**The Linen Weaver**  
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Cork  
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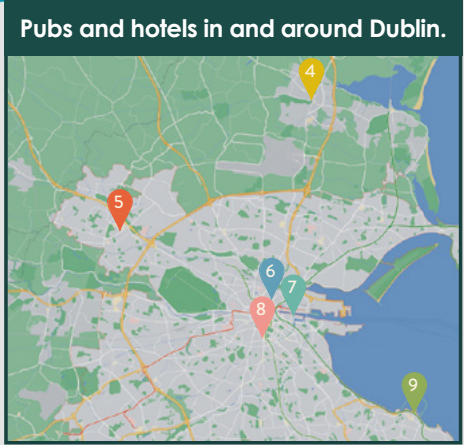
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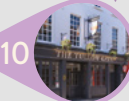
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