



2025 BEER & LOCATION LIST

with tasting notes

WELCOME TO OUR 2025 BEER LIST.

All beers listed have been ordered and confirmed, but please note that on occasions beers ordered are not delivered for various reasons. If this does happen we will try to source an alternative beer.

This year for the first time we have a small number of keg beers available from the Main Festival Bar at Oxenhope, these are a genuine Bavarian brewed Pilsner & Weissbier from ABK and a pair of fruited smoothie sours from the outstanding Vault City Brewing.

Beers are from the cask, except where indicated otherwise after the beer name.

Beers marked (KK) after the beer name are served from a KeyKeg; gas pressure is used but is not applied directly to the beer.

Beers marked (Keg) after the beer name are keg beers served under gas pressure.

Beers marked (VF) after the beer name do not use Isinglass finings or contain any animal derived products and are suitable for vegans. These beers may have a natural haze.

LOCATION	LOCATION
AMITY	Amity Brew Co Craft Keg Bar at Ingrow
BINGLEY	The Bingley Brewery Bar at The Old Parcels Office
BINI	Bini Brew Co Bar at Ingrow
BRASS	Brass Castle Brewery Bar at Oxenhope
BRIDGE	Bridgehouse Brewery Bar at Oxenhope
GOOSE	Goose Eye Brewery Bar at Oxenhope
HARROGATE	Harrogate Brew Co Bar at Ingrow
KIRKSTALL	Kirkstall Brewery Bar at Oxenhope
KIRKSTALL2	Small Kirkstall Brewery Bar at Ingrow
MAIN	Main Festival Bar at Oxenhope
ROUND	Round Corner Brewery Bar at Ingrow
TRAIN A	Pacer Bar - <i>Thursday Only</i>
TRAIN O	The Ossett Brewery Express - <i>Friday to Sunday Only</i>
TRAIN T	The Flying Landlord - <i>Friday to Sunday Only</i>
WISH	Wishbone Brewery Bar at Ingrow

Location	No.	Brewery	Brewery Location	Beer Name	ABV	Beer Description
MAIN	13	4T'S BREWERY	Warrington, Cheshire	Chocolate & Fudge Stout Detectives	5.0%	Chocolate fudge stout. Moreish stout with long lasting chocolate fudge aroma.
MAIN	11	4T'S BREWERY	Warrington, Cheshire	Elvis Peachley	4.6%	English IPA, with velvety smooth peach aromas
MAIN	14	4T'S BREWERY	Warrington, Cheshire	Mango Fever	4.6%	English IPA, with bursts of mango aroma throughout.
MAIN	12	4T'S BREWERY	Warrington, Cheshire	Squirrel's Heaven	4.8%	This stout delivers all the nutty smoothness of peanut butter. Smooth roasted chocolate with peanut butter aromas throughout.
MAIN	15	ABBEYDALE BREWERY	Sheffield	Black Mass (VF)	6.66%	BREWED TO A GLUTEN FREE RECIPE. One of the world's longest standing Black IPAs. Brewed using 6 different malts including chocolate malts, black malts and roasted barley. Generously hopped with Cascade and Green Bullet. Flavours reminiscent of bitter chocolate, fruitcake and raisins, with beautiful aromas of coffee, pine, and burnt toast.A beast of a brew!
MAIN	16	ABBEYDALE BREWERY	Sheffield	Voyager (VF)	5.6%	BREWED TO A GLUTEN FREE RECIPE.A hazy Citra, Centennial & Mosaic IPA. Oozing juicy citrus and tropical fruit flavours with a vibrant finish.West Coast bitterness meets East Coast fruitiness.
MAIN	93	AKTIENBRAUEREI KAUFBEUREN	Bavaria, Germany	ABK Pilsner (Keg) (VF)	4.2%	A well balanced, smooth session lager with a robust and hoppy taste. Brewed exclusively for the UK market. Pilsner has a smooth aromatic hop taste. It is a cool refreshing session beer with an intense yellow, golden appearance.A truly authentic Bavarian imported session lager
MAIN	94	AKTIENBRAUEREI KAUFBEUREN	Bavaria, Germany	ABK Weissbier (Keg) (VF)	5.3%	A top fermented fruity, aromatic and lively, full-bodied beer.With a wonderful honey yellow colour this wheat beer has a natural yeast cloudiness. Easy drinking with soft floral flavours.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Albion (VF)	4.1%	Brewed to celebrate the arrival of our new brewing home in Albion Mills. Albion pours bright and golden in appearance and is just bursting with citrus, orange and biscuity malt aromas and aromas. Smooth, sessionable and uncomplictaed.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Amethyst (VF)	4.6%	A rich & smooth Plum Porter, blending deep roasted malts with the natural sweetness of ripe plems.The dark, velvety body delivers subtle hints of chocolate and caramel, while the plums provide a refreshing balance of sweetness and tartness.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Festoon (Keg) (VF)	4.6%	BREWED TO A GLUTEN FREE RECIPE. Helles Lager. Refreshing, bitter and bready,this is Amity's ode to the classic Helles lager.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Moonstruck (Keg) (VF)	6.5%	<u>TWO</u> DRINK TOKENS FOR A HALF-PINT. Blueberry & Vanilla Fruited Sour. Expect huge bursts of blueberry and sweet vanilla notes delivering a tangy dessert vibe.And the colour is just insane!
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Pismo (WF)	3.8%	Feel that Californian sunshine when you take a sip of a perfect sessionable West Coast pale ale. Citrus and grapefruit flavours deliver the sunshine hit from a classic US blend of Chinook, Centennial & Simcoe.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Superdank (Keg) (VF)	4.2%	A modern double dry-hopped pale ale unleashing an abundance of weedy dank falvours and aromas from a punchy hop blend of Mosaic, Simcoe, Citra and Idaho 7.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Waterpistol (Keg) (VF)	4.6%	Hazy, juicy Pale Ale. Expect big tropical vibes with a tonne of Australasian hops thrown in,.
AMITY		AMITY BREW CO	Greengates, West Yorkshire	Weavers (VF)	4.0%	BREWED TO A GLUTEN FREE RECIPE.A super sessionable and delicious pale ale with Chinook, Idaho 7, Nelson & Simcoe hops
MAIN	19	AMITY BREW CO	Greengates, West Yorkshire	Weavers (VF)	4.0%	BREWED TO A GLUTEN FREE RECIPE.A super sessionable and delicious pale ale with Chinook, Idaho 7, Nelson & Simcoe hops

MAIN	<u>18</u>	ANARCHY BREW CO	Newcastle-upon-Tyne	Bail Out (VF)	4.4%	Hazy pale ale. Smooth mouth feel, subtle hints of lemon with a low bitterness
MAIN	17	ANARCHY BREW CO	Newcastle-upon-Tyne	Boot Boys	5.0%	Enjoy a kick in the taste buds from this classic northern brown ale. Laced up with rich caramel malt flavours and a nutty finish.
MAIN	20	BANK TOP BREWERY	Bolton, Greater Manchester	Hercules	6.5%	A hearty and comforting strong ale that balances a malty sweetness of nutty, toasty, and caramel notes with a lively, aromatic twist from the Amarillo hops.
MAIN	21	BANK TOP BREWERY	Bolton, Greater Manchester	Port O'Call	5.0%	A bold and full-bodied speciality mild. Deep malt flavours of dark chocolate, coffee, and molasses are layered with notes of dark berry fruitiness from the addition of ruby port.
MAIN	22	BEARTOWN BREWERY	Congleton, Cheshire	Crème Bearlee (VF)	4.8%	A velvety sweet stout with burnt cream, madagascan vanilla and molasses.
MAIN	23	BEARTOWN BREWERY	Congleton, Cheshire	Otso (VF)	4.2%	Tropical dry-hopped Mosaic pale ale.
MAIN	25	BEERMATS BREWING CO	Winkburn, Nottinghamshire	Razzmattazz	5.2%	An exotic pale ale with intense fruitiness and a punchy hop aroma.
MAIN	27	BEERMATS BREWING CO	Winkburn, Nottinghamshire	Traumatised	5.3%	Wheat beer. Hints of banana and clove, as well as a hint of bubblegum with a sweet flavour throughout
Up to 4 of the 8 Bingley Brewery Cask Beers shown below will available at any one time.						
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Amarillo (VF)	3.8%	An easy drinking pael ale single hopped with Amarillo, imparting spicy, tropical, citrus notes.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Bruce (VF)	5.0%	This hazy New England IPA is brewed with 5 different hops; Citra, Ekuanot, Simcoe, Amarillo and dry hopped with Mosaic. With lots of fruity aromatics this NEIPA has plenty of bite. Brewed to celebrate 50 years since the release of Steven Spielberg's epic, Jaws.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Flying High (VF)	4.8%	Bingley's homage to the late, great Ozzy Osbourne. As the "Prince of Darkness" it was only fitting to brew an oatmeal stout and hop it with a British hop, Bramling Cross, for those dark berry notes. RIP Ozzy 1948 to 2025.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Goldy Locks (VF)	4.0%	Blonde made with pale crystal malt giving a delicate toffee aftertaste. Cascade aroma hop provides a refreshing citrus fragrance.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Jamestown (VF)	5.4%	American pale hopped with Chinook and Crystal in the kettle and dry hopped with Simcoe. Expect notes of grapefruit and stone fruits.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Mango's Into A Bar (VF)	4.1%	Hazy pale hopped with Zappa for its tropical fruit notes and infused with 20kg of mango puree just to make sure.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Norr Drift (VF)	3.9%	Contemporary bitter brewed with 5 different malts and 4 different hops. Notes of chocolate, spice, honey and dark fruit.
BINGLEY		BINGLEY BREWERY	Wilsden, West Yorkshire	Petham Cross (VF)	4.3%	A single hopped balanced fruity pale brewed using Chinook hops which give hints of grapefruit.
BINI		BINI BREW CO	Ilkley, West Yorkshire	Chairman Miaow (Keg) (VF)	5.5%	A classic style New England Pale Ale, just a little lower in alcohol. Its relatively low bitterness is beautifully offset by a super high hop aroma, produced by dry hopping at 20 grams per litre with Citra & El Dorado. Fermented with a classic New England yeast
BINI		BINI BREW CO	Ilkley, West Yorkshire	R.B.M. (VF)	3.4%	Wanna still live life on the edge but don't want to lose your religion? Worry no more - with Rapid Beer Movement, our little monster of a beer, you get all the flavour but at under 4% ABV. Azacca and Ekuanot hops lay spicy notes over a tropical fruit rhythm, with a murmur of pineapple, revealing an everpresent dry beat and a juicy green riff.

BINI		BINI BREW CO	Ilkley, West Yorkshire	Sheep's Car Named Desire (Keg) (VF)	4.8%	BREWED TO A GLUTEN FREE RECIPE. In memory of the time our brewery was in the Sheepscar area of Leeds, this easy drinking pale ale has a pine-like, spicy bouquet from dry-hopping with Chinook which also brings its signature hit of refreshing bitterness. Beautifully balanced with underlying citrus fruit notes from Cascade and Mosaic, it will definitely leave you desiring more!
BINI		BINI BREW CO	Ilkley, West Yorkshire	The Mother Yucca (Keg) (VF)	6.0%	The Mother Yucca blooms with juicy citrus, stonefruit and ripe berry flavour layers from a hefty dry-hopping with Strata and Pacific Sunrise to complement the Citra base. A lush, thick mouth feel cradles the fruit flavours, like the taproom yucca, mothering new shoots of flavour with every sip.
BINI		BINI BREW CO	Ilkley, West Yorkshire	Under the Manhole Cover (Keg) (VF)	4.3%	Our flagship hazy pale ale, fermented with New England yeast. Lift the lid and you'll discover punchy, tropical fruit aromas breaking through its bold, bitter backbone.
MAIN	28	BLACK LODGE BREWERY	Liverpool	Anytime Cowboy	6.0%	West Coast IPA with Amarillo and Simcoe hops. Juicy grapefruit and citrus kick, followed by a hint of black pepper.
MAIN	29	BLACK LODGE BREWERY	Liverpool	Jump to the Ground	4.0%	American Red Ale.
MAIN	24	BOWNESS BAY BREWING CO	Kendal, Cumbria	Swan Blonde	4.0%	A delicious, light and crisp pale ale. It's bursting with flavour, thanks to the extra pale malts and hops with a citrusy and tropical fruit profile.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Amber Jam (VF)	3.4%	CERTIFIED GLUTEN FREE. This juicy amber ale is sessionable whilst packing a hop hit. Flavours of tropical fruits, citrus and grapefruit combined with a refreshing hop bite make this Amber absolutely Jam!
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Bad Kitty (VF)	5.5%	CERTIFIED GLUTEN FREE. A chewy chocolate-vanilla dream of a porter. Decadent and moreish. Multiple award winner. CAMRA Champion Beer of Britain Finalist.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Beowulf (Keg) (VF)	4.2%	CERTIFIED GLUTEN FREE. Unfiltered Helles Lager. Brass Castle's take on a classic Munich-style lager. Clean and crisp with plenty of biscuity malt character. Super refreshing.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Bright (VF)	4.3%	CERTIFIED GLUTEN FREE. A hop forward pale ale featuring Citra & Chinook. A light and dry aroma with a crisp and tropical mouthfeel, followed by a tart, dry finish. A complex and satisfying modern pale ale.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Disruptor (Keg) (VF)	7.4%	CERTIFIED GLUTEN FREE. ONE DRINK TOKEN FOR ONE-THIRD OF A PINT.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Hoparoo (VF)	4.3%	CERTIFIED GLUTEN FREE
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Hoptical Illusion (Keg) (VF)	4.3%	CERTIFIED GLUTEN FREE
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Life's AF Beach (Keg) (VF)	0.5%	CERTIFIED GLUTEN FREE. LOW ALCOHOL BEER (0.5%) This pina colada style ale lets you celebrate the beach party vibes without the headache. Sweet fresh pineapple, with a huge coconut aroma, and a big hit of hops.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Morph West Coast (Keg) (VF)	5.0%	CERTIFIED GLUTEN FREE. This West-Coast style IPA is zesty and fulsome, boasting flavours of juicy stone fruits
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Morph Red (VF)	5.0%	CERTIFIED GLUTEN FREE. Red in the Morph range brewed with CAMRA National Pub of the Year, The Bailey Head in Oswestry. Rye and Wheat in the grist and Columbus, Centennial, Talus and El Dorado hops for a peppery balance and tropical zest to go with the Rye.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Peach Melbeer (VF)	4.3%	CERTIFIED GLUTEN FREE. Peach and Raspberry join forces. Slightly sweet malt body, with gentle hop character enhanced with the fruits of the classic combo.
BRASS		BRASS CASTLE BREWERY	Malton, North Yorkshire	Soursop (Keg) (VF)	3.4%	CERTIFIED GLUTEN FREE. Clean and refreshing sour featuring soursop (a tropical fruit), complemented by pineapple, mango and guava.

MAIN	26	BREW YORK	York	Tonkoko	4.3%	Tonka beans, hand-toasted coconut, Madagascan vanilla and Belgian sourced cacao nibs combine to make this one silky smooth and indulgent milk stout. Many have called it liquid Bounty!
BRIDGE		BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Aired Ale	4.1%	An English pale ale, malty biscuit character with mixed fruit aromas and a lasting dry finish.
BRIDGE		BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Blonde	4.0%	A modern blonde ale with big traditional flavours. A blend of 4 hops and 2 malts result in an exciting Citrus Aroma with a Grapefruit Finish.
BRIDGE		BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Holy Cow	5.6%	An amber coloured Extra Special Bitter (ESB). Sweet fruity start balanced by a warming hoppy finish.
BRIDGE		BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Neslon Sauvín	4.5%	Pale in colour with aromas of peaches and gooseberries.
BRIDGE		BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Pumpkin Head	4.2%	Copper coloured, this beer has full flavours that linger pleasantly on the palate. With a good bitter-sweet balance the beer has a robust hop character both citrus and spicy in nature. Light aromas from its Fuggles and Golding hops with just a hint of pumpkin.
BRIDGE		BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Rum & Raisin Stout	4.9%	Infused with rum, this stout has a pleasing chewy malt backbone with a warming rum & raisin flavour.
MAIN	30	CHANTRY BREWERY	Rotherham, South Yorkshire	Diamond Black Stout	4.5%	A full bodied dry stout with a bitter finish, spicy with hints of liquorice and dark berries. Brewed using the finest Yorkshire malts and roast barley. THIS BEER IS SERVED FROM A WOODEN CASK. A copper coloured
MAIN	31	CRAVEN BREW CO	Crosshills, North Yorkshire	Alt	4.6%	beer brewed in the style of a traditional Rhineland Altbier from the area around Dusseldorf. Expect malty sweetness, balanced by a subtle hop bitterness
MAIN	32	CRAVEN BREW CO	Crosshills, North Yorkshire	NEIPA	4.2%	Dry-hopped hazy session pale.
MAIN	33	CRAVEN BREW CO	Crosshills, North Yorkshire	VIP - Victorian Imperial Porter	6.5%	THIS BEER IS SERVED FROM A WOODEN CASK. Legendary strong, almost black beer with considerable malt character. Coffee and slightly smoky notes with well balanced bitterness from the English hops. Adapted from an original Victorian recipe.
MAIN	34	FIRST & LAST BREWERY	Bellingham, Northumberland	Equinox	4.1%	A hoppy session pale ale packed with New World hops for a refreshing citrus flavour and tropical aroma.
MAIN	35	FIRST & LAST BREWERY	Bellingham, Northumberland	Reiver	4.2%	A classic best bitter with a fruity aroma and flavour. Brewed with 5 British malts and Fuggles and East Kent Goldings hops.
MAIN	36	FYNE ALES	Cairndow, Argyll, Scotland	Shared Thread	4.5%	Oat cream session pale brewed in collaboration with Pivovar Thrills Brewing from Czechia.
MAIN	37	FYNE ALES	Cairndow, Argyll, Scotland	Slow Motion	3.4%	Dark mild.
GOOSE		GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Chinook	4.2%	Blonde ale bursting at the seams with American Chinook hops, which provide it with the most distinctive and captivating taste.
GOOSE		GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Goose Eye Bitter	3.9%	A traditional bitter with chestnut colours. A great session beer with a good punch of flavour produced by three varieties of hop.
GOOSE		GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Over and Stout	5.2%	An excessively dark stout, strong in content and strong in flavour. With the smoothness of a dark mild but the strength to wake the dead.
GOOSE		GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Pommie's Revenge	5.2%	An extra strong single malt bitter brewed in the traditional manner with only the best English ingredients. Very palatable, without the heaviness of an old ale.
GOOSE		GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Spring Wells	3.6%	A light ale absolutely bursting with flavour and packed to the brim with New Zealand hops.
GOOSE		GOOSE EYE BREWERY	Crossflatts, West Yorkshire	NEW BEER	?	Enquire at the bar for details.

MAIN	38	GREY TREES BREWERY	Aberdare, Rhondda Cynon Taf, Wales	Afghan Pale Ale (VF)	5.4%	This American pale ale uses Cascade, Citra and Simcoe hops. The Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops. This gives a tropical hop aroma, paired with the unique taste combination of these three distinctive hop varieties, making it both full in flavour and crisply thirst-quenching.
MAIN	39	GREY TREES BREWERY	Aberdare, Rhondda Cynon Taf, Wales	Digger's Gold (VF)	4.0%	This award-winning golden ale is alive with fresh citrus aromas which leave a subtle bitterness. Crafted with Marris Otter pale malt, US hops, Welsh water and Grey Trees' passion.
MAIN	40	HAMBLETON BREWERY	Melmerby, North Yorkshire	Stallion Amber	4.2%	A traditional old fashioned Yorkshire Best Bitter, with a strong malt character and enhanced bitterness, brought bang up to date with a last minute hop addition for extra aroma.
MAIN	41	HAMBLETON BREWERY	Melmerby, North Yorkshire	Thoroughbred	4.0%	An Anglo American mashup, this session IPA blends the freshest US grown Yakima Valley hops with the best Maris Otter malt the UK can offer.
MAIN	42	HARBWR BREWERY	Tenby, Pembrokeshire, Wales	Pia Whanga	4.2%	New Zealand IPA. Quintessentially New Zealand. Using no less than THREE types of hops from the Land of the Long White Cloud, providing strong flavours of lemon, lime and tropical fruits. This hoppy pale ale is very light in colour but heavy on delicious flavours. Kia Ora!
MAIN	43	HARBWR BREWERY	Tenby, Pembrokeshire, Wales	RFA Sir Galahad	4.6%	Red Ale. Brewed blending traditional malts with German Cara Red to create a blend of malty sweetness and subtle roasted flavours as well a deep ruby red colour. No less than FOUR hop varieties are used in this beer, each one adding a well-balanced bitterness and a slightly spicy note.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Happy As A Pig in Citra (Keg) (VF)	5.2%	A juicy, full bodied vermont pale. Brewed using Citra, Amarillo and Simcoe hops as well as a New England yeast to create a well balanced hazy tropical citrus ale.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Harlow Blonde (VF)	3.9%	A lower alcohol blonde that uses English and American hops to create a delicate fusion of earthy yet zesty flavour.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Harrogate Best (VF)	4.5%	An amber coloured Best Bitter with a full bodied sweetness from dark crystal malts and a subtle spiciness from the malted rye.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Harrogate Pale (VF)	4.2%	Traditional English malts and modern American citra and simcoe hops combine for a light bodied session pale ale with floral and citrus notes.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Wavey Marms IPA (Keg) (VF)	3.8%	A fruity, funky Session IPA made using Mosaic and Citra hops. Tropical notes with hints of marmalade.
		1 of the 4 Harrogate Brewing dark beers in cask shown below will be served at any one time				
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Harrogate Porter (VF)	4.8%	Traditional eighteenth century recipe. Well-hopped and made with brown malt.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Nidd Mild (VF)	3.7%	A dark, malty ale with hints of roasted coffee, tobacco and liquorice.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Plum Porter (VF)	4.8%	Well-rounded porter with fruity, sweet notes over a backdrop of hoppy flavour. Deep red in colour but not in taste, the plum lightens the dark notes on the palate.
HARROGATE		HARROGATE BREW CO	Harrogate, North Yorkshire	Salted Caramel Porter	4.8%	A balance of dark roast and beady malts, caramel and light earthy hops. A hint of salt; smooth and easy to drink.
KIRKSTALL		HARVEY'S BREWERY	Lewes, East Sussex	Sussex Best	4.0%	A superbly balanced bitter with prominent hop character. Using a blend of four local hops, water filtered through the Sussex Downs over 30 years, and Harvey's unique 60 year old yeast strain, Harvey's Best Bitter is the embodiment of Sussex.
MAIN	44	HAWKSHEAD BREWERY	Staveley, Cumbria	Five Hop	4.4%	Well hopped golden ale made using 5 different US and UK hop varieties.
MAIN	45	HAWKSHEAD BREWERY	Staveley, Cumbria	Prime Porter	4.9%	A dark, ruby brown, rich, complex porter with aromas of dark chocolate, treacle sweet flavours, roasted bitterness and a surprising fruitiness from a medley of English and American hops.

MAIN		ILKLEY BREWERY	Ilkley, West Yorkshire	Cask conditioned beers from Ilkley Brewery will be available from a handpump in the middle of the Main Festival Bar - please enquire at the bar for current availability.		
MAIN	46	JENNINGS BREWERY	Cockermouth, Cumbria	Cocker Hoop	4.6%	A renowned pale golden bitter brewed with Jennings well water, Maris Otter Pale malt, and a blend of wheat and oats to create the crisp golden colour and deep head. Goldings hops provide a subtle spicy bitterness and Celeia hops provide a noble floral citrus aroma.
MAIN	47	JENNINGS BREWERY	Cockermouth, Cumbria	Sneck Lifter	5.1%	Brewed with Maris Otter, Amber and a dash of Chocolate malts with a blend of Fuggles, Goldings and Challenger hops - some of the UK's most respected varieties. These combine for a glorious deep amber ale, with russet highlights and a warming character. Complex flavours of dried fruits and hints of spice make a perfect beer to savour.
MAIN	48	JOLLY BOYS BREWERY	Barnsley, South Yorkshire	Barnsley Blonde	3.8%	
MAIN	49	JOLLY BOYS BREWERY	Barnsley, South Yorkshire	Collier Porter	5.0%	
KIRKSTALL2		KIRKSTALL BREWERY	Leeds	Three Swords	4.5%	The name is derived from the coat of arms used by the Cistercian monks of Kirkstall Abbey. Three American hop varieties are used in abundance to deliver a crisp, aromatic pale ale with clean and refreshing citrus-fruit flavours.
KIRKSTALL2		KIRKSTALL BREWERY	Leeds	Virtuous (Keg) (VF)	4.5%	CERTIFIED GLUTEN FREE. This session IPA has a clean citrus aroma that gives way to a fruit hop flavour. Flavours of tropical and citrus fruits, with hints of pine and blueberry are perfectly balanced by its complex malt base, giving it a flavoursome yet refreshing profile..
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Abbey Ale	5.5%	Inspired by Kirkstall Brewery Co's (1833-1983) Abbey Ale, this strong ale takes cues from Belgian Abbey style ales but uses all English ingredients and West Yorkshire yeast.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Allsopp's Double Diamond (Keg) (VF)	3.8%	This legendary beer has returned to the Allsopp's stable, revitalised with a fresh recipe. This easy-drinking, hoppy pale ale still 'works wonders'.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	BYB - Best Yorkshire Bitter (Keg) (VF)	4.5%	An update on a classic, mostly pale malts and UK hops dominate this pale beer. Classically Drinkable
KIRKSTALL		KIRKSTALL AND FIVE POINTS	Leeds amd Hackney, London	Extra Stout (Keg) (VF)	5.0%	A collaboration with The Five Points Brewing Co, this historically inspired Extra Stout takes its cues from the 1930s. Using a hefty dose of Challenger hops to balance its biscuity, cinder toffee malt character, this cask stout becomes more enjoyable with every sip.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Flamango (Keg) (VF)	3.4%	Hazy Mango Pale. Citra and Talus hops are boosted by the addition of juicy mango in this session-strength tropical pale ale.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Jasper (VF)	4.3%	Rotational, hazy, unfiltered, unfiltered session IPA. Focuses on a soft mouthfeel with a balance of pale, oats, wheat and dextrin malt, showcasing different hop varieties to achieve complex and moreish tropical fruit flavours.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Judicious (Keg) (VF)	4.8%	Hazy New England style pale ale. This soft, clean and highly-hopped juicy pale is packed with flavours of pink grapefruit, pineapple, mango, lychee, passion fruit and peach, with a gentle hint of coconut.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Kirkstall Pilsner (Keg) (VF)	4.0%	CERTIFIED GLUTEN FREE. A clean, crisp and unfiltered, sessionable Pilsner. Hopped with Loral and Hersbrucker, which offer lemon zest and light floral notes.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Kriek (Keg) (VF)	3.4%	A Belgian-style cherry beer brewed for Kirkstall by Brouwerij Haacht in Belgium. A medium-bodied and well-balanced fruit beer, rich with summer cherries, gentle sweetness and a smooth, dry finish.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Leeds Midnight Bell	4.8%	A premium dark mild. Crystal and chocolate malts combine with wonderful Willamette hops to give a full bodied, complex character to this award winning ale.

KIRKSTALL		KIRKSTALL BREWERY	Leeds	Three Swords	4.5%	The name is derived from the coat of arms used by the Cistercian monks of Kirkstall Abbey. Three American hop varieties are used in abundance to deliver a crisp, aromatic pale ale with clean and refreshing citrus-fruit flavours.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Verdita (Keg) (VF)	4.0%	A juicy sour. Sessionable and refreshing, a juicy hit of pineapple and lime is perfectly balanced with coriander, mint and just a hint of chilli.
KIRKSTALL		KIRKSTALL BREWERY	Leeds	Virtuous (Keg) (VF)	4.5%	CERTIFIED GLUTEN FREE. This session IPA has a clean citrus aroma that gives way to a fruit hop flavour. Flavours of tropical and citrus fruits, with hints of pine and blueberry are perfectly balanced by its complex malt base, giving it a flavoursome yet refreshing profile..
MAIN	51	LITTLE CRITTERS BREWING COMPANY	Sheffield	Turtley Tropical	4.4%	This tropical pale ale is made with a blend of highest quality American aroma hops and has a tropical fruity nose with a smooth body and a light bitter finish, making this an excellent session pale ale.
MAIN	50	LITTLE CRITTERS BREWING COMPANY	Sheffield	Vanilla Chinchilla	4.5%	Our Vanilla Ice Cream Porter balances the bitterness of chocolate malt with sweet notes of lactose and vanilla, creating a milk chocolate impression. Subtle hints of coffee and custard add depth to this indulgent brew, a great milk stout for the winter season.
MAIN	52	LOCH LOMOND BREWERY	Dumbarton, Scotland	Lost in Mosaic	5.0%	New World IPA - Pineapple and citrus aromas lead to orange and melon flavours followed by a fresh citrus finish.
MAIN	53	LOCH LOMOND BREWERY	Dumbarton, Scotland	The Gloaming	4.4%	This traditional Scottish 80 Shilling ale is dark reddish brown in colour. Rich roasted malts on the nose followed by flavours of biscuit and cereal on the palette followed by a sweet yet dry finish.
KIRKSTALL		MASH GANG	London	Chug (Keg) (VF)	0.5%	Non-alcoholic hazy IPA. Expect big tropical hops, assertive but round bitterness, and an extra pale base, with fluffy body. Easy drinking, crowd pleasing Even people who don't usually like non-alcoholic beers have given it a thumbs up.
MAIN	56	NAILMAKER BREWING CO	Darton, South Yorkshire	Citra Grapefruit Pale (VF)	4.1%	This session IPA is brewed using only Citra hops which have zesty aromas & flavours of lime, grapefruit, mango, lychee & gooseberry. With an extra zing of grapefruit. Light and very refreshing.
MAIN	54	NIGHTJAR BREW CO	Mytholmroyd, West Yorkshire	Dangermou5 (VF)	4.1%	New Zealand IPA loaded with our two of the breweries favourite NZ hops, Nelson & Motueka. Dry hopped for extra flavour, delivering clean & crisp citrus notes with gooseberries & a hint of mango. With a light haze that appeals to the eyes, to compliment the fresh, fruity aroma
MAIN	55	NIGHTJAR BREW CO	Mytholmroyd, West Yorkshire	Emotional Support Hamster (VF)	7.0%	Juicy, soft, pillowy and exploding with ripe tropical flavours, our thick hazy NEIPA is a real showcase New England pale. Double dry hopped with Amarillo, Citra & Simcoe hops & with a slight increase in bittering hops, for a 7% beer it's far too easy to drink! Pale golden in colour & brewed with oats for an extra soft mouthfeel, life is better with an Emotional Support Hamster!
MAIN	57	NIGHTJAR BREW CO	Mytholmroyd, West Yorkshire	In the Mouth of the Wolf (VF)	4.5%	Seriously juicy & refreshing IPA. Double dry hopped with Wolf (Slovenia), Citra (Yakima Valley) & Nelson Sauvin (New Zealand) hops for luscious & complex overripe mango meets lemongrass overtones. A soft palate & oaty mouthfeel complement the subtle white wine & grassy aftertaste flavours. Aromas of tropical fruits & citrus perfectly round out this naturally hazy vegan friendly brew.
MAIN	58	NORTHERN MONK	Leeds	Eternal (VF)	4.1%	An award-winning session IPA that's low in ABV but high in hops. Simcoe and Centennial hops dominate this light blonde beer with a swathe of tangerine aroma and a sublimely quenching citrus pith aftertaste that lingers on and on and on... eternally.
MAIN	60	OAKHAM ALES	Peterborough, Cambridgeshire	Green Devil IPA	6.0%	This contemporary cask aged IPA explodes with amazing hop harvest aromas, packs in big tropical and citrus hop flavours before a crisp, refreshing finish.

MAIN	59	OAKHAM ALES	Peterborough, Cambridgeshire	Kingdom	5.0%	A new Cask Aged Stout featuring a tried and tested UK hop combination of Challenger and Fuggles on a base of five different malts. Smooth and nobly full bodied with crisp fruit character. Notes of spice and cedar plus floral, herbal and grassy hints are regally crowned by a majestic, rounded bitterness.
MAIN	61	OAKHAM ALES	Peterborough, Cambridgeshire	Tempest	5.0%	Cask Aged Fest Bier.A slow and cool fermentation helps release delicate fruity aromatics and floral, herbal and tangerine notes before a clean lemon finish in this specially brewed Fest Bier. Munich and Lager Malts help things along. One to celebrate!
MAIN	62	OKELL'S BREWERY	Kewaigue, Douglas, Isle of Man	Manx Pale Ale (MPA)	3.6%	A very light gold colour pale ale.Aromas of tropical fruit, mango, passion fruit and papaya. Initially sweet flavours of passion fruit and peach leading to an intense dry hop finish.
MAIN	63	OKELL'S BREWERY	Kewaigue, Douglas, Isle of Man	Smoked Porter	5.0%	Released to celebrate the 175 year anniversary of Okell's Brewery.The beer is a classic 5% Porter with rich malt character combined with a gentle hint of smoke derived from peated malt and the aging process on American oak wood chips, these flavours meld with subtle flavours of blackberries, chocolate and vanilla.
MAIN	1	OSSETT BREWERY	Ossett, West Yorkshire	Blonde	3.9%	This pale ale is full-bodied, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.
MAIN	2	OSSETT BREWERY	Ossett, West Yorkshire	Butterley	3.4%	A traditional, easy drinking Yorkshire Bitter, made from all British ingredients. Deep golden-amber in colour, this beer initially has sweet malt and honey on the palate, followed by a moderately bitter finish.The delicate hop aromas can be described as floral and spicy.
MAIN	3	OSSETT BREWERY	Ossett, West Yorkshire	Excelsius	5.2%	A classic dry-hopped Pale Ale, brewed from British pale malt and US Cascade hops. Smooth, fruity and full-bodied, with a deceptive bitterness to complement its alcohol strength. Refreshing citrus hop aromas complete the sensory pleasure.
MAIN	4	OSSETT BREWERY	Ossett, West Yorkshire	Silver King	4.3%	BREWED TO A GLUTEN FREE RECIPE.A simple combination of pale malt and American Cascade hops result in a crisp, dry and refreshing pale ale with aromas of citrus fruit and balanced bitterness.
MAIN	5	OSSETT BREWERY	Ossett, West Yorkshire	White Rat	4.0%	This very pale, hoppy ale is made from low colour malt.A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.
MAIN	6	OSSETT - RAT BREWERY	Huddersfield, West Yorkshire	Ilkla Moor Bah't Rat	4.3%	Pale Hoppy Bitter. Straw-coloured and refreshingly dry, this hoppy ale is brewed with a blend of Cascade,Wakatu and Summit hops for a spicy, savoury aroma and lasting bitterness.
MAIN	7	OSSETT - RAT BREWERY	Huddersfield, West Yorkshire	Ratatouille	5.0%	This crisp, hoppy IPA has all the delicious appeal of a classic dish. Maris Otter and Wheat malts combine with American Amarillo and Chinook hops in a straightforward recipe to scrumptious results. Full- bodied, refreshing and fruity, with a pine aroma and lip-smacking citrus and tropical fruit notes.
MAIN	8	OSSETT - RIVERHEAD BREWERY	Marsden, West Yorkshire	Black Moss Stout (VF)	4.3%	A heavy, full bodied jet black stout with roasted malt flavours, delicately hopped with English Classics - Challenger & Fuggles.
MAIN	10	OSSETT - RIVERHEAD BREWERY	Marsden, West Yorkshire	Redbrook Premium	5.5%	A rich red brown strong ale. Slightly sweet with moderate bitterness, a mellow but robust drink.
MAIN	9	OSSETT - RIVERHEAD BREWERY	Marsden, West Yorkshire	White Cloud	4.5%	A dry, extra pale, heavily hopped English style IPA brewed using summit hops to give an intense Citrus fruit finish.
TRAIN A		OSSETT BREWERY	Ossett, West Yorkshire	Blonde	3.9%	Full-bodied pale ale, well-rounded and slightly sweet on the palate.A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.

TRAIN A		OSSETT BREWERY	Ossett, West Yorkshire	White Rat	4.0%	This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.
TRAIN O		OSSETT BREWERY	Ossett, West Yorkshire	Barghest	4.3%	Darkly decadent. This stout pays homage to the Barghest, a mythical beast said to appear on Yorkshire's dark nights. Coffee, chocolate and vanilla notes come together in a smooth body - but will you live to tell the tale?
TRAIN O		OSSETT BREWERY	Ossett, West Yorkshire	Blonde	3.9%	Full-bodied pale ale, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.
TRAIN O		OSSETT BREWERY	Ossett, West Yorkshire	White Rat	4.0%	This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.
MAIN	64	PHOENIX BREWERY	Heywood, Greater Manchester	Wobbly Bob	6.0%	This award-winning amber-coloured English strong-ale has a strong malt and fruit balance, evident in both the aroma and flavour, with a slight sweetness, leading to a dry finish.
MAIN	65	PICTISH BREWING COMPANY	Rochdale, Greater Manchester	Crystal	4.6%	Pale ale.
MAIN	66	REDWILLOW BREWERY	Macclesfield, Cheshire	Breakfast Stout	5.6%	This dangerously drinkable Vietnamese coffee stout starts with an assertive roasty bitterness from the dark malts which quickly gives way to a smooth rich dark chocolate and hazelnut finish.
Up to 2 of the 3 Round Corner Brewing Cask Beers shown below will available at any one time.						
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Country Mile	3.4%	Golden session ale.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Market Bitter	3.4%	Pouring a deep golden, bready and caramel malts underpin an elegant floral and fruity hop aroma. A medium body holds the refreshing bitterness well. Eminently balanced this is a modern classic session beer.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Market Pale	4.2%	Pale golden from generous use of cara-gold malt which provides a pleasing caramel malt base. Citrus, pine, and gooseberry aromas from generous use of New Zealand hops also deliver a long bitter finish.
Up to 4 of the 7 Round Corner Brewing Keg Beers shown below will available at any one time.						
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	10 Hours in LA (Keg) (VF)	5.2%	Pale and gently hazy, 10 Hours in L.A. is loaded with hops from the South Pacific. Deliciously soft with a laid-back bitterness, showcasing exotic citrus & luscious tropical hop aromas, this is our vision of the perfect Pacific Pale Ale.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Drovers (Keg) (VF)	4.3%	Hazy session IPA. A crisp and juicy thirst-slaker that doesn't hang around. Generously dry-hopped with Citra, Mosaic & Simcoe and suffused with breezy, tropical notes.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Frisby (Keg) (VF)	4.4%	Finest German pilsner malt and English wheat malt forge a classically smooth lager beer. Perle, Hallertau Mittelfruh and Fuggles hops deliver grassy, sweet-spice and gentle lemon like citrus aromas and an elegant bitter finish.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Monochrome (Keg) (VF)	5.5%	A rich and velvety porter that blends the decadent flavours of cacao and vanilla. Chocolate, dark fruits and a subtle hint of mocha perfectly balanced by a touch of creamy vanilla sweetness. A smooth, well-rounded beer with a lingering finish of bittersweet chocolate and a touch of vanilla warmth - an indulgent and comforting treat.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Social Club (Keg) (VF)	4.3%	Nitro Stout. Taking 120 seconds to settle, Social Club is a smooth and creamy dry Irish stout, which pours black with a tight white head. Its eleven different malts are blended harmoniously, imparting subtle aromas of dried fruits, dates and chocolate. With a velvet like mouthfeel, pacific jade and fuggles hops add a sublime bitter finish.

ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Society for the Encouragement of Virtue (Keg) (VF)	12.0%	<u>TWO</u> DRINK TOKENS FOR ONE-THIRD OF A PINT.This rich imperial stout pours an opaque jet black. Rich and decadent after several months maturing in freshly disgorged Planteray Rum barrels from Barbados, roast malts bring aromas of dried fruits, liquorice, Christmas cake and molasses.The mouthfeel is velvety, with smooth oak and rum notes balanced elegantly by a firm, lingering bitterness. Formed in 1787 Melton Mowbray's Society for the Encouragement of Virtue punished vice, profanity and immorality.The three ingredients for this dark seductive stout.
ROUND		ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Steeplechase (Keg) (VF)	4.4%	Pale Ale. Pours a sumptuous orange hue provided by a base of the finest English barley malts. Builds a level of sweet complexity that is well balanced with New Zealand & US hops. Juicy hop aromas of oranges & tropical fruit and citrus orchards lead to a very pleasing bitterness and cleansing finish.
MAIN	67	SALTAIRE BREWERY	Shipley, West Yorkshire	Montezuma's Triple Choc	4.8%	Thick and black stout with a dense caramel head. Smell is chocolate! Taste is clean and rich with a massive hit of chocolate sweetness.
MAIN	69	SALTAIRE BREWERY	Shipley, West Yorkshire	Raspberry Blonde	4.0%	Refreshing blonde ale infused with a hint of raspberries.
MAIN	68	ST AUSTELL BREWERY	St Austell, Cornwall	Maverick	4.5%	American pale ale.A real accelerating taste of orange, hops and honey all in a pint glass. Pale in colour and full-bodied, drinking this doesn't need to be a solo mission. Brewed with Amarillo, Citra and Cascade hops.
MAIN	70	ST AUSTELL BREWERY	St Austell, Cornwall	Proper Job	4.5%	This English IPA is packed full of vibrant citrus, grapefruit and pineapple flavours and balanced with a crisp, bitter finish
MAIN	71	SQUAWK BREWING CO	Brewed at Moorhouses Brewery, Burnley	Mallard (VF)	4.5%	BREWED TO A GLUTEN FREE RECIPE.This hazy gluten-free pale ale is soft, juicy and hopped with Mosaic and Citra for delicious stone fruit goodness.
MAIN	73	THEAKSTONS BREWERY	Masham, North Yorkshire	Old Peculier	5.6%	A beautiful, yet very simple beer, brewed using a generous blend of finest pale, crystal and roasted barley with two bitter hops combined with the majestic and noble Fuggle hop to produce a beer of awesome full-bodied flavour. Deep, dark ruby coloured with a rich fruity flavour and hints of black cherry and banana.
MAIN	74	THEAKSTONS BREWERY	Masham, North Yorkshire	Peculier IPA	4.1%	Brewed with the finest of British malted barley and three new world, English grown hops - Harlequin, Jester and Olicana to deliver a velvety texture, a honeyed fruit aroma, and a beautifully balanced finish.
MAIN	72	THEAKSTONS BREWERY	Masham, North Yorkshire	Poltergeist	4.2%	A spooky salted caramel porter. It weaves a sweet-yet-haunting harmony of caramel and toffee, wrapped in roasted malt and a whisper of sea salt. Beneath the surface drifts a ghostly hint of smooth chocolate, tempting you deeper into the glass.
MAIN	75	THREE BROTHERS BREWING	Stockton-on-Tees, County Durham	Cherry Chocolate Milk Stout	4.4%	A layered malt driven milk stout with hints of chocolate and ripe finishing notes of cherry.
MAIN	76	THREE BROTHERS BREWING	Stockton-on-Tees, County Durham	What's up Bru-h?	5.6%	Golden hazy New England style IPA brewed with BRU-1 hops. Charity beer with 10p a pint going to Teesside MIND
MAIN	89	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Boltmaker	4.0%	Tawny bitter combining hops, fruit and nutty malt. Lingerin, increasingly bitter aftertaste.
MAIN	92	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Hopical Storm (Keg) (VF)	4.0%	An aromatic dry-hopped, modern pale ale. Brewed using whole leaf hops grown entirely in the UK, with three stages of hopping to give depth of flavour and an aromatic nose. Citrussy and sessionable, it has a pleasant fruity body topped with flavours of mandarin, mango and passion fruit.
MAIN	90	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Knowle Spring	4.2%	A full-bodied easy drinking blonde beer with floral and grapefruit aromas, spiced orange on the tongue, followed by aromatic citrus hop flavours to finish.
MAIN	86	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Landlord	4.3%	A collaboration between Timothy Taylor's and Leeds based Northern Monk.

MAIN	91	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Northern Rising Unity Stout	4.4%	Created in collaboration with Leeds based Northern Monk. This perfectly balanced mellow dark beer has body and depth. It has a fruity, toasted aroma with hints of chocolate, citrus and roasted malts on the tongue. A darker shade of pale!
TRAIN T		TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Knowle Spring	4.2%	A full-bodied easy drinking blonde beer with floral and grapefruit aromas, spiced orange on the tongue, followed by aromatic citrus hop flavours to finish.
TRAIN T		TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Landlord	4.3%	A classic pale ale with a golden amber colour. It has a scent of caramel, light fruits and roasted malt hints. Multi-award winner
TRAIN T		TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Landlord Dark	4.3%	This perfectly balanced mellow dark beer has body and depth. It has a fruity, toasted aroma with hints of chocolate, citrus and roasted malts on the tongue. A darker shade of pale!
MAIN	79	TINY REBEL BREWING CO	Rogerstone, Gwent, Wales	Bullet Tooth Tony	4.8%	This hazy pale double-dry-hopped IPA IS hoppy and full-bodied. Hopped with Krush, Citra, Mosaic, Simcoe and Citra Cryo.
MAIN	81	TINY REBEL BREWING CO	Rogerstone, Gwent, Wales	Hold Your Colour	4.3%	This session Red IPA has a cherry blossom nose and a fruity, zesty taste.
MAIN	77	TITANIC BREWERY	Burslem, Staffordshire	Cherry Porter	4.9%	A well-rounded fruity porter, hoppy with strong notes of Rainier Cherries. Red in colour with a sweet nose, a balanced finish results in a very easy-drinking beer.
MAIN	78	TITANIC BREWERY	Burslem, Staffordshire	Plum Porter	4.9%	A well-rounded speciality porter with a sweet, fruity nose. Notes of plum and other stone fruits are present throughout, balanced against a delicate blend of classic hops
MAIN	80	TRUTH HURTS BREWING	Morley, West Yorkshire	Launch (VF)	4.2%	Light golden in colour, this pale ale has a citrus, mango and lychee hoppy flavour. Hops citra and idaho 7.
MAIN	95	VAULT CITY BREWING	Penicuik, Midlothian, Scotland	Strawberry Sundae (Keg)	5.0%	<u>TWO</u> DRINK TOKENS FOR A HALF-PINT. This delightful smoothie sour is strawberries and cream in a glass. Sweet and juicy Scottish strawberries pair perfectly with the sour base beer to create something smooth and full bodied. You can expect mouth-watering flavours of traditional strawberries and cream with the addition of lactose and smooth vanilla.
MAIN	96	VAULT CITY BREWING	Penicuik, Midlothian, Scotland	Triple Fruited Mango (Keg) (VF)	4.8%	<u>TWO</u> DRINK TOKENS FOR A HALF-PINT. Juicy, fresh and rich - this smoothie sour is a tropical adventure serving a triple helping of alphonso mango, paired with our mouth-watering mixed fermentation sour base beer.
KIRKSTALL		VELTINS BREWERY	North Rhine-Westphalia, Germany	Veltins Pilsner (Keg) (VF)	4.8%	Brewed using the brewery's own natural spring water. This German brewed Pilsner lager has a delicate, dry and clean palate, fine carbonated body, slight bitterness and a light citrus finish.
MAIN	82	VOCATION BREWERY	Cragg Vale, West Yorkshire	Bread & Butter	3.9%	Layers of US hops are set against a backbone of British malts, so what this beer lacks in strength, it makes up for in character. Look out for fresh flavours and aromas of pine, peach, lychee & citrus fruits, tempered by a smoothly rounded bitterness to leave you wanting more.
MAIN	83	VOCATION BREWERY	Cragg Vale, West Yorkshire	Pride & Joy	4.8%	This American pale ale is crisp, very hoppy and aromatic. Robust hop flavours are layered over a balanced malty backbone. Initially soft to the palate, building to a generous, but clean bitterness. Flavours and aromas of mango, citrus, earthy pine, tropical fruit & blueberry.
MAIN	84	WHARFEDALE (Flying Duck Brewpub)	Ilkley, West Yorkshire	Blonde	3.9%	A straw coloured blonde zesty session ale. English malts combine with a blend of New Zealand and American hops to create lingering citrus/ grapefruit flavours and a fresh satisfying bitter finish.
MAIN	85	WHITWORTH VALLEY BREWING	Whitworth, Lancashire	Another Dray in Paradise	5.0%	A rich malty stout, infused with cacao nibs and coconut, matured in cask. Velvety smooth chocolate finish with hints of coconut.
MAIN	87	WHITWORTH VALLEY BREWING	Whitworth, Lancashire	Drop It Like It's Hop	4.5%	A clean and refreshing West Coast pale ale. Brewed using generous amounts of Chinook, Cascade and Simcoe hops to give a burst of tropical fruits and notes of pine.

MAIN	88	WHITWORTH VALLEY BREWING	Whitworth, Lancashire	Honey For Nothing	4.0%	Brewed with English hops and infused with a touch of honey in cask. A light and refreshing ale with subtle sweet fragrant notes and a mild bitterness.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	Boilerplate (KK) (VF)	5.7%	A copper coloured German Beechwood smoked beer with three malts coming from Weyermann in Bamberg, Germany, hopped with German Magnum & Mittlefruh, fermented with a Lager yeast and aged.
WISH		WISHBONE & BINGLEY	Keighley, West Yorkshire	Decade	4.0%	CERTIFIED GLUTEN FREE.A pale ale - like our Tiller Pin but we switched out the hops to try and make a non-American hopped version, UK grown Cascade & Chinook with NZ grown Superdelic, Nectaron & Taiheke.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	Keighley Bitter	4.3%	Our take on a nation-wide classic that happens to be brewed in Keighley, Maris otter malts and East Ken Golding, Savinjski Golding & Bobek hops.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	My BFF is an AI (KK) (VF)	5.0%	Mosiac & Ekuanot Dry hopped IPA.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	Pixie Juice (KK) (VF)	5.0%	CERTIFIED GLUTEN FREE. Citra, Simcoe & Mosaic hopped dry hopped pale ale.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	Velvet Gloss Stout (KK) (VF)	5.0%	Smooth drinking stout, hopped with British Challenger.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	Wrecking Ball Lager (KK) (VF)	4.8%	Uses historic Hana malt with German Hallertau Blanc hops.
WISH		WISHBONE BREWERY	Keighley, West Yorkshire	You Only Zing Twice (KK) (VF)	4.8%	Ginger beer made with approx 60kg of Diced Ginger Root hopped with Celeia & Bobek with a dash of lemon Zest.