

# South & East Yorkshire Bar + Guests

## Abbeydale Brewery

### **Black Mass GF vegan | Black IPA | 6.66%**

Flavours reminiscent of bitter chocolate, fruitcake and raisins, with beautiful aromas of dark chocolate, coffee and burnt toast

### **Daily Bread | Session Bitter | 3.8%**

Well balanced, malty flavours and a smooth bitter finish

### **Dr Morton's Fake News | Session Pale | 4.1%**

Juicy Idaho 7 hops are balanced by delicately resinous and earthy Savinjski Goldings

### **Hop Smash | IPA | 7.4%**

A pithy, citrus bite that builds to a dry, fruity finish

### **Moonshine | Session Pale | 4.3%**

Distinctive floral aroma, leading to a predominantly citrus taste, with grapefruit and lemons to the fore

### **Sheffield Rocks GF | Session Pale | 4.1%**

Notes of citrus and orchard fruits alongside hints of earthy spice

## Aitcheson's Brewery

### **Endike Black vegan | Dark Mild | 3.5%**

A really dark mild type ale, lots of roast and chocolate

### **King Billy Bitter | Session Bitter | 4.2%**

Amber, slight caramel, subtle hop

## Ashover Brewery

### **Amarillo | Session Pale | 3.7%**

Twinkling light ale

### **Poets Tipple | Session Bitter | 4%**

Predominantly malty in flavour, with increasing bitterness towards the end

## Black Sheep Brewery

### **Best Bitter | Session Bitter | 3.8%**

Bold peppery bitterness and a wonderful fresh grassy flavour

### **Burrows Blonde | Session Blonde | 3.7%**

Charity Beer for Rob Burrow – raising money for MND

### **Riggwelter | Premium Bitter | 5.9%**

Layers of chocolate and coffee are most prominent with dark fruits offering a sweet balance against the bitter roasted flavours

## **Bradfield Brewery**

### **Farmers Brown Cow | Session Bitter | 4.2%**

Rich Deep Chestnut coloured ale with citrus aromas

### **Farmers Blonde | Session Blonde | 4%**

This very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing ale

### **Farmers Irish Dexter | Premium Bitter | 4.8%**

A deep red coloured ale malty, sweet flavour with a dry finish

### **Farmers Pale Ale | Premium Pale | 5%**

A deep red coloured ale malty, sweet flavour with a dry finish

### **Farmers Steel Cow | Premium Bitter | 4.5%**

A unique fruity full bodied beer, with a burst of citrus and summer fruit aromas, creating a refreshing ale with a sharp dry aftertaste

### **Farmers Vanilla Stout | Speciality | 4.5%**

A dark enriched 'black and white' stout balanced by ploughing through roasted malts and flaked oats with a subtle Vanilla character

## **brewSocial**

### **Stout | Strong Stout | 6.5**

A stout from this Social Enterprise brewery

### **Triple Hopped | | 5%**

With hops to the fore throughout, the predominant flavour is grapefruit

## **Chantry Brewery**

### **Diamond Black | Stout | 4.5%**

Full bodied dry stout with a bitter finish, spicy with hints of liquorice and dark berries

### **Full Moon | Session Pale | 4.2%**

A crisp thirst quenching pale ale with delicate flavours of lemon, blackberry, pine and grapefruit. Brewed with New Zealand and American hops.

### **New York Pale | Session Bitter | 3.9%**

A pale session bitter with a refreshing citrus taste and a crisp bitter finish. Brewed using the flavoursome cascade and centennial American hops and finest Maris Otter malt.

### **Steelos | Session Bitter | 4.1%**

A pale session bitter with a refreshing citrus taste and a crisp bitter finish

## **Collyfobble Brewery**

### **Sup Wiyo | Session Pale | 4.3%**

Floral notes complemented by a smooth, gentle bitterness

## **Doncaster Brewery**

### **Liquorice Lump Porter | Porter | 5.5%**

Dark malt ale with light liquorice aftertaste

### **Sand House | Session Blonde | 3.8%**

Grassy hops, citric hints. Ripe fruity taste.

## **Don Valley Brewery**

### **Atomic Blonde v | Session Blonde | 4.3%**

A vibrant, refreshing light blonde ale

### **Go Your Own Way v | IPA | 5%**

An Anglo-American collaboration of British malts & mosaic hops

### **Mardy Bum v | Session Pale | 4%**

Fruity, refreshing spring beer with a long lingering bitter finish

## **Fuggle Bunny Brew House**

### **2am Hoppy | IPA | 3.9%**

Fresh punchy aromas of lemon and lime, a distinctively citrus taste

### **Jammy Dodger | Ruby Red | 4.5%**

Juicy blackcurrant, rich liquorice and smooth caramel with malty undertones

### **Stomper | IPA | 5%**

Aroma of pine spice and fruit in this dry hopped IPA

## **Gorilla Brewing Co**

### **Ape-X | IPA | 4.6%**

Tropical IPA with flavours of pineapple, grapefruit & lychee

### **Kong | IPA | 6%**

Crisp, hop-forward IPA with powerful citrus aroma and flavour

### **Silverback Blonde | Session Blonde | 3.8%**

Subtle tropical fruit, berry and citrus flavours balanced with the rich malt

### **Stoutrageous | Stout | 4.2%**

Rich mouthfeel, full of roast coffee and chocolate flavours

## Half Moon Brewery

### **Port Out | Porter | 4.6%**

Classic English porter, dark in colour and soft on the palate

### **Session IPA | IPA | 4.2%**

Bursting with fruit and citrus flavours!

## Little Critters Brewing Company

### **Malty Python | Session Golden | 4.3%**

Bready, caramel, traditional ale, with a malty backbone and a nice bitter bite

### **Shire Horse | Session Pale | 3.9%**

Classic well balanced English bitter

### **White Wolf | IPA | 5%**

Smooth from the high quality malt, with a crisp resinous finish and just enough bitterness

## Lune Brew Co

### **Bitter | Session Bitter | 3.4%**

Fresh fruity taste, with more subtle floral and spice notes

### **Lune Valley Gold | Session Golden | 4.1%**

A gorgeous golden ale with all of the biscuit and malt that you would expect

## Nailmaker Brewing Co

### **Mango Magic Mosaic Vegan | Session Pale | 4%**

A crisp bitterness to the beer whilst also providing lovely fruity aromas, including mango with hints of pine also coming through

### **Paleton Vegan | Session Pale | 4%**

A light citrusy taste with mandarin, lemon, lime, grapefruit and gooseberry

## Old Mill Brewery

### **Cask Traditional Bitter | Session Bitter | 3.9%**

Full-palate, balanced bitter with a crisp hop flavour giving a clean dry finish

### **Citra | Session Golden | 4%**

Hints of mango and grapefruit

### **Springs Eternal | Mild | 3.4%**

A golden ale with a fruity hop that dominates the finish

### **Styrian Dragon | Session Blonde | 3.8%**

Fruity and sessionable. A citrusy background.

## Peak Ales

### **Gose Vegan | Speciality | 3.9%**

A blend of sour, salty and herbal flavours

### **Mild | Mild | 4%**

Dark, malty and coffee

## Stancill Brewery

### **Barnsley Bitter | Session Bitter | 3.8%**

Oaty, honey aroma with a malty, bitter taste. A classic bitter.

### **Black | Session Stout | 3.7%**

Nutty, caramel aroma with a malty, smooth taste

### **Secret Potion | IPA | 3.9%**

Session IPA

### **Stainless | Session Pale | 4.3%**

A robust pale ale that is packed full of flavour

## Triple Point Brewery

### **Brum GF vegan | Speciality | 5%**

A prominent salty taste, but nothing too overpowering. Complemented by sweet flavours of caramel and vanilla to give a nice burnt salted caramel aftertaste.

### **Debut GF | IPA | 5.5%**

Juicy, hazy, punchy, yet quenching IPA. Bursting with passionfruit, mango, blueberry and citrus aroma.

# Timothy Taylor Bar

## Timothy Taylor

### **Timothy Taylor | Boltmaker | Session Bitter | 4%**

A genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma

### **Timothy Taylor | Dark Mild | Mild | 3.5%**

This rich, creamy Dark Mild is a consistent award winner

### **Timothy Taylor | Golden Best | Mild | 3.5%**

The last of the true Pennine light milds, this amber coloured beer makes a refreshing session ale

**Timothy Taylor | Knowle Spring Blonde | Session Golden | 4.2%**

Easy-drinking blonde beer, with floral and grapefruit aromas, complex depth of flavour and aromatic citrus hops

**Timothy Taylor | Land Lord | Session Bitter | 4.3%**

A classic strong Pale Ale, has won more awards nationally than any other beer

**Timothy Taylor | Land Lord Dark | Session Bitter | 4.3%**

Aromatic English grown Cascade and Chinook hops give the beer a less harsh and gentler flavour profile than many of the extreme, hoppy IPAs

**Timothy Taylor | Hopical Storm vegan | Session Pale | 4%**

Citrusy and sessionable, it has a pleasant fruity body topped with flavours of mandarin, mango and passion fruit

## North and West Yorkshire Bar

### Bosun's Brewery

**Black Beard Vegan | Mocha Stout | 4.3%**

Mocha Stout, a swashbuckler of a brew

**Tempest Vegan | IPA | 5.6%**

Fruity nose and bursts of citrus and grapefruit flavours

### Great Newsome Brewery

**Gate Keeper | Premium Golden | 4.5%**

Refreshing bitterness and just a hint of spiced honey on the nose

**Liquorice Lads | Stout | 4.3%**

Heady aromas of Pontefract cakes with roast malt flavours and real liquorice!

### Harrogate Brewing Co.

**Harrogate Best Vegan | Premium Bitter | 4.5%**

A full bodied sweetness from dark crystal malts and a subtle spiciness

**Pinewoods Pale Vegan | Premium Pale | 4.4%**

Citrusy American hops, balanced with traditional British malts

### Horsforth Brewery

**The North is Ace Vegan | Session Pale | 3.7%**

Notes of tropical fruit, in particular grapefruit and stone fruit to create a very refreshing sessionable pale

**Trinity Vegan | Session Pale | 4.2%**

A light pale with a nice balanced bitterness

## Lord's Brewing Co

### **Malamute Veg | IPA | 4.5%**

An intense aroma of sweet tropical fruits and complex tastes of mango and elderflower

### **Corax Veg | Stout | 4.1%**

Complex roasted and coffee flavours with hints of toasted caramel and chocolate

## Ossett Brewery

### **Melon | Session Gold | 4%**

Single hopped golden beer

### **Pretty Fly for a Goose Eye | Session Pale | 3.8%**

(Collaboration with Goose Eye Brewery) Well hopped session pale

### **White Rat | Session Pale | 4%**

Intensely aromatic and resinous finish

## Yorkshire Brewhouse

### **Five Trawlers | Session Amber | 3.8%**

Powerful peppery hopslight malt background and a citrusy finish

### **Flipping Heck | Premium Amber | 4.6%**

Full bodied with a bitter sweet finish

# Chantry Brewery Bar

## Chantry Brewery

### **Diamond Black | Stout | 4.5%**

Full bodied dry stout with a bitter finish, spicy with hints of liquorice and dark berries

### **Full Moon | Session Pale | 4.2%**

Delicate flavours of lemon, blackberry, pine and grapefruit

### **Iron and Steel | Session Bitter | 4%**

Chestnut coloured, complex spicy flavours of dark fruits with a clean finish

### **Mighty Millers | Premium Bitter | 5.5%**

Hoppy with a fruity sweet but balanced flavour

### **New York Pale | Session Bitter | 3.9%**

Refreshing citrus taste and a crisp bitter finish

### **Firkin Freezing | Session Pale | 4%**

A frosty start but goes down a storm

### **Special Reserve | Premium Bitter | 6.3%**

A full bodied, rich well balanced ale with a hint of liquorice

### **Steelos | Session Bitter | 4.1%**

A pale session bitter with a refreshing citrus taste and a crisp bitter finish

### **Two Magpies Porter | Porter | 4.5%**

Thick creamy beige head, smooth well balanced porter with loads of chocolate

## Cider Bar

### **Mr Whitehead's Hampshire**

#### **Novo Pyrus | Dry | 7%**

Dry but strong

#### **Devil's Device | Medium | 8.4%**

A light fruity Perry made from proper Perry Pears

### **Farmer Jim's Devon**

#### **Farmyard Perry | Medium Dry | 4.5%**

Sweet clear cider with a full apple flavour

### **Cockeyed Devon**

#### **Cockbird | Sweet | 5%**

Medium traditional with a bite

#### **Monkey Mango | Sweet | 4%**

Dry clear and golden in colour with full bodied character

### **Dorset Nectar Dorset**

#### **Wild Cat Cider | Medium | 5.5%**

Dry crisp single variety - one of oldest varieties recorded

### **Gwatkin Hereford**

#### **Foxwhelp | Dry | 6%**

Dry full crisp with soft acidity from early-mid season apples

### **Dudda's Tun Kent**

#### **Bone Dry | Dry | 5.5%**

Dry infused with vanilla oak of the Glen Moray casks