

**Anarchy** (Stannington)

**Flat Out 4.5%** ✓

Made with Vermont yeast, this IPA boasts notes of bitter orange, a touch of lime, and has an earthy, hoppy finish.

Allergens: Barley, wheat, rye, oats

**Halfway Dead 4.7%** ✓ 

Session IPA with Simcoe. New session IPA made to a gluten-free recipe. Earthy tones support tangerine, grapefruit + pine in both flavour and aroma.

Allergens: Barley, wheat, rye, oats

**Ashover** (Clay Cross)

**Moscow 9.5%**

Russian Imperial Stout brewed with dark muscovado sugar. Rich & complex.

Allergens: Unconfirmed

**BEEspoke** (Shipley)

**Plan Bee 3.8%**

Pale ale.

Allergens: Barley, wheat

**Big Lamp** (Newcastle-upon-Tyne)

**Embers 5.5%**

Strong, dark winter beer with a chocolate after-taste.

Allergens: Barley

**Bingley** (Wilsden)

**Caramelo 5.2%**

A smooth, velvety stout with notes of chocolate and salted caramel.

Allergens: Barley, wheat, oats

**High Noon 4.5%**

A triple hopped blonde, bursting with vibrant fruity flavours of citrus and grapefruit and aromatic pine and spice aromas produced by the Centennial and El Dorado hops and then intensified by the dry hopping of Cascade and ending with a crisp and satisfying finish.

Allergens: Barley, wheat

**Blackjack** (Manchester)

**Session IPA 4.5%**

The latest version of our hop changing Session IPA. Crispy and clean hoppy pale.

Allergens: Unconfirmed

**Bone Machine** (Pocklington)

**Shake Your Bones! 4.3%**

Camomile blonde ale.

Allergens: Barley, wheat

**Boutilliers** (Faversham)

**Doki Doki 5.0%**

Crisp and clean Helles-style lager brewed with traditional German hops.

Allergens: Barley

**Boutilliers** (Faversham)

**Don't Send Me Flowers 4.5%**

Chinook dry-hopped Turkish apple saison.

Allergens: Barley, wheat, oats

**Bridgehouse** (Keighley)

**Ten Years 10.0%**

Only 10 casks of this 10% imperial porter have been produced and Bradford Beer Festival has one of them!

Allergens: Barley, wheat

**Brumaison** (Marden)

**Flaxen XPA 3.8%** ✓

Extra pale ale session ale using extra pale and Vienna malts. Bittered with challenger and with Kent Goldings late hop.

Allergens: Barley

**1770 London Porter 4.7%** ✓

Dark brown porter with reddish hue. Full malt flavour, warm with hints of coffee and chocolate. Light bitterness from Kent Bullion hops and little or no hop aroma.

Allergens: Barley

**Buxton** (Buxton)

**Low Tor 3.8%**

A session version of the classic red IPA, High Tor. It shares all the malts, hops and character of its bigger brother.

Allergens: Barley, wheat, oats

**Chasing Everest** (Blyth)

**Citra Pale V1 4.0%**

Citra session pale.

Allergens: Barley, wheat, oats

**Sunday Afternoon Rockstar 5.0%**

Mosaic Pale first brewed within the last month.

Allergens: Barley, wheat, oats

**Cheviot** (Etal)

**Black Hag 4.4%**

Dark, oatmeal stout with a rich malt profile from the 5 malt mash with coffee, dark chocolate and a hit of orange. A smooth flavoursome stout to welcome in autumn.

Allergens: Barley, wheat, oats

**Etale 4.0%**

A triple-hopped dark bitter featuring Fuggles hops to balance a rich blend of malts. Bready and caramel malt flavours combine with spicy and floral hops.

Allergens: Barley, wheat, rye, oats

**Keep the Crust 4.0%**

Gingerbread beer made in collaboration with the Northern Soul Kitchen in Berwick using unsold bread. Malty bread based session ale with a hint of fresh root ginger.

Allergens: Barley, wheat, rye, other

**Chin Chin** (South Elmsall)

**Dark Mild with Chocolate 5.0%**

Strong dark mild. Smooth, deceptively easy drinking mild with chocolate & vanilla notes.

Allergens: Barley, wheat, oats & lactose

**Off the Hook 4.7%**

Juicy pale with hopped Azacca & El Dorado giving tropical fruit flavours & aromas.

Allergens: Barley, wheat

**Crafty Monkey** (Hartlepool)

**Money Penny EPA 4.0%**

Amber gold colour, bubbly white foam head leaving some lacing and woody toffee & caramel aroma. Taste is toffee, caramel, malt, sweetish with some light fruity bitterness. Medium bodied, soft carbonation, dry tangy bitter finish.

Allergens: Barley, wheat

**Telegraph Session IPA 3.8%**

Less alcohol but no compromise in flavour. A classic IPA full of fruit layers and that essential dry clean finish.

Allergens: Barley, wheat

**Cullercoats** (Wallsend)

**Porthole coffee porter 4.1%**

Tynemouth Coffee Co Black Middens roast, smooth and delicious.

Allergens: Barley, wheat, oats

**Shipping Forecast #21 SOLE 4.1%** ✓

A lemon saison Belgian farmhouse-style hazy beer. Zesty, sour and fresh. Unfinished.

Allergens: Barley, oats

**Darkland** (Halifax)

**Bifrost 3.8%** ✓

Another of our Norse-themed ales. This is a light, easy drinking pale ale with a rounded maltiness and a sweet uplifting hop finish.

Allergens: Unconfirmed

**Cats Eye 4.8%**

Silky smooth stout brewed just a stone's throw from where Percy Shaw invented reflecting road studs in 1934. He was apparently partial to stout and we really couldn't get much closer to where it all began!

Allergens: Unconfirmed

**Darwin** (Sunderland)

**Expedition 3.8%**

Pale ale, session strength and Cascade hopped, pleasing citrus aroma and taste.

Allergens: Barley, wheat, sulphites

**Rolling Hitch IPA 5.2%**

British heritage malts and Amarillo hopped, citrus and flowery aroma.

Allergens: Barley, wheat, sulphites

**Eagles Crag** (Todmorden)

**Alter Eagle No 13 3.8%**

A dark malty ale made with a mixture of dark malts and oats and hopped with East Kent Goldings. This beer was actually made from the second runnings of very special high ABV beer.

Allergens: Barley, oats

**Golden Eagle 4.7%**

A golden ale with citrus hop flavours from Centennial, Columbus Cascade and Citra hops, giving a refreshing citrus aroma and flavour profile perfectly balanced by the malts. This new version has been dry-hopped with Citra.

Allergens: Barley

**Empire** (Slaithwaite)

**Chocolate & Cherry Mild 3.8%**

Award-winning 10 malt mild with a hit of cherry & chocolate.

Allergens: Barley

**Motley 4.3%**

English hopped pale ale.  
Allergens: Barley

**Fernandes (Wakefield)****Hophead Pixie 4.7%**

Hopped-up blonde beer once tasted not forgotten, using copious amounts of centennial, cluster and soratchi hops.  
Allergens: Barley, wheat

**Five Towns (Wakefield)****Kether to Malkuth 7.0%**

Belgium stout with a hint of rum.  
Allergens: Barley, wheat

**Kitabadjian Conspiracy 4.2%**

Session pale brewed with Magnum & Mosaic hops.  
Allergens: Barley, wheat

**Warszawa 8.8%**

Belgium tripel infused with cherries.  
Allergens: Barley, wheat

**Frisky Bear (Morley)****Grizzly Bear 4.5%**


West Coast IPA using a boatload of Mosaic hops! Juicy fruit flavours of mango, pineapple and fleshy blood orange come through on the nose and the finish.  
Allergens: Unconfirmed

**Goody Ales (Herne)****Dead Good 4.0%**

Amber bitter with a medley of Kentish hops.  
Allergens: Barley

**Goose Eye (Crossflatts)****Sauvin Smash 3.9%**

Single malt and single-hopped blonde ale. Brewed with Maris Otter malt & Nelson Sauvin hops, packing plenty of flavour at 3.9%.  
Allergens: Barley

**Gt N.Eastern Brewing Co (Gateshead)****Golden Tap 3.9%** 

Refreshing, perfectly balanced golden ale. Plenty of hops & good bitterness.  
Allergens: Barley, wheat

**Hopnicity 5.0%** 

SIBA champion North East premium pale ale 2019. West Coast pale ale. Double dry-hopped. Full hop flavour & aroma.  
Allergens: Barley, wheat

**Grounding Angels (Hexham)****Good Vibrations 4.6%**

New England IPA. Unfiltered and unfiltered so it's super cloudy.  
Allergens: Barley, wheat, oats

**Lazy Rider 4.6%**

Pale. Notes of mango, peach and tangerine. A huge body of oats, Golden Promise and wheat. Unfiltered and naturally hazy.  
Allergens: Barley, wheat, oats

**High House Farm (Newcastle-upon-Tyne)****Black Moss 4.3%**

A robust full-bodied Porter with a lightly roasted aroma and a smooth bitter finish.  
Allergens: Barley, lactose

**Lizzie's Dimples 4.0%**

Dark golden in colour, with a spicy nose and almost sweet finish.  
Allergens: Barley

**Horsforth (Horsforth)****Cascade 4.7%**

Single-hopped cascade pale.  
Allergens: Barley

**Night Ryder 5.5%**

Rye IPA  
Allergens: Barley, rye, maize

**Ilkley (Ilkley)****Lotus 5.5%**

IPA. Packed with contemporary hop varieties to keep the flavours fresh and the senses sharp.  
Allergens: Barley, wheat

**Rongo 4.8%**

\*NEW\* South Pacific Session IPA. Packed to the rafters with Antipodean hops, with their juicy, tropical, punchy and fun profiles. The first in a new series of hop showcase pale beers for 2020.  
Allergens: Barley, wheat

**Kirkstall (Leeds)****Dexter 4.5%**

Full-bodied salted caramel milk stout. The latest flavour variation.  
Allergens: Barley, wheat, rye, oats, maize

**Dissolution 5.0%**

Brewed in memory of the dissolution of Kirkstall Abbey and the disbanding of the Abbey's Cistercian order. Classic India Pale Ale, with a resolute hoppy kick and lasting citrus finish. An American amber malt profile adds smooth caramel notes, balanced with Chinook, Columbus, Centennial and Eureka! hops.  
Allergens: Barley, wheat, rye, oats, maize

**Lazy Turtle (Holmfirth)****Riptide IPA 5.0%**

Refreshing amber ale with a malty base and a citrusy bitterness. Made with Amarillo and Citra hops giving an aromatic and fruity finish.  
Allergens: Barley

**Sargasso IPA 4.0%**

A refreshingly hazy pale IPA. Made with pale malt, wheat and six different hops to give a fragrant light and citrusy taste.  
Allergens: Barley, wheat

**Little Critters (Sheffield)****Malty Python 4.3%**

Best Bitter made from the highest quality English grains, bittered with English whole hops. Grains: Maris Otter, Wheat, Crystal, Hops: Magnum, Bramling Cross.  
Allergens: Unconfirmed

**Lords (Golcar)****Maid of Orleans 4.7%** 

Pale blonde saison, which is crisp & refreshing, perfect for summer. The French yeast and Saaz hops gives it an estery fruity pear aroma, a light sour edge with just a hint of funk. Unfiltered & unfiltered.  
Allergens: Barley, wheat

**Amaro Joe Coffee Ale 5.7%**

White coffee pale ale. A collaborative effort with Bean Brothers Coffee Company. A coffee beer, but rather than being a stout or a porter, it's a pale ale. Made with Organic Ethiopian Amaro Gayo coffee beans to ensure the beer has a distinctive coffee flavour, but retains the fruity nature of the Amaro bean. Added cacao nibs to accentuate the chocolate aromas without added colour. Finally, it's back-sweetened with lactose sugar to add a creamy element, just like a morning coffee.  
Allergens: Barley, wheat, lactose

**Luddite (Horbury)****Orange and Chocolate Stout 5.1%**

A lighter oatmeal stout suffused with subtle orange notes, undertones of chocolate and with a silky smooth finish.  
Allergens: Barley, oats

**1812 Yorkshire Bitter 4.4%**

This won best Bitter/Mild at the Halifax and Calderdale Beer Festival 2019 and is a stalwart of our bar at the Calder Vale. More than an Amber, a classic Bitter worthy of the name. The balanced blend of English malts give 1812 its deep amber sheen and creamy head, whilst East Kent Goldings bittering and late addition Jester hops give a smack of traditional bitterness with a contemporary zesty twist.  
Allergens: Barley, wheat

**Mad Cat (Faversham)****Jet Black 4.5%**

Roasted barley, black patent malt, chocolate malt, oats, lightly-balanced hops. This is a well-rounded jet black stout. Dark malts lend a dry bitterness to stouts, with hints of coffee and dark chocolate. T  
Allergens: Barley

**Mad Cat (Faversham)****Ninth Life 5.9%**

High-gravity India Pale Ale. Cascade and Columbus hops dominate this strong ale. Full-bodied pale malts balance the hoppiness.  
Allergens: Barley

**Meanwood Brewery (Leeds)****Doodadeladadad 5.7%**

Blueberry cheesecake IPA. El Dorado, Mosaic & Simcoe hops.  
Allergens: Barley, wheat, oats, maize

**The Love You Take 4.5%**

East coast pale. Amarillo & Chinook hops.  
Allergens: Barley, wheat, oats, maize

**Mill Valley (Cleckheaton)****Chocolate Orange Stout 5.6%** 

A full-bodied stout, which has an abundance of orange, mandarin & zesty flavours and aromas. A beer that doesn't drink like its 5.6% abv. Our take on a chocolate t'orange.  
Allergens: Barley, wheat, oats

**Red Wing Cask Lager 4.2%** 

A crisp and refreshing lager, with a sweet malt backbone and light citrus from the use of American hops. Popular from the very first time we brewed it.  
Allergens: Barley, wheat

### Yorkshire Mild 4.2%

A well-rounded dark mild, with a blend of 5 malts, and English only hops. There are chocolate and toffee flavours with a light hop background of stone fruits and light spice.

Allergens: Barley, wheat, oats

### Nomadic (Leeds)

#### Dark Mild 5.2%

\*New for festival\*

Allergens: Unconfirmed

#### Sister Doris 5.2%

Chocolate vanilla stout.

Allergens: Unconfirmed

### Nook (Holmfirth)

#### Bees Knees 4.2%

Colour – Golden. A classic Yorkshire bitter hopped with British Challenger hops and balanced with sweet, fresh Yorkshire honey.

Allergens: Barley, wheat

#### Sky Blue Blond 4.5%

Colour – Blond. A rich, biscuity sweet pale malt base balanced with citrusy Cascade hops and soft and sweet blueberry flavours.

Allergens: Barley, wheat

### Northdown (Margate)

#### Magic Dragon 5.5%

Light golden Pale Ale. Hops - Styrian Dragon, Opus & Target. Smell - orange & floral. Taste - citrus, melon, fleshy fruits and sweet pepper.

Allergens: Barley, sulphites

#### Merry Margate 3.8%

Award-winner at Kent Beer Festival 2019. Golden Pale. Smell - orange marmalade, pineapple, grapefruit & passion fruit. Hops - Admiral, First Gold, Ernest and Olicana.

Allergens: Barley, oats, sulphites

#### Papworth Victory Best Bitter 4.2%

Pale, light Amber. Juicy fruit, dry and balanced. Smell - floral, hoppy, pine, peach. Hops - Northdown, Fuggles, Pacific Jade, Rakau.

Allergens: Barley, sulphites

### Northern Alchemy (Newcastle-upon-Tyne)

#### Blood Orange Black IPA 4.5%

A classic pale ale malt base that during the sparge had a dark malt cast in, which we then worked on extracting the colour. Heavily hopped with Amarillo at the end of the boil. We then added a massive amount of Blood Orange Juice...but not so much that it actually tastes like juice and not beer!

Allergens: Unconfirmed

#### Ginger & Cinnamon Amber 4.7%

A Pale malt bill with generous amounts of Crystal & Biscuit malts, add in some Chocolate, Amber and Oats and you have a buttery biscuit base. A whole load of root ginger along with a healthy portion of Pioneer hops and a handful of Cinnamon sticks late in the boil and a final cold condition on juiced root ginger brings our take on a Ginger Snap Biscuit of an amber beer.

Allergens: Unconfirmed

### Old Spot (Cullingworth)

#### Spotlight 4.2%

Pale ale. Late hopped with Cascade to give a pleasant, refreshing, slightly lemon flavour.

Allergens: Barley, wheat

### Ossett (Ossett)

#### Nelson Citra IPA 5.0%

\*NEW\* A straw-coloured premium ale brewed from pale and wheat malts. Brewed in collaboration between Ossett and Thornbridge breweries. This is a crisp, clean, clear IPA that packs a punch yet remains very refreshing and easy to drink. A hop bill of American Citra and New Zealand Nelson Sauvignon results in a moderately bitter beer with intense aromas of grapefruit, gooseberry and white grape.

Allergens: Barley, wheat

### Out There (Newcastle-upon-Tyne)

#### Space is the Place 3.5%

Gravity defying table beer. A space race between Hersbrucker, Summit and Challenger hops and Munich and Melanoidin malts to the light side of the moon.

Allergens: Barley, wheat, oats

#### Ursa Major 5.0%

An oatmeal stout the colour of a black bear warm in its cave at night with the Ursa Major constellation in the night sky. Roasted barley, soft oatmeal and chocolate malt create a bear hug in a beer.

Allergens: Barley, oats

### Range Ales (Lymnne)

#### Black Ops 4.8%

A black IPA at 4.8% ABV it's not for the faint hearted. The high ABV might put a lot of people off but it's surprisingly easy to drink. A sublime modern ale with a smooth coffee like finish it has a mellow silky feel on the tongue and a jet black shiny finish. It's always served unfiltered so makes it vegan friendly as well.

Allergens: Barley

#### Shot in the Dark 4.5%

Winter special. Milk Stout made to emulate the historic Mackenson's milk Stout from Hythe's rich brewing history. Unfiltered & unfiltered.

Allergens: Barley, Lactose

### Rat (Huddersfield)

#### Dark Ratanic Mills 9.0%

Imperial smoked mild. A rich, smooth and vinous dark mild. Very low bitterness and residual sweetness on the palate.

Allergens: Barley, wheat

#### Year of the Rat 5.3%

\*NEW\* Golden El Dorado IPA. Brewed with Cara Malt, moderate bitterness, but heavily aroma hopped with American El Dorado hops.

Allergens: Barley, wheat

### Revolutions (Whitwood)

#### West End Girls 4.5%

Chocca mocha latte stout.

Allergens: Barley, lactose

#### Bete Noire 4.5%

A special dark saison hopped with Pekko and Saaz.

Allergens: Barley, wheat

### Riverhead (Marsden)

#### Happy Valley 4.0%

Pale session beer with moderate citrus bitterness. Generously hopped with cascade & Chinook.

Allergens: Barley, wheat

#### Liquorice Stout 5.0%

A rich malty stout full of roast flavours complimented by the addition of fine Yorkshire liquorice and finished with subtle spicy notes.

Allergens: Barley, wheat

### Saints Row (Stockton-on-Tees)

#### Home Sweet Home 5.0%

American pale ale. Full of juicy American hops, touch of malty sweetness. Chinook, Mosaic, Ekuant hops.

Allergens: Barley, oats

#### Paddle Faster, I hear banjos 4.0%

Lactose pale ale. Collaboration with Orchard Road Brewery Ltd. Refreshing with plenty of citrusy aromas uplifted by an unctuous creamy mouthfeel and a touch of bitterness.

Allergens: Barley, wheat, oats, lactose

### Saltaire (Shipley)

#### NEW Dark Mild 4.3%

\*New\*

Allergens: Unconfirmed

#### NEW Session IPA 4.1%

\*New\* Unfiltered

Allergens: Unconfirmed

### Small World (Shelley)

#### Home from Holme 4.0%

A Summer Pale, lightly toasted malt with punchy citrus and fruit flavours give a smooth and refreshing bitterness with tropical fruit in the finish.

Allergens: Barley, wheat

#### Port Nelson 4.0%

NZPA showcases New Zealand's fruity and citrusy hops, balanced by the sweetness of Golden Promise barley with tropical fruit flavours.

Allergens: Barley, wheat

### Stag (Woodchurch)

#### Knock Knead Stag 6.0%

Dark English Porter that is bursting with flavour. Roasted chocolate and coffee are there in abundance. The combination of 3 malts and 4 hop varieties give this beer a real wow factor.

Allergens: Barley

#### Red Imperial 4.8%

Our much-loved favourite. Hints of toffee and banana come through this rich luxurious dark red ale. At 4.8% ABV, it has got enough body from the four grains used to counter the hop varieties that are generously added.

Allergens: Barley

**Stubborn Mule** (Altrincham)**Mocha Micro Porter 3.2%** ✓

We got Two Brothers Coffee Altrincham in the mix with this beer. For a winter coffee hit, we had them roast and grind lots of their finest beans for the mash and then had them create a super potent cold brew which was added direct to the fermenter post fermentation. A smooth coffee flavour and the cocoa additions pep it up nicely.

Allergens: Barley, wheat, oats, lactose

**Pre-Prohibition Cream Ale 5.5%** ✓

This pilsner/pale ale hybrid is a refreshingly light & crisp beer. The recipe is a nod to the US pre-prohibition era so its Liberty hops to add a refreshing essence of citrus, grapes, peaches and vanilla. Crash-cooled for a clean finish the perfectly timed drop of honey along with a double dose of hops makes this an interesting yet easy drinker for all.

Allergens: Barley, wheat, maize

**Sunbeam** (Leeds)**Sun-kissed 3.7%**

A pale hop extravaganza. Lots of US and NZ hops make this a fruity full flavoured session ale.

Allergens: Barley

**Winter Special 5.2%**

Mixed fruit, peel and ginger porter.

Allergens: Barley

**Thirst Class** (Stockport)**High Five 4.0%**

A Pale Ale brewed using five different new world hop varieties. A very light and hoppy moreish beer with citrus aroma and flavour.

Allergens: Unconfirmed

**Hopfordian IPA 6.0%**

A fruity IPA full of American hops Cascade, Willamette and Simcoe. A pleasant malt sweetness with loads of citrus flavours.

Allergens: Unconfirmed

**Three Fiends** (Meltham)**In the Doghouse 5.3%** ✓

A full-bodied, headblaster of an IPA. It tastes like Yorkshire and wants you to dance until your clothes fall off. Comet, Ekuant and Chinook hops.

Allergens: Barley, wheat, oats

**Mr Badman 5.3%**

A deep, dark and decadent stout with bundles of boozy rum and raisin aroma and taste.

Allergens: Barley, wheat, oats, lactose

**Three Kings** (North Shields)**Ring of Fire 4.5%**

American Pale Ale. Named after the Pacific Ring of Fire, a range of volcanoes that include the Cascade Mountains in America. Golden pale ale single-hopped with lots of Cascade. Medium to intense floral, citrus and grapefruit tones.

Allergens: Barley, wheat, rye, oats

**Seven Days 4.0%**

Pale Ale. Brewed with Munich Malts and hopped with USA Willamette & UK Fuggles Hops.

Allergens: Barley, wheat, rye, oats

**Tigertops** (Wakefield)**Kolsch-Style Beer (KSB) 3.8%**

Golden, lightly hopped.

Allergens: Unconfirmed

**Novice 4.0%**

Golden & hoppy. Brewed with Orval yeast.

Allergens: Unconfirmed

**Timothy Taylor** (Keighley)**Boltmaker 4.0%**

Tawny coloured bitter combining hops, fruits and biscuity malt. Lingering, increasingly bitter aftertaste. Formerly, and still sometimes sold as, Best Bitter.

Allergens: Barley

**Brown Bess 5.5%**

Indian brown ale (Not a brown IPA – as if such a thing could exist!!)

Allergens: Barley, rye

**Ram Tam 4.3%**

A dark, strong beer that has a reputation as a 'winter warmer'. Wholesome and satisfying, this mellow beer has body and depth, leaving a pleasant fruity afterglow. Mild chocolate and roasty malts, with a bit of citrus. Light but very pleasant and well balanced.

Allergens: Barley

**Triple Point** (Sheffield)**Debut 5.5%** ✓

US-style IPA. Called Debut because it was the first brew produced, although it was a pilot and since refined, so was actually one of the later beers released! Dry-hopped with Simcoe and Mosaic and imbued with oats for a great mouth feel.

Allergens: Barley, wheat, oats

**S.IPA 4.5%**

Session IPA. Supremely citrusy. Chinook & Centennial hops sets off with grapefruit and lemon notes. Dry-hopping with Cascade & Azacca delivers fresh, vibrant mandarin flavours and just a hint of mango.

Allergens: Barley, wheat

**Tyne Bank** (Newcastle-upon-Tyne)**Silver Dollar 4.9%** ✓

Award-winning American Pale Ale. This 4.9% ale features a glowing amber colour, robust malt base and west coast American hops. The solid malt backbone allows us to use more of these hops, which feature a higher alpha acid content, giving a bold citrus fruit flavour and a piney character quintessential of this style of beer. The bitterness is lasting but not overpowering.

Allergens: Barley, wheat

**West Coast IPA 4.0%** ✓

A solid malt bill plays host to Cascade, Chinook, Simcoe, Citra and Centennial hops in this hop forward yet balanced session ale. Grown in the North Western states of the US, these famous varieties bring big citrus flavours and pine notes whilst the late additions and dry hop provide grapefruit and floral aromas.

Allergens: Barley, wheat

**Vocation** (Hebden Bridge)**Kelly's Enigma 5.3%**

American Porter. Rich tasting and robust with notes of coffee and an underlying hop presence. Best enjoyed in the pub by the fire.

Allergens: Unconfirmed

**Low & Behold 3.7%**

New session pale ale. Despite its low ABV this beer is big on flavour. Expect an explosive aroma and clean crisp taste.

Allergens: Unconfirmed

**Wantsum** (St Nicholas at Wade)**10 Year Anniversary Ale 5.2%**

A strong golden ale to celebrate the 10th years since the brewery started in 2009. A pleasant easy-drinking beer to be enjoyed by all.

Allergens: Barley

**UXB 4.6%** ✓

Raspberry porter. Pleasant raspberry flavours twinned with chocolate roastiness.

Allergens: Barley

**Whitstable** (Grafty Green)**Safe Anchorage 3.8%**

Ruby Mild. A very dark red mild ale with a nutty taste and a gentle roasted malt aroma. This smooth and easy-drinking beer is a session strength classic!

Allergens: Barley, wheat

**Shucker's Session 3.9%**

This session pale ale combines the finest pale ale malt with two huge helpings of the world's most exciting hop to deliver an intense burst of fruity flavour, refreshing bitterness and a brilliant golden colour.

Allergens: Barley, wheat

**Wishbone** (Keighley)**Fancy Pants 4.7%** ✓

India black ale (Black IPA) in collaboration with Crooked Brewing. Nelson Sauvin, Mosaic & Enigma hops. Dry-hopped & unfiltered.

Allergens: Barley

**Mr Kazman 6.0%** ✓

European-hopped IPA featuring Kazbek and Mandarina Bavaria. Dry-hopped & unfiltered.

Allergens: Barley, wheat