

BEER/CIDER/PERRY LIST FOR THE CALDERDALE BEER AND CIDER FESTIVAL 2023

We would like to thank the following breweries for providing a complimentary cask to the festival:

- Big Trip Brewing, Bingley Brewery, Darkland Indie Brew Co, Nightjar Brew Co, Stod Fold Brewing Company and Vocation Brewery.

There are 62 beers in total and 42 breweries are represented. 21 beers have been matured in wood and will be served from 4.5, 6, 9 and 11 gallon wooden casks. In addition there are 41 non-wooden casks. All stouts and porters and some other stronger ales have also been matured in their respective casks. All ales come from breweries and straight to your mouth! **A LARGE NUMBER OF BEERS ON OFFER ARE SUITABLE FOR VEGANS AND VEGETARIANS AND EIGHT GLUTEN FREE BEERS ARE LABELLED ON THE BEER LIST BELOW.**

We also have 13 ciders, perries and piders, 3 from Yorkshire and 10 from other areas in the UK.

We are hoping that there will be no cancellations or last minute changes and no rail strikes, hurricanes, plagues of locusts, volcanic eruptions, earthquakes or other things that will interfere with the smooth running of the festival.

We're excited, hope you are too? We recommend that you wear your big beer, cider and perry drinking wellies because you're going to need them.

The Calderdale Beer and Cider Festival promotes sensible drinking...and big beer, cider and perry drinking wellies!

The beer lists below contain no beer numbers and are differently ordered to the lists in our programme, but the beers are exactly the same on both lists. This year we will be re-arranging the stillages and the wooden cask bar will be situated at the end, but as we know you are enthusiastic about beers in the wood we have included the wooden cask beers first on the lists below. We hope to see you at the festival and hope you'll drool when you read the lists below. Get drooling!!!

**UF = UNFINED. VE = VEGAN. V = VEGETARIAN. CGF = CERTIFIED GLUTEN FREE.
GF = GLUTEN FREE, BUT NOT CERTIFIED (BREWED TO A GLUTEN FREE RECIPE).**

NOTE 1- Very few dark beers are fined these days.

NOTE 2- Due to the use of modern fining agents, beers can be both fined and vegan.

WOODEN CASK BAR – BEERS IN 9 AND 11 GALLON CASKS

	BREWERY	BEER	STYLE	% ABV	TASTING NOTES
*	CHIN CHIN BREWING COMPANY (South Kirkby, West Yorkshire)	Ruminations	Salted Caramel Stout	4.5	A smooth and creamy stout with chocolate and caramel notes. UF, V. FIRST TIME IN WOOD. MATURED IN WOOD FOR THREE MONTHS EXCLUSIVELY FOR THIS FESTIVAL.
*	CRAVEN BREW CO (Cross Hills, West Yorkshire)	Black Angus Porter	Porter	4.5	A full-bodied and beautifully smooth dark porter. Perfectly balanced flavours of roast malt and chocolate. RARE BEER IN WOOD. MATURED IN WOOD FOR AMOST THREE MONTHS.
*	DALESIDE BREWERY (Starbeck, North Yorkshire)	Crack Shot	Brown Ale	5.5	Brewed using a 17 th century ale recipe discovered in Ripley Castle Library. A well-balanced, medium brown ale using a wide range of hops and malts and unusually, malted oats in the brew. The beer has a subtle hint of sweetness on the finish. VERY RARE BEER IN WOOD. MATURED IN WOOD FOR THREE MONTHS.
*	ELLAND BREWERY (Elland, West Yorkshire)	1872 PX Sherry Porter (6.5%)	Speciality Porter	6.5	A multi-award winning rich, complex, dark ruby porter from an 1872 recipe. It has an old port nose, bitter and chocolate flavours from four malts. This 1872 is a little different as it has been barrel-aged in a Pedro Ximenez sherry wooden cask and is therefore more well-rounded and full-bodied and has a hint of sherry which enhances and complements the taste. UF, VE, V. ONE OF ONLY TWO CASKS IN THIS LIMITED EDITION BREW AND THE ONLY ONE IN WOOD. MATURED IN WOOD FOR FOUR MONTHS AND LAUNCHED AT THIS FESTIVAL. CAMRA HALIFAX & CALDERDALE BREWERY.
*	ELLAND BREWERY (Elland, West Yorkshire)	Barrel – Aged Summer Breeze	Speciality Pale Ale	4.6	A rounded, fruity pale ale with a refreshing flavour and finish. This version is rather different as it has been matured in a bourbon and raspberry gin wooden barrel. Expect unusual and different aromas and tastes. UF, VE, V. ONE OF ONLY FOUR WOODEN CASKS IN THIS LIMITED EDITION BREW. MATURED IN WOOD FOR FOUR MONTHS AND LAUNCHED AT THIS FESTIVAL. CAMRA HALIFAX & CALDERDALE BREWERY.
*	FERNANDES BREWERY (Wakefield, West Yorkshire)	Luis Fernandes	Porter	4.5	Traditional dark porter brewed with a blend of three malts and Admiral and Fuggles hops. UF, VE, V. RARE IN WOOD. MATURED IN WOOD FOR THREE MONTHS.
*	FIVE TOWNS BREWERY (Wakefield, West Yorkshire)	Candidate	Speciality Breakfast Stout	9	Breakfast Stout brewed with six different malts and additions of blueberries, coffee and a hint of maple syrup. UF, V. RARE BEER IN WOOD. MATURED IN WOOD FOR THREE MONTHS.
*	HALF MOON BREWERY (Ellerton, East Yorkshire)	Dark Light	Oatmeal Stout	4.4	Full bodied with notes of liquorice and chocolate. A classic stout flavour at a session strength! UF, VE, V, GF. RARE BEER. FIRST TIME EVER IN WOOD. MATURED IN WOOD FOR SIX MONTHS.
*	LUDDITE BREWING COMPANY	Burning Mill Smoked Porter	Smoked Porter	5.4	Black as the smoke from a burning mill, this rich and satisfying porter is smooth on the palate with the special flavours of a beech smoked malt from Bamberg, Germany

	(Horbury Junction, West Yorkshire).				adding to the dark berry notes of Willamette hops. VE, V, CGF. RARE BEER. SERVED FROM WOOD FOR THE FIRST TIME. MATURED IN WOOD FOR THREE AND A HALF MONTHS.
*	NORTH RIDING BREWERY (Snainton, North Yorkshire)	Irish Coffee Stout	Speciality Stout	5.5	Full bodied stout, infused with Irish coffee flavouring post fermentation. UF, VE, V. RARE BEER. FIRST TIME EVER IN WOOD. MATURED IN WOOD FOR THREE MONTHS
*	SUNBEAM ALES (Leeds, West Yorkshire)	Parachuting Hedgehog	Dark Mild	3.8	A deep mahogany-coloured mild which is full of flavour and has a smooth mouthfeel. The aroma of fresh coffee entices the drinker in to flavours of chocolate, roasted malt and coffee. UF, VE, V. RARE BEER IN WOOD. MATURED IN WOOD FOR FIVE MONTHS
*	SUNBEAM ALES (Leeds, West Yorkshire)	Priestley Old Ale	Old Ale	4.3	A dark brown ale with a tantalising toffee aroma. A malty sweet body culminates in warming roasted flavours and is rounded off with the gentle earthiness of English hops. Full of complex flavours yet very easy drinking. UF, VE, V. RARE BEER. FIRST TIME EVER IN WOOD. MATURED IN WOOD FOR SIX MONTHS
*	TIGERTOPS BREWERY (Wakefield, West Yorkshire)	Indian Dark	Black IPA	5.8	A six malt beer incorporating a combination of English and German barley, wheat and oat malts and Columbus, Chinook and Citra hops. UF, VE, V. RARE BEER IN WOOD. MATURED IN CASK FOR SIX MONTHS
*	VOCATION BREWERY (Cragg Vale, West Yorkshire)	Bourbon Barrel Aged American Brown	American Brown Ale	12.2	A full-bodied, robust, smooth and warming American Brown Ale incorporating 7 malts and Columbus and Simcoe hops. Bourbon, vanilla, caramel, nutty, bready and coconut flavours with light roasted notes, sweet pine and a dry tannic finish. All flavours are enhanced by 21 months of dual maturity in wood, 18 months in a bourbon barrel and 3 months in an oak cask. UF, VE, V. VERY RARE BEER IN WOOD. BARREL-AGED IN WOOD FOR TWENTY ONE MONTHS. ONE OF ONLY FIVE CASKS AVAILABLE AND THE ONLY ONE SERVED FROM WOOD. CAMRA HALIFAX AND CALDERDALE BREWERY
*	VOCATION BREWERY (Cragg Vale, West Yorkshire)	Bourbon Barrel Aged Coconut Porter	Coconut Porter	9	Exquisitely crafted porter, boasting a luxuriously rich and sweet profile. Delight in its lusciously thick body, lavishly infused with an irresistible burst of oceanic coconut that intensifies with each blissful sip. Dessert-like flavours balance out the prominence of toasted coconut with delightful nuances of caramel, hazelnut and velvety milk chocolate. Fresh coconut has been meticulously added at four different stages of the brewing process to help it shine through. UF, VE, V. VERY RARE BEER IN WOOD. BARREL-AGED IN WOOD FOR TWENTY MONTHS. ONE OF ONLY TWO CASKS AVAILABLE AND THE ONLY ONE SERVED FROM WOOD. CAMRA HALIFAX AND CALDERDALE BREWERY

WOODEN CASK BAR – BEERS IN PINS (4.5 GALLONS) & HALF ANKERS (6 GALLONS).

SORRY. ONLY SOLD IN THIRD & HALF PINT MEASURES.

	BREWERY	BEER	STYLE	% ABV	TASTING NOTES
*	BREW YORK (York, North Yorkshire)	Fennec Blonde	Blonde Ale	3.4	An easy-drinking session blonde brewed with Fuggles and UK Cascade hops. Light citrusy, fruity, aroma and flavour with honey and biscuit notes. VE, V, CGF. FIRST TIME IN WOOD. MATURED IN WOOD FOR FIVE WEEKS.
*	BREW YORK (York, North Yorkshire)	Tonkoko	Speciality Milk Stout	4.3	Tonka beans, hand-toasted coconut, Madagascar vanilla and Belgian-sourced cacao nibs combine to make this one a silky smooth and indulgent milk stout. Many have called it liquid Bounty! UF, V. MATURED IN WOOD FOR SIX WEEKS.
*	HALF MOON BREWERY (Ellerton, East Yorkshire)	Big 'n' Bold	IPA	6.3	Classic English IPA. Strong, punchy and hits you with citrus. UF, VE, V, GF. VERY RARE BEER IN WOOD. MATURED IN WOOD FOR FOUR MONTHS.
*	HALF MOON BREWERY (Ellerton, East Yorkshire)	Skinny Fatte	White Coffee Porter	4.3	A bright golden beer with a rich roasted coffee and cacao aroma. Well-rounded on the palate with moderate bitterness and an intriguing coffee finish. UF, VE, V, GF. VERY RARE BEER IN WOOD. MATURED IN WOOD FOR THREE MONTHS.
*	JOLLY SAILOR BREWERY (Selby, North Yorkshire)	Dark Ruby Mild	Mild	3.6	Award winning Dark Ruby Mild. Beautifully mellow and palatable with a mesmerising ruby hue. VE, V. FIRST TIME IN WOOD. MATURED IN WOOD FOR ALMOST THREE MONTHS.
*	TIGERTOPS BREWERY (Wakefield, West Yorkshire)	Billy Bock	Speciality German Beer	7.1	A malty beer brewed with Munich, Carafe and Pale malts and German Perle hops. UF, VE, V. RARE BEER IN WOOD. MATURED IN WOOD FOR THREE MONTHS

NORMAL CASK BAR – BEERS IN 9 GALLON CASKS (FIRKINS).

	BREWERY	BEER	STYLE	% ABV	TASTING NOTES
*	BANK TOP BREWERY (Bolton, Greater Manchester)	Dark Mild	Dark Mild	4	A full-bodied dark mild with a malt and roast aroma, rich mouth feel and a complex taste including roast malt and liquorice.
*	BEER INK (Lindley, Huddersfield, West Yorkshire)	All Good In The Hudd	Hazy Pale Ale	4.8	All Good In The Hudd was brewed for Huddersfield Beer Week and is a Huddersfield Mega Collab. Many Huddersfield based breweries were involved. Beer Ink collaborated with Magic Rock, Mallinsons, Zapato, Three Fiends, Lords and Empire Brewing to produce a heavily hopped ale containing Citra and Mosaic. UF, VE, V.
*	BEER INK (Lindley, Huddersfield,	Son of a Chicha Man	Peruvian Chicha	5.5	Chicha is a rare style of beer brewed in Latin America using corn. This is brewed by germinating the corn to extract the sugars before boiling the wort and fermenting. An unusual

	West Yorkshire)				beer, moreish and refreshing. UF, VE, V.
*	BIG TRIP BREWING (Ancoats, Greater Manchester)	All Systems Go!	Chocolate Milk Stout	5.1	A luxuriously thick, rich and creamy chocolate milk stout which incorporates eight malts and English hops. The beer contains an indulgent amount of organic cocoa and is topped off with toasted marshmallows. The results are an ultra-dark, thick body with a toffee coloured head. A rich chocolate and roasted coffee aroma to the nose with creamy mouthfuls of melted Belgian chocolate, punctuated with toasted marshmallow notes to the palate. UF. MATURED IN THE CASK FOR SIX WEEKS.
*	BIG TRIP BREWING (Ancoats, Greater Manchester)	Oh My Gosh!	New England IPA	5.6	A NEIPA that is packed full of creamy tropical flavours and is heavily hopped with El Dorado, Galaxy and Azacca. Clean pineapple and mango aromas and a soft mouthfeel deliver juicy flavours of candied mango and ripe soft pineapple with sliced pear, crushed passion fruit and hints of tangerine. UF, VE, V. ONE OF ONLY TWELVE CASKS AVAILABLE
*	BIG TRIP BREWING (Ancoats, Greater Manchester)	Perception	Single Hopped Session Pale	3.9	A double dry-hopped hazy session pale featuring Nectarone hops. Pineapple and sliced peach aromas combine with big flavours of juicy ripe nectarines, crushed pineapple and candied passion fruit and tropical/mango backnotes. A juicy session pale with a super soft mouthfeel. UF, VE, V.
*	BINGLEY BREWERY (Wilsden, West Yorkshire)	And That's the Way the Cookie Crumbles	Cookie Dough Stout	5.2	A creamy stout with a mild bitterness on the palate and a sweet cookie flavour. UF, VE, V.
*	BINGLEY BREWERY (Wilsden, West Yorkshire)	Steady State	Best Bitter	4.2	A best bitter with caramel, roast coffee and biscuit notes from the malts and honey, spice and fruit aromas. VE, V.
*	BRASS CASTLE BREWERY (Malton, North Yorkshire)	Zest for Life	Orange Chocolate Stout	6.5	Sweet orange meets dark chocolate in a dreamy 6.5% dessert stout. A total Jaffa quake that will shake your taste buds. UF, VE, V, GF. MATURED IN THE CASK FOR ALMOST FOUR MONTHS
*	BRASS CASTLE BREWERY (Malton, North Yorkshire)	Emergency Bitter	Bitter	3.9	A straight-up 3.9% bitter, brewed to a 1955 Cold War recipe - recalling Operation Teapot and nuclear testing on beer. UF, VE, V, GF.
*	DARKLAND INDIE BREW CO (Boothtown, West Yorkshire)	Boardwalk Bliss	Triple Dry-Hopped Pale	4.4	A well-balanced triple dry hopped pale with Citra, Mosaic and Galaxy which further enhance the aromas and flavours. Soft and light on the palate with tropical flavour notes of passion fruit, mango, papaya, lemongrass and melon. VE, V. CAMRA HALIFAX & CALDERDALE BREWERY.
*	DARKLAND INDIE BREW CO (Boothtown, West Yorkshire)	Wolf Special Bitter	Special Bitter	4.2	A well-balanced chestnut ale made from a rich blend of five malts and hopped with Magnum and Cascade. A smooth ale that combines warmed caramel with a citrus spice and a blast of clean pepper. VE, V. CAMRA HALIFAX & CALDERDALE BREWERY
*	EAGLES CRAG BREWERY (Todmorden, West Yorkshire)	Golden Eagle	IPA	5	An IPA with citrus hop flavours from Centennial, Columbus, Cascade and Citra hops, giving a refreshing citrus aroma and flavour profile perfectly balanced by the malts. CAMRA HALIFAX & CALDERDALE BREWERY.
*	ELLAND BREWERY	1872 Porter	Porter	6.5	A rich, complex, dark ruby porter from an 1872 recipe. It has an old port nose, coffee and bitter chocolate flavours

	(Elland, West Yorkshire)				from four malts including the finest Maris Otter and English hops. VE, V. 2023 CHAMPION BEER OF BRITAIN AND 2023 NATIONAL WINTER ALES CHAMPION. PROBABLY ONE OF THE MOST DECORATED BEERS IN MODERN BRITISH BREWING HISTORY. CAMRA HALIFAX & CALDERDALE BREWERY.
*	FIVE TOWNS BREWERY (Wakefield, West Yorkshire)	Poundshop Trump	IPA	6	An English IPA containing pale malt, torrified wheat and Jester hops. The beer has delicate notes of tropical fruits, grapefruit and blackcurrant with hints of lychee and a mild, herbal resonance. UF, VE, V.
*	HOGS HEAD BREW HOUSE (Sowerby Bridge, West Yorkshire)	H Bomb	New England IPA	5.8	A full-bodied DDH NEIPA presenting initial aromas of banana, strawberry and apple, revealing tropical citrus, pineapple and spice on the palette, with a smooth mouthfeel. UF, VE, V. CAMRA HALIFAX & CALDERDALE BREWERY.
*	LITTLE VALLEY BREWERY (Cragg Vale, West Yorkshire)	Temperature Rising	New England Hazy Pale Ale	4.5	Straw coloured and hazy, Temperature Rising is brewed with Citra, Mosaic and Cascade hops. Full of floral, citrus and juicy fruit aromas and flavours, perfectly balanced by a dry finish. Certified organic. UF, VE, V. CAMRA HALIFAX & CALDERDALE BREWERY.
*	MALLINSON'S BREWING COMPANY (Huddersfield, West Yorkshire)	Push and Pull	Pale Ale	4.3	A rich deep blonde with complex aromas of tropical fruit and hop resin from late hopping with Mosaic, Cascade and Chinook. Ekuanot hops give a strong bitterness with elements of tangerine pith.
*	MEANWOOD BREWERY (Leeds, West Yorkshire)	Love You Take	East Coast Pale Ale	4.8	A juicy and moreish pale ale with a biscuity body created by using large quantities of wheat and oats. Amarillo and Chinook add grapefruit and orange with just a touch of piney dankness. A beer that is low in bitterness but packed full of flavour. UF, V.
*	MILLTOWN BREWING COMPANY (Milnsbridge, West Yorkshire)	Tiger's Tail	Session IPA	4.1	Session IPA with fruity citrus notes from Simcoe hops.
*	NAILMAKER BREWING COMPANY (Darton, South Yorkshire)	Cardinal Sin	Pale Ale	4.4	Brewed with Cardinal hops. A delicious mix of citrus, grapefruit and tropical pineapple flavours and aromas with a hint of bitterness.
*	NEIGHBOURHOOD BREW CO (Poynton, Cheshire)	Slow Sundays	Golden Ale	4	Lovely golden ale made with Cascade hops to give super refreshing citrus and floral notes. Brewed with Vienna malt in the grist to add a lovely biscuit note to the backbone of the beer. UF, VE, V.
*	NIGHTJAR BREW CO, (Mytholmroyd, West Yorkshire)	Supernova	Chocolate Milk Stout	6.9	A dark, rich, chocolate milk stout. Thick and smooth with espresso/dark chocolate. V. MATURED IN THE CASK FOR 10 MONTHS. CAMRA HALIFAX & CALDERDALE BREWERY.
*	NIGHTJAR BREW CO, (Mytholmroyd,	Free Bird	American Blonde	3.8	A stripped down, back to basics American Blonde, this hugely popular classic style is all about carefully crafted subtlety. An easy drinking straw pale ale with just a touch

	West Yorkshire).				of Vienna malt to accent the biscuity malt flavours. Willamette hops (a direct descendant of classic British hop - Fuggles) offer a floral and herbaceous aroma with a subtle spicy finish on the palate. Gluten free and low ABV for an accessible and sessionable beer. CGF. CAMRA HALIFAX & CALDERDALE BREWERY.
*	NORTHERN MONKEY BREW CO (Bolton, Greater Manchester)	Steady as She Goes	Session IPA	3.8	Session IPA with tropical fruits, mango and berries to the fore! The perfect session ale! V.
*	PICTISH BREWING COMPANY (Rochdale, Greater Manchester)	Calypso	Pale Ale	4.2	A single-hopped beer brewed with pale malt and Calypso hops. Expect aromas and tastes of apple, pear and tropical and stone fruits with the added zippy hints of lemon and lime and subtle whispers of tea-like earthiness, black pepper and mint.
*	RED ROSE BREWERY (Ramsbottom, Greater Manchester)	Too Wet to Woo	Traditional Bitter	3.8	Copper coloured 'Northern' bitter. Full of malty flavour. Sharp with complex bitterness and a caramel liquorice finish with a hint of citrus.
*	RED ROSE BREWERY (Ramsbottom, Greater Manchester)	Treacle Miners' Tipple	Dark Mild	3.6	A beer with a very Northern character, intensely dark traditional best mild. Sweetish and liquoricy with more body than a standard mild. Bitterness comes through in the lasting aftertaste. (Back by popular demand). UF, VE, V.
*	SERIOUS BREWING COMPANY (Rochdale, Greater Manchester)	Matmos	Speciality Belgian Inspired Ale	6.4	A dark Belgian-inspired Dubbel. Subtle smokiness and rich raisin notes. MATURED IN THE CASK FOR 10 MONTHS.
*	STOD FOLD BREWING COMPANY, (Ogden, Halifax, West Yorkshire)	Dark Porter	Porter	4.8	Easy drinking, well balanced, dark brown porter. Smooth and mellow with roast to the fore. VE, V. CAMRA HALIFAX & CALDERDALE BREWERY.
*	STOD FOLD BREWING COMPANY, (Ogden, Halifax, West Yorkshire)	Stod	Northern Amber Best Bitter	4.3	A Northern amber best bitter incorporating four types of malt, flaked barley and oats, torrified wheat and Target and Pilgrim hops. Expect aromas of sage, citrus and subtle lemon/grapefruit and flavours of berries and pears with slight spicy undertones. VE, V. CAMRA HALIFAX & CALDERDALE BREWERY
*	SUNSTREAM BREWERY (Starbeck, North Yorkshire)	Sharks with Lazars	Tropical Session IPA	3.7	An easy drinking session IPA with citrus, tropical and pine notes.
*	THE BREWHOUSE KIRKHAM (Kirkham, Lancashire)	Blonde	Pale/ Golden Ale	3.8	A pale golden beer with a subtle hop aroma and smooth dry finish.

* THE RUNAWAY BREWERY (Stockport, Greater Manchester)	Little Orla	Pale Ale	3.9	A light, refreshing, quaffable, single-hopped beer incorporating a wide range of delicate fruity characteristics. Flavours and aromas of citrus, tropical fruits, lychee, citrus peels and gooseberry make this an enjoyable taste experience. UF, VE, V.
* THE SHERIFF'S GOOD HEAD BREWERY (Rochdale, Greater Manchester)	Crazy Horse	IPA	4.5	A flavoursome IPA incorporating Challenger, Columbus, Cascade, Centennial, Chinook and Citra hops and an Amber Malt base. The more you drink the more it grows on you and the more you want. VE, V. A SMALL NANO BREWERY WHICH COMMENCED PRODUCTION IN JULY 2022. THIS FESTIVAL IS THE FIRST CAMRA FESTIVAL TO SERVE A SHERIFF'S GOOD HEAD BREWERY BEER.
* VOCATION BREWERY, (Cragg Vale, West Yorkshire)	Bread and Butter	Pale Ale	3.9	An easy-drinking dry-hopped pale brewed with Extra Pale malt and Citra, Simcoe and Mosaic BBC hops. Refreshing flavours and aromas of pine, peach, lychee and citrus which culminates in a smooth, rounded bitterness. UF, VE, V. CAMRA HALIFAX & CALDERDALE BREWERY.
* WAKEY WAKEY BREWING COMPANY (Rochdale, Greater Manchester)	Bunk	Bitter	3.8	A robust bitterness is tempered with a combination of toasty and toffee malt flavours and a clean crisp hop finish. A traditional English session bitter.
* WISHBONE BREWERY (Keighley, West Yorkshire)	Lovibonds XB 1864	Pale Ale	5.5	2023 brew of an historic pale ale from 1864. Brewed with Maris Otter malt and a large quantity of Goldings hops. Well-bodied and firmly bittered. (May serve with a haze due to the high hop content). WINNER OF BEST STRONG PALE ALE/BITTER AT THE GREAT EXHIBITION OF PRIZE ALES IN 2023. MATURED IN THE CASK FOR FIVE MONTHS.
* WISHBONE BREWERY (Keighley, West Yorkshire)	Wood Aged Black Porter	Porter	6.5	Robust porter with Wheat, Brown & Black malts and British hops. UF, VE, V. MATURED FOR 22 MONTHS IN TOTAL, 18 MONTHS IN AN EX-WHISKY AND IMPERIAL STOUT WOODEN BARREL.
* WOODLAND BREWING (Penistone, South Yorkshire)	Travelling Light	Session IPA	4.1	A single-hopped beer incorporating three types of the Mosaic hop, Cryo, Incognito and T90 pellets. Medium-bodied with aromas of tropical fruit, berries and citrus and flavours of blueberry and passion fruit with a hint of lemon.
* ZAPATO BREWING (Marsden, West Yorkshire)/ SECOND SIGHT BREW CO (Halifax, West Yorkshire)	Beaucoup Weisse (Special Collaboration)	Sour - Fruited Berliner Weisse	3	A fruited Berliner Weisse which incorporates Pilsner, Wheat, Acid malts and oats with large amounts of raspberries and rhubarb. This version has been dry-fruited with lingonberries to create a refreshing, light beer with a tart flavour. Pinky-red in colour with a raspberry and lingonberry aroma and taste and subtle rhubarb notes. UF, VE, V. ONE OF ONLY FOUR CASKS AVAILABLE. SECOND SIGHT BREW CO - CAMRA HALIFAX AND CALDERDALE BREWERY

THE CIDER, PERRY & PIDER LIST

	PRODUCER	CIDER NAME	STYLE	% ABV	TASTING NOTES
*	APPLETREEWICK (Appletreewick, North Yorkshire)	Cider	Traditional Cider (Dry)	5.5	Made with traditional cider apples (mostly from Herefordshire) which are then blended with locally sourced eating and cooking apples.
*	BARBOURNE (Worcester, Worcestershire)	Cherry Bakewell	Modern Flavoured Cider	4	A sweet, red, fruit cider with cherry and almond flavours.
*	CRANBORNE CHASE (Blandford Forum, Dorset)	Whisky Barrel-Aged (Vintage 2021)	Traditional Cider (Medium – Dry)	6.8	Made using a blend of apple varieties giving a deep and complex tasting cider with a dry finish. Matured in oak casks for 12 months to enhance the flavour and the depth of taste.
*	DORSET NECTAR (Bridport, Dorset)	Elderflower	Modern Flavoured Cider	4	A fresh tasting, sweet, exuberant cider infused with aromatic hedgerow grown elderflowers.
*	GLYDERS (Ilminster, Somerset)	Cider	Traditional Cider (Medium – Dry)	6.6	A medium dry cider blended from Kingston Black, Dabinett, Porter's Perfection and other apple varieties.
*	GWATKIN (Abbey Dore, Herefordshire)	Yarlington Mill SV	Traditional Cider (Medium – Sweet)	7	Made from the single variety Yarlington Mill apple, which tends to contribute a spicy character. Expect a rich red colour and smooth taste from this CAMRA award-winning cider.
*	HECK'S (Street, Somerset)	Perry	Traditional Perry (Medium)	6.5	Made from Somerset perry pear juices; mainly Blakeney Red, Hendre Huffcap and Green Horse. A very light, easy-drinking perry with a fragrant smell and fruity taste.
*	NEWTON COURT (Leominster, Herefordshire)	Panting Partridge	Traditional Perry (Medium)	5.3	A blend of organically-grown Longdon, Hendre Huffcap and Butt perry pears. Light in colour, complex juicy pear flavour, refreshing with a delicate wine finish.
*	PULP (CELTIC MARCHES) (Bishop's Frome, Herefordshire)	Mango & Lime	Modern Flavoured Cider	4	A smooth blend of mango and lime which is fresh and fruity. The zing of the lime meets the tropical sweetness of the mango to create a taste explosion.
*	PULP (CELTIC MARCHES) (Bishop's Frome, Herefordshire)	Rhubarb	Modern Flavoured Cider	4	A blend of Yorkshire Triangle Timperley Rhubarb juice and Celtic Marches medium cider. The subtle tart of rhubarb juice gives the cider a wonderfully refreshing bite.
*	'UDDERS ORCHARD (Lindley, West Yorkshire)	Harry Masters Jersey SV	Traditional Cider (Medium – Dry) 10 LITRES ONLY	7	An unusual and rare single variety cider produced from the juice of Harry Masters Jersey apples. Medium dry, fruity and refreshing with a dry warming finish. Matured for 18 months.
*	'UDDERS ORCHARD (Lindley, West Yorkshire)	The 'Udder Side	Modern Pider (a perry and cider combo) 10 LITRES ONLY	6.5	Produced from Conference pears and dessert apples, used in roughly equal proportions. It proved so popular at CBCF 2022 that we decided to order it again.

*	VENTONS (Cullompton, Devon)	Sweet Maid in Devon	Traditional Cider (Sweet - Keeved)	6	Keiving uses cool fermentation and a reduction in yeast nutrients to produce a naturally sweet cider. A traditional West of England style, now more usually associated with Normandy in France.
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THE FORAS BAR

Serving tea/coffee, soft drinks, wine and cocktails