

**THE 2ND ANNUAL JOINT
SWAN & SLIP INN
BEER, CIDER & WINE
FESTIVAL**

**AT LEAST 50 BEERS!
(ALL FROM DIFFERENT
BREWERIES)**

PLUS...

**REAL CIDER
& PERRY!**

**FINE WINES
& FRUIT
WINES!**

**HOT
FOOD!**

**LIVE
MUSIC!**

**MARQUEES
IN BOTH
GARDENS!**

FRI 2ND - SUN 4TH SEPTEMBER 2011



The Beers

To help you plan your movements, this section is split into Swan beers and Slip Inn beers, and for each pub we have a section for the main indoor pub bar and the festival bar in each garden. The beers are organised in ascending strength order, and there is a little information about each one, beginning with a clear indication of the colour, ABV and beer style.

Swan Beers

On the Indoor Bar:

Timothy Taylor - Dark Mild

Dark Mild 3.5%

A classic dark mild from this legendary brewery. Rich and creamy, you'll find few better milds. (Keighley, West Yorks)

Brampton - Golden Bud

Pale Ale 3.8%

Well balanced light, golden, hoppy bitter. Grapefruit nose and citrus flavours give way to a mellow, slightly sweet after-taste. (Chesterfield, Derbyshire)

Thornbridge - Lord Marples

Dark Amber Bitter 4.0%

Smooth with light toffee and caramel characters, a mixture of floral and spicy hop notes and a pleasing bitter finish. (Bakewell, Derbyshire)

Saltaire - Fruit Blondes

Pale Ales with Fruit 4.0%

This handpull will feature Saltaire's range of delicious blonde fruit beers over the weekend: Raspberry Blonde, Elderflower Blonde and Cheeky Kriek. And if you get through all those we'll even include Blackberry Cascade (4.8%). (Shipley, West Yorkshire)

Elland - Fireball

Premium Bitter 4.2%

Copper-coloured with nutty Crystal Malt flavours and a long hoppy finish deriving from Pilgrim and Pioneer hops. (Elland, West Yorkshire)

Bradfield - Farmers Stout

Stout 4.5%

A dark enriched 'black and white' stout bal-

anced by ploughing through roasted malts and flaked oats with a subtle bitter hop character. (Sheffield, South Yorkshire)

On The Outdoor Festival Bar:

Edge - IPA 3.6%

Golden IPA

A classic IPA style session strength beer. Hoppy and eminently drinkable. (Bexhill, East Sussex)

Bellhaven - IPA

Light Golden IPA 3.8%

Refreshing floral hints and citrus tones combine to produce a clean, crisp flavour. (Dunbar, East Lothian)

Dark Tribe - Full Ahead

Amber Brown Bitter 3.8%

Fruity hops are set against a smooth malty background in this well-balanced bitter. (Dog & Gun Pub, East Butterwick, North Lincolnshire)

Hadrian & Border - Gladiator

Ruby Bitter 3.8%

A rich, dark session bitter with a soft malt palate and a strong bitter finish. (Newcastle upon Tyne)

Nottingham - Rock Mild

Dark Mild 3.8%

Smooth and dark with a biscuity flavour and a soft, bitter finish. Chocolate and dark fruit aromas. (The Plough Inn, Radford, Nottingham)

Butcombe Bitter

Amber Best Bitter 4.0%

Clean dry bitter made with Maris Otter malt, a blend of English hop varieties and pure Mendip spring water. Malt, hops and pepper

on the nose.

(Wrington, Bristol)

Mordue - Autumn Tyne

Copper Bitter 4.0%

Copper seasonal ale. Single variety hopped with Cluster hops from the USA, giving a fruity flavour with a bitter finish.

(North Shields, Tyne & Wear)

Inveralmond - Ossian

Pale Golden Ale 4.1%

A pale, golden coloured brew with a full-bodied fruity flavour with distinct nutty tones and a hoppy, zesty, orange aroma, derived from First Gold and Cascade hops.

(Perth, Perthshire)

Highland - Scapa Special

Pale Ale 4.2%

Made with maris otter pale ale malt & a blend of four hops from America, Germany, New Zealand & Slovakia. Each one selected for their spiciness and aroma.

(Orkney)

Oakham - Citra

Light Gold Ale 4.2%

A light refreshing beer with pungent grapefruit, lychee and gooseberry aromas leading to a dry, bitter finish.

(Woodston, Peterborough)

Sadlers - Full Moko

Pale Golden Ale 4.2%

Made with New Zealand hops. Citrus apple, grapefruit and crushed gooseberry flavours.

(Stourbridge, West Midlands)

Brentwood - Gold

Golden Ale 4.3%

Heavily hopped with powerful fruity Cascade hops, which come through in abundance in the strong finish.

(Brentwood, Essex)

St. Peter's - Ruby Red

Ruby Ale 4.3%

A tawny red ale with subtle malt undertones and a distinctive spicy hop aroma from Cascade hops.

(St. Peter South Elmham, Bungay, Suffolk)

Acorn - Old Moor Porter

Porter 4.4%

A full-bodied victorian style porter with hints of liquorice. The initial bitterness gives way to a smooth, mellow finish.

(Wombwell, Barnsley, South Yorkshire)

Brewsters - Decadence

Golden Ale 4.4%

A golden ale with a hint of malt sweetness. Passionfruit and grapefruit on the nose. Complex zesty hop palate and a fresh herby finish.

(Grantham, Lincolnshire)

Milestone - Rich Ruby

Ruby Ale 4.5%

Lightly hopped with Galena & East Kent Goldings. Malty berry finish from a blend of Crystal, Chocolate, Maris Otter malts.

(Newark, Nottinghamshire)

Concertina - Bengal Tiger

Light Amber IPA 4.6%

Smooth, creamy IPA brewed in the cellar of a club once-famous for its long gone concertina band. Aromatic hops, fruit and bitterness.

(Mexborough, South Yorkshire)

Harviestoun - Schiehallion

Cask-conditioned Lager 4.8%

Hersbrucker hops, lager malt and lager yeast are fermented at a very low temperature resulting in a true-pilsner style beer. This is dry, crisp and refreshing.

(Alva, Clackmannanshire)

Derventio - Cleopatra

Fruit Beer 5.0%

A complex light golden beer, rounded off with First Gold hops and a hint of apricot. Sweet and juicy, with a drying earthy finish.

(Ashbourne, Derbyshire)

Otley - 05 Gold

Golden Ale 5.0%

A fresh golden ale made with American hops and lager malt. Floral/citrus hop flavours and a dry finish.

Pontypridd, Mid Glamorgan

Slip Inn Beers

On the Indoor Bar:

Magic Rock - Curious

Pale Ale 3.9%

Plenty of US hops lend a floral/grassy aroma and citrus flavours which combine with a defined malty character. A great session beer from this exciting new Yorkshire brewery. (Huddersfield, West Yorkshire)

Ossett - Lion Brew

Pale Ale 3.9%

A new session bitter brewed to accompany the rugby world cup. A touch of crystal malt in the grist leads to a malty-sweet aftertaste. Tangy hop bitterness and floral/fruity aromas dominate. (Ossett, West Yorkshire)

Captain Cook - Red Bay

Irish Red 4.0%

Hoppier than a normal Irish red beer this features Northdown and Perle hops. Crystal and Roast Barley malt give the red hue and the sweet malt flavour. (Stokesley, North Yorkshire)

Kirkstall - Black Band Porter

Porter 5.5%

Full bodied yet beautifully smooth. A complex dark porter from this excellent new Yorkshire brewery.

Kirkstall, Leeds, West Yorkshire

Ilkley - Lotus IPA

Pale Golden IPA 5.6%

Summit hops from New Zealand and Cascade hops from America give strong aromas and flavours of mango, grapefruit and all round citrus.

(Ilkley, West Yorkshire)

On the Outdoor Festival Bar:

Revolutions - Ravenscroft

Pale Ale 3.3%

A hoppy pale session ale infused with fruity

hop flavours and aromas. And named after a music broadcasting legend to boot. Nice! (Whitwood, Castleford, West Yorkshire)

Milton - Tiki

Golden Ale 3.8%

Fruity golden ale, with a pronounced apricot character and a lasting bitter finish. Floral, grapefruit and sweet jammy lemon flavours with crisp hops. Dry on the finish. (Milton, Cambridgeshire)

Brass Castle - Cliffhanger

Golden Ale 3.9%

A refreshing hop-laden session ale, infused with a wave of citrus notes. Brewed by this brand new local brewery in honour of Coastguard Rescue Teams. (Pocklington, East Yorkshire)

Box Steam - Chuffin' Ale

Chestnut/Dark Amber Bitter 4.0%

A full-flavoured bitter, chestnut in colour with a fruity aroma and a smooth, rich taste. Brewed using a steam heated copper! (Colerne, Wiltshire)

Raw - Hop Bliss

Golden Ale 4.1%

Golden session beer with a smooth bitterness and floral and citrusy hop finish. (Staveley, Chesterfield, Derbyshire)

Whittlebury - Home Farm Bitter

Red/Brown Bitter 4.1%

Brewed with four different malts resulting in a pronounced malt character. A rounded flavour with a bitter hop finish. (Whittlebury, Towcester, Northamptonshire)

Yorkshire Heart - JRT Best Bitter

Best Bitter 4.2%

Traditional golden Yorkshire Best Bitter from this new local microbrewery. (Nun Monkton, Nr York)

Robinsons - Young Tom

Premium Dark/Old Ale 4.2%

Full-flavoured mahogany coloured dark ale

with aromas of nutty malt and fruit esters. This complex beer has a sweet toffee and roasted malt palate and a creamy richness normally associated with stronger ales.
(Stockport, Greater Manchester)

Sleaford - Pleasant Pheasant

Amber Best Bitter 4.2%

The brewery's flagship Best Bitter and top selling beer. Quality dark malts and hops combine to produce caramel and fruit.
(Sleaford, Lincolnshire)

Rudgate - Lubelski

Premium Pale Ale 4.3%

Named after the Czech hop which dominates this light golden ale. Well-balanced, with zesty, citrus flavours.
(Tockwith, Nr. York)

Phoenix - White Monk

Pale Ale 4.5%

Yellow beer with a citrus fruit aroma. Plenty of fruit, hops and bitterness in the taste, and a hoppy bitter finish.
(Heywood, Greater Manchester)

Riverhead - Red

Ruby Ale 4.5%

A rare release from Riverhead brewery, who only tend to let beers out of their own outlets for special occasions - like our festival! This will be good...
(Marsden, Nr. Huddersfield, West Yorkshire)

Batemans - Salem Porter

Porter 4.7%

A dry roast, nutty palate, with a splendid hop flavour and a rich malty finish of liquorice. English Golding & Challenger hops from Worcester & Kent.
Wainfleet, Lincolnshire

Great Heck - Amish Mash

Cloudy Wheat Beer 4.7%

Great name for a cloudy German-style wheat beer which incorporates five different American hops!
(Great Heck, Nr Selby, North Yorkshire)

WharfeBank - Fox IPA

Golden IPA 4.7%

Refreshing IPA first produced at the brewery's original home, The Fox and Newt brewpub in Leeds. Worth reviving!
(Otley, West Yorkshire)

Leeds - Monsoon IPA

English IPA 4.8%

A classic IPA boasting a robust hoppiness and a smooth Leeds finish. Sure to go down well.
(Leeds, West Yorkshire)

Dark Star - Original

Dark Bitter 5.0%

A dark, strong and bitter beer that defies classification. It has a complex malt flavour with a hint of burnt flavour from the mixture of Crystal and Chocolate grist.
(Partridge Green, W.Sussex)

Fernandes - Great Northern

Premium Golden Ale 5.1%

Clear golden-coloured ale smooth on the palate hoppy and floral with a little dryness and bitterness in a crisp and creamy malt finish.
(Wakefield, West Yorkshire)

Marble - 1888 Ginger Stout

Ginger Infused Stout 6.7%

A deep, rich mouth-feel, with semi-sweet, dark chocolate & vanilla-cream flavours to begin with; then a lingering, dry-sharp root ginger finish.
(Manchester)

Summer Wine - Cossack Imperial

Whisky Stout

Whisky-Oaked Stout 7.2%

Rich and subtle stout. Toasty nose with warm, nicely balanced whisky. Very complex dry classic stout flavour with hints of whisky and caramel.
(Holmfirth, West Yorkshire)

The Ciders

We have sourced a total of twelve ciders and perrries for the festival and the details for each are listed below. We have done our best to include useful information, but unfortunately this is not always easy to come by in the case of cider!

Swan Ciders

On the bar:

Broadoak - Perry

Medium Sweet 7.5%

Perennial favourite on The Swan bar. Very easy drinking, pale-coloured perry.
(Clutton, Somerset)

Millwhites - Rioja Cask Cider

Medium Dry 6.7%

Aged in red wine barrels this is a full flavoured cider with hints of wood tannin. A cider for the connoisseur.
(Rooksbridge, Somerset)

On the outside bar:

Sandford Orchards - Fanny's Bramble

Blackberry Infused Cider 4%

A marriage made in a Devon lane. Blackberries and cider, a joyous tipple.
(Crediton, Devon)

Severn - Medium Cider

Medium 6.3%

Made from heritage varieties grown in Gloucestershire, a golden colour, full fruit flavour, very easy drinking.
(Newnham, Gloucestershire)

Gwatkins - Squeal Pig Perry

Medium 7.5%

Lovely Perry from Gwatkins who are just near the Welsh border in Herefordshire. It is made from a blend of varieties of apples, harvested from local farms and their own orchards.
(Abbey Dore, Herefordshire)

Moorlands - Medium Sweet Cider

6.4%

Rob Gibbon first made cider as a one off but is proved to be so popular that he now produces it on a regular basis, along with apple juice. This is a crisp, clean, natural medium-sweet cider with a modern taste
(North Newbald, Nr. York)

Saxon - Brown Sugar Cider

7%

(Batley Carr, West Yorkshire)

Slip Inn Ciders

Westons - Raspberry Twist

Medium 4.0%

This medium-dry still cider is a limited-edition blend of traditional westons cider, with a refreshing raspberry juice twist.
(Much Marcle, Herefordshire)

Rathays - Old Goat Cider

Dry 7.2%

A clear, dry, traditional cider made from varieties including Bulmers Norman, White Norman, Tremletts Bitter, Brown Thorn, Yarlinton Mill, Foxwhelp and Vilberie
(Sutton Saint Nicholas, Hereford)

Olivers - Perry

Medium Dry 6.5%

Made from vintage cider apples and perry pears, washed, milled, macerated, pressed and fermented, then matured and aged in old oak barrels. The fruit is from traditional, environmentally friendly orchards from unsprayed trees.
(Ocle Pychard, Herefordshire)

Hecks - Hendre Huffcap Perry

(Medium) 6.5%

A medium sweet still single varietal perry made from the Hendre Huffcap pear. Fruity aroma. Clear golden coloured fruity pear flavoured with a dry lasting finish.
(Street, Somerset)

Saxon - Platinum Blonde

6%

(Batley Carr, West Yorkshire)

The Wines

We have sourced a special range of wines for the festival which we will be offering in both pubs at our normal wine prices. The following wines will be available at the main bars in 125ml, 175ml and 250ml sizes, and there will also be a 50ml taster size available. We also have a selection of **fruit wines** on offer which will be for sale in both pubs in either 50ml or 125 ml sizes.

Festival Wines

Red

Laurent Miquel L'Artisan 2009

Region: Languedoc
Grapes: Syrah, Grenache.
Style: Spicy, savoury red fruit. Raspberry.
(France)

"I Satari" Salice Salentino Riserva DOC 2006, Candido

Region: Puglia
Grape: Negroamaro
Style: Dried fig, smoky notes. Dark plum and
bramble.
(Italy)

Rioja Reserva 2006, Marques de la Concordia

Grapes: Grenache, Tempranillo
Style: Complex ripe dark fruit. Smooth, velvety.
(Spain)

Beyerskloof Reserve Pinotage 2008

Region: Western Cape
Grape: Pinotage
Style: Bramble, toasty spice. Vanilla tinged.
(South Africa)

Santa Rita 120 Carmenere 2010

Region: Central Valley
Grape: Carmenere
Style: Lively, juicy. Bright brambly fruit. Soft,
subtle texture.
(Chile)

White

Grand Heron Marc Ducournau 2010

Region: Cotes de Gascogne
Grapes: Colomard, Ugni Blanc
Style: Fruity, crisp. Cut grass, ripe grapefruit.
(France)

Verdicchio dei Castelli di Jesu 2010, Monte Schiavo

Region: Marche
Grape: Verdicchio
Style: Citrus fruit and a refreshing, crisp finish.
(Italy)

Rueda Blanco 2010, Marqus de Riscal

Region: Rueda
Grape: Verdejo, Viura
Style: Light, delicate. Intense aroma, buursting
with fruit. Crisp, fresh finish.
(Spain)

Waimea Estate Sauvignon Blanc 2010/11

Region: Nelson
Grape: Sauvignon Blanc
Style: Ripe goosebery, tropical fruit. Floral notes.
Zingy refreshing finish.
(New Zealand)

Santa Rita 120 Viognier 2010

Region: Maipo Valley
Grape: Viognier
Style: Lively, crisp. Apricot, pineapple. Soft in
mouth with refreshing finish.
(Chile)

Rose

Chateau Guiot Rose 2010

Region: Costieres de Nimes
Grapes: Cinsault, Grenache, Syrah
Style: Red summer berries, spice. Medium weight.
(France)

Rioja Rosado 2010, CVNE

Grape: Tempranillo
Style: Ripe summer fruit, confectionary on the
nose.
(Spain)

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ILKLEY MARY JANE 3.5%

MARSTON MOOR CROMWELL'S PALE 3.9%

LEEDS YORKSHIRE GOLD 4.2%

2 CONSTANTLY CHANGING GUEST ALES

2 HANDPULLED CIDERS

BELLE VUE KRIEK AND LEFFE BLONDE ON TAP

THATCHERS GOLD AND THATCHERS PEAR CIDERS ON TAP

COMING SOON

REGULAR MUSIC ON SATURDAY NIGHTS

LOOK OUT FOR POSTERS IN THE SWAN AND SLIP!

Live Festival Music (at The Slip Inn)

We are very lucky to have had offers from several great local acts to play at the festival. At the time of going to press some of the details still needed finalising, (and some of these acts still need confirming!) but we think the running order will be as follows:

Friday

7pm Joe Below

(lively blues music)

9pm Dave Smith

(consummate solo blues)

Saturday

2pm TC & The Money-

makers

(Authentic raw blues four piece)

4pm Blackbeard's Tea

Party

(great fun and very lively folk music)

6.30pm Barman Tom and

Friends

(pop/rock covers from the past few decades)

9pm Neil Dalton

(more great solo blues)

Sunday

3pm The Resonators

(cracking blues from Gypsy Bill and Del's four piece)

5pm Pugwash Convention

(Ruth, Steve and friends play lively folk)

8pm Damian and Frank

(Classic Irish tunes, and more)

Finally a massive THANK YOU to all the regular staff and our festival volunteers. (Please be gentle with them!) Enjoy the weekend!