

Music

3.00pm Vegas Vargus

The enigma returns. With hat, and shirt!

5.00pm Eclectic Sparks

Folk, jazz, acoustic. Great fun for all the family!

(There will be a break from music for the evening to allow for viewing of Spain v France in Euro 2012.)

9.30pm Neil Dalton

Great laid-back blues from the solo troubadour.

Food

2.30pm til late - Barbecue in the garden.

Manned by the inimitable Keith who will be cooking the very best quality produce from locally renowned M&K Butchers:

Beefburgers £2.50

Steak Sandwiches £4.00

Bacon Butties £2.00

Cider

We will have some real ciders on the outside bar, including a special, very local exclusive:

Nunthorpe - "The Brewer's Plums" Perry 5.5%

Their first summer perry. A unique single variety brew with a special hint of plums. Lovely and light, for easy drinking on long summer evenings.

NEXT EVENT...

**THE 3RD ANNUAL
SWAN AND SLIP INN
BEER, CIDER AND
WINE FESTIVAL**

**AT LEAST 50 BEERS ALL
FROM DIFFERENT BREWERIES**

HOT FOOD LIVE MUSIC

**FRI 7TH - SUN 9TH
SEPTEMBER 2012**

Noise Policy

Please assist us in being considerate neighbours by keeping noise to a minimum in the garden, especially in the evening, and by vacating the seated area of the garden at promptly 11pm when asked by the staff.

Please also leave the pub quietly.

Many thanks!

We host many beer related events here at The Slip Inn, and we have now begun investing in major alterations to make the pub a much more comfortable place to be, and an even better venue for occasions such as today's.

Get all the details of future (and past) events on our website:

www.theslipinnyork.co.uk

You can also get the very latest news from our pubs on Twitter:

twitter 

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VOLUNTEER ARMS

5, WATSON STREET, YORK YO24 4BH TEL 01904 541945



**AN INDEPENDENT
FREE HOUSE**


Always 7 Cask Ales

Ilkley - Mary Jane
Marston Moor - Mongrel
Ossett - Silver King
Leeds - Yorkshire Gold
Brown Cow - Thriller in Vanilla Porter
plus 2 guest ales, 2 real ciders
and Ilkley MJ Fortis and MJ Pale

 Proud to support our local independent breweries

**Live blues every
Saturday at 9pm**
**Prize quiz every
Sunday at 8.30pm**
**Regular beer and
music events**

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OPENING HOURS

Mon-Thurs 5pm-11pm Fri 5pm-Midnight Sat Noon-Midnight Sun Noon-11pm

ROOSTERS (KNARESBOROUGH) MALLINSONS (HUDDERSFIELD)



**MALLINSONS
BREWING COMPANY**

**THE 2ND ANNUAL
BATTLE
OF THE
BREWERIES**

**2 GREAT BREWERIES 16 BEERS
LIVE MUSIC HOT FOOD
SATURDAY 23RD JUNE 2012**

ROOSTERS

FREE RANGE BEERS FROM YORKSHIRE



THE SLIP INN, CLEMENTHORPE, YORK



BEER		ABV		ABV		BEER
Citra	A very pale ale, brewed using Citra hops. Amazing grapefruit and light mango nose, bitter hoppy citrus taste, with a grapefruit and light passion fruit finish.	3.8%	Versus	3.5%	Easy-drinking, well-hopped pale ale, with a blend of American and New Zealand hops, lending an orange, citrus fruit aroma and a refreshing level of bitterness.	Buckeye
Nelson Sauvín	Brewed using Nelson Sauvín hops from New Zealand. Golden coloured, with a lovely grapefruit nose, a hoppy citrus taste followed by a similar finish.	3.8%	Versus	3.9%	Brewed using NZ Nelson Sauvín hops, which lend a white wine fruitiness backed up by a lasting grapefruit bitterness. A new world session pale ale with a kick!	Wild Mule
Alias	A single-hopped beer, brewed using Australian Stella hops. Very pale blonde with hoppy floral notes, a slight spiciness on the nose and a bitter, slightly dry finish.	3.9%	Versus	4.3%	Named after an American breed of Chicken, Leghorn is a creamy, pale ale brewed using a mixture of four American hops to create a cocktail of fruit aromas.	Leghorn
Galaxy	Galaxy hops from Australia are used in this pale gold beer. It has a gentle citrus fruit aroma and taste, moving into a slightly dry and tart citrus finish.	3.9%	Versus	4.0%	Generously hopped with Bramling Cross from the UK and Galaxy from Australia, this pale ale is complex and fruity with a good solid bitterness. <small>(Collaborative 15th birthday brew for North Bar, Leeds, with extra dry-hopping for today.)</small>	North Pale Ale
Station Best Bitter	Brewed with Perle hops for bittering and Cascade and Amarillo for aroma. A pale gold beer with a citrus hop aroma, and a bitter citrusy hop taste and finish.	4.2%	Versus	4.3%	Light and easy-drinking, Yankee showcases the floral and citrus fruit aromas of US Cascade hops, as set against soft Yorkshire water and Golden Promise pale malt.	Yankee
Steeple Lodge	Very pale gold with Columbus for bittering. Brewers Gold and loads of Citra give a light mango fresh hop aroma, a crisp light tart taste and a long bitter finish.	4.2%	Versus	4.2%	Golden Promise malt and a blend of Admiral, East Kent Goldings and Bramling Cross hops. Delicate aromas of blackcurrant and citrus fruits and a slightly spicy finish.	Longshot <small>(Euro 2012 special featuring all-English ingredients.)</small>
Castle Hill Premium	Brewed using Brewers Gold bittering hops and lots of Nelson Sauvín for aroma. Golden with a fruity citrus nose, bitter grapefruit taste and a long bitter hop finish.	4.6%	Versus	5.7%	Six different varieties of hops, used in almost every possible part of the brewing process. Intense floral and fruit aromas, backed up by a balanced level of bitterness.	The Accomplice <small>(brewed with Odell's)</small>
Chocolate Stout	Dark chocolate, fruit and roast malt aroma and taste. Slightly dry finish. Chocolate malt and 8 bars of Green and Black's Organic 85% Dark Chocolate at flame off!	4.1%	Versus	5.5%	A dark beer with a hint of coffee on the finish, brewed using a blend of four malts and English hops. A nod to the past with a beer popular in 18th Century London.	Londinium Porter

Mallinsons Brewery

Mallinsons was established in an old garage unit in Huddersfield in 2008 by Tara Mallinson and Elaine Yendall. Both ex-teachers, Tara was the first to make the break and become a full-time brewster, whilst Elaine continued teaching to support the fledgling brewery until 2010 when the success of their venture allowed her to become full-time as well. They are self-confessed hop fanatics, and have carved out quite a niche as specialists in the tricky area of single-hopped beers. It can be risky staking an entire brew on one variety, but tireless work has meant that Mallinsons efforts are always highly anticipated, and we are very glad to have four of their single-hopped beers here today. The business is about to go through an expansion into new premises (also in Huddersfield) which should see capacity increase threefold by the end of this summer. Tara and Elaine have shown great support for events at The Slip in the past, and it is great for us to have them here (apparently with some eminent brewing friends) in the limelight today!

Roosters Brewery

Established by Sean and Alison Franklin in 1993, Roosters was at the vanguard of a new UK brewing movement inspired by the hop-forward beers emerging from the US. Roosters beers tended to feature pale malts with soft flavours which allowed the hops to shine. Examples such as Yankee, YPA and Leghorn soon found well-deserved reputes, and garnered many international awards. Last year, when it became known that Sean and Alison were retiring to Canada (following brewer son Sam) there was some concerned speculation about the future of the brewery, but true to form they elected to do the right thing for the brewery by carefully selecting their successors and not simply chasing the highest bid. Enter new head brewer Ol Fozard and brother Tom, who are taking this precious brewery forward in a suitably pioneering spirit. They are here today with a great mix of Roosters classics alongside several exciting new contenders, for example "The Accomplice" a brand new collaboration with influential US brewer Doug Odell.