

THE SWAN

AND

CLEMENTHORPE, YORK

THE SLIP INN

INAUGURAL JOINT BEER, CIDER AND WINE FESTIVAL

**Friday 10th - Sunday 12th
September 2010**

Welcome to our first ever beer, cider and wine festival!

We have searched high and low to bring together an eclectic and unusual selection of the very finest beverages for your drinking pleasure. We have a few special exclusives for the event, and many other hard-to-find drinks from producers near and far. Some are well-established, others are brand new, some will be familiar but others are comparative rarities and should hopefully be obscure enough to satisfy the most curious palates.

So, whether you enjoy a great pint of craft-brewed beer in its many and varied forms, or perhaps a refreshing, hand-made cider or perry, or even a glass or two of wine from a dedicated, artisan winemaker, we hope you are able to find something truly special over the course of this weekend. Enjoy!

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 and beer style.

Slip Inn Beers

On the Indoor Bar:

Abbeydale - Slip Inn to Something Pale

Pale Ale 3.9%

Dry-hopped especially for our festival by the nice people at Abbeydale this is based on their seasonal special Fascination. Brewed with Maris Otter malt this is very pale, very hoppy and quite bitter, but with an extra Slip Inn hop twist. (Sheffield, S.Yorks)

Rudgate - Sweyn Forkbeard

Copper/Bitter 3.9%

Our awesome Rudgate regular Ruby Mild is, just for now, replaced by one of their Viking-themed seasonal specials. This is a copper-coloured, easy-drinking session bitter, with well-balanced English hops for both bitterness and aroma. (Tockwith, N.Yorks)

Leeds - Slip Hazard Festival Best

Amber/Best Bitter approx 4.1% (see pump clip)

Brewed by the lovely people at Leeds specially for our Festival! This beer temporarily replaces their hugely popular Pale on our bar. We asked for an amber Yorkshire-style best bitter... (Leeds, W.Yorks)

Wold Top - Summer Holiday

Ruby Ale 5.5%

Our regular Wold Top bitter, Falling Stone, temporarily makes way for this seasonal special - a rich, dark ale. Roasted barley and pale chocolate malt combine with English, Slovenian and American hops to give rich berry flavours. (Wold Newton, E.Yorks)

On The Festival Bar:

Wensleydale - Lidstone's Rowley Mild

Dark Mild 3.2%

CAMRA Champion Mild of Britain 2003.

A great dark mild from an excellent Yorkshire brewery. Chocolate and toffee aromas set the tone for an ale which, given its strength, is impressively rich and flavoursome. The finish is pleasantly bittersweet. (Bellerby, N.Yorks)

Bird Brain - Puffin Pale

Pale Ale 3.7%

Only brewing since 2009, this is a new offering from this local micro. An American-style pale ale with distinctive citrus, hoppy flavours. A very drinkable light session ale. (Howden, E.Yorks)

Roosters - Farmhouse Ale

Amber Ale 3.7%

A departure from their usual pale and aromatic hop-based beers, this is an amber beer from Roosters. Crystal malt and dark sugar lend a toffee note and a nutty flavour which continues into a lingering finish. Northdown hops add bitterness and some aroma. (Knaresborough, N.Yorks)

Church End - Gravediggers Ale

Very Dark/Premium Mild

Black and red in colour, with a mixture of chocolate and roasted malt flavours, this is almost a light porter. The use of two different hops gives the beer a complex feel and a smooth finish. (Nuneaton, Warwickshire)

Wharfebank - Celtic Glory

Black/Stout 4.0%

A seasonal special from this impressive new brewery, this is an Irish-style stout brewed in the heart of Yorkshire! Packed with flavour from the roasted malt and giving a superb lingering aftertaste. (Otley, W.Yorks)

Crouch Vale - Brewers Gold

Golden Ale 4.0%

Champion Beer of Britain 2005 & 2006.

A special, multi-award-winning, treat for the festival. A pale, refreshing and hoppy beer with gorgeous aromas of tropical fruits. This is a, light, thirst-quenching brew, and has been twice awarded the ultimate accolade by CAMRA. (South Woodham Ferrers, Essex)

Tryst - Carronade IPA

Pale Gold/IPA 4.2%

Winner of several Scottish awards this very distinctive IPA is packed full of citrus flavours. Brewed using Washington State hops, pale malt and Carron Valley water to create a real thirst-quenching treat. (Larbert, Falkirk)

Hogs Back - T.E.A.

Golden Brown/Best Bitter 4.2%

CAMRA Champion Best Bitter of Britain 2000.

Rarely found in the north, this is a wonderful, full-flavoured best bitter. The brewery's flagship ale, it is pale brown, with a hoppy and slightly fruity aroma supported by malt in the taste. A bittersweet beer with a long dry finish.

(Tongham, Surrey)

Yorkshire Dales - Whitfield Force

Mahogany/German Bock Style 4.4%

Brand new from a great brewery, this is a deep, rich, mahogany beer in the German Bock style, (though without the hefty traditional Bock abv of at least 6.7%!). Chocolate and coffee tones from the brown, amber and dark crystal malt, are offset by crisp, sharp flavours from English Bramling Cross and German Hercules hops. (Askrigg, N.Yorks)

Marlpool - Scratty Ratty

Pale Ale 4.4%

Another brand new brewery, Marlpool has only been running since June and the beers are still rarely seen outside the locality of the brewery. This is a lightly hopped pale ale with a bitter, dry finish.

(Heanor, Derbyshire)

Beer Works - Dr Morton's Break Fluid

(with Ginger Slipped Inn)

Copper/Ginger Infused Ale 4.4%

Another festival special! With the brewery's permission we have produced our very own ginger infusion, by adding chopped root ginger to this cask! It should hopefully compliment the earthy, spicy character of the base beer, which has strong caramel and biscuit tones from a complex malt blend. Fingers crossed!

(Sheffield, S.Yorks)

Fyfe - Magnum IPA

Golden/IPA 4.5%

Most of this micro-brewery's output goes to the attached pub, The Harbour Bar, but we've managed to procure a rare firkin. This golden IPA is smooth and strong, and by all accounts quite delicious. Enjoy it while it is here!

(Kirkcaldy, Fife)

Nook - Berry Blond

Blond/Fruit Beer 4.5%

This fruit beer recently caused a bit of a stir at The Swan where it disappeared in one evening. The light raspberry flavour complements the citrus overtones and slightly biscuity base to create an extremely drinkable brew.

(Holmfirth, W.Yorks)

Ridgeside - Best

Dark Copper/Best Bitter 4.5%

A lovely, rich best bitter from this brand new brewery. A small amount of roasted barley along with crystal malt gives this beer a hint of red, and the flavour is balanced perfectly by copious amounts of Fuggles and East Kent Goldings hops. (Leeds, W.Yorks)

Ossett - Quicksilver

Pale Gold/American IPA 5.0%

This is the strongest of Ossett's "Silver Series" of seasonal beers. Lager-coloured and very bitter, this brew is a typical American-style IPA. Ossett always brew with a single hop variety and here centennial hops give an intense citrus finish. (Ossett, W.Yorks)

Muirhouse - Sweet Like Chocolate

Dark Copper/Dark Bitter 5.0%

Sounds like another Scottish one, but this small, new brewery is actually based near Nottingham. It is named after owner/brewer Richard Muir, and this is his brand new dark bitter, packed with chocolate malt. (Long Eaton, Notts)

Hop Back - Summer Lightning

Golden Ale 5.0%

A multi-award winning summer ale, this great beer has been a trend-setting brewing phenomenon. An extremely pleasant, bitter, straw coloured brew with a terrific fresh, hoppy aroma. An intense bitterness, leads to an excellent long, dry finish. (Downton, Wiltshire)

Tempest - Elemental Porter

Very Dark/Porter 5.1%

Tempest are a brand new Scottish craft micro-brewery and this is a very rare early appearance in these parts. This porter involves seven malt varieties mashed to within an inch of their lives, boiled for two hours, fermented and conditioned. Sounds great! (Kelso, Scottish Borders)

Riverhead - Redbrook Premium

Red Brown/Strong Ale 5.5%

A seasonal special from the Riverhead brew pub. This red/brown strong ale is mellow and slightly sweet, yet robust with a delicate hop aroma. (Marsden, W.Yorks)

Great Heck - Stormin' Norman

Strong Pale Ale 6.5%

The strongest beer of the festival from our friends at Great Heck. Only 14 firkins of this have been brewed before (in April '09) and here is one from the second batch. An American-style pale ale made with US yeast, hops and malt. As the pump clip says - The Mother of All Ales!

(Great Heck N.Yorks)

Swan Beers

On the Indoor Bar:

Timothy Taylor - Golden Best

Amber/Light Mild 3.5%

Our regular Taylor stalwart Landlord makes way for this great amber session ale, described by the brewery as the last of the true Pennine light milds. Smooth and creamy, it is a popular choice close to the brewery and always flies out of The Swan whenever it is here. (Keighley, W. Yorks)

Salamander - The Swan's Special Pale

Pale Ale 3.8%

Straw coloured session ale from our old friends at Salamander. Dry-hopped specially for the festival this will be bitter with a complex hop character, displaying enhanced floral and herbal notes, and more than a hint of citrus. (Bradford, W. Yorks)

Copper Dragon - Freddie Trueman Ale

Amber/Bitter 4.0%

Brewed to celebrate the life of Yorkshire's most famous fast bowler, who spent his latter years in Skipton. This traditional amber Yorkshire bitter has a refreshingly hoppy aftertaste. A firkin of this recently sold out in three hours in The Swan! (Skipton, N. Yorks)

Elland - Beyond the Pale

Golden/Bitter 4.2%

An award-winning gold-coloured, creamy beer brewed with a touch of Munich malt. The aroma is of ripe hops and fruit, and the robust flavour is bitter leading to a dry, hoppy, fruity finish. (Elland, W. Yorks)

Mordue - Workie Ticket

Golden Brown/Bitter 4.5%

CAMRA Champion Beer of Britain 1997.

Joseph Mordue's 19th century recipes were revived to great effect in 1995. This one is a tasty, complex, golden brown beer displaying malt and hops throughout. It has a long, satisfying bitter finish. (North Shields, Tyne & Wear)

Woodforde's - Norfolk Nog

Dark Red/Old Ale 4.6%

CAMRA Champion Beer of Britain 1992.

From the brewery responsible for the great Wherry comes this smooth, rich and rounded 'Old Ale'. Dark red in colour, it has a velvety texture and hints of chocolate, treacle and liquorice. (Woodbastwick, Norfolk)

On the Festival Bar:

Hobsons - Mild

Dark Mild 3.2%

CAMRA Champion Beer Of Britain 2007.

Multi award-winning dark beer that embodies the Hobsons art of brewing beers to drink well beyond their weight. Chocolate malt gives plenty of flavour and aroma that belies its strength.

(Cleobury Mortimer, Shropshire)

Ilkley - Mary Jane

Pale Ale 3.5%

We had to include this great award-winning pale session ale from one of our favourite new breweries (est. April 2009). Brewed with an abundance of amarillo hops, this is a crisp, pale beer with a refreshing citrus aroma. Extremely quaffable! (Ilkley, W. Yorks)

Moorview - Golden Butts

Golden Ale 3.7%

A golden summer session ale made with a blend of five malts. It has a smooth medium body and a hoppy zing. Made on the moors overlooking Ilkley using fresh spring water drawn from this family-run brewery's own borehole.

(Guisely, W. Yorks)

Triple FFF - Alton's Pride

Amber/Bitter 3.8%

CAMRA Champion Beer Of Britain 2008.

A traditional amber bitter brewed using water from the Hampshire chalk hills. Full and clean tasting, initially malty, the citrus fruit and resinous hops then build to a quenching bitter finish. (Alton, Hants)

Old Bear - Original

Amber/Bitter 3.9%

A refreshing, easy-drinking caramel-coloured bitter from this family-run brewery. Four malts blended with a complex balance of one Czech and three English hops create a mellow, satisfying flavour with a dry, bitter finish.

(Keighley, W. Yorks)

Oakham - Inferno

Golden Ale 4.0%

Award-winning golden ale with a powerful spicy hop character and complex fruity flavours. Satisfyingly bitter with a strong dry finish.

(Woodston, Cambridgeshire)

North Yorkshire - Love Muscle

Golden Ale 4.0%

Oo-er! Here's a thirst-quenching crisp golden beer from a totally organic brewery. There is a good hint of hops and the bitterness carries on in the finish. A good session beer. (**Pinchinthorpe, N.Yorks**)

Phoenix - Arizona

Golden Ale 4.1%

From way out west (of The Pennines) comes this refreshing yellow-gold beer. It has a fruity and hoppy aroma and a citrus hop flavour with some malt and a touch of vanilla, all leading to a dry, bitter finish. (**Heywood, Greater Manchester**)

Dark Star - Espresso Stout

Black/Stout 4.2%

World Beer Awards - Best Speciality Beer 2009.

Brewed with roasted barley malt and challenger hops, but with freshly ground espresso beans added to the copper for a few minutes after the boil to provide a rich and complementary coffee aroma. (**Partridge Green, W.Sussex**)

Hardrian & Border - Legion Ale

Amber/Bitter 4.2%

This is a well-balanced amber bitter from the North East. It is full-bodied with good malt flavours, but also well-hopped with a long bitter finish. (**Newcastle-Upon-Tyne, Tyne & Wear**)

Wentworth - Bumble Beer

Golden/Honey Beer 4.3%

An award-winning pale golden beer, brewed with local seasonal honey, which gives it a unique and distinctive flavour throughout the year. (**Rotherham, S.Yorks**)

RCH - Old Slug Porter

Very Dark/Porter 4.5%

Give in to the dark side with this award-winning traditional porter, nearly black in colour, with a rich taste of chocolate, coffee and dark fruits. This is a complex, full-bodied beer. (**Weston-Super-Mare, Somerset**)

Poachers - Monkey Hanger

Ruby/Strong Bitter 4.5%

Fans of a traditional strong bitter will like this ruby-red beer brewed by former RAF man George Batterbee in his own back yard. The smooth fruity flavour is balanced by the bitterness of Hersbrucker and Styrian Golding hops. (**North Hykeham, Lincolnshire**)

Saltaire - Blackberry Cascade

Pale/Fruit Beer 4.8%

Here is a fruit beer, based on an American-style pale ale from an innovative Yorkshire brewery. The floral aromas and bitterness are derived from cascade and centennial hops, and the beer is infused with a hint of Blackberries. (**Shipley, W.Yorks**)

Magpie - Midnight Porter

Very Dark/Porter 5.0%

A dark chestnut porter with a creamy port and coffee aroma, and a rich raisin and port flavour. This newish brewery (est.2006) is located just a few feet from Notts County football ground - hence their name! (**Nottingham, Notts**)

Kelham Island - Pale Rider

Strong Pale Ale 5.2%

CAMRA Champion Beer Of Britain 2004.

This multi award-winning strong pale ale is a well balanced, strong and fruity beer flavoured with North American hops. (**Sheffield, S.Yorks**)

Box Steam - Derail Ale

Golden/IPA 5.2%

Fresh from this family-owned brewery's steam-fired copper comes this wonderfully hoppy, traditional IPA. The colour is warm gold, and it has an intense floral aroma and a well-balanced bitter finish. (**Colerne, Wiltshire**)

Thornbridge - Jaipur IPA

Golden/IPA 5.9%

Champion Strong Ale 2010 Great British Beer Festival. Phenomenal pale IPA from the multi award-winning Thornbridge brewery. Soft and smooth, the initial citrus builds to a crescendo of massive hoppiness accentuated by honey, with an enduring, bitter finish. (**Bakewell, Derbyshire**)

Acorn - Gorlovka Imperial Stout

Black/Stout 6.0%

A big full-bodied stout with deep malt/hop aromas. Roast malt, fruit and hop flavours combine with liquorice throughout. Dangerously drinkable! Gold Award at CAMRA Winter Beer of Britain Festival 2010. (**Barnsley, S.Yorks**)

Dent - T'Owd Tup

Dark Chestnut/Strong Ale 6.0%

A complex dark chestnut ale with masses of body. Dominated by roasted malt, you'll find notes of jam, plums, chocolate, coffee and christmas cake all mingled together in this very smooth and supremely drinkable beer. (**Cowgill, Cumbria**)

The Ciders

We have sourced a total of twenty ciders and perrries for the festival and the details for each are listed below. Where possible we have included more information, but unfortunately this is not always easy to come by in the case of cider!

Slip Inn Ciders

Wilkins - Farmhouse Cider

(Medium Sweet) 6.0%

Roger Wilkins has become one of the best-known and most respected traditional cider-makers in the country. Following in his grandfather's footsteps, he makes traditional cider on his 1868 H Beare and Sons, Newton Abbot-made cider press. (Mudgley, Somerset)

Millwhites - Mixed Scrumpy Cider

(Medium Dry) 6.5%

The variety of ancient apples that go into producing this mixed scrumpy gives it a deep, golden appearance. It has a fresh, vibrant apple aroma, and a dry oaky taste with a subtle rum finish. Slightly sparkling on initial pour. (Rooksbridge, Somerset)

Springherne - Kingston Black & Tremletts Cider

(Dry) 6.5%

(Ross-on-Wye, Herefordshire)

Westcroft - Cider

(Medium Dry) 6.0%

John Harris has been making award-winning cider since 1992 and his grandfather made it on the same farm with the same apple varieties. (Highbridge, Somerset)

Ross-on-Wye - Farmhouse Perry

(6.0%)

Ross-on-Wye - Whisky Cask Cider

(Dry) 7.0%

Cider has been produced on Broome Farm in the traditional way for 70 years. All drinks are made with fresh juice fermented with natural yeasts. Over 40 varieties of apples and 30 of pears are grown, allowing for many individual blends. (Peterstow, Ross-on-Wye, Herefordshire)

Swallowfields - Dabinett & Browns Cider

(Medium) 5.8%

Swallowfields - Yarlington Gold Perry

5.5%

(Hope Mansell, Herefordshire)

Parson's Choice - Cider

(Medium Sweet) 7.0%

Parsonage farm has a beautifully kept cider mill and its own orchards with several varieties of cider apple trees.

(West Lyng, Nr. Taunton, Somerset)

Dymock - Perry

6.0%

(Dymock, Gloucestershire)

Swan Ciders

Millwhites - Apple and Pear

(Medium) 5.0%

A refreshing blend of traditional scrumpy apples and freshly pressed pear juice. Golden coloured and hazy in appearance with a little dryness in a lasting finish.

(Rooksbridge, Somerset)

Dymock - Cider

6.0%

(Dymock, Gloucestershire)

Broadcroft - Cider

(Medium Dry) 6.0%

(Somerset)

Upper House Farm - Cider

(Dry) 6.0%

A mixed variety, oak-conditioned cider made with whole pressed juice.

(Wormelow, Herefordshire)

Carey Organic - Cider

(Medium) 6.4%

Hand-pressed and naturally fermented at Whitethorn Farm.

(Carey, Herefordshire)

Ross-on-Wye - Cider

(Medium) 6.5%

Ross-on-Wye - Rum Barrel Cider

(Dry) 7.5%

(Peterstow, Ross-on-Wye, Herefordshire)

Gwynt Y Ddraig - Haymaker Cider

(Medium) 6.5%

Cider production started on Llest Farm in 2001 and has grown ever since. A fruity medium cider bursting with the flavour of apples. A true Farm-house Cider with a smooth finish.
(Llantwit Fardre, Pontypridd, Rhondda Cynon)

Swallowfields - Painted Lady Perry

5.5%

Pale gold and hazy, with plenty of real pear fruit in the aroma.
(Hope Mansell, Herefordshire)

Springherne - Blakeney Red & High

Pear Perry

(Dry) 7.0%

(Ross-on-Wye, Herefordshire)

And on the indoor Swan bar:

Broadoak Premium Perry

(Medium) 7.5%

A delicious clear wine-like perry. A perennial Swan favourite.

(Clutton, Somerset)

Plus whichever guest cider is on the bar!

The Wines

Our festival wines will be available at the outside bar at The Swan in 175ml measures, and also in the dedicated wine room at The Slip Inn. The selection has been supplied by local expert Matthew Ford. Matt will be on hand at The Slip Inn where he will be sharing his knowledge at our wine table, and where you will be able to opt for a 50ml taster measure of any of the wines.

Matt is launching a new wine service called Bar Wines at the festival, and all the wines featured here will be available to order. Visit www.barwines.co.uk for more information, and also see the literature on display at the festival.

Festival Wines

Brown Brothers - Muscat

Classic, sweet dessert wine. Honey and vanilla.
9.5% (Australia)

Brown Brothers - Dolcetto Syrah

Incredible fizzy red. Good sweetness and rich depth.
11% (Australia)

One Chain - "Exhibitionist" Merlot

Lovely smooth merlot. Ripe, sweet fruit.
14% (Australia)

Sensi Vini - Chianti

Smooth, medium bodied and tasty. Very drinkable indeed!
13.5% (Italy)

Red Tree - Zinfandel

Deep and spicy. A robust US classic.
13.5% (USA)

Odjfell - Carmenere

Spicy, rich and velvety.
14% (Chile)

Odjfell - Syrah

Medium bodied Syrah with good smoky red berry flavours.
13.5% (Chile)

Salchetto - Pinot Grigio

Dry and crisp fruity wine, very bold.
12% (Italy)

Santa Rosa - Chenin/Torrontes

Crisp, fruity, moreish white.
13% (Argentina)

McGregor - Sauvignon Blanc

Wonderfully rich and crisp, lots of lychee and melon.
12% (South Africa)

Vida Organica - Torrontes

Deep flavoured, dry wine. Lots of ripe sweet fruit.
13% (Argentina)

Terra Barossa - Chardonnay

Classic chardonnay, deep and buttery, lovely crisp fruit.
14.5% (Australia)

House Wines:

(Available at the Indoor Bars)

The Slip Inn:

Costa Vera - Sauvignon Blanc

Fantastic, deep tropical flavours. Crisp and vibrant.

12.5% (Chile)

Yarra Hills - Chardonnay

12.5% (Australia)

Albinoni - Pinot Grigio

12% (Italy)

McGregor - Rose

Lively, medium rose, very easy drinking.

13% (South Africa)

One Chain - "Opportunist" Shiraz

Deep, moreish Shiraz, smooth with some sweet spice.

14.5% (Australia)

Caliterra - Merlot

13.5% (Chile)

Neblina - Carmenere

13% (Chile)

The Swan:

Bella Modella - Pinot Grigio

Light and zesty, with lots of ripe citrus.

12% (Italy)

Aloe Tree - Chenin Blanc

13% (South Africa)

Neblina - Chardonnay

13% (Chile)

Santa Rosa - Syrah Rose

13.5% (Argentina)

Tiddy Widdy Well - Shiraz/Cabernet Sauvignon/Merlot

14% (W.Australia)

Robertson Winery - Merlot

14% (South Africa)

Esperanza - Malbec

13% (Argentina)

Bin Ends

NB. The Swan also has a good variety of high quality bin ends which will be available at keen prices by the bottle. There will be a list behind the main bar, please ask the staff if you are interested!

The Music

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

Blackbeard's Tea Party (lively folk music).

8pm at The Swan

9pm at The Slip

Saturday (Daytime)

Two Black Sheep and a Stallion (unaccompanied vocal folk trio)

2pm at The Swan

3pm at The Slip

Saturday (Evening)

Pugwash Convention (Ruth and Steve's band play folk)

8pm at The Slip

9pm at The Swan

Tom Cocks and Mark Wynn (blues, folk, Americana - with some wicked harmonica!)

8pm at The Swan

9pm at The Slip

Sunday

Dave Smith (well-known and much-respected local bluesman)

2.30pm at The Swan

3.30pm at The Slip

Pugwash Convention
At times to suit them if they feel like it! (No pressure guys!)

Many thanks to all the artists for playing!

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