

THE SLIP INN

2012

SPRING
BEER
FESTIVAL



28 CASK ALES

6 REAL CIDERS LIVE MUSIC HOT FOOD

PLUS LEEDS BREWERY LEODIS LAGER - FIRST TIME IN YORK!

FRIDAY 20TH - SUNDAY 22ND APRIL
FROM 3PM FRIDAY / MIDDAY SATURDAY & SUNDAY

WWW.THESLIPINNYORK.CO.UK TWITTER @THESLIPINNYORK 20 CLEMENTHORPE YORK YO23 1AN

##PREVIOUS FESTIVAL GLASSES WELCOME##

The Beers

On the Indoor Bar:

Special Mallinsons Hand Pull

(3 beers from excellent Yorkshire brewster Tara Mallinson, appearing in the following order:)

1 - Mallinsons - Nelson Sauvin

Pale Gold 3.8%

A single-hopped golden coloured ale, with a lovely fresh grapefruit nose and a hoppy citrus taste followed by a similar finish.

2 - Mallinsons - Clodhopper

Pale 4.0%

Straw coloured with a citrus hop aroma, bitter citrus grapefruit and lemon taste with a bitter tart hoppy finish.

3 - Mallinsons - Stadium

Pale 3.8%

Brewed using Perle, Aurora and Amarillo hops. Straw coloured with a strong hop aroma, clean bitter taste and dry fruity finish. (**Huddersfield, W.Yorks**)

Summer Wine - Vanguard

Pale Ale 4.0%

A deliciously hoppy special from one of our favourite breweries. Summer Wine have been brewing since 2006 and have already undergone two expansions due to the popularity of their innovative ales. One cask of this absolutely flew out last time we had it, so this time we've got three! (**Holmfirth, W.Yorks**)

Ossett - By George

Amber Bitter 4.2%

Classic Maris Otter malt and Goldings hops combine to produce a mellow, smooth ale with moderate bitterness and delicate spicy hop character in this traditional English ale. (**Ossett, W.Yorks**)

Leeds - Spiced Maple Beer

Dark Amber 4.4%

A reprise for this delicious rich ale brewed exclusively for us one year ago for our Leeds Brewery showcase night. We've had repeated requests for its return, so the lovely folk at Leeds have very kindly obliged! This smooth dark ale features sharp hops balanced by the addition of a maple syrup concoction spiced with cinnamon. (**Leeds, W.Yorks**)

Rudgate - York Chocolate Stout

Chocolate Stout 4.0%

A brand new flagship stout from Rudgate, carefully conceived with expert advice from York Cocoa House. This complex stout is perfectly compliment-

ed with chocolate made with Trinitario cocoa beans from the Santander region of Colombia. Already a phenomenal success after just a couple of weeks, and destined to prove a worthy ale ambassador for York's rich chocolate heritage. (**Tockwith, N.Yorks**)

On the Outdoor Festival Bar:

Roosters - Buckeye

Pale 3.5%

Named after a rare breed of Ohio chicken, this is a new addition to the permanent line-up from our local pale ale pioneers. This is an easy-drinking session ale, brewed with an abundance of American and New Zealand hops producing an orange, citrus fruit aroma and a refreshing level of bitterness. (**Knaresborough, N.Yorks**)

North Yorkshire - Golden Ginseng

Pale Gold 3.6%

A clean tasting, well-hopped traditional pale ale from this organic brewery. Brewed with the additional ingredient of golden ginseng, much revered by the Chinese. Floral and fruity hop aromas and a lemon citrus finish. (**Pinchinthorpe, N.Yorks**)

Great Heck - White Light Ginger

German-Style Wheat Beer (Ginger Infused) 3.7%

A traditional authentic cloudy German wheat beer, but with added ginger. Made with German yeast and hops...and lots of Castleford wheat! (**Great Heck N.Yorks**)

Wolf - Edith Cavell

Pale Bitter 3.7%

Brewed with Crystal and Pearl pale malts and Challenger and Fuggle hops, this is a hoppy thirst-quenching beer, dry and smooth with a fruity finish. (Takes its name from the Edith Cavell Lodge of the Buffaloes.) (**Attleborough, Norfolk**)

Treboom - Beat No. 1

Pale Ale with Orange & Coriander 3.8%

One of two specials made just for us by this great new local micro. Here is their lovely pale session ale Drum Beat 'dry spiced' with bitter orange peel and coriander to give a distinct citrus tang with a hint of spice. (**Shipton by Beningborough, N.Yorks**)

Yorkshire Dales - Sails

Blond 3.8%

A new special pale session bitter from this incredibly prolific and ever-reliable one-man brewery located in the heart of Wensleydale. This one features Citra and Amarillo hops for a refreshing citrus taste. (**Askrigg, N.Yorks**)

Brew Co - Tramlines

Golden Ale 4.0%

Very little info about this beer which was brewed for this year's free Tramlines Music Festival in Sheffield. What we can tell you is that the brewery has only been in operation since 2008, and is already multi award-winning, so you'll certainly want to try this one. (Sheffield, S.Yorks)

Fernandes - Traditional Bitter

Amber Ale 4.1%

An enticing prospect. A traditional Yorkshire amber bitter from Fernandes, famed, like their owners Ossett for their consistently excellent pale ales, and also some lovely darker offerings. (Wakefield, W.Yorks)

Raw - JR Best Bitter

Brown Bitter 4.2%

A traditional brown bitter with sweet biscuit malt flavours and a smooth balanced bitterness from this two year old brewery. Red fruit/malt aroma with plenty of hoppy bitterness. (Staveley, Derbyshire)

Rat - Red Rat

Ruby Ale 4.3%

A deep ruby-red bitter ale. Full-bodied with a sweet caramel maltiness and an intense hop finish. Citrus and spice aromas dominate. Dry-hopped with Simcoe hops. (Huddersfield, W.Yorks)

Treboom - Hop & Slip

Pale Golden Ale 4.3%

Beer no. 2 from John and Jane is their superb best bitter Kettle Drum dry-hopped with Styrian Goldings to give an intense hop aroma and flavour. (Shipton by Beningborough, N.Yorks)

Bridestones - Black Jack

Dark Hoppy Ale 4.5%

The folk at Bridestones have been brewing since May 2006 and use all natural ingredients and Pennine spring water. The brewery is situated on the family's farm in Blackshawhead, in the shadows of the local bouldering outcrop "The Bridestones". (Hebden Bridge, W.Yorks)

Northern - Hit & Run

Raspberry Blond Beer 4.5%

This blond beer with raspberry comes from a brewery full of Northern Soul fans, and is a tribute to the singer Rose Batiste. The beer won them a SIBA North bronze medal in 2009 (Sandiway, Cheshire)

Revolutions - Revolver

Premium Pale Ale 4.5%

A strong pale hoppy beer brewed by music fans Mark

and Andrew, as the official beer for 2012 Record Store Day which just happens to be on Sat 21st April - during our festival! We are very pleased indeed to have one of these precious casks. (Castleford, W.Yorks)

Truefitt - Ironopolis Stout

Stout 4.7%

Truefitt is a brand new brewery about to burst onto the Teesside scene. This beer is actually a sneak preview of the brewery's adventurous forthcoming output. Ironopolis is an American style stout, using Magnum, Columbus and Williamette hops. (Middlesborough, Teesside)

Lion's Den - IPA

IPA 5.0%

Matthew Power who is the force behind Truefitt also brews on Camerons' experimental 10 barrel plant under the guise of Lion's Den. Their beers are seldom seen in York and here is an example of their new output. This is a thoroughly modern IPA using American C hops throughout. (Hartlepool, Co. Durham)

Hadrian & Border - Ouseburn Porter

Porter 5.2%

A robust and satisfying porter made with the finest of ingredients. Traditionally brewed with black and chocolate malts - dark, rich and very creamy thanks to the addition of oats. (Newcastle upon Tyne)

Brass Castle - Bad Kitty

Dark Ale/Porter 5.5%

Amazing to think that this chewy chocolate vanilla dream of a porter is not yet even one year old. Brewed with Chocolate and Crystal malts, Goldings hops and vanilla pods it is already a local legend with dark beer drinkers, and thoroughly deserves all the plaudits heaped upon it last September at the York CAMRA Beer Festival. (Pocklington, E.Yorks)

Ridgeside - Eliminator

Strong Dark Ale 6.0%

Simon Bolderson is no stranger to awards and this one recently earned him 'Champion Strong Beer' at the 2012 Bradford CAMRA Beer Festival. He describes it as a traditional strong dark ale, but one which is well-hopped in a modern style with NZ Cascade hops. (Leeds, W.Yorks)

Redwillow - Ageless

Strong IPA 7.2%

This one was supplied to us by our friends at Marble Brewery, and anything they recommend is fine by us! This big American style IPA provides a huge initial hit of mango, lychee and pineapple, followed by a long, clean bitter finish. (Macclesfield, Cheshire)

Moor - Old Freddie Walker

Old Ale 7.3%

Another Marble tip-off this is widely acclaimed as an exceptional old ale. A rich, dark strong beer with a fruity complex taste, leaving a rich Christmas cake finish. As their website says: Drink Moor Beer! (Though in the case of this particular beast perhaps not *too* much Moor.) (**Pitney, Somerset**)

The Ciders

Burnards - Oaky Dokey

(Norfolk) 5.2%

A lovely medium cider fermented in rum casks with a background of oak and vanilla.

Ben Crossman - Medium/Dry

Farmhouse Cider

(Herefordshire) 6.0%

This traditional farmhouse medium dry cider has a fruity start and slightly dry finish. It is naturally fermented, unfiltered and smooth tasting.

Hecks - Hendre Huffcap Perry

(Somerset) 6.5%

A single variety perry, pale gold and enticingly aromatic with a balanced depth of soft pale fruit.

Dove Syke - Ribble Valley Gold Cider

(Lancashire) 6.2%

Locally picked Lancashire apples are pressed and blended in the autumn. The juice is naturally fermented throughout the winter.

Olivers - Perry

(Herefordshire) 6.5%

Olivers make easy drinking ciders which are well-balanced with a rich mouth feel and intensity. A still, medium dry blended perry.

Wilkins - Medium Cider

(Somerset) 6.0%

One of the great masters of traditional cider making. In 1966 Roger Wilkins took over the business set up by his grandfather in 1917 and he has been going ever since.

Music Line-Up

Friday

6pm The Jaybirds U.S. roots & blues 3 piece

9pm Neil Dalton Ace solo blues

Saturday

5.30pm Gypsy Bill & Del Local blues legends

9pm Dave Smith Superb solo bluesman

Saturday

3pm Vegas Vargas Behatted solo enigma...

5.30pm Tom Cocks and Karl Moon Wicked guitar and harmonica - 1/2 of TC & The Moneymakers!

Tokens and Glasses

The system will be the same one which has worked so well at all of our festivals so far.

The main bar will accept cash or tokens.

The outside bar will only accept tokens (no cash) and will only serve drinks in a festival glass. Tokens are sold in £10 sheets and are valid until midnight on Sunday.

Unused portions are fully refundable.

Glasses cost £2 each (£1 deposit refundable upon return.)

Very Important Note Regarding Noise!

Please help us to avoid noise nuisance by considering our neighbours at all times and vacating the outside seated area by 11pm. Thank you!

Many Thanks for Attending!

If you have enjoyed the festival then be sure to keep an eye out for future events at The Slip Inn.

We regularly host beer-related events, and you can keep up-to-date via our website:

www.theslipinnyork.co.uk

You can also get a news feed for The Slip Inn and our other pubs via Twitter:

[@theslipinnyork](https://twitter.com/theslipinnyork) [@theswanyork](https://twitter.com/theswanyork) [@vollyarmsyork](https://twitter.com/vollyarmsyork)