

KEIGHLEY

BEERS PROVIDED BY BINGLEY BREWERY FROM WILSDEN.

Bar open 1100 to 1800 on Saturday 10th June and 1100 to 1800 on Sunday 11th June.

TIGHT HEAD (3.6%)

A traditional Brown ale with a modern twist by using Centennial hops. Brown malt gives a smooth mild coffee flavour and East Kent Goldings and Centennial hops provide a honey, earthy flavour.

ENDEAVOUR (3.7%)

Single hopped with the English grown Endeavour hop. Blackcurrant, loganberry and spice notes best describe the aroma. A wonderful grapefruit and lime flavour, but not too overpowering, slight bitterness, easily quaffable.

GOLDYLOCKS (4.0%)

Made with Pale Crystal Malt giving a delicate toffee aftertaste. Cascade aroma hop provides a refreshing citrus flavour.

TRI STATE (4.5%)

An American triple hopped pale ale. Brewed using Chinook, Centennial and dry hopped with Mosaic hops. Golden in appearance with flavours of citrus, spice, lemon and pine and a bitter and tart dry finish.

INGROW

BARS PROVIDED BY KIRKSTALL BREWERY FROM LEEDS, OLD SPOT BREWERY FROM CULLINGWORTH AND TIMOTHY TAYLOR'S BREWERY FROM KEIGHLEY.

Bars open 1100 to 2200 on Saturday 10th June and 1100 to 1800 on Sunday 11th June.

BEERS AVAILABLE FROM THE KIRKSTALL BREWERY BAR

KIRKSTALL - FRAMBOISE (3.6%) - This is a Keg Beer dispensed using gas pressure

Developed and brewed in Belgium for Kirkstall Brewery. A great raspberry hit leaves an incredible but not overpowering tartness on the palate.

KIRKSTALL - PALE ALE (4.0%)

Wonderfully golden session beer. Fresh malt and hop aroma lead to a satisfyingly bitter finish.

KIRKSTALL - THREE SWORDS (4.5%)

Very pale and spectacularly thirst-quenching. Three different hops give this beer a delightful citrus nose.

KIRKSTALL - BLACK BAND PORTER (5.5%)

A full-bodied yet beautifully smooth dark porter. Perfectly balanced.

KIRKSTALL - GENEROUS GEORGE (6.1%)

An India Pale Ale brewed with 100% Polish hops. A tribute to a fine gentleman.

MAISEL (Bayreuth, Germany) - MAISEL'S WEISSE ORIGINAL (5.2%) - This is a Keg Beer dispensed using gas pressure

Brewed in Bavaria using mountain spring water, Hallertau hops and top quality grain, this is a naturally cloudy wheat beer with a deep amber colour with classic wheat beer flavours of ripe banana to a slight citrus note.

VELTINS (Meschede-Grevenstein, Germany) - VELTINS PILSNER (4.8%) - This is a Keg Beer dispensed using gas pressure

Brewed using the brewery's own natural spring water, this German brewed Pilsner lager has a delicate, dry and clean palate, fine carbonated body, slight bitterness and a light citrus finish.

BEERS AVAILABLE FROM THE OLD SPOT BREWERY BAR

OLD SPOT - 1492 (3.8%)

Dark chesnut coloured ale with background malt and a hint of chocolate.

OLD SPOT - TONGUE TANGLER (4.1%)

A very pale ale, hopped with Chinook and packed with citrus and grapefruit flavours.

OLD SPOT - SPOTLIGHT (4.2%)

Light ale hopped with Cascade, giving a pleasant hoppy aftertaste.

OLD SPOT - SPOT O BOTHER (5.5%)

Full bodied porter with liquorice, malt, coffee and a pleasant hoppy after-taste.

BEERS AVAILABLE FROM THE TIMOTHY TAYLOR'S BREWERY BAR

TIMOTHY TAYLOR'S - DARK MILD (3.5%)

Malt and caramel dominate throughout in this sweetish beer with background hop and fruit notes.

TIMOTHY TAYLOR'S - BOLTMAKER (4.0%)

Tawny bitter combining hops, fruit and nutty malt. Lingering, increasingly bitter aftertaste.

TIMOTHY TAYLOR'S - KNOWLE SPRING BLONDE (4.2%)

A light, refreshing blonde ale with the depth of flavour you expect from Taylor's beers.

TIMOTHY TAYLOR'S - LANDLORD (4.3%)

A fine-tasting best bitter combining citrus peel aromas, rich malt, spicy hops, an underlying marmalade sweetness and a long bitter finish.

DAMEMS

Bar open 1100 to 2200 on Saturday 10th June and 1100 to 1800 on Sunday 11th June.

BRIDGEHOUSE BREWERY (Keighley, West Yorkshire) - PALE BANDIT GLUTEN FREE ALE (3.6%)

A gluten free blonde ale with smooth citrus flavours and a light crisp finish.

NAYLOR'S BREWERY (Cross Hills, West Yorkshire) - HONEY (4.5%)

Lightly hopped pale ale with the addition of masses of honey at the mash and boil' to give the classic sweet taste. Beautiful!

OAKWORTH

BEERS PROVIDED BY GOOSE EYE BREWERY FROM INGROW.

Bar open 1100 to 2200 on Saturday 10th June and 1100 to 1800 on Sunday 11th June.

SPRING WELLS (3.6%)

A light ale absolutely bursting with flavour and packed to the brim with New Zealand hops.

GOOSE EYE BITTER (3.9%)

A traditional bitter with chestnut colours. A great session beer with a good punch of flavour produced by three varieties of hop.

CHINOOK (4.2%)

Blonde ale bursting at the seams with American Chinook hops, which provide it with the most distinctive and captivating taste.

POMMIE'S REVENGE (5.2%)

An extra strong single malt bitter brewed in the traditional manner with only the best English ingredients. Very palatable, without the heaviness of an old ale.

HAWORTH

BEERS PROVIDED BY NOMADIC BEERS FROM LEEDS.

Bar open 1100 to 2200 on Saturday 10th June and 1100 to 1800 on Sunday 11th June.

SUMMER (4.5%) - Single hop pale series number 1

Pale ale brewed with Summer, an Australian hop giving fruity apricot and melon flavours.

CHINOOK (4.5%) - Single hop pale series number 2

Pale ale brewed with Chinook, an American hop giving fruity and spicy flavours.

GALAXY (4.5%) - Single hop pale series number 3

Pale ale brewed with Galaxy, an Australian hop giving citrus and passionfruit flavours.

ITZA (4.8%)

This beer is unfiltered and is therefore suitable for vegetarians and vegans. Collaboration brew with the Fox & Newt (Leeds) and Christine Jopling. Chocolate orange stout - think rich dark chocolate with tangy orange notes rather than a well known brand of chocolate orange.

VANILLA STOUT (5.3%)

Nomadic's rich oatmeal stout with the added sweetness of vanilla pods.

FULL STEAM (6.3%)

One off special for the K&WVR Steam & Ale Trail. American IPA brewed with Falconers Flight 7Cs. A blend of hops creating a fruity flavour in this punchy IPA.

OXENHOPE

Bar open 1100 to 2200 on Saturday 10th June and 1100 to 1800 on Sunday 11th June.

CHEDDAR ALES (Cheddar, Somerset) - BITTER BULLY (3.8%)

A straw coloured session beer with a big hop aroma and dry citrus finish. Brewed using best quality Maris Otter, Pale and wheat malts and hopped with a blend of American whole hops including Simcoe, Cascade and Amarillo.

COACH HOUSE BREWERY (Warrington, Cheshire) - BANOFFEE BITTER (4.2%)

A medium- coloured golden brew, with a finely balanced addition of Goldings hops and redolent of the flavour and aroma of bananas and toffee, making this a beer to remember.

KIRKBY LONSDALE BREWERY (Kirkby Lonsdale, Cumbria) - TIFFIN GOLD (3.6%)

A smooth drinking straw coloured ale, building to a fruity bitter finish with great hop aromas from the New World hops used.

TITANIC BREWERY (Burslem, Staffordshire) - CAPPUCINO STOUT (4.5%)

The combination of the brewer's and the barista's talents this fabulous beer combines the original dry Titanic Stout with the flavours of warm, enveloping cappuccino. Relax and enjoy, with or without chocolate sprinkles!

TRYST BREWERY (Larbert, Scotland) - RAJ IPA (5.5%)

This India Pale Ale is hopped with three popular British hops to produce a deep lingering taste, complementing the underlying malts for a memorable pint. Tryst Raj IPA is the current CAMRA Champion Beer of Scotland.

YORKSHIRE HEART BREWERY (Nun Monkton, North Yorkshire) - GET PITHED ORANGE FRUIT BEER (4.2%)

This golden beer is full of citrus orange flavours, creating a refreshing beer.

ON-TRAIN BEERS

Up to 3 of the beers listed below will be available at any one time on each of our trains over the weekend.

BRIDGEHOUSE BREWERY (Keighley, West Yorkshire) - AIRED ALE (4.1%)

An English pale ale, malty biscuit in character with mixed fruit aromas and a lasting dry finish.

BRIDGEHOUSE BREWERY (Keighley, West Yorkshire) - BALTIC RUM PORTER (6.0%)

A medium gravity Baltic style porter. A mix of malts produce a smooth, sweet base. Baltic hops and rum give depth and character.

DARK STAR BREWERY (Partridge Green, West Sussex) - SUNBURST (4.8%)

A hint of initial sweetness adds to the fruitiness and grapefruit tang of this golden summer ale, without detracting from its clean flavour and rich hop aroma.

FERNANDES BREWERY (Wakefield, West Yorkshire) - BLACK VODOO (5.1%)

Smooth and full-bodied black stout with chocolate, orange and vanilla flavours coming through.

NAYLOR'S BREWERY (Cross Hills, West Yorkshire) - SUMMER ALE (4.0%)

This straw coloured pale ale blends Columbus and Celia hops to produce a satisfying and refreshing session ale.

NAYLOR'S BREWERY (Cross Hills, West Yorkshire) - TOFFEE MILD (4.2%)

A rich dark mild made with black and chocolate malts. Black treacle is added to give a toffee aroma and extra sweetness.

QUANTOCK BREWERY (Bishops Lydeard, Somerset) - NIGHTJAR (3.9%)

A copper coloured ale, generously hopped with New Zealand hops imparting a full flavour with lots of aroma with a fruit filled finish.

RAMSGATE BREWERY (Broadstairs, Kent) - SHE SELLS SEA SHELLS (4.7%)

Clean fresh bitterness and georgeous zesty hop flavour in this golden ale.

RAT BREWERY (Huddersfield, West Yorkshire) - WHITE RAT (4.0%)

A very pale, hoppy ale made from low colour Maris Otter malt. A combination of 3 high alpha American hops produce an intensely aromatic & resinous finish.

RIVERHEAD BREWERY (Marsden, West Yorkshire) - LEGGERS LIGHT (3.8%)

A generously hopped pale and refreshing session beer, given a dry and citrus finish from Centennial hops.

SALOPIAN BREWERY (Hadnall, Shropshire) - HOP TWISTER (4.5%)

This golden ale is piercing and focused with soft malt overtones and balanced citrus flavours. A strong focus of taut, lemony grapefruit on the finish, which is balanced by a dry bitterness.

STONEHENGE ALES (Netheravon, Somerset) - EYE OPENER (4.5%)

A golden, dry and smooth premium bitter with a hint of toffee, which compliments the citrusy and spicy flavours.

SWANNAY BREWERY (Swannay by Evie, Orkney, Scotland) - ISLAND HOPPING (3.9%)

A hoppy golden pale ale with a resin, lemon hop character.

WISHBONE BREWERY (Keighley, West Yorkshire) - DROVER (4.2%)

A golden session bitter with Rye & Vienna malts, hopped mainly with British hops but with small additions of American hops too.

WISHBONE BREWERY (Keighley, West Yorkshire) - PACIFIC GEM (4.5%)

A single hopped pale ale, using Pacific Gem from New Zealand.

WISHBONE BREWERY (Keighley, West Yorkshire) - DIVINATION IPA (5.6%)

This golden dry hopped India Pale Ale is stuffed full of Chinook, Ahtanum, Columbus and Summit hops.