

KWVR FOOD & DRINK FESTIVAL 2018 - DRINK LIST (LAST UPDATED 31/05/18)

All Bars on stations will be open from 1100 to 1845 on Saturday 9th June and from 1100 to 1800 on Sunday 10th June

The Brewery Bars at Keighley, Oakworth and Oxenhope, the Pulp Cider Bar at Oakworth and the Martinez Wine Bar at Keighley accept KWVR DRINK TOKENS ONLY.

The Bronte Bars and Events Cocktail & Premium Spirits Bar at Oakworth and the Gintopia Bar at Oxenhope accept CASH ONLY

All beers are served from the cask unless shown otherwise below

KEIGHLEY - All Bars are located on platform 4

KIRKSTALL BREWERY (LEEDS, WEST YORKS) - BEERS AVAILABLE FROM THE KIRKSTALL BAR

KIRKSTALL - FRAMBOISE (3.6%)

Served chilled from a carbonated keg

Allergens - GLUTEN from Malted Barley

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%)

Allergens - GLUTEN from Malted Barley and Wheat

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

KIRKSTALL - MOSAIC SESSION IPA (4.5%)

Allergens - GLUTEN from Malted Barley and Wheat

A golden coloured session IPA single hopped using Mosaic.

KIRKSTALL - BLACK BAND PORTER (5.5%)

Allergens - GLUTEN from Malted Barley and Wheat

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

VELTINS (Meschede-Grevenstein, Germany) - VELTINS PILSNER (4.8%)

Served chilled from a carbonated keg

Allergens - GLUTEN from Malted Barley

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.

WISHBONE BREWERY (KEIGHLEY, WEST YORKS) - BEERS AVAILABLE FROM THE WISHBONE BAR

All Wishbone Brewery beers are CAMRA approved real-ales served from a KeyKeg - gas pressure is used to dispense the beer, but the gas does not come into contact with the beer.

All Wishbone Brewery beers are unfiltered, unfiltered and vegan friendly. May be hazy.

WISHBONE - CHASM (3.8%)

Allergens - GLUTEN from Malted Barley and Oats

New England Session IPA, hopped with Ekuanot, Citra and Mosaic. Dry-hopped.

WISHBONE - MARVIN (4.2%)

Allergens - GLUTEN from Malted Barley and Wheat

American Red Ale hopped with Ahtanum & Centennial.

WISHBONE - TILLER PIN (4.2%)

Allergens - GLUTEN from Malted Barley and Wheat

Session Pale Ale, hopped with Citra, Chinook & Cascade.

WISHBONE - ABYSS STOUT (4.3%)

Allergens - GLUTEN from Malted Barley and Oats

A rich, dark and roasty stout, with restrained hopping from British Admiral.

WISHBONE - GOHAN (5.5%)

Allergens - GLUTEN from Malted Barley
Coriander & Camomile, Rice Extra Blonde Lager.

WISHBONE - DIVINATION IPA (5.6%)

Allergens - GLUTEN from Malted Barley
Rammed full of American hops and dry-hopped too!

MARTINEZ WINES (ILKLEY, WEST YORKS) - WINES AVAILABLE FROM THE MARTINEZ WINES BAR

All wines are available by the glass (125ml for 2 drink tokens, 175ml for 3 drink tokens), or by the bottle (for 10 drink tokens)

PROSECCO - PRIMO PROSECCO FRIZZANTE (Italy)

This has a straw colour and small bubbles and is semi-sparkling. A touch of pear and melon on the nose, this is crisp and clean with a balanced acidity and a refreshing, crisp finish.

RED - BODEGAS NAVAJAS TINTO RIOJA (Spain)

This bright red Rioja benefits from 3-months in oak and punches well above its weight in quality. Lovely berried fruits nicely integrated with a smoky wood background.

RED - MURPHYS SHIRAZ (Trentham Estate, Australia)

Soft bramble berry fruit packed with a hint of pepper. This Shiraz is very smooth and easy drinking.

RED - SIERRA GRANDE MERLOT (Chile)

Restrained and elegant. Fresh bramble fruit flavours, hints of dark chocolate & spice, well-balanced with smooth tannins. A lovely example of a cooler-climate merlot.

ROSE - BURLESQUE WHITE ZINFANDEL ROSE (USA)

Lucious strawberry ice-cream on the nose supported by a bright berry-fruited palate and an off-dry finish.

ROSE - MIRABELLO PINOT GRIGIO ROSE (Italy)

A dry, fresh and fruit rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.

WHITE - CONVIVIALE PINOT GRIGIO (Italy)

A crisp and lively dry white, lightly aromatic with characters of peach and citrus fruits on the nose. Medium bodied with fresh lemony fruit and underlying hints of nuts and a gentle honeyed finish.

WHITE - MONTEVISTA CHARDONNAY (Chile)

Dry, fresh, bright Chardonnay. Untouched by Oak, truly varietal and purely appealing with ripe tropical fruits and a smooth vanilla finish.

WHITE - SIERRA GRANGE SAUVIGNON BLANC (Martin Family, Chile)

Produced from the old vine Sauvignon Blanc, this has fresh, crisp, ripe citrus fruit and is packed with lime zest and kiwi fruit flavours. Think of cool glacial streams and enjoy the refreshing, racy acidity on the finish.

OAKWORTH - The Goose Eye Brewery and Pulp Craft Cider Bars are located in the station goods yard. The Bronte Bars Cocktail & Premium Spirits Bar is located in the station building.

GOOSE EYE BREWERY (CROSSFLATTS, WEST YORKS) - BEERS AVAILABLE FROM THE GOOSE EYE BAR

GOOSE EYE - SPRING WELLS (3.6%)

Allergens - GLUTEN from Malted Barley

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

GOOSE EYE - GOOSE EYE BITTER 93.9%)

Allergens - GLUTEN from Malted Barley and Wheat

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

GOOSE EYE - CHINOOK (4.2%)

Allergens - GLUTEN from Malted Barley

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

GOOSE EYE - POMMIE'S REVENGE (5.2%)

Allergens - GLUTEN from Malted Barley

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.

PULP CRAFT CIDER (HEBDEN BRIDGE, WEST YORKS) - CIDERS AVAILABLE FROM THE PULP CIDER BAR

PULP - APPLE (4.0%)

Served chilled from a carbonated keg

A blend of real cider apples to make a zesty medium dry cider.

PULP - DAMSON (4.0%)

Served chilled from a carbonated keg

A delightfully delicate fruity cider with a gentle Damson flavour.

PULP - RHUBARB (4.0%)

Served chilled from a carbonated keg

Medium cider delicately flavoured with genuine Yorkshire rhubarb to create a refreshingly zingy cider.

CELTIC MARCHES (Bishops Frome, Hertfordshire) - ABRAHALLS LILY THE PINK (4.5%)

Served chilled from a carbonated keg

A medium fruity cider with a gorgeous pink colour. Made from 100% cider apples, this cider has an intense fruity aroma and is very drinkable.

PURE NORTH (Holmfirth, West Yorkshire) - VALLEY GOLD (6.0%)

Traditional still cider served from a 20 litre Bag in Box

A medium, golden coloured full flavoured cider, delivering sweet apple flavours and a classic bitter finish.

PURE NORTH (Holmfirth, West Yorkshire) - FUSION (6.5%)

Traditional still cider served from a 20 litre Bag in Box

A CAMRA award winning medium-dry, clean sharp cider made using a blend of 4 cider apple varieties.

PURE NORTH (Holmfirth, West Yorkshire) - PURE APPLE JUICE (NON-ALCOHOLIC)

For those of you looking for an alternative to alcoholic drinks, Pure North Pure Apple Juice will also be available from the Pulp Cider Bar. Made from a mix of eating and desert fruit grown in the company orchard in Holmfirth or in gardens from around the area.

BRONTE BARS AND EVENTS COCKTAIL & PREMIUM SPIRITS BAR - THIS BAR IS CASH ONLY

Bronte Bars and Events will be offering a selection of vintage themed cocktails and premium spirits (including rums and whiskys).

OXENHOPE - All Bars are located in the Exhibition Shed, opposite the station entrance

BRIDGEHOUSE BREWERY (SANDBEDS, WEST YORKS) - BEERS AVAILABLE FROM THE BRIDGEHOUSE BAR

BRIDGEHOUSE - BLONDE (4.0%)

Allergens - GLUTEN from Malted Barley and Wheat

A blonde ale with floral and citrus flavours balanced with bitterness from a blend of 4 hops and 2 malts.

BRIDGEHOUSE - TEQUILLA BLONDE (3.8%)

Allergens - GLUTEN from Malted Barley and Wheat

A crisp blonde ale with sweet citrus aromas, infused with real Mexican Tequilla and lime, that results in an exciting mix of floral and citrus flavours balanced with bitterness.

BRIDGEHOUSE - LANDLADY IPA (5.1%)

Allergens - GLUTEN from Malted Barley and Wheat

Aromas of Mango and tropical fruit give way to a dry, pink grapefruit finish. A good balance of hop and malt make this an easy drinking IPA.

BRIDGEHOUSE - DANDY LION IPA (7.0%)

Allergens - GLUTEN from Malted Barley and Wheat

Brewed using real Dandelions! Aromas of Lemon Grass and wild Dandelion give way to an earthy bitterness softened by the addition of Dr Rudi hops, giving this IPA a powerful hoppy finish.

GINTOPIA - THIS BAR IS CASH ONLY

Gintopia serve a wonderful selection of Yorkshire gins and worldwide craft gins, premium tonics and amazing garnishes to ensure a perfect serve. In addition you can add a little fizz to your day with one of their Prosecco/Gin cocktails.

BOTTLE BAR

The bottle bar will offer a selection of chilled ales, lagers, ciders and wines, plus soft drinks. Please ask at the bar for details of what is available.

ON-TRAIN BARS

NOMADIC BEERS (LEEDS, WEST YORKS) - BEERS AVAILABLE ON THE NOMADIC TRAIN

Bar open on the 1100, 1230, 1415, 1545, 1715 from Oxenhope (also on the 1845 on Saturday Only)

Bar open on the 1015, 1145, 1330, 1500, 1630 from Keighley (also on the 1800 on Saturday Only)

All Nomadic beers are unfiltered, unfiltered and vegan friendly.

NOMADIC - AGITATOR (4.2%)

Allergens - GLUTEN from Malted Barley and Wheat

The palest beer Nomadic have brewed. Hopped to the max with Simcoe and Amarillo in the boil and fermentor, boasting fruity, citrusy, piney flavours.

NOMADIC - AMARILLO (4.5%)

Allergens - GLUTEN from Malted Barley and Wheat

Part of Nomadic's single hop series. Amarillo is a well loved American hop which provides flowery, citrus flavours.

NOMADIC - GATES TO HEL (6.1%)

Allergens - GLUTEN from Malted Barley and Wheat

A collaboration brew with the team from GRUB in Manchester. A coffee stout brewed with coffee in the mash and in the fermenter.

NOMADIC - STRIDER (4.4%)

RESERVE BEER, AVAILABLE ONLY WHEN AND IF ONE OF THE ABOVE NOMADIC BEERS SELLS OUT

Allergens - GLUTEN from Malted Barley and Wheat

A well balanced bitter brewed with British hops.

COPPER DRAGON/RECOIL (CLITHEROE, LANCS) - BEERS AVAILABLE ON THE COPPER DRAGON TRAIN

1145, 1330, 1500, 1630, 1800 from Oxenhope

1100, 1230, 1415, 1545, 1715 from Keighley

Copper Dragon and Recoil beers are brewed by Recoil Brewing based in Clitheroe, Lancashire.

COPPER DRAGON - BEST BITTER (3.8%)

Allergens - GLUTEN from Malted Barley and Wheat

A thirst quencing amber coloured Best Bitter with a well-balanced malty and hoppy flavour.

COPPER DRAGON - GOLDEN PIPPIN (3.9%)

Allergens - GLUTEN from Malted Barley and Wheat

A light refreshing blonde ale with a citrus fruit flavour.

RECOIL BREWING- BOOMSLANG PALE ALE (4.1%)

Allergens - GLUTEN from Malted Barley and Wheat

A full-bodied and flavoursome amber coloured ale with a distinctive hoppy palate and aroma.