

Pendle Beer Festival 2026

Cask Ale, KeyKeg & Cider Guide



Welcome to the 19th Pendle Beer Festival! We have carefully curated and created this guide so you can easily find everything we have on the bars – cask ales, craft beers, ciders and perries – there's sure to be something for all tastes!

The lists detail breweries and cider makers, styles, ABVs, colour (estimated), and notes that include allergen or dietary information (**GF** is certified gluten free and **all ciders contain sulphites**). If you have any questions about anything at the festival, please see one of our friendly volunteers – easy to spot in their lovely teal T-shirts – or visit the ticket stand you passed on entry.

We are pleased to bring you this guide in conjunction with **Young's Beers Wines & Spirits Ltd** and **Three Peaks Brewery**, who have kindly sourced the fabulous cask ales and real ciders we have for you. And of course we give a huge vote of thanks to our other generous sponsors too – **Colne Blues Society** and **Boyce's Barrel** (staff shirts) and **Barnfield Construction Ltd** (stage) – your support is greatly appreciated as always!

Note: Listed beers are subject to availability. Any last minute changes to the beer lists will be detailed on a noticeboard at the festival. Tasting notes are adapted from the 2026 Good Beer Guide, brewery websites or personal experience.

CASK ALES

#	BREWERY	BEER + STYLE	ABV	NOTES + ALLERGENS
1	4T's Warrington, Cheshire	English Stout Stout	5.0	Roast malt aromas with some sweet caramel developing a dry roast bitter finish. Allergens: Barley
2	4T's Warrington, Cheshire	Hop Monster Pale Ale	3.9	A series of well hopped beers, some single variety and some are a mix of hops. This version is a Chinook DDH hazy pale. Allergens: Barley, Wheat
3	Abbeydale Sheffield, South Yorks	Absolution GF Golden Ale	5.3	Strong golden ale showcasing Willamette and Cascade for fruity floral flavours, plus Bobek and Spalt hops for citrus and spice. Allergens: Barley, Wheat
4	Acorn Barnsley, South Yorks	Barnsley Gold Bitter	4.3	Smooth malty bitterness with notes of chocolate and caramel. Fruity bitter finish. Allergens: Barley, Wheat
5	Acorn Barnsley, South Yorks	Gorlovka Imperial Stout Imperial Stout	6.0	Rich and smooth, full of chocolate and liquorice flavours with a fruity creamy finish. Allergens: Barley, Wheat
6	Adnams Southwold, Suffolk	Lighthouse Golden Ale	3.4	Golden beer with light fragrance, malty flavours and a long hoppy finish. Allergens: Barley, Wheat
7	Ashover Clay Cross, Derbyshire	Poet's Tipple Bitter	4.0	Complex tawny coloured beer. Predominantly malty in flavour with increasing bitterness in the finish. Allergens: Barley, Wheat
8	Bank Top Bolton, Gtr Manchester	Dark Mild Mild	4.0	Coffee roast aroma. Smooth mouth feel with roasted malt prominent throughout and some fruit and liquorice sweetness. Allergens: Barley, Wheat
9	Bank Top Bolton, Gtr Manchester	Flat Cap Bitter	4.0	A pale bitter with a citrus aroma and a hoppy citrus finish. Allergens: Barley, Wheat
10	Batemans Wainfleet, Lincolnshire	XXXB Bitter	4.6	Classic premium bitter, malt hops and fruit on the nose, faint banana maltiness. Allergens: Barley, Wheat
11	Cairngorm Aviemore, Highlands	Black Gold Dark Ale	4.4	Roast malt, slight smoky aroma with liquorice and blackcurrant flavours. Long dry finish. Scottish CBoB Winner 2024. Allergens: Barley, Wheat
12	Cairngorm Aviemore, Highlands	IPA IPA	5.0	New World hops Citra and Willamette gives pine, tropical and citrus fruit aromas. Allergens: Barley, Wheat
13	Cairngorm Aviemore, Highlands	Trade Winds Bitter	4.3	Award-winning ale with strong elderflower and citrus fruity hop nose following on through to the bitter sweet finish. Allergens: Barley, Wheat
14	Castle Rock Nottingham, Notts	Harvest Pale Pale Ale	3.8	Pale yellow beer, full of hop aroma and flavour. Allergens: Barley, Wheat

#	BREWERY	BEER + STYLE	ABV	NOTES + ALLERGENS
15	Chevallier Brighton, Sussex	Cupshot Bitter <i>Bitter</i>	3.4	Light contemporary session bitter. Malty, bready herbal, late hopped with Jester and Harlequin. Allergens: Barley, Wheat
16	Craven Cross Hills, North Yorks	NEIPA <i>IPA</i>	4.2	A hazy New England IPA brewed and double dry hopped with Mosaic and El Dorado for fruity flavours. Allergens: Barley, Wheat
17	Craven Cross Hills, North Yorks	Victorian Imperial Porter <i>Porter</i>	6.5	A ruby black porter based on the recipe for the 2023 Champion Beer of Britain by Elland Brewery, 1872 Porter. Allergens: Barley, Wheat
18	Craven Cross Hills, North Yorks	Yorkshireman Bitter <i>Bitter</i>	3.9	Light brown session bitter. Malt led in taste, balanced with a roasty nuttiness and citrus overtones. Finish is increasingly bitter. Allergens: Barley, Wheat
19	Daleside Harrogate, North Yorks	Morocco Ale <i>Dark Ale</i>	5.5	A rich, dark spiced ale. The recipe is believed to date back to Elizabethan times and is associated with Levens Hall in Cumbria. Allergens: Barley, Wheat
20	Daleside Harrogate, North Yorks	Old Legover Amber Ale <i>Amber Ale</i>	4.1	A fairly sweet and malty amber ale with hints of caramel and gentle happiness. Allergens: Barley, Wheat
21	Dancing Duck Derby, Derbyshire	Ay Up Bitter <i>Bitter</i>	3.9	Subtle malt and floral notes are matched with citrus hop and a slightly dry finish. CAMRA CBoB Gold Category Winner 2019. Allergens: Barley, Wheat
22	Dancing Duck Derby, Derbyshire	Dark Drake Stout <i>Stout</i>	4.5	Malty caramel liquorice flavours, a smooth velvety oatmeal stout with freshly roasted coffee finish. Allergens: Barley, Wheat, Oats
23	Facer's Flint, Flintshire	Abbey Red Bitter <i>Bitter</i>	4.0	Copper coloured bitter, sweet malty on the palate, bittersweet aftertaste. Allergens: Barley, Wheat
24	Facer's Flint, Flintshire	North Star Porter <i>Porter</i>	4.0	Very black, traditional smooth porter with treacle, liquorice, toffee, chocolate and toast notes. Allergens: Barley, Wheat
25	Fat Cat Norwich, Norfolk	Tom Cat GF IPA <i>IPA</i>	4.1	A session IPA with tropical flavours from the Mosaic hop delivering bold and fruity flavours. Allergens: Barley, Wheat
26	Front Row Brindley Ford, Staffs	Final Whistle Pale Ale <i>Pale Ale</i>	5.0	G'day mate! Australian hopped pale ale. Look out for those tropical fruit flavours. Allergens: Barley, Wheat
27	Front Row Brindley Ford, Staffs	Pause Stout <i>Stout</i>	4.5	Rich chocolate notes from chocolate malt and cacao nibs, with coffee and sweet cookie flavours. Allergens: Barley, Wheat
28	Harvey's Lewes, Sussex	Sussex Best Best Bitter <i>Bitter</i>	4.0	Full bodied with a hoppy aroma, using a blend of four local hops, leads to a good malt and hop balance and a dry aftertaste. Allergens: Barley, Wheat
29	Hawkshead Flookburgh, Cumbria	Windermere Pale Pale Ale <i>Pale Ale</i>	3.4	Floral aromas with some malt presence, citrus hop bitterness and long bitter finish. Allergens: Barley, Wheat
30	Hop Back Salisbury, Wiltshire	Summer Lightning Golden Ale <i>Golden Ale</i>	5.0	Strong golden ale with a hoppy aroma and slightly astringent bitterness in the taste, balanced with fruit sweetness in the dry aftertaste. Allergens: Barley
31	Hop Back Salisbury, Wiltshire	Taiphoon Speciality <i>Speciality</i>	4.2	Clean tasting, light, fruity beer, complex hop character and lemongrass notes in the taste. Allergens: Barley
32	Hush Northwich, Cheshire	Amarillo Pale Ale <i>Pale Ale</i>	4.2	American style pale ale. Amarillo hopped for orange citrus flavour, floral notes and subtle hints of stone fruits. Allergens: Barley, Wheat
33	Hush Northwich, Cheshire	HMS Marlingford Porter Porter <i>Porter</i>	5.0	Traditional English porter. HMS Marlingford was a patrol boat built for the Royal Navy in Northwich on the River Weaver. Allergens: Barley, Wheat
34	Jennings Cockermouth, Cumbria	Cocker Hoop Bitter <i>Bitter</i>	4.6	Pale golden bitter using classic Maris Otter pale malt, and Goldings and Celeia hops for spicy bitterness and floral citrus aroma. Allergens: Barley, Wheat, Oats
35	Jennings Cockermouth, Cumbria	Cumberland Ale Bitter <i>Bitter</i>	4.0	A blend of Fuggles, Goldings and Challenger hops give fruitiness, subtle spice and rounded bitterness. Allergens: Barley, Wheat
36	Jennings Cockermouth, Cumbria	Derwent Mild Mild <i>Mild</i>	3.4	A very dark, malty mild. Sweet and well balanced. Toffee, malty and fruity. Allergens: Barley, Wheat
37	Jennings Cockermouth, Cumbria	Sneck Lifter Old Ale <i>Old Ale</i>	5.1	A deep russet amber colour ale, complex flavours of dried fruits and hints of spice. Allergens: Barley, Wheat
38	Kerr's Pathhead, Edinburgh	Seawych Porter <i>Porter</i>	5.0	Traditional Scottish porter with amber malt providing the roasted flavour and UK hops give notes of citrus, blackcurrant and apricot. Allergens: Barley, Wheat
39	Kirkby Lonsdale Kirkby Lonsdale, Cumb	Imperial Dragon Imperial IPA <i>Imperial IPA</i>	8.2	A dangerously drinkable Imperial IPA, dry hopped when racked to deliver a huge fruity hit from the aroma hops. Allergens: Barley

#	BREWERY	BEER + STYLE	ABV	NOTES + ALLERGENS
40	Kirkby Lonsdale <i>Kirkby Lonsdale, Cumb</i>	Tiffin Gold <i>Bitter</i>	4.2	 A full flavoured fruity and hoppy bitter beer with sweetness and lasting finish. <i>Allergens: Barley, Wheat</i>
41	Kirkstall <i>Leeds, West Yorkshire</i>	Black Band Porter <i>Porter</i>	5.5	 Dark smooth and rich with roasty smokiness, dried fruit and soft caramel balance the bitterness. <i>Allergens: Barley, Wheat</i>
42	Kirkstall <i>Leeds, West Yorkshire</i>	Dissolution IPA <i>IPA</i>	5.0	 Hoppy gold beer with orange and other fruit flavours. A bitter sweet balance. <i>Allergens: Barley, Wheat</i>
43	Lincoln Green <i>Hucknall, Notts</i>	Frost & Fallow <i>White Stout</i>	5.5	 Smooth white chocolate and vanilla taste with a gentle roast finish. <i>Allergens: Barley, Wheat</i>
44	Linfit <i>Huddersfield, West Yorks</i>	English Guineas <i>Stout</i>	4.5	 Just to be sure, this is a traditional stout, dry with some roast coffee notes. <i>Allergens: Barley, Wheat</i>
45	Magpie <i>Nottingham, Notts</i>	If I Were A Daisy <i>Pale Ale</i>	4.8	 Triple hopped hazy pale ale, featuring Eldorado, Motueka and Simcoe hops. Fruit, juicy and refreshing. <i>Allergens: Barley, Wheat</i>
46	Magpie <i>Nottingham, Notts</i>	Satellite Mind <i>GF Pale Ale</i>	4.5	 Triple hopped with Apollo, Simcoe and Citra, with rye and vienna malts. <i>Allergens: Barley, Wheat</i>
47	Mallinsons <i>Huddersfield, West Yorks</i>	Centennial <i>Blonde Ale</i>	3.9	 A single hop using Centennial from the USA. Pale blonde ale with a zesty sherbet lemon hop nose, bitter citrus hop taste and long dryish finish. <i>Allergens: Barley, Wheat</i>
48	Mallinsons <i>Huddersfield, West Yorks</i>	Harlequin Simcoe <i>Blonde Ale</i>	4.3	 A new dual hopped ale. Very pale blonde with aromas of soft summer fruits. The bitterness has elements of passion fruit and peach. <i>Allergens: Barley, Wheat</i>



YOUNG'S
BEERS, WINES & SPIRITS LTD.
"Focused on customer service"

Young's Beers, Wines & Spirits Ltd

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We are proud to be the main supplier of ciders and cask ales for the 19th Pendle Beer Festival!

We are a licensed wholesaler supplying beers, wines, spirits and soft drinks to the on trade drinks sector including pubs, clubs and restaurants across the North West.

We pride ourselves in offering the best possible service, our mission statement is "Focused on Customer Service" and we feel this sets us apart from our competitors and allowed us to grow our business year-on-year since we formed in June 2010.

We offer a wide range of products from cask/craft ales, bag-in-box ciders, keg beers and ciders, quality wines, premium spirits and premium soft drinks.

#	BREWERY	BEER + STYLE	ABV	NOTES + ALLERGENS
49	Moobberley Lower Peover, Cheshire	IPA IPA	4.5	A hoppy IPA, brewed with Citra hops for a bright, refreshing taste and clean finish. Allergens: Barley, Wheat
50	Oakham Peterborough, Cambs	Inferno Pale Ale	4.0	Straw coloured beer with citrus hop character from the blend of five American hops. CAMRA CBoB 2023 Silver Medal Winner. Allergens: Barley, Wheat
51	Orkney Quayloo, Orkney	Northern Light Blonde Ale	4.0	Citrus flavours combine with hints of fresh bread giving way to spice, citrus and apricot hopiness. Allergens: Barley, Wheat
52	Orkney Quayloo, Orkney	Red McGregor Red Ale	4.0	Well balanced tawny red ale with a mix of red fruit, malt and hops flavours. Slight sweetness throughout. Allergens: Barley, Wheat
53	Pheasantry East Markham, Notts	Black Pheasant Dark Ale	4.2	A smooth, soft dark ale with malty flavours, lightly hopped, balanced bitterness and velvety texture. Allergens: Barley, Wheat
54	Pheasantry East Markham, Notts	Dancing Dragonfly Golden Ale	5.0	A pale golden ale packed with peachy exotic fruit flavours from the Galaxy, Cascade and Summit hops. Allergens: Barley, Wheat
55	Pictish Rochdale, Manchester	Blue Moon Bitter	6.0	Full bodied ale with complex spicy hop profile. Citrus, fruity and resinous character with a clean finish. Allergens: Barley, Wheat
56	Purple Moose Porthmadog, Gwynedd	Elderflower Pale Ale	4.0	Pale and refreshing elderflower beer with a citrus fruit aroma, bittersweet aftertaste and a zesty, hoppy finish. Allergens: Barley, Wheat
57	Purple Moose Porthmadog, Gwynedd	Snowdonia Pale Ale	3.6	A delightfully refreshing pale ale brewed with pale and crystal malts combined with a delicate combination of aromatic hops. Allergens: Barley, Wheat
58	Redwillow Macclesfield, Cheshire	West Coast Pale IPA	5.2	A classic West Coast IPA, resinous hops on the nose with an assertive bitterness. Hopped with Strata, Chinook and Columbus. Allergens: Barley, Wheat
59	Reedley Hallows Burnley, Lancashire	New Laund Dark Stout	4.4	A dark stout, sweet with a smoky, bitter finish. Allergens: Barley, Wheat
60	Reedley Hallows Burnley, Lancashire	New Zealand Pale Pale Ale	4.5	Pale ale with hints of lemon and lime, and a vanilla aftertaste. Allergens: Barley, Wheat
61	Rooster's x Lakes Harrogate, North Yorks	Democracy Manifest Pale Ale	3.9	A collaboration with Lakes Brew Co of Kendal. US style pale ale with tropical and citrus flavours from the Ekuanot and Mosaic hops. Allergens: Barley, Wheat
62	Rooster's Harrogate, North Yorks	Little Changes Pale Ale	4.3	Pale ale with Ernest and Harlequin hops giving notes of tangerine, passion fruit, peach, gooseberry and a hint of spice. Allergens: Barley, Wheat
63	Rudgate York, North Yorkshire	Cool Runnings Pale Ale	3.6	Fresh pale ale. Bright tropical hops and a crisp smooth finish. Allergens: Barley, Wheat
64	Rudgate York, North Yorkshire	Ragnar GF Pale Ale	3.4	A zesty pale ale with subtle citrus and refreshing fruit flavours. Allergens: Barley, Wheat
65	Rudgate York, North Yorkshire	Ruby Mild Mild	4.4	Multi award-winning beer. Nutty and deeply rich ruby ale. Allergens: Barley, Wheat
66	Salopian Hadnall, Shropshire	Darwin's Origin Amber Ale	4.3	Amber ale with dominant hops and fruit flavours. Hoppy aftertaste with lingering bitterness, well balanced. Allergens: Barley, Wheat
67	Salopian Hadnall, Shropshire	Shropshire Gold Golden Ale	3.8	A light, golden ale with an unusual blend of body and dryness. Allergens: Barley, Wheat
68	Salopian Hadnall, Shropshire	Valley Of The Shadow Stout	4.5	A rich full flavoured stout. Chocolate and coffee notes, sweet and bitter, malty and hoppy. Allergens: Barley, Wheat
69	Saltaire Saltaire, West Yorkshire	Cascade Bitter	4.8	Tawny premium bitter with sweet malt gently balanced by caramel and fruit, and a gentle lingering hop bitterness. Allergens: Barley, Wheat
70	Saltaire Saltaire, West Yorkshire	Raspberry Blonde Pale Ale	4.0	Pale straw colour with a soft pink hue. Smooth blonde ale, infused with natural raspberry flavours. Allergens: Barley, Wheat
71	Settle Settle, North Yorkshire	Plum Porter Porter	5.3	A cosy winter warmer, juicy plum flavours underpinned with rich maltyness. Allergens: Barley, Wheat
72	Settle Settle, North Yorkshire	Ribblehead Bitter Bitter	3.8	Full bodied bitter, malty in aroma and taste. Subtle hints of citrus lead to a long bitter finish. Allergens: Barley, Wheat
73	Storm Macclesfield, Cheshire	Bosley Cloud Golden Ale	4.1	Wheat and pale malts with Cluster and Fuggles hops. Bready and floral flavours, light pineapple, grassy and mild honey sweetness. Allergens: Barley, Wheat

#	BREWERY	BEER + STYLE	ABV	NOTES + ALLERGENS
74	Thornbridge Bakewell, Derbyshire	Salted Caramel Lucaria <i>Porter</i>	4.5	 Luxurious ice cream porter with a rich creamy body and sweet and salty roasted malt finish. Allergens: Barley, Wheat
75	Three Peaks Kelbrook, Lancashire	Ingleborough Gold <i>Golden Ale</i>	4.0	 A golden ale, hoppy throughout, with fruit in the aroma and taste. Allergens: Barley, Wheat
76	Three Peaks Kelbrook, Lancashire	Pen-Y-Ghent Bitter <i>Bitter</i>	3.8	 Traditional session bitter, malty character, balanced by fruit and aroma in the taste. Allergens: Barley, Wheat
77	Three Peaks Kelbrook, Lancashire	Whernside Pale Ale <i>Pale Ale</i>	4.2	 Easy drinking light amber pale ale. Allergens: Barley, Wheat
78	Tiny Rebel Rogerstone, Newport	Caskmaster IPA <i>Hoppy</i>	4.3	 Pale ale bursting with hops, citrus zest and a smooth malty base. Allergens: Barley, Wheat
79	Titanic Burslem, Staffordshire	Plum Porter Grand Reserve <i>Porter</i>	6.5	 Added strength and elevated roundness due to the increase in alcohol content; the richness of such a robust beer is brought to an even keel by the late addition of Goldings hops and natural plum flavouring. Allergens: Barley, Wheat
80	Unbound Colne, Lancashire	Collider <i>Amber Ale</i>	4.5	 A dark winter amber beer, complex flavours of caramel, orange, citrus and marmalade. Allergens: Barley, Wheat, Oats
81	Unbound Colne, Lancashire	Stranded Darkness <i>Dark Ale</i>	6.5	 Dark and smooth ale, flavours of treacle, liquorice and coffee. Allergens: Barley, Wheat, Oats
82	Warrington Warrington, Cheshire	Bolt Of Lightning <i>Bitter</i>	3.8	 Traditional bitter with toffee caramel flavours and silky mouthfeel. Allergens: Barley, Wheat
83	Warrington Warrington, Cheshire	Wireworks IPA <i>IPA</i>	5.2	 Classic English India Pale Ale. Balanced hop character, malty, and fruity aroma. Allergens: Barley, Wheat
84	Wimbledon Colliers Wood, London	Keller Helles <i>Pale Ale</i>	3.8	 Straw coloured pale ale with the flavour profile of a Helles lager. Hints of melon and stone fruits on the aroma and a clean zesty bite on the palate. Allergens: Barley, Wheat



Three Peaks Brewery

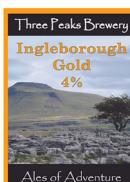
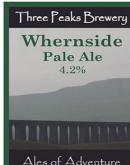
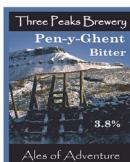
Named after the famous Yorkshire Dales mountains, the brewery remains local to its name's sake by operating out of the small, picturesque village of Kelbrook.

Three Peaks Brewery is passionately run by Chris Holt and his wife Jen. The ales are made using aged old traditions and using only the finest quality ingredients. With the foundation of our core range of beers, our small batching processes allows us to maintain a high quality, whilst ensuring the Ale arrives fresh. This brings flexibility to our range and opportunities for seasonal, bespoke and personalised flavours. All you need to do now is choose which Peak you're going to conquer.

To learn more, visit us at: www.threepeaksbrewery.co.uk Email us at: sales@threepeaksbrewery.co.uk or check out our Facebook page.



"Ales of Adventure"



The Core Peaks

A traditional session bitter with a wonderful balance of hops and malt. We use British Maris Otter malt and it is late hopped to create a fresh, aromatic and moreish taste.

A classic easy drinking pale ale. This light amber coloured ale uses Maris Otter malt and two types of hops which are added late in the boil to bring a wonderful hoppy finish to the taste.

A golden ale which is hoppy throughout with a fruity aroma. Uses British Maris Otter malt. Late hopped using three varieties of hops to create a fresh aromatic taste.

Which Peak are you going to conquer?

KEYKEG CRAFT BEER

#	BREWERY	BEER + STYLE	ABV	NOTES + ALLERGENS
101	Ampersand x Three Blind Mice <i>Liverpool, Merseyside</i>	Seeing Doppel <i>Doppelbock</i>	7.0	 Big, malty lager brewed in collab with Three Blind Mice brewery. More malt and more hops for flavours of orange marmalade and spice. Allergens: Barley
102	Azvek <i>Liverpool, Merseyside</i>	Rainbow Bagel <i>NZ Pilsner</i>	4.8	 A crisp New Zealand Pilsner, showcasing Nelson Sauvin hops for notes of white grape, gooseberry and citrus. Allergens: Barley, Wheat
103	Northern Monk <i>Leeds, West Yorkshire</i>	12th Birthday DDH IPA <i>DDH IPA</i>	8.4	 El Dorado and Strata hops, and Hyperboost variants of Citra and Mosaic hops added in early fermentation and before packaging. Allergens: Barley, Wheat
104	Pomona Island <i>Salford, Manchester</i>	Tank Fly Boss Walk Jam Nitty Gritty Sour <i>Sour DIPA</i>	8.0	 A sour DIPA with red berries and currants, and green tea. Very jammy. Allergens: Barley, Wheat, Oats
105	Siren <i>Finchampstead, Berkshire</i>	Death By Caribbean Chocolate Cake <i>Tropical Stout</i>	10.2	 Tropical stout. Enhanced chocolate flavours from Cacao husks and nibs, and aged with Amburana wood spirals. Allergens: Barley, Wheat
106	Tartarus x Piglove <i>Sheepscar, West Yorks</i>	Kukulkan <i>Imperial Stout</i>	8.4	 Milk chocolate imperial stout. Collab with Piglove. Big and tasty with chocolate and mint essence for additional sweetness. Allergens: Barley, Wheat, Oats
107	Unbound <i>Colne, Lancashire</i>	Galactic Dust <i>Milk Stout</i>	3.9	 An easy drinking smooth milk stout with hints of chocolate, coffee and cream. Allergens: Barley, Wheat
108	Unbound <i>Colne, Lancashire</i>	Supernova <i>Hazy Pale</i>	3.4	 Session hazy pale ale, refreshing and fruity from the Citra, Azacca and Mosaic hops. Allergens: Barley, Wheat
109	Unbound <i>Colne, Lancashire</i>	Vortex <i>Pale Ale</i>	3.9	 A refreshing pale ale with a tropical aroma and taste from the US hops Citra, Azacca, and Amarillo. Chocked full of hops. Allergens: Barley, Wheat
110	Unbound <i>Colne, Lancashire</i>	Voyager <i>Hazy IPA</i>	6.4	 American style hazy IPA packed with Citra, Mosaic, and Amarillo hops. Allergens: Barley, Wheat

CIDERS & PERRIES

#	MAKER	NAME	ABV	NOTES + ALLERGENS
201	Celtic Marches	Thundering Molly <i>Medium-Dry</i>	5.2	Golden, balanced cider. Smooth, well rounded with a wonderful apple nose.
202	Farmer Jim's	Farmyard Perry <i>Medium-Sweet</i>	4.5	A light, fruity perry made from proper perry pears.
203	Farmer Jim's	Rootin Tootin Cider <i>Medium</i>	4.0	A medium cider blended with spicy ginger and tart raspberry.
204	Gwynt y Ddraig	Ancient Warrior <i>Dry</i>	6.5	A traditional dry cider which will challenge your taste buds to battle.
205	Ilford	Somerset Sahara <i>Dry</i>	5.5	Still and cloudy, with a hit of fresh apple and classic bittersweet backbone.
206	Pulp	Pornstar Martini <i>Fruit</i>	3.4	Lime smashes through the sweet purple fruit, leaving the light liger of vanilla.
207	Saxby's	Bourbon <i>Dry</i>	8.5	Limited run matured in Bourbon barrels that packs a deceptive punch!
208	Saxby's	Plum <i>Fruit</i>	3.4	Blended with plum juice to create a mouth-watering medley of fruitfulness.
209	Saxby's	Straight Outta The Orchard <i>Med-Dry</i>	7.5	Unsweetened,unfiltered, pretty much straight from the tanks in the cidery.
210	SeaCider	Blueberry <i>Fruit</i>	4.0	Fresh blueberries blended with SeaCider Medium, this packed with flavour.
211	Sheppy's	Blackberry & Elderflower <i>Fruit</i>	4.0	Crimson-red with elderflower and slight fruity sharpness of hedge blackberries.
212	Sheppy's	Farmhouse Dry <i>Dry</i>	6.0	A traditional blend of apple varieties makes this still smooth, satisfying cider.
213	Sheppy's	Farmhouse Medium <i>Medium</i>	6.0	A traditional blend of apple varieties makes this still smooth, satisfying cider.
214	Sheppy's	Orchard Dew <i>Medium-Sweet</i>	6.0	A fine, naturally cloudy, medium sweet cider with a crisp, refreshing taste.
215	Snails Bank	Blood Orange <i>Fruit</i>	4.0	Blended with blood orange juice giving a complex floral and tart flavour.
216	Snails Bank	Mango <i>Fruit</i>	4.0	Medium cider blended with luscious mango for a very refreshing tipple.
217	Snails Bank	Raspberry Ripple <i>Sweet</i>	4.0	Sweet cider infused with tart raspberry rippled through with vanilla.
218	Snails Bank	Rhubarb <i>Fruit</i>	4.0	Infused with tart rhubarb and blended with vanilla for a smooth session cider.
219	Snails Bank	Strawberry & Lime <i>Fruit</i>	4.0	Blended with sweet, juicy strawberries and a dash of tangy lime.
220	Snails Bank	Very Perry <i>Medium</i>	5.0	A medium perry, this little number is made from Stinking Bishop perry pears.