



## **Tasting Notes**

BREWERY	BEER NAME	ABV	TASTING NOTES	SPONSOR			
Golden/Blonde Ales							
Brass Castle (Malton)	Life's a Beach	3.8%	Pina colada wheat beer: a pineapple and coconut treat 🌾 *	G H Brooks			
Fyne Ales (Argyll)	Jarl	3.8%	Citra session blonde; waves of fruity citrus with a clean finish	Howdens Knaresborough			
Daleside (Harrogate)	Blonde	3.9%	Full-flavoured, golden ale with hoppy aroma and a crisp finish	Knaresborough Cricket Club			
Ainsty (nr. York)	Flummoxed Farmer	4.0%	Light blonde ale with a grapefruit nose and a hoppy dry finish	Pristine Marketing			
Pale Ales and IPAs							
Thornbridge (Derbs.)	Wild Swan	3.5%	Aromas of light bitter lemon with a hint of subtle spiciness	Yorkshire Eyewear			
Rooster's (Harrogate)	Highway 51	3.7%	Dry-hopped session pale ale; citrus hints; grapefruit finish V	Rooster's Brewing Co.			
Caledonian (Edinb.)	Deuchars IPA	3.8%	Strongly aromatic with floral flavours and hints of citrus	Wetherspoons			
Hop Studio (York)	Pale	4.0%	New Zealand hops; citrus & tropical fruit taste with dry finish	David Broady			
Rooster's (Harrogate)	Scrambler	4.0%	Watermelon pale ale; crisp, fruity and refreshing $ \mathbb{V} $	Riverside Quarry			
Oakham Ales (Cambs.)	Citra	4.2%	Light gold, bursting with citrus; sensationally refreshing	Blind Jack's, Knaresborough			
St Austell (Cornwall)	Proper Job	4.5%	Packed with citrus resinous flavours; fine crisp bitter finish	SL Pedel & Sons, Builders			
Dark Star (Sussex)	American Pale Ale	4.7%	Brewed using US yeast and three US hops for full hop aroma	Myers Building Supplies			
llkley (Ilkley)	Lotus IPA	5.5%	Six-hop IPA, fresh flavours with mango aroma	Graham Ainsley Plumber			
Thornbridge (Derbs.)	) Jaipur IPA 5.		American-style IPA with complexity of flavour from six hops	Heath Anderson Roofing			
Rooster's (Harrogate)	Baby-Faced Assassin	6.1%	IPA with 100% citra hops; aromas of mango, apricot, citrus V	TWS, Tim Wainwright-Smith			
Dark Ales, Stouts and Milds							
Elgood's (Cambs.)	Black Dog Mild	3.6%	Traditional dark mild; pleasant aroma and full roast flavours	Kingston White Opticians			
Rooster's (Harrogate)	London Thunder	4.2%	Classic English porter; roasted malt and chocolate flavours $ \mathbb{V} $	G&A Hymas Plastering Ltd			
Hop Studio (York)	Porter	4.3%	Dark vanilla porter with chocolate malt and berry flavours	ASK Building Control			
Isaac Poad (York)	Piccadilly Porter	4.8%	Roast coffee flavour with subtle hint of chocolate on the nose	Choice Building Supplies			
Bitters							
Pheasantry (Notts.)	Best Bitter	3.8%	Well balanced with fruity highlights and a hoppy finish	Howdens Knaresborough			
Brass Castle (Malton)	Emergency Bitter	3.9%	Archetypal British bitter, brewed to a Cold War recipe $^{\checkmark}^{*}$	G H Brooks			
Charnwood (Leics.)	Vixen	4.0%	Copper-coloured; hints of honey, spice and hedgerow fruits	Your company's name			
Ainsty (nr. York)	Bantam Best	4.2%	Well-balanced malt and hop character with a crisp finish	here next year?			

Beer designations according to brewer's website: V Suitable for vegans \*Made using a gluten-free recipe but not certified gluten free

BREWERY	CIDER NAME	ABV	TASTING NOTES					
Ciders								
Orchard Pig (Somerset)	Marmalade Cider	3.9%	Somerset apples meet Spanish Seville oranges: tangy with zest ${\mathbb V}$					
Lilley's (Somerset)	Mango Cider	4.0%	Sweet, exotic still cider 🌾 GF					
Lyme Bay (Devon)	Session	4.9%	Strong apple flavour with a touch of acidity	Sponsored by Rooster's				
Scrumpy Wasp (Notts.)	Nice Pear	5.0%	Blend of apple and pear with lots of body; crystal clear & fruity					
Gwynt y Ddraig (nr. Cardiff)	Farmhouse Scrumpy	5.3%	Golden medium dry cider with a refreshing apple aroma V GF					
Cornish Orchards (Cornwall)	Vintage Medium Dry	7.2%	Created from apples selected for their traditional flavour and matured over winter					
Broadoak (Somerset)	Moonshine Medium	7.5%	Crisp refreshing strong cider that defies its alcohol content!					

Cider designations according to brewer's website: V Suitable for vegans **GF** Certified gluten free; suitable for coeliacs

## **Food and entertainment**

Friday 16 August, 7–11pm	Saturday 17 August, noon–11pm	Sunday 18 August, noon–5pm
Food – Geordie Bangers; Dee Spice	Food – Geordie Bangers; Dee Spice	Music – Knaresborough Silver Band
Music – Chorus Crew (male harmony & sea	Music – five live bands at Picnic in the Park, plus: Paul	
shanties); Paul Watson (guitarist & singer)	Mirfin (folk singer) & Amy McLellan (singer); Paul Watson	

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