

RAISING FUNDS FOR MANORLANDS HOSPICE

# BEER & BLUES

· CHARITY FESTIVAL ·

10TH, 11TH, 12TH NOVEMBER

## - TASTING NOTES - PROGRAMME

THE FLYING DUCK, CHURCH STREET ILKLEY, LS29 9DS

TEL: 01943 609587

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*Sue Ryder*  
Manorlands  
Hospice



ANNIVERSARY

FLYING DUCK

ANNIVERSARY

wharfedale

## Flying Duck Beer & Blues Festival Beer List

All the real ales listed will be available on a rotational basis throughout the weekend, across 14 hand pumps; the craft beers will be on the main bar and ciders upstairs.

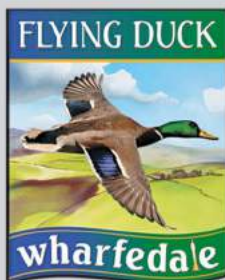
Unfortunately we are unable to guarantee that all the beers will be available at all times.

The Flying Duck will be donating 10 pence per pint sold to the Sue Ryder Manorlands Hospice. Collecting tins are also available.

Please give generously. Thank You.



Style	Beer	ABV	Tasting Notes	Brewery
Bitter	Barnsley Bitter	3.8	Chestnut in colour, having a well rounded, rich flavour, with a lasting bitter finish. Won silver at GBBF.	Acorn Barnsley South Yorkshire
Bitter	Gamekeeper	4.3	Rich copper in colour with malty and slightly biscuity flavours; Magnum hops give a subtle hoppy finish.	Wensleydale Leyburn North Yorkshire
Bitter	Harrogate Best	4.5	Amber coloured with a full bodied sweetness from dark crystal malts and a subtle malted rye spiciness.	Harrogate Harrogate North Yorkshire
Bitter	Red	4.1	A truly delightful red bitter, brewed with dark crystal malt amongst many others.	Craven Brew Co. Crosshills North Yorkshire
Bitter	Wharfedale Best	4.0	A traditional Yorkshire bitter, chestnut coloured and blended with English hops. Subtle malt flavours, with a floral spicey hoppiness create a mild, bitter finish.	Wharfedale Ilkley West Yorkshire



## FLYING DUCK BREW PUB

CRAFT BEERS - CASK ALES - ARTISAN SPIRITS - FINE WINES  
- OPEN FROM NOON TUE - SUN + BANK HOL MON -

CHURCH STREET - ILKLEY - 01943 609587  
[www.theflyingduck.co.uk](http://www.theflyingduck.co.uk)

Style Beer		ABV	Tasting Notes	Brewery
Pale Ale	Amarillo	4.5	Vibrant Amarillo hop infuses fresh, orange flavours into this bright, refreshing beer.	<b>Saltaire</b> Saltaire West Yorkshire
Pale Ale	Buckeye	3.4	A well-hopped pale ale, brewed with a blend of US and NZ hops giving an orange, citrus fruit aroma.	<b>Roosters</b> Harrogate North Yorkshire
Pale Ale	Calmer Chameleon	3.4	Juicy and resinous hops Columbus, Mosaic, Simcoe and Idaho 7 unite in a super smashable pale ale	<b>Brew York</b> York North Yorkshire
Pale Ale	Half Past Monsoon	4.2	Pale ale with spicy pepperiness from Perle hops and tropical stone fruit floral notes from Vista hops.	<b>Wensleydale</b> Leyburn North Yorkshire
Pale Ale	Ilkley Pale	4.2	Crisp and dry with a zesty finish and fresh-cut grass aroma. Powerfully hopped for a floral finish.	<b>Ilkley</b> Ilkley West Yorkshire
Pale Ale	Mango Pale	4.0	US Mosaic hops bring fruity aromas including mango, passionfruit and blueberry to enhance a classic beer.	<b>Nailmaker</b> Barnsley South Yorkshire
Pale Ale	Platinum	4.0	Citra and El Dorado hops. Light pale golden in colour. Floral, biscuity and lightly malty flavours.	<b>Helmsley</b> Helmsley North Yorkshire
Pale Ale	Tiller Pin	4.2	Hoppy pale with all American hops, Citra, Chinook & Cascade, dry hopped in the fermenter.	<b>Wishbone</b> Keighey West Yorkshire
Pale Ale	Wharfedale Blonde	3.9	English malts combine with New Zealand and American hops to create lingering citrus/grapefruit flavours and a fresh, satisfying bitter finish.	<b>Wharfedale</b> Ilkley West Yorkshire
Pale Ale	Wharfedale Citra	4.2	Cascade and Citra leaf hops combine with dry hopping using Citra pellets for a smooth floral, tropical fruit flavour and a strong Citrus aroma. A zesty, hoppy, citrus pale ale.	<b>Wharfedale</b> Ilkley West Yorkshire



## THE LOFT @ THE DUCK

CRAFT BEERS - REAL ALES - ARTISAN SPIRITS - FINE WINES

- FREE FUNCTION ROOM HIRE WITH BAR -

- ENQUIRE AT THE BAR - TEL: 01943 609587 -

- Email: [info@theflyingduck.co.uk](mailto:info@theflyingduck.co.uk) -



Style Beer		ABV	Tasting Notes	Brewery
IPA	Delaying The Inevitable	4.2	A classic style IPA brewed with Amarillo and Ekuanot hops giving peach, pineapple, grapefruit aromas.	<b>Wilde Child</b> Leeds <b>West Yorkshire</b>
IPA	1K Citra IPA	5.0	Full of Citra with a blend of the finest malts give a full bodied flavoursome IPA.	<b>Yorkshire Heart</b> Nun Monkton <b>North Yorkshire</b>
IPA	King Neptune	4.3	Light golden session IPA with a fruity nose and subtle bursts of citrus and grapefruit flavours.	<b>Bosuns</b> Wetherby <b>West Yorkshire</b>
IPA	Shadow IPA	5.3	As hoppy as you'd hope an IPA to be. Their strongest beer so far but drinks like it's a lower ABV!	<b>Shadow</b> Otley <b>West Yorkshire</b>
IPA	Wharfedale IPA	5.5	Mosaic, Simco, Nelson Sauvin, Citra, Commet and Equinox hops combine to produce an easy drinking, smooth, IPA with a strong flavour and a good bitter taste with caramel undertones.	<b>Wharfedale</b> Ilkley <b>West Yorkshire</b>
Dark Mild	X Mild Dark	3.2	A darkened version of their X Mild with added brewer's caramel. This smooth mild is mellow and moreish.	<b>Lamb</b> Littondale <b>North Yorkshire</b>
Dark Old Ale	Old Peculier (Wood cask)	5.6	Rich, dark, smooth, mellow tasting, with a character all of its own. Brewed using the traditional Fuggle hops.	<b>Theakstons</b> Masham <b>North Yorkshire</b>
Porter	Shadow Porter	4.5	New from the new Otley brewery, this perfect winter beer is smooth and dark with satisfying coffee flavours.	<b>Shadow</b> Otley <b>West Yorkshire</b>
Porter	Wharfedale Porter	5.0	A full bodied, well rounded dark, strong and rich traditional porter. The late addition of Goldings hops balance with natural plum flavouring	<b>Wharfedale</b> Ilkley <b>West Yorkshire</b>
Stout	Abyss	4.3	A rich dark stout with oat, crystal and chocolate malts, roasted barley and British Admiral hops.	<b>Wishbone</b> Keighley <b>West Yorkshire</b>

**wharfedale**  
BREWERY

**BREWERY  
TOURS**



SCAN ME



FOR BOOKING  
DETAILS

**TOURS START FROM  
£15 PP**

DISCOVER THE MAGIC BEHIND WHARFEDALE'S FIRST BREW PUB.

**GUIDED BREWERY TOUR**

**EXPLORE OUR BREWING PROCESSES**

**SAMPLE WHARFEDALE'S FINEST BEERS**

**Q&A SESSION AND TOUR OF THE FLYING DUCK**

Style Beer	ABV Tasting Notes		Brewery	
Craft Pale Ale	Boneville Pale Ale	4.0	Hazy, unfiltered, vegan friendly. Aromas of lemon and lime zest result from dry hops of Centennial, Ekuanot & Citra.	Salt Beer Factory Saltaire West Yorkshire
Craft Pale Ale	Crush Hour	4.6	Crisp and light with just a spritz of juice and gentle haze. This craft pale is fresh, hazy and easy drinking.	Vocation Hebden Bridge West Yorkshire
Craft Low ABV Pale	Dry Hopped Pale Ale	2.5	Light, refreshing and brewed to a Low ABV of just 2.5%. Perfectly balanced, and bursting with flavour	Two Rocks Skipton North Yorkshire
Craft Wheat Beer	Lorelei	5.3	Light, citrusy, aromatic, floral with a real Jasmine, coriander seed and bitter orange peel flavour.	Meanwood Leeds West Yorkshire
Craft Session IPA	Virtuous	4.5	Clean citrus aroma that gives way to a fruity hop flavour, hints of pine and blueberry, with complex malt base	Kirkstall Leeds West Yorkshire
Alcohol Free Pale Ale	Maiden Mary	0.5	Crisp, refreshing, alcohol free pale ale. Light and sweetly malty. Low carb and low calorie	Ilkley Ilkley West Yorkshire
Alcohol Free Stout	Nowt Mary	0.5	Full bodied alcohol free milk stout, with a lovely coffee aroma and a rich milky taste. Low carb and low calorie.	Ilkley Ilkley West Yorkshire

**- WHARFEDALE'S -**  
**SMALL BATCH ARTISAN GIN**  
**HAND CRAFTED IN THE YORKSHIRE DALES**

ILKLEY MOOR  
HEATHER

KETTLEWELL SPRING  
DRY

BURNSALL  
RHUBARB



**FESTIVAL OFFER 10% OFF RRP**  
**TAKE A 70CL BOTTLE HOME FOR ONLY £35.95**

Style Beer		ABV	Tasting Notes	Brewery
Craft Lager	Helles	5.0	A crisp and classic full bodied German style lager with a malty sweetness and a satisfyingly dry finish.	<b>Saltaire</b> Saltaire West Yorkshire
Craft Lager	Slake	4.5	An easy drinking, thirst quenching craft lager, with dry hopping for a full lager flavour.	<b>Ilkley</b> Ilkley West Yorkshire
Pilsner Lager	Wharfedale Pilsner	4.0	German style lager brewed with 100% lager malt and yeast to give a clean, fresh beer with light biscuit malt aroma with a refreshing a crisp finish.	<b>Wharfedale</b> Ilkley West Yorkshire

Style Cider		ABV	Tasting Notes	Producer
Dry	Appletreewick Cider	6.0	This Dales cider is produced from an autumn harvest of locally picked mixed apples, giving a dry cider with plenty of Yorkshire edge.	<b>Masons</b> Appletreewick North Yorkshire
Medium Sweet	Elderflower Apple Cider	4.0	A light medium sweet apple cider made from apples grown in the orchard village of Hushwaite.	<b>Hushwaite Orchard</b> Hushwaite North Yorkshire
Dry	Fusion Cider	5.9	A clean sharp cider made using a blend of 4 cider apple varieties. Voted the best Yorkshire cider by CAMRA.	<b>Pure North</b> Holmfirth West Yorkshire

## FLYING DUCK

# BEER FEST FOOD MENU

Please note, we prepare all dishes to order. Waiting times may be longer than expected during busy periods.

### BURGERS & DOGS

#### THE FLYING DUCK

Duck patty, served in a toasted bun with a sweet mango chutney base, lettuce and tomato, topped with blue cheese and spring onions.

£8.00

#### CLASSIC CHEESE BURGER

6oz locally sourced beef burger, served in a bread bun, with lettuce, tomato, special burger sauce, topped with cheddar cheese.

£8.00

#### MOVING MOUNTAINS® (V/VE)

Classic 100% plant based Vegan burger, served in a vegan bread bun, with tomato, lettuce and vegan mayo.

£8.00

#### HOT DOG

Gigantic, foot long pork bratwurst with onions and mustard mayo, served in a soft roll.

£8.00

#### HOT DOG MOVING MOUNTAINS® (V/VE)

Huge Vegan friendly bratwurst with onions and mustard mayo, served in a soft roll.

£8.00

### BURGERS & DOGS

#### SEASONED FRIES (V)

Add Curry Sauce or Gravy for +£1

£4.00

#### CHEESY CHIPS (V)

Served with curry sauce or gravy on the side.

£6.50

#### HOT PORK PIE & MUSHY PEAS

Furniss Butchers pork pie served with mushy peas and mint sauce.

£5.00

#### PORK PIE

Furniss Butchers pork pie served on it's own.

£3.50

#### FOOD ALLERGIES AND INTOLERANCES

Should you suffer from any allergies, please inform a member of staff. We would be delighted to help you with your choice.

V = Vegetarian VE = Vegan



# WHAT'S ON

**- FRIDAY -**

**MUSIC FROM 7.30PM TILL MIDNIGHT**

**ALEX ASH - DEEPS - MAN CAVE - THE GATSBYS**

**- SATURDAY -**

**MUSIC FROM 3.30PM TILL MIDNIGHT**

**MIKE BURTOFT & AVA GREENALL - BEN BLUE  
WATERS - BIRD DOG THREE - CHRIS GEORGE BAND**

**- SUNDAY -**

**FREE BREWERY TOURS 2PM & 3PM**

**DJ KYLE ON ROCK N ROLL BINGO FROM 4PM**

