

Pale Ale and Bitter 3.5% - 4.4%

- Hawkshead “Windermere Pale Ale”** 3.5%
(Staveley, Cumbria)
Refreshingly hoppy pale ale. A very pale ale bursting with hop flavour from the signature hop - Citra.
- Bad Co. “Comfortably Numb”** 3.8%
(Dishforth, North Yorkshire)
Dry-hopped and fruity. Kicks of mango, tangerine, grapefruit and pineapple. For a session ale, this beer punches well above its weight.
- Donkeystone “APA”** 3.8%
(Oldham, Lancashire)
Utilising American Chinook and Columbus hops. Wonderfully medium dry grapefruit and citrus flavour.
- Flying Monk “Pendulum”** 3.8%
(Malmesbury, Wiltshire)
This delightfully hoppy pale ale that is smooth on the palate bursts with aro-ma, due to the addition of Uncle Sam hop oil in the final brewing stage.
- Fyne “Jarl”** 3.8%
(Cairndow, Argyll)
A showcase for American hop, Citra, Jarl delivers waves of fruity citrus flavours and a clean finish.
- Harviestoun “Bitter and Twisted”** 3.8%
(Alva, Clackmannshire)
Bitter & Twisted was allegedly named after our brewer’s wife. A refreshingly lively blonde beer with a tingly, lemony finish, it goes down a whole lot better than his little joke did.
- Rudgate “Jorvik Blonde”** 3.8%
(Tockwith, York)
Flaxen blonde ale. Balanced hoppy bitterness and a crisp fruity finish.
- Elland “White Prussian”** 3.9%
(Elland, West Yorkshire)
A crisp, clean and refreshing beer made from lager malt and German hops. A fruity flavour with a floral, spice and citrus aroma from Perle and Mittlefruh hops. Pale straw in colour.
- Ilkley “Blonde”** 3.9%
(Ilkley, West Yorkshire)
Hints of citrus compliment the soft biscuit, with a moreish finish. The traditional golden bitter has had a makeover. Easy-drinking.
- Oakham “Hair and Hedgehog”** 3.9%
(Peterborough, Cambridgeshire)
An intensely dry and bitter beer loaded with citrus hops.
- Silver Street “Hair and Hedgehog”** 3.9%
(Bury, Greater Manchester)
Not your run on the mill session ale, this amber ale session offers a complex hop bill with loads of delightful aroma. A classic English bitter.
- Acorn “Blonde”** 4.0%
(Barnsley, South Yorkshire)
A beautifully balanced pale ale with a clean crisp finish.
- Anarchy “Tyne and Fear”** 4.0%
(Newcastle, Tyne and Wear)
A collaboration with local roller derby team, Tyne & Fear. Big U.S. hops (Citra, Cascade, Chinook)

- Beartown “Ginger Bear”** 4.0%
(Congleton, Cheshire)
The flavours from the malt and hops blend with the added bite from the root ginger to produce a superbly quenching finish.
- Dynamite Valley “Goldrush”** 4.0%
(Truro, Cornwall)
This is a refreshing, classic, crisp and complex beer, aromas of stoned fruits with hints of lemongrass and flavours of apricot, Saffron and honey, with a lingering bitterness.
- First Chop “Jam”** 4.0%
(Eccles, Greater Manchester)
Pale amber. Not a fruit beer, a beer with fruit. The malt base creates a sweetness to compliment the mango infusion. A lot of late hopping with Chinook and Cascade gives a juxtaposing bitterness that balances this beer to perfection. Dry hopped with Citra.
- Leeds “Yorkshire Gold”** 4.0%
(Leeds, West Yorkshire)
A golden fruity ale. The famous grapefruit hop Chinook gives this beer great citrus flavour with a satisfying, long lasting finish.
- Rat “White Rat”** 4.0%
(Huddersfield, West Yorkshire)
This very pale, 4% hoppy ale is made from low colour Maris Otter malt and a combination of three high alpha American hops.
- Timothy Taylors “Hopical Storm”** 4.0%
(Keighley, West Yorkshire)
A 4% ABV modern dry-hopped Pale Ale, with a punchy and pleasant fruity body topped with flavours of mandarin, mango and passionfruit. Citrusy and sessionable.
- Phoenix “Arizona”** 4.1%
(Heywood, Greater Manchester)
- Maxim “All English”** 4.2%
(Rainton Bridge, County Durham)
Session English ale with English malts and hops.
- Saltaire “Citra”** 4.2%
(Shipley, West Yorkshire)
A fine example of a single hopped pale, bursting with citrusy flavour from the excellent Citra hop.
- Abbeyle “Moonshine”** 4.3%
(Sheffield, West Yorkshire)
Hopped with Willamette, Delta, Citra, Chinook & Centennial - this is a beautifully well balanced pale perfect for any occasion.
- Cumbrian Legendary Ales “Loweswater Gold”** 4.3%
(Hawkshead, Cumbria)
A golden ale at 4.3% made with mainly lager malt and German hops producing a tropical fruit aroma and flavour.
- Powderkeg “Speakeasy”** 4.3%
(Woodbury Salterton, Devon)
Uniting robust malt and epic fruitiness with balanced bitterness and a clean finish.
- Timothy Taylors “Landlord”** 4.3%
(Keighley, West Yorkshire)
The drinkers’ favourite, a 4.3% classic pale ale with a complex citrus and hoppy aroma.
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Strong Ale 4.5% and above

Fyne "Avalanche" 4.5%
(Cairngow, Argyll)
Avalanche is the quintessential, refreshing pale ale showcasing Cascade and Liberty hops.

Kirkstall "Three Swords" 4.5%
(Leeds, West Yorkshire)
Very pale and spectacularly thirst-quenching. Three different hops give this beer a delightful citrus nose.

Salopian "Lemon Dream" 4.5%
(Shrewsbury, Shropshire)
A shimmering golden ale that is brewed using organic lemons which adds beautifully subtle zesty aromas and a citrus filled fruity finish.

York "Otherside IPA" 4.5%
(York)
A pacific pale ale packed full of antipodean promise. Four of the New Zealand hops provide a feast for the taste buds. Tropical fruit notes against a background of citrus and pine.

High House Farm "Matfen Magic" 4.8%
(Matfen, Northumberland)
A brown ale, hopped with a combination of Fuggles and Brambling Cross. This traditional premium ale has a beautiful aroma of blackberries and autumn fruits, with malty and chocolate overtones.

Tyne Bank "Silver Dollar" 4.9%
(Newcastle, Tyne and Wear)
Amber in colour, robust malt base and west coast American hops. A bold citrus fruit flavour and a piney character quintessential of this style of beer. Lasting bitterness.

Bedlam "Amagansett APA" 5.0%
(Plumpton Green, East Sussex)
Brewed with classic aromatic hops, Citra, Mosaic and Amarillo, this is a quintessential American Pale Ale, rich with the bouquet of citrus, melon, apricot and peach.

Wylam "Jakehead" 6.3%
(Newcastle, Tyne and Wear)
Supercharged India Pale Ale.... Rich/bright & amber/bronze with lots of American hop aroma. Distinctly bittersweet on the palate with a massive hop complexity fashioned deep within the IPA tradition.

Darker Ales

Titanic "Cherry Dark" 4.4%
(Burslem on Trent, Staffordshire)
A lightly hopped dark red, fruity beer. Powerful sweet cherry taste cutting through.

East London "Nightwatchman" 4.5%
(London)
A dark, warm, smooth bitter. Red-tinged in colour aromas of caramel and red fruits, well hopped.

Mad Dog "Stouty McStoutface" 4.5%
(Penperlleni, Pontypool)
A classic stout. Full bodied and smooth with chocolate and roast flavours from the hefty 6-malt base.

Programme of Events

Thursday 18th April
General Knowledge Quiz
Cash plus prizes for winners
Jackpot round
8.30pm

Friday 19th April

Live Music
with **Durango Blue**
9.00pm
free

Saturday 20th April

Live Music
with **Kirsty Forester Duo**
9.00pm
free

Sunday 21st April

Live Music
with **Usual Suspects**
9.00pm
free

Monday 22nd April

Live Music
with **Eddie Miller**
4.00pm
free

The Courtyard Busker Night
With Don Meah and Jimmy Smith
8.30pm

Quality home cooked food served throughout the festival

Welcome...

...one and all to The Courtyard Easter beer festival 2018.

As with previous festivals we hope to have sourced an intriguing selection of ales for you to sample, from all corners of England. Many of which were collected by ourselves in our very own van!

We would like to thank you all for your continued support without whom we would be unable to do what we do.

We hope you enjoy the selection on offer....CHEERS!!!

How it works...

There will be twenty four cask ales on sale at any time until they run out. There are our usual eight hand pumps on the main bar along with the additional temporary bar.

Take time to select your tipple...remember not all ales will be on offer at all times!

Payment can be made with cash or tokens.

Tokens may be purchased at the bar. Supplements may apply for high gravity ales and cider.

Sit back and enjoy!!

Craft Ales

Sonnet 43 "Supernal" 4.5%
(County Durham)
Late hopped Citra pale ale

Grounding Angels "Lazy Rider" 4.7%
(Tyne & Wear)
A super hazy hop forward pale ale with an intoxicating blend of New Zealand, Australian and American hops.

Brewdog "Punk IPA" 5.4%
(Aberdeenshire)
This light, golden classic has been subverted with new world hops to create an explosion of flavour. Bursts of caramel and tropical fruit with an all-out riot of grapefruit, pineapple and lychee, precede a spiky bitter finish.

Sonnet 43 "Go Go Juice" 6.5%
(County Durham)
Pineapple, mango and citrus flavours

Darker Ales (cont.)

Purple "Dark Side of the Moose" 4.6%
(Porthmadog, Gwynedd)

Delicious dark ale brewed from Welsh mountain water and natural ingredients. Using a delicate blend of dark crystal malt, roasted barley and Bramling Cross hops exhibits a rich malty flavour balanced with fruity bitterness.

Fixed Wheel "Blackheath Stout" 5.0%
(Blackheath, West Midlands)

This full-bodied fruity stout is dedicated to the home of our Blackheath brewery, brewed with New Zealand and English hops to give an Oaky bitterness and dark fruits finish.

Hop Studio "Avenoir" 6.0%
(Elvington, York)

A rich and velvety oatmeal stout. Huge chocolate, coffee and oat hit. Blackcurrant and cherry flavours from American & British hops.

Cider and Perry

Celtic Marches "Tutti Frutti" 4.0%
(Herefordshire)

Herefordshire Cider liberally imparted with Cherry and Pineapple - exotic flavours to provide a unique tropical twist to Craft Cider.

Seacider "Marmalade" 4.0%
(Sussex)

Made with Seville oranges and freshly pressed dessert fruit. Sweet, refreshing and bursting with flavour. One of our most popular craft ciders enjoyed all year round!

Snailsbank "Mango" 4.0%
(Herefordshire)

Medium Herefordshire cider blended with luscious mango for a very refreshing tipple

Thirsty Farmer "Lemon and Lime" 4.0%
(Nottinghamshire)

A unique exciting Cider that delivers aromatic citrus notes to take you on a journey, where the climate is warm and invigorating!

Thatcher's "Big Apple" 5.0%
(Somerset)

A fresh, softly-rounded, full-bodied, medium dry still cider.

Knights "Malvern Gold" 6.0%
(Worcestershire)

A medium dry reserve cider crafted from a blend of bittersweet apples including Yarlinton Mill, Harry Master's Jersey, Dabinett and Kingston Black.

Tempted "Dry" 5.7%
(Northern Ireland)

Fruity, fresh and floral cider not bone dry, delivering a crisp, refreshing taste.

Lilley's "Crazy Goat" 6.8%
(Somerset)

A medium sweet mix of cider and perry Medium / sweet cloudy juicy still cider.

Weston's "Perry" 4.5%
(Herefordshire)

Made from perry pears and fully matured in old oak vats to develop its strength and traditional character.

Broadoak "Perry" 7.5%
(Somerset)

A sweet strong perry, with a glorious fresh taste and smooth finish, with a pear aroma

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The Courtyard

Easter Beer Festival 2019

THE LIST

