



**MERCHANT
ADVENTURERS'**

**CHARITY FRI 3RD JULY
BEER SAT 4TH JULY
FESTIVAL 2026**

Welcome & Important Information



It is with enormous pleasure that we welcome you to our fourth Beer Festival, bigger and better than ever, offering an exciting range of beers for the discerning drinker, given extra flavour by the unique and ancient fabric of our medieval hall. This has been a place of feasting and festivity since the foundation of the Company in 1357, but it has also always been a hub for business, enterprise and charity. The Beer Festival enables us to throw open our doors to the city at large, and the money raised will be invested in our programme of enterprise education benefitting young people throughout the city.

None of this could be achieved without the hard work of our organisers and volunteers and the generosity of our sponsors. On behalf of the Company of Merchant Adventurers of the City of York, I thank you all most warmly and wish everyone an enjoyable and memorable Festival – drink up, it's all in a good cause!

Sarah Brown, Governor, Merchant Adventurers of the City of York

Paying for beer

All beer must be paid for using tokens which can be bought from the various token areas about the venue. Tokens can be bought using cards throughout the venue and cash at the cafe area only, they cost £2.50 each.

A token will get you a half of any cask beer and either a third or a half of any kegged beer depending on its strength.

Beer Lists

We've got some absolute gems for you! Review the beers pouring on pages 6-18. Please note changes may be unavoidable if some beers sell out early.

Festival Glasses

All drinks will be served in the dedicated festival glass. We have all the measures marked up, so be sure to take advantage of the smaller measures and try a wide variety of beers. Please look after your glass as a replacement will need to be purchased if lost or broken. No festival glass, no serve.

Street Food

To complement our incredible beer we have a range of street food and traditional bar snacks on offer. Located outside the hall in the gardens they're perfectly situated to grab a bite in the sun whilst taking in the surroundings. Check out their menus at the back of this booklet to see what is on offer.



6, 9 OR 12 CANS EVERY MONTH
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OUR NEWEST RELEASES
ONLINE DISCOUNTS
ANNUAL PARTIES

**"I LOVE THE VARIETY & GETTING
THE FRESHEST BEER EVERY
MONTH, GREAT SERVICE."**

FROM ONLY £23



Tasting Sessions

Why not join us for one of our tasting sessions? Demand will be high, so sign up early to secure your place. Sign up at the desk in the Undercroft, marked on the site map. Each session costs 2 x tokens.

Love Cheese – Beer and Cheese Pairing

Cheese and beer pairing is about as good as it gets when it comes to pairing food and beer. We are fortunate to have Love Cheese joining us, who with the support of Lee from Brew York and Jamie from Elvington Brewery will run several beer and cheese pairings throughout the festival, all for a very reasonable two beer tokens perperson. It was one of the highlights of last year so be sure to book early:

Cheeses paired with Beers selected by Lee Grabham, founder of Brew York - 2 beer tokens per person.

Friday 13.30-14.00

Saturday 13.30-14.00

In this tasting Love Cheese will match some of their finest cheeses with beers curated by Lee from the festival range of almost 80 options. Some Brew York beers guaranteed, as we journey though the vast worlds of beer and cheese.



Cheeses paired with Beers selected by Jamie Hawkworth, founder of Pivovar and Elvington Brewery - 2 beer tokens per person.

Friday 19.00-19.30

Saturday 19.00-19.30

In this tasting Love Cheese will match some of their finest cheeses with beers curated by Jamie. With a love for all things Lager expected at least one pairing to be with his very own International Gold Award winning Mittel Pils!

The Hooting Owl Distillery Spirit Tasting presented by Dominic M'Benga, Merchant Adventurer and founder of Hooting Owl - 2 beer tokens per person.

Friday 20.00-20.30

Saturday 20.00-20.30

Join Dom, for the story of The Hooting Owl Distillery and the award winning artisan spirits they expertly handcraft within the city walls. With over 10 Great Taste awards their exceptional fruit gins, London dry gins, rums and vodka's are a treat not to be missed. Expected to be popular so sign up early.

Entertainment

We are delighted to be partnering with YO1 Radio who have put together an incredible list of local talent for the festival. The YO1 radio stage is located in the garden, so chose your tipple and head out to enjoy the music.

Friday

12.15pm – 1pm: Jake Robinson
1.15pm – 2pm - Mike Collinson
2.15pm – 3pm - One Bob
3.15pm – 4pm - Nick Shaw
5.30pm – 6.15pm - Owen Martin
6.30pm – 7.15pm - Universal Angel
7.30pm – 8.15pm - What the Duck
8.30pm - Close - Third Saint

Saturday

12.15pm – 1pm - Mike Johnson
1.15pm – 2pm - Owen Martin
2.15pm – 3pm - One Bob
3.15pm – 4pm - Daniel Kinsella
5.30pm – 6.15pm - What the Duck
6.30pm – 7.15pm - Geordie
7.30pm – 8.15pm - Rob Chamberlain
8.30pm – Close - Third Saint

About the Company of Merchant Adventurers of the City of York



The Merchant Adventurers' Hall was built in 1357 and is home to The Company of Merchant Adventurers of the City of York. This stunning timber framed building was constructed by a fraternity made up of York merchants and business leaders to provide a base for charity, worship and business in the centre of the city on the banks of the River Foss. Today, as well as being a fascinating museum it is also a scheduled ancient monument and Grade 1 listed building and venue supporting York and its tourism.

The Hall also remains the everyday base for the 170 members of the Company of Merchant Adventurers of the City of York. A Merchant Adventurer was someone who risked or 'adventured' his or her own money in overseas trade bringing back goods and wealth to York.

The 1988 Trust

The Merchant Adventurers of the City of York have a long and proud history of supporting education. When the company was founded and Hall built in 1357 Merchants supported the training of apprentices,



many of whom went on to grow successful businesses and become Merchant Adventurers themselves.

Today the aim of our charitable trust is to support business and enterprise education, with the current focus of providing opportunities for young people in the city.

One such project is the Merchant Adventurers' Experience, all York Primary Schools have been invited to a fully funded visit to the Hall for key stage two children. The visit comprises interactive games, discovery and activities. Transport to and from the Hall is also funded.

Since the project began in 2023, over 3400 children have visited the Hall. They have experienced the highs and lows of being a Tudor Merchant Adventurer, taken part in early music workshops, explored medieval medicine, seen letters written by Henry VIII and Elizabeth I and even had their first experience of Shakespeare. All visits are tailored to fit into the curriculum and the current area of study.

A collaboration with the York Independent and State School Partnership (York ISSP) and York University, has seen 130 year nine and ten pupils take part in an innovative Business and Enterprise project. Led by expert ISSP tutors and mentored by Merchant Adventurers the aim is illustrate the skills needed to succeed in business and how to develop their ideas.

Both projects will continue into 2027, for further details please contact Rebecca Francis charity.admin@merchantshallyork.org and read more here <https://merchantshallyork.org/charity/education-trust/>

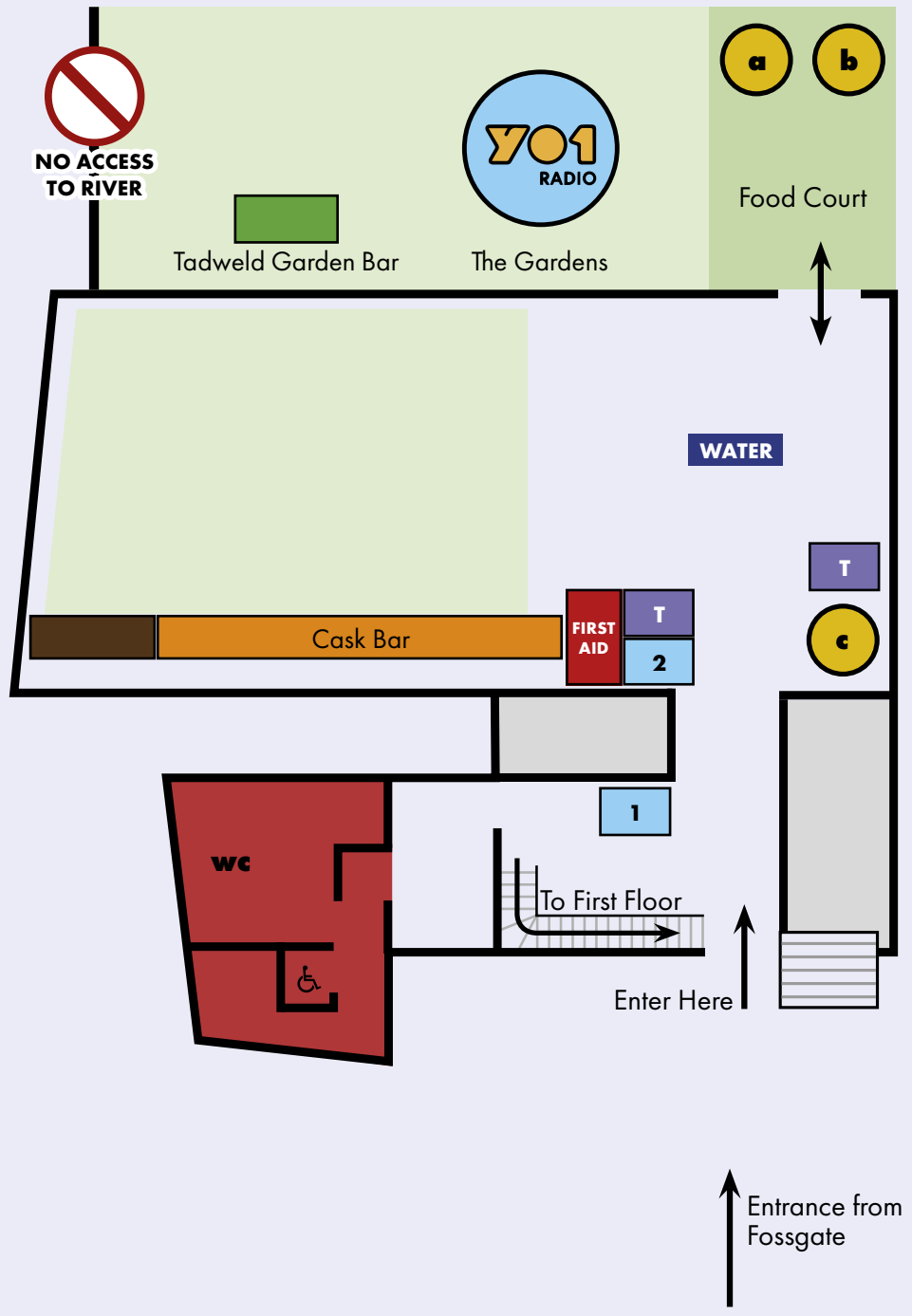
The Allan Conner Beer of the Festival Award

In honour of our late friend, beer festival supporter and craft beer lover, all attendees can vote for their favourite beer of the festival. Will it be a fruity sour, a full-bodied stout or a quaffable IPA? Chose your favourite via the QR code!

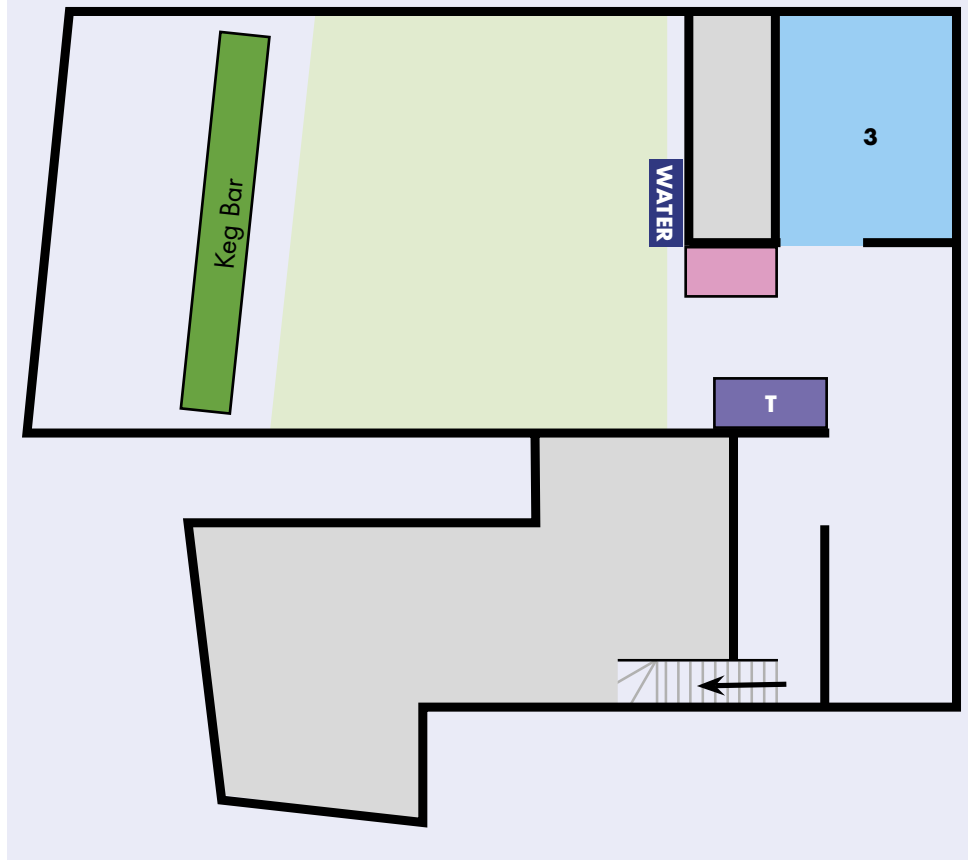
Follow us on Instagram to find out the winner @merchant.adventurers_beer_fest



GROUND FLOOR



FIRST FLOOR



EVENT SITE MAP

	MAIN FACILITIES		HOOTING OWL GIN BAR
	1. TICKET OFFICE & GLASSWARE		TOILETS
	2. SIGN UP TO TALKS & TASTINGS		 ACCESSIBLE
	3. TALKS & TASTINGS		SEATING
	CASK BARS		BEER TOKENS
	KEG BARS		FOOD VENDORS
	CIDER BARS		A. PIZZA & BURRITOS BY LOVE CHEESE
			B. PASTIES BY POP UP PASTIES
			C. MERCHANTS' COFFEE HOUSE

CASK



Style Key



Pale

Lager



Speciality

Milds/Bitters



Sours

Ciders



Porter/Stouts

Abbeydale

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Summer	Pale Ale	3.9	Hopped with Vic Secret, Mosaic and Galaxy for a tropical, approachable and aromatic pale ale. GFBW	Guest & Phillips
Doctor Morton's Clown Poison	Pale Ale	4.1	A light and refreshing fruity pale ale. Guaranteeing fast acting serious relief from the most terrifying phenomenon known to mankind. GFBW	James & Charlotte Crawford

Brass Castle

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Bad Kitty	Vanilla Porter	5.5	A chewy chocolate-vanilla dream of a porter. Decadent and moreish. GFVEBW	Tower House Business Centre
Crush	DDH IPA	5.5	Double dry hopped New England style IPA. Full on fruity hop bomb. GFVEBOW	Mike Bainbridge

Brew York

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Poisoned Chalice	English Bitter	4	Poisoned Chalice is a modern take on English Bitter. VEBW	The Minster Fund
Hop Cat	Citra Pale	3.9	Brewed exclusively with Citra hops, this beer leaps from the glass with bright aromas of grapefruit zest, ripe mango and hints of passion fruit. VEBW	Eborlight Properties

Bristol Beer Factory

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Independence	Pale Ale	4.6	Flagship American-style pale ale. B	Anthony & Eva Robards

Goose Eye

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Golden Layers	Session Pale Ale	4.0	Pale beer with El Dorado and Strata hops. Tropical flavours with a nice bitter finish that brings you back for another sip. BO	Christopher Oughtred

Allergens: V - Vegetarian, VE - Vegan, GF - Gluten Free, B - Barley, O - Oats, W - Wheat, R - Rye, L - Lactose, N - Nuts

CASK



Half Moon

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Nectaron	Blonde	4.3	Single hopped blonde ale, crisp & bursting with juicy pineapple, passionfruit and stone fruit notes. VEBW	Sarah Brown
Citradelic Pilgrim	IPA	5.6	A hop forward golden IPA, well balanced, with layers of intense citrus and tropical notes. VEBW	Simon Crewe

Harrogate

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Nidd Mild	Dark Mild	3.7	A dark, malty ale with hints of roasted coffee, tobacco and liquorice. VEBOR	Richard Shaw

Helmsey

Name	Style	ABV	Description (Allergens in bold)	Sponsor
HiPA	IPA	5.5	Combining a smooth, rich malt base with five different hops that are added in 5 stages. A rounded beer that is tropical, hoppy and delicious! BW	Rodger Booth
Howardian Gold	Golden Ale	4.2	Award winner at the York CAMRA Beer and Cider Festival, bursts with zesty lemon and tangy hop notes that are laid against a honey-like malt. BW	Sport Select Ltd

Horsforth

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Tiger Club!	Hazy Pale	4.8	Very easy drinking with hints of mango, orange peel and sherberty lemon. VEBOW	Marr International

Ilkley Brewery

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Summer	Golden Ale	4	Tropical golden ale with the beautifully fresh, refreshing taste of mangos and tangerines, ideal for a summer's day. BW	Harrowells
Alpha Beta	Session IPA	4.5	Tropical, stonefruit notes burst to the forefront – an easy-going IPA with all the flavour and a satisfying bitter edge. GFVEBR	Paul & Virginia Shepherd

Jolly Sailor

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Selby in Summer	Pale	4	Fresh, Fruity Summer Pale ale with Amarillo hops. VEBW	United by Design
Ship's Cat	IPA	4.6	New Zealand hopped IPA with Pacifica and Pacific Gem hops. VEBW	Bostonair Group Ltd

CASK



Style Key



Pale

Lager



Speciality

Milds/Bitters



Sours

Ciders



Porter/Stouts

North Riding

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Jamaican Rum Stout	Rum Stout	5.5	Stout brewed with five different malts including oats and English Bramling Cross hops. Infused post fermentation with Jamaican Rum flavouring. VEBO	Boston Renewables Ltd
US Session v122	Session IPA	3.8	Version 122 of our US Session is dry hopped with Luminosa & Centennial, flavours and aromas are tropical fruit, floral and stone fruit. BW	BHP

Ossett

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Trip Hop #6	Session Pale	4.0	Amarillo, Enigma & Topaz. Packed with summer fruits and Orange & Mango from the Amarillo. B	Joe Horsley

Rudgate

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Dinga Dinga	Pale Ale	4.0	Australian Inspired Pale Ale full of Pacific fruits. BW	Joe Horsley
Treble Charge	Pale Ale	3.7	Bright pale ale with balanced malt and zesty, fruity hop character. BW	Orien Fire Engineering

Theakstons

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Peculier Assassin	Black IPA	5.4	A collaboration between Theakstons & Roosteres brewery to produce a lighter / hoppier version of the legendary Old Peculier. GFBW	York Pullman

Thwaites

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Brit Hop	Pale Ale	3.9	With aromas of orange, apricot and nectarine, lightly bitter this refreshing ale is a crowd pleaser. VB	City Cruises
Magic Sponge	Blonde	4.1	A refreshing blonde ale with floral and blackberry notes, look out for the yellow sponge pump clip! VB	Colenso
IPA	IPA	4.0	An English IPA brewed using Citra hops for a full-on powerful citrus experience. VB	Fordy Marshall

CASK



Timothy Tailors

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Blonde	Session Ale	3.8	Great tasting, easy drinking blonde ale - crisp, balanced and refreshing. BO	Ed Reid

Tiny Rebel

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Show Me The Money	Golden Ale	4.3	Smooth malts, bright hops, and a finish so clean it could close its own deal. BOW	York Racecourse

Trig

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Mountain Lights	Brown Ale	4.9	Rich toffee & nutty flavours & a deep mahogany colour. Hops add candied orange & a characteristic piney West Coast style bitterness. VEB	The Clerk is Bitter

Vocation

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Chop & Change	Pale Ale	4.5	Chop & Change is our exclusive cask-only series, brewed in small, limited production runs. BOW	Warburtons Corporate LLP
Naughty & Nice	Honeycomb Stout	4.5	Smooth cocoa and caramelised honeycomb together for a rich, dessert-led pour that is playful, balanced and deeply satisfying. BOWL	Richard Hunt

Wold Top

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Against the Grain	Pale Ale	4.5	Pale in colour with a crisp clean finish. GFVEB	Batty Joinery

Yorkshire Heart

Name	Style	ABV	Description (Allergens in bold)	Sponsor
Scarbados	East Coat Pale Ale	5.0	Brewed with Mosaic and Simcoe to produce a juicy, fruity pale ale. GFB	Eborlight Properties
The Brewtiful Game	American Pale Ale	3.7	Comet, Cascade and Mosaic go into this session APA to produce a crisp, refreshing beer to enjoy the football world cup. GFB	Lady Fox's Beer
BlackHeart Stout	Stout	4.8	A smooth, dark stout with robust coffee and chocolate notes on the finish. GFB	York Angels

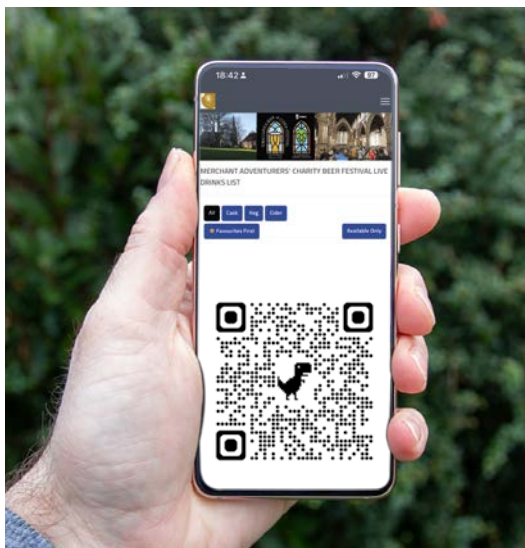
Allergens: V - Vegetarian, VE - Vegan, GF - Gluten Free, B - Barley, O - Oats, W - Wheat, R - Rye, L - Lactose, N - Nuts

LIVE LISTS

Want to know exactly what's pouring right now?

Our brand new live beer list is updated in real time, giving you an up-to-the-second view of everything on tap. From perfectly kept traditional real ales to fresh, hop-forward keg beers and limited releases, you'll always see the full range exactly as it is in that moment. It's the easiest way to stay in the know, discover something new, and never miss out on a favourite before it's gone.

Simply scan the QR code to the right to explore the latest lineup as it changes, live.



Love Cheese? Look no further... Love Cheese has everything you could need this Summer. Come visit us in store and get yourself stocked up on all the best wine and cheeses! Why not enjoy a glass of wine or a beer in our secret garden?

Looking for a unique experience or gift? Why not try a virtual tasting event? Scan the QR code to find out more!

scan here



Beers proudly supplied by

PIVOVAR

THE BEER PIONEERS



MASTERS OF CRAFT





Style Key



Pale

Lager



Speciality

Milds/Bitters



Sours

Ciders



Porter/Stouts

Abbeydale

Name	Style	ABV	Description (Allergens in bold)
Blood Orange Splendour	Fruited Pale Ale	4.4	A light, refreshing orange infused pale ale, with fresh blood oranges for aromatic top notes and a boost of zesty flavour. Crisp and crushable with a pithy, bitter finish. GFVBW

Anarchy

Name	Style	ABV	Description (Allergens in bold)
Blonde Star	Pale Ale	4.1	Blonde / Golden Ale. VEB

Brew York

Name	Style	ABV	Description (Allergens in bold)
Hel's Hound	Red IPA	7.2	Collaboration Siren Craft Brew - Its deep caramel malt backbone and sharp hop character echo the realm of Helheim's dark allure, delivering a bold, balanced beer worthy of the underworld. VEBW
Cypress Pils	West Coast Pilsner	5.5	Built on a crisp, classic pilsner base, this beer brings West Coast attitude with bold, expressive hops. Expect bright citrus and pine, a touch of resin, and a subtle floral edge, all riding over clean malt. VEB
Chewbaklava	Baklava Pastry Stout	7.5	Inspired by Chewbacca, this dessert-like stout blends roasted pistachios, honeyed layers, and a hint of spice over a rich, creamy base. VBOL
Teleporter	Table Porter	3.5	Expect rich, roasty flavours with layers of coffee and dark chocolate, all wrapped up in a smooth, lingering finish. VEBOW
Loris	LA Hazy Pale	0.5	Loris is an easy-drinking, juice and hazy low alcohol pale ale. We use El Dorado, Citra and Mosaic hops to create an intense tropical and citrus fruit aroma. VEBOW
Muffin Else Matters	Blueberry Pastry Stout	5.5	This blueberry pastry stout turns dessert into an anthem. Dark, roasted malts provide a deep, resonant backbone, while ripe blueberries hit like melodic riffs. VBOLN
Coney	Hazy Pale	4.5	This Coney is our classic Hazy Session IPA, bringing strong fruit flavours of citrus, mango and stone fruits. SIBA regional gold and national silver award winning pale ale. VEBOW

Cold Bath

Name	Style	ABV	Description (Allergens in bold)
Pale Ale	English Pale	3.8	Classic English Pale with Tangerine and Gooseberry notes. GFVEB
Yuzu IPA	West Coast IPA	4.8	Bright, bold hoppy IPA with a distinctive citrus twist. VEBW



Style Key



Pale



Lager



Speciality



Milds/Bitters



Sours



Ciders



Porter/Stouts

Electric Bear

Name	Style	ABV	Description (Allergens in bold)
Tondo	Pale Ale	5	Hazy, juicy, and exceptionally soft on the palate with a restrained, balanced bitterness. VEB

Elvington

Name	Style	ABV	Description (Allergens in bold)
Mittel Lager	Lager	3.8	Classic German Light Lager with single hop Bavarian Hallertau Tradition. Step mashed & cold fermented. Conditioned for over 5 weeks and microfiltered. GFVEB
Mittel Pils	Pilsner	4.6	Bavarian Pilsner brewed exclusively with German Bamberg malt and Hallertau hops. Brewed using complex traditional techniques and cold conditioned for over 5 weeks. GFVEB

Gweilo

Name	Style	ABV	Description (Allergens in bold)
Gweilo Stout	Stout	4.2	It features a blend of roasted malts that create distinct coffee and chocolate aromas, leading to a smooth, velvety finish with a moderate body. VEB
Neon Jungle	Hazy IPA	5.5	Wheat and Oats help thicken the hazy base to which we add Idaho 7 and Citra in both whirlpool and dry hop. Aromas of tangerine and pineapple lead into flavours of papaya and passion fruit. VEBOW

Harrogate

Name	Style	ABV	Description (Allergens in bold)
Flawlessly	Deployed DIPA	8	DIPA - Strata, Columbus & Simcoe Double dry-hopped for bold notes of strawberry, pine and resin. Full-bodied, smooth and exactly on target - flawlessly deployed. VEBO
Bitter Wheat Symphony	Blood Orange & Honey Wheat Beer	5.6	A wheat pale ale finished with the finest quality blossom honey, blood orange juice and a blend of spices. Robust citrus punch with a subtle sweetness. VEBW

Horsforth

Name	Style	ABV	Description (Allergens in bold)
By the Hair of Ernie	Kveik IPA	5.4	Hazy IPA, very fruity, orange flavour from the Kveik Voss yeast, balanced with hop bitterness. VEBOW



Style Key



Pale

Lager



Speciality

Milds/Bitters



Sours

Ciders



Porter/Stouts

New Bristol

Name	Style	ABV	Description (Allergens in bold)
Joy of Sesh	Pale Ale	4.2	Expect a heavy burst of tropical fruit, sharp citrus, and juicy stone-fruit notes. It features low bitterness with a soft, smooth, and satisfying mouthfeel. GFVEB

Northern Monk

Name	Style	ABV	Description (Allergens in bold)
Fresh From #6	Hazy Pale Ale	5.6	The June edition of our monthly series showcasing the freshest hops, featuring Luminosa, Strata, Eclipse Spectrum and Strata Hyperboost for flavours of tangerine, peach lemonade, cedar and papaya. VEBOW
20.06 Mark Newton // West Coast Routes	West Coast DIPA	8.2	Collaboration with Gross Beer (Spain) and Crosby Hops. Showcasing developmental hop variety CH3 alongside Estate-grown Comet and Columbus for bright citrus, dank pine and candy-like sweetness. VEB

Only With Love

Name	Style	ABV	Description (Allergens in bold)
Springboard	Pale Ale	4.4	Springboard is light and crispy and just wave after wave of zesty citrus and orange. Pivovar Collab. VEB

Ossett

Name	Style	ABV	Description (Allergens in bold)
Hazy Rat	Hoppy Pale ale	4.3	A hazy, thirst quenching and completely crushable session IPA with flavours of pineapple, citrus and cantaloupe. Effortlessly sessionable and pillowy. B

Roosters

Name	Style	ABV	Description (Allergens in bold)
Mango Hazy Assassin	Hazy Mango IPA	5.7	A juiced-up version of our crushable hazy IPA that's not to be taken lightly! Hops combine to create tropical fruit flavours, enhanced by the addition of natural mango. GFVEBOW
Little Hazy Assassin	Hazy Session Pale	4.1	A laid back, juicy and crushable hazy session pale that delivers a hefty punch of tropical fruit flavours harnessed from a blend of Citra, Galaxy and Mosaic hops. GFVEBOW

Tartarus

Name	Style	ABV	Description (Allergens in bold)
Kawauso	Mocha Stout	4.5	Session stout boiled for 3 hours to produce a thick stout base recipe, conditioned on local coffee beans and chocolate. VEBOW



Thornbridge

Name	Style	ABV	Description (Allergens in bold)
Jaipur	IPA	5.9	Upfront notes of vibrant pink grapefruit, lemon zest, and tropical fruits. VEB
Green Mountain	Pale Ale	4.2	Vermont-style Hazy Session IPA it is widely celebrated for its low bitterness and intense tropical profile. GFVEB

Thwaites

Name	Style	ABV	Description (Allergens in bold)
Paradise	Pale Ale	4.3	Totally tropical pale ale with mango and pineapple, ensuring a refreshing burst of flavour. VBOWR

Timothy Taylors

Name	Style	ABV	Description (Allergens in bold)
Hopical Storm	Session IPA	4.0	Triple-hopped, session IPA topped with flavours of mandarin, mango and lychee. VEBO

Trig

Name	Style	ABV	Description (Allergens in bold)
Super El	NEIPA	7.0	Expect an intense juicy mango, sweet pear, and candied pineapple, layered with vibrant red fruit sweetness. It's dangerously smooth, beautifully balanced, and bursting with tropical flavour. VEBWO
Howe	Hazy IPA	5.0	El Dorado & Nectaron hops lead the way in this classic, easy drinking hazy pale. VEBWO

Verdant

Name	Style	ABV	Description (Allergens in bold)
Lightbulb	XPA	4.5	Designed to be as pale as a lightbulb but as inherently juicy as an IPA. It balances a soft, slightly hazy appearance with immense drinkability. VEBOW

Wold Top

Name	Style	ABV	Description (Allergens in bold)
Marmalade Porter	Porter	5.0	Rich, dark and smooth. Notes of black coffee and dark chocolate married with marmalade and tangy lemon create a luxurious balance and taste. GFVEB
Landmark Lager	Lager	4.2	Notes of honey, herbs and lemon, together with lightly toasted malts give a cool crisp and refreshing brew. GFVEBO

Yonder

Name	Style	ABV	Description (Allergens in bold)
Strawberries & Cream	Fruit Sour	4.3	A smooth and fruity pastry sour beer inspired by a true summer classic. Packed with sweet juicy strawberry and flavours of soft vanilla cream, it's bright, luscious and totally irresistible. VEBOWL

CIDER



Brew York

Name	Style	ABV	Description (Allergens in bold)
Big Apple	Medium Cider	4.7	Refreshing and packed with juicy fruit with a balanced tang. Big Apple is a rich amber colour cider with a full bodied, mature apple aroma and headed oak notes. GFVE

Orchards of Hushwaite

Name	Style	ABV	Description (Allergens in bold)
Yorkshire Gold	Medium Cider	5.0	A medium sweet blended apple cider. GFVE
Galtres Rhubarb	Cider Fruit	3.4	A medium sweet full bodied single variety apple cider. GFVE
Galtres Dry	Dry Cider	5.5	A dry cider perfect for cleansing the palate. GFVE
Galtres Raspberry	Fruit	3.4	A medium cider with a hint of acidity. GFVE
Galtres Dark Fruit Cider	Fruit	3.4	A medium dry full bodied fruity apple cider. GFVE
Galtres Apple & Elderflower	Fruit	3.4	A medium sweet fragrant flowery cider. GFVE

Sandford Orchards

Name	Style	ABV	Description (Allergens in bold)
Sandford Reserve	Medium Cider	7.4	We take our most elegant and refined ciders from vat, cask and foudre at the point that both barrel and fruit marry perfectly. Intricate flavours of peach, vintage oak and sherry wine. GFVE

Seacider

Name	Style	ABV	Description (Allergens in bold)
Bakewell Tart	Speciality	4.0	Cherry juice and almonds mixed with delicious medium Sussex cider gives a very moreish tasting craft cider GFVE
Honeycomb	Speciality	4.0	Cider infused with taste of honeycomb, this cider will have you buzzing! GFVE

Snailsbank

Name	Style	ABV	Description (Allergens in bold)
Banoffee Pie	Speciality	4.0	Apple cider rippled with luscious toffee, sweet banana and vanilla. GFVE

Thirsty Cross

Name	Style	ABV	Description (Allergens in bold)
Scottish Fruits	Fruit	3.4	Hand-picked strawberries, elderflowers and blackcurrants make our cider blush. It's floral, fruity and Scottish to the core. GFVE



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Raising a Glass With Tadweld



We're proud to be the headline sponsor of this year's beer festival!

On behalf of Tadweld Limited, it is my pleasure to welcome you to the Merchant Adventurers' Charity Beer Festival 2026.

Over the 4 years since its establishment, the festival has raised over £100,000 to provide opportunities for the young people of York, including historical visits, enterprise education and apprenticeship support.

At Tadweld, we share this value of supporting young people, which is one of the reasons why it is our pleasure to be headline sponsor for this year's event. With five active apprentices, we are committed to developing the next generation of young welders and fabricators, here in Yorkshire.

So, as you sample the delicious array of craft beers, gins and ciders available today, you can enjoy them safe in the knowledge that you are not only supporting quality local producers, but also an educational and charitable cause. Cheers to that!

Chris Houston, Managing Director



Your Go-To Engineering Partner

Tadweld is a specialist engineering and fabrication business, delivering high quality, high specification solutions in steel for leading global brands



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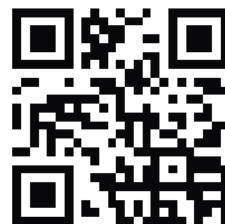
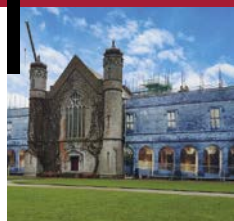
INNOVATORS IN CONSTRUCTION

TEXTILE TECHNOLOGY

"protecting what matters"

ITP are proud sponsors of The Merchant Adventurers' Charity Beer Festival.

Based in Easingwold, we have supported job creation, investment and commercial enterprises throughout North Yorkshire while growing our business on a global basis as pioneers in the design and manufacture of engineered protective textiles for construction.



As a company founded and driven by enterprise and innovation, ITP is delighted to raise a glass to the like-minded Company of Merchant Adventurers and their outstanding work in support of regional economic development.

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JULIE **BLACKBURN'S** BIT IN THE MIDDLE



WEEKDAYS

12PM TO 2PM



BEER FEST MENU

BURRITOS

ALL SERVED WITH DIRTY RICE,
REFRIED BEANS, PICO DE GALLO,
SOUR CREAM AND CHEESE. PLUS
YOUR CHOICE OF FILLING...

CHIPOTLE CHICKEN £11

BARBACOA BEEF £12

BRISKET

MUSHROOM £10

MEDLEY

PIZZAS

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GOATS CHEESE &
PESTO £9.5

MONTAGNOLO &
SPICED PEAR £9.5

VEGAN BURELLA
& PEPPER RELISH £9.5

FRIES £4.5

CHEESEY FRIES £5.5

Merchant Adventurers Beer Festival

3-4th July



the pop-up pasty★

-find us in the garden!

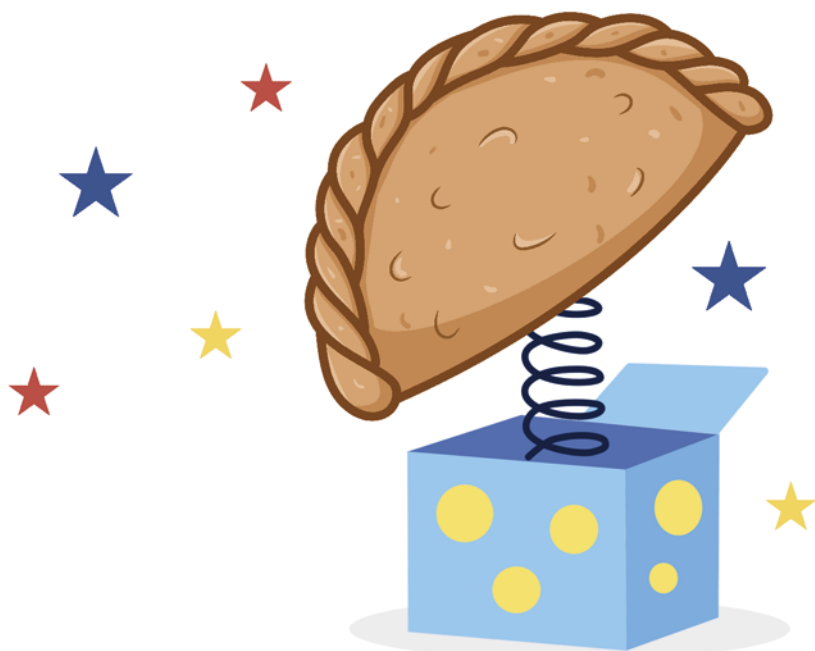
all our pasties are by the phat pasty co:

Traditional Cornish Pasty: £6.95

Seriously Cheesy Pasty (v): £6.95

**Keralan Cauliflower Chickpea
Bhaji Pasty (vg): £6.95**

Jumbo Pork Sausage Roll: £4.95



Thank you to our sponsors



An event of this nature would not be possible without the generous support of our sponsors and Company Members. A special mention to, Merchant Adventurers, Lee Grabham and Jamie Hawksworth, Designer, Ant Piercey, the Brew York and Elvington Brewery teams. Their expert knowledge, experience and time has been invaluable.

Thank you to;

Headline Sponsors

Brew York
Elvington Brewery
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Corporate Sponsors

Industrial Plastics & Textiles Ltd
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All of the breweries who have supported.

Love Cheese

United by Design

Cheers to our cask sponsors

The Charity Committee for all your support and hard work in delivering this event for the Merchant Adventurers.

And finally, our amazing volunteers, without their time, experience and beer knowledge this event would not be possible.

Save the date for next year!



Don't forget to follow us on social media for the latest information. Next year's tickets will be available here: www.merchantshallyork.org/beer-festival



merchant.adventurers_beer_fest



**MERCHANT
ADVENTURERS'**
CHARITY BEER FESTIVAL **FRI 2ND JULY**
SAT 3RD JULY
2027





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