

THE WOOLLY SHEEP INN

GREAT
ALES



GREAT
FOOD

DRINKS MENU

TIMOTHY TAYLOR'S
CHAMPIONSHIP BEERS
EST. 1858



THE WOOLLY SHEEP INN

GREAT ALES GREAT FOOD



The Woolly Sheep Inn offers fantastic Dales hospitality at its very best.

We work hard to ensure you have a comfortable and enjoyable stay with us.

All 12 bedrooms are en-suite and newly refurbished with a Smart TV and tea/coffee making facilities. A variety of rooms available. Secure parking is available with a token at the rear of the pub and accommodation includes a show-stopping, hearty Yorkshire breakfast to set you up for the day.

If you'd like to bring your dog or dogs (the more the merrier) with you for an overnight stay – please contact us directly so we can ensure you get one of our lovely dog-friendly rooms and to avoid any disappointment.

Dogs are also welcome throughout the pub (as long as they are on their best behaviour and kept on a lead).

Call us direct on 01756 700966 or email info@woollysheepinn.co.uk.





LANDLORD PINT HALF
£4.95 £2.50
 THE CLASSIC PALE ALE 4.3%

The drinkers' favourite, a classic pale ale with a complex citrus and hoppy aroma. It has won more awards than any other beer, winning both CAMRA Champion Beer of Britain and the Brewing Industry Awards Gold Medal four times.

Food Pairing: Duck, Fish & Chips, Mature Cheddar



BOLTMAKER £4.85 £2.45
 BOLD & TASTY YORKSHIRE BITTER 4.0%

A well-balanced, genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma – Boltmaker is first choice for the discerning drinker – on both sides of the Pennines.

Food Pairing: Roast Beef, Fried Onions, Chilli Con Carne



KNOWLE SPRING £4.90 £2.45
 REFRESHING BLONDE ALE 4.2%

An easy-drinking beer with floral and grapefruit aromas, spiced orange on the tongue followed by aromatic citrus hop flavours to finish.

Food Pairing: Scampi & Tartare Sauce, Chicken Burger, Delicate Flat Fish



GOLDEN BEST £4.65 £2.35
 A GOLDEN MILD ALE 3.4%

The last of the true Pennine light milds. A crisp, amber coloured beer that makes a refreshing session ale. The smooth and creamy flavour makes it a popular choice close to the brewery, and increasingly in destination pubs across the country.

Food Pairing: Shellfish, Poached Salmon, Soft Cheese



DARK MILD £4.65 £2.35
 SMOOTH, DARK RUBY ALE 3.4%

A dark ruby beer with roasted notes and a smooth, creamy taste. A favourite of lovers of a good mild. Especially popular in East Lancashire and loved as a guest further afield. One of the finest dark Yorkshire milds still in independent production.

Food Pairing: Pâté, Liver & Onions, Mushroom Stroganoff



LANDLORD DARK £5.00 £2.50
 RICH YET LIGHT DARK ALE 4.3%

A perfectly balanced mellow dark beer that has body and depth. It has a fruity, toasted aroma with hints of chocolate, citrus and roasted malts on the tongue. A darker shade of pale!

Food Pairing: Steak & Kidney Pudding, Sticky Toffee Pudding, Chocolate Fudge Cake



HOPICAL STORM £5.75 £2.90
 MODERN PALE ALE 4.0%

Unleash a tropical cyclone of refreshment with this 4% triple-hopped, sessionable pale ale topped with flavours of mandarin, mango and passion fruit.

Food Pairing: Roast Pork, South East Asian Cuisine, White Fish, Shellfish



BEER FLIGHTS



THE PERFECT WAY
 TO DISCOVER YOUR NEW
 FAVOURITE ALE FROM
 TIMOTHY TAYLOR'S

CREATE YOUR OWN 3 x 1/3 PINT BEER FLIGHT
 CHOOSE FROM



£4.85 PER FLIGHT

WHY NOT PAIR YOUR BEER FLIGHT
 WITH SOME OF OUR DISHES?

LOOK OUT FOR THE MATCHING SUGGESTIONS ON OUR MENU.





ON DRAUGHT

	PINT	HALF
ESTRELLA GALICIA 4.8%	£5.65	£2.85
BIRRFICIO ANGELO PORETTI 4.8%	£5.50	£2.75
BIRRA MORETTI 4.6%	£6.00	£3.00
AMSTEL 4.1%	£5.20	£2.60
GUINNESS 4.2%	£5.75	£2.90
SAN MIGUEL 5.0%	£5.65	£2.85
THATCHERS GOLD 4.8%	£5.75	£2.90
THATCHERS FUSION DARK BERRY, BLOOD ORANGE, CLOUDY LEMON 4.0%	£5.75	£2.90

BOTTLES & CANS

BUDWEISER 330ML 4.5%	£4.75
PERONI RED 330ML 4.7%	£4.75
CORONA 330ML 4.5%	£4.75
ERDINGER 500ML 5.3%	£4.95
PERONI GLUTEN FREE 330ML 5.0%	£4.95
BULMERS ORIGINAL 500ML 4.5%	£5.75
BULMERS CRUSHED RED BERRIES & LIME 500ML 4.0%	£5.75
OLD MOUT 500ML 4.0%	£5.95
STRAWBERRY & APPLE, KIWI & LIME, BERRIES & CHERRIES, PINEAPPLE & RASPBERRY	
REKORDERLIG 500ML 4.0%	£5.95
STRAWBERRY-LIME, PASSIONFRUIT, WILD BERRIES, MANGO-RASPBERRY	

ALCOHOL FREE

GUINNESS ZERO 538ML 0.0%	£4.50
HEINEKEN 0.0% ALCOHOL FREE 330ML 0.0%	£3.75
REKORDERLIG ALCOHOL FREE 500ML 0.0%	£4.25
STRAWBERRY-LIME	



VODKA

	SINGLE
ERISTOFF 37.5%	£3.80
ABSOLUT 40%	£3.95
ABSOLUT VANILLA 38%	£3.95
GREY GOOSE 40%	£4.65
NOBLE SPRING® PREMIUM VODKA 40%	£4.40

Made at Royal Spring Distillery in Keighley just a few minutes away from Timothy Taylor's brewery, Noble Spring® Premium Vodka is double distilled from molasses spirit and blended at source with pure natural mineral water from their very own source. A super smooth vodka with remarkable depth and a velvet-like finish.

GIN

WHITLEY NEILL 43%	£4.40
BLACKBERRY, RASPBERRY, PARMA VIOLET, RHUBARB & GINGER, QUINCE	
WHITTAKERS 42%	£4.40
BROCKMANS 40%	£4.10
BOMBAY SAPPHIRE 40%	£3.80
TANQUERAY 47.3%	£4.40
HENDRICK'S 41.4%	£4.40
GORDON'S PINK 37.5%	£3.80
MALFY CON LIMONE 41%	£4.60
MALFY GIN ROSA 41%	£4.60
SLINGSBY RHUBARB 40%	£4.55
SIPSMITH LONDON DRY 41.6%	£4.40
HOOTING OWL 42%	£4.45
SPICED BLOOD ORANGE, PINK GRAPEFRUIT & PINEAPPLE, MANGO & PASSIONFRUIT, RHUBARB & VANILLA, NORTH YORKSHIRE GIN, YORKSHIRE RASPBERRY	
NOBLE SPRING® LONDON DRY GIN 45%	£4.40

Made at Royal Spring Distillery in Keighley just a few minutes away from Timothy Taylor's brewery, Noble Spring® London Dry Gin blends 13 high quality botanicals with pure natural mineral water from their very own source. A vibrant harmony of fresh citrus, berries and mild warmth leads to a lengthy and distinctive ultra-smooth finish.



WHISKY

	SINGLE
CRAGGANMORE 12YR 40%	£4.45
DALWHINNIE 15YR 43%	£4.65
DEWARS 12YR 40%	£4.45
FAMOUS GROUSE 40%	£3.80
JAMESON IRISH WHISKEY 40%	£3.95
JACK DANIEL'S SINGLE BARREL 45%	£4.85
JACK DANIEL'S 40%	£3.85
JACK DANIEL'S HONEY 35%	£3.85
JACK DANIEL'S FIRE 35%	£3.85
WOODFORD RESERVE KENTUCKY BOURBON 43.2%	£4.15
LAPHROAIG 10YR 40%	£4.95
GLENMORANGIE 10YR 40%	£4.65
TALISKER 10YR 45.8%	£4.95
GLENKINCHIE 12YR 43%	£4.75

RUM

CAPTAIN MORGAN SPICED 35%	£3.80
DEAD MAN'S FINGERS 37.5%	£3.95
SPICED, CHERRY, PASSION FRUIT, COFFEE, PINEAPPLE, MANGO	
SELFISH SPIRITS DARK SPICED 40%	£4.65
Subtle flavours of orange, lime, vanilla and caramel on an aged rum base. They support worthy causes so you can feel good about having a drink; works well with cola, ginger ale, in your favourite cocktail or matches up nicely as a light digestif with your dessert.	
KRAKEN BLACK SPICED 40%	£4.05
BACARDI 37.5%	£3.80
OLD J SPICED 35%	£3.95
OLD J TIKI FIRE SPICED 75.5%	£4.85



LIQUEURS

	SINGLE
DISARONNO 28%	£3.85
APEROL 11%	£3.90
CHAMBORD 16.5%	£3.80
COINTREAU 40%	£3.80
JAGERMEISTER 35%	£3.75
MALIBU 21%	£3.80
PASSOÃ 17%	£3.70
PERNOD 40%	£3.80
PIMM'S NO.1 CUP 25%	£3.90
SOUTHERN COMFORT 35%	£3.80
TIA MARIA 20%	£3.80
BAILEYS IRISH CREAM 17%	£4.40
SAMBUCA 38%	£3.75
PLEASE ASK YOUR SERVER FOR AVAILABLE FLAVOURS	
JOSE CUERVO GOLD 38%	£3.75
FRANGELICO 20%	£3.75
LIMONCELLO 27%	£3.75
ARCHERS 18%	£3.80





WHITE WINE

WINE BY GLASS BOTTLE

1. FIRST FLEET CHARDONNAY 2023  **£24.00**
SOUTH-EASTERN AUSTRALIA, AUSTRALIA 175ml Glass £6.25
CHARDONNAY 250ml Glass £8.25

A delicious Chardonnay that captures the pioneering spirit of the first voyages to Australia in a crisp, modern style. Red apple and melon fruit fills a palate that is dry yet well-rounded, making this a versatile accompaniment to food.

2. MANCURA ETNIA SAUVIGNON BLANC 2023  **£24.00**
VALLE CENTRAL, CHILE 175ml Glass £6.25
SAUVIGNON BLANC 250ml Glass £8.25

An elegant yellow colour with vibrant greenish hues. The nose offers tantalising tropical fruit aromas and white flowers. The palate is clean, and fresh, balanced and with a very refreshing finish.

3. POGGIO ALTO PINOT GRIGIO 2023  **£25.00**
VENETO, ITALY 175ml Glass £6.50
PINOT GRIGIO 250ml Glass £8.50

Fresh pear and almond notes infuse this delicately structured, stylish Pinot Grigio. Dry yet rounded, with a refreshing finish.

4. FEATHERDROP SAUVIGNON BLANC 2022 **£34.00**
SOUTH ISLAND, NEW ZEALAND 175ml Glass £8.25
SAUVIGNON BLANC 250ml Glass £11.50

Lively aromas of gooseberry, passion fruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.

5. NIEL JOUBERT BYTER CHENIN BLANC 2023  **£26.00**
COASTAL REGION, SOUTH AFRICA
CHENIN BLANC

Very attractive nose with lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.

6. FOXWOOD DAWN PICKED VIOGNIER 2023 **£28.00**
LANGUEDOC-ROUSSILLON, FRANCE
VIOGNIER

This wine has classic Viognier characters of ripe apricot and summer flowers. Medium-full in body, with a soft texture and a refreshing streak of citrus, this is summer in a glass.

7. CONDE VALDEMAR RIOJA BLANCO 2022  **£31.00**
RIOJA, SPAIN
WHITE BLEND

Fresh, intense aromas of fruits and white flowers, dominated by apple and pear nuances. Fruity and fresh on the palate with a crisp finish.

8. GAVI DI GAVI LA CONTESSA 2022 **£36.00**
PIEDMONT, ITALY
CORTESE

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry.



RED WINE

WINE BY GLASS BOTTLE

9. VALDEMOREDA TEMPRANILLO 2021 **£24.00**
SPAIN, SPAIN 175ml Glass £6.25
TEMPRANILLO 250ml Glass £8.25

This smooth Tempranillo shows complex ripe fruit aromas with subtle spicy hints of vanilla and caramel thanks to five months in oak. Rounded and well balanced in the mouth with a full, long aftertaste.

10. FIRST FLEET SHIRAZ 2021  **£24.00**
SOUTH-EASTERN AUSTRALIA, AUSTRALIA 175ml Glass £6.25
SHIRAZ 250ml Glass £8.25

A vibrant Shiraz that captures the pioneering spirit of the first voyages to Australia in a modern, easy-drinking style. Mulberry and plum fruit mixes with spice on the smooth-textured palate, making this a versatile accompaniment to food.

11. MANCURA ETNIA MERLOT 2022  **£25.00**
VALLE CENTRAL, CHILE 175ml Glass £6.50
MERLOT 250ml Glass £8.50

An inviting deep ruby-red in colour, this wine is packed full of ripe blackberry and plum aromas with delicate hints of spice and crushed black pepper. The palate is succulent, soft and fruity.

12. PUNTA DE VACAS MALBEC, NORTON 2023 **£27.00**
MENDOZA, ARGENTINA 175ml Glass £6.75
MALBEC 250ml Glass £9.50

A typical Malbec, with a perfumed bright and floral nose of violets and bramble fruit followed by a rich, juicy palate with flavours of ripe plums, blackberries, liquorice and exotic spice leaving a pleasant and soft finish.

13. MORANDÉ PIONEROPINOT NOIR RESERVA 2021  **£28.00**
ACONCAGUA, CHILE
PINOT NOIR

A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture, allowing the beautiful summer fruit flavours to shine through.

14. CODICI MASSERIE PRIMITIVO 2022 **£28.00**
PUGLIA, ITALY
PRIMITIVO

This full-bodied and bold Primitivo has an abundance of red berry fruit flavours, alongside notes of dark fruit jam. The palate is soft and well-rounded, with a hint of spice on the finish.

15. FEUDO ARANCIO NERO D'AVOLA, SICILIA 2021  **£31.00**
SICILY, ITALY
NERO D'AVOLA

This deeply coloured Nero d'Avola shows lush notes of blackcurrant, wild strawberry and crunchy pomegranate. The palate is soft, round and velvety.

16. FINCA LA COLONIA COLECCION MALBEC, NORTON 2023  **£35.00**
MENDOZA, ARGENTINA
MALBEC

Deep red colour with violet hues. Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.



ROSÉ

# WINE	BY GLASS	BOTTLE
17. GOLDEN STATE ZINFANDEL ROSÉ 2022		£24.00
CALIFORNIA, USA	175ml Glass	£6.25
ZINFANDEL	250ml Glass	£8.25

Fruity aromas and flavours of ripe red fruit, cranberries and watermelon. The palate has a gentle sweetness with a refreshing acidity that prevents it from becoming cloying.

18. POGGIO ALTO PINOT GRIGIO ROSÉ 2023		£25.00
ABRUZZO, ITALY	175ml Glass	£6.50
PINOT GRIGIO	250ml Glass	£8.50

With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.

FIZZ

19. CA' DEL CONSOLE PROSECCO EXTRA DRY		£29.00
VENETO, ITALY	125ml Glass	£6.25
GLERA		

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.

20. CHAMPAGNE TESTULAT CARTE D'OR BRUT BLANC DE NOIRS		£60.00
CHAMPAGNE, FRANCE		
WHITE BLEND		

Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.



ALL WINES AVAILABLE BY THE GLASS ARE ALSO AVAILABLE IN 125ml MEASURES



COCKTAILS

CHANGE MONTHLY, PLEASE SEE THE BOARD

MOCKTAILS

ALL THE FUN WITH NONE OF THE ALCOHOL

ORANGE AND PASSION FRUIT	£2.95
APPLE AND MANGO	£2.95
APPLE AND RASPBERRY	£2.95
RASPBERRY AND CRANBERRY	£2.95

MIXERS

	200ML
INDIAN TONIC WATER	£2.20
LIGHT TONIC WATER	£2.20
MALLORCAN TONIC WATER	£2.20
SICILIAN LEMON TONIC WATER	£2.20
ELDERFLOWER & CUCUMBER TONIC WATER	£2.20
ORIGINAL GINGER ALE	£2.20
BREWED GINGER BEER	£2.20





SOFT DRINKS

	PINT	REG.
PEPSI MAX	£3.45	£2.70
PEPSI	£3.45	£2.70
DIET PEPSI	£3.45	£2.70
LEMONADE	£3.45	£2.70
ORANGE JUICE	£2.95	£2.25
APPLE JUICE	£2.95	£2.25
CRANBERRY JUICE	£2.95	£2.25
FRUIT SHOOT BLACKCURRANT & APPLE 275ML		£2.35
FRUIT SHOOT ORANGE 275ML		£2.35
STILL WATER 330ML		£2.25
SPARKLING WATER 330ML		£2.25
BOTTLE COKE 330ML		£3.00
BOTTLE DIET COKE 330ML		£3.00
APPLETIZER 275ML		£3.00
RED BULL 250ML		£3.00
FANTA 330ML		£3.00
TOMATO JUICE 200ML		£2.50

SNACKS

CRISPS	£1.25
SALTED NUTS	£1.25
DRY ROASTED NUTS	£1.25
CHILLI NUTS	£1.25
PORK SCRATCHINGS	£1.25
WOTSITS	£1.25
FLAMIN' HOT MONSTER MUNCH	£1.25
MINI CHEDDARS ORIGINAL	£1.25

TAYLOR'S

ON

THE GREEN

TAP & KITCHEN

Taylor's on the Green is the Keighley-based tap room and kitchen from Timothy Taylor's brewery. Combining delicious food with Taylor's wide range of award-winning ales, as well as an onsite brewery shop.

The perfect destination for fans both near and far to experience that taste of Taylor's.



**WIDE RANGE OF TIMOTHY TAYLOR'S ALES
ALL-DAY FOOD OFFER • WINES, COCKTAILS,
COFFEES & CAKES • DOG-FRIENDLY
HEATED OUTDOOR BEER GARDEN**

Church Street, Keighley BD21 5HT
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www.taylorsonthegreen.co.uk

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All for that taste of Taylor's



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**WHY NOT BOOK A TABLE ONLINE?
www.woollysheepinn.co.uk**

 @woollysheep  @thewoollysheepinn