

# DRINKS MENU





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.

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







PINT HALF

LANDLORD £4.70 £2.35

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 £4.60 £2.30

**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 £4.65 £2.35

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 £4.40

A GOLDEN MILD ALE 3.5%

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.

£2.20

Food Pairing: Shellfish, Poached Salmon, Soft Cheese



**DARK MILD** £4.40 £2.20

SMOOTH, DARK RUBY ALE 3.5%

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 £4.85 £2.45

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 £5.50 £2.75

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















#### £4.75 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 4.7%	£5.40	£2.70
ESTRELLA GALICIA ZERO ALCOHOL 0.0%	£4.50	£2.25
BIRRA MORETTI 4.6%	£5.80	£2.90
AMSTEL 4.1%	£4.90	£2.45
GUINNESS 4.2%	£5.50	£2.75
SAN MIGUEL 5.0%	£5.40	£2.70
THATCHERS GOLD 4.8%	£5.50	£2.75
THATCHERS FUSION DARK BERRY, BLOOD ORANGE, CLOUDY LEMO 4.0%	£5.50 N	£2.75

# **BOTTLES & CANS**

BUDWEISER 330ML 4.5%	£4.50
PERONI RED 330ML 4.7%	£4.50
CORONA 330ML	£4.50
4.5% ERDINGER 500ML	£4.75
5.3% PERONI GLUTEN FREE 330ML	£4.75
5.0% BULMERS ORIGINAL 500ML	£5.25
4.5%  BULMERS CRUSHED RED BERRIES & LIME 500ML	
4.0%	15.25
OLD MOUT 500ML 4.0%	£5.45
STRAWBERRY & APPLE, KIWI & LIME, BERRIES & CHERRIES, PINEAPPLE & RASPBERRY	
REKORDERLIG 500ML 4.0%	£5.45
STRAWBERRY-LIME, PASSIONFRUIT, WILD BERRIES, MANGO-RASPBERRY	

# **ALCOHOL FREE**

COBRA ZERO ALCOHOL	£3.50
HEINEKEN O.O% ALCOHOL FREE	£3.50
0.0% REKORDERLIG ALCOHOL FREE	£3.95
O.O% STRAWBERRY-LIME	



#### **VODKA**

ERISTOFF	£3.60
37.5%	
ABSOLUT	£3.75
40%	
ABSOLUT VANILLA	£3.75
38%	
GREY GOOSE	£4.45
40%	



#### GIN

GIN	
WHITLEY NEILL 43%	£4.20
BLACKBERRY, RASPBERRY, PARMA VIOLET, RHUBARB & GINGER, QUINCE	
WHITTAKERS	£4.20
BROCKMANS 40%	£3.90
BOMBAY SAPPHIRE	£3.60
TANQUERAY 47.3%	£4.20
HENDRICK'S 41.4%	£4.20
GORDON'S PINK 37.5%	£3.60
MALFY CON LIMONE 41%	£4.40
MALFY GIN ROSA 41%	£4.40
SLINGSBY RHUBARB	£4.35
SIPSMITH LONDON DRY 41.6%	£4.20
HOOTING OWL	£4.25
SPICED BLOOD ORANGE, PINK GRAPEFRUIT & PINEAPPLE, MANGO & PASSIONFRUIT, RHUBARB & VANILLA,	

NORTH YORKSHIRE GIN, YORKSHIRE RASPBERRY



# **WHISKY**

	SINGLE
CRAGGANMORE 12YR	£4.25
DALWHINNIE 15YR 43%	£4.45
DEWARS 12YR	£4.25
FAMOUS GROUSE	£3.60
JAMESON IRISH WHISKEY	£3.75
JACK DANIEL'S SINGLE BARREL	£4.65
JACK DANIEL'S	£3.65
JACK DANIEL'S HONEY	£3.65
JACK DANIEL'S FIRE 35%	£3.65
WOODFORD RESERVE KENTUCKY BOURBON 43.2%	£3.95
LAPHROAIG IOYR	£4.85
GLENMORANGIE IOYR	£4.45
TALISKER IOYR 45.8%	£4.75
GLENKINCHIE 12YR 43%	£4.50
RUM	
CAPTAIN MORGAN SPICED	£3.60
DEAD MAN'S FINGERS 37.5%	£3.75
SPICED, CHERRY, PASSION FRUIT, COFFEE, PINEAPPLE, MANGO	
SELFISH SPIRITS DARK SPICED	£4.45
KRAKEN BLACK SPICED	£3.85
BACARDI 37.5%	£3.60
OLD J SPICED 35%	£3.75
OLD J TIKI FIRE SPICED 75.5%	£4.65



# **LIQUEURS**

	SINGLE
DISARONNO	£3.65
APEROL	£3.70
II%	13.70
CHAMBORD	£3.60
16.5%	
COINTREAU 40%	£3.60
JAGERMEISTER	£3.50
35%	20.00
MALIBU	£3.60
21%	
PASSOÃ 17%	£3.50
PERNOD	£3.60
40%	
PIMM'S NQ.1 CUP 25%	£3.70
SOUTHERN COMFORT	£3.60
35%	23.00
TIA MARIA	£3.60
20%	
BAILEYS IRISH CREAM	£4.20
SAMBUCA	£3.50
38%	
PLEASE ASK YOUR SERVER FOR AVAILABLE FLAVOURS	
JOSE CUERVO GOLD 38%	£3.50
FRANGELICO	£3.50
20%	20.00
LIMONCELLO	£3.50
27%	
ARCHERS	£3.60





#### WHITE WINE

WINE BY GLASS BOTTLE

1. ANCORA PINOT GRIGIO 
£24.00

LOMBARDIA, ITALY 175ml Glass £6.25 250ml Glass £8.25

Floral and stone fruit notes lead to a gentle spicy palate with a touch of honey, almond and citrus.

2. KARU SAUVIGNON BLANC 
VALLE CENTRAL, CHILE

175ml Glass
£24.00
£24.00

250ml Glass £8.25

A delicate fruity note of lime, grapefruit, pineapple, and peach. The fruit and herbal notes reappear on the crisp, vibrant palate.

3. PATTERSON'S SELECT CHARDONNAY ♠ £24.00
SOUTH EASTERN AUSTRALIA 175ml Glass £6.25

250ml Glass £8.25

Mouth-wateringly fruity yet elegant with apples and lemon curd overlaid with creamy, buttery notes.

4. TE ONEPOTO SAUVIGNON BLANC £30.00

MARLBOROUGH, NEW ZEALAND 175ml Glass £7.50 250ml Glass £10.25

Zesty and herbaceous, with characterful gooseberry, capsicum and citrus notes, this is the quintessential Marlborough style.

#### 5. DOMAINE DE LA BAUME VIOGNIER £28.00

LANGUEDOC, FRANCE

Apricots, white peach, tangerine, honeysuckle and that's just on the nose - a silky, sexy wine that's unctuous with a touch of spice.

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Fresh and zesty with orchard fruits, white flowers and citrus - minerally with a touch of salinity and a crisp finish.

#### 7. ALASIA GAVI DEL COMMUNE DI GAVI \$34.00 PIEMONTE, ITALY

Aromas of citrus, fennel and green apple. The palate is fresh and textural with ripe stone fruit and citrus characters. The wine has an appealing minerality and weight, with a light nuttiness on the long finish.

#### 8. SHADOW POINT CHARDONNAY • £35.00

CENTRAL COAST, CALIFORNIA, USA

This is a modern CA Chardonnay, on the nose there is an appealing salinity over toasted hazelnut aromas. The palate has a stone fruit and struck match structure to it that gives it a gentle minerality



#### **RED WINE**

# WINE BY GLASS BOTTLE

9. SEPA MOYA MERLOT 

£24.00

VALLE CENTRAL, CHILE 175ml Glass £6.25 250ml Glass £8.25

A smooth medium-bodied red wine with rich plum flavours and a touch of spice - very gluggable.

10. PATTERSON'S SHIRAZ 
SOUTH EASTERN AUSTRALIA

175ml Glass
£6.25

250ml Glass £8.25

Jammy and juicy, crammed with heady blackberry and blueberry fruit, vanilla, and a hint of cocoa.

11. LA TROCHITA MALBEC • £25.00

MENDOZA, ARGENTINA 175ml Glass £6.50 250ml Glass £8.50

This fruit bomb explodes in the mouth with plum, damson, and blackberry flavours with a lingering juicy finish.

12. VEGA DEL RAYO RIOJA **♦** £27.00

 LA RIOJA, SPAIN
 175ml Glass
 £6.75

 250ml Glass
 £9.50

Ripe, plum, and cherry on the nose. The palate is smooth with black fruit flavours and some gentle oak spice. Medium-bodied and approachable.

#### 13. TIERRA ALTA PINOT NOIR O £25.00

VALLE CENTRAL, CHILE

A delicate and elegant Pinot Noir showing ripe fruit flavours of plums and wild strawberries, balanced with subtle smoky notes and a deliciously lingering finish.

#### 14. CONVIVIALE PRIMITIVO £26.00

IGT SALENTO, ITALY

Aromas of bramble fruit, black cherry and a hint of sweet spice. The palate is richly flavoured with plum and wild cherry fruit, a hint of dried figs, and ripe tannins balanced by fresh acidity.

#### 15. SMALL TOWN VINEYARDS, THE BLACK CRAFT SHIRAZ

£35.00

BAROSSA VALLEY, AUSTRALIA

A compelling, dark, rich, chocolatey beast with thick blackberry compote, mulberry, black pepper and iron-rich beefy flavours and a touch of cocoa powder on the tremendously long finish - serious shiraz for grown ups.

#### 16. NIETO DON NICANOR MALBEC \$38.00

MENDOZA. ARGENTINA

Dark, dense complex nose with sweet cranberries, blackberries and rich mocha characters. The palate is smooth and rounded with supple tannins and a long intense pure finish with hints of bitter chocolate and spice.



# ROSÉ

# WINE BY GLASS BOTTLE

250ml Glass £8.25

Pale coral pink, this is a dry, fresh, and fruity rosé with delicate aromas of red berries, a lightly creamy texture, with loads of ripe red berry and cherry fruit.

 18. ROSEBUD ZINFANDEL ROSÉ ♥
 £24.00

 CALIFORNIA, USA
 175ml Glass
 £6.25

 250ml Glass
 £8.25

Lashings of strawberries and cream with a naughty pick-me-up sweetness.

#### FIZZ

# 19. LE DOLCI COLLINE PROSECCO SPUMANTE £29.00 BRUT NV ♥ 125ml Glass £6.25

TREVISO, ITALY

Fresh and fruity fizz hand-harvested from the rolling hills north of Treviso. Notes of orange blossom, pear and grape mingle with subtle citrus and green apple flavours.

#### 20. CHAMPAGNE GREMILLET BRUT SELECTION NV 🗸

£60.00

**FRANCE** 

Fresh floral aromas combine with sweet brioche overtones, peach skin, baked biscuit flavours, and a long, crisp finish. Served in 50+ French embassies worldwide and a family-run business. Two-time International Wine & Spirit Competition Champagne Trophy winner.



SUITABLE FOR VEGANS SUITABLE FOR VEGETARIANS
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	£2.00
LIGHT TONIC WATER	£2.00
MALLORCAN TONIC WATER	£2.00
SICILIAN LEMON TONIC WATER	£2.00
ELDERFLOWER & CUCUMBER TONIC WATER	£2.00
ORIGINAL GINGER ALE	£2.00
BREWED GINGER BEER	£2.00





#### **SOFT DRINKS**

	PINT	REG.
PEPSI MAX	£3.25	£2.50
PEPSI	£3.25	£2.50
DIET PEPSI	£3.25	£2.50
LEMONADE	£3.25	£2.50
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		£2.95
BOTTLE DIET COKE 330ML		£2.95
APPLETIZER 275ML		£2.75
RED BULL 250ML		£2.95
FANTA 330ML		£2.75
TOMATO JUICE 200ML		£2.25

# **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
MINI CHEDDARS BBQ	£1.25



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

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All for that taste of Taylor's



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

🖪 @woollysheep 🧧 @thewoollysheepinn