

Ciders – only £3.00 per pint (£1.50 per half pint)



Wild Summer *abv 4.0%*

Made from handpicked elderflowers steeped in an original recipe of dessert and cider apples to add a crisp, zingy flavour



Captain Lilley's Rum Cider *abv 4.0%*

This unfiltered medium cider made from a blend of bittersweet and medium apples, is smooth and mellow with a hint of rum



Two Trees Farmhouse Perry *abv 4.5%*

This oak aged, Welsh perry is quite clear, has a caramel nose and a dry finish. A very lively and easy to drink perry



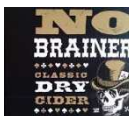
Late Season Blend *abv 5.0%*

This perry from Ross-on-Wye is rounded with a tangy bite, but complex and soft tannins that leave you intrigued sip after sip



Temple Moon *abv 5.8%*

Medium to full in body. Clean fruity aroma with spring flowers and woody notes



No Brainer *abv 6.0%*

A dry, still, hazy cider, renowned for its rich, fruity and distinctive quality. Kick back and dream of the orchard - it's a 'no brainer'



Mendip Hills *abv 6.8%*

Made from late harvested apples, a slightly sparkling medium cider - smooth and rounded flavour with complex, mellow notes



Black Dragon *abv 7.2%*

The legendary Black Dragon! This cider is rich in colour, body and flavour with a fresh, fruity aroma



Devil's Device *abv 8.4%*

A strong Scrumpy that is hard to obtain !! Dry, clear and golden in colour with a full bodied smell



BEER & CIDER FESTIVAL

MAY DAY BANK HOLIDAY WEEKEND

Bar hours

11.00-23.00 each day

Music & Food Schedule

Saturday 29th April

Pub menu (12.00-15.00 & 18.00-21.00)

Live Music

Sunday 30th April

Sunday Roast menu (12.00-16.00)

Live Music

Monday 1st May

Pub menu (12.00-16.00)

QUEEN ELIZABETH INN
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CAFÉ RESTAURANT
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Our May Day Bank Holiday Festival Beers – only £3.00 per pint (£1.50 per half pint)



Hophead *abv 3.8%*

A clean-drinking full-bodied pale gold ale with a strong floral aroma and Elderflower notes from the DarkStar Brewing Company



Jasmine Green Tea *abv 3.8%*

A unique refreshing beer from Ticketybrew. Very pale in colour, luscious aromas of jasmine combined with classic Saaz hop - honey and hay



Cotswold Gold *abv 4.0%*

This award-winning beer from Donnington Brewery has a golden colour with a citrus flavour followed by a rounded malt finish



Teddy Bear *abv 4.3%*

There is nothing soft about this bear from local Cannon Royall Brewery. Flavoursome, lightly fruity, smooth and hoppy with a good solid finish



Arise *abv 4.4%*

Burning Sky Brewery brings us a beer that is straw gold in colour, with restrained bitterness followed by massive peach, pine & resinous hop flavours to keep you satisfied. A session IPA that's perfect for the end of the day (or the start)



Black Pear *abv 4.4%*

Brewed by Malvern Hills Brewery, a premium beer, golden in colour with a combination of hops giving a pleasant bitter finish



Priessnitz Plzen *abv 4.4%*

Malvern Hills Brewery also brings us this draft cask-conditioned Pilsner-style lager brewed in the traditional way. It is a well-balanced beer; light in colour, with a resinous aromatic finish



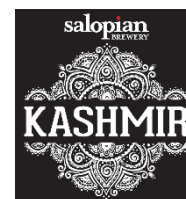
Juicy *abv 4.8%*

Be transported by this golden ale from Tiny Rebel, filled with the juiciest hops - offering nearly as many mouth-watering flavours as those countless sweetie jars stacked high above your head years ago.



Proper Job *abv 5.5%*

An authentic IPA from St Austell Brewery, brewed with Cornish spring water and a single malt made from Cornish grown Maris Otter Pale barley



Kashmir *abv 5.5%*

An elegant strong Salopian version of an IPA, citrus, pines and tropical fruit engulf the palate and caress the senses. A dry body with an extremely long lingering finish. Hopped with Citra, Riwaka and Saaz