

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



Farmyard Fruits *abv 4.0%*

A pale refreshingly fruity cider straight from Farmer Jim's Devon farm, full of blackcurrants, blackberries and sloes - the joys of summer!



Pheasant Plucker *abv 4.5%*

A dry light bodied farmhouse style cider from Somerset, brewed by Brian Blunt at Broadoak Cider



Black Rat *abv 6.0%*

Unpasteurised, with a fresh apple aroma, a smooth taste, and a crisp clean finish from Moles Brewery in Wiltshire



Muddy Scamp *abv 6.9%*

From Purbeck Cider in Dorset, a medium dry, cloudy and still cider with a well balanced flavour



Old Rosie *abv 7.3%*

A cloudy, medium-bodied fruity cider that has a wonderful aroma of wild berry-fruits, honey and vintage cider-barrels from Westons in Herefordshire



Devils Device *abv 8.4%*

A Hampshire cider with nutty, earthy flavours so well associated with the russet apple, medium to the taste and with a dryish finish from Mr Whiteheads



BEER & CIDER FESTIVAL AUGUST BANK HOLIDAY WEEKEND

Bar hours

11.00-23.00 each day

Music Schedule & Food availability

Friday 25th August

Pub menu (12.00-15.00 & 18.00-21.00)

21.00 Live Music – The Rubies

Saturday 26th August

Pub menu (12.00-15.00 & 18.00-21.00)

19.30 Live Music – The Malvern Hill Billies

21.00 Live Music – Second Crossing

Sunday 27th August

Sunday Roast menu (12.00-16.00)

Monday 28th August

Pub menu (12.00-15.00 & 18.00-21.00)

QUEEN ELIZABETH INN

Our August Bank Holiday Festival Beers – only £3.00 per pint (£1.50 per half pint)



Plateau *abv 3.5%*

Full in flavour, zesty, refreshing & low in alcohol, this beer from Burning Sky Brewery will have you returning to the bar for another



Stratford Mosaic *abv 4.2%*

Brewed by the famed eco-Stratford Upon Avon Brewery, a single hop ale with big grapefruit hits



Session IPA *abv 3.5%*

A very pale IPA from Ticketybrew, full of delicious hops, but with an added spice from Belgian yeast



Landlord *abv 4.3%*

A strong classic ale from Timothy Taylor's with a golden amber colour. It has a scent of caramel, light fruits and roasted malt hints



Elderflower *abv 4.0%*

A refreshing pale ale from Purple Moose Brewery brewed using Cascade hops with the added indulgence of elderflower



Sundowner *abv 4.5%*

With chocolate and biscuit malt tones, this pint from Wye Valley Brewery is one to savour with the setting summer sun



Partridge *abv 4.0%*

A Best Bitter from Dark Star brewed in a traditional Sussex style using Maris Otter, Crystal and Chocolate malts with East Kent Golding hops



Prohibition *abv 4.6%*

A beer from Salopian Brewery that speaks easy of hops and more hops, citrus, pine and grapefruit flavours descend into an untouchable finish



Booty's Bitter *abv 4.1%*

A hoppy amber ale with bursts of passion fruit brewed by the Fixed Wheel Brewery and named after Ray Booty – the first cyclist to beat 4 hours in a 100 mile time trial



Millionaire *abv 4.7%*

Sweet and salty collide in this rich, balanced and smooth dessert stout from the Wild Beer company. Lactose, caramel and high quality Valrhona cocoa nibs provide a chocolate and caramel backbone