

Ciders – prices held at £3.00 per pint (£1.50 per half pint)



Whubarb abv 4.0% (Festival Bar)

A medium sweet balance with rhubarb and apple sharp taste elements from Woodhalls of Herefordshire



Thundering Molly abv 5.2% (Festival Bar)

A well rounded medium cider. Fresh and fruity with a lovely apple aroma. Gorgeous golden colour and a balanced finish



Crimson King abv 6.0% (Festival Bar)

A medium dry cloudy cider from Barbourne, made from bittersweet cider apples, picked and pressed in Worcestershire, with a soft tannin finish



Black Fox abv 7.0% (Festival Bar)

An organic cider from Dunkertons with fragrant notes of traditional cider apple varieties blended together to give a deliciously robust cider



Knee Knocker abv 7.0% (Festival Bar)

A very dry cider from Evesham, matured in rum vats, giving flavours of rum, lemon juice and peppery notes with sharp apple. You'll wonder where your legs went !!



Old Rosie abv 7.3% (Festival Bar)

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



Mystery Cider abv ?.?% (Main Bar)

Visit our main bar to find another exciting local cider to delight your palate and test your stability !!



THE QUEENS LOCAL BEER & CIDER FESTIVAL MAY DAY BANK HOLIDAY WEEKEND

Friday 4th May

Bar open from 11.00-23.00

Pub menu from 12.00-15.00 & 18.00-21.00

20.00 Live Music – Bryn Thomas

Saturday 5th May

Bar open from 11.00-23.00

Pub menu from 12.00-15.00 & 18.00-21.00

20.00 Live Music – Junction 7

Sunday 6th May

Bar open from 11.00-23.00

Sunday Roast menu from 12.00-16.00

15.30 Live Music – The Malvern Hillbillies

18.00 Event – Challenge the Chef

Monday 7th May

Bar open from 11.00-20.00

Pub menu from 12.00-16.00

QUEEN ELIZABETH INN
ELMLEY CASTLE

01386 710251 www.elmleycastle.com

Our Locally Sourced Beers – prices held at £3.00 per pint (£1.50 per half pint)



Wye Valley Bitter abv 3.7% (Main Bar)

Brewed by Wye Valley Brewery in Stoke Lacy using locally grown Target and Goldings hops, giving a delicate hoppy aroma with a full malty flavour



Hogget abv 3.8% (Festival Bar)

A slightly untraditional Best Bitter from Cotswold Lion Brewery in Coberley, with plenty of fruit, citrus and a hint of spice to accompany the malt



Paul Pry abv 3.9% (Festival Bar)

Produced to a Pope Family recipe (of Pope's Brewery fame), and named after their Worcester pub, a pale ale with bitter notes and slight hoppiness



Owd Bull abv 3.9% (Festival Bar)

Brewed by the Hereford Brewery, a light copper session ale with initial bitterness leading to a pleasing hoppy aftertaste



Louis's Pale Ale abv 4.0% (Festival Bar)

Brewed by the famed Stratford-upon-Avon Brewery, this is a hoppy, floral, sweet, and slightly citrus Pale Ale



Super 6 #2 abv 4.8% (Festival Bar)

Prescott Brewery of Cheltenham bring us this American hopped Brown Ale



Legless Cow abv 4.2% (Festival Bar)

Inspired by our nation's finest traditions, Longhope's Hillside Brewery Best Bitter has a rich caramel flavour with a smooth citrus hop finish



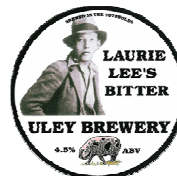
Malvern Spring abv 4.2% (Main Bar)

Hailing from the Malvern Hills Brewery, a premium bitter packed with soft caramel flavours leading to a sweet finish



Mad Goose abv 4.2% (Main Bar)

Great Alne based Purity Brewing bring us a zesty pale ale with a smooth and citrusy finish. Brewed with English Maris Otter, Caragold and Wheat malts



Laurie Lee's Bitter abv 4.5% (Festival Bar)

A full-flavoured, copper coloured, hoppy bitter from Uley Brewery with some fruitiness Named after the famous local (Slad, Stroud Valley) author of 'Cider with Rosie'



Black Knight abv 5.3% (Festival Bar)

Winchcombe based Goffs Brewery bring us a very dark ruby red tinted beer with powerful chocolate malt aromas and a hint of vanilla



Mystery Ale abv ?.?% (Main Bar)

Visit our main bar to find another exciting local ale to delight your palate and test your stability !!