

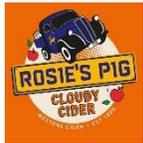
Ciders – £11 for 3 pints (or 6 x ½ pints !)



Lilley's Mango (Lilley's Cider) *abv 4.0%*
An aromatic sweet cider from Somerset, expertly blended with exotic mango to create a mouth watering tropical flavour



Pulp Strawberry Daiquiri (Pulp Cider) *abv 4.0%*
This refreshing tippie has been reinvigorated with the addition of fresh pressed cider apples, making this the must drink cider of the season



Rosie's Pig (Westons) *abv 4.2%*
Hailing from Much Marcle, a straw coloured hazy cider with the fresh aroma of ripe apples, and a crisp apple flavour with a refreshing fruit finish



Stan's Big Apple (Thatchers) *abv 5.0%*
A traditional blend of vintage apple varieties like Redstreak, Dabinett and Tremlett's Bitter. The result is a rounded, full-bodied still cider



Thundering Molly (Celtic Marches) *abv 5.2%*
A well rounded medium cider. Fresh and fruity with a lovely apple aroma. Gorgeous golden colour and a balanced finish



Original Ice Cider (Broadway Press) *abv 6.0%*
Made very locally in Childswickham using dessert apple varieties that have been rejected by supermarkets, this cider is incredibly light, fruity and easy to drink



Black Rat Perry (Moles Brewery) *abv 7.5%*
A traditional farmhouse Perry made from locally Somerset sourced pears. A medium sweet taste is followed by a dry finish



Apple Red (Farmer Jims) *abv 8.4%*
From this third generation Devon cider maker, a medium apple cider made from red eating apples giving a very fruity aroma and a deep red colour

*Beers & Ciders subject to change and availability – when they are gone, they're gone !!!
All our disposable glasses are made from recycled material, and will be recycled again after use*



QUEENS PLATINUM JUBILEE BEER, CIDER & MUSIC FESTIVAL

Thursday 2nd June

Bar open from 10.00-23.00

Pub menu from 12.00-14.00 & 18.00-21.00

Beacon Lighting at 21.15 at the Cricket Club

Friday 3rd June

Bar open from 10.00-23.00

Pub menu from 12.00-15.00 & 18.00-21.00

Hog Roast from 15.00 until it runs out

Classic Cars in the Square from 15.00

20.00 Live Music – The Rubies

Saturday 4th June

Bar open from 10.00-23.00

Pub menu from 12.00-15.00 & 18.00-21.00

Hog Roast from 15.00 until it runs out

19.00 Disco – 50's & 60's Theme

Sunday 5th June

Bar open from 10.00-20.00

Sunday Roast menu from 12.00-16.00

13.00 The Big Jubilee Lunch on the cricket field

QUEEN ELIZABETH INN
ELMLEY CASTLE
01386 710251 www.elmleycastle.com

Our Jubilee Bank Holiday Festival Ales – £11 for 3 pints (or 6 x ½ pints !)



Wye Valley Bitter (Wye Valley Brewery) *abv 3.7%*

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



Lancer (Goffs Brewery) *abv 3.8%*

A delicious golden ale from Goff's Brewery. Packed with a plentiful quantity of Cascade hops to give a light, citrusy aroma and fresh taste, and an aftertaste full of tropical fruits



Cheshire Cat (Bath Ales) *abv 4.0%*

Brewed using Citra hops and Olicana – a new, big and fruity English hop. A well-structured biscuit body from the Crystal and Amber malts lead to a nice bitterness and a fruity finish



Citra (Hopback Brewery) *abv 4.0%*

Packed with American Citra and English Pioneer hops, this thirst quencher has a powerful grapefruit and lemon taste, really crisp, dry and bitter



Royal Wave (Skinners Brewery) *abv 4.1%*

This Cornish brewery has produced a limited edition hoppy and fruity golden ale that is perfect to toast the Sovereign during these summer months !



Chinook (Butcombe Brewing Co) *abv 4.2%*

An American Pale Ale from just down the road in Bristol. A Light Blonde beer hopped with Chinook to give citrus and grapefruit flavours.



Platinum Pale (Ramsbury Brewery) *abv 4.3%*

A refreshing, hoppy and easy drinking pint, with notes of apricot, nectarine, mango & passionfruit this makes for the perfect summer ale, and tribute to her majesty



Heartland (Wye Valley Brewery) *abv 4.3%*

Charles Faram's new Harlequin hop plays a starring role in this straw-coloured brew, giving it a peach, passion fruit and pineapple character



Budding (Stroud Brewery) *abv 4.5%*

A characterful pale ale. Amarillo hops bring a balanced bitterness and a zesty citrus aroma. Named after Edwin Beard Budding of Stroud who invented the lawnmower in 1830



Corgi (Hopshed Brewery) *abv 4.6%*

This special release Platinum Pale ale is refreshingly crisp with floral, soft fruit notes. What better way to celebrate the bank holiday than with this Jubilee beer.



Cwtch (Tiny Rebel Brwery) *abv 4.6%*

A Welsh red ale from Newport, using the finest Citra hops. Citrus and tropical fruit dominate the taste that is backed up with caramel malts to balance the moderate bitterness



Mystery Ale ! (Mystery Brewer) *abv ?.?%*

Visit our main bar to find another exciting ale to delight your taste-buds and test your stability !!