



SAMPLE FIVE COURSE BEER & FOOD MENU: BRITISH FOOD WITH BRITISH ALES

'Beer is proof that God loves us and wants us to be happy' – Benjamin Franklin.

Little Starter

Bury black pudding with smoked bacon & grain mustard sauce & little dipping bread.

With Moorhouse's Black Cat (3.4%) ale – light in alcohol, the rich dry chocolate malt notes complement the black pudding yet contrast well with the sharp tang of the bacon and mustard.

Taster

Beer-battered cod with home-made chips & mushy peas.

Purple Moose Snowdonia: Pale and crystal malts are united with Pioneer, Styrian Goldings and, unusually, the Polish Lubelski hop to deliver a crisp, gently citrus beer. This light coloured brew is perfect foil for the battered fish.

The Filler

Shortcrust pastry topped steak & Stonehouse bitter pie served with today's vegetables.

What else would you serve with this classical British dish except Stonehouse Station Bitter (3.9%)? Classic traditional bitter, it is full bodied with long bitter finish to match the rich and meaty pie.

The Dessert

Sticky toffee pudding with Cheshire Farm vanilla pod ice-cream.

Thornbridge Jaipur IPA (5.9%) is a complex India Pale Ale. Floral aromas are followed by flavours from the three American hops that smack right into the taste-buds; a beguiling mix of tropical fruit, citrus and lemon backed with a touch of honey and long bitter finish. The citrus notes play well with the sweetness of the pudding - then bitterness kicks in as the perfect antidote to the gorgeous toffee & vanilla.

To finish

Selection of Welsh & borders cheese & biscuits.

Red Rocks (5%abv) is traditional, strong, ruby ale. Caramelised rye gives the brew its red colour and rich malt flavours which are balanced with the fruity black current and spicy overtones from the traditional British 'Bramling Cross' hops. The spiciness works well to cut through and contrast with creamy cheeses and give a long savoury aftertaste.

Also Moorhouse's Pendle Witches Brew (5.1%) named in tribute to the legendary witches of Lancashire's Pendle Hill. There is a slight touch of citrus and grassy hop aroma preceding a sweetish flavour which develops into a moreish bitterness, from the Fuggles hops, to complement the sharpness of the cheese flavour.

Or.... Acorn Gorlovka Imperial Stout (6%abv). This style of beer was much favoured by the 19th century Russian Imperial Court. Like IPA, it was brewed strong to withstand its lengthy trip east. This is full bodied stout, rich in roast malts and dark fruits with chocolate and coffee notes delivered in both the aroma and taste. Challenger hops add a bitter spiciness and dry finish to the fruity aftertaste. Beer guru Roger Protz says it is 'an especially hoppy interpretation of stout...bursting with complex flavours'. This can tackle the most full flavoured of blue cheeses.