

QUEENS HEAD INN

c o u n t r y p u b a n d r e s t a u r a n t

12TH

ANNUAL
CUMBRIAN BEER AND
SAUSAGE FESTIVAL

Friday, Saturday & Sunday 15th-17th August 2008

Tirril, Nr. Penrith, Cumbria CA10 2JF · Tel: 01768 863219

THE BEERS

- Hartleys – Cumbria Way 4.1% abv** - Spicy hop and citrus. Rich malt and hops
- Robinsons – Unicorn 4.2% abv** - Spicy, hoppy, malty. Bitter sweet balance
- Robinsons – Dizzy Blonde 3.8% abv** - Light Summer Ale. Crisp, Zesty and refreshing
- Hartleys – XB 4.0% abv** - Vibrant and very tasty
- Cumbrian Legendary Ales – Wicked Jimmy 3.6% abv.**
A Coppery, hoppy bitter with creamy head and fruity aroma from Bramling Cross hops.
- Hawkhead – Red 4.2% abv**
A Red Ale, Bitter-sweet, Malty and spicy, with a long dry finish, using Fuggles as the aroma hop
- Hesket Newmarket – Blencathra Bitter 3.3% abv**
A Dark bitter with subtle notes of crystal and chocolate malts, robustly bittered with Goldings and Fuggles to give a well balanced beer of character.
- Yates – Fever Pitch 3.9abv**
An extremely pale coloured beer, Fully rounded smooth, hoppy flavour, using lager malt and hops
- Dent – Kamikaze 5.00% abv**
Hops and fruit dominate this full-bodied gold coloured strong bitter with pleasant dry bitterness growing in the aftertaste. Citrus honey in the aroma, with a hint of spiciness in the taste
- Dent – Rambrau 4.5%abv**
A very pale, cask-conditioned lager Ale. The flavour is sweet malt rather hoppy, but also with notes of yeast and fruit
- Coniston- Bluebird Bitter 3.6% abv “Supreme Champion Beer of Britain 1998”**
A good session ale with it's golden colour and light, clean, quality taste. An inviting hoppy aroma giving way to a good dry finish.
- Keswick – Thirst Run 4.2%abv** - Golden pale Ale
- Keswick – Thirst Ascent 4.0 % abv** - Golden Bitter
- Lancaster – Blonde 4.1% abv**
Lancaster Blonde is a uniquely vivid golden bitter. Blonde has been designed to offer a quality cask conditioned ale to drinkers seeking a pale beer with real taste and aromatic impact
- Lancaster – Black 4.6 %abv**
Lancaster Black is a classic, tradition stout reminiscent of the beer typically founding Lancashire during the 18th and 19 century. Black combines a complex taste with a rich and full body.
- Barnegates – Tag Lag 4.4%abv**
Golden ale, fresh spicy hop aroma, fruity bitterness builds to a refreshingly, dry finish, Satisfying and moreish
- Geltsdale – Dark Dub 3.6% abv**
A delicious dark & malty mild ale, easy to drink & smoothly bittered with Fuggles & Challenger hops. Black Dub – a remote part of Geltsdale meaning a dark & marshy area
- Tirril – Charles Gough’s - Old faithful - 4.0% abv**
Pale golden, aromatic and well hopped, an ideal summer ale, Named after Charles Gough’s Dog. Gough lost his way traveling to the Quaker meeting house in Grasmere falling from the notorious Striding Edge. His remains were found months later, only identified by the name in his hat! Amazingly his faithful hound stood guard over his body. Both Wordsworth and Keats wrote poems about the event
- Tirril – Thomas Slee’s – Academy Ale 4.2% abv**
A dark, full bodied, very traditional rich and malty ale, flavoured with three varieties of English Hops

**All beers £2.60 per pint
£1.35 half pint**

Some Ales may change due to availability

THE SAUSAGES

Cumberland - The local speciality

Smoked Cumberland - With a twist

Pork and Stilton - A traditional Sausage with England King of Cheeses

Cajun Chicken - A Creole entry, nice and spicy

Pork and Leek - Always very popular

Venison and Redcurrant - Shall you dare

Cumberland and Black pudding - Award winning sausage

Cumberland, Honey and Mustard - Another award winning sausage

Cumberland, Sun dried Tomato and Basil - A very local recipe

Pork and Cheddar - Pork sausage with a subtle lift

Cumberland, Chilli and Red Pepper - Sausage with a kick

Lamb and Mint - Locally sourced Lamb and fresh mint

Wild Boar & Apple - Born to be wild

Vegetarian

Spinach and Leek - Popeye the sailor man

Smoked Pepper, Tomato and Cheese - A pleasant recipe

All of the above can be ordered in the following ways:

IN A BUN – With or without fried onions in a roll. £3.00

BANGERS AND MASH – Your sausage choice in a mound of mash with onion gravy and peas. £6.50

SAUSAGE PIE – Your sausage in a rich gravy under a pastry lid with the obligatory mash and mushy peas. £6.50

SASSANOFF – A Stroganoff with your choice of sausage in a cream and mushroom sauce. £6.50

TOAD IN THE HOLE – Your sausage in Yorkshire Pudding with a onion gravy, mushy peas and plenty of mash potatoes. £6.50

FAMILY COMBO PLATE – All 15 sausages plus a platter of buns, peas, onions and gravy. £27.50

Sunday Only:

SUNDAY ROAST DINNER: Choose the sausage and we will serve it with fresh vegetables, gravy roast potatoes and Yorkshire Pudding. £7.50

Entertainment

Friday: Jazz Band
Saturday: Singer
Sunday: Karaoke

**TAKE HOME A FESTIVAL T-SHIRT
OR BRANDED GLASS WHICH ARE ON
SALE AT THE BAR**

T-SHIRTS - £8.95

1 PINT GLASSES - £6.50

Claire would like to thank the following suppliers:

Adam from Ullswater Meats - Tel 01768 864545

James at James Fruit & Veg - Tel 01768 868969

Reeds Printers - Tel: 01768 864214

Also all the local brewers and the staff of The Queens Head.

There will be a raffle for Eden Animal Rescue -
please buy a ticket for this good cause.

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