

MILLWHITES CIDER

Premium Rum Cask Cider – 7.5% - Medium

Aged in rum barrels, giving a full flavoured, rich subtle rum finish. This cider won first prize at CAMRA's 2009 East Anglia Cider Competition.

Premium Whisky Cask – 7.5% - Dry
Fermented then raked into whisky barrels, this cider is smooth and dry with a subtle spirit finish.

WESTONS CIDER

Country Perry – 4.5%

An English perry made in Herefordshire. This cider is fermented and fully matured in old oak vats to develop an exquisite, delicate, light and fruity character. Softly floral with a clear natural pale straw colour.

GREEN VALLEY CYDER

Green Valley Cyder Medum

Green Valley Cyder Sweet

Green Valley Cyder Dry

Green Valley Cyder won Bronze in 2007 and Gold in 2008 in CAMRA'S National Cider and Perry Championships. The award winning cider is produced using typical old Devon varieties from on2particular orchard at Woodbury Salterton.



The Six Bells Pub Freehouse

Beer Festival

Friday 22nd to Sunday 24th July

2011

Sunday Afternoon – Slaves

Playing live in the Garden

BBQ Sunday Afternoon

The Six Bells, Freehouse,
16 – 18 St Michael's Street, St Albans,
01727 856945

1. Tring – Hell’s Bells (4.0%)

Amber festival special, brewed with Czech hops which deliver a slightly spicy hop aroma. Wonderful malty notes are combined with a crisp dry finish.

2. Tring – Colley’s Dog (5.2%)

Dark ruby in colour but not over rich, strong yet very drinkable, this premium ale has a long dry finish with overtones of malt and walnuts.

3. Tring – SIX-BELLieS (3.8%)

Traditional styled ruby coloured ale with plenty of malt and a gentle bitterness and hop aroma.

4. Isle of Purbec – Fossil Fuel (4.1 %)

Amber bitter with a complex peppery taste, pervading the taste with a dry smooth finish.

5. Teignworthy – Russian Imperial Stout (13.0%)

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Definitely a half at a time!

6. Salopian – Hop Twister (4.5%)

The Palate is fresh piercing and focused, with soft malt overtones and pronounced citrus flavours. A strong focus of taut lemony, grapefruit on the finish, which is balanced by a dry bitterness.

7. Potbelly – Black Sun (5.0%)

A blend of two of their award winning beers, Beijing Black & Crazy Daze. The result is superb!

8. Goff’s – White Knight (4.7%)

A hoppy bitter with a light colour and full-bodied taste. Bitterness predominates in the mouth and leads to a dry hoppy aftertaste.

9. Dark Star – Saison (4.5%)

This is a cask version of the Belgian farmhouse ale, historically brewed to be enjoyed by the farmers during the harvest. This light golden-coloured beer, hopped with Saaz, Styrian and Belgian Goldings and pitched with a specially imported Saison yeast that ferments to dryness and provides a distinctive flavor. NOTHING LIKE WHAT ENGLISH BEER SHOULD BE.

10. North Yorkshire – Flyin Herbert (4.7%)

Smooth full-flavoured premium bitter with malt and hops balancing the strong fruitiness. The finish is malty, fruity and dry.

11. York - Citra (4.0%)

Brewed using the fashionable Citra hop this light coloured ale is packed full of crisp hop aroma.

12. Moorhouse’s – Weaver’s T Ginger (4.4%)

Refreshingly dry, light amber colour ale, Brewed with fresh root ginger to give a delicate hint of ginger in tasted and aroma, balanced with spice and lemon notes from challenger hops to refresh and revitalize.

13. O’ Hanlon’s – Fire Fly (3.7%)

Malty and fruity light bitter. Hints of orange in the taste.

14. Hopping Mad – Barmy Daze (3.9%)

Wonderfully drinkable summer ale, gentle in hops and bitterness.

15. RCH – Hewish Mild (3.6%)

Traditional mild ale brewed with plenty of roaster malt.

16. Butcombe – Mendip Spring (3.8%)

Mendip spring water (as with all our beers) goes into the brewing of this crisp, thirst-quenching bitter. Light amber in colour....the beer is dominated by hops that give characteristic citrus notes, whilst balanced with a floral aroma and a clean, dry finish.

17. Harwich Town - Ganges (4.0%)

Ruby red English bitter with orange notes from massive addition of Styrian Goldings.

18. Crouch Vale – Brewers Gold (4.0%)

Supreme Champion Beer of Britain at the Great British Beer Festival 2005 and 2006, this is a pale, refreshing and hoppy beer with gorgeous aromas of tropical fruits .

19. Rebellion - Googly (4.2%)

Red coloured monthly special full of malty flavours.

20. Saffron – Squires Gamble (4.3%)

Deep reddish brown ale brewed with Crystal and Amber malts. Hopped with Challenger, Fuggles and Golding hops, this ale is full of hoppy flavor with hints of citrus and biscuits.

21. Buntingford – Royston Red (4.8%)

A rich ruby red beer with a distinctive citrus hop flavor. Holder of multiple SIBA & CAMRA awards (local, regional and national).

22. Buntingford – Captain

Refreshing moreish light brown coloured hoppy bitter.

23. Bartrams – Megalithic (4.2%)

Full bodied, flavoursome reddish fruity bitter from Suffolk. **(INSIDE)**

24. Oakham – Bishops Farewell (4.6%)

A strong premium beer of structured quality, dominated by elaborate fruity hop notes, with a grainy background and dry finish. **(INSIDE)**