

Le De Spencers Arms
Beer & Cheese
Festival Menu

Starts 4pm Friday 29 June through Sunday 1 July

With live music from 'FLUKE'
Saturday 30 June from 8.30pm

01494 535317
www.ledespencersarms.co.uk

CHEESES

£8.00 per plate &
a sharing plate £11.50



Up!
Downley
Village Festival 2018

16th June

SPONSOR

Our Festival Beers



Daleside Brewery, Harrogate – G&P 4.0%

A Gin infused light refreshing golden beer with a burst of floral and citrus fruit aroma.



Beermats Brewing Co, Nottinghamshire – Format 3.9%

A pale ale with a hoppy finish complemented by a light citrus aroma.



Green Duck Beer Co, Stourbridge – Bliss 4.2%

Lightly hopped with stunning Eastern European hops, Sybilla and Celeia. Fresh citrus notes, light pine and floral flavours gently roll around the mouth in the perfect summer ale.



Mauldons Brewery, Suffolk - Three Lions 4.2%

This amber coloured beer is full of strength and character. Brewed using traditional English malts and hops.



Dancing Duck Brewery, Derby – Waddle it be? 4.5%

This pale ale is packed full of five different New World hops giving a complex mouth-feel and intense fruity flavours of oranges, peaches and blackcurrants with a spicy black pepper kick. A great aroma and a balanced level of bitterness make this a very drinkable beer indeed!



Tiny Rebel Brewing, Newport – CWTCH 4.6%

Probably the best word ever. Cwtch (rhymes with butch) can mean either cuddle or cubbyhole. Grab a glass, relax and cwtch up with this untraditional Welsh red ale - a perfect blend of six caramelly malts and three citrusy American hops.



Skinners Cornwall – Porthleven 4.8%

Porthleven is a fresh, hoppy pale ale for modern palates, made with Cornish water & whole-flower Northdown, Citra and Mount Hood hops. Straw-coloured and zesty, with strong citrus aromas, starting with a zip of lemon and lime in the mouth, and ending with a flash of passion fruit.



Hopback Brewery, Salisbury – Summer Lightning 5.0%

An extremely pleasant bitter, straw coloured beer with a terrific fresh, hoppy aroma.



Black Sheep Brewery, Yorkshire – Riggwelter 5.9%

This strong, velvety, ruby beer really is a wolf in sheep's clothing. It is deceptively clean drinking, with a wonderfully complex palate of coffee, bananas and liquorice which rewards you with a long refreshing Goldings hop finish.

Ciders



SeaCider, Sussex – Bakewell Tart 4.0%

Limited edition Bakewell Tart Sussex Cider- contains almonds.



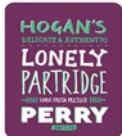
Snails Bank Cider, Herefordshire – Elderflower Gin & Tonic 4.0%

Subtle apple aromas mixed with a delicate bitterness from the G&T and a fruity sweetness from the Elderflower.



Barbourne Cider, Worcestershire – Painted Lady Perry 5.0%

A medium sweet Worcestershire perry.



Hogans Cider Ltd, Warwickshire – Lonely Partridge 5.8%

This authentic perry is a cloudy and fruity drop. A labour of love, it evokes a true sense of our rural surroundings; made for those who know and love it, and ready to surprise and delight those who have yet to try.



Scrumpy Wasp Ltd. Newark– Overcast 6.1%

This traditional cloudy cider is fruity to the nose, goes down like lightening, leaving a striking apple taste.



Gwynt Y Ddraig, Pontypridd– Dog Dancer 6.5%

This smooth crisp cider is a light straw coloured cider with a medium dry, slightly sharp characteristic.



Thistly Cross Cider, East Lothian– Jaggy Thistle 7.4%

A vintage, CAMRA-approved scrumpy, naturally fermented over the colder months. The cider is laid down in ex-spirit casks to mature, producing a slow-fermented, unfiltered, unpasteurised, cask conditioned finish.

Our Festival Cheeses



Westcombe Cheddar – A deep complex flavour and firm texture
Long notes of citrus, hazelnut and caramel with a smooth breakdown which allows the flavours to linger in your mouth.



Hafod – A traditional hard cheese
Made using pasteurised cow's milk. Buttery, rich and nutty flavours.



Norsworthy Goat - Unpasteurised goat's milk cheese
Has a striking appearance and a mild flavour with a natural rind.



Slack Ma Girdle - A full-fat soft cheese
This cheese has a natural mould rind. A slightly lemony flavour leads into a buttery taste and a smooth, creamy texture.



Oak Smoked Wensleydale - A subtle, smoked flavour
Naturally smoked for 18 hours using oak chips.



Durrus - handmade by Jeffa Gill in West Cork
A semi-soft, washed rind cheese. Smells of hay and wet soil and tastes buttery, mild and slightly acidic. Deserves wider recognition.



Strathdon Blue- By Highland Fine Cheeses
A mild, creamy blue cheese, which when young is quite gentle and smooth but can mature to a richer, more complex blue.



Olde York - Fresh, crispy and creamy ewe's milk cheese
Deliciously indulgent yet refreshing on the palate.



Smoked Knockanore - Made in a Cheddar style
A hard-pressed, mature farmhouse cheese, naturally smoked over locally blended oak.



Colston Basset Stilton - Unrivalled in the world
One of the last independent Stilton makers. Colston delivers a mellow flavour with melt in the mouth texture and no sharp acidic taste.