

WELCOME to the Coalheavers Arms - September Beer Festival 2009

(F) before the beer name lets you know it is served from the Festival bar in the garden. **(M)** means the beer will be served from the bar in the pub - we have a lot of beers to come thru the bar during the week when a hand-pump becomes available.

(F) BLACK DOG, Whitby, Schooner 4.2% a golden brown powerfully hoppy beer.

(F) BRADFIELD, Sheffield, Bitter 3.9% A copper coloured malt ale using the finest English hops to produce both a floral and smooth aroma but still have a sharp finish.

(F) BUNTINGFORD, Hertfordshire, Golden Plover 3.8% A golden session bitter brewed with English Pioneer hops for refreshing fruity character.

(F) CATHEDRAL, Lincoln, Red Imp 4.3 This tasty beer has a roasted malty caramel and nutty aroma and a sweetish fruity and slightly roasted malty caramel flavour.

(F) CLIFF QUAY, Suffolk, Black Jack Porter 4.2% - remember the black jack sweets? Powerfully flavoured with aniseed this dark beer is excellently different - drink it before the landlord does!

(M) CLIFF QUAY, Suffolk Tolly Roger 4.2% A pale gold coloured beer with a delicate leafy hoppy aroma followed by a touch of sweetness. A good session beer.

(F) COTLEIGH, Somerset, 25 Anniversary Ale. 4.0% An explosion of flavours originating from the American Cascade hops gives this brilliant pale golden beer a fresh aroma and fruit filled finish.

(F) EARL SOHAM, Suffolk, Brandeston Gold 4.5% Darkish gold, nice and clean with a straight-forward earthy malt aroma with some delicate citric hops.

(F) FYNE ALES, Scotland, Innishail 3.6% The taste starts with a citrus floral aroma, the tongue then picks up the honey and a bold grapefruity finish follow.

(F) GRAFTON, Notts, Two Water Grog 4.0% A nut brown beer with hints of chocolate and coffee.

(F) HUMPTY DUMPTY, Norfolk Little Sharpie 3.8% Light golden in colour and with a fresh but balanced hop flavour, this beer is a refreshing crowd pleaser.

(F) HUMPTY DUMPTY, Norfolk, Reed Cutter 4.4% Bronze in colour with notes of grapefruit and Seville oranges, this beer has a medium-bitter finish of nut-shells, dried oranges and grass.

(F) KELBURN, Scotland, Red Smiddy 4.1% Red Smiddy is a smooth, dry ale with a unique spicy aroma and flavour. Its reddish hue, warm glow and tight head gives it a presence that makes it stand out.

(M) LEEDS, Funfair 3.8% A summer thirst quencher. Aromatic hop varieties and sweet malts give this pale ale delicate floral notes and a perfectly balanced finish.

(M) MAULDON, Suffolk, Moletrap 3.8% A well balanced session beer with a crisp hoppy bitterness with late malt after-taste.

(M) MILTON, Cambridge, Bombers Drop 3.5% Our house beer. Dry hopped pale beer with a lasting malty character all the way to the end of the pint.

(M) MILTON, Cambridge, Icarus 4.5% Brewed with extra-pale malt this light coloured beer has become a regular on our bar to high demand. A refreshing pale bitter with a delectably long dry finish.

(M) MILTON, Cambridge, Othello 5.4% this strong stout was brewed by locals from the Coalheavers for Peterborough beer festival – flavoured with Columbian coffee and a hint of orange.

(F) MILTON, Cambridge, J.R Bitter Named in honour of John Rice who kindly volunteers every year to help run the beer festival and works extremely hard.

(M) MILTON Cambridge, Sparta 4.3% Milton's best beer many claim – see if you agree? Definitely the best seller in the Coalheavers all year round. Straw coloured, very hoppy and hints of fruit in the finish.

(F) MOONSHINE, Cambridge Achievement 4.1% notes to follow

(F) NETHERGATE, Suffolk, Azzaskunk 4.5% An amber, dry and bitter beer with a late hoppy sweetness. Biscuity and crisp and well worth a try.

(F) NETHERGATE, Suffolk, Mary's Ruby Mild 4.5% nut-brown in colour, with aromas of caramel & dark toffee.

(F) NAILSWORTH, Gloucestershire, Alestock 3.6% Light in colour and more hoppy than a caffeine fuelled bunny on a bouncy castle. You could sit back and drink this one all day. Full of Elderflower notes. Lager drinkers, you might like this one

(F) OLD CANNON, Suffolk, Gunner's Daughter 5.5% A well-balanced strong ale with a complexity of hop, fruit, sweetness and bitterness in the flavour, and a lingering, pleasant after taste.

(M) OSSETT, W. Yorkshire Summers End 4.0%

(F) OSSETT, W. Yorkshire, Revolution IPA 4.5% Floral and fruity hop aroma, fruity flavour with a bitter finish.

(F) OSSETT, W. Yorkshire, Pale Gold 3.8% A light, refreshing pale ale designed for the discerning session drinker. Pale Gold has a floral/spicy aroma derived from the finest American hops. A beer that drinks higher than its modest alcohol content would suggest.

(M) PHOENIX, Lancashire, Monkeytown Mild 3.9% Fruit n' nut chocolate flavour with more coffee and some nice grassy hop which balanced the malt very nicely.

(F) PHOENIX Lancashire, West Coast IPA 4.6% Deep gold with a hoppy, aroma with plenty of citrus and orange blossoms and a touch of caramel. Hints of marmalade, citrus hops and a very long, dry finish. Very enjoyable.

(M) POTBELLY, Northamptonshire Pigs Do Fly 4.4% A Light and Golden Ale. It is a single hopped brew using Styrian Goldings.

(F) POTBELLY, Northamptonshire, Streaky 3.6% Straw-coloured with a light citrus aroma; sweet, floral, honeyed flavour.

(F) RCH Somerset, Steam Harvest 4.8% Pale orange with a hay aroma. Medium sweet with chewy malt and satisfying mouthfeel.

(F) SAFFRON, Essex, Blonde 4.3% Cool filtered Light golden ale. Delicate balance of citrus and smooth malty flavours with a crisp finish.

(F) SAFFRON, Essex, Ramblers Tipple 3.9% Copper coloured session bitter. Smooth bitter with hints of toffee and caramel after taste.

(F) SKINNERS, Cornwall, Cornish Blonde 5.0% A combination of the highest quality wheat malt and British and American hops makes this light coloured wheat beer deceptively easy to drink with a superb citrus finish.

(F) TITANIC, Staffs, Chocolate & Vanilla Stout 4.5% . Loads of chocolate on the nose, yet the body is initially dry, then with the vanilla and burnt chocolate coming through, followed by a long roasted bitter finish

(F) TITANIC Staffs, First Class 3.8%

(M) TITANIC Staffs, Iceberg 4.1% A combination of Maris Otter pale malt and fine wheat malt, give this refreshing beer real zest. Add fresh tasting Yakima Galena and Cascade hops and what you get is a fantastic wheat beer that will hole any passing thirst.

(M) TRING, Hertfordshire, Blonde 4.0% Brewed with extra pale malt an exceptionally tasty hoppy straw coloured bitter.

(M) VALE, Bucks, Harvest Special (Haymaker) 4.4% - notes to follow

(F) VALE, Bucks, King Ludd 4.0% - notes to follow

(F) WYLAM Tyne & Wear, Turbinia 4.2% Made with Pale and Amber malt and flaked barley, this is a full bodied golden beer: A crisp, clean bitter with a fine hop finish.

Golden beers for the lager-lovers

If you are a newcomer to the world of real-ales you could do worse than to try some of the beers named below to gently ease you into the massive range of styles and tastes available

Leeds - *Funfair* Milton - *Sparta, Icarus or Bombers Drop Nailsworth - Alestock*

Buntingford - Golden Plover *Potbelly - Streaky* *Saffron - Blonde*

Real Ciders and Perry

Not to be confused with fizzy keg ciders or bottled sweetened perries - these are natural products with no added gas. They tend to be quite strong and full of flavour.

(F) Westons - *Country Perry* (M) Moles - *Black Rat Cider*

(F) Solway - *Cider* Springfield Red - *Dragon Rich's Farmhouse Cider*

Welcome to the Dark Side

Generally brewed with roasted malts which give these Stouts, Milds and Porters their distinctive colour and taste of coffee and chocolate - highly recommended!

Titanic - *Chocolate & Vanilla Stout* Phoenix - *Monkeytown Mild*

Cliff Quay - *Black Jack Porter* Nethergate - *Ruby Mild* Milton - *Othello*

Home-made Food

Serving from 12 - 3.30pm and 6 - 9.30pm

Don't miss out on our ever popular home-made, hand-crafted burgers - simply seasoned with added beer to make them extra tasty. If you are feeling brave Tom's chilli sauce returns with a vengeance!

Beef'n'Beer burgers ¼ pound £2.50 ½ pound £4.00

NEW Home made BEEF & BEER PIE with gravy £4.50

Jacket Potatoes £2.50 with 1 topping - extra toppings @50p each

(cheese, beans, tuna mayo)

Baguettes / rolls £2.00 - various fillings available

Specials:

Sunday from 1.30 - Jamaican BBQ - patties, jerk chicken and banana cake

Commemorative FESTIVAL T-Shirts available from the Festival bar -

a bargain at only £10.00

BELGIAN & CONTINENTAL BEERS *Tried all the bitters? Why not check out the fridge in the main bar for a wide range of continental beers.*