



Beer and Cider Menu

Our newly built cellar is the perfect example of balancing the latest space – age style beer engine technology with age-old cellarmanship practises. Later in the evenings, feel free to ask for a cellar tour – we like nothing more than showing our new “smart dispense” technology and talking shop about cask beer!

America, Lagunitas IPA, 5.5%

A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops £4.95 Food matches: beef, pork, rich sauces.

UK, Maltsmith’s IPA, 4.6%

A refreshing, clean beer that combines a light caramel base with subtle citrus hop notes... £4.85 Food matches: Burgers, roast dinner

Italy, L’Autentica Birra Moretti 4.6%

Clear, straw golden colour, aroma of lemon and cut grass with a light to medium body, malty flavours with a slight floral twist served in beautiful chaise glassware... £4.60 Food matches: Risottos, pasta, main dishes featuring white meats and cheese.

Netherlands, Heineken Served Extra Cold 5%

Served from the most advanced beer delivery system on the market, Heineken ‘EC’ is dispensed via a ‘smart dispense’ beer engine and through ‘pourtal tap’ technologies. It is effectively blast chilled and served from a frozen tap to a frozen glass. The beer is pale, golden amber with a thick white head, it has a light honeysuckle and ripe banana aroma, on the palate it has a malty cereal note with a good balance between fruit and hop bitterness..£4.80 Food matches: Balances and refreshes the palate so fish and chips, burgers, steaks all go well with this beer.



Netherlands, Amstel 4.1%

Amstel is the perfect balance of taste and refreshment. Its golden colour is achieved using light and dark malt, giving a light body with sweet malt flavours and a tiny hint of raisin and dark fruit... £4.30 Food matches: Light bodied, so fish dishes, chicken, pasta and salads.

Cask Beer

Our cask beers are vented and tapped by hand to go through their crucial 'secondary fermentation' process in our cellar. When cask beer is looked after and shown a bit of love and care, this slow, meticulous process gives an unrivalled beer experience unique to us in the UK. At the Cowick we test our beers every day to ensure the best possible quality.

Cider

Hereford, Symonds Founder's Reserve Cider 5.5%

Blended from the finest Herefordshire apples including Dabinett & Michelin varieties; resulting in a characteristically fresh, crisp, fruity cider, with a high degree of complexity and depth of character...£4.55

Hereford, Stongbow's Cloudy Apple Cider 4.5%

This sparkling cider delivers the popular Strongbow signature 'cut through' refreshment, but with a twist – a traditional Hereford cider cloudy appearance, and a greater depth of flavour... £4.50