

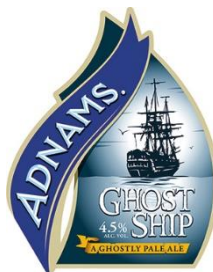
The
Earl of Chesterfield Arms
 COUNTRY PUB & RESTAURANT, SHELFORD
 0115 933 2227

Beer Festival 19th – 23rd September 2018

£3.50 A Pint* 3 Pints £10.00* 4 Pints £13.00* 5 Pints £15.00* 8 Pints £20.00*



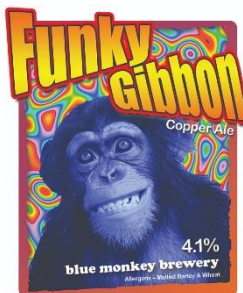
Bishops Finger, Cask
 A cult, complex & wholesome Kentish ale that melds rich, melodious notes of toffee and dark fruit with a piquant, peppery hop profile leading to a dry, mineral-rich finish. 5.5%



Ghost Ship is a 4.5% Pale Ale with a good assertive pithy bitterness and a malty backbone. Brewed with Pale Ale, Rye, Crystal and Cara malts we use Citra and a blend of other American hops to create a great citrus flavour.



Still brewed to an original recipe, using only the finest ingredients and the experience of generations. A classic full-flavoured ale with a complex nutty, malty taste and subtle hop undertones. 4.4%



A traditional light-copper coloured session ale. Funky Gibbon is infused with Willamette hops from the USA to create a fruity earthy beer which perfectly balances malt and hops. 4.1%



This pale blonde beer has become a real head turner. Packed with zesty, super-refreshing tropical fruits with a strikingly crisp, dry finish. This is Blonde Volupta's little sister and is therefore another top-secret recipe. Once again, though, Citra hops are believed to be involved...!



A classic strong pale ale, Landlord has won more awards nationally than any other beer. It is refreshingly reliable with a complex and hoppy aroma.



Voted best, Best Bitter by CAMRA in the East Midlands 2014.
 3.8% ABV



A mystery beer for you to look for!

*CAMRA discount cannot be used in conjunction with tokens or any featured promotions