

NEW WINES -FROM THE DEVIL'S CELLAR

Due to customer feedback we have changed the wine list.

New are two Chilean wines each from the Castillo del Diablo winery. The name means 'cellar of the Devil' and was originally so named in order to keep locals away, as they had a habit of stealing the wines. We are offering a white and a red from the 'Devil's Cellar' a fruity Shiraz and a crisp Viognier.

For the first time we are stocking a rose wine. The one we have chosen is Jack Rabbit White Zinfandel from California, which is described as having aromas of strawberry.

To complete the list we have got a very good Spanish Cava – Freixenet Cordon Negro Brut. This sparkling classic is described as having aromas of melon and nectarine, being fresh on the palate with a long dry finish.

These additions bring the total number of wines offered at the Crown and Anchor to 10. All (except the cava) are available in 3 sizes of glass and also by the bottle. Prices range from £2 for a small glass of our French House wine to £4.90 for a large glass of our Australian cabernet merlot.

COFFEE

**Now available
Rombout filter coffee
£1.20 per cup
Available all day**

HAVE YOU TRIED OUR SUNDAY LUNCH YET?

Sunday lunch continues to be popular at the Crown and Anchor. Each week we offer a traditional two course lunch for £6.50, with delicious home-made puddings for £3.00.

We start with a traditional Yorkshire starter, home-made Yorkshire puddings with Yorkshire Salad, gravy and fried onions.

Then there is roast (or two) of the day served with fresh vegetables and more Yorkshire Pudding. That's all finished off with real gravy and homemade roast potatoes.

Puddings are always made from scratch and are different each week. Some of the most popular choices have been fresh nectarine crumble with Amaretto custard, bramble and apple tart, crème brulee and the ever popular chocolate profiteroles.

Lunch is served each week from 12noon. Booking is not always necessary but often advisable.

QUIZ NIGHT

EVERY SUNDAY AT 8.30pm

50 questions, mixed subjects.

£1 per person

THEME NIGHTS

Since the last newsletter we have had four very successful steak nights as well as a bank holiday barbeque. There were two 'posh pie' nights in October, and the next events are three Italian nights on 21st, 22nd and 29th November.

We are also planning a wine and cheese evening for 30th November – a chance to try some of the wines and cheeses we will be serving after our refurbishment. We will be offering the wines at reduced prices as well as complimentary cheeses.

Small Christmas functions can also be catered for in December – please call for more information.

**ITALIAN NIGHT
21st, 22nd & 29th November
Bruschetta**

**Homemade lasagne
Pasta Carbonara
Salad with Italian dressing**

**Selection of puddings
Or cheeses.
£10 per person**

CHRISTMAS PARTY?

Small functions catered
for this Christmas

Call at the C & A
For Information
Tel 01845 522448

GUEST ALES GO FROM STRENGTH TO STRENGTH!!

In July we installed a third handpump to the bar of the Crown and Anchor. This allows us to have two cask ales available as well as John Smiths.

Real ale is now a very important and popular part of our range. Our emphasis is always on Yorkshire beers, but we have had ales from as far afield as Suffolk, Newark and Wiltshire.

The excellent beers from York Brewery, Copper Dragon and Durham Brewery always seem the most popular, but we've also had many others that have lasted barely a day (or even less!).

New beers and indeed new breweries are coming on line all the time and we are striving to offer the maximum choice possible whilst still returning to the popular 'old standbys'. Keep an eye on the 'coming soon' board for more information.

WINE & CHEESE EVENING

Sample some of our new
wines and cheeses and vote for
the best!!

30th November from 7pm

Reduced prices on wine served
With complimentary cheeses.

REFURBISHMENT UPDATE

The start of the work is planned for Early January, and the Crown and Anchor, is now regularly visited by teams of contractors preparing for the work to be carried out. Seeing builders carrying out surveys certainly brings home the scale of the work to be carried out!

It is likely that the closure will occur on January 8th, and will affect all of February as well as much of March. The newly refurbished Crown and Anchor will then be open in good time for Easter, around the third week of March. Initially we will serve just drinks for the first couple of weeks before commencing the food service. It is important to realise what the new pub will be – as well as what it will not be.

Our first job will be – as it always has been – to be as good a village pub as we can be. We are not becoming a restaurant – we are going to be a pub which serves great food. Our first priority is, and always will be, to look after our regular customers. These are the people who have supported us over the months that we have been in Sowerby – and over the countless years that the Crown and Anchor has been in existence.

The person coming in to watch football and a pint of Smiths is just as important to us as the person coming in for a meal. We strive to be a truly great village pub, so we want to be able to cater for everyone. Here are some refurbishment facts and figures:

	OLD C&A	NEW C&A
Number of Draught products	9	11
Hand pumps	3	4
Number of spirits sold	27	50+
Wines served	10	20+
Disabled access and toilets	No	Yes
No smoking area	No	Yes
Pool, darts & Sky TV	Yes	Yes
Number of seats	32	55
Food served 6 days a week	No	Yes
Number of entrances	2	3
Continental beers	No	Yes

CASHBACK?

Did you know that the Crown and Anchor now accepts Credit and Debit Cards? We can give up to £50 cashback with a debit card purchase.

Cards Accepted: Visa, Mastercard, Maestro, Solo, JCB, Visa Electron.

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CROWN AND ANCHOR

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Email: crown_and_anchor@hotmail.co.uk

COUNTDOWN TO A NEW YEAR AND A NEW LOOK

As the countdown to Christmas starts, the pub is preparing, not only for the festive season, but also for the refurbishment which will begin early in the New Year.

We are now expecting the work to begin on 8th January, and the expected duration of the project is 10 weeks. See the back page for more information.

Scott and Layla would like to thank all of their customers for their support during the summer. It's been a busy time, and we are very grateful for your custom. Now as the nights get longer, and the days cooler, there's still plenty going on at the Crown and Anchor.

Due to the ongoing popularity of our food nights we have now planned three Italian Nights for 21st, 22nd and 29th November. Menus and details are inside; the cost is £10 for three courses.

Finally, a bit of advance warning of a special event happening between Christmas and New Year. If you would like a little bit of the old Crown and Anchor then here's your chance.

On 27th December we will be holding a charity auction, when some of the building's fixtures and fittings, not needed after the refurb will be auctioned for a number of charities. We will also be asking for donations of produce or services to make the auction as extensive as possible, so that we can raise as much as possible for a good cause.

So if there's a particular picture (or indeed bar stool) that you would like here's your chance. Not everything will be sold – much of the fittings can be used in the new pub – but there will be loads on offer. Details will appear in the pub nearer the time.