

MORE MUSIC @ the C & A

If you like what you've seen during this weekend, then why not join us again for more live music in 2009. At the Crown and Anchor, there's never a cover charge – so just come in, get a drink and enjoy the fun:

26 th September	Disco Party Night <i>Cheesy Tunes with Ian Barwick</i>
10 th October	The Prowlers <i>Back again due to popular demand. Don't miss it!!</i>
24 th October	The Wigglers <i>An acoustic duo, at the C & A by strong recommendation</i>
7 th November	Martin Gough <i>The one man rock band returns</i>
28 th November	Adepain <i>Back again with acoustic guitar, mandolin & violin</i>
19 th December	Steve Jeffries <i>Sowerby loves Steve – come and see why!!</i>

BBQ THIS WEEKEND

Served in the garden

Friday 12noon to 2pm & 6pm to 9pm

Saturday 12noon to 4pm & 6pm to 9pm

Sunday 12noon to 4pm

SERVED WITH A SELECTION OF SALADS

10oz Sirloin Steak £10.00 12oz Rump Steak £9.00

Marinated Chicken £6.00 12oz Gammon £7.50

Beef or Cheese Burger £5.00

Beef or Cheese Burger NO SALADS £2.00

FREE MEAL ON YOUR BIRTHDAY

It's as simple as this:

-Book a table for your birthday.

-Bring 3 friends or family, to make a party of at least four.

-Come and enjoy your night – YOUR MAIN COURSE IS FREE!!

Please note that ID and pre booking are required to redeem this offer.

Crown & Anchor



The 3rd Sowerby Beer Festival At the Crown and Anchor Sowerby

Tel 01845 522448.

www.crownandanchorsowerby.co.uk

Email: crown_and_anchor@hotmail.co.uk

Friday Night Music
9pm

Adepain

*A versatile duo using
acoustic guitar, mandolin
and violin*

Saturday Night Music
9pm

Martin Gough

*A one man rock group
featuring covers from T-Rex,
The Killers, Coldplay & More*

**Garden Bar –
8 handpulls**

**Main Bar –
4 handpulls**

Beer Ticket system

1 ticket = ½ Pint

2 tickets = 1 Pint

Tickets cost £1.40

THE 3RD SOWERBY BEER FESTIVAL 4TH, 5TH & 6TH SEPTEMBER 2009 BEER TASTING NOTES – ALL BEERS £2.80 PER PINT (2 tickets)

- 1. North Yorkshire - York Brewery - Sowerby & Thirsk Quencher 2009 4.1% ABV
SPECIAL BEER EXCLUSIVE TO OUR BEER FESTIVAL THIS YEAR**
The finest malted brewers wheat blends superbly with liquor and yeast to give a crisp, dry taste.
- 2. Lancashire - Bank Top - Bowl Town Bitter 3.8% ABV**
A straw-coloured session bitter with citrus and blackcurrant flavours and a distinctive hoppy aftertaste.
- 3. North Yorkshire - Black Dog – Rhatas 4.6% ABV**
A dark, rich bitter, which is creamy and very smooth to the palate.
- 4. Conwy - Conwy - Honey Fayre 4.5% ABV**
“Cwrrw Mel” A golden beer with initial honey aromas rounded off by a dry bitter finish.
- 5. West Yorkshire - Elland - Yorkshireman 4.1% ABV**
A golden bitter brewed every year to celebrate ‘Yorkshire Day’ in August. This recipe uses English aroma hop varieties to balance the satisfying malt flavours.
- 6. Nottinghamshire - Grafton - Lady Julia 4.3% ABV**
Smooth and sweet with a glorious bitter finish and citrus aroma.
- 7. North Yorkshire - Hambleton Ales - Clipperty Hop 4.0% ABV**
A tawny ale with zesty, citrus notes
- 8. Cumbria - Hawkshead - Windermere Pale 3.5% ABV**
A very pale beer, made with Maris Otter pale malt and a hint of malted wheat. Fresh flavours come through from the English hops. A thirst quenching, easy drinking summer ale.
- 9. Staffordshire - Limestone - Stone Faced 4.0% ABV**
A light orange-red coloured beer with subtle citrus and toffee flavours that are extremely well balanced by hoppy aromas and a pleasant bitter finish.
- 10. Suffolk - Mauldons - Moletrap 3.8% ABV**
A traditional mid-brown bitter coloured beer. Well-balanced beer with a crisp bitterness, and malty flavours in the finish.
- 11. Devon - O’Hanlons - O’Hanlons Dry Stout 4.2% ABV**
Classic Irish style stout as it should be, hand made with the finest ingredients, bitter and satisfying.
- 12. Lancashire - Phoenix - Monkeytown Mild 3.9% ABV**
Dark mild ale. Deep roast flavour balanced with traditional Goldings hops.
- 13. Lincolnshire - Tom Wood - Tom Wood’s Dark Mild 3.5% ABV**
A deep ruby coloured Northern style mild with aromas of caramel and fruit. Flavours of roasted malt and fresh berries and a dry, refreshingly moreish finish.
- 14. Hampshire - Triple FFF - Moondance 4.2% ABV**
An amber coloured, very well hopped, best bitter with a balanced bitterness.
- 15. North Yorkshire - Village Brewer - White Boar Bitter 3.8% ABV**
A superb, light, hoppy session bitter with a full fruity aftertaste.
- 16. Shropshire - Wem - Shropshire Stout 4.4% ABV**
Full-bodied rich ruby/black coloured Stout with a very distinctive chocolate malt dry flavour.
- 17. East Sussex - White - White’s Dark 4.0% ABV**
A dark mild, deep ruby in colour with a smooth malty flavour.
- 18. Alloa - Williams Bros. - Williams 80/- 4.2% ABV**
A classic style 80/- dark in colour with the emphasis is on the malt characteristics and a subtle late hoppin and orange zest infusion.

AND IF YOU DRINK ALL THE ABOVE THERE WILL BE MORE.....