

Beers @ The Queens Head

Broadside 4.7% Adnams, Southwold

Brewed to celebrate the Battle of Sole Bay in 1672, Rich fruitcake aromas – almonds, zest and conserved fruit. A wonderful balance of malt and hop flavours. A pint to savour. An easy drinking pint rich in flavour. It was voted the “best Strong Bitter” in the country and was duly awarded a gold medal at the Great British Beer Festival. It is now the number one (by volume) premium cask beer in Anglia. Abbot Ale 5% Greene King, Bury St Edmunds

Has masses of ripe fruit character, a malty richness and superb hop balance followed by an intense bittersweet finish. Abbot Ale is brewed with pale crystal and amber malts to give an attractive colour and rich malty taste. Challenger hops give it bitterness with a spicy overtone and to really boost the taste and aroma to the maximum it is late-hopped with Fuggles to provide the floral tones and fruity esters. Full flavoured, smooth and mature, Abbot Ale is an exceptional, quality drink. Doom Bar 4% Sharp’s, rock Cornwall

Doom Bar Bitter is named after an infamous sandbank at the mouth of the Camel Estuary in north Cornwall. The Doom bar is at its most dangerous between low and high tides when it is submerged by just a few feet. "The aroma of Doom Bar is an accomplished balance of spicy resinous hop, inviting sweet malt and delicate roasted notes. The mouth feel is a perfectly balance and complex blend of succulent dried fruit, lightly roasted malty notes and a subtle yet assertive bitterness. The bitterness remains into the finish with dry fruity notes which implore the drinker to go back for more." Awards - Bronze at the Great British Beer Festival (GBBF) 2006, GBBF Finalist 2004, 2005 and 2006

A Drop of Nelsons Blood 3.8% Farmers Ales, Maldon

Brewed for Trafalgar Day October 21st. After the battle, Nelson’s body was returned to England preserved in a barrel of brandy. It is said that the sailors on the Victory drank some of the brandy as part of their grog ration, which became known as Nelson’s Blood. An easy drinking dark bitter. Every glass contains a drop of brandy. Awards - Great British Beer Festival Finalist 2006

Puck’s Folly 4.2% Farmers Ales, Maldon

A golden beer to rival any other. Light and refreshing with a citrus (some say grapefruit) note. We use a true English hop, the East Kent Golding, and in great abundance too. Farmers Ales best selling beer. Awards - CAMRA Champion Golden Ale of Essex 2006

Greene King IPA 3.6% Greene King, Bury St Edmunds

A great tasting beer, characterised by its fresh, hoppy taste and clean, bitter finish. Despite the simplicity of the ingredients - barley, water, yeast and hops - it's the creation of the recipe and the skill of the master brewer, that lets us turn those basic ingredients into some of the best cask ales available. This award-winning beer's hoppy taste and aroma comes from two varieties of English hops, which are combined with pale and crystal malts. Badger first Gold 4% Halls & Woodhouse, Dorset

Lauded for its well balanced bitterness, with hints of orange spice. First gold gives this classic ale its clean fresh taste. Appearance - A classic golden brown country ale from Dorset. Aroma - It has a pronounced floral hop aroma, tempered with an underlying roasted malt character. Taste - A rich citrus fruitiness of orange zest and dried apricots which balance with the hop and malt notes to give a clean, fresh and slightly spicy flavour. Badger First Gold has a noticeable level of bitterness that lingers pleasantly on the after palate