

22ND
& 23RD
MARCH
2024

- THE -
RUSTY BULL


TWO
NIGHTS
ONLY

LOCAL CRAFT BEER TASTING

WITH MAGIC ROCK BREWING

From 6pm - Friday 22nd & Saturday 23rd March

Six Courses & Six Beers: £50

COURSE 1

Beer - High Wire Grapefruit 5.5% - Our West Coast IPA gets a lip-smacking grapefruit twist that brings a crisp and refreshing finish.

Food - Cajun Spiced Grilled Halloumi with a Wild Rocket Salad and a Sweet Chilli Dipping Sauce

COURSE 2

Beer - Murk Life Balance 5% - A New England style IPA that is low in bitterness but high in tropically juicy hop flavour.

Food - Tempura Battered King Prawn with Green Chilli, Lemongrass and Coconut Risotto

COURSE 3

Beer - Cannonball 7.4% - The OG Hoppy IPA. Orange, pine and citrus hops complements a dry malty backbone, while a rasping bitterness builds to a mouth puckering crescendo.

Food - Fresh Tagliatelle with Black Truffle, Melting Parmesan and Crispy Prosciutto

COURSE 4

Beer - Saucery 3.9% - A session IPA. Low in strength, but full flavoured and fruity, this gluten free session pale ale tastes like summer in a can.

Food - Slow Braised BBQ Beef Brisket Burger with Jalapenos, Melting Cheddar served in a Salt & Pepper Bun with Straw Fries

COURSE 5

Beer - Dark Arts 6% - Decadently dark and indulgent with a smooth mouth feel which is extended by fruity hops and chocolate malt flavours.

Food - Triple Belgian Chocolate Brownie with a Black Cherry Compote

COURSE 6

Beer - Fantasma 6.5% - A dank and juicy IPA with a sweetly smooth body. Fruit-filled and resinous, with plenty of tropical mango, giving a more-ish drinkability.

Food - Sicilian Lemon Posset, Raspberries and a Ginger Biscuit Crumb



BOOKINGS ONLY. RESERVE YOUR TABLE NOW

Simply speak to one of our friendly staff now or contact us on: 01484 668949 / 01484 661231

Email: info@therustybull.co.uk www.therustybull.co.uk