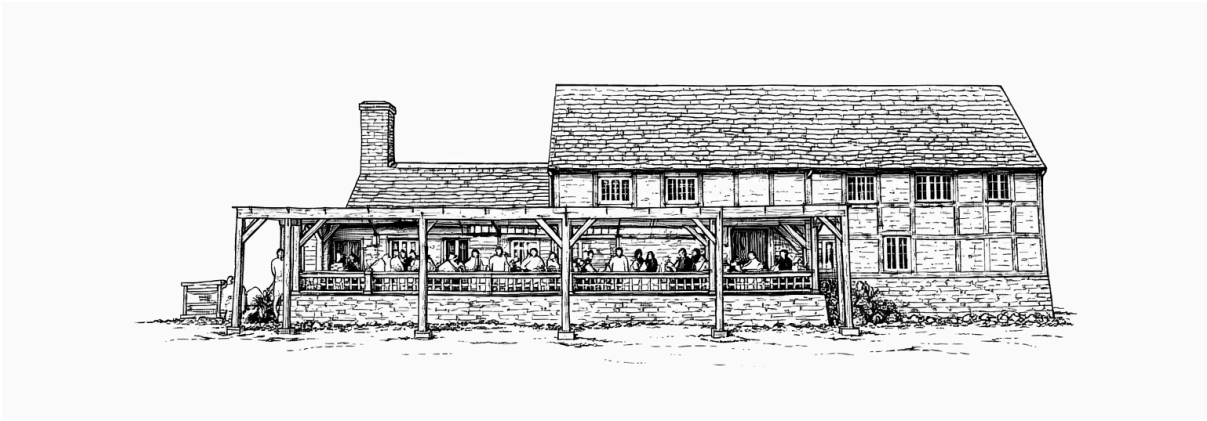




THE CIDER BARN MENU

We label dishes containing G (gluten), D (dairy), F (fish), S (shellfish), and N (nuts).

* = Can be adapted to remove this allergen, please request this when ordering

This does not include all allergens Please ask a member of staff for further allergen information.

NIBBLES

Onion and black pepper sourdough with burnt onion butter / olive oil & balsamic - £5

G, D*, VEGAN*

-

Marinated olives- £5

VEGAN

-

Paprika hummus with marmite crackers - £5

G

STARTERS

Salmon and brown shrimp ballotine with sumac pickled cucumber, fermented fennel, shellfish emulsion and waste bread cracker - £12.50

MSC sustainable fish, from New Wave Seafood

G*,D,F,S

-

Braised goat with goats cheese mousse, black sesame and preserved lemon salsa - £11.50

Golden valley goat, Madley

D*, G

-

Confit heritage tomato salad with aubergine cremeux, crouton and basil - £10.00

Vegetables from Parry fruit and veg, Leominster

G*,D*

-

Pea veloute with smoked haddock and cheese croquettes, sichuan pepper oil and fermented fennel - £11.50

MSC sustainable fish, from New Wave Seafood

D, F

VEGAN OPTIONS

Mushroom and truffle arancini with heritage tomatoes, fermented fennel and basil - £8.50

Carrot and celeriac bhaji with hazelnuts, cauliflower veloute and fermented fennel - £ 8.50

N

Confit heritage tomato salad with aubergine cremeux, crouton and basil - £10.00

G*

MAINS

Pan roasted lamb rump with shepherds pie, confit tomatoes, steamed greens and smoked garlic puree - £28

Lamb from Andrew Francis, Tenbury

D

-

Seared Beef Denver with pastrami and potato croquette, smoked tomato ketchup, broad bean salsa and steamed greens - £30

Beef From Cabalva Estate, Hay on Wye

-

Herb gnocchi with pea veloute, mushrooms and a goats cheese croquette - £18.50

Veg from Parry Fruit and veg, Leominster

D, G

-

Silver mullet with romanescosauce, tapenade, confit new potatoes and roasted summer vegetables - £27.00

MSC sustainable fish, from New Wave Seafood

N, F

VEGAN OPTIONS

Roasted vegetable and hazelnut wellington, chips, spiced tomato ketchup, broad bean salsa and steamed greens- £20.00

G, N

Bubble and squeak cake with wild mushrooms, pea veloute and tapioca tuile - £18.50

Wild garlic, parsley and hazelnut seed loaf with roasted veg, dressed greens and lemon sauce - £18.50

N

SIDES

Chips with smoked garlic salt - £5

Sauteed Vegetables with Toasted Seeds - £5

DESSERT

Chocolate Savarin with basil cream and strawberry consomme- £9.50

Strawberries from Moor court, Lyonshall D,G

-

Elderflower panna cotta with vanilla gel, poached cherries and oat tuille - £8.50

Elderflower from our garden D,,N*

-

Goats cheese mousse , fennel cannoli, prune ketchup and walnuts - £10.50

Ragstone Goats cheese, Golden valley. D,G,N*

-

Freshly fried doughnuts with citrus curd and thyme sugar - £8.50

Eggs from Sandra Owens, Luntley G,D

VEGAN OPTIONS

Salted chocolate cremeux with poached cherries, vanilla and chocolate soil - £9.50

-

Warm chocolate and crown prince squash brownie with strawberry salsa and sorbet and cocoa nib granola - £8.50

-

Lemon and polenta cake,summer fruit compote, candied peel and coconut sorbet -£8.50

N

ICE CREAM & SORBET – ALL MADE IN HOUSE – £1.50

Vanilla Ice Cream

Basil Ice Cream

Blackcurrant ripple Ice
Cream

Strawberry Sorbet

Coconut and lime Sorbet

Chocolate Sorbet

METHOD ROASTERY COFFEE (CAFETIERE)

Peruvian (orange, lemon, chocolate) £4 p/p

El Salvador (cocoa, plum, caramel) £4 p/p

Decaffeinated (milk chocolate notes, nutty) £4 p/p

Espresso £3

TRUMPERS LOOSE LEAF TEA

Earl grey, Breakfast, Rooibos, Peppermint, Chamomile. £3.50

DIGESTIF

Liqueur Coffees - Irish, French £7

Armagnac - Janneau £5

Cognac - Courvoisier VS £4.50

Ludlow Ginger & Apple Liqueur £5

Cider Barn Rumtopf Liqueur £4

Delaforce Fine Ruby Port £4

Nostros Reserva Dessert Wine £4.50