



THE CIDER BARN SUNDAY LUNCH 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.

STARTERS

Chicken liver parfait with brioche, beer onions and madeira jelly - £9.50

Andrew Francis, Ludlow

G*, D

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Smoked salmon and brown shrimp ballotine with celeriac remoulade, fermented fennel and marmite crackers - £12.50

MSC sustainable fish, from New Wave Seafood

D, G*, F, S

-

Smoked hen of the woods fritter with shallot jam, dukkeh and pickled vegetables - £8.50

Parrys fruit and veg, leominster

N*

VEGAN OPTIONS

Mushroom arancini, rhubarb compote, crispy potato and apple - £8.50

Aubergine and miso fritter with hazelnuts, garlic compote and truffle vinaigrette - £ 8.50

N*

MAINS

ALL SERVED WITH ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES

Herefordshire Salt beef topside, with Yorkshire pudding, horseradish creme fraiche and gravy - £26

Cabalva Estate Grass Fed Beef D*,G*

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Porchetta with sage and mustard stuffing, crackling, caramelised apple sauce with gravy - £24.50

Old Berkshire Tudges Pork -

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Panroasted chicken breast with raisin stuffing, celeriac puree and gravy - £22.50

Andrew Francis, Ludlow D*

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Panfried Sea bream with lemon sauce and basil oil - £21.50

MSC sustainable fish, from New Wave Seafood D*, G, F

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Roasted vegetable and hazelnut wellington, Horseradish creme fraiche, Yorkshire lemon sauce - £20.50

Parry fruit and veg, Leominster VEGAN* D*,G, N

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VEGAN OPTIONS

ALL SERVED WITH ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES

Bubble and squeak cake with caramel parsnips, cavalo nero, lemon sauce and candied walnuts - £18.50

N*

Sundried tomato seed loaf with Garlic and port puree and thyme and garlic gravy - £18.50

N*

DESSERT

Sticky toffee pudding with salted caramel sauce and vanilla ice cream - £7.50

Eggs from Sandra Owens, Luntley

D

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Chocolate and thyme bavarois with damson ice cream - £7.50

Damsons from our garden

D

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Greengage vacherin glace - £7.50

Eggs from Sandra Owens, Luntley

D

VEGAN OPTIONS

Poached pear, chocolate mousse, chocolate sorbet and praline- £8.50

N

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Lemon and polenta cake, quince, blood orange sorbet and cocoa nib granola -£8.50

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

Vanilla Ice Cream

Damson Ice Cream

Thyme Ice Cream

Blood Orange Sorbet

Winter Berry 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