



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

Black pudding sausage roll with brown sauce and celeriac remoulade - £8.50

Tudges , Ludlow

G,N

Smoked salmon and brown shrimp rillette with fennel jam, fermented fennel and marmite crackers
- £12.50

MSC sustainable fish, from New Wave Seafood

D, G*,F,S

Goats cheese mousse with beetroot ketchup and toasted seed salad and sourdough - £8.50

Parrys fruit and veg, leominster

D,G

VEGAN OPTIONS

Mushroom and truffle arancini with celeriac and vanilla puree and beetroot salad - £7.50

Carrot and celeriac bahji with garlic and hazelnut compote and fermented fennel - £ 8.50 N*

MAINS

ALL SERVED WITH ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES

Herefordshire Salt beef with Yorkshire pudding, horseradish creme fraiche and gravy - £28

Cabalva Estate Grass Fed Beef D*,G*

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

Old Berkshire Tudges Pork -

Confit duck leg with apricot stuffing, damson and cranberry puree and gravy - £23.50

Andrew Francis, Ludlow D*

Panfried Sea bream with herb gnocchi, port jus and basil oil - £22.00

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

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

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

VEGAN OPTIONS

ALL SERVED WITH ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES

Bubble and squeak cake with wild mushrooms, lemon sauce and candied walnuts - £18.50

N*

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

N*

DESSERT

Thyme and chocolate bavarois with rumtroph and tonka bean ice cream - £9.50

Eggs from Sandra Owens, Luntley

D

Lemon meringue pie with vanilla gel, summer fruit compote and vanilla ice cream - £8.50

D,G

Warm tea mousse with brandy soaked prunes, vanilla ice cream and hazelnut tuille - £7.50

Eggs from Sandra Owens, Luntley

D,N*

VEGAN OPTIONS

Salted chocolate cremeux with rhubarb, vanilla and chocolate soil - £8.50

Lemon and polenta cake, summer fruit compote, lemon sorbet and cocoa nib granola -£8.50

N

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

Vanilla Ice Cream

Tonka Ice Cream

Salted fennel Ice Cream

Lemon Sorbet

Rhubarb 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