



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

Seeded cottage bread with pastrami butter / mustard butter / olive oil & balsamic - £5

G, D*, VEGAN*

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Chickpea panise with fermented hot sauce - £5

VEGAN

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Anchovy and cheese straws with tomato concasse, tapenade - £5

D, F, G

STARTERS

Cornish Crab and potato salad with rhubarb, vanilla and apple - £13.50

MSC sustainable fish, from New Wave Seafood

S

-

Bresaola with red wine ricotta, hazelnuts, garlic compote and truffle vinaigrette - £9.50

Berkshire Old Breed Pork from Tudge Meats

D*, G*

-

Beetroot, salted almond and quince salad with smoked potato mousse - £9.00

Quince from our garden

N*

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Salmon and brown shrimp roulade, celeriac remoulade, lemon puree, fermented fennel and marmite cracker - £12.50

MSC sustainable fish, from New Wave Seafood

D, G*, S

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

Beetroot, salted almond and quince salad with smoked potato mousse - £9

N

MAINS

Glazed Pastrami with truffle mash, cavalo nero and mustard dressing - £23

Cabalva Estate Grass Fed Beef

D*

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Venison loin & faggot with potato croquette, salted onion relish, garlic & port puree, rolled greens - £27

Venison from Gatley Estate, Herefordshire

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Herb Gnocchi with Monkland blue cheese mousse, caramel parsnips and candied walnuts - £18.50

Monkland Cheese Dairy, Herefordshire / Parrys Fruit
& Veg, Leominster

D, G, N*

-

Monkfish with butternut squash fondant, pressed chicken, lemon beurre blanc and sage - £30.00

MSC sustainable fish, from New Wave Seafood

D*, F

VEGAN OPTIONS

Roasted vegetable and hazelnut wellington, chips, salted onion relish, garlic & port puree, rolled greens - £18.50

G, N

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

N*

Sundried tomato seed loaf with cavalo nero, glazed beetroots, salted almonds and lemon sauce - £18.50

N*

SIDES

Chips - £5

Sauteed Vegetables with Toasted Seeds - £5

DESSERT

Chocolate bavarois with rumptoph and thyme ice cream - £8.50

Fruit and herbs from our family and friends gardens

D*,G

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Salted honey panna cotta with quince, cocoa nib granola and oat shard - £8.50

Quince from our garden

D*

-

Blue cheese mousse , drop scone, prune ketchup and walnuts - £8.50

Monkland blue from Monkland Dairy, Leominster

D*,G

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Freshly fried doughnuts with chocolate mousse and cinnamon sugar- £8.50

Eggs from Sandra Owens, Luntley

G,D

VEGAN OPTIONS

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

N*

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Warm chocolate brownie with rumtoph and winter berry sorbet - £8.50

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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