



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

Rosemary and caraway sourdough with pastrami butter / mustard butter / olive oil & balsamic - £5

G, D*, VEGAN*

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Marinated olives- £5

VEGAN

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Chorizo and feta straws with tapenade - £5

D, F, G

STARTERS

Duck terrine with capers, wild garlic mayonnaise, rhubarb compote and sourdough - £10.50

Duck from the Gatley estate G

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

Berkshire Old Breed Pork from Tudge Meats D*, G*

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Warm beetroot, quince salad with salted almonds and smoked potato mousse - £10.00

Vegetables from Parry fruit and veg, Leominster N*, G*, D*

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Squid ink veloute with smoked haddock and cheese croquettes and fermented fennel - £11.50

MSC sustainable fish, from New Wave Seafood D, F, S

VEGAN OPTIONS

Mushroom and truffle arancini with fermented fennel and beetroots - £8.50

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

N

Warm beetroot, quince salad with salted almonds and smoked potato mousse - £10.00

N*, G*

MAINS

Venison faggots with parsnip mash, damson chutney and juniper jus - £25

Venison from the Gatley estate, Herefordshire

D*

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Seared Beef skirt with pastrami and potato croquette, chicory and orange jam and chard - £30

Cabalva Estate Grass Fed Beef

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Herb Gnocchi with wild garlic veloute, mushrooms and a goats cheese croquette - £18.50

Foraged from Ludlow

D, G

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Blackened Cod with butternut squash, pressed chicken, sage and lemon beurre blanc - £30.00

MSC sustainable fish, from New Wave Seafood

D, F

VEGAN OPTIONS

Roasted vegetable and hazelnut wellington, chips, chicory jam, and chard - £20.00

G, N

Bubble and squeak cake with mushrooms, dressed greens, damson chutney and candied walnuts - £18.50

N*

Sundried tomato and pine nut seed loaf with roasted veg, dressed greens and lemon sauce - £18.50

N*

SIDES

Chips - £5

Sauteed Vegetables with Toasted Seeds - £5

DESSERT

Chocolate bavarois with rumtoph and thyme ice cream - £9.50

Parry fruit and veg leominster

D*,G

-

Salted honey panna cotta with quince, oat and almond crisp and chocolate crumble - £8.50

Quince from our garden

D*, G*,N*

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Blue cheese mousse ,toasted malt loaf, prune ketchup and walnuts - £8.50

Monkland blue from Monkland Dairy, Leominster

D*,G,N*

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

Eggs from Sandra Owens, Luntley

G,D

VEGAN OPTIONS

Damson pate de fruit, chocolate ganache , chocolate sorbet and praline- £8.50

N*

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Warm chocolate and crown prince squash brownie with rumtoph, caramel popcorn and winter berry sorbet - £8.50

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

N

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