



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

Lucky 7 Sipa Focaccia with burnt onion butter / olive oil & balsamic - £5

G, D*, VEGAN*

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Marinated olives- £5

VEGAN

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Paprika hummus with marmite crackers - £5

G

STARTERS

Sly gin cured salmon with gribiche, citrus puree, fermented fennel and marmite crackers - £12.50

MSC sustainable fish, from New Wave Seafood

G*,D,F

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Sweetcorn veloute, gnudi, crispy sage and fermented fennel - £9.50

Parry fruit and veg, Leominster

D

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Confit heritage tomatoes, miso aubergine cremeux and basil salad - £10.00

Vegetables from Cadmore organics, Kington

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Parmesan custard with sauteed pancetta, green beans and hazelnuts - £10.00

Andrew Francis, Tenbury

D, N

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 tomatoes, miso aubergine cremeux and basil salad - £10.00

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MAINS

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

Lamb from Andrew Francis, Tenbury D

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

Beef From Cabalva Estate, Hay on Wye D*

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

Veg from Parry Fruit and veg, Leominster D, G

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Silver mullet with romanesco sauce, 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, green bean salsa and steamed greens- £20.00

G, N

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

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

N

SIDES

Chips smoked garlic salt - £5

Sauteed Vegetables with Toasted Seeds - £5

DESSERT

Chocolate Savarin with basil ice cream and strawberry consomme- £9.50

Strawberries from Moor court, Lyonshall

D,G

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Pecorino cheesecake with citrus poached pears and hazelnut caramel - £8.50

Pears from our garden

D,N*

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

Ragstone Goats cheese, Golden valley.

D,G,N*

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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 pear, vanilla and chocolate soil - £9.50

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

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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