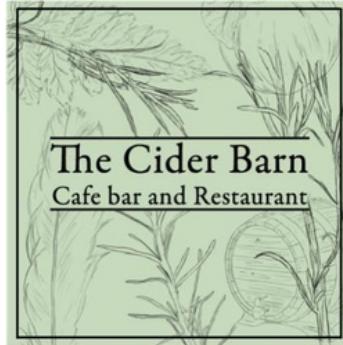


SMALL PLATES, NIBBLES AND SIDES



Contains			
SEEDED COTTAGE BREAD pastrami butter or mustard butter	£5	G, D*	
MARINATED OLIVES	£5		
ANCHONY AND CHEESE STRAWS tomato concasse, tapenade	£5	D, F, G	
BEEF AND POTATO CROQUETTE pecorino, shallot	£7.50	D,	
BLUE CHEESE MOUSSE candied walnuts, marmite cracker, grana pedano	£5	D, G*, N	
CHEESE CURDS fermented hot sauce and honey	£5	D	
CHIPS vinegar salt	£5		
SAUTEED VEGETABLES toasted seeds	£5		

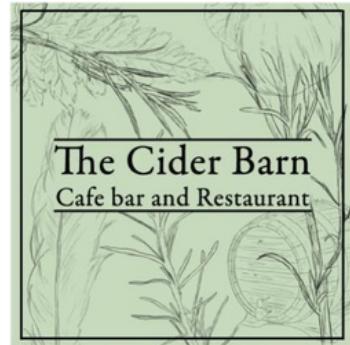
TO FOLLOW

TO START

Contains			
WHITE BEAN VELOUTE pecorino, braised bacon, pickled shallot	£10	D*, G*	
BRESAOLA red wine ricotta, hazelnut, garlic	£9.50	D*, G*	
JUNIPER SMOKED SALMON citrus puree, horseradish, caper berries	£12.50	D*	
CHICKEN LIVER PARFAIT beer onions, maderia jelly, milk bread	£10	D, G	
ROASTED WINTER SALAD pine nut ssamjang, fermented fennel, potato tuile	£10	N*	
CORNISH CRAB braised leeks, kimchi, kohlrabi and apple	£13.50	D*, G*, S	

Contains			
CABALVA ESTATE GLAZED PASTRAMI truffle mash, cavalo nero, parmesan, horseradish	£23	D*	
GATLEY ESTATE VENISON LOIN AND FAGGOT potato terrine, braised onions, garlic and port puree and rolled greens	£27		
MONKFISH vanilla and celeriac puree, potato fondant, pressed chicken wing, port jus	£30.00	D*, F	
SEA BREAM glazed beetroots, potato cake, wilted greens, seaweed blanc	£22.50	D*, G*, F	
GRILLED HEN OF THE WOODS MUSHROOM horseradish, confit potatoes, seaweed veloute	£21.00	D*	
HERB GNOCHI blue cheese, caramel parsnips, walnuts	£18.50	D, G, N*	

*= CAN BE ADAPTED TO REMOVE THIS ALLERGEN
PLEASE ENSURE YOU REQUEST THE ADAPTION.

TO DRINK**METHOD ROASTERY**

Peruvian (orange, lemon, chocolate)
El Salvador (cocoa, plum, caramel)
decaffeinated (milk chocolate notes, nutty)

£4**TRUMPERS TEA LOOSE TEAS**

earl grey, breakfast, rooibos
peppermint, chamomile.

£3.50**LIQUEUR COFFEES**

Irish, French

£7**ARMAGNAC - JANNEAU****£5****COGNAC - COURVOISIER VS****£4.50****LUDLOW APPLE & GINGER LIQUEUR****£5****CIDER BARN RUMTOPF LIQUER****£4****DELAFORCE FINE RUBY PORT****£4****NOSTROS RESERVA DESSERT WINE****£4.50**

***= CAN BE ADAPTED TO REMOVE THIS ALLERGEN
PLEASE ENSURE YOU REQUEST THE ADAPTION.**

TO FINISH**GINGERBREAD**

blood orange sorbet, coca nib granola

£9.50

D, G

MALTED TEA MOUSSE

salted butter parfait, brandy prunes, burnt milk

£9.00

D, G

TIAN CHEESE

drop scone, cinnamon, prune ketchup

£8.50

D, G

FRESHLY FRIED DOUGHNUTS

cinnamon sugar, chocolate mousse

£8

D, G

TOFFEE PEAR MINI MAGNUM

pine nut hundred and thousands

£5

D

ICE CREAM AND SORBETS**ICE CREAMS**

vanilla
damson
tonka bean

£1.50

D

SORBETS

blood orange
greengage

£1.50

AT THE CIDER BARN, WE TRY TO REFLECT THE SIMPLICITY AND BEAUTY OF
THE HEREFORDSHIRE COUNTRYSIDE IN ALL THAT WE DO.
WE AIM TO CELEBRATE THE COUNTY'S PRODUCE AND CHANGING SEASONS
WHICH MEANS THAT WE CAN TAKE ADVANTAGE OF ALL THAT IS GOOD ABOUT
LIVING IN HEREFORDSHIRE

Contains