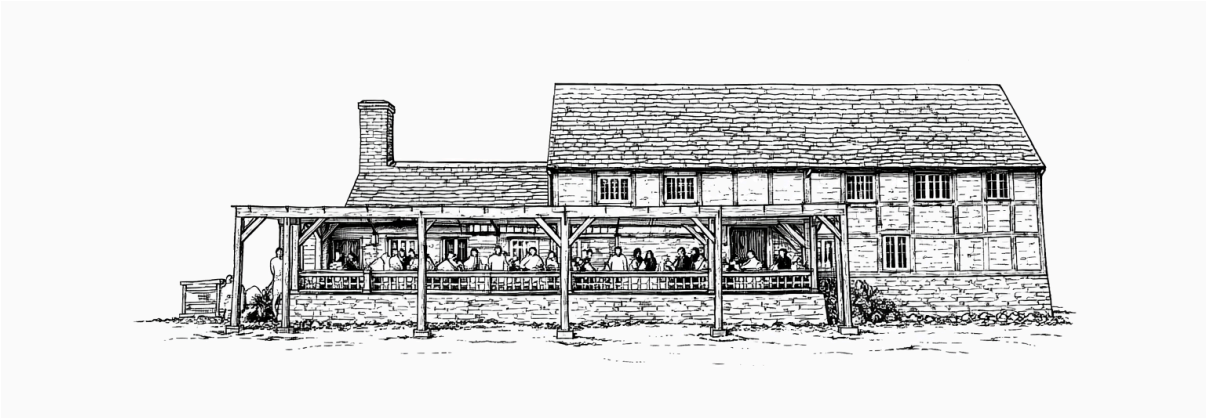


# THE CIDER BARN MENU

We label dishes containing G (gluten), D (dairy), F (fish), S (shellfish), N (nuts) and V (vegetarian.)

* = 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

Malted wholegrain with mushroom and truffle butter /rapeseed oil & balsamic - £5

G, D*, VEGAN*

-

Marinated olives- £5

VEGAN

-

Paprika hummus with marmite crackers - £5

VEGAN, 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

-

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

Parry fruit and veg, Leominster D,V

-

Dressed beetroot, miso aubergine and candied walnut salad - £10.00

Vegetables from Cadmore organics, Kington -N*,V

-

Parmesan custard with sauteed pancetta, cavalo nero and hazelnuts - £10.00

Andrew Francis, Tenbury D, N

# VEGAN OPTIONS

Mushroom and truffle arancini with aubergine, fermented fennel and pickled shimeji mushroom - £8.50

Carrot and celeriac bhaji with hazelnuts and quince chutney - £ 8.50

N*

Dressed beetroot, miso aubergine and candied walnut salad - £10.00

Vegetables from Cadmore organics, Kington

N

-

# MAINS

Pan roasted lamb rump with shepherds pie, beetroots, greens and black garlic puree - £28

Lamb from Andrew Francis, Tenbury D

-

Glazed Pastrami with warm horseradish sauce, pickled red cabbage, salsa verde and chips - £30

Beef From Cabalva Estate, Hay on Wye D

-

Mushroom and goats cheese croquette with Crown prince veloute, herby potato cake and pickled shimeji - £19.50

Veg from Parry Fruit and veg, Leominster D, G,V

-

Silver mullet with leek veloute, greens, Jerusalem artichoke rosti, tapenade, and tarragon oil - £27.00

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

# VEGAN OPTIONS

Roasted vegetable and hazelnut wellington with lemon sauce, pickled red cabbage, salsa verde and chips - £20.00

G, N

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

Wild garlic and hazelnut seed loaf with roasted vegetables, dressed greens and lemon sauce - £18.50

N

# SIDES

Chips smoked garlic salt - £5

Sauteed Vegetables with toasted seeds - £5

# Dessert

White chocolate and cardamom mousse with quince, damson and pine nut crumble - £9.50

Damson from our garden D

-

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

Pears from our garden D,N*,V

-

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

Ragstone Goats cheese, Golden valley. D,G,N*,V

-

Freshly fried doughnuts with citrus curd and thyme sugar - £8.50

Eggs from Sandra Owens, Luntley G,D,V

# VEGAN OPTIONS

Salted chocolate cremeux with poached pear, vanilla and chocolate soil - £9.50

-

Warm chocolate and crown prince squash brownie with quince, damson and chocolate sorbet - £8.50

-

Lemon and polenta cake, candied peel and citrus sorbet -£8.50

N

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

| | | |
|---|---|---|
| Vanilla Ice Cream | Toffee Ice Cream | Autumn ripple Ice Cream |
| Strawberry Sorbet | Citrus 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