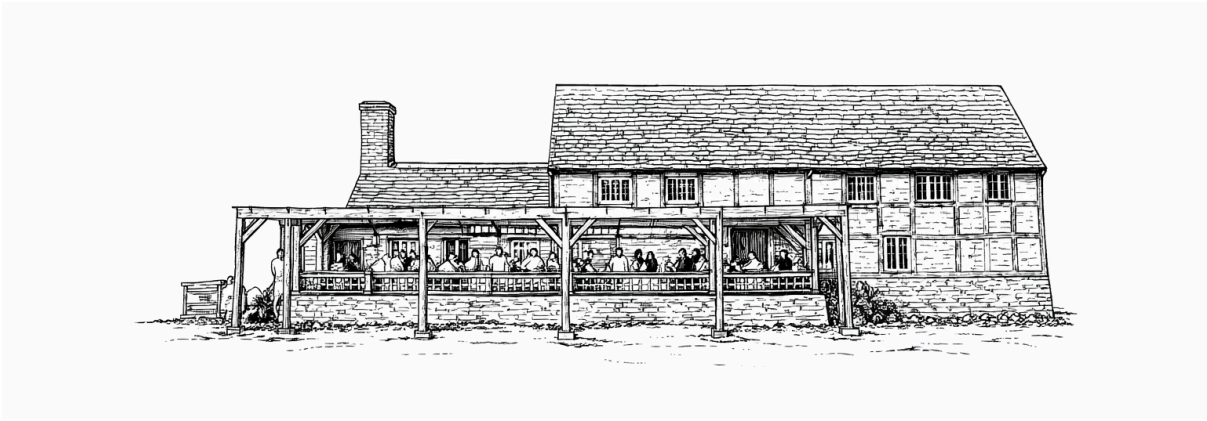




THE CIDER BARN MENU

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 red wine butter / olive oil & balsamic - £5

G, D*, VEGAN*

-

Marinated olives- £5

VEGAN

-

Panisse chips with hot honey - £5

VEGAN

STARTERS

Salmon and brown shrimp ballotine with sumac pickled cucumber, fermented fennel, shellfish emulsion and waste bread cracker - £12.50

MSC sustainable fish, from New Wave Seafood

G*,D,F,S

-

Braised goat with goats cheese mousse, black sesame and preserved lemon salsa - £11.50

Golden valley goat, Madley

D*, G

-

Beetroot and quince salad with salted almonds and smoked potato mousse - £10.00

Vegetables from Parry fruit and veg, Leominster

N*, G*, D*

-

Pea veloute with smoked haddock and cheese croquettes, sichuan pepper oil and fermented fennel - £11.50

MSC sustainable fish, from New Wave Seafood

D, F

VEGAN OPTIONS

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

Carrot and celeriac bhaji with hazelnuts, garlic compote and citrus puree - £ 8.50

N

Beetroot and quince salad with salted almonds and smoked potato mousse - £10.00

N*, G*

MAINS

Lamb and Harissa terrine with spiced pearl barley, asparagus, rhubarb salsa and saffron mayonnaise- £25

Lamb from Andrew Francis, Tenbury

G*

-

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

Beef From Mr&Mrs C Thomas, Kinnerlsey

D*

-

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

Foraged from Ludlow

D, G

-

Poached Cod with smoked garlic puree, steamed greens, octopus and lardo dressing and confit new potatoes - £30.00

MSC sustainable fish, from New Wave Seafood

D*, F, S*

VEGAN OPTIONS

Roasted vegetable and hazelnut wellington, chips, spiced tomato ketchup, broad 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 - £5

Sauteed Vegetables with Toasted Seeds - £5

DESSERT

Chocolate Savarin with basil cream and strawberry consomme- £9.50

Parry fruit and veg leominster

D,G

-

Elderflower panna cotta with vanilla gel, rhubarb compote and oat tuille - £8.50

Elderflower from our garden

D,,N*

-

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

Rgastone Goats cheese, Golden valley.

D,G,N*

-

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

Eggs from Sandra Owens, Luntley

G,D

VEGAN OPTIONS

Salted chocolate cremeux with rhubarb, vanilla and chocolate soil - £9.50

-

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

-

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

N

ICE CREAM & SORBET – ALL MADE IN HOUSE – £1.50

Vanilla Ice Cream

Tonka bean Ice Cream

Salted fennel Ice Cream

Lemon Sorbet

Rhubarb 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