



THE CIDER BARN - SAMPLE SUNDAY LUNCH

STARTERS

Smoked hen of the wood mushroom fritter with shallot jam, dukkeh and pickled vegetable salad - £8.50

Chicken liver parfait with madeira jelly, beer onions and milk bread - £10.00

Salmon and brown shrimp rillette with citrus puree, fermented fennel and marmite cracker - £12.50

Black pudding sausage roll with celeriac remoulade, brown sauce and pickled mustard seed - £8.50

MAINS - *ALL SERVED WITH A SELECTION OF VEGETABLES*

Sunday roasts - *Served with roast potatoes, Yorkshire pudding and an onion and thyme gravy*

Aged Neil Powell Rump of beef with horseradish cream - £28.00

Free range Turkey crown with prune stuffing - £22.50

Roasted shoulder of pork with caramelised apple sauce - £24.50

Sundried tomato seed loaf with garlic and port puree - £21.50

Alternative main courses -

Roast fillet of Sea bream with herb gnocchi, lemon sauce and basil oil - £22.50

DESSERTS

Plum and ginger eton mess - £8.50

Warm malted tea mousse with brandy soaked prunes and hazelnut tuile - £8.50

Chocolate and thyme bavarois with praline, chocolate caramel sauce and damson ice cream - £8.50

Greengage vacherin glacé with caramelised white chocolate - £8.50